

CATERING

THE NASH





THE NASH BRINGS ITS EXPERTISE, CREATIVITY AND UNPARALLELED SERVICE TO YOUR PRIVATE EVENT – CREATING UNFORGETTABLE EXPERIENCES.

SOCIAL

Private social events require attention to detail and careful execution. Whether your celebration is a birthday or anniversary or other special occasion – we got you covered. Amazing food, great people and unforgettable memories.

WEDDINGS

When it comes to your wedding day, we want to make your day as special as possible. We consider it an honour to be a part of the happiest day of your life. Our goal is to anticipate your needs so you can focus on the experience and the celebration. From weddings large or small, formal or casual, indoor or outdoor, we promise to deliver an unforgettable party.

With a unique and innovative approach, we can fully customize your menu – pulling inspiration from your vision and brand, as well as fresh seasonal food and local trends. We accommodate our menus for any event and work collaboratively with you to create an unforgettable yet comfortable culinary experience.

CORPORATE

We specialize in customer appreciation events, company holiday parties, conferences and launch events. We know just what it takes to put together the perfect concoction of food and libations to wow your guests.

STAMPEDE

Yahoo! If a Stampede event is on your mind – look no further. We are dedicated to cooking the most delicious rotisserie in Calgary. Stampede offerings kicked into high gear!

We aim to elevate and amplify life events through quality food, wine and cocktails. Take a peek inside to see our offerings and suggestions – we promise we won't disappoint.

You celebrate, we cook.

BUBBLY

Always wonderful upon arrival:

Giusti “Rosalia” Prosecco Doc, <i>Treviso IT</i>	53
Redstone Pinot Noir Rose, <i>Niagara CAN</i>	69

SIGNATURE COCKTAILS

Entice your guests with one of our signature cocktails. Our most popular:

Moscow Mule - <i>ginger lime infused vodka, simple syrup, fresh squeezed citrus, spicy ginger beer</i>	16
Viceroyalty - <i>Bandistas Mezcal, Blanco Tequila, fresh squeezed citrus, Gruit Beer Cordial, grapefruit bitters, IPA</i>	16
Vigilante - <i>Tanqueray Gin, Spirit Hills Rose Honey Wine, St. Germain Elderflower, Lillet, Dry Vermouth, orange bitters</i>	16
Old Fashioned - <i>house blend of whiskeys, raw sugar, bitters medley</i>	16
Negroni - <i>premium house blend of gin, bitter Aperitivo, Alvear Artisanal Vermouth</i>	16

WINE

Our service team has put together a list of approachable delicious value-oriented wines that are sure to please everyone. We suggest selecting one white and one red for the evening. Full wine list also available.

WHITE

Château Grand Jean Sauvignon Blanc, <i>Sémillon FR</i>	56
Tezza “Corte Majoli” Pinot Grigio, <i>Lombardy IT</i>	58
Redstone Sauvignon Blanc, <i>Niagara CAN</i>	58
Calmel & Joseph “Villa Blanche” Chardonnay, <i>Languedoc FR</i>	62
Plume Chardonnay, <i>Napa US</i>	70

RED

Domaine Girard Pinot Noir, <i>Languedoc FR</i>	56
Château Grand Jean Merlot, <i>Cabernet Sauvignon, Bordeaux FR</i>	62
11th Hour Cellars Cabernet Sauvignon, <i>California US</i>	62
Querciabella Mongrana Sangiovese, Merlot, Cab Sauv, <i>Tuscany IT</i>	66
La Spinetta Nebbiolo, <i>Piedmont IT</i>	80
Plume Cabernet Sauvignon, <i>Alexander Valley Napa US</i>	89

CANAPÉS

Priced per piece.

~ Passed or placed ~ minimum 2 dozen/ each. Suggest 3-5 selections before dinner.

Salad Rolls - <i>pulled chicken, crisp vegetables, Japanese steak sauce</i>	5
Braised Beetroot - <i>honey whipped feta, pickled Saskatoon berries, herbs</i>	5
Ahi Tuna - <i>ponzu, jalapeño, radish</i>	6
Local Tomato “Caprese” - <i>fresh Mozzarella, pesto, rhubarb & balsamic steak sauce</i>	5
Elk Carpaccio - <i>tallow, Nostrala cheese, crostini</i>	6
Spicy N’duja Sausage - <i>fresh ricotta, olive oil, basil, crostini</i>	6
Mushroom Arancini - <i>Grana Padano cheese</i>	5
Josper Roasted Prawns - <i>chili & herb</i>	6
Slow Roasted Pork Belly - <i>adobo & scallion</i>	4
Moroccan Spiced Lamb “Kofta” Skewer - <i>yogurt dressing</i>	7
Hardwood & Charcoal Grilled Beef Sliders - <i>aioli, house pickles</i>	8
Crispy Potato Rolls - <i>guajillo chicken, pepper jack cheese, ranch</i>	6
Beetroot Deviled Eggs - <i>sour cream, fresh dill, Dijon</i>	4

GRAZING BOARDS

Priced per person.

Ideal for cocktail parties – minimum 25 guests.

Charcuterie - <i>smoked & cured meats, pickled vegetables, mustard, crisps</i>	12
Selection of Artisan Cheeses - <i>house preserves, dried fruit, candied nuts</i>	12
Breads & Spreads - <i>hummus, whipped feta, baba ghanoush, grilled & fresh breads</i>	10
Vegetable Crudit� - <i>house made ranch, red pepper dip</i>	5
Fresh Fruit Board	6
Tartare Station - ‘AAA’ Alberta Beef, <i>traditional garnishes, crisps</i>	12
Hand Crafted Petite Sweets	4

ACTION STATIONS

Priced per person.

Ideal for cocktail parties – minimum 40 guests.

Carved ‘AAA’ Alberta Beef - <i>focaccia, mustard, horseradish, onions</i>					
Brisket	15	Striploin	21	Ribeye	27
Risotto Bar - <i>roasted local mushrooms, Grana Padano</i>					12
Seafood Chill Bar - <i>oysters, poached prawns, smoked fish, tuna poke</i>					18
Sweet & Savoury Bar - <i>assortment of your favorite candies, sweet & salty popcorn, salted nuts, pretzels, chips</i>					8



DINNER MENU

Our ingredients are seasonal, and change based on the freshest ingredients available. The structure and pricing of the menu will stay similar, but some items may require substitutions dependent upon the season. We are happy to customize your menu. Our chef can accommodate allergies and/or dietary requests.

Feast Dinner Menu | *Everything for everyone*

Family Style - 90/pp

Individually Plated - 95/pp

**Custom menus available*

TO BEGIN

Nash Greens, pickled onion, cucumber, feta, tomato

Mushroom Risotto

House Bread & Whipped Butter

THE MIDDLE

Wood Rotisserie Chicken, brown butter jus

Grilled 'AAA' Alberta Beef, red wine jus

Market Vegetables, shallot dressing

Buttermilk Whipped Agria Potatoes

SWEET ENDINGS

Haskap Berry Curd Tart, meringue

Milk Chocolate Mousse - cocoa nib

**Price includes all the platters and serving utensils, but does not include plates, cutlery and linen napkins*



CASUAL DINNER MENU

Great for bbqs and less formal events

Family Style - 65/pp
Everything for everyone

TO BEGIN

Nash Seasonal Green Salad
House Bread & Whipped Butter

THE MIDDLE

Wood Rotisserie Chicken, brown butter jus
Market Vegetables, shallot dressing
Roasted Agrida Potatoes

SWEET ENDINGS

Nash assorted tarts, squares and cookies

**Price includes all the platters and serving utensils, but does not include plates, cutlery and linen napkins*

LATE NIGHT SNACKS

Our ingredients are seasonal, and change based on the freshest ingredients available. We are happy to customize your menu based on items in mind.

Minimum 20 order; priced per person

Fried Chicken	10
Beef Sliders	8
Poutine Bar	12
Truffle Mac & Cheese	11
Perogie Bar	10
Popcorn Bar	7
Pizza Bar	14

FUN STUFF

Guest Favors

Nash Happy Chicken Rub	8
Popcorn seasoning	8
Signature Nash Cocktails	16
House Chips-for the ride home	6

Curious to see more? Check out our full gallery [here](#).



TERMS & CONDITIONS

Food & Beverage

- There is a minimum spending requirement, which depends on the time and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include gst, gratuity, staffing or rentals. One bill policy.
- Minimum food and beverage spend of \$2,000 for drop off. Minimum \$4,000 for full service. Plus gst and gratuity. Take out orders available for spends under \$2,000
- Gratuity for drop off is 15% and full service is 20%.
- Rentals may be brought in at an additional charge.
- Menu selections and function details must be submitted at least 2 weeks prior to your event in order to guarantee the items you have selected.
- In the interest of health and safety, the Calgary Regional Health Authority prohibits the removal of any food or beverage following an event.
- Any special meals requested due to dietary restrictions should be brought to the event coordinator at least 7 days' prior your event.
- Complying with AGLC regulations, The Nash Catering reserves the right to refuse service to any person that cannot provide proof of age, or is intoxicated.
- Menu prices are subject to change due to the volatility of certain goods in the market place. If this occurs, we will give reasonable notice so that menu changes can be made if necessary.
- Servers/ Cooks are \$30/hour with a minimum 3 hour guarantee.
- If alcohol/ beverages are not purchased through The Nash or full service events where servers are required there will be a \$10/pp beverage service fee.

Contracts and Final Payment

- At the time of booking, a non refundable deposit is required.
- The balance is due in full the day of the event. The credit card on file will be charged in full and receipts will be sent the following business day.
- Cancellation of an event within 1 week will may result in a charge to the credit card on file or 50% the estimated quote.

Confirmed Guest Counts

- We require an approximate number of guests at the time of booking. Please inform the Event Coordinator of any large changes to the guest count (10pl +/-) as you receive confirmations. A confirmed guest count MUST be submitted to the Event Coordinator 4 business days before your event. If not, you will be charged for the expected number of guests at the time of booking or the number served, whatever is greater.

Liability

Nash is not responsible for lost, stolen or damaged items prior, during or following an event. All items brought or left, are at the owner's risk.