



Meeting Packages

Executive Conference Package

Our complete Executive Conference Package includes the following:

Meeting Room Rental

3 Valet Parking Passes

Local and Long Distance Phone Call Access Fees in Meeting Rooms

Wireless High Speed Internet in Meeting Room

One Flipchart with Paper and Markers

Place Cards

10% off Vouchers for Sore Spots Massage Therapy for each participant

Canadian Breakfast Buffet

Delta Bakers Basket
Preserves and Butter
Assorted Cereals
Individual Yogurts
Fresh Sliced Seasonal Fruit and Berries
Scrambled Eggs with Cheddar
Breakfast Potatoes
Crisp Smoked Bacon and Farmer's Sausage
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

Morning Nutrition Break

Select one:

Granola Bars
Fresh Sliced Fruit Platter with Yogurt Dip
Smoothies: Strawberry-Banana and Berry-Berry
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

or

Old Fashioned Sugar Coated Donuts
Old Fashioned Donuts dipped in Chocolate
Flavored Coffee
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

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Afternoon Refreshment Break

Select one:

Warm Apple Crisp with Cinnamon and Whip Cream
Basket of Assorted Apples
Warm Apple Cider
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

or

Selection of Freshly Baked Cookies
Whole Fresh Fruit
Chilled Milk
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

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Meeting Packages

Fire and Ice

Themed Luncheon Buffet Selections

Soup of the Day
Spinach Salad with Sherry Vinaigrette, Pears, Dried Cranberries and White Cheddar
Oven Roasted Striploin on a Toasted Baguette with Caramelized Onions, Grilled Red Pepper, Boursin Cheese and Horseradish Mayo
Chicken Caesar Wrap
Chocolate Truffle Cheesecake
Seasonal Fruit Crisp with Sweet Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

Day on the Shore

Green Salad with Shaved Asiago and Focaccia Croutons
Beer Battered Fish & Chips
Crispy Fries, Coleslaw and Tartar Sauce
Lemon Meringue and Fresh Berry Tartlettes
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

Public Gardens Picnic Basket

Daily Soup Creation
Seasonal Green Salad with House Dressing
Pasta Salad
Grilled Chicken Caesar Wrap
Smoked Meat with Dijon and Swiss cheese on a Marble Rye Baguette
Roast Beef on Sun-dried Tomato Wrap with Horseradish Sour Cream and Goat Cheese
Grilled Vegetable Ciabatta with Pesto
Black Forest Ham with Pineapple Chutney and Oven Dried Tomatoes on Multi Grain Bread
Chef's Selection of Pastries
Belgian Chocolate Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

Pizza Corner

Caesar Salad with House Made Dressing, Herbed Croutons and Fresh Parmesan
BBQ Chicken Pizza with Caramelized Onions
Meat Lovers Pizza with Ground Beef, Bacon, Pepperoni and Mushrooms
Vegetarian Pizza with Pesto, Artichoke Hearts, Red Onions, Kalamata Olives, Asiago and Mozzarella Cheeses
Chef's Selection of Seasonal Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas



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Pasta Extravaganza

Soup of the Day
Caesar Salad, House Dressing, Herbed Croutons and Fresh Parmesan
Penne Tossed with Tomato and Roasted Garlic Bolognese Sauce
Fusilli and Grilled Vegetables with Pesto,
Olive Oil and Grated Parmesan Cheese
Warm Garlic Focaccia
Cannoli and Biscotti
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

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Meeting Packages

Maritime Sociable

Evening Reception

Choose between the Maritime Sociable or Nova Scotia Wine Tasting

2 drink tickets

Select 1 of the following stationary displays

Crisp Seasonal Vegetable Crudités with Assorted Dips

Fresh Sliced Fruit with Honey Yogurt Dip

Crisp Tortillas with Garden Fresh Salsa, Guacamole and Sour Cream

Select 2 passed hors d'oeuvres from the list below

Hot Selections:

Artichoke and Crab Fritter with Lemon Chive Aioli

Black Sesame Chicken Tempura with Honey Soy Sauce

Mini Vegetable Spring Rolls with Plum Sauce

Baked Phyllo with Sun-dried Tomato and Feta Cheese

Cold Selections:

Wild Mushroom Phyllo Crisp with Crème Fraîche

Smoked Salmon on Flatbread Crisp with Lemon Oil

Tomato Mozzarella Bruschetta

Prosciutto Wrapped Grilled Asparagus

Nova Scotia Wine Tasting

Flight of three Nova Scotian Wines paired with Local and Domestic Cheese.

Tasting is conducted by our in-house Sommelier.

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Appetizers

Personalized 4-Course Plated Dinner prepared by our Executive Chef, Sean Doucet

Mixed Field Green Salad with Baby Tomatoes, Dried Cranberries, Goat Cheese, Cucumbers and Herb Vinaigrette
Seasonal Greens with Oven Dried Tomatoes, Strawberry Champagne Vinaigrette and Parmesan Crisps
Baby Spinach Salad with Roasted Pears and Sherry Vinaigrette topped with Stilton
'Award Winning' Roasted Butternut Squash Soup with Pan Seared Digby Scallop, Caramelized Local Apples and Maple Cream
Chilled Garden Vegetable Gazpacho
Wild Mushroom Bisque with Puff Pastry Garnish

Sorbets and Granite

Icewine Granite with Pomegranate and Lemongrass
Strawberry Black Pepper Sorbet
Fall Pear and Cardamom Sorbet

Entrées

Grain Fed Roasted Chicken Breasts with Citrus Marinade, Herbed Potatoes, Seasonal Vegetables and Natural Jus
Maple Balsamic Salmon with Celeriac Mashed Potatoes and Seasonal Vegetables
Fontina and Prosciutto filled Chicken Breast with Herb Risotto and Chicken Jus
Grilled Striploin Steak with Roasted Potatoes, sautéed Mushrooms and Cabernet Sauce
Bacon & Blue Cheese Wrapped Pork Tenderloin with Oxford Wild Blueberry Demi Jus, Three Potato Pave and Chef's selection of Seasonal Vegetables

Desserts

Warm Chocolate Marscapone with Vanilla Bean Ice Cream and Grand Marnier Sauce
Hazelnut Crème Brûlée with Hazelnut Brittle
Baked Alaska with Frozen Raspberry Sorbet with Chocolate Cake
S'more Cheesecake with House Made Marshmallow and Chocolate Bark
Fresh Fruit Trifle with Raspberry Coulis

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