



JOAN HARRISS CRUISE PAVILION

WEDDINGS

**Celebrate your Special Day on
The Sydney Downtown Waterfront**

Contact:

Nicole Pronk

Event Coordinator

902-562-0620

Nicole@portofsydney.ca

www.portofsydney.ca



Congratulations

Congratulations on your upcoming marriage and thank you for your interest in the Joan Harriss Cruise Pavilion (JHCP) for your wedding venue. The facility has earned the reputation for delivering quality service to our event clients.

To book an appointment to tour the pavilion, please contact our Event Coordinator: Nicole Pronk at 902-562-0620 or email nicole@portofsydney.ca

2016 Rental Packages

We will work with you to customize your special day. Included in the following material you will find our wedding package options.

Rental Fees cover the placement of tables, chairs, microphone & podium.

One facility host will be on site in order to ensure a flawless event.

The JHCP does not provide linens for tables and chairs; however, linens are available from decorators.

For your convenience we are providing a list of local decorators, Disc Jockey's, Hotels, Photographers and Florists. Because they are not directly affiliated with the JHCP and we are not providing them as recommendations, we know they have successfully served our event clients in the past.

Big Fiddle Wedding

Utilize the Entire Bottom Floor of the Joan Harriss Cruise Pavilion

Package Includes:

Ceremony in Lighthouse Concourse

Capacity for 300 people

Red Carpet for Ceremony

Dinner and Reception in Pittman Hall (using only half of the full size)

Round Tables for Guests

Rectangle Tables for Head table

Placement of Tables and Chairs

Microphone and Podium

Security/Parking Attendants

Facility Host

Cost: \$2200 (plus tax)

Imagine exchanging your vows in front of our iconic lighthouse whereby this space can be magically decorated in a unique ceremonial style. Options are available to include special lighting, a raised platform for creating the perfect view, and a red carpet entrance. Our event coordinator can describe your many choices to make this a special experience for you and your guests on your wedding day. Then Allow for the Pittman Hall to be beautifully transformed into a magical setting. As our largest wedding space, you can chose to split the room size with beautiful black velvet curtains.

Please note that price above does not include catering or decorating.

Pittman Dinner & Reception

Includes:

Dinner and Reception in Pittman Hall (using only half of the full size)

Round Tables for Guests

Rectangle Tables for Head table

Placement of Tables and Chairs

Red Carpet for Ceremony

Microphone and Podium

Security/Parking Attendants

Facility Host

Cost: \$2000 (plus tax)

Witness the Pittman Hall being transformed into a warm and inviting setting. As our largest wedding space, black velvet curtains are draped to split the space to half of its size for improved intimacy. The space accommodates large round and/or rectangular tables; perfect for 300 or more guests to attend your dinner and reception.

Please note that price above does not include catering or decorating.

Lighthouse Wedding

Includes:

Ceremony in Lighthouse Concourse

Capacity for 300 people in theatre style seating

Red Carpet for Wedding party entrance

Dinner and Reception in Lighthouse Concourse

Capacity for 200 people

Round Tables for Guests

Rectangle Tables for Head table

Placement of Tables and Chairs

Microphone and Podium

Security/Parking Attendants

Facility Host

Bar Services

Cost: \$1700 (plus tax)

Imagine exchanging your vows in front of our iconic lighthouse whereby this space can be magically decorated in a unique ceremonial style. Options are available to include special lighting, a raised platform for creating the perfect view, and a red carpet entrance. Our event coordinator can describe your many choices to make this a special experience for you and your guests on your wedding day. Following the ceremony, the space will be quickly transformed into an intimate dinner and reception area.

Please note that price above does not include catering or decorating.

Lighthouse Dinner and Reception

Includes:

Dinner and Reception in Lighthouse Concourse

Capacity for 200 people

Round Tables for Guests

Rectangle Tables for Head table

Placement of Tables and Chairs

Microphone and Podium

Security/Parking Attendants

Facility Host

Bar Services

Cost: \$1500 (plus tax)

The Lighthouse Concourse can be transformed into an intimate dinner and reception space. The space accommodates large round and/or rectangular tables; ideal for 200 guests or less to attend your dinner and reception.

Please note that price above does not include catering or decorating.

Catering/Bar Operations

The Joan Harriss Cruise Pavilion is pleased to offer catering and bar services provided by Flavor. Meal options are provided in this package however you are not limited to these selections.

Please contact Flavor to start planning your meal.

Scott Morrison

902-595-0446 or scott@cbflavor.com

If wine is required for tables, it is available through Flavor catering.

The Alcohol and Gaming Commission allows two bottles per table (according to # set up for dinner). Under regulations from Alcohol and Gaming Commission we cannot permit homemade wine.



Menu Options

Flavor Catering & Fine Foods Ltd.

Flavor has established itself as the premier catering company on the east coast of Canada. We specialize in providing gourmet cuisine, at a fair price and with exceptional service. Feel free to contact Scott Morrison (scott@cbflavor.com) for any further questions or information.

3 Course Plated Meal (*Based on Minimum of 100 ppl, Based on using one of our facilities)

\$23 per person + 15% Gratuity & HST

Choice of Starter:

- Maple Spinach Salad w/ Fresh Apple & Almonds
- Caesar Salad w/ Smoked Bacon & Parmesan
- Mixed Green Salad w/ Dried Cranberries, Apricots & Citrus Dressing

Choice of Main:

**All main dishes come with side of Cracked Pepper Mousseline Potato & Roasted Vegetables*

- Sun-Dried Tomato Stuffed Chicken Breast w/ Pesto Cream Sauce
- Spinach & Feta Stuffed Chicken Breast w/ Roasted Red Pepper Cream
- Bruschetta & Parmesan Stuffed Chicken Breast w/ Basil Pesto
- Aged Cheddar & Apple Stuffed Chicken Breast w/ Apple Dijon Aioli
- Seared Atlantic Haddock w/ Lemon & Basil Beurre Blanc
- Slow Roasted Beef w/ Cracked Peppercorn & Thyme

Choice of Dessert:

- Vanilla Style Cheesecake w/ Fresh Berry Compote (Gluten Free/Contains Nuts)
- Chocolate Mousse Cake w/ House-made Whip
- Apple Crumble w/ Caramel & Cream

Wine for tables beginning at: \$15 per bottle + HST & Gratuity

***Included in Price**

- Cutlery
- Plates
- Water Glasses
- Servers
- Tea/Coffee
- Tea/Coffee Mugs
- Paper Napkins (Linen napkins available upon request)

Served Hor d'oeuvres Style Reception:

**Minimum of 25 per selection*

- Bacon Wrapped Scallops w/ Cape Breton Maple (\$75)
- Smoked Salmon Canapes w/ Herbed Dill Cream Cheese (\$50)
- Tiger Shrimp w/ Citrus & Coconut Dressing (\$60)
- Panko Crusted Crab Cakes w/ Chipotle Aioli (\$40)
- Bacon Wrapped Beef Tenderloin w/ Smoked Paprika Butter (\$75)
- Sliced Beef Tenderloin on House Roasted Potato Chip w/ Smoked Hickory (\$60)
- Roast Chicken, Apricot & Almond Pinwheels (\$25)
- Roast Chicken, Cranberry & Mozzarella Pinwheels (\$25)
- Pulled Pork Sliders w/ Root Beer BBQ Sauce & Cinnamon Apple Slaw (\$60)
- Roasted Tomato Basil Crostini w/ Fresh Parm & Balsamic Reduction (\$25)
- Sun Dried Tomato Pesto Chicken Crostini w/ Green Onion & Balsamic (\$40)

Display Platters (**Vegetarian options available upon request*)

***All Burger & Panini platters are minimum of 25 per tray**

- Mini Burgers (\$2.50 each)
 - Peanut Butter & Bacon
 - Aged Cheddar, Bacon & Chipotle
 - Grilled Chicken w/ Pesto & Tomato
 - Pulled Pork w/ Mozzarella
- Mini Paninis (\$2.50 each)
 - Roast Beef w/ Cheddar & Hickory
 - Grilled Chicken w/ Onion Frites, Jalapeno & Regular Mayo
 - Spiced Chicken w/ Feta, Red Onion & Salsa
 - Roasted Red Pepper, Goat Cheese & Balsamic Reduction (Vegetarian)
- Roasted Pita Chips w/ Hummus & Tzatziki, Sea Salt & Truffle Chips w/ Aioli (\$75 Feeds 25ppl)
- Fresh Fruit & Cheese Tray (\$100, 25ppl)
- Mixed Dessert Trays (\$75, 25ppl)

Chef Manned Buffet (*Based on Minimum of 100 ppl, in one of our facilities)

\$23 per person + 15% Gratuity & HST

Choose 3 of the following Salads:

- Maple Spinach Salad w/ Fresh Apple & Almonds
- Caesar Salad w/ Smoked Bacon & Parmesan
- Mixed Green Salad w/ Dried Cranberries, Apricots & Citrus Dressing
- Italian Style Pesto Penne w/ Grilled Bell Peppers
- Spanish Style Quinoa w/ Crushed Chillies & Vegetables
- Sweet Potato w/ Cranberry, Green Onion & Honey

Choose 1 of the following Mains:(\$8 to add another main)

- Sun-Dried Tomato Stuffed Chicken Breast w/ Pesto Cream Sauce
- Spinach & Feta Stuffed Chicken Breast w/ Roasted Red Pepper Cream
- Bruschetta & Parmesan Stuffed Chicken Breast w/ Basil Pesto
- Aged Cheddar & Apple Stuffed Chicken Breast w/ Apple Dijon Aioli
- Panko Crusted Haddock w/ Lemon & Basil Beurre Blanc
- Sliced Roast Beef w/ Rosemary & Sage

Choose 2 of the following Sides:

- Cracked Pepper & Truffle Potato
- Roasted Garlic & Chive Potato
- Honey Roasted Carrots
- Basil Pesto Roasted Vegetables
- Grilled Asparagus Spears w/ Fresh Lemon

Choose 1 of the following Desserts:

- Vanilla Style Cheesecake w/ Fresh Berry Compote
- Chocolate Mousse Cake w/ House-Made Whip
- Apple Crumble w/ Caramel & Cream
- Mixed Dessert Tray

***Included in Price**

- Cutlery
- Plates
- Water Glasses
- Tea/Coffee
- Tea/Coffee Mugs
- Paper Napkins (Linen napkins available upon request)

Décor, Florists, DJ Services and Photography

For your convenience we are providing a list of local decorators, Disc Jockey's, Photographers and Florists. Although not affiliated with the JHCP and we are not providing them as recommendations, we know they have successfully served our event clients in the past.

Decor

The Joan Harriss Cruise Pavilion transforms magically for uniqueness to each client.

Unfortunately we cannot allow open flame, tape or tacks in walls and Fire exits must not be blocked for any reason.

- **Maureen Barrington**
Brookside Baskets & Décor
Email brookside@eastlink.ca
Phone 902-270-2076

- **Tracey Leudy**
Email traceyleudy@hotmail.com

- **Twila Eyking**
Email Luker_twila@hotmail.com
Phone 902-304-1740 or 674-0200

- **Edwinna Stubbart**
Email wenastubbart@gmail.com

- **Juliette Robello**
Jules & Diamonds Decorating
& Rental Company
Email craftsgalore@hotmail.com
Phone 902-562-0099

Florists

MacKillops Flowers	902-539-1214
Lotheringtons	902-539-2432
Thoms Flowers	902-849-7522
MacSween's Flowers	902-862-6468
Weddings by Trinity	902-544-0096

DJ Service

DJ Majestic	902-574-3333
New Age Sound	902-371-0777
Blazin' Sounds	902-578-4604
Tommy Capstick	902-574-4800

Photography

Anita Clemens	902-371-4955	neator2@hotmail.com
David MacVicar		contact@davidmacvicar.com
Michelle Campbell	902-631-2814	
Wendy McElmon	902-537-1158	
Scott McIntyre	902-539-2456	Scott@scottmcintyre.ca
John Ratchford	902-794-4982	info@ratchfordphotographic.com
Hind Hart	902-862-3290	
Korey Katz	902-537-0451	corey@coastalarts.ca
Winning Shot	902-578-4032	derek@thewinningshot.ca
Kristy McLeod	902-578-4848	krismacphoto@gmail.com

Hotels

Holiday Inn	902-562-7500
Cambridge Suites	902-562-6500
Hampton Inn	902-5564-6555



Photo Gallery





Photo release

For promotional purpose, The JHCP reserves the right to take photos of your event set up. This excludes photos of you and your guests.

Stay Connected



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"Joan Harriss Cruise Pavilion"



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