



**MEET
HERE**


**PICTOU
LODGE**
Beach Resort

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Meeting Venues

Our meeting rooms are perfect for all event planning needs; retreats, conferences, meetings, weddings or any other special occasion. All venue fees include A/V (screen, LCD projector, WiFi access, podium, microphone, and wall mounted SMART TV), flip charts and stationery if required. Setup of each space is dependant on the number of guests..

Venue Fees

Room	Maximum Capacity	Price per day (not including tax)
Outdoor Tented Area	Up to 75 guests	\$250
Juliana Room (754 sq. feet)	Up to 30 guests	\$250
Wentworth Room (437 sq.feet)	Up to 15 guests	\$200
Northumberland Room * (58 ft by 69 ft)	Up to 150 guests	\$500
Oceanview Dining Room	Up to 40 guests	\$1500 minimum spend on food and beverage for exclusive access

Group Accommodation Descriptions and Pricing

One Bedroom Cottage - One bedroom with queen bed, living room with fireplace and sleeper sofa, four piece bath and fully equipped kitchen. Enjoy the screened verandah and private barbeque. \$183-\$203 seasonally.

Three Bedroom Cottage – Three bedrooms, each with three piece bath. Living room with stone fireplace and sleeper sofa, fully equipped kitchen and screened verandah. Private barbeque. \$331-368 seasonally.

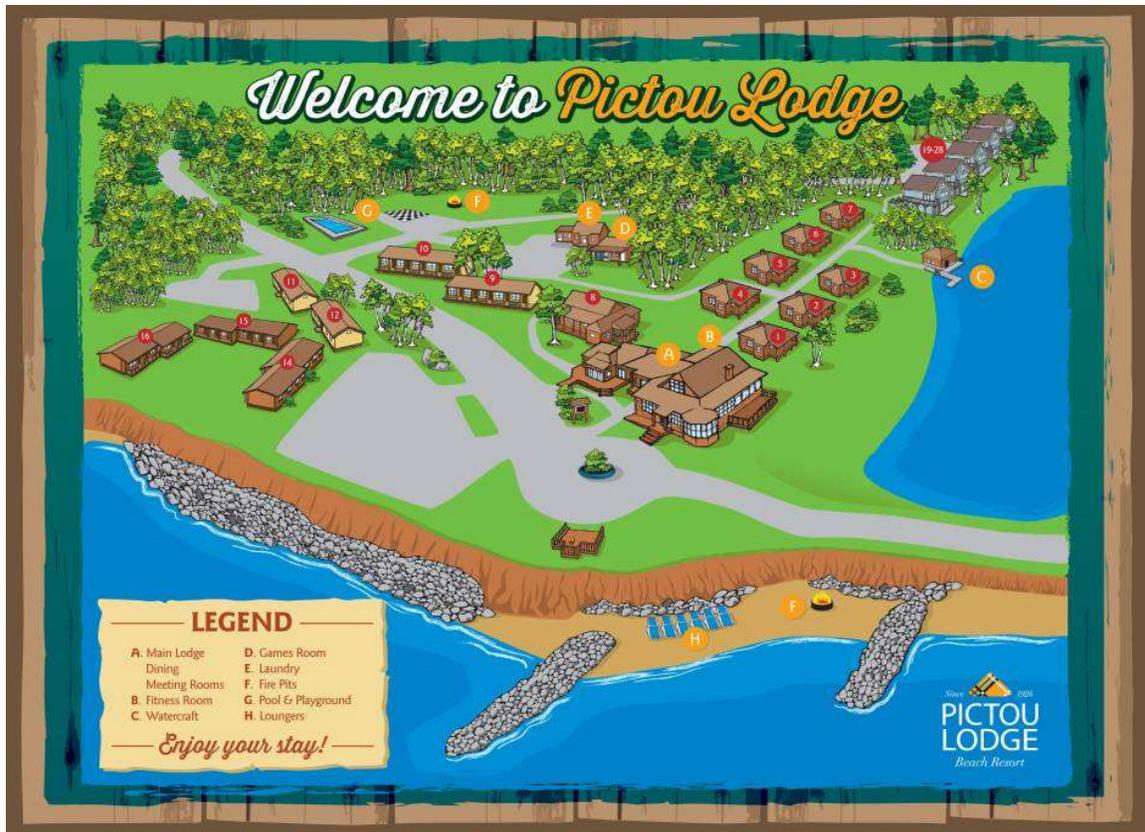
The Birches - Motel style room with two queen beds or one king, sitting area, four piece bath and a private verandah. \$157-175 seasonally.

Cedar Court Queen Suite - One bedroom with queen bed, living room with sleeper sofa, four piece bath and private verandah. Built from New Brunswick cedar logs, with cathedral ceilings and finished in a combination of natural cedar and pine. \$169-\$188 seasonally.

Cedar Court King Suite - Two bedrooms, one with king bed and one with queen bed, living room with sleeper sofa, four piece bath and private verandah. Built from New Brunswick cedar logs with cathedral ceilings and finished in a combination of natural cedar and pine. \$185-\$206.

Executive Two Bedroom Chalets - Lower level of our new chalets, with two queen bedrooms. Living room features sleeper sofa, corner electric fireplace and flat screen wall-mounted TV. All units have high speed internet. Full kitchen, four piece bathroom with air tub. The private patio with picnic table, chairs and BBQ has an outstanding view. \$289-321 seasonally.

Executive Three Bedroom Chalets - Lower story has two bedrooms with queen bed and 4-piece bathroom with air tub. Open concept living room with cathedral post and beam construction ceilings, sleeper sofa, corner propane fireplace and flat screen wall-mounted TV. Full eat in kitchen. Private patio with picnic table, chairs and BBQ has an outstanding view. Upper level has loft with chairs to relax and enjoy the view. Master bedroom has a king size bed and ensuite bathroom, with two person air tub and separate corner shower. \$378-\$420 seasonally.



On-site Amenities

Pictou Lodge Beach Resort features many onsite amenities and activities- free of charge for our resort guests. Here is a list of our most popular activities:

- Beach Volleyball
- Private beach with loungers and bonfire pit
- Coaster bicycles with helmets
- Outdoor heated pool
- Canoes
- Stand up paddle boards
- Peddle boats
- Exercise Room (treadmills, spin bikes, free weights, weights station, rowing station, elliptical)
- Horseshoe Pit, Bocce Ball, Washer Toss, Ladder Golf
- Giant Checkerboard and Kids Playground
- Laundromat (charges apply)

Food and Beverage

Breakfast Buffet

Make sure your group starts the day on the right foot. You can choose a working breakfast in our meeting rooms or have your breakfast arranged in our dining room. Each breakfast has a minimum of 15 guests. Please ask Events Manager about options for groups smaller than 15 guests.

All buffets include:

- Coffee/tea
- Chilled Fresh Juices
- Assorted spreads, preserves and jams
- Toast station with a variety of breads.

Continental Breakfast

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit salad.

\$15 per person

The Pictou Morning

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit cocktail, creamy scrambled eggs, sausage and bacon, crispy potato wedges and fresh waffles.

\$17 per person

Hearty Lodge Breakfast

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit cocktail, creamy scrambled eggs, sausage and bacon, crispy potato wedges, baked beans, salt cod fish cakes with tomato chow

\$23 per person

Lunch Options

Lunches can be arranged in our meeting areas or served in our dining room. All lunches include freshly baked cookies and squares (unless otherwise indicated) and coffee and tea. Minimum for each buffet is 15 guests. Please speak with our Events Manager for menu options for groups smaller than 15.

The Working Lunch - Soup, Salad, Sandwiches

Choose One Soup:

- Tomato Cheddar
- Roasted Butternut Squash and Maple
- Chicken and Rice
- Seafood Chowder (additional \$4 per person)

Choose One Salad:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Greek Pasta Salad (Penne pasta, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)
- Southwest Salad (rice, black beans, corn, green onion, cucumber, bell peppers, cilantro, chipotle lime dressing)
- Traditional Potato Salad (potato, onion, celery, egg, creamy pommery mustard dressing)

Choose Three Sandwich Types: (allowing for one and a half sandwiches per person)

- Fresh roasted turkey with cranberry mayo
- Sliced roast beef with creamy horseradish mayo
- Ham and swiss with pommery Dijon aioli
- Grilled veggies with house made aioli
- Egg salad with chives
- Tuna Salad with celery
- Chicken Caesar wrap with zesty dressing on flour tortilla

\$20 per person

Little Italy

Momma Mia! It's an Italian feast!

- Minestrone Soup – traditional Italian soup loaded with fresh garden vegetables and pasta
- Caesar Salad - Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing
- Beef Lasagna with house made Bolognese and mozzarella
- Vegetarian Lasagna - roasted vegetables and mozzarella
- Grilled garlic bread
- Tiramisu – literally means “Pick me up”, classic dessert with layers of creamy custard with a hint of coffee

\$25 per person

Pizza Lunch

Choose One Salad:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Greek Pasta Salad (Penne pasta, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)

Choose Three Pizzas: (allowing for 4 pieces per person)

- Cheese
- Spicy Pepperoni
- Mediterranean Veggie with spinach, roasted bell peppers, mushroom, red onion
- BBQ chicken with roasted red onion
- Hawaiian with smoked ham and grilled pineapple
- Garlic fingers with donair sauce

Dessert Pizza

\$25 per person

BBQ Burger Bar

We give you all of the ingredients, you build the ultimate burger just the way you like.

Choose Two salads:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Traditional Potato Salad (potato, onion, celery, egg, creamy pommery mustard dressing)
- Creamy Coleslaw (shredded green cabbage and carrot, house made creamy dressing)

Build your Own Burger:

- House made beef burgers
- Veggie Burger

Topping Station:

- Lettuce
- Tomato
- House made pickles
- Sliced onion
- Sliced Cheddar

With all the fixings - ketchup/mayo/mustard/relish/spicy sriracha mayo

\$20 per person

Add on:

- Jumbo hotdog \$2 per person
- Oktoberfest Sausage with sauerkraut - \$3 per person
- Chef attended BBQ \$125

A Taste of Nova Scotia

Starters:

- Mussels – fresh mussels steamed in garlic and wine
- Seafood Chowder – award winning chowder with salmon, haddock, scallops, shrimp, clams in a creamy broth with potatoes, onions, carrots, celery, and bacon

Entrees:

- Stuffed Haddock – more details to come...
- Seafood Gratin – scallops, shrimp, salmon, haddock, onion, celery, carrot, baked in a creamy béchamel topped with cheese blend
- Fish Cakes – salt cod and haddock fish cakes, red tomato chow

Desserts:

- Apple Crisp with assorted squares and cookies

\$50 per person

'To Go' Box

No time to stick around for lunch? No problem.

- 1 sandwich
- 1 piece of whole fruit
- 2 cookies
- 1 bottle of water
- 1 salty snack

Sandwich options: (choose two selections for group)

- Fresh roasted turkey with cranberry mayo
- Sliced roast beef and creamy horseradish mayo
- Smoked ham and swiss with pommery Dijon aioli
- Grilled veggies with house made aioli
- Egg salad with chives
- Tuna Salad with celery
- Chicken Caesar wrap with zesty dressing on flour tortilla

\$18 per person

Dinner Selections

Passed Hors d'oeuvres

Passed hot and cold hors d'oeuvres are priced per dozen with a minimum order of three dozen per selection.

- Vegetable Spring Rolls \$22
- Ham & Cheese Quiche \$23
- Cherry Tomato & Bocconcini Skewers with Basil Pesto \$23
- Mini Burgers \$30
- Spanikopita \$24
- Curry Spiced Chicken Skewers with Minted Yogurt \$25
- Fish & Chips \$30
- Bacon Wrapped Scallops \$30
- Coconut Shrimp with Sweet Thai Chili Sauce \$27
- Atlantic Lobster Mini Tartlet \$28
- Smoked Salmon canape \$28

- Chef's Selection of Hot and Cold Hors d'Oeuvres
 - 4 pc Per Guest - \$8.50 Per Person
 - 8 pc Per Guest - \$16 Per Person
(minimum 20 guests)

Buffets

Buffets are always a great option when you are coming with a group of people. Lots of choices to keep everyone happy and no stress of a full seating plan for your guests.

\$42 per person

Additional hot main – add \$10 per person

All buffets include:

- Fresh Buttermilk biscuits and molasses butter
- Vegetarian Option (Gluten Free/Vegan/Lactose Free) with steamed rice
- Assorted Seasonal Vegetables
- Coffee/Tea

Choose One Soup:

- Tomato Cheddar
- Roasted Butternut Squash and Maple
- Chicken and Rice
- Seafood Chowder (additional \$4 per person)

Choose Two Salads:

- Garden Green (mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Greek Pasta Salad (penne pasta, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)
- Southwest Salad (rice, black beans, corn, green onion, cucumber, bell peppers, cilantro, chipotle lime dressing)
- Traditional Potato Salad (potato, onion, celery, egg, creamy pommery mustard dressing)
- Roasted Beet (walnuts, bell peppers, goat cheese, creamy dijon dressing)
- Broccoli Salad (red onion, smoked bacon, cheddar cheese, raisins, house made creamy dressing)

Choose One Potato:

- Roasted garlic mashed potato (creamy and whipped)
- Scalloped potatoes (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted baby potatoes

Choose Two Main Courses:

- Mushroom Stuffed Chicken - herbed demi glace
- Mustard Crusted Beef Inside Round, red wine beef demi
- Marinated Atlantic Salmon - onion cream, fresh garden herb
- Traditional Turkey Dinner - Summer savory dressing, cranberry sauce, turkey gravy
- Stuffed Pork Loin - Apple and Chorizo stuffing, maple demi and house made apple sauce
- Mac & Cheese – classic mac & cheese
- Baked Seafood Gratin – Scallops, shrimp, salmon, haddock, onion, celery, carrot, baked in a creamy béchamel topped with cheese blend
- Baked Ham

Add chef attended carving station for \$125

Desserts

Assorted desserts and squares including choice of one hot dessert

Choose one hot dessert:

- Warm chocolate lava cake with fresh whipped cream
- Gingerbread Pudding with a warm rum raisin sauce
- Spiced Apple Crumble with salted caramel
- Blueberry Bread pudding with warm whiskey sauce

Plated Dinners

For a more formal meal, you may choose to have a full three-course plated dinner. You'll choose one soup or one salad for the entire group, up to two main course options and one dessert selection for the entire group. If two separate main courses are chosen, you must submit meal selections to the Events Manager one month before your event and the confirmed numbers for each option a minimum of 2 weeks prior to your event, along with your seating chart.

\$45 per person

All meals include:

- Fresh Buttermilk biscuits and molasses butter
- A Vegetarian Option Substitute (Gluten Free/Vegan/Lactose Free) with steamed rice
- Choice of potato
- Assorted seasonal vegetables

Choose One Soup or One Salad:

- Roasted Butternut and Maple
- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Spinach Salad – Fresh spinach, pickled red onion, cherry tomato, asiago cheese, mandarin oranges, creamy lime dressing,
- Garden Green - Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad - Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing
- Heirloom Tomato Salad – Arugula mix, variety of cherry and heirloom tomatoes, parmesan chip, goat cheese and smoked tomato vinaigrette

Main Courses:

- Stuffed Chicken Breast - with mushroom & spinach stuffing
- Traditional Turkey - summer savory and apple stuffing, pan gravy
- Mustard Crusted Pork Tenderloin - maple demi and house made apple sauce
- Grilled Marinated Atlantic Salmon - tomato chutney

- Onion Ash Beef Striploin – thick cut striploin crusted in onion ash with red wine demi
- Korma- onions, potatoes, carrots, peas, corn, mild curry paste, tomato sauce and coconut milk, served on a bed of basmati rice

Choose one style of potato:

- Roasted garlic mashed potato (creamy and whipped)
- Potato Pave (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted baby potatoes

Dessert:

- Strawberry Shortcake – house made buttermilk biscuit, fresh strawberries and vanilla crème anglaise with Fresh Whipped Cream
- Blueberry Cheese Cake – raspberry coulis, fresh berries
- Apple Crisp - with fresh whipped cream and salted caramel sauce
- Chocolate Mousse – raspberry coulis, fresh berries

Just for Kids (ages 2-11)

Have children coming with your group? We have them covered! You may select one option for all children attending your function.

Choose one main:

- Chicken fingers and fries
- Individual Cheese Pizza
- Baked chicken breast with assorted seasonal vegetables and potato
- Cheeseburger and fries

\$20 per child

Northumberland Lobster Dinners

Let us create a true Maritime experience with fresh local lobsters, bibs and all!

- Starting with mussels steamed with garlic, wine and house made buttermilk biscuits.
- Then onto Traditional potato salad, creamy coleslaw and a 1 ¼ pound lobster- cracked and split and accompanied with drawn butter.
- Dessert will be fresh strawberry shortcake served with coffee and tea.

\$60 per person

Break Time

Whether you are planning a morning break, cocktail reception before dinner, or having a get together at your chalet or cabin, we have many options to suit your needs and enhance your stay.

Baked Morning Break

Freshly baked muffins, coffee/tea/water.

\$5 per person

Parfait Break

Yogurt and fruit parfaits, coffee/tea/water.

\$8 per person

Smoothie Break

Yogurt smooties coffee/tea/water.

\$8 per person

Granola Break

Granola bar, individual yogurt, coffee/tea/water

\$8 per person

Add-ons:

- | | |
|---|---------------------|
| • Coffee, decaf coffee, tea & herbal teas | \$15.00 per thermos |
| • Assorted fruit juices and drinks | \$3.00 each |
| • Soft drinks | \$2.50 each |
| • Bottled water | \$2.50 each |

- Sparkling water (San Pellegrino) \$3.00 each
- Danish pastries \$1.75 each
- Muffins (assorted flavours) \$1.60 each
- Buttermilk biscuits and molasses butter \$1.00 each (3 doz min)
- Assorted cookies \$15.00/dozen (3 doz min)
- Oatcakes \$12.00/dozen (3 doz min)
- Fresh whole fruit \$1.50/piece
- Assorted yogurts \$1.75 each
- Atlantic Lobster 1 ¼ pound \$30 per lobster
- Baked Beans and Cornbread (for 25 people) \$50.00
- Steamed Mussels with garlic butter (20 lbs) \$100.00

Trays, Platters, and Boards

Gourmet Cheese Board

Assortment of domestic and imported cheeses accompanied by crackers, grapes and olives

\$150 for up to 25 guests, \$300 for up to 50 guests

Atlantic Smoked Salmon Board

Garnished with pickled red onion and capers, served with house made tomato chutney and toasted baguette.

\$150 for up to 25 people

Crudités and dip

Variety of fresh cut vegetables served with house made creamy dip

\$75 for up to 25 people, \$150 for up to 50 guests

Fresh Fruit Salad

Seasonal fruit \$125 for up to 25 people, \$250 for up to 50 people

Deli Meat Tray

Deli smoked ham, roast beef, turkey breast served with house made pickles

\$75 for up to 25 people, \$150 for up to 50 people

Mexican Fiesta Platter

House made layered Mexican dip with creamy base topped with salsa, bell peppers, green onion and assorted cheese blend served with crispy nacho chips

\$75 for up to 25 people, \$125 for up to 50 people

House Made Cookies

Assorted house made cookies

\$40 for up to 25 people (50 cookies), \$80 for up to 50 people (100 cookies)

Biscuits and Molasses Butter

House made buttermilk biscuits served with molasses butter

\$50 for up to 25 people (50 biscuits), \$100 for up to 50 people (100 biscuits)

House Made Squares

Assorted house made squares

\$75 for up to 25 people (50 squares), \$125 for up to 50 people (100 squares)

Gluten Free Sweets

Assorted gluten free cookies and squares.

\$50 for up to 25 people (25 pieces)

Assorted Salads

Choose from any of our salads listed in the Dinner portion of the kit

\$25 for up to 25 people

Juice Dispensers

Punches, Lemonades and Iced Teas served in a 5 Litre dispenser

\$25 for up to 5 Litres

Late Night Nibbles

Nacho Bar

Crisp corn tortillas with salsa, sour cream, house made guacamole, warm house made cheddar cheese sauce, jalapenos and green onion for garnish.

\$250 for up to 50 people

Flavoured Popcorn Bar

Assortment of flavoured popcorns

\$100 for up to 50 people

Poutine Bar

Crispy coated fries, sweet potato fries, cheese curds, served with hot gravy, and assorted condiments.

\$250 for up to 50 people

Pizza Pizza

Cheese, Donair, Spicy Pepperoni, Mediterranean, and garlic fingers with dipping sauce.

\$250 for up to 50 people

Grilled Cheese Bar

Chef attended grilled cheese bar with assorted artisanal breads, assorted cheeses and smoked bacon.

\$250 for up to 50 people

Smallware Rentals

Hosting your own gettogether and need plates, silverware, or glassware?

- Glass (water or wine) \$2 per
- Plate with silverware and napkin rollup \$4 per

Any other special request please contact our Banquet Coordinator!