



Holiday Menus

2026



Festive Plated Lunch

\$44 Per Person

Minimum 50 Guests

Includes an assortment of freshly baked rolls with butter, choice of one soup, one entrée and one dessert, accompanied by the Chef's selection of potato or rice and seasonal vegetables. Served with freshly brewed Starbucks coffee and an assortment of teas.

Soup

Honey Roasted Pepper and Parsnip (GF/D)

Pumpkin Chowder (GF)

Entrées

Roasted Turkey with Sage Cranberry Dressing and Home-Style Gravy

Roasted Sirloin of Beef with Portobello Mushrooms and Apple Cider Beef Demi (GF/DF)

Dessert

Spiced Double Chocolate Creme Tart with Macerated Cherries and Shaved Dark Chocolate (GF/D/E)

Eggnog Cheesecake with Rum Salted Caramel Sauce and Brandy Snap (D/G)

Prices do not include 19% taxable service charge and 14% HST. Prices are subject to change without notice.

All prices are guaranteed 90 days prior to the function date. V = Vegetarian, Veg = Vegan, GF = Gluten-Free, DF = Dairy-Free,

G = Contains Gluten, D = Contains Dairy, N = Contains Nuts, E = Contains Eggs, GL = Contains Gelatine.



Festive Lunch Buffet

\$51 Per Person

Minimum 50 Guests

Includes an assortment of freshly baked rolls with butter, choice of one soup, a selection of salads, choice of one entrée, accompanied by the Chef's selection of potato or rice and seasonal vegetables, and an assortment of desserts. served with freshly brewed Starbucks coffee and an assortment of teas.

Soup

Pumpkin Chowder (GF)

Honey Roasted Red Pepper and Parsnip (GF/D)

Butternut Squash, Nutmeg and Saffron (GF)

Seafood Chowder (add \$4 per person)

Salads

Mixed Greens, Cranberries, Pumpkins Seeds with Champagne

Vinaigrette (GF/DF/V)

Traditional Caesar Salad

Penne Cranberry Panzanella Salad (D/G)

Entrées

Roasted Turkey with Sage Cranberry Dressing and Home-Style Gravy

Roasted Sirloin of Beef with Sun-Dried Tomato and Red Wine Mushroom

Jus (GF/DF)

Stuffed Butternut Squash with Chestnuts and Chickpeas with a Rosemary

Tomato Sauce (GF/Veg)

Chef's Sweet Table

Assorted Festive Eclairs (D/G/N/GL)

Assorted Festive Tarts (D/G)

Christmas Cherry and Dark Chocolate Bread Pudding with Eggnog Crème

Anglaise (D/G)

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Festive Plated Menu

\$61 Per Person

Minimum 25 Guests

Includes an assortment of freshly baked rolls served with butter, choice of one appetizer, one entrée, and one dessert. Entrées are accompanied by the Chef's selection of potato or rice and seasonal vegetables, unless otherwise indicated. Freshly brewed Starbucks coffee and a selection of assorted teas are included. Additional appetizers may be added for \$8.00 per person, per course. Additional entrée selections may be added for \$3.95 per person, per entrée. A vegetarian entrée may be selected as an additional entrée at no additional charge.

Appetizers

Roasted Beet and Kale Salad with Baked Goat Cheese, Roasted Pecans and Butterscotch Vinaigrette Drizzle (GF)
Chopped Romaine and Radicchio with Poached Pear and Champagne Parmesan Dressing (GF)
Arugula, Grilled Sweet Pepper Shaved Fennel and Grana Padano Cheese with Honey Buttermilk Dressing (GF)
Kale, Pecorino, Walnut with Parmesan and Maple Bacon Vinaigrette (GF)
Apple, Pecan, Roasted Red Pepper, Red Wine Poached Figs, Mixed Greens and Roasted Red Pepper Dressing (GF/DF/Veg)
Roasted Beet, Squash and Apple Salad with Herb Champagne Dressing (GF/Veg)
Pumpkin Soup (GF)
Honey Roasted Red Pepper and Parsnip Soup (GF)
Cinnamon Butternut Squash Soup (GF)
Pumpkin Chowder (GF)
Seafood Chowder (add \$4 per person)

Entrées

Maple Ginger Glazed Salmon with Pineapple Basil Pesto (GF/DF)
Roasted Turkey with Sage Cranberry Dressing and Home Style Gravy
Sirloin of Beef with Portobello Mushrooms and Apple Cider Beef Demi (GF/DF)
Grilled Chicken Breast on Brioche Pudding with Tomato Mushroom Ragout
Chorizo Stuffed Chicken Supreme, Cranberry Jus and Nutmeg Spice Roasted Potato (GF)
10oz Beef Striploin with Spiced Rum Cranberry Jus (add \$15 per person) (GF/DF)
Hazelnut and Panko Crusted Salmon, Citrus Beurre Blanc (GF)
Cranberry Focaccia Stuffed Pork Loin, Red Wine Demi
Stuffed Butternut Squash with Chestnuts and Chickpeas with a Rosemary Tomato Sauce (GF/DF)
Pumpkin Risotto Stuffed Peppers with Parmesan and Puttanesca (GF)

Dessert

Spiced Double Chocolate Crème Tart with Macerated Cherries and Shaved Dark Chocolate (GF/D/E)
Maple Almond Genoise Cake with Whipped Mascarpone Cream and Fresh Berries (N/D/G)
Pistachio Raspberry Layered Cake, Raspberry Coulis and Fresh Berries (N/D/G)
Eggnog Cheesecake with Rum Salted Caramel Sauce and Brandy Snap (D/G)
Dark Chocolate and Orange Hazelnut Layered Cake, Cinnamon Crumb, Candied Orange (N/D/G)
Strawberry White Chocolate Mousse, Strawberry Glaze and Fondant Snowflakes (D/GL/GF)

Selections need to be made in advance and place cards indicating the choices to be provided. We require the breakdown on entrée selection 5 business days prior. Prices do not include 19% taxable service charge and 14% HST. Prices are subject to change without notice. All prices are guaranteed 90 days prior to the function date. V = Vegetarian, Veg = Vegan, GF = Gluten-Free, DF = Dairy-Free, G = Contains Gluten, D = Contains Dairy, N = Contains Nuts, E = Contains Eggs, GL = Contains Gelatine.



Festive Dinner Buffet

\$59 Per Person - One Entrée

\$68 Per Person - Two Entrées

\$79 Per Person - Three Entrées

Minimum 50 Guests

Includes an assortment of freshly baked rolls with butter, choice of one soup, a selection of salads and platters, choice of entrée(s), accompanied by the Chef's selection of potato or rice and seasonal vegetables, and an assortment of desserts. Served with freshly brewed Starbucks coffee and an assortment of teas. For groups of fewer than 50 guests, an additional \$15 per person applies.

Soup

Pumpkin Chowder (GF)

Honey Roasted Red Pepper and Parsnip (GF)

Butternut Squash, Nutmeg and Saffron (GF)

Seafood Chowder (add \$4 per person)

Salads & Platters

Mixed Greens, Cranberries, Pumpkins Seeds with Champagne Vinaigrette (GF/DF/V)

Traditional Caesar Salad

Penne Cranberry Panzanella Salad (D/G)

Local Cheese Display with Assorted Jams

Entrées

Roasted Turkey with Sage Cranberry Dressing and Home-Style Gravy

Apricot and Focaccia Stuffed Pork Loin with Pommery Jus

Maple Ginger Glazed Salmon with Pineapple Chutney (GF/DF)

Brown Sugar and Pineapple Roasted Ham with Mustard Sauce (GF/DF)

Roasted Sirloin of Beef with Sun-Dried Tomato and Red Wine Mushroom Jus (GF/DF)

Honey Glazed Chicken with Fig and Roasted Red Pepper Chutney (GF/DF)

Pumpkin Seed Crusted Haddock with Tarragon Lime Velouté (GF)

Pumpkin Risotto Stuffed Peppers with Parmesan and Puttanesca (GF)

Chef's Sweet Table

Assorted Festive Eclairs and Tarts (D/G/N/GL)

Black Forest Mousse Cake with Cassis Cherry (D/G)

Eggnog Cheesecake with Caramel Rum Sauce (D/G)

Christmas Cherry and Dark Chocolate Bread Pudding with Eggnog Crème Anglaise (D/G)

Seasonal Sliced Fruit



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Beverages

Hosted Bar and Beverage Tickets are Billed on Consumption

Bar Service

Domestic Beer	\$6.50
Non-alcoholic fruit punch per litre	\$17
House Shots 1oz	\$6.50
House Wine glass	\$7.75
Premium Shots 1oz	\$8.00
Ultra Premium Shots 1oz	\$9.00
Imported Beer	\$7.75
Cocktails 1oz	\$7.75
Liqueurs, Port, Cognac	\$8.75
Single Malt Scotch	\$11.00
Non-alcoholic Beer	\$5.75
Wine Punch per litre	\$27
Rum Punch per litre	\$29
Soft Drinks	\$4.75
Bottled Water	\$4.75
Juices	\$4.75
Mineral Water	\$5.25

Specialty Service

MOCKTAIL BAR	\$6.75
Minimum 75 Guests	
Selection of virgin cocktails prepared to order	
MARTINI BAR	\$14.95
2oz	
Variety of Martinis prepared to order	
SPRITZ BAR	\$14.95
2oz	
Aperol, Limoncello, Amaro Spritz	
INTERNATIONAL COFFEE STATION	\$10.50
2oz	
Selection of international liqueurs and coffee with whipped cream, chocolate shavings and cinnamon	

Wine by the Bottle

White

Sauvignon Blanc, Alario, Chile	\$47
Pinot Grigio, Bolla, Italy	\$49
Tidal Bay, Lightfoot & Wolfville, Nova Scotia	\$53
Sauvignon Blanc, Oyster Bay, New Zealand	\$59
Chablis ACO, Maison Jaffelin, France	\$85
Ancienne Chardonnay, Lightfoot & Wolfville, Nova Scotia	\$99
*Rosé, Côte des Roses, Gérard Bertrand, France	\$56

Red

Cabernet Sauvignon, Alario, Chile	\$47
Reserve Malbec, Don David, Argentina	\$49
Chianti Classico, Cecchi, Italy	\$55
Shiraz Cabernet, Penfolds Koonunga Hill, Australia	\$57
Cabernet Sauvignon, IGT, Ammiraglia, Terre More, Frescobaldi, Italy	\$58
Merlot/Cabernet, Chateau Le Puy, Emilien, France	\$89

Champagne and Sparkling

Villa Conchi, Cava, Spain	\$56
Bubbly White NV, Lightfoot & Wolfville, Nova Scotia	\$62
Champagne, Brut, Moët & Chandon, France	\$182
Champagne, Dom Pérignon, France	\$695

Extensive selection of Port and Ice Wine Available upon Request



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Details

With a department dedicated to catered occasions, we work expertly to ensure every last detail of your event is cared for. Our Sales & Catering team, in liaison with our talented Culinary team, fully understand the importance of your vision and look forward to helping you create a remarkable experience.

MENU SELECTION

Final decisions on your menu selections should be discussed four to six weeks prior to your event. They should be finalized a minimum of 3 weeks prior to the date of your event. Our standard menus are provided as a starting point. We encourage you to meet with us well in advance of your event where we will be happy to customize our menus to your liking.

Due to provincial health regulations, the Lord Nelson Hotel & Suites must supply all food products served on our premises. Specialty items may be purchased and prepared by our culinary team should our normal menu selections not meet your needs.

FOOD AND BEVERAGES

In accordance with Nova Scotia Department of Health recommendations and regulations of the Alcohol and Gaming Authority the Hotel reserves the right to provide all food and beverage within event spaces, for consumption exclusively within the communal public areas and all event spaces. The only exception to this is wedding cakes. The Hotel's Beverage Service License does not permit the service of beverages supplied by an external source, including donations. All alcoholic beverages served in our event spaces must be supplied by the Hotel.

The Hotel reserves the right to refuse to serve any person or group that would result in the hotel conflicting with Nova Scotia Liquor Laws. The hotel also reserves the right to terminate any event before its scheduled ending time for such reasons The Hotel reserves the right to terminate services and/or refuse service to any person or group that may cause the hotel to conflict with the Nova Scotia Liquor Laws.

All alcohol sales conclude at 1:00am with last call held at 12:45am in accordance with provincial licensing requirements.

TIMELINE & GUARANTEES

The menu and all other details of your event(s) are to be finalized a minimum of 21 days prior to the date of the event. Delays with specifications to the hotel, beyond this time, will incur additional fees, at a minimum of 15% surcharge, for product and labour.

The final guarantee for food and beverage functions is required by 12:00 PM, (3) business days prior to the event for buffet/stationed events and by 12:00PM (5) business days prior to the event for plated events. If a guarantee is not given to the hotel according to this timeline, the expected attendance number will be used as your guarantee. You may increase your guarantee within the 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage.

The hotel bases all price quotations on volumes reflected in the

above event details, expected attendance, and reserved guestrooms. Any change in current requirements may result in price changes based on a change in volume. The hotel reserves the right to increase guarantee if the amount of food ordered is for less than 40% of the expected attendance, additional food to be charged accordingly to the client.

PRICING

A service charge of 19% is applied to all food and/or beverage products prior to applicable taxes.

A sales minimum of \$575 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$185 labour fee will be applied for the first three hours of service, and \$48 per hour per bartender to be applied for any additional hours. Additional fees may apply for setup and tear down.

A labour charge will be applied to all groups who do not meet the minimum requirements associated with specific menus.

All charges are subject to service charge and applicable taxes.

ENTERTAINMENT & MUSIC

SOCAN, the Society of Composers, Authors, and Music Publishers of Canada, administer fees for all events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will be applied to your final bill as follows:

	Event without dancing	Event with dancing
1-100 Guests	\$22.06	\$44.13
101-300 Guests	\$31.72	\$63.49
301-500 Guests	\$66.19	\$132.39

Re: Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. The associated fees are collected by the hotel and will be applied to your final bill as follows:

	Event without dancing	Event with dancing
1-100 Guests	\$9.25	\$18.51
101-300 Guests	\$13.30	\$26.63
301-500 Guests	\$27.76	\$55.52

LABOUR FEES

Coat check attendant - \$3 per coat if a cash coat check, \$48 per hour for a hosted coat check with a minimum of 3 hours.

Chef attendant - \$175 for 2 hours

Food attendant - \$48, minimum of 3 hours

Additional bartender - \$48 per hour, minimum of 3 hours

Cleaning or additional setup labour fee – starting from \$250 plus HST.