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ATLANTICA  
HOTEL HALIFAX

THE ATLANTICA  
*Catering  
Experience*

1980 Robie Street, Halifax, Nova Scotia | 902.423.1161 | atlantichotelhalifax.com  
Independently owned and operated by I.M.P. Group Limited.



## CATERING MENU

### BEVERAGES

- Coffee & Tea Service.....\$2.75
  - Bottled Aquafina Water .....\$2.50 each\*
  - Perrier/San Pelligrino ..... \$3.00 each\*
  - Assorted Dole Fruit Juices  
(450 ml)..... \$2.75 each\*
  - Assorted Soft Drinks.....\$2.50 each\*
  - VOSS premium Bottled Water  
..... \$5.00 each\*
  - 2% & Skim Milk ~ white or chocolate  
(250 ml).....\$2.50 each\*
  - Tropicana Orange Juice ...\$13.95 per litre
  - Assorted Fruit Smoothies\$17.00 per litre
- (\*Items are charged on consumption.)

### BAKERY ESSENTIALS

- Gourmet muffins.....\$2.75
  - French Danish - fruit & chocolate... \$2.95
  - Butter croissants .....\$3.25
  - Raisin or Cheddar biscuits with molasses  
..... \$2.50
  - Loaves - banana pecan, blueberry  
streusel, glazed lemon poppy seed \$3.95
  - Scones - cranberry, white chocolate,  
apple.....\$2.75
  - Cinnamon rolls with vanilla icing..... \$2.95
  - Pain au chocolate.....\$3.75
  - Gourmet cookies ..... \$2.50
  - Brownies with white chocolate icing  
..... \$2.50
  - Fruit tartlets..... \$2.50
- (Bakery items based on 1.5 pieces per person)

### REFRESH

- Seasonal orchard whole fruit .....\$2.00
- Great Canadian Bagels with cream  
cheese.....\$3.50
- Farmers individual yogurt..... \$2.95
- Granola medley with yogurt & honey  
..... \$4.95
- Mueslis with dry fruit.....\$4.95
- Snack bars - Fiber One & Nature Valley  
..... \$2.95
- Truffles hand rolled..... \$3.95 for two
- Snack wasabi peas ..... \$5.95 per bowl
- Louisiana Cajun mix .....\$6.95 per bowl
- Sweet potato & Yukon potato chips  
.....\$6.95 per bowl
- Candy popcorn .....\$7.95 per bowl
- Crisp tortillas with tomato cilantro salsa  
..... \$8.95
- Sliced seasonal fruit.....\$4.95
- Domestic & international cheese..... \$5.95

All prices subject to 16% gratuity and HST. Prices subject to change 90 days from creation date.

## BREAKFAST BUFFETS

### SIMPLICITY

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- ..... \$10.95

### COMMONS

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Great Canadian Bagels with cream cheese
  - Kellogg's premium cereals & Farmers milk
  - Selection of individual yogurts
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- ..... \$14.95

### SUNSHINE

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Nova Scotia scrambled eggs with Cheddar chive topping
  - Bacon & country sausage
  - Atlantica breakfast frites
  - Tropicana premium fruit juice
  - Coffee & Tea
- ..... \$17.95

### SOUTHERN

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Frittata of chorizo & smoked Cheddar
  - Brown sugar buttermilk pancakes - pecan apple compote
  - Atlantica breakfast frites
  - Bacon & country sausage
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- ..... \$18.95

### BENEDICTINES

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Classic Nova Scotia Eggs Benedict on homemade Cheddar biscuits with pea meal bacon
  - Bacon & country sausage
  - Atlantica breakfast frites
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- ..... \$18.95

Substitute smoked salmon  
 add \$2.95 per person

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## BREAKFAST BUFFETS

### SANDWICH

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Nova Scotia eggs, applewood Cheddar & asparagus on toasted croissant
  - Bacon & country sausage
  - Atlantica breakfast frites
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- .....\$18.95

### CRUNCH

- Croissants, fruit loaves, biscuits, gourmet muffins & French breakfast pastries
  - Butter & homemade jams
  - Toasted waffles, berry maple compote & caramelized banana
  - Bacon & country sausage
  - Seasonal fruit skewers with yogurt fondue & trail mix medley
  - Tropicana premium fruit juice
  - Coffee & Tea
- .....\$17.95

Substitute turkey sausage or bone-in ham on all breakfasts. Add \$1.00 per person

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## THEME BREAKS

### CONNOISSEUR

- Selection of organic breads from local bakeries
  - Apricot compote & artichoke Parmesan dip
  - Selection of domestic & international cheeses
  - Seasonal orchard whole fruit
  - San Pellegrino flavoured waters
- .....\$11.95

### COLD DAY IN HALIFAX

- Homemade s'mores
  - Apple cinnamon fritters with brown sugar syrup
  - Hot chocolate, marshmallows & Chantilly cream
  - Coffee & Tea
- .....\$8.95

### HOT DAY IN HALIFAX

- Sparkling lemon & orange elixir
  - Crisp naan & tortillas with hummus, tomato feta salsa & artichoke roasted garlic dips
  - Yogurt parfaits
  - Iced hazelnut flavoured coffee
- .....\$8.95

### REJUVENATION

- Seasonal fresh fruit selection with raspberry fondue
  - Chilled Fiji water & sparkling San Pellegrino
  - Slices of lime, orange & lemon
  - Organic fruit smoothies
  - Warm steamed towels
- .....\$9.95

### WONKA'S FACTORY

- Chocolate fondue with marshmallows, cookies & brownies
  - Shortbread lollipops
  - White chocolate bark bites
  - Chocolate peanut butter balls
  - Coffee & Tea
- .....\$12.95

### FROZEN

- Selection of homemade ice cream & sorbets
  - Build your own ice cream sandwich - assorted cookies
  - Selection of toppings: Cookie crumbs, chocolate shaving
  - Raspberry & caramel sauce
  - Coffee & Tea
- .....\$11.95

### PICNIC

- Candy apples
  - Fruit skewers with yogurt fondue
  - Pink lemonade
  - Yukon potato chips with garlic dip
- .....\$10.95

### ENERGY RUSH

- Berry smoothies with fruit garnish
  - Nature Valley & Fiber One bars
  - Homemade Oreo's
  - Gourmet popcorn - dill pickle & spicy ketchup dips
- .....\$10.95

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## LUNCH BUFFETS

### DELI SHOP

- Petit greens with garden vegetables & two dressings
  - Seasonal soup
  - Sandwich board to include:
    - Black forest ham with Cheddar & basil mayonnaise
    - Roasted chicken salad with mandarins & roasted red pepper
    - Smoked turkey with bacon & sundried tomato aioli
    - White tuna with dill pickles & lemon mayonnaise
    - Sirloin of beef with caramelized onion & sweet mustard
    - Hummus & tabouli with marinated tomatoes
- All sandwiches are served on a wide variety of breads & wraps
- Selection of gourmet cookies garnished with seasonal berries
  - Coffee & Tea
- .....\$16.95

### PANINI VARIATION

- Baby leaf of spinach with poppy seed balsamic dressing
- Seasonal soup
- Grilled sandwich selections to include:
  - Pulled pork po-boy - fried onions, chipotle mayonnaise, jalapeño Havarti - Cheddar bun
  - Curry chicken naan bread with hummus & feta

- Grilled turkey with smoked Cheddar, bacon & marinated tomatoes
  - Smoked beef brisket - Philly style with garlic aioli
  - Five vegetable quesadillas
    - pico del gallo & lime sour cream
  - Flash fried potato chips
  - Selection of miniature pastries & gourmet cookies
  - Coffee & Tea
- .....\$18.95

### OPEN FACE

- Traditional Caesar salad
  - Seasonal soup
  - Sandwich board to include:
    - Mediterranean style shrimp with lemon & feta
    - Smoked salmon with caper emulsion & chopped egg
    - Shaved pork loin with apricot cranberry raisin chutney with applewood Cheddar
    - Pulled BBQ chicken - wild mushroom & arugula salad
    - Grilled vegetable - Boursin & first press olive oil
- All sandwiches are served on a wide variety of grilled & toasted breads
- Flash fried potato chips
  - Selection of miniature pastries & seasonal fruit skewers with yogurt fondue
  - Coffee & Tea
- .....\$19.95

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## LUNCH BUFFETS

### CUCINA

- Toasted focaccia Marguerite style, pomodoro sauce
  - Insalata fresca - petit greens, marinated tomatoes, artichokes & olive balsamic dressing
  - Tortellini- smoked chicken, proscuitto, oven roasted tomatoes & basil béchamel
  - Espresso, vanilla & caramel mousse
  - White chocolate Tiramisu with raspberry puree
  - Coffee & Tea
- .....\$19.95

### WOK

- Noodle salad, shaved carrot, cabbage, shiitakes, lime mango dressing
  - Sweet & sour - crisp wontons, spicy broth, vegetable shreds
  - Thai spring rolls - tamarind glaze
  - Crispy ginger beef, gai din vegetables, sesame seeds
  - Coconut Thai scented rice
  - Vietnamese vegetable noodles with sweet & sour glaze
  - Seasonal fruit & berries with mango fondue
  - Pineapple & chocolate crisp with Chantilly cream
  - Fried wontons with cinnamon & sugar
  - Coffee & Tea
- .....\$23.95

### PIZZERIA

- Traditional Caesar salad with lemon vinaigrette & Reggiano
  - Feta & grilled vegetable salad - lasagne noodles & pesto
  - Grilled chicken, artichoke, Asiago & wild mushroom with béchamel sauce
  - Chris Brothers pepperoni - marinara sauce
  - Hummus, grilled vegetables & feta
- All pizzas served on tea biscuit cornmeal style crust
- Selection of seasonal fruit & berries with mango fondue
  - Biscotti, toasted lady fingers & shortbreads
  - Coffee & Tea
- .....\$21.95

### IT'S MORE THAN A BROWN BAG

- Our "Take Away" lunch experience. A combination of our "Deli Shop" sandwich selections.
- Orchard seasonal whole fruit
  - Gourmet cookie
  - Mini vegetable bites with sour cream dressing
  - Assorted fruit juices & soft drinks
- .....\$13.95

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## METROPOLITAN LUNCH BUFFET

### BEGINNINGS

(Select two of the following)

- Chef's choice soup of day
- Seafood chowder  
(add \$3.00 per person)
- Selection of greens with assorted garden vegetables with balsamic buttermilk dressing
- Baby spinach salad with carrot curls, roasted red pepper, mandarins with sesame orange emulsion
- Traditional Caesar salad with lemon vinaigrette & Reggiano

### MIDDLES

- Grilled breast of chicken with wild mushroom sundried tomato gravy
- Cornmeal crusted haddock with roasted corn Parmesan salsa
- Scaloppini of pork with Asiago cream & roasted red pepper cilantro chutney
- Green curry style beef with chick peas & tomato raita
- Roasted vegetable crêpes with portabella salsa & spinach cream

All buffet selections served with Chef's choice of starch & seasonal vegetables.

### FINALLY

- Traditional apple crisp with Chantilly cream
  - Selection of gourmet cookies garnished with seasonal berries
  - Mini chocolate bites
  - Seasonal fruit skewers with mango fondue
- .....\$22.95 - one middle  
 .....\$25.95 - two middles

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## PLATED LUNCH

Selection of breads, rolls & biscuits served with whipped butter & Chef's choice spread of the day.

### BEGINNINGS

- **Greens** - Pete's selection of mini greens, Mandarin oranges, carrot curls, roasted red pepper & marinated tomatoes, lemon tarragon vinaigrette
- **Caesar** - Romaine shreds with naan croutons, bacon lardoons, Asiago, cherry tomato, garlic dressing
- **Spinach** - Baby leaf of spinach, maple pecans, goat cheese, caramelized onions, roasted apple, honey buttermilk dressing
- **Arugula** - Baby arugula leaf, pickled fennel, orange, roasted carrot bits, focaccia crouton served with balsamic emulsion

### HOT BEGINNINGS

- **Broth** - Roasted tomato & garlic, smoked chicken, orzo & Parmesan cheese
- **Mushroom** - Wild mushroom soup served en croûte with basil pesto
- **Chowder** - Selection of local fish & shellfish, creamy seafood velouté & hint of dill (add \$3.00)
- **Bisque** - Roasted potato bisque with smoked Cheddar & chives served en croûte

### MIDDLES

- **Chicken** - Herb marinated breast of chicken, phyllo crust & goat cheese cream .....\$24.95
- **Sirloin** - Braised sirloin of beef, sundried tomato broth & garlic aioli.....\$26.95
- **Pork** - Braised maple pork loin, smoked pork belly jus & sour cherry compote .....\$27.95

- **Haddock** - Cornmeal & Parmesan crunch, corn & lime salsa & roasted red pepper coulis .....\$25.95
- **Vegetable Pave** - Layers of vegetables compressed with herbs & Asiago cheese. Served with grilled tofu & cilantro coulis.....\$22.95

All selections served with Chef's choice of starch & seasonal vegetables

### FINALLY

- **Brûlée** - Hazelnut chocolate crème brûlée, toasted lady finger & seasonal berries
- **Chocolate** - Vanilla wafer layered mousse cake with pralines & white chocolate ganache served with raspberry coulis & Chantilly cream
- **Slice** - French style tart, three types of berry, glazed with orange cream, meringue & English cream
- **Duo** - Double chocolate & vanilla bean cheesecake served with Blueberry coulis & lemon curd
- **Crisp** - Warm pineapple & chocolate crisp, coconut streusel served with caramel ice cream & cinnamon cream
- Coffee & Tea

Select one Beginning/Hot Beginning, Middle & Finally.

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## DESIGN YOUR OWN PLATED DINNER

Selection of breads, rolls & biscuits served with whipped butter & Chef's choice spread of the day.

### BEGINNINGS

- **Greens** - Pete's selection of mini greens, Mandarin oranges, carrot curls, roasted red pepper & marinated tomatoes, lemon tarragon vinaigrette .....\$5.95
- **Caesar** - Romaine shreds with naan croutons, bacon lardoons, Asiago, cherry tomato, garlic dressing .....\$5.95
- **Spinach** - Baby leaf of spinach, maple pecans, goat cheese, caramelized onions, roasted apple, honey buttermilk dressing .....\$5.95
- **Arugula** - Baby arugula leaf, pickled fennel, orange, roasted carrot bits, focaccia crouton served with balsamic emulsion.....\$5.95

### HOT BEGINNINGS

- **Broth** - Roasted tomato & garlic, smoked chicken, orzo & Parmesan cheese.....\$4.95
- **Bisque** - Roasted potato bisque with smoked Cheddar & chives served en croûte.....\$4.95
- **Mushroom** - Wild mushroom soup served en croûte with basil pesto .....\$4.95
- **Chowder** - Selection of local fish & shellfish, creamy seafood velouté & hint of dill.....\$5.95

### ICE BREAKER

- Selection of homemade sorbet (add \$2.50 per person)
  - Mango passion fruit
  - Champagne grapefruit
  - Green apple

### MIDDLES

- **Turkey** - Roasted turkey roulade with focaccia bacon stuffing, brown butter gravy. Cranberry apricot chutney\$22.95
- **Chicken** - Herb marinated breast of chicken served with sundried tomato & mushroom ragoût ..... \$22.95
- **Double stuffed chicken** - Pan seared breast of chicken stuffed with spinach, red pepper feta cheese wrapped in phyllo rosemary velouté..... \$24.95
- **Short rib** - Braised beef short rib boneless, remolata & lemon tomato chutney..... \$25.95
- **Pork Two Ways** - Roasted pork loin crusted with cornbread & caramelized onion & pulled pork loin with apple butter demi glace..... \$24.95

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## DESIGN YOUR OWN PLATED DINNER

### MIDDLES CONT'D

- **Duo** - Grilled prawns with cilantro & lime & grilled strip loin of beef. Served with pineapple chutney & poblano thyme jus ..... \$28.95
  
- **Salmon** - Potato wrapped salmon, sour cream sauce & black olive & caper salsa ..... \$25.95
  
- **Vegetable Pave** - Layers of vegetables compressed with herbs & Asiago cheese. Served with grilled tofu and cilantro coulis ..... \$17.95
  
- **Starch Selection** (Choose one)
  - Butter & herb poached potato
  - Whipped garlic potato
  - Potato fritters
  
- **Vegetable Selection** (Choose one)
  - Seasonal vegetable medley
  - Apple butter braised root vegetable
  - Grilled vegetables in pesto

### FINALLY

- **Brûlée** - Hazelnut chocolate crème brûlée, toasted lady finger & seasonal berries ..... \$5.95
  
- **Chocolate** - Vanilla wafer layered mousse cake with pralines & white chocolate ganache served with raspberry coulis & Chantilly cream ..... \$6.95
  
- **Slice** - French style tart, three types of berries glazed with orange cream, meringue & English cream ..... \$5.95
  
- **Duo** - Double chocolate & vanilla bean cheesecake served with blueberry coulis & lemon curd ..... \$6.95
  
- **Strawberry Shortcake Variation** - Pound cake with layers of strawberry compote, strawberry mousse, strawberry gelee, lemon curd ..... \$5.95
  
- **Crisp** - Warm pineapple & chocolate crisp, coconut streusel served with caramel ice cream & cinnamon cream ..... \$5.95

Coffee & Tea

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## **DINNER BUFFET**

Selection of breads from local bakeries & homemade biscuits  
Whipped butter & selection of savoury spreads

### **BEGINNINGS**

#### **SOUP**

Seasonally inspired

### **COLD SELECTIONS**

Petit garden salad - seasonal vegetables with selection of dressings  
Traditional Caesar salad  
Potato bacon salad with pommery aioli  
Mediterranean orzo pasta salad with roasted red pepper feta dressing  
Curry carrot curl & raisin salad, pineapple & lime

### **MIDDLES**

(Select two from the following choices.)

Roasted turkey with sage cranberry dressing with home-style gravy  
Stuffed roasted loin of pork with apricots & focaccia stuffing, pommery mustard jus  
Maple ginger glazed salmon, pineapple chutney  
Roasted sirloin of beef with sundried tomato pesto & red wine jus  
Braised chicken in roasted red pepper broth, smoked bacon & caramelized onions  
Cornmeal crusted haddock with cilantro cream & corn Parmesan salsa

#### **Selection of Starch & Vegetables**

Oven roasted potatoes **or** garlic whipped potato **or** herbed wild rice pilaf  
Seasonal vegetables **or** braised root vegetables in apple

### **FINALLY**

Selection of cakes, tortes, pies & gâteaux  
Warm apple crisp with fresh cream  
Seasonal fruit with yogurt fondue, mini French pastries,  
Mousses & mini crème brûlées  
Coffee & Tea

\$37.95 per person

Minimum of 50 people. Add additional entrée for \$4.95 per person.

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## GRAND DINNER BUFFET

Selection of breads from local bakeries & homemade biscuits  
Whipped butter & selection of savoury spreads

### BEGINNINGS

#### SOUP

Seasonally inspired

#### COLD SELECTIONS

Petit garden salad – seasonal vegetables with selection of dressings  
Traditional Caesar salad  
Potato bacon salad with pommery aioli  
Mediterranean orzo pasta salad with roasted red pepper feta dressing  
Curry carrot curl & raisin salad, pineapple & lime

#### PLATTERS

Domestic & international cheese display with seasonal berries, bagel, bread crisp  
& sweet & savoury condiments  
Crudités platter with chive sour cream dip

#### MIDDLES

Roasted turkey with sage cranberry dressing with home-style gravy  
Stuffed roasted loin of pork with apricots & focaccia stuffing, pommery mustard jus  
Maple ginger glazed salmon, pineapple chutney  
Roasted sirloin of beef with sundried tomato pesto & red wine jus  
Braised chicken in roasted red pepper broth, smoked bacon & caramelized onions  
Cornmeal crusted haddock with cilantro cream & corn parmesan salsa

#### Selection of Starch & Vegetables

Oven roasted potatoes **or** garlic whipped potato **or** herbed wild rice pilaf  
Seasonal vegetables **or** braised root vegetables in apple

#### FINALLY

Selection of cakes, tortes, pies & gâteaux  
Warm apple crisp with fresh cream  
Seasonal fruit with yogurt fondue, mini French pastries,  
Mousses & mini crème brûlées  
Coffee & Tea

\$41.95 per person

Minimum of 50 people. Add additional entrée for \$4.95 per person.

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## RECEPTION FEATURES

All platters are based on 25 people

### Study of a Deli Shop

Gourmet deli meats & Italian specialty cured selections  
French bread, toasted points & condiments

\$205

### In Season Part 1

Garden vegetable selections available in season served with hummus  
& sundried tomato garlic spread

\$115

### In Season Part 2

Seasonal fruit skewers & berry selections - yogurt fondue - granola & nut medley

\$135

### Cheese Please

Selection of domestic, international & local cheese  
Selection of fruit & berry garnishes  
Fruit compote & lavash & French bread

\$155

### Mussels

Local mussels braised in white wine & garlic  
Toast bread points, lemon

\$95

### Minis

A selection of mini wraps & Pullman sandwiches  
Deli meats, compound salads & selection of breads

\$185

### Homemade

Selection of miniature pastries, brûlées, mousses & parfaits  
Miniature pies - mile high coconut, apple raisin & three berry & spice  
Layered desserts including tropical & study of chocolate profiles  
Brittle bark & gourmet biscuits

\$245

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## RECEPTIONS

### QUICK BITES

#### COLD BITES

All prices are based per dozen

Thai rice vegetable rolls with avocado mousse & sesame.....	\$18.95
Smoked salmon wrapped potato, pickled red onion, sour cream, dill pesto.....	\$21.95
Roasted apple, bacon & focaccia pincho - roasted red mousse.....	\$19.95
Mini dip - portabella & roasted carrot - mini breadsticks.....	\$19.95
Scallop ceviche, blueberry coconut salsa served on spoons.....	\$24.95
Oyster with gazpacho salsa & feta.....	\$24.95
Sweet potato, asparagus & zucchini tempura - curry mayonnaise.....	\$21.95
Toasted brioche - black forest & Swiss minis - cranberry chutney.....	\$21.95

#### HOT BITES

All prices are based per dozen

Pan seared scallops - bacon maple glaze.....	\$24.95
Tempura prawn mango cilantro chutney.....	\$23.95
Roasted sirloin slider - caramelized onion, garlic mayonnaise, smoked Cheddar.....	\$23.95
Chicken & sweet potato samosa - cucumber yogurt sauce.....	\$21.95
Applewood Cheddar & prosciutto croquets - goat cheese sauce.....	\$21.95
Lamb lollipops - tzatziki & tabouli.....	\$24.95
Tandoori style grilled pork forks - caramelized onion mayo.....	\$22.95
Lobster & wild mushroom frittatas - tomato lemon salsa.....	\$24.95
Asian shrimp & pork dumplings - sesame glaze.....	\$22.95
Five vegetable spring roll - spicy sour pineapple sauce.....	\$19.95

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## RECEPTION HIGHLIGHTS

### THEME RECEPTIONS

#### PUB CRAWL

- Three cheese nachos - pico del gallo, sour cream & jalapeños
- Beer battered onion fry bites - roasted red pepper mayonnaise
- Chorizo pogos - brown sugar mustard sauce
- Sweet potato fries - curry mayonnaise .....\$16.95 per person

#### SUSHI

- Assorted rolls to include seafood, shellfish & vegetable
- Served with pickled ginger, wasabi, sweet soya & tempura crumbs
- Chopsticks, wasabi peas .....\$15.95 per person

#### KITCHEN PARTY

- Chowder - local fish & shellfish selection with velouté & reduced cream
- Braised mussels - garlic, herbs & lemon
- Biscuits, assorted grilled & cracker breads
- Roasted red pepper & carrot honey dill spreads .....\$14.95 per person

#### ALL AROUND THE WORLD

- Pinchos of beef chicken & pork - chimichurri & sriracha mayonnaise
- Grilled garlic naan bread - tzatziki & baba ganoush
- Fried wontons with pork & pineapple sesame sauce .....\$14.95 per person

### CHEF ATTENDED

#### CARVING STATIONS

- Bacon wrapped smoked loin of pork - cranberry apricot glaze .....\$5.95
- Sirloin of beef marinated in garlic & rosemary - demi glace, horseradish & pommery mustard .....\$6.95
- Salmon spanakopita variation - feta sundried tomato salsa .....\$7.95

#### COOKS IN ACTION

- Selection of sautéed items to include:
  - Roasted tomato sauce, pesto cream, seasonal vegetables & a selection of three pastas - penne, fettuccine & rice noodles
- Marinated pork.....\$5.95 per person
- Breast of chicken.....\$6.95 per person
- Thai style shrimp.....\$7.95 per person
- Digby scallops.....\$8.95 per person

Minimum of 50 guests  
 One culinary attendant - \$75.00

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## WINE LIST

### WHITE WINE

- Villa Mura Pinot Grigio, (Italy)  
 (1 litre)..... \$36.00/bottle
- Penfold’s Private Release Chardonnay,  
 (Australia) ..... \$37.00/bottle
- Zuccardi Santa Rosa Chenin Blanc  
 (Argentina) ..... \$35.00/bottle
- Roy’s Hill Sauvignon Blanc  
 (New Zealand).....\$40.00/bottle
- William Ferve Petit Chablis  
 (France) .....\$41.00/bottle
- Gaspereau Vineyards, Seyval Blanc  
 (Nova Scotia)..... \$37.00/bottle
- Grand Pré L’Acadie Blanc Reserve  
 (Nova Scotia)..... \$42.00/bottle

### SPARKLING WINES & CHAMPAGNE

- Di Zeno Prosecco Veneto,  
 (Italy)..... \$37.00/bottle
- Freixenet Cordon Negro,  
 (Spain) ..... \$38.00/bottle
- L’Acadie Vineyards Prestige Brut  
 (Nova Scotia).....\$50.00/bottle
- Mumm Cordon Rouge,  
 (France) ..... \$85.00/bottle

### RED WINE

- Villa Mura Valpolicella, (1 litre)  
 (Italy)..... \$36.00/bottle
- Hayes Ranch Cabernet Sauvignon,  
 (California) .....\$40.00/bottle
- William Cole Mirador Pinot Noir,  
 (Chile) ..... \$38.00/bottle
- Altosur Malbec,  
 (Argentina) ..... \$37.00/bottle
- Rosemount Road Shiraz,  
 (Australia) ..... \$38.00/bottle
- Jost Leon Millot Limited Edition,  
 (Nova Scotia)..... \$38.00/bottle
- Grand Pré Marechal Foch Reserve,  
 (Nova Scotia).....\$44.00/bottle

NOTE: Should you have a preferred wine selection that does not appear on our wine list, please contact your Executive Meeting & Conference Service Manager for special order items.

All prices subject to 16% gratuity and HST. Prices subject to change 90 days from creation date.

## BEVERAGE LIST

- Liquor.....\$4.57
- Liquor Premium .....\$5.65
- Beer .....\$4.57
- Imported Beer .....\$5.65
- House Wine .....\$5.22
- Imported Wine .....\$5.87
- Fruit Punch (per litre)..... \$9.95
- Liquor Punch (per litre) ..... \$22.95
- Champagne Punch (per litre)..... \$28.95
- Liqueurs .....\$5.65
- Coolers .....\$5.65
- Cocktails .....\$5.22
- Martini..... \$6.74
- Soft Drinks & Bottled Water ..... \$2.50
- Fruit Juices .....\$2.75
- Perrier .....\$3.25

16% Gratuity & HST will be added for host bars.

HST will be added for cash bars.

A labor 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 and 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.

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## SERVICE FEES

A service fee of 16% 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 16% 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.

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## 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	\$29.56	\$59.17
Guild East	\$20.56	\$41.13
Guild West	\$20.56	\$41.13
Commons	\$29.56	\$59.17
Citadel/Cunard	\$20.56	\$41.13
Cabinet	\$20.56	\$41.13
Campaign	\$20.56	\$41.13
Citadel	\$20.56	\$41.13
Cunard	\$20.56	\$41.13

NOTE: This fee is submitted directly to SOCAN, 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 Frischkorn Audiovisual for rental of audiovisual equipment & services. Orders are placed through your Executive Meeting & Conference Service Manager & Frischkorn Audiovisual will contact you directly for billing. If required, Atlantica Hotel Halifax will provide one microphone & podium at no cost for your function.

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## 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 insure quick handling:

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

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