



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

A bride and groom are embracing on a green lawn in front of a large, white, two-story house with a prominent porch. The bride is wearing a white wedding dress and holding a bouquet of flowers. The groom is wearing a dark suit. The house has a light-colored roof and a porch with white columns. The scene is set outdoors with trees in the background.

## *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!*



*Absolutely, a beautiful and magical wedding venue*

-Judy, mother of the bride



# 2020 Exclusive Packages

We offer the option of both a  
Single day or a Weekend Package

- 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 (single day); Friday and Saturday nights (weekend package)
- Venue access time frame: 8am-1am on Single Day,

**Our venue rental pricing will vary depending on the season, as well as the day of the week**

**Please contact us for pricing information**



Please Note: custom pricing may apply if not all services are required. IE, if you do not wish to use the guest rooms overnight, or if you are having your ceremony at another locations. Please contact us for further details.

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

\*New Year's Eve and Long Weekend Sundays will be priced the same rate as a Friday. An upcharge will apply to any event booked on a Statutory Holiday

# 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 \$200
- Event "Party Alcohol Insurance" - will be arranged through The Norland if alcohol is to be served, at a cost of \$150
- A SOCAN and Resound Fee (musical tariff fee) of \$85.80 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 6 months 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



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## *Creative. Inspired. Fresh*

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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!

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## *Flexible Menus*

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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.

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## *Meet The Chefs*

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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. Heading up the team is Chef Dmitri, who brings an unmatched level of passion paired with years of international culinary experience.

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## *Dietary Restrictions*

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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. We have included several vegetarian and vegan menu options to ensure that your guests are catered to. Gluten-free and other specific menu concerns are becoming more and more frequent, whether due to allergy or preference. If you have guests who have advised you of a gluten-free requirement, please advise your catering consultant who will in turn notify our Chef. We will then prepare your exact menu in a gluten free format for those guests with this dietary restriction.

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## *Taxes and Gratuity*

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

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



## Signature Hors D'Oeuvres

\$2.99-\$3.99/each

*Hot*

*Polenta* - with a wild mushroom ragout (V)

*Wasabi Salmon Tempura*- salmon wrapped with nori & wasabi mayo (G)

*Crab Cakes* - with old bay seasonings, red peppers, cilantro, & roasted garlic aioli (G)

*Mini Prosciutto Pizza* - with arugula, cherry tomato, & parmesan (G, D)

*Sliders* - BBQ Beef or Bacon Cheddar Burgers (G, D)

*Shrimp Fritters* - with Mango Salsa (G, D)

*Cold*

*Salmon Crostini*- with lemon cream cheese & crisp capers (G, D)

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

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

*Vegetable Terrine* - layered vegetables with goat cheese - vegan option available (V)

*Prosciutto & Melon* - Cantaloupe wrapped in prosciutto

## Exclusive Hors D'Oeuvres

*Hot*

*Arancini* - risotto stuffed with Italian sausage, panko crusted and a marinara sauce (G, D)

*Mussels Rockefeller* - spinach, mayo baked with mozzarella cheese and bacon (D)

*Braised Short Ribs Sliders* - on a brioche bun (G)

*Scotch Egg* - Quail Egg wrapped with an herbed sausage, fried with a pineapple curry mayo (G)

*Grilled Polenta* - with a garlic king prawn (D)

*Tempura Dill Prawns* - tempura prawns with a creamy dill sauce (G, D)

*Cold*

*Chicken liver pate* - served on naan bread with cherry tomato jam (G, D)

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

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

*Lobster Medallions* - Butter poached lobster tail

*Beef Tartare Canape* - cured beef tartare, quail egg yolk

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

## Chef's Late Lunch

\$9.99-\$16.99/person

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

*The Traditional*

Assorted Cold Meat & Cheese Platters, Pickle & Olive Platters, Assorted Buns & Condiments, Sweets & Treats

*Carnival Creations*

Mini Hot Dogs AND Mini Beef Sliders, Assorted toppings & Condiments, Vegetable & Dip platter, Popcorn, Cotton Candy

*Nacho Bar*

Crisp Tortilla Chips, Pork Carnitas OR Chili Lime Chicken, Tomato, Green Onion, Jalapeno peppers, Nacho Cheese Sauce, Sour Cream, Salsa, Guacamole

*Poutine Bar*

Yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with Vegetable & Dip Platter  
+ Pulled Pork or ground beef - \$3.99  
+ Bacon - \$1.99  
+ Shortribs - \$7.99

*Perogie Bar*

Potato cheese perogies, caramelized onion, bacon, green onion, sour cream

## Chef's Action Stations

\$7.99-\$10.99/person

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge will be charged per station, for every 100 guests.

*Mashed Potato "Cheftini" Station*

Creamy yukon gold mashed potato & sweet potato mash with the following garnishes to be chosen by guest and sautéed: fried garlic chips, diced shallots, capicola ham, mushrooms, bacon, chorizo sausage, Fresh assorted herbs, and 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 or hoisin BBQ sauce. Presented in an Asian take-out box with chop sticks.

*Sautéed Prawns Station*

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

*Sushi Station*

A wide selection of traditional japanese sushi, to include california rolls, tuna, smoked eel, crab and shrimp, all prepared in front of guests with traditional accompaniments of pickled ginger, wasabi and gluten free soy sauce

*Taco Bar (not Chef Attended)*

Pork carnitas, mango chili chicken, hard and soft taco shells, shredded lettuce, green onion, diced tomato, guacamole, sour cream & salsa  
+ Shredded Cheese \$3.00 per person

*Make it Asian Taco Bar (Chef Attended)*

Bulgogi chicken, teriyaki beef, pickle daikon, pickled carrot, cucumber, red pepper, red cabbage, roasted cashews, fried rice noodles, butterleaf lettuce wraps, assorted dipping sauces

*S'more Station*

Marshmallows, chocolate graham crackers, raspberries, rock salt, caramel & chocolate sauces

V: Vegetarian D: Contains Dairy G: Contains Gluten



# Buffet Dinner Selections

\$33.99-\$45.99/person

## Signature Buffet

Includes assorted artisan rolls & whipped butter

*Please Select:*

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

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait

Freshly brewed coffee & assorted teas

## Exclusive Buffet

Includes assorted artisan rolls & whipped butter

*Please Select:*

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

Includes Charcuterie platter of assorted meats & cheeses

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait

Freshly brewed coffee & assorted teas

## BBQ Buffet

Grilled corn on the cob  
Housemade molasses baked beans

*Please Select*

- Two Salad Options
- One Starch Option

*BBQ Entrees*

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

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

*Succulent Roast Pig* - slow roasted in our rotisserie, present with smoked apple sauce, assorted mustards & our signature BBQ Sauce (Min. 80 people)

**Buffet Enhancements**

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

# Entrees

## Beef

*Chef Carved Roast Sirloin of Beef* - with horseradish, gravy & a roasted vegetable display

*Slow Roasted Braised Beef Shortribs* - in a root beer au jus

*Chef Carved Alberta Prime Rib* - with a rich Madagascar Peppercorn Sauce  
+\$5 per person

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

## Chicken

*Tuscan Chicken* - roasted chicken breasts and thighs in a white wine, dill, lemon & caper sauce

*Chicken Ballotine* - chicken breast stuffed with wild mushroom souffle, in a wine & cream sauce

*Sicilian Chicken Breast* - stuffed with chorizo sausage, roasted pepper & artichoke, homemade gnocchi, and italian butter sauce

*Fusion Chicken Breast* - stuffed with roasted bell pepper, parmesan, shrimp, served with demi glace

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

## Pork

*Pork Tenderloin Viennois* - stuffed with spinach, onion, mozzarella, in a creamy mushroom & dill sauce

*Porchetta* - Roasted Porkloin wrapped in Pork belly, seasoned with garlic, rosemary & thyme

## Seafood

(all salmon is flown in fresh)  
*Sesame Crusted Salmon* - with pineapple, lemon, and ginger teriyaki glaze

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

*Fresh Salmon Display* - Chef carved whole salmon baked with fresh herbs & lemon

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

## Pasta

*Butternut Squash Ravioli* with Rose OR Pesto sauce

*Baked Cheese Tortellini* with Rose OR Pesto sauce

*Traditional Homemade Lasagna* - choose meat or vegetarian

# Accompaniments

## Salad Options

Fresh Greens Salad

Classic Caesar Salad

Strawberry Spinach

Original Greek Salad

Creamy Pasta Salad

Russian Potato Salad

Baja Sweet Potato Salad

Thai Noodle Salad

Roasted Beetroot Salad

Watermelon & Cucumber (seasonal)

Marinated Vegetable Salad

Waldorf Salad

Caprese Salad

Roasted Squash Salad

## Starch Options

Herb Roasted Baby Potato

Garlic Whipped Potato

Loaded Potato Cupcakes

Scalloped Potatoes

Creamy Dill Fingerling Potato

Basmati Rice Pilaf

Wild Rice Pilaf

Anna Potato Gratin

Garlic Smashed Potato

## Hot Vegetable Options

Honey Glazed Carrots with Dill

Broccoli & Cauliflower Mornay

Green Beans Almandine

Caramelized Spiced Carrots

Roasted Butternut Squash

Italian Roasted Mushrooms & Vegetables

Broccoli with brown butter & mozzarella

Roasted Cauliflower



# Plated Dinner Selections

\$33.99-66.99/person

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

## Signature Soup & Salad

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

## Exclusive Soup & Salad

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

## Exclusive Plated Appetizers

- Scallops* - with cauliflower puree
- Chicken Liver Pate* - with cherry tomato & rosemary jam
- Vegetable Terrine* - layered with goat cheese
- Trio of Bruschetta* - mushroom, tomato and shrimp bruschetta
- Crab Cakes* - with veggie slaw, orange aioli
- Carpaccio* - beef or salmon or beets (vegan)

- Seared Albacore Tuna* - seared in soy sauce & sweet chili
- Asparagus & Prawns* - with fried egg yolk, in a butter wine sauce

## Palate Cleansers

- Champagne Sorbet
- Lemon Basil Sorbet
- Watermelon Sorbet

## Main Entrees

- Roast Striploin of Beef* - canadian AAA beef, caramelized onion jus, mini yorkshire pudding, roasted garlic mashed potato
- Slow Roasted Braised Beef Shortrib* - tender shortribs, braised in root beer, with garlic smashed potato and au jus
- Beef Wellington* - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
- Alberta Beef Tenderloin* - canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffled smashed potato with himalayan pink salt and demi glace
- + Lobster Tail market price
- Chateaubriand* - roasted centre cut of beef filet, with a red wine jus, anna potato
- Fire Grilled New York with Garlic Prawns* - cabernet infused jus & garlic lemon herb butter, garlic smashed potato

## Chicken

- Parmesan Crusted Chicken Cordon Bleu* - with a roasted red pepper sauce & garlic mashed potato
- Chicken Ballontine* - chicken breast, stuffed with a wild mushroom soufflé, white wine cream sauce, butternut squash risotto
- Fusion Chicken* - chicken breast stuffed with roasted bell pepper, parmesan, shrimp, served with a demi glaze
- Tuscan Chicken* - duet of chicken breast & thigh, served in a rich lemon, dill, caper & cream sauce
- Chicken Wellington* - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

## Seafood

- Sesame Crusted Teriyaki Salmon* - asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice
- Baked Salmon* - (flown in fresh) with a lemon dill caper cream sauce & ricotta gnudi
- Salmon Wellington* - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
- Roasted Parmesan Crusted Halibut* - in a buerre blanc sauce, rice pilaf

## Other

- Double Bone Cowboy Pork Chop* - Bone-in Centre Cut Porkloin, stuffed with onions, bacon, chili flakes & garlic smashed potato, port jus
- Rack of Lamb* - mustard parsley panko crusted, rosemary mint jus, sweet pea risotto
- French Honey Lacquered Duck Breast* - honey l'orange demi glaze with anna potato
- Cornish Game Hen* - half cornish game hen, black plum jus, apples, herbs, fingerling potatoes

## Special Diet Menu

- Squash & Mushroom Wellington* - in a puffed pastry, with a mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
- Vegetable Latkes* - zucchini, carrots, onion, potato, dill, feta cheese (can be Vegan/GF)
- Curry Puffs* - puff pastry with mashed potato, carrots, onion & sweet pea
- Gnocchi* - homemade potato gnocchi, cherry tomato, basil, garlic, white wine
- Vegetarian Lasagna* - traditional & homemade
- Grilled Polenta* - with mushroom ragout (can be Vegan/GF)



## Desserts

### Signature Plated Desserts

*Homemade New York Cheesecake* - with seasonal berry topping

*Apple Upside Down Cake*

*Mini Cheesecakes* - three per person

*Decadent Chocolate Cake*

*Creme Brulee*

*Flourless Chocolate Cake* - gluten friendly

### Exclusive Plated Desserts

*Tiramisu*- lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder

*Hazelnut Praline Rocker* - milk chocolate shell, almond sprinkle, praline cream, crunchy meringue centre

*Matcha Cheesecake* - cream cheese with matcha chai

*Poach Pear w/Port Reduction* - (Seasonal) poached pear in sweet wine reduction sauce

*Truffles & Berry* - decadent chocolate truffles with season berries

*Panna Cotta Duet* - a duet of vanilla bean and strawberry panna cotta

*Caramel Turtle Cheesecake* - cream cheese baked with caramel, oreo crumb crust, caramel & pretzel crumble topping

## Suggested Wine List

### Reds

<i>Apothic Red Blend</i> - California	\$39
<i>Casillero y Diablo Carmenere</i> - Chile	\$39
<i>Rosemount Diamond Shiraz</i> - Australia	\$44
<i>Pascual Toso Malbec</i> , - Argentina	\$39
<i>Santa Rita, 120 Cabernet Sauvignon</i> - Chile	\$35
<i>Pepperwood Grove Red Zinfandel</i> - USA	\$38

### Whites & Rose

<i>Santa Carolina Chardonay</i> - Chile	\$33
<i>Lindeman's Bin 85 Pinot Grigio</i> - Australia	\$33
<i>Kim Crawford Sauvignon Blanc</i> - N. Zealand	\$45
<i>Stoneleigh Sauvignon Blanc</i> - New Zealand	\$35
<i>La Vielle Ferme Rose</i> - France	\$35
<i>Gerard Bertrand Cote de Rose</i> - France	\$49

### Sparkling & Bubbles

<i>Frixienet, Prosecco</i> - Spain	\$42
<i>La Marca, Prosecco</i> - Italy	\$42
<i>Moet &amp; Chandon Imperial Champagne</i> - France	\$75

### Apertifs

<i>Pillitteri Vidal Ice Wine</i> - Niagara	\$49
<i>Taylor Fladgate Port</i> - Portugal	\$55
<i>Courvoisier VS Cognac</i> - France	\$75

## Beverage & Bar Service

**Cash Bar:** For groups where individuals purchase their own beverages.

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

### Cash / Host

House Liquor & Domestic Beer	\$6.25 / \$6.00
House Wine	\$6.75 / \$6.50
Premium Brands & Import Beer	\$6.75 / \$6.50
Soft Drinks	\$2.50 / \$2.25
Bottled Juice	\$2.85 / \$2.65

### House Bar Set Up

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

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

### Punch Services

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

## Bar Service Options

### Full Bar Service

The Norland supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments.

If this option is selected, there is a minimum cost of \$850.

### Partial Bar Service

The Norland will provide Beer, Wine, and 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 \$350 or the client is charged the difference.

### Corkage Service

Client provides all liquor and liquor license. The Norland will setup a portable bar station, mix, ice, glassware, and all condiments. Price for Full Bar Corkage \$10 per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5 per person.

### Wine and / or Champagne corkage service

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

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

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

### Bartending Service

For all bars, a bartending fee of \$20 per hour per bartender will apply. One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allotted for consumption after last call.



Photo credits to: Jayson Domingo, Follow The Hope, Kaylee Moline, Milton Photo, Kadie Hummel, BDFK, Jeremiah & Rachel Photography

*The*  
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Lethbridge, Alberta

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