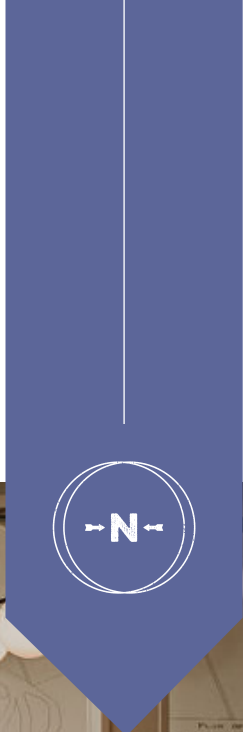


WEDDINGS AT

THE NASH





SITUATED IN THE VIBRANT AND HISTORIC COMMUNITY OF INGLEWOOD, IN THE RECENTLY RESTORED NATIONAL HOTEL, THE NASH WRITES A NEW CHAPTER IN THE HOTEL'S LONG HISTORY WHILE BUILDING ON THE STORY OF ITS PAST.

THE FOOD CONCEPT

The food concept is based on high quality natural ingredients sourced from as many sustainable local growers and producers as possible with a dash of urban grit thrown into the mix.

DESIGN INSPIRATION

The Nash dining room takes inspiration from the once grand hotel's design, while Off Cut Bar serves as the alter ego; drawing on the hotel's less savory side of history. Off Cut's walls are lined with a colorful collection of mug shots from the British library's archives that put a spotlight on local scoundrels and rogues who would have frequented the hotel during the wake of prohibition.

BUILDING HISTORY

The National Hotel, a heritage building constructed in 1907, and at the time "the" hotel in Calgary served as the local district tavern and hotel for transient workers for the nearby CP railroad station.

WHISKEY AND WOMEN

Before Inglewood's main street became 9th avenue, it was known as 'Atlantic avenue', or more infamously referred to as 'whiskey row', and was a place to find booze, brawls and bawdy women.

ENJOY A FULL-SERVICE, HIGH TOUCH EXPERIENCE
AT OUR ICONIC AND HISTORIC RESTAURANT.

*Excellent Service
& Thoughtful Food*



WEDDING SERVICES INCLUDE:

- In-house wedding planner and day-of planner to coordinate and execute your special day
- Custom food and beverage menus accommodating all dietary concerns
- Floor plan coordination
- Preferred vendor list
- Rental coordination if needed
- Printed menus
- Experienced, professional service team
- Event set-up and tear down
- Ceremony space, signing table and chairs
- Cocktail reception in the Off Cut Bar, which includes high-top tables and chairs
- Dinner in the main dining room for up to 125 guests
- AV system for speeches
- Glassware, Flatware, Dinnerware, Linen Napkins
- Dancing and set up for DJ
- 60+ parking stalls on evenings and weekends



THE NASH



THE DINING ROOM

125 max- *seated dinner* | 200 max - *cocktail reception*

During the restoration, a great deal of care and attention to detail went into the design of the updated space. Everything from the floorboards to the lighting and tabletops were fashioned to represent exciting elements from the hotel's past.

HARVEST TABLE

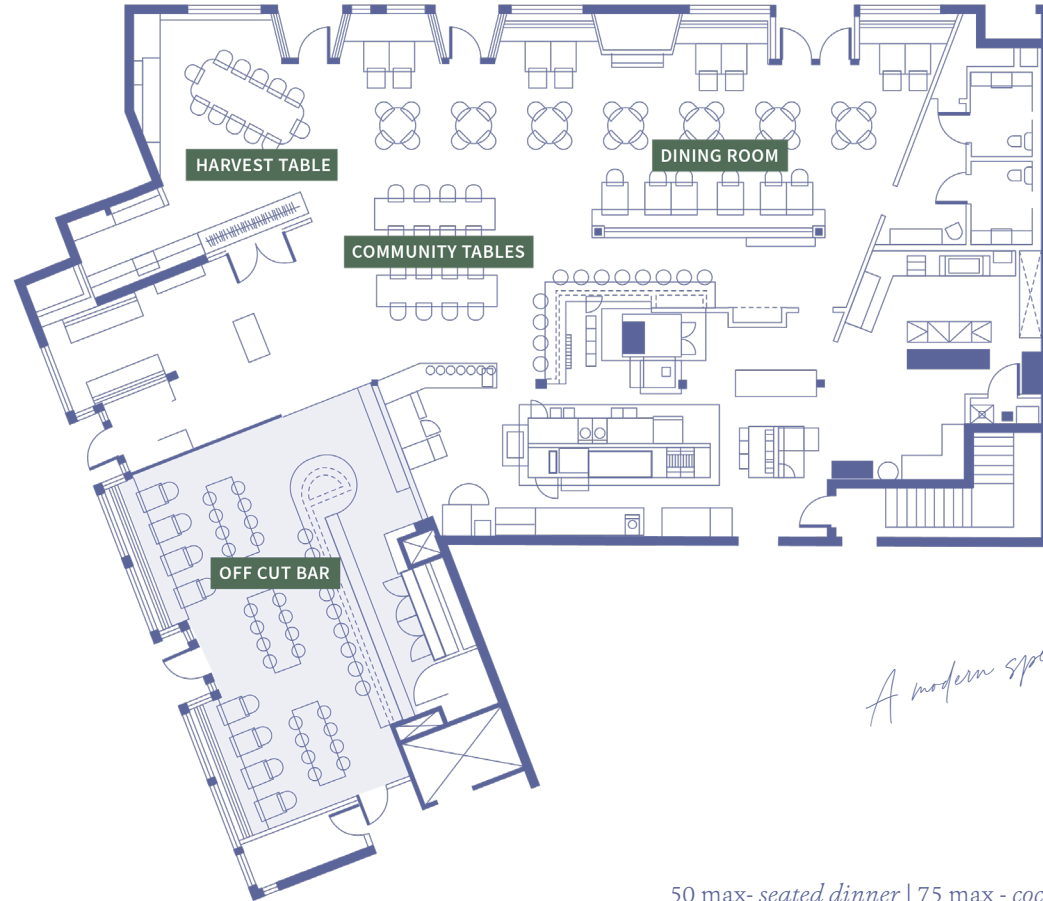
Our quietly situated and hand crafted Harvest Table seats 12 and is ideal for family or business dinners.

COMMUNITY TABLES

Directly in front of the lively open kitchen, they seat 10 people at each table and are ideal for groups up to 20.



THE OFF CUT BAR



A modern speakeasy

50 max- seated dinner | 75 max - cocktail reception

The off cuts of meat do make for some very tasty dishes. The Off Cut Bar is built on this premise, with dishes featuring cheeks, bellies, tails and offal as well as our own charcuterie, great house-made burgers and more daily creations from our every changing menu. This is also the place to enjoy great cocktails, craft beers and a collection of small batch bourbons, whiskeys and other spirits. Come early or come late - the Off Cut Bar will stay hopping well into the night.

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 - 85/pp

Individually Plated - 90/pp

TO BEGIN

Sudo Farms Beetroot Salad

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

**Custom menus available*

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

- The Nash is proud to be the exclusive caterer of all food and beverage products and service within the boundaries of the property.
- There may be a minimum spending requirement, which depends on the area selected, time and season. The minimum spending requirement includes the cost of food, beverages, and alcohol but does not include the venue/ ceremony fee, 5% gst or 20% gratuity.
- Additional 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.
- All Liquor consumed at The Nash must be purchased through The Nash as per AGLC Regulations. We are happy to bring in a specific wine for you. Minimum 12 bottle order for wines that are not on our current wine list. Host to be billed for any left over wine and welcome to take home.
- Corkage is \$20/bottle.
- Complying with AGLC regulations, The Nash reserves the right to refuse service to any person that cannot provide proof of age or is intoxicated.
- Presentations/ entertainment is only allowed with whole restaurant bookings, or Off Cut Bar bookings.
- Menu prices are subject to change due to the volatility of certain goods in the marketplace. If this occurs, we will give reasonable notice so that menu changes can be made if necessary.
- There is a \$5/pp cake cutting fee. Cakes must come from a licensed bakery.
- Unless otherwise requested, your group will be served filtered sparkling or still water. The cost is \$1.5 per person and net proceeds are donated to well-deserving community charities.

The 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.

Contracts and Final Payment

- At the time of booking, a deposit must be made to finalize the reservation which will be deducted from your final bill.
- The balance in full is due at the end of the evening. Please inform the Event Manager of the name of the person in charge of payment. A credit card on file may also be used for payment and a copy of the bill will be sent to you the following business day.
- Cancellation of an event within 1 month will may result in a charge to the credit card on file for 50% the estimated quote if we are not able to re-book the space.

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

The Nash reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with The Nash. To avoid damage to the wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for posters, flyers or written materials to walls or doors.