

Welcome to the Norsemen Inn!

Are you planning a convention, wedding reception or banquet? Let the Norsemen Inn make your job easier. Whether your group is small or large, we are happy to host your event.

Located in the friendly community of Camrose, just a short distance from major highways and airports, the Norsemen Inn has everything you need to make your function a success.

The staff and management of the Norsemen Inn invite you to let us attend to your every need.

It is truly our pleasure to serve you!

Sincerely,

Gerri Ferner
Chris Cameron

Hotel Food Services

Odin Dining Room

Our lovely dining room offers a relaxed but formal atmosphere for your meal-time comfort. The evening menu features everything from seafood to hearty Alberta beef, plus a complete soup and salad bar.

If your group is over 15 people, please consult with a catering representative to select a pre-set menu.

Hagar's Café

Hagar's Café will lift your spirits with its cheery décor and prompt service. The café has a variety of menu choices, daily specials and a complete soup and salad bar. Special dietary requests can be accommodated.

Banquet Services

Chandeliers and hardwood floors create an elegant atmosphere in which to hold your special function. Whether buffet or plated service, we offer a variety of menus to choose from.

White tablecloths, skirting and napkins (if applicable) are included with banquets and meetings in the Salons. If colored linens are requested, an extra fee of \$7.00 per tablecloth and \$1.00 per napkin will be incurred. Please see a catering representative to confirm availability of sizes and colors.

We request that you have your menu to us 2 weeks prior to your function.

When you choose to host a meal in our Salons, our room rental fee will be reduced by 25% for meals under \$17 and by 50% for meals of \$17 or greater.

If guestrooms are required, we are happy to block book rooms at our corporate rate. Any rooms that have not been reserved by guests 2 weeks before your event will be released. Please consult with a catering representative to establish availability.

Meal Information

The menus included are suggestions of what we have to offer. If you do not find a meal on our banquet menu to suit your taste, our chef will create a special dinner menu tailored to your specifications. If you can dream it, we can make it!

Special dietary requests can be accommodated. Please advise if any guests have special dietary requirements.

Banquet prices are subject to change due to fluctuating food costs. Prices for all meals will be guaranteed three months prior to an event.

For the protection of our guests, the Norsemen Inn will be the sole provider of food for meals.

Please confirm your final attendance figures 48 hours before your event.

Buffet meals will be displayed for a maximum of 1 ½ hours from the time stated on the event order to ensure the quality and integrity of the product.

When a buffet is served, you will be charged 90% of your final attendance number or the actual figure, whichever is greater. When a plated meal is served, you will be charged for the full number of meals ordered.

If you would like to serve a hot buffet, but have less than 50 people, the meal price per person will go up \$1 for every 10 people below 50. For example, with 40-49 people, add \$1, for 30-39 people, add \$2, and so on.

Children ages 6-12 will receive a 25% discount on their meals whether buffet or plated service. Children 5 and under will not be charged when a buffet is served and will receive a 25% discount and smaller portion for plated meals. Please submit the number of children attending as well as the age breakdown when you call to confirm your final attendance number.

All meals include white linens, dinnerware and flatware.

If additional small wares are required for your function, a rental fee may be incurred.

Banquet and Convention Bar Arrangements

Cash Bar

The Norsemen Inn will set up a complete bar including bartender, glasses, ice, mix, limes and lemons. A cash bar is recommended when guests will be paying individually. Domestic beer, hiballs and wine are sold at \$5.75 per drink. If you wish to include premium liquor and beer at the bar, prices will be \$6.75 per drink. Coolers are available for \$6.75 each.

Host Bar

The Norsemen Inn will set up a complete bar including bartender, glasses, ice, mix, limes and lemons. A host bar is recommended for functions where the host provides the reception and all charges will be added to the event tab. Prices are identical to the cash bar.

Corkage Fee

Customers wishing to provide their own alcohol may do so. Non-sale or resale liquor permits may be purchased through our catering department. A corkage fee of \$5 per person will be charged for these functions. The cost covers glassware, ice, mix, limes and lemons. Corkage fee for serving beer and wine only is \$5 per person. We will include children ages 6 years and older in your corkage count as they are welcome to drink pop and juice throughout the function.

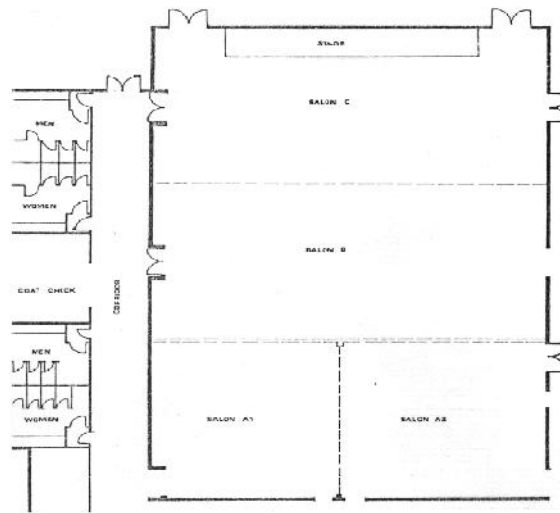
You may choose to purchase your alcohol through the Norsemen Inn; please see our catering department for details.

Bartenders and Ticket Sellers

The Norsemen Inn's bartending fee is \$14 per hour. Please add ½ hour before your start time and ½ hour after your end time to accommodate set up and take down of the bar. Ticket sellers are available (but are not required) for \$14 per hour, or you may choose to provide your own.

The Alberta Gaming and Liquor Commission have dictated that under no circumstance may homemade liquor products be brought into or consumed at permit functions. Persons who appear under the age of 25 must present picture identification in order to be served alcoholic beverages. Persons who appear intoxicated will be refused service.

Salons and Meeting Rooms



Salon A1 and A2 (44 X 70 feet)

Adaptable spaces suitable for gatherings from 30 to 150 people or for groups that want to divide into two sessions.

Salon B (26 X 70 feet)

For groups up to 150 in size depending on room set up. Perfect for smaller groups who would like a meeting area and an eating area in the same room.

Salon C (32 X 70 feet)

For groups of up to 250 people, depending on layout. This space features a stage, perfect for presentations, DJ and bands.

Combinations (102 X 70 feet)

All 3 Salons can be combined to make space for a gathering of up to 500 people. When all walls are open, 60 crystal chandeliers light the space and hardwood floors add to the elegance of the room. This large room is ideal for weddings and conventions as it also has a stage for a head table or entertainment.

Each salon has access to catered meal service, washrooms facilities and emergency exits.

Room 202

Formal boardroom that will accommodate groups up to 16 people. This room features a boardroom table with leather chairs, washroom, built-in white board, flipchart and access to high-speed internet.

Catering Terms and Conditions

Deposit

A \$500 deposit is required to confirm and hold your booking. The deposit will be applied to your final bill and is non-refundable in case of cancellation.

Cancellation

Cancellation fees are as follows:

- Less than one month before function: discounted room rental and half of the meal cost
- Less than one week before function: discounted room rental and full cost of food service

Payment

Payment is required in full the day after your event. Direct billing will only be granted to companies who have established credit with the Norsemen Inn in advance.

Decorating

Decorating must take place on the day of your event. If the Salons have not been booked for other groups on the day before your function, we will be happy to have the room ready for you to decorate.

When decorating, please use only masking tape and tacks on the walls and remove these with your other decorations.

All decorations must be taken down by your party after your event. When using candles, please be aware that the base must be stable and fire-retardant for safety reasons.

Gratuity

A 15% gratuity will be added to all meals

Smoking

Provincial law prohibits smoking in any indoor public area.

Salon/Meeting Room Rental Fees

Each full salon rents for \$250. A half salon rents for \$125. Room 321 or Room 202 rent for \$75 each.

Please see the hotel food services page for information on room rental reduction with the purchase of a full meal.

Should you require a Salon to be reset in a different style on the same day, a labor fee of \$200 will be charged.

SOCAN Fee

The Norsemen Inn is required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) license fees from all users of this facility that play music. If you have arranged music for your event, the Norsemen Inn will assess the SOCAN fees payable by you according to the number of people at your event and whether or not you will be having a dance.

Late Lunch

Many different food trays are available for your reception and we are happy to provide all your coffee and punch services. Parties wishing to provide late lunch should consult with our catering department to go over details.

Audio/Visual Equipment

Microphones, podiums, screens and extension cords are available at no charge; please request the equipment you require.

Projectors are available to rent at \$25 per day (in-house only).

Breakfast Buffet Suggestions

Breakfast Buffet #1 - \$16.50

Chilled Fruit Juice, Bacon, Ham or Sausage, Scrambled Eggs, Hash Brown Potatoes, Muffins and Biscuits, Fruit Preserves, Coffee and Tea

Breakfast Buffet #2 - \$16.50

Chilled Fruit Juice, Fresh Seasonal Fruit Tray, Ham and Cheese Quiche, Hash Brown Potatoes, Croissants, Muffins and Biscuits, Fruit Preserves, Coffee and Tea

Breakfast Buffet #3 - \$16.50

Chilled Fruit Juice, Fresh Seasonal Fruit Tray, Eggs Benedict, Hash Brown Potatoes, Muffins, Biscuits and Croissants, Fruit Preserves, Coffee and Tea

Breakfast Buffet #4 - \$16.50

Chilled Fruit Juice, Omelette Bar, Sliced Tomatoes, Hash Brown Potatoes, Muffins, Biscuits and Croissants, Coffee and Tea

Breakfast Buffet #5 - \$16.50

Chilled Fruit Juice, Milk, Hot Oatmeal, Brown Sugar, Raisins, Slivered Almonds, Fresh Fruit Tray, Bagels and Muffins, Individual Yogurt, Coffee and Tea

Add Boxed Cereals and Milk for \$2.50 per person

Add Fruit Yogurt (125 ml cup) \$2.50 each

Prices are subject to change and do not include 5% GST or 15% gratuity.

Luncheon Suggestions

(Minimum 20 people)

Luncheon Buffet #1 - \$16.50

Soup of the Day (One Cream Based, One Broth Based), Assorted Sandwiches on White and 60% Whole Wheat Bread (Ham, Roast Beef, Turkey, Egg Salad, Tuna Salad and Tomato with Lettuce) Potato Salad, Coleslaw, Dessert Table, Coffee & Tea

If you would like alternate bread for sandwiches (Multi-Grain, Dark Rye, Sourdough), please add \$1.00 per person

Luncheon Buffet #2 - \$17.50

Soup of the Day (One Cream Based, One Broth Based), Assorted Wraps (Turkey Breast with Caesar Salad, Ham and Swiss with Lettuce, Tomato and Ranch Dressing, Tuna Salad with Celery, Minced Dill Pickles and Romaine, Vegetarian with Romaine, Cheddar Cheese Strips, Diced Tomatoes and Alfalfa Sprouts), Fresh Fruit Tray, Potato Chips, Assorted Pickle Tray, Dessert Table, Coffee & Tea

Luncheon Buffet #3 - \$17.50

Caesar Salad, Greek Salad, Fettuccini or Corkscrew Pasta with Alfredo & Meat Sauce OR Baked Lasagna (Choose one pasta), Grated Parmesan Cheese, Chili Peppers, Garlic Breadsticks, Fresh Fruit Tray and Assorted Squares, Coffee & Tea
Add Seasoned Chicken Breast Strips - \$6

Luncheon Buffet #4 - \$17.50

Full Soup and Salad Bar: Soup of the Day (One Cream Based, One Broth Based), Freshly Baked Dinner Buns and Butter, Crisp Tossed Salad, Potato Salad, Fresh Vegetable Tray with House Dip, Seashell Pasta Salad, Sliced Cold Meat Tray (Turkey Breast, Roast Beef, Deli Ham, Corned Beef), Fresh Fruit Tray, Cottage Cheese, Jellied Salad, Assortment of Pickles, Dessert Table, Coffee & Tea

Luncheon Buffet #5 - \$19.50

Beef on a Bun (Carved Alberta Beef, Kaiser Rolls, Mayonnaise, Horseradish, Barbeque Sauce, Mustard), Caesar Salad, Pasta Salad, Vegetable Marinade, Potato Chips, Dessert Table, Coffee & Tea

Luncheon Buffet #6 - \$18.50

Tossed Salad, Cabbage Rolls, Perogies, Sausage, Sauerkraut, Fresh Fruit and Cookies, Coffee & Tea

Prices are subject to change and do not include 5% GST or 15% gratuity.

Served Luncheon and Dinner Suggestions

Please choose one entrée, one vegetable, one starch and one dessert for your group.

All Meals Include: Tossed Green Salad, Dinner Rolls, Coffee and Tea

Entrees

Breaded Pork Cutlet with Apple Sauce \$19.50
Roast Loin of Pork with Apple Sauce \$21.00
Pan-fried Filet of Sole Almandine \$22.00
Salmon Filet with Dill Sauce \$24.00
Breaded Veal Cutlet with Brown Gravy \$21.00
8 Ounce Sirloin Steak \$22.00
8 Ounce New York Steak with Sautéed Mushroom Caps \$26.00
10 Ounce New York Steak with Sautéed Mushroom Caps \$28.00
Roast Striploin of Beef with Country Gravy and Horseradish \$27.00
Roast Prime Rib of Beef with Yorkshire Pudding, au Jus and Horseradish \$29.50
Roast Turkey Breast with Sage Dressing and Cranberry Sauce \$24.00
Chicken Cordon Bleu with Mushroom Wine Sauce \$24.00
Chicken a la Kiev stuffed with Butter & Herbs with Mushroom Wine Sauce \$24.00
Pan-fried Teriyaki Breast of Chicken \$23.00
Pan-Fried Breast of Chicken with Mushroom Wine Sauce \$23.00
Roast Rock Cornish Game Hen stuffed with Seasoned Wild Rice - Market Price

Vegetarian options are available upon request; please speak to a catering consultant regarding selection.

Potato Selection

Creamy Whipped, Baby Red Potatoes, Oven Roast, Stuffed or Seasoned Rice

Vegetable Selection

Peas, Baby Carrots, Kernel Corn, Green Beans, Broccoli, Cauliflower or California Mix (Cauliflower, Broccoli and Baby Carrots)
(Add Cheese Sauce, Creamy Dill Sauce or Hollandaise Sauce \$2.50)

Dessert Selection

Peach or Strawberry Trifle, Chocolate, Blueberry or Cherry Cheesecake, Chocolate Parfait, Carrot Cake, Maple Mania Cake, Strawberries and Cream Cake, Triple Chocolate Fudge Cake, Chocolate Avalanche Cake, Tiramisu Cake (Add Specialty Desserts \$6.50)

Prices are subject to change and do not include 5% GST or 15% gratuity.

Full Salad Bar Dinner Buffets (Minimum 50 people)

Full Salad Bar includes Tossed or Caesar Salad, Dinner Rolls, Potato Salad, Fresh Vegetable Tray with House Dip, Pasta Salad, Sliced Cold Ham and Garlic Sausage Tray, Fresh Fruit Tray, Assortment of Pickles, Cottage Cheese, Jellied Salad, Dessert Table, Coffee and Tea

Please choose one item from each section for your meal.

Potato Selection

Creamy Whipped, Baby Red Potatoes, Oven Roast, Scalloped, Baked or Seasoned Rice

Vegetable Selection

Mixed Vegetables, Peas, Baby Carrots, Kernel Corn, Green Beans, Broccoli, Cauliflower or California Mix (Cauliflower, Broccoli and Baby Carrots)

(Add Cheese Sauce, Creamy Dill Sauce or Hollandaise Sauce for \$2.50)

Dessert Selection

Peach or Strawberry Trifle, Chocolate, Blueberry or Cherry Cheesecake, Chocolate Parfait, Carrot Cake, Maple Mania Cake, Triple Chocolate Fudge Cake, Strawberries and Cream Cake, Blondie Obsession, Brownie Obsession, Tiramisu Cake or Choose Chef's Choice of Assorted Desserts

Meat Selection

Carved Alberta Beef \$26.50

Carved Alberta Young Turkey \$27.50

Carved Baked Ham \$25.50

Teriyaki Chicken Breasts \$27.50

Chicken Breasts in Mushroom Wine Sauce \$27.50

One of the Following: BBQ Chicken Pieces, Teriyaki Loin of Pork, Beef Stroganoff, Baked Lasagna, Swiss Steak, Baked Parmesan Chicken Pieces, Breaded Peppercorn

Chicken Pieces, Cabbage Rolls \$25.50

Add to your buffet:

Chicken Breasts \$7.50

Alberta Beef \$6.50

Alberta Young Turkey \$8.50

Baked Ham, BBQ Chicken Pieces, Teriyaki Loin of Pork, Perogies, Baked Lasagna, Baked Parmesan Chicken Pieces, Breaded Peppercorn Chicken Pieces, Meatballs in

Mushroom Wine Sauce \$5.50

Decorated Whole Cold Salmon \$6.50

Second Potato or Vegetable \$2.50

Fancy Desserts \$6.50

Prices are subject to change and do not include 5% GST or 15% gratuity.

Set-Menu Dinner Buffets

(Minimum 50 people)

All buffets include your choice of one potato, one vegetable, freshly baked buns and butter, dessert, coffee and tea.

Please choose one potato, one vegetable and one dessert for your buffet.

Potato Selection

Creamy Whipped, Oven Roast, Scalloped, Baked or Seasoned Rice

Vegetable Selection

Mixed Vegetables, Peas, Baby Carrots, Kernel Corn, Green Beans, Broccoli, Cauliflower or California Mix (Cauliflower, Broccoli and Baby Carrots)
(Add Cheese Sauce, Creamy Dill Sauce or Hollandaise Sauce for \$2)

Dessert Selection

Peach or Strawberry Trifle, Chocolate, Blueberry or Cherry Cheesecake, Chocolate Parfait, Carrot Cake, Maple Mania Cake, Triple Chocolate Fudge Cake, Strawberries and Cream Cake, Blondie Obsession, Brownie Obsession, Tiramisu Cake or Choose Chef's Choice of Assorted Desserts

Dinner Buffet #1 - \$26.50

Chicken Breasts (Choose Teriyaki Glazed, BBQ Glazed or Mushroom Wine Sauce), Caesar or Tossed Green Salad, Fresh Vegetable Tray with House Dip, Pasta Salad, Fresh Fruit Tray, Assortment of Pickles

Dinner Buffet #2 - \$24.50

Your Choice of One Meat: Chicken Pieces (BBQ, Breaded Parmesan, Breaded Peppercorn), Swedish Meatballs in Mushroom Wine Sauce or Baked Ham, Crisp Tossed Green or Caesar Salad, Homemade Potato Salad, Fresh Fruit Tray, Sliced Cold Ham and Garlic Sausage Tray

Dinner Buffet #3 - \$25.50

Carved Roast Alberta Baron of Beef with Gravy, Caesar or Crisp Tossed Green Salad, Fresh Vegetable Tray with House Dip, Pasta Salad, Assortment of Pickles

Dinner Buffet #4 - \$26.50

Carved Roast Alberta Young Turkey with Dressing, Crisp Tossed Green or Caesar Salad, Fresh Vegetable Tray with House Dip, Sliced Cold Ham and Garlic Sausage Tray, Pasta Salad, Assortment of Pickles

Prices are subject to change and do not include 5% GST or 15% gratuity.

Salad Substitutions for Buffets

Looking for something a little different? Modify your buffet!
The following items can be substituted for any salad on our buffets at no charge. You may choose to add a salad to your buffet as an extra item for \$3.50.

Vegetable Marinade - Cauliflower, Broccoli, Cherry Tomatoes, Celery, Carrots, Mushrooms and Green Pepper in Italian Dressing

Thai Noodle Salad – Oriental Noodles, Green Peppers and Cashews in Thai Dressing

Broccoli Mandarin Salad – Broccoli, Raisins, Bacon, Mushrooms, Almonds, Mandarin Slices and Red Onion in Dressing

Japanese Cabbage Salad – Cabbage, Bean Sprouts, Mushrooms, Green Onion, Noodles and Sunflower Seeds in Dressing

Spinach Salad – Spinach, Tomatoes, Red Onion, Mandarin Orange, Water Chestnuts and Mozzarella Cheese in Oriental Sesame Dressing

Greek Salad – Romaine, Tomatoes, Cucumbers, Red Onion, Feta Cheese and Black Olives in Greek Dressing

Romaine with Oranges with Pecans – Romaine Lettuce, Pecans and Mandarin Oranges in Dressing

California Mixed Greens – Spring Mix Greens, Cherry Tomatoes, Red Onion, Cucumbers and Mandarin Oranges in Ginger Grapefruit Vinaigrette

Late Lunch Menu

Fancy Sandwich Tray 50 pieces \$80

Cold Sandwich Tray

Roast Beef, Turkey Breast, Egg Salad and Deli Ham with Dill Pickles and Carrot Sticks

50 Quarter Sandwiches \$75

30 Quarter Sandwiches \$55

Open Face Bun Tray \$75

50 Half Buns with Roast Beef, Ham and Egg Salad topped with a Dill Pickle Spear

Cheddar, Swiss and Mozzarella Cheese Tray with Crackers and Olives

\$45 Small Tray (50 Portions)

\$75 Medium Tray (100 Portions)

\$95 Large Tray (150 Portions)

Hot Hors d'Oeuvres Trays

50 Shrimp: Battered Deep Fried \$90, Garlic or Cajun Black Tiger \$135, Breaded Deep Fried \$115

50 Meatballs with Plum, Ranch and BBQ Dipping Sauces \$35

50 Satays: Chicken or Beef \$65

50 Crispy Chicken Bites with Plum, BBQ and Honey Mustard Dipping Sauces \$45

50 Chicken Wings with Blue Cheese, Teriyaki, Honey Garlic and Hot Dipping Sauces \$55

Fresh Fruit Tray (In Season)

\$80 Large Tray (Serves approximately 40-50 people)

\$60 Medium Tray (Serves approximately 25-30 people)

\$50 Small Tray (Serves approximately 10-15 people)

Fruit Skewers 50 Pieces \$60

Vegetable Tray with House Dip

\$75 Large Tray (Serves approximately 40-50 people)

\$55 Medium Tray (Serves approximately 25-30 people)

\$45 Small Tray (Serves approximately 10-15 people)

Cold Meat Tray served with Buns and Butter (Sliced Turkey Breast,

Corned Beef, Deli Ham and Roast Beef)

\$140 Large Tray (Serves 40-50 People)

\$90 Small Tray (Serves 20-25 People)

Potato Salad \$50 per Tray (Approximately 25 People)

Coleslaw \$40 (approximately 25 People)

Pasta Salad \$50 per Tray (Approximately 25 People)

Pickle Tray Dill Spears, Sweet Mixed, Hot Peppers, Pickled Onions

\$90 Large Tray

\$60 Medium Tray

\$30 Small Tray

Canapés 50 Pieces \$120

Squares Tray

\$50 50 Assorted Pieces

\$30 25 Assorted Pieces

Devilled Eggs \$13 per Dozen

Breaks and Refreshments

Beverages

Coffee (includes Hot Water and Red Rose Tea Bags)

\$14 per 10 Cups (with Herbal Tea Selections and Honey \$16)

\$52 per 50 Cups (with Herbal Tea Selections and Honey \$60)

\$92 per 100 Cups (with Herbal Tea Selections and Honey \$110)

Juice \$20 per Pitcher (Orange, Pink Grapefruit, Apple, Cranberry, Tomato, Iced Tea)

Approximately 10 glasses

Milk (White or Chocolate) \$18 per Pitcher (Approximately 10 glasses)

Canned Soft Drinks \$3 each

Bottled Juice \$4 Each

Bottled Water \$3 Each

Punch White Grape or Cranberry (5 Litres- Approximately 40 Glasses) \$35

Baked Treats

Muffins \$19 per Dozen

Cookies \$13 per Dozen

Doughnuts \$14 per Dozen

Croissants \$12 per 6

Banana, Carrot or Lemon Loaf \$17 each

Rice Krispie or Puffed Wheat Squares \$15 per Dozen

Plain Bagels \$13 per 6

Danish \$14 per 6

Squares Tray

\$50 per 50 Pieces

\$30 per 25 Pieces

Fruit, Vegetables and Cheese

Fresh Fruit Tray (In Season)

\$80 Large Tray (Serves approximately 40-50 people)

\$60 Medium Tray (Serves approximately 25-30 people)

\$50 Small Tray (Serves approximately 10-15 people)

Fruit Skewers 50 Pieces \$60

Vegetable Tray with House Dip

\$70 Large Tray (Serves approximately 40-50 people)

\$50 Medium Tray (Serves approximately 25-30 people)

\$40 Small Tray (Serves approximately 10-15 people)

Cheddar, Swiss and Mozzarella Cheese Tray with Crackers and Olives

\$40 Small Tray (50 Portions)

\$70 Medium Tray (100 Portions)

\$90 Large Tray (150 Portions)