



NORQUAY

BANFF, ALBERTA

GROUP CATERING MENU

Revised on January 19th, 2013

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COFFEE BREAKS

(A LA CARTE)

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Tea (per person)	\$ 2.75
Hot Chocolate (per person)	\$ 2.50
Milk (per 250ml carton)	\$ 2.50
Assorted Fruit Juices (350 ml bottle)	\$ 4.50
Happy Planet Real Fruit Beverage (200ml bottle)	\$ 4.25
Soft Drinks (regular or diet - 591ml bottle)	\$ 3.25
Water (591ml bottle)	\$ 3.25

FROM THE BAKESHOP

Croissants (each)	\$ 3.50
Mini Danish Pastries (each)	\$ 3.25
Assorted Muffins (each)	\$ 2.75
<i>(Carrot, Blueberry, Cranberry, Banana, Chocolate Chip, Double Chocolate)</i>	
Ham & Cheese Croissant Sandwiches (each)	\$ 5.25
Cookies (each)	\$ 2.50
Cookies (per dozen)	\$ 26.00
Double Chocolate Brownies (each)	\$ 3.00
Cinnamon Bun (each)	\$ 3.00
Donut (each)	\$ 2.00

OTHER FAVOURITES

Seasonal Fresh Fruit Skewers (per dozen)	\$ 36.00
Assortment of Whole Fruits (each)	\$ 1.50
Granola Bars (each)	\$ 2.50
Chips (per bag)	\$ 2.00
Chocolate Bars (each)	\$ 2.00
Individual Yoghurt (each)	\$ 2.25
Fruit & Berry Parfait (each)	\$ 5.25

BREAKFAST BUFFETS

Breakfast Buffets are served with Orange Juice, Apple Juice & Milk,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

NORTH AMERICAN BREAKFAST

(Minimum of 14 People)

Scrambled Eggs, Bacon, Home style Breakfast Potatoes
French Toast with Maple Syrup

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit
Fruit Yoghurt

\$17.00 per person

MYSTIC BREAKFAST

(Minimum of 14 people)

Eggs Benedict, Bacon and Sausage, Home style Breakfast Potatoes
Domestic Cheese and Cold Cut Platter

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit
Fruit Yoghurt

\$21.50 per person

CONTINENTAL BREAKFAST

(Minimum of 10 people)

Croissants, Muffin Selection,
Danish Pastries

Sliced Seasonal Fresh Fruit & Assortment of Yoghurt

\$ 12.00 per person

ITEMS TO COMPLIMENT YOUR BREAKFAST (A LA CARTE)

COLD

Fruit Salad (per person)	\$ 4.75
Sliced Seasonal Fresh Fruit (per tray serves 30)	\$ 150.00
Fruit & Berry Parfait (per person)	\$ 5.25
Selection of Canadian Sliced Cheese (per person)	\$ 7.00
Cinnamon Bun (each)	\$3.00
Ham & Cheese Croissant Sandwich (per person)	\$ 5.25

HOT

Eggs Benedict (per person)	\$ 6.00
Scrambled Eggs (per person)	\$ 5.00

MEALS TO GO

BOXED BREAKFAST

BRUNO

Fresh Seasonal Fruit Salad, Yoghurt
Fresh Baked Muffin

Bottled Water or Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$ 14.30 per person

HUNTER

Fresh Seasonal Fruit Salad, Yoghurt
Fresh Baked Muffin, Ham and Cheese Croissant

Bottled Water or Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$ 17.50 per person

BOXED LUNCH

PERCY

Choice of Sandwich or Wrap,
Whole Fresh Fruit,
Cookie

Bottled Water or Soft Drink

\$ 14.50 per person

GRANDI

Choice of Sandwich or Wrap
Whole Fresh Fruit,
Cookie, Granola Bar or Chips

Bottled Water or Soft Drink

\$ 16.50 per person

SANDWICH CHOICES

Ham Cheddar Cheese, Lettuce, Mustard/Mayo

Roast Beef: Cheddar Cheese, Onion, Lettuce, Horseradish Mayo

Chicken Salad: Cheddar Cheese, Lettuce,

Turkey: Cheddar Cheese, Lettuce, Mustard/Mayo

Cold Cut Combo Salami, Capicola, Mortadella Cheddar Cheese, Lettuce, Mustard and Italian Dressing

Grilled Vegetable Roasted Red Pepper, Zucchini, Red Onion, Mozzarella Cheese with Italian Dressing

WRAP CHOICES

South West Chicken Corn, Black Beans, Lettuce and Ranch BBQ Dressing

Vegetarian: Roasted Red Pepper, Zucchini, Red Onion, Mozzarella Cheese with Italian Dressing

Turkey Cranberry: Lettuce, Mayo Jalapeno Cranberry Sauce

Thai Beef: Rice Noodles, Roasted Red Peppers, Thai Dressing (nut free)

LUNCH BUFFETS

BUILD YOUR OWN SANDWICH

(Minimum of 10 People)

Salads

Fresh Mixed Greens with House Dressings
Potato Salad
Caesar Salad

Mains

Local Cured Meats & Smoked Turkey, Ham, Salami & Roast Beef
Assortment of Classic Sandwich Condiments
Assortment of Sliced Canadian Cheese

Dessert

Fresh Sliced Seasonal Fruit Platter
Assorted Squares and Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$24.50 per person

BBQ BUFFET

(Minimum of 25 People)

Salads

Fresh Mixed Greens with House Dressings
Greek Salad
Couscous Salad

Mains

BBQ Beef Burgers
Italian Sausages
Vegetarian Burgers
Served with all Accompaniments

Desserts

Fresh Sliced Seasonal Fruit Platter
Assorted Squares and Freshly Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$26.00 per person

BUILD YOUR OWN LUNCH BUFFET

(Minimum of 10 People)

Choose from the following items to build your own buffet that meets your budget.
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

SOUP

- | | |
|--------------------------|--------|
| 1. Roasted Tomato | \$4.00 |
| 2. Chicken & Vegetable | \$3.00 |
| 3. Jalapeno Corn Chowder | \$4.00 |
| 4. Cream of Broccoli | \$4.00 |

STARCH

(Choice of one included in price)

1. Mashed Potatoes
2. French Fries
3. Potato Wedges
4. Scalloped Potatoes
5. Rice Pilaf

SALADS

- | | |
|--------------------------------------|--------|
| 1. Mixed Greens with House Dressings | \$6.00 |
| 2. Potato Salad | \$7.00 |
| 3. Caesar Salad | \$9.00 |
| 4. Greek Salad | \$9.00 |
| 5. Tomato Bocconcini | \$9.00 |

VEGETABLES

(Choice of one included in price)

1. Steamed Seasonal Vegetables
2. Broccoli and Cauliflower
3. Green Beans
4. Stir Fry Vegetables

MAINS

- | | |
|-----------------------------|---------|
| 1. Beef Lasagne | \$8.00 |
| 2. Vegetarian Lasagne | \$10.00 |
| 3. Grilled Jerk Chicken | \$5.00 |
| 4. Chilli | \$4.00 |
| 5. Valbella Bratwurst | \$5.00 |
| 6. Shepherd's Pie | \$7.00 |
| 7. 4oz Sirloin Steak | \$7.00 |
| 8. Tortilla Crusted Tilapia | \$9.00 |

DESSERTS

- | | |
|-----------------------------|--------|
| 1. Apple Crumble | \$4.00 |
| 2. Lemon Streusel | \$4.00 |
| 3. Chocolate Brownies | \$4.00 |
| 4. Fruit Salad | \$5.00 |
| 5. Two Bit Tarts | \$5.50 |
| 6. Macaroons | \$5.00 |
| 7. Chocolate Avalanche Cake | \$5.00 |
| 8. Assorted Squares | \$4.00 |
| 9. Fruit Salad | \$4.75 |

PLATED DINNER MENUS

(Minimum of 10 People max of 50)

Choose from the following items to build your own Dinner Menu that meets your budget.
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

SOUPS

- | | |
|-----------------------|---------|
| 1. Roasted Tomato | \$ 9.00 |
| 2. Cream of Potato | \$ 6.00 |
| 3. Cream of Asparagus | \$ 7.50 |
| 4. Butternut Squash | \$ 7.50 |

SALADS

- | | |
|--|---------|
| 1. Caesar Salad, Crisp Romaine lettuce, Garlic and Lemon dressing, topped with Grated Parmesan | \$ 9.00 |
| 2. Mixed Greens with House Dressings | \$ 6.00 |
| 3. Vine Ripened Tomato and Bococinni Salad with Fresh Basil and Balsamic Reduction | \$ 9.00 |
| 4. Spinach and Goat Cheese | \$ 8.00 |

MAINS

All served with seasonal Vegetables and Chef's Choice Potato

- | | |
|---|----------|
| 1. 6oz Sirloin AAA Alberta Beef | \$ 32.00 |
| 2. New York AAA Alberta Beef | \$ 35.00 |
| 3. Prime Rib AAA Alberta Beef | \$ 40.00 |
| 4. Chicken Supreme with Portobello Mushroom and Apple Cider Sauce | \$ 25.00 |
| 5. Pacific Salmon with Creamy Citrus Dill Sauce | \$ 30.00 |
| 6. Steal Head Trout with Swiss Char | \$ 26.00 |
| 7. Grilled Pork Loin with Cranberry Port Sauce | \$ 30.00 |
| 8. Grilled Vegetable Stack, Portobello Mushrooms, Grilled Red Peppers & Onions with Guacamole and Sun-dried Tomato Goat Cheese. | \$ 23.00 |

DESSERTS

- | | |
|--|---------|
| 1. New York Cheese cake with Mixed Berry Compote | \$ 9.00 |
| 2. Belgian Chocolate Mousse Cake | \$ 8.00 |
| 3. Cookies and Cream Cake | \$ 8.00 |
| 4. Boston Cream Pie | \$ 7.00 |
| 5. Pecan Pie | \$ 7.00 |

DINNER BUFFETS

(Minimum of 20 people)

ALBERTA BUFFET

Cold Items

Marinated Vegetable Salad with Goat Cheese
Couscous Salad with Avocado, Tomatoes, Red Onion and Parsley
Mixed Greens with Assorted Dressings

Hot Items

AAA Alberta Roast Beef, served with a Red Wine Reduction, Horse Radish and Grainy Mustard
Chicken Supreme served with Portobello Mushrooms and Apple Cider Sauce
Fresh Seasonal Vegetables & Chefs Choice Potato

Dessert

Fresh Sliced Seasonal Fruit Platter
Assorted Miniature Cheesecake
Chocolate Avalanche Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$42.50 per person

NORTH AMERICAN BUFFET

Cold Items

Caesar Salad, Crisp Romaine lettuce, Garlic and Lemon dressing, topped with Grated Parmesan
Vine Ripened Tomato and Bococinni Salad with Fresh Basil and Balsamic Reduction
Mixed Greens with Assorted Dressings
Assorted Domestic Cheese Tray with Accompaniments

Hot Items

Alberta AAA Prim Rib served with a Red Wine Reduction, Horse Radish and Grainy Mustard
Pacific Maple Glazed Salmon
Fresh Seasonal Vegetables & Chefs Choice Potato

Dessert

Fresh Sliced Seasonal Fruit Platter
Chocolate Avalanche Cake
Red Velvet Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$53.00 per person

DINNER BUFFETS (continued)

WESTERN BBQ BUFFET

Cold Items

Country Style Potato Salad with Grainy Mustard
Pasta Salad with Chorizo Sausage
Mixed Greens with Assorted Dressings

Hot Items

6oz Sirloin BBQ to your Preference
BBQ Chicken, Selection of Drumsticks, Thighs or Breasts coated in Homemade BBQ Sauce
Baked Potatoes with Accompaniments
Fresh Corn on the Cob (*available summer and fall winter season option is Brocollini*)
Baked Maple Smoked Beans

Dessert

Home Style Carrot Cake
Assorted Squares
Fresh Sliced Seasonal Fruit Platter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$50.00 per person

NORQUAY BUFFET

Cold Items

Baby Spinach Salad with Gorgonzola Crumble and Balsamic and Herb Dressing
Grilled Vegetable and Havarti Pasta Salad
Mixed Greens with Assorted Dressings

Hot Items

Classic Beef Wellington served with a Red Wine Demi-Glaze
Butternut Squash Ravioli with Fire Roasted Tomato and Basil Sauce
Oven Roasted Pork Loin, served with Caramelized Cipollini Onions & Brandy Demi-Glaze
Patty Pan Squash
Chef's Choice Potato

Desserts

Assorted Cream Puff Pastries
Chocolate Dipped Strawberries
Belgian Chocolate Mousse Cake
Fresh Sliced Seasonal Fruit Platter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$65.00 per person

HORS D'OEUVRES

(Priced per Dozen)

Items can be served either passed or buffet style

COLD HORS D'OEUVRES

Game Pâté served on Crackers and Croutons	\$ 26.00
Sun Dried Tomato with Goat Cheese on a Crouton	\$ 16.00
California Rolls	\$ 28.00
Bruschetta on a Toasted Baguette	\$ 18.00
Choice of Prawn, Smoked Salmon or Crab with Dill Cream Cheese on a Crouton	\$ 21.00
Grilled Pear wrapped in Prosciutto	\$ 16.00

HOT HORS D'OEUVRES

Spanakopitas with Tzatziki	\$ 21.00
Bake Brie in Phylo Pastry with Sun-dried Cranberry	\$ 18.00
Chicken Satays with Dipping Sauce	\$ 18.00
Beef Satays with Dipping Sauce	\$ 16.00
Vegetarian Spring Rolls with Plum Dip	\$ 18.00
Crab and Brie Phylo Parcels	\$ 23.00

EMBELLISHMENTS & PLATTERS

Imported & Domestic Cheese with Sliced Baguette and Crackers (per person)	\$ 9.00
(Per tray, serves approximately 25 people)	\$ 195.00
Crudités served with Blue Cheese and Ranch Dip (per person)	\$ 4.00
(Per tray, serves approximately 25 people)	\$ 85.00
Sliced Seasonal Fruit Tray (per person)	\$ 5.50
(Per tray, serves approximately 30 people)	\$ 150.00
Assorted Smoked & Cured Meats with Assorted Olives	\$ 85.00
Seafood Platter, Smoked Salmon, Candied Salmon, Prawns, Scallops, Calamari	\$ 350.00

PUB FAVOURITES

Nachos with Traditional Toppings (per tray serves 8)	\$ 22.00
Chicken Wings	\$ 16.00
Empanadas with Sour Cream	\$ 14.00
Breaded Chicken Tenders with Plum Sauce	\$ 16.00
Beef Sliders with Pancetta & Smoked Gouda	\$ 30.00
Pork Button Ribs (per pound)	\$ 18.00
Potato Skins with Cheese, Green Onions and Sour Cream (<i>add bacon +\$2.00</i>)	\$ 14.00
Cheese Pizza (12 slices per)	\$ 20.00
Pepperoni Pizza (12 slices per)	\$ 23.00
Vegetarian Pizza, Green Peppers, Tomato and Onions (12 slices per)	\$ 23.00
Hawaiian Pizza, Ham and Pineapple (12 slices per)	\$ 26.00
Potato Chips & Dip (basket)	\$ 9.00
Tortilla Chips with Fresh Salsa (basket)	\$ 12.00

BEVERAGE SERVICE

(All alcoholic beverages served in function rooms must be provided by Mount Norquay)

	Host Bar	Cash Bar <i>(incl. GST & Service Charge)</i>
Standard Highballs <i>(Highwood Vodka, White Rum, Rye & Potters Dark Rum, Gin)</i>	\$5.25	\$6.00
Deluxe Brands <i>(Smirnoff Vodka, Captain Morgan's White & Dark Rum, Gordon's Gin & Canadian Club)</i>	\$6.25	\$7.00
Premium Brands <i>(Absolute Vodka, Appleton Rum, Capt. Morgan's, Spiced Rum, Tanqueray Gin & Crown Royal)</i>	\$7.25	\$8.00
Liqueurs <i>(Bailey's, Kahlua, Sour Puss, Jagermeister, Sauza Gold, Malibu & Jack Daniels)</i>	\$6.25	\$7.00
Domestic Draft Beer <i>(Canadian, Coors Light, Pilsner)</i>	\$6.25	\$7.00
Premium Draft Beer <i>(Richards Red & White)</i>	\$6.75	\$7.50
Imported Draft Beer <i>(Heineken)</i>	\$8.00	\$9.00
Domestic Bottled Beer <i>(Canadian, Coors Light, Pilsner)</i>	\$5.25	\$6.00
Premium Bottled Beer <i>(Big Rock Traditional & Grasshopper, Moosehead, Sleeman HB)</i>	\$6.25	\$7.00
Imported Bottled Beer <i>(Corona, Heineken)</i>	\$6.50	\$7.25
House Wine by the Glass (Brands based on availability)	\$7.50	\$8.50
Non-Alcoholic Beverages		
<i>Soft Drinks</i>	\$2.50	\$3.25
<i>Non-Alcoholic Beer</i>	\$3.50	\$4.25
<i>Juice</i>	\$2.50	\$3.25
<i>Bottled Water</i>	\$3.25	\$3.75

Standard bar set-up includes the following:

- *Orange, Tomato and Clamato Juice, Regular and Diet Soft Drinks & Garnish.*
- *Each drink contains a minimum of one ounce of alcohol.*

Mount Norquay adheres to all laws & regulations pertaining to the service of alcohol and is committed to always serving alcoholic beverages in a professional manner.

Our hours of alcoholic beverage service are from 10:00am to 1:00am

WINE LIST

WHITES

Copper Moon, Pinot Gris	Canada	\$18.00
Sonora Ranch, Chardonnay	Canada	\$21.00
Yellow Tail, Chardonnay	Australia	\$25.00
Hogue, Sauvignon Blanc	United States	\$28.00
Mondavi Woodbridge, Pinot Gris	United States	\$28.00
Columbia Crest, Gewurztraminer	United States	\$28.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$35.00
Tinhorn Creek, Chardonnay	Canada	\$43.50

REDS

Copper Moon, Pinot Noir	Canada	\$19.00
Sonora Ranch, Cabernet Shiraz	Canada	\$22.00
Yellow Tail, Cabernet Sauvignon	Australia	\$25.50
Jackson Triggs, Merlot	United States	\$31.00
Wolf Blass, Shiraz Cabernet	Australia	\$31.00
Columbia Crest, Shiraz	United States	\$31.50
Tinhorn Creek, Merlot	Canada	\$38.00
Oyster Bay, Pinot Noir	New Zealand	\$43.00

BUBBLES

Brights President Champagne, Brut	Canada	\$23.00
Yellow Tail, Rose Bubbles	Australia	\$28.00
Freixenet Cordon Negro, Brut	Spain	\$31.00
Veuve Cliquot, Champagne	France	\$80.00

All wines and bubbles are based on availability, to ensure availability; selections should be made 30 days in advance.

CATERING POLICIES

We thank you for choosing Norquay to host your special event.

We are readily available to assist you with all aspects of your event, through to its successful conclusion. We ask that you take a few moments to familiarize yourself with the following catering policies.

- 1) All prices are subject to change without notice, however, Norquay will guarantee prices sixty (60) days prior to your event. All food and beverage prices are subject to a 18% service charge and Goods and Services Tax.
- 2) All Buffets are set for a maximum of two hours.
- 3) For all meal functions we must be notified of the guaranteed number of guests attending the function(s) two weeks prior to the function date (excluding weekends and holidays). Should no guarantee be received we will prepare and charge for the original numbers quoted. We will charge for the guaranteed number or actual attendance, whichever is greater.
- 4) Norquay will be the sole supplier of food and beverage items, with the exception of wedding cakes and any special items (must be approved by the F&B Manager).
- 5) Norquay policy permits the service of alcoholic beverages from 10:00 a.m. – 1:00 a.m.
- 6) The use of confetti, sparkles or glitter is prohibited.
- 7) All weddings, social events and small meetings require prepayment 30 days prior to arrival.
- 8) Personal effects and equipment must be removed from the facility at the end of the scheduled day. Norquay is not responsible for damages to or loss of any articles left prior to, during or following any event by the client or their guests.
- 9) Norquay does not maintain storage space.
- 10) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachment material for posters must be approved by Norquay.