



Catering Menu 2026

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Buffet Dinner Menu

66-NF-01
PROVENCAL
POTATO

NF-02
PAN SEARED
MAHI MAHI

NF-03
CHICKEN
SUPREME

Buffet Dinner Menu minimum 30 people

Please select two Entrées from the menu 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

Classic Caesar Salad

romaine | crisp capers | pork crackling | garlic croutons

Green Salad

artisan leaf blend | heirloom tomatoes | baby cucumbers
honey lime dressing

Roasted Vegetable

freshly sourced seasonal vegetables

Provençale Potato

steamed broccolini & smashed fingerling potatoes

Selection of Sweets

chocolate squares | new york cheesecake | seasonal fruit

Coffee & Tea Station

B.C. frog friendly coffee & jolene's tea house

Entrée Selection

Please select two Entrées:

SUNDANCE \$76.25 per person

Grilled Prime Striploin

light madagascan peppercorn sauce

Slow Roasted Chicken Leg & Thigh

five spice and mandarin glaze

Pan Seared Wild Salmon

caper & sun dried tomato compound butter

NORTH AMERICAN \$85 per person

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

STONEY \$93.75 per person

Carved Alberta Beef Tenderloin

chasseur red wine sauce | crisp shallots

White Tail Venison Loin

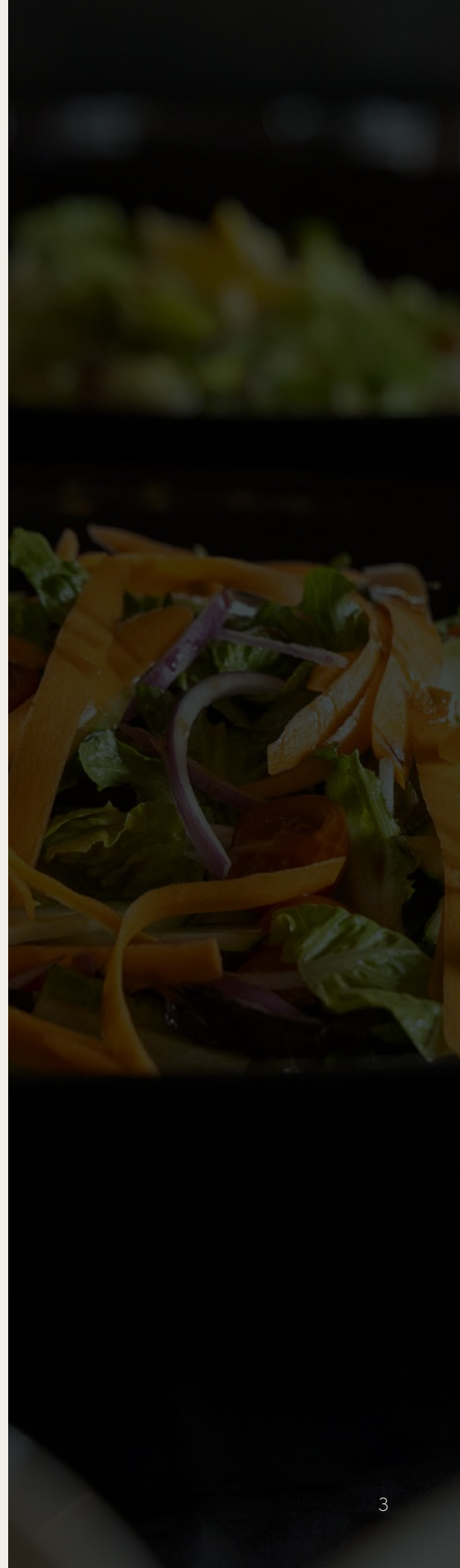
cherry & thyme gastrique

Ginger & Star Anise Seared Duck Breast

thai yellow mango & coconut curry sauce | grilled lime

Grilled Spanish Chipotle Halibut

mussels & chorizo napoli sauce



Buffet Enhancement

Add the following to compliment your menu

COCONUT RICE \$3.50 per person

basmati rice cooked in lime, coconut cream & topped w/ toasted coconut

CRUDITÉ PLATTER \$5 per person

blue cheese & ranch dip with crisp vegetable assortment

CHARCUTERIE PLATTER \$9 per person

locally sourced cheeses with cured meats, crostinis, jams & accompaniments

CHEF'S SALAD SELECTIONS

upgrade your salad for \$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

GUESTS WITH DIETARY REQUIREMENTS

Add an additional plated or buffet entrée for \$10.25 per person, or substitute one for a vegan or vegetarian option.

Please provide any dietary requirements in advance, we'll accommodate them at no extra cost where possible, including recipe adjustments, labels, or special meals.

If many guests are vegetarian or vegan, we recommend adding or substituting a vegetarian or vegan entrée.

Vegan & Vegetarian Entrée Options

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

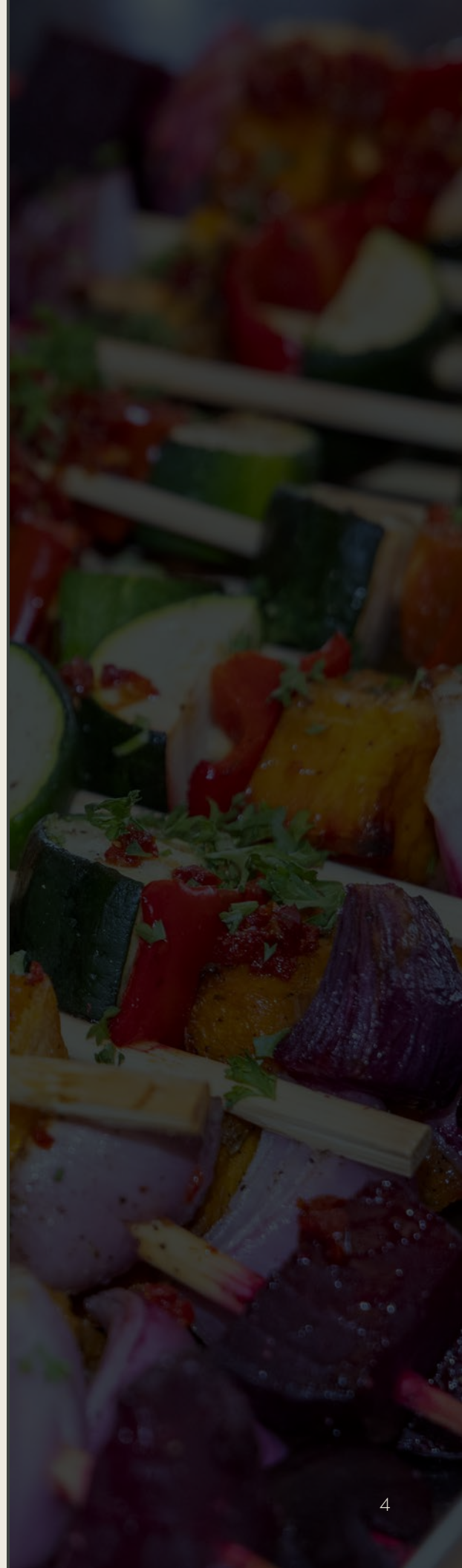
meyer lemon & thyme mascarpone

KIDS' MEALS & WHAT TO EXPECT

Kids' meals are simple, please let us know how many children are attending and their ages in advance for pricing and seating. Kids 5 and under are free, 6-14 are half price, and 15+ are adults.

For buffets, kids eat from the main buffet at the discounted rate. For plated dinners, a kid-friendly three-course meal is available for about \$37 per child under 15.

Babies don't require a meal but do need to be included in seating.





Plated Dinner Menu

Plated Dinner Menu Min 30 people | Max 120 people

Plated dinners start at four courses with desserts being served buffet style

Homemade Artisan Bread | Included in all Plated Dinners
selection of house baked breads | house infused oils & butters

FIRST COURSE

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 croutons
parmesan wafers

Three Cheese Arancini

crème | sweet chili jam | arugula | grilled lemon

Goats Cheeses Truffle Salad

candied walnut | maple poached pears | confit garlic
crostinis | watercress

Grilled Garlic & Turmeric Marinated Halloumi Cheese

balsamic slow cooked farro | spinach | toasted almonds
baby gem tomatoes

SECOND COURSE

Palate Cleanser

limoncello sorbettowith blood orange prosecco

MAIN COURSE

Please select one of the following:

CASCADE \$79.50 per person

Prime Striploin

madagascan pepper jus | crisp shallots

Free Range Chicken Supreme

thyme & garlic pan jus | sundried tomato | parmesan gremolata

Pan Seared Arctic Char

smoked oyster sauce velouté | crisp capers

SPIRIT \$88.25 per person

6oz 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

MYSTIC \$99.95 per person

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

All Entrées are accompanied by rainbow teen carrots, asparagus, steamed broccolini, and smashed confit fingerling potatoes.



Plated Dinner Menu Continued

DESSERT

Served buffet style. Please select two of the following:

Assorted Chocolate Squares
Vanille & Star Anise Crème Brûlée
Homemade Tiramisu Cups
New York Style Cheesecake

Served with Freshly Brewed

B.C. frog friendly coffee & jolene's tea house

Plated Menu Enhancements

Add the following to compliment your menu

CHARCUTERIE \$9 per person

locally sourced cheese with cured meats, crostinis, jams & accompaniments

SEAFOOD

Add seafood to your Entrée

Two Grilled Prawns \$8.5 per person

Lobster Tails \$22.25 per person

King Crab market price

SOUP \$8.25 per person

Add a soup course or substitute your salad. Choice of one.

Lightly Curried Cauliflower & Coconut Milk

Orange & Beetroot with Fennel Seed Crème Fraîche

Roasted Heirloom Tomato & Basil

Mushroom, Lemon & Truffle

HOW PLATED DINNERS WORK

Plated dinners begin as a four-course experience, with dessert served buffet-style. All guests will receive the same entrée, with the exception of those requiring special meals.

If you'd like to offer a choice of two entrées, a surcharge of \$10.25 per person will apply. This accounts for the additional staffing and preparation required, as we need to prepare higher quantities of each dish to ensure seamless service.

Please note that even if entrée selections are collected in advance, guests may forget or change their choice. For this reason, our team will reconfirm selections during dinner service.



Hors D'Oeuvres

Can be served either passed or buffet style

COLD HORS D'OEUVRES

Bruschetta on a Toasted Crostini \$28 per dozen

Beef Crostini with Horseradish & Arugula \$33 per dozen

Mango Salmon & Sweet Chili Jam in a Pastry Cup \$33 per dozen

Seasonal Oysters with Cocktail Sauce & Lemon Wedges \$57 per dozen
Minimum 5x dozen

HOT HORS D'OEUVRES

Panko Crumbed Brie Stuffed with Cranberries \$33 per dozen

Vegetarian Spring Rolls \$33 per dozen

Tapenade & Manchego Cheese Crostini \$33 per dozen

Chicken Empanadas \$37 per dozen

Beef Kofta Skewers \$37 per dozen

Whiskey Buffalo Corn Dog Sliders \$37 per dozen

Prawn Fritters with Chili Aioli \$42 per dozen

Bacon Wrapped Scallops \$46 per dozen

EMBELLISHMENTS & PLATTERS

Trays serve approximately 25 people

Charcuterie \$213 per tray
locally sourced cheese with cured meats, crostinis, jams & accompaniments

Crudités \$93 per tray
served with blue cheese & ranch dip

Sliced Seasonal Fruit \$165 per tray

Seafood Platter \$246 per tray, serves approximately 12 people
smoked salmon | prawns | scallops | calamari | mussels | oysters

S'more Making Kit \$82 per tray
lindt chocolate | graham crackers | marshmallows | sticks

PUB FAVOURITES & LATE NIGHT SNACKS

Build your own Poutine Station \$10 per person

Norquay Famous Nachos \$32 per platter
pico de gallo | monterey jack cheese | sour cream

Chicken Wings with Sticky Bourbon Sauce \$26 per dozen

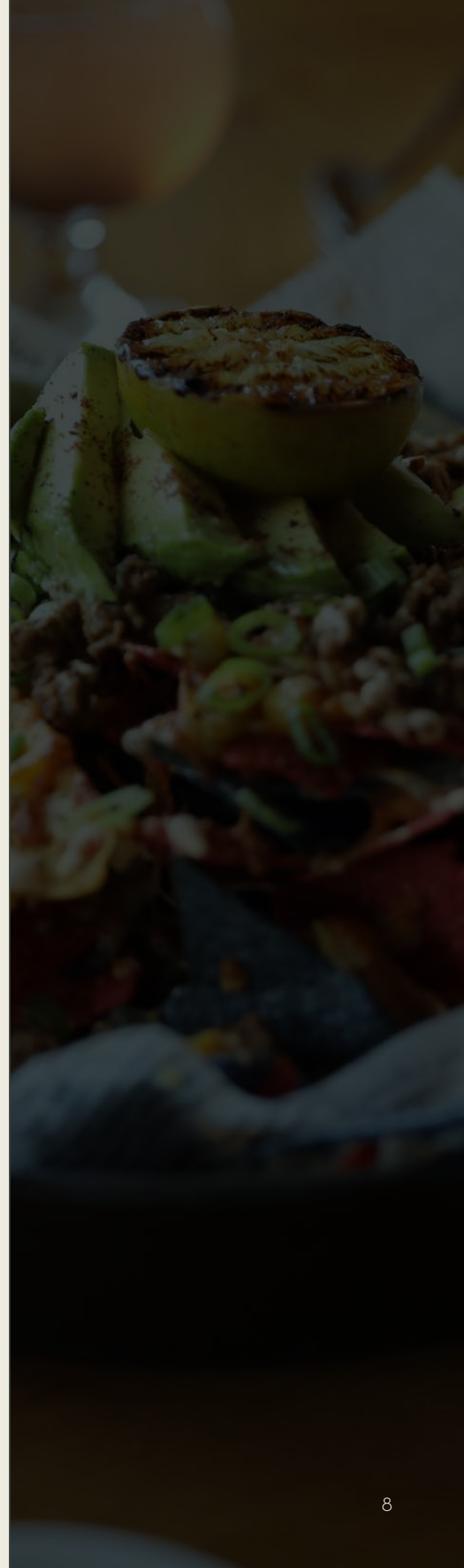
Perogies with Sour Cream & Green Onions \$12 per person

Three Cheese Pizza \$24 per eight slices

Pepperoni Pizza \$28 per eight slices

Artichoke Red Onion & Arugula Pizza \$28 per eight slices

Ham & Pineapple Pizza \$31 per eight slices





Beverage Service

Beverage Service

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

Standard bar set-up includes: selection of juice, clamato juice, regular & diet soft drinks and garnish.

SPIRITS PRICED PER OUNCE

Standard Highballs \$8 host bar | \$8.5 cash bar
house vodka | rum | rye | gin

Premium Highballs \$9 host bar | \$9.5 cash bar
WILD LIFE DISTILLERY classic vodka & classic gin
crown royal | romero rum

Liqueurs \$8.5 host bar | \$9 cash bar
bailey's | kahlúa | capt. morgan spiced rum | malibu

Shoot'ables \$8 host bar | \$8.5 cash bar
jägermeister | sauza gold | fireball | schnapps
pink whitney | shaft's

Scotch, Whiskey & Bourbon \$13.5 host bar | \$14.2 cash bar
glenfiddich | single malt | scotland
knob creek | smoked maple bourbon
macallan | single malt | scotland

BEER PRICED PER

Domestic Beer \$8 host bar | \$8.5 cash bar
kokanne | bud light

Local Craft Beer \$8.75 host bar | \$9.25 cash bar
BANFF AVE BREWING black pils | white whit | ride or dry
JASPER BREWING trail session IPA

Imported Bottled Beer \$10 host bar | \$10.5 cash bar
corona | heinken | guinness

WINE BY THE GLASS PER FIVE OUNCE

Brands Based on Availability \$12 host bar | \$12.5 cash bar

CANNED COCKTAILS PRICED PER \$9 host bar | \$9.25 cash bar

EL COCKTAILS margarita | paloma
ROCK CREEK CIDER apple
VIZZY SELTZERS assorted

CRAFT COCKTAILS PER 2 OUNCE \$16.25 host bar | \$17 cash bar

Espresso Martini
vodka | espresso | kahlúa | bitters

Old Fashioned
wheat whiskey | simple syrups | bitters

Aperol Spritz
aperol | prosecco | soda | bitters

Vodka Mule
vodka | ginger | lime syrup | soda | bitters

NON-ALCOHOLIC PRICED PER

Mocktails \$7.75 host bar | \$8.25 cash bar

Ginger & Lime Mule
ginger & lime syrup | fresh mint

Pink Bubbly
soda | ginger ale | grenadine

Cran Sparkle
cranberry juice | simple syrup | limeade | fresh lime | soda

Silent Flight Raspberry Mojito
soda | simple syrup | fresh mint | raspberries

Dry Beer \$6.75 host bar | \$7 cash bar
PACER golden ale 0.5% | hazy pale ale 0.5%
CORONA sunbrew 0%
PERONI mastro azzurro 0%

Soft Drinks & Juice \$4 host bar | \$4.25 cash bar



Wine List

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

REDS 750 ML BOTTLES

- Della Casa | Rosso | Italy ^{\$39}
- Villa Rocca | Merlot | Italy ^{\$40}
- Eduardo Bermejo | Tempranillo | Spain ^{\$43}
- Ali | Sangiovese | Italy ^{\$45}
- Uma Colleccion | Malbec | Argentina ^{\$45}
- Manos Negros | Malbec | Argentina ^{\$50}
- Manos Negros | Pinot Noir | Argentina ^{\$50}
- Corryton Haut Bourg | Gamay | Australia ^{\$50}
- Domaine Haut Bourg | Gamay | France ^{\$53}
- Hester Creek | Cab Merlot | Canada ^{\$65}

ROSÉ 750 ML BOTTLES

- Campagnola | Pinot Gridio | Italy ^{\$44}
- Joya | Rosé | Portugal ^{\$43}
- La Spinetta | Rosé | Italy ^{\$60}

WHITES 750 ML BOTTLES

- Della Casa | Bianco | Italy ^{\$39}
- Villa Rocca | Sauvignon Blanc | Italy ^{\$40}
- Campagnola | Pinot Grigio | Italy ^{\$43}
- La Palma | Chardonnay | Chile ^{\$44}
- Oyster Bay | Sauvignon Blanc | New Zealand ^{\$45}
- Corryton Burge | Chardonnay | Australia ^{\$50}
- Dr. Loosen | Riesling | Germany ^{\$50}
- Mission Hill | Pinot Blanc | Canada ^{\$52}
- Wild Goose | Gewurztraminer | Canada ^{\$53}
- Manos Negras | Chardonnay | Argentina ^{\$55}
- Hester Creek | Pinot Gris | Canada ^{\$63}

BUBBLES 750 ML BOTTLES

- Il Faggeto | Prosecco | Italy ^{\$44}
- Arnaces Brut | Prosecco | Italy ^{\$50}
- Taittinger Brut | Champagne | France ^{\$125}



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 10:00am to 2:00am.
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 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.

Have questions? Please email Teha at sales@banffnorquay.com

