

ATLANTICA

HOTEL HALIFAX



Catering Menu

2019

*“One cannot think well, love well, sleep well,
if one has not dined well.”*

-Virginia Woolf, A Room of One's Own

Beverages

- Coffee & tea includes decaf & herbal tea 3.00
- Bottled Aquafina water 2.75 each*
- San Pellegrino 3.50 each*
- Assorted Dole fruit juices (450 ml) 2.75 each*
- Assorted soft drinks 2.75 each*
- 2% & skim milk ~ white or chocolate (237 ml) 2.50 each*
- Chilled orange, cranberry or apple juice 10.00 per litre
- Fruit smoothies 20.00 per litre

* Items are charged on consumption.

Bakery Essentials

- Gourmet muffins 3.00
- French Danish - fruit & chocolate 4.00
- Butter croissants 3.00
- Peanut butter & chocolate energy bites 4.00
- Loaves - lemon poppy seed, blueberry & banana chocolate chip 4.00
- Scones - blueberry, apple cinnamon & plain 4.00
- Cinnamon rolls with vanilla icing 3.00
- Yogurt parfaits 5.00
- Oatmeal on the fly 3.00
- Gourmet cookies 3.00
- Colossal brownie roasted walnuts 3.00
- Gluten free brownies 4.00
- Cupcakes with cream cheese icing 4.00
- Smoked salmon with toasted bagels & cream cheese 7.00
- Sweets & squares 4.00

Refresh

- Seasonal orchard fruit 2.00
- Variety of bagels with Philadelphia Cream Cheese 4.00
- Individual yogurt 2.00
- Muesli with dry fruit 5.00
- Snack bars - Fibre One & Nature Valley 3.00
- Piña colada lime or strawberry margarita (non-alcoholic) 15.00 per litre
- Fruit skewers with honey yogurt dip 5.00
- Louisiana Cajun mix 9.00 per bowl
- Yukon potato chips 5.00 per bowl
- Crisp tortillas with tomato cilantro salsa 13.00 per bowl
- Fresh sliced fruit & berry selections with flavoured yogurt dip & granola 7.00
- Domestic & international cheese 7.00
- Chocolate dipped strawberries 5.00
- House made cranberry chocolate bark 4.00
- Popcorn 6.00 per bowl
- Snack Bowl including chips, pretzels, popcorn 8.00 per bowl

The Fresh Start

- Mini butter croissants, assorted Danish, pastries, gourmet muffins
- Butter, Becel & jams
- Fresh sliced fruit with yogurt dip & granola crumble
- Kellogg cereals
- Chilled orange, apple & cranberry juices
- Coffee & tea

14.00 per person

Rise and Shine

- Mini butter croissants, assorted Danish, gourmet muffins, pastries
- Butter, Becel & jams
- Kellogg cereals
- Nova Scotia scrambled eggs with Cheddar & scallions
- Smoked bacon & country sausage
- Atlantica home fries
- Chilled orange, apple & cranberry juices
- Coffee & tea

20.00 per person

Breakfast Buffet Enhancements

Chilled

- Individual fruit yogurt 2.00
- Fresh sliced fruit with yogurt dip 4.00
- Whole fruit 2.00
- Yogurt parfait with homemade granola 4.00
- Scones with cinnamon cream 3.00
- Charcuterie with cheese 8.00
- Assorted 24 Carrots Bakery loaves 3.00
- Smoked salmon, bagels & cream cheese 7.00
- Smoothies selection (mango raspberry & strawberry banana) 20.00 per litre

Hot

- Cinnamon French toast with whipped cream & berry compote 2.00
- Buttermilk pancakes with whipped cream & berry compote 2.00
- Belgian waffles with whipped cream & berry compote 2.00
- Kettle made oatmeal with traditional accompaniments 2.00
- Baked molasses beans 2.00
- Vegetarian frittata bites 3.00
- Nova Scotia fish cakes 5.00
- Eggs Benedict with country ham & Hollandaise 7.00

Wholesome *11.00 per person*

- Dried fruit & nuts
- Assorted cereal bars
- Sliced fruit & berries
- Chilled orange, apple & cranberry juice
- Coffee & tea

Fruit & Yogurt *13.00 per person*

- Yogurt parfaits with homemade granola
- Blueberry scones
- Fruit skewers
- Chilled orange, apple & cranberry juice
- Coffee & tea

Smooth & Crunchy

13.00 per person

- Fruit smoothie - strawberry banana (DF) & mango raspberry
- Peanut butter energy balls
- Oat Cakes
- Chilled orange, apple & cranberry juice
- Coffee & tea

Healthy In The Afternoon *12.00 per person*

- Crudités with a selection of dips
- Pita & hummus
- Assortment of cheeses with crackers
- Coffee & tea

Pick Me Up *10.00 per person*

- Fresh baked cookies
- Chocolate treats
- Chocolate dipped strawberries
- Cheesecake squares
- Coffee & tea

Dips & Chips *13.00 per person*

- Yukon gold chips with ranch dip
- Nacho chips, pico de gallo & lime sour cream
- Curried pita chips with tzatziki
- Assorted soft drinks

Salato *15.00 per person*

- Vegetable antipasto
- Prosciutto, Mortadella & Genoa Salami
- Bocconcini
- Bruschetta
- San Pellegrino
- Coffee & tea

All Sandwich Buffets include

- Chef's soup kettle
- › *Choice of two of the following salads:*
 - › Artisan greens, garden vegetables & a selection of dressings
 - › Caesar salad with smoked bacon, parmesan cheese & garlic dressing
 - › Baby spinach, julienne peppers, dried cranberries & harvest apples with a buttermilk ranch dressing
 - › Greek pasta salad with crisp vegetables, feta, kalamata olives & lemon oregano dressing
 - › Sliced potato salad with grainy mustard dressing
 - › Tangy coleslaw
 - › Seared vegetable salad with cilantro & balsamic drizzle
 - › Caprese salad, grape tomatoes & baby mozzarella with basil vinaigrette
 - › Soba noodles with crisp vegetables & sesame hoisin vinaigrette
 - › Quinoa with roasted red peppers
 - › Broccoli salad with a creamy bacon dressing, red onions & almonds
 - › Couscous tabouli ~ tomatoes, mint, parsley with fluffed couscous
 - › Insalata fresco, tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
 - › Pasta salad with sweet peppers & red onions tossed in a tomato basil dressing
- Fresh baked cookies
- Chocolate bites
- Cake treats
- Coffee & tea

Stack it up *20.00 per person*

- › *Please choose four varieties of sandwiches:*
 - › Sirloin of beef with horseradish mayo on ciabatta with caramelized onions
 - › Chicken salad mandarin oranges & curry mayo on a pretzel roll
 - › Tuna salad with dill & gherkins in a flour tortilla
 - › Black forest ham with Dijon mayo & Swiss cheese on an egg kaiser
 - › Greek vegetables with hummus in a flour tortilla
 - › Creamy avocado, tomato and spinach with havarti
 - › Smoked turkey with cranberry mayo & Havarti on sourdough
 - › Salami, grilled peppers & provolone with basil aioli on foccacia

Wrap It Up *20.00 per person*

- Black Forest ham, mustard dressing & Swiss cheese
- Roasted vegetables & feta cheese with roasted red pepper mayo
- Grilled chicken Caesar with bacon & parmesan
- Turkey, spinach and tomato with creamy guacamole

Serve It Up Hot *23.00 per person*

- › *Minimum 15 Guests:*
 - Pulled BBQ pork with house made coleslaw on a crusty bun
 - Philly steak with peppers & onions on a Hoagie roll
 - Grilled vegetables, basil pesto & bocconcini cheese on foccacia
 - Sourdough grilled cheese with Havarti & smoked Cheddar
 - Flash fried Yukon gold potato chips

Pizza Corner

Minimum 15 Guests

- Caesar salad
- Vegetarian & pepperoni pizza
- Mini donairs loaded with tomatoes & onions, donair sauce
- Cinnamon sticks & fresh baked cookies
- Coffee & tea

22.00 per person

From the Market

Minimum 15 Guests

- Baguettes
- Chef's soup kettle
- Deli meats & assorted cheeses
- Make your own Cobb salad supreme with chicken, tuna, bacon, avocado, tomatoes & blue cheese
- Raspberry trifle
- Coffee & tea

22.00 per person

Trattoria

Minimum 20 Guests

- Toasted garlic bread sticks
- Insalata fresca - tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
- Antipasto board with sliced salami, prosciutto, mortadella & giardiniera
- › *Choice of two of the following hot entrées:*
 - › Traditional Bolognese lasagna
 - › Penne tossed with roasted chicken breast in basil scented cream sauce
 - › Rigatoni all'Amatriciana with Italian sausage
 - › Fried gnocchi with pancetta & forest mushrooms
 - › Mozzarella stuffed arrancini with marinara sauce
 - › Roasted vegetable lasagna
 - › Fusilli with charred vegetables, roasted garlic & olive oil & fresh herbs
- Tiramisu
- Italian biscuits
- Coffee & tea

26.00 per person

Mediterranean

Minimum 20 Guests

- Grilled pita with hummus
- Tabouli ~ tomatoes, mint, parsley with fluffed couscous
- Greek salad
- › *Choice of two hot entrées:*
 - › Grilled pork souvlaki with tzatziki
 - › Chicken & chorizo paella
 - › Chicken shawarma with garlic fried chick peas
 - › Bouillabaisse ~ mussels, shrimp, haddock & baby scallops poached in a tomato & fennel broth scented with saffron
 - › Fried halloumi with tomato chutney
 - › Shakshouka ~ eggs baked in a spiced tomato sauce with chick peas, bell peppers and feta cheese
 - › Falafel ~ chick pea fritters
- Lemon rice pilaf
- Baklava & churros
- Coffee & tea

25.00 per person

Taste of India

Minimum 20 Guests

- Naan
- Dal Shorva ~ Lentil soup
- Kachumber salad ~ Indian chopped salad
- Butter chicken ~ mild spiced tomato butter yogurt sauce **GF**
- Chana Masala ~ chickpea curry **GF, V**
- Basmati rice
- Gulgula ~ dusted banana fritters
- Mango Lassi
- Coffee & tea

27.00 per person

Grandma's Kitchen

Minimum 15 Guests

- Tea biscuits
- Potato salad
- Tangy coleslaw
- › *Choice of two hot entrées:*
 - › Chicken pot pie
 - › Brown sugar glazed meatloaf
 - › Crispy fried fish cakes with green tomato chow chow
 - › Classic mac & cheese
 - › Crock pot chili
- Homemade blueberry crisp
- Coffee & tea

24.00 per person

Signature Lunch Buffet

- Chef's soup kettle
- › *Choice of two of the following salads:*
 - › Artisan greens, garden vegetables & a selection of dressings
 - › Caesar salad with smoked bacon, parmesan cheese & garlic dressing
 - › Baby spinach, julienne peppers, dried cranberries & harvest apples with a buttermilk ranch dressing
 - › Greek pasta salad with crisp vegetables, feta, kalamata olives & lemon oregano dressing
 - › Sliced potato salad with grainy mustard dressing
 - › Tangy coleslaw
 - › Seared vegetable salad with cilantro & balsamic drizzle
 - › Caprese salad, grape tomatoes & baby mozzarella with basil vinaigrette
 - › Soba noodles with crisp vegetables & sesame hoisin vinaigrette
 - › Quinoa with roasted red peppers
 - › Broccoli salad with a creamy bacon dressing, red onions & almonds
 - › Couscous tabouli ~ tomatoes, mint, parsley with fluffed couscous
 - › Insalata fresco, tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
 - › Pasta salad with sweet peppers & red onions tossed in a tomato basil dressing

- › *Choice of two hot entrées:*
 - › Oven roasted Acadian maple & ginger glazed salmon **GF**
 - › Seared breast of chicken with smoked paprika cream **GF**
 - › Butter chicken ~ mild spiced tomato butter yogurt sauce **GF**
 - › Baked haddock in a white wine & dill cream **GF**
 - › Grilled tandoori pork with cucumber raita **GF**
 - › Honey garlic beef stir-fry **GF, DF**
 - › Wild mushroom ravioli in a herb cream **V**
 - › Cheese tortellini baked in a tomato cream with asiago cheese **V**
 - › Roasted vegetable lasagna **V**
 - › Thai tofu & vegetable curry **V, DF**
- › *Choice of one accompanying starch:*
 - › Garlic whipped Yukon gold potatoes
 - › Oven roasted potatoes
 - › Tarragon & garlic scented rice
- Chef's seasonal vegetables
- Warm Valley apple bread pudding with vanilla cream
- Fresh baked cookies, chocolate bites & cake treats
- Coffee & tea

29.00 per person

Add a third entrée for 6.00 per person

Plated Lunch

Select one choice from each course

Minimum 20 guests

Appetizers

- Maple roasted butternut squash & Valley apple soup **GF, V**
- Charred tomato bisque **GF, V**
- Honey roasted carrot & ginger purée **GF, V**
- Broccoli & Cheddar soup **V**
- Old fashioned ham & split pea **DF, GF**
- Vegetarian Tom Yum soup **V**
- Artisanal greens, garden vegetables & a maple balsamic vinaigrette **GF, Vegan**
- Caesar salad ~ torn romaine leaves, herb croutons, smoked bacon, Parmesan cheese & garlic laced dressing
- Baby spinach, sweet peppers, dried cranberries & harvest apples with a goat cheese buttermilk dressing **V**
- Beet & honey scented goat cheese Napoleon
- Thai crab cakes with pineapple salsa & roasted red pepper aioli - add 2.00
- Maritime seafood chowder - add 3.00

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

Mains:

- Seared chicken breast with forest mushrooms & roasted garlic jus with potato pave
30.00 **GF**
- Panko crusted breast of chicken, garlic whipped potato with a charred pepper cream
30.00
- Roasted Atlantic salmon, crispy risotto & finished with an Acadian maple cream
30.00 **GF**
- Pan roasted pork tenderloin, caramelized onion demi with garlic whipped potato
30.00 **GF**
- Haddock Provençal with saffron orzo
29.00
- Pan fried gnocchi, shiitake mushrooms & pea shoots 28.00 **V**
- Wild mushroom ravioli in herb cream 28.00 **V**
- Vegetarian tikka masala with tofu over basmati rice 28.00 **V**
- Roasted vegetable & Boursin cheese 'torte'
28.00 **V**

Chef's selection of seasonal vegetables

Desserts

- Maple crème brûlée, crisp lady finger & fresh fruit
- Warm bread pudding with Valley apples and sweet & salty caramel sauce
- Chocolate mousse duo cake, hazelnut crumble & Chantilly cream
- Sorbet & fruit, layers of fresh fruit and berries, mango sorbet & lemon curd **GF**
- Banana chocolate cake with raspberry **GF**
- Strawberry shortcake, layers of gluten free shortcake & white chocolate mousse **GF**
- Bumble berry crisp with vanilla bean ice cream & fresh fruit
- Coffee & tea

Power Dinner *35.00 per person*

- Chef's soup kettle
- › *Choice of three of the following salads:*
 - › Artisan greens, garden vegetables & a selection of dressings
 - › Caesar salad with smoked bacon, parmesan cheese & garlic dressing
 - › Baby spinach, julienne peppers, dried cranberries & harvest apples with a buttermilk ranch dressing
 - › Greek pasta salad with crisp vegetables, feta, kalamata olives & lemon oregano dressing
 - › Sliced potato salad with grainy mustard dressing
 - › Tangy coleslaw
 - › Seared vegetable salad with cilantro & balsamic drizzle
 - › Caprese salad, grape tomatoes & baby mozzarella with basil vinaigrette
 - › Soba noodles with crisp vegetables & sesame hoisin vinaigrette
 - › Quinoa with roasted red peppers
 - › Broccoli salad with a creamy bacon dressing, red onions & almonds
 - › Couscous tabouli ~ tomatoes, mint, parsley with fluffed couscous
 - › Insalata fresco, tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
 - › Pasta salad with sweet peppers & red onions tossed in a tomato basil dressing

› *Choice of two entrées:*

- › Oven roasted Acadian maple & ginger glazed salmon **GF**
- › Seared breast of chicken with smoked paprika cream **GF**
- › Butter chicken - mild spiced tomato butter yogurt sauce **GF**
- › Baked haddock in a white wine & dill cream **GF**
- › Grilled tandoori pork with cucumber raita **GF**
- › Honey garlic beef stir fry **V, GF**
- › Wild mushroom ravioli in an herb cream **V**
- › Cheese tortellini baked in a tomato cream with asiago cheese **V**
- › Roasted vegetable lasagna **V**
- › Thai tofu & vegetable curry **V, DF**
- › *Choice of one accompanying starch:*
 - › Garlic whipped Yukon gold potatoes
 - › Tarragon & garlic scented rice
 - › Oven roasted potatoes
- Chef's choice of seasonal vegetables
- Warm Valley apple bread pudding with vanilla cream
- Fresh baked cookies, chocolate bites & cake treats
- Coffee & tea

Trattoria at Night *35.00 per person*

- Toasted garlic bread sticks
- Insalata fresca ~ tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
- Antipasto board with sliced salami, prosciutto, mortadella & giardiniera
- Classic chicken parmigiana
- Fusilli with charred vegetables, roasted garlic & olive oil, fresh herbs
- Mozzarella stuffed arrancini with marinara sauce
- Tiramisu, Italian biscuits
- Coffee & tea

Design your own plated dinner

Select one option from each course

Minimum 20 guests

Appetizers

- Maple roasted butternut squash & Valley apple soup **GF**
- Charred tomato bisque with gorgonzola crouton **V**
- Honey roasted carrot & ginger soup **GF, V**
- Broccoli & Cheddar soup **V**
- Vegetarian Tom Yum soup **GF, V**
- Maritime seafood chowder ~ *add 3.00*
- Artisanal greens, Riverview shoots & micro greens with garden vegetables & a maple balsamic vinaigrette **GF, Vegan**
- Caesar salad ~ torn romaine leaves, herb croutons, smoked bacon, Parmesan cheese & garlic laced dressing
- Baby spinach, sweet peppers, dried cranberries, harvest apples & toasted almonds with a ranch buttermilk dressing **GF, V**
- Ribbon salad ~ thin sliced carrot, zucchini & parsnips with a honey citrus vinaigrette & toasted almonds **GF, V**
- Thai spiced crab cakes with pineapple salsa & citrus aioli ~ *add 2.00*
- Beet & honey scented goat cheese Napoleon **GF, V**
- Lobster & spinach 'bread pudding' with a tobiko cream ~ *add 4.00*

Mains

- Surf and Turf ~ Seared beef tenderloin with panko crusted scallops, garlic whipped potatoes – cooked medium *49.00*
- From the Farm Duo ~ Roasted herb & garlic rubbed strip loin medallion with Dijon crusted lamb chop with garlic whipped potatoes – cooked medium *49.00*
- From the Sea Duo ~ Seared Atlantic salmon filet with grilled jumbo garlic shrimp, duchesse nest *49.00* **GF**
- Seared beef tenderloin topped with a stilton crust, rosemary demi, horseradish mashed potato – cooked medium *46.00*
- Pan roasted salmon filet with a crispy risotto cake, Acadian maple cream *39.95* **GF**
- Sesame crusted salmon filet with jasmine rice and teriyaki glaze *40.00*
- Roast chicken breast, summer savoury 'bread pudding' with thyme demi & Yukon Gold & sweet potato mash *40.00*
- Porcini dusted breast of chicken with gorgonzola cream *40.00* **GF**
- Sesame crusted chicken breast with jasmine rice and red Thai curry *40.00*
- Crunchy mustard pork tenderloin with smashed nugget potatoes & roasted red pepper cream *40.00* **GF**
- Vegetarian tikka masala with tofu over basmati rice *38.00* **V, GF**
- Fried gnocchi with wild mushrooms, wilted spinach & sweet peppers *38.00* **V**
- Roasted vegetable & Boursin cheese 'torte' *38.00* **V**
- Thai curry with tofu & vegetables over jasmine rice *38.00* **V, GF**

continued on next page

Design your own plated dinner (continued)

Select one option from each course
Minimum 20 guests

Desserts

- Maple chocolate crème brûlée **GF**
- Warm bread pudding with Valley apples, sweet & salty caramel sauce
- Sticky toffee pudding cake, French vanilla ice cream & walnut brittle
- New York style cheesecake with Oreo cookie crumb base and raspberry coulis
- Chocolate mousse cake, hazelnut crumble & Chantilly cream
- Strawberry shortcake, layers of gluten free shortcake & white chocolate mousse **GF**
- Warm bumbleberry fruit crisp with cinnamon cream
- Sorbet & fruit, layers of fresh fruit & berries, mango sorbet & lemon curd **GF**
- Tiramisu, mascarpone cream, lady fingers & mocha cinnamon flavours
- Flourless banana chocolate cake with raspberry **GF**
- Black Forest truffle cake drizzled with cherry coulis
- Carrot cake with cream cheese icing & rhubarb compote
- Dessert Duo - Mini white chocolate crème brûlée and dark chocolate marquise **GF**
- Dessert Duo - New York style cheesecake & flourless banana chocolate cake
- Coffee & tea

• *Menu items can be modified to accommodate dairy and gluten free requests.*

Custom menus available upon request

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

Appetizers

- Chef's soup kettle
- Steamed mussels with white wine & garlic
- › *Choice of four of the following salads:*
 - › Artisan greens, garden vegetables & a selection of dressings
 - › Caesar salad with smoked bacon, parmesan cheese & garlic dressing
 - › Baby spinach, julienne peppers, dried cranberries & harvest apples with a buttermilk ranch dressing
 - › Greek pasta salad with crisp vegetables, feta, kalamata olives & lemon oregano dressing
 - › Sliced potato salad with grainy mustard dressing
 - › Tangy coleslaw
 - › Seared vegetable salad with cilantro & balsamic drizzle
 - › Caprese salad, grape tomatoes & baby mozzarella with basil vinaigrette
 - › Soba noodles with crisp vegetables & sesame hoisin vinaigrette
 - › Quinoa with roasted red peppers
 - › Broccoli salad with a creamy bacon dressing, red onions & almonds
 - › Couscous tabouli ~ tomatoes, mint, parsley with fluffed couscous
 - › Insalata fresco, tomatoes, artichoke hearts, baby greens & balsamic vinaigrette
 - › Pasta salad with sweet peppers & red onions tossed in a tomato basil dressing

Mains

- › *Please choose two of the following options:*
 - › Honey Dijon roasted pork loin with rosemary demi **DF**
 - › Roasted Atlantic salmon filet with Acadian maple cream **GF**
 - › Oven seared Atlantic salmon with a soy & ginger glaze **GF**
 - › Baked haddock with a Thai coconut cream **GF, DF**
 - › Seafood risotto - shrimp, scallops & mussels with lemony garlic risotto **GF**

- › Slow simmered beef tips & mushrooms with rosemary crème fraîche
- › Mediterranean chicken - fresh tomato salsa with feta cheese & sun-dried tomato pesto cream **GF**
- › Herb roasted breast of chicken with sautéed mushrooms & rosemary pan gravy
- › Maple chicken curry tossed with penne
- › Fusili with roasted vegetables, basil pesto & bocconcini cheese **V**
- › Butter chicken - braised chicken in a mild Indian tomato curry sauce **GF**
- › Sweet potato dhal with curried vegetables **V**
- › Roast turkey with summer savoury dressing & home style pan gravy
- › Roast top sirloin of beef with roasted garlic jus
- › Wild mushroom ravioli in a herb cream **V**
- › Cheese tortellini baked in a tomato cream with asiago cheese **V**
- › Roasted vegetable lasagna **V**
- › Thai tofu & vegetable curry **V, DF**
- Chef's seasonal vegetables & your choice of whipped garlic potatoes, roasted potatoes or ginger infused rice

Desserts

- A selection of mini crème brûlée, chocolate bites, and cake treats, cheesecake & mousse tarts
 - Warm Valley apple bread pudding with vanilla cream
 - Fresh fruit with yogurt fondue
 - Coffee & tea
- 44.00 per person*

Add a carving station

- Roast prime rib, thyme demi & accompaniments
- 10.00 per person*
- Roast turkey breast with cranberry chutney & summer savoury 'bread pudding' *5.00 per person*
 - Whole side of Atlantic salmon with herb seed crust, tomato chutney & mustard sauce *6.00 per person*

Reception Items

Priced per dozen.
Minimum three dozen of each selection.

Cold

- Ahi tuna tataki bites 37.00 **DF**
- Fresh shucked oysters, apple mignonette sauce 37.00 **DF, GF**
- Smoked salmon, pickled red onion & capers on frico crisp 27.00 **DF, GF**
- Lobster salad bite on brioche 37.00
- Scallop ceviche spoons with micro greens & garlic aioli 29.00 **GF**
- Forked shrimp cocktail 27.00 **GF**
- Curried chicken salad, with mandarins 27.00
- Caprese salad skewers 25.00 **GF**
- Tomato & basil bruschetta 25.00 **V**
- Caponata on toasted baguette 27.00 **V**

Hot

- Crispy lobster risotto cakes 35.00 **GF**
- Bacon wrapped scallops with maple mustard sauce 30.00 **GF, DF**
- Thai spiced crab cakes 30.00
- Beef satay with peanut sauce 29.00
- Arrancini - crispy fried risotto balls stuffed with mozzarella 27.00 **V**
- Polenta & goat cheese brûlée 27.00 **GF, V**
- Vegetable spring rolls 25.00 **V**
- Chicken & sweet potato samosa 29.00
- Sirloin sliders with garlic mayo & smoked Cheddar 29.00
- Mini beef empanadas 29.00
- Shrimp tempura with pineapple chili sauce 30.00 **V**
- Pulled pork sliders with house made coleslaw 29.00
- Mini sourdough grilled cheese 27.00 **V**

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

Charcuterie

- Selection of cured & smoked meats, rilletes, assorted cheese, olives & vegetables

225.00

Greek Meze

- Marinated feta, grilled peppers, olives, raw vegetables, tzatziki, melitzanosalata, skordalia, hummus & pita

160.00

In The Garden

- Selection of garden vegetables with buttermilk ranch and curried dips

125.00

From the Orchard

- Fresh sliced fruit & berry selections with flavored yogurt dip

150.00

Dips

- Various dips & spreads from around the globe with flat breads, crisps & breads

150.00

Cheese Please

- International & domestic cheese with baguettes, crackers & fruit garnish

175.00

From the Sea

- Hot & cold smoked fish, poached shrimp, pickled herring, marinated mussels, calamari salad

250.00

Mexican Fiesta

- Black bean dip, guacamole, pico de gallo, salsa roja, sour cream & crisp corn chips

160.00

Little Sandwiches

- A selection of cocktail sandwiches & mini wraps

150.00

Sweet Tooth

- Mini crème brûlée, chocolate bark, cake & chocolate bites, cheesecake squares, meringue tarts

225.00

Pizza Corner

- Pepperoni, The Works & Vegetarian pizzas
28.00 each

Poutine

Minimum 25 people

- Crisp French fries, beef gravy & cheese curds
8.00 per person

or

- Sweet potato fries, masala curry & paneer
10.00 per person

Potini

Minimum 25 people

- Mashed Yukon Gold potatoes with an array of garnishes: green onion, crumbled bacon, sautéed mushrooms, caramelized onions, shredded cheese, sour cream, demi
9.00 per person

Maritime Kitchen Party

Minimum 25 people

- Seafood chowder, ale braised local mussels, mini donairs & crispy mini fish & chips
22.00 per person

Cooks in action

Minimum 50 people

- Prawns, pine nuts, grapes with Pernod & cream
12.00 per person
- Seared scallops with citrus ginger glaze
13.00 per person
- Local mussels with Thai flavours
8.00 per person
- Made to order pasta station
Basil pesto cream, rustic tomato sauce, penne rigate & an array of vegetable garnishes
10.00 per person

*For Chef attended stations,
a \$75 labour fee will be added to
the above per person pricing*

Carvery

Minimum 50 people

- Roast beef tenderloin (cooked medium rare), with caramelized onions, grain mustard, horseradish & 24 carrot mini kaisers
15.00 per person
- Roast turkey breast with cranberry chutney, summer savoury 'bread pudding' & homestyle gravy
10.00 per person
- Whole side of Atlantic salmon with herb seed crust, tomato chutney & mustard sauce
11.00 per person

- Liquor
5.00
- Liquor Premium
6.09
- Beer
5.00
- Imported Beer
6.09
- House Wine
6.09
- Imported Wine
7.83
- Fruit Punch (per litre)
9.95
- Liquor Punch (per litre)
22.95
- Champagne Punch (per litre)
28.95
- Liqueurs
6.09
- Coolers
6.09
- Soft Drinks & Bottled Water
2.75
- Fruit Juices
2.75
- Sparkling Water
3.25

Cocktail/Martini pricing available upon request

Wine list available upon request

17% Gratuity & HST will be added for host bars.

HST will be added for cash bars.

A labour charge of 25.00 per hour (minimum 3 hours) will apply if net sales of 400.00 is not met.

Menu Selection

Menu selections should be discussed three to six weeks prior to the start of your event.

All menu prices quoted are for 90 days & are subject to change thereafter.

Our Executive Meeting & Conference Service Manager would be pleased to assist you, should you prefer to personalize a custom menu to accommodate your guests/tastes. Alternative meals are available for guest(s) with special dietary needs (vegetarian, allergy, etc.).

Food & Beverage Regulations

Due to liability insurance, the Atlantica Hotel Halifax must provide all food & beverage items (with the exception of wedding cakes). Therefore, the removal of any & all food & beverage from the hotel premises is prohibited.

Atlantica Hotel Halifax is responsible for upholding & administering the Liquor Laws of the Province of Nova Scotia regarding 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 the Liquor Laws. Atlantica Hotel Halifax reserves the right to terminate any event before its scheduled ending time, for such reasons.

Nova Scotia Smoke Free Places Act

Atlantica Hotel Halifax is a non-smoking hotel & prohibits smoking in all guest rooms & meeting space.

Guaranteed Numbers & Cancellations

A guaranteed number of people attending your function is required three business days prior to the start of your event date (seven business days applies to Weddings/Social Events). Atlantica Hotel Halifax will charge for the number of guaranteed people or for the number of people served, whichever is greater. To maintain high service standards all food & beverage items which are priced per person cannot be ordered for any amount less than the total number of guaranteed attendees.

Should the final guaranteed number of attendees fall short of the guarantee originally stipulated on the function contract, Atlantica Hotel Halifax reserves the right to bill for the original guarantee stipulated on your contract, or impose an additional room rental charge & applicable tax. The hotel reserves the right to re-assign function space if the guaranteed number of attendance is lower than originally stipulated on the function contract.

Cancellations must be made with your Executive Meeting & Conference Service Manager between the hours of 8:00 am & 5:00 pm, Monday to Friday. Cancellation fees will apply in accordance with the Hotel's policies. Please see your contract for details.

Service Fees

A service fee of 17% is applied to all food & beverage products prior to applicable tax.

A minimum three-hour labour charge of 25.00 per hour applies to all bar services with revenues below 400.00, prior to tax. A 45.00 labour charge is applied to all hospitality suite set-ups for ice & glass service. A 50.00 labour charge applies to groups numbering less than twenty (20) persons for served meals. All charges are subject to a 17% service fee & applicable tax.

Seating arrangements for social functions are based upon 60-inch round tables that seat 8-10 guests. Functions requiring complete table set-up earlier than one hour prior to the event start time may be subject to an additional labour charge.

Deposits

Social events require a deposit of 500.00 – 1000.00 within 14 days of confirming your function space, with the remaining balance due three business days prior to the event. Should the function be cancelled, the deposit is forfeited.

Credit Information

All existing accounts of Atlantica Hotel Halifax have billing privileges of net 30 days upon receipt of the function invoice. New accounts are required to establish credit with our accounting department by submitting a fully completed credit application at least two weeks prior to the function date to allow adequate time for processing.

Damages & Lost Items

Liability for any damages to the premises will be charged accordingly. Convenors of the function are held responsible for other members of their group. Atlantica Hotel Halifax assumes no responsibility for any personal items or equipment brought into the hotel. Unless a function room has been reserved on a 24-hour basis, any & all personal items & equipment must be removed from the function space at the function's contracted ending time.

Security

Atlantica Hotel Halifax can provide security arrangements from an outside security company for your function at an additional cost. The hotel will require two weeks notification to your Executive Meeting & Conference Service Manager to ensure security personnel for your event date.

Management Right

Atlantica Hotel Halifax reserves the right to refuse or cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff & other guests of the hotel.

SOCAN Fee

On behalf of SOCAN (Society of Composers, Authors & Music Publishers of Canada), Atlantica Hotel Halifax is obligated to charge an entertainment fee based on the capacity of the function room (NOT on the number of attending guests):

Room Capacity Fee Per Event (Standing or Seated)	Without Dancing	With Dancing
Guild Hall	31.72	63.49
Guild East	22.06	44.13
Guild West	22.06	44.13
Commons	31.72	63.49
Citadel/Cunard	22.06	44.13
Cabinet	20.56	44.13
Campaign	22.06	44.13
Citadel	22.06	44.13
Cunard	22.06	44.13

NOTE: This fee is submitted directly to SOCAN, is non-negotiable & is not a hotel fee.

Re:Sound - Music Licensing Company

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining compensation for artists and record companies for their performance rights. On behalf of Re:Sound, the Atlantica Hotel Halifax is obligated to charge a fee based on the following chart:

Room Capacity Fee Per Event (Standing or Seated)	Without Dancing		With Dancing	
	1-100 people	101-300 people	1-100 people	101-300 people
Guild Hall	9.25	13.30	18.51	26.63
Commons	9.25	13.30	18.51	26.63
Guild East	9.25	13.30	18.51	26.63
Guild West	9.25	13.30	18.51	26.63
Citadel/Cunard	9.25	-----	18.51	-----
Cabinet	9.25	-----	18.51	-----
Campaign	9.25	-----	18.51	-----
Citadel	9.25	-----	18.51	-----
Cunard	9.25	-----	18.51	-----

NOTE: This fee is submitted directly to Re:Sound, is non-negotiable & is not a hotel fee.

Decorations & Rentals

Decorations, floral arrangements, entertainment & limousine rentals may be arranged & ordered through your Executive Meeting & Conference Service Manager. Streamers & confetti are prohibited in the function rooms. If these items are used a cleaning charge will apply. Masking tape & putty are the only materials permitted for hanging items in function space.

Audiovisual Equipment

Atlantica Hotel Halifax recommends Freeman Audio Visual Canada for rental of audiovisual equipment & services. Orders are placed through your Executive Meeting & Conference Service Manager & Freeman Audio Visual Canada will contact you directly for billing. If required, Atlantica Hotel Halifax will provide one microphone & podium at no cost for your function.

Display & Exhibits

Atlantica Hotel Halifax does not provide storage space for displays, materials & exhibits. Your Executive Meeting & Conference Service Manager must approve the arrival of all displays, materials & exhibits. The hotel does not provide labour or equipment (i.e.: dollies, carts, etc.) for the unloading, moving or loading of displays, materials & exhibits.

Displays, materials & exhibits will be brought into the hotel via the receiving entrance located at the north end of the hotel (Quinpool Road). Shipments are received at this entrance between the operational hours of 8:00 am – 4:00 pm, Monday to Friday. Atlantica Hotel Halifax reserves the right to refuse exhibits, equipment or display material of excessive weight.

Please notify your Executive Meeting & Conference Service Manager of any equipment requiring amperage beyond a standard electrical power supply to ensure correct voltage & amperage is available. Extra power can be provided through an outside supplier at an additional charge if notification is provided to your Executive Meeting & Conference Service Manager two weeks prior to your function date.

Shipping & Receiving

Atlantica Hotel Halifax has limited storage space & cannot guarantee the security of any materials shipped in advance for your function. Should storage be required please contact your Executive Meeting & Conference Service Manager. In some cases, a storage fee may apply. Items shipped to Atlantica Hotel Halifax must be clearly labeled. It is the responsibility of the convener and/or meeting room guest to make arrangements to have any meeting room materials returned to their company. Items left at the hotel will be kept for a maximum of 30 days from the date of the function. After 30 days, the parcels are opened by the hotel receiver to ensure safe disposal according to contents.

Please place the following label to all packages to ensure quick handling:

Contact Name
C/O Atlantica Hotel Halifax
1980 Robie Street
Halifax, Nova Scotia B3H 3G5