

**BECAUSE**  
YOU LOVE  
THEM



  
**PICTOU  
LODGE**  
*Beach Resort*

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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 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"><li>● Minimum of 75 guests</li><li>● Minimum 20 rooms nights</li></ul>	<ul style="list-style-type: none"><li>● Minimum of 100 guests</li><li>● Minimum 30 room nights</li></ul>

## 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

\$120 per person

Plus 15% applicable taxes and 16% gratuity

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

# Wedding Menus

## Plated Wedding Meal

For a more formal meal, you may choose to have a full three-course plated dinner. You'll choose one soup or one salad for the entire group, up to two main course options and one dessert selection for the entire group. If two separate main courses are chosen, you must submit meal selections to the Events Manager one month before your wedding and the confirmed numbers for each option a minimum of 2 weeks prior to your event, along with your seating chart.

All meals include:

- Fresh Buttermilk biscuits and molasses butter
- A Vegetarian Option Substitute (Gluten Free/Vegan/Lactose Free) with steamed rice
- Choice of potato
- Assorted seasonal vegetables

Choose One Soup or One Salad:

- Roasted Butternut and Maple
- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Spinach Salad – Fresh spinach, pickled red onion, cherry tomato, asiago cheese, mandarin oranges, creamy lime 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 mix, variety of cherry and heirloom tomatoes, parmesan chip, goat cheese and smoked tomato vinaigrette

Main Courses:

- Stuffed Chicken Breast - with mushroom & spinach stuffing
- Traditional Turkey - summer savory and apple stuffing, pan gravy
- Mustard Crusted Pork Tenderloin - maple demi and house made apple sauce
- Grilled Marinated Atlantic Salmon - tomato chutney
- Onion Ash Beef Striploin – thick cut striploin crusted in onion ash with red wine demi
- Korma- onions, potatoes, carrots, peas, corn, mild curry paste, tomato sauce and coconut milk, served on a bed of basmati rice

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 baby potatoes

Dessert:

- Strawberry Shortcake – house made buttermilk biscuit, fresh strawberries and vanilla crème anglaise with Fresh Whipped Cream
- Blueberry Cheese Cake – raspberry coulis, fresh berries
- Apple Crisp - with fresh whipped cream and salted caramel sauce
- Chocolate Mousse – raspberry coulis, fresh berries

**Just for Kids (ages 2-11)**

Have children coming with your group? We have them covered! You may select one option for all children attending your function.

Choose one main:

- Chicken fingers and fries
- Individual Cheese Pizza
- Baked chicken breast with assorted seasonal vegetables and potato
- Cheeseburger and fries

## Buffet Wedding Meal

Buffets are always a great option for wedding groups. Lots of choices to keep everyone happy and no stress of a full seating plan for your guests.

All buffets include:

- Fresh Buttermilk biscuits and molasses butter
- Vegetarian Option (Gluten Free/Vegan/Lactose Free) with steamed rice
- Assorted Seasonal Vegetables
- Coffee/Tea

Choose One Soup:

- Tomato Cheddar
- Roasted Butternut Squash and Maple
- Chicken and Rice
- Seafood Chowder (additional \$4 per person)

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)
- Greek Pasta Salad (penne pasta, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)
- Southwest Salad (rice, black beans, corn, green onion, cucumber, bell peppers, cilantro, chipotle lime dressing)
- Traditional Potato Salad (potato, onion, celery, egg, creamy pommery mustard dressing)
- Roasted Beet (walnuts, bell peppers, goat cheese, creamy dijon dressing)
- Broccoli Salad (red onion, smoked bacon, cheddar cheese, raisins, house made creamy dressing)

Choose One Potato:

- Roasted garlic mashed potato (creamy and whipped)
- Scalloped potatoes (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted baby potatoes

Choose Two Main Courses:

- Mushroom Stuffed Chicken - herbed demi glace
- Mustard Crusted Beef Inside Round, red wine beef demi
- Marinated Atlantic Salmon - onion cream, fresh garden herb
- Traditional Turkey Dinner - Summer savory dressing, cranberry sauce, turkey gravy
- Stuffed Pork Loin - Apple and Chorizo stuffing, maple demi and house made apple sauce
- Mac & Cheese – classic mac & cheese
- Baked Seafood Gratin – Scallops, shrimp, salmon, haddock, onion, celery, carrot, baked in a creamy béchamel topped with cheese blend
- Baked Ham

Add chef attended carving station for \$125

Desserts

Assorted desserts and squares including choice of one hot dessert

Choose one hot dessert:

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



## 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.

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
- Cherry Tomato & Bocconcini Skewers with Basil Pesto \$23
- Mini Burgers \$30
- Spanikopita \$24
- Curry Spiced Chicken Skewers with Minted Yogurt \$25
- Fish & Chips \$30
- Bacon Wrapped Scallops \$30
- Coconut Shrimp with Sweet Thai Chili Sauce \$27
- Atlantic Lobster Mini Tartlet \$28
- Smoked Salmon canape \$28
  
- 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

#### 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 Fruit Salad

Seasonal fruit \$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

#### 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

#### House Made Cookies

Assorted house made cookies

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

#### Biscuits and Molasses Butter

House made buttermilk biscuits served with molasses butter

\$50 for up to 25 people (50 biscuits), \$100 for up to 50 people (100 biscuits)

#### House Made Squares

Assorted house made squares

\$75 for up to 25 people (50 squares), \$125 for up to 50 people (100 squares)

#### Gluten Free Sweets

Assorted gluten free cookies and squares.

\$50 for up to 25 people (25 pieces)

#### Assorted Salads

Choose from any of our salads listed in the Dinner portion of the kit

\$25 for up to 25 people

#### Juice Dispensers

Punches, Lemonades and Iced Teas served in a 5 Litre dispenser

\$25 for up to 5 Litres

## **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

\$100 for up to 50 people

### **Poutine Bar**

Crispy coated fries, sweet potato fries, cheese curds, served with hot gravy, and assorted condiments.

\$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

# 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 and our corking fee is \$15 per litre. Homemade 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.**

## 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..

## 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 Airport .....1 hour**
- ❖ **From Metro Halifax .....1 1/2 hours**
- ❖ **Truro .....45 minutes**
- ❖ **From PEI via ferry service .....90 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.