



23

catering menu



LORD NELSON
HOTEL & SUITES

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FUNCTION SPACE

The Lord Nelson Hotel contains over 12,000 square feet of flexible function space that can be utilized for intimate meetings, conferences, receptions, weddings, trade shows, etc. With such a variety of room options, we are able to host up to 300 people with full catering provided on site.

MENU SELECTION

Final decisions on your menu selections should be discussed four to six weeks prior to your event. Our standard menus are provided as a starting point. We encourage you to meet with us well in advance of your event, when 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.

PRICING

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

A sales minimum of \$495 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$150 labour fee will be applied for the first three hours of service, with \$39.50 per hour per bartender to be applied for any additional hours.

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

All charges are subject to service charge and applicable taxes.

RESTAURANT

The Arms Public House is located just off the lobby and open daily from 7:00am to 11:00pm with the bar open until 1:00am on Friday and Saturday nights.

ALCOHOLIC BEVERAGES

The Lord Nelson Hotel & Suites is responsible for upholding and administering the Liquor Laws of the Province of Nova Scotia with regard to the dispensing of alcoholic beverages. As such, the hotel reserves the right to refuse to serve any person or group that would result in the hotel being in conflict with Nova Scotia Liquor Laws. The hotel also reserves the right to terminate any event before its scheduled ending time for such reasons. Please be advised that all alcohol must be purchased through the Lord Nelson Hotel & Suites.

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

SMOKING

The Halifax Regional Municipality's Smoking By-Law #S-200, prohibits smoking in public places such as hotels.

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. 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 prior to the event by 12:00 PM, (3) business days for buffet/stationed events and 12:00 PM, (5) business days 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 has more than 30% variance to the expected attendance, additional food to be charged accordingly to the client.

CANCELLATION

Cancellations not received at least 30 days prior to the scheduled event will be subject to a Cancellation Fee of 50% of Meeting Room Rental and 50% of all anticipated Food & Beverage charges. Cancellations not received within 14 days prior to a scheduled event will be subject to a Cancellation Fee of 75% of Meeting Room Rental and 75% of anticipated Food & Beverage costs. Cancellations not received within 7 days of the scheduled event will be subject to a Cancellation Fee of 100% of all anticipated Food & Beverage charges.

All Food & Beverage charges are based on average cheque rates.

SET UP & TIME

It is agreed and understood between the parties that the time frame for the function must be adhered to. The convenor must receive permission from the hotel to have access to the meeting space for any time other than what is outlined in the contract.

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, ruled by the Copyright Approval Board of Canada, range between \$20.56 and \$174.79 depending on the banquet room capacity.

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 range between \$9.25 and \$78.66 depending upon the banquet room capacity.

DELIVERIES & MATERIALS

Any materials sent to the hotel must be appropriately labeled and addressed to ensure deliveries are not refused and available when required. Please ship materials to arrive at least three days in advance of the

event. The Lord Nelson Hotel & Suites does not accept liability for equipment, goods, displays, or other materials which arrive or fail to arrive at the hotel. Your group is responsible for insuring its property for loss or damage.

PLEASE ADDRESS SHIPMENTS TO
Hold For Arrival Of (Contact Name)
Organization, Date of Hotel Event
c/o Lord Nelson Hotel & Suites
1515 South Park Street, Halifax, N.S.
Canada B3J 2L2

Your organization acknowledges that the Lord Nelson Hotel & Suites cannot be responsible for the safe-keeping of equipment, supplies, written materials or other property left in function rooms. Accordingly, your group acknowledges that it is responsible for providing security of any such property, and hereby assumes the responsibility for loss thereof.

EVENT LOCATION

The Lord Nelson Hotel & Suites reserves the right to change event locations if necessary. Final approval must be received from the hotel's Catering Sales Manager before publishing room names.

MANAGEMENT RIGHT

The Lord Nelson Hotel & Suites reserves the right to cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff and other guests of the Hotel.

LIABILITY

The Lord Nelson Hotel & Suites assumes no responsibility for personal property or equipment brought to the premises.

Any damage to hotel property from function participants is the responsibility of the convenor of the event.

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

CATERING TEAM

EXECUTIVE CHEF, Erwin Palo

Born in the Philippines, Erwin Palo graduated from Culinary Arts and Technical Management at the Center for Culinary Arts Manila and went on to study BSBA, at Holy Angel University and Emilita W. Galang Culinary Arts Studio. After working around the world's kitchens with many incredible talents, Chef Palo moved into executive culinary positions at hotels in North America and Asia, and now leads the Lord Nelson's culinary team with incredible passion and creativity.

Chef Erwin's competitive accolades include medal wins at the IKA Culinary Olympics, PEI International Shellfish Festival, CCFCC Culinary Salon, Atlantic Provinces Culinary Salon, and Escoffier Culinary Salon.

EXECUTIVE PASTRY CHEF, Elisa Velazquez

Elisa Velazquez is a culinary arts professional with a multicultural background that contributes to her unique talents. At Le Cordon Bleu in Ottawa, Elisa received her diploma in patisserie, cuisine, and boulangerie and went on to work in restaurants, bakeries, and hotels. Elisa is dedicated to designing and creating modern fine plated desserts, executing balanced and delicate pastries, and providing the highest quality standard in hospitality.

CATERING & EVENTS MANAGER, Julie Streight

With over 25 years experience in the industry, Julie worked across the country before opening her own restaurant and catering company in 2006. After 15 successful years, she decided to sell her business and enter the exciting world of hotels. Her passion for food, travel, and people are unmatched and make for an impeccable service experience.



morning



Includes fresh Starbucks brew and teas

Add orange or cranberry juice for \$5 per person

Breakfast buffet Priced per person

Continental

Seasonal sliced fruit, assorted individual cereal and milk, assorted house baked pastries including Danishes, muffins, and croissants

\$25

Mind-full breakfast

Assorted individual cereal, skim milk, sliced fruit, low fat muffins, individual low fat yogurt, and all-natural granola

\$28

Nova Scotian Minimum 25 people

Maritime fishcakes with molasses baked beans, chow, tea biscuits, brown bread, potato hash with chopped bacon, and sausage

\$34

Canadian Minimum 25 people

Farm fresh scrambled eggs, aged cheddar, hash browns, bacon strips, baked beans, buttermilk waffles with berry compote and whipped cream, croissants, muffins and danishes, and sliced fruit

\$37

Western Minimum 25 people

Omelette with onion, peppers, ham, and cheese with baked beans, bacon, hash browns, toast, and cornbread muffin

\$32

Hotel classic Minimum 25 people

Assorted pastries including Danishes, muffins, and croissants, sliced white and whole wheat bread, scrambled egg, bacon or sausage, hash browns, and whole granny smith apples

\$31

Pancake breakfast Minimum 25 people

Buttermilk pancakes with berry compote, Chantilly cream, bacon, and seasonal fruit salad

\$30

Build your breakfast sandwich Minimum 25 people

Fried egg, sausage patty or bacon, cheddar cheese, on English muffin, or a bacon cheddar croissant, served with potato wedges and whole fresh fruit

\$29

Boxed breakfast

Priced per person

Includes whole fruit, muffin, homemade granola bar, and bottled fruit juice with napkins

Items can be made gluten free upon request

Breakfast Sandwich \$20

Choice of bacon or breakfast sausage buttered English muffin scrambled egg and aged cheddar

Ham and Cheese Croissant \$20

Sliced breakfast ham and cheese on homemade croissant

Egg and cheese breakfast sandwich \$19

Buttered English muffin with scrambled egg and aged cheddar

Smoked Salmon Bagel \$21

Atlantic cold smoked salmon on bagel with cream cheese, capers, and onion

Vegetarian Bagel \$16

Cucumber, avocado cream cheese mix, on toasted bagel

Granola Parfait \$16

Honey toasted granola with yogurt and seasonal berries

Burrito \$19

Choice of bacon or sausage with mix peppers, onion, mushrooms, aged cheddar, scrambled egg and salsa

Vegetable Burrito v \$18

Sauteed asparagus, mix peppers, broccoli and mushroom, scrambled egg and cheddar

Vegan Burrito v \$20

Sauteed asparagus, mix peppers, broccoli and mushroom, scrambled medium tofu and daiya cheese

Wake ups

Individual yogurt \$5 each

Fruit, vanilla or lactose-free vanilla

Granola yogurt parfait \$10 each

Almond granola, vanilla yogurt, and seasonal berries

Berries & yogurt \$10 each

Seasonal berries in individual cups and yogurt

Whole fresh fruit \$5.50 each

Bananas, apples, plums or pears

Fruit cup \$10 each

Fresh cut seasonal fruit in individual cups

Cereal \$9 a person

Assorted individual cereals and 2% milk

Breakfast sandwich \$11 each

Egg, cheese, English muffin, or cheese croissant with bacon, ham, salami, or smoked meat

Chilled hard-boiled eggs \$32 per dozen

Baked bests

Assorted pastries \$47 a dozen

House baked Danishes, muffins, and croissants

Gluten free muffins \$51 a dozen

Chocolate or blueberry

Gluten free brownie \$5.50 each

Individually packed

Chocolate croissants \$47 a dozen

House baked with chocolate filling

Bagels \$42 a dozen

Assorted flavors and cream cheese

Comfort breaks

Health full \$17

House made energy bites , individual yogurt, baked vegetable chips, and seasonal whole fruit

Sweet stuff \$16

Assorted cookies, rocky road bars, and seasonal whole fruit

Nutrition breaks

Individual bags of mixed nuts \$7.50

Dark chocolate dip with pistachio shortbread \$7.50

Smoked salmon and asparagus roll \$19

Citrus cocktail \$9

Veggies and dip \$9

Baked bests

Scones \$49 per dozen

Fresh home-made scones with assorted jams and butter

Sweet loaves \$46 per dozen

Lemon poppyseed, raspberry coconut, banana chocolate chip

French pastries \$38 per dozen

Pain au chocolat and almond croissants

Chocolate strawberries \$43 per dozen

Dipped in Belgian chocolate

Cookies \$38 per dozen

House baked assortment

Crumble bars \$35 per dozen

Berry with white chocolate drizzle

Pecan tarts \$35 per dozen

Tartlets with roasted pecan and caramel

Churros \$38 per dozen

With chocolate and assorted ganache dipping sauces

Apple Almond Bars \$38 per dozen

Almond cream with baked apple slices

Snacks

Shortbreads \$8 each

Blueberry white chocolate, and gluten free chocolate coconut

Potato chips \$3.75 each

Individual Bags

Candy bars \$3.75 each

Assorted varieties

Whole fruit \$5.50 each

Assortment of bananas, apples, plums and pears

Snack basket \$10.75 per basket

Potato chips, pretzels, and popcorn

Mixed nuts \$18.25 per basket

Hummus dip \$5.50 per person

With choice of vegetables or pita

Chips and Salsa \$5.75 per person

Tortilla chips and medium salsa

Beverages

Perrier & flavoured water \$5.50 each

San Pellegrino 275ml \$5.50 each

San Pellegrino or Evian 1L \$10.50 each

Bottled water \$4.75 each

Assorted fruit juice \$5 each

Premium fruit & vegetable juices \$6.75 each

Assorted soft drinks \$4.75 each

Fruit smoothie \$34 per litre

Banana-strawberry, and mixed berry

Carton of milk 250 ml \$5.75 each

Hot chocolate \$4.75 each

Starbucks coffee \$4.75 each

Assorted teas \$4.75 each

Espresso, Cappuccino & Latte \$5.95 each

Boxed lunch

Priced per person

Includes bottled water, potato chips, cookie, whole fruit, portioned cheese, napkins

Items can be made gluten free upon request

Roast beef \$30

Shaved roast beef, caramelized onion, provolone cheese with horseradish roasted garlic aioli and mixed greens on rosemary focaccia bread

Rotisserie chicken \$29

Sliced rotisserie chicken with smoked gouda, chipotle aioli, and arugula on ciabatta bun

Prosciutto \$30

Shaved prosciutto with pesto mayo, Swiss cheese, and arugula on focaccia bun

Haloumi Vegetarian \$28

Fried haloumi cheese and grilled mix peppers with roasted garlic pesto aioli on rosemary focaccia bread

Daiya Vegan \$29

Baked Daiya “cheese” with grilled asparagus, avocado, and vegan mayonnaise on ciabatta bun

Smoked salmon \$30

Cold smoked salmon with caper cream cheese, sour cream, shaved onion, cucumber, and lettuce on rye

lunch buffet

Includes freshly brewed Starbucks coffee and teas

Priced per person

SANDWICHES

\$32

Prepared in advance with deli cold cuts including
black forest ham, turkey, grilled chicken,
and caprese pesto on focaccia, ciabatta and euro rolls
Artisan green salad
Assorted cookies and squares

WRAPS

\$35

Prepared in advance, including
Grilled chicken and mixed greens
Roast beef and caramelized onions
Pesto balsamic glazed vegetables, hummus,
and baby greens
Chef's daily soup
Greek salad
Assorted cookies and squares

BOARDROOM

\$36

Prepared in advance sandwiches and wraps
Sliced roast beef with ancho mayo
Grilled sliced chicken and garlic aioli
Smoked salmon with pickled onion and
capered mustard cream cheese
Grilled vegetables, haloumi, pesto and hummus
Baby green salad with garden vegetables
Caesar salad
Selection of brownies, cookies and squares

PIZZA PARTY

\$34

Minimum 25 people

Garlic fingers with garlic confit, mozzarella, and house
made donair sauce
CHOICE OF THREE PIZZAS
Pepperoni
Meat Lovers
Hawaiian
Vegetarian
Three Cheese
Caesar salad
Assorted cookies and squares

POKE BOWLS

\$36

Minimum 20 people

Bowls

Tuna with soba noodles, fresh shredded vegetables,
sesame lime soy
Chicken breast with brown rice, edamame, shredded
lettuce, carrot, hoisin
Veggie with quinoa, mixed shredded vegetables,
edamame, sweet sesame soy
Matcha mousse filled cream puffs
Lychee coconut panna cotta cups

BUILD-YOUR-OWN ANTIOXIDANT BOWL \$36

Minimum 20 people

Brown rice, soba noodles, baby kale, spinach
Lemon orange atlantic salmon, grilled chicken breast,
seared sesame tuna
Carrots, pea shots, edamame, shredded red cabbage,
blueberries, avocado
Black sesame seeds, toasted pumpkin seeds, crumbled
goat cheese
Soya lime sauce, ponzu yuzu, blueberry acai

EXECUTIVE LUNCH IN A BOWL

\$36

Minimum 20 people

Marinated soba noodles in soy sesame, hoisin glazed
shrimp, bresaola, melon ball skewer, pomegranate
molasses glazed asparagus, smoked salmon, black
sesame seeds

ITALIAN

\$32

Caesar salad
Asiago garlic bread
Grilled chicken tomato pesto pasta
Tuscan pizza with sundried tomato, artichoke, olive,
bocconcini, basil and mozzarella
Limoncello lemon cookie sandwiches **Gluten Free** + Tiramisu
pudding **Gluten Free**

CANADIAN

\$43

Minimum 35 people

Assorted rolls with butter

Warm tea biscuits

Traditional Caesar salad

Mixed green salad

CHOICE OF TWO ENTRÉES:

Blueberry maple salmon

Herb roasted chicken

Roasted beef with mushroom gravy

Vegetable penne

Mashed potato

Mixed vegetables

Donut wall, nanaimo bars, buttermints

ASIAN

\$39

Minimum 25 people

Egg drop soup

Vegetable fried rice

Spring roll

Beef and broccoli

Chicken balls

Chow mein **Vegan**

Mango pudding

EUROPEAN

\$48

Minimum 25 people

Assorted rolls with butter

Warm garlic asiago cheese bread

Traditional caesar salad with condiments

Tomato and bocconcini with basil salad

Greek salad

Beef bourguignon

Chicken cacciatore

Provençal vegetables

Herb roasted parmesan baby potato

Pistachio white chocolate eclairs, chocolate earl grey
madeleines



PLATED LUNCH

Minimum 25 people
Priced per person

Includes assorted rolls with butter, choice of salad or soup, choice of an entree and a dessert, with chef's selection of potato or rice and seasonal vegetables, and freshly brewed Starbucks coffee and teas

Salad

CAESAR Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing

SPINACH Baby spinach, almonds, strawberries, and oyster mushrooms with honey dijon mustard dressing

FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette

GREEK Olives, tomato, onion, mix peppers, cucumber and feta cheese with red wine vinaigrette

Soup

Roasted butternut squash

Tomato vegetable

Tomato and roasted red pepper

Wild mushroom bisque

Seafood Chowder Add \$4 per person

Entrées

Pan seared breast of chicken stuffed with gouda cheese, mushroom and spinach with port wine jus

\$38

Orange biscotti crusted salmon with tomato chutney

\$38

Grilled New York striploin steak with Madagascar peppercorn seasoned mushroom bourbon sauce

\$41

Peppercorn sirloin with brie and red wine reduction

\$39

Roasted herb chicken supreme with rosemary jus

\$39

Oven roasted chicken breast stuffed with sundried tomato, prosciutto, red wine demi

\$39

Apricot and rosemary focaccia stuffed pork loin, pineapple mustard demi

\$39

Pan fried herb flour dusted haddock with lemon butter and creamed peas

\$37

Vegetable wellington

\$37

Desserts

Caramel cream pecan tart

Chocolate truffle cake with amaretto, salted caramel

Blueberry ricotta cheesecake with mint, citrus drops

Peach cobbler with whipped heavy cream cheese

White chocolate mousse cake with pistachio sponge, raspberry

Chocolate orange almond bread pudding **Vegan/Gluten Free**



children's menu

Includes crudité with ranch dip, brownie with ice cream and choice of milk or juice box

Chicken fingers and fries
Grilled cheese and fries
Spaghetti and meatballs
Mac and cheese
Cheese burger and fries
Veggie chicken fingers and fries

\$24 per person

Platters

Small serves 20-25 people, medium serves 30-40, and large serves 40-60

INTERNATIONAL CHEESES \$285 s \$450 m \$660 l

Variety of fine domestic and imported cheeses, with fruit and crackers

DELI \$170 s \$260 m \$350 l

Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef

FRESH FRUIT \$235 s \$330 m \$490 l

Seasonal fruit with yogurt or chocolate dip

TUSCAN \$290 s \$460 m \$680 l

Char grilled marinated vegetables, antipasto salad, fresh ricotta cheese with tangerine honey, and roasted garlic and olive dip with crusty bread

CHARCUTERIE \$350 s \$560 m \$830 l

Prosciutto, sopresatta, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, pickled beets, olives, beans, dried fruits, fruit preserves, cracker, crostini, spiced pumpkin seeds

HOT SMOKED SEAFOOD \$360 s \$570 m \$830 l

Smoked peppered salmon, mackerel, kippers, maple salmon, and trout

JUMBO SHRIMP \$160 s \$250 m \$440 l

Served with cocktail sauce and lemon wedges

ATLANTIC LOX \$360 s \$570 m \$830 l

Served with horseradish mousse, capers, red onion, and lemon wedges

GRILLED VEGETABLES \$245 s \$345 m \$510 l

Individual cups with marinated grilled seasoned baby vegetables, hummus, muhammara, pesto

ATLANTIC LOBSTER ROLLS \$23 per roll

Grilled brioche hot dog buns filled with fresh lobster and gently tossed with dill, mayo, celery, onions

Stations

Mini burger \$11 per person

Minimum three dozen, two each

Brioche bun, grilled beef burgers with caramelized onions, cheddar cheese, fancy sauce

Jars of salads \$8 per person

Minimum 25 people

Caprese cherry tomato, bocconcini, balsamic, Brussel sprout caesar

Cranberry goat cheese, farro, roasted squash

Mac & cheese \$190

Minimum 30 people

Add bbq pulled pork for \$3 per person or atlantic lobster for \$7 per person

Chef attended stations

\$150 for two hours of chef carving

Smoked beef brisket \$18.95 per person

Minimum 25 people

24hr braised and smoked, pretzel buns, grain mustard, horseradish cream

Hip of beef \$1,250

Serves 100 people

With assorted mustards, horseradish, and mini kaiser rolls

Honey glazed country ham \$11.25 per person

Minimum 50 people

Served with assorted house made rolls and condiments

Crispy Pork Belly \$13.95 per person

Minimum 25 people

Served with pickled cabbage, sweet lime soy

Roast sirloin \$15.95 per person

Minimum 50 people

With assorted house made rolls and condiments

Prime rib \$19.95 per person

Minimum 50 people

Atlantic prime beef, overnight roasted, with fresh baked rolls, au jus, horseradish, and dijon

Late night stations

Pizza \$275

Serves 30 people

Pepperoni and three cheese pizza, and garlic fingers with donair sauce

Nacho \$270

Serves 30 people

Corn tortillas chips with jalapeno, tomato, onion, peppers, and cheese sauce

Taco \$320

Serves 30 people

Assorted soft and corn tortillas with spiced beef, tomato, lettuce, salsa, sour cream, and cheese sauce

Poutine \$270

Serves 30 people

House cut potato wedges or fries, gravy, cheese curds

Sweets

CUPCAKES Assorted flavors

\$45 per dozen Minimum two dozen

DONUT WALL Pastry chef's daily inspiration

\$48 a dozen

CHOCOLATE STRAWBERRIES Dipped in

Belgian chocolate

\$43 per dozen Minimum three dozen

CHURRO STATION With chocolate,

and assorted ganache dips

\$250 Serves 30 people

ELEGANT TREATS Pistachio white chocolate eclairs, petite chocolate glazed mousse cakes, mini cheesecake spheres, petite fruit tarts

\$38 per dozen Minimum five dozen

HORS D'OEUVRES

Minimum three dozen per item

Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
 Basil marinated bocconcini and cherry tomato mini skewers
 Antipasto skewer marinated olives and pickled vegetable skewer
 Beef tartare on phyllo crisp, goat cheese and spiced nuts
 Roasted red nugget potatoes filled with seared angus beef topped with boursin cheese
 Mini pulled pork in petite ciabatta roll
 Grilled haloumi, pastry cone, roasted beets, yuzu,
 Watermelon ceviche cubes, pomegranate molasses, balsamic caviar
 Tomato and roasted garlic bruschetta, balsamic reduction, crostini
 Pistachio crusted goat cheese, prosciutto skewers
 Fried vegetable pork wonton
 Vegetable samosas in crispy pastry with tamarind chutney

\$49 a dozen

Tuscany seasoned angus beef tenderloin with onion marmalade and garlic crostini
 Mini lobster roll, **\$64** a dozen
 Salmon tartare on English cucumber with Danish cream
 Shrimp cocktail with tomato horseradish sauce
 Beef carpaccio and grilled pear bites
 Smoked salmon on blini, caviar, creme fraiche
 Fried cheese ravioli, marinara sauce
 Mini Atlantic snow crab cakes with green chow
 Beet root tartlet with honey mascarpone
 Chicken piri-piri skewer
 Kobe beef slider on brioche buns, chipotle mayo
 Coconut shrimp with mango coconut sweet chili sauce
 Shrimp ceviche spoons, tapioca wafers
 Fried truffle mac and cheese
 Petite fish n chips in cones, tartar sauce

\$56 a dozen

DINNER BUFFET

Minimum 50 people

\$51 per person for one entrée **\$59** per person for two entrées **\$68** per person for three entrées

Includes deli and antipasto platters, assorted rolls with butter, choice of three starters, two sides, and a dessert buffet, served with freshly brewed Starbucks and teas.

STARTERS

Chef's soup of the day
Roasted butternut squash
Tomato vegetable
Roasted red pepper tomato bisque
Wild mushroom bisque
Broccoli and cheddar
Spicy Thai coconut chicken
Seafood chowder *Add \$4 person*

Steakhouse chopped salad
Traditional Caesar
Grilled apple and sundried tomato
Brussel sprout and bacon
Baby kale, cashews, sprouts

SIDES

Baked potato
Yukon gold mashed potatoes
Buttery onion mashed potatoes
Roasted rosemary potatoes
Indian spiced potato and cauliflower
Ginger garlic Asian vegetables
Balsamic grilled garden vegetables
Maple glazed root vegetables
Seasonal vegetables
Basmati pilaf rice
Biryani rice

ENTRÉES

Grilled beef striploin with red wine demi glaze
Garlic rubbed roast beef with Madagascar peppercorn jus
House made meat lasagna with three cheese topping
Sweet and sour Swedish meatballs
Vegetable falafel with cilantro yogurt drizzle
Indian lamb curry stewed in spiced gravy
Tandoori chicken with fresh cilantro and butter cream sauce
Barbequed chicken quarters
Herb marinated chicken breast with forest mushroom ragout
Spinach and goat cheese stuffed chicken breast with port wine reduction
Grainy mustard marinated pork chop with soy, honey and pineapple chutney
Apricot and rosemary stuffed pork loin with port jus
Rum and maple glazed Atlantic salmon with raisin and tomato compote
Breaded haddock with smoked red pepper coulis and corn salsa

DESSERT BUFFET

MARITIMER Blueberry grunt, haskap chocolate layer cake, maple apple streusel cake, salted pecan tarts

MIGNARDISES Mini mousse cakes, petite tarts, macarons, mini cookies

PINNACLE Chocolate truffle cakes, espresso chocolate mousse cakes, churros with assorted ganache, caramel bailey's ganache tart, hand dipped chocolate truffles

evening

plated dinner

Minimum 25 people

Includes assorted rolls with butter, choice of salad or soup, choice of a dessert, and freshly brewed Starbucks coffee and teas

Select a soup or a salad as your first course

Soup Select one

Roasted butternut squash and pear
Roasted red pepper tomato bisque
Tomato basil bisque
Wild mushroom bisque
Broccoli and cheddar
Lobster bisque Add \$4 per person
Seafood chowder Add \$4 per person

Salad Select one

Mesclun herb, grilled bosc pear, crumbled goat cheese, and spiced pecans with balsamic and olive oil dressing
Baby spinach, kale, almonds, strawberry, enoki mushroom, and shaved red onion with honey Dijon dressing
Micro greens, tomato confit, asparagus, and bocconcini with white balsamic vinaigrette
Baby greens, bacon, roasted brussels sprout, fresh basil, and toasted pine nuts with sundried tomato dressing
Grilled apple, sundried tomato, feta, and arugula with red wine and honey vinaigrette
Mixed greens, red onion, olives, mixed peppers, cucumber, and feta with aged balsamic vinaigrette

Sorbet Add \$6 person

Lemon tarragon
Granada and mango ice
Champagne pomegranate
Cucumber and elderflower
Watermelon and lemon balm
Strawberry champagne
Gin and tonic



Entrées Select one

Chicken breast stuffed with serrano ham, asiago, and spinach with a red wine jus and roasted herb red potato	\$53
Atlantic crab cake with black pepper aioli, grilled lemon, roasted tomato, jalapeno relish, grilled corn niblets	\$57
Tuscany seasoned grilled prime rib of beef with Yorkshire pudding, merlot jus, and herb mashed potato	\$65
Seared atlantic salmon with maple dijon glaze, hickory smoked fingerlings, lemon cream sauce	\$54
Grilled pork chop and ginger apple mango chutney with port wine reduction and creamy smashed potato	\$48
Grilled beef striploin with brie and bourbon demi-glaze	\$73
Herb crusted cod fillet with parsnip purée, cilantro chive oil and roasted pumpkin risotto	\$50
Garam masala and tandoori marinated chicken with butter sauce and biryani rice	\$54
Peppercorn beef striploin with brandy and green peppercorn sauce and roasted herb fingerling potato	\$73
Sea salt and dried garlic crusted beef brisket with roasted garlic jus and whipped potato	\$63
Herb crusted pork loin with apricot stuffing, red wine and pear demi glaze and Yukon gold herb mashed potato	\$53
Vegetable wellington with maple and garlic mixed vegetables in puff pastry	\$48
Timbale of haloumi with curried chickpea and lentil with roasted red pepper coulis	\$48
Eggplant mushroom caponata, grilled eggplant filled with balsamic glazed mushrooms, chevre Vegetarian / Gluten Free	\$50
Chickpea, butternut squash, and sweet potato lasagna Vegan / Gluten Free	\$52
Seared scallops <small>Two each</small>	\$11
Marinated and grilled shrimp <small>Two each</small>	\$10

Dessert Select one

Rum baba cake, passion fruit curd, mango gel and tropical fruit	
Blueberry ricotta cheesecake, mint citrus drops	
Chocolate truffle cake, amaretto tuile, salted caramel	
Traditional creme brulee with blueberry biscotti <small>Add \$4 per person</small>	
Chocolate orange almond pudding, chocolate crumb, lavender macerated strawberries Vegetarian / Gluten Free	

Pricing based on a three course with one entrée selection.

An additional entrée selection may be added for \$3.50 per person.
An additional soup, salad or sorbet course may be added for \$6 per person.
Finalized selections and place cards indicating guest choice
must be provided 5 days prior to event.

EXTRAVAGANT DINNER BUFFET

Minimum 40 people

Includes artisan breads, breadsticks, and rolls with butter, five appetizer selections, three buffet platters, two entrées, with chef's potato and vegetables, dessert display, Starbucks coffee, and teas

\$115 per person



Appetizers Select five

Seafood bouillabaisse soup
 Wild mushroom soup
 Potato and smoked bacon soup
 Bacon tomato bisque
 Seafood chowder
 Israeli couscous and grilled zucchini salad with creamy maple walnut dressing
 Fried haloumi, cauliflower, and green bean salad with gochugaru miso dressing
 Spicy roasted red nugget potato, bacon, and cheddar salad
 Broccoli and smoked cheddar salad with honey dill bacon mayonnaise
 Grilled chicken and pasta salad with sweet creamy madras curry
 Mango surimi salad with avocado garlic sweet chili coriander aioli
 Red wine poached figs, arugula, and garden vegetables
 Creamy garlic Caesar salad
 Artisan mixed green salad

Entrées Select two

Seafood Casserole
 Roasted leg of lamb with black garlic mint jus
 Roasted prime rib of beef with merlot and red currant reduction
 Grilled beef striploin with forest mushroom demi glaze
 Five spice marinated roasted duck with orange and plum red peppercorn sauce
 Blackened salmon with sweet soya and warm maple sesame aioli
 Smoked beef brisket with root beer barbeque sauce
 Roasted crispy skin pork belly with lemon sweet shoyu sauce
 Red wine macerated fig stuffed pork loin with green peppercorn demi
 Roasted root vegetable and haloumi wellington with grilled vegetable red currant dripping
 Milk sous vide and herb roasted chicken breast supreme butter tomato sauce
 Roulade with sweet potato wrapped, citrus herbed marinated tofu with maple ginger glaze **Vegetarian / Gluten Free**
 Chickpea, butternut squash, and sweet potato lasagna **Vegetarian / Gluten Free**

Platters Select three

Marinated mussels and cold peel and eat shrimps
 Smoked seafood including smoked peppered salmon, smoked mackerel, maple salmon, kippers,
 cold smoked apple wood salmon, and solomon gundy
 Deli selections including soppressata salami, black forest ham, prosciutto, smoked turkey, and Montreal smoke meat
 Artisan cheese platter with smoked gouda, triple cream brie, Blesse bleu, aged white and yellow cheddar,
 swiss cheese, and marinated bocconcini
 Grilled seasonal vegetables

Dessert Table

Pastry chef's decadent display of assorted glazed mousse cakes, eclairs, tarts, macarons, hand dipped chocolate truffles

EXTRAVAGANT PLATED DINNER

Minimum 25 people

Includes assorted rolls with butter and freshly brewed Starbucks coffee and teas

\$97.50 a person based on one of each four courses

Appetizers

Coconut and roasted garlic soup with smoked salt seasoned seared scallops
Maple curry coconut pumpkin soup with pork scrunchions
Creamy tomato soup with grilled basil ricotta crouton
Squash soup with queso blanco truffle oil
Corn meal collard green and chorizo soup
Beef broth and cheese tortellini
Arugula, spinach, chopped radicchio, fresh basil fontina cheese, crisp pancetta,
and toasted pine nuts with sundried tomato dressing
Valley greens, radicchio, chicory, red leaf, watercress, butter lettuce
goat cheese, and sundried cranberries with tomato crisp and herb vinaigrette
Pesto marinated bocconcini and roma tomato with smoked paprika oil and
pomegranate molasses vinaigrette
Kale Caesar, crab corn croquets and Creole Caesar dressing
Muscat poached apple , candied walnut , and shaved asiago with white wine vinaigrette

Sorbet

Lemon tarragon
Granada and mango ice
Champagne pomegranate
Cucumber and elderflower
Watermelon and lemon balm
Strawberry champagne
Gin and tonic

Entrées

Sea salt, honey, and grain mustard crusted salmon with onion corn potato cake
Filet of beef and medallion of salmon with sundried tomato pesto, fennel potatoes, and balsamic demi-glaze
Seared Asian seabass with fennel clam sauce, fava beans, and rustic baby potatoes
Brandy braised shortribs with roasted garlic, shallot jus, Roquefort cheese whipped potato, and grilled asparagus
Breast of supreme chicken with sundried tomato and black olive tapenade, brie, and chive risotto
Gratinated cobia with salsa verde and parmesan bacon orzo pasta
Green curry marinated seared tofu and grilled baby vegetables with banana leaf en papilote coconut rice
Roast supreme chicken and jus oregano essence with sweet and Yukon gold potato pave
Grilled filet mignon with blue cheese gratin, caramelized parsnip, mash potato, and merlot demi-glaze
Roast chicken breast with spicy sugarcane skewered prawns, tarragon chicken jus, and Yukon gold pomme purée
Seared pacific snapper with potato artichoke and onion ragout
Pistachio crusted porkloin, braised pork belly, black garlic and bourbon demi, rutabaga purée and milk braised vegetables

Dessert

Apple flan with cinnamon crumble, brandy caramel sauce, orange segment
 Blackberry honey mousse, elderflower meringue, smoked honey drops, honey almond sponge,
 almond cream, macerated blackberries
 Dulce de leche no bake cheesecake, guava cream, coconut florentine crisps
 Strawberry duo, mini strawberry cream tart, mirror glazed strawberry white chocolate mousse
 Textures of chocolate, chocolate ganache spiral, chocolate micro sponge, milk chocolate caramel
 cream, cocoa nib crisp, caramel drops, banana cream
 Chocolate orange almond pudding, chocolate crumb, lavender strawberries **Gluten Free**



beverages

Hosted bar and beverage tickets are billed on consumption

BAR SERVICE

Domestic beer	\$6.30
Non-alcoholic fruit punch per litre	\$16
House shots 1 oz	\$6.30
House wine Glass	\$7.50
Premium shots 1 oz	\$7.75
Ultra premium shots 1 oz	\$8.75
Imported beer	\$7.50
Cocktails	\$7.50
Liqueurs, port, cognac	\$8.50
Single malt scotch	\$10.75
Non-alcoholic beer	\$5.50
Wine punch per litre	\$24
Rum punch per litre	\$26
Soft drinks	\$4.50
Bottled water	\$4.50
Juices	\$4.50
Mineral water	\$5.00

SPECIALTY SERVICE

MOCKTAIL BAR Minimum 75 people	\$6.50
Selection of virgin cocktails prepared to order	
MARTINI BAR 2 oz	\$13.95
Variety of martinis prepared to order	
SPRITZ BAR 2 oz	\$13.95
Aperol, limoncello, amaro spritz	
INTERNATIONAL COFFEE STATION 2 oz	\$9.95
Selection of international liqueurs and coffee, with whipped cream, chocolate shavings, and cinnamon	

White

Sauvignon Blanc, Alario, Chile	\$42
Pinot Grigio, Bolla, Italy	\$45
Tidal Bay, Grand Pré Vineyards, Nova Scotia	\$55
Rosé, Côtes de Roses, Gerard Bertrand, France	\$55
Sauvignon Blanc, Oyster Bay, New Zealand	\$55
Chardonnay, Joel Gott, USA	\$74

Red

Cabernet Sauvignon, Alario, Chile	\$42
Malbec, Trapiche Broquel, Argentina	\$47
Chianti Classico, Cecchi, Italy	\$52
Cabernet Sauvignon, McManis, USA	\$55
Shiraz, The Barossan, Peter Lehmann, Australia	\$66

Champagne & Sparkling

Villa Conchi, Cava, Spain	\$49
Nova 7, Frizzante, Benjamin Bridge, Nova Scotia	\$62
Brut NV, Benjamin Bridge, Nova Scotia	\$69
Champagne, Brut, Moët & Chandon, France	\$179
Champagne, Dom Pérignon, France	\$695

Extensive selection of port and ice wine
available upon request

