



Catering Menu



Conference Groups & Social Events

Catering Menu pricing effective January 1, 2016

Old Orchard Inn Conference Resort & Spa

Exit 11, Highway 101, 153 Greenwich Road South,

RR # 2, Wolfville, Nova Scotia, B4P 2R2

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Old Orchard Inn Conference Resort & Spa

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Why settle for one apple? When you can have the whole orchard...

Old Orchard Inn Conference Resort & Spa

Our Facility

The Old Orchard Inn is truly a landmark of hospitality in the Annapolis Valley of Nova Scotia with 101 guest rooms, 29 seasonal cabins and conference & event centre with over 11,000 sq ft. This property sits nestled in one of the many beautiful apple orchards of Greenwich. It crowns the hill overlooking rolling landscapes of Cape Blomidon and the Minas Basin; part of the Bay of Fundy that features the world famous highest tides: *an awe-inspiring view.*

Old Orchard Inn is pleased to provide the essentials for your event:

Professional Conference Center

Heritage Barn, a unique venue onsite offering limited catering

Free parking

Complimentary high-speed wireless internet

Many popular attractions close by including several local wineries

Parlour guestroom upgrade available to organizers and wedding couples

Complimentary consultation with one of our event or wedding specialists

Menu tasting for two with our Chef for a nominal fee

Guest rooms at a group rate (dependent on number of rooms rented for the occasion)

Able to accommodate most special dietary requirements, please inquire

Children's menus available

Podium & microphone available

Guest book table, cake table, gift table

Dance floor available at most venues

Complimentary bar service (dependent on minimum sales)

Complimentary cake cutting service, cake knife

A selection of vases with votive candles for guest tables for a nominal rental fee

White linen tablecloths and napkins

Access to the breathtaking grounds for wedding photographs

Seasonal fireside dining with a year round spectacular view of Cape Blomidon

King Arthur Cocktail Lounge

Old Orchard Inn Conference Resort & Spa

Meeting Refreshments

From the Bakery

	Per Piece
Assorted Muffins	2.00
Selection of Fresh Baked Cookies	2.00
Croissants with butter & preserves (minimum of 12)	2.00
Bagels with cream cheese	2.00
Scones	2.00
Gluten Free Muffins (minimum of six (6) ordered per day) with advance notice required	3.00
Sliced Banana Bread, Lemon and Raspberry Loaf	21.95/loaf

Heart Smart

	Per Person
Whole Fresh Fruit (apples, oranges & bananas)	2.75
Crisp Vegetables with dip	5.25
Rainbow of Sliced Fresh Fruit with yogurt dip	5.25
Fresh Fruit Skewers with yogurt or chocolate dip	5.25
Domestic and Imported Cheese Platter with fruit garnish	6.95
Granola Bars (assorted flavours)	2.25
Low Fat Individual Yogurt (assorted flavours)	2.60
Low Fat Yogurt & Granola Parfait (presented in individual glasses)	4.25
Fruit Cup (gluten free option)	4.75

Beverages

	Per Serving
Freshly Brewed Coffee, Decaffeinated Coffee or Tea	2.65
Herbal Tea (assorted flavours)	2.95
Assorted Soft Drinks (cans)	2.50
Hot Chocolate	2.50
Bottled Spring Water	2.75
Assorted Chilled Juices (individual bottles)	2.75
Perrier Water	3.00
Pot of Freshly Brewed Coffee (10 cups)	26.50/pot
Carafe of Freshly Brewed Coffee (15 cups)	39.75/carafe

Packages (Minimum of 10 people)

	Per Person
Morning Kick Start	6.35
Freshly Brewed Coffee, Tea, Juice, Muffins & Granola Bars	
Afternoon Energizer	6.30
Freshly Brewed Coffee, Tea, Soft Drinks & Cookies	
Bakery Basket	4.50
An assortment of Pastries, Muffins, Scones & Whole Fruit	
Sweet Treat	5.65
An assortment of Cookies, Squares & Fruit Skewers	

Old Orchard Inn Conference Resort & Spa

Breakfast Selections

Minimum of twenty (20) guests

A surcharge of \$1.95 per person will apply to groups under 20 guests

Available until 10:00am

Plated Service

The Orchard

Fresh melon wedges, apple pancakes with syrup, honey baked ham, muffins & assorted jams, chilled juice (apple or orange) freshly brewed coffee or tea

13.95

Valley Express

Scrambled eggs, home fried potatoes, crisp bacon slices, muffins & assorted jams, chilled juice (apple or orange) freshly brewed coffee or tea

14.95

Breakfast Wrap

Scrambled eggs with sautéed peppers & onions garnished with shredded cheese wrapped in a flour tortilla shell served with home fried potatoes & apple wedges, chilled juice: apple or orange, freshly brewed coffee or tea

14.95

Buffet Service

Minimum of thirty (30) guests

A surcharge of \$1.95 per person will apply to groups under 30 guests

Evangeline Continental Buffet

Selection of cereals, breakfast pastries, muffins, butter & assorted jams, apples, chilled juice (apple or orange) freshly brewed coffee or tea

11.95

Heart Smart Buffet

Fresh fruit skewers with yogurt dip, whole grain cereal with skim milk, bagels & low-fat cream cheese, margarine, assorted jams & honey, chilled juice (apple or orange) freshly brewed coffee or tea

13.95

Blomidon Buffet (hot)

Scrambled eggs, bacon, sausages, home fried potatoes, apple pancakes or French toast, selection of cereals, fresh fruit & yogurt, chilled juice (apple or orange) freshly brewed coffee or tea

16.95

Gluten free bread is available upon request with an additional charge of **\$2.00 per person**

Old Orchard Inn Conference Resort & Spa

Plated Lunch Service -Two Course

Includes: Rolls & Butter, One Entrée, One Dessert & Freshly Brewed Coffee or Tea

Minimum of twenty (20) guests

A surcharge of \$1.95 per person will apply to groups under 20 guests

Available from 11:00am-1:30pm

Entrées

Please select one of the following for the group:

Spicy Chicken Caesar Tostada

Crisp romaine lettuce tossed with garlic croutons, parmesan cheese & our homemade dressing served in a tostada shell, topped with a tender charbroiled chicken breast

18.95

Crunchy Chicken Salad

A tasty seasoned chicken breast sliced & served in a crunchy tostada shell, brimming with fresh lettuce & vegetables, served with our own peppercorn ranch dressing

18.95

Lasagna & Caesar Salad (Vegetarian option available)

Layers of ricotta cheese topped with melted mozzarella, parmesan & cheddar cheese, accompanied by a crisp Caesar salad & garlic bread (provided in place of rolls & butter)

Please select one option: rich meaty tomato, vegetarian tomato or chicken in béchamel

18.95

Baked Quiche (Vegetarian option available)

Served with a garden salad

Please select one option: ham & Swiss, mushroom & chèvre or broccoli & smoked cheddar

18.95

Oriental Stir-Fry (Vegetarian option available)

An oriental stir-fry with sautéed vegetables tossed in a ginger garlic sauce, served over seven-grain rice complemented with crisp wontons.

Please select one: pork, chicken or tofu

17.95

Chicken Wrap (Vegetarian option available)

Chicken & rice simmered in an adobo tomato chili salsa encased in a soft flour tortilla accompanied by a fresh salad

Please select one: garden or Caesar salad

18.95

Fish & Chips

Two fillets of Atlantic haddock lightly battered, served with French fries, creamy coleslaw & homemade tartar sauce

18.95

Desserts

Please select one of the following for the group:

Homemade Apple Crisp served with whipped cream **Strawberry Mousse** served with a sugar cookie

Double Fudge Brownie with raspberry coulis

Freshly Brewed Coffee & Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Buffet Lunch Selections

Minimum of thirty (30) guests

A surcharge of \$1.95 per person will apply to groups under 30 guests

Available from 11:00am-1:30pm

Pizza & Salads

Includes: **Caesar Salad & Pasta Salad**

Please select any **two** pizzas of the following for 18.95 per person

Select any **three** of the following pizzas for 19.95 per person

Meat Lovers Barbeque Chicken Vegetarian Greek "The Works" Three Cheese

Chili & Salads (Vegetarian option available)

Our chili features a mixture of ground beef, tomatoes & beans enhanced with cumin & garlic
18.95

Salad Selection please select two:

Caesar Garden Vegetable & Pasta Spinach & Orange

Classic Sandwiches with Soup or Mixed Greens Salad

Our classic sandwich assortment of egg salad, ham & cheese, tuna & vegetarian wraps
18.95

Deli Meat Sandwiches with Soup or Mixed Greens Salad

Assorted breads & wraps with shaved deli meats, including peppercorn roast beef,
Mediterranean chicken, pastrami & smoked meat
22.95

Soup Selection please select one:

Corn Chowder Cream of Broccoli Minestrone Mushroom Bisque

Valley Vegetable Chicken Vegetable Fish Chowder (add 2.95 per person)

Salad Selections please select one:

Potato Creamy Pasta Market Garden Coleslaw

Add an additional soup or salad 2.95 per person per additional item

Desserts

Please select one of the following for the group:

Homemade Apple Crisp Sweet Tray Chocolate Mousse

Freshly Brewed Coffee & Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Design Your Own Lunch Buffet

Includes: Rolls & Butter, Two Salads, One Entrée, One Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) guests

A surcharge of \$1.95 per person will apply to groups under 30 guests

Available from 11:00am-1:30pm

Entrées

Please select one of the following for the group:

Barbeque Chicken Breast

Succulent chicken breast bronzed with our own honey smoked barbeque sauce

21.95

Seafood mélange

A Nova Scotia medley of seafood simmered in a brandy cream sauce served over rice

21.95

Italian Style Lasagna (Vegetarian option available)

Layers of ricotta cheese, topped with melted mozzarella, parmesan served with cheddar cheese garlic bread (provided in place of rolls & butter)

Please select one: rich meaty tomato, vegetarian tomato or chicken in béchamel

19.95

Oriental Stir-Fry (Vegetarian option available)

An oriental stir-fry with sautéed vegetables tossed in a ginger garlic sauce with seven-grain rice & crisp wontons

Please select one: pork, chicken or tofu

19.95

Pasta Primavera (Vegetarian)

Fusilli noodles tossed with choice of sauce

Please select one: rich tomato & chunky vegetable sauce or garlic cream & vegetable sauce

18.95

Salads

Please select two of the following:

Caesar Garden Vegetable & Pasta Spinach & Orange Coleslaw

Dessert

Please select one of the following:

Apple Crisp Sweet Tray Strawberry Mousse Chocolate Mousse

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Reception Selections

Finger Sandwich Platters

Minimum of three (3) dozen per item

Formula: one dozen finger sandwiches are composed of three standard size sandwiches, which equal 12 quarters
15.95 per dozen

Egg Salad	Roast Beef	Salmon Salad	Smoked Ham
Rolled Asparagus	Chicken Salad	Cucumber	Curry Apple Chicken

Vegetable, Fruit, Cheese & Meat Platters

Platters ordered for a minimum of twenty (20) guests

Mosaic of Fresh Vegetables

complemented with dip

5.25 per person

Fresh Fruit Rainbow

with yogurt dip

5.25 per person

Assorted Cheese Tray

accompanied by garnish & crackers

6.95 per person

A Selection of Deli Meats

with rolls & embellishments

9.95 per person

Snacks and Munchies

Cocktail Peanuts	3.95 / Bowl
Pretzels	3.95 / Bowl
Potato Chips	3.95 / Bowl
Buttered Popcorn	3.95 / Bowl
Nachos with Sour Cream & Salsa	8.95 / Bowl
Assorted Dessert Squares	24.00 / Dozen

Old Orchard Inn Conference Resort & Spa

Reception Selections Cold and Hot Hors d'Oeuvres

Depending upon the function, we recommend calculating the following:

Pre-Dinner Reception: six-eight (6-8) pieces per person

Cocktail Reception: eight-ten (8-10) pieces per person

Calculation Formula:

Desired number of pieces/person, multiplied by number of guests, divided by 12 equals the number of dozens required

Cold Hors d'Oeuvres

Per Dozen

Minimum of three (3) dozen per item

Roasted Red Pepper Hummus with pita Chips	19.95
Caribbean Pork Tenderloin Marinated in Jamaican spices, sliced & served with a tropical fruit salsa	26.95
Ice Shrimp with Gazpacho (chilled tomato soup)	29.95
Chilled Marinated Shrimp with cumin & cilantro crème fraîche	29.95
Atlantic Salmon poached in white wine & served with a dill & cucumber aioli	26.95
Hot Smoked Salmon with cracked pepper & maple glaze Prepared at the Inn, served chilled with a crème fraîche	26.95

Hot Hors d'Oeuvres

Per Dozen

Minimum of three (3) dozen per item

Spinach Artichoke Dip with pita chips & dark rye bread	19.95
Spring Rolls	19.95
Mushroom, Curry & Cream Cheese Phyllo Pastry	26.95
Bruschetta Toasted baguette with marinated tomatoes, roasted garlic, basil & onions topped with feta & olive oil	19.95
Breaded Chicken Breast cut into strips & served with a sweet & sour dip	21.95
Chicken Wings Please select <u>one</u> : hot & spicy, barbeque <u>or</u> honey garlic	20.95
Buffalo Chicken Sliders	20.95
Pulled Pork Crostini Memphis pulled pork with creamy slaw & pickled red onion on a toasted baguette	19.95
Meatballs Please select <u>one</u> : hoisin & garlic sauce, marinara sauce <u>or</u> sweet & sour	19.95

Old Orchard Inn Conference Resort & Spa

Reception Selections Seafood Hot Hors d'Oeuvres

Hot Hors d'Oeuvres Seafood

Minimum of three (3) dozen per item

Per Dozen

Fish Croquettes with cucumber tartar sauce	19.95
Coconut Shrimp with a Thai glaze (gluten free)	29.95
Sriracha Shrimp Shrimp coated in sesame seeds fried crisp served with a sriracha mayo	29.95
Beer Battered Shrimp Please select <u>one</u> : mango curry, sweet & sour <u>or</u> chili Thai	29.95
Citrus Seared Sea Scallops with beurre blanc & epinard (spinach) - gluten free	32.95
Maple Bacon Wrapped Scallops with crunchy apple slaw	32.95

Late Night Catering Options

*9:00pm to 10:30pm catering for 25 guests minimum
or a minimum of \$200.00 before taxes & gratuities.*

Minimum of 3 dozen per selection on per dozen priced items

Bruschetta	21.95/dozen
Chicken Fingers & Chicken Wings	22.95/dozen
Meatballs	21.95/dozen
Pizza (<i>minimum order 10 pizzas</i>)	14.95/pizza
(Offerings: Meat Lovers Vegetarian "The Works")	

Additional offerings with prices per person

Spinach & Artichoke dip with pita chips	9.95
Potato Skins	11.00
Sweet Potato Fries with dipping sauce	6.95
Zucchini Coins with dipping sauce	9.00

Old Orchard Inn Conference Resort & Spa

Plated Dinner Selections

Includes: Rolls & Butter, One Appetizer, One Entrée, One Dessert & Freshly Brewed Coffee or Tea

Minimum of twenty five (25) guests

A surcharge of \$1.95 per person will apply to groups under 25 guests

Appetizer

Please select one of the following for the group:

Salad Selections

Seasonal Green Salad

Fresh field greens complimented with an array of crisp vegetables

Greek Salad

Romaine lettuce, diced tomato, cucumber & red onion blended with local feta cheese & olive oil garnished with Kalamata olives & balsamic oregano dressing

Spinach & Raspberry Salad

Sweet & spicy pecans, red onion, sliced mushrooms, apples & crisp bacon served with raspberry vinaigrette

Spinach & Mandarin Salad

Thinly sliced Bermuda onion, mandarin oranges, mushrooms, mozzarella cheese & boiled egg served with a creamy poppy seed dressing

Soup Selections

Sunset Vegetable Soup

Squash Bisque

Wild Mushroom Soup

Valley Chicken Vegetable Soup

Corn Chowder

Gazpacho

Design your own Four-Course Dinner Option additional \$8.00 per person

Please select one of the following for the group:

Shrimp Cocktail

Chilled poached shrimp served with our zesty cocktail sauce

Smoked Maple Salmon

Atlantic salmon cured & hot smoked with apple wood, garnished with capers, red onion & aioli

Old Orchard Inn Conference Resort & Spa

Plated Dinner Selections

Includes: Rolls & Butter, One Appetizer, One Entrée, One Dessert & Freshly Brewed Coffee or Tea
Minimum of twenty-five (25) guests. A surcharge of \$1.95 per person will apply to groups under 25 guests

Entrées

Please select one of the following for the group:

We complement your dinner selection with a fresh vegetable medley and choice of accompaniment

Please choose one: **potato selection** (roasted, baked or garlic mashed) or **rice**

Roast Stuffed Annapolis Turkey

Complete with our savory dressing, rich brown gravy & cranberry orange tartlet

36.95

Harvest Chicken

Chicken breast stuffed with mozzarella cheese, spinach & bacon, glazed with blueberries, Valley honey & Port

36.95

Barbeque Chicken

Char-grilled chicken breast seasoned with a fragrant herb rub, finished with a Valley maple barbeque sauce & sliced melon

35.95

Chicken Champignon

Mélange of mushrooms sautéed in a thyme shallot butter deglazed with Tidal Bay wine & cream enhancing a lightly corn meal dusted chicken breast

35.95

Maple Pork Loin

Maple bacon wrapped pork loin roasted until crisp, served with a sundried mango pineapple salsa

35.95

Annapolis Pork Loin

Pork loin rolled with honey garlic sausage, provolone cheese seasoned croutons & prosciutto accompanied by a reduced vino & shallot jus lié

35.95

Roast Rib Eye Beef with Dijon & Horseradish

Slowly roasted with a Dijon & horseradish crust accompanied by our own demi-glaze

39.95

Grilled Haddock

A prime fillet of North Atlantic haddock enrobed in fresh breadcrumbs served with please select one: carrot & ginger sauce, white wine sauce or lemon-dill beurre blanc

35.95

Atlantic Salmon (grilled or poached available)

Fillet of salmon marinated in local maple, sea salt & brandy, accompanied by a Tidal Bay wine sauce

36.95

Old Orchard Inn Conference Resort & Spa

Plated Dinner Selections

Includes: Rolls & Butter, One Appetizer, One Entrée, One Dessert & Freshly Brewed Coffee or Tea

Minimum of twenty-five (25) guests

A surcharge of \$1.95 per person will apply to groups under 25 guests

Desserts

Please select one of the following for the group:

Apple Galette

Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Apple or Blueberry Streusel

with a cinnamon & oat crunch topping

Please select apple or blueberry

New York Cheesecake

Please select one topping:

strawberry, blueberry, raspberry, chocolate or caramel apple sauce

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Design Your Own Dinner Buffet

Includes: Rolls & Butter, Three Salads, One Accompaniment, One Entrée, One Dessert
Freshly Brewed Coffee or Tea

Minimum of forty (40) guests

A surcharge of \$2.95 per person will apply to groups under 40 guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Salads

Please select three of the following for the group:

Tossed Garden Salad

Potato & Egg Salad

Greek Salad

Marinated Charbroiled Vegetables

Vegetable & Pasta Salad in Pesto Dressing

Caesar Salad

Coleslaw (*creamy* or *vinaigrette*)

Sliced Tomato & Chive Salad in Vinaigrette

Spinach & Orange Salad

Shrimp, Pineapple & Curry Rice Salad

Cucumber & Dill in Sour Cream

Steamed Mussels in Garlic Vinaigrette

Accompaniments

Please select one of the following for the group:

Herbed Baked Potato Wedges

Rice Pilaf

Roasted Potatoes

Cheese Potato Gratin

Baked Potato with Sour Cream

Basmati Rice

Served with a Seasoned Vegetable Medley

Fresh Rolls & Butter

Old Orchard Inn Conference Resort & Spa

Design Your Own Dinner Buffet Entrées

Includes: Rolls & Butter, Three Salads, One Accompaniment, One Entrée, One Dessert
Freshly Brewed Coffee or Tea

Minimum of forty (40) guests

A surcharge of \$2.95 per person will apply to groups under 40 guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Entrées

Please select one of the following for the group:

Additional Entrée (equal or lesser price) for a charge of \$5.95 pp (not available to groups under 40 guests)

Annapolis Valley Turkey

Served with traditional savory bread & potato dressing, orange cranberry sauce & rich homemade gravy
38.95

Charbroiled Chicken Breast

Charbroiled breast of chicken brushed with a Canadian maple barbecue sauce
37.95

Chicken Cordon Bleu

Oven roasted breast of chicken stuffed with shaved Black Forest ham & local Swiss cheese
38.95

Atlantic Salmon

Fresh-filleted Atlantic salmon served with a Chardonnay wine sauce

Please select grilled or poached

38.95

Pesto Salmon

Fresh-filleted Atlantic salmon roasted with a mouth-watering pesto of fresh basil & parmesan

38.95

Atlantic Haddock

Fresh from the ocean fillet of haddock expertly grilled & dressed with a lemon chive Tidal Bay wine sauce

37.95

Hip of Beef Au Jus

Slowly roasted to medium, studded with garlic & fresh rosemary and seasoned with sea salt & cracked pepper

39.95

Select a second Entrées of equal or lesser value from above for an additional \$5.95 per person
(not available to groups under 40 guests)

Old Orchard Inn Conference Resort & Spa

Design Your Own Dinner Buffet

Includes: Rolls & Butter, Three Salads, One Accompaniment, One Entrée, One Dessert
Freshly Brewed Coffee or Tea

Minimum of forty (40) guests

A surcharge of \$2.95 per person will apply to groups under 40 guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Desserts

Please select one of the following for the group:

Apple Galette

Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

Chocolate Cake

With a chocolate & sour cream icing

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Apple or Blueberry Streusel

with a cinnamon & oat crunch topping

Please select apple or blueberry

New York Cheesecake

Please select one topping: strawberry, blueberry, raspberry, chocolate or caramel apple sauce

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Grand Dinner Selections *for all those special occasions*

The Inn's Specialty

Minimum of forty (40) guests

A surcharge of \$3.95 per person will apply to groups under 40 guests

A surcharge of \$5.95 per person will apply to groups under 30 guests

Chicken & Rib Barbeque Buffet

\$44.95

Baby Back Pork Ribs & Charbroiled Chicken Breast

Brushed with our own honey smoked barbeque sauce

Baked Potato with sour cream

Creamy Coleslaw

Summer Greens with our own homemade dressing

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Lobster Dinner Served

Market Price...Minimum approximately \$48.95

Fresh Atlantic 1.5lb Lobster

Boiled in sea salted water until brilliant red served with lemon drawn butter

Garden Salad with homemade dressing

Potato Salad

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Special Event Wine Selections

House Wines

House White	1 Litre
Jost Vineyards Chablis (1)	32.00
Jost Vineyards L'Acadie Pinot Grigio (1)	38.00
Jackson Triggs Sauvignon Blanc (2)	43.00
Sutter Home White Zinfandel (2)	44.00

House Red	1 Litre
Jost Vineyards Cabernet Foch (1)	32.00
Jost Vineyards Millot Marechal Foch (1)	38.00
Jackson Triggs Cabernet Sauvignon (2)	44.00

Bottled Wines

White	750 ml
Grand Pre L'Acadie Blanc (0)	36.00
Nottage Hill Chardonnay (1)	33.00
Mezza Corona Pinot Grigio (0)	37.00
Jost Vineyards Tidal Bay (1)	37.00

Red	750 ml
Grand Pre Marechal Foch (0)	37.00
Nottage Hill Shiraz (1)	36.00
Wolf Blass Cabernet Sauvignon (2)	46.00

Sparkling	750 ml
Zonin Prosecco (2)	36.00
Yellow Tail Bubbles (2)	34.00

Sweetness Index: (0) = Dry and (5) = Sweet

Note: One litre serves 7 – 5 oz drinks

One 750 ml bottle serves 5 – 5 oz drinks

Other Beverages

Fruit Punch by the Litre	13.00 / litre
Spiked Punch by the Litre	34.00 / litre
Lemonade or Ice Tea by the Litre	11.00 / litre
Sparkling Apple Juice by the Bottle	15.00 / 750 ml bottle

For a more extensive list of wine selections, please request a copy of our Acadian Dining Room Wine List

Old Orchard Inn Conference Resort & Spa

Menu Selection & Catering Policies

Our Executive Chef welcomes the opportunity to create a special menu for any occasion. Our special menus may address the following dietary concerns, theme menus, seasonal and local products, gourmet selections, and budget limitations. Municipal and Provincial Health regulations governing our food service license require that all food served for your function is supplied by our hotel kitchen and not from any external sources or suppliers. The only exception to this policy is special occasion cakes. In addition, provincial health regulations prohibit the removal of any food products from the hotel. Buffets will be displayed for a **maximum of two hours** at any function to ensure product quality.

Your menu selections are required **14 days prior** to the event date. **Weddings/Christmas Parties & Groups of 30 or more**, menu selections are required **30 days prior** to the event date. All food prices are guaranteed for 90 days prior to your event.

Beverage Service

Our beverage service licenses do **not** permit the service of beverage items supplied from external sources. This includes any donations. Designated Old Orchard Inn personnel only are authorized and licensed to sell and service liquor for consumption on the premises. The Old Orchard Inn reserves the right to cease any function or event that contravenes provincial liquor laws. **Your beverage selections are required 14 days prior to the event date.**

Guarantee Policy

A guaranteed number of guests attending an event are required **5 business days prior** to the event date. The guaranteed number is the number of guests confirmed for the event or function based on the contract and the number you will be minimally charged. The Old Orchard Inn & Spa reserves the right to relocate functions to an alternate venue within the hotel should the guaranteed numbers change from the original number in attendance.

Service Charges

All Cash and Host Bar services are subject to a Bartender fee of \$100.00 + HST when sales fall below \$400.00 before tax. A \$75.00 + HST charge is applied for glass and ice set-ups in each Hospitality Room and/or Suite. A variety of audio visual equipment is available to suit your needs. Please contact a member of our Sales Team for pricing and availability. All food and beverage services will have a customary 16% gratuity charge. All prices are subject to applicable 15% HST.

Payment Policy

A non-refundable deposit of \$500.00 - \$1000.00 is required to confirm and guarantee a booking. A second deposit of 50% of the estimated total is due 30 days prior to the event date. For additional details, please contact our Sales Team. **Note:** A non refundable deposit of \$1000.00 is required to confirm and guarantee a **wedding booking** plus a second deposit 50% of the estimated total is **due 30 days prior** to the event date. The balance of any amount owing, due to increases in number of guests or pre-approved adjustments which occur on the day of the event, is due upon completion of your event unless prior arrangements have been made.

Old Orchard Inn will accept the following methods for deposit or payment on account: company cheque (drawn on a Canadian Bank ONLY), Visa, Master Card, American Express, Debit or Money Order.

Old Orchard Inn Conference Resort & Spa

Cancellation Policy

If you should cancel your function or event 14 days or less prior to the date of the event, duly noting that all deposits are Non-Refundable, then you may be obligated to pay for all or a portion of for the cancelled event. If there is a need to address this, please contact our Sales Team member for clarification.

Arrival & Departure Times for functions and events

The venue for an event booked will be available prior to the event. If you require additional time in your venue, prior to your event, please speak with our Sales Team. When booking an evening event, please be aware that the departure time from the venue is 1:00am unless otherwise noted in the booking sheets.

Additional Information

Old Orchard Inn will supply white linens for functions.

Decorations

Confetti, rice, flower and/or plastic petals, streamers, etc. are strictly prohibited in function/venue rooms and hotel rooms of the Old Orchard Inn. There will be a minimum **clean-up fee of \$500.00 + HST** imposed if there should be any contravention.

Ceremony Rental fees

Ceremony in Orchard Hall: If you would like to book your ceremony in Orchard Hall there is a setup fee of \$400.00 that will include the setup of 100 chairs and any additional chairs required will be \$4.00 per chair.

Ceremony using the Sundeck, our Orchards, Heritage Barn, Gardens or Grounds: If you would like to book your ceremony for any one of these venues (outside of Orchard Hall) there is a minimum setup fee of \$400.00 that will include 75 standard venue chairs and any additional chairs required will be \$4.50 per chair.

Note: The minimum number of chairs will be based on your guaranteed number.

Musical Entertainment

For the pleasure of all guests, we ask that music not commence prior to 9:00pm and end by 1:00am. All musical entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee & Re:Sound Tariff fee and will be applied to the final invoice. Music played without dancing – SOCAN \$30.00 + HST/Re:Sound \$15.00 + HST. Music with dancing – SOCAN \$60.00 + HST/Re:Sound \$30.00 + HST.

Special Meeting/Event Packages

There is a variety of packages available to accommodate your event. For guests attending an event at Old Orchard Inn, we extend a special rate for overnight accommodations. Please inquire further with one of our Sales Team.

Why settle for one apple? When you can have the whole orchard...