

ATLANTICA

HOTEL HALIFAX

Wedding Menu

2019





Wedding Package

Atlantica Hotel Halifax is pleased to provide
the following Wedding Essentials for Your Special Day

- | | |
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| <ul style="list-style-type: none">• Complimentary Consultation with our Certified Wedding Consultant• Complimentary Banquet Room Based on a Minimum Number of Guests• Complimentary Executive Guestroom for the Bride & Groom• Complimentary Champagne & Chef's Signature Chocolate Indulgence for the Wedding Couple• Special Dietary Menus and Children's Menus Available• Full Size Podium & Microphone• Guest Book Table, Gift Table, Cake Table• Dance Floor & DJ Table• Complimentary Bar Service with Minimum Sales of \$400 | <ul style="list-style-type: none">• Complimentary Cake Cutting & Presentation Services• Cake Knife & Server• Raised Head Table Featuring Tulle Swags & White Mini Lights• Tall Cylinder Vase with Floating Candles & Votive Candles for each Guest Table• White Linen Tablecloths and Napkins• Outdoor Gazebo for Wedding Photographs• Discounted Underground Parking (subject to availability) & Special Guestroom Rates for your Out-of-Town Guests <p>Parking is subject to availability.</p> |
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All prices subject to 17% gratuity and HST.

1980 Robie Street, Halifax, Nova Scotia | 902.423.1161 | atlanticahotelhalifax.com

Wedding Package

Add something special to your wedding day with one of the following finishing touches...

“Something Old” Package

- Elegant White Chair Covers
 - One Glass of House Wine per Guest
 - Complimentary Breakfast for the Bride & Groom
- \$7.95 per person

“Something New” Package

- Elegant White Chair Covers
 - Printed Menu at each Guest Table
 - Fruit Punch for Pre Dinner Reception
 - One Glass of House Wine per Guest
 - Late Night Coffee & Tea Service
 - Complimentary Breakfast for the Bride & Groom
- \$9.95 per person

“Something Borrowed” Package

- Elegant White Chair Covers
 - Printed Menu at each Guest Table
 - Fruit Punch & Selection of Cheese, Dips and Vegetable Tray with Crackers, Breads and Crisps
 - One Glass of House Wine per Guest
 - Sparkling Wine Toast
 - Complimentary Breakfast for the Bride & Groom
 - 1st Anniversary Dinner in Seasons
- \$14.95 per person

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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**

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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

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Dinner Buffet

Minimum 50 guests

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

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Reception Items

Priced per dozen. Minimum two 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

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Reception Items

Trays based on 25 people

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

Beverage List

- 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.

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Catering Overview

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 wedding reception is required seven (7) business days prior to your event date. 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.

Catering Overview

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

Weddings require a non-refundable deposit of \$1,000 to be returned along with the signed contract in order to confirm the function space. Fifty percent (50%) of the remaining estimated balance is due 60 days prior to the wedding date. The remaining estimated balance is due seven (7) business days prior to the wedding date. Should the function be cancelled, the deposit is forfeited. Additional cancellation charges may apply as per the contract information.

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.

Catering Overview

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.

Catering Overview

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