



MARRIOTT  
HALIFAX  
HARBOURFRONT



# EVENTS MENU

# PLATED BREAKFAST

**Includes:** Choice of Chef Vicki's Signature Scones or Whole Fresh Fruit, Juice, Fair Trade Coffee, Tea and Decaf

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## **Chef's New Favourite | 24**

- Baked Eggs, Bacon Cup, Chipotle Salsa
- Roasted Yukon Potatoes, Blistered Tomatoes with Fresh Basil Oil

## **Mini Frittata | 24**

- Sundried Tomato, Spinach, & Goat Cheese
- Roasted Yukon Potatoes, Blistered Tomatoes with Fresh Basil Oil

## **Brisket Breakfast Hash | 26**

- 6-hr Roasted Beef Brisket, Caramelized Onions, Crispy Skillet Potatoes, Sunny Side Egg, Blistered Tomatoes with Fresh Basil Oil, House Ketchup

## **All Canadian Breakfast | 24**

- Smoked Bacon, Scrambled Eggs with Grilled Long Onions
- Roasted Yukon Potatoes with White Cheddar, Blistered Tomatoes with Fresh Basil Oil

## **Cinnamon Vanilla French Toast | 25**

- House Brioche, Local Maple Syrup, Country Sausage

## **Classic Eggs Benedict | 25**

- Cage Free Eggs, Canadian Bacon, Fresh Hollandaise
- Roasted Yukon Potatoes, Blistered Tomatoes with Fresh Basil Oil

## **Upgrade Canadian Bacon to:**

**Smoked Salmon | add 2**

**Fresh Lobster | add 4**



# BREAKFAST BUFFET

\*Minimum of 20 people

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## Build Your Own Breakfast Buffet | 32

### Includes:

- Selection of Juice
- Flavoured Greek Yogurt
- Seasonal Diced Fruit
- Toast Station with a Selection of Breads
- Jams, Spreads, & Creamery Butter
- Fair Trade Coffee, Tea, & Decaf

### Choose One (additional items | \$4 per person):

- Fresh Scrambled Eggs
- Fresh Scrambled Eggs with Aged Cheddar & Grilled Long Onions
- Spinach, Tomato, & Goat Cheese Frittata
- Egg White, Chorizo Scrambler with Pico de Gallo & Cilantro
- Poached Eggs with Smoked Paprika

### Choose One (additional items | \$5 per person):

- Smoked Bacon
- Country Sausage
- Virginia Style Ham
- Turkey Bacon (Notice Required)
- Salt Cod Fish Cakes, Chow
- Vanilla, Cinnamon French Toast, Local Maple Syrup
- Oxford Blueberry Pancakes, Local Maple Syrup

### Choose One (additional items | \$3 per person):

- Roasted Yukon Potatoes, Rosemary, Sweet Onions
- Baked Roma Tomatoes, Parmesan, Cream Cheese Brûlée
- Baked Beans, Strap Molasses
- Steel Cut Oatmeal, Dried Fruits, Brown Sugar

### Additional Enhancements:

**Grilled Flat Iron Steak, House Rub | 6**

**Local Smoked Salmon, Caper Berries, Pickled Shallots | 7**



# CONTINENTAL BREAKFAST

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## Continental Breakfast | 22

- Selection of Juices
- Diced Seasonal Fruit
- Featured Breakfast Pastries, Toast Station with a variety of Breads and Bagels
- Assorted Greek Style Yogurt
- Steel Cut Oatmeal with Dried Fruits and Brown Sugar
- Fair Trade Coffee, Tea and Decaf

## Express Continental | 20

- Selection of Juices
- Diced Seasonal Fruit
- Selection of House Made Muffins & Scones
- House Compotes and Creamery Butter
- Fair Trade Coffee, Tea and Decaf

## Enhancements:

### Breakfast Sandwich |12

- Fried Egg, Crisp Bacon, Avocado, Tomato Jam on an English Muffin

### Breakfast Wrap | 11

- Scrambled Eggs, Aged Cheddar, Sautéed Peppers and Onions

### Yogurt Parfait | 6

- Yogurt, Fresh Berries, House Granola



# Build Your Own Break

**Includes:** Fair Trade Coffee, Tea and Decaf

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**Choose Two | 14**

**Choose Three | 17**

- House Made Muffins
- Toasted Bagels with Cream Cheese
- Fresh Danishes
- Butter Croissants
- Breakfast Breads
- House Made Granola Bars
- Seasonal Diced Fruit
- Individual Yogurt
- Chef's Featured Smoothies
- Pastry Chef Vicki's Cookies
- Selection of Squares
- Bags of Potato Chips
- Roasted Nuts

**Substitute with an Enhanced Break Option (\$2 per item):**

- French Macarons
- Chocolate Covered Strawberries
- House Made Chocolate Bark
- Fresh Pretzels with Butter
- Chocolate Dipped Biscotti
- Harbourstone Snack Mix



# Themed Breaks

**Includes:** Fair Trade Coffee, Tea and Decaf

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## Build Your Own Snack Bar | 17

- Water Bar with Watermelon Mint & Citrus Tarragon
- Brown Bag Your Way to a Custom Treat with Raisins, Dried Cranberries, Dried Blueberries, Pumpkin Seeds, Sunflower Seeds, Spiced Chickpeas, Dried Coconut, House Granola Clusters, Dark Chocolate Chex, and Pretzels

## Health Nut | 18

- Chef's Berry Smoothie
- Kale Limeade
- House Made Granola Bars
- Grilled Pineapple Skewers with Chili Lime Drizzle
- Root Vegetable Chips with Sea Salt

## Nova Scotia's Claim to Fame | 17

*Each item will be prepared with your choice of either Nova Scotia Apples or Nova Scotia Blueberries*

- Cider of Tea
- Crumble
- Loaf
- Chocolate Bark
- Beignet

## Weekend at Wheelies | 16

- Lynchburg Lemonade
- Flavour your own Donut Bites with Choices of Cinnamon Sugar, Lemon Icing, Chocolate Sauce and Salted Caramel
- Fresh Cinema Popcorn with Flavor Shakers and Salted Caramel Drizzle

## Bar Star | 16

- Bruised Elbow Tea
- Nacho Bar with Fresh Tri Color Chips, Cheddar Sauce, Chili, Pico de Gallo and Guacamole
- House Kettle Chips with Roasted Onion Dip



# Extra Bites & Beverages

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## Extra Bites:

Bagels with Creamery Butter, Plain & Flavoured Cream Cheese | 8

Danishes, Muffins & Croissants | 40 per doz

Cinnamon Rolls | 40 per doz

Breakfast Breads | 27 per doz

Chef's Fresh Baked Cookies | 32 per doz

Seasonal Sliced Fruit & Berries | 9 per person

Market Whole Fruit | 36 per doz

Seasonal Fruit Parfait | 6 each

Individual Yogurt | 3.75 each

Packaged Granola Bars | 3 each

Housemade Granola Bars | 5 each

Packaged Roasted Nuts | 4 each

Chocolate Bars | 4 each

Individual Bags Potato Chips | 3.5 each

## Beverages:

Fair Trade Coffee, Tea & Decaf | 4.75

Milk, Chocolate Milk (250ml) | 4.5

Assorted Juice (300ml) | 4.5

Assorted Canned Pepsi Products | 4.5

Spring Water (500ml) | 4.5

Chilled Mineral Water (Perrier & San Pellegrino) | 5



# Plated Lunch Starters

**Includes:** Fresh Focaccia with Creamery Butter and House Pesto, Fair Trade Coffee, Tea and Decaf

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## Soups:

**Apple Butternut Squash Bisque | 6**

**Mushroom Barley Chowder | 6**

**Mulligatawny | 6**

**Tomato Basil | 6**

**Minestrone | 6**

## Salads:

**Poached Pear Salad | 9**

- Rocket Greens, Urban Bleu, Sugared Pecans, Yuzu Vinaigrette

**Local Greens | 7**

- Shaved Variegated Carrot, Best Tomatoes, Lemon Crouton, Smoked Applewood, White Balsamic Emulsion

**Spinach Salad | 8**

- Egg, Prosciutto Crisps, Garlic Mushrooms, Red Wine Vinaigrette

**Caesar Salad | 9**

- Young Romaine, Spiced Crouton, Snapped Parmesan, Caesar Vinaigrette

**Kitchen Sink Salad | 10**

- Chopped Salad, Cherry Tomatoes, Lime Chickpeas, Hearts of Palm, Raw Sugar Smoked Bacon, Croutons, Chipotle Aioli





# Plated Lunch Entrées

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## 5oz New York Steak | 28

- California Thick Cut
- Flattened New Potatoes
- Pan Roasted Onions and Mushrooms

## 6oz Chicken Supreme | 26

- Lime Coriander Marinade
- Mint Fingerlings
- Tarragon Garlic Confit

## Corn Crusted Basa Fish | 23

- Grilled Long Onions
- Mancha-Scented Basmati
- Cantaloupe Cilantro Relish

## Glazed Pork Loin | 24

- Cossman Whidden Honey Glaze
- Pickled Pineapple Clove Jam
- Rosemary-Roasted Sweet Potato Wedges

## BBQ Beef Brisket | 25

- Coffee Spice Rub and Bourbon Mop Sauce
- Sweet Corn Bread
- House Coleslaw

## Kashmiri Chicken | 24

- Seared and Seasoned Chicken
- Spiced Yogurt Gravy
- Masala Roasted Carrots
- Buttered Naan

## Parmesan Crusted Salmon | 28

- Preserved Lemon
- Tarragon Maple Sweet Potato

## Stuffed Portobello Mushroom | 24

- Cannellini Bean & Shallot Stuffing
- Caramelized Cauliflower Crust
- Roasted Red Pepper Sauce

## Local Lobster Rigatoni | 27

- Pesto Cream
- Fresh Grana Padano

## House Cabbage Rolls | 24

- Lentil and Rice Stuffing
- Tomato Ragout
- Crispy Broccoli



# Plated Lunch Desserts

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## Rhubarb Crumble Trifle | 6

## Coconut Panna Cotta | 7

- Tropical Fruits

## Warm Chocolate Fudge Brownie | 7

- Vanilla Ice Cream

## Caramelized Rice Pudding | 7

- Orange Curd

## Pecan Toffee Cake | 7

- Maple Cinnamon Cream

## Chocolate Ginger Cheesecake | 7

- Honeycomb Crunch

## Cherry Berry Crisp | 6

- Vanilla Custard Sauce



# Lunch Buffets

**Includes:** Fresh Bakery Rolls, Fair Trade Coffee, Tea and Decaf

\*Minimum of 20 people

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## Viva Italia | 37

- Caprese Salad with Vine Tomatoes, Basil, Buffalo Mozzarella, Sea Salt, EVOO
- Romaine Hearts with Parmigiano Reggiano, Focaccia Crouton, Pancetta Lardons, Roast Garlic Dressing
- Chicken Picatta with Lemon Caper Pan Butter
- Roma Tomatoes, Roast Garlic, Basil Oil
- Eggplant Parmesan
- Choose one:
  - Marscapone Lobster Rigatoni with Asiago, Fresh Peas
  - Rigatoni Bolognese with Charred Tomato Ragout, Angus Beef, Sage Baguette Crust
- Tiramisu with Kahlua Reduction
- Vanilla Bean Panna Cotta

## Atlantic Shores | 36

- Manhattan Fish Soup with Dumplings
- Lemon Potato Salad with Pickled Onions, Bacon
- Buffalo Chicken Salad with Tri Colour Rotini
- Steamed Mussels with Coconut Milk, Lemongrass, Tomato
- Seared Flat Iron Angus Steak with Mushroom Gravy, Crisp Onions
- New Potatoes
- Roasted Variegated Carrots
- Seasonal Fruit Crisp



# Lunch Buffets:

**Includes:** Fair Trade Coffee, Tea and Decaf

\*Minimum of 20 people

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## Deli Lunch | 35

### Artisan Greens

- Select Garnishes and Dressings

### Sweet Potato Salad

- Honey Dijon Vinaigrette

### Choose 3 of the Following Sandwiches:

- Rare Roast Beef, Stone Mustard, Tomato Salsa, Multigrain Bread
- Egg Salad, Green Onions, Soft Roll
- Citrus Rosemary Chicken, Arugula, Grapefruit Aioli, Tortilla
- Chicken Salad, Dried Cranberry, Sourdough Bread
- Grilled Vegetable Wrap, Lemon Hummus, Greek Style Vegetables, Feta
- BLT, Maple Pepper Bacon, Lemon Mayo, Baguette
- Tuna Salad, Tarragon Aioli

### Lemonade Squares

### Pastry Chef Vicki's Cookies and Tarts

### Fresh Sliced Fruit

### Upgrade one of your Sandwiches to a Warm Option | \$2 per item

- Croque Monsieur
- Pulled Pork Wrap, Aged Cheddar
- Grilled Cheese, Applewood Smoked Cheddar, Sourdough bread
- Braised Short Rib, Bourbon Molasses Glaze , Baguette



# Lunch Buffets:

**Includes:** Fresh Bakery Rolls, Fair Trade Coffee, Tea and Decaf

\*Minimum of 20 people

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## Create Your Own Experience | 39

### Choose 2 Starters:

- Chef's Soup of the Moment
- Artisan Greens , Chef's Featured Garnishes and Dressings
- Arugula, Cinnamon Roasted Sweet Potatoes, Crispy Onions, Sherry Aioli
- Build your own Classic Caesar with Crisp Romaine, Smoked Bacon, Croutons, Parmesan Caesar Vinaigrette
- Stone Mustard Potato Salad
- Roasted Beet Salad, Crumbled Goat Cheese, Corn Bread Croutons, Honey Truffle Vinaigrette

### Choose 2 Mains:

- BBQ Chicken, Tamarind Mango BBQ Sauce
- Maple Roasted Pork Loin, Orange Tarragon Glaze
- Roasted Mushroom Angus Beef Ragout
- Baked Atlantic Salmon, Shallot Lime Marmalade
- Rigatoni, Grilled Peppers, Charred Sausage, Cheddar Tomato Sauce

### Choose 2 Sides:

- Crushed New Potatoes
- Roasted Variegated Carrots, Thyme Honey
- Steamed Broccoli, Cheddar Sauce
- Steamed Basmati Rice
- Sweet Potato Hash
- Soft Polenta, Ricotta
- Buttered French Beans, Almond Butter

### Choose 2 Desserts:

- Pastry Chef Vicki's Cookies
- Squares of the day
- Chocolate Tart, White Chocolate Crunch
- Roasted Carrot Cake
- Pineapple Upside Down Squares
- Maple Pecan Bars
- Fresh Fruit Salad



# Boxed Lunches

**Includes:** Soft Drink, Spring Water or Juice

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**To Go | 28** – Ready to go in our Reusable, Environmentally Friendly Lunch Bag

**In House | 32**

## Choose 1 Sandwich:

- Rare Roast Beef, Stone Mustard, Tomato Salsa, Multigrain Bread
- Egg Salad, Green Onions, Soft Roll
- Citrus Rosemary Chicken, Arugula, Grapefruit Aioli, Tortilla
- Chicken Salad, Dried Cranberry, Sourdough Bread
- Grilled Vegetable Wrap, Lemon Hummus, Greek Style Vegetables, Feta
- BLT, Maple Pepper Bacon, Lemon Mayo Baguette

## Choose 2 Sides:

- Pasta Salad with Peppers, Feta, Greek Dressing
- Crisp Carrots & Celery, Ranch Dip
- New Potato Salad
- Whole Apple, Banana, or Orange
- Bag of Plain Chips
- Bag of Mixed Nuts
- Bag of Trail Mix
- Granola Bar
- Chocolate Bar

## Choose 1 Dessert:

- Double Chocolate Brownie
- Pumpkin & Spice Cake
- Pistachio Biscotti
- Chocolate Chip or Oatmeal Raisin Cookies
- Seasonal Fruit Cup



# Plated Dinner Starters

**Includes:** Fresh Bakery Bread, Fair Trade Coffee, Tea and Decaf

\*A minimum of 3 courses must be ordered for dinners.

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## Soups:

### Chicken Consommé | 7

- Thyme Dumplings, Julienne Vegetables

### Seafood Chowder / 8

- Mussels, Scallops, Salmon, Lobster, Cream

### Toasted Corn Bisque / 7

- Pancetta Crisps

### Mint Green Pea Purée | 6

- Fondant Squash

### Roast Beef Vegetable | 6

## Salads:

### Rare Seared Faroe Island Salmon | 12

- Nappa Daikon Slaw, Wonton Crisps, Mandarin Cilantro Vinaigrette

### Hail Caesar | 10

- Smoked Bacon, Parmesan, Butter Croutons, Caesar Vinaigrette

### Artisan Greens | 9

- Torched Goat Cheese, Pickled Fennel, Sweet Cherries, Roasted Variegated Carrots

### Fattoush Salad | 9

- Tomato, Cucumber, Mint, Couscous, Pickled Red Onion, Preserved Lemon Vinaigrette

### Beet Carpaccio | 17

- Rocket Greens, Raw Sugar, Goat Cheese, Maple Lavender Emulsion



# Plated Dinner Entrées

\*A minimum of 3 courses must be ordered for dinners.

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## 6oz Beef Tenderloin | 48

- Whipped Yukons
- Balsamic Grilled Asparagus
- Rosemary Port Demi

## Grilled 10oz NY | 50

- Jacket Potatoes
- Garlic Portobello Mushrooms
- Candied Squash
- Smoked Pepper Relish

## 8oz Chicken Supreme | 36

- Jost Chardonnay Marinade
- Pink Peppercorn Chive Risotto Cake
- Crisp Green Beans
- Charred Peppers
- Pomegranate Cippolini Relish

## Stuffed Chicken Supreme | 38

- Stone Fruit Stuffing
- Garlic Mashed
- Three Onion Marmalade

## Roasted Half Cornish Hen | 35

- Parsley Potatoes
- Charred Carrot Coulis
- Grilled Long Onions
- Roasted Parsnip

## Crispy Skin Faroe Island Salmon | 36

- Chipotle Brown Sugar Sweet Potato Hash
- Confit Lemon
- Cumin Roasted Cauliflower
- Crisp Kale

## Pan Seared Local Halibut | 40

- White Bean and Fennel Cassoulet
- Cossman Honey Glazed Baby Carrots
- Cinnamon Anise Tomato Jam

## Bacon Roast Pork Tenderloin | 35

- Apple Cheddar Pave
- Black Plum Jam

## Make your Entrée a Duet:

### Buttered Prawns | 7

### Seared Digby Scallops | 8

### Butter Poached Lobster | 15

### Salmon Medallion | 10

### Beef Medallion | 13





# Plated Dinner Desserts

\*A minimum of 3 courses must be ordered for dinners.

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## Dark Chocolate Mousse Cake | 8

- Spiced Rum

## Lemon Blueberry Cheesecake | 8

- Ginger Crust

## Black Currant Torte | 9

- Anise Infused Pear Chutney

## Passion Fruit Lime Tartlet | 9

- Swiss Meringue, Peach Raspberry Jam

## Warm Whiskey Orange Bread Pudding | 8

- Salted Caramel

## Raspberry White Chocolate Macaroon Gateau | 9

## Bailey's Truffle Cheesecake | 8

- Coffee cream, Brownie Pieces



# Dinner Buffets

**Includes:** Fresh Bakery Rolls, Fair Trade Coffee, Tea and Decaf

\*Minimum of 20 People

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## Taste of Canada | 60

### Nova Scotia Lobster and Mussel Chowder

- Urban Blue Bannock

### Alberta Taber Corn Salad

- Young Frisee, Alfalfa Honey Vinaigrette

### Manitoba Wild Rice Salad

- High Bush Berries, Sage Bush Emulsion

### Roasted BC Chinook Salmon

- Kelowna Cherry and Shallot Marmalade

### Confit Quebec Duck

- Cheese Ravioli, House Roasted Tomato Sauce

### Creamy PEI Potato Mash

- Cheese Lady Dutch Gouda Cheese

### Newfoundland Boiled Dinner Pave

- Mt. Scio Savory Crust

### Saskatoon Berry Crumble

- Prairie Oatmeal Crust, Chantilly Cream

### Ottawa Beaver Tails

- Niagara Ice Wine Apple Compote, Cinnamon

### NB Maple Crème Brulee

- Maple Sugar Crust, Biscotti



# Dinner Buffets

**Includes:** Fresh Bakery Rolls, Fair Trade Coffee, Tea and Decaf  
\*Minimum of 20 people

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## Clambake | 55

### Harbourstone Seafood Chowder

- Mussels, Scallops, Salmon, Lobster, Cream

### Artisan Greens

- Chef's Select Dressings and Garnishes

### Valley Apple Coleslaw

### Jalapeno Corn Bread

### Steamed Black Point Clams and Island Mussels

- Drawn Butter, Roast Garlic, Chardonnay

### Bacon Wrapped Pork Loin

- Garrison Porter Gravy

### Chef's Favourite BBQ Chicken

### Charred Corn

### Boiled New Potatoes

### Strawberry Shortcake

### Upside Down Pineapple Cake

### Watermelon Wedges with Feta and Mint



# Hors d'Oeuvres

Priced per Dozen with a Minimum of Two Dozen per Item

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## Served Cold:

### Cold Smoked Salmon | 40

- Dill Crème Fraiche, Caper Frites, Crostini

### Vanilla Poached Shrimp | 46

- Mango Coulis, Micro Salad, Pickled Radish

### Tuna Poke | 46

- Pickled Watermelon, Tarragon Pesto

### Gazpacho Shooters

- House Pickles

## Served Warm:

### Rare Seared Angus Beef | 46

- Horseradish Cream, Mushroom Dust

### Chicken Tikka | 46

- Mango Pickle, Cilantro Pesto Drizzle

### Mini Shepherd's Pie | 40

- Housemade Chili Ketchup

### Pad Thai Spring Roll | 40

- Ponzu Dipping Sauce

### Brie and Raspberry En Croute | 40

### Beef Tenderloin Bites | 46

- Gorgonzola, Bacon

### Candied Warm Salmon Skewers | 46

- Maple Cream

### Thai Curry Vegetable Samosa | 46

- Pineapple Pickle

### Coconut Shrimp | 46

- Garam Masala Aioli

### Bacon Wrapped Scallops | 46

- Miso Maple Glaze



# Platters

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## **Domestic & Artisan Cheeses | 14 per person**

- Variety of Crostini, Petit Baguettes, Crackers, Stone Fruit Preserves

## **Fresh Vegetable Display | 10 per person**

- Selection of Garden Fresh Vegetables, Herb Ranch, Tzatziki, Artichoke and Spinach Dips

## **Whole Side of Nova Scotia Smoked Salmon | 250 (serves 25)**

- Crostini, Petit Baguettes, Crème Fraîche, Capers, Red Onions



# Stations

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## Potato Bar | 18 per person

- Whipped Potatoes
- Truffle Mushrooms, Scallions, Aged Cheddar, Sour Cream, Crisp Pork Belly

## Poutine Bar | 13 per person

- Curds, Gravy, Fries

## Slider Bar | 16 per person

- Angus Burgers
- Pulled Pork
- Smoked Pulled Turkey

## Chef Vicki's Pastry Kitchen | 18 per person

- Petit Sweets
- French Pastries
- Macaroons

## Cinema Popcorn Machine | 6 per person (min 20 ppl)

- Drawn Butter, Flavour Shakers



# Carvery

**Includes:** Fresh Bakery Rolls, Mustards, Horseradish

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**Carver Charge | 100**

**Roast Prime of Beef | 400 (serves 30)**

**Roast Hip of Beef | 750 (serves 100)**

**Leg of Nova Scotia Lamb | 350 (serves 20)**

**Stuffed Pork Loin | Apple Sage | Maple Glaze | 250 (serves 25)**



# Wine

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## Red Wines

Gaspereau Lucie Kuhlman (Nova Scotia) | 60

Chakana Malbec (Argentina) | 52

Rosemount Road Shiraz (Australia) | 41

Nugan Estate Merlot (Australia) | 46

Caliterra Cabernet Sauvignon (Chile) | 44

Rothschild Pinot Noir (France) | 44

Caparzo Sangiovese (Italy) | 50

Woodbridge Cabernet Sauvignon (USA) | 46

Jost Marechal Foch (Nova Scotia)  
- House Domestic – 1 litre | 38

Il Padrino (Italy)  
- House Imported | 40

Oyster Bay (New Zealand) | 66

## White Wines

Gaspereau l'Acadie Blanc (Nova Scotia) | 46

Grand Pre Tidal Bay (Nova Scotia) | 54

Cliff 79 Chardonnay (Australia) | 42

Dr. Zenzen Riesling (Germany) | 44

San Marino Pinot Grigio (Italy) | 46

Kim Crawford Sauvignon Blanc (New Zealand) | 62

Wente Chardonnay (USA) | 65

Woodbridge Sauvignon Blanc (USA) | 48

Jost l'Acadie Chardonnay (Nova Scotia)  
- House Domestic – 1 liter | 38

Il Padrino Pinot Grigio (Italy)  
- House Imported | 40

## Sparkling Wines

Two Oceans Sauvignon Blanc Brut (South Africa) | 49

Moët Chandon Brut (France) | 175

## Punch

Fruit Punch 52 | gallon

Wine Punch 75 | gallon

Rum Punch 110 | gallon





# Host Bar

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## Host Bar

Premium Bar 5.5 | oz  
Top Shelf 6 | oz  
Luxury Bar 7 | oz  
Imported Beer 6.5 | oz  
Domestic Beer 5.5 | oz  
Domestic Craft Beer 6.25 | oz  
Imported Wine 6.25 | glass  
Domestic Wine 6 | glass  
Coolers 7 | bottle  
Imported Liqueurs 6 | oz  
Soft Drinks 4 | glass  
Juice 4 | glass  
Spring Water 4.25 | bottle  
Sparkling Mineral Water 5 | bottle

Feature Cocktail 9.5 | each

### ***Bartender Charge:***

A bartender charge of \$125 per bar will apply to bar events that do not achieve net sales of \$400 per bar. Prices are subject to service charge & taxes in effect the day of your event.

## Premium Bar

1929 Vodka  
1929 Gin  
1929 White Rum  
Cruzan Spiced & Dark Rum  
Ballantine's Scotch  
Forty Creek Rye

## Top Shelf Bar

Absolut Vodka  
Tanqueray Gin  
Appleton's Amber Rum  
Crown Royal  
Johnny Walker Red Label

## Luxury Bar

Grey Goose  
Johnnie Walker Black Label  
Tanqueray Gin



# Cash Bar

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## Cash Bar

Premium Bar 6.5 | oz

Top Shelf 7 | oz

Luxury Bar 8 | oz

Imported Beer 7.25 | oz

Domestic Beer 6.5 | oz

Domestic Craft Beer 7.5 | oz

Imported Wine 7.25 | glass

Domestic Wine 7 | glass

Coolers 8.25 | bottle

Imported Liqueurs 7.5 | oz

Soft Drinks 4.5 | glass

Juice 4.5 | glass

Spring Water 4.5 | bottle

Sparkling Mineral Water 5.75 | bottle

Feature Cocktail 11 | each

### ***Bartender Charge:***

A bartender charge of \$125 per bar will apply to bar events that do not achieve net sales of \$400 per bar. Above Prices include HST. Gratuities not included.

## Premium Bar

1929 Vodka

1929 Gin

1929 White Rum

Cruzan Spiced & Dark Rum

Ballantine's Scotch

Forty Creek Rye

## Top Shelf Bar

Absolut Vodka

Tanqueray Gin

Appleton's Amber Rum

Crown Royal

Johnny Walker Red Label

## Luxury Bar

Grey Goose

Johnnie Walker Black Label

Tanqueray 10



# International Coffee Station

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**A selection of the finest international liqueurs blended with coffee topped with fresh whipped cream, chocolate shavings & cinnamon | 7.50 each**

- Amaretto Di Saronno
- Grand Marnier
- Kahlua
- Bailey's Irish Cream
- Irish Whisky

*Prices are subject to service charges and taxes in effect the day of your event.*



# Audio Visual Contact

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Halifax Marriott Harbourfront is pleased to introduce Freeman Audio Visual Canada as our preferred AV supplier.

For all of your audio visual needs, please contact:

Frankie Mason, Director of Event Technology

Cell: 902 478 1026

Email: [frankie.mason@freemanco.com](mailto:frankie.mason@freemanco.com)



# General Information

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The menus in our package are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All food and beverage is to be provided by Halifax Marriott Harbourfront Hotel. In accordance with Nova Scotia liquor law, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the Nova Scotia Liquor Commission. Liquor service is not permitted before 11:00am or after 1:00am.

## Function Guarantees

The hotel requires an approximate guest count 30 days prior to your event. A final guarantee is required by noon, 4 business days prior to the event. Guarantees for Monday events will be required on the Tuesday prior. The hotel will prepare and set 3% above the guarantee number. In the event that a guarantee has not been received by the hotel, the number charged will be based on the original contracted number or the actual number of guests served; whichever is greater. The hotel reserves the right to provide an alternative room should the numbers changes dramatically.

## Allergies

In the event that any guest in your group has food allergies, the client shall provide the hotel with the details, including guest names & nature of their allergies. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guest and the nature of their food allergies to us in writing, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a result of negligence by us, or any of our representatives. We shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

## Service Charge & Taxes

Government taxes are applicable as follows: HST (15%), subject to government regulatory changes Gratuity & Service Charge (20%) Gratuity & Service Charges are subject to change without notice.

## Smoking Policy and Designated Smoking Area

All function rooms, guest rooms, and foyers are designated Non-Smoking in accordance with the City of Halifax By-laws. Smoking of any substance in the hotel or guest rooms is not allowed and violation of this may result in eviction. Our designated smoking area is located outside through the harbour front exit.

## Payment

A non-refundable deposit is required to confirm the event on a definite basis. A schedule for further deposits and final payment will be established. Payment may be made by a certified bank draft or cheque, cash or credit card. Should you wish to bill your account, Credit Applications can be arranged through our Credit Department. A minimum of 30 days is required for processing the Credit Application in Canada & 60 days for organizations outside of Canada.



# SOCAN & RE:Sound Fees

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## SOCAN

The Society of Composers, Authors & Music Publishers of Canada has a license fee for each event held where music is played live or recorded. These fees are collected by the hotel and submitted to SOCAN directly.  
These fees are:

### 1 – 100 Guests

- Event without dancing | 22.06
- Event with dancing | 44.13

### 101 – 300 Guests

- Event without dancing | 31.72
- Event with dancing | 63.49

### 301 – 500 Guests

- Event without dancing | 66.19
- Event with dancing | 132.39

### 501+ Guests

- Event without dancing | 93.78
- Event with dancing | 187.55

## RE:SOUND

Similar to a SOCAN fee, RE:SOUND is applied to each event held where recorded music is played. These fees are collected by the Hotel and submitted to RE:SOUND directly.  
These fees are:

### 1 – 100 Guests

- Event without dancing | 9.25
- Event with dancing | 18.51

### 101 – 300 Guests

- Event without dancing | 13.30
- Event with dancing | 26.63

### 301 – 500 Guests

- Event without dancing | 27.76
- Event with dancing | 55.52

### 501+ Guests

- Event without dancing | 39.33
- Event with dancing | 78.66



# Additional Information

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## Cancellation

Functions cancelled between 14 days and 30 days prior to the event are subject to a cancellation fee of 50% of the contracted or estimated Food and Beverage. Cancellations within 96 hours will be charged 100% of the estimated revenue of the event. All cancellations must be received in writing.

## Security

Security arrangements must be contracted by the Hotel. Any events for persons under the age of 19 years of age must have one security officer per 50 guests, for the duration of the event. The Event Department will arrange security on your behalf at a rate of \$39.00 per hour; minimum 4 hours.

## Signage

Your signage may be displayed directly outside your designated meeting room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly or inappropriate.

## Miscellaneous

The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control. Use of the Hotel's name & logo in advertising is prohibited without prior approval.

## Telephone

Your Event Manager can provide you with detailed pricing pertaining to phone lines.

## Coat Check

\$18.00 per hour, per attendant

The number of attendants to be determined by the type of event & by the number of people.

## Boxes, Packages, Freight and Storage

Halifax Marriott Harbourfront is pleased to receive & assist in the handling of boxed & packages. Due to limited storage on property, we will not accept shipments any earlier than 2 days prior to your event. Please coordinate the pick-up of items immediately following your event. All deliveries must be properly labeled per the example shown on the contract. Labels are available through your Event Manager. Delivery labels must include the following information: Conference name, On site contact, Packages to the attention of, Name of person picking up items, Date of the meeting/Convention, Number of boxes, Hotel Event Manager (if known) and Name of the function room. The Hotel will not be responsible for exhibits, displays and products locked in a function room. The Hotel will not receive or sign for C.O.D shipments. Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you, the following is a list of courier companies:

Air Canada: 604-231-6800  
Canadian Air Cargo: 604-278-2131  
DHL: 604-278-3984  
Federal Express: 604-273-1544  
Loomis Express Courier: 604-665-4600  
Purolator: 604-270-1000  
UPS,: 604-273-0014  
Blaiklock: 905-676-3700

## Additional Services

Allow your Event Manager to assist you in enhancing your function with special linens, lighting and décor.



# Complete Meeting Package

Minimum of 10 guests to a maximum of 100 guests

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## Complete Package | 99

### Meeting Inclusions:

- Meeting room rental
- Complimentary paper, pens & candy
- 8 x 8 Tripod screen
- One flipchart with markers
- Accessory package for LCD projector (projector not included)
- One high-speed internet connection

### Food & Beverage Inclusions:

#### Continental Breakfast

- Assorted Juices
- Fresh Diced Fruit
- Fresh Baked Danish Pastries, Muffins & Croissants
- Coffee, Tea, & Decaf

#### Mid-Morning Coffee Break

- Daily Morning Snack (See Daily Package Break Options)
- Coffee, Tea & Decaf

#### Working Lunch Buffet:

- From our Weekday Working Lunch Schedule (See Daily Package Lunch Options)

#### Mid-Afternoon Coffee Break

- Daily Afternoon Snack (See Daily Package Break Options)
- Coffee, Tea & Decaf

If you have any concerns regarding food allergies, please contact your Event Manager.

Service charge and taxes in effect the day of your event will be applied to the meeting package price.

\*Removing package components will not result in a lesser price.





# Daily Package Break Options

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## Mid-Morning Refreshment Schedule

Monday: Pumpkin Spice Cake  
Tuesday: Cinnamon Rolls  
Wednesday: Assorted Granola Bars  
Thursday: Cinnamon Raisin Scones  
Friday: Sugared Donut Bites  
Saturday: Cinnamon Rolls  
Sunday: Assorted Granola Bars

## Mid-Afternoon Refreshment Schedule

Monday: Double Chocolate Fudge Brownies  
Tuesday: Individual Bags Potato Chips  
Wednesday: Carrot Cake Squares  
Thursday: Ginger Sugar Cookies  
Friday: Apple Crumble  
Saturday: Individual Bags Potato Chips  
Sunday: Carrot Cake Squares

## Beverage Enhancements

**Soft Drinks | 4.50**

**Assorted Juice | 4.50**

**Bottled Spring Water | 4.50**



# Daily Package Lunch Options

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## MONDAY

- Tossed Garden Salad with Apple Vinaigrette
- Greek Salad
- Grilled Chicken Pasta
- Citrus Poached Salmon
- Steamed Rice
- Lemon Squares, Cookies & Whole Fruit
- Fair Trade Coffee, Tea & Decaf

## TUESDAY (& SATURDAY)

- Tossed Garden Salad with Dressings
- Flat Bread Buffet - Varieties to Include:  
Roasted Chicken  
Italian Deli Meats  
Tuna  
Vegetarian
- Brownies, Cookies & Whole Fruit
- Fair Trade Coffee, Tea & Decaf

## WEDNESDAY (& SUNDAY)

- Tossed Garden Salad with Balsamic Vinaigrette
- Charred Corn Salad
- Roasted Wedge Potatoes with Rosemary Oil,  
Market Vegetables
- Paprika Roasted Chicken with Thyme Onion Gravy
- Apple Crumble, Cookies & Whole Fruit
- Fair Trade Coffee, Tea & Decaf

## THURSDAY

- Tossed Garden Salad with Dressings
- Assorted Wraps to Include:  
Turkey & Cranberry Mayo  
Roast Beef & Creamed Horseradish  
Black Forest Ham & Swiss  
Tuna & Lemon Mayo
- Squares, Cookies & Whole Fruit
- Fair Trade Coffee, Tea & Decaf

## FRIDAY

- Garlic Bread
- Caesar Salad
- Tomato Onion Salad
- Meat Lasagna
- Salmon Picatta with Baby Shrimp
- Cookies, Biscotti & Whole Fruit
- Fair trade Coffee, Tea & Decaf

*Please note:*

*Choosing another lunch or moving a lunch from the set schedule will incur a surcharge of \$5 per guest.*

