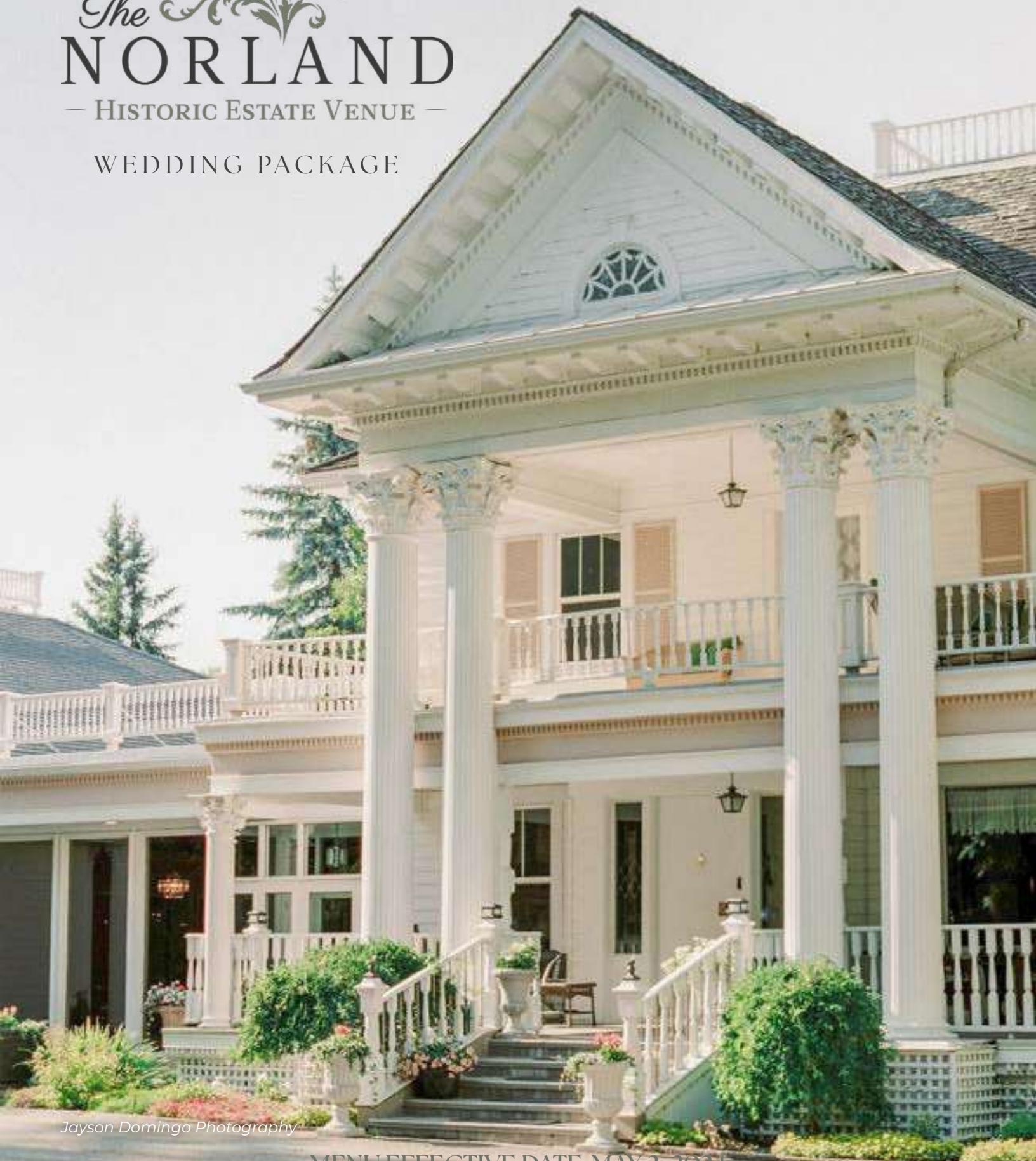


*The*  
**NORLAND**  
— HISTORIC ESTATE VENUE —  
WEDDING PACKAGE



*Jayson Domingo Photography*

MENU EFFECTIVE DATE: MAY 2, 2024

# WELCOME TO



## The NORLAND

— HISTORIC ESTATE VENUE —

We are so excited for your engagement! Choosing to spend the rest of your life with another person is such a beautiful and monumental experience. Where you choose to make that commitment with your closest family and friends is such an important decision and we are so honoured that you have decided to consider The Norland Historic Estate for your venue choice.

A unique landmark, this Southern Colonial house reflects the origins of Charles Roland Daniel and his wife Maurine. Ordered from a lumberman's catalogue the structure was shipped to this location, beginning assembly in 1909.

After extensive renovations in 2019, we have been able to add on a beautiful 6300SF ballroom that perfectly matches the original beauty of the mansion. This allows us to host up to 300 of your guests in an enclosed space bordered with floor to ceiling windows.

The mansion itself is perfect for wedding day preparations, photos, & a overnight stay once the day is done!

Our team of experienced wedding professionals are here to guide you through the entire process. Our deep roots in the local hospitality industry allow us to bring you a spectacular event that will be sure to wow both you and your guests!



Malorie Reiter Photography

# SINGLE DAY EXCLUSIVE PACKAGES

Exclusive Access to Ballroom for Reception  
(Max Capacity is 300 Guests)

Wedding ceremony on south lawn and gazebo or in ballroom

Full Access to grounds and mansion for photography

5 guest rooms in the mansion (sleeps 10) the night of the wedding  
check in: 1pm | check out: 10am

Venue access time frame: 8am-1am

## HIGH SEASON - JULY 1 - SEPTEMBER 30

Contact Us for Pricing

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## MID SEASON - MAY 1 - JUNE 30 & OCTOBER 1 - OCTOBER 31

Contact Us for Pricing

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## LOW SEASON - NOVEMBER 1 - APRIL 30

Contact Us for Pricing

*Prices do not include gst or 18% service fee. Long Weekend Sundays and Statutory Holidays will be priced the same rate as a Saturday in that season. \*NEW YEARS EVE\* will be priced as a Saturday in High Season.*



Justine Milton Photography



# WEEKEND EXCLUSIVE PACKAGES

Enjoy full access to venue from 1pm Friday to 10am Sunday

Exclusive Access to Ballroom for Reception  
(Max Capacity is 300 Guests)

Wedding ceremony on south lawn and gazebo or in ballroom

Access to drawing room or main floor of mansion for rehearsal dinner

5 guest rooms accommodation in the mansion (sleeps 10) for Friday and Saturday Evenings

## HIGH SEASON - JULY 1 - SEPTEMBER 30

Contact Us for Pricing

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## MID SEASON - MAY 1 - JUNE 30 & OCTOBER 1 - OCTOBER 31

Contact Us for Pricing

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## LOW SEASON - NOVEMBER 1 - APRIL 30

Contact Us for Pricing

For weekends that occur on a long weekend or over New Year's Eve please refer to your Sales Consultant for pricing.

# CREATIVE. INSPIRE. FRESH.

Our team of chefs work hard in 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 your guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

**LA**chefs  
CATERING



# HORS D'OEUVRES MATRIX

Nature of Event/Time of Day	SIGNATURE PACKAGES	PREMIUM PACKAGES	EXCLUSIVE PACKAGES
<b>LIGHT RECEPTION</b>  Cocktail duration: 1-2 hours Chefs will prepare 5 - 7 pieces per person in total Not available as a main meal	<b>SIGNATURE PACKAGE A</b>  Signature Items (5) Premium Items (2)  Includes: Bruschetta Crostini Platter	<b>PREMIUM PACKAGE A</b>  Signature Items (4) Premium Items (2) Exclusive Items (2)  Includes: Assorted Cheese Board	<b>EXCLUSIVE PACKAGE A</b>  Signature Items (4) Premium Items (3) Exclusive Items (2)  Includes: Charcuterie Board
<b>COCKTAIL RECEPTION</b>  Cocktail duration: 3-4 hours Chefs will prepare 8 - 11 pieces per person in total Not available as a main meal	<b>SIGNATURE PACKAGE B</b>  Signature Items (6) Premium Items (2) Exclusive Items (1)  Includes: Bruschetta Crostini Platter	<b>PREMIUM PACKAGE B</b>  Signature Items (5) Premium Items (4) Exclusive Items (1)  Includes: Assorted Cheese Board  Vegetable Crudité & Dip	<b>EXCLUSIVE PACKAGE B</b>  Signature Items (4) Premium Items (5) Exclusive Items (2)  Includes: Charcuterie Board  Vegetable Crudité & Dip

Many of our Hors D'Oeuvres are available in both stationary and passed formats. Your sales coordinator will provide guidance on determining which ones are suited for your event. A per hour Service staffing charges will apply if a passed format is selected with the number of servers depending on number of items and 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.



Pictured: Salmon Crostini

# HORS D'OEUVRES SELECTIONS

## 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** | cantaloupe & 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

**Whipped Ricotta Crostini** | with basil chimichurri

**Tortilla Chicken Rolls** | spinach & sundried tomato tortilla with buffalo chicken and vegetables

**Roast Beef Pinwheels** | tomato & sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla

## 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

**Cauliflower Bites** | with jalapeño ranch

**Pizza Rolls** | puff pastry with Pepperoni

**Falafel Balls** | ground chickpea, herbed spice, served with tahini

**Mini Grilled Cheese** | grilled texas toast, tomato jam, welsh cheddar, caramelized onion

## PREMIUM COLD

**Salmon Crostini** | lemon cream cheese, crisp capers, on a crostini

**Goat Cheese Terrine** | with roasted beets

**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, cantaloupe, grapes and prosciutto

**Chilled Shrimp Cocktail** | with zesty cocktail sauce

**Charcuterie Skewers** | with meats, cheese, and vegetables \*vegetarian options available

**Apple Bacon Brie Bites** | pastry cup with danish brie, candied bacon and green apple

**Grilled Naan Bites** | with roasted red pepper hummus, julienne veg, and balsamic glaze

## PREMIUM HOT

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

**Dynamite Shrimp** | crispy tempura shrimp with siracha mayo, green onions, and sesame seeds

**Crab Stuffed Mushrooms** | with cream cheese and green onions

**Bacon Wrapped Scallops**

**Satays** | (choose 1 flavour)  
• spicy beef teriyaki • sesame chicken • orange ginger chicken • mango salmon • chili lime chicken • thai pork • peanut coconut chicken

**Teriyaki Meatballs & Pineapple** | (2 per serving)

**Fried Chicken Bites** | with siracha mayo

**Salmon Rollovers** | in puff pastry with lemon cream cheese

**Bacon Wrapped Dates** | stuffed with blue cheese

**Spicy Shrimp Skillet** | sautéed mini peppers, cherry tomatoes, onions, and spicy herb butter

**Curry Puffs** | puff pastry with mashed potato, carrot, onion, and sweet pea

## EXCLUSIVE COLD

**Mini Lobster Roll** | with lemon, capers, & mayonnaise

**Albacore Tuna** | seared & glazed with soy & sweet chili

**Spicy Tuna Roll**

**Tuna Tataki** | tuna with chilis, citrus soy and ginger

**Lobster Salad Crostini**

**Smoked Duck Spoon** | smoked duck with spicy dijon, caper and pickled onion

**Candied Duck Breast** | with puff pastry, duck, cranberry, and goat cheese

## EXCLUSIVE HOT

**Mini Yorkie** | with beef tenderloin, horseradish mayo

**Mini Prosciutto Pizza** | arugula, cherry tomato, & parmesan

**Arancini** | risotto stuffed with bocconcini, panko crust, served with marinara sauce

**Mini Steak Sandwich** | braised beef with truffle oil

**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

**Buffalo Chicken Tart**

**Shrimp Firecrackers** | in a wonton wrapper with cream cheese

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

# CHEF'S ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge per chef will be charged per station, guest counts over 75 will require a second station.

 See our Chef's favourite items with the chef hat icon

## MASHED POTATO STATION

Yukon and sweet mashed potato, gravy, bacon bits, chives, sour cream, shredded marble cheese, caramelized onions, mushrooms, chorizo, sautéed peppers, crispy onions

## 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. This station requires a minimum of 2 chefs.

## 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 STYLE SLIDER STATION

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



# BUFFET DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

## TRADITIONAL 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, and seasonal fresh fruit

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, and seasonal fresh fruit

Freshly brewed coffee & assorted teas

## BUFFET ENHANCEMENTS

+ Main Entree \$7<sup>00</sup>  
+ Starch \$4<sup>99</sup>  
+ Salad \$4<sup>99</sup>  
+ Hot Vegetable \$4<sup>99</sup>

## MAIN PROTEIN ENTREES

 **Chef Carved Roast Sirloin of Beef** | with horseradish and signature gravy

**Braised Beef Medallions** | with house-made au jus  
+\$7 per person

**Chef Carved Alberta Prime Rib** | with a rich Signature Gravy and Yorkshire pudding  
+\$9 per person

**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 sautéed 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** | Succulent and Juicy Maple Dijon Glazed Ham

**Sesame Crusted Salmon** | with pineapple, lemon, and ginger teriyaki glaze

**Roasted Salmon** | with Lemon dill cream & caper sauce

## MAIN PASTA ENTREES

**Butternut Squash Ravioli** in Rosè Sauce

**Baked Cheese Tortellini** in Rosè Sauce

**Chicken Tetrazzini** Alfredo

**Rigatoni Bolognese**

## SALAD

Fresh Greens  
Classic Caesar  
Strawberry Spinach  
Original Greek  
Creamy Pasta  
Traditional Potato  
Thai Noodle  
Roasted Beet  
Tomato Bocconcini  
Waldorf  
Coleslaw

## STARCH

Herb Roasted Baby Potato  
Garlic Mashed Potato  
Loaded Mashed Potato  
Scalloped Potato  
Rice Pilaf

## HOT VEGETABLES

Broccoli & Cauliflower Mornay  
Green Beans Almondine  
Roasted Butternut Squash  
Italian Roasted Vegetables  
Honey Glazed Carrots with Dill  
Sautéed Zucchini Bruschetta  
Roasted Cauliflower  
Brussels Sprouts with Bacon

# PLATED DINNER SELECTIONS

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

*Plated Duet - combine any 2 main entrees and add just \$7.00 to the higher priced entree.*

 See our Chef's favourite items with the chef hat icon

## BEEF

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

**Slow Roasted Braised Beef** | with Dauphinois potato and au jus

**Beef Wellington** | in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and fingerling potato \*can not be duetted \$48.99

**Alberta Beef Tenderloin** | Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffle mashed potato with Himalayan pink salt and demi glace \$56.99  
+ Lobster Tail | market price

**Fire Grilled New York with Garlic Prawns** | cabernet infused jus & garlic lemon herb butter, truffle mashed potato \$market price

## CHICKEN

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

**Pan Roasted Chicken Supreme** | with Dauphinois potato, sweet pea pesto & sherry reduction \*can not be duetted

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

**Roast Chicken with Mushroom Truffle** | chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce served with risotto milanese

**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, rice pilaf

**Baked Salmon** - with a lemon dill caper cream sauce and garlic mashed potato

 **Salmon Florentine** - Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce and Dauphinois potato

## OTHER

**Double Bone Pork Chop** | Bone-in with Saskatoon Berry Glaze and Garlic Mashed Potato \*can not be duetted

**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 \*can not be duetted

## 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, herb crepe and garlic mashed potato

**Vegetarian Lasagna** | traditional & homemade

**Squash Rollantini** | mushroom risotto rolled in grilled zucchini with marinara sauce



Pictured: Honey Braised Figs

# PLATED DINNER SELECTIONS

See our Chef's favourite items with the chef hat icon

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.

## SIGNATURE SOUP & SALAD

- Fresh Garden Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Beetroot Salad
- Waldorf Salad
- Caprese Salad
- Roast Squash Salad
- Roasted Butternut Squash Soup
- Tomato bisque with Creme Fraiche

## EXCLUSIVE SOUP & SALAD

- Deconstructed Beetroot Salad | Microgreens, honey shallot
- Antipasto Platter Salad | romaine, green olives, black olives, cherry tomatoes, cubed genoa, bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette
- Poached Pear & Prosciutto Salad | blue cheese, arugula with honey dressing, poached pear, & prosciutto
- Lobster Bisque | brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- White Bean Puree | with lardon, garlic oil, and chives
- French Onion | with gruyère and crostini

## EXCLUSIVE PLATED APPETIZERS

- Scallops | with cauliflower puree \$16<sup>99</sup>
- Crab Cakes | with veggie slaw, orange aioli \$16<sup>99</sup>
- Seared Albacore Tuna | seared in soy sauce & sweet chili \$14<sup>99</sup>
- Asparagus & Prawns | with fried egg yolk, in a butter wine sauce \$15<sup>99</sup>
- Duck Breast | with crispy potato, mushroom ragu, apricot glaze, thyme oil & microgreens \$14<sup>99</sup>
- Honey Braised Figs | whipped ricotta, crostini, romsemary oil, chili flakes \$13<sup>99</sup>

- Prosciutto Asparagus Cheese Puffs | puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection \$14<sup>99</sup>

## PALATE CLEANSERS

- Mango Sorbet
- Lemon Sorbet
- Peach Sorbet

## SIGNATURE PLATED DESSERTS

- Homemade New York Cheesecake | with seasonal berry topping
- Apple Crumble | cinnamon braised apples topped with crispy crumble topping
- Carrot Cake | cream cheese layered carrot cake with rich caramel
- Decadent Chocolate Cake
- Flourless Chocolate Cake | gluten friendly

## EXCLUSIVE PLATED DESSERTS

- Tiramisu | lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- Red Velvet Cake | moist, velvety cake with a hint of cocoa flavor
- Poach Pear with 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 topping

This plated menu pricing is based on all guests having the same meal, with the exception of allergies or vegan / vegetarian. Should you wish to offer your guests the option to choose between TWO proteins, this option is available for an upcharge of \$5 per person. These menus will come with the Chef's recommended starch and vegetable for that protein. There is no upcharge for vegan / vegetarian meals or custom meals based on allergies.

NOTE- with exception of allergies or vegan / vegetarian, all other courses must be the same for all guests.

# CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service. If you are planning to extend your event into the late evening and have a bar, we strongly suggest ordering a late-night lunch to ensure the comfort of your guests and yourselves.

☞ See our Chef's favourite items with the chef hat icon

## ☞ THE TRADITIONAL

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

## ☞ CARNIVAL CREATIONS

mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn

## POUTINE BAR

yukon gold potato wedges, pulled pork, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter.

## PIEROGI BAR

potato cheese pierogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

## BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, kettle chips, vegetable crudite & dip

## ☞ TACO IN A BAG

taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

## PIZZA AND WINGS

grilled flatbread with a variety of toppings, assorted chicken wings & spinach artichoke dip



*Add coffee & tea to any late lunch for 2<sup>00</sup> per person*

# CHEF'S PLATTERS & SNACKS

Assorted Artisan Buns, Sandwiches & Mini Croissants (30 Pcs)

Fancy Tea Sandwiches (Crust Off | 90 Pcs)

Fresh Crudite Display With Dip (Serves 30)

**Domestic Cheese Board (Serves 30)** | assortment of domestic & European cheeses with assorted crackers

**Shrimp Cocktail Platter (80 Pcs)** | with our zesty cocktail sauce

Assorted Sushi Platter (100 Pcs)

Seasonal Fresh Fruit Display (Serves 30)

**Fruit Sculpture** | 90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

Assorted Pickle & Olive Platter (Serves 30)

**Charcutiere Grazing Board (serves 30)** | an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, assorted crackers, along with assorted preserves

**European Deli Meat Platter (serves 30)** | turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage

• add artisan rolls & condiments

**Dip Platters (serves 30)** | (Only available as an enhancement to other menu items)

- spinach & artichoke with sourdough
- salsa & tortilla chips
- french onion dip & kettle chips
- bruschetta & crostini

Assorted Sweets & Treats (80 Pcs)

# ENHANCE YOUR STAY

Available until 2 pm

## BOXED BREAKFAST

Assorted Meats & Cheese

Pastries

Grapes

Individual Yogurt

## GRAZING SNACK BOX

Grapes

Assorted Preserves

Crackers & Kettle Chips

Assortment of Artisan Cheeses

Assortment of Cured Meats

## BOXED LUNCH

Select 2 Wraps:

Avocado Chicken Wrap

Turkey BLT Wrap

Chimichurri Beef & Pepper Wrap

Avocado Falafel Wrap

(All includes Vegetables & Dip)

Select 2 Sides:

Assorted Fruit Cup

Fresh Baked Cookie

Muffin

Bag of Chips

Granola Bar

Chocolate Bar

Bag of Candy

Trail Mix



# Bar Service Options

## Full Bar Service

LA Chefs 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<sup>00</sup>.

## Bartending Service

For all bars, a bartending fee of \$25<sup>00</sup> 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.

## Partial Bar Service

LA Chefs will provide Beer, Wine, & Coolers 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<sup>00</sup> or the client is charged the difference.

## Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$12<sup>50</sup> per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$7<sup>50</sup> per person. If this option is selected, there is a minimum charge of \$850<sup>00</sup> for full corkage and \$500<sup>00</sup> for partial corkage service.

Table Wine and Champagne service is not included in Bar Corkage Fee.



# WINE LIST

## Reds

La Petite Perrier, Pinot Noir, California  
Santa Rita - 120, Cab Sauv, Chile  
Casillero y Diablo, Carmenere, Chile  
19 Crimes, Shiraz, Australia  
Pascual Toso, Malbec, Argentina  
Pepperwood Grove, Red Zinfandel

## Whites

Lindeman's Bin 85, Pinot Grigio, Australia  
Santa Carolina, Chardonnay, Chile  
La Vieille Ferme, Rose, France  
Wakefield, Riesling, Clare Valley  
Kim Crawford, Sauv Blanc, New Zealand

## Sparkling + Bubbles

La Marca, Prosecco, Italy  
Piper, Heidsick, Brut, Spain  
Moet & Chandon Imperial, Champagne, France

## Apertifs

Courvoisier VS, Cognac, France  
Pillitteri Vidal, Ice Wine, Niagara  
Taylor Flatgate 10 Year Tawny, Port, Portugal

*Please note these are only suggestions & if you have another wine in mind we will certainly do our best to accommodate your request.*

## Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a corkage fee of \$4.00 per person would apply for two bottles; \$5.00 if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & 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 of \$3.00 per person for wine pouring service.



# BEVERAGE SERVICE

House Brand Liquor & Domestic Beer

House Red & White (Canada)

Premium Brands & Import Beer

Soft Drinks

Bottled Juice

**Included at the Bar:** Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

**Upon Request:** Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

### Punch Services (40 servings)

Peach, Iced Tea, or Fruit Punch  
Tropical Rum or Vodka Punch  
Champagne Punch

### Add Ons (prices are per person):

- Mint Leaves \$0.99
- Oranges \$0.99
- Celery Sticks \$0.99
- Blackberries \$1.25
- Grapefruit \$0.99
- Strawberries \$1.25
- Raspberries \$1.25
- Sparkling Mineral Water \$1.99

### House Bar Set Up

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

# ZERO PROOF

## Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol & are self serve stations.

Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options & pricing.

## WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. Serves 30 ppl

### Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

## CRAFT FAUX CAESAR BAR

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve yourself station as a pre-dinner enhancement to your event.

### Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

## HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *Min. 30 ppl*

### Includes:

- Mini Marshmallows
- Caramel & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

## MARGARITA BAR

The perfect combination of sweet & sour, the Margarita is a classic cocktail that never goes out of style

### Includes:

*Classic Margarita lime juice, simple syrup, coarse rimmer salt, & orange bitters*

*Spicy Mango Margarita with Tajin mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters*

## MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, & Cranberry) topped with sparkling mineral water. *Min. 20 ppl.*

# THE FINE PRINT

## PRICING INCLUDES

A dedicated venue host who will be on site from 7:30am to 2:00pm to oversee all aspects of your day, including ceremony set up, transition to reception, communication with other vendors such as florists, DJ's etc, and coordinating with catering and event staff to ensure that your entire wedding day is stress free for you and your family. All tables and chairs, (White Garden Chairs for outdoors, Chiavari Chairs for the ballroom) Full set up and clean up of all event spaces Table linens (White, Ivory or Black), and Linen Napkins Skirting for Head Tables, Guestbook tables, cake tables etc. Plateware, Water & Wine Glassware, Silverware, Coffee cups. Full Catering Staff, including full set up and take down of food stations, clearing tables etc.

## OTHER IMPORTANT INFO

Last call is at 1am. All guests (with the exception of the overnight house guests) must be off the property by 2am. Wedding rehearsal scheduling will be confirmed one month prior to wedding, a 90 minute time frame will be allotted. Should you want to arrange a catered rehearsal dinner, this will be subject to availability - which cannot be determined until one month prior to wedding. A non-refundable deposit of 50% of the venue rental is required to confirm the booking, with the remaining 50% due 1 year prior to Wedding date. Monthly payment plan option is available to assist you with your budgeting - ask your event coordinator for further details. Remaining balance including Catering, décor and other services is due 5 business days prior to wedding. No alcohol is permitted on the premise without valid liquor license and PAL (Party Alcohol Insurance), this insurance will be arranged through The Norland. The client warrants he/she is hosting the event, and is fully responsible for the safety, sobriety and security of its' guests. The only guests allowed in the Mansion are the 10 guests who are checked into the rooms (other than the bridal party to prepare for the ceremony) unless other arrangements have been pre-authorized. NO PETS are allowed on the property, except for during wedding ceremony if requested, with the exception of service animals. NO FIRES are allowed on the property. Guest parking ONLY in the parking lot that is EAST of the Norland House. NO Overnight Camper Parking. Due to the enhanced steps and stringent compliance measures involved in the production and certification of Halal products, an additional fee will be applied. For more details, please consult with your Sales Coordinator. To uphold the highest standards of food quality and safety, please be advised that some food items may only be left out for a maximum of 2 hours. See your sales coordinator for our food policy procedures.

## ADDITIONAL FEES

If Alcohol is to be provided, a security guard is required to be on the premises from 8pm until the last guest departs. This will be at a cost to the client of \$250. Event "Personal Event Insurance" - will be arranged through The Norland at a cost of \$150. A SOCAN and Resound Fee (musical tariff fee) of \$90.12 will apply if there is DJ and Dancing. A Security Deposit of \$1000 to be added to final invoice, and refunded within 3 days after the wedding, provided that there are no damages to the venue. Prices shown do not include gst or 18% service fee. Long Weekend Sundays and Statutory Holidays will be priced the same rate as a Saturday in that season. NEW YEARS EVE will be priced as a Saturday in High Season. To remove all guest rooms from your booking - deduct \$500 from total cost. To reserve Bridal Suite only -deduct \$250 from total cost

## ENTERTAINMENT / MUSIC POLICY

Please refer to [www.thenorland.com](http://www.thenorland.com) for up to date list of approved DJ services. Bands must be approved on an exception basis only by the Norland. Music must be no higher than 85 Decibels. These sound levels will be monitored, if exceeded a warning will be given to the DJ, or the band if sound levels continue to exceed the allowable level the equipment must be unplugged.





LETHBRIDGE, ALBERTA

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*Malorie Reiter Photography*