
*NORWOOD
HOTEL*



Banquet Menu
&
Services

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NORWOOD HOTEL

Breakfast

The Continental

Chilled Fruit Juice
Assorted Danish Pastries
Muffins & Croissants
Sliced Fresh Fruits
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

9.50

Deluxe Continental

Chilled Fruit Juice
Bagels & Cream Cheese
Homemade Scones
Sliced Fresh Fruit
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

11.50

Healthy Continental

Chilled Fruit Juice
Low Fat Muffins
Multigrain Bagels
Sliced Fruit Platter
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

10.95

Specialty Continental

Chilled Fruit Juice
Homemade Scones
Flavored Croissants
(Chocolate, Almond and Apricot)
Assorted Cheese Platter
Sliced Fruit Platter
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

13.50

Substitute for flavoured coffee for an additional 0.55 per person.

Enquire about our flavored coffees!

see page 13

A La Carte

(Per Person)

Danish, Muffin or Croissants.....	2.25
Assorted Bagels or Homemade Scones	2.50
Flavored Croissant	2.75
Assorted Donuts.....	2.25
Cinnamon Buns.....	2.75
Yogurt (individual cups)	2.50

Please add 15% gratuity charge and other applicable taxes (PST & GST)

Prices are subject to change without notice due to market conditions



NORWOOD HOTEL

Breakfast & Brunch

Minimum 20 People

The Voyageur

Chilled Fruit Juices
Sliced Fresh Fruit
Country Fresh Scrambled Eggs
Bacon & Sausages
Breakfast Potatoes
Fruit Crêpes
French Toast Sticks
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

(Buffet) 14.95

The Guysborough

Chilled Fruit Juices
Sliced Fresh Fruits
Fresh Scrambled Eggs
Lean Sliced Ham
Grilled Tomato Slices
Sauteed Mushrooms
Low Fat Mini Muffins
Butter & Preserves
Fresh Brewed Coffee, Tea & Decaf

(Served) 12.75

(Buffet) 13.95

Substitute Beef Sausages for an additional 0.95 per person

Enhance your Brunch with the following selection

(per person)

Tossed Garden Salad	1.95
Dilled Cucumber Salad	1.95
Tomato & Red Onion Salad	1.95
Coleslaw	1.95
Potato Salad	1.95
Caesar Salad	1.95
Vegetarian or Meat Lasagna	2.95
Eggs Benedict	3.50
Sterling Silver Premium Beef carved by the Chef	5.95

Please add 15% gratuity charge and other applicable taxes (PST & GST)

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NORWOOD HOTEL

Luncheon Buffets

The Pioneer

10 Person Minimum

Soup du Jour
Chef's Tossed Salad
Homemade Potato Salad
Assorted Sandwiches & Wraps
Including Ham, Chicken Salad, Egg Salad,
Salmon, Corned Beef, Sliced Turkey
& several vegetarian fillings
Assorted Pickles & Olives
Fresh Sliced Fruit Platter
Assorted Pastries & Squares
Coffee, Tea & Decaf

13.95

Pasta Bar

20 Person Minimum

Caesar Salad
Tomato & Cucumber in Seasoned Olive Oil
Baked Lasagna (Meat or Vegetable)
Gnocchi with Roasted Garlic Cream Sauce
Garlic Breadsticks (Plain & Multigrain)
Assorted Pastries & Cakes
Coffee & Tea

15.75

The Festival

20 Person Minimum

Tossed Salad
Potato Salad
Chef's Hot Vegetables
Assorted Rolls & Butter
Assorted Pastries & Cakes
Coffee & Tea

Add your choice of one of the following:

Roasted Chicken & Potato Wedges
Fried Chicken & Potato Wedges
Beef Stroganoff & Noodles
Stir-Fried Beef & Rice
Stir-Fried Chicken & Rice

15.95

The Forks

10 Person Minimum

Soup du Jour
Potato Salad
Garden Fresh Vegetables & Dip
Assorted Cold Deli Meats
Tuna & Egg Salads
Assorted Artisan Breads & Rolls
Sliced Fresh Fruit Display
Assorted Cheeses
Assorted Pastries & Squares
Coffee, Tea & Decaf

15.45

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NORWOOD HOTEL

Served Luncheons

Appetizers

Chef's Spring Mix Salad

Or

Signature Soup

(For the other choices refer to the soup and salad menu on page 8)

Entrees

Entrée Only / 3 Course Meal

Pesto Crusted Chicken Breast	15.45 / 17.45
Grilled Chicken with Mushroom Cream Sauce	15.45 / 17.45
Lemon Chicken Breast	15.45 / 17.45
Chicken Parmesan	15.45 / 17.45
6 oz. Sterling Silver New York Strip with Port Demi-Glace	16.45 / 18.45
Veal Cutlets (4oz) with Spanish Sauce	15.45 / 17.45
Vegetable Stir Fry served with Noodles*	15.45 / 17.45
Premium Beef or Chicken Stir Fry*	15.45 / 17.45
Pan Fried Pickeral with Lemon Butter	15.45 / 17.45

Vegetables

One choice from
the Vegetable Menu

Potatoes

One choice from
the Potato/Rice Menu
see page 9 for selections

Dessert

One choice from
the Dessert Menu

Rolls and Butter

Coffee and Tea

*Excludes vegetable and potato options

Working Lunches

Delivered right to your table – perfect for fast paced meetings and speeches.

Sandwich Platter

Assorted Sandwich platters, Fresh Sliced Fruit and our famous cookie plate or dainty platter.
Served with coffee, tea & decaf

10.95 per person

Cheeseburger Plate

Our signature cheeseburger with French fries or tossed salad. Served with pop or juice pitchers.

10.95 per person

Also available with grilled chicken breast

Please add 15% gratuity charge and other applicable taxes (PST & GST)

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NORWOOD HOTEL

Dinner Buffets

(Minimum 25 People)



Provencher Buffet - featuring Sterling Silver Roast Baron of Beef	25.95
Norwood Buffet - featuring Sterling Silver Prime Rib	31.50
Prairie Buffet - featuring Roast Manitoba Turkey with Old Fashioned Stuffing and Cranberry Sauce	26.95
Assiniboine Buffet - featuring Apple and Thyme Stuffed Pork Loin	26.45
Portage Buffet - featuring Norwood Style Glazed Baked Ham	24.95

Your Buffet includes the following selections:

- Choice of one Potato or Rice
- Choice of Hot Vegetable
- Assorted Breads & Rolls
- Chef's Spring Mix Salad
- Coleslaw
- Broccoli Salad
- American Potato Salad
- Assorted Pickles & Olives
- Assorted Traditional Cheeses
- Fresh Sliced Fruits
- Assorted Pastries & Cakes
- Coffee, Tea & Decaf

see page 9 for potato and vegetable selections

Enhance your Buffet with another item

(per person)

Savoury Roasted Chicken	4.95
Fried Seasoned Country Chicken	4.95
Spicy BBQ or Swedish or Sweet & Sour Meatballs	3.75
Traditional Cabbage Rolls	4.50
Pasta Alfredo with Whole Mushrooms	4.00
Perogies	4.50
Wings & Drumsticks	3.95
Curried Shrimp	4.25
Cold Shrimp Platter	4.25
Decorated Salmon	160.00 each

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NORWOOD HOTEL

Dinner Menu

Appetizers

Chef's Spring Mix Salad or Signature Soup

(For other choices refer to the soup or salad menu on page 8)



Sterling Silver Beef Dinners

Sterling Silver Baron of Beef with Norwood Pan Sauce	23.95
Sterling Silver Filet Mignon (6oz)	25.45
Sterling Silver 8 oz New York Steak Served with Sauteed Mushrooms	28.50
Sterling Silver Prime Rib Roast with Red Wine Au Jus (10oz)	34.95
Sterling Silver Prime Rib Roast with Red Wine Au Jus (8oz)	29.95
Sterling Silver Prime Rib Roast with Red Wine Au Jus (6oz)	27.95

Norwood Classics

Traditional Chicken Chasseur	24.25
Chicken Cordon Bleu with Swiss Cheese & Smoked Canadian Ham	24.25
Classic Chicken Kiev with Garlic Herb Butter	24.25
Roast Manitoba Turkey	24.95

Entrees

Grilled Lemon Chicken Canso with 3 Jumbo Shrimp	25.95
Grilled Pineapple Teriyaki Chicken	23.95
Whiskey Chicken with Honey Mustard Glaze	24.50
Fiesta Chicken	24.25
Roast Chicken Breast Stuffed with Proscuitto & Provolone Cheese	25.50
Roast Chicken Breast Stuffed with Mushroom Duxelle	24.25
Roast Chicken Breast Stuffed with Sun Dried Tomato Herbed Cream Cheese	24.25
Roast Chicken Breast Florentine in Filo Pastry	26.95
Veal Cutlet with Spanish Sauce	24.95
Roast Pork Loin with fresh Herb Sauce	25.95
Pork Loin with Apple & Fresh Thyme Stuffing	24.25
Roast Baron of Bison	32.00
Beef Wellington	34.50
Salmon Wellington	24.95
Grilled Tuna with Fresh Fruit Salsa	23.95

Vegetables

one choice from the
signature vegetables or
two choices from the
chef's vegetables

Potatoes/Rice

One choice from
the Potatoes/Rice Menu

(see page 9 for selections)

Dessert

One choice from
the Desserts Menu

Rolls and Butter

Coffee and Tea

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NORWOOD HOTEL

Signature Soups

Cream of Mushroom
Broccoli & Three Cheese
Muligatawny
Sun Dried Tomato & Roasted Pepper
Chicken Noodle
Vegetarian Borscht
Hazel Hill Chowder
Beef Barley
Red Lentil
Butternut Squash
Cream of Potato & Leek
French Canadian Pea Soup
Swiss Onion
Ale & Cheddar

Salads

(Additional 2.25 per person)

Caesar Salad
Greek Salad
Tomato, Basil & Smoked Gruyere
Fresh Fruit Salad
Fruit & Nut Garnished Spinach Salad

To serve both soup and salad with your lunch or dinner, please add 2.25 per person

Additional Selections

(price per person)

Swedish Meatballs	2.75	Perogies	2.75
BBQ Meatballs	2.75	Cabbage Rolls.....	2.75
Sweet & Sour Meatballs	2.75	Your Choice of Two.....	4.95

Vegetarian Selections

Fettuccini Alfredo with Sauteed Mushrooms19.95
Grilled Portobello Mushroom in filo with Spinach & Swiss Cheese19.95
Baked Salmon Beurre Blanc22.95
Baked Salmon with Citrus Salsa24.95

Children's Selections

Cheese Quesadilla with Sour Cream & Salsa12.95
7 inch Cheese or Pepperoni Pizza12.95
Chicken Fingers & French Fries14.95

All items from Vegetarian and Children's menu are served with Salad and Dessert.
Children's Menu included Soft Drink, Juice or Milk

Please add 15% gratuity charge and other applicable taxes (PST & GST)
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Vegetable & Dessert Menu

Chef's Vegetables

Cauliflower au Gratin
Broccoli au Gratin
Green Beans Amandine
Peas & Mushrooms
Honey Dill Carrots
Vegetable Medley of Mixed Greens
Seasoned Corn

Signature Vegetables

Norwood Vegetable Mix
Carrots Lyonnaise
Stir Fried Vegetables
Grilled Asparagus
Roasted Mixed Vegetables

Potatoes/Rice

Duchess Potato
Roasted Potatoes
Potato Galette
Mashed Sweet Potato
Stuffed Baked Potato
Classic Mashed Potato
Garlic Mashed Potato
Lemon Roasted Chateau Potato
Baby Roasted Potatoes
Wild & White Rice Medley
Seasoned Rice Pilaf

Desserts

Chocolate Mousse
Sherbet
Ice Cream and Wafer
Seasonal Fresh Fruit with Ice Cream
Strawberry Peach Sundae
Chocolate Pear Sundae
Chocolate Tiger Cake
Strawberry Shortcake
Classic Lemon Cream Cake
Black Forest Cake
Carrot Cake
New York Cheesecake
Assorted Cookie Platter
Individual Fruit Pies
Assorted Pastries & Squares

Specialty Desserts

(additional 2.25 per person)

Baked Alaska
Apple Strudel
Lemon Mousse
Rolo Chocolate Cake
Sorbet in Ice Bowl
Lemon Ricotta Cheesecake
Blood Orange Cheesecake

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NORWOOD HOTEL

Hors D'oeuvres

Priced per dozen

Minimum 3 dozen per selection

Sushi

Enhance your reception with Sushi
passed by our professional staff
Priced to order

Norwood Wings!

Our wings are available
in more than 15 delicious flavours.
A great addition to any event!

Hot Hors D'oeuvres

Water Chestnuts & Bacon	18.95
Assorted Filo Wraps	18.95
Teriyaki Beef Skewers	18.95
Teriyaki Chicken Skewers	18.95
Chicken Satay Skewers	18.95
Chicken Fingers	18.95
Breaded Shrimp	18.95
Mini brie en croute	18.95
Scallops wrapped in Bacon	18.95
Breaded Crab Cakes	18.95
Spicy BBQ Meatballs	16.50
Mozzarella Sticks	16.50
Wings & Drummies	16.50
Sweet & Sour or BBQ Ribs	16.50
Mini Quiche	16.50
Spring Rolls	16.50
Falafel Medallions with Tomato Cucumber Sauce	16.50
Pizza Bagels	16.50
Corn fritters with bacon bits and Chevre	16.50
Brie and Pecan Tartlette	16.50

Cold Hors D'oeuvres

Smoked Salmon Canapés	17.25
Cold Shrimp Platter	17.25
Smoked Goldeye Canape (when available)	17.25
Smoked Salmon Crostini with horseradish mousse	17.25
Deluxe Assorted Canapes	17.25
Melon Wrapped in Proscuitto	17.25
Proscuitto Wrapped Asparagus	17.25
Cherry Tomato with Herbed Cream Cheese	15.50
Pate Canapes	15.50
Deville Eggs	15.50
Mini Bruschetta	15.50
Mini Fruit Skewers	15.50
Crostini with Swiss cheese & Tomato Chutney	15.50

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NORWOOD HOTEL

Cocktail Receptions

Assorted Sandwich Platter

With wraps
With ham, egg salad, corned beef, turkey,
& assorted vegetarian fillings
4.25 per person

Cocktail Snacks

With baskets of pretzels, chips and dip,
peanuts, and tacos & salsa
2.25 per person

Carved Specialties

Each featured item comes with rolls and condiments
Minimum 20 people

Sterling Silver Hip of Beef	8.50 per person
Roast Turkey Breast	8.50 per person
Sterling Silver Roast Baron of Bison	9.50 per person
Norwood Style Glazed Ham	7.50 per person
Roast Manitoba Pork Loin	8.95 per person

Reception Specialties

Assorted Fancy Sandwiches	3.25 per person
Assorted Rollup Sandwiches	3.50 per person
Assorted Traditional & Imported Cheeses with Crackers	3.75 per person
Fresh Sliced Fruit	3.75 per person
Cold Deli Meats with Assorted Breads & Rolls	3.50 per person
Garden Fresh Vegetables & Dip	2.75 per person
Pickles & Olives	2.00 per person
Cold Shrimp Platter	4.25 per person
Chef's Pate Display with Assorted Crackers & Cocktail Breads	4.50 per person
Assorted Wraps	4.75 per person
Decorated Salmon	160.00 each

PIZZA PARTY!

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

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NORWOOD HOTEL

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.

A Corkage Bar

- is considered when you provide your own beverages. Corkage bar receptions would require an occasional permit from M.L.C.C. The following hotel fees apply.
- Corkage 9.50 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 includes bartenders.
- Corkage for Children 12 & under is 4.00

Wine Service

- Wine Corkage is 4.00 per person for a wine only reception

Beer Service

- Beer Corkage is 4.00 per person for a beer only reception

Host or Cash Bar

Popular Brands (1oz)	4.75
Premium Brands (1oz)	5.25
Popular Liqueurs (1oz).....	5.50
Premium Liqueurs (1oz).....	6.00
Domestic Beer.....	4.75
Imported Beer	5.25
Wine by the Glass (House)	4.75
Wine by the Bottle (House).....	25.00
Soft Drinks & Juice (per glass).....	2.00
Flat Rate Pop & Juice Bar (per person)	1.50
Spirit Punch	priced on request

For a Cash or Host bar, there will be a bartender fee of 15.00 per hour, with a minimum of 3 hours, if sales do not exceed 300.00. Bartenders are scheduled at approximately 1 per 100 guests.

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NORWOOD HOTEL

Break Time

Priced per person (unless specified)

FLAVOURED COFFEES

Try something different with our new line of flavoured coffees!

French Vanilla, Butter Pecan, Chocolate Raspberry, Amaretto Almond, Hazelnut Vanilla & Irish Cream

2.45 per person

Coffee or Tea 1.95	Flavoured Croissants Chocolate, Almond, Apricot 2.75
Decaffeinated Drip Coffee 1.95	Granola Bars 2.50 each
Non Spirit Punch Pitcher 14.00	Chocolate Bars 2.50 each
Juice (Apple, Orange, Cranberry) Pitcher 14.00	Individual Yogurt Cups 2.50
Lemon Iced Tea Pitcher 14.00	Individual Banana Bread Loaf 2.85
Cold Milk or Chocolate Milk Pitcher 14.00	Giant Cookies Macadamia Nut, Chocolate Chip, Peanut Butter, Monster, Oatmeal Raisin, Oatmeal Chocolate chip, Double Chocolate, 15.95 per dozen
Canned Juice (355ml) 2.50	Whole Fruit Basket 1.50
Soft Drinks (355ml) Can 2.00	Dainties Platter 21.75 per dozen
Bottled Water (591 ml) 2.50	
Cocktail Snack Assortment 2.25 per person	

All canned and bottles products are charged on consumption.

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NORWOOD HOTEL

Catering Policies

Deposits, Payments, and Cancellations

A deposit (refer to deposit rate list) 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"300	Salon Tache200
Promenade Ballroom "B"300	Terrace Salon100
Promenade "A" and "B"600	Norwood Grove . .100

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, which ever 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 by 10% or more.

Food & Beverage

- All catering of food must be provided by the hotel.
- Any food brought in must be from a licensed and approved commercial kitchen. A forklage fee to be determined will be applied. **NO EXCEPTIONS.**

Food and Beverage Prices

Prices are effective January 1, 2009. 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 15% 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 heath & 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

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.

Socan

The Government of Canada mandates that the Hotel collect a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee for all functions booking live or recorded music.

NORWOOD HOTEL

Room Preparation

Equipment Rental rates

Skirted Display Table	20.00
Screen	35.00
Extension Cord	10.00
Whiteboard	40.00
Flipchart with paper & markers	25.00
VCR or DVD with TV	50.00
Photocopies	0.13
Paper pads and pens	0.50
Overhead Projector	15.00
Laser Pointer	5.00
House System Patch Fee	30.00
Lapel Microphone	45.00
Additional microphones	30.00
Chair Covers	3.00
Colored Linen Napkins	Priced on request
Staffed coat check (per coat)	2.00

Room Rental rates

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

All room rental rates are subject to 15% gratuity

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.

Wedding Decoration Package

Head Table, Guest Book Table & Presentation Table
Decorated with Tulle & Mini Lights, Cake Table,
Mirror Table Centres with 4 Tea Lights and Crystal Lanterns
Chair Covers for Head Table, Guest Book Table & Presentation Table
245.00



Chef's Table

Let our Chef customize your menu for the perfect evening out!
Great for anniversaries,
birthdays or any occasion.
Available for 2-300 people

For your meeting or seminars we will provide the following:

P.A. System • Microphone • Podium • Stage
2 Registration tables • Extension cord • Projection table
Mints • Water and glasses
Coat rack (under 50 people)
Pens and paper (under 50 people)

Book your wedding with us and receive:

Discounted guest room rates
Hospitality room for your big day
Complimentary room for the bride & groom
* certain minimums apply

Please call our sales office. 204-235-6000

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.

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NORWOOD HOTEL

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

OUR MISSION STATEMENT

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