

THE NATIONAL HOTEL

Weddings at
The Nash

THE

NASH

ESTABLISHED

1933











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 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.

A little history lesson

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.

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.

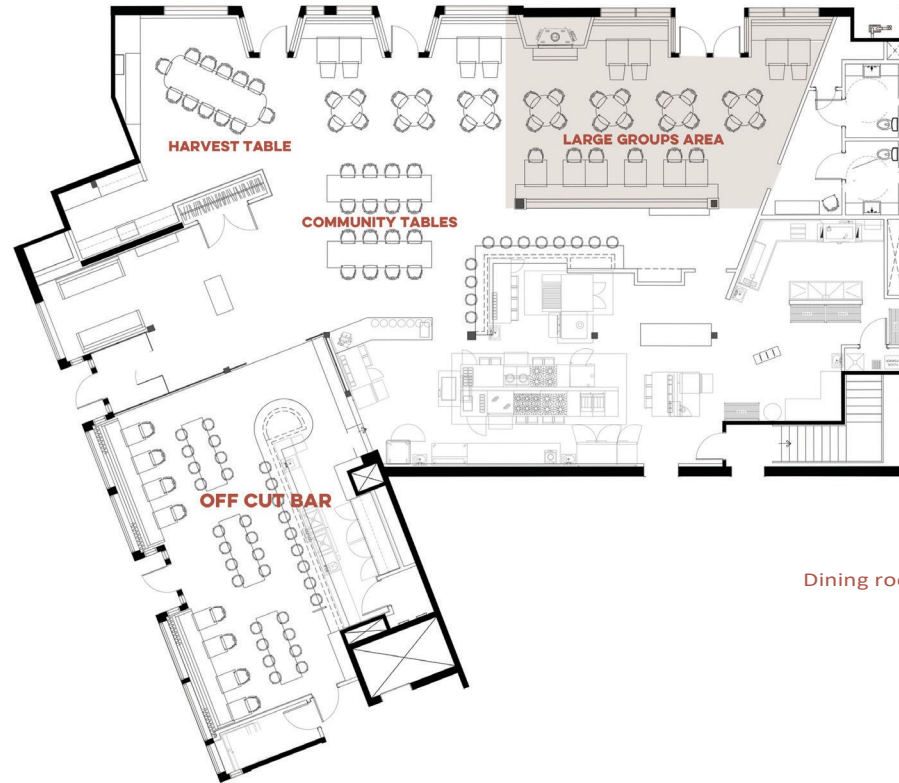
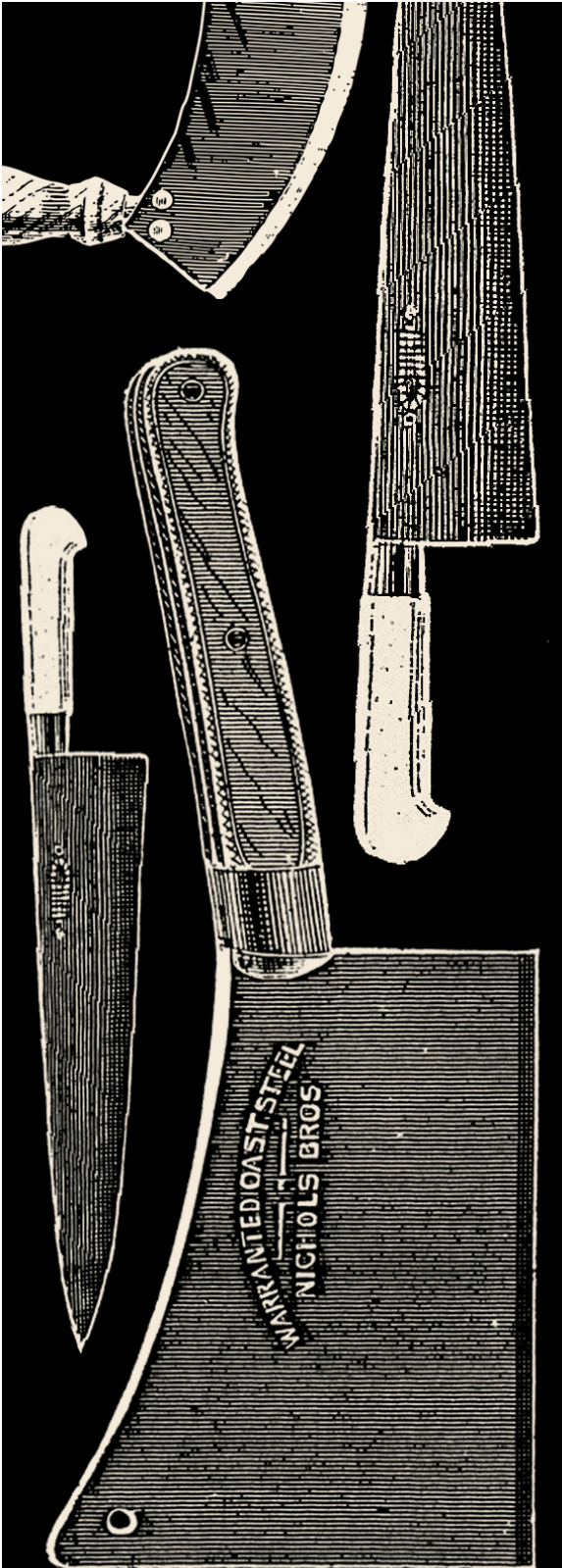
Whiskey and women

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.

The darker side

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.

How's that for a fascinating history?



Dining room and Off Cut bar: 275 standing

The Dining Room

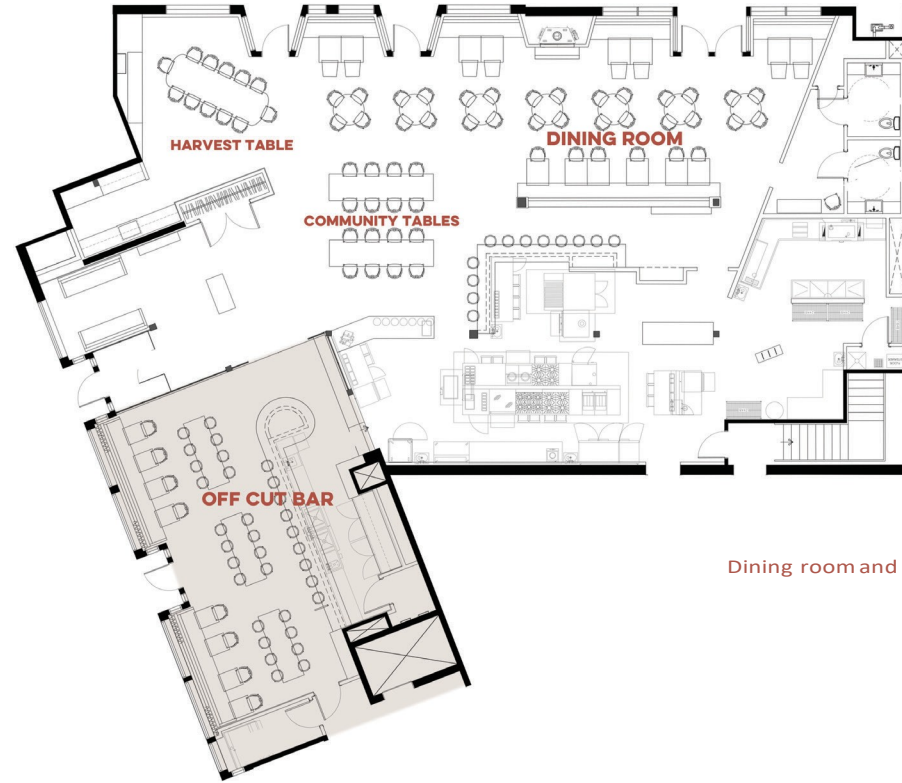
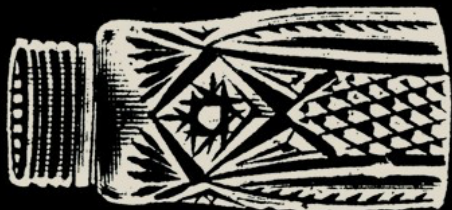
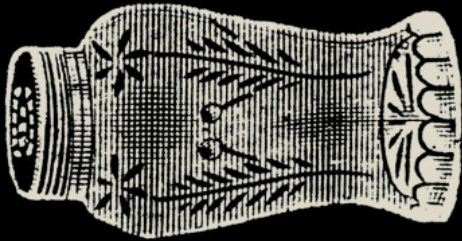
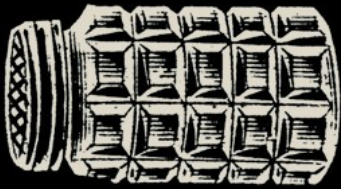
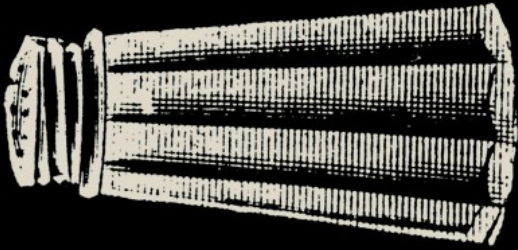
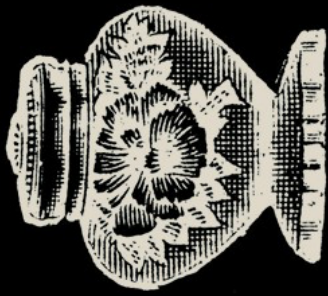
During the restoration, a great deal of care and attention to detail went into the design of the updated space. Everything from the floorboards to the lighting and tabletops were fashioned to represent exciting elements from the hotel's past. 120 max -seated dinner
175 max standing - cocktail reception

Harvest Table

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

Social Tables

Our Social Tables directly in front of the lively open kitchen seat 10 people at each. Ideal for groups up to 20



Dining room and Off Cut bar: 275 standing

The Off Cut Bar

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.

This is a great room for grazing-style events featuring nosh from our talented kitchen brigade as well as delicious cocktails, wines and craft beers.

50 max - seated dinner

75 max standing- cocktail reception

ROUND



HIND SHANK
Offcut



GROUND BEEF



HEEL OF ROUND



RUMP

ROLLED RUMP



RUMP ROAST



ROLLED PLATE



BEEF BRISKET



Glug, Glug, Glug

Bubbly

Always wonderful upon arrival.

Giusti "Rosalia" Prosecco DOC, Treviso IT 53

Tawse "Quarry Road" Pinot Noir Rose 69

Signature Cocktails:

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

Moscow Mule 13
Ginger lime infused vodka, simple syrup,
fresh squeezed citrus, spicy ginger beer

Viceroyalty 14
Blanco tequila, mezcal, fresh squeezed citrus,
gruit beer cordial, IPA, grapefruit bitters

Vigilante 14
Tanqueray gin, rose petal infused honey wine,
St Germain elderflower liqueur, Lillet, orange bitters

House Barrel Aged Classics:

Old Fashioned 15
house blend of whiskeys (Michters & Blantons Gold),
citrus oleo, bitters medley

Negroni 14
premium house blend of gin, bitter aperitivo,
Alvear artisanal vermouth

Wine:

Our service team has put together a list of approachable
delicious value-oriented wines for groups 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, Sémillon, Bordeaux France	52
Gorgo Pinot Grigio, Italy	56
Mount Riley Sauvignon Blanc, New Zealand	56
Carmel & Joseph Villa Blanche Chardonnay, France	60
Maurice Schoech Pinot Gris, France	65

Red:

Mas Carlot 'Generations' GSM, Rhone, FR	52
Grayson Cabernet Sauvignon, California	60
Querciabella Mongrana Sangiovese, Merlot, Cab, Italy	64
Divum Pinot Noir, Monterey County US	64
Rocca di Montegrossi Chianti Classico, Tuscany IT	72
Dutcher Crossing Cabernet Sauvignon, Sonoma US	92

GROUND BEEF

SHANK cut

HEEL OF ROUND

LOIN END

SIRLOIN STEAK

INBONE SIRLOIN STEAK

ROLLED PLATE

PLATE

Nom, Nom, Nom

Our ingredients are seasonal and change based on the freshest ingredients available. Our chefs can accommodate allergies and/or dietary concerns

Cocktail Reception:

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

To begin

Seared Ahi tuna Niçoise bites, olive, green bean

Josper Roasted Prawns, Japanese steak spice

Arancini, mushroom, Comté cheese

Bison Carpaccio, truffle aioli, crispy shallots, aged Manchego

Charcoal Grilled Chicken Salad Rolls

Crispy Potato Rolls, rotisserie chicken 4/piece

Butternut Squash Gnocchi, sage, parsnip purée 4/piece

Seared Diver Scallops, bacon, celery root purée 5/piece

AAA Beef Sliders, micro greens, aioli 6/ piece

Crab Cakes, citrus oil, remoulade 6/piece

Lamb Lollipops, chimichurri 7/piece

Sweet endings

Hand Crafted Petite Sweets - assorted tarts, mini cakes, brownies 3/piece

Platters & Boards

Ideal for cocktail parties – minimum 25 guests

Oysters on the Half Shell 3.5/each
Mignonette, lemon, showstopper sauce

Charcuterie 8/person
Smoked & cured, meats, pickles, mustard, crisps

Selection of Artisan Cheeses 8/person
Preserved fruits, candied nuts

Seasonal Dips 6/person
White bean hummus, olive tapenade,
whipped feta & pistachio

Crudité
Seasonal vegetables, white bean hummus 3/person

Seasonal Fresh Fruit Board 3/person

Hand Crafted Petite Sweets 3/piece
madeleines, mini cakes, tarts

Action Stations

Ideal for cocktail parties – minimum 40 guests

Carved 'AAA' Brisket of Beef 12/ person
Focaccia, mustard, horse radish, onions

Risotto Bar 10/person
Seasonal ingredients

Seafood 'Chill' Bar 14/person
fresh shucked oysters, prawns, smoked fish,
tuna poke

GROUND BEEF



SHANK
cut



HEEL OF ROUND



LOIN END



SIRLOIN STEAK



RYBONE SIRLOIN STEAK



ROLLED PLATE



PLATE

NASH FAMILY STYLE DINNER MENU

Everything for everyone. A real feast!
\$80/per person

TO BEGIN

Nash Vegetable Salad, tomato, Waltz goat cheese

Roasted Mushroom Risotto, Comté cheese

Daily Bread, house churned butter

THE MIDDLE

Wood Rotisserie Chicken, brown butter jus

Grilled 'AAA' Beef, red wine jus

Charcoal Grilled Salmon, Taber corn relish

Today's Delicious Vegetables, from the farm

Buttermilk Whipped Yukon Gold Potatoes

SWEET ENDINGS

Gin & Lemon Tart, shortbread crust, Chantilly cream

Manjari Dark Chocolate Pâté

*This menu can also be individually plated if preferred.

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. We are happy to customize your menu. Our chef can accommodate allergies and/or dietary concerns

ADDITIONAL COURSES: We are happy to customize the menu by adding courses, please inquire.

GROUND BEEF



SHANK
cut

HEEL OF ROUND

LOIN END



SIRLOIN STEAK



INBONE SIRLOIN STEAK

PLATE



ROLLED PLATE



Late Night Snacks

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

minimum 20 piece order:

Rotisserie Chicken Sliders	6/piece
Nash Mini Burger	6/piece
Wild Boar Hot Dogs, steam bun	6/piece
House Made Duck Nuggets	3/ piece
Josper Roasted Chicken Wings	2/ piece
Oysters on the Half Shell Mignonette, lemon, showstopper sauce	3.5/piece
Charcuterie Smoked & cured meats, pickles, mustard, crisps	8/person
Selection of Artisan Cheeses Preserved fruits, candied nuts (GF)	8/person
Crudité Seasonal vegetables, white bean hummus	3/person
Seasonal Fresh Fruit Board (GF,DF, Veg)	3/person

Sweet & Savory Bar:
assortment of your favorite sweet candies,
sweet & salty popcorn, salted nuts, pretzels, chips
10/person, min 20 ppl

Hand Crafted Petit Sweets
madeleines, mini cakes 3/piece

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 5% gst or 20% gratuity. One bill policy.
- Additional rentals may be brought in at an additional charge. Chair and table counts can be seen on the floor plans previous.
- 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 do not offer corkage service to groups but are happy to bring in a specific wine for you. Minimum 12 bottle order for wines that are not on our current wine list.
- 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 Q sparkling or still water. Q is a premium filtered water that goes through 4-stage filtration system and is poured fresh each time. As a result, we are able to offer our guests a high quality water without the worries of environmentally unfriendly water bottles and the carbon imprint of transportation. Q water costs \$1.5 per person and each month net proceeds are donated to well-deserving community charities.

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 Coordinator 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 week 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 48 hours 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.
- Should the number of guests which the function was originally booked decrease by 20% or more, The Nash reserves the right to provide an alternate event area best suited for the groups size.

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.

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.

