



*The*  
**NORLAND**  
— HISTORIC ESTATE VENUE —

Updated April 2023



## *Schedule a Tour*

Contact Alexandra, our  
Norland Sales Associate at  
[info@thenorland.com](mailto:info@thenorland.com) or call  
**403-320-7702** to schedule  
your tour.



## WELCOME TO *The Norland*

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, & 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!

*Thank you for considering The Norland  
to be part of your special day!*



## Hi, I'm Alexandra!

I have been a part of the LA Chef's team for 12 years, and my role is the "Off-Site Catering Coordinator". After working as an Event Supervisor, I easily transitioned into my role in sales, helping to plan events with a dynamic group of clients in Lethbridge and the surrounding area. Hardworking and driven, I thrive off of a high energy environment with other goal-oriented people. I take great pride in my work and in the little details that help to make each wedding day a unique success! It is my genuine pleasure to be a part of your special day, and to help to create an amazing experience for you and your guests!



## Hi, I'm Trisha!

I am the Sales & Event Administrator at LA Chefs, and I have been part of this amazing team for almost 8 years! With nearly 2 decades of hospitality industry experience ranging from Hotel management and staffing, to event planning and set up - I have the experience that allows me to meet my client's every need. When their big day comes, they can relax knowing that our planning sessions, combined with my attention to detail, will ensure that their day will be an amazing day to remember! I look forward to working together with you to make your wedding an amazing day!





*"Absolutely, a beautiful and magical wedding venue"*

- JUDY, MOTHER OF THE BRIDE



## 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, weather dependent

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

Inquire for pricing



Prices do not include gst or 18% service/gratuity 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

## Exclusive Weekend 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, weather dependent

Full Access to grounds and mansion for photography

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



Prices do not include gst or 18% service/gratuuity fee

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

# Streaming Packages

## Basic Package

***We supply:***

HD camera and Tripod, Laptop with Streaming software All cables and setup, Email out URL for stream

1 hour of streaming

*Camera position is fixed for general over view of event*



## Deluxe Package

***We supply:***

2 HD cameras and Tripod, Laptop with Streaming software All cables and setup, Email out URL for stream

*Camera operator can focus the stream on where the action is*



## Gold Package

***We supply:***

4 Professional HD cameras, Multi camera - multiple views all video mixed to a professional broadcast stream, Video Mixer & Monitor, Laptop with Streaming software, Live Graphics High quality audio tied directly into stream for best quality audio, All cables and setup, Email out URL for stream

*Camera operator can focus the stream on where action is*

Streams cannot contain copyright material. You cannot have music playing in the foreground or background that you do not hold the copyright to.

Users cannot touch or adjust camera in the basic package





# Norland Venue Info & Policies

## Venue & Catering Pricing Includes:

A dedicated venue host who will be on site from 730am to 730pm 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.

## 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 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.

## 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 100 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

## Other important policies/information:

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 Parking

Exclusive Caterer - LA Chefs Catering & Events

Exclusive Decor & Event Rental Provider - Lethbridge Event Rentals



# 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 3 months prior to event.



# Hors D'Oeuvres Menu Selection

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

Most Hors D'Oeuvres options available in stationary OR passed format. A \$50.00 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

## Signature Cold \$2.75

**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

**Toritilla Chicken Rolls** - spinach & sundried tomato wrap with buffalo chicken salad and vegetables

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

## Signature Hot \$2.75

**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 mini Texas toast, cherry tomato, welsh cheddar, caramelized onion

## Premium Cold \$3.50

**Antipasto Skewer** - genoa salami, cappiccolo 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 chiffonade basil

**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 and cantaloupe wrapped in prosciutto

**Poached & Chilled Prawns** - with traditional cocktail sauce

**Charcuterie Skewers** - with meats, cheese, and vegetables

## Premium Hot \$3.50

**Grilled Prawns** - your choice of flavour: (minimum 20 per flavor) 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**

**Shrimp Skillet** - with mini peppers, cherry tomatoes, red onion, and siracha

**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** - (2 per serving)

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

**Fried Chicken Bites** - with siracha mayo

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

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

## Exclusive Cold \$4.25

**Mini Lobster Roll** - with lemon caper mayonnaise

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

**Spicy Tuna Roll**

**Tuna Tataki** - ahi tuna, crushed wasabi peas, wakame, soy sauce

**Lobster Salad Crostini**

**Goat Cheese Balls** - with peppered, pistachio, lemon dill, and chili basil goat cheese

**Apple Bacon Brie Bites**

## Exclusive Hot \$4.25

**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

# 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 \$60.00 per chef will be charged per station, guest counts over 75 will require a second station.

## Mashed Potato 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 stick

## 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

Pulled Pork OR Taco Beef, Nacho Chips, Salsa, Sour Cream, Guacamole, Shredded Cheese, Diced Tomatoes, Pickled Jalapenos, & Green Onions

## 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

## 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, 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 \$7.00
- + Starch \$4.99
- + Salad \$4.99
- + Hot Vegetable \$4.99

## Main Protein Entrees

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

**Braised Beef Medallions** - with house-made au jus +\$9 per person

**Chef Carved Alberta Prime Rib** - with a rich Signature Gravy +\$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** - with Rose

**Baked Cheese Tortellini** - with Rose

**Chicken Tetrazzini Alfredo**

**Rigatoni Bolognese**

## Salad Selections

- Fresh Greens
- Classic Caesar
- Strawberry Spinach
- Original Greek
- Creamy Pasta
- Traditional Potato
- Thai Noodle
- Roasted Beet
- Tomato Bocconcini
- Watermelon & Cucumber (seasonal)
- Waldorf
- Coleslaw

## Starch Selections

- Herb Roasted Baby Potato
- Garlic Mashed Potato
- Loaded Mashed Potato
- Scalloped Potato
- Rice Pilaf
- Hot Vegetable Selections**
- 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.

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  
\*can not be duetted

**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

**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 \*can not be duetted

**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 sautéed 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

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

## Other

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

# Plated Dinner Selections

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## Signature Soup & Salad

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- 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
- Roast Squash Salad

## Exclusive Soup & Salad

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- Deconstructed Beetroot Salad** - Microgreens, honey shallot
- Heirloom Cherry Tomato Salad** - cilantro, feta cheese, garlic, crostini with mushroom ragu
- 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 fraiche, and roasted garlic pastry caps
- Gazpacho with Prawns** - chilled soup with tomato & pepper, shot of vodka
- White Bean Puree** - with lardon, garlic oil, and chives
- French Onion** - with gruyère and crostini

## Exclusive Plated Appetizers

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- Scallops** - with cauliflower puree
- Crab Cakes** - with veggie slaw, orange aioli
- 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
- Honey Braised Figs** - whipped ricotta, crostini, romsemmary oil, chili flakes
- Prosciutto Asparagus Cheese Puffs** - puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection

## Palate Cleansers

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- Mango Sorbet
- Lemon Sorbet
- Peach Sorbet

## Dinner Menu Enhancement - Appetizers

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Enhance your dinner experience with the following packages. Served from 4-6pm. Not intended as a dinner.

### Signature Package

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- Cucumber Canape
- Cauliflower Bites
- Pizza Rolls
- Buffalo Chicken Tarts

### Premium Package

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- Charcuterie Skewers
- Pot Stickers
- Cocktail Meatballs
- Grilled Prawns

## Signature Plated Desserts

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- 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

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- 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 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 topping



# 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 signature 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 \$40.00

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

• spinach & artichoke with sourdough • salsa & tortilla chips

• french onion dip & ripple chips • bruschetta & crostini

**Assorted Sweets & Treats (80 Pcs)**

## Chef's Late Lunch

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

**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

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

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

**Taco in a Bag** - pulled pork OR taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

Add coffee & tea to any late lunch for \$2.00 per person

## Enhance Your Stay

Available until 2 pm

### Boxed Breakfast

Hard Boiled Egg  
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 Options::**

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

**Choose 2 Options:**

Assorted Fruit Cup  
Fresh Baked Cookie  
Muffin  
Bag of Chips  
Granola Bar  
Chocolate Bar  
Bag of Candy  
Trail Mix

Add Water Bottles \$3 00 Each • Add Mini Assorted Bottles of Juice \$3 00 Each



# Zero-Proof | Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol. Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options and pricing.

## Welcome Drink Station

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware decorative straws, unlimited welcome drinks for one hour before your ceremony. 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

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

Includes:

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

Enhancements:

- + Charcuterie Cups \$7.99pp + Grimms Pepperoni \$2.99pp
- + Smirnoff Vodka OR Dill Pickle Vodka \$2.99 pp

*(extra bartending charges to apply)*

## 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 and Vanilla Flavoured Syrup
- Hot Chocolate Powder • Mini Chocolate Chips • Whipped Cream
- Hazelnut Sticks

Enhancements:

- + Mini Powdered Doughnut Holes \$1.99pp + Hot Apple Cider \$1.99pp

## 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.)

Enhancements:

- + Freixenet Brut Sparkling \$2.99 pp
- + Assorted Fresh Baked Goods \$2.75 pp + Fresh Fruit Skewers \$3.49 pp
- + Lemon Sorbet \$2.99 pp

## Margarita Bar

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

Includes:

- Classic Margarita  
*lime juice, simple syrup, course rimmer salt, & orange bitters*
- Spicy Mango Margarita with Tajin  
*mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters*

Inquire with your sales representative for custom margaritas

## Corkage Information

Included: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Rimmers, 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

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



*The*  
**NORLAND**  
— HISTORIC ESTATE VENUE —

Lethbridge, Alberta

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