



Catering Menus 2026





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Morning



Breakfast Buffet * Priced per person

Includes Starbucks freshly brewed coffee and teas / Add orange or cranberry juice \$5 per person

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| <p>✦ Continental \$28.25
Seasonal sliced fruit, assorted individual yogurt, assorted house baked pastries including danishes, muffins and croissants (v)</p> <p>✦ Fresh Start Minimum 25 people \$31.50
Build your own granola yogurt parfait, assorted pastries and mini blueberry loaves, sliced fruit, grilled sour dough bread, smashed avocado, sliced tomatoes and chilled hard-boiled eggs</p> <p>✦ Nova Scotian Minimum 25 people \$37.75
Maritime fishcakes with molasses baked beans, chow, brown bread, potato hash with chopped bacon and sausage</p> <p>✦ Canadian Minimum 25 people \$40.75
Farm fresh scrambled eggs, aged cheddar, hash browns, bacon strips, baked beans, buttermilk waffles with berry compote and whipped cream, blueberry sour cream muffins and sliced fruit</p> | <p>✦ Morning Indulgence Minimum 25 people \$35.75
Assorted muffins, cheese croissants, bacon cheddar egg bites, spinach broccoli and goat cheese egg bites, grilled tomatoes, sliced fruit and choice of pulled chicken or pork hash</p> <p>✦ Hotel classic Minimum 25 people \$36.75
Assorted pastries including danishes, muffins, and croissants, scrambled egg, maple bacon, breakfast sausage or turkey sausage (gf/halal), hash browns and sliced fresh fruit</p> <p>✦ Build your own parfait Minimum 25 people \$29
Homemade granola, overnight oats, yogurt, dried fruit, berry compote, seasonal fresh berries, flax seeds and pumpkin seeds with assorted house baked pastries (v)</p> <p>✦ Build your own breakfast sandwich \$31.50
Minimum 25 people
Fried egg, cheddar cheese, choice of bacon or sausage patty or turkey sausage (gf/halal) on an English muffin or croissant. Served with potato wedges and whole fresh fruit</p> |
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Wake Ups

- ✦ Individual yogurt **\$5.50 each**
Assorted and lactose-free (gf)
- ✦ Build your own granola yogurt parfait . . . **\$11 each**
Housemade granola, vanilla yogurt, berry compote and fresh strawberries
- ✦ Individual overnight oat cups **\$12.50 each**
Chilled oats with berries, almond butter, chia seeds, pumpkin seeds and maple syrup
- ✦ Whole fresh fruit. **\$3.50 each**
Bananas, apples, plums or pears (v/veg/gf/df)
- ✦ Fruit cup **\$10.75 each**
Fresh cut seasonal fruit in individual cups (v/veg/gf/df)
- ✦ Cereal boxes **\$5.75 per person**
Assorted individual cereals and 2% milk
- ✦ Chilled hard-boiled eggs **\$22.50 a dozen**

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Baked Best

- ✦ Assorted housemade muffins **\$41 a dozen**
- ✦ Assorted danishes **\$53 a dozen**
- ✦ Double fudge brownies **\$41 a dozen**
- ✦ Croissants **\$48 a dozen**
Traditional butter and chocolate hazelnut drizzle
- ✦ Milk chocolate house baked danish. . **\$50 a dozen**
- ✦ Artisanal spinach & feta pastries . . . **\$69 a dozen**
- ✦ Crookies **\$54 a dozen**
Traditional butter croissant baked with a chocolate chip cookie center
- ✦ Housemade hand pies. **\$59 a dozen**
Apple cinnamon and blueberry and cream cheese
- ✦ Assorted mini danishes **\$36 a dozen**
- ✦ Mini sweet loaves **\$51 a dozen**
Lemon poppyseed, blueberry lavender, and banana chocolate chip
- ✦ Pecan tarts **\$57 a dozen**
- ✦ Scones **\$49 a dozen**
Fresh housemade scones with assorted jams and butter
- ✦ Bagels **\$45 a dozen**
Assorted flavours with cream cheese
- ✦ Cookies **\$41 a dozen**
House baked assortment
- ✦ Donuts **\$51 a dozen**
Cinnamon sugar twists, apple fritters and boston creams
- ✦ Gluten free brownies **\$6 each**
Individually packed
- ✦ Gluten free muffins **\$54 a dozen**
Chocolate or blueberry





Break Time

- + Health full **\$18 per person**
Housemade energy bites, individual yogurt, pumpkin protein power balls (gf) and seasonal whole fruit
- + Sweet stuff. **\$18 per person**
Assorted cookies, rocky road bars and gluten free brownies
- + Individual veggies and peppercorn. **\$6 per person**
asiago ranch dip (v)
- + Energy bites **\$54 a dozen**
- + Housemade chocolate dipped. . . . **\$44 a dozen**
granola bars
- + Lemon crumble bars (gf). **\$42 a dozen**
- + Rocky road bars. **\$47 a dozen**
- + Pumpkin protein power balls (gf) . . **\$62 a dozen**
- + Raspberry vanilla coconut bars (gf) . . **\$46 a dozen**
- + Hummus dip **\$6 per person**
With choice of vegetables or pita (v)
- + Dried fruit cups. **\$10 per person**
Assortment of dried apples, cherries, dates, blueberries and apricots (v/veg/gf/df)

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Grab and Go Individually Packaged

- ✦ Oat and honey bars **\$3.25 each**
- ✦ RX blueberry protein bar **\$7.25 each**
- ✦ Special K dark chocolate almond . . **\$3.25 each**
granola bars
- ✦ Made with Local peanut butter . . . **\$5.25 each**
blondie bar
- ✦ Pringles original small can (v/veg/df) **\$4.25 each**
- ✦ Pringles sour cream and onion . . . **\$4.25 each**
small can (v)
- ✦ Doritos nacho cheese (v) 70gr . . . **\$4.25 each**
- ✦ Smartfood white cheddar **\$4.25 each**
popcorn (v/gf) 45gr
- ✦ Miss Vickies sea salt and malt. . . . **\$3.25 each**
vinegar potato chips 30gr
- ✦ Summer Fresh dill pickle hummus . . **\$7.25 each**
and crackers (v/veg/df)
- ✦ Salted and candied bagged nuts . . . **\$8.75 each**

Beverages Billed on consumption

- ✦ Perrier and Bubly flavoured water . . . **\$5.75 each**
- ✦ San Pellegrino or Evian 750ml **\$11 each**
- ✦ Bottled Water 500ml **\$4.95 each**
- ✦ Assorted Fruit Juice 300ml bottle. . . . **\$5.25 each**
- ✦ Freshly squeezed orange or **\$59 per litre**
grapefruit juice
- ✦ Assorted Soft Drinks 355ml can **\$4.95 each**
- ✦ Carton of milk 250ml **\$5.95 each**
- ✦ Hot chocolate **\$4.95 each**
- ✦ Starbucks coffee **\$4.95 each**
- ✦ Assorted teas **\$4.95 each**

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Afternoon

Lunch Buffet * priced per person

Includes freshly brewed Starbucks coffee and teas

*Add lobster rolls to any buffet menu \$14 per person (based on a half roll per person)

✦ SANDWICHES AND WRAPS Minimum 10 people . . \$36

CHOICE OF THREE TYPES

- *Italian Genoa salami, soppressata, prosciutto with lettuce, pepperoncini and olive spread on grilled sour dough*
- *Sliced turkey with sweet apple chutney, Swiss cheese, lettuce and garlic aioli on a kaiser bun*
- *Chicken salad with arugula, caramelized onions and pesto mayo on euro sub bun*
- *Grilled chicken caesar wrap with crisp romaine and shaved asiago cheese*
- *Montreal smoked meat with arugula, provolone cheese and black olive sun-dried tomato spread on spinach tortilla wrap*
- *Vegetarian wrap with grilled haloumi, peppers and zucchini with feta and smoked hummus*

Artisan green salad with seasonal vegetables and assorted dressings (v)

Assorted cookies and squares

✦ THE UPPER CRUST GOURMET SANDWICHES. . \$39

Minimum 20 people

- *Roast Beef Giardiniera: roast sirloin beef, pickled garden vegetables, shredded lettuce, Swiss cheese with spiced red pepper hummus on Dutch crunch bread*
- *Smoked Salmon: Open face with pickled onions, poached egg and caper herb mayo on Pane Roma bread*
- *Turkey Pesto: Triple decker with smoked turkey, tomato jam, crispy bacon, arugula, brie with pesto cream aioli on sour dough bread*
- *Vegan Muffuletta: Marinated zucchini and eggplant, roasted peppers, vegan cheddar, chickpea spread on focaccia (v/veg)*

Roasted vegetable salad with maple vinaigrette

Pasta salad tossed in a peppercorn asiago dressing

Double chocolate brownie bar

Lemon lavender bar

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✦ PIZZA PARTY Minimum 25 people \$41

Garlic fingers with garlic confit, mozzarella and housemade donair sauce. (*cauliflower crust is an option/gf*)

CHOICE OF TWO PIZZAS

- *Pepperoni*
- *Meat Lovers*
- *Hawaiian*
- *Vegetarian*
- *Three Cheese*

Caprese salad featuring sliced fresh mozzarella, ripe tomatoes and fresh sweet basil drizzled with olive oil and a balsamic reduction

Donuts - cinnamon sugar twists, apple fritters and Boston creams

✦ POKE BOWLS LUNCH Minimum 20 people. . . . \$40

- *Tuna Bowl - Ginger soy marinated tuna, soba noodles, shredded lettuce, pickled radish, grape tomatoes and sriracha mayo*
- *Chicken Bowl - Honey garlic chicken, brown rice, shredded carrots, shredded lettuce, sesame seeds, tahini drizzle (gf)*
- *Veggie Bowl - Sesame marinated chickpeas, brown rice, marinated seaweed, edamame, cucumber, tomatoes, red cabbage, sweet soy aioli (v/veg/gf)*

Cream Puff Duo - Matcha mousse and chocolate and salted caramel

✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$42

Minimum 20 people

- *Chilled citrus glazed Sustainable Blue Atlantic salmon medallions, seasoned and grilled chicken breast, seared sesame tuna and sun-dried tomato pesto marinated chickpeas*
- *Brown rice, soba noodles, baby kale and spinach mix*
- *Julienned carrots, pea shoots, edamame, shredded red cabbage, blueberries and avocado*
- *Black sesame seeds, toasted pumpkin seeds, and crumbled goat cheese*
- *Soya lime sauce, ponzu yuzu, blueberry acai dressing*

Chocolate avocado mousse cups with maple syrup and berries

Fruit and berry cups





✦ ITALIAN Minimum 25 people \$41

- Caprese salad featuring sliced fresh mozzarella, ripe tomatoes and fresh sweet basil drizzled with olive oil and a balsamic reduction
- Italian bean salad
- Asiago garlic bread
- Chicken parmesan (gf)
- Tuscan pizza with sundried tomato, artichoke, olive, bocconcini, basil and mozzarella
(cauliflower crust is an option/gf)

Limoncello lemon cookie sandwiches (gf)

Nutella espresso pudding (gf)

✦ EAST COAST Minimum 25 people \$51

*Seafood chowder add \$5 person

- Garlic dinner rolls
- Baby potato salad
- Mixed greens salad with maple vinaigrette
- Applewood spice roasted Sustainable Blue salmon with dill caper sauce
- Atlantic Beef striploin, sliced, with garlic butter demi
- Homemade fish cakes with green tomato chow
- Hodge podge

Donut wall, local maple sugar tarts and

Oxford blueberry crisp

✦ MEDITERRANEAN Minimum 25 people \$51

- Tabouleh - mixture of chopped parsley, bulgur, tomato, onion, and lemon
- Greek salad - olives, tomato, onion, mixed peppers, cucumber and feta cheese with red wine vinaigrette (v/gf)
- Hummus and pita
- Beef Kofta - sumac, cumin spiced pressed ground beef
- Chicken souvlaki
- Roasted vegetables and halloumi
- Saffron rice

Assorted macarons

Olive oil cake with honey cream and pistachios

✦ SOUTHERN BBQ Minimum 25 people \$47

CHOICE OF TWO PROTEINS

- Whiskey BBQ chicken quarters, smoked baby back pork ribs or applewood smoked beef brisket
- Corn bread
- Coleslaw
- Black beans and rice
- Mac and Cheese

Key lime no bake cheesecake

Pecan maple tarts

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3-Course Plated Lunch* Minimum 25 people / Priced per person

Includes assorted rolls with butter, choice of one starter or soup, one entrée, Chef's selection of potato or rice with seasonal vegetables (unless otherwise stated), one dessert and freshly brewed Starbucks coffee and teas. Additional starter and/or soup may be added for an additional \$8 per person, per course. A second entrée may be added for an additional \$3.95 per person. Vegetarian option can be added at no additional cost as an additional entrée.

Starter

- ✦ CAESAR SALAD - Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing
- ✦ SMOKED SALMON - Rye crostini, avocado crème fraîche, pickled red onion and fried capers
- ✦ FIELD GREENS SALAD - Grape tomato and English cucumber with white balsamic vinaigrette
- ✦ GREEK SALAD - Olives, tomato, onion, mixed peppers, cucumber and feta cheese with red wine vinaigrette (v/gf)
- ✦ BRUSCHETTA - Brioche crostini with burrata, pancetta, sun-dried tomato pesto and aged balsamic

Soup

- ✦ Roasted butternut squash (v/veg/gf)
- ✦ Tomato and roasted red pepper (v/veg/gf)
- ✦ Wild mushroom bisque
- ✦ Seafood chowder * Add \$5 per person

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Entrées

- ✦ Pan seared breast of chicken stuffed with . . . \$43
gouda cheese, mushroom and spinach with port wine jus
- ✦ Sustainable Blue salmon seared with . . . \$43
fennel zucchini and grapefruit salsa
- ✦ Grilled 8oz New York striploin steak with . . . \$47
Madagascar peppercorn seasoned mushroom bourbon sauce
- ✦ 24hr braised beef brisket with red . . . \$46
wine espagnole
- ✦ Roasted chicken supreme dusted with . . . \$44
orange zest and sea salt with a rosemary tomato velouté
- ✦ Pan fried herb flour dusted haddock with . . . \$43
lemon butter and creamed peas
- ✦ Eggplant and mushroom caponata . . . \$41
Grilled eggplant filled with balsamic glazed rain forest mushrooms, topped with vegan cheese (v/veg/gf)
- ✦ Spring pea risotto . . . \$41
Stuffed in a roasted zucchini topped with parmesan and puttanesca (v)



Desserts

- + Crème brûlée tart, mascarpone cream with macerated berries
- + Chocolate truffle cake with amaretto tuile and salted caramel
- + Key lime cheesecake, zesty ganache and crumble
- + Blueberry lavender grunt with whipped white chocolate cream
- + Flourless chocolate torte, whipped cream and berries
- + Vegan double chocolate cake, raspberry coulis, fresh berries and shaved dark chocolate (v/veg/gf)

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Reception

Platters

* Small serves 20-25 people, Medium serves 30-40 and Large serves 40-60

- ✦ **INTERNATIONAL CHEESES . . . \$315 S \$495 M \$735 L**
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **BBQ CHARCUTERIE \$360 S \$585 M \$890 L**
Chilled thinly sliced beef brisket, chorizo slices, Italian sausage, pulled pork, olives, pickles, grilled corn ribs, grilled asparagus, crostini and crackers
- ✦ **FRESH FRUIT \$260 S \$370 M \$555 L**
Seasonal sliced fruit with yogurt or chocolate dip
- ✦ **VEGETARIAN**
GRAZING BOARD \$215 S \$325 M \$490 L
Goat cheese, provolone, smoked mozza, hummus, spinach dip, olives, pickled green beans, cherry tomatoes, carrots, cucumber, pita, crostini and crackers
- ✦ **CHARCUTERIE \$390 S \$615 M \$935 L**
Prosciutto, soppressata, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, garlic roasted red pepper, olives, pickled green beans, dried fruit, fruit preserves, crackers, crostini and spiced pumpkin seeds
- ✦ **HOT SMOKED SEAFOOD . . . \$390 S \$615 M \$935 L**
Smoked peppered salmon, mackerel, maple salmon, trout and crostini
- ✦ **JUMBO SHRIMP \$185 S \$290 M \$505 L**
Served with cocktail sauce and lemon wedges
- ✦ **SMOKED SALMON \$390 S \$615 M \$935 L**
Served with horseradish mousse, capers, red onion, crostini and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS \$28 PER ROLL**
Grilled brioche hot dog bun filled with fresh lobster gently tossed with dill mayo, celery and onions (can be cut in half) *(gluten free available)*
- ✦ **8ft GRAZING BOARD. \$2,775 SERVES 175-200**
A visually impactful full sized wooden table top filled with fresh and pickled vegetables, dips, cheeses and cured meats

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Stations (Per Person)

- ✦ **Mini Burgers** Choose 2 types **\$14.75**
(Based on 3 per person)
 - Beef Burger with fried onions, sautéed mushrooms and chipotle aioli
 - Buffalo Chicken with shredded kale and pickled turnip slaw
 - Hawaiian Pulled Pork with mango slaw, seared pineapple and sweet chili mayo
 - Beyond Meat Veggie Burger with BBQ fennel and red cabbage slaw (v)
- ✦ **Mac & Cheese** Minimum 25 people **\$11.50**
A blend of aged cheddar and Gruyere
*Add BBQ pulled pork for \$3 per person or poached Atlantic lobster meat \$7 per person
- ✦ **Mini Tea Sandwiches** Minimum 25 people **\$19**
*4 per person
 - BLT: bacon, lettuce, cherry tomato on mini ciabatta
 - Caprese: tomato and bocconcini on focaccia with pesto aioli
 - Smoked salmon: open face with pickled red onion and caper spread
 - Cucumber: with vegan ranch on schiacciata (v/veg)
- ✦ **Mediterranean** Minimum 25 people **\$21**
Beef and chicken souvlaki with tzatziki and pita
- ✦ **Raw Bar** Minimum 25 people **\$31.50**
Tuna crudo, scallop ceviche and shrimp cocktail
- ✦ **Build your own Chili Bar** Minimum 25 people. . . . **\$17**
House made beef and vegetarian chili with tater tots, macaroni, tortilla chips, sour cream, salsa, guacamole, cheese sauce
- ✦ **Jars of salad station** (Based on 2 per person) **\$11**
Minimum 25 people
 - Baby kale caesar salad
 - Four bean and apple fennel salad with maple grapefruit vinaigrette (v)
 - Corn and sun-dried tomato pesto, spiced walnuts, herb feta dressing
- ✦ **Chilled noodle boxes** Minimum 25 people **\$20**
 - Grilled chicken, soba noodles, edamame, toasted sesame, carrots and tossed in sweet soy sesame
 - Marinated tofu, vermicelli, lettuce, cucumber, tomato and tossed in a maple ginger sauce

Chef Attended Stations

(Per Person)

*\$175 for two hours of Chef carving.

- ✦ **Seafood Flambée** 4 pieces per person **\$24**
Minimum 25 people
10/20 scallops done in Pernod garlic butter and 13/15 shrimp done in gin garlic butter
- ✦ **Smoked beef brisket carvery** Min 25 people. . . . **\$23**
24 hrs braised and smoked brisket, mini slider buns, grainy mustard and horseradish cream

- ✦ **Chicken roulade** Minimum 25 people. **\$22**
Whole boneless chicken rolled with sun-dried tomato and haloumi with maitake mushroom demi
- ✦ **Planked salmon** Minimum 25 people. **\$22**
Sustainable Blue salmon, cedar planked with capers, lemon, onion, cream cheese spread, pumpernickel bread and crostini
- ✦ **Prime rib** Minimum 50 people. **\$26**
Atlantic Beef prime rib, overnight roasted, with fresh baked rolls, au jus, horseradish and dijon
- ✦ **Tuna Tataki** Minimum 25 people. **\$22**
Lightly seared tuna loin with chive ash and spicy sweet soy aioli
- ✦ **Oysters** 2 per person, minimum six dozen **\$9**
Served on ice with lemons and all the fixings
- ✦ **Interactive Roving Shucker.** **\$350**
A Walkabout oyster shucker will offer fresh shucked oysters with a variety of sauces to add a unique experience to your event. Offered In conjunction with an oyster station
- ✦ **Gnocchi** Minimum 25 people **\$21**
Sun-dried tomato, mixed peppers and onions with pesto pomodoro or fontina alfredo
- ✦ **Live Scallops Shucked to Order (Market Price)**
Minimum six dozen
Live farmed Mahone Bay Scallops, shucked on the half shell, with coconut tamarind, pickled chili and chili threads
- ✦ **Tacos** Minimum 25 people. **\$17**
Pork carnitas and black beans both served in soft shells with tomato, lettuce, salsa, sour cream and cheese sauce
- ✦ **Paella** Minimum 25 people. **\$23**
 - Paella Mixta: spanish saffron rice with chorizo sausage, mussels, shrimp and scallops
 - Paella Ventura: spanish saffron rice and vegetables

Late Night Stations

- ✦ **Pizza** Serves 30 people **\$305**
Pepperoni and meat lovers pizza and garlic fingers with donair sauce (*cauliflower crust is an option/gf*)
- ✦ **Mini Grilled Cheese** Serves 30 people **\$275**
Classic and bacon with onion jam (gluten-free option is available)
- ✦ **Poutine** Serves 30 people **\$300**
Crispy fries with gravy and cheese curds
- ✦ **Donair** Serves 30 people **\$320**
An East Coast Favorite, pita stuffed with gyro beef, chopped onion and tomato with homemade donair sauce



Hors d'oeuvres * Minimum three dozen

\$51 per dozen

COLD

- ✦ Apple peach wood smoked salmon on rye bread with horseradish mousse and capers
- ✦ Roasted Beet tart with honey truffle goat cheese (v)
- ✦ Pork belly and pickled cucumber roll (gf)
- ✦ Duck confit and fig bruschetta on rye crostini
- ✦ Poached pear and red pepper hummus crostini (gf/veg)
- ✦ Artichoke crab crostini bites
- ✦ Candied sunflower crusted goat cheese on a pretzel stick (v)

HOT

- ✦ Red wine braised short rib on crispy potato pave (gf)
- ✦ Chicken Satay bites with coconut ginger glaze (gf)
- ✦ Mini Chicken Shawarma - mini pita stuffed with spiced grilled chicken, pickled turnip and tzatziki
- ✦ Seared salmon, whiskey glazed wrapped in roasted leeks (gf)
- ✦ Mini salt cod fish cake with green tomato chow (gf)
- ✦ Cranberry and brie tartlet (v)
- ✦ Squash croquette with coconut curry sauce (veg)
- ✦ Fried truffled mac and cheese with marinara sauce (v)
- ✦ Deviled baby potato with mustard mashed potato (gf/veg)

\$59 per dozen

COLD

- ✦ Mini lobster rolls (\$64 per dozen)
- ✦ Scallop tataki sesame crusted, pickled ginger, ponzu glaze (gf)
- ✦ Barbeque duck with hoisin leek on blini
- ✦ Fresh vegetable roll wrapped in rice paper with peanut tamarind dipping sauce (gf/veg)
- ✦ Sliced beef tenderloin with horseradish cream and sea salt roasted red pepper on crostini (gf)
- ✦ Shrimp cocktail with saffron aioli (gf)
- ✦ Tuna wonton tostadas with cilantro sour cream (gf)

HOT

- ✦ Buttermilk fried chicken slider with pickled slaw and honey tomato spread
- ✦ Mini crab cakes with pineapple tomato chow (gf)
- ✦ Beef striploin, sous vide with truffle aioli (gf)
- ✦ Truffled arancini and pesto velouté (v)
- ✦ Seared Digby scallops wrapped in bacon with zesty cocktail sauce (gf)
- ✦ Black angus smashed slider with fried onion, pickles and chipotle aioli
- ✦ Petit fish and chips with tartar sauce
- ✦ Braised lamb leg crostini with harissa hummus and mint garlic yogurt

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Sweets

- ✦ Assorted chocolate truffles **\$40 a dozen and macarons**
6 macarons and 6 truffles (gf)
- ✦ Cupcakes *Minimum two dozen **\$49.50 a dozen**
Assorted flavours
- ✦ Donut wall *Minimum two dozen **\$52.50 a dozen**
Pastry chef's daily inspirations
- ✦ Chocolate dipped strawberries **\$48 a dozen**
Belgian chocolate *Minimum two dozen
- ✦ Assorted cookies and shortbreads. **\$44 per dozen**
- ✦ Elegant treats *Minimum five dozen . . . **\$54.50 a dozen**
Mini strawberry cream puff
Yuzu white chocolate madeleine
Petite mousse cakes
Mini cheesecakes
Blueberry macaron tart
Raspberry lemon tart
- ✦ Assorted homemade bars **\$52 a dozen**
*Minimum five dozen
Double chocolate brownie bar
Strawberry cheesecake bars
Lemon lavender bars
Opera cake bars

Chef Attended Stations

\$175 for chef attended station for 2 hours

- ✦ Crêpes Flambé Minimum 25 people **\$13.75 per person**
Housemade crêpes flambéed in a sweet Sambuca syrup topped with your choice of vanilla bean pastry cream, whipped cream, Nutella, caramel sauce, chocolate sauce, sliced fresh berries and bananas
- ✦ Liquid Nitrogen Sundae Station. . . **\$19 per person**
Minimum 50 people
Chocolate Espresso, Strawberry Cherry and Vanilla Bean ice cream with your choice of crushed waffles, berries, shaved coconut, chocolate chips, brownie bites, sprinkles, caramel and chocolate sauce

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Dining



Dinner Buffet *Minimum 50 people

\$58 per person for one entrée, \$67 per person for two entrées, \$78 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 coffee and teas. Less than 50 people add \$15 per person.

Soup

- ✦ Chef's soup of the day
- ✦ Roasted butternut squash (gf/veg)
- ✦ Roasted red pepper tomato bisque (gf/v)
- ✦ Wild mushroom bisque
- ✦ Beef and quinoa
- ✦ Roasted corn chowder
- ✦ Seafood chowder * Add \$5 per person

Salad

- ✦ Traditional caesar
- ✦ Grilled apple and sun-dried tomato with mixed greens, carrots, beets and maple vinaigrette (veg)
- ✦ Caprese salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- ✦ Red bliss potato salad - baby potatoes, leeks, eggs and peppers with an herb vinaigrette
- ✦ Pasta salad - rotini, mixed peppers, dill with an asiago vinaigrette
- ✦ Greek salad - cucumber, red onion, tomatoes, peppers, olives and feta with greek dressing

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

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Entrées

- ✦ Grilled beef striploin with red wine demi glaze
- ✦ Beef bourguignon - red wine braised beef with pearl onions and mushrooms
- ✦ Potato gnocchi with pomodoro sauce (gf)
- ✦ Chicken breast stuffed with sun-dried tomatoes and goat cheese in a cajun alfredo sauce
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Roasted lamb leg, rosemary and garlic rubbed with sun-dried tomato espagnole
- ✦ Corn bread and herb crusted pork loin with chorizo demi
- ✦ Chicken fricassee - white wine braised chicken with creamy mushroom sauce
- ✦ 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
- ✦ Seared cod with roasted peppers and coconut curry sauce
- ✦ Sustainable Blue salmon piccata with caper butter sauce
- ✦ Mushroom risotto - wine deglazed forest mushrooms and creamy coconut leek risotto (gf/df/veg)
- ✦ Caponata - braised eggplant, mixed peppers, onions, olives, capers and San Manzano style tomatoes (gf/df/veg)

Chef Attended Carvery

\$175 for chef attended station for 2 hours

- ✦ Smoked Beef Brisket with red currant au jus
- ✦ Chicken Roulade rolled with sun-dried tomato and haloumi with maitake mushroom sauce
- ✦ Planked Salmon with calamansi citrus veloute
- ✦ Prime Rib with Yorkshire pudding and red wine demi (add \$10 per person)

Dessert Buffet

- ✦ **Maritimer**
Blueberry grunt, haskap chocolate mousse cake, apple cinnamon crisp, pecan tarts and carrot cake (gf/veg)
- ✦ **Sweets table**
Assorted tarts, cheesecakes, layer cakes, macarons and chocolate dipped strawberries (gf/veg)
- ✦ **Pinnacle**
Chocolate truffle cakes, black forest mousse cakes, mini opera cakes, coconut chocolate ganache tarts (gf/veg) and hand dipped chocolate truffles

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Extravagant Dinner Buffet * Minimum 40 people

\$99 per person, \$9 per additional entrée selection

Includes artisan breads, Deluxe charcuterie board – prosciutto, soppressata, chorizo, duck rillette, smoked salmon pate, Brie, dragon's breath, gorgonzola, aged cheddar, preserves, nuts and dried fruit, Vegetarian grazing board – spinach dip, hummus, olives, pickled beans, garlic roasted red peppers, pesto artichokes, grape tomatoes, cucumber, heirloom carrots, herb goat cheese, jalapeno havarti, fontina, pita and crostini, Dessert display, Starbucks coffee and teas.

Choose 1 soup, 3 salads, 2 entrées.

+ Soup

- Seafood bouillabaisse soup
- Wild mushroom soup
- Potato and smoked bacon soup
- Tomato bacon lobster bisque
- Seafood chowder

+ Salad

- Kale, watermelon radish, avocado and chickpea salad with apricot ricotta vinaigrette
- Five bean salad, prosciutto and feta with red wine vinaigrette
- Roasted broccoli and pear salad with aged Asiago and candy mint peppercorn dressing
- Bocconcini and tomato salad with pesto balsamic vinaigrette
- Crab, baby potato, crispy pancetta and fennel salad
- Artisan mixed greens with seasonal garden vegetables, berries with 3 cheese peppercorn and white balsamic vinaigrette
- Grilled romaine hearts, smoked bacon lardons, aged local asiago with house made caesar dressing

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+ Entrées (with Chef's potato and seasonal vegetables)

- Prime rib carvery with bone marrow jus (add \$10 per person)
- Seafood casserole
- Roasted leg of lamb with black garlic mint jus
- Grilled 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 Sustainable Blue 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 vegetables and red currant sauce (v)
- Milk sous vide and herb roasted chicken breast supreme, butter tomato sauce
- Sweet potato wrapped citrus and herb marinated tofu roulade with maple ginger glaze (v/gf)
- Eggplant and mushroom caponata - grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (veg/gf)

+ Dessert Table

- Pastry chefs decadent display of assorted glazed mousse cakes, eclairs, tarts, layer cakes, macarons and hand-dipped chocolate truffles





Plated Dinner * Minimum 25 people

Includes assorted rolls with butter, choice of one starter or soup, one entrée, Chef's selection of potato or rice with seasonal vegetables (unless otherwise stated), one dessert and freshly brewed Starbucks coffee and teas. Additional starter and/or soup may be added for an additional \$8 per person, per course. A second entrée may be added for an additional \$3.95 per person. Vegetarian option can be added at no additional cost as an additional entrée.

Appetizers

- ✦ Mesclun herb salad, grilled bosc pear, crumbled goat cheese and spiced pecans with balsamic and olive oil dressing
- ✦ Burrata, roasted beets, grape tomato, white wine poached peaches, balsamic crouton, herb olive oil
- ✦ Caprese salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- ✦ Grilled apple, sun-dried tomato, feta and arugula with red wine and honey vinaigrette
- ✦ Grilled caesar salad - grilled romaine hearts, bacon, parmesan, croutons and classic caesar dressing
- ✦ Tuna crudo (add \$3 per person)
Citrus lemongrass cured tuna with cucumber and lemon brunoise, avocado aioli, yuzu pearls and smoked salt
- ✦ Mushroom au gratin (add \$3 per person)
Mixed mushrooms, leeks and shallots slow braised in a garden velouté with panko and vegan cheese
- ✦ Beef cheeks (add \$3 per person)
24 hours wine braised, seared potato fondant, truffle aioli, cured duck egg
- ✦ Salmon tataki (add \$3 per person)
Roasted sesame crusted Sustainable Blue salmon with fried shallots, cucumber, jalapeno and black garlic herb yuzu vinaigrette

Soup

- ✦ Roasted butternut squash and pear (veg/gf)
- ✦ Basil and goat cheese tomato bisque
- ✦ White bean, bacon and pumpkin oil
- ✦ Mushroom bisque with grilled portobello and truffle crouton
- ✦ Lobster bisque (add \$5 per person)
- ✦ Seafood chowder (add \$5 per person)
- ✦ Caribbean tomato seafood chowder (add \$5 per person)

Sorbet * Add \$5 per person

- ✦ Lemon tarragon
- ✦ Mango and lime granita
- ✦ Cherry piquette
- ✦ Cucumber and elderflower
- ✦ Watermelon and lemon balm
- ✦ Strawberry champagne
- ✦ Mojito

Selection needs to be made in advance and place cards indicating the guest choice to be provided. All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function. V = Vegetarian, Veg = Vegan, GF = Gluten-Free, DF = Dairy-Free.

Entrées

All entrées served with seasonal fresh vegetables unless otherwise stated.

- + Chicken breast stuffed with mushroom \$59
duxelle, roasted herb red potato with a red wine jus
- + Atlantic crab cake with black pepper aioli, \$64
grilled lemon, roasted tomato, grilled corn niblets and jalapeno relish
- + Grilled 12oz prime rib of beef, herb \$72
mashed potato, Yorkshire pudding with merlot jus
- + Seared Sustainable Blue Atlantic salmon \$59
with glazed carrots, edamame and herb velouté
- + Grilled 8oz striploin, Manhattan cut, sea salt . . \$77
and orange rubbed with buttered beans, gold mashed potatoes and a bone marrow jus
- + Halibut, butter poached, lemon pumpkin \$62
risotto, seared lemon and parmesan broth
- + Panko breaded chicken breast topped with . . . \$59
asiago and parmesan cheese, herb roasted fingerling potato with Provencal tomato sauce (gf)
- + Beef cheeks - Guinness braised with \$60
root vegetables
- + Bone-in beef short rib - 8hr red wine braised . . \$69
beef short rib, German style smashed potato, asparagus with peppercorn demi
- + Braised pork - cider braised with edamame . . . \$58
and potato fricassee
- + Roast pork chop - apple cider and maple \$58
glazed with bean cassoulet, charred brussels sprouts and brandy mulberry jus
- + Spring pea risotto, stuffed in a roasted \$56
zucchini topped with parmesan and puttanesca

- + Eggplant and mushroom caponata - grilled . . . \$56
eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (veg/gf)
- + Zucchini, chickpeas and eggplant \$56
timbale with tomato herb velouté (gf/veg)

Dessert

- + Mango layer cake, mango coulis, tropical fruit and white chocolate cream
- + Key lime cheesecake, zesty ganache and crumble
- + Chocolate truffle cake, amaretto tuile and salted caramel
- + Vanilla bean crème brûlée with sour cherry macaron
- + Coconut cream tart with lemon curd and fresh berries
- + Yuzu lemon mousse cake, pistachio micro sponge, raspberry coulis and edible flowers
- + Vegan double chocolate cake with raspberry coulis and shaved dark chocolate (gf/veg)

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Chef's Sample Tasting Menu

* Minimum 25 people

\$125 per person

+ Amuse

Clam chip, truffle aioli, vegetable escabeche, cured duck egg yolk

+ First

Lobster and dragon's breath terrine, pickled sweet peppers, caramelized onion crème fraîche emulsion, duck prosciutto crackling

+ Second

Smoked cherry sorbet, foie gras mousse, buckwheat cracker

+ Entrée

Sous vide 4oz Bison tenderloin wrapped in butter poached cabbage, white asparagus, chive ash lacquered celeriac, bone marrow merlot reduction

+ Dessert

Chocolate, maple and biscoff truffle, haskap and spiced honey coulis, preserved wild NS blueberry foam, Dutch processed cocoa sponge

+ Petit Four

Sea salt butterscotch thumbprint sablé, white chocolate coated pear, apple pomme d'or pate de fruit

We are happy to customize a tasting menu and have our sommelier pair wines at an additional cost.

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Beverages

Bar Service

+ House shots 1oz	\$6.50
+ Premium shots 1oz	\$8.00
+ Ultra premium shots 1oz	\$9.00
+ Cocktails 1oz	\$7.75
+ Single malt scotch	\$11.00
+ Liqueurs, port, cognac	\$8.75
+ House wine glass	\$7.75
Sauvignon Blanc, Alario, Chile Cabernet Sauvignon, Alario, Chile	
+ Wine punch per litre	\$27
+ Rum punch per litre	\$29
+ NS craft beer and imported beer.	\$7.75
+ Domestic beer	\$6.50
+ Coolers and Ciders	\$8.50
+ Non-alcoholic beer, bluff canned.	\$5.75
mocktails	
+ Soft drinks	\$4.95
+ Bottled water	\$4.95
+ Mineral water	\$5.75
+ Juices	\$4.95
+ Non-alcoholic fruit punch per litre	\$17

Specialty Service

+ Martini bar 2oz.	\$14.95
Variety of martinis prepared to order	
+ Spritz bar 2oz	\$14.95
Aperol, Limoncello and Amaro Spritz	
+ Mocktail bar Minimum 75 people	\$6.75
Selection of virgin cocktails prepared to order	
+ International coffee station 2oz	\$10.50
Selection of international liqueurs and coffee, with whipped cream, chocolate shavings and cinnamon	

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Wine by bottle

White

- + Sauvignon Blanc, Alario, Chile \$47
- + Pinot Grigio, Bolla, Italy \$49
- + Tidal Bay, Lightfoot & Wolfville, Nova Scotia. . . . \$53
- + Vermentino, Tenuta Ammiraglia, \$64
Frescobaldi, Italy
- + Sauvignon Blanc, Oyster Bay, New Zealand . . . \$59
- + Chablis AOC, Maison Jaffelin, France \$85
- + Ancienne Chardonnay, \$99
Lightfoot & Wolfville, Nova Scotia
- + *Rosé, Côtes de Roses, \$56
Gerard Bertrand, France

Red

- + Cabernet Sauvignon, Alario, Chile. \$47
- + Reserve Malbec, Don David, Argentina. \$49
- + Chianti Classico, Cecchi, Italy \$55
- + Shiraz Cabernet, Penfolds \$57
Koonunga Hill, Australia
- + Cabernet Sauvignon, IGT, Ammiraglia. \$59
Terre More, Frescobaldi, Italy
- + Merlot/Cabernet, Chateau Le Puy, \$90
Emilien, France
- + Ancienne Pinot Noir, \$99
Lightfoot & Wolfville, Nova Scotia

Champagne & Sparkling

- + Villa Conchi, Cava, Spain \$56
- + Bubbly White NV, Lightfoot & Wolfville, \$62
Nova Scotia
- + 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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Children's Menu *\$25 per person

Includes crudité with ranch dip and a brownie with whipped cream

Choose one option for all children in the group or party:

- + Chicken fingers and fries
- + Grilled cheese and fries
- + Personal pepperoni pizza
- + Mac and cheese
- + Cheese burger and fries
- + Veggie chicken fingers and fries

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change.

All prices are guaranteed 90 days prior to the function.

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.