



BEST WESTERN PLUS
Chocolate Lake Hotel

Weddings

Hotel Overview

LOCATION

Chocolate Lake Hotel is located in the heart of Halifax
Only 10 minutes to downtown Halifax
Located on the beautiful Chocolate Lake with both lake and ocean views

ACCOMMODATIONS

Full hot buffet breakfast; 6:30am - 10:00am daily including a variety of delicious hot and cold selections
Full service restaurant; The Lakeside Grill
Free parking
Free wireless internet
Free local calls
Mini-fridge, hair dryer, iron/board, working desk and chair
On-site laundry facilities
Fitness room
Saltwater pool
Games room
Spectacular lakeside view

FACILITIES AND SERVICES

Onsite restaurant; The Lakeside Grill (with summer patio)
Outdoor landscaped backyard with lake access
Complimentary parking
Business centre
Check in - 3:00pm; Check out - 12:00pm

MEETING FACILITIES/CATERING

6 meeting spaces
6000 square feet of function space
Professional catering management team
Experienced culinary team

Wedding Package

YOUR BEST WESTERN PLUS CHOCOLATE LAKE HOTEL WEDDING PACKAGE WILL INCLUDE:

Complimentary function room with minimum catering purchase

Complimentary Wedding Suite for the wedding couple on the night of the reception, including a bottle of champagne and our signature chocolate turndown (Based on Availability)

Complimentary bartender with Cash Bars meeting an average of \$100 per hour in bar sales. Otherwise are subject to a bartenders fee of \$25/hour per bartender.

Complimentary cake cutting and cake knife and server

Complimentary parking for all guests

Guestrooms provided at a preferred rate, based on a minimum guestroom block

Special menu for plated or buffet style meals, with flexibility to meet dietary needs and options for children

White, floor-length linen tablecloths and white napkins

Head table, guestbook table, cake table and DJ table with white skirting and white lighting

Podium (no microphone capability)

Hardwood dance floor measuring 15 feet by 15 feet

See terms and conditions for full offer details

We are proud to have built our reputation as one of the finest banquet facilities in the city. Just 10 minutes from downtown Halifax, the Best Western Plus Chocolate Lake Hotel offers more than just a location; we offer personality! Share your vision with us and let us turn that into your real life fairy-tale! Our beautifully decorated ballroom, comfortable guestrooms, delicious prepared cuisine and exceptional service await you. A professional catering and banquet team will guide you all the way from beginning to your perfect forever-after.

Minimum Food & Beverage Information

High Season – May 1st to October 31st; December 31st

Friday Night's | Sunday Night's

Complimentary ballroom with a minimum food and beverage revenue of **4,000.00** (excluding taxes, gratuities, bar sales, audio-visual and guestroom charges).
One complimentary night in the Wedding Suite for the wedding couple
Minimum of 13 guestrooms must be consumed on the evening of the event consisting of standard rooms with 1 or 2 queen beds, excluding Wedding Suite

Saturday Night's | New Year's Eve

Complimentary ballroom with a minimum food and beverage revenue of **5,000.00** (excluding taxes, gratuities, bar sales, audio-visual and guestroom charges).
One complimentary night in the Wedding Suite for the wedding couple
Minimum of 13 guestrooms must be consumed on the evening of the event consisting of standard rooms with 1 or 2 queen beds, excluding Wedding Suite

Low Season – January 1st to April 30th; November 1st – December 30th

Friday Night's | Sunday Night's

Complimentary ballroom with a minimum food and beverage revenue of **2,500.00** (excluding taxes, gratuities, bar sales, audio-visual and guestroom charges).
One complimentary night in the Wedding Suite for the wedding couple
Minimum of 13 guestrooms must be consumed on the evening of the event consisting of standard rooms with 1 or 2 queen beds, excluding Wedding Suite

Saturday Night's

Complimentary ballroom with a minimum food and beverage revenue of **3,000.00** (excluding taxes, gratuities, bar sales, audio-visual and guestroom charges).
One complimentary night in the Wedding Suite for the wedding couple
Minimum of 13 guestrooms must be consumed on the evening of the event consisting of standard rooms with 1 or 2 queen beds, excluding Wedding Suite

+ This minimum is also required to reserve the ballroom. In the event a minimum is not met a function room rental charge will be applied for the difference.

* Information subject to change at hotel's discretion. Terms and conditions subject to change for special dates. High season or low season, dates which fall on a special date or statutory holiday may be subject to modified terms and pricing.

Ceremonies

Wedding Ceremonies for up to 200 people are available on-site on our beautiful Lakeside Lawns. The cost associated with wedding ceremonies is as follows:

We are able to provide white, foldable chairs for your outdoor wedding ceremony on our Lakeview Lawns at a cost of 5.00 per chair plus tax. This cost also includes the pergola, ceremony grounds for ceremony and photographs.

If an indoor backup ceremony is required due to weather, our Sambro or Chebucto rooms can hold up to 100 People.

The isle runner, audio-visual and any other item needed over and above chair and table set-up is the responsibility of the wedding party.

Contact hotel for further details.



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General Terms & Conditions

FOOD SERVICE

Due to provincial health regulations, the hotel must provide all food served on our premises. It is the hotel's responsibility to ensure remaining food items are not removed from the hotel property at the completion of your event. All food and beverage consumed in the banquet facilities must be supplied by the hotel. A 16% service charge (gratuity) will be added to all food and beverage charges.

GUARANTEED NUMBERS

The number of guests attending any function or reception must be confirmed and guaranteed 72 business hours prior to the function. The client is responsible for any difference between actual and guaranteed attendance costs. The hotel reserves the right to adjust function space in direct proportion to any change in the numbers of attendees.

FUNCTION OR EVENT TIMES

Your function or event must adhere to the contracted start and end times. The convener must receive permission from the hotel to arrive prior, or remain after, the contracted times.

Your function space is scheduled to be available to you from 1:00pm the afternoon of the event until the close of our ballroom at 1:00am that evening. Should the ballroom not be rented the day prior to your event, flexibilities will be given to your set-up times (see decorations and personal items section).

BEVERAGE SERVICE

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 function rooms must be supplied by the hotel. The hotel reserves the right to terminate service and/or refuse service to any person or group that may cause the hotel to be in conflict with the Liquor Laws. All food and beverage consumed in the banquet facilities must be supplied by the hotel. A 16% service charge (gratuity) will be added to all food and beverage charges.

CHANGES, ADDITIONS, STIPULATIONS OR DELETIONS

Any changes, additions, stipulations or deletions including corrective lining out by either hotel or (client) will not be considered agreed to or binding on the other unless such modifications have been initialed or otherwise approved in writing by the other.

SUPERVISION, DAMAGES AND LIABILITY

The hotel reserves the right to inspect and control all private functions. The hotel assumes no responsibility for personal property or equipment brought to the premises. Charges for damage to hotel property, caused by function participants, are the responsibility of the event convener.

CREDIT AND DEPOSITS

All weddings require a non-refundable deposit of 750.00 at the time of booking. 50% of the balance is due 30 days prior to the event with the final payment being paid 3 business days prior to the event.

ENTERTAINMENT AND MUSIC FEES

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, levies a fee for all events in which music or entertainment is employed.

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. On behalf of its members, representing thousands of artists and record companies, Re: Sound licenses recorded music for public performance, broadcast and new media.

These fees are ruled by the Copy Right Approval Board of Canada and will automatically be applied to your hotel invoice as follows:

Room Capacity	Music without dancing	Music with dancing
1 - 100	29.84 + HST = 34.28	59.64 + HST = 68.59
101 - 300	42.86 + HST = 49.29	85.80 + HST = 98.67

** *Subject to change without notice*

PARKING

Free parking is available on a first-come, first serve basis. For large events the Hotel suggests arranging carpooling and or taxis for as many of your guests as possible as parking priority is given to hotel guests. The Chocolate Lake Hotel is not responsible for losses or damage to vehicles or contents.

DECORATIONS AND PERSONAL ITEMS

The hotel prohibits the use of nails, screws, tacks and staples which may result in damage to the walls, ceilings or floors of function rooms. No open flame candles are permitted; all candles must be enclosed. Sparklers, rice, confetti, fake flowers or any artificial items are not permitted on the Lakeview lawns or in our reception area. Costs incurred to repair damages are the responsibility of the convener. If you are supplying overlays, table runners, or chair covers, we request them delivered to the hotel a minimum of 2-days prior to your event as we will place them out for you during the set-up process and need to ensure they are on tables before the tables are set. Access to the function space of the event for decorating purposes is based on the room's availability and will be confirmed 72 business hours prior to the event if the room is available.

Any decor used on the outside pergola for ceremonies must be removed before 10:00am the following day or you are subject to a 50.00 fee. All décor in the reception room must be removed by 10:00am the following morning unless another function is booked for the following morning (based on availability - confirmed 72 business hour prior to the event).

The hotel is pleased to provide you with white table linen, white napkins, banquet tables, banquet chairs and all standard place settings. Any other décor items are at the discretion of the event planners.

ADDITIONAL INFORMATION

A completed wedding details checklist with menu selection and floor plan is due one month prior to the wedding. Any changes can be made to the floor plan up until 72 hours prior to the wedding when final numbers are due.

Wine & Bar Options

CASH BAR

Individual guests pay for drinks. Cash Bars with less than an average of \$100 per hour in bar sales are subject to a bartender's fee of \$25/hour per bartender. For parties of 180 or more, the bar will be closed during the meal should the meal be a buffet.

HONOUR BAR

The bar is set up according to your specifications and charged on consumption. No bartender. (Subject to 17% gratuity and 15% HST)

HOST BAR

All liquor is paid by the host and charged directly to the master account. Host bar services that do not achieve revenues of 300.00 per bar are subject to a set up fee of 75.00. For parties of 180 or more, the bar will be closed during the meal should the meal be a buffet. (Subject to 17% gratuity and 15% HST)

WINE SERVICE

There are two options for your event's wine service; both depend on your budget:

1. Bottles of wine on the tables - varying depending on your brand; this is a casual way to ensure your guests have both a red and a white to enjoy if and when needed
2. Poured service - your banquet staff will ensure your guests receive wine according to your arrangement of 1-glass per person, free-poured, or limited bottles at your discretion

OFFERING WINE AS A GUEST FAVOR

Permitting an announcement from your emcee that states guests cannot open the wine in any public area of the hotel, you are able to offer wine as your guest favor.

For our full wine & bar menu - please contact the conference services manager, Katherine Thomas

Culinary Stations

TASTE OF THE MARITIMES

Fresh homemade seafood chowder, fresh mussels steamed in white wine, Digby scallops wrapped in bacon (2pp) and pickled herring all served with warm tea biscuits, herb cream cheese and crackers.

18 Per Person

MAPLEWOOD SMOKED HAM STATION

Our own recipe of Maplewood smoked ham, Chef-carved and served with honey mustard, maple glazed onions and small kaisers.

12 Per Person

BEEF CARVERY MANNED STATION

We slow roast our beef and serve it with mini Yorkshire pudding, horseradish and red wine au-jus, onion kaisers and condiments.

16 Per Person

SAUTEED MAPLE SCALLOPS STATION

Plump Digby scallops sautéed in garlic butter and topped with maple cream sauce and crisp bacon.

350 per display (5lbs, approximately 120 scallops)

PULLED PORK SLIDERS BAR

Tender morsels of pulled pork tossed in our signature garrison beer BBQ sauce on mini slider buns topped with swiss cheese, served with dill pickles, honey mustard crispy onions on the side.

30 a dozen (minimum 4doz)

POUTINE BAR

Golden brown French fries, served with gravy, cheese curds, green onion, sour cream and bacon bit.

10 Per Person (Minimum 25 People)

FLAMBE SHRIMP STATION

Jumbo shrimp sautéed with garlic and a hint of brandy then tossed with a sweet chili sauce

250 per display (5lbs, approximately 200 shrimp)

MEXICAN BAR

Nacho chips with guacamole, mixed peppers and salsa dip

Quesadillas filled with roasted chicken, jalapeno havarti, roasted onions and garlic jam. Refried bean dip with tortilla crisp and corn bread.

14 Per Person

DESSERT BAR

A selection of sweets including tarts, cakes, cheesecakes and more

Served with warm sauces including chocolate, raspberry and blueberry

9 Per Person (1.5 pieces pp)

Hors D'oeuvres

COLD

<i>Minimum 4 dozen per item</i>	Per Dozen
Smoked salmon pizza, topped with capers and Swiss cheese	23
Spicy jumbo shrimp, served with avocado cream	24
Vegetable roulades, with herbed cream cheese.....	19
Seafood salad served on sour dough rounds with dill cream.....	23
Traditional shrimp cocktail with a horseradish sauce.....	24
Curried chicken in phyllo pastry boats, mango chutney	21
Smoked salmon and asparagus wrapped in tortilla	23
Beef crostini with maple glazed onion and sweet mustard.....	24
Open faced tuna melts, bite sizes, smoked apple wood cheese	19
Grilled chicken medallions topped with fresh melon salsa.....	22
Chicken bruschetta topped with parmesan shavings.....	20
Peppered Scallops topped with mango chutney on corn bread.....	25

HOT

<i>Minimum 4 dozen per item</i>	Per Dozen
Bacon wrapped scallops, with cherry dipping aioli	26
Pepper Poppers stuffed with cream cheese.	19
Breaded Italian ravioli deep fried golden brown	20
Marinated pork lollipops with sweet chili dipping sauce	23
Panko crusted shrimp with creamy dill dipping sauce	23
Crispy chicken wings with assorted sauces	19
Sweet and sour meat balls	17
Spicy samosa with a mango and curry chutney	24
Brie cheese and cranberry phyllo wraps with a raspberry dip	21
Homemade chicken tenders with sweet curry mayo	22
Vegetable spring rolls with plum sauce	19
Mini beef wellingtons with horseradish dip	25

Trays & Platters

VEGETABLES CRUDITÉS

Served with a cream cheese based garden dip

4.00pp / 160.00 for 50 people

IMPORTED CHEESE & CRACKERS

A selection of local and international cheeses served with fresh fruit garnish and crackers

7.00pp / 275.00 for 50 people

PEPPERONI AND CHEESE TRAY

Brother's pepperoni, cheddar cheese, crackers, tangy dill pickles and sweet mixed pickles

170 per tray (Approximately 40 people)

FRESH FRUIT MEDLEY

An assortment of juicy pineapple, honeydew melon, watermelon, cantaloupe, grapes, Oranges, strawberries, kiwi and seasonal berries

4.75pp / 210.00 for 50 people

ANTIPASTO TRAY

A selection of cheeses, marinated artichoke hearts, kalamato olives, antipasto and Italian Style of meats such as prosciutto and melon, genioa salami, grilled marinated asparagus and Grilled peppers (minimum of 25 people)

7.00pp / 290.00 for 50 people

NOVA SCOTIA SMOKED SALMON

A complete side of smoked salmon, fresh lemon, capers, red onions and garden cream cheese served with crackers and toast points

180 per tray (Approximately 30 people)

ICED SHRIMP

Chilled jumbo shrimp served on ice garnished with lemon and dill served with a spicy seafood sauce

180 per display (Approximately 200 people)

THE MID-EAST

An assortment of dips such as Hummus, tzatiki and spinach and baba ganoush. Served with cumin flat bread and pita points

120 per display (Approximately 30 people)

NOVA SCOTIA SEAFOOD TRAY

Atlantic cold smoked salmon, hot smoked salmon, seafood salad, smoked mackerel, shrimp salad, Cajun shrimp, Solomon Gundy, marinated mussels and crab dip

250 per tray (Approximately 30 people)

Plated Dinner

CHOICE OF ONE FIRST COURSE

SOUPS

Cream of wild mushroom soup with a hint of white truffle oil
Carrot and ginger
Mulligatawny with a hint of curry and apple
Sweet and sour soup with diced chicken and green onion
Honey squash bisque with a hint of cinnamon
Cream of broccoli and apple wood cheddar
Seafood chowder (add 2.00pp)

SALADS

Traditional caesar salad with crisp bacon, parmesan cheese and tangy garlic dressing
Spinach salad with shaved red onion, sliced mushrooms, cherry tomato and egg with poppy seed dressing
Mesclun salad with dried cranberries, julienne apples, carrots and almonds, and balsamic dressing
Roasted tomato, basil and goat cheese stack, balsamic reduction Greek style salad with kalamata olive and feta cheese

CHOICE OF ONE MAIN COURSE

Grilled breast of chicken, red current and wild mushroom sauce	37
Pepper crusted pork loin with blueberry reductions and root beer glaze	35
Chicken supreme, stuffed with spinach and red pepper mousse, wrapped in bacon, pesto sauce	39
Roast turkey, apple dressing and cranberry relish and pan gravy	37
Slow roasted strip loin of beef with a Jack Daniel's reduction	39
Grilled filet of salmon with a creamy lemon shrimp sauce	39
Prime rib of beef, served with yorkshire pudding and baked potato	40
Beef tenderloin, wild mushroom and bourbon reduction	44

All served with Chef's choice of potato or rice and seasoned vegetables

CHOICE OF ONE DESSERT

New York style cheesecake, topped with choice of berry compote, chocolate or caramel
Chocolate Lake Eruption layers of mousse, oreo crumb and brownie topped with rice ganache
Wild berry crisp, topped with cinnamon whipped cream
Lemon mousse cake layers of lemon and cream
Vanilla crème brûlée with berry compote and burnt sugar
Strawberry shortcake with fresh berries and whipped cream

All served with coffee and tea

Buffet Dinner

FOUR SALADS

Traditional Caesar Salad with Tangy Garlic Dressing
Tossed Salad with an assortment of dressings
Orzo Salad with crisp vegetables and a hint of curry
Classic Potato Salad with crisp bacon and egg

VEGETABLE CRUDITÉS

An Assortment of Fresh Vegetables and Assorted Dips

CHEESE AND CRACKERS

A selection of local and international cheeses served with fruit and crackers

ASSORTED COLD CUTS

A variety of sliced meats such as Black Forrest Ham, Roast beef, Turkey and more with pickles and condiments

Fresh Breads And Rolls

CHOICE OF TWO MAIN COURSES

Nova Scotia Maple Ham Served with Maple Raisin Glaze and Sweet Mustard
Grilled Chicken Breasts Marinated in Sundried Tomatoes, Rosemary, topped with a Light Curry Sauce and Crisp Apple
Traditional Turkey Served with Cranberry Sauce, Apple Stuffing, and Creamy Pan Gravy
Seafood medley Haddock, Salmon, Scallops and Shrimp, Dill Cream Sauce
Nova Scotia Atlantic Salmon Grilled and Topped with a Lemon and Shrimp Sauce
Balsamic Glazed Roast Pork Loin Slow Roasted to Perfection, served with Dried Cranberries, Apples and Maple Jus
Braised pork Shank So Tender and Moist Topped with a Grainy Mustard Sauce
Triple "A" Roast Beef Slow Roasted. Served with a Peppercorn reduction, Horseradish and Condiments (Carved to order, add 2.00pp)
Triple "A" Prime Rib Carved to Order by our Chefs and Served with Homemade Yorkshire Puddings and Red Wine Demi-Glaze (Add 7.00pp)

Served with Chef's choice of Starch and our Seasonal Vegetable Medley

DIVINE DESSERTS

Cheesecakes with Assorted Toppings, Pies, Mini-Pastries, Fresh Watermelon and Tequila, Chocolate Mousse Cake, Rich Double Cake Chocolate Cups Filled with Dark Chocolate Mousse and Chocolate Brownies - **Seattle's Best Coffee & Tazo's Tea Served with Dessert**

Minimum 50 People - 42.00 per person based on 100 or more guests - 45.00 per person based on 100 or less guests



A Unique Option

EXECUTIVE PHOTO BOOTH AND ARCADE RENTAL

Add a unique photo booth to your reception and allow your guests to create memorable moments!

Guests can take group photos outside the booth, or more personal photos inside the booth

Unlimited, full colour printing right on the spot

Add your own custom images and messages to personalize each printed photo

Receive digital copies of all photos from your event

Prop trunks available with fun themes such as; superhero and sci-fi

Add on a unique, original, vintage arcade cabinet for kids!

FunStopPhotos



A Unique Option

PHOTO BOOTH AND ARCADE PRICING

Base Photo Booth Rental 599 (plus applicable taxes)

Includes afternoon and evening rentals

Unlimited, full colour printing included in this price

Custom Photo Booth Package 799 (plus applicable taxes)

Includes afternoon and evening rentals

Unlimited, full colour printing included in this price

Digital copy of all images taken

Prop trunk with fun themes such as; superhero and sci-fi

Custom images and phrases added to the photo booth such as;
“Welcome to the Wedding of Temple Queen and Jack King”

Add a classic arcade game to any package for 149 (plus applicable taxes)

Game will be set to free play (no tokens required) for unlimited fun!

FunStopPhotos



Cocktail Style Wedding Reception

FOOD

When holding a cocktail style wedding reception, we require a minimum of \$25.00 per person to be spent prior to gratuities or taxes on food.

SETUP

When holding a cocktail style wedding reception, it is best to set the room up in a lounge type setting. For example, we can set up a few lower guest tables with a mixture of cocktail tables, lounge style seating and additional chairs.

TIMING

When holding a cocktail style wedding reception- it is important to set your reception time line later in the evening. With cocktail style weddings we suggest starting the reception between 7:30pm-8:30pm.

