



Wedding Menu



Plated Dinners

Prices are listed beside the "middles" and include one choice from each:
Beginnings, Middles and Conclusions.
Extra courses may be added.

All Plated Meals Include Freshly Baked Breads and Creamery Butter, Coffee and Tea

Beginnings...

Roasted Beet Salad with Shallot Vinaigrette, Toasted Hazelnuts and Goat Cheese (V/GF)
Watermelon and Tomato Salad with Balsamic Reduction, Fresh Mint and Feta Cheese (V/GF)
Caesar Salad with House-Made Roasted Garlic Dressing, Grana Padano, Bacon and Herbed Croutons
Smokey Tomato Bisque with Chipotle Crema (V/GF)
Baby Greens with Cinnamon Poached Pear, Smoked Gorgonzola, Spiced Pecans and Cranberry Vinaigrette (V)
Mexican Salad with Roma Crunch Lettuce, Corn, Black Beans, Feta, Bell Pepper and Avocado Vinaigrette (V/GF)
Toasted Butternut Squash Soup with Acadian Maple Cream (V/GF)
Wild Mushroom Soup with Risotto Croquette, Sherry and Chive Oil
White Point's Crab Cake with Curried Aioli and Mango Pico de Gallo
Artisan Greens with Feta, Dried Cranberries, Maple Balsamic Vinaigrette and Toasted Almonds (V/GF)
Roasted Parsnip and Pear Bisque with Pernod Cream (V/GF)
Caprese Salad, Grape tomatoes, fresh mozzarella, basil, olive oil, garlic toasted panko crumbs (v)

Any of the Above as an Additional Course \$5

...Middles...

Atlantic Salmon
with Brown Sugar and Smoked Paprika Crust, Ancho Beurre Blanc,
\$42
Grilled Salmon
with Sherry-Thyme and Bacon Cream, French Fried Leeks ,
\$42
Atlantic Salmon Spiral with Digby Scallop, Lobster Cognac Cream
\$44
Roasted Chicken Supreme
Balsamic-Marmalade Reduction
\$40
Stuffed Chicken with Wild Mushroom and Havarti
Fire Roasted Garlic Jus
\$42

Prices are subject to 16% gratuity + 15% HST



Plated Dinners Continued

Stuffed Chicken with Proscuitto and Parmesan
Rosemary Tomato Demi Glaze

\$42

Chicken Supreme,
Asiago and Fire Grilled Pepper Stuffing , Roasted Red Pepper Cream

\$42

Grilled Center Cut Beef Tenderloin with Red Wine Reduction,
Crisp French Fried Onions

\$49

Center Cut Beef Tenderloin, Peppercorn Crusted,
Cognac, Cream and Demi Glaze

\$49

Center Cut Grilled Rack
Nova Scotia Pork with Cider Jus, Valley Apple Compote

\$40

All of the above entrees are available with your choice of:

Parmesan Gratin Potato

or

Brown Butter Duchess

or

Roasted Garlic Mash

Accompanied by Seasonal Vegetables

Grilled Polenta

Shitake and Crimini Mushroom Ragu, Roasted Shallots, Oven Dried Tomato,
Grilled Vegetables , Pesto Cream

\$33 (V/GF)

Wild Mushroom Ravioli

Roasted Mushroom Ravioli with Crimini Mushrooms, Basil Cream,
Broccolini, and Italian Oven Dried Cherry Tomatoes

\$34 (V)

...Conclusions

Pumpkin Spice Latte Crème Brûlée with Ginger Snaps

Tiramisu with Mascarpone Mousse, Espresso and Dark Rum

Carrot Cake with Salted Caramel Sauce

New York Cheesecake with Red Berry Coulis and White Chocolate Sauce

Flourless Chocolate -Almond Cake with Hazelnut Praline,

Caramel and Dark Chocolate Sauce

Very Lemon-Lemon Tart, Red Fruit Coulis, Citrus Whipped Cream

Prices are subject to 16% gratuity + 15% HST



Plated Dinners Continued

Additions to Your Plated Dinner

Table Accompaniments - priced per person

Roasted Garlic Hummus and Olive Oil Crisps

\$1 per guest

Sundried Tomato and Parmesan Dipper with Fresh Focaccia

\$1 per guest

After Dinner..

Hand Rolled Truffles, Dark Chocolate with Irish Cream Center

\$2 per truffle

White and Dark Chocolate Dipped Strawberries

\$2 per berry



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Buffet Dinners

All Buffets Include:

Freshly Baked Breads and Rolls
Chef's Selected Soup of the Season
Local Mussels Steamed with Fire Roasted Garlic and Butter

Select Four from:

Selected Salami, and Charcuterie with Gherkins and Pickled Onions
Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette (V-GF)
Potato Salad with Roasted Onions, Grain Mustard Mayo, Spring Peas
and Meadowbrook Ham (GF)
Vine Tomato and Fresh Mozzarella with Pesto Vinaigrette (V/GF)
Pasta Salad with Roasted Artichokes, Sundried Tomato, Basil,
Extra Virgin Olive Oil Vinaigrette (V)
Chickpea Salad with Feta and Sundried Tomatoes (V/GF)
Greek Salad with Kalamata Olives (V/GF)
Southwestern Beet and Corn Salad with Lime Cumin Vinaigrette (V/GF)
Thai Style Peanut Slaw with Ginger, Green Onion, Cilantro,
Peanut Vinaigrette (V)
Curried Chicken Pasta Salad with Coconut and Raisins
Corn and Black Bean Salad with Edamame, Green Onion and
Chipotle Chili Vinaigrette (V/GF)
Teriyaki Green Beans with Chillies and Ginger (V)
Broccoli Cauliflower Salad with Sunflower Seeds, Raisins
and Poppyseed Vinaigrette (V/GF)
Caesar Salad with Shaved Parmesan, House Made Dressing, Bacon
and Herbed Croutons

Entrees, Select Two:

Traditional Cedar Planked Salmon
Brown Sugar and Smoked Paprika Planked Salmon
Texas Tea Rubbed Planked Salmon
Roasted Turkey Breast with Sage Gravy, Apricot Stuffing
Top Sirloin of Beef with Herb and Garlic Jus
12 Hr Roasted Beef Brisket with Chipotle BBQ Glaze
Braised Beef with Mushroom, Smoked Bacon, Red Wine Jus
Rack of Nova Scotian Pork with Lemon Dijon Marinade,
Grain Mustard and Maple Cream

Prices are subject to 16% gratuity + 15% HST



Buffet Dinners Continued

Entrees Continued:

Roasted Pork Belly with Chinese 5 Spice Rub, Soy Ginger Jus
Chicken Tikka Masala (with Basmati Rice)
Braised Chicken with Garlic, Tomatoes and Kalamata Olives
Roasted Chicken Breasts with Korean BBQ Sauce, Orange Soy Glaze
Citrus Herb Marinated Chicken Breasts with Roasted Garlic Jus
Haddock Fillet with Parmesan and Herb Crust, Smoky Tomato Cream
Mushroom Ravioli with Cream, Gorgonzola,
Port Wine and Crimini Mushrooms, Baked with Parmesan Crumbs
Grilled Polenta with Roasted Mushroom and Shallot Ragu
Beef Striploin with House Green Peppercorn Sauce (\$6 surcharge)
Lobster and Scallops in Puff Pastry with Cognac Cream (\$5 surcharge)
Medley of Nova Scotian Haddock, Salmon and Scallops
with Lobster Cream (\$4 surcharge)

Roasted Baby Potatoes with Rosemary and Lemon
or
Brown Butter Duchess Potatoes
or
Parmesan Scalloped Potatoes
or
Steamed Basmati Rice

Seasonal Vegetable Selection

Sweet Conclusions

(an assortment will be provided)

Salted Caramel Budino (GF)
Bread and Butter Pudding with Rum Butterscotch
Toasted Walnut Butter Tarts
White Chocolate and Lime Cheesecake
Seasonal Fruit Selection

Freshly Brewed Coffee & Tea

\$41 /person

Additional Entree Add \$4 Per Person



Prices are subject to 16% gratuity + 15% HST

Just for Kids

We understand that children aren't always interested in having what mom and dad are eating. You may wish to choose a "kid friendly" meal instead, and we've listed some options below. If your group is having a plated meal, the children will be served with the appetizer course, if you're having a buffet, the children will be served after the head table has been to the buffet. We ask that one choice is offered for all children attending.

Choose One From:

Chicken Fingers with Fries and Veggie Sticks

Personal Pepperoni Pizza

Cheeseburger and Fries

For Dessert

Choose From:

Double Chocolate Brownie

Ice Cream Sundae with Chocolate Sauce and Whipped Cream

Choice of Beverage - Pop, Juice or Milk

\$12 Per Child



Prices are subject to 16% gratuity + 15% HST



Barbeques

Big Cookout

Freshly Baked Breads and Rolls

Southeast Asian Slaw with Peanut Vinaigrette and Toasted Almonds

Mexican "Street Corn" Salad with Feta Lime and Cilantro

Baked Potatoes with Sour Cream and Chives

Steamed Mussels

Choose two from:

Chicken Breasts with Texas Tea Rub

Planked Salmon (served as whole sides and "carved" to order)

Jumbo Italian Sausage

8 oz Striploin Steaks

Back Ribs with Chipotle BBQ Sauce

Bumbleberry Crisp

Bread and Butter Pudding with Salted Caramel

Portobelo Mushroom Caps with Garlic, Olive Oil and Sea Salt
are available for order for vegetarian guests

\$40/person

(minimum 40 guests)

Additions to your bbq's

Fresh Sliced Fruit

Seasonal Selection sufficient for 20 guests

\$45



Prices are subject to 16% gratuity + 15% HST

Passed Hors d'Oeuvres

Whether you're planning a reception before dinner, or having an opening "meet and greet", we are confident you will be pleased with our selection of hot and cold hors d'oeuvres, platters and food presentations. Receptions can be arranged for just about anywhere on property. The options are only limited by your imagination! We are pleased to offer our recommendations for amounts based on the time of day, style of event and number of participants. As well, should there be a group favourite you do not see on the menu, please ask, as we'd be happy to tailor a menu to your event.

Chef's Selection of Hot and Cold Hors d'Oeuvres
Based on 4 pc per guest \$9.50 per person
Based on 8 pc per guest \$17.50 per person
(minimum 20 guests)

Coconut Crusted Tiger Shrimp
Sweet and Spicy Glazed Meatballs
Crispy Potstickers with Sweet and Spicy Dip
Curried Chicken, Apple and Raisin on Baguette Crisps
Oven Dried Grape Tomatoes with Ricotta on Baguette Crisps (V)
\$25 Per Dozen
(minimum 3 dozen per item)

Tomato & Fresh Mozzarella Skewers with Pesto (V-GF)
Salmon Ceviche with Lime and Cilantro in Cucumber Cups (GF)
Edamame Dumplings with Poke Dipping sauce (V)
Chicken Dumplings with Poke Dipping Sauce
Mushroom-Marsala Risotto Croquettes (V)
Bacon Wrapped Miso Cured Salmon
\$30 Per Dozen
(minimum 3 dozen per item)

Bacon Wrapped Digby Scallops
Vietnamese Chicken Spring Rolls
Panko Crusted Scallops with Wasabi Cream
Freshly Shucked Local Oysters with Mango-Chipotle Mignonette
Grilled Brie Fingers with Red Onion Jam
Parmesan Stuffed Artichoke Hearts
\$36 Per Dozen
(minimum 3 dozen per item)

Miniature Beef Wellington
Black and Blue Beef Sliders
\$42 Per Dozen
(minimum 3 dozen per item)



Prices are subject to 16% gratuity + 15% HST

Trays & Platters

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers, Olives and Toasted Nuts

\$150 for 20 Guests \$190 for 30 Guests \$285 for 50 Guests

Atlantic Canadian Smoked Salmon

with Pickled Red Onion, Lime and Toasted Baguette

\$145 Per Side (1 kg) Sufficient for 20 Guests

Nova Scotia Mussels

Steamed with Fire-Roasted Garlic, Butter and White Wine

\$100 Per 15 lbs Sufficient for 20 Guests. Additional Mussels \$25 Per 5 lbs

Vegetable Crudités

with Cucumber Wasabi Dip

\$80 for 20 Guests \$110 for 30 Guests \$150 for 50 Guests

Seasonal Sliced Fresh Fruit

with Honey Greek Yogurt Dip

\$55 for 10 Guests \$95 for 20 Guests

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon & Crisp Baguette

\$65 Sufficient for 20 Guests

Hummus with Olive Oil

Toasted Baguette

\$55 Sufficient for 20 Guests

Antipasto Platter

Assorted Salami and Cold Meats, Lemon Marinated Artichokes, Balsamic Mushrooms, Cheese Selection, Grilled Vegetables, Olive Oil Baguette and Kalamata Olives

\$180 Sufficient for 20 Guests

Cold Poached Tiger Shrimp

Served on Chilled Beach Rock with Lemon and Pernod Cocktail Sauce

\$170 for 20 Guests

A Selection of "Finger" Sandwiches

Egg and Chive Salad, Chicken and Dried Cranberry Salad, Curried Tuna and Apple

\$80 for 50 Pieces



Prices are subject to 16% gratuity + 15% HST

Trays & Platters continued

Tomato and Feta Bruschetta

Olive Oil, Basil, Feta and Parmesan with Cracked Pepper and Crisp Baguette to Dip
\$75 Sufficient for 20 Guests

Chicken Wings

Honey Sriracha Glazed and Chipotle BBQ with Blue Cheese Dip, Crisp Carrot Sticks
5 Pieces Per Person
\$180 Sufficient for 20 Guests

Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts
Maple Crème Brûlée
\$38 dz minimum 3 dozen



Chef Attended Stations

The perfect addition to your reception. These chef attended stations are intended to accompany hors d'oeuvres, trays and platters. If you would like to have any of these as a stand alone item additional charges may apply.

Carved Striploin of Beef

Hardwood Smoked and Presented with Maple Chipotle BBQ Sauce, Mustard, Horseradish and Freshly Baked Breads
\$350 Sufficient for 20 Guests

Cedar Planked Salmon

with House Spice Blend, Lemons and Dill Mayo
\$220 Per Salmon, Sufficient for 20 Guests

BBQ Pork Loin

Maple Chipotle BBQ, Soft Tortillas, Caramelized Onion, Pico de Gallo
\$200 Sufficient for 20 Guests

Top Sirloin of Beef

with Natural Jus, Freshly Baked Breads, Mustards, Horseradish Mayo, and Pickles
\$500 Sufficient for 60 Guests



Prices are subject to 16% gratuity + 15% HST



Packaged Receptions

Want to add a reception before your dinner, or as a stand alone event, and don't know where to start? We've made it easy for you, with these packaged receptions for you to choose from. Each one includes a selection of platters and passed hors d'oeuvres for your guests to enjoy. Just add your beverages of choice and you're on your way to a great event!

Drift Wood

Crisp Vegetable Crudités
with Cucumber Wasabi Dip

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers,
Olives and Spiced Pecans

Antipasto Platter

Assorted Salami and Cold Meats, Lemon Marinated Artichokes,
Balsamic Mushrooms, Cheese Selection, Grilled Vegetables,
Olive Oil Baguette and Kalamata Olives

Tomato and Feta Bruschetta

Olive Oil, Basil and Cracked Pepper with Crisp Baguette to Dip

Passed Hors d'Oeuvres

Sweet and Spicy Meatballs with Teriyaki Glaze

Smoked Salmon Ceviche with Lemon Oil in Cucumber Cups (GF)

Crispy Potstickers with Sweet & Spicy Dip

Vegetarian Samosas with Lime-Mango Chutney (V)

Choose 1 of:

Chicken Wings

Selection of Chipotle Maple BBQ and Buffalo with Blue Cheese Dip

or

Cheeseburger Sliders with House Sauce

or

Personal Fish and Chips with Tartar Sauce

\$34/person

(minimum 50 guests)



Prices are subject to 16% gratuity + 15% HST

Packaged Receptions Continued

On the Rocks

Crisp Vegetable Crudités

with Cucumber Wasabi Dip

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers,
Olives and Spiced Pecans

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon, Crisp Baguettes

Sliced Seasonal Fruit with Vanilla Greek Yogurt Dip

Atlantic Canadian Smoked Salmon

With Pickled Red Onion, Lime and Toasted Baguette

Passed Hors d'Oeuvres

Curried Chicken, Apple and Raisin Canapes

Tomato and Fresh Mozzarella Skewers with Pesto (V/GF)

Coconut Crusted Tiger Shrimp

Miniature Beef Wellington

Choose 1 of:

Crispy Fish Tacos with Avocado Poblano and Pico de Gallo

Or

Bacon Cheeseburger Sliders with House Sauce

Selection of Miniature Desserts

Cheesecake Tarts and Chocolate Crème Brûlée

Freshly Brewed Coffee & Tea

\$40/person

(minimum 50 guests)



Prices are subject to 16% gratuity + 15% HST

Late Night Bites

Crunchin' Nacho Station

Crisp Corn Tortillas, Salsa, Sour Cream, Jalapeños, Guacamole and Shredded Cheddar on the side
\$6 Per Person

The Chip Wagon

Crisp Fries, Sweet Chili Mayo, Ketchup and Gravy
\$6 Per Person

Pizza Stop

Carne Pizza with Pepperoni, Sausage and Salami
Veggie Pizza with Feta
BBQ Chicken with Caramelized Onions
\$8 Per Person

Deli Table

Assorted Cold Cuts, Cheese, Sliced Tomatoes, Lettuce, Pickles and Condiments and Freshly Baked Rolls
\$7 Per Person

Chicken Wings

Honey Sriracha Glazed and Chipotle BBQ with Blue Cheese Dip,
Crisp Carrot Sticks
5 Pieces Per Person
\$330 Sufficient for 40 Guests

Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts
Maple Crème Brûlée
\$300 for 10 dozen assorted

Prices are subject to 16% gratuity + 15% HST



Beverage Information

To assist you in planning your food service event, the following pages outline general information on bar/wine options and regulations. Please feel free to ask a member of our Event Services Team if you have any questions.

A **cash bar** is a bar where each guest pays individually for the drinks that they order. Cash bars may occur in Founder's Lounge or at any of our Satellite Bar operations.

A **host bar** is a bar that an individual, group of individuals or company has contracted to host. Beverages ordered by guests will be charged to the host, instead of the individual consuming the beverage. Host bars may occur in Founder's Lounge or at any of our Satellite Bar operations.

A **cash bar with host tickets** is just that..a cash bar whereby the "host" has distributed tickets to their guests. These tickets are used to control the number of drinks each guest consumes and will thereby control, within a range, the cost of the bar for the host. Hosts issuing tickets must decide which beverages the tickets are redeemable for.

Please note, a labour charge of \$25.00 per hour (minimum of 4 hours) will apply if net sales of \$750.00 pre tax and gratuities per bar are not met.

- Well shots - \$5.00
- Wines by the glass - \$6.50 to \$11.00
- Domestic beer - \$5.00
- Imported beer - \$6.50 to \$8.50
- Coolers - \$6.50
- Bottles of wine, sparkling wine and champagne - \$38.00 to \$390.00
- Cocktails - \$5.00 to \$15.25
- Premium selection from our back bar - \$5.25 to \$17.50
- Single and/or double pours

These prices are subject to change and were accurate at the time of printing. All host bars are subject to 16% gratuity. In Founder's Lounge and our Satellite Bars, we take great pride in offering premium selections for all our basic alcohol products. We also offer a back bar of over 100 products from which you may choose to upgrade your bar presentation. If you have a favourite product that we don't already stock, let us know and we'll price it for you.*

*You will be responsible for paying White Point for the quantity of special product ordered in most cases. Please note that it is unlawful to remove unused product from the licensed area of White Point (which really means; sorry, you can't take any left overs home with you).



Beverage Information

Wanting to entertain the White Point way? Take your pre-dinner reception outside to one of our fire pits. We'll help you host a good old Maritime mussel bake complete with beer and wine.

Host bar beverages available: domestic or imported beer, wines by the glass, an assortment of coolers and hard cider, and cocktails by the pitcher (price determined by cocktail).

We must have your request for this event no less than 2 weeks prior to the event in order to secure the appropriate permissions from the Nova Scotia Alcohol and Gaming Authority.

House Bar in a Room or Cottage

Reusable Plasticware or Glassware: \$6.00 per dozen

Disposable Plasticware: \$10.00 per dozen

Cans of Pop or Juice: \$3.00 per can

Litres of Juice: \$13.00

Garnish (lemons/limes, straws and stir sticks), enough for 12: \$8.00

Ice: \$6.00 per cooler (includes use of cooler for beverages)

If a "set up" is required: \$25.00

Baskets of Pretzels or Potato Chips: \$6.00

Bartenders are available at \$20.00 per hour with advance notice

Punch

Non Alcoholic \$15.00 per litre

One litre will provide approximately 8, 4 oz. portions of punch. Punch can be tray-served or presented in a decorative punch bowl.

Rules and Regulations, imposed and enforced by Nova Scotia Alcohol and Gaming Authority

White Point, as a licensee, is responsible for all beverage sales and service in accordance with the regulations of the Nova Scotia Alcohol and Gaming Authority. All alcoholic beverages served in a public area must be supplied by the Resort. This includes: all meeting rooms, lawns & fire pits. Guests may consume their own alcohol in their accommodation only. Any personal liquor found in an unlicensed or licensed area will be confiscated.

Please note that Nova Scotia Liquor Legislation dictates that persons under the age of 19 years may not enter or be present in a function room that is being used for a dance or has the appearance of a lounge. Wedding receptions and reunions are the only exceptions permitted.



Beverage Information

Dan Tanner, our Food and Beverage Manager is a board member of the Canadian Association of Professional Sommeliers of the Atlantic Provinces, and a graduate of the Sommelier program. Dan is always willing to offer a list of his favourite wines and assist with any food and wine pairing decisions.

What is a Sommelier you ask, and why would we want to have one at White Point? A Sommelier is a wine professional who has been taught how to evaluate a wine, pair it with food, critique it, decant it, serve, and store it, all to the best benefit of the quality of the product. To maintain the designation, Dan is on an ongoing quest to be aware of the latest research, developments, new theories on food and wine pairing, as well as the current trends in the market place.

What does this mean for you?

Dan is on site to assist White Point's Event Management team with appropriate food and wine pairings. Make that special dinner something even more spectacular by ordering the proper wine to match Chef Alan's menu creation.

Suggested themes:

Flight of Nova Scotian Varietals:

Enjoy the fine wines of one of Nova Scotia's own Vineyards and Wineries

Single Grape Varietal:

i.e. Chardonnay, Cabernet Sauvignon or hundreds more to choose from

Flight of Grape Varietals:

i.e. Chardonnay, Sauvignon Blanc, Riesling, Merlot, Cabernet Sauvignon and Shiraz or thousands of other combinations to choose from

Geographical Flight:

i.e. California, Australia, Italy....pick an area, any area....if they make wine (and they probably do) we'll source the wine & research the notes for you.

FOOD AND WINE PAIRING:

We do this pairing seasonally or pick your favourite food and let Dan come up with some wine recommendations for you.

