



2025 GROUP CATERING MENU

Revised April 2025

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BUFFET DINNER MENU

(Minimum 30 People)

Please select **two** Entrées from the menus to follow.

Add an additional Entrée to your buffet for \$12.50 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

House Salads

Classic Caesar Salad, Romaine, Crisp Capers, Garlic Croutes

Green Salads, Artisan Leaf Blend, Heirloom Tomatoes, Baby Cucumbers, Honey Lime Dressing

Roasted Vegetables

Freshly Sourced Seasonal Vegetables

Provençale Potato

Steamed Broccolini & Smashed Fingerling Potatoes

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 a 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

\$76.25 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

\$85.00 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

\$93.75 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

\$3.50 Per Person

CRUDITÉ PLATTER

Blue Cheese & Ranch Dip with Crisp Vegetable Assortment

\$5.00 Per Person

CHARCUTERIE PLATTER

Locally Sourced Cheeses with Cured Meats, Crostinis, Jams and Accompaniments

\$8.75 Per Person

CHEF'S SALAD SELECTIONS

Upgrade your salads to \$3.75 Per Person

OR add them for \$8.25 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

Buffet – add an additional Entrée for \$10.25 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

PLATED DINNER MENUS

(Minimum 30 People)

(Maximum 120 People)

Plated dinners start at 4 courses, with desserts being served buffet style

Select one; Salad & Entrée.

Allow guests a choice of two Entrees for \$10.25 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

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

Limoncello Sorbetto with Blood Orange Prosecco

ENTRÉE SELECTION

Please select one of the following:

Allow guests a choice of two Entrées for \$10.25 per person.

**All Entrées are accompanied by Rainbow Teen Carrots, Asparagus
Steamed Broccolini & Smashed Confit Fingerling Potatoes**

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

\$79.50 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

\$88.25 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

\$99.95 Per Person

DESSERT BUFFET

Desserts will be served buffet style.

Assorted Chocolate Squares

Vanilla & Star Anise Crème Brule

Homemade Tiramisu Cups

New York Style Cheese Cake

Served with Fresh Brewed

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

PLATED MENU ENHANCEMENTS

ADD CHARCUTERIE

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

\$8.75 Per Person

ADD SEAFOOD TO YOUR ENTRÉE

Two Grilled Prawns

\$8.50 Per Person

Lobster Tails

\$22.25 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

\$8.25 Per Person

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	\$ 28.00
Beef Crostini with Horseradish & Arugula	\$ 33.00
Mango Salmon & Sweet Chili Jam in Pastry Cup	\$ 33.00
Seasonal Oysters with Cocktail Sauce & Lemon Wedges (min 5 x dozen)	\$ 57.00

HOT HORS D'OEUVRES

Panco Crumbed Brie Stuffed with Cranberries	\$ 33.00
Vegetarian Spring Rolls	\$ 33.00
Tapenade & Manchego Cheese Crostini	\$ 33.00
Chicken Empanadas	\$ 37.00
Beef Kofta Skewers	\$ 37.00
Whiskey Buffalo Corn Dog Sliders	\$ 37.00
Prawn Fritters with Chili Aioli	\$ 42.00
Bacon Wrapped Scallops	\$ 46.00

EMBELLISHMENTS & PLATTERS

Imported & Domestic Cheese with Cured Meats, Baguette & Crackers (per person)	\$ 9.00
(Per tray, serves approximately 25 people)	\$ 213.00
Crudités served with Blue Cheese and Ranch Dip (per person)	\$ 5.00
(Per tray, serves approximately 25 people)	\$ 93.00
Sliced Seasonal Fruit Tray (per person)	\$ 6.00
(Per tray, serves approximately 25 people)	\$ 165.00
Seafood Platter, Smoked Salmon, Prawns, Scallops, Calamari, Mussels & Oysters	\$ 245.00
(Per tray, serves approximately 12 people)	
S'more Making Kit, Lindt Chocolate, Graham Crackers, Marshmallows & Sticks	\$ 82.00
(Per tray, serves approximately 25 people)	

PUB FAVOURITES & LATE-NIGHT SNACK OPTIONS

Build Your Own Poutine Station (per person)	\$ 10.00
Norquay Famous Nachos with Pico De Gallo, Monterey Jack Cheese & Sour Cream (per platter)	\$ 32.00
Chicken Wings with Sticky Bourbon Sauce (per dozen)	\$ 26.00
Perogies with Sour Cream & Green Onions.	\$ 12.00
Three Cheese Pizza (12 slices per)	\$ 24.00
Pepperoni Pizza (12 slices per)	\$ 28.00
Artichoke Red Onion & Arugula Pizza (12 slices per)	\$ 28.00
Hawaiian Pizza, Ham and Pineapple (12 slices per)	\$ 31.00

BEVERAGE SERVICE

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

	Host Bar	Cash Bar (incl. GST)
Standard Highballs per ounce		
House Vodka, Rum, Rye & Gin	\$8.00	\$8.50
Local Highballs per ounce		
Wild life Distillery Classic Vodka, & Classic Gin	\$9.00	\$9.50
Crown Royal, Romero Rum		
Liqueurs per ounce		
Bailey's, Kalua, Capt. Morgan's Spiced Rum & Malibu	\$8.50	\$9.00
Shoot'ables per ounce		
Jägermeister, Sauza Gold, Fireball, Schnapps & Pink Whitney, Shaft's	\$8.00	\$8.50
Scotch, Whiskey & Bourbon per ounce		
Glenfiddich, Single Malt, Scotland	\$13.50	\$14.20
Knob Creek, Smoked Maple Bourbon		
Macallan, Single Malt, Scotland		
Domestic Beer priced per		
Kokanee & Bud Light	\$8.00	\$8.50
Local Craft Beer priced per		
Banff Ave Brew Co: Black Pils, White Whit, Ride or Dry	\$8.75	\$9.25
Jasper Brewing: Trail Session IPA		
Imported Bottled Beer priced per		
Corona, Heineken & Guinness	\$10.00	\$10.50
Wine by the Glass (Brands based on availability) Per 5-ounce Glass	\$12.00	\$12.50
Canned Cocktails priced per		
El Cocktails – Margarita		
El Cocktails – Paloma	\$9.00	\$9.25
Rock Creek Ciders - Apple		
Vizzy Seltzers - Assorted		
Craft Cocktails per 2-ounce		
Espresso Martini – Vodka, Espresso, Kahlua, Bitters		
Old Fashioned – Wheat Whiskey, Simple Syrup, Bitters	\$16.25	\$17.00
Aperol Spritz – Aperol, Prosecco, Soda, Bitters		
Vodka Mule – Vodka, Ginger Lime Syrup, Soda, Bitters		
Mocktails priced per		
Ginger & Lime Mule - ginger and lime syrup soda, fresh mint.		
Pink Bubbly - soda, ginger ale, grenadine.	\$7.75	\$8.25
Cran Sparkle - cranberry juice, simple syrup, limeade, fresh lime, soda.		
Silent Flight Raspberry Mojito - Soda, Simple Syrup, Fresh Mint & Raspberries		
Dry Beer priced per		
Pacer Golden Ale - 0.5%		
Pacer Hazy Pale Ale - 0.5%	\$6.75	\$7.00
Corona Sunbrew - 0%		
Peroni Mastro Azzurro - 0%		
Non-Alcoholic Beverages		
Soft Drinks & Juice	\$4.00	\$4.25

Standard bar set-up includes the following:

- Selection of Juice, Clamato Juice, regular and diet soft drinks & garnish.

WINE LIST

*Wine availability will be confirmed nearer the event date.

REDS 750ml bottles

Della Casa, Rosso	Italy	\$ 39.00
Ali, Sangiovese	Italy	\$ 45.00
Eduardo Bermejo, Tempranillo	Spain	\$ 43.00
Uma Collecion, Malbec	Argentina	\$ 45.00
Manos Negros, Malbec	Argentina	\$ 50.00
Manos Negros, Pinot Noir	Argentina	\$ 50.00
Domaine Haut Bourg, Gamay	France	\$ 53.00
Hester Creek, Cab Merlot	Canada	\$ 65.00

WHITES 750ml bottles

Della Casa, Bianco	Italy	\$ 39.00
Campagnola, Pinot Grigio	Italy	\$ 43.00
La Palma, Chardonnay	Chile	\$ 44.00
J. Bouchon, Sauvignon Blanc	Chile	\$ 44.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$ 45.00
Manos Negras, Chardonnay	Argentina	\$ 55.00
Dr. Loosen, Riesling	Germany	\$ 50.00
Mission Hill, Pinot Blanc	Canada	\$ 52.00
Wild Goose, Gewurztraminer	Canada	\$ 53.00
Hester Creek, Pinot Gris	Canada	\$ 63.00

ROSE 750ml bottles

J. Bouchon, Rose	Chile	\$ 45.00
Joya, Rose	Portugal	\$ 43.00
La Spinetta, Rose	Italy	\$60.00

BUBBLES 750ml bottles

Il Faggeto, Prosecco	Italy	\$ 44.00
Arnaces Brut, Prosecco	Italy	\$ 50.00
Taittinger Brut, Champagne	France	\$ 125.00

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) 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.
- 7) The use of confetti, sparkles or glitter is prohibited.
- 8) All weddings, social events and small meetings require 80% prepayment 30 days prior to arrival.
- 9) 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.
- 10) Norquay does not maintain storage space.
- 11) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachment material for posters must be approved by Norquay.