



GROUP CATERING MENU

Revised March 2021

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PLATED DINNER MENUS

(Minimum 30 People)

Plated dinners start at 4 courses.

Select one; Salad, Palate Cleanser, Entrée & Dessert to create your menu.

Allow guests a choice of two Entrees for \$9.50 per person.

Dietary requirements must be submitted one week prior to your event.

All PLATED DINNER INCLUDE

Selection of House Baked Breads

House Infused Oils & Butters

Dips, Spreads & Jams

SALAD SELECTION

Please select one of the following:

Green Artisan Salad

Cucumber, Grape Tomatoes, Peppers,
Red onion, Maple Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Crisp Capers, Pork Crackling,
Garlic Croutes, Parmesan Wafers

Three Cheese Arancini

Sour Crème & Sweet Chili Jam
Arugula, Grilled Lemon

Goats Cheese Truffles Salad

Candied Walnut, Maple Poached Pears
Confit Garlic, Crostinis, Watercress

Grilled Garlic & Turmeric Marinated Halloumi Cheese

Balsamico Slow Cooked Farro, Fresh Spinach,
Toasted Almonds, Baby Gem Tomatoes

PALATE CLEANSER

Please select one of the following:

Mango, Pineapple & Star Anise Granita

Green Apple, Cucumber & Mint

ENTRÉE SELECTION

Please select one of the following:

Allow guests a choice of two Entrées for \$9.50 per person.

CASCADE

Prime Striploin

Madagascan Pepper Jus & Crisp Shallots

Free Range Chicken Supreme

Thyme & Garlic Pan Jus, Sun-dried Tomato & Parmesan Gremolata

Pan Seared Arctic Char

Smoked Oyster Sauce Velouté & Crisp Caper

Accompanied with Provencale Yellow Vine Tomato,
Rainbow Teen Carrots, Grilled baby Zucchini & Garlic Mash

\$62.95 Per Person

SPIRIT

6 oz Grilled Beef Tenderloin & Grilled Prawns

Chasseur Sauce

Half Roasted Cornish Hen

Five Spice & Mandarin Glaze & Grilled Orange

Glazed Sable Fish

Lime & Soy Ponzu Sauce, Crab Wontons

Accompanied with Rainbow Teen Carrots,
Buttered Baby Turnips, Steamed Broccolini & Smashed Confit Fingerling Potatoes

\$70.95 Per Person

MYSTIC

Bison Tenderloin with Gorgonzola Cheese

Saskatoon Berry Compote & Blood Orange Gastrique

Confit Duck & Seared Duck Breast

Five Spice & Mandarin Marinated

Pan Seared Halibut

Smoked Paprika Mussel & Chorizo Napoli Sauce

Accompanied with Rainbow Teen Carrots,
Buttered Baby Turnips, Steamed Asparagus & Dauphinoise Potatoes

\$79.95 Per Person

DESSERT SELECTION

Please select one of the following:

Chocolate Molten Lava Cake
with Vanilla Gelato

Cherry & Star Anise Creme Brule
with Langue de Chat

Traditional Tiramisu
with Grilled Strawberries

New York Style Cheesecake
with Fruit Compote

Desserts are served with Fresh Brewed
B.C. Friendly Frog Coffee & Banff's Local Natur'el Tea

PLATED MENU ENHANCEMENTS

ADD A CHARCUTERIE

Locally Sourced Cheese with Valbella Cured Meats, Crostinis, Jams and Accompaniments

\$6.50 Per Person

ADD SEAFOOD TO YOUR ENTRÉE

Two Grilled Prawns
\$7.75 Per Person

Lobster Tails
\$20.50 Per Person

King Crab - MP

ADD A SOUP COURSE

or substitute your salad
Choice of one

Lightly Curried Cauliflower & Coconut Milk

Orange & Beetroot with Fennel Seed Crème Fraiche

Roasted Heirloom Tomato & Basil

Mushroom, Lemon & Truffle

\$7.50 Per Person

BUFFET DINNER MENU

(Minimum 30 People)

Please select **two** Entrées from the menus to follow.
Add an additional Entrée to your buffet for \$11.50 per person.
Dietary requirements must be submitted one week prior to your event.

ALL BUFFETS INCLUDE

Homemade Artisan Bread Station

Selection of House Baked Breads
House Infused Oils & Butters
Dips, Spreads & Jams

House Salads

Classic Caesar Salad, Romaine, Crisp Capers, Pork Crackling, Garlic Croutes
Green Salads, Artisan Leaf Blend, Heirloom Tomatoes, Baby Cucumbers, Honey Lime Dressing

Local Vegetable Basket

Freshly Sourced Seasonal Roasted Vegetables

Potato Bravas

Double Baked Crisp Potato & Lightly Smoked Red Pepper Sauce

Selection of Sweets

Chocolate Squares, New York Cheese Cake, Seasonal Fruit

Coffee & Tea Station

B.C. Friendly Frog Coffee & Banff's Local Natur'el Tea

ENTRÉE SELECTION

Please select two Entrées from your selected menu:

SUNDANCE

Grilled Prime Striploin

Light Madagascan Peppercorn Sauce

Slow Roasted Chicken Leg & Thigh

5 Spice and Mandarin Glaze

Pan Seared Wild Salmon

Caper & Sun-dried Tomato Compound Butter

\$69.95 Per Person

NORTH AMERICA

Prime Rib Roast Carve

Madagascan Peppercorn Jus, Crisp Shallots

Feta, Spinach & Confit Garlic Stuffed

Chicken Supreme

Thyme & Garlic Pan Jus

Pan Seared Arctic Char

Smoked Oyster Sauce Vierge

\$77.95 Per Person

STONEY

Carved Alberta Beef Tenderloin

Chasseur Red Wine Sauce & Crisp Shallots

White Tail Venison Loin

Cherry & Thyme Gastrique

Ginger & Star Anise Seared Duck Breast

Thai Yellow Mango & Coconut Curry Sauce

Grilled Lime

Grilled Spanish Chipotle Halibut

Mussels & Chorizo Napoli Sauce

\$85.95 Per Person

BUFFET ENHANCEMENT

Add the following to compliment your menu:

COCONUT RICE

Basmati Rice cooked in Lime, Coconut Cream and topped with Toasted Coconut
\$3.25 Per Person

CRUDITÉ PLATTER

Blue Cheese & Ranch Dip with Crisp Vegetable Assortment
\$4.50 Per Person

CHARCUTERIE PLATTER

Locally Sourced Cheeses with Valbella Cured Meats, Crostinis, Jams and Accompaniments
\$8.00 Per Person

CHEF'S SALAD SELECTIONS

Upgrade your salads to \$3.50 Per Person
OR add them for \$7.50 Per person

Grilled Halloumi & Farro Salad, Spinach, Yellow Vine Tomatoes, Maple Balsamic Dressing & Toasted Almonds

Blue Cheese & Ice Wine Poached Pears, Arugula, Confit garlic, Grape Tomatoes, Saskatoon Berry Vinaigrette

VEGAN & VEGETARIAN ENTRÉE OPTIONS

Plated - add an additional Entrée for \$11.50 Per Person

Buffet - add an additional Entrée for \$9.50 Per Person

Or substitute an Entrée selection for a Vegan or Vegetarian option

Vegan Eggplant Parmigiana

with Broxburn Farm Rich Tomato Napolitana Sauce

Cauliflower & Silken Tofu Coconut Curry

with Steamed Basmati Rice & Grilled Garlic Bread

Mushroom, Swiss chard & Tempeh Wellington

Cashew & Cauliflower Cream Sauce

Oyster Mushroom Fritti

Meyer Lemon & Thyme Mascarpone

HORS D'OEUVRES

(Priced per Dozen or per Item)

Items can be served either passed or buffet style

COLD HORS D'OEUVRES

Bruschetta on a Toasted Crostini	\$ 24.00
Beef Crostini with Horseradish & Arugula	\$ 27.00
Mango Salmon & Sweet Chili Jam in Pastry Cup	\$ 28.00
Seasonal Oysters with Cocktail Sauce & Lemon Wedges (min 5 x dozen)	\$ 42.00

HOT HORS D'OEUVRES

Panco Crumbed Brie Stuffed with Cranberries	\$ 24.00
Vegetarian Spring Rolls	\$ 24.00
Tapenade & Manchego Cheese Crostini	\$ 24.00
Chicken Empanadas	\$ 27.00
Beef Kofta Skewers	\$ 27.00
Whiskey Buffalo Corn Dog Sliders	\$ 27.00
Prawn Fritters with Chili Aioli	\$ 28.00
Bacon Wrapped Scallops	\$ 28.00

EMBELLISHMENTS & PLATTERS

Imported & Domestic Cheese with Valbella Cured Meats, Baguette & Crackers (per person)	\$ 8.00
(Per tray, serves approximately 25 people)	\$ 195.00
Crudités served with Blue Cheese and Ranch Dip (per person)	\$ 4.50
(Per tray, serves approximately 25 people)	\$ 85.00
Sliced Seasonal Fruit Tray (per person)	\$ 5.50
(Per tray, serves approximately 25 people)	\$ 150.00
Seafood Platter, Smoked Salmon, Prawns, Scallops, Calamari, Mussels & Oysters	\$ 225.00
(Per tray, servers approximately 12 people)	
S'more Making Kit, Lindt Chocolate, Graham Crackers, Marshmallows & Sticks	\$ 75.00
(Per tray, serves approximately 25 people)	

PUB FAVOURITES & LATE-NIGHT SNACK OPTIONS

Build Your Own Poutine Station (per person)	\$ 9.00
Norquay Famous Nachos with Pico De Gallo, Monterey Jack Cheese & Sour Cream (per platter)	\$ 29.00
Chicken Wings with Sticky Bourbon Sauce (per dozen)	\$ 18.00
Perogies with Sour Cream & Green Onions.	\$ 9.00
Three Cheese Pizza (12 slices per)	\$ 22.00
Pepperoni Pizza (12 slices per)	\$ 26.00
Artichoke Red Onion & Arugula Pizza (12 slices per)	\$ 26.00
Hawaiian Pizza, Ham and Pineapple (12 slices per)	\$ 28.00

BEVERAGE SERVICE

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

	Host Bar	Cash Bar (incl. GST)
Standard Highballs per ounce <i>House Vodka, Rum, Rye & Gin</i>	\$6.70	\$7.00
Premium Local Highballs per ounce <i>Banff -PARK DISTILLERY Classic Vodka, Glacier Rye, & Alpine Dry Gin Canmore - BLAKE DISTILLERY Miners Choice Rum</i>	\$7.65	\$8.00
Liqueurs per ounce <i>Bailey's, Capt. Morgan's Spiced Rum, Malibu & Jack Daniels</i>	\$7.15	\$7.50
Shoot'ables per ounce <i>Jägermeister, Sauza Gold, Sour Puss, Fireball & Schnapps</i>	\$6.70	\$7.00
Scotch, Whiskey & Bourbon per ounce <i>Glenfiddich, Single Malt, Scotland Knob Creek, Smoked Maple Bourbon Macallan, Single Malt, Scotland Stalk & Barrel, Single Malt Whisky, Canada</i>	\$11.90	\$12.50
Domestic Beer priced per <i>Canmore -GRIZZLY PAW BREWERY; Rutting Elk Red, Powder Hound Blonde & Honey Wheat, Also - Kokanee & Bud Light</i>	\$6.70	\$7.00
Premium Beer & Cider priced per <i>Banff Ave Brew Co: Black Pils, White Whit, Ride or Dry Jasper Brewing: Trail Session IPA, Bear Ale Blonde Rock Creek Cider</i>	\$7.35	\$7.75
Imported Bottled Beer priced per <i>Corona, Heineken & Guinness</i>	\$8.60	\$9.00
Wine by the Glass (Brands based on availability) Per 5ounce Glass	\$10.50	\$11.00
Non-Alcoholic Beverages		
<i>Soft Drinks & Juice</i>	\$2.85	\$3.00
<i>Non-Alcoholic Beer</i>	\$4.00	\$4.25

Standard bar set-up includes the following:

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

WINE LIST

REDS 750ml bottles

Della Casa, Rosso	Italy	\$ 34.00
Ali, Sangiovese	Italy	\$ 35.00
Eduardo Bermejo, Tempranillo	Spain	\$ 36.00
J. Bouchon, Merlot	Chile	\$ 39.00
Uma Colleccion, Malbec	Argentina	\$ 39.00
Water Wheel, Shiraz	Australia	\$ 39.00
Manos Negros, Malbec	Argentina	\$ 42.00
Manos Negros, Pinot Noir	Argentina	\$ 42.00
11 th Hour, Cabernet Sauvignon	USA	\$ 45.00
11 th Hour, Pinot Noir	USA	\$ 45.00
Cline, Zinfandel	USA	\$ 47.00
Domaine Haut Bourg, Gamay	France	\$ 47.00
Campagnola, Ripasso	Italy	\$ 50.00
Hester Creek, Cab Merlot	Canada	\$ 55.00
Meiomi, Pinot Noir	USA	\$ 56.00
Yalumba, Grenache	Australia	\$ 49.00
Quails Gate, Merlot	Canada	\$ 65.00

WHITES 750ml bottles

Della Casa, Bianco	Italy	\$ 34.00
Campagnola, Pinot Grigio	Italy	\$ 35.00
La Palma, Chardonnay	Chile	\$ 38.00
J. Bouchon, Sauvignon Blanc	Chile	\$ 39.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$ 39.00
Manos Negras, Chardonnay	Argentina	\$ 42.00
Dr. Loosen, Riesling	Germany	\$ 43.00
Yalumba, Viognier	Australia	\$ 44.00
11 th Hour, Sauvignon Blanc	USA	\$ 45.00
Mission Hill, Pinot Blanc	Canada	\$ 48.00
Wild Goose, Gewurztraminer	Canada	\$ 49.00
Benzinger, Chardonnay	USA	\$ 51.00
Hester Creek, Pinot Gris	Canada	\$ 55.00

ROSE 750ml bottles

J. Bouchon, Rose	Chile	\$ 39.00
Joya, Rose	Portugal	\$ 39.00
Domaine Montrose, Rose	France	\$ 39.00
La Spinetta, Rose	Italy	\$ 55.00

BUBBLES 750ml bottles

Il Faggeto, Prosecco	Italy	\$ 40.00
Arnaces Brut, Prosecco	Italy	\$ 43.00
Arnaces, Rose Prosecco	Italy	\$ 43.00
Taittinger Brut, Champagne	France	\$ 95.00

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) one week 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 90% prepayment 30 days prior to arrival.
- 8) Personal effects and equipment must be removed from the facility the following 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.