



## Weddings

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# 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).
- Private reception held in our Northumberland room (68' x 25')
- 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
- SOCAN and Re:Sound Fees

\$90 per person

Plus 15% applicable taxes and 17% gratuity

May, June or October	July, August, September
<ul style="list-style-type: none"><li>● Minimum of 75 guests (max 150)</li><li>● Minimum 20 rooms nights</li></ul>	<ul style="list-style-type: none"><li>● Minimum of 100 guests (max 150)</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).
- Private reception held in our Northumberland room (68' x 25')
- 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
- SOCAN and Re:Sound fees

\$125 per person

Plus 15% applicable taxes and 17% gratuity

May, June or October	July, August, September
<ul style="list-style-type: none"> <li>● Minimum of 75 guests (max 150)</li> <li>● 20 rooms nights</li> </ul>	<ul style="list-style-type: none"> <li>● Minimum of 100 guests (max 150)</li> <li>● 30 room nights</li> </ul>

# Wedding Menus

## Plated Wedding 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 Coordinator 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
- Coffee and Tea

Choose One Appetizer:

- Tomato cheddar soup
- Maple infused butternut squash and pear soup
- Cream of wild mushroom soup
- Potato, leek and bacon soup
- Seafood chowder (\$5 additional per person)
- Mandarin spinach salad – baby spinach, mandarin oranges, cherry tomatoes, crimini mushrooms, red onion, toasted almonds, and honey poppyseed dressing
- Garden Green Salad - mixed greens, cherry tomatoes, cucumber, pickled red onion, and julienne peppers with blueberry balsamic vinaigrette
- Caesar salad - crisp romaine, herbed croutons, bacon lardons, Parmesan, fresh lemon wedge and zesty dressing
- Tomato salad – arugula mix, cherry and hot house tomatoes, Parmesan crisp, chevre cheese and smoked tomato vinaigrette

## Plated Wedding Meal continued...

### Main Courses:

- Stuffed chicken breast - mushroom & spinach stuffing, herbed demi-glaze
- Traditional turkey - summer savory dressing, cranberry sauce, pan gravy
- Bacon wrapped pork tenderloin - maple demi-glaze and house made apple sauce
- Grilled marinated Atlantic salmon - maple dijon glaze
- 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 white cheddar cheese and nutmeg scented cream sauce)
- Roasted baby potatoes
- Baked potato with butter, sour cream, and green onions

### Dessert:

- Strawberry shortcake – house made buttermilk biscuit, fresh strawberries and vanilla crème anglaise with fresh whipped cream
- Blueberry cheesecake – with lemon curd, fresh berries
- Apple cranberry crisp - with salted caramel sauce
- Chocolate mousse – raspberry coulis, fresh berries
- Pear Belle Helene – poached pear with vanilla ice cream and warm chocolate ganache

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

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

### Choose one main:

- Chicken fingers and fries
- Mac and cheese
- 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.

Our buffet includes:

- Fresh buttermilk biscuits and molasses butter
- Vegetarian option (gluten free/vegan/lactose free) with jasmine rice
- Assorted seasonal vegetables
- Coffee/Tea
- Garden Green Salad (mixed greens, cherry tomatoes, cucumber, pickled red onion, and julienne peppers; with house made buttermilk ranch dressing and blueberry balsamic vinaigrette)
- Two additional Chef's choice of seasonal salads

Choose One Soup:

- Tomato cheddar soup
- Maple infused roasted butternut squash and pear soup
- Cream of wild mushroom soup
- Potato, leek and bacon soup
- Seafood chowder (additional \$5 per person)

Choose One Potato:

- Roasted garlic mashed potato (creamy and whipped)
- Scalloped potatoes (sliced potatoes layered with white cheddar cheese and cream)
- Roasted baby potatoes

Choose One Carved Roast:

- Mustard crusted beef inside round - with horseradish and red wine beef demi
- Stuffed pork loin – with mushroom sage stuffing, grainy mustard demi, and house made apple sauce
- Baked ham – with pineapple raisin glaze
- Prime rib of beef – with port jus and Yorkshire pudding (additional \$9 per person)

Choose One Hot Dish:

- Grilled chicken breast - wild mushroom cream sauce
- Marinated Atlantic salmon – maple Dijon glaze
- Traditional turkey dinner - summer savory dressing, cranberry sauce, turkey gravy
- Mac & cheese – baked with lots and lots of cheese
- Baked seafood gratin – scallops, shrimp, salmon, haddock and halibut baked in white wine cream sauce and topped with Parmesan cheese

## Wedding Buffet continued...

- Maple glazed beef tips – beef tips, mushrooms, onions, and red pepper in maple enhanced gravy
- Stuffed sole filets – cream cheese, baby shrimp, chives, lemon dill cream sauce

### Desserts

Assorted desserts 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
- Apple cranberry crisp with salted caramel sauce
- Gingered peach cobbler with fresh whipped cream
- Blueberry bread pudding with warm whiskey sauce

## Need a little extra?

We have lots of things to enhance your wedding! Add in a cocktail hour, plan some late-night snacks or even cater a get together the night before your wedding.

## Passed Hors d'oeuvres

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
- Spanakopita \$24
- Curry spiced chicken skewers with tzatziki sauce \$25
- Bacon wrapped scallops \$36
- Coconut shrimp with sweet Thai chili sauce \$28
- Atlantic lobster mini tartlet \$28
- Smoked salmon canape \$28
- Mini planked salmon with maple glaze \$29
- Sausage rolls with honey mustard dip \$24
- Vegetable Dim Sum with ponzu dipping sauce \$26
  
- 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

### **Jumbo Shrimp Cocktail Platter**

Jumbo shrimp with house made cocktail sauce and lemon  
\$9 per person (3 shrimp per person)

### **Gourmet Cheese Board**

Assortment of domestic and imported cheeses accompanied by crackers, fresh and dried fruits  
\$6 per person

### **Oyster Bar**

Choice local oysters shucked by our chefs, accompanied by lemon, fresh horseradish and raspberry mignonette  
\$295 (100 oysters)

### **Atlantic Smoked Salmon Board**

A whole side of sliced cold smoked salmon garnished with pickled red onion and capers, served with house made dill cream and toasted baguette.  
\$125

### **Crudités and dip**

Variety of fresh cut vegetables served with house made creamy dips  
\$3 per person

### **Fresh Fruit Tray**

Sliced melons, pineapple, grapes, strawberries with yogurt dip  
\$4 per person

### **Deli Meat Tray**

Black Forest ham, roast beef, smoked turkey breast, Genoa salami and prosciutto  
\$9 per person

### **Mexican Fiesta Platter**

House made layered Mexican dip with creamy base topped with salsa, bell peppers, green onion and jack cheese served with crispy nacho chips  
\$4 per person

**Sandwich Tray**

Choose up to three of:

- Smoked turkey breast with cranberry mayo
- Sliced roast beef with creamy horseradish mayo
- Ham and swiss with Dijon aioli
- Grilled veggies with red pepper aioli
- Egg salad
- Tuna salad
- Chicken salad

\$150 (30 sandwiches)

**House Made Cookies**

Assorted jumbo-sized house made cookies

\$15 per dozen (minimum 3 dozen)

**Biscuits and Molasses Butter**

House made buttermilk biscuits served with molasses butter

\$15 per dozen

**House Made Squares**

Assorted house made squares

\$18 per dozen (minimum 3 dozen)

**Gluten Free Sweets**

Assorted gluten free cookies and squares.

\$21 per dozen (minimum 3 dozen)

**Assorted Salads**

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

\$3 per person

**Juice Dispensers**

Punches, lemonades and iced teas served in a 5-liter dispenser

\$30 for up to 5 Liters

## Late Night Options

### **Nacho Bar**

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

\$275 for up to 50 people

### **Flavored Popcorn Bar**

Assortment of flavored popcorns

\$100 for up to 50 people

### **Poutine Bar**

Crispy French fries, sweet potato fries, cheese curds, gravy, and assorted condiments

\$275 for up to 50 people

### **Pizza Pizza**

\$250 for up to 50 people

Choose three types:

- Three cheese (mozza, Asiago, bocconcini)
- Donair
- Spicy Pepperoni
- Mediterranean (tomato, red onion, red pepper, feta, olives)
- Pictou County ("brown" sauce, pepperoni, mushroom, green pepper, cheese)
- Hawaiian (ham and pineapple)
- Garlic fingers with dipping sauce

### **Grilled Cheese Bar**

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

\$7 per person (minimum 40)

## Rehearsal BBQ

The classic outdoor get-together, perfect for a rehearsal dinner the night before your wedding. Your buffet will include:

- Fresh buttermilk biscuits and molasses butter
- Vegetables and dip
- Assorted pickles
- Garden Green Salad (mixed greens, cherry tomatoes, cucumber, pickled red onion, and julienne peppers; with house made buttermilk ranch dressing and blueberry balsamic vinaigrette)
- Three additional Chef's choice of seasonal salads
- Assorted pies and squares
- Coffee and tea.

Please select one entrée for our chefs to serve from our BBQ:

- |  |                        |
|--|------------------------|
| ● 8oz CAB striploin steak  | <b>\$48 per person</b> |
| ● 12oz CAB ribeye steak  | <b>\$63 per person</b> |
| ● House smoked baby back ribs, maple chipotle BBQ sauce            | <b>\$39 per person</b> |
| ● Chicken supreme, balsamic fig BBQ sauce                          | <b>\$39 per person</b> |
| ● Salmon filet, lemon herb butter                                  | <b>\$42 per person</b> |
| ● 6oz beef burger with sliced cheddar, lettuce, tomato, condiments | <b>\$33 per person</b> |
- (minimum 20 for all BBQ's)

## 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 services for your wedding including Cash, Host/Open Bar, Tickets, and Limited Host/Open.

### HOUSE WINES (for the tables)

- House White (Pinot Grigio, Il Padrino, Italy) \$32
- House Red (Rosso, Il Padrino, Italy) \$32

Please ask the Event Coordinator for additional wine selections. You may also arrange to bring in your own wine and our corking fee is \$15 per bottle (maximum 1 liter bottles). Homemade wines and boxed wines are not permitted to be served due to liquor regulations.

**HOST/ OPEN BAR** prices based on consumption and added to the final invoice. Can be limited to bar brands, premium brands, or no limitation. You may also decide to put a certain price amount or time amount on the host/ open bar and we can switch to a cash bar after that limit.

### DRINK TICKETS

- Bar Brand- including bar brand spirits, domestic beer and house wine \$5.50
- Premium Brand- including our premium spirits, import and craft beer, cocktails and house wine (not including top shelf spirits \$10 and over) \$7
- All-inclusive – no limit on what your guest can choose \$ based on what guest orders

Host/Open bar, Table Wine and Drink Ticket prices are subject to 17% 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.**

## Contract Details

### 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** to the function date 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 90 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". Except for 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 flame 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 the original log structure. Result of doing so would incur a charge in relation to damage done.

## Payment Schedule

**Three Months** - At this time **50%** of your total estimated costs are due.

**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 traveling time by vehicle from the following:

- ❖ **Halifax International Airport .....1 1/2 hour**
- ❖ **From Metro Halifax .....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.