



Catering Menu



Conference Groups Orchard Hall

Catering Menu pricing effective January 1, 2018

Old Orchard Inn Conference Resort & Spa

Exit 11, Highway 101, 153 Greenwich Road South,
Greenwich, Nova Scotia, B4P 2R2

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Thank you for choosing the Old Orchard Inn. Please allow us to answer any questions you may have to make this experience the absolute best for you and your guests.

Please note: Gluten friendly and vegetarian choices are available on our catering menu upon request. Please advise your Sales Team member if there are any allergies or special food requirements. *We do our very best to accommodate all dietary needs.*

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



Our Facility

Old Orchard Inn is truly a landmark of hospitality in the Annapolis Valley of Nova Scotia with 101 Guest Rooms, 29 Seasonal Cabins (May - October) and Conference & Event Centre with over 11,000 sq ft since established in 1972. The grounds sit nestled in one of the many beautiful apple orchards of Greenwich. Old Orchard Inn overlooks rolling landscapes of Cape Blomidon and the Minas Basin; part of the Bay of Fundy, featuring the world famous highest tides: *truly an awe-inspiring view.*

Essentials for your event

Professional Conference Centre

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 Sales Team

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 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 Quiet Lounge

Old Orchard Inn Hotel & Conference Centre



Conference Groups Orchard Hall

Meeting Refreshments

From the Bakery

	Per Piece
Assorted Muffins	2.00
Selection of Fresh Baked Cookies	2.00
Bagels with cream cheese	2.00
Cinnamon swirls	2.00
Danish (minis, assortment)	1.75
Oatcakes <i>half dipped in chocolate (contains peanut butter)</i>	2.25
Scones (minis, assortment)	1.75
Gluten Free Muffins (minimum of six (6) ordered per day) <i>advance notice required</i>	3.00
Sliced Banana Bread, Lemon and Wildberry 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
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	2.75
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)	27.50/pot
Carafe of Freshly Brewed Coffee (15 cups)	41.25/carafe

Packages (Minimum of 10 people)

	Per Person
Morning Kick Start	6.35
Freshly Brewed Coffee, Tea, Juice, Muffins & Oatcakes <i>half dipped in chocolate (contains peanut butter)</i>	
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 Hotel & Conference Centre



Conference Groups Orchard Hall

Breakfast Selections Available until 10:00am

Minimum of twenty (20) guests

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

Plated Service

The Orchard

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

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

10.95

Healthy Quick Start Buffet (hot)

Scrambled eggs, yogurt, granola, apples, chilled juice (apple & orange), toast, English muffins and assorted jams, with 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), with freshly brewed coffee or tea

16.95

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



Conference Groups Orchard Hall

Two Course Plated Lunch

All Selections include: Rolls & Butter, **One Entrée**, **One Dessert** & Freshly Brewed Coffee or Tea

Minimum of twenty (20) guests

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

19.95

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

19.95

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

19.95

Baked Quiche (Vegetarian option available)

Served with a garden salad

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

19.95

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

18.95

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

19.95

Fish & Chips

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

19.95

Desserts *Please select **one** of the following for the group*

- **Apple Crisp** served with whipped cream
- **Strawberry Mousse**
- **Double Fudge Brownie** with raspberry coulis

Freshly Brewed Coffee or Tea

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



Buffet Lunch Selections

Minimum of thirty (30) guests

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
- Mixed Greens Garden
- Vegetable & Pasta
- Spinach & Orange

Classic Sandwiches with Soup or Mixed Greens Garden Salad

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

18.95

Deli Meat Sandwiches with Soup or Mixed Greens Garden Salad

Assorted breads & wraps with shaved deli meats, including peppercorn roast beef,

Smoked chicken, pastrami & smoked meat

22.95

Soup Selections *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
- Mixed Greens 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*

- **Apple Crisp** served with whipped cream
- **Strawberry Mousse**
- **Double Fudge Brownie** with raspberry coulis

Freshly Brewed Coffee or Tea

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



Design Your Own Lunch Buffet

All Selections include: Rolls & Butter, **Two** Salads, **One** Entrée, **One** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) guests *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
- Mixed Greens 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

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



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



Cold Hors d'Oeuvres Reception Selections

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

<i>Minimum of three (3) dozen per item</i>	<i>Per dozen</i>
Antipasto Platter Cured meats, olives, cheese, artichoke hearts & crusty bread	20.95
Atlantic Salmon Poached in white wine & served with a dill & cucumber aioli	26.95
Brandy Shrimp & Cheese Dip With aged balsamic & olive oil	20.95
Caribbean Pork Tenderloin Marinated in Jamaican spices, sliced & served with a tropical fruit salsa	26.95
Chilled Marinated Shrimp With cumin & cilantro crème fraîche	29.95
Hot Smoked Salmon With cracked pepper & maple glaze Served chilled with a crème fraîche	26.95
Ice Shrimp with Gazpacho Chilled tomato soup	29.95
Roasted Red Pepper Hummus With pita chips	20.95
Tomato Bocconcini Skewers With aged balsamic & olive oil	22.95



Hot Hors d'Oeuvres Reception Selections

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

Minimum of three (3) dozen per item

Per dozen

Buffalo Chicken Sliders

20.95

Breaded Chicken Breast

21.95

Cut into strips & served with a sweet & sour dip

Bruschetta

20.95

Toasted baguette with marinated tomatoes, roasted garlic, basil & onions

Topped with feta & olive oil

Chicken Wings

20.95

Please select **one**: Hot & Spicy, Barbeque **or** Honey Garlic

Lamb Keftedes

22.95

Local Greek lamb meatballs, flavoured with mint & garlic and served with Tzatziki sauce

Meatballs

20.95

Please select **one**: Hoisin & Garlic sauce, Marinara sauce **or** Sweet & Sour

Mushroom, Curry & Cream Cheese Phyllo Pastry

26.95

Mix of mushrooms & onions sautéed with curry cream cheese & wrapped in phyllo pastry

Pulled Pork Crostini

20.95

Memphis pulled pork with creamy slaw & pickled red onion on a toasted baguette

Quiche Tarts; *please select*

22.95

Spinach & Swiss

Ham & Cheddar

Confetti Vegetable & Cheese

Spanakopita

26.95

Light & flaky phyllo pastry with Greek feta, spinach & lemon

Spinach Artichoke Dip

20.95

With pita chips & dark rye bread

Spring Rolls

20.95

House-made, fresh vegetables, rice, noodles, flavoured with ginger & soya sauce



Seafood Hot Hors d'Oeuvres Reception Selections

<i>Minimum of three (3) dozen per item</i>	<i>Per Dozen</i>
Fish Croquettes With cucumber tartar sauce	20.95
Coconut Shrimp With a Thai glaze	29.95
Sriracha Shrimp Shrimp coated in sesame seeds fried crisp served with a Sriracha mayo	29.95
Beer Battered Shrimp Please select one : mango curry, sweet & sour or chili Thai	29.95
Citrus Seared Sea Scallops With beurre blanc & epinard (spinach)	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 \$400.00 before taxes & gratuities.
Late Night Catering will be displayed for a **maximum of two hours** at any function to ensure product quality.

Minimum of 3 dozen per selection on per dozen priced items

- Bruschetta 21.95
- Chicken Fingers 22.95
- Chicken Wings 22.95
- Spicy Cream Cheese Poppers 21.95

Hot jalapeño halves filled with cream cheese dipped in extra spicy breading

- Spinach Artichoke dip 21.95/dozen

Pita chips & dark rye bread

- Meatballs 21.95
- Pizza (Minimum order 10) 17.95/pizza

Pizza only Catering need to order **22** to fulfill minimum

- Meat Lovers • Vegetarian • The Works

Additional offerings with prices per dish

- Potato Skins house-made 22.95 per chafing dish (for 10ppl)
- Sweet Potato Fries 20.95 per chafing dish (for 10ppl)

Served with dipping sauce



Plated Dinner Selections

All Selections include: 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 salad or soup for the group:

Salad Selections

Mixed Greens Garden Salad

Fresh field greens complimented with an array of crisp vegetables.
House made dressings; poppy seed, raspberry or buttermilk ranch

Spinach & Raspberry Salad

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

Kale & Brown Rice Salad

Torn kale and brown rice tossed in a sesame Hoisin dressing with dried cranberries
And toasted sunflower seeds

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 for an additional \$5.00 per person

By selecting **one** Salad and **one** Soup from above

Two Entrée option: Select **two** entrées for your group (eg: Chicken & NY Striploin)
by adding **\$1.00** to each entrée selected. Please note: maximum of two entrées.



Plated Dinner Selections

All Selections include: Rolls & Butter, **one** Appetizer, **one** Entrée, **one** Dessert with Freshly Brewed Coffee or Tea
Minimum of twenty-five (25) guests. Surcharge of \$1.95 per person will apply to groups under 25 guests

Entrées

Our Chef will complement your selection with fresh vegetable medley and choice of accompaniment.

Please select **one** of the following: **potato selections:** roasted, baked **or** garlic mashed **or** rice

Atlantic Salmon (grilled or poached available)

Fillet of salmon marinated in local maple, sea salt & brandy, accompanied by a Tidal Bay wine sauce
37.95

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

Annapolis Roast Stuffed Turkey

Complete with our savory dressing, rich brown gravy & cranberry orange tartlet
36.95

Barbeque Chicken

Char-grilled chicken breast seasoned with a fragrant herb rub, finished with a Valley maple barbeque sauce & sliced melon
36.95

Grilled Chicken Breast Please select **one** sauce 36.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yogurt
- Orange & jalapeño honey

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

Harvest Chicken

Chicken breast stuffed with mozzarella cheese, spinach & bacon, glazed with blueberries, Valley honey & Port
37.95

Maple Pork Loin

Maple bacon wrapped pork loin roasted until crisp, served with a sundried mango pineapple salsa
35.95

NY Striploin (*medium only with a maximum of 40 served*)

Triple A 8oz. centre cut, seasoned with spices and smoked sea salt, accompanied with our own onion rings
41.95

Roast Rib Eye Beef with Dijon & Horseradish

Slowly roasted with a Dijon & horseradish crust accompanied by our own demi-glaze
44.95



Plated Dinner Dessert Selections

All Selections include: 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

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

Chocolate Cake

With a chocolate & sour cream icing

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate **or** strawberry

New York Cheesecake

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

Freshly Brewed Coffee or Tea

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



Design Your Own Dinner Buffet Entrées

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) 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:

- Mixed Greens Garden
- Caesar
- Vegetable & Pasta in Pesto Dressing
- Coleslaw (*creamy or vinaigrette*)
- Spinach & Orange
- Cucumber & Dill in Sour Cream
- Potato & Egg
- Marinated Charbroiled Vegetables
- Sliced Tomato & Chive Salad in Vinaigrette
- Shrimp, Pineapple & Curry Rice Salad
- 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

Old Orchard Inn Hotel & Conference Centre



Conference Groups Orchard Hall

Design Your Own Dinner Buffet Entrées

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) 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**

(please note: not available to groups under 30 guests)

Annapolis Valley Turkey (*minimum of 40 guests*)

Served with traditional savory bread & potato dressing, orange cranberry sauce & rich homemade gravy
39.95

Atlantic Salmon

Fresh-filleted Atlantic salmon served with a Chardonnay wine sauce

Please select grilled **or** poached

39.95

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

Grilled Chicken Breast Please select **one** sauce 37.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yogurt
- Orange & jalapeño honey

Pesto Salmon

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

39.95

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 (*minimum of 40 guests*)

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

42.95

*All meals served with a Seasoned Vegetable Medley
Fresh Rolls & Butter*



Design Your Own Dinner Buffet Desserts

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) 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

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

Chocolate Cake

With a chocolate & sour cream icing

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

New York Cheesecake

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

Freshly Brewed Coffee or Tea

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



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

\$46.95

Baby Back Pork Ribs & Charbroiled Chicken Breast

Brushed with our own honey smoked barbeque sauce

Baked Potato with sour cream

Creamy Coleslaw

Mixed Greens Garden with our own homemade dressing;

poppy seed, raspberry or buttermilk ranch

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

**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

Mixed Greens Garden Salad with homemade dressing;

poppy seed, raspberry or buttermilk ranch

Potato Salad

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

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



Special Event Wine Selections

House Wines

House White

	<u>Per Litre</u>
Jost Vineyards Chablis (1)	34.00
Jost Vineyards L'Acadie Pinot Grigio (1)	40.00
Jackson Triggs Sauvignon Blanc (2)	43.00
Sutter Home White Zinfandel (2)	44.00

House Red

	<u>Per Litre</u>
Jost Vineyards Cabernet Foch (1)	34.00
Jost Vineyards Millot Marechal Foch (1)	40.00
Jackson Triggs Cabernet Sauvignon (2)	44.00

Bottled Wines

White

	<u>750 ml</u>
Grand Pre L'Acadie Blanc (0)	37.00
Lindemans Bin 65, Chardonnay (1)	34.00
Mezza Corona Pinot Grigio (0)	37.00
Jost Vineyards Tidal Bay (1)	37.00

Red

	<u>750 ml</u>
Grand Pre Marechal Foch (0)	37.00
Nottage Hill Shiraz (1)	39.00
Wolf Blass Cabernet Sauvignon (2)	46.00

Sparkling

	<u>750 ml</u>
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

Bottle 750 ml bottle serves 5 – 5 oz drinks

Other Beverage Selections

- Fruit Punch 13.00 per Litre
- Spiked Punch 34.00 per Litre
- Lemonade or Iced Tea 11.00 per Litre
- Sparkling Apple Juice 15.00 per 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 Hotel & Conference Centre



Conference Groups Orchard Hall

Menu Selection & Catering Policies

Our menus address the following; **dietary concerns, theme menus, seasonal and local products, gourmet selections, and budget limitations.** Our Executive Chef welcomes the opportunity to create a special menu for any occasion.

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. Provincial health regulations prohibit the removal of any food products from the hotel. Buffets, pizzas and finger foods will be displayed for a maximum of two hours at any function to ensure product quality.**

Conference Groups, Weddings, Event 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. **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. Old Orchard Inn 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 \$625.00 - \$1100.00 (or a minimum 50% of venue rental) with a valid credit card is required to confirm and guarantee your booking. 30 Days Prior to the event: a second deposit of **50%** of the estimated total. For additional details, please contact our Sales Team.

Note: The balance is due, for any and all amounts owing, (whether for increases in number of guests or pre-approved adjustments which occur on the day of the event) **upon completion of your event.**

Old Orchard Inn will accept the following methods for deposit or payment: All major Credit Cards or Debit.

Old Orchard Inn Hotel & Conference Centre



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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 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 at 8am on the day of your 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.

Decorations

Confetti, Rice, Glitter, Flower or plastic petals, Streamers, Bubbles 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 addition to **Orchard Hall** there will be an additional setup fee of **\$300.00 + HST** which will include a maximum of 120 banquet chairs without chair covers and additional **stipulations apply**; you must be booking Fireside plus other salons for your reception. For additional chairs required this will be \$4.00 + HST per chair.

Heritage Barn Ceremony fee is \$300.00 +HST which will include up to 120 banquet chairs will apply and you must be booking this for your reception in addition to the ceremony. For additional chairs required this will be \$4.00 + HST per chair.

Sundeck Ceremony: If you would like to book your ceremony on our **Sundeck** there will be a minimum setup fee of **\$500.00 + HST** that will include 120 standard green lawn chairs and any additional chairs required will be \$4.50 + HST per chair. Our Sundeck will be private for a period of only **two hours** to accommodate decorations and ceremony. **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...

Old Orchard Inn Hotel & Conference Centre



Conference Groups Orchard Hall

CONFERENCE & MEETING FACILITIES

FUNCTION ROOM	SQUARE FEET	ROOM SIZE (L X W)	CEILING HEIGHT	CLASS-ROOM	HOLLOW-SQ OR BOARDROOM	THEATRE OR RECEPTION	BANQUET ROUNDS OF 10PPL	BANQUET OR RECTANGLE TABLES	DAILY RENTAL FEE
Orchard Hall (Fireside Lounge + Salons A,B,C,D & E)	7400	123 x 60 ft	12-14 ft	-	-	640	420	528	\$1,725
Salon A	704	32 x 22 ft	12 ft	30	34	50	50	50	\$220
Salon B	608	32 x 19 ft	12 ft	21	26	45	30	40	\$195
Salon C	608	32 x 19 ft	12 ft	21	26	45	30	40	\$195
Salon D	1800	60 x 30 ft	14 ft	77	60	170	130	136	\$390
Salon E	1680	60 x 28 ft	14 ft	56	60	150	100	112	\$370
Fireside Lounge	2000	72 x 29 ft	12 ft	-	-	160	100	112	\$575
Salons A & B	1312	32 x 41 ft	12 ft	56	50	120	80	96	\$340
Salons B & C	1216	32 x 38 ft	12 ft	48	44	110	80	96	\$320
Salons A, B & C	1920	60 x 32 ft	12 ft	70	60	190	140	160	\$450
Salons A, B, C & D	3720	60 x 62 ft	12-14 ft	160	84	360	270	296	\$900
Salons A, B, C, D & E	5400	60 x 90 ft	12-14 ft	224	-	540	350	448	\$1,250
Salons D, E & Fireside Lounge	5480	60 x 87 ft +	12-14 ft	-	-	540	270	310	\$1,275
Salons D & E	3480	60 x 58 ft	14 ft	-	-	320	200	250	\$760
Salon E & Fireside Lounge	3680	60 x 57 ft +	12-14 ft	-	-	320	170	170	\$850

All occupancies include **entire** floor areas.

Please note: Occupancy numbers will be reduced depending on requirements for; head tables, audio/visual equipment, catering tables, dance floors etc.

Note: Salon D Dance Floor = 728 Square Feet (28 x 26 ft) and Salon E Dance Floor = 644 Square Feet (28 x 23 ft)

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Conference Groups Orchard Hall

CONFERENCE & MEETING FACILITIES

FUNCTION ROOM	SQUARE FEET	ROOM SIZE (L X W)	CEILING HEIGHT	CLASS-ROOM	HOLLOW-SQ OR BOARDROOM	THEATRE OR RECEPTION	BANQUET ROUNDS OF 10PPL	BANQUET RECTANGLE TABLES	DAILY RENTAL FEE
Boardroom 201	240	20 x 12 ft	8 ft	-	8	-	-	-	\$120
Boardroom 303	240	20 x 12 ft	8 ft	-	12	-	-	-	\$120
Salon 304	530	22 x 24 ft	8 ft	20	20	45	24	35	\$175
Blomidon Room	1420	43 x 33 ft	12 ft	50	45	120	-	110	\$300
Heritage Barn	2700	54 x 50 ft	8 ft	-	-	300	-	240	\$900

AUDIO/ VISUAL PRICES:

1 st Flip Chart	Complimentary
Each Additional Flip Chart	\$15
Projection Screen, A/V Cart & Power Cord	\$25
LCD Data Projector	\$135
Laptop	\$75
32" LCD TV	\$75
CD Player & Mixer	\$35
DVD Player, TV or VCR	\$35 / each
P/A Podium & Microphone	Complimentary
Wireless Microphone (Lapel or Handheld)	\$40
Each Additional Microphone (Head Table/Floor)	\$25
Mixer	\$35
Electrical Hook-up (Tradeshows)	\$20/outlet
Polycom Speaker Phone	\$50
Hardwire Internet Connection Cable	\$20
High Speed Wireless Internet	Complimentary
4 x 8 ft Sections of Staging (1 x 2 ft heights available)	\$40 / section

Old Orchard Inn Hotel & Conference Centre



Conference Groups Orchard Hall

Onsite Facilities

Eau Spa	The World Class Spa offers a full range of services including Facials, Massage, Body Wraps, Body Scrubs, Hydrotherapy Baths, Manicures, Pedicures, Waxing and Makeup Application. All appointments must be made directly with Eau Spa by calling: 902.542.4800
Jazz It Up Hair Studio	Featuring a Master Hair Stylist. All appointments must be made directly with 'Jazz It Up' by calling: 902.697.3200
Indoor Swimming Pool	Our heated indoor swimming pool measures fifty (50) feet in length and has a width of twenty-five (25) feet. The swimming pool is tucked away in a private wing of the hotel, featuring large windows and offering a panoramic view of the Apple Orchard landscape.
Hot Tub	Located in the pool area, the hot tub has seating for up to eight (8) people.
Sauna (Dry)	In close proximity to the swimming pool, our Sauna accommodates four (4) to six (6) guests. This is a dry sauna, with no water needed.
Fitness Room	Located on the first floor, the fitness room features a treadmill and two elliptical machines.
Tennis & Basketball Courts	Adjacent to our Heritage Barn and Lounge, the property offers two (2) full-size Tennis Courts with basketball available. Tennis Racquets, Tennis Balls and Basketballs are available by request from our Front Desk.
Horseshoe Pits	The horseshoe pits are measured to regulation size. Horseshoes are available by request from our Front Desk.

Local Valley Attractions

- | | |
|---|---------------------------------|
| * CentreStage Theatre (amateur) | * Domaine de Grand Pré Winery |
| * Two Planks and a Passion Theatre company | * Gaspereau Vineyards |
| * Acadia Cinema Cooperative | * Benjamin Bridge Winery |
| * Cineplex Cinemas, New Minas | * Mercator Vineyards |
| * Valley Drive-In Theatre | * Blomidon Estate Winery |
| * Berwick Heights Golf Course | * Sainte-Famille Wines Ltd |
| * Ken-Wo Golf Club | * Lockett Vineyards |
| * Eagle Crest Golf Course | * L'Acadie Vineyards |
| * Wolfville Farmer's Market (Saturday mornings) | * Lightfoot & Wolfville Winery |
| * Halls Harbour Fishing Village & Lobster Pound | * National and Provincial Parks |
| * Art Galleries and Craft Shops | * Fox Hill Cheese House |
| * Local Farm Markets and U-Pick Farms | * Agriculture Research Station |
| * Ski Martock (downhill and cross-country) | * Fishing and Hunting |
| * Dooly's Billiard Hall | * Bird Watching (Bald Eagles) |
| * West Side Charlie's Billiard Hall | * Kayaking and Canoeing |
| * Sandy and Rock Beaches | |