

Digby Pines Golf Resort & Spa

Wedding / Special Occasions



The Digby Pines prides itself on culinary creativity, and offers an extensive array of menus to choose from. Or, we can completely custom-design a menu for you, along with your choice of beverages.

Whatever the social event, from an intimate family brunch / reunion to a sophisticated cocktail buffet, to a wedding reception banquet or anniversary, our team will assist you or your wedding planner from planning to execution.

BANQUET DINNER

(Minimum 20 people)

Custom Menu for less than 20 people

Choose one item from each of the 3 courses~ Appetizer, Entrée & Dessert*

**Two Entrees may be chosen if you wish to offer your guests an option,
but number for each to be provided 3 weeks prior to meal, along with the other 2 courses.*

APPETIZERS

Plum Tomato Bisque with Pesto Dumplings and Goat's Cheese

Chef's Daily Soup, or a request from you.

Pine's Custom Salad Mix with Grape Tomatoes, Cucumbers, Julienne Carrots and Honey Dijon Vinaigrette

Mixed Greens Salad with Maple Cranberry Vinaigrette

Caesar Salad with Herb Croutons, Parmesan and Caesar Dressing

ENTREES

***Entrée includes your choice of Mash, Roast or Baked potato, Rice Pilaf
& Includes a Seasonal Vegetable Medley***

Grilled Supreme of Chicken with Honey Curried Sweet Potatoes, Pesto Tomatoes	\$45.00
Roast Pork Loin with Spiced Apple Compote	\$45.00
Cashew Crusted Baked Haddock with Grilled Stone Fruit Chutney	\$44.00
Pot Roast of Beef with Bread Pudding Dumpling	\$42.00
Traditional Turkey Dinner with Mushroom Herb Stuffing, Cranberry Sauce and Pan Gravy	\$42.00
Roast Beef Dinner au Jus with Sautéed Onion & Mushrooms	\$48.00
Sautéed Filet of Salmon with White Wine & Fresh Herb Sauce	\$49.00
Roasted Salmon with Sautéed Scallops & Thai Mango Sauce	\$56.00
Sautéed Digby Scallops served with Rice Pilaf & White Wine Sauce	\$55.00
Prime Rib of Beef Au Jus Wild Mushrooms	\$56.00

DESSERT

Apple Tart with Pecan Crumble and Caramel Sauce

Berry Shortcake And Whipped Cream

Carrot Cake with Cream Cheese Icing

Cheese Cake with Berry Compote

Delicious Chocolate, Chocolate Cake

Pastry Chef's Trilogy Sampling Plate

Tea, Coffee

Additional charges for 2nd Entrée Choice

Vegetarian entrée designed on individual basis to diet

All prices subject to applicable service charge & tax

Special diets and food sensitivities will be addressed on an individual basis.

Digby Dinner Buffet
40 Guest Minimum

Basket of Dinner Rolls & Butter Patties

Salad Bar Selections

Caesar Salad
Good "ole Potato Salad
Baby Spinach Greek Dressing and Feta
House Made Coleslaw

Crudit  with 2 Dips
Olives, Gherkins and Tasty Pickles

Hot Items

Select Two from the following:

Baked or Pan Fried Haddock
Pulled Beef Brisket
Roast Chicken
Roasted Turkey with Mushroom Stuffing
Roast Pork Loin with Apple Compote
House-made Lasagna Or Stuffed Cannelloni
Ratatouille with Tomatoes, Peppers, Onions, Zucchini,

Choose 3rd hot item for additional \$7.00 per person

Select One of the following:

Baked, Roasted, Mashed Potato Or Rice Pilaf

Accompanied by
Fresh Mixed Vegetables

Dessert Buffet

Cakes, Pies, Mousse and Squares
Coffee and Tea

\$43 per person

*All prices subject to applicable service charge & tax
For Groups Under the Minimum, an applicable surcharge will be applied*

Every Celebration Could Do With A Little Touch of Magic

Add one of our special touches to your dinner

INTERMEZZO

Served prior to your Entree

Enjoy Chef's Flavoured Sorbet with a Splash of "Spirits" (or spirit-free)

"Should a' Had a V8" with Tequila
Citrus Mango
Tomato Lime with Gin
Green Tea with White Wine

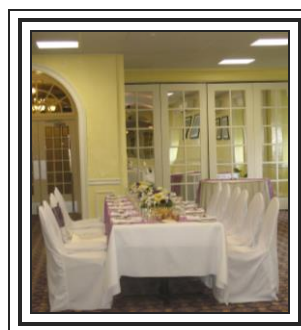
\$5 each

TRUFFLES

Delicious Chocolate Truffle Favours for each guest
Handmade by our Pastry Chef

From \$3.75 per person

All prices subject to applicable service charge & tax





Wedding, Anniversary, Birthday, Celebration of Life or Afternoon Tea

For some of us, the simple arrival of mid-afternoon is reason enough to gather for tea, cakes and conversation —the best practice to come out of Victorian times. The is the perfect solution for celebration of a wedding nuptial, milestone birthday or anniversary, or gathering of family and friends for a celebration of life.



Dainty tea finger & spiral sandwiches
Fresh Baked Scones with Preserves & Jams
Delectable selection of Sweets ~ including
Squares, sweet breads, tea cakes
Canadian Cheese pieces, crackers & fruit
Mini fruit kebobs
Crudités and dip
Fruit Punch
Coffee & Teas

\$28.00 per person



All prices subject to applicable service charge & tax

Cocktail Reception

For most guests, a cocktail reception is the most delicious part of the celebration. After all, following the ceremony this is the chance for guests to mix and mingle while sipping a beverage and sampling an array of delectable foods.

The cocktail reception atmosphere is usually more relaxed and a chance to try appetizer-size portions of foods you love or unexpected food surprises for your guests,. If you are planning a cocktail reception for a wedding, birthday, celebration of life, reunion or a gathering for everyone to meet prior to dinner, and need some inspiration.. here are some of our favorites. Or if our list is missing your favorite, our executive chef can customize a menu to include your items.



Lets' Elope!

There may be a new trend in weddings: couples who elope, then celebrate with a reception-like party afterward, or you may want to celebrate your love in a private setting. Is an elopement in your plans?

If so, let the Digby Pines assist you with your plans; whether you elope with your closest family and friends, or just the two of you (we provide the witnesses for the ceremony) enjoy a simple ceremony with Justice of Peace in a private setting, dinner for two in Churchill's, one night's accommodation in a beautiful room in the hotel. Enjoy the stay as our guests. Cuddle up and enjoy the private setting to relax and connect with the one you love.

Package includes

- Ceremony for up to 10 guests
 - Justice of the Peace to "make it official"
 - Two witnesses if needed
 - Three Course Dinner for Two
 - Bottle of Sparkling Wine
 - Night's accommodation in standard room
 - Breakfast for two ~ Buffet in Churchill's or Enjoy Breakfast in your room
 - An on-site coordinator and assistance with wedding day coordination
- Package Starting at \$725**



Customize your Package with flowers or upgrade to honeymoon suite or cottage, and additional nights.

Renew Your Vows... "I Do" Take Two

Renewing your Vows is a beautiful way to celebrate your marriage. Whether it be 5, 10, 25, 50 or 60 years together, and you want your loved one to know you'd do it all over again in heartbeat, or just to reaffirm your commitment to each other, from just the two of you to including family and friends the Digby Pines is the perfect venue. Let's us customize a package that works for you.



Cocktail Reception Enhancements ~ Late Night Wedding Snacks

*Enhance your cocktail reception, party or celebration
And Perfect for a late-night buffet*

Peanuts (500g Bag)	\$ 7.00
Potato Chips (170g Bag)	\$ 4.25
Pretzels – Bag	\$ 4.00
Party Mix – Bag	\$ 5.75
Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket)	\$ 8.00
 Atlantic Smoked Salmon with Cream Cheese, Lemon, Caper Buds & Onion Shavings – per lb. (Serves 12-15 Guests)	 \$85.00
Basket of Chicken Wings - Hot, Mild or Spicy Dipping Sauce	\$18.00/dozen
Cocktail Sandwiches with assorted fillings	\$6.25/person
Canadian Cheese Board, including Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses Assorted Crackers & Bread~ Chunks or finger pieces	Small Serves 10 \$60.00 Medium Serves 25 \$140.00 Large Serves 40 \$200.00
Deluxe Tray of Delicious Cold Cuts Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham Charcuterie (deli meats), Condiments, Crackers & Breads	Small Serves 10 \$70.00 Medium Serves 25 \$125.00 Large Serves 40 \$180.00
Crisp Crudité - Vegetable Platter with Dips Serves 25	\$75.00
Grilled Vegetable Platter with Hummus & Pita Bread Serves 25	\$100.00
House-made Hummus & Pita Chips	\$3.25 per person
Refreshing Selection of Sun Ripened Mini Fruit Kebobs	\$3.75/each
Chocolate Fountain ~Fresh Fruits , Marshmallows, Krispie Squares (<i>min 20 ppl</i>)	\$6.50/person
Mini Grilled Cheese with BBQ Ketchup	\$ 9.00/person
Pulled Pork Sliders with Caramelized Onions and TexMex Cheese	\$8.00/Person
Beef Pattie Slider, with Blue Cheese, Mayo, Caramelized Onions, Mushrooms & Condiments	\$8.00 /person
Vegetable, Thai Chicken Spring Rolls, BBQ Pork Balls with Plum Sauce	\$19.00/dozen
Poutine Bar – Fries, Gravy & Toppings – Cheese Curds, Green Onions, Bacon Bits	\$6.50/person (<i>min. 25 ppl</i>)
Mash Potato Bar with Toppings Gravy, Caramelized Onions, Sauteed Mushrooms, Cheeses, Green Onions, Bacon Bits and Sour Cream	\$10.00/person (<i>min. 25 ppl</i>)
Pizza Party ~ 16" house made pizza	\$21.00 each
o Pepperoni & Cheese	
o Vegetarian –Pesto, Grilled Vegetables, Olives & Feta	
o Sundried Tomatoes, Mushrooms and Goat Cheese	
o Ham, Cheese, Tomato, Onions or Peppers	
Add 12" Garlic Fingers & dipping sauce with your pizza	\$8.00 each

*All prices subject to applicable service charge & tax, subject to change in 2019
All of our banquet menus can be individually tailored to suit personal requirements, the specific tastes of the guests
combined with our chef's advice on what is in season at the time of the event.*

Butler Style Hors d'oeuvres

Minimum order ~ three dozen per item

COLD

- Garlic Crostini with Brie and Tomato-Cucumber-Mint Relish
- Sundried Tomato and Almond Pesto on Toast
- Porcini Mushroom Crostini
- Spinach and Salmon Pate with Candied Red onion

\$26.00 per dozen

- Prosciutto Wrapped Asparagus with Lemon and Roasted Garlic Aioli
- Smoked Salmon Tostadas with Avocado and Lime Cilantro Cream
- Pear and Hazelnut Crostini
- Prosciutto, Peach and Blue Cheese Crostini
- Pancetta cheese Balls with Pecans and Dates
- Smoked Salmon and Capers on toast

\$29.00 per dozen

- Basmati Cakes with Curried Crab
- Lobster Vol-au-Vent with American Sauce
- Vietnamese-Style Spring Rolls with Soya Lime Dipping Sauce
- Vol-au-Vent with Shrimp and Cream Cheese
- Blue Cheese Mousse with Walnuts and Pears

\$36.00 per dozen

HOT

- Mini Cheese and Bacon Quiche
- Mini Potatoes Stuffed with Sausage and Jack cheese
- Pastry Wrapped Green Olives
- Spanakopita Tartlets
- Caramelized Onion and Bacon Pizzetas
- Wild Mushroom Risotto Bites

\$26.00 per dozen

- Parsnip and Mushroom on Puff Pastry Tart
- Chicken Satay with Peanut Sauce
- Braised Short Rib on Puff Pastry Tart
- Brie and Peach Tartlets
- Croquettes with Ham and Gruyere cheese

\$29.00 per dozen

- Baked Digby Scallops wrapped in Bacon
- Beef Tenderloin Satay with Black Bean Mayo
- Barbecued Pulled Pork Profiteroles
- Lamb and Feta Sliders on Mini Pitas
- Warm Parmesan Profiteroles with Alfredo Dip
- Lobster Croquettes with Tarragon Mayo

\$36.00 per dozen

Chef's Choice of Hot and Cold Hors D'oeuvres

Based on 5 pc per guest - \$12.50 per person

Based on 8 pc per person - \$17.00 per person

All prices subject to applicable service charge & tax, subject to change in 2019

CELEBRATION BEVERAGES

Bar Service

We offer a variety of types of bars including Cash, Host, Ticketed, Wine and Beer, Standard and Premium Bar. To help you celebrate we will provide a signature drink –that’s a newlywed drink for a special price! The signature drink is a unique mixed drink that goes with your wedding theme, colours or something that you both like. You can even name the drink! This drink does not include beer, wine, or straight shots.

Private bar set up includes a bar person, familiar brands of Gin, Rum, Rye, Scotch, Vodka, Domestic Beer, House Wine, juice and soft drink mixes and condiments. The set up and services of a bar person are complimentary if sales meet or exceed \$400.00 net per function. If sales are less than \$400.00, a \$80.00 plus tax set up fee will be applied to cover maintenance and service costs, per 3 hour set up.

Liquor/Refreshments

House Liquors (1 oz.)
Domestic House Wine
Imported House Wine
Domestic Beer
Imported Beer
Coolers, Radlers, Cider
Liqueurs (1 oz.)
Champagne Cocktails
Coffee/tea
Assorted Soft Drinks
Assorted Juices
Mocktails

Bar Prices

\$5.00
\$6.00/glass
\$7.00/glass
\$5.00
\$6.00
\$5.60 and up
\$7.50 & Up
\$7 & Up
\$3.00
\$3.00
\$3.00
\$5.25 and up

All Host Bars are subject to 16% service charge. Cash Bar gratuities are at the discretion of the guest.

All Prices subject to 15% HST.

PUNCH

Non –alcoholic Punch

Tropical Fruit Punch or Cranberry Splash

- \$ 50 serves 20 – 30 people
- \$ 95 serves 45- 55 people
- \$150 serves 75 –85 people
- \$190 serves 100-120 people

Punch with Alcohol

With Wine, Rum, or Vodka

Mimosa Punch with Sparkling Wine, Orange Juice and Sliced Fruits

Caribbean Punch with Rum, Tropical Fruit Juices, and Sliced Fruits

Cranberry Punch with Pineapple, Cranberry and Vodka

- \$ 95 serves 20 – 30 people

Bar prices are subject to change and will be confirmed no later than 60 days prior to the event

WINE

If you are a wine lover and are hoping to incorporate your passion for the vine into your big day there are plenty of creative options to do just that!

Whether it is a toast to the bride, wine service with dinner, or a glass of champagne while photos are being taken, glasses of bubbly at the cocktail hours, the resort has a full range of wines for your selection, by the glass or by the bottle.

Add a glass of our house wine to your dinner menu or choose from the selection of wine by the bottle on our menu. Canadian and Imported Fine Wines are available. If you prefer local wines, there are an ever-growing number of N.S. wineries from which to choose.

Wine Orders

In order that we have a sufficient supply of your favourite wine or champagne for your reception or dinner, please advise us of your preferences four weeks in advance. Wine menus can be made available for your selection. We would be pleased to assist with wine selection to pair with your menu and budget.

Choose from one of our house wine selections, Domestic or Import Offer your guest's choice of Red or White wine. Our wait staff will serve each guest or you may choose to have us place bottles on each table.



WEDDING & CELEBRATION CAKES

Cakes can be ordered from Digby Pines and will be prepared by our team of Pastry Chefs, designed to your requirements. The cake may be for decoration only, served as your dessert course, set out buffet style, or served. The cost will be determined, on an individual basis, by the design and requirements.

Celebration cakes may be brought in. They will be subject to plating charge to have Resort staff available to plate and present the cake to guests, or a cutting charge to slice cake and place on tray.



Bar and Wine prices are subject to change and will be confirmed no later than 60 days prior to the event.

All prices subject to applicable service charge & tax

REHEARSAL DINNER

This will probably be the last time you face your rehearsal guests as single individuals. Let them know that you appreciate their love and support.

Get together for a BBQ on the Terrace or the backyard of our hospitality house, dinner in Churchill's Restaurant, or at the 19th Hole. Several options are available from pizza & salad delivered to your cottage, a sit-down organized dinner or buffet, to wings, nachos and beer. A couple sample menus are below. Additional options are available.

Our Executive Hospitality Cottage can be rented if you are hosting a barbeque and would like to do your own cooking. This cottage is a 3 bedroom house with full kitchen, dining room, living room, and fenced in backyard with patio area. Let us provide the meal while you entertain, or we can supply salads, desserts and set up while you cook on the BBQ. Ask our Conference Services and Events Manager for more details.

BBQ

Homemade Dinner Rolls and Breads with Creamery Butter

Salads

Down Home Potato Salad
Penne Noodles with Sundried Tomatoes and Feta Cheese
Tossed Greens with Three Dressings **or** Caesar Salad
House Made Tangy Coleslaw

From the Barbecue

Hamburgers, Italian Sausages
Vegetarian Options (*on request*)

Condiments

Sliced Cheddar, Tomatoes, Dill Pickles, Red Onions, Fried Onions
Mustard, Ketchup, BBQ Sauce, Hot Mustard and Relish

Dessert Buffet

Cookies and Squares

Coffee and Tea

\$28.00 Per Person
Add chicken for \$4 per person

LITTLE BIT O' THE EAST COAST

Rolls and Creamery Butter

Good Ole Potato Salad
Add 3 (*three*) from:
Caesar Salad with Garlic Croutons and Parmesan Cheese
Creamy Coleslaw
Corn-on-the-Cob
Grilled Vegetables
Pasta Salad

Steamed Mussels
Chicken on Skewers
Haddie Bits (Pieces of Fried Haddock)

Fruit & Berries and Ice cream Or
Pies, Pies, Pies
Three from Blueberry, Lemon, Coconut Cream, Apple or Chocolate

\$28 per person



*Minimum 12 for plated and 25 for buffet style
Vegetarian menu designed on individual basis to diet*

All prices subject to applicable service charge & tax

General Information

Guest Room Accommodations & Reservations

The Resort offers 147 newly renovated guestrooms, comprised of thirty 1, 2 & 3 bedroom cottages, a large Executive Hospitality cottage (house) with full kitchen, dining room, fenced backyard with patio and BBQ, 79 hotel Rooms with Queen or King beds (limited rooms with 2 beds or pull-out (none have 2 double beds)), 3 Signature Suites with Jacuzzi baths, 3 suites with Basin views (one with joining bedroom) with king beds. All guest rooms are climate controlled and offer personal amenities, hair dryers, cable TV, coffee maker, iron /ironing board, clock radio and direct dial telephones with voice mail. A fully accessible guestroom is available for those with special needs. Each cottage has a veranda, cosy living room with fireplace, flat screen TVs and mini refrigerator.

A block of guestrooms may be contracted for your event. A minimum of 25 guestrooms is required. The cut off date for holding rooms for reservations will be 60 days prior to the day of arrival. All reservations are required to be guaranteed by or major credit card or one night's deposit.

Smoking Policy

We are pleased to offer a "smoke free" environment at the Resort; however, outside areas close the buildings & decks of cottages have been designated for those who wish to smoke.

Menus

Whether it be an elegant sit down dinner, the ample variety at a delicious buffet or the aroma of stations, a casual Maritime Lobster boil or BBQ, to a "finger food" reception with a fabulous presentation of appetizers or the enjoyment of tray passed hors d'oeuvres and cocktails, we will provide quality, variety and friendly, efficient full-service, prepared with skill and flair by our culinary team.

We can accommodate an intimate group of 12 to a gala reception for 250. With over 75 years of service, we create quality in whatever we do! We are confident your guests will be pleased with your menu selections!

Our Food & Beverage Department requires information of all event details at least **four (4) weeks** prior to your function.

Bar Service & Beverages

Host or Cash Bars can be provided. For functions with private bar service, there is a \$80.00 charge for set up and the bartender if sales are less than \$400.00 per bar. The resort as per the rules and regulations of the provincial Liquor Laws must provide all alcoholic beverages served in our function rooms. Our License permits service between 11:00 am and 1:00 AM.

Dance/Music

You are welcome to provide your own entertainment, live band, or DJ or we can assist with these arrangements. As a courtesy to other resort guests, the music must stop at 1:00 AM. in Digby Hall, 11:00 AM in the Main Resort. On behalf of SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re-Sound we are also obligated to charge an Entertainment Fees which are submitted directly to SOCAN and Re-Sound.

Liability & Noise Disturbance

The resort reserves the right to inspect and control all rooms. The bride and groom are responsible for all guests attending their function, including the supervision of children and/or minors that may be attending.

Decorations, Signage and Fireworks

Decorations and signage may be permitted with the pre-authorization of the Digby Pines. An appropriate time for decorating maybe coordinated with Conference Services Manager. Confetti of any kind may not be thrown on the premises, no open flame candles and the burning of sparklers is not permitted indoors.

Private Function Equipment

We can provide basic equipment, such as podiums, microphones, coat racks, digital projectors/screen and standard A/V equipment at minimal costs. This can be booked with Conference Services 30 days prior to event.

Payment Policy

A deposit is required at the time of booking. Additional deposits are required depending on the size of the event and number of guestrooms. Interim deposits will also be accepted. Final deposit is due on or before the day before the event. Final payment is due on day of event or the day of check out.

Bookings

Private parties and wedding receptions are usually not contracted more than 3 months from the date, without a minimum number of guestrooms being guaranteed. Please contact our Conference Services & Catering office for available dates and information.

Wine Orders

In order that we have a sufficient supply of your favourite wine or champagne for your reception or dinner, please advise us of your preferences four weeks in advance. Wine menus can be made available for your selection.

Wedding Ceremony or Vow Renewal

The Digby Pines provides that once in a lifetime experience. Imagine the perfect place for your wedding. A beautiful ceremony on our spacious lawn, overlooking the Annapolis Basin, or in one of the nearby churches can be arranged.

Site fee for a Wedding Ceremony	\$575	76 - 250
	\$375	50-75
	\$250	25-49
	\$125	24 or less

Set up and take down, white patio chairs, small table skirted in white linen and a chair for signing of the marriage license, any other small tables needed as part of the ceremony, ie for candle lighting or sand ceremonies, & a PA system with floor mic if needed for large groups HST extra.

RENTALS

Arbor /Arch - Two Styles of arbors are available for rental for your ceremony. We set up on ceremony site on the wedding day; ready for you to decorate with your favourite flowers or leave natural with the nearby flowers and shrubs as the décor. White wooden arbour - \$100 and Rustic Barn-Board arch - \$75 . HST extra.

Chair Covers - Chair covers add a touch of elegance to your tables. White covers are available for \$4.00 per chair which includes our installation, or \$3.00 per chair if you provide the installation and removal. HST extra.

Floor length cloths - Floor length table linens add a touch of elegance to your dining tables. White linens are available for \$10 per cloth. HST extra.

Reception Rooms

Private Function Room Rental Rates

Digby Room – Digby Hall	\$1000.00
Garden Room	\$ 375.00
The Verandah	\$ 400.00
Pines Room	\$ 125.00
The Terrace	\$ 350.00

Location	Dimension	Cocktail Reception <i>(minimal seating)</i>	Banquet Dinner	Buffet Dinner
Digby Room **	70' x 55'	275	250*	175*
Pines Room	12' X 30'	-	10-12	-
Garden Room	21' x 57'	75	56*	56*
The Verandah	15' X 60'	70	-	-
The Terrace <i>(weather permitting)</i>	40' x 60'	200	75***	75***

* The above numbers maybe reduced if a head table is required

** Dance Floor *Depending on the number of guests, time may be needed after the meal to allow staff to rearrange the room to accommodate your dance or entertainment.

*** Set up using long banquet tables