



Menu

Creative. Inspired. Fresh

Thank you for considering The Norland for your special event! Our team puts endless work into ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but will encourage them to try something new!

Dietary Restrictions

With an ever-growing demand for special diet dining, whether it is for allergies, illness, vegan or vegetarian lifestyle, or for religious reasons, our culinary team is able to meet your needs. We have included several vegetarian and vegan menu options to ensure that your guests are catered to. Gluten-free and dairy-free requirements are becoming more and more common as well. If you have guests who have advised you of a gluten-free or dairy-free requirement, please advise your catering consultant who will, in turn, notify our Chef. Please note, that in order to maintain the integrity of the menu as well as service, we can only accept special requests for actual allergies/illness /vegan or vegetarian, not simple food preferences.



Flexible Menus

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

Meet The Chefs

Our culinary team includes an array of red seal chefs with a huge variety of experience. From homestyle favourites that will feed a small get together, to large multicultural feasts for over 1000 guests, our team prides themselves on their ability to adapt their talents to continue to exceed our clients' expectations. Consistently a leader in culinary expertise, our chefs demand the highest level of excellence from themselves and each other.

Taxes and Gratuity

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required

*Menu pricing is subject to change and will be guaranteed 6 months prior to event.



Hors D'Oeuvres Menu Selection

\$16.99 - \$31.99/each

	Signature Packages	Premium Packages	Exclusive Packages
Nature of Event/Time of day	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:
<i>Light Reception</i>	<i>Signature Package A</i>	<i>Premium Package A</i>	<i>Exclusive Package A</i>
(2 -4pm or after 9pm) Low Appetite Mid Afternoon or late evening Time Frame Chefs will prepare 5 - 7 pieces per person in total	Signature Items (5) Premium Items (2) Includes: Bruschetta Crostini	Signature Items (4) Premium Items (2) Exclusive Items (2) Includes: Assorted Cheese Board	Signature Items (4) Premium Items (3) Exclusive Items (2) Includes: Charcuterie Grazing Board
<i>Cocktail Reception</i>	<i>Signature Package B</i>	<i>Premium Package B</i>	<i>Exclusive Package B</i>
(3-5pm or after 8pm) Medium Appetite Time Frame Chefs will prepare 8 - 11 pieces per person in total Not available as a main meal	Signature Items (6) Premium Items (2) Exclusive Items (1) Includes: Bruschetta Crostini	Signature Items (5) Premium Items (4) Exclusive Items (1) Includes: Assorted Cheese Board Vegetable Crudité & Dip	Signature Items (4) Premium Items (5) Exclusive Items (2) Includes: Charcuterie Grazing Board Vegetable Crudité & Dip

Most Hors D'Oeuvres options available in stationary OR passed format. A \$35.00 per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.

Note - a minimum of 40 guests is required to order one of the above packages.

*Pricing is subject to a 18% Service Charge + 5% GST.



Hors D'Oeuvres Menu Selection Premium

\$2.50 - \$3.95/each

Signature Cold

Asian Fusion Taco - Asian blend of vegetables, light soy glaze, crisp wonton taco shell

Cucumber Canape - fresh english cucumber filled with dill & lemon cream cheese

Fruit & Cheese Kabob - canteloupe & honeydew balls aged cheddar and Irish Dubliner cheese

Fresh Tomato Bruschetta Crostini

Vegetarian Sushi Roll

LA Chefs Deviled Egg - with bacon and caramelized onion

BLT Canape - crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini

Gazpacho Shot - chilled soup with tomato & pepper, shot of vodka

Vietnamese Summer Rolls - with a spicy peanut sauce

Roast Beef Pinwheels - tomato & spinach tortilla, roast beef, arugula horseradish mayo

Signature Hot

Mini Quesadilla - filled with a blend of cheese, roasted tomato and green onion

Cocktail Meatballs (2 meatballs per serving)

Mac & Cheese Bites - with marinara sauce

Potstickers - with a sweet chili glaze

Spring Rolls - with plum sauce

Spinach & Artichoke

Stuffed Mushrooms - stuffed mushrooms with roasted garlic and cream cheese

Potato Croquettes - potato, ground beef, served with sour cream

Pizza Rolls - puff pastry with Pepperoni

Falafel Balls - ground chickpea, herbed spice, served with tahini

Mini Grilled Cheese - grilled mini flatbread, cherry tomato, welsh cheddar, caramelized onion

Premium Cold

Antipasto Skewer - genoa salami, cappiccino ham, black olive, bocconcini, artichoke, grape tomato (vegetarian option available)

Salmon Crostini - lemon cream cheese, crisp capers, on a crostini

Grilled Watermelon & Feta - on a skewer with chiffonnade basil

Veggie Terrine - layered vegetables with goat cheese

California Roll - sushi rice, crab, avocado, carrot, cucumber, wasabi, soy sauce

Smoked Salmon Rolls - dill, cream cheese & lemon, wrapped in smoked salmon

Prosciutto & Melon Balls - honeydew and cantaloupe wrapped in prosciutto

Premium Hot

Grilled Prawns - your choice of flavour: (minimum 20 per flavor) garlic butter • mango chipotle • roasted garlic • chili lime

Dynamite Shrimp - tempura crusted prawn shooter with guacamole dip

Crab Stuffed Mushrooms - with cream cheese and green onions

Bacon Wrapped Scallops

Shrimp Fritter - onion, peppers, roast corn, shrimp

Dill Prawns - tempura prawns, with creamy dill sauce

Satays - (your choice of satay - minimum 20 of each) spicy beef teriyaki • sesame chicken • orange ginger • mango salmon • chili lime • thai pork • peanut coconut

Teriyaki Meatballs & Pineapple - on a skewer (2 per serving)

Boneless Beer Chicken - marinated in yellow mustard, fried with beer batter

Crab Cakes - with old bay seasonings, red peppers, cilantro, and orange aioli

Exclusive Cold

Mini Lobster Roll - with lemon caper mayonnaise

Albacore Tuna - seared & glazed with soy & sweet chili

Poached & Chilled Prawns - with traditional cocktail sauce

Mini Triple Decker Seafood Sandwich - with shrimp & smoked salmon, dill mayo

Spicy Tuna Roll

Smoke Salmon Terrine - cream cheese, cucumber

Candied Duck Breast On Fingerling Potato - with caramelized onion

Beef Carpaccio Rolls - with asparagus and roasted red pepper, horseradish mayo

Gazpacho Shot With Shrimp - chilled soup with tomato & pepper, shot of vodka

Exclusive Hot

Mini Yorkie - with beef tenderloin, horseradish mayo

Mini Prosciutto Pizza - arugula, cherry tomato, parmesan

Gnocchi - homemade with assorted sauces

Arancini - risotto stuffed with Italian sausage, panko crust, served with marinara sauce

Mini Steak Sandwich - grilled steak, caramelized onion, mini garlic toast, horseradish creme

Braised Beef Sliders - slow roasted braised beef with root beer jus, horseradish aioli

Chicken & Waffle - fried chicken on a mini waffle with maple syrup

Crab Rangoon - wonton, crab meat, cream cheese, plum sauce

Sliders - (your choice of filling - minimum 20 per filling) bacon cheddar burger • thai • chicken pulled pork • bbq beef • roasted beets

Fried Mussels - mejillones con tigre seasoned, panko crusted & fried with garlic aioli

Chef's Action Stations

\$10.99 - \$15.99/person

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60.00 per chef will be charged per station, guest counts over 100 will require a second station.

Mashed Potato "Cheftini" Station

Creamy yukon gold mashed potato & sweet potato mash with the following garnishes to be chosen by guest and sautéed: fried garlic chips, green onions, capicola ham, mushrooms, bacon, chorizo sausage, fresh assorted herbs, finished with rich house made gravy

Asian Noodle Bar Station

Shanghai noodles, strips of beef and chicken, Asian string vegetable medley, pan fried to order with choice of sauce:

- Teriyaki, orange ginger, hoisin BBQ sauce.

Presented in an Asian take-out box with chop sticks

Sautéed Prawns Station

Black tiger prawns, sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of: pernod or brandy

Carved Beef Station

Alberta Triple A Striploin, Chef Carved with Fresh buns. Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

Street Taco Station

Pork carnitas, Mango chili chicken, Street tortilla shells, Cilantro, red pickled onions, lime, crema, jalapenos, chopped limes, Salsa verda, Cojita cheese

Make It Asian Taco Bar

Bulgogi chicken, Teriyaki beef, Pickle daikon, Pickled carrot, Cucumber, Red pepper, Red cabbage, Roasted cashews, Fried rice noodles, Butterleaf lettuce wraps, Assorted dipping sauces

Street Style Slider Station

Thai Chicken, Pulled Pork, Roasted Vegetable, BBQ Beef, Bacon Cheddar Burger, Corn Relish, Caramelized onion jam, Guacamole, salsa fresca & mango salsa, Assorted mustards, Crispy fried onions & pickled onions, Bacon jam, Grilled pineapple, Butterleaf lettuce & sliced roma tomato, Assorted cheese, Pickles



Buffet Dinner Selections

\$41.99- \$49.99/person

Signature Buffet

Please Select

- One Main Protein Entree
- One Pasta Entree
- Three Salad Options
- One Starch Option
- Two Hot Vegetable Options

Includes assorted artisan rolls & whipped butter

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait
Freshly brewed coffee & assorted teas

Exclusive Buffet

Please Select

- Two Main Protein Entrees
- One Pasta Entree
- Five Salad Options
- Two Starch Options
- Two Hot Vegetable Options

Includes assorted artisan rolls & whipped butter

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait
Freshly brewed coffee & assorted teas

BBQ Buffet

Please Select:

- Two Salad Options
- One Starch Option

Grilled corn on the cob, Housemade molasses baked beans OR Mac & Cheese

Sweets & Treats, and Fruit Platter

BBQ Entrees

- Alberta Grade AAA Steak
- 6oz Sirloin
- 8oz New York
- 10oz New York

Down to the Bone Slow Roasted Pork Ribs - basted in our signature BBQ sauce

Succulent Roast Pig - slow roasted in our rotisserie, present with smoked apple sauce, assorted mustards & our signature BBQ Sauce (Min. 30lb)

Main Protein Entrees

Chef Carved Roast Sirloin of Beef - with horseradish and signature gravy

Braised Beef Medallions - with house-made au jus

Chef Carved Alberta Prime Rib - with a rich Signature Gravy +\$7 per person

Beef Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe

Tuscan Chicken - roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce

Parmesan Crusted Chicken Cordon Bleu - in a Roasted Red Pepper Sauce

Roast Chicken with Mushroom Truffle - Chicken breast stuffed with wild mushrooms and sauteed onions, topped with a truffle cream sauce

Chicken Florentine - stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic

Braised BBQ Baby Back Ribs -with Signature BBQ sauce

Virginia Baked Ham - maple glazed ham with a maple dijon glaze (all salmon is flown in fresh)

Sesame Crusted Salmon - with pineapple, lemon, and ginger teriyaki glaze

Roasted Salmon - with Lemon dill cream & caper sauce

Main Pasta Entrees

Butternut Squash Ravioli - with Rose OR Pesto sauce

Baked Cheese Tortellini - with Rose OR Pesto sauce

Traditional Homemade Lasagna - choose meat or vegetarian

Salad Selections

Fresh Greens

Classic Caesar

Strawberry Spinach

Original Greek

Creamy Pasta

German Potato

Traditional Potato

Thai Noodle

Roasted Beet

Tomato Bocconcini

Watermelon & Cucumber (seasonal)

Waldorf

Coleslaw

Starch Selections

Herb Roasted Baby Potato

Garlic Mashed Potato

Red Skin Smashed Potato

Scalloped Potato

Rice Pilaf

Hot Vegetable Selections

Broccoli & Cauliflower Mornay

Green Beans Almondine

Roasted Butternut Squash

Italian Roasted Mushrooms & Vegetables

Honey Glazed Carrots with Dill

Sauteed Zucchini Bruschetta

Roasted Cauliflower

Brussel Sprouts with Bacon

Buffet Enhancements

- + Main Entree \$4.99 (does not apply to BBQ Buffet)
- + Starch \$2.50 + Salad \$2.50
- + Hot Vegetable \$2.50

Plated Dinner Selections

Starting at \$42.99 for 3 courses

All plated dinners include assorted artisan rolls & whipped butter, chef's choice of hot seasonal market vegetables and freshly brewed coffee & assorted teas.

Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation.

Note* One Entree and a minimum of two additional courses must be ordered

Plated Duet - combine any 2 main entrees and add just \$7 to the higher priced entree.

Beef

Roast Striploin of Beef - Canadian AAA Beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato

Slow Roasted Braised Beef - with smashed red potato and au jus

Beef Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Alberta Beef Tenderloin - Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffled smashed potato with himalayan pink salt and demi glace
+ Lobster Tail market price

Chateaubriand - roasted centre cut of beef filet, with a red wine jus, anna potato

Fire Grilled New York with Garlic Prawns - cabernet infused jus & garlic lemon herb butter, garlic smashed potato

Chicken

Parmesan Crusted Chicken Cordon Bleu - with a roasted red pepper sauce & garlic mashed potato

Pan Roasted Chicken Supreme - with gratin potatoes, sweet pea pesto & sherry reduction

Tuscan Chicken - roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce and garlic whipped potato

Roast Chicken with Mushroom Truffle - chicken breast stuffed with wild mushrooms and sauteed onions, topped with a truffle cream sauce served with barley risotto

Chicken Florentine - chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with prosciutto & sweet pea risotto

Seafood

Sesame Crusted Teriyaki Salmon - asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice

Baked Salmon - (flown in fresh) with a lemon dill caper cream sauce & ricotta gnudi

Other

Double Bone Cowboy Pork Chop - Bone-in Centre Cut Porkloin stuffed with onions, bacon, chili flakes & garlic smashed Potato, port jus

Rack of Lamb - mustard parsley panko crusted, rosemary mint jus, sweet pea risotto

French Honey Lacquered Duck Breast - honey l'orange demi glace with anna potato

Cornish Game Hen - half cornish game hen, black plum jus, apples, herbs, fingerling potatoes

Special Diet Menu

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington - in a puffed pastry, with a mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Vegetable Latkes - zucchini, carrots, onion, potato, dill, feta cheese (can be Vegan/GF)

Curry Puffs - puff pastry with mashed potato, carrots, onion & sweet pea

Gnocchi - homemade potato gnocchi, cherry tomato, basil, garlic, white wine

Vegetarian Lasagna - traditional & homemade

Grilled Polenta - with mushroom ragout (can be Vegan/GF)

Plated Dinner Selections

Signature Soup & Salad

- Roasted Butternut Squash Soup
- Tomato bisque with creme fraiche
- Fresh Garden Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Beetroot Salad
- Waldorf Salad
- Caprese Salad
- Watermelon & Cucumber (seasonal)
- Roast Squash Salad

Exclusive Soup & Salad

- Deconstructed Beetroot Salad** - Microgreens, maple balsamic vinaigrette
- Heirloom Cherry Tomato Salad** - cilantro, feta cheese, garlic, crostini with mushroom ragout
- Antipasto Platter Salad** - marinated herbed vegetables, (yams, peppers, zucchini) roasted & served with balsamic reduction
- Poached Pear & Prosciutto Salad** - blue cheese, arugula with honey dressing, poached pear, & prosciutto
- Kale & Farro Salad** - beet strings, roasted tomato, cashews, mandarins, lemon basil dressing, orange gastrique
- Lobster Bisque** - brandy, fresh chives, lemon crème fraiche, and roasted garlic pastry caps
- Gazpacho with Prawns** - chilled soup with tomato & pepper, shot of vodka
- Shrimp & Corn Chowder** - baby shrimp, roasted corn in a rich creamy chowder
- Wild Mushroom Chowder** - puffed wild rice, herbed olive oil, thyme creme fraiche

Exclusive Plated Appetizers

- Scallops** - with cauliflower puree
- Chicken Liver Pate** - with cherry tomato & rosemary jam
- Vegetable Terrine** - layered with goat cheese
- Crab Cakes** - with veggie slaw, orange aioli
- Carpaccio** - beef or salmon or beets (vegan)
- Seared Albacore Tuna** - seared in soy sauce & sweet chili
- Asparagus & Prawns** - with fried egg yolk, in a butter wine sauce
- Duck Breast** - with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens
- Charcuterie Tasting Plate** - with a curated selection of artisan cheese, meats, pickled vegetables, housemade jams, bread and crostini
- Tuna Tartare** - with avocado and cucumber salsa, chili oil, sesame seeds, crostini & microgreens

Palate Cleansers

- Champagne Sorbet
- Lemon Basil Sorbet
- Watermelon Sorbet

Signature Plated Desserts

- Homemade New York Cheesecake** - with seasonal berry topping
- Apple Upside Down Cake**
- Mini Cheesecakes** - three per person
- Decadent Chocolate Cake**
- Crème Brûlée**
- Flourless Chocolate Cake** - gluten friendly

Exclusive Plated Desserts

- Tiramisu** - lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- Hazelnut Praline Rocker** - milk chocolate shell, almond sprinkle, praline cream, crunchy meringue centre
- Matcha Cheesecake** - cream cheese with matcha chai
- Poach Pear w/ Port Reduction** - (Seasonal) poached pear in sweet wine reduction sauce
- Truffles & Berry** - decadent chocolate truffles with season berries
- Panna Cotta Duet** - a duet of vanilla bean and strawberry panna cotta
- Caramel Turtle Cheesecake** - cream cheese baked with caramel, oreo crumb crust, caramel & pretzel crumble topping



Chef's Platters & Snacks

Chef's Choice Individual Appetizers (Min. 5 Doz) - minimum 5 dozen, minimum 2 varieties (more variety as quantity increases) \$30.00/doz

Assorted Artisan Buns, Sandwiches & Mini Croissants (30 Pcs) - \$120.00

Fancy Tea Sandwiches (Crust Off | 90 Pcs) - \$175.00

Fresh Crudite Display With Dip (Serves 34) - \$95.00

Domestic Cheese Board (Serves 35) - assortment of domestic cheeses with driedfruit & assorted crackers \$140.00

Shrimp Cocktail Platter (80 Pcs) - with our signature cocktail sauce \$230.00

Assorted Sushi Platter (100 Pcs) - \$275.00

Seasonal Fresh Fruit Display (Serves 35) - \$125.00

Fruit Sculpture - 90 two-piece fruit skewers artfully arranged in a fresh carved watermelon \$180.00

Assorted Pickle & Olive Platter (Serves 35) - \$70.00

Charcutiere Grazing Board (serves 35) - an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, crackers, breads and house-made chips, along with assorted preserves \$250.00

European Deli Meat Platter (serves 35) - turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage \$175.00
• add artisan rolls & condiments \$40.00

Dip Platters (serves 35) - (Only available as an enhancement to other menu items)

- spinach & artichoke with sourdough • salsa & tortilla chips
- french onion & ripple chips • bruschetta & crostini \$48.00

Assorted Sweets & Treats (80 Pcs) - \$120.00

Chef's Late Lunch

\$12.99 - \$16.99/person

Available after 10pm only, and is available as a follow up to a full dinner service.

The Traditional - assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

Carnival Creations - mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

Late Night Nacho Bar - tortilla chips, taco beef, queso, salsa, diced tomato, pickled jalapenos, green onions, sour cream & guacamole

Poutine Bar - yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter. Select topping of pulled pork OR taco beef
Add Shortribs

Street Taco Station - pork carnitas, mango chili chicken, soft tortillas, cilantro, lime crema, red pickled onion, jalapenos, chopped limes, salsa verde, cojita cheese

Pierogi Bar - potato cheese pierogies, caramelized onion, bacon, green onion, sour cream, with Vegetable & Dip Platter

BBQ Beef On A Bun With Chips - served with mini buns, assorted condiments, ripple potato chips, vegetable crudite & dip

Add coffee & tea to any late lunch



Suggested Wine List

Reds

Apothic Red Blend
California \$39

Casillero y Diablo Carmenere
Chile \$39

Rosemount Diamond Shiraz
Australia \$44

Pascual Toso Malbec
Argentina \$39

Santa Rita, 120 Cabernet Sauvignon
Chile \$35

Pepperwood Grove Red Zinfandel
USA \$38

Whites & Rose

Santa Carolina Chardonay
Chile \$33

Lindeman's Bin 85 Pinot Grigio
Australia \$33

Kim Crawford Sauvignon Blanc
N. Zealand \$45

La Vielle Ferme Rose
France \$35

Gerard Bertrand Cote de Rose
France \$49

Sparkling & Bubbles

Frixienet, Prosecco
Spain \$42

La Marca, Prosecco
Italy \$42

Moet & Chandon Imperial Champagne
France \$75

Apertifs

Pillitteri Vidal Ice Wine
Niagara \$49

Taylor Fladgate Port
Portugal \$55

Courvoisier VS Cognac
France \$75

Beverage & Bar Service

Cash Bar - For groups where individuals purchase their own beverages.

Host Bar- For groups where the host pays for all beverages.

House Liquor & Domestic Beer	\$7.00
House Wine	\$8.00
Premium Brands & Import Beer	\$8.00
Soft Drinks	\$2.50
Bottled Juice	\$2.85

House Bar Set Up

Bar setup includes Scotch, Vodka, Gin, Rye, Rum, Domestic Beer, Cocktails & Coolers.

Mixes include Soft Drinks, Orange, Lime, Pineapple, Cranberry & Clamato Juices

Punch Services

Fruit Punch (40 servings) \$60
Vodka Punch (40 servings) \$160
Sparkling Wine Punch (40 servings) \$160

Bartending Service

For all bars, a bartending fee of \$25 per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allotted for consumption after last call.

Bar Service Options

Full Bar Service

The Norland supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000.

Partial Bar Service

The Norland will provide Beer, Wine, and Cooler and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600 or the client is charged the difference.

Corkage Service

Client provides all liquor and liquor license. The Norland will setup a portable bar station, mix, ice, glassware, and all condiments. Price for Full Bar Corkage \$12.50 per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$7.50 per person. If this option is selected, there is a minimum cost of \$800 for Full Corkage and a minimum cost of \$500 for Partial Corkage.

Wine and/or Champagne corkage service

Client provides Wine and/or Champagne— a wine corkage fee or \$2.50 per person will apply. If both wine and champagne are served and glassware is required, \$4.00.

This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at station as required.

Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee for this—\$25.00 per hour per server, number of servers is dependent upon number of guests



The
NORLAND
— HISTORIC ESTATE VENUE —

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