



CARVED + CRAFTED
catering

Premium Catering



WELCOME

to Carved + Crafted by Chartwells

We are delighted to offer our exceptional catering services for your upcoming event. Whether you're planning a corporate conference, a wedding reception, or a special celebration, our team is dedicated to creating a unique and memorable culinary experience tailored to your needs. We invite you to reach out to NAIT Conference and Event Services team to discuss your catering needs and start planning your event:

Phone: (780)-471-8493
Email: events@nait.ca



Our Sustainability Strategy & Promise

We are using this established framework to leverage well-developed channels that are further refined to address the localized needs for our partner accounts and customers.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and customers, an approach informed by our parent company Compass PLC. Our global climate Net Zero commitment – called Planet Promise – is our commitment to a sustainable future for all. It envelops our overall corporate sustainability strategy defined by three priorities:

- 1** Health and well-being – Better nutrition choices, mental health, total well-being
- 2** Environmental game changers – Food waste, single use plastics, plant-forward meals
- 3** Better for the world – sourcing responsibly, enriching local communities, partnerships for big change





Allergies and Dietary Restriction

Allergies

We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

Please reach out to events@nait.ca to discuss any allergy concerns for your function.

Dietary Restrictions

As Canada's largest foodservice provider, we have a significant impact on the health and well-being of our guests. Our commitment to encouraging healthy living embraces the power of food and the empowerment of individuals to achieve their health goals. The icons below are used throughout the menu to indicate menu items that are vegetarian, vegan and whole grain. Additionally, our eggs are free run, cage free.





Plated Breakfast




All prices are per person and based on a minimum of 12 people.

- | | | |
|--|---|-------|
| 
 | Great Canadian
Free range poached egg, Yukon gold roasted potato, maple smoked bacon, whole wheat English muffin, citrus hollandaise, fruit garnish. | 26.99 |
| 
 | Traditional breakfast
Local free range scrambled eggs, aged cheddar, crispy bacon, maple pork sausage, sea salt roasted sweet potato, fruit garnish. | 26.99 |
| 
 | Executive breakfast
Cream and chive quiche, country style sausage, maple smoked bacon, thyme seasoned mini potatoes, roasted tomatoes, fruit garnish. | 26.99 |



Breakfast Buffet













Breakfast buffets include coffee, tea and juice service. All prices are per person and based on a minimum of 12 people.

- | | | |
|--|---|-------|
|  | Continental
Sliced fruit and seasonal berries, freshly baked savory and sweet scones, assorted butter croissants, toasted bagels, creamy butter, local preserves, cream cheese. | 19.99 |
|  | Canadiana
Sliced fruit & seasonal berries, individual yogurts, house made granola, free range scrambled eggs, crispy bacon, home style herb potatoes. | 23.99 |
| 
 | Healthy
Yogurt and berry parfaits, natural granola bars, breakfast sandwiches which include free range egg, peameal bacon, aged cheddar, tomatoes, whole wheat English muffin. | 21.99 |
| | Salmon
Selection of seasonal fruits and individual yogurts, smoked salmon, dill cream, lemon, capers, chives, whole wheat and sesame seed bagels with cream cheese. | 26.99 |
| 
 | Vegetarian
Seasonal and imported fruit salad, yogurt and toasted grains parfait, tofu scrambled burrito and banana loaf. | 21.99 |



A La Carte



All prices are per person and based on a minimum of 12 people.

 Muffins	3.99
 Lemon cranberry, blueberry, raisin bran, apple cinnamon.	
 Sugared scones	3.99
Served with whipped butter and preserves.	
 Freshly baked bagels	3.99
Served with cream cheese.	
 Cinnamon Bun	3.99
 Oven baked croissants	3.99
Chocolate and plain.	
 Danishes	3.99
 Seasonal fresh fruit platter	6.99
 Granola bars (homemade)	3.99
 Fresh whole fruit	1.99
 Yogurt parfaits	5.49
 Power bars	4.49



Break Time

All prices are per person and based on a minimum of 12 people.

-  **Sweet and cookie break** 14.99
Assorted tarts and squares, and cookies.
-  **Power up break** 16.99
Energy Cliff bar, fruit yogurt, house made granola bar, whole fruit, assorted energy drinks.
-  **Coffee break** 15.99
Coffee cake, biscotti, chocolate croissant, market coffee, fruit juice and soft drinks.



Sandwiches

Priced per person, based on a minimum of 12 people. Includes individually bagged chips, gourmet chocolate chip cookie, fresh whole fruit, and a bottle of water.

Korean chicken salad 22.99

Korean style chicken salad, fresh kimchi, citrus aioli, daikon pickles, focaccia.

Roast beef & cheddar 22.99

Alberta AAA beef, house made kraut, roasted garlic thyme aioli, aged cheddar, demi baguette.

Turkey & Swiss 22.99

Herb brined turkey, gouda, pickled onion, cranberry aioli, multigrain.

Chicken wrap 22.99

Roasted chicken wrap, quinoa, vine tomatoes, chickpea spread.

 **Marinated tofu wrap** 22.99

Marinated tofu, lemon tossed cabbage, red pepper sauce, pita.

Tuna wrap 22.99

Sustainable tuna, olive oil tornado sauce, gherkins, baby spinach.



Dinner Buffet

Minimum 30 guests

\$69.99

Dinner buffets include a fresh baked roll with butter, bottled water, pop or juice, and tea and coffee service. All prices are per person and based on a minimum of 30 people.

Entrees

Please select two of the following:

Chicken supreme

Simmered in a creamy, roasted mushroom sauce.

Slow roasted pork loin

Garlic & maple rub, served with a red wine plum reduction.



Vegetable lasagna

Layers of zucchini, peppers, eggplant, bocconcini, olive oil, cherry tomato sauce.

AAA Alberta Striploin

Grilled, served with a house made red wine jus.

Pan seared duck breast

Citrus brined, roasted apples, saskatoon berry reduction.

Pan seared salmon

Served with roasted fennel and mango salsa.

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Dinner Buffet

Salads

Please select two (2) of the following:



Baby greens

Olive oil poached cherry tomatoes, balsamic pickled cucumber, lemon salted radish, herb vinaigrette.



Romaine & baby kale

Pickled red onions, candied walnuts, goat feta, creamy cucumber dressing.



Cherry tomato & chickpea salad

Baby cucumbers & chili's, coriander, lemon zest & juice, extra virgin olive oil.



Baby spinach salad

Spanish onions, chives, green onion, grainy mustard.

Classic Caesar salad

Double smoked bacon, blue cheese, crispy herbed croutons, anchovy, house made Caesar dressing.

Side dishes

Please select two (2) of the following:



Roasted new potatoes, fresh herbs



Potato gratin



Whipped Yukon gold potatoes, confit garlic, caramelized onion



Smashed red bliss potatoes, scallions



Saffron infused jasmine rice pilaf



Barley risotto with rosemary, dried cranberries



Baby carrots and asparagus



Sautéed green beans, bacon, pearl onions



Roasted tri-color beets and parsnips

Dessert

Please select two (2) of the following:

New York cheesecake, berry compote

Cherry lane chocolate bread pudding, cherry sauce

Salted caramel apple upside down cake, vanilla whipped cream

Mini tiramisu



3 Course Plated Lunch

Minimum 12 people

Plated lunches include a dinner roll with butter, bottled water, tea and coffee service. All prices are per person and based on a minimum of 12 people.

Entrees

Please select one of the following:

Pan seared chicken breast

Herb roasted red bliss potato, local seasonal vegetables, mustard green, bacon noir reduction.

36.99

Aged striploin

Herb buttered striploin, sweet potato thyme puree, local seasonal vegetables, beef jus.

42.99

Pork tenderloin

Maple brined, creamy mashed potato, local seasonal vegetables, bone sauce.

39.99

Atlantic salmon

Roasted beet, saffron rice pilaf, mango relish, parsley lime vinaigrette.

42.99

Layered vegetable lasagna

Zucchini, peppers, eggplant, bocconcini, olive oil, cherry tomato sauce.

32.99



Plated Lunch – Sides

Starters

Please select one of the following salad or soup:

Salad selections



Arugula & baby greens salad

Spiced pumpkin seed, roasted cherry tomatoes, pickled shallot, roasted garlic vinaigrette.

Baby romaine salad

Sourdough croutons, lemon caper dressing, parmesan crisp.

Wintergreens salad

Shaved parsnip, brie, cider poached apples, honey thyme dressing.

Beet salad

Roasted & smoked beets, feta snow, baby greens, parsley vinaigrette.

Soup selections



Roasted tomato bisque

extra virgin olive oil, basil cress.

Leek & cauliflower

Roasted leek and cauliflower, green onion pesto.

Potato & double smoked bacon

Roasted garlic crisp, parsley oil, rendered bacon.

Asparagus soup

Blue cheese, pickled asparagus tops.

Cream of forest mushroom

Combination of wild mushroom cooked with cream and thyme.

Thai chicken and rice

Scented with basil and lemongrass, vegetables and coconut cream.

Dessert

Please select one of the following:

Lavender panna cotta

In season berry puree, basil sugar

Baked apple crème brûlée

Biscotti, berries

Chantilly brownie

Cream chantilly, brownie, red wine glaze, berry espuma





3 Course Plated Dinner

Plated dinners include a fresh baked roll with butter, bottled water, tea and coffee service. All prices are per person and based on a minimum of 12 people.

Entrees

Please select one of the following:

Roasted chicken supreme 49.99
Parsnip puree, vinegar poached beets, micro herbs, reduction sauce.

Chicken roulade 47.99
Stuffed with cream cheese, apricots, almonds with rosemary au jus. Served with fingerling potatoes and grilled asparagus.


Braised beef short rib 49.99
Sweet potato puree, baby carrots, scallion & herb salad.


Cider brined pork chop 47.99
Sweet potato, apple sauce, in season vegetables, bone sauce.

Alberta beef tenderloin 69.99
Truffled mash, baby carrots, beans, roasted onion, green pepper sauce.

Bacon wrapped beef ribeye steak 54.99
Yorkshire pudding, mashed potatoes, beef au jus, baby carrot and asparagus.

Pumpkin & sunflower seed crusted salmon 49.99
Strawberry & blackberry compote, mushroom rice pilaf and seasonal vegetables.

 **Forest mushroom risotto** 37.99
Seasonal vegetable, soft cheese, herbs.

 **Heirloom tomato tower** 36.99
Basil tomato cream, zucchini, red pepper, crispy eggplant and wilted spinach



Plated Dinner – Sides

Starters

Please select one of the following salad or soup:

Soup selections

Golden onion & smoked bacon soup

Burnt onion, sour cream basil pesto parmesan crostini.

Potato and leek

Crisp leek and potatoes.



Mushroom

Mushroom cream, foraged mushroom powder.



Roasted vegetable

Carrots, parsnips, sweet potato, zucchini eggplant, tomato and parsley.

Salad selections



Baby greens salad

Pickled squash, spiced nuts, cranberry, cider vinaigrette.

Caesar

Romaine lettuce, anchovy, parmesan cracker, house caesar dressing.

Wedge salad

Pancetta bacon, blue cheese, red radish, cherry tomato, dates, herb ranch.



Rocket salad

Candied walnuts, pickled peach, shaved fennel, goat cheese, berry balsamic dressing.

Dessert

Please select one of the following:

Carrot apple cake

Tiramisu

Molten lava cake

Orange cheesecake

Chocolate tower cake



Canape Selection - Cold

Priced per dozen

Lemon cured salmon, cucumber relish

34.99



Polenta, heirloom tomato jam and pink flake salt

34.99



Pickled fig, blue cheese, wildflower honey

34.99



Cherry tomato and bocconcini skewers with balsamic

34.99

Chilled prawns, classic cocktail sauce, chives

42.99

Smoked beef carpaccio, balsamic toast, arugula

44.99

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Canape Selection - Hot

Priced per dozen

Mini crab cakes, red pepper relish	45.99
Chicken spring rolls, sweet chili sauce	38.99
Pork pot stickers, teriyaki sauce	36.99
Corn & shrimp fritters, siracha aioli	42.99
Mini beef wellington	48.99
Beef meatballs, horseradish aioli	42.99
Bacon wrapped shrimp	47.99
 Veggie spring rolls, sweet chili sauce	32.99
 Potato and pea samosa, mint sauce	40.99



Reception Package

All prices are per person and based on a minimum of 12 people.

Domestic and international cheese display 16.99

Selection of locally produced Canadian and international cheeses, honey, fruit chutney, dried fruits, sliced baguettes and crackers.

 **Fresh local vegetable display** 12.99

Carrots, sweet peppers, broccoli florets, cucumbers, celery, cherry tomatoes with roasted red peppers hummus and garlic herb aioli.

Chicken and beef satay station 16.99


Teriyaki, sweet chili, plum sauce and cucumber yogurt raita.

Antipasto display 18.99

Local meats, cheeses, vegetables, olives, stone fruit chutney, artisan breads and crackers.

Slider station 18.99

Choose a selection of 2 local meats including beef, chicken and sausage. Comes with cheddar cheese, caramelized onions, mushrooms, smoked bacon, ketchup, BBQ sauce, honey mustard, tomatoes, shredded lettuce, onion and slider buns.

 **Display of seasonal fruits and berries** 13.99

Melons, pineapple, kiwi, grapes, seasonal berries, chocolate dipping sauce.



Carved to Order

All prices are per person and based on a minimum of 12 people.

Slow roasted round of beef Peppercorn demi, horseradish cream, herb aioli, dinner rolls.	\$22.99
Three peppercorn Seared beef tenderloin Peppercorn demi, horseradish cream, herb aioli, dinner rolls.	\$29.99
Roasted leg of lamb Mustard, rosemary, slow roasted mint marmalade, rosemary demi, and cucumber yogurt sauce.	\$24.99
Glazed roasted pork loin Plumb chutney and white wine sage sauce.	\$21.99



Reception Dessert Station

All dessert stations are \$14.99 per person and minimum of 12 people.

Donut Board

Premium sweet bread or chocolate donuts dressed up with your choice of: cinnamon sugar, chocolate brownie, mango blueberry explosion, maple bacon, vanilla sprinkle or vanilla coconut (pick 3).

Strawberry shortcake station

Build your own strawberry shortcake
Strawberries, mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream.

Sweet station

Assortment of petite fours, truffles and tarts.



Beverages

Coffee and Tea Service

Includes regular and decaf coffee, black and herbal teas, sugar, honey and sweeteners, milk & cream. Service for 20.

45.99

Infused Water

Seasonally and artfully prepared. Service for 12

\$25

Bottled & Canned Beverages

Soda

Variety of carbonated soft drinks, 500ml – 591ml
Variety of carbonated soft drinks, 355ml

2.79

1.69

Bottled Water

591ml

2.29

Sparkling Flavoured Water

473ml Bubly
355ml AHA Montellier

2.79

1.69

Iced Tea

Assorted varieties, 500-591ml

2.99

Juice

Assorted flavours, 355-450ml

2.99

Premium Juices

Assorted flavours, 340ml - 355ml

3.29

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thinking ahead giving back



CATERING POLICIES

Our goal is to have your event be a resounding success based on the vision the NAIT Conference & Events team has helped you craft. In order to do that we have some guidelines to make sure we minimize the opportunity for mistakes and create as little ambiguity as possible.

FOOD SAFETY:

All catered food and beverage served at NAIT Campuses are to be provided exclusively by Chartwells Catering, unless previously agreed upon. Special occasion cakes are the only exception. In this instance, a handling fee and a signed food liability waiver form will apply. In accordance with Alberta Health Services, any leftover food and beverage remains the property of Chartwell's and may not be removed. High risk foods that have been at room temperature for more than two hours must be disposed of by the Chartwells team. Our policy requires the removal of all food products from the catered event by event staff only.

Dietary Restrictions: Our kitchens are not allergen free. While we do our absolute best to reduce the opportunity for cross contamination, we cannot guarantee that some items may have encountered allergens. To the best of our ability, we will accommodate any dietary needs. If no specific dietary restrictions are provided, we will estimate based on averages for key allergens. All dietary restrictions must be submitted at least 48 business hours in advance. Surcharges may apply.

Buffet Service: Service will be restricted to a maximum of one and a half (1.5) hours. Once the menu is confirmed, we recommend that you advise your guests of the menu you have selected should guests attending the function have any dietary requests, allergies or food sensitivities.

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ORDERING, INVOICING & PAYMENT:

All menus are subject to change. For orders placed less than 3 business days prior to the event we reserve the right to make substitutions to the menu and adjustments to the service schedule.

Custom quotes and menus will be provided within 10 business days from the request and are valid for 30 days.

All orders are to be placed and confirmed at minimum 7 days prior to the first scheduled event date. To ensure the success of your event, guaranteed numbers and dietary restrictions must be submitted 3 business days in advance.

Prices do not include 5% GST.

All prices are subject to a service fee of 10% for internal client and 15% for external clients.

A deposit may be required. This will be decided on a per event basis.

Linens: All food service tables for full meal events will be dressed with standard linens. All other linens will be charged at current market value.

- Napkin - \$0.49 per guest per order
- Black tablecloth - \$4.99 each

Outside Rentals: Often events require specialty items that we do not maintain in our inventory. This may include dinnerware, serving equipment, floral arrangements or decorations. All rentals will be processed at current market prices including delivery and taxes.

Off Site Events: External client events will require a deposit of 25% 5 business days in advance of the event. Deposit will be based on estimated charges. The deposit is nonrefundable and will be applied to the final total of the bill.

Delivery: All NAIT Campus event orders over \$40 will be delivered free of charge. Off- site delivery of \$60 within a 10 km radius for external clients will be charged for delivery. Additional trips to event will incur further charges if client requires more than regular delivery service. Over 10km radius from NAIT for catered events will be charged additional services based on distance.

Minimums: Our menus are based on a 12-person minimum required for any order, if minimums outlined in the menu are not met this may incur a surcharge.

Bar Service: Chartwells will provide bar service at all AGLC approved locations on campus. Each bar setup will be charged at \$350. This will include a bartender for 3 hours and all required items to execute bar service, including point of sale, tools and glassware. We will supply all product requested based on availability. Corkage will be provided at \$8 per bottle.

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ORDERING, INVOICING & PAYMENT:

Additional Staffing: As each event is unique additional staffing may be required, charges for extra support may apply. Please discuss with your coordinator.

Extensions requested for hours outside of the scheduled event time are subject to additional labour charges. Additional labour charges may also apply for events on statutory holidays.

Catering Staff: (5 hours minimum) \$30 per hour

Chef: (5 hours minimum) \$40 per hour

Cancellations: Cancellations within 72 hours of event day are subject to full billing.

Unreturned/Damaged Items: Equipment, supplies, dinnerware, flatware and linens unreturned or damaged will be charged at replacement value. If items are moved to another location an additional pick-up fee will be applied.

Miscellaneous: Chartwells Catering is not responsible for damage or loss of any items left on premises after an event.

Invoicing & Payment: An invoice will be issued at the completion of the Event. Any concerns or discrepancies regarding the event or invoice need to be submitted to within seven(7) business days. Full invoice payment must be received within ten(10) business days of the event. Any amounts owing under this agreement will be charged to the credit card provided by the client unless the client makes a payment through other means prior to that date.