



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	15.95
Chilled fruit juices	
Assorted Danish pastries	
Muffins & croissants	
Yogurt cups	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Deluxe Continental	17.95
Chilled fruit juices	
Mini bagels & cream cheese	
Homemade banana bread	
Yogurt cups	
Sliced fresh fruits	
Butter & preserves	
Fresh brewed coffee, tea & decaf	
Healthy Continental	17.95
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)	
Assorted Bakers Basket	2.75
Assorted bagels with cream cheese	2.50
Fresh baked scones	2.50
Homemade banana bread	2.50
Yogurt (individual cups)	2.50
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) 20.95

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

(Buffet) 19.95 (Served) 20.95

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

(Buffet) 18.95 (Served) 19.95

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) 23.95

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 Forks (10 person minimum)	22.95
Yukon gold potato salad	Norwood bread basket
Garden fresh vegetables & dip	Sliced fresh fruits
Fresh sliced deli platter	Domestic cheese plate
House made chicken salad	Selection of dainties and squares
Vita fresh egg salad	Fresh brewed coffee, tea & decaf

*For your convenience, all vegetarian items will be presented separately.

The Broadway (10 person minimum)	24.95
Mixed garden salad	Roasted potato wedges
House made pasta salad	Chef's hot vegetable
Norwood bread basket	Selection of dainties & squares
Herb roasted chicken	Fresh brewed coffee, tea & decaf

The East Asian (10 person minimum)	24.95
Mixed garden salad	Stir-fried vegetables
Asian slaw	Mushroom fried rice
Norwood bread basket	Vegetable spring rolls with Plum sauce
Stir-fried chicken OR stir-fried beef	Selection of dainties & squares
Fresh brewed coffee, tea & decaf	

Pasta Bar (15 person minimum)	25.95
Caesar salad	Choice of 1 meat pasta and
Calabrese salad	1 vegetarian pasta
Garlic herb focaccia	*Meat Lasagna, Spaghetti and Meatballs,
Selection of dainties & squares	Chicken and Mushroom Fettuccine
	*Vegetable Pasta with Garlic cream,
	Pesto, or Marinara sauce

Luncheon Buffets continued

The Ukranian (10 person minimum) 26.95

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) 25.95

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, Santa Fe salad, Pasta salad, House made broccoli salad, Yukon gold potato salad	
Lasagna	135.00 per lasagna
Vegetarian or meat (serves 24-28 guests)	
Traditional cabbage rolls with meat	5.50
Herb Roasted Chicken	6.50
Meatballs (Jerk BBQ, Swedish or Sweet and Sour)	5.50
Fried Perogies with sautéed onions & sour cream (V)	5.50
Carved Baron of Beef (GF)	7.50

Lunch Entrees

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

Chicken Piccata	21.95
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.	
Chicken Parmesan	21.95
Topped with marinara sauce 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	21.95
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.	
Mexi Chicken	21.95
Deliciously seasoned grilled chicken breast served with house made salsa. Comes with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Herb and Lemon Baked Cod	21.95
Lemon and herb marinated cod loin. Comes with Chef's hot vegetables, your choice of rice pilaf, baby roasted potato, classic buttery mashed potato or roasted garlic mashed potato.	
Hot Beef	21.95
Open faced hot beef sandwich served with a rich gravy. 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)	23.95
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, Greek salad, 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

Break Time

Priced per person

Fresh brewed coffee	3.25
Tea and herbal teas	3.25
Assorted canned juices	3.25
Canned soft drinks	2.50
Bottled water	2.75
Beverage pitchers (juice, punch, lemon iced tea, milk or chocolate milk)	17.25 per pitcher

Cocktail Snack Assortment

Various individually packaged snacks	4.95
Assorted bagels with cream cheese	2.50
Fresh baked scones	2.50
Homemade banana bread	2.50
Yogurt (individual cups)	2.50
Seasonal sliced fresh fruits	4.25
Granola bars	2.50
Corn Bread Muffins	2.50
Assorted Bakers basket	2.75
Fresh baked homemade cookies	2.45
Selection dainties & squares	3.45
Deluxe Dainties	36.00 per dozen
Mini cinnamon bun - 2 per person	3.50
Mini muffins - 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

*Your choice of carved protein, 1 starch, 1 hot vegetable, 1 salad, coffee, tea and a bread basket is included in the price.

Build Your Buffet

Begin with a Protein:

Roast baron of beef au jus	19.50 per person
Prime Rib with cabernet jus	25.45 per person
Roast Turkey with gravy	21.95 per person
Roast Pork Loin with mushroom jus	19.50 per person

Enhance Your Buffet

Starch Choices

Buttery Mashed Potato, Roasted Garlic Mash, Baby Roasted Potato, Rice Pilaf, Scalloped Potato. *additional starch \$3.00 per person

Vegetable Choice

Roasted Cauliflower and Peppers, Yellow and Green Beans Almandine, Honey Dill Carrots, Seasoned Corn and Peas, Norwood seasonal vegetable mix, Roasted root Vegetables (parsnip, turnip, carrot and red onions) *additional vegetable \$3.00 per person

Salad Choice

Mixed garden Salad, Classic Caesar, Greek Salad, Pasta Salad, Potato Salad, Broccoli Salad or Coleslaw. *additional salad \$3.50 per person

Dessert	4.00 per person
Selection of Dainties and Squares or a hot dessert (apple crisp, mixed fruit crumble)	

Deluxe Dainties	36.00 per dozen
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Soup Du Jour	4.00 per person
Cream of Mushroom, Broccoli and Cheese, Traditional Split Pea. Sun Dried tomato and roasted Pepper, Potato and Leek, Butternut Squash and Cinnamon.	

Additional Enhancements

Seasonal Fruit Platter	4.25 per person
Pickle and Olive Platter	2.50 per person
Domestic Cheese Platter	5.75 per person
Garden Vegetables and Dip	3.50 per person
Lasagna - Meat or vegetarian (serves 24-28 guests)	135.00 per lasagna
Traditional Cabbage Rolls with Meat	5.50 per person
Herb Roasted Chicken	6.50 per person
Meatballs (Jerk BBQ, Swedish or Sweet and Sour)	5.50 per person
Fried Perogies with sautéed onions and sour cream	5.50 per person
Old Fashioned Stuffing	2.00 per person

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

A GUIDE TO CREATING YOUR DINNER MENU

STEP 1: SELECT AN ENTRÉE TO BUILD YOUR MENU AROUND

Entrees are listed on pages 10 and 11 under Served Dinner Entrees. 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 striploin (GF)	42.00
With sautéed mushrooms	44.50
With shrimp skewer	48.00
Prime rib roast with red wine jus (GF)	
(10oz)	Market price
(8oz)	Market price
Shaved roast beef au jus (GF)	34.00
**Add Yorkshire Pudding - \$2.00	

MANITOBA PRODUCED CHICKEN AND TURKEY:

Grilled chicken with charred pineapple salsa	32.00
Roast Manitoba turkey with old fashioned stuffing	34.00
Spanish chicken	32.00
Chimichurri chicken	32.00
Stuffed chicken breast supreme	32.00
Choose from any of the following: Cordon Blue, Cranberry and Swiss, Sun dried tomato and herb cream cheese, spicy Mexican, Crisp panko breading (add \$1)	

MANITOBA PORK:

Roast pork loin with mushroom jus	31.00
Pork Schnitzle with a horseradish cream sauce	31.00

SEAFOOD:

Herb baked cod fillets	32.00
Grilled Salmon with Cucumber Mignonette	34.00

Served Dinner Entrees continued

VEGETARIAN:

Grilled Portobello mushroom stack with roasted red pepper, zucchini, spinach and Swiss cheese wrapped in puff pastry	30.00
Crisp Mushroom Patty with spicy aioli	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
Cheeseburger and Fries	16.95

VEGETABLES:

Roasted cauliflower and peppers
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)

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)
Scalloped Potato
Loaded mashed potato (bacon, cheese and onion) add \$1 per person

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, blueberry and cherry

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:

- Greek salad (GF)
- Caesar salad
- Iceberg salad with tomato, nut and blue cheese
- Garden salad

*Additional \$4.00 per person when offering two starters

FAMILY STYLE ENHANCEMENTS (priced per person):

Traditional cabbage rolls with meat	5.50
Meatballs (BBQ, Swedish or sweet & sour)	5.50
Perogies with sautéed onions (V)	5.50

Hors D'oeuvres

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

HOT HORS D'OEUVRES:

Mini Reuben on baguette	23.95
Teriyaki beef skewers	24.95
Teriyaki chicken skewers	28.95
Bacon wrapped turkey skewers (GF)	29.95
Sweet chili chicken skewers (GF)	28.95
Coconut breaded shrimp	27.95
Chicken quesadilla bites	25.95
Thai grilled shrimp skewer (GF)	27.95
Spring rolls (V)	22.95
Open faced mini burger with basil pesto mayo	23.95
Honey spiced Chicken Skewer	28.95
Crab Stuffed Mushroom	28.95
Spicy candied Bacon Skewer	23.95
Prosciutto wrapped asparagus	26.95
BBQ Bacon wrapped Mushrooms	25.95

Norwood Wings!

Our wings are available in many delicious flavours.
A great addition to any event!

20.95 per dozen

COLD HORS D'OEUVRES:

Cold poached shrimp with cocktail sauce (GF)	26.95
Cherry tomato with herbed cream cheese (GF) (V)	20.95
Mini bruschetta (V)	20.95
Poached chicken crostini with cranberry	22.95
Shrimp salad crostini	26.95
Truffled chickpea bruschetta	21.95
Greek stuffed mushroom caps	22.95
Crisp Devilled eggs	22.95
Chef's Inspired Creations	27.95

Cocktail Receptions

Deli fresh sandwich platter with flour tortilla wraps 8.95 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 4.00 per person, minimum 15 people

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

Reception Platters (per person)

Assorted fancy & roll up sandwiches	6.95
Assorted domestic cheeses with crackers	5.75
Seasonal sliced fresh fruits	4.25
Selection of pastries and squares	3.45
Deli fresh meats with Norwood bread basket and condiments	5.95
Garden fresh vegetables & dip	3.50
Pickles & olives	2.50

PIZZA PARTY!

Customize your very own pizza party with our famous 14 inch traditional pizza. All traditional toppings are available or create something unique for that special occasion!

*2 topping pizza starting at 17.50

NACHO BAR 7.95 per person

Corn tortilla, tomato, peppers, green onion, nacho cheese, sauce, salsa, sour cream

POUTINE BAR 6.95 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.

Alcoholic punch (per person)	5.50
Popular brands (1oz)	5.53
Premium brands (1oz)	5.97
Popular liqueurs (1oz)	5.97
Domestic beer	5.53
Imported beer	5.97
Wine by the glass (house)	5.97
Wine by the bottle (house)	29.85
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 12.95 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 5.00

Wine Corkage is considered when you provide your own wine only through a permit obtained from the LGA. Corkage is 7.00 per bottle.

Beer & Wine Corkage is considered when you provide your own wine and beer through a permit obtained from the LGA. Corkage is 8.00 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)

Laser projector w/screen

1/2 room - 250.00 full room - 450.00

Equipment Rental rates

Screen	35.00
Flipchart with paper & markers	30.00
Photocopies	0.25
LCD projector w/screen	200.00
DI Box / computer audio kit (sound hook up)	30.00
Paper pads and pens	0.50 per person
Lapel or handheld mic (wireless)	85.00

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
Spandex chair covers	2.00 per chair with sash 3.00 per chair
Staffed coat check	priced on request
DJ services	575.00
Up lighting (6)	210.00
Decor package	275.00



Confetti, glitter, sparkles and related décor is strictly prohibited. Use of any of these items will result in a minimum \$300.00 cleaning fee charged to your invoice.

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.

Banquet Room Deposits

Promenade Ballroom "A"	600	Salon Tache	350
Promenade Ballroom "B"	600	Terrace Salon	225
Promenade "A" and "B"	1200	Norwood Grove	225

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 April 1, 2019. 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.

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