



Weddings Guide



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Contact us today to start planning!!

DUNDEE

Dundee Resort & Golf Club is Cape Breton, Nova Scotia's best kept secret.

More & more couples are choosing the romance of Dundee Resort & Golf Club as the destination of choice for their wedding.

Dundee, complete with its 18-hole professional golf course, encompasses 550 acres of pristine wilderness overlooking the magnificent Bras d'Or Lakes.

The Resort's expanded conference and event space, its Three and a half stars Canada Select rating and readily accessible Atlantic Canada location make it the "jewel of Cape Breton Island" and perfect for your special day.





CIAD MILE FAILTE

One Hundred Thousand Welcomes!

Your family and guests are welcome to enjoy the grounds, our expansive deck, hiking trails, and waterfront. A round of Golf or a day of play at the lake is a must!

Browse the Pro Shop, before an enticing meal at MacRae's Dining Room, or share a yarn at Chanters Pub where Cape Breton talent is often heard.

The indoor pool and sauna are available throughout your stay.

Dundee Resort and Golf Club offers easy access to St. Peter's Canal, Le Noir Forge Museum, Marble Mountain Museum and a little further out, the world-famous Cabot Trail. Beautiful views of the lake provide picture perfect moments your guests will want to share!

Let us help make your Special Day truly memorable! Our Conference & Event Coordinator looks forward to working with you to create a unique experience to last a lifetime.

Accommodation

The main lodge offers 60 deluxe and traditional air-conditioned rooms overlooking the golf course or Bras d'Or Lakes. There are 38 cozy cottage units. Dundee Resort is non-smoking and pet friendly.

Hosting your wedding with us is made easy, with plenty of room for all of your family and guests to stay! No need to worry about driving to multiple locations, it can all be held right here on site, from start to finish.

Dundee





Wedding Locations

We have multiple locations on-site that can accommodate your ceremony needs. Our most popular is our lakeside ceremony on our front lawn, however we can also host on our beautiful clubhouse deck (particularly in the case of inclement weather) or even right on the golf course!

We will do our very best to accommodate your wants and needs to ensure your day is exactly as you have envisioned it.

Conference Facilities

MEETING ROOM	DIMENSION	BOARDROOM	THEATRE	BANQUET	RECEPTION	RATES
West Bay	40x80 (3200')	NA	250	175	250	\$1900.00
Chanter's Pub	28x46 (1288')	NA	NA	75	75	\$500.00
Bras d'Or	32x39 (1248')	40	125	80	125	\$500.00
Pringle	20x29 (400')	20	NA	24	50	\$300.00
Dundee	21x21 (441')	14	NA	14	NA	\$300.00
Black River	20x30 (600')	20	35	NA	50	\$300.00
Pavilion	40x80 (3200)	NA	NA	220	220	\$3500.00

Please note these are maximum numbers. If seating arrangements are different from Resort plan it may lead to limiting the number of guests we can serve.

Weddings Facilities & Services

LAKESIDE CEREMONY

Wedding setup including 200 chairs & PA System
Alternate arrangements in case of inclement weather
Rehearsal the evening prior to ceremony
Add a Champagne Toast for \$9.00 per person

\$700.00 +tax

DINNER MENU PRICES

\$49 to \$ 62 per person

Includes – linen tablecloths and napkins (white or black)
Skirting of the head table, gift, DJ, cake & guest book tables
Podium & mic

Cake cutting and tray to return to cake table

\$90 Cake Cutting Fee

DECORATING BY RESORT STAFF

Our staff will be happy to put finishing touches to your arrangements.

\$800.00 +tax

All Prices plus 18% Gratuity and 15% Tax

Wedding Experience Selections

YOUR REHEARSAL PARTY

Share the evening with family & friends at
MacRae's Dining Room, Private Meeting Room or
on our Deck.

Our Events Coordinator will be happy to assist in planning your special evening.

Ask for menu

Supreme of Chicken

Braised Beef short ribs

Grilled Striploin

Roast Prime Rib of Beef

Fillet Mignon

Vegetable Timbale

Roast barren Beef

Beef Skewers

Thai style Beef stir-fry and peppers

Beef bourguignon

Blackened Atlantic salmon

Butter poached Haddock

Rack of Lamb

Shawarma ciabatta crisp

Beef Tenderloin and Potato Martini

All Prices plus 18% Gratuity and 15% Tax

Wedding Experience Selections

Receptions Display

Shrimp Tower

100 pieces \$385

Oyster Bar

Dozen \$59
(minimum 6 dozen)

Atlantic smoked salmon

(up to 30) guests
\$199

Bruschetta tasting

serve (up to 30) guest

\$165

Fruit Kebobs

Cantaloupe, honey dew &
watermelon with Pineapple
and Strawberry
\$41/ dozen

*Figs, brown sugar and
toasted almond baked Brie*

serve up to 10 people
\$75

Open Face Sandwich Trays

Small \$75
Medium (30 pieces) \$125
Large (42 pieces) \$155

Italy inspired antipasto Platter to serve (up to 30) guest

\$185

Mezza Platter

Large - \$105

Ask for Menu

Groomsmen Golf Package

Put together a golf outing for the gentlemen the day prior to the wedding. We can help with planning a special afternoon that can run right into your rehearsal supper.

Ask for details on package pricing.

All Prices plus 18% Gratuity and 15% Tax

Wedding Food & Beverage Packages

Whether you want something quick and simple, or fancy and elaborate—we've got the menu for you! Below are samples of options you can choose from, or if you have a particular menu in mind, let us know what you are thinking and we will do our best to build a package to fulfill your needs.

CUSTOM PACKAGES TO SUIT YOUR BUDGET

Your wedding will be unforgettable with Dundee Resort. Let us start planning now



Hosted Bar Packages

The following packages are available to complement your dining experience.
A la Carte pricing for additional beer, wine and liquor selections is available upon request.

Premium Bar Package

\$33 per person (1 hour) Each additional hour is \$6 per person (up to 4 hours total)

- Grey Goose
- Tanqueray
- Glenfidich
- Espolon Tequila
- Malibu
- Kahlua
- Bailey's
- Captain Morgan
- Disaronno
- Southern Comfort
- Bud Light
- Michelob Ultra
- Stella
- Corona Light
- Moosehead
- Oland
- Breton Black Angus
- Keith India Pale Ale
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon
- Rose
- Sparkling

Standard Bar Package

\$29 per person (1 hour) Each additional hour is \$4 per person (up to 4 hours total)

- Smirnoff
- Tanqueray
- Jack Daniels
- Sauza Tequila
- Malibu
- Kahlua
- Bailey's
- Bacardi
- Bud Light
- Michelob Ultra
- Stella
- Corona Light
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio

Beer & Wine Bar Package

\$24 per person (1 hour) Each additional hour is \$3 per person (up to 4 hours total)

- Bud Light
- Michelob Ultra
- Stella
- Corona Light
- Moosehead
- Oland
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio
- Rose
- Sparkling

Pre-Reception Hors d'oeuvres (Hot)

The Dundee Resort & Golf Club offers a wide selection of gourmet appetizers available to order in convenient quantities based on your anticipated guest count. Your selections of appetizers will be beautifully displayed for guests to enjoy.

Pricing is per 12 pieces of each appetizer Minimum of 3 dozen per selection

ASK FOR MENU

<i>Seafood</i>	Digby Scallops wrapped in double smoked bacon and maple	37\$
	Shrimp "Pakora" (fritters) with lentil & Cilantro batter	36\$
<i>Beef & Pork</i>	Beef wellington with gorgonzola, bacon, and mushroom ragout	37\$
	Rack of Lamb Frenched lollipop chop Malai – marinated chops in sour cream, yogurt, and East Indian spices	52\$
	Beef sliders with Dijon mustard and Emmental cheese	37\$
	Pulled bourbon bbq pork upside down sliders melted cheddar and pickles	37\$
<i>Poultry</i>	Tandoori marinated chicken skewer with spiced tomato, butter cream sauce drizzle	33\$
	Quilled fish & chips haddock in a tartare sauce batter with pickle and chip	30\$
	Donair wellington with creamy tahini and roasted pepper	33\$
<i>Vegetarian</i>	Spanakopita Mini Purse with feta and spinach	32\$
	Chickpea falafel green garlic, black lemon tahini, sriracha silken tofu, pickled vegetables	32\$
	Northern India mini vegetable samosa cilantro, yogurt chutney	31\$
	Mushroom Caps Filled with Spinach & Artichoke Dip	33\$

All Prices plus 18% Gratuity and 15% Tax

Pre-Reception Hors d'oeuvres (Cold)

For our cold selection we use freshest of the ingredients. These are some of the best sellers, our Chef will be happy to accommodate incase you have any special request.

Prices per dozen—Minimum of 3 dozen per selection

ASK FOR MENU

*Nova Scotia
Smoked Salmon*

\$32 Per dozen

Caprese style skewers

35\$ per dozen

Mango summer roll

33\$ per dozen

Salmon tartare

38\$ per dozen

Crispy lentil vol au

42\$ per dozen

Baby romaine Caesar salad

34\$ per dozen

*Medjool dated filled with creamy goat cheese
cinnamon and walnuts wrapped in prosciutto*

\$33 Per dozen

*Rosemary roasted, sliced thin, tender beef with port reduced mushroom & onion
duxelle on light rye crisp*

\$36 Per dozen

Bocconcini cheese

\$34 Per dozen

Sesame crusted Tuna

\$42 Per dozen

Ice wine marinated watermelon

\$34 Per dozen

All Prices plus 18% Gratuity and 15% Tax

Appetizer Course

(Compose Your Own, Unique Plated Meal)

All plated dinners include: Baskets of Scanway Bakery fresh, Chef crafted breads & butter.
Fresh brewed dark roast coffee & tea. Please select one of our delicious appetizers:

Soup Selection

Roasted Tomato Soup

Fire roasted Roma tomatoes
pureed with garlic & sweet basil
leaves,

Roasted Butternut Squash Soup

With toasted pumpkin seeds, chopped
chives & nutmeg Chantilly.

Atlantic Seafood Chowder

Rich and creamy chowder loaded with
Maritime seafood including salmon

Potato Leek Soup

A creamy classic with double smoked
bacon & chive sour cream

Kale and Citrus

Artisan green kale, sweet potato,
pomegranate, grapefruit, pears, pumpkin

Salad Selection

Watermelon, Feta and Arugula Salad

Cherry tomato and balsamic
orange vinaigrette

Radicchio and Buttermilk Salad

Toasted pecan, caramelized grapes, arugula
mixed micro greens and buttermilk
dressing Greens and Berries

Baby Spinach Salad

With tart pomegranate seeds, soft sun-
dried tomato, tandoori spiced pecans

Tuscan Caesar Salad

Baby romaine, crisp local pancetta, shaved
asiago cheese

Deconstructed Fattoush Salad

Romaine heart, farmers micro green
wrapped around pita

Ask for Menu

All Prices plus 18% Gratuity and 15% Tax

Plated Dinner

At Dundee Resort & Golf Club you will not only receive the attentive service you would expect, but also superb food prepared with fresh ingredients and an eye for culinary excellence.

(Compose Your Own, Unique Plated Meal)

All plated dinners include: Baskets of Scanway Bakery fresh, Chef crafted breads & butter.
Fresh brewed dark roast coffee & tea

Ask for Menu

Braised Beef short ribs (boneless)	\$56 per guest
Roast Prime Rib of Beef	\$61 per guest
Stuffed Breast of Chicken	\$52 per guest
Herb Marinated Breast of Chicken	\$49 per guest
Grilled Striploin	\$54 per guest
Beef and Salmon	\$57 per guest
Beef and Shrimps	\$58 per guest
Chicken and Salmon	\$54 per guest
Vegetable Timbale	\$49 per guest
Stuffed Atlantic Haddock	\$56 per guest
Slash 'N Burn Filet of Atlantic Salmon	\$50 per guest

All Prices plus 18% Admin and 15% Tax

*Ask for Menu for Starch, Vegetable and Dessert options

All Prices plus 18% Gratuity and 15% Tax

Buffet Dinner

Dundee Resort & Golf Club & Scanway offers diverse Buffet Dinner packages to choose from to provide your guests with a wonderful dining experience. (Compose Your Own, Unique buffet)

All buffet dinners include: Baskets of Scanway Bakery fresh, Chef crafted breads & butter.

Ask for Menu

Please select two of your favorite salads

Artisan Leafy Green Salad

Spinach Salad

Black Quinoa Salad

Compound Salads

Chickpea Salad

Orzo Salad

Red Potato Salad

Chopped Mediterranean Salad

Please select two of your favorite entrée options

Stuffed Chicken

Herb Chicken

Butter Chicken

Roast barron Beef

Thai style Beef stir-fry and peppers

Maple glazed plank sides of salmon.

Grilled Salmon

Please select three of your favorite sweet endings for your buffet

Donut hole cakes

Milk and Dark Chocolate mousse

Berry Fresh Fruit Tart

Mason Jar Strawberry Shortcake

Flourless Chocolate Espresso
Cake

Tuscan style Tiramisu Cake

Cheesecake: pick one

Blueberry crumble cheesecake New York cheesecake with blueberry compote, oatmeal cookie crumble and vanilla Chantilly.

Chocolate Baileys cheesecake with chocolate ganache, dulce de leche caramel and torched meringue Vanilla

Vanilla cheesecake topped with raspberries and blueberries glazed with apricot

Pie Selections

Nova Scotian Blueberry Pie or Strawberry and Rhubarb

59\$ per person

Minimum 50 guests

Additional entrée - \$5.75
per person

ALL BUFFETS WILL BE SET UP FOR NO LONGER THAN 2 HOURS
Please advise staff if head table is to be served prior to their dinner guests

Display of Sinful Miniature Sweets

We offer a variety of excellent selections available to completely customize your dining experience.

Please select from the following:
by dozen and 3 dozen minimum

Mini Cupcakes

\$30

Mini fruit tart

\$32

Scanway's delectable Florentines

\$24

Miniature bread and butter pudding

\$31

Brownie milkshake with rum cream

\$38

Scanway's delectable Florentines

\$24

Cheesecake bites with caramel drizzle

\$32

Milk and dark chocolate mousse with crunch

\$30

Chocolate shooters with baileys

\$38

Chocolate dipped mini macaron

\$32

Chocolate dipped strawberries

\$28

Scanway's Donut Tree

(minimum 50 donut for tree display)

\$32

Receptions Action Station

Minimum 40 people. Less than 40 more than 30 - \$3.50 per person; \$100 attendant fee

Roasted Prime Rib

\$475 (serves 25)

Horseradish cream, burgundy reduction silver dollar rolls

Baked Salmon Wellington

\$210 (serves 15)

Spinach duxelle and dill cream sauce

Comfort mashed potato bar

\$9.50/person

Smoked bacon, aged cheddar, crumbled blue cheese, green onions, sautéed onions, edamame beans, maple gravy

Tandoori Kebab Bazar

\$ 21/person

Clay oven cooked Chicken in butter cream sauce and beef kebab with Raita (yogurt dip)

Mumbai Street Vegetarian

Food Stall

\$ 16/person

Griddle Cooked Potato cutlets (patties with paneer and peas) with Chickpea masala

Taste of Maritime

\$14/per person

Pan seared Digby Scallops, Atlantic smoked salmon -Horseradish and dill crème fraiche and fresh lemon, rye bread, pumpkinseed and sliced baguette, Cold Water shrimps, garlic, and olive oil.

Seafood Chowder

\$9.50/person

Rich & creamy Nova Scotia chowder with salmon, haddock, shrimp & scallop-

Beef Tenderloin and Potato

Martini

\$21/person

Carved beef tenderloin over top of basil mashed potatoes topped with melted oka cheese and sauced with a charred tomato vinaigrette served in a martini glass

Ask for Menu

All Prices plus 18% Gratuity and 15% Tax

Late Night Snack

Late Night Snacks served from 9pm to 11pm only

*Tandoori Chicken Wraps
with Coriander Chutney*

\$7.75 per person

*Breaded Chicken wing with hot
and mild sauce*

\$38/dozen (minimum 10 dozen)

*Baskets of Torched Pita,
Tortilla chips and Naan bread*

Dips (3) – spinach & onion / tzatziki/
roasted red pepper & chickpea puree

Small platter \$68.00

Medium platter \$87.00

Large platter \$99.00

*Denair or Shawarma
Station*

(Chef fee \$100 for 3 hours)
\$7.50 (minimum 100 guests)

*Late night version of Poutine
Station*

\$6.50 per person

Add pulled pork for additional 1.50
per person.

Fancy tea sandwiches

“Crusts off and cut in quarters” These elegant sandwiches are sure to delight!
Rotisserie chicken- tandoori chickpea puree, feta cheese & roasted onion, egg salad with fine diced red onion, cold smoked Atlantic salmon & dill cream cheese, crisp cucumber with lemon zest mayonnaise, & grilled asparagus with whipped cream cheese

Made with variety of bread, may include beet breads, ancient grain quinoa bread, multi grain & whole wheat.

Small 24 pieces \$70

Medium 48 pieces \$97

Large 68 pieces \$129

All Prices plus 18% Gratuity and 15% Tax

Entertainment & Music Fees

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

1 to 100 people	Music without dancing	\$20.56 Fee + \$3.08 HST = \$23.64
101 to 300 people	Music without dancing	\$29.56 Fee + \$4.43 HST = \$33.99
1 to 100 people	Music with dancing	\$41.13 Fee + \$6.17 HST = \$47.30
101 to 300 people	Music with dancing	\$59.17 Fee + \$8.88 HST = \$68.05

Contacts for 3rd Party Services

Flowers	Phone
■ Lynn's Flowers & Gift Shop	902 535 2377
■ Trinity's Florals	902 241 2547
■ Glorious Flowers	902 625 5934
Hairdressers	Phone
■ Cutting Edge Studio	902 625 3181
■ Secrets Spa & Hair Design	902 625 7721
■ Edwina's Hair Styling	902 535 2300
DJ Services	Phone
■ Barrett's Privateers DJ Services	902 625 2824
■ Eastbound	902 591 1011
■ Dance Express	1-866-847-0050
Photographers	Phone
■ Michelle Campbell Photography	902 631 2814
■ Ratchford Photographic	902 794 8880
■ Steven Rankin	902 323 1116
■ Hind Hard Studios	902 322 3095
Justice of the Peace	Phone
■ Denis Bernard, St Peters, NS	902 535 3444
■ Fulton MacPherson, Port Hawkesbury, NS	902 625 0432
■ Dana Hunt, Martinque, NS	902 226 0105
■ Karen Foye, Port Hawkesbury, NS	902 625 3665
■ Debbie Phillips, St Peter's NS	902-227-5664
Rentals	Phone
■ Tracey's Wedding and Party Décor	902 577 2230
■ Island Decorators	902 631 4261
Wedding Cakes	Phone
■ Cakes by Emmy	902 623 0944
■ Erica's Cakes	www.ericasampson.ca or www.facebook.com/ericascakeshop/

Our Policies

Banquets require a guaranteed number of guests. Should the number of guests served exceed your guarantee, our charges will reflect the number actually served. We prepare for approximately 5% more than your guaranteed number.

Confirmation of Guaranteed Number of Guests must be received 7 days prior to event. Menu selections must be made two weeks prior to your event in order to guarantee your selection.

All private room functions will be subject to one master bill.

A \$1000.00 non-refundable deposit is required to confirm your booking. A further deposit of 50% of anticipated food and beverage costs is required 60 days prior to your event, the balance due 7 days prior. Dundee Resort will reimburse any balances within one week after the event. All Special equipment required to be determined prior to your event.

The Resort reserves the right to inspect and regulate all private parties, meetings and receptions. The Resort will not assume responsibility for personal property or equipment brought into the property. The Resort reserves the right to charge for any damage caused by any group member.

Bar: All alcoholic beverages served at your event site, must be licensed by the Nova Scotia Liquor Commission and provided by the Resort. No exceptions! Alcoholic beverages cannot be brought in from outside sources, including donated liquor. No food or beverage may be removed from your event site. A private cash or host bar can be provided. Should sales be less than 350\$, a set up fee of 125\$ will apply along with the fee for the bartender after three hours.
All Prices plus 18% Gratuity and 15% Tax

Rooms: Pre- assigned conference rooms are subject to change without notice.

All prices are subject to 15% HST. All services contracted outside the Resort property are subject to a 20% service fee and 15% HST.

For example: entertainment, florists, photographers and off-site tours