

Pictou Lodge Beach Resort Weddings



Pictou Lodge Beach Resort is one of Nova Scotia's premiere waterfront resorts. Located on the shores of the beautiful Northumberland Strait, we are minutes from the picturesque and historic town of Pictou. The Lodge is surrounded by beautiful sandy beaches, majestic birch trees and pine clad forests. We are a resort steeped in history and ambiance, and we've been hosting romantic and memorable weddings for decades. Let us help you create magic on your wedding day.



Wedding Packages

The Driftwood Package

~Small and intimate gathering for your closest family and friends~

- Private consultation and on-site event management
- Oceanside or Beach wedding ceremony with chair set up and signing table plus outdoor sound equipment (if required, Oceanside only). Back up location in our beautiful wedding tent nestled along the forest edge should the weather be less than perfect on your day.
- Casual reception in our Northumberland Room reserved privately for your group.
- Set up including house white linens and napkins.
- Formal 3 course plated or Buffet meal skillfully prepared by our culinary team (Children's menu included). Chef attended BBQ is also an option, please ask for menus.

\$75 per person
Plus 15% applicable taxes and 16% gratuity

May through October
<ul style="list-style-type: none">• Minimum of 25 guests - Maximum of 35 guests• 15 rooms nights

The Tidal Package

~Simple elegance for your special day~

- Private consultation and on-site event management
- Oceanside wedding ceremony with chair set up and signing table plus outdoor sound equipment (if required). Back up location in our beautiful wedding tent nestled along the forest edge should the weather be less than perfect on your day
- Private reception held in our Northumberland room
- Set up of venue including house white linens, napkins and white chair covers
- Skirted head table, gift table, cake table and DJ table (additional tables as required)
- Podium & Microphone, and LCD projector & screen available upon request
- Formal 3-course plated or Buffet meal skillfully prepared by our culinary team (Children's menu included)
- Dance floor
- Bartending services

\$85 per person

Plus 15% applicable taxes and 16% gratuity

May, June or October	July, August, September
<ul style="list-style-type: none">• Minimum of 75 guests• 20 rooms nights	<ul style="list-style-type: none">• Minimum of 100 guests• 30 room nights

The Grand Lodge Package

~Everything you need to have the wedding day of your dreams~

- Private consultation and on-site event management
- Oceanside wedding ceremony with chair set up and signing table plus outdoor sound equipment (if required). Back up location in our beautiful wedding tent nestled along the forest edge should the weather be less than perfect on your day.
- Private reception held in our Northumberland room
- Set up of venue including house white linens, napkins and white chair covers
- Skirted head table, gift table, cake table and DJ table (additional tables as required)
- Podium & Microphone, and LCD projector & screen available upon request
- Cocktail hour after ceremony set on our Northumberland patio including Chef selected Hors D'oeuvres (3 pieces per person)
- One glass of sparkling wine or sparkling fruit juice for toast upon entrance to reception
- Formal 3 course plated or Buffet meal skillfully prepared by our culinary team (Children's menu included)
- Dance floor
- Bartending services
- Wedding night accommodation complimentary for the newlyweds
- Buffet Breakfast for overnight guests following the wedding

\$125 per person
Plus 15% applicable taxes and 16% gratuity

May, June or October	July, August, September
<ul style="list-style-type: none"> • Minimum of 75 guests • 20 rooms nights 	<ul style="list-style-type: none"> • Minimum of 100 guests • 30 room nights

Wedding Menus

Plated Wedding Meal

Our Plated meals include the option of one starter, two main courses and one dessert with coffee & tea.

We can include Gluten Free/Vegan/Lactose Free options as a main course.

All include fresh buttermilk biscuits with molasses butter, choice of potato and assorted seasonal vegetables.

Starters:

- Roasted Butternut and Maple
- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Mushroom Bisque – crème fresh
- Spinach Salad – Fresh spinach, pickled red onion, cherry tomato, asiago cheese, crimini mushroom, egg slices, creamy balsamic dressing,
- Garden Green - Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad - Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing
- Heirloom Tomato Salad – Arugula, variety of cherry and heirloom tomatoes, parmesan chips, goat cheese and smoked tomato dressing

Mains:

- Hand Stuffed Chicken Breast - with mushroom & spinach, wrapped smoked bacon
- Traditional Turkey - summer savory and apple stuffing, pan gravy
- Grilled Prime Rib - rosemary jus
- Mustard Crusted Pork Tenderloin - maple demi and house made apple sauce
- Grilled Marinated Atlantic Salmon - tomato chutney
- Onion Ash Beef Tenderloin – thick cut tenderloin crusted in onion ash with red wine demi and garlic confit mushrooms
- Grilled Polenta – roasted shallots, cremini and Portobello mushroom ragu with grilled assorted vegetables
- Atlantic Lobster – fresh, local Atlantic Lobster with drawn butter and house made creamy coleslaw (additional cost subject to market price of lobster)

Choose one style of potato:

Roasted garlic mashed potato (creamy and whipped)

Potato Pave (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)

Roasted potato (roasted in olive oil)

Dessert:

- Chocolate Spring Roll - banana, pistachio, rum raisin compote, vanilla ice cream and salted caramel
- Strawberry Shortcake – house made buttermilk biscuit, fresh strawberries and vanilla crème anglaise with Fresh Whipped Cream
- Blueberry Cheese Cake – served on a bed of raspberry coulis and topped with fresh berry compote
- Deep fried Apple Pie – served with vanilla ice cream with Salted Caramel Sauce

Buffet Wedding Meal

Our buffet meals include the option of one soup, two salads, two main courses and an assorted dessert table. All include fresh buttermilk biscuits with molasses butter, choice of potato and assorted seasonal vegetables along with a Special Dietary Option (Gluten Free/Vegan/Lactose Free) with steamed rice.

Choose One Soup:

- Roasted Butternut and Maple
- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Chicken, Vegetable and Rice

Choose Two Salads:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Traditional Potato Salad (Red potato, onion, celery, egg, creamy pommery mustard dressing)
- Roasted Beet (Toasted walnuts, bell peppers, goat cheese, creamy Dijon dressing)
- Quinoa Salad (Cherry tomato, dried cranberry, feta cheese, parsley, lemon vinaigrette)
- Broccoli Salad (Red onion, smoked bacon, cheddar cheese, raisins, house made creamy dressing)
- Marinated Three Bean Salad (Green beans, yellow beans, kidney beans, onion, sweet onion vinaigrette)
- Southwest Rice Salad (Long grain rice, corn, black beans, red onion, bell peppers, cilantro lime chipotle dressing)
- Greek Pasta Salad (Penne, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)

Choose One Starch:

- Roasted garlic mashed potato (creamy and whipped)
- Potato Pave (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted potato (roasted in olive oil)

Choose Two Main Courses:

- Mushroom Stuffed Chicken - Herbed cream sauce, parmesan cheese
- Mustard Crusted Beef Inside Round - sautéed mushroom & crispy onion straws, red wine beef demi
- Maple Atlantic Salmon - Caramelized onion cream, fresh garden herb
- Traditional Turkey Dinner - Summer savory dressing, cranberry sauce, pan gravy
- Stuffed Pork Loin - Apple and Chorizo stuffing, maple demi and house made apple sauce
- Classic Steamed Mussels - Garlic, white wine and thyme, served with garlic butter
- Lobster Mac & Cheese - classic Mac & Cheese loaded with fresh Atlantic lobster (Add \$4 per person)
- Baked Seafood Gratin - Scallops, shrimp, salmon, haddock, onion, celery, carrot, baked in a creamy béchamel topped with cheese blend

Desserts:

Assorted desserts and squares

Includes choice of one warm dessert:

1. Warm chocolate lava cake with fresh whipped cream
2. Gingerbread Pudding with a warm rum raisin sauce
3. Spiced Apple Crumble with salted caramel
4. Blueberry Bread pudding with warm whiskey sauce

Oceanside Wedding Bar Services

Pictou Lodge Beach Resort is fully licensed and equipped to provide beverage services. All alcoholic beverages served in our function rooms, licensed by the Nova Scotia Liquor Licensing Board, must be provided by Pictou Lodge. The Nova Scotia Liquor Licensing Board regulations prohibit alcoholic beverages being brought in or taken out of any licensed area. The law permits services from 11 am until 1 am. We can offer a variety of bar service for your wedding including Cash, Host/Open, Ticketed, and Limited Host/Open.

HOUSE WINES

- House White (Pinot Grigio, Il Padrino, Italy) \$30
- House Red (Rosso, Il Padrino, Italy) \$30

Wine service with your reception dinner can be arranged, either by choosing to have wine placed on the tables or to have our team serve each guest. Please ask Event Manager for additional wine selections. You may also arrange to bring in your own wine, so long as we do not carry it, and our corking fee is \$15 per bottle, not exceeding one litre.

Homemade or boxed wines are not permitted to be served due to liquor regulations.

SPARKLING/CHAMPAGNE

- Brut Riserva: Segura, Viudas, Spain 13 \$40
- Nova 7: Benjamin Bridge, Nova Scotia \$50
- Veuve Cliquot: France \$120

LIQUOR/BEER

- Bar Brands (1 oz shots) \$5.50
- Premium Brands (1 oz shots) \$6.50
- Domestic Beer \$5.75
- Imported Beer \$6.00
- Craft Beer/Cider \$7 - \$8
- Scotch \$7 +
- Cocktails \$8
- Martinis \$9
- Non- alcoholic cocktails \$7

Open and Host bar prices are subject to 16% gratuity.
Cash Bar gratuities are at the discretion of the guest.

All prices are subject to 15% tax.

**Menu and pricing subject to change.
Bar menu to be finalized 30 days prior to your wedding.**

Need a little extra?

We have lots of things to make enhance your stay!

Add in a cocktail hour, plan some late night snacks or even cater a get together the night before your wedding.

Oceanside Wedding Hors d'oeuvres Menu

Passed hot and cold hors d'oeuvres are priced per dozen with a minimum order of three dozen per selection.

Vegetable Spring Rolls	\$22
Ham & Cheese Quiche	\$23
Spiced Lentil Cakes with Garlic Sauce	\$23
Cherry Tomato & Boccocini Skewers with Basil Pesto	\$23
Mini Burgers	\$24
Spanikopita	\$24
Mango Chicken Lollipops	\$25
Curry Spiced Chicken Skewers with Minted Yogurt	\$25
Fish & Chips	\$26
Sliced Roast Beef with Caramelized Onion & Blue Harbour Blue Cheese	\$26
Bacon Wrapped Scallops	\$27
Coconut Shrimp with Sweet Thai Chili Sauce	\$27
Fried Lobster Mac & Cheese with Spicy Mayo	\$28
Atlantic Lobster Mini Tartlet	\$28
Smoked Salmon with Tomato Chutney and pickled red onion on toasted crostini	\$28
Oysters on the Half shell	\$30
Chef's Selection of Hot and Cold Hors d'Oeuvres	
4 pc Per Guest	\$8.50 Per Person
8 pc Per Guest	\$16 Per Person
(minimum 20 guests)	

Trays, Platters and Boards

- **Gourmet Cheese Board**
Assortment of domestic and imported cheeses accompanied by crackers, grapes and olives
\$150 for up to 25 guests, \$300 for up to 50 guests
- **Atlantic Smoked Salmon Board**
Garnished with pickled red onion and capers, served with house made tomato chutney and toasted baguette.
\$150 for up to 25 people (1 KG of smoked salmon)
- **Crudités and dip**
Variety of fresh cut vegetables served with house made creamy dip.
\$75 for up to 25 people, \$150 for up to 50 guests
- **Fresh Sliced Fruit Platter**
Seasonal fruit paired with honey yogurt dip
\$125 for up to 25 people, \$250 for up to 50 people
- **Deli Meat Tray**
Deli smoked ham, roast beef, turkey breast served with house made pickles
\$75 for up to 25 people, \$150 for up to 50 people
- **Charcuterie Board**
Gourmet smoked meats including Genoa Salami, prosciutto, pancetta, house roasted shaved beef, house roasted fresh turkey breast with house made pickles and olives
\$125 for 25 people, \$250 for up to 50 people
- **Hand cut chips and dips**
House made chips with a house made dip trio of spicy mayo, roasted red pepper, and creamy pesto.
\$25 for up to 25 people, \$50 for up to 50 people
- **Middle East Feast**
House made hummus, tabolui, baba ganosh served with fresh and toasted pita chips
\$75 for up to 25 people, \$125 for up to 50 people
- **Mexican Fiesta Platter**
House made layered Mexican dip with creamy base topped with salsa, bell peppers, green onion and assorted cheese blend served with crispy nacho chips
\$75 for up to 25 people, \$125 for up to 50 people
- **Assorted Finger Sandwiches**
Egg salad, tuna salad and chicken salad served as variety on assorted breads and wraps
\$125 for up to 25 people (100 pieces), \$250 for up to 50 people (200 pieces)

Late Night Nibbles

Nacho Bar

Crisp corn tortillas with salsa, sour cream, house made guacamole, warm house made cheddar cheese sauce, jalapenos and green onion for garnish.

\$250 for up to 50 people

Flavoured Popcorn Bar

Assortment of flavoured popcorns, including movie theatre butter, caramel corn, chili & lime, salt & pepper.

\$100 for up to 50 people

Poutine Bar

Crispy coated fries, sweet potato fries, cheese curds, served with hot beef gravy, vegan gravy and assorted condiments including roasted red pepper dipping sauce and ketchup.

\$250 for up to 50 people

Pizza Pizza

Cheese, Donair, Spicy Pepperoni, Mediterranean, and garlic fingers with dipping sauce.

\$250 for up to 50 people

Grilled Cheese Bar

Chef attended grilled cheese bar with assorted artisanal breads, assorted cheeses and smoked bacon.

\$250 for up to 50 people

Milk and Cookie Bar

Assorted house made cookies with a variety of chocolate chip, sugar, oatmeal raisin, peanut butter, snicker doodle and shortbread. (variety will vary)

\$40 for up to 25 people (50 cookies), \$80 for up to 50 people (100 cookies)

Catering Confirmation Schedule

Pictou Lodge Beach Resort must be notified of the approximate number of guests attending a function **one month prior** to the function date. The menu selection for food and wine must also be submitted to the Events Manager **one month prior** of the function date in order to ensure the availability of menu items. This includes the approximate number of guests selecting each item if more than one item is being served as indicated on your seating chart. Confirmation of the final guaranteed number of guests is due **two weeks prior** to the function and changes after submission will be accommodated if possible. Charges will be based on the higher number confirmed or actual guests served on the day. The Pictou Lodge also reserves the right to change / substitute menu items based on availability.

Wedding Cancellations

Upon receipt of the deposit, Pictou Lodge Beach Resort will reserve the date, accommodation and facilities requested. **The deposit is non-refundable.** Cancellation of the entire event is required 60 days prior to the arrival date to avoid further penalties.

Guest Rooms

All weddings have a minimum room night requirement, should this requirement not be met the cost of the rooms not picked up by wedding guests will be charged to the master account of the bride and groom. Pictou Lodge Beach Resort is pleased to offer wedding guests a reserved block of rooms that will have a 10% wedding discount. These rooms will be available for booking once the signed contract has been signed and deposit paid.

The room block is released 30 days prior to the wedding date, after such time rooms are based on availability.

Room rates are based on single or double occupancy, charges will apply for additional guest in a room type. Minimum rental requirements apply for some accommodation types.

Provincial Regulations

Due to Provincial Health Regulations, food may not be brought into the Lodge from outside by guests or taken out in “doggie bags”. With the exception of wedding cakes, Pictou Lodge Beach Resort would be pleased, where possible, to purchase any specialty items requested.

Noise

As there may be other guests staying at the Lodge who are not participating in a wedding being held in the Lodge, wedding participants are asked to respect the rights of these guests by not creating any noise after the festivities have ended. The music must stop at 1 am. Noise levels will be strictly monitored and guests will be asked to leave if noise persists.

Decorations

The Pictou Lodge does not provide wedding decor, other than those mentioned in the wedding package inclusions. You are more than welcome to decorate the venue for your wedding and the Event Manager will advise on access times. Depending on your wedding date, you may have access to the space the night before to decorate but typically you will be allowed in the morning of your wedding. We request that guests and members of the wedding party respect our policy of no confetti, should this policy be broken there will be a charge of \$100.00 plus tax for cleaning fee. No open flamed candles due to fire regulations. Candles must be contained in an appropriate fireproof holder such as a votive holder. You may not hang décor with nails or staples as this will damage to the original log structure. If you should need storage for wedding cakes, cupcakes or flowers, we have minimal space available (approximately a foot and a half shelf space). Flowers must be covered and we will not be liable for any damages to flowers, cupcakes or cakes.

Payment Schedule

Three Months - At this time we ask that **50%** of your total costs be deposited on your account.

One Month - At this time the remainder is due and non-refundable. This also represents the time which the guest room block will be released. Guest rooms after this time are based on availability.

Two Weeks - At this time, we ask that you guarantee your wedding reception guest numbers. Minimum charges apply for the **guaranteed** number.

Final payment of all charges is due at the end of the function upon departure

General Information

We provide ample free parking, laundry services, babysitting referral services, sight-seeing and tourist information, a variety of recreational facilities, full dining services and a full range of meeting and conference facilities.

Located along the northeastern shore of Pictou County near the Caribou Ferry to Prince Edward Island, we are an estimated travelling time by vehicle from the following:

- **Halifax International Airport1 hour**
- **From Metro Halifax1 1/2 hours**
- **Truro45 minutes**
- **From PEI via ferry service90 minutes**

Take Exit #22 off the Trans Canada Highway (104) and travel along the #106 to the Town of Pictou and follow the signs to our resort. Pictou Lodge Beach Resort is five minutes from the historic town of Pictou.

