

The 
NORLAND

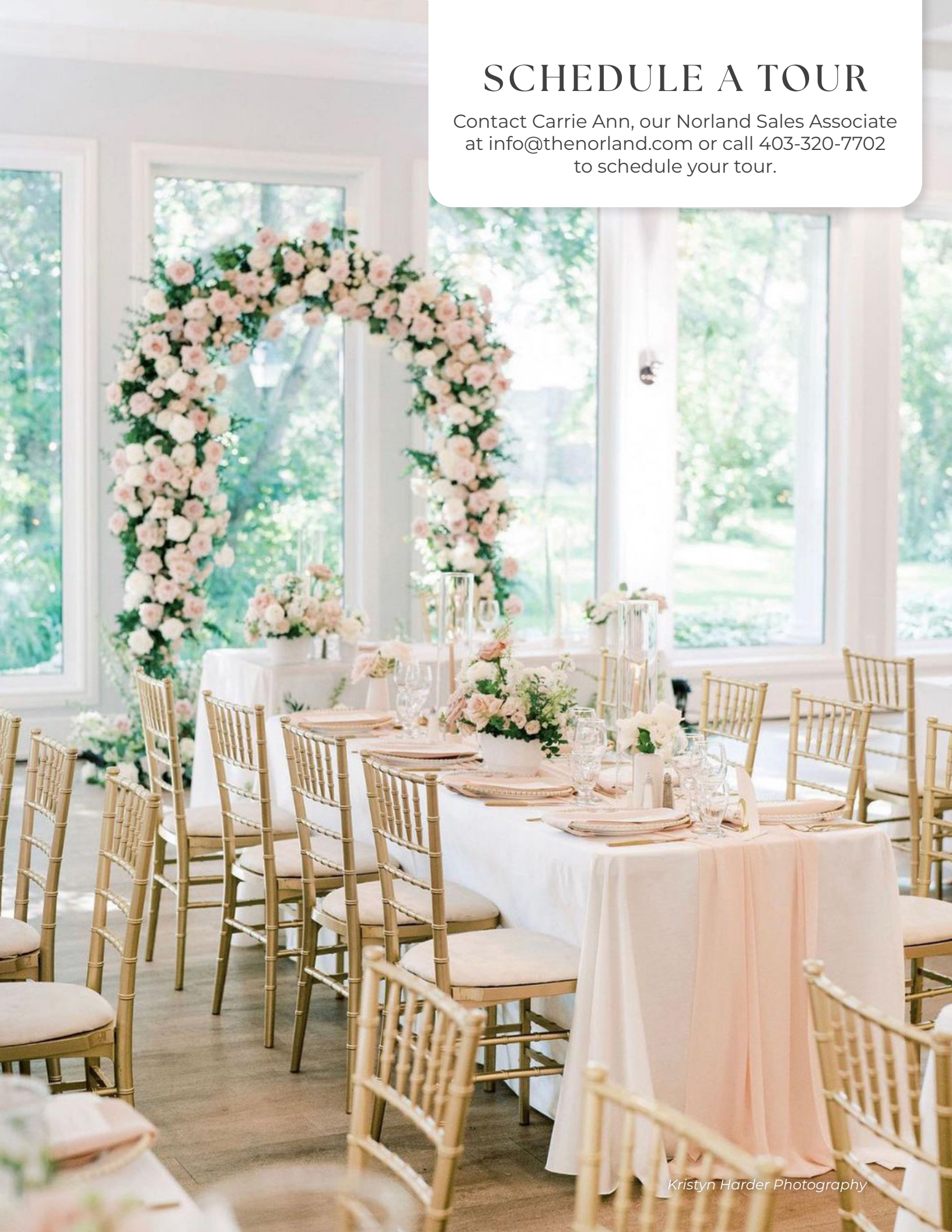
— HISTORIC ESTATE VENUE —

WEDDING PACKAGE



SCHEDULE A TOUR

Contact Carrie Ann, our Norland Sales Associate
at info@thenorland.com or call 403-320-7702
to schedule your tour.



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, & an 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!



MEET THE TEAM!

CARRIE ANN



carrieann@skyandtable.ca

With over 20 years of experience in promotions and event management across Alberta and Vancouver Island, I've had the privilege of bringing all kinds of events to life, from fundraisers and music festivals to elegant galas and unforgettable weddings.

My passion lies in creating meaningful experiences that bring people together through food, music, and celebration. Whether helping couples plan a milestone moment or working with organizations to craft impactful events, there's nothing more rewarding than seeing months of planning come to life in a seamless, memorable way.

GRACE



grace@skyandtable.ca

I'm an Event Coordinator with Sky + Table Event Group, bringing over five years of experience in the food, beverage, and customer service industries. From my time as a Venue Host and Event Supervisor with LA Chefs to working as a Décor Assistant with Lethbridge Event Rentals, I've developed a keen eye for detail and a passion for creating unforgettable moments. With a Business Administration Diploma, I'm ready to keep everything running smoothly.

Weddings are more than just events, they're cherished memories in the making. My goal is to help you create a day that feels effortlessly perfect, allowing you to focus on celebrating with your loved ones. Let's make it everything you've dreamed of and more!

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

Please inquire for venue 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.





WEEKEND EXCLUSIVE PACKAGES

- Enjoy full access to ballroom from 1pm Friday to 2am Sunday, with checkout from the guest rooms at 10am
- Exclusive Access to Ballroom for Reception (Max Capacity is 300 Guests)
- Wedding ceremony on the south lawn and gazebo or in the ballroom
- Access to drawing room or main floor of mansion for rehearsal dinner
- 5 guest rooms accommodation in the mansion (sleeps 10)

Please inquire for venue 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.

LAchefs
CATERING



HORS D'OEUVRES MATRIX

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

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 \$50⁰⁰ 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.



HORS D'OEUVRES SELECTIONS

SIGNATURE COLD

Vegetarian Sushi Roll | *Sushi rice, pickled and fresh vegetables with wasabi, ginger, and soy sauce*

Cucumber Canape | *English cucumber filled with lemon dill cream cheese*

Fruit & Cheese Kabob | *Cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese*

Caprese Spoon | *Cherry tomato, smoked bacon, micro herbs, balsamic*

Shrimp Po' Boy Roll | *Poached shrimp, lemon aioli, and micro salad on a mini roll*

Jalapeño Havarti Cones | *Mini cone filled with jalapeño havarti cheese and fresh herbs*

Shrimp Cocktail | *Court bouillion poached shrimp with horseradish cocktail sauce*

SIGNATURE HOT

Hickory Meatballs | *Hickory smoked barbecue cocktail meatballs*

Spring Rolls | *Fresh vegetables in crispy wonton with plum sauce*

Spinach & Artichoke Stuffed Mushrooms | *Spinach, artichoke, and roasted garlic cream cheese stuffed mushrooms*

Grilled Prawns | *Garlic butter and herb grilled prawns*

Pulled Pork Sliders | *Hickory pulled pork with coleslaw on a slider bun*

Cauliflower Bites | *Chili garlic crispy cauliflower with jalapeño ranch*

Thai Pork Satay | *Chili lime pork skewers with green onion and sesame seeds*

Asian Fusion Tacos | *Sautéed vegetables with chili soy glaze in a crispy wonton taco*

PREMIUM COLD

California Sushi Roll | *Sushi rice, crab, avocado, cucumber, with wasabi, ginger, and soy sauce*

BLT Canape | *Smoked bacon, grape tomato, microgreens, pesto mayo, on an herb crostini*

Whipped Ricotta Crostini | *Whipped ricotta with basil chimichurri, peppadew peppers on an herb crostini*

Prosciutto & Melon Balls | *Honeydew, cantaloupe and cured prosciutto on a skewer*

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

Crab Roll | *Steamed crab, orange aioli, and micro salad on a mini roll*

Smoke Salmon Cone | *Mini cone filled with whipped ricotta, haskap compote, and smoked salmon*

PREMIUM HOT

Teriyaki Meatball | *Teriyaki glazed cocktail meatballs*

Potstickers | *Chicken and vegetable stuffed potstickers with soy glaze, sriracha mayo and sweet chili dip*

Crab Stuffed Mushrooms | *Crab, cream cheese, and mozzarella filled mushrooms*

Dynamite Shrimp | *Crispy tempura shrimp with sriracha mayo, green onions, and sesame seeds*

Thai Chicken Slider | *Chili lime marinated chicken with cilantro coleslaw on a slider bun*

Cheddar Bacon Croquette | *Crispy fried mashed potato with smoked bacon and aged cheddar*

Chicken Satay | *Mango chili marinated chicken skewers with green onion and sesame seeds*

Bacon Wrapped Dates | *Medjool dates stuffed with blue cheese and bacon wrapped*

EXCLUSIVE COLD

Spicy Tuna Sushi Roll | *Sushi rice, seared Ahi tuna, cucumber, avocado, sriracha, with wasabi, ginger, and soy sauce*

Prosciutto Fig Canape | *Crostini with braised figs, cured prosciutto, and ricotta cheese*

Caviar & Kettle Chips | *Salmon caviar, crème fraîche, chives, and cracked pepper kettle chips*

Charcuterie Kabob | *Cured meats, aged cheeses, olives, and pickles *vegetarian option available*

Caviar Spoon | *Salmon caviar, cucumber, crème fraîche, chives, on a mini spoon*

Mini Lobster Roll | *Butter poached lobster, lemon herb aioli, and micro salad on a mini roll*

Whipped Feta Caviar Cone | *Mini cone filled with whipped feta, salmon caviar, and chives*

EXCLUSIVE HOT

Bison Meatballs | *Haskap barbecue sauced bison cocktail meatballs*

Crab Rangoon | *Crab, cream cheese, and green onion in a crispy wonton*

Lobster Mushroom | *Lobster and herb cream cheese filled mushrooms*

Shrimp Purse | *Shrimp, cream cheese, and green onion in a crispy wonton purse*

Beef Bacon Cheddar Slider | *Angus beef slider, cheddar cheese, smoked bacon, on a slider bun*

Crab Cakes | *Pan seared crab caked with fragrant herbs, subtle spices and orange aioli*

Beef Satay | *Teriyaki beef skewers with green onion and sesame seeds*

Mini Yorkshire | *Yorkshire pudding stuff with Alberta beef and horseradish mayo*

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 of \$60⁰⁰ 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 MARTINI STATION

Yukon Gold and sweet mashed potato, gravy, bacon bits, chives, sour cream, shredded marble cheese, caramelized onions, mushrooms, chorizo, sauteed 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-put box with chop sticks. This station required a minimum of 2 chefs.

YORKSHIRE BEEF STATION

Chef carved Alberta AAA striploin with yorkshire pudding. Served with horseradish aioli, caramelized onion jam, Dijon, and grainy Dijon mustard.

STREET STYLE SLIDER STATION

Choice of 2 Proteins:

Thai Chicken, Pulled Pork, Roasted Vegetable OR Bacon Cheddar Burgers.

**Add on a 3rd protein for +\$2⁹⁹ per person*

Served with roma tomatoes, pickles, coleslaw, guacamole, onion jam, pickled onions, bacon jam, pickled jalapeños, cheddar and Monterrey jack cheese, pineapple salsa, and assorted condiments



BUFFET DINNER SELECTIONS

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

TRADITIONAL BUFFET

Minimum 30 People

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

Minimum 50 People

Please Select

Two Main Protein Entrees
One Pasta Entree
Four 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 tea

MAIN PROTEIN ENTREES

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

Merlot Braised Alberta Beef | *with herb red wine jus and horseradish* +\$7 per person

Chef Carved Alberta Prime Rib | *with a rich signature gravy horseradish, and yorkshire pudding* +\$9 per person

Tuscan Roasted Chicken | *with parmesan sundried tomato cream sauce*

 Parmesan Crusted Chicken Cordon Bleu | *in a roasted red pepper sauce*

Lemon Herb Roasted Chicken | *with fresh herbs, lemon zest and garlic*

Coq Au Vin Chicken | *with red wine jus, mushrooms and pearl onions*

Herb Roasted Baby Back Ribs | *with fresh herbs, garlic and clarified butter*

Maple Dijon Glazed Ham | *glazed with grainy dijon mustard and maple syrup*

Huli Huli Glazed Salmon | *with pineapple ginger glaze, and sesame seeds*

Teriyaki Glazed Salmon | *with pineapple, lemon, and ginger teriyaki glaze*

MAIN PASTA ENTREES

Butternut Squash Ravioli with Rosè Sauce

Cavatappi with Pesto Cream Sauce

Tortellini with White Cheddar Sauce

Mushroom Tetrazzini with Alfredo Sauce

HOT VEGETABLES

Chef's Mixed Vegetables | Garlic & Olive Oil Green Beans

Honey Dill Glazed Carrots | Maple Balsamic Brussel Sprouts

Broccoli & Cauliflower Mornay | Chili Garlic Roasted Cauliflower

Garlic Butter Sautéed Corn | Roasted Root Vegetables

SALAD

Fresh Greens | Classic Caesar | Strawberry Spinach | Greek

Creamy Pasta | Traditional Potato | Roasted Beet

Tomato Bocconcini | Modern Waldorf

STARCH

Herb Roasted Baby Potatoes | Garlic Mashed Potatoes


Loaded Mashed Potatoes | Rice Pilaf | Saffron Golden Rice

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

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

BEEF

 **Roast Striploin of Beef** | Alberta AAA beef, signature au jus, mini yorkshire pudding, with garlic mashed potato


Merlot Braised Alberta Beef | Alberta beef braised in merlot, red wine au jus, with dauphinoise potato

Beef Wellington | Puff pastry, mushroom duxelle, black pepper dijon, prosciutto, with fingerling potato

Alberta Beef Tenderloin | Alberta AAA tenderloin filet, mushroom & pearl onion ragout, red wine demi-glaze, fleur de sel, with truffle mashed potato
+ Lobster Tail \$Market Price | +\$10⁰⁰ if duetted

8 oz Sous Vide Sirloin | Certified angus sirloin, garlic butter shrimp skewers, mushroom ragout, truffle mashed potato

CHICKEN

 **Parmesan Crusted Chicken Cordon Bleu** | Roasted red pepper sauce with garlic mashed potato

Pan Roasted Chicken Supreme | Mushroom herb sauce with dauphinoise potato

Tuscan Roasted Chicken | Parmesan sundried tomato cream sauce with garlic mashed potato

Coq Au Vin Chicken | Merlot mushroom jus with saffron golden rice

Stuffed Wild Mushroom Chicken | Herb creme sauce with risotto milanese

SEAFOOD

Smoky Maple Glazed Salmon | Maple syrup and smoke glaze with turmeric rice pilaf

Lemon Herb Baked Salmon | Citrus crème sauce and garlic mashed potato

 **Salmon Florentine** | Lemon crème sauce and dauphinoise potato

OTHER

Roasted Porchetta | Herb jus, white cheddar mashed potato

Duck Confit | Thyme jus and cassoulet-style white beans

8 oz Sous Vide Bison Sirloin | Demi-glaze and parsnip pomme puree

Roasted Lamb Loin | Mushroom and shallot duxelle, rosemary jus, dauphinoise potato

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.

Truffle Polenta Cake | Wild mushrooms, herb oil, and balsamic - GF & Vegan

Lentil Wellington | Lentils, roasted garlic, and spinach wellington with red wine thyme jus - Vegan

Tofu Katsu | Scallion citrus yuzu, and pickled vegetable slaw - Vegan

Can't decide on 1 protein? Duet it!

Select two entrées and enjoy a portion of each protein, thoughtfully plated together.

Beef paired with Chicken or Seafood
Chicken & Seafood pairing


Sides are curated by our chef to best complement the combined flavours.

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 Greens Salad
Classic Caesar Salad
 Strawberry Spinach Salad
Roasted Beet Salad
Tomato Bisque with Crème Fraîche
Roasted Butternut Squash Soup
Roasted Pepper Soup
Cauliflower & White Cheddar Soup

EXCLUSIVE SOUP & SALAD

Antipasto Platter Salad | *romaine, marinated olives, cherry tomatoes, cured genoa, bocconcini cheese, pepperoncini, artichokes, peppadew peppers, red wine vinaigrette*

Caprese Salad | *bocconcini cheese, roma tomato, fresh greens, olive oil, balsamic glaze, maldon salt*

Pancetta Caesar Salad | *crisp romaine, pancetta crisp, parmesano reggiano, herb crostini, fried capers, caesar dressing, lemon wedge*

Modern Waldorf Salad | *fresh greens, granny smith apple, shaved celery, candied walnuts, macerated grapes, crumbled blue cheese, creme fraiche dressing*

Lobster Bisque | *buttered lobster claw, fresh chives, and lemon creme fraiche*

White Bean Purée | *with crispy bacon, garlic oil, and fresh chives*

 French Onion Soup | *with gruyère cheese and herb crostini*

Wild Mushroom Soup | *creamy wild mushroom puree with roasted shimeji and truffle oil*

EXCLUSIVE PLATED APPETIZERS

Scallops | *With cauliflower puree, chili oil, and citrus micro salad*

Crab Cakes | *with citrus Slaw and Herb Aioli*

Honey Braised Figs | *with whipped ricotta, rosemary oil and chilis on a crostini*

Lobster Ravioli | *with lemon cream sauce and fresh herbs*

Garlic Oil Poached Shrimp | *with citrus slaw and chive creme*


Blackberry Brie Upsidedown Tart | *with honey and thyme drizzle*

PALATE CLEANSERS

Inquire with your event coordinator for seasonal options

SIGNATURE PLATED DESSERTS

Homemade New York Cheesecake | *with seasonal berry compote and whipped cream*

 Carrot Cake | *layered cake with cream cheese icing, toasted almonds and caramel sauce*


Decadent Chocolate Cake | *rich cake layered with chocolate fudge icing, dark chocolate glaze, and whipped cream*

Lemon Custard Tort Cake | *shortcrust pastry, lemon curd, and whipped cream*

Poached Fruit | *with chantilly cream and shortbread crumble*

EXCLUSIVE PLATED DESSERTS

Red Velvet Cake | *rich layered cake with cream cheese icing and shaved chocolate*

 Caramel Turtle Cheesecake | *cream cheese baked with caramel, oreo crumb crust, & caramel topping*

Wild Berry Tort Cake | *shortcrust pastry, custard, cream and wild berries*

Champagne Poached Pears | *tender pears with champagne syrup, chantilly cream and candied walnuts*

Chocolate Espresso Trifle | *layered martini with drambuie sponge cake, chocolate custard, espresso whipped cream and toasted almonds*

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 hours and have a bar, we strongly suggest ordering a late-night lunch to ensure the safety and comfort of your guests and yourselves.

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

THE TRADITIONAL

assorted deli meat & cheese platters, pickle & olive platters, mini slider buns, and condiments

CARNIVAL CREATIONS

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

POUTINE BAR

Yukon gold potato wedges, pulled pork, cheese curds, poutine gravy, green onions, diced tomatoes, pickled jalapenos, with vegetable crudité & dip

PIEROGI BAR

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

BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, kettle chips, vegetable crudité & 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

traditional pizzas with a variety of toppings, assorted chicken wings, spinach & artichoke dip with sourdough bread

Add coffee & tea to any late lunch for 2⁰⁰ per person



CHEF'S PLATTERS & SNACKS

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

Fancy Tea Sandwiches (Crust Off | 90 Pcs)

Fresh Crudités 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 stunning fresh fruit centerpiece*

Assorted Pickle & Olive Platter (Serves 30)

Charcuterie 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 - Choice of One)*
• *spinach & artichoke with sourdough*
• *salsa & tortilla chips*
• *french onion dip & kettle chips*
• *bruschetta & crostini*

Assorted Sweets & Treats (80 Pcs)

BRUNCH BUFFET

Choose one (1):
Carved Beef with Horseradish and Gravy
Ham with Assorted Mustards

Choose one (1):
Pancakes
Waffles
French Toast

Brunch Buffet Includes:

*Scrambled Eggs
Bacon
Sausage
Cubed Hashbrowns
Chefs Mixed Vegetables
Caesar Salad*

*Fresh Greens Salad with Shallot and Pomegranate Dressing
Tortellini with White Cheddar Sauce
Assorted Pickles and Olives
Charcuterie Station with Artisanal Breads
Dessert Station with Yogurt and Fruit*

ENHANCE YOUR STAY

Available until 2 pm

BOXED BREAKFAST

Granola Bar
Banana Bread
Individual Yogurt
Waffle & Syrup

GRAZING SNACK BOX

Crackers
Kettle Chips & Dip
Assortment of Artisan Cheeses
Assortment of Cured Meats
Pickles & Dried Fruit

BOXED LUNCH

Select 1 Wrap:

Avocado Chicken Wrap
Turkey BLT Wrap
Chimichurri Beef & Pepper Wrap
Avocado Falafel Wrap
(All includes Vegetables & Dip)

Select 2 Sides:

Assorted Fruit Cup *Granola Bar*
Fresh Baked Cookie *Chocolate Bar*
Muffin *Bag of Candy*
Bag of Chips *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 \$1000⁰⁰.

Bartending Service

For all bars, a bartending fee of \$25⁰⁰ 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 \$600⁰⁰ 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 \$13⁹⁹ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$8⁹⁹ per person. If this option is selected, there is a minimum charge of \$850⁰⁰ for full corkage and \$500⁰⁰ for partial corkage service.

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



WINE LIST

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

Reds

Line 39, Pinot Noir, California
Santa Rita - 120, Cab Sauv, Chile
Casillero y Diablo, Carmenere, Chile
19 Crimes, Shiraz, Australia
Pascual Toso, Malbec, Argentina

Whites

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

Sparkling + Bubbles

La Marca, Prosecco, Italy
Piper, Heidsieck, Brut, Spain
Moët & Chandon Imperial, Champagne, France

Apertifs

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

per bottle

Wine/Champagne Corkage Service

\$4⁰⁰ per person for up to two bottles (wine or champagne)

\$5⁰⁰ per person if serving both wine and champagne

per bottle

Includes chilling, opening, and placing bottles and glassware on tables or a station.

Note: Wine pouring service to guests at their tables is not included. Add \$3⁰⁰ per person if you would like table-side pouring by staff

per bottle



per oz

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 \$0⁹⁹
- Oranges \$0⁹⁹
- Celery Sticks \$0⁹⁹
- Blackberries \$1²⁵

House Bar Set Up

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

- Grapefruit \$0⁹⁹
- Strawberries \$1²⁵
- Raspberries \$1²⁵
- Sparkling Mineral Water \$1⁹⁹



ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below are to be set out for a maximum of 2 hours and 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*

'DIRTY' SODA STATION

Our Dirty Soda Station lets them mix and match sodas, syrups, fresh fruit, and creamy add-ins to create their perfect drink. A refreshing, customizable treat for any event!

Includes:

- *Assorted Soda*
- *Limes, Lemons, Cherries*
- *Lime Juice*
- *Cream, Half N Half, Oat Milk*
- *Variety of Syrups*

ITALIAN SODA STATION

Craft your own Italian sodas using premium sparkling bases, vibrant fruit syrups, and classic garnishes!

Includes:

- *Club Soda, Tonic Water, Lemon Soda Water, Lime Soda Water*
- *Limes, Lemons, Cherries, Oranges*
- *Strawberry Syrup, Raspberry Syrup, White Peach Syrup, Grapefruit Syrup*

HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in 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*

TROPICAL MOCKTAIL STATION

A bright, tropical mocktail station bringing vacation vibes to any banquet or reception. Guests craft their own island-inspired drinks from a mix of fruity bases, colorful syrups, and fresh garnishes.

Includes:

- *Pineapple Juice, Orange Juice, Soda Water, Tonic Water, Lemon Juice, Lime Juice*
- *Pineapple Wedges, Orange Slices, Maraschino Cherries, Fresh Mint Sprigs*
- *Grenadine, Pineapple Syrup, Coconut Syrup, Strawberry Syrup*

COLD BREW STATION

An elevated, interactive coffee beverage station featuring rich cold brew bases and customizable flavour, milk, and garnish options

Includes:

- *Cold Brew, Decaf Cold Brew*
- *Vanilla Syrup, Caramel Syrup, Chocolate Syrup, Hazelnut Syrup*
- *2% Milk, Half & Half, Oat Milk, Almond Milk*
- *Cocoa Powder, Cinnamon Powder, Chocolate Drizzle, Caramel Drizzle*

THE FINE PRINT

PRICING INCLUDES

A dedicated venue host who will be on site from 7:30am to 2:00am 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

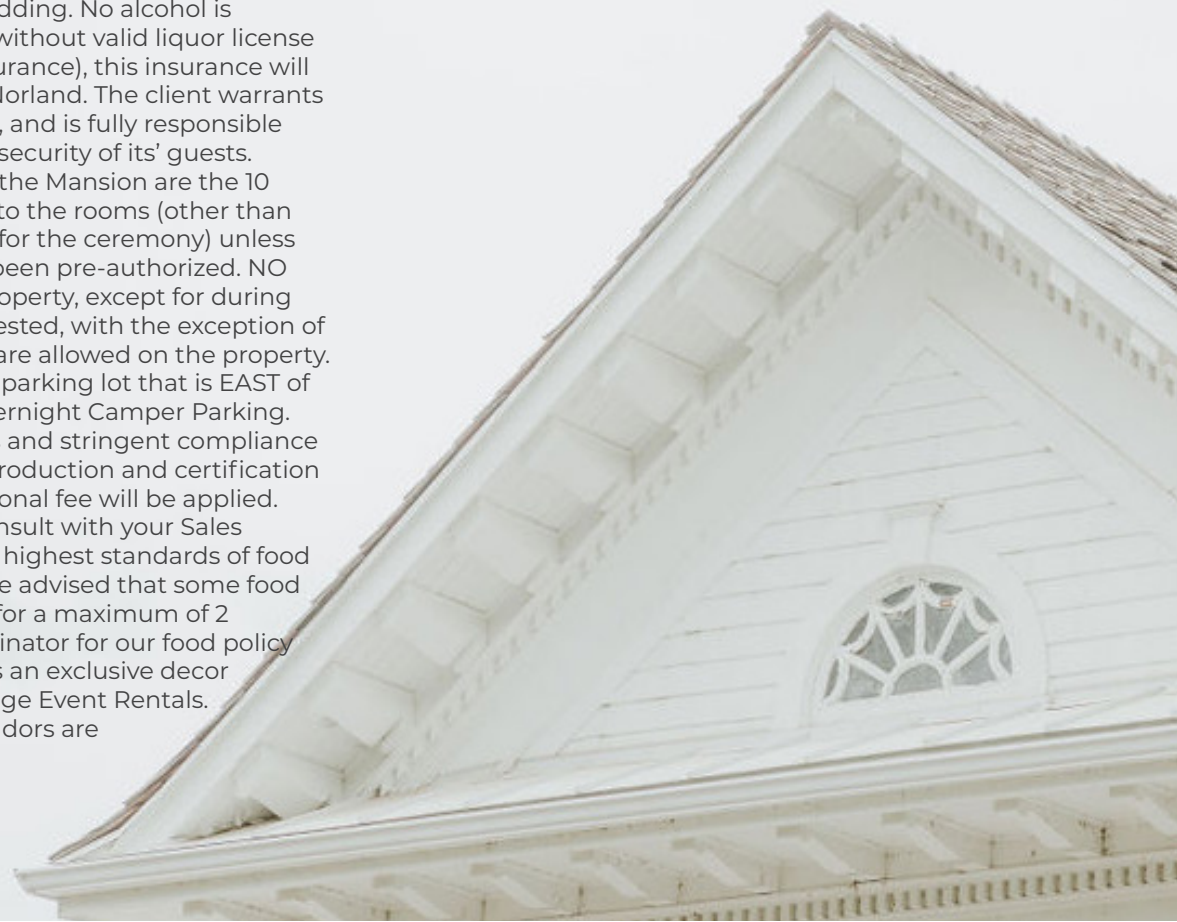
Last call is at 1am. All guests (with the exception of the overnight house guests) must be off the property by 2am. Wedding rehearsal scheduling will be confirmed 2 weeks prior to wedding, a 90 minute time frame will be allotted. Should you want to arrange a catered rehearsal dinner, this will be subject 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. If booking a low season date - full venue rental is due at time of at time of signing. Remaining balance including Catering, décor and other services is due 3 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. The Norland as an exclusive decor & rental company, Lethbridge Event Rentals. No other outside decor vendors are permitted at the venue.

ADDITIONAL FEES

If Alcohol is to be provided, a security guard is required to be on the premises from 6pm until the last guest departs. This will be at a cost to the client. Event "Personal Event Insurance" - will be arranged through The Norland. A SOCAN and Resound Fee (musical tariff fee) 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 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.



The
NORLAND
— HISTORIC ESTATE VENUE —

LETHBRIDGE, ALBERTA

thenorland.com | info@thenorland.com | 403-320-7702

