



LORD NELSON  
HOTEL & SUITES

# contents

DETAILS

MORNING

AFTERNOON

RECEPTION

EVENING

BEVERAGES

## FUNCTION SPACE

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

## MENU SELECTION

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

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

## PRICING

A service charge of 18% is applied to all food or beverage products prior to applicable taxes.

A sales minimum of \$495 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$150 labour fee will be applied for the first three hours of service, with \$36.50 per hour per bartender to be applied for any additional hours.

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

All charges are subject to service charge and applicable taxes.

## RESTAURANT

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

## ALCOHOLIC BEVERAGES

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

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

## SMOKING

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

## TIMELINE & GUARANTEES

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

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

The hotel bases all price quotations on volumes reflected in the above event details, expected attendance, and reserved guestrooms. Any change in current requirements may result in price changes based on a change in volume.

The minimum guarantee for all breakfast and lunches is 25 guests and for receptions and dinners is 50 guests. Should you choose to guarantee less than these minimums, there will be a \$10 per guest fee added to the price of your menu.

The hotel reserves the right to increase guarantee if the amount of food ordered has more than 30% variance to the expected attendance, additional food to be charged accordingly to the client.

## CANCELLATION

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

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

## SET UP & TIME

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

## ENTERTAINMENT & MUSIC

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, administer fees for all events in which music or entertainment are employed. These fees, ruled by the Copyright Approval Board of Canada, range between \$20.56 and \$174.79 depending on the banquet room capacity.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. The associated fees range between \$9.25 and \$78.66 depending upon the banquet room capacity.

## DELIVERIES & MATERIALS

Any materials sent to the hotel must be appropriately labeled and addressed to ensure deliveries are not refused and available when required. Please ship materials to arrive at least three days in advance of the event. The Lord Nelson Hotel & Suites does not accept liability for equipment, goods, displays, or other materials which arrive or fail to arrive at the hotel. Your group is responsible for insuring its property for loss or damage.

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

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

## EVENT LOCATION

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

## MANAGEMENT RIGHT

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

## LIABILITY

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

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

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

## CATERING TEAM

### EXECUTIVE CHEF, Erwin Palo

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

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

### PASTRY CHEF, Elisa Velazquez

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

### EVENTS & CATERING MANAGER, Julie Streight

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



morning



**Includes fresh Starbucks brew and Tazo teas**  
**Add orange or cranberry juice \$5 per person**

## Breakfast buffet Priced per person

### **Continental**

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

### **Mind-full breakfast**

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

### **Nova Scotian** Minimum 25 people

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

### **Canadian** Minimum 25 people

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

**\$23**

**\$25**

**\$31**

**\$34**

### **Western** Minimum 25 people

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

### **Hotel classic** Minimum 25 people

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

### **Pancake breakfast** Minimum 25 people

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

### **Build your breakfast sandwich** Minimum 25 people

Fried egg, sausage patty or bacon, cheddar cheese, croissant, tea biscuit, English muffin, white or whole grain sliced bread, assorted spreads, and whole fruit

**\$29**

**\$28**

**\$27**

**\$27**

## Boxed breakfast

Priced per person

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

Items can be made gluten free upon request

### **Breakfast Sandwich \$18**

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

### **Ham and Cheese Croissant \$18**

Sliced breakfast ham and cheese on homemade croissant

### **Egg and cheese breakfast sandwich \$17**

Buttered English muffin with scrambled egg and aged cheddar

### **Smoked Salmon Bagel \$19**

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

### **Vegetarian Bagel \$16**

Cucumber, avocado cream cheese mix, on toasted bagel.

### **Granola Parfait \$16**

Honey toasted granola with yogurt and seasonal berries.

### **Burrito \$18**

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

### **Vegetable Burrito v \$18**

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

### **Vegan Burrito v \$19**

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

## Wake ups

### **Individual yogurt \$4 each**

Fruit, vanilla or lactose-free vanilla

### **Granola yogurt parfait \$8 each**

Almond granola, vanilla yogurt, and seasonal berries

### **Berries and yogurt \$9 each**

Seasonal berries with vanilla or strawberry yogurt

### **Whole fresh fruit \$5 each**

Bananas, apples, oranges or pears

### **Fruit cup \$9 each**

Fresh cut seasonal fruit with yogurt honey dip

### **Cereal \$9 a person**

Assorted individual cereals and 2% milk

### **Breakfast sandwich \$10 each**

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

### **Chilled hard-boiled eggs \$30 per dozen**

## Baked bests

### **Assorted pastries \$44 a dozen**

House baked Danishes, muffins, and croissants

### **Gluten free muffins \$49 a dozen**

Chocolate or blueberry

### **Gluten free brownie \$5 each**

Individually packed

### **Chocolate croissants \$45 a dozen**

House baked with chocolate filling

### **Cinnamon buns \$45 a dozen**

House baked topped with cream cheese icing

### **Bagels \$40 a dozen**

Assorted flavors and cream cheese

## Comfort breaks

### Health full \$15

House made granola bars , individual yogurt, baked potato chips, and seasonal whole fruit

### Sweet stuff \$14

Assorted jumbo cookies, rocky road bars, and seasonal whole fruit

## Nutrition breaks

### Individual mixed nuts \$7

Dark chocolate dip with pistachio biscotti \$7

### Shrimp cocktail \$18

Smoked salmon and asparagus roll \$18

### Citrus cocktail \$9

Veggies and dip \$8

## Baked bests

### Scones \$48 per dozen

Fresh home-made scones with assorted jams and butter

### Sweet loaves \$44 per dozen slices

Sliced banana, corn, or mixed berry bread

### French pastries \$35 per dozen

Pain au chocolat and apple turnovers

### Chocolate strawberries \$40 per dozen

Dipped in Belgian chocolate

### Jumbo cookies \$35 per dozen

House baked assortment

### Butter tarts \$32 per dozen

Creamy butter tartlets

### Pecan tarts \$32 per dozen

Tartlets with roasted pecan and caramel

### Churros \$35 per dozen

With chocolate and caramel dipping sauce

### PBC tart \$35 per dozen

Rich peanut butter and chocolate ganache tartlet

## Snacks

### Fruit kebab \$8 each

Fresh cut with honey yogurt dip

### Granola bar \$8 each

House made and all natural

### Potato chips \$3.25 each

Individual Bags

### Candy bars \$3.25 each

Assorted varieties

### Whole fruit \$5 each

Assortment of bananas, apples, oranges. and pears

### Cheese and crackers \$7 each

Individual cheddar slices with bread sticks

### Snack basket \$10.25 per basket

Potato chips, pretzels, and popcorn

### Mixed nuts \$17.25 per basket

### Hummus dip \$6.75 per person

With choice of vegetables or pita

### Chips and Salsa \$5.25 per person

Tortilla chips and medium salsa

## Beverages

### Perrier & flavoured water \$4.75 each

### San Pellegrino <sup>275ml</sup> \$4.95 each

### San Pellegrino or Evian <sup>1L</sup> \$9.95 each

### Bottled water \$4.25 each

### Assorted fruit juice \$4.50 each

### Premium fruit & vegetable juices \$5.75 each

### Assorted soft drinks \$4.25 each

### Fruit smoothie \$31 per litre

Banana, strawberry, blueberry, and spinach

### Carton of milk <sup>250 ml</sup> \$5.25 each

### Hot chocolate \$4.25 each

### Starbucks coffee \$4.25 each

### Assorted Tazo teas \$4.25 each

### Espresso, Cappuccino & Latte \$5.25 each



## Boxed lunch

Priced per person

**Includes bottled water, potato chips, jumbo cookie, whole fruit, portioned cheese, utensils and napkins**

Items can be made gluten free upon request

**Roast beef \$28**

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

**Rotisserie chicken \$27**

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

**Prosciutto \$28**

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

**Meatball \$28**

Italian meatball with herb tomato sauce on European sub with Grana Padano cheese

**Haloumi Vegetarian \$26**

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

**Daiya Vegan \$27**

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

**Pulled pork \$28**

Barbequed pulled pork with arugula and mozzarella on sundried tomato flour tortilla

**Smoked salmon \$28**

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

# lunch buffet

Includes freshly brewed Starbucks coffee and Tazo teas

Priced per person

## SANDWICHES \$30

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

## WRAPS \$33

Prepared in advance, including  
Grilled chicken and mixed greens  
Barbeque pulled pork wrap  
Pesto balsamic glazed vegetables, hummus,  
and baby greens  
Chef's daily soup  
Greek salad  
Assorted cookies and squares

## BOARDROOM \$34

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

## PIZZA PARTY \$31

Minimum 25 people

Garlic fingers with garlic confit, mozzarella, and house  
made donair sauce

### CHOICE OF THREE PIZZAS

Pepperoni  
Meat Lovers  
Hawaiian  
Vegetarian  
Three Cheese  
Caesar salad  
Assorted cookies and squares

## BACKYARD BARBEQUE \$35

Minimum 25 people

Beef burgers  
Beef hotdogs  
Italian sausages and sauerkraut  
Scallion buns, hotdog buns, and gluten free buns  
Traditional condiment display  
Assorted breads with butter  
Baby green salad with garden vegetables  
Potato salad  
Corn on the cob  
Grilled pesto marinated garden vegetables  
Lemon meringue pie  
Sliced melons

## EXTRAVAGANT BARBEQUE \$42

Minimum 25 people

Oktoberfest sausage  
Beef hotdogs  
Beef burgers  
Quarter barbequed chicken  
Vegetable vegan burgers  
Scallion buns, hotdog buns, and gluten free buns  
Condiment display of sliced cheese, dill pickle spears,  
sauerkraut, relish, dijon, tomato, red onion, and lettuce  
Mixed salad greens  
Coleslaw  
Baby potato maple bacon salad  
Corn on the cob  
Pickled vegetables  
Fresh baked corn bread  
Lemon meringue pie, coconut cream pie and pecan pie

Add Chipotle barbeque half baby back ribs for \$13 a person

## ITALIAN \$32

Caesar salad  
Asiago garlic bread  
Grilled chicken tomato pesto pasta  
Tuscan pizza with sundried tomato, artichoke, olive,  
bocconcini, basil and mozzarella  
Limoncello meringue tart

afternoon

## CANADIAN

\$39

Minimum 35 people

Assorted rolls with butter

Warm tea biscuits

Traditional Caesar salad

Mixed green salad

CHOICE OF TWO ENTRÉES:

*Blueberry maple salmon*

*Herb roasted chicken*

*Roasted beef with mushroom gravy*

*Vegetable penne*

Mashed potato

Mixed vegetables

Apple crisp, and lemon meringue and strawberry  
rhubarb pies

## ASIAN

\$37

Minimum 25 people

Egg drop soup

Vegetable fried rice

Spring roll

Beef and broccoli

Chicken balls

Chow mein

Mango pudding

## EUROPEAN

\$45

Minimum 25 people

Assorted rolls with butter

Warm garlic asiago cheese bread

Traditional caesar salad with condiments

Tomato and bocconcini with basil salad

Greek salad

Beef bourguignon

Chicken cacciatore

Provencal vegetables

Herb roasted parmesan baby potato

Chef selection of dessert cakes and pies



## PLATED LUNCH

Minimum 25 people  
Priced per person

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

### Salad

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

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

FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette

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

### Soup

Roasted butternut squash

Tomato vegetable

Tomato and roasted red pepper

Wild mushroom bisque

Seafood Chowder Add \$4 person

### Entrées

Pan seared breast of chicken stuffed with gouda cheese, mushroom and spinach with port wine jus **\$35**

Orange biscotti crusted salmon with tomato chutney **\$37**

Grilled New York striploin steak with Madagascar peppercorn seasoned mushroom bourbon sauce **\$37**

Peppercorn sirloin with brie and red wine reduction **\$36**

Roasted herb chicken supreme with rosemary jus **\$37**

Oven roasted chicken breast stuffed with mushrooms and provolone cheese **\$35**

Apricot and rosemary focaccia stuffed pork loin, pineapple mustard demi **\$38**

Pan fried herb flour dusted haddock with lemon butter and creamed peas **\$34**

Vegetable wellington **\$34**

### Desserts

Sticky toffee ginger cake

Chocolate molten lava cake

New York cheesecake with berry compote

White chocolate blueberry cheesecake

European strawberry shortcake

Strawberry rhubarb crisp

Apple wellington

Citrus berry tart



# children's menu

Includes crudité with ranch dip,  
and brownie with ice cream

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

\$22 per person

## Platters

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

### **INTERNATIONAL CHEESES \$275 s \$430 m \$630 l**

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

### **DELI \$160 s \$240 m \$320 l**

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

### **FRESH FRUIT \$225 s \$310 m \$460 l**

Seasonal fruit with yogurt or chocolate dip

### **PITA AND CROSTINI \$190 s \$300 m \$450 l**

Grilled pita, assortment of breads and crackers with hummus, spinach dip, tzatziki, and corn salsa

### **TUSCAN \$280 s \$440 m \$650 l**

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

### **CHARCUTERIE \$350 s \$550 m \$800 l**

Display of cold meats, pâté, and cheeses

### **HOT SMOKED SEAFOOD \$350 s \$550 m \$800 l**

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

### **JUMBO SHRIMP \$140 s \$220 m \$400 l**

Served with cocktail sauce and lemon wedges

### **ATLANTIC LOX \$350 s \$550 m \$800 l**

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

## Stations

### Mini burger \$9

Minimum three dozen - 2 each

Brioche bun, beef burgers, and fixings

### Pierogi \$170

Serves 30 people

Cheese and potato pierogi, Cajun spice, tomato, chives, crème fraiche, bacon, jalapeno, and green onion

## Chef attended stations

\$125 for two hours of Chef carving

### Half lamb carvery \$475

Serves 25 people

Hickory smoked lamb, pretzel buns, grain mustard, and mint raita

### Hip of beef \$1,150

Serves 100 people

With assorted mustards, horseradish, and mini kaiser rolls

### Honey glazed country ham \$10.75 per person

Minimum 50 people

Served with assorted house made rolls and condiments

### Roast turkey \$10.75 per person

Minimum 50 people

Served with assorted house made rolls and condiments

### Roast sirloin \$13.95 per person

Minimum 50 people

With assorted house made rolls and condiments

### Prime rib \$18.95 per person

Minimum 50 people

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

## Late night stations

### Pizza \$260

Serves 30 people

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

### Chilidog \$9

Minimum three dozen - Two each

Hotdogs with chili and cheese

### Nacho \$250

Serves 30 people

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

### Taco \$300

Serves 30 people

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

### Poutine \$250

Serves 30 people

House cut potato wedges, regular fries, and sweet potato fries with gravy, and cheese curds

### Churro \$230

Serves 30 people

Churros with chocolate, peanut butter, and caramel dip

## Sweets

### MINI CUP CAKES Assorted flavors

\$95 Serves 30 people

### DONUTS Vanilla and chocolate frosted

\$85 Serves 30 people

### CHOCOLATE STRAWBERRIES Dipped in

Belgian chocolate

\$40 a dozen Minimum three dozen

### CHURRO STATION With chocolate,

peanut butter, and caramel dip

\$230 Serves 30 people

### ELEGANT TREATS Deluxe petit fours,

French pastries, brownies, and mini fruit tarts

\$58 a dozen Minimum four dozen

## HORS D'OEUVRES

Minimum three dozen per item

Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers

**\$45** a dozen

Basil marinated bocconcini and cherry tomato mini skewers

Antipasto skewer marinated olives and pickled vegetable skewer

Mini chicken quesadilla

Beef tartare on phyllo crisp, goat cheese and spiced nuts

Mini pulled pork hoagie roll

Popcorn chicken and gravy

Vegetarian spring rolls with sweet and sour sauce

Spanakopita spinach and cheese filled phyllo

Bacon wrapped Digby scallops with zesty cocktail sauce

Pizza sticks with donair sauce

Fried vegetable pork wonton

Vegetable samosas in crispy pastry with mango and cilantro relish

Tuscany seasoned angus beef tenderloin with onion marmalade and garlic crostini

**\$52** a dozen

Mini lobster roll

Salmon tartare on English cucumber with Danish cream

Shrimp cocktail with tomato horseradish sauce

Beef carpaccio and grilled pear bites

Oyster in a half shell with apple mignonette

Curried chicken lumpia with mango salsa and sweet and sour sauce

Mini Atlantic snow crab cakes with green chow

Atlantic crab and brie bites

Chicken piri-piri skewer

Fried seafood wonton

Coconut shrimp with mango coconut sweet chili sauce

Open face fried chicken waffle sandwich

Fried truffle mac and cheese

Fish and chip bites



## DINNER BUFFET

Minimum 75 people

**\$46** per person for one entrée **\$55** per person for two entrées **\$63** per person for three entrées

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

### SOUP

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

### SALAD

Mixed greens  
 Traditional Caesar  
 Grilled apple and sundried tomato  
 Brussel sprout and bacon  
 Potato and bacon  
 Four bean

### SIDES

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

### ENTRÉES

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

### DESSERT BUFFET

**CHEF'S SELECTION** Squares, brownies, assorted cakes, pies, mousses, and seasonal fruit

**MARITIMER** Apple crisp, blueberry grunt, strawberry rhubarb cobbler, strawberry shortcake, and lemon meringue pie

**MIGNARDISES** Miniature brownies, squares, cheesecakes, cupcakes, and mousses

**PINNACLE** Chocolate cakes and chocolate dips with churros, berries, melon, pineapple, marshmallows, mini donuts, and shortbread

evening

## plated dinner

Minimum 25 people

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

### Soup

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

### Salad

### Sorbet

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



## Entrées

Chicken breast stuffed with serrano ham, asiago, and spinach with a red wine jus and roasted herb red potato	\$48
Coriander and honey marinated supreme chicken breast with red bell pepper coulis and seared Padano polenta	\$49
Traditional oven roasted turkey, sage and cranberry stuffing, pan gravy, and roasted garlic mashed potato	\$54
Tuscany seasoned grilled prime rib of beef with Yorkshire pudding, merlot jus, and herb mashed potato	\$58
Orange biscotti crusted Atlantic salmon with pickled beet purée and lemon risotto	\$49
Grilled pork chop and ginger apple mango chutney with port wine reduction and creamy smashed potato	\$43
Grilled beef striploin with brie and bourbon demi-glaze	\$68
Herb crusted cod fillet with parsnip purée, cilantro chive oil and roasted pumpkin risotto	\$45
Garam masala and tandoori marinated chicken with butter sauce and biryani rice	\$49
Peppercorn beef striploin with brandy and green peppercorn sauce and roasted herb fingerling potato	\$68
Sea salt and dried garlic crusted beef brisket with roasted garlic jus and whipped potato	\$58
Herb crusted pork loin with apricot stuffing, red wine and pear demi glaze and Yukon gold herb mashed potato	\$48
Vegetable wellington with maple and garlic mixed vegetables in puff pastry	\$43
Timbale of haloumi with curried chickpea and lentil with roasted red pepper coulis	\$44
Roulade with sweet potato wrapped, citrus herbed marinated tofu with maple ginger glaze <b>Vegetarian / Gluten Free</b>	\$45
Chickpea, butternut squash, and sweet potato lasagna <b>Vegetarian / Gluten Free</b>	\$45
Seared scallops <small>Two each</small>	\$9
Marinated and grilled shrimp <small>Two each</small>	\$8

## Dessert

Seasonal berry tart with apricot glaze
Double chocolate cheesecake with rum caramel sauce and red berries
Lemon meringue tart
Timbale of chocolate trio délice with Nova Scotian berries
White chocolate raspberry crème brûlée with pistachio biscotti
Apple wellington with salted caramel and Chantilly cream
White chocolate blueberry cheesecake with vanilla bean coulis and wild berry compote
Strawberry rhubarb crisp with streusel
Chocolate dome with caramel, chocolate genoise, and dark chocolate

**Served with assorted rolls with butter and Starbucks coffee and Tazo teas**

Pricing based on a three course dinner

Additional soup, salad or sorbet selections may be added for \$5 a person

Selections must be finalized 5 days prior to event and  
place cards indicating guest choice will be provided

## EXTRAVAGANT DINNER BUFFET

Minimum 40 people

Includes artisan breads, breadsticks, and rolls with butter, five appetizer selections, three buffet platters, two entrées, dessert display, Starbucks coffee, and Tazo teas

**\$110** per person

**\$7** per additional entrée selection



**Appetizers**

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

**Entrées**

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

**Platters**

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

**Dessert Table**

Display of gâteau, torte, cheese cake, mousse cups, truffle cake, chocolate cake, bread and butter pudding,  
 trifle, mini french pastries, fruit tarts, chocolate tart, petit fours, fudge brownies, and squares

## EXTRAVAGANT PLATED DINNER

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

**\$90** a person based on one of each four courses

Extra course selections are an additional \$7 a person or \$4 for sorbet

### Appetizers

Coconut and roasted garlic soup with smoked salt seasoned seared scallops

Maple curry coconut pumpkin soup with pork scrunchions

Creamy tomato soup with grilled basil ricotta crouton

Squash soup with queso blanco truffle oil

Corn meal collard green and chorizo soup

Beef broth and cheese tortellini

Arugula, spinach, chopped radicchio, fresh basil fontina cheese, crisp pancetta, and toasted pine nuts with sundried tomato dressing

Valley greens, radicchio, chicory, red leaf, watercress, butter lettuce goat cheese, and sundried cranberries with tomato crisp herb vinaigrette

Pesto marinated bocconcini and roma tomato with smoked paprika oil and pomegranate molasses vinaigrette

Kale Caesar, crab corn croquets and Creole Caesar dressing

Muscat poached apple , candied walnut , and shaved asiago with white wine vinaigrette

### Sorbet

Lemon tarragon

Granada and mango ice

Champagne pomegranate

Cucumber and elderflower

Watermelon and lemon balm

Strawberry champagne

Gin and tonic

### Entrées

Served with chef 's selection of potato or rice and seasonal vegetables

Sea salt, honey, and grain mustard crusted salmon with onion corn potato cake

Filet of beef and medallion of salmon with sundried tomato pesto, fennel potatoes, and balsamic demi-glaze

Seared Asian seabass with fennel clam sauce, fava beans, and rustic baby potatoes

Brandy braised shortribs with roasted garlic, shallot jus, Roquefort cheese whipped potato, and grilled asparagus

Breast of supreme chicken with sundried tomato and black olive tapenade, brie, and chive risotto

Gratinated cobia with salsa verde and parmesan bacon orzo pasta

Green curry marinated seared tofu and grilled baby vegetables with banana leaf en papilote coconut rice

Roast supreme chicken and jus oregano essence with sweet and Yukon gold potato pave

Grilled filet mignon with blue cheese gratin, caramelized parsnip, mash potato, and merlot demi-glaze

Roast chicken breast with spicy sugarcane skewered prawns, tarragon chicken jus, and Yukon gold pomme purée

Seared pacific snapper with potato artichoke and onion ragout

Pistachio crusted porkloin, braised pork belly, black garlic and bourbon demi, rutabaga purée and milk braised vegetables

**Dessert**

- Chocolate banana torte with raspberry coulis and salted caramel
- Lavender vanilla pannacotta, pecan brittle bits, cherry confit and crème anglaise
- Tiramisu with coffee anglaise
- Warm mint and cinnamon savarin cake, lemon curd, and seasonal berries
- Dark chocolate fondant with vanilla foam meringue and peanut brittle crumbs
- Chocolate macadamia cake with warm ganache, marinated local berries , and vanilla ice cream
- Strawberry tart and mirror glazed cherry cheesecake



# beverages

Hosted bar and beverage tickets are billed on consumption

## BAR SERVICE

Domestic beer	\$6
Non-alcoholic fruit punch per litre	\$15.5
House shots 1 oz	\$6.08
House wine Glass	\$7.25
Premium shots 1 oz	\$7.25
Ultra premium shots 1 oz	\$8.25
Imported beer	\$7.25
Cocktails	\$7.25
Liqueurs, port, cognac	\$8.25
Single malt scotch	\$10.25
Non-alcoholic beer	\$5.25
Wine punch per litre	\$23
Rum punch per litre	\$25
Soft drinks	\$4.25
Bottled water	\$4.25
Juices	\$4.25
Mineral water	\$4.75
Starbucks coffee	\$4.25
Tazo tea	\$4.25

## SPECIALTY SERVICE

MOCKTAIL BAR Minimum 75 people	\$5.95
Selection of virgin cocktails prepared to order	
MARTINI BAR 2 oz	\$12.95
Variety of martinis prepared to order	
MOJITO BAR 2 oz	\$13.95
Selection of muddled Caribbean fruit and mint drinks	
INTERNATIONAL COFFEE STATION 2 oz	\$9.5
Selection of international liqueurs and coffee, with whipped cream, chocolate shavings, and cinnamon	

## WINE BY THE BOTTLE

### White

Sauvignon Blanc, Alario, Chile	\$40
Pinot Grigio, Bolla, Italy	\$43
Tidal Bay, Grand Pré Vineyards, Nova Scotia	\$47
Rosé, Côtes de Roses, Gerard Bertrand, France	\$49
Sauvignon Blanc, Oyster Bay, New Zealand	\$60
Chardonnay, Macon-Lugny Saint-Pierre, Bouchard Père & Fils, France	\$62

### Red

Cabernet Sauvignon, Alario, Chile	\$40
Malbec, Trapiche Broquel, Argentina	\$44
Modello Rosso, Masi, Italy	\$45.5
Cabernet Sauvignon, McManis, USA	\$49.5
Shiraz, The Barossan, Peter Lehmann, Australia	\$62

### Champagne & Sparkling

Villa Conchi, Cava, Spain	\$47
Nova 7, Frizzante, Benjamin Bridge, Nova Scotia	\$59.5
Champagne, Brut, Moët & Chandon, France	\$165
Champagne, Dom Pérignon, France	\$450

Extensive selection of port and ice wine  
available upon request



