



Catering Menus

2025





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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

- | | |
|---|---|
| <p>✦ Continental \$27
Seasonal sliced fruit, assorted individual yogurt, assorted house baked pastries including danishes, muffins and croissants</p> | <p>✦ Morning Indulgence Minimum 25 people \$34
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>✦ Fresh Start Minimum 25 people \$30
Individual yogurt and berries with granola, assorted pastries and mini blueberry loaves, sliced fruit, grilled sour dough bread, smashed avocado and chilled hard-boiled eggs</p> | <p>✦ Hotel classic Minimum 25 people \$35
Assorted pastries including danishes, muffins, and croissants, scrambled egg, maple bacon, breakfast sausage, hash browns and sliced fresh fruit</p> |
| <p>✦ Nova Scotian Minimum 25 people \$36
Maritime fishcakes with molasses baked beans, chow, brown bread, potato hash with chopped bacon and sausage</p> | <p>✦ Pancake breakfast Minimum 25 people \$32
Buttermilk pancakes with berry compote, Chantilly cream, bacon and mixed berry cups</p> |
| <p>✦ Canadian Minimum 25 people \$39
Farm fresh scrambled eggs, aged cheddar, hash browns, bacon strips, baked beans, buttermilk waffles with berry compote and whipped cream, maple apple crumble muffins and sliced fruit</p> | <p>✦ Build your own breakfast sandwich Min. 25 people \$30
Fried egg, cheddar cheese, choice of bacon or sausage patty on an English muffin or bacon cheddar 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
- ✦ Build your own granola yogurt parfait **\$10.50 each**
Homemade granola, vanilla yogurt, berry compote and fresh strawberries
- ✦ Individual overnight oat cups **\$12 each**
Chilled oats with berries, peanut butter, chia seeds, pumpkin seeds and maple syrup
- ✦ Whole fresh fruit. **\$3.50 each**
Bananas, apples, plums or pears
- ✦ Fruit cup **\$10.75 each**
Fresh cut seasonal fruit in individual cups
- ✦ Cereal boxes **\$5.75 per person**
Assorted individual cereals and 2% milk
- ✦ Chilled hard-boiled eggs **\$22 a dozen**

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Baked Best

- ✦ Assorted housemade muffins **\$39 a dozen**
- ✦ Assorted danishes **\$51 a dozen**
- ✦ Mini cinnamon rolls **\$36 a dozen**
Cream cheese glazed
- ✦ Croissants **\$46 a dozen**
Traditional butter and chocolate hazelnut drizzle
- ✦ Milk chocolate house baked danish. . **\$48 a dozen**
- ✦ Artisanal spinach & feta pastries . . . **\$69 a dozen**
- ✦ Crookies **\$52 a dozen**
Traditional butter croissant baked with a chocolate chip cookie center
- ✦ Housemade hand pies. **\$59 a dozen**
Apple cinnamon and blueberry cream cheese
- ✦ Assorted mini danishes **\$35 a dozen**
- ✦ Mini sweet loaves **\$49 a dozen**
Lemon poppyseed, blueberry lavender, and banana chocolate chip
- ✦ Housemade almond blueberry. **\$56 a dozen**
tartlets
- ✦ Scones **\$49 a dozen**
Fresh housemade scones with assorted jams and butter
- ✦ Bagels **\$43 a dozen**
Assorted flavours with cream cheese
- ✦ Cookies **\$39 a dozen**
House baked assortment
- ✦ Gluten free brownie **\$6 each**
Individually packed
- ✦ Gluten free muffins **\$52 a dozen**
Chocolate or blueberry





Break Time

- ✦ **Health full \$17 per person**
House made energy bites, individual yogurt, pumpkin protein power cookies and seasonal whole fruit
- ✦ **Sweet stuff. \$17 per person**
Assorted cookies, rocky road bars and gluten free brownies
- ✦ **Donuts \$51 a dozen**
Cinnamon sugar twists, apple fritters and boston creams
- ✦ **Individual veggies and peppercorn. \$6 per person**
asiago ranch dip
- ✦ **Energy bites \$53 a dozen**
- ✦ **Housemade chocolate dipped. . . . \$43 a dozen**
granola bars
- ✦ **Mixed berry crumble bars \$41 a dozen**
- ✦ **Rocky road bars. \$45 a dozen**
- ✦ **Pumpkin protein power cookies . . . \$62 a dozen**
- ✦ **Raspberry vanilla coconut bar. . . . \$45 a dozen**
- ✦ **Hummus dip \$6 per person**
With choice of vegetables or pita
- ✦ **Dried fruit cups. \$10 per person**
Assortment of dried apples, cherries, dates, blueberries and apricots

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Grab and Go Individually Packaged

- ✦ Oat and honey bars **\$3 each**
- ✦ RX blueberry protein bar **\$7 each**
- ✦ Special K dark chocolate almond **\$3 each**
granola bars
- ✦ Made with Local peanut butter **\$5 each**
blondie bar
- ✦ Pringles original small can **\$4 each**
- ✦ Pringles sour cream and onion **\$4 each**
small can
- ✦ Doritos nacho cheese 70gr **\$4 each**
- ✦ Smartfood white cheddar popcorn 45gr. **\$4 each**
- ✦ Miss Vickies sea salt and malt **\$3 each**
vinegar potato chips 30gr
- ✦ Summer Fresh dill pickle hummus **\$7 each**
and crackers
- ✦ Salted and candied bagged nuts . . . **\$8.50 each**

Beverages

- ✦ Perrier and flavoured water **\$5.75 each**
- ✦ San Pellegrino 275ml. **\$5.75 each**
- ✦ San Pellegrino or Evian 750ml **\$10.50 each**
- ✦ Bottled water **\$4.95 each**
- ✦ Assorted fruit juice. **\$5.25 each**
- ✦ Premium fruit and vegetable juices . . **\$6.50 each**
- ✦ Assorted soft drinks **\$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 \$12 per person (based on a half roll per person)

✦ SANDWICHES Minimum 10 people. \$34

- Pastrami with grainy mustard, crispy pickles and rye bread
- Genoa salami with olive spread, shaved onion and lettuce on grilled sour dough
- Sliced turkey with sweet apple chutney and garlic aioli on a Euro sub bun
- Grilled vegetables, arugula and sun-dried tomato pesto on focaccia

Artisan green salad
Assorted cookies and squares

✦ WRAPS Minimum 10 people. \$37

- Grilled chicken Caesar with crisp romaine and shaved asiago cheese
- Roast beef with arugula, provolone cheese and black olive sun-dried tomato spread
- Grilled vegetables with feta, haloumi and smoked hummus

Greek salad
Assorted cookies and squares

✦ BOARDROOM Minimum 20 people \$38

- Sliced roast beef, roasted red peppers, Monterey jack cheese, pickles with Dijon chipotle aioli on grilled sour dough
- Grilled chicken, bacon, lettuce, tomato with honey mustard mayo on a Euro sub bun
- Smoked salmon, pickled onions, arugula and caper cream cheese on rye bread
- Seared tofu marinated with cilantro & lime, caprese guacamole, grilled vegetables on focaccia

Green salad with garden vegetables
Caesar salad
Selection of brownies, cookies and squares

✦ PIZZA PARTY Minimum 25 people \$36

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
Assorted cookies and squares

✦ POKE BOWLS LUNCH Minimum 20 people. \$38

- Tuna Bowl - Soba noodles, fresh shredded vegetables and sesame lime soy splash
- Chicken Bowl - Seared seasoned chicken breast with brown rice, edamame, carrot and lettuce shred with hoisin
- Veggie Bowl - Tofu, quinoa, mixed shredded vegetables, edamame, sweet sesame soy

Cream Puff Duo - Matcha mousse and chocolate and salted caramel

✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$40

Minimum 20 people

- Brown rice, soba noodles, baby kale and spinach mix
- Chilled lemon orange Sustainable Blue Atlantic salmon medallions, seasoned and grilled chicken breast, seared sesame tuna and sun-dried tomato pesto marinated chickpeas
- Julienned carrots, pea shoots, edamame, shredded red cabbage, blueberries and avocado
- Black sesame seeds, toasted pumpkin seeds, and crumbled goat cheese
- Chocolate avocado mousse cups with maple syrup and berries
- Raspberry acai coconut chia cups

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✦ **ITALIAN** Minimum 25 people **\$36**
 Caprese 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. **\$49**
 *Seafood chowder add \$4 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 with garlic butter demi
 Seafood casserole
 Hodge podge
 Donut wall, local maple sugar tarts and Oxford blueberry crisp

✦ **MEDITERRANEAN** Minimum 25 people **\$49**
 Tabouleh
 Greek salad
 Hummus and pita
 Beef Kofta
 Chicken souvlaki
 Roasted vegetables and halloumi
 Saffron rice
 Assorted macarons
 Hareesh - semolina and orange blossom cake

✦ **HARVEST VEGETARIAN FEAST BUFFET. . . . \$43**
 Minimum 25 people
 Tomatoes, hard-boiled eggs and Niçoise olives salad
 Grilled vegetable pasta salad
 Cauliflower and haloumi puttanesca
 Eggplant parmesan with basil, tomato and asiago cheese velouté
 Paella Verde – saffron rice with green vegetables
 Mini flourless chocolate torte with cream and raspberries
 Lemon curd and blueberry parfait cups

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Plated Lunch * Minimum 25 people / Priced per person

Includes assorted rolls with butter, choice of one starter or soup, one entrée and one dessert, with chef 's selection of potato or rice and seasonal vegetables and freshly brewed Starbucks coffee and teas

Starter

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

Soup

- + Roasted butternut squash (gf/veg)
- + Tomato and roasted red pepper (gf/v)
- + Wild mushroom bisque
- + Seafood chowder * Add \$4 per person

Entrées

- + Pan seared breast of chicken stuffed with . . . \$41
gouda cheese, mushroom and spinach with port wine jus
- + Herb crusted Sustainable Blue salmon . . . \$41
with tomato chutney
- + Grilled New York striploin steak with . . . \$44
Madagascar peppercorn seasoned mushroom bourbon sauce
- + Peppercorn sirloin with brie and red wine . . \$42
reduction
- + Roasted herb chicken supreme with . . . \$42
red wine demi
- + Pan fried herb flour dusted haddock with . . \$40
lemon butter and creamed peas
- + Eggplant and mushroom caponata . . . \$39
Grilled eggplant filled with balsamic glazed rain forest mushrooms, topped with vegan cheese (veg/gf)
- + Vegetarian cannelloni . . . \$39
Stuffed with tofu, ricotta and spinach with sun-dried tomato pesto mushroom velouté (v)

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Desserts

- + Double chocolate tart, butterscotch ganache with berries
- + Chocolate truffle cake with amaretto tuile and salted caramel
- + Vanilla bean cheesecake with raspberry chambord, fresh strawberries and white chocolate curls
- + Blueberry lavender grunt with whipped white chocolate cream
- + Lamington - chocolate and coconut covered sponge cake layered with strawberry compote
- + Vegan double chocolate cake, raspberry coulis, fresh berries and shaved dark chocolate (veg/gf)

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Reception

Platters

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

- ✦ **INTERNATIONAL CHEESES** \$300 S \$475 M \$700 L
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **DELI** \$185 S \$285 M \$390 L
Prosciutto, genoise, pepperoni, black forest ham, turkey and Montreal corned beef
- ✦ **FRESH FRUIT** \$250 S \$355 M \$530 L
Seasonal sliced fruit with yogurt or chocolate dip
- ✦ **VEGETARIAN**
GRAZING BOARD \$205 S \$310 M \$470 L
Goat cheese, provolone, smoked mozza, hummus, spinach dip, olives, beans, cherry tomatoes, carrots, cucumber, pita, crostini and crackers
- ✦ **CHARCUTERIE** \$375 S \$585 M \$890 L
Prosciutto, soppressata, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, pesto artichokes, olives, beans, dried fruit, fruit preserves, crackers, crostini and spiced pumpkin seeds
- ✦ **HOT SMOKED SEAFOOD** . . \$375 S \$595 M \$870 L
Smoked peppered salmon, mackerel, maple salmon, trout and crostini
- ✦ **JUMBO SHRIMP** \$175 S \$275 M \$480 L
Served with cocktail sauce and lemon wedges
- ✦ **SMOKED SALMON** \$375 S \$595 M \$870 L
Served with horseradish mousse, capers, red onion, crostini and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS** \$27 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 TABLE** \$2,675 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**
*Minimum four dozen - 3 each
 - Beef Burger with fried onions, sautéed mushrooms and chipotle aioli
 - Buffalo Chicken with shredded kale and pickled turnip slaw
 - Crab Cake with mango tomato chow and avocado aioli
 - Beyond Meat Veggie Burger with BBQ fennel and red cabbage slaw (v)
- ✦ **Mac & Cheese** Minimum 25 people **\$11**
 With parmesan herb crumbs
*Add BBQ pulled pork for \$3 per person or poached Atlantic lobster meat \$7 per person
- ✦ **Mini cocktail sandwiches** Minimum 25 people **\$19**
 Ham & cheese, smoked salmon, Montreal smoked meat and tofu with hummus
- ✦ **Mediterranean** Minimum 25 people. **\$20**
 Beef and chicken souvlaki with tzatziki and pita
- ✦ **Raw Bar** Minimum 25 people **\$30**
 Tuna crudo, scallop ceviche and shrimp cocktail
- ✦ **Tacos** Minimum 25 people. **\$15**
 Pork carnitas and black beans both served in soft shells with tomato, lettuce, salsa, sour cream and cheese sauce
- ✦ **Jars of salad station** (Based on 2 per person) **\$10**
Minimum 25 people
 - Baby kale caesar salad
 - Four bean and apple fennel salad with maple grapefruit vinaigrette
 - Corn and sun-dried tomato pesto, spiced walnuts, herb feta dressing
- ✦ **Chilled noodle boxes** Minimum 25 people **\$19**
 - Grilled chicken, soba noodles, edamame, toasted sesame, carrots and sweet soy sauce
 - Marinated tofu, vermicelli, lettuce, cucumber, tomato and ginger honey

Chef Attended Stations (Per Person)

*\$150 for two hours of Chef carving.

- ✦ **Smoked beef brisket carvery** Min 25 people. . **\$20.95**
 24 hrs braised and smoked brisket, pretzel buns, grainy mustard and horseradish cream
- ✦ **Chicken roulade** Minimum 25 people. **\$19**
 Prosciutto wrapped whole boneless chicken rolled with sun-dried tomato and haloumi with maitake mushroom demi
- ✦ **Roast sirloin** Minimum 50 people **\$17.50**
 With assorted house made rolls and condiments
- ✦ **Prime rib** Minimum 50 people **\$23.95**
 Atlantic prime beef, overnight roasted, with fresh baked rolls, au jus, horseradish and dijon
- ✦ **Tuna Tataki** Minimum 25 people. **\$21**
 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
- ✦ **Gnocchi** Minimum 25 people **\$22**
 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

Late Night Stations

- ✦ **Pizza** Serves 30 people **\$295**
 Pepperoni and meat lovers pizza and garlic fingers with donair sauce (*cauliflower crust is an option/gf*)
- ✦ **Mini Grilled Cheese** Serves 30 people **\$240**
 Classic and bacon with onion jam (gluten-free option is available)
- ✦ **Poutine** Serves 30 people **\$290**
 Crispy fries with gravy and cheese curds
- ✦ **Donair** Serves 30 people **\$250**
 An East Coast Favorite, pita stuffed with gyro beef, chopped onion and tomato with homemade donair sauce

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Hors d'oeuvres *Minimum three dozen

\$51 per dozen

COLD

- + Apple peach wood smoked salmon on rye bread with horseradish mousse and capers
- + Sweet chili shrimp and chorizo skewer (gf)
- + Beet root, caramelized onion and goat cheese tarte tatin
- + Duck confit and fig bruschetta on rye crostini
- + Salmon tartar with caper crème fraiche and balsamic pearls in sesame cones
- + Pistachio crusted goat cheese and prosciutto skewers (gf)
- + Deviled baby potato with mustard mashed potato (gf/veg)
- + Corned beef on rye croutons with horseradish crème, sauerkraut and grainy mustard

HOT

- + Barbeque pulled chicken on fried rosti sweet potato (gf)
- + Vegetable ratatouille on seared polenta with blood orange gel (gf)
- + Mini Chicken Shawarma - mini pita stuffed with spiced grilled chicken, pickled turnip and tzatziki
- + Mini steak frites with chipotle aioli
- + Mini salt cod fish cake with green tomato chow (gf)
- + Beef and Boursin stuffed mini potatoes (gf)
- + Mini pulled pork on ciabatta bun
- + Fried truffled mac and cheese bites

\$59 per dozen

COLD

- + Mini lobster rolls (\$64 per dozen)
- + Tuna tataki bites with chili threads and sesame sweet soya aioli
- + Barbeque duck with hoisin leek on blini
- + Fresh vegetable roll wrapped in rice paper with peanut tamarind dipping sauce (gf/v)
- + Sliced beef tenderloin with horseradish cream and sea salt roasted red pepper on crostini (gf)
- + Shrimp cocktail with saffron aioli (gf)
- + Tuna crudo spoons with lime and pepper jelly (gf)
- + Smoked Salmon with horseradish cream cheese and caper aioli on rye crostini

HOT

- + Buttermilk fried chicken slider with pickled slaw and honey tomato spread
- + Mini crab cakes with pineapple tomato chow (gf)
- + Duck confit on fried polenta with blood orange gel (gf)
- + Truffled arancini and pesto velouté
- + 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

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Sweets

- ✦ Cupcakes *Minimum two dozen **\$48 a dozen**
Assorted flavours
- ✦ Donut wall *Minimum two dozen **\$51 a dozen**
Pastry chef's daily inspirations
- ✦ Chocolate dipped strawberries **\$46 a dozen**
Belgian chocolate *Minimum two dozen
- ✦ Assorted cookies and shortbreads. **\$42 per dozen**
- ✦ Elegant treats *Minimum five dozen. . . . **\$52 a dozen**
Chocolate salted caramel eclair, Yuzu white chocolate madeleine, petite mousse cakes, mini cheesecakes, strawberry macaron tart and chocolate passionfruit tart
- ✦ Assorted homemade bars **\$50 a dozen**
*Minimum five dozen
Double chocolate brownie bar
Strawberry cheesecake bars
Lemon lavender bars
Opera cake bars
- ✦ Crêpes Flambé Minimum 25 people. . . **\$13 per person**
\$150 for chef attended station for 2 hours
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

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Dining



Dinner Buffet *Minimum 50 people

\$55 per person for one entrée, \$64 per person for two entrées, \$75 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
- ✦ Broccoli and cheddar
- ✦ Spicy Thai coconut chicken
- ✦ Seafood chowder * Add \$4 per person

Salad

- ✦ Traditional caesar
- ✦ Grilled apple and sundried tomato with mixed greens, carrots, beets and maple vinaigrette
- ✦ Caprese salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- ✦ Baby kale salad with cashews and shaved brussels sprouts
- ✦ Steakhouse chopped salad – iceberg, carrots, chickpeas, beans, tomatoes, beets with citrus 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
- ✦ Garlic rubbed roast beef with Madagascar peppercorn jus
- ✦ House made meat lasagna with three cheese topping
- ✦ Chicken breast stuffed with sun-dried tomatoes and goat cheese in a cajun alfredo sauce
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Roasted lamb leg with sundried tomato and garlic demi
- ✦ Corn bread and herb crusted pork loin with chorizo demi
- ✦ 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
- ✦ Cod picatta with caper butter sauce
- ✦ Rum and maple glazed Sustainable Blue Atlantic salmon
- ✦ Eggplant and mushroom caponata - grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with Daiya cheese (gf/veg)
- ✦ Pumpkin risotto stuffed peppers with Parmesan and puttanesca

Dessert Buffet

- ✦ **Maritimer**
Blueberry grunt, haskap chocolate mousse cake, apple cinnamon crisp, maple sugar pie and pecan tarts
- ✦ **Sweets table**
Assorted tarts, cheesecakes, layer cakes, macarons and truffles
- ✦ **Pinnacle**
Chocolate truffle cakes, black forest mousse cakes, mini opera cake, caramel Bailey's chocolate tart 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 rilette, 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 \$6 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 choice of one soup or appetizer, choice of one entrée, choice of one dessert and freshly brewed Starbucks coffee and tea.

Two different entrées may be chosen with the third being vegetarian for an additional \$3.95 per person.

Additional soup or appetizer may be added for an additional \$8 per person per course. Sorbet course may be added for an additional \$5 per person.

Appetizers

- + Mesclun herb salad, grilled bosc pear, crumbled goat cheese and spiced pecans with balsamic and olive oil dressing
- + Pickled melon, shaved fennel, bocconcini and ricotta with white balsamic dressing
- + Caprese salad - sliced mozza, tomatoes, fresh basil, olive oil and drizzled with balsamic glaze
- + Grilled apple, sundried 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
- + Vegetable tartlet
Balsamic onion and spiced pressed apple with pumpkin ricotta
- + Reuben crisp
Shaved cured beef, horseradish aioli, grainy mustard and rye bread crisp
- + Salmon tataki (add \$2 per person)
Seared Sustainable Blue salmon with tofu vegetable ponzu

Soup

- + Roasted butternut squash and pear (veg/gf)
- + Roasted red pepper tomato bisque (v/gf)
- + Tomato basil bisque (v/gf)
- + Wild mushroom bisque
- + Lobster bisque (add \$4 per person)
- + Seafood chowder (add \$4 per person)

Sorbet

- + 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 15% 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 **\$57**
duxelle, roasted herb red potato with a red wine jus
- ✦ Atlantic crab cake with black pepper aioli, **\$61**
grilled lemon, roasted tomato, grilled corn niblets and jalapeno relish
- ✦ Grilled 12oz prime rib of beef, herb **\$69**
mashed potato, Yorkshire pudding with merlot jus
- ✦ Seared Sustainable Blue Atlantic salmon with . . . **\$57**
maple dijon glaze, hickory smoked fingerlings, Miso saffron sauce
- ✦ Grilled 10oz striploin, three peppercorn **\$75**
rubbed, Yukon gold mashed potato, buttered beans with a bone marrow jus
- ✦ Crab crusted cod with prickly pear edamame . . . **\$56**
purée and butter poached heirloom carrots
- ✦ Panko breaded chicken breast topped with . . . **\$58**
asiago and parmesan cheese, herb roasted fingerling potato with Provencal tomato sauce (gf)
- ✦ Bone-in beef short rib - 8hr red wine braised . . . **\$66**
beef short rib, German style smashed potato, asparagus with peppercorn demi
- ✦ Herb crusted pork loin with apricot stuffing, . . . **\$56**
Yukon gold herb mashed potato with red wine and pear demi glaze
- ✦ Vegetarian cannelloni - Stuffed with tofu, **\$54**
ricotta and spinach with sun-dried tomato pesto mushroom velouté (v)
- ✦ Eggplant and mushroom caponata - grilled **\$54**
eggplant filled with balsamic glazed rain forest mushrooms and topped with vegan cheese (veg/gf)
- ✦ Pumpkin risotto stuffed peppers with **\$54**
Parmesan & puttanesca (v)

Dessert

- ✦ Vanilla layer cake, passion fruit curd, mango gel with tropical fruit
- ✦ Vanilla bean cheesecake with raspberry chambord, fresh strawberries and white chocolate curls
- ✦ Chocolate truffle cake, amaretto tuile and salted caramel
- ✦ Vanilla bean crème brûlée with pistachio macaron
- ✦ Coconut cream tart with lemon curd and fresh berries
- ✦ Double chocolate tart, butterscotch ganache with berries
- ✦ 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 fraiche 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 biscotti 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, Akario, 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, Benjamin Bridge	\$5.75
piquette 0%, bluff canned mocktails	
+ Soft drinks	\$4.75
+ Bottled water	\$4.75
+ Mineral water	\$5.25
+ Juices	\$4.75
+ 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 **\$45**
- + Pinot Grigio, Bolla, Italy **\$48**
- + Tidal Bay, Lightfoot & Wolfville, Nova Scotia. **\$52**
- + Sauvignon Blanc, Oyster Bay, New Zealand **\$58**
- + Vermentino, Tenuta Ammiraglia, **\$63**
Frescobaldi, Italy
- + Chardonnay, Joel Gott, USA **\$75**
- + Ancienne Chardonnay, **\$98**
Lightfoot & Wolfville, Nova Scotia
- + *Rosé, Côtes de Roses, **\$55**
Gerard Bertrand, France

Red

- + Cabernet Sauvignon, Alario, Chile. **\$45**
- + Reserve Malbec, Don David, Argentina **\$48**
- + Chianti Classico, Cecchi, Italy **\$52**
- + Cabernet Sauvignon, IGT, Ammiraglia. **\$58**
Terre More, Frescobaldi, Italy
- + Syrah, Cotes Du Rhone Rouge, **\$64**
Guigal, France
- + Merlot/Cabernet, Chateau Le Puy, **\$89**
Emilien, France
- + Ancienne Pinot Noir, **\$98**
Lightfoot & Wolfville, Nova Scotia

Champagne And Sparkling

- + Villa Conchi, Cava, Spain. **\$55**
- + 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

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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 15% 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 has more than 30% variance to 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 \$550 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$175 labour fee will be applied for the first three hours of service, and \$45 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, \$45 per hour for a hosted coat check with a minimum of 3 hours.

Chef attendant - \$150 for 2 hours

Food attendant - \$45, minimum of 3 hours

Additional bartender - \$45 per hour, minimum of 3 hours

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

Corkage fee per bottle of wine - \$30