



## Catering and Events

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## Meeting Venues

Our meeting rooms are perfect for all event planning needs; retreats, conferences, meetings, weddings or any other special occasion. All venue fees include A/V (WIFI access, podium, microphone and screen and LCD projector or wall mounted SMART TV), flip charts and stationery if required. Setup configuration of each room is dependent on the number of guests.

### Venue Fees

Room	Maximum Capacity	Price per day (not including tax)
Juliana Room (754 sq. feet)	Up to 30 guests*	\$250
Wentworth Room (437 sq. feet)	Up to 15 guests*	\$200
Northumberland Room (1700 sq. feet)	Up to 150 guests*	\$500
Oceanview Dining Room	Up to 40 guests*	\$1500 minimum spend on food and beverage for exclusive access

\*capacities do not reflect social distancing regulations, may change unexpectedly due to provincial public health guidelines

## Group Accommodation Descriptions and Pricing

### Pricing based on 10 unit minimum (tax not included in pricing)

One Bedroom Cottage - One bedroom with queen bed, living room with fireplace and sleeper sofa, three-piece bath and fully equipped kitchen. Enjoy the screened veranda and private barbecue. \$202-\$225 seasonally.

Three Bedroom Cottage – Three bedrooms, each with a three-piece bath. Living room with stone fireplace and sleeper sofa, fully equipped kitchen and screened veranda. Private barbecue. \$365-\$406 seasonally.  
\*two night minimum

The Birches - Motel style room with two queen beds or one king, sitting area, four-piece bath and a private veranda. \$173-\$192 seasonally.

Oceanview Queen Suite - One bedroom with queen bed, living room with sleeper sofa, four-piece bath and private veranda. Built from New Brunswick cedar logs, with cathedral ceilings and finished in a combination of natural cedar and pine. \$187-\$208 seasonally.

Oceanview King Suite - Two bedrooms, one with king bed and one with queen bed, living room with sleeper sofa, four-piece bath and private veranda. Built from New Brunswick cedar logs with cathedral ceilings and finished in a combination of natural cedar and pine. \$205-\$227.

Executive Two Bedroom Chalets - Lower level of our new chalets, with two queen bedrooms. Living room features a sleeper sofa, corner electric fireplace and flat screen wall-mounted TV. All units have high speed internet. Full kitchen, four-piece bathroom with air tub. The private patio with picnic table, chairs and barbecue has an outstanding view. \$319-\$354 seasonally. \*two night minimum

Executive Three Bedroom Chalets - Lower story has two bedrooms with queen bed and 4-piece bathroom with air tub. Open concept living room with cathedral post and beam construction ceilings, sleeper sofa, corner propane fireplace and flat screen wall-mounted TV. Full eat in kitchen. Private patio with picnic table, chairs and barbecue has an outstanding view. Upper level has a loft with chairs to relax and enjoy the view. Master bedroom has a king size bed and ensuite bathroom, with a two-person air tub and separate corner shower. \$417-\$463 seasonally. \*two night minimum



## On-site Amenities

Pictou Lodge Beach Resort features many onsite amenities and activities- free of charge for our resort guests. Here is a list of our most popular activities:

- Private beach with loungers and bonfire pit
- Coaster bicycles with helmets
- Outdoor heated pool (weather dependent)
- Canoes
- Stand up paddle boards
- Peddle boats
- Exercise room (treadmills, spin bikes, free weights, weights station, rowing station, elliptical)
- Horseshoe pit, bocce ball, washer toss, ladder golf
- Giant checkerboard and kid's playground
- Laundromat (charges apply)

## Food and Beverage Services

**\*All food and beverage are subject to a 17% gratuity and 15% tax.**

### Breakfast Buffets

Make sure your group starts the day on the right foot. You can choose a working breakfast in our meeting rooms or have your breakfast arranged in our dining room. Please inquire with the Events Coordinator about options for groups smaller than the listed minimums.

All buffets include:

- Coffee/tea
- Chilled fresh juices
- Toast station with assorted spreads, preserves and jams

#### Continental Breakfast

Selection of freshly baked Danishes and croissants, cereals and chilled milk, assorted muffins, individual yogurts and fresh seasonal fruit salad.

**\$15 per person**

#### The Pictou Morning

Selection of freshly baked Danishes and croissants, cereals and chilled milk, individual yogurts and fresh seasonal fruit salad, scrambled eggs, sausage and bacon, home fried potatoes and our banana bread French toast.

**\$21 per person (minimum 15)**

#### Hearty Lodge Breakfast

Selection of freshly baked pastries including Danishes and croissants, cereals and chilled milk, individual yogurts and fresh seasonal fruit salad, scrambled eggs, sausage and bacon, home fried potatoes, baked beans, banana bread French toast, and salt cod fish cakes with tomatillo chow.

**\$24 per person (minimum 25)**

Add hot oatmeal porridge with brown sugar and milk to any buffet **\$3 per person**

Add chef attended omelet station **\$8 per person**

### Pictou Lodge Brunch

Fruit salad, Garden green (mixed greens, cherry tomatoes, cucumber, pickled red onion, red pepper and creamy lime vinaigrette), one additional chef's choice seasonal salad, fresh baked danishes and pastries, toast station with spreads, preserves and jam, scrambled eggs, bacon and sausage, home fried potatoes, salt cod fish cakes with tomatillo chow and baked beans, veggie tray with dip, vegan korma with basmati rice and creamy wild mushroom chicken

Choose one chef attended station:

- Omelet
- Waffle with assorted fruit, syrups and fresh whipped cream
- Carved roast beef with red wine demi and horseradish
- Carved baked ham with brown sugar glaze

Dessert station of vanilla cheesecake with assorted fruit compotes and sauces

**\$45 per person (minimum 30)**

## Break Time

### Morning Break

Freshly baked muffins, coffee/tea/water \$5 per person

### Afternoon Break

Freshly baked cookies, coffee/tea/water \$5 per person

### Pictou Lodge Break

Fresh biscuits and molasses butter, seasonal fruit, coffee/tea/water \$8 per person

### Parfait Break

Yogurt and fruit parfaits, coffee/tea/water \$8 per person

### Granola Break

Granola bar, individual yogurt, coffee/tea/water \$8 per person

### Healthy Break

Cheese and crackers, vegetables and dip, coffee/tea/water \$10 per person

### Ice Cream Break

Assorted ice cream novelties, iced coffee/iced tea/water \$12 per person

### Add-ons:

- Coffee and tea \$3 per person
- Assorted fruit juices and drinks \$3.50 each
- Soft drinks \$3.50 each
- Bottled water \$2.50 each
- Sparkling water (San Pellegrino) \$3.00 each
- Danish mini pastries \$16.00/dozen
- Muffins (assorted flavors) \$24.00/dozen
- Buttermilk biscuits and molasses butter \$1.50 each
- Assorted jumbo cookies \$15.00/dozen (3 dozen min)
- Oatcakes \$12.00/dozen (3 dozen min)
- Fresh whole fruit \$1.50/piece
- Assorted yogurts \$1.75 each
- Sliced fresh fruit tray \$5 per person
- Domestic cheese and crackers tray \$6 per person



## Lunch Options

Lunches can be arranged in our meeting areas or served in our dining room. All lunches include freshly baked tarts and squares (unless otherwise indicated) and coffee and tea. Please inquire with our Events Coordinator for menu options for groups smaller than the listed minimums.

### The Working Lunch - Soup, Salad, Sandwiches

Choose One Soup:

- Tomato cheddar
- Maple infused roasted butternut squash and pear
- Beef, mushroom and barley
- Chicken noodle
- Seafood chowder (additional \$5 per person)

Choose One Salad:

- Garden green (mixed greens, cherry tomatoes, cucumber, pickled red onion, yellow pepper and creamy lime vinaigrette)
- Caesar salad (crisp romaine, herbed croutons, bacon lardons, Parmesan, fresh lemon wedge and zesty dressing)
- Greek pasta salad (tricolor fusilli pasta, bell peppers, red onion, cucumber, cherry tomato, feta, Kalamata olives, Greek dressing)
- Broccoli Salad (broccoli, red onion, old white cheddar, dried cranberries, creamy dressing)
- Mandarin spinach salad (baby spinach, mandarin oranges, cherry tomatoes, crimini mushrooms, red onion, toasted almonds and honey poppyseed dressing)

Choose Three Sandwich Types: (allowing for one and a half sandwiches per person – sandwiches will be made on a mix of artisanal breads and wraps)

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

**\$21 per person (minimum 15)**

## Lunch Options continued...

### Little Italy

Momma Mia! It's an Italian feast!

- Minestrone soup – traditional Italian soup loaded with fresh garden vegetables and pasta
- Caesar salad - crisp romaine, herbed croutons, bacon lardons, Parmesan, fresh lemon wedge and zesty dressing
- Beef lasagna with house made Bolognese sauce and three cheeses
- Vegetarian lasagna with housemade tomato sauce, roasted vegetables and cheese
- Grilled herbed focaccia bread
- Tiramisu – literally means “Pick me up”, classic dessert with layers of creamy custard with a hint of coffee

**\$26 per person (minimum 25)**

### Pizza Lunch

Choose One Salad:

- Garden green (mixed greens, cherry tomatoes, cucumber, pickled red onion, red pepper and creamy lime vinaigrette)
- Caesar salad (crisp romaine, herbed croutons, bacon lardons, Parmesan, fresh lemon wedge and zesty dressing)
- Greek pasta salad (tricolor fusilli pasta, bell peppers, red onion, cucumber, cherry tomato, feta, Kalamata olives, Greek dressing)

Garlic Fingers and your choice of Two Pizzas: (allowing for four pieces per person)

- Three cheese (mozzarella, bocconcini, parmesan)
- Spicy pepperoni
- Mediterranean veggie with spinach, roasted bell peppers, mushroom, red onion, feta cheese
- BBQ chicken with grilled red onion
- Hawaiian with smoked ham and grilled pineapple
- Donair with tomato and onion

Fresh Fruit Flan

**\$25 per person (minimum 15)**

## Lunch Options continued...

### BBQ Burger Bar

- Red skinned potato salad (potato, green onion, celery, creamy grainy mustard dressing)
- Creamy coleslaw (shredded green cabbage and carrot, house made dressing)

We give you all the ingredients, you build the ultimate burger just the way you like.

- House made beef burgers
- Veggie burgers

Topping Station:

- Lettuce
- Tomato
- Dill pickle slices
- Sliced red onion
- Sliced Cheddar cheese

With all the fixings – ketchup, mayo, mustard, relish, BBQ sauce

**\$25 per person (minimum 20)**

Add ons to your Burger Bar:

- Jumbo hotdog \$5 per person
- Oktoberfest sausage with sauerkraut - \$6 per person

### Northumberland Shore Buffet Lunch

Mussels steamed in white wine with herbs and garlic

Seafood chowder

Spinach salad (baby spinach, cherry tomatoes, mushrooms, red onion, boiled eggs and honey poppyseed dressing)

Red skinned potato salad (potato, green onion, celery and creamy grainy mustard dressing)

- Chilled salmon filet (baked with maple glaze, chilled and served with dill remoulade)
- Stuffed Sole (sole filet, asparagus, cream cheese, Hollandaise sauce)
- Fish cakes (salt cod and haddock fish cakes, tomatillo chow)

Dessert: Warm Blueberry Grunt and assorted sweets and squares

**\$32 per person (minimum 20)**

### 'To Go' Box Lunch

No time to stick around for lunch? No problem.

- 1 tortilla wrap sandwich
- 1 piece of whole fruit
- 2 cookies
- 1 bottle of water
- Hummus and veggies

Wrap options: (choose two selections for group)

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

**\$18 per person**

## Dinner Selections

### 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 \$24
- Tomato & bocconcini skewers with basil pesto \$24
- Mini burgers \$36
- Spanakopita \$26
- Curry chicken skewers with tzatziki sauce \$28
- Bacon wrapped scallops \$36
- Coconut shrimp with sweet Thai chili sauce \$29
- Atlantic lobster mini tartlet \$34
- Smoked salmon on rye canape \$30
- Mini planked salmon with maple glaze \$32
- Grilled chicken and brie canape \$26
- Chorizo sausage rolls with cilantro sour cream dip \$24
  
- Chef's Selection of Hot and Cold Hors d'oeuvres
  - 4 pc Per Guest - \$9 Per Person
  - 8 pc Per Guest - \$17 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  
\$8 per person

#### Oyster Bar

Choice local oysters shucked by our chefs, accompanied by lemon, fresh horseradish and raspberry mignonette  
\$325 (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.

\$150

### Crudités and dip

Variety of fresh cut vegetables served with house made creamy dips

\$3.25 per person

### Fresh Fruit Tray

Sliced melons, pineapple, grapes, strawberries with yogurt dip

\$5 per person

### Deli Meat Tray

Black Forest ham, roast beef, smoked turkey breast, and Genoa salami with pickle assortment, condiments. buns

\$10 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

\$5 per person

### Sandwich Tray

On artisanal breads and wraps.

Choose up to three of:

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

\$180 (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

\$18 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

\$4 per person

### Juice Dispensers

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

\$30 for up to 5 Liters

## The Grand Buffet

Buffets are always a great option when you are coming with a group of people. Lots of choices to keep everyone happy and no stress of a full seating plan for your guests.

**\$46 per person (minimum 15)**

**Additional hot main – add \$10 per person**

Our buffet includes:

- Fresh buttermilk biscuits and molasses butter
- Vegetarian option (gluten free/vegan/lactose free) with basmati 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)



## The Grand Buffet, cont...

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
- 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
- Gingers peach cobbler with fresh whipped cream
- Blueberry bread pudding with warm whiskey sauce

## Northumberland Lobster Boil

Let us create a true Maritime experience with fresh local lobsters, bibs and all! Your buffet will include:

- Fresh buttermilk biscuits and molasses butter
- Mussels steamed with garlic, herbs and wine
- Sliced tomato and cucumber
- Red skinned potato salad (potato, green onion, celery, creamy grainy mustard dressing)
- Creamy coleslaw (shredded green cabbage and carrot, house made dressing)
- Garden Green Salad (mixed greens, cherry tomatoes, cucumber, pickled red onion, and julienne peppers; with house made buttermilk ranch dressing and blueberry balsamic vinaigrette)
- Lobster (your choice of size) cracked by our chefs – with drawn butter and lemon
- Dessert will be fresh strawberry shortcake bar
- Coffee and tea.

**Market price (minimum 20)**

## Summer Barbeques

The classic outdoor get-together. 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)
- Two 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 striploin steak  | <b>\$52 per person</b> |
| ● 12oz ribeye steak  | <b>\$68 per person</b> |
| ● House smoked baby back ribs, smoked porter BBQ sauce             | <b>\$48 per person</b> |
| ● Chicken supreme, smoked porter BBQ sauce                         | <b>\$42 per person</b> |
| ● Salmon filet, lemon herb butter                                  | <b>\$44 per person</b> |
| ● 6oz beef burger with sliced cheddar, lettuce, tomato, condiments | <b>\$36 per person</b> |

(minimum 20 for all BBQ's)

### BBQ Buffet Additions

- |                                      |                    |
|--------------------------------------|--------------------|
| ● Baked beans and cornbread          | \$4.00 per person  |
| ● Boiled sweet corn (in season)      | \$3.50 per person  |
| ● Steamed Mussels with garlic butter | \$90.00 for 10 lbs |
| ● Add chowder to Lobster or BBQ      | \$7.00 per person  |

## Plated Dinners

For a more formal meal, you may choose to have a full three-course plated dinner. You'll choose one appetizer, one main course and one dessert selection for the entire group. If two separate main courses are desired, there will be a \$4 upcharge and you must submit meal selections to the Events Manager one month before your event 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

Choose One Main Course:

- Stuffed chicken breast - mushroom & spinach stuffing, herbed demi-glaze **\$45 per person**
- Traditional turkey - summer savory dressing, cranberry sauce, gravy **\$45 per person**
- Bacon wrapped pork tenderloin - maple demi-glaze and house made apple sauce **\$43 per person**
- Grilled marinated Atlantic salmon - maple dijon glaze **\$46 per person**
- Onion ash beef striploin – thick cut striploin crusted in onion ash with red wine demi **\$52 per person**
- Korma - onions, potatoes, carrots, peas, corn, mild curry paste, tomato sauce and coconut milk, served on a bed of basmati rice **\$43 per person**
- Prime rib of beef – au jus with Yorkshire pudding **\$62 per person**

### Dinners continued...

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 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
- Mac and cheese
- Baked chicken breast with assorted seasonal vegetables and potato
- Cheeseburger and fries

**\$20 per child**

## Late Night Nibbles

### 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 up to three types:

- Three cheese (mozza, Asiago, bocconcini)
- Donair with tomato and onion
- Spicy Pepperoni
- Mediterranean veggie with spinach, roasted bell peppers, mushroom, red onion
- Pictou County ("brown" sauce, pepperoni, mushroom, green pepper, cheese)
- Hawaiian (ham and pineapple)
- BBQ chicken with grilled red onion
- Garlic fingers with donair dipping sauce

### Grilled Cheese Bar

Chef attended grilled cheese bar with assorted breads, cheeses, sliced tomato and black forest ham

\$7 per person (minimum 40)

## Smallware Rentals

Hosting your own get together in your accommodations?

- Glassware (water, wine, coffee cups & saucers) \$1 per
- Plate with silverware and napkin rollup \$4 per
- White table cloths \$10 per
- White napkins \$1 per
- Banquet tables (6' x 2.5') \$10
- Banquet chairs \$3
- Bags of ice \$2