



Catering Menu

Wedding & Social Events | Orchard Hall

Catering Menu pricing effective January 1, 2020



Old Orchard Inn Conference Resort & Spa
Exit 11, Highway 101, 153 Greenwich Road South,
Greenwich, Nova Scotia, B4P 2R2

T: (902) 542 5751 TF: 1 800 561 8090 F: (902) 542 2276
www.oldorchardinn.com

Table of Contents

Thank you for choosing the Old Orchard Inn. Please allow us to answer any questions that you may have to make this experience the absolute best for you and your guests.

Please advise your Sales Team member if there are any allergies or special food requirements for your event. These items may require additional pricing.

We do our very best to accommodate all dietary needs.

| | Page |
|--|-------------|
| Table of Contents | 1 |
| Our Facility | 2 |
| Simply Wedding Offerings | 3 |
| Reception Selections: Cold & Hot Hors d'Oeuvres | 5 |
| Cold & Hot Hors d'Oeuvres, Seafood & Late Night Catering | 6 |
| Plated Dinner Selections | 9 |
| Design Your Own Dinner Buffet: Salads & Accompaniments | 12 |
| Design Your Own Dinner Buffet: Entrées | 13 |
| Design Your Own Dinner Buffet: Desserts | 14 |
| Grand Dinner Selections | 15 |
| Special Event Wine Selections | 16 |
| Wedding & Events Buffet Brunch | 17 |
| Old Orchard Inn Catering Information | 18 |

Why settle for one apple? When you can have the whole orchard...

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

Our Facility

Old Orchard Inn is truly a landmark of hospitality in the Annapolis Valley of Nova Scotia with 101 Guest Rooms, 29 Seasonal Cabins (May - October) and Conference & Event Centre with over 11,000 sq ft since established in 1972. The grounds sit nestled in one of the many beautiful apple orchards of Greenwich. Old Orchard Inn overlooks rolling landscapes of Cape Blomidon and the Minas Basin; part of the Bay of Fundy, featuring the world famous highest tides: *truly an awe-inspiring view.*

Essentials for your Wedding or Event

Professional Conference Centre

Heritage Barn, a unique venue onsite offering limited catering

Free parking

Complimentary high-speed wireless internet

Many popular attractions close by including several local wineries

Parlour guestroom upgrade available to wedding couples and event organizers

Complimentary consultation with one of our Sales Team

Guest rooms at a group rate (dependent on number of rooms rented for the occasion)

We are able to accommodate most dietary requirements, please inquire

Children's menus available

Podium & microphone available

Guest book table, cake table, gift table

Dance floor available at most venues

Complimentary bar service (dependent on minimum sales)

Complimentary cake cutting service, cake knife

A selection of vases with votive candles for guest tables for a nominal rental fee

White linen tablecloths and napkins

Access to the breathtaking grounds for wedding photographs

Year round awe-inspiring view of Cape Blomidon

Winter season of fireside dining

King Arthur Quiet Lounge



Simply Wedding Offerings

Making your special day easier

Price List

| <i>Item</i> | <i>Price per item</i> |
|---|-----------------------|
| Elegant White Chair Covers | \$3 <i>installed</i> |
| Tall 10" x cylinder vases | \$3 |
| 12" mirrors for centrepieces with 3 votive candles | \$5 |
| Submersible LED lights | \$2 |
| Printed Dinner Menu (Minimum 2 per table or \$2.50 each) | \$5 |
| Sugar Cookies Heart Shaped with Bride & Groom initials for guests | \$3 |
| Elegant White Ceiling treatment with lights | \$300 |
| <i>Ceiling treatment includes rental of Salons D, E & Fireside at a minimum</i> | |





Simply Wedding Packages

Making your day easier

All packages include complimentary 12" x12" mirror centrepieces

With three votive candles, if requested.

A Touch of Elegance

Minimum of 50 guests

75 guests or less \$10.95 pp + +

75 guests & over \$9.95pp + +

Elegant White Chair Covers installed
Glass of House White or Red for each guest
Next Morning, Complimentary Breakfast for Bride & Groom

Wedded Bliss

Minimum of 75 guests

75 guests or less \$10.95 pp + +

75 guests & over \$9.95pp + +

Elegant White Chair Covers installed
2 (two) Printed Dinner Menus at each table
Glass of House White or Red for each guest
Next Morning, Complimentary Breakfast for Bride & Groom

Love Our Day

Minimum of 75 guests

75 guests or less \$16.95 pp + +

75 guests & over \$15.95pp + +

Elegant White Chair Covers installed
2 (two) Printed Dinner Menus at each table
Glass of House White or Red for each guest
Sugar Cookies Heart Shaped with Bride & Groom initials for guests
Elegant white ceiling treatment with lights
Next Morning, Complimentary Breakfast for Bride & Groom
First Anniversary Dinner voucher for our dining room to Bride & Groom (\$75.00)



*** Please add 16% gratuity and 15% HST to all prices**



Reception Selections

*Finger Sandwich Platters

Minimum of three (3) dozen per item

Formula: one dozen finger sandwiches are composed of three standard size sandwiches, which equal 12 quarters
15.95 per dozen

- Egg Salad
- Roast Beef
- Salmon Salad
- Smoked Ham
- Rolled Asparagus
- Chicken Salad
- Cucumber
- Curry Apple Chicken

Vegetable, Fruit, Cheese & Meat Platters

Platters ordered for a minimum of twenty (20) guests

*Mosaic of Fresh Vegetables

Complemented with dip
5.25 per person

*Fresh Fruit Rainbow

With yogurt dip
5.25 per person

*Assorted Cheese Tray

Accompanied by garnish & crackers
6.95 per person

*A Selection of Deli Meats

With rolls & embellishments
9.95 per person

Snacks and Munchies

- *Cocktail Peanuts 3.95 / Bowl
- Pretzels 3.95 / Bowl
- *Potato Chips 3.95 / Bowl
- *Buttered Popcorn 3.95 / Bowl
- Nachos with Sour Cream & Salsa 8.95 / Bowl
- Assorted Dessert Squares 24.00 / Dozen

**Gluten Free Available at an additional cost*



Cold Hors d'Oeuvres Reception Selections

Depending upon the function, we recommend calculating the following:

Pre-Dinner Reception: six-eight (6-8) pieces per person

Cocktail Reception: eight-ten (8-10) pieces per person

Calculation Formula:

Desired number of pieces/person, multiplied by number of guests, divided by 12 equals the number of dozens required

Minimum of three (3) dozen per item

Per dozen

***Antipasto Platter**

20.95

Cured meats, olives, cheese, artichoke hearts & crusty bread

Atlantic Salmon

26.95

Poached in white wine & served with a dill & cucumber aioli

Brandy Shrimp & Cheese Dip

20.95

With aged balsamic & olive oil

***Caribbean Pork Tenderloin**

26.95

Marinated in Jamaican spices, sliced & served with a tropical fruit salsa

***Chilled Marinated Shrimp**

29.95

With cumin & cilantro crème fraîche

Hot Smoked Salmon

26.95

With cracked pepper & maple glaze

Served chilled with a crème fraîche

***Ice Shrimp with Gazpacho**

29.95

Chilled tomato soup

Roasted Red Pepper Hummus

20.95

With pita chips

***Tomato Bocconcini Skewers**

22.95

With aged balsamic & olive oil

**Gluten Free Available at an additional cost*



Hot Hors d'Oeuvres Reception Selections

Depending upon the function, we recommend calculating the following:

Pre-Dinner Reception: six-eight (6-8) pieces per person

Cocktail Reception: eight-ten (8-10) pieces per person

Calculation Formula:

Desired number of pieces/person, multiplied by number of guests, divided by 12 equals the number of dozens required

Minimum of three (3) dozen per selection

Per Dozen

| | |
|---|-------|
| Buffalo Chicken Sliders | 20.95 |
| Breaded Chicken Breast cut into strips & served with a sweet & sour dip | 21.95 |
| Bruschetta Toasted baguette with marinated tomatoes, roasted garlic, basil & onions Topped with feta & olive oil | 20.95 |
| Chicken Wings Please select one : Hot & Spicy, Barbeque or Honey Garlic | 20.95 |
| Lamb Keftedes Local Greek lamb meatballs, flavoured with mint & garlic and served with Tzatziki sauce | 22.95 |
| *Meatballs Please select one : Hoisin & Garlic sauce, Marinara sauce or Sweet & Sour | 20.95 |
| *Pulled Pork Crostini (*no baguette) Memphis pulled pork with creamy slaw & pickled red onion on a toasted baguette | 20.95 |
| Quiche Tarts; selections Spinach & Swiss Ham & Cheddar Confetti Vegetable & Cheese | 22.95 |
| Spanakopita Light & flaky phyllo pastry with Greek feta, spinach & lemon | 26.95 |
| Spinach Artichoke Dip With pita chips & dark rye bread | 20.95 |
| Spring Rolls House-made, fresh vegetables, rice, noodles, flavoured with ginger & soya sauce | 20.95 |

**Gluten Free Available at an additional cost*

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

Seafood Hot Hors d'Oeuvres Reception Selections

| <i>Minimum of three (3) dozen per item</i> | <i>Per Dozen</i> |
|--|------------------|
| Fish Croquettes With cucumber tartar sauce | 20.95 |
| Coconut Shrimp With a Thai glaze | 29.95 |
| Sriracha Shrimp Shrimp coated in sesame seeds fried crisp served with a Sriracha mayo | 29.95 |
| Beer Battered Shrimp Please select one : Mango Curry, Sweet & Sour <u>or</u> Chili Thai | 29.95 |
| *Citrus Seared Sea Scallops With beurre blanc & epinard (spinach) | 32.95 |
| *Maple Bacon Wrapped Scallops With crunchy apple slaw | 32.95 |

Late Night Catering Options

9:00pm to 10:30pm catering for **25 guests minimum** or a minimum of **\$400.00** before taxes & gratuities.
Late Night Catering will be displayed for a **maximum of two hours** at any function to ensure product quality.

Minimum of 3 dozen per selection on per dozen priced items

- Bruschetta 21.95
- Chicken Fingers 22.95
- Chicken Wings 22.95
- Spicy Cream Cheese Poppers 21.95

Hot jalapeño halves filled with cream cheese dipped in extra spicy breading

- Spinach Artichoke dip 21.95
Pita chips & dark rye bread
- *Meatballs 21.95
- Pizza (Minimum order 10) 17.95/pizza

Pizza only Catering need to order 22 to fulfill minimum

- Meat Lovers • Vegetarian • The Works

Additional offerings with prices per dish

- Potato Skins house-made 22.95 per chafing dish (for 10ppl)
- Potato Chippers 7.95 per basket

Select two dipping sauces per group or event;

- Sriracha • Dill Pickle • Ranch • Curry Mayo

**Gluten Free Available at an additional cost*

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

Plated Dinner Selections

All Selections include: Rolls & Butter, **One** Appetizer, **One** Entrée, **One** Dessert
& Freshly Brewed Coffee or Tea

Minimum of twenty five (25) guests

A surcharge of \$1.95 per person will apply to groups under 25 guests

Appetizer

*Please select **one** of the following salad or soup for the group:*

Salad Selections

***Mixed Greens Garden Salad**

Fresh field greens complimented with an array of crisp vegetables
House made dressings; poppy seed, raspberry or buttermilk ranch

***Spinach & Raspberry Salad**

Sweet & spicy pecans, red onion, sliced mushrooms, apples & crisp bacon
Served with raspberry vinaigrette

Kale & Brown Rice Salad

Torn kale and brown rice tossed in sesame Hoisin dressing with dried cranberries
And toasted sunflower seeds

***Spinach & Mandarin Salad**

Thinly sliced Bermuda onion, mandarin oranges, mushrooms, mozzarella cheese & boiled egg
Served with a creamy poppy seed dressing

Soup Selections

- *Sunset Vegetable Soup
- *Squash Bisque
- Wild Mushroom Soup
- *Valley Chicken Vegetable Soup
- *Corn Chowder
- *Gazpacho

Design your own Four-Course Dinner for an additional \$5.00 per person

By selecting **one** Salad **and** **one** Soup from above

Two Entrée option: Select **two** entrées for your group (eg: Chicken & NY Striploin)
by adding **\$1.00** to each entrée selected. Please note: maximum of two entrées.

**Gluten Free Available at an additional cost*



Plated Dinner Selections

All Selections include: Rolls & Butter, **one** Appetizer, **one** Entrée, **one** Dessert with Freshly Brewed Coffee or Tea
Minimum of twenty-five (25) guests. Surcharge of \$1.95 per person will apply to groups under 25 guests

Entrées *Gluten Free Available at an additional cost

Our Chef will complement your selection with fresh vegetable medley and choice of accompaniment
Please select **one** of the following: **potato selections:** roasted, baked or rice

***Atlantic Salmon (grilled or poached available)**

Fillet of salmon marinated in local maple, sea salt & brandy, accompanied by a Tidal Bay wine sauce
37.95

Annapolis Pork Loin

Pork loin rolled with honey garlic sausage, provolone cheese seasoned croutons & prosciutto accompanied by a reduced vino & shallot jus lié
36.95

***Annapolis Roast Stuffed Turkey (no dressing)**

Complete with our savory dressing, rich brown gravy & cranberry orange tartlet
36.95

***Barbeque Chicken**

Char-grilled chicken breast seasoned with a fragrant herb rub, finished with a Valley maple barbeque sauce & sliced melon
36.95

Grilled Chicken Breast Please select **one** sauce 36.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yoghurt
- Orange & jalapeño honey

***Grilled Haddock**

A prime fillet of North Atlantic haddock enrobed in fresh breadcrumbs served with
Please select **one:** carrot & ginger sauce, white wine sauce or lemon-dill beurre blanc
36.95

***Harvest Chicken**

Chicken breast stuffed with a dressing of mozzarella cheese, spinach, bacon and glazed with blueberries, Valley honey & Port jus
37.95

***Maple Pork Loin**

Maple bacon wrapped pork loin roasted until crisp with jus and topped with sundried mango pineapple salsa
36.95

***NY Striploin (medium only with a maximum of 40 served)**

Triple A 8oz. centre cut, seasoned with spices and smoked sea salt, accompanied with our own onion rings
41.95



Plated Dinner Dessert Selections

All Selections include: Rolls & Butter, **one** Appetizer, **one** Entrée, **one** Dessert
& Freshly Brewed Coffee or Tea

Minimum of twenty-five (25) guests

A surcharge of \$1.95 per person will apply to groups under 25 guests

Desserts

Please select **one** of the following for the group:

Apple Galette

Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

Chocolate Cake

With a chocolate & sour cream icing

***Chocolate Torte**

White & dark chocolate Belgium torte finished with raspberry coulis

***Chocolate or Strawberry Mousse**

A velvet mousse topped with whipped cream

Please select chocolate **or** strawberry

New York Cheesecake

Please select **one** topping: strawberry, blueberry, raspberry, chocolate **or** caramel apple sauce

Freshly Brewed Coffee or Tea

**Other Beverages (such as Soft Drinks) available for an additional fee*

**Gluten Free Available at an additional cost*



Design Your Own Dinner Buffet

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée, and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Salads

Please select **three** of the following for the group:

- *Mixed Greens Garden Salad
- *Potato & Egg Salad
- Caesar Salad
- *Marinated Charbroiled Vegetables
- Vegetable & Pasta Salad in Pesto Dressing
- *Sliced Tomato & Chive Salad in Vinaigrette
- *Coleslaw (creamy or vinaigrette)
- Shrimp, Pineapple & Curry Rice Salad
- *Spinach & Orange Salad
- *Steamed Mussels in Garlic Vinaigrette
- *Cucumber & Dill in Sour Cream

Accompaniments

Please select **one** of the following for the group:

- *Herbed Baked Potato Wedges
- *Rice Pilaf
- *Roasted Potatoes
- Cheese Potato Gratin
- *Baked Potato with Sour Cream
- *Basmati Rice

**Gluten Free Available at an additional cost*



Design Your Own Dinner Buffet Entrées

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Entrées

Please select **one** of the following for the group:

Additional Entrée (equal or lesser price) for a charge of **\$5.95 pp**

Please note: not available to groups under 30 guests

Annapolis Valley Turkey (*minimum of 40 guests*)

Served with traditional savory bread & potato dressing, orange cranberry sauce & rich homemade gravy
38.95

***Atlantic Salmon**

Fresh-filleted Atlantic salmon served with a Chardonnay wine sauce
Please select grilled or poached
38.95

***Charbroiled Chicken Breast**

Charbroiled breast of chicken brushed with a Canadian maple barbecue sauce
37.95

Chicken Cordon Bleu

Oven roasted breast of chicken stuffed with shaved Black Forest ham & local Swiss cheese
38.95

Grilled Chicken Breast Please select **one** sauce 37.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yoghurt
- Orange & jalapeño honey

***Pesto Salmon**

Fresh-filleted Atlantic salmon roasted with a mouth-watering pesto of fresh basil & parmesan
38.95

Atlantic Haddock (*poached)

Fresh from the ocean fillet of haddock expertly grilled & dressed with a lemon chive Tidal Bay wine sauce
37.95

Hip of Beef Au Jus (*minimum of 40 guests*)

Slowly roasted to medium, studded with garlic & fresh rosemary and seasoned with sea salt & cracked pepper
46.95

All meals served with a Seasoned Vegetable Medley

Fresh Rolls & Butter

**Gluten Free Available at an additional cost*



Design Your Own Dinner Buffet Desserts

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Desserts

Please select **one** of the following for the group:

Apple Galette

Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

***Chocolate Cake**

With a chocolate & sour cream icing

***Chocolate Torte**

White & dark chocolate Belgium torte finished with raspberry coulis

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate **or** strawberry

New York Cheesecake

Please select **one** topping: strawberry, blueberry, raspberry, chocolate or caramel apple sauce

Freshly Brewed Coffee or Tea

**Other Beverages (such as Soft Drinks) available for an additional fee*

**Gluten Free Available at an additional cost*



Grand Dinner Selections

For all those special occasions

The Inn's Specialty

Minimum of forty (40) guests

A surcharge of \$3.95 per person will apply to groups under 40 guests

A surcharge of \$5.95 per person will apply to groups under 30 guests

***Chicken & *Rib Barbeque Buffet**

\$46.95

Baby Back Pork Ribs & Charbroiled Chicken Breast

Brushed with our own honey smoked barbeque sauce

Baked Potato with sour cream

Creamy Coleslaw

Summer Greens with our own homemade dressing

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

**Other Beverages (such as Soft Drinks) available for an additional fee*

***Lobster Dinner Served**

Market Price...Minimum approximately \$49.95

Fresh Atlantic 1.5lb Lobster

Boiled in sea salted water until brilliant red served with lemon drawn butter

Mixed Greens Garden Salad with homemade dressing

Potato Salad

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

**Other Beverages (such as Soft Drinks) available for an additional fee*

**Gluten Free Available at an additional cost*



Special Event Wine Selections

House Wines

| House White | <u>Per Litre</u> |
|--|------------------|
| Jost Vineyards Chablis (1) | 34.00 |
| Jost Vineyards L'Acadie Pinot Grigio (1) | 40.00 |
| Jackson Triggs Sauvignon Blanc (2) | 43.00 |
| Sutter Home White Zinfandel (2) | 44.00 |
| House Red | <u>Per Litre</u> |
| Jost Vineyards Cabernet Foch (1) | 34.00 |
| Jackson Triggs Cabernet Sauvignon (2) | 44.00 |

Bottled Wines

| | |
|-----------------------------------|---------------|
| White | <u>750 ml</u> |
| Grand Pre L'Acadie Blanc (0) | 37.00 |
| Fat Bastard, Chardonnay (1) | 34.00 |
| Mezza Corona Pinot Grigio (0) | 37.00 |
| Jost Vineyards Tidal Bay (1) | 37.00 |
| Red | <u>750 ml</u> |
| Blomidon Estates Baco Noir (1) | 42.00 |
| Nottage Hill Shiraz (1) | 39.00 |
| Wolf Blass Cabernet Sauvignon (2) | 46.00 |
| Sparkling | <u>750 ml</u> |
| Zonin Prosecco (2) | 36.00 |
| Yellow Tail Bubbles (2) | 34.00 |

Sweetness Index: (0) = Dry and (5) = Sweet

Note: One litre serves 7 – 5 oz drinks

Bottle 750 ml bottle serves 5 – 5 oz drinks

Other Beverage Selections

- Fruit Punch 13.00 per Litre
- Spiked Punch 34.00 per Litre
- Lemonade or Iced Tea 11.00 per Litre
- Sparkling Apple Juice 15.00 per 750 ml bottle

For a more extensive list of wine selections, please request a copy of our Acadian Dining Room Wine List



Wedding & Events Buffet Brunch

Minimum of Thirty (30) Guests

Surcharge of \$1.95 per person will apply to groups under 30 guests

Served Between 9:00am & 1:00pm

Available only in Blomidon Dining Room

or Orchard Hall Salons with the applicable room rental charges

Chilled Orange & Apple Juices

Carved Glazed Ham

French Toast

Scrambled Eggs

Home Fries

Bacon & Sausage

Three Assorted Salads

Casserole du Jour

Quiche Tarts

Rolls & Muffins

Assorted Desserts

Freshly Brewed Coffee & Tea

\$28.95 per person

**Gluten Free Available at an additional cost*

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

Menu Selection & Catering Policies 30 days prior

Weddings | Events | Groups of 30 or more, menu selections are required 30 days prior to the event. All food prices are guaranteed for 90 days prior to event. Our menus address the following; **dietary concerns, theme menus, seasonal and local products, gourmet selections, and budget limitations.**

***Special dietary needs and/or Gluten Free options are available at an additional cost.**

Buffets displayed for maximum of two hours

Municipal and Provincial Health regulations governing our food service license require that all food served for your function is supplied by our hotel kitchen and not from any external sources or suppliers. **The only exception to this policy is special occasion cakes.**

Provincial health regulations prohibit the removal, from buffets, of any food products. Buffets, pizzas and finger foods will be displayed for a maximum of two hours at any function to ensure product quality.

Beverage & Alcohol Service 14 days prior

Alcohol Beverage Service Licenses **do not permit** the service of alcoholic beverage items supplied from sources outside of the hotel. This includes any liquor /wine donations plus any gifts/party favours containing alcohol in our dining venues. Only designated Old Orchard Inn personnel are authorized & licensed to sell for consumption on our premises. **Beverage selections required 14 days prior.**

This Inn reserves the right to cease a function | event that contravenes provincial liquor laws.

Guarantee Policy 14 days prior

A guaranteed number of guests attending an event are required 14 days prior to the event date. The guaranteed number is the number of guests confirmed for the event or function based on the contract and the number you will be minimally charged. Old Orchard Inn reserves the right to relocate functions to an alternate venue within the hotel should the guaranteed numbers change from the original number in attendance.

Service Charges

All Cash and Host Bar services are subject to a Bartender fee of \$100.00 + HST when sales fall below \$400.00 before tax. A \$75.00 + HST charge is applied for glass and ice set-ups in each Hospitality Room and/or Suite. A variety of audio visual equipment is available to suit your needs. Please contact a member of our Sales Team for pricing and availability. All food and beverage services will have a customary 16% gratuity charge. All prices are subject to applicable 15% HST.

Payment Policy

A non-refundable deposit of 50% of venue rental or \$1000 (whichever is greater) is required with a valid credit card to confirm and guarantee your booking. 30 Days Prior to the event: a second deposit of 50% of the estimated total. For additional details, please contact our Sales Team.

Note: The balance is due, for any and all amounts owing, (whether for increases in number of guests or pre-approved adjustments which occur on the day of the event) **upon completion of your event.** Old Orchard Inn accepts the following methods for deposit or payment: all major Credit Cards or Debit Card in full.

Cancellation Policy 30 days or less prior

If you should cancel your wedding or event **30 days or less prior** to the date of the event, noting that all deposits are Non-Refundable, then you may be obligated to pay all or a portion of costs for this cancelled event. Should there be a need to address this, please contact our Sales Team for clarification.

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

Arrival & Departure Times for functions and events 8am on event day until 1:00am

The venue for an event booked will be available at **8am on the day of your event until 1:00am**. If you require additional time in your venue, prior to your event, please speak with our Sales Team. When booking an evening event, please be aware that the latest departure time from the venue is 1:00am.

Decorations please note prohibited decorations and extra cleanup fee

Confetti, Rice, Glitter, Flower or plastic petals, Streamers, Bubbles etc. are strictly prohibited in function/venue rooms and hotel rooms of the Old Orchard Inn. There will be a minimum **clean-up fee of \$500.00 + HST** imposed if there should be any contravention.

Ceremony Rental fees per location

•**Orchard Hall:** If you would like to book your ceremony in addition to Orchard Hall there will be an additional setup fee starting at **\$300.00 + HST** which will include a maximum of 120 banquet chairs without chair covers and additional **stipulations apply**; you must be booking Fireside plus other salons for your reception. For additional chairs required this will be \$4.00 + HST per chair.

•**Heritage Barn:** If you would like to book your ceremony there will be an additional Ceremony Setup fee starting at **\$300.00 + HST** which will include a maximum of 120 banquet chairs without chair covers and additional **stipulations apply**; you must be booking Heritage Barn for your reception. For additional chairs required this will be \$4.00 + HST per chair.

•**Sundeck Ceremony:** If you would like to book your ceremony on our Sundeck there will be a minimum setup fee of **\$500.00 + HST** that will include 120 standard green lawn chairs with additional chairs required \$4.50 + HST per chair. Our Sundeck will be private only for a period of two hours to accommodate decorations and ceremony. **Note:** The minimum number of chairs will be based on your guaranteed number.

•**Gazebo in the Orchard Ceremony:** If you would like to book your ceremony in our Gazebo nestled in our Apple Orchard there will be a minimum setup fee of **\$500.00 + HST** that will include 120 standard green lawn chairs with additional chairs required \$4.50 + HST per chair. Our Gazebo will be private only for a period of two hours to accommodate decorations and ceremony. **Note:** The minimum number of chairs will be based on your guaranteed number

Musical Entertainment SOCAN & Re:Sound fees

For the pleasure of all guests, we ask that music not commence prior to 9:00pm and end by 1:00am. All musical entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee & Re:Sound Tariff fee and will be applied to the final invoice. Music played without dancing – SOCAN \$30.00 + HST/Re:Sound \$15.00 + HST. Music with dancing – SOCAN \$60.00 + HST/Re:Sound \$30.00 + HST.

Event | Wedding Packages

There are a variety of packages available to accommodate your special occasion | event | wedding.

For your guests, the Old Orchard Inn will extend a special rate for overnight accommodations.

Please inquire further with our Sales Team.

Why settle for one apple? When you can have the whole orchard...

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

WEDDING & EVENT FACILITIES

| FUNCTION ROOM | SQUARE FEET | ROOM SIZE (L X W) | CEILING HEIGHT | THEATRE OR STANDING RECEPTION | BANQUET ROUNDS OF 10PPL | DAILY RENTAL |
|--|--------------------|--------------------------|-----------------------|--------------------------------------|--------------------------------|---------------------|
| Orchard Hall (Fireside Lounge + Salons A,B,C,D & E) | 7400 | 123 x 60 ft | 12-14 ft | 640 | 250-300 | \$2100 |
| Salon A | 704 | 32 x 22 ft | 12 ft | 40 | 36 | \$275 |
| Salon B | 608 | 32 x 19 ft | 12 ft | 40 | 20-30 | \$240 |
| Salon C | 608 | 32 x 19 ft | 12 ft | 40 | 20-30 | \$240 |
| Salon D | 1800 | 60 x 30 ft | 14 ft | 140 | 90 | \$485 |
| Salon E | 1680 | 60 x 28 ft | 14 ft | 120 | 90 | \$475 |
| Fireside Lounge | 2000 | 72 x 29 ft | 12 ft | 140 | 90 | \$725 |
| Salons A & B | 1312 | 32 x 41 ft | 12 ft | 80 | 60 | \$425 |
| Salons B & C | 1216 | 32 x 38 ft | 12 ft | 70 | 60 | \$400 |
| Salons A, B & C | 1920 | 60 x 32 ft | 12 ft | 150 | 100 | \$650 |
| Salons A, B, C & D | 3720 | 60 x 62 ft | 12-14 ft | 240 | 180-210 | \$1125 |
| Salons A, B, C, D & E | 5400 | 60 x 90 ft | 12-14 ft | 260 -300 | 250-300 | \$1550 |
| Salons D, E & Fireside Lounge | 5480 | 60 x 87 ft + | 12-14 ft | 260-300 | 150-175 | \$1600 |
| Salons D & E | 3480 | 60 x 58 ft | 14 ft | 320 | 160 | \$850 |
| Salon E & Fireside Lounge | 3680 | 60 x 57 ft + | 12-14 ft | 320 | 100 Dance 120 No Dance | \$1200 |

All occupancies include **entire** floor areas.

Allowances have been made for head tables, audio/visual equipment, catering tables, dance floors etc.

Note: Salon D Dance Floor = 728 Square Feet (28 x 26 ft) and Salon E Dance Floor = 644 Square Feet (28 x 23 ft)

Old Orchard Inn Hotel & Conference Centre



Weddings & Social Events Orchard Hall

ADDITIONAL WEDDING & EVENT SPACE

| FUNCTION ROOM | SQUARE FEET | ROOM SIZE (L X W) | CEILING HEIGHT | HOLLOW-SQ | THEATRE OR STANDING RECEPTION | BANQUET ROUNDS OF 10PPL | BANQUET RECTANGLE TABLES | DAILY RENTAL |
|---------------|-------------|-------------------|----------------|-----------|-------------------------------|-------------------------|--------------------------|--------------|
| Boardroom 201 | 240 | 20 x 12 ft | 8 ft | 8 | - | - | - | \$150 |
| Boardroom 303 | 240 | 20 x 12 ft | 8 ft | 12 | - | - | - | \$150 |
| Salon 304 | 530 | 22 x 24 ft | 8 ft | 20 | 45 | 24 | 35 | \$220 |
| Blomidon Room | 1420 | 43 x 33 ft | 12 ft | 45 | 100 | - | 80 | \$400 |
| Heritage Barn | 2700 | 54 x 50 ft | 8 ft | - | 160 | - | 120 | \$3000 |

AUDIO/ VISUAL PRICES

| | |
|---|----------------|
| Projection Screen, A/V Cart & Power Cord | \$25 |
| LCD Data Projector | \$135 |
| Laptop | \$75 |
| 32" LCD TV | \$75 |
| CD Player & Mixer | \$35 |
| DVD Player, TV or VCR | \$35 / each |
| P/A Podium | Complimentary |
| Wireless Microphone (Lapel or Handheld) | \$40 |
| Each Additional Microphone (Head Table/Floor) | \$25 |
| Mixer | \$35 |
| High Speed Wireless Internet | Complimentary |
| Portable Outdoor Speakers (2) | \$75 |
| 4 x 8 ft Sections of Staging (1 x 2 ft heights available) | \$40 / section |



Onsite Facilities

| | |
|---------------------------------------|---|
| Eau Spa | The World Class Spa offers a full range of services including Facials, Massage, Body Wraps, Body Scrubs, Hydrotherapy Baths, Manicures, Pedicures, Waxing and Makeup Application. All appointments must be made directly with Eau Spa by calling: 902.542.4800 |
| Jazz It Up Hair Studio | Featuring a Master Hair Stylist. All appointments must be made directly with 'Jazz It Up' by calling: 902.697.3200 |
| Indoor Swimming Pool | Our heated indoor swimming pool measures fifty (50) feet in length and has a width of twenty-five (25) feet. The swimming pool is tucked away in a private wing of the hotel, featuring large windows and offering a panoramic view of the Apple Orchard landscape. |
| Hot Tub | Located in the pool area, the hot tub has seating for up to eight (8) people. |
| Sauna (Dry) | In close proximity to the swimming pool, our Sauna accommodates four (4) to six (6) guests. This is a dry sauna, with no water needed. |
| Fitness Room | Located on the first floor, the fitness room features a treadmill and two elliptical machines. |
| Tennis & Basketball Courts | Adjacent to our Heritage Barn and Lounge, the property offers two (2) full-size Tennis Courts with basketball available. Tennis Racquets, Tennis Balls and Basketballs are available by request from our Front Desk. |
| Horseshoe Pits | The horseshoe pits are measured to regulation size. Horseshoes are available by request from our Front Desk. |

Local Valley Attractions

- | | |
|---|---------------------------------|
| * CentreStage Theatre (amateur) | * Domaine de Grand Pré Winery |
| * Two Planks and a Passion Theatre company | * Gaspereau Vineyards |
| * Acadia Cinema Cooperative | * Benjamin Bridge Winery |
| * Cineplex Cinemas, New Minas | * Mercator Vineyards |
| * Valley Drive-In Theatre | * Blomidon Estate Winery |
| * Berwick Heights Golf Course | * Sainte-Famille Wines Ltd |
| * Ken-Wo Golf Club | * Lockett Vineyards |
| * Eagle Crest Golf Course | * L'Acadie Vineyards |
| * Wolfville Farmer's Market (Saturday mornings) | * Lightfoot & Wolfville Winery |
| * Halls Harbour Fishing Village & Lobster Pound | * National and Provincial Parks |
| * Art Galleries and Craft Shops | * Fox Hill Cheese House |
| * Local Farm Markets and U-Pick Farms | * Agriculture Research Station |
| * Ski Martock (downhill and cross-country) | * Fishing and Hunting |
| * Dooly's Billiard Hall | * Bird Watching (Bald Eagles) |
| * West Side Charlie's Billiard Hall | * Kayaking and Canoeing |
| * Sandy and Rock Beaches | |