

★★★★  
*ATLANTICA*  
HOTEL HALIFAX

THE ATLANTICA  
*Wedding  
Experience*

*'We do!'*



## WEDDING PACKAGE

THE ATLANTICA HOTEL HALIFAX IS PLEASED TO PROVIDE THE FOLLOWING WEDDING ESSENTIALS FOR YOUR SPECIAL DAY:

- 🕒 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
- 🕒 Complimentary Cake Cutting & Presentation Services
- 🕒 Cake Knife & Server
- 🕒 Raised Head Table Featuring Tulle Swags & White Mini Lights
- 🕒 Trees with 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 & Special Guestroom Rate for your Out-of-Town Guests  
Parking is subject to availability.

## WEDDING PACKAGE - PLATED DINNER

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

### Beginnings

**Greens**

Pete's selection of mini greens, Mandarin oranges, carrot curls, roasted red pepper and marinated tomatoes served with lemon tarragon vinaigrette

**Caesar**

Romaine shreds with naan croutons, bacon lardoons, asiago, cherry tomato and garlic dressing

**Spinach**

Baby leaf of spinach, maple pecans, goat cheese, caramelized onions, roasted apple served with honey buttermilk dressing

**Arugula**

Baby arugula leaf, pickled fennel, orange, roasted carrot bits, focaccia crouton served with balsamic emulsion

### Hot Beginnings

**Broth**

Roasted tomato and garlic, smoked chicken, orzo and Parmesan cheese

**Mushroom**

Wild mushroom soup served en croûte with basil pesto

**Bisque**

Roasted potato bisque with smoked Cheddar and chives served en croûte

**Chowder**

Selection of local fish and shellfish, creamy seafood velouté and hint of dill  
 (add \$3.00 pp)

### Sorbet

Selection of homemade sorbet  
 (Choose one for an additional \$2.50 per person.)  
 - Mango passion fruit  
 - Champagne grapefruit  
 - Green apple

continued on next page

All prices subject to 16% gratuity and HST.

## Middles

### Turkey

Roasted turkey with focaccia bacon stuffing, brown butter gravy, cranberry apricot chutney  
 \$34.<sup>95</sup>

### Chicken

Herb marinated breast of chicken served with mushroom thyme sauce  
 \$34.<sup>95</sup>

### Double Stuffed Chicken

Pan seared breast of chicken stuffed with spinach, pine nuts and feta cheese wrapped in phyllo  
 Rosemary velouté  
 \$36.<sup>95</sup>

### Pork 2 Ways

Roasted pork loin crusted with cornbread and caramelized onion and pulled pork loin with apple butter demi glace  
 \$36.<sup>95</sup>

### Starch Selection

Butter and herb poached potato  
 Whipped garlic potato  
 Cheddar croquettes

### Duo

Grilled prawns with cilantro and lime and grilled striploin of beef served with chimichurri and poblano natural jus  
 \$39.<sup>95</sup>

### Salmon

Maple ginger glazed salmon, sour cream sauce and apple tarragon salsa  
 \$36.<sup>95</sup>

### Vegetable Pave

Layers of vegetables compressed with herbs and asiago cheese  
 Served with grilled tofu and cilantro coulis  
 \$ 28.<sup>95</sup>

### Short Rib

Braised beef short rib boneless, remolata and lemon tomato chutney  
 \$36.<sup>95</sup>

### Vegetable Selection

Seasonal vegetable medley  
 Apple butter braised root vegetable  
 Grilled vegetables in pesto

## Finally

### Brûlée

Hazelnut chocolate crème brûlée, toasted lady finger and seasonal berries

### Chocolate

Vanilla wafer layered dark and white chocolate mousse cake infused with praline served with raspberry coulis and Chantilly cream

### Slice

French style tart, blueberry and white chocolate compote with lemon curd and roasted meringue

### Duo

Double chocolate and vanilla bean cheesecake served with blueberry coulis and lemon curd

### Lemon Vanilla Napoleon

Layers of lady fingers, lemon vanilla cream and raspberry compote, chantilly cream and raspberry sauce

### Crisp

Strawberry rhubarb crisp, cinnamon streusel served with vanilla bean ice cream

Starbucks Coffee and Tazo Teas

## Children's Plated Menu \$15.<sup>95</sup> per person

**Beginning** Veggie bites - cream cheese dip

**Middle** (choice of one) Grilled chicken breast, chicken fingers and fries or cheese flat bread

**Finally** Ice cream sandwich

All prices subject to 16% gratuity and HST.

## **WEDDING PACKAGE - BUFFET DINNER**

\$37.<sup>95</sup> per person

Minimum number of 50 people  
Add additional entrée for \$4.<sup>95</sup> per person

Selection of breads from local bakeries and homemade biscuits  
Whipped butter and 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 and raisin salad, pineapple and lime

#### **Platters**

Domestic and international cheese display with seasonal berries,  
bagel and bread crisps, sweet and savoury condiments

Crudité platter with chive sour cream dip  
Study of a deli shop - selection of charcutière meats and complementary garnishes

### **Middles**

(Select two offerings from the following choices)

Roasted Turkey with sage cranberry dressing and home-style gravy  
Stuffed roasted loin of Pork with apricots and focaccia stuffing, pommery mustard jus  
Maple ginger glazed Salmon, pineapple chutney  
Roasted Sirloin of Beef with sundried tomato pesto and red wine jus  
Braised Chicken in roasted red pepper broth, smoked bacon and caramelized onions  
Cornmeal crusted Haddock with cilantro cream and corn parmesan salsa

#### **Selection of Starch and 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 and gateaux,  
Mousses, mini crème brûlées and mini French pastries  
Seasonal fruit with yogurt fondue

Starbucks Coffee and Tazo Teas

All prices subject to 16% gratuity and HST.

## **WEDDING RECEPTIONS**

Stand Up Style Reception Package \$29.<sup>95</sup> per person.  
Minimum 40 people.

### **Kitchen Party**

Chowder - local fish and shellfish selection with velouté and reduced cream  
Braised mussels - garlic, herbs and lemon  
Biscuits, assorted grilled and cracker breads  
Roasted red pepper and carrot honey dill spreads

### **Study of Deli Shop**

Build your own delectable gourmet sandwich  
Selection of deli and compound salad offerings with assorted breads and condiments

### **In Season Part 1**

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

### **In Season Part 2**

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

### **Quick Bites**

A selection of hot and cold hōrs d'oeuvres  
from our catering menu served butler style  
(Based on six pieces of hōrs d'oeuvres per person)

- Thai rice vegetable rolls with avocado mousse and sesame
- Roasted apple, bacon and focaccia pincho - roasted red mousse
- Applewood Cheddar and prosciutto croquets - goat cheese sauce
- Tandoori style grilled pork forks - caramelized onion mayo

### **Homemade**

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

Starbucks Coffee and Tazo Teas

All prices subject to 16% gratuity and HST.

## RECEPTION HIGHLIGHTS

### Chef Attended Carving Stations

Minimum 50 guests

One culinary attendant - \$75.00

Sirloin of beef marinated in garlic and Rosemary  
 - demi glace, horseradish and pommery mustard  
 \$6.95 per person

Salmon spanakopita variation - feta sundried tomato salsa  
 \$7.95 per person

Bacon wrapped smoked loin of pork - cranberry apricot glaze  
 \$5.95 per person

### Quick Bites

#### Cold Bites

All prices are based per dozen

|   |         |
|---|---------|
| Thai rice vegetable rolls with avocado mousse and sesame                | \$18.95 |
| Smoked salmon wrapped potato, pickled red onion, sour cream, dill pesto | \$21.95 |
| Roasted apple, bacon and focaccia pincho - roasted red mousse           | \$19.95 |
| Mini dip - portabella and roasted carrot - mini breadsticks             | \$19.95 |
| Scallop ceviche, blueberry coconut salsa served on spoons               | \$24.95 |
| Oyster with gazpacho salsa and feta                                     | \$24.95 |
| Sweet potato, asparagus and zucchini tempura - curry mayonnaise         | \$21.95 |
| Toasted brioche - black forest and 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 and sweet potato samosa - cucumber yogurt sauce                       | \$21.95 |
| Applewood Cheddar and prosciutto croquets - goat cheese sauce                 | \$21.95 |
| Lamb lollipops - tzaiziki and tabouli   | \$24.95 |
| Tandoori style grilled pork forks - caramelized onion mayo                    | \$22.95 |
| Lobster and wild mushroom frittatas - tomato lemon salsa                      | \$24.95 |
| Asian shrimp and pork dumplings - sesame glaze                                | \$22.95 |
| Five vegetable spring roll - spicy sour pineapple sauce                       | \$19.95 |

## RECEPTION FEATURES

All platters are based on 25 people

### Study of Deli Shop

Selectable gourmet deli meats and Italian specialty cured selections  
French bread, toasted points and condiments  
\$205

### In Season Part 1

Garden vegetable selections available in season served with hummus and  
sundried tomato garlic spread  
\$115

### In Season Part 2

Seasonal fruit skewers and berry selections - yogurt fondue - granola and nut medley  
\$135

### Cheese Please

Selection of domestic, international and local cheese  
Selection of fruit and berry garnishes  
Fruit compote and lavash and French bread  
\$150

### Mussels

Local mussels braised in white wine and garlic  
Toast bread points, lemon  
\$95

### Sushi

Assorted rolls to include seafood, shellfish and vegetable  
Served with pickled ginger, Wasabi, sweet soya and tempura crunch  
Chopsticks, Wasabi peas  
\$250

### Minis

A selection of mini wraps and Pullman sandwiches  
Deli meats, compound salads and selection of breads  
\$ 185

### Homemade

Selection of miniature pastries - brûlées, mousses and parfaits  
Miniature pies - mile high coconut, apple raisin and three berry and spice  
Layered desserts including tropical and study of chocolate profiles,  
Brittle, bark and gourmet biscuits  
\$245

## **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.<sup>95</sup> 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.<sup>95</sup> per person

### **“SOMETHING BORROWED” PACKAGE**

Elegant White Chair Covers  
Printed Menu at each Guest Table  
Fruit Punch & Hôrs D'Oeuvres for Pre Dinner Reception  
One Glass of House Wine per Guest  
Sparkling Wine Toast  
Complimentary Breakfast for the Bride & Groom  
1st Anniversary Dinner in Seasons  
\$14.<sup>95</sup> per person



## **WEDDING PACKAGE**

The Little Extras...

### **GIFT-OPENING**

Upon booking a minimum of 20 people for our Brunch in Seasons, receive a complimentary banquet room for gift opening the day following your Wedding (Based on room availability).

### **FLOWERS**

Fresh flower centerpieces available at an additional charge

### **PERSONALIZED MENUS**

Have your own menus personalized for each guest  
\$1.<sup>50</sup>/menu, plus tax

### **INTO THE NIGHT**

Late evening coffee & tea service  
\$2.<sup>75</sup> per person, plus tax & gratuity

### **AT MIDNIGHT...ADD OUR SUCCULENT SWEET TABLE**

A complete assortment of fruit & miniature pastries  
with a full coffee & tea service  
\$7.<sup>95</sup> per person, plus tax & gratuity

All prices subject to 16% gratuity and HST.



## WEDDING PACKAGE

### CATERING OVERVIEW

#### **MENU SELECTION**

Menu selections should be discussed six to eight weeks prior to the start of your event. All menu prices quoted are for 90 days and are subject to change thereafter.

Our Executive Meeting and 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, with the exception of wedding cakes, must provide all food and beverage items. Therefore, the removal of any and all food and beverage from the Hotel premises is prohibited.

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

#### **SMOKING BILL 125**

The Halifax Regional Municipality Smoking Bill 125 prohibits smoking in public places such as hotel lobbies and foyers.

#### **GUARANTEED NUMBERS & CANCELLATIONS**

A guaranteed number of people attending your wedding is required seven business days prior to the start of your event date. The Atlantica Hotel Halifax will charge for the number of guaranteed people or for the number of people served, whichever is greater.

Should the final guaranteed number of attendees fall short of the guarantee originally stipulated on the function contract, the Atlantica Hotel Halifax reserves the right to bill for the original guarantee stipulated on your contract or impose an additional room rental charge and 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 and Conference Service Manager between the hours of 8:00 am and 5:00 pm, Monday to Friday. Cancellation fees will apply in accordance with the Hotel's policies. Please see your contract for details.



## WEDDING PACKAGE

### CATERING OVERVIEW

#### SERVICE FEES

A service fee of 16% is applied to all food and beverage products prior to applicable taxes. A minimum three-hour labour charge of \$25.<sup>00</sup> per hour applies to all bar services with revenues below \$400.00, prior to tax. A \$45.<sup>00</sup> labour charge is applied to all hospitality suite set-ups for ice and glass service. A \$50.<sup>00</sup> labour charge applies to groups numbering less than twenty (20) persons for served meals. All charges are subject to a 16% service fee and 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 deposit of \$1,000.<sup>00</sup> within 14 days of confirming your function space, with the remaining balance due seven business days prior to the event. Should the function be cancelled, the deposit is forfeited.

#### DAMAGES AND 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. The 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 and all personal items and equipment must be removed from the function space at the function's contracted ending time.

#### MANAGEMENT RIGHT

The 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 and other guests of the Hotel.

#### DECORATIONS AND RENTALS

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



# WEDDING PACKAGE

## CATERING OVERVIEW

### SOCAN FEE

On behalf of SOCAN (Society of Composers, Authors and 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<br>FEE PER EVENT<br>(STANDING OR SEATED) | WITHOUT DANCING     | WITH DANCING        |
|--|---------------------|---------------------|
| Guild Hall   | \$29. <sup>56</sup> | \$59. <sup>17</sup> |
| Guild East   | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Guild West   | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Commons  | \$29. <sup>56</sup> | \$59. <sup>17</sup> |
| Citadel/Cunard   | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Cabinet  | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Campaign   | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Citadel  | \$20. <sup>56</sup> | \$41. <sup>13</sup> |
| Cunard   | \$20. <sup>56</sup> | \$41. <sup>13</sup> |

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

### AUDIOVISUAL EQUIPMENT

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