

NORWOOD *HOTEL*

Banquet Menu & Services



112 Marion Street
Winnipeg, Manitoba
Canada R2H 0T1

Telephone: 204.233.4475

Fax: 204.231.1910

Toll Free: 1.888.888.1878

Email: reservations@norwood-hotel.com

www.norwood-hotel.com

Breakfast

The Continental	14.95
Chilled fruit juices	
Assorted Danish pastries	
Muffins & croissants	
Yogurt cups	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Deluxe Continental	16.95
Chilled fruit juices	
Mini bagels & cream cheese	
Homemade banana bread	
Yogurt cups	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Healthy Continental	15.95
Chilled fruit juices	
Low fat muffins	
Mini whole wheat bagels & cream cheese	
Low fat yogurt cups	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
A La Carte (per person)	
Danish, muffin or croissant	2.75
Assorted bagels with cream cheese	2.50
Fresh baked scones	2.50
Homemade banana bread	2.50
Yogurt (individual cups)	2.50
Whole fruit	1.95
Seasonal sliced fresh fruits	4.25
Granola bars	2.50
Fresh brewed coffee	2.75
Fair trade organic coffee (medium, dark or French roast)	3.00
Tea and herbal teas	2.75
Assorted canned juices	2.75
Bottled water	2.75
Bottled Perrier	3.50
Beverage pitchers (juice, punch, lemon iced tea, milk or chocolate milk)	17.25 per pitcher

Breakfast & Brunch Minimum 15 People

The Voyageur (Buffet) 18.95

Chilled fruit juices
Sliced fresh fruits
Vita fresh scrambled eggs
Bacon & pork sausages
Fruit crêpes
French toast & maple syrup
Fresh brewed coffee, tea & decaf

The Promenade (Served) 16.95 (Buffet) 17.95

Chilled fruit juices
Sliced fresh fruits
Vita fresh scrambled eggs
Bacon & pork sausages
Breakfast potatoes
Baker's basket
Butter & preserves
Fresh brewed coffee, tea & decaf

The Guysborough (Served) 16.95 (Buffet) 17.95

Chilled fruit juices
Sliced fresh fruit
Pancakes or French Toast with maple syrup
Bacon and pork sausages
Fresh brewed coffee, tea & decaf

The Tache (Buffet) 21.95

Chilled fruit juices
Sliced fresh fruits
Vita fresh scrambled eggs
Bacon & pork sausages
Breakfast potatoes
Roasted chicken
Chef's hot vegetable
Assorted cheese platter
Fresh baked scones
Fresh brewed coffee, tea & decaf

Substitute beef sausages for an additional 0.95 per person

Luncheon Buffets

The Pioneer (10 person minimum)	20.45
Choose 6 of the following choices: Black Forest Ham, Corned Beef, Smoked Turkey Breast, Egg Salad, Tuna Salad, Chicken Salad, Vegetarian, Roast Beef, Smoked Salmon. Chef's house made soup Yukon gold potato salad Selection of dainties and squares	Pickles and olives Sliced fresh fruits Fresh brewed coffee, tea & decaf
The Forks (10 person minimum)	21.45
Yukon gold potato salad Garden fresh vegetables & dip Fresh sliced deli platter House made tuna salad & Vita fresh egg salad	Norwood bread basket Sliced fresh fruits Domestic cheese plate Selection of dainties and squares Fresh brewed coffee, tea & decaf
*For your convenience, all vegetarian items will be presented separately.	
The Broadway (10 person minimum)	22.95
Mixed garden salad House made pasta salad Norwood bread basket Herb roasted chicken	Roasted potato wedges Chef's hot vegetable Selection of dainties & squares Fresh brewed coffee, tea & decaf
The East Asian (10 person minimum)	23.95
Mixed garden salad Asian slaw Norwood bread basket Stir-fried chicken OR stir-fried beef Fresh brewed coffee, tea & decaf	Stir-fried vegetables Mushroom fried rice Vegetable spring rolls with Plum sauce Selection of dainties & squares
Pasta Bar (15 person minimum)	23.95
Caesar salad Calabrese salad platter Baked meat lasagna with roasted Roma tomato sauce & four cheese blend	Penne with vegetables in your choice of sauce: Marinara, garlic cream, or pesto cream Garlic herb foccacia Selection of dainties & squares Fresh brewed coffee, tea & decaf

Luncheon Buffets continued

The Ukranian (10 person minimum)	24.95
Mixed garden salad	Fried Perogies with onion & sour cream
Sliced fresh fruit	Vegetable cabbage rolls
Norwood bread basket	Garlic sausage with peppers and onions
Fresh brewed coffee, tea & decaf	
The Mexican (10 person minimum)	24.95
Santa Fe salad	Build your own tacos - hard & soft shell
Patatas Bravas	tacos, spicy ground beef, tomatoes,
Selection of dainties & squares	shredded lettuce, green onions, cheddar
Fresh brewed coffee, tea & decaf	cheese, salsa, and sour cream.

Enhance your buffet with the following selections priced per person

Soup du jour	3.00
Cream of mushroom, Broccoli & four cheese blend, French Canadian pea soup, Sun dried tomato & roasted red pepper, Cream of potato & leek, Butternut squash & cinnamon, French onion, Minestrone	
Salad	3.00
Mixed garden salad, Greek salad, Caesar salad, Calabrese salad platter, Spinach salad with fruit & nut, Santa Fe salad, Pasta salad, House made broccoli salad, Yukon gold potato salad	
Lasagna	4.50
Vegetarian or meat	
Traditional cabbage rolls with meat	4.50
Meatballs (BBQ, Swedish or sweet & sour)	4.50
Perogies with sautéed onions & sour cream (V)	4.50
Sterling Silver premium beef carved by the chef (GF)	6.50

Lunch Entrees

All lunch entrees include fresh brewed coffee, tea & decaf and Norwood bread basket

Chicken Piccata	19.95
With basil cream sauce, Chef's hot vegetable and your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Bruschetta Chicken (GF)	19.95
Topped with basil pesto, sliced tomatoes and four cheeses; comes with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Grilled Chicken	19.95
Topped with creamy mushroom sauce; comes with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Spice Rubbed Chicken (GF)	19.95
Deliciously seasoned grilled chicken with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Pan Fried Pickerel with lemon beurre blanc	18.95
Manitoba pickerel with Chef's hot vegetables, your choice of rice pilaf, wild & white rice pilaf or baby roasted potato.	
Veal Cutlet	18.95
4oz cutlet topped with a rich mushroom sauce; comes with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Sterling Silver New York strip (6oz)	20.95
With a green peppercorn sauce, Chef's hot vegetable, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Cheddar Vegetable Quiche with a mixed garden salad	17.95
Add soup or salad & dessert for only \$4.00 per person	
Soup du jour	
Cream of mushroom, Broccoli & four cheese blend, French Canadian pea soup, Sun dried tomato & roasted red pepper, Cream of potato & leek, Butternut squash & cinnamon, French onion	
Salad	
Mixed garden salad, Caesar salad, Spinach salad with fruit & nut, Pasta salad, House made broccoli salad, Yukon gold potato salad	
Desserts	
Chocolate mousse, Chocolate tiger cake, Strawberry shortcake, Classic lemon cream cake, New York cheesecake (with choice of chocolate, strawberry, raspberry or blueberry topping), Assorted cookie platter, Selection of pastries & squares, Tiramisu cake, Fresh fruit salad, Assorted ice cream flavours	

Break Time

Priced per person

Fresh brewed coffee	2.75
Fair trade organic coffee (medium, dark or French roast)	3.00
Tea and herbal teas	2.75
Assorted canned juices	2.75
Canned soft drinks	2.50
Bottled water	2.75
Bottled Perrier	3.50
Beverage pitchers (juice, punch, lemon iced tea, milk or chocolate milk)	17.25 per pitcher

Cocktail Snack Assortment

Various individually packaged snacks	3.95
Danish, muffin or croissant	2.75
Assorted bagels with cream cheese	2.50
Fresh baked scones	2.50
Homemade banana bread	2.50
Yogurt (individual cups)	2.50
Whole fruit	1.95
Seasonal sliced fresh fruits	4.25
Granola bars	2.50
Fresh baked homemade cookies	1.95
Selection dainties & squares	2.50
Assorted macarons	3.50
Mini cinnamon bun - 2 per person	2.50



Please add 16% service charge and other applicable taxes (PST & GST). Prices are subject to change without notice due to market conditions.

Dinner Buffets Minimum 25 People

Provencher Buffet	36.95
Featuring Sterling Silver roast baron of beef au jus (GF)	
Norwood Buffet	42.95
Featuring Sterling Silver prime rib with cabernet jus (GF)	
Prairie Buffet	38.95
Featuring roast Manitoba turkey with old fashioned stuffing, cranberry sauce & traditional gravy	
Assiniboine Buffet	35.95
Featuring roast pork loin with caramelized onion & apple jus (GF)	

All dinner buffets include the following:

- Choice of herb roasted chicken OR Spicy BBQ, Swedish or sweet & sour meatballs
- Choice of one side dish (please see page 12 for options)
- Choice of hot vegetable (please see page 12 for options)
- Norwood bread basket
- Choose 2 salads from our salad selections - Mixed garden salad, Pasta salad, House made broccoli salad
- Pickle & olive platter
- Domestic cheese display
- Sliced fresh fruits
- Selection of dainties & cakes or hot dessert, apple crisp, mixed fruit crumble, and apple bread pudding with caramel sauce
- Fresh brewed coffee, tea & decaf

Enhance your buffet with the following selections priced per person

Soup du jour	3.00
Cream of mushroom, Broccoli & four cheese blend, French Canadian pea soup, Sun dried tomato & roasted red pepper, Cream of potato & leek, Butternut squash & cinnamon, French onion	
Salad	3.00
Mixed garden salad, Greek salad, Caesar salad, Calabrese salad platter, Spinach salad with fruit & nut, Santa Fe salad, Pasta salad, House made broccoli salad, Yukon gold potato salad	
Lasagna	4.50
Vegetarian or meat	
Traditional cabbage rolls with meat	4.50
Meatballs (BBQ, Swedish or sweet & sour)	4.50
Perogies with sautéed onions & sour cream (V)	4.50
Prawns (curried, cold poached or bourbon lime) (GF, except bourbon lime)	6.75
Penne with choice of sauce (pesto cream, garlic cream, or marinara)	4.50

A GUIDE TO CREATING YOUR DINNER MENU

STEP 1: SELECT AN ENTRÉE TO BUILD YOUR MENU AROUND

Entrées are listed on pages 10 and 11 under Served Dinner Entrées. The price listed with each selection provides a three-course dinner along with Norwood bread basket and coffee, tea & decaf for you and your guests.

STEP 2: CHOOSE A SIDE DISH AND VEGETABLE ACCOMPANIMENT

From the selections provided on page 12, choose one item from the Side Dish section and one item from the Hot Vegetable section to complete your Entrée.

STEP 3: CHOOSE THE FIRST COURSE FOR YOUR MENU

From the Starter section provided on page 13, choose one item to be added to your menu as a first course.

STEP 4: ENHANCE YOUR MENU WITH ADDITIONAL COURSES

If desired, choose an additional course from the Starter section or family style enhancements provided on page 13.

STEP 5: CHOOSE A DESSERT

From the selections provided on page 12, complete your menu with one of our desserts.



Served Dinner Entrees

CANADIAN BEEF:

(Cooked to medium)

8oz New York strip loin (GF)	38.00
With sautéed mushrooms	40.50
Prime rib roast with red wine jus (GF)	
(10oz)	44.00
(8oz)	41.00
Shaved roast beef au jus (GF)	32.00

MANITOBA PRODUCED CHICKEN AND TURKEY:

Traditional chicken chasseur (GF)	30.00
Roast Manitoba turkey with old fashioned stuffing	33.00
Whiskey chicken	31.00
Stuffed chicken breast supreme	31.00
Choose from any of the following: Cordon Blue, Cranberry and Swiss, Sun dried tomato and herb cream cheese, Mushroom duxelle, Crisp panko breading (add \$1)	

MANITOBA PORK:

Pork loin with fresh thyme & caramelized apples (GF)	30.00
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SEAFOOD:

BBQ glazed salmon with mango chutney	34.00
Manitoba pickerel fillet with lemon beurre blanc	30.00

Served Dinner Entrees continued

VEGETARIAN:

Grilled Portobello mushroom stack with roasted red pepper, zucchini, spinach and Swiss cheese wrapped in puff pastry	30.00
Baked basil pesto macaroni & cheese topped with crisp bread crumbs	26.00
Vegetable stir fry with rice in a sweet chili sauce (GF)	26.00

*Additional \$3.00 per person when offering up to three entrée selections.

CHILDREN'S SELECTIONS:

Cheese quesadilla with sour cream & salsa (V)	16.95
7 inch cheese or pepperoni pizza	16.95
Chicken fingers & house cut fries	16.95
Baked macaroni & cheese (V)	16.95

VEGETABLES:

Broccoli & cauliflower (GF)
Yellow & green beans amandine (GF)
Honey dill carrots (GF)
Seasoned corn (GF)
Norwood seasonal vegetable mix (GF)
Roasted root vegetables (parsnips, carrots, red onions, turnips) (GF)
Grilled peppers and spaghetti squash (GF)
Maple mustard carrots (GF)

SIDE DISHES:

Duchesse potato (GF)
Stuffed baked potato (GF)
Roasted garlic mashed potato (GF)
Classic buttery mashed potato (GF)
Smashed baby potatoes (GF)
Baby roasted potatoes (GF)
Seasoned rice pilaf (GF)

DESSERTS:

Chocolate mousse (GF)
Chocolate tiger cake
Strawberry shortcake
Classic lemon cream cake
New York cheesecake topped with choice of
chocolate, strawberry, blueberry or raspberry sauce
Assorted cookie platter
Selection of pastries & squares
Tiramisu cake
Fresh fruit salad (GF)
Assorted ice cream flavours (GF)
Individual Pies - apple, lemon meringue, banana cream, chocolate silk, pumpkin, pecan

STARTERS:

Soup du jour:

- Cream of mushroom
- Broccoli & four cheese blend
- French Canadian pea soup (GF)
- Sun dried tomato & roasted red pepper
- Cream of potato & leek
- Butternut squash & cinnamon
- French onion

Salad:

- Cucumber wrapped mixed garden salad (GF)
- Greek salad (GF)
- Caesar salad
- Spinach salad with fruit & nut (GF)

*Additional \$3.00 per person when offering two starters

FAMILY STYLE ENHANCEMENTS (priced per person):

Traditional cabbage rolls with meat	4.50
Meatballs (BBQ, Swedish or sweet & sour)	4.50
Perogies with sautéed onions (V)	4.50
Prawns (curried, cold poached or bourbon lime) (GF, except bourbon lime)	6.75
Calabrese salad platter with balsamic drizzle (V) (GF)	2.50

Hors D'oeuvres

Priced per dozen. Minimum order of three dozen per selection.

HOT HORS D'OEUVRES:

Mini Reuben on baguette	23.95
Dry rubbed riblets with jerk BBQ dip	23.95
Teriyaki beef skewers	24.95
Teriyaki chicken skewers	23.95
Bacon wrapped turkey skewers (GF)	24.95
Pulled pork and brie tartine	23.95
Sweet chili chicken skewers (GF)	23.95
Brie and pecan tartlets (V)	20.95
Coconut breaded shrimp	24.95
Chicken quesadilla bites	23.95
Thai grilled shrimp skewer (GF)	24.95
Breaded crab cakes with chipotle aioli	23.95
Mushroom risotto cakes	20.95
Spring rolls (V)	22.95
Thai chicken spring rolls	23.95
Open faced mini burger with basil pesto mayo	23.95

Norwood Wings!

Our wings are available in many delicious flavours.

A great addition to any event!

20.95 per dozen

COLD HORS D'OEUVRES:

Smoked salmon canapés	24.95
Cold poached shrimp with cocktail sauce (GF)	24.95
Assortment of chef's inspired deluxe canapés	23.95
Cherry tomato with herbed cream cheese (GF) (V)	20.95
Mini bruschetta (V)	20.95
Mini fruit skewers (GF) (V)	20.95
Portobello mushroom tartlets (V)	20.95
Poached chicken crostini with cranberry	22.95
Caprese skewer - tomato, bocconcini, and basil	21.95

Cocktail Receptions

Deli fresh sandwich platter with flour tortilla wraps 6.95 per person
 Choose 6 of the following sandwich choices - Black Forest Ham, Corned Beef, Smoked Turkey Breast, Egg Salad, Tuna Salad, Chicken Salad, Vegetarian, Roast Beef, Smoked Salmon. Served with pickle garnish.

Carved Features (minimum 20 people)

Each featured item comes with Norwood bread basket, butter and mustard

Sterling Silver baron of beef with horseradish (GF)	9.95 per person
Roast turkey with cranberry sauce (GF)	9.75 per person
Norwood style glazed ham with honey Dijon (GF)	8.25 per person
Roast Manitoba pork loin with apple sauce (GF)	9.50 per person

Baked Brie

with sautéed mushrooms in puff pastry. Served with assorted breads & crackers. Outstanding presentation! 150.00 per wheel

Reception Platters (per person)

Assorted fancy & roll up sandwiches	4.25
Assorted flour tortilla wraps	5.50
Assorted domestic cheeses with crackers	4.75
Seasonal sliced fresh fruits	4.25
Selection of pastries and squares	2.50
Deli fresh meats with Norwood bread basket and condiments	4.95
Garden fresh vegetables & dip	3.50
Pickles & olives	2.50

PIZZA PARTY!

Customize your very own pizza party with our famous 12 inch flatbread pizza. All traditional toppings are available or create something unique for that special occasion!
 *2 topping pizza starting at 17.50

NACHO BAR 6.95 per person
 Corn tortilla, tomato, peppers, green onion, nacho cheese, sauce, salsa, sour cream

POUTINE BAR 5.95 per person
 Fries, gravy, four cheese blend, green onions

DELUXE POUTINE 7.95 per person
 Fries, gravy, cheese curds, green onion, bacon, tomato, peppers

Bar Service

A **Host Bar** is considered when a company or individual is hosting the reception and is therefore paying for the guests beverages.

A **Cash Bar** is considered when you wish the hotel to provide the bar, and your guests are responsible for paying for their own beverages.

Popular brands (1oz)	5.09
Premium brands (1oz)	5.53
Popular liqueurs (1oz)	5.53
Domestic beer	5.09
Imported beer	5.53
Wine by the glass (house)	5.53
Wine by the bottle (house)	27.65
Soft drinks & juice (per glass)	2.01
Flat rate pop & juice bar (per person)	1.75

*All cash bar prices subject to taxes

*All host bar prices subject to taxes and service charge

For a cash or host bar, there will be a bartender fee of 20.00 per hour, with a minimum of 3 hours, if sales do not exceed 400.00. Bartenders are scheduled at approximately 1 per 100 guests.

We have a varied selection of wine choices available, please ask when booking your event.

A **Corkage Bar** is considered when you provide your own beverages. Corkage bar receptions would require an occasional permit from the LGA. The following hotel fees apply.

Corkage 11.95 per person (plus taxes & gratuity) and includes orange, pineapple, cranberry, apple and clamato juices, all soft drinks, straws, ice, glassware, napkins & bar garnishes. Corkage fee also includes bartenders, wine bottles on all tables & storage/chilling.

Corkage for Children 17 & under is 4.50

Wine Corkage is considered when you provide your own wine only through a permit obtained from the LGA. Corkage is 6.00 per bottle.

Beer & Wine Corkage is considered when you provide your own wine and beer through a permit obtained from the LGA. Corkage is 7.00 per person.

Room Preparation

For your meeting or seminars we will provide the following:

- P.A. system, microphone, podium, stage, 2 registration tables, 1 (one) extension cord, projection table, mints, water and glasses.
- Coat rack (under 50 people)

Equipment Rental rates

Skirted display table	20.00
Screen	35.00
Extension cord	5.00
Flipchart with paper & markers	25.00
Photocopies	0.25
LCD projector	175.00
Laser pointer	5.00
DI Box / computer audio kit (sound hook up)	30.00
Paper pads and pens	0.50 per person

Room Rental rates

Room rental rates will vary based on food orders & length of stay. Please contact our sales office for more information regarding meeting room rates.

All room rental rates are subject to 16% gratuity

Enhance your event with

Chair covers with sash	2.00 per chair
Centerpieces	1.00 per table
Staffed coat check	priced on request
Custom logo or monogram lighting	100.00
DJ services	575.00
Up lighting (6)	210.00



Hospitality is our business.

Excellence in food and service are our goals.

We guarantee all the ingredients you need for a successful function as well as that extra care and personal service.

Please contact our sales office at 204-235-6000

Catering Policies

Deposits, Payments, and Cancellations

A deposit is required to confirm a booking.

ALL DEPOSITS ARE NON- REFUNDABLE - No exceptions.

ALL DEPOSITS ARE NON- TRANSFERABLE - No exceptions.

Sixty (60) days prior to the scheduled event, 50% of the estimated value of the function is required. Ninety-five (95%) of the estimated value is due three working days prior to the event. Payment for the balance is due on the date of the function. Direct billing can be arranged with an approved credit application through our Credit Department unless previous credit has been established.

*Saturdays in the Promenade Ballroom is 150 person minimum.

Banquet Room Deposits

Promenade Ballroom "A"	500	Salon Tache	250
Promenade Ballroom "B"	500	Terrace Salon	150
Promenade "A" and "B"	1000	Norwood Grove	150

Guarantee of Attendance

Guarantee of number of guests attending is due 3 business days prior to the event. You will be charged for the guarantee or number served, whichever is larger. If the guaranteed number of guests has not been advised, the expected number of guests will be charged for, or number served - whichever is larger.

Function Size

We reserve the right to move groups into an appropriate size room if the original count varies.

Food & Beverage

All catering of food must be provided by the hotel. NO EXCEPTIONS.

Food and Beverage Prices

Prices are effective September 1, 2015. Prices are subject to change without notice due to market conditions. Guaranteed prices will be given 60 days prior to the event unless prior arrangements have been made. All charges are subject to PST & GST and a 16% service charge.

Additional Goods and Services

In the event of "Drop in Guests" at your function, you request to order more food, extend the bar hours or add any goods or services at the last minute, the hotel has the authority to do so upon the verbal approval of the convener of the function, and provides clearance for the collection of the additional charges not previously signed for on the BANQUET FUNCTION AGREEMENT.

Menu

Limited dietary substitutions may be made in advance. Those ordering substitutions may be identified by a special ticket or place card.

Leftover Food and Take-Outs

For health & insurance reasons, Hotel policy does not allow the removal of food from the premises. NO EXCEPTIONS.

Damages

The cost or repair of any damages occurring to the property of the Norwood Hotel by a client, his guests or contractors will be charged to the client. The Hotel assumes no responsibility for lost or damaged personal property or equipment.

If materials must be hung or attached to any walls, doors, or ceilings by means of tape, tacks, post-its etc., permission must be obtained from the Banquet Manager as to how the materials are to be displayed. A damage charge will apply where permission was not obtained.

Storage

The catering department must be notified of expected delivery of materials for a function. Upon prior arrangement, articles may be stored for no more than 24 hours prior to the scheduled date of the function. All items must be removed from the function room immediately following the function unless prior arrangements have been made. Materials arriving earlier than 24 hours are subject to a storage fee to be determined by Management.

Catering Policies continued

Inspection

The Norwood Hotel reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

Advertising

Any advertising prepared by the client using the name of the Norwood Hotel, must be approved by hotel management prior to the event.

Parking

Complimentary banquet parking is available for guests attending the function.

Display Materials Set Up / Tear Down

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by the Hotel before they are hung.

SOCAN & RE:SOUND

The Government of Canada mandates that the Norwood Hotel collects a SOCAN (Society of Composers, Authors & Music Publishers of Canada) & RE:SOUND (Copyright Association of Canada) fee for all functions booking live or recorded music.

OUR MISSION STATEMENT

Together - committed to the provision of genuine,
attentive services and quality accommodation to our valued guests

Room Details

Promenade Ballroom 4500 sq. ft.

Located on main floor

Boardroom style	60 people
U-shape	70 people
Classroom style	160 people
Dinner & dance	270 people
Theatre style	350 people
Round tables	350 people
Dinner (no dance)	350 people
Reception (standing)	365 people

Promenade A & B make up the Promenade Ballroom

Promenade A 2250 sq. ft.

U-shape	40 people
Boardroom style	50 people
Classroom style	80 people
Dinner or round tables	110 people
Reception style	140 people
Theatre style	150 people

Promenade B 2250 sq. ft.

U-shape	40 people
Boardroom style	50 people
Classroom style	80 people
Dinner or round tables	110 people
Reception style	140 people
Theatre style	150 people

Salon Tache 1000 sq. ft.

Located on main floor

Classroom style	30 people
U-shape	30 people
Boardroom style	36 people
Dinner or round tables	50 people
Reception style	70 people
Theatre style	80 people

Terrace Salon (202) 600 sq. ft.

Located on second floor

Classroom style	15 people
U-shape	15 people
Boardroom style	20 people
Theatre style	25 people
Dinner	30 people
Reception style	35 people

Norwood Grove (302) 600 sq. ft.

Located on third floor

Classroom style	15 people
U-shape	15 people
Boardroom style	20 people
Theatre style	25 people
Dinner	30 people
Reception style	35 people

Set ups in each room may vary based on additional requirements.