



# Catering Menu 2026

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# Buffet Dinner Menu

GFNF  
PROVENÇALE  
Potato

NF-GF  
PAN SEARED  
MAHI MAHI

NF-GF  
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

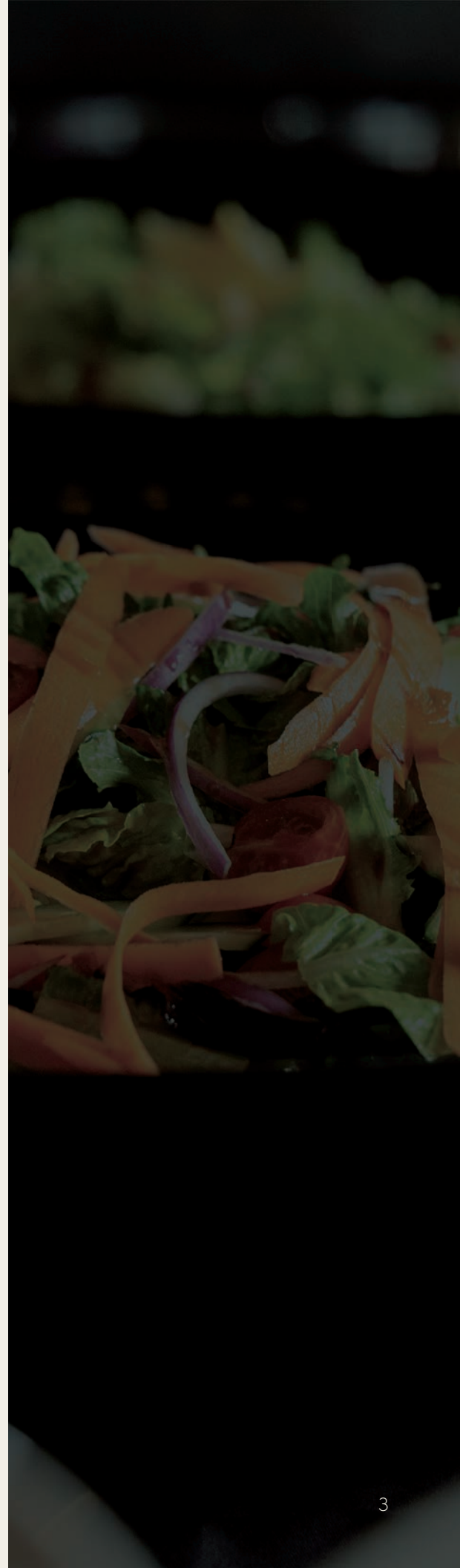
cherry & thyme gastrique

#### 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**

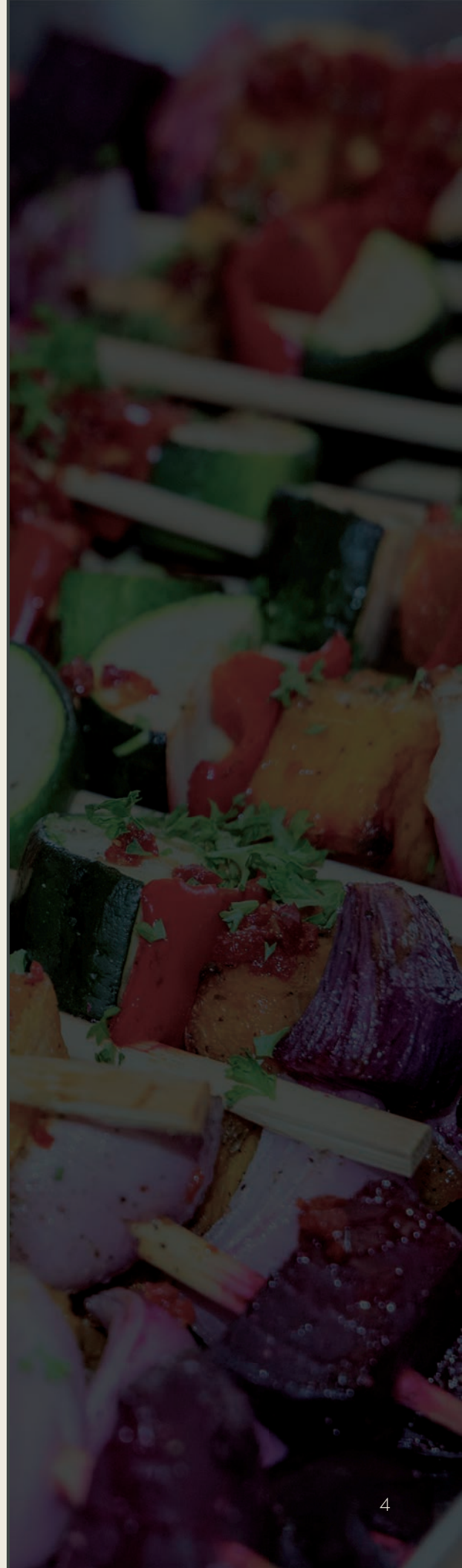
meyer lemon & thyme mascarpone

## **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.



A long, elegantly set dining table with white linens, glassware, and floral centerpieces. The table is set for a formal dinner with multiple place settings. Each setting includes a white plate, glassware, and silverware. The centerpieces are composed of various flowers, including roses and hydrangeas, arranged in small white vases. The background is a dark, out-of-focus wall.

# 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

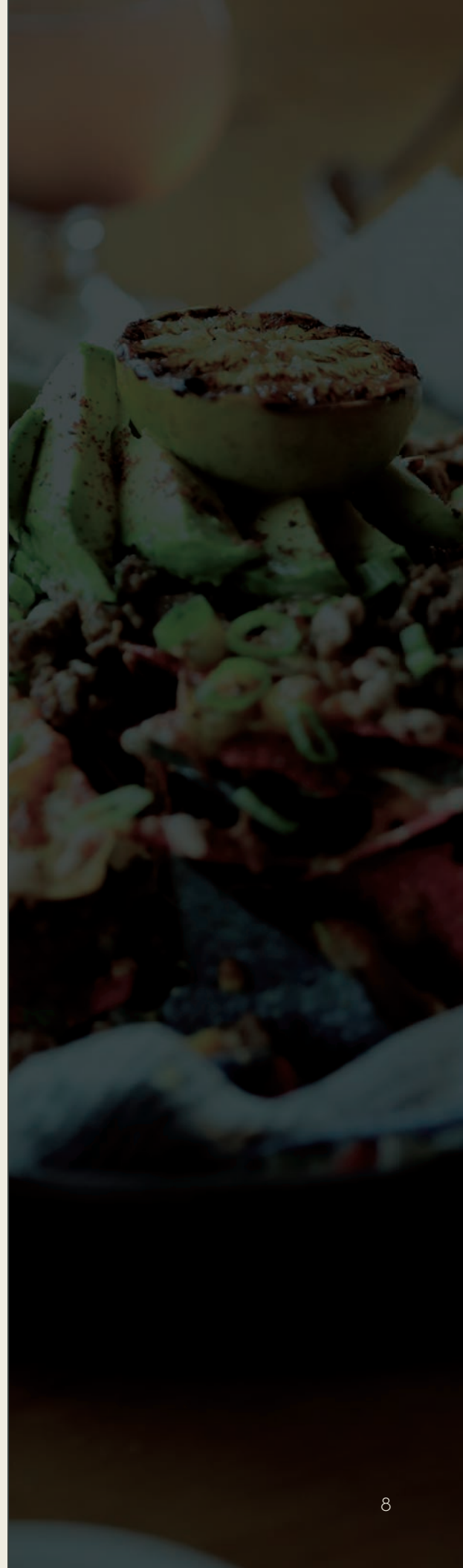
**Perogies with Sour Cream & Green Onions** \$12 per person

**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



A close-up, dark-toned photograph of a cocktail shaker being poured into a glass. The liquid is captured mid-pour, creating a dynamic splash. The background is dark and out of focus, emphasizing the action of the drink being served. The text "Beverage Service" is overlaid in a clean, white, sans-serif font.

# 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 <sup>\$39</sup>  
Villa Rocca | Merlot | Italy <sup>\$40</sup>  
Eduardo Bermejo | Tempranillo | Spain <sup>\$43</sup>  
Ali | Sangiovese | Italy <sup>\$45</sup>  
Uma Colleccion | Malbec | Argentina <sup>\$45</sup>  
Manos Negros | Malbec | Argentina <sup>\$50</sup>  
Manos Negros | Pinot Noir | Argentina <sup>\$50</sup>  
Corryton Haut Bourg | Gamay | Australia <sup>\$50</sup>  
Domaine Haut Bourg | Gamay | France <sup>\$53</sup>  
Hester Creek | Cab Merlot | Canada <sup>\$65</sup>

## ROSÉ 750 ML BOTTLES

Campagnola | Pinot Gridio | Italy <sup>\$44</sup>  
Joya | Rosé | Portugal <sup>\$43</sup>  
La Spinetta | Rosé | Italy <sup>\$60</sup>

## WHITES 750 ML BOTTLES

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

## BUBBLES 750 ML BOTTLES

Il Faggeto | Prosecco | Italy <sup>\$44</sup>  
Arnaces Brut | Prosecco | Italy <sup>\$50</sup>  
Taittinger Brut | Champagne | France <sup>\$125</sup>



# 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](mailto:sales@banffnorquay.com)



## More Than A Ski Hill