

*Great Day
Menus*



Nutrition Breaks

All Breaks Include Freshly Brewed Coffee, Tea and One Choice From The Following:

Whole Fresh Fruit
Sliced Seasonal Fruit
Crisp Vegetable Crudit  and Dip
Crisp Tortillas with Hand Cut Pico de Gallo and Guacamole
Domestic Cheese and Water Crackers
Freshly Baked Miniature Croissants and Danish
Belgian Chocolate Banana Bread
Old School Oven Fresh Cinnamon Sugar Donuts

Alternatively feel free to choose from one of our themed breaks at the indicated surcharge
Minimum 10 guests:

Cookie Monster

Freshly Baked Cookies
Freshly Brewed Coffee & Tea

Muffin Monster

Freshly Baked Muffins
Freshly Brewed Coffee & Tea

Loch Ness Monster

Freshly Baked Cranberry White Chocolate Scones
Freshly Brewed Coffee & Tea

Nutrition Breaks continued...

Copenhagen Monster

All Butter Gourmet Danish (get it?)
Freshly Brewed Tea and Coffee
\$1.75 surcharge/person

Beach Break

Sliced Fresh Fruit
Oatmeal Raisin Cookies
Bottled Water
Freshly Brewed Coffee & Tea
\$4.50 surcharge/person

Fit Break

Sliced Fresh Fruit
Morning Glory Muffins
Bottled Water
Freshly Brewed Coffee & Tea
\$4.50 surcharge/person

Sweet and Salty

Personal Size Potato Chips
House Made Dark Chocolate, Fruit and Nut Bark
Chilled Sodas and Bottled Water
\$5.00 surcharge/person

Surfer Dude

Chillin' Crisp Veggies and Hummus
Gnarly Hand Cut Corn Tortillas with Pico de Gallo
and Guacamole
Bottled Water
\$5.00 surcharge/person

Breakfast



We're pleased to present breakfast in our Dining Room each morning. Your group may enjoy our full hot and cold breakfast buffet (when available), or order from our extensive a la carte menu.

Should you prefer a private setting, we offer the following menu options.

The "Gourmet Country Breakfast" may be presented in our Main Lodge meeting rooms; the "Lakeside Breakfast" has been designed specifically for service in Lakeside Hall.

Continental Buffet

Assortment of Freshly Baked Muffins, Fresh Seasonal Fruit, Selected Cheeses, Yogurt, Chilled Fresh Orange Juice, Freshly Brewed Coffee & Tea
(minimum 10 guests)

White Point's Gourmet Country Breakfast Buffet

Chilled Fresh Orange Juice, Freshly Cut Seasonal Fruit Salad, Oven Fresh Croissants and Pastries, Scrambled Eggs with Cheddar and Green Onion, Fish Cakes with Green Tomato Chow, Baked Beans, Meadowbrook Bacon and Farmer's Sausage, Home Style Potatoes, Freshly Brewed Coffee & Tea
\$6 surcharge/person (minimum 40 guests)

Lakeside Breakfast Buffet

Fresh Orange Juice, Freshly Cut Seasonal Fruit Salad, Oven Fresh Croissants and Pastries, Cinnamon Cranberry French Toast with Acadian Maple Syrup, Meadowbrook Bacon and Farmer's Sausage, Freshly Brewed Coffee & Tea
\$6 surcharge/person (minimum 40 guests)

"Continental" Continental

Fresh Orange Juice, Freshly Baked Multigrain All Butter Croissants, Sliced Seasonal Fruit, Selected Cheeses, Yogurt, Meadowbrook Ham, Freshly Brewed Coffee & Tea
(minimum 10 guests)

Soup & Sandwich Working Lunch



Quick and pleasing for groups with a short window for a lunch break. Also a great choice when your group is working through lunch – maybe to save time for a group activity like our White Point Scavenger Hunt. Ask your Event Coordinator for more details.

Choose a Soup:

Smoky Tomato Bisque (V & GF)
Thai Chicken and Rice
Corn Chowder (V)
Potato, Cheddar, Bacon
Mushroom-Tarragon Cream
Seafood Chowder (add \$2 per person) (GF)
Tomato Basil (Vegan & GF)

Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette
Tuscan Pasta Salad with Roasted Artichokes, Sun-Dried Tomato, Olive Oil
Vinaigrette Potato Salad with Grilled Onions, Smoked Ham, Dijon Mayo
Baby Spinach with Cheddar, Mushrooms and
Tomato Rustic Greek Salad

Choose Three:

Tuna Salad with Sun Dried Tomato, Lemon and Feta on Freshly Baked Breads
Egg Salad with Chives on Freshly Baked Croissants
Smoked Ham and Swiss with Grain Dijon Aioli on House Baked Breads
Beef Sirloin with Caramelized Onions, Soy-Ginger Aioli on Crusty Loaves
Grilled Vegetable Wrap with Feta and Lemon-Greek Yogurt Sauce
Chicken Salad with Dried Cranberry and Orange Zested Mayo on Croissants
Grilled Chicken Wrap with Lettuce, Peppers and Guacamole, Sweet Chili Sauce
Salmon Salad with Dill Caper Mayo, Sliced Cucumbers on House Baked Bread

Fresh Baked Cookies and
Tarts Freshly Brewed Coffee
& Tea

(minimum 10 guests)

Create Your Own Working Lunch

Choose a Soup:

Smoky Tomato Bisque (V & GF)
Mushroom-Tarragon Cream
Thai Chicken and Rice
Corn Chowder (V)
Tomato Basil (vegan +GF)
Potato with Bacon and Cheddar
Seafood Chowder (add \$2 per person) (GF)

Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette
Pasta Salad with Tomato, Feta and Kalamata Olives
Potato Salad with Roasted Onions, Spring Peas, Grain Dijon Mayo
Spicy Slaw with Green Onion, Chili and Lime
Rustic Greek Salad
Curried Pasta Salad with Coconut and Raisins
BBQ Potato Salad with Grilled Peppers
Mexican Street Corn Salad with Feta and Lime

Select an Entrée*:

Lasagna Bolognese with Ricotta and Parmesan
Penne Pasta with Pesto Cream, Smoked Chicken, Mushrooms and Peppers
Baked Haddock with Herb and Parmesan Crust, Tomato Cream, Lemon Rice
Crispy Chicken Breast with Peppers, Thai Glaze, Mushroom Fried Rice
BBQ Pulled Chicken Enchiladas, Monterey Jack, Chipotle BBQ
Sauce, Sour Cream and Scallions
Shepherd's Pie with Parmesan Garlic Mash and Simmered Angus Beef
Meadowbrook Meat Loaf, Roasted Garlic Mash and Country Gravy
Chana Masala (Curried Chickpeas) with Coconut Basmati Rice (V)
Grilled Chicken with Wild Mushroom Cream, Garlic Mash
Panko Crusted Sesame Salmon with Mango Salsa, and Lemon Herb Rice
Maple Curry Chicken with Coconut Basmati Rice

Freshly Baked Rolls and Butter

Chef's Selected Cookies, Squares and Tarts
Freshly Brewed Coffee & Tea

(minimum 20 guests)

*add \$5 per person for a second entrée

Themed Working Lunches

Viva Fajita!

Slow Simmered Texas Chili

Seasonal Greens

Crisp Corn Tortillas

Freshly Cut Pico de Gallo

Guacamole

Sour Cream

Shredded Cheese

Chili Lime Marinated Chicken, Sautéed Onions and Peppers

Soft Flour Tortillas

Mexican Chocolate Brownies

Freshly Brewed Coffee & Tea

(minimum 20 guests)

Club Med

Rustic Greek Salad with Feta and Kalamata Olives

Seasonal Greens with Olive Oil Vinaigrette

Freshly Baked Bread

Hummus and Olives

Chicken Souvlaki

Tzatziki Sauce

Lemon Herb Steamed Rice

Three Nut and Honey Tarts

Fresh Sliced Fruit

Freshly Brewed Coffee & Tea

(minimum 20 guests)

Themed Working Lunches continued...

Beach Front Deli

Chef's Seasonal Soup Selection
Creamy Coleslaw
Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette
Meadowbrook Ham, Sliced Chicken,
Tomatoes, Onions, Lettuce, Cheddar Cheese
Pickles and Condiments
Egg Salad with Chives
Selected Breads and Rolls

Fresh Baked Cookies
Freshly Brewed Coffee & Tea

(minimum 20 guests)

Slip 'n Slider

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette

Choose Two:

Panko Haddock with Caper Tartar Sauce
Pulled Pork with Dark Ale BBQ Sauce and Slaw
Angus Beef with House Sauce, Cheddar and Bacon
Greek Pork Burgers with Feta and Roasted Garlic Aioli

Crisp Onion Rings and Fries

Freshly Baked Cookies Freshly Brewed Coffee &
Tea

(minimum 10 guests)

Combo #5

Chilled Singapore Noodle Salad
Seasonal Greens with Honey Soy Vinaigrette
Crisp Wontons with Sweet Chili Sauce
Vegetable Fried Rice
Flash Fried Chicken Tossed with Sweet Peppers and Ginger Orange Soy Glaze
Apple-Mango Crisp Tarts Freshly Brewed Coffee & Tea

(minimum 20 guests)

Themed Working Lunches continued...

Pizza Pizzazzz

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette
or

Caesar Salad with Freshly Grated Parmesan and Herbed Croutons

Choose Two:

BBQ Chicken with Caramelized Onions, Jalapeño and Bell Peppers
Pepperoni, Italian Sausage, Fennel Seeds, Mozzarella and
Crushed Tomato Sauce

Greek Vegetarian with Feta, Mozzarella, Olives, Roasted Tomatoes and
Peppers, Crushed Tomato Sauce

Roasted Mushrooms, Ricotta, Blue Cheese, Mozzarella and Balsamic Glaze
Goat Cheese and Grilled Vegetables with Crushed Tomato Sauce

Meadowbrook Ham, Pineapple and Sweet Onion, Peppers with
Mango-Curry Aioli and Mozzarella

Artichoke, Spinach and Roasted Garlic, Grilled Chicken with Mozzarella
and Roasted Garlic Aioli

Chef's Selected Tarts

Freshly Brewed Coffee & Tea

(minimum 10 guests)

Boxed Lunches To-Go



Whether packed for the road, going to the golf course, hiking or a day outing, you may find your group requires boxed lunches. We offer the following selections and all are available for order with 24 hrs. notice.

The Classic

Bottled Water

Grilled Chicken Kaiser with Lettuce, Roasted Red Pepper, Swiss Cheese, Mango Mayo

Freshly Baked Cookies

Personal Sized Potato Chips

The Picnic

Bottled Water

Seasonal Green Salad

Southwestern Chicken Salad Wrap with Chipotle Mayo, Tomato, Cheddar, Peppers and Lettuce

Whole Fresh Fruit

Freshly Baked Cookies

Special diet accommodations or vegetarian sandwiches are available upon request.

Plated Dinners



Your package includes a choice of either appetizer (beginning) and entrée (middle) OR entrée and dessert (conclusion)
Extra courses may be added for an additional \$8

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

Beginnings...

Roasted Beet Salad with Shallot Vinaigrette, Toasted Hazelnuts and Goat Cheese (V/GF)
The Wedge Salad, Iceberg, Black Pepper Bacon, Hardboiled Egg, Blue Cheese Vinaigrette, Grape Tomato
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 Olive Oil Grilled Baguette
Smoky Tomato Bisque with Chipotle Crema (V/GF)
Baby Greens with Rosemary and Brown Sugar Roasted Pears, Gorgonzola Dolce, Pecans and White Balsamic Vinaigrette (V)
Roma Crunch Lettuce, Corn, Black Beans, Edamame, Feta, Bell Pepper and Avocado Vinaigrette (V/GF)
Roasted Mushroom Ravioli with Wild Mushroom Cream, Caramelized Onion and Crumbled Blue
Toasted Butternut Squash Soup with Acadian Maple Cream (V/GF)
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)
Caprese Salad, Grape Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Garlic Toasted Panko Crumbs (v)

Any of the Above as an Additional Course \$8

...Middles...

Roasted Atlantic Salmon
With Brown Sugar and Smoked Paprika Crust, Ancho Beurre Blanc (GF)

Grilled Salmon
With Sherry-Thyme and Bacon Cream, Crispy Onions

Atlantic Salmon Spiral with Digby Scallop, Lobster Cognac Cream (GF)

Roasted Chicken Supreme
Balsamic-Marmalade Reduction (GF)

Plated Dinners continued...

Stuffed Chicken with Prosciutto and White Cheddar,
Tomato Demi Glaze (GF)

Grilled Center Cut Beef Tenderloin with Red Wine
Reduction and Crispy Fried Onions
\$8.50 surcharge per person

Taste of Nova Scotia Center Cut Rack of Pork
Apple and Apricot Compote, Maple Gastric

Roast Turkey Breast, Apricot and Dried Fruit
Stuffing, Cabernet Cranberry, Savoury Gravy

Stuffed Chicken with Wild Mushroom and Havarti
Fire Roasted Garlic Jus

Center Cut Beef Tenderloin, Peppercorn Crusted
Green Peppercorn Sauce
\$8.50 surcharge per person

White Point Signature Duck Confit
Falling Off the Bone, Sour Cherry and Balsamic Jus
\$7 surcharge per person

Pan Fried Polenta
Grana Padano, Oven Dried Tomato, Roasted Cauliflower, Pesto Cream

Roasted Mushroom Ravioli
Cremini Mushroom and Onion Ragu, Pesto Cream, Broccolini

Entrées include seasonal vegetables and your choice of
Gratin Potato, Parmesan Duchesse, Green Onion-Bacon-Cheddar Mash

...Conclusions

Milk Chocolate and Cointreau Pot du Crème with Double Chocolate Bark (GF)

Tiramisu with Mascarpone Mousse, Espresso and JD Shore Rum Cream

Carrot Cake with Salted Caramel Sauce and Soft Whipped Cream

New York Cheesecake with Red Fruit Coulis and White Chocolate

Jarred Mousse #1 – Layers of Lemon Mousse, Lemon Curd and Raspberry Preserve,
Seasonal Berries (GF)

Pumpkin Cheesecake Tart, Brandy Alexander, Vanilla Whipped Cream

Sharing Platters: Dark Chocolate and Nut Bark, Imported Cheese, Grapes, Artisan Crisps
(2 platters per table of 10 guests)

Buffet Dinners

All Buffets Include:

Freshly Baked Breads and Rolls
Chef's Selected Soup of the Season
Steamed Local Mussels

Select Four from:

Selected Dry Cured Salami 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)
Poppy Seed Slaw with Red Onion and Raisins (V/GF)
Vine Tomatoes and Fresh Mozzarella with Pesto Vinaigrette (V/GF)
Pasta Salad with Roasted Artichokes, Sundried Tomato, Flat Leaf Parsley and Olives
Grilled Vegetable Salad with EVOO and Cracked Pepper (V/GF)
Greek Salad, Olive Oil Vinaigrette, Crumbled Feta (V/GF)
"Street Corn" Salad with Feta and Lime Vinaigrette (V/GF)
Curried Chicken Pasta Salad with Coconut and Raisins
Corn and Black Bean Salad with Edamame, Green Onion and Chili Vinaigrette (V/GF)
Baby Potato Salad with Pesto Mayo, Green Onion and Parmesan
Teriyaki Green Beans with Sesame, Chilies and Ginger (V)
Broccoli Cauliflower Salad with Sunflower Seeds, Raisins and Poppy Seed Vinaigrette (V/GF)
Caesar Salad with Shaved Parmesan, House Made Dressing, Bacon and Herbed Croutons

Entrées, Select Two:

Traditional Cedar Planked Salmon
Brown Sugar and Smoked Paprika Planked Salmon
Dijon and Brown Sugar Planked Salmon
Top Sirloin of Beef with Herb and Garlic Jus
Nova Scotian Haddock and Salmon, Garlic Herb Butter and Lobster Cream
Roasted Turkey Breast with Sage Gravy, Apricot Stuffing
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 Jus
Chicken Korma, Fragrant Almond Curry with Basmati Rice
Citrus Herb Marinated Chicken Breasts with Roasted Garlic Jus
Haddock Fillet with Parmesan and Herb Crust, Smoky Tomato Cream
Mushroom Ravioli with Cremini and Wild Mushroom Cream
Grilled Polenta with Parmesan Gratin, Roasted Tomatoes, Pesto Cream

Buffet Dinners continued...

Entrées Continued:

Beef Striploin with House Green Peppercorn Sauce (\$8 surcharge)

All buffets include a Seasonal Vegetable Selection and your choice of:

Brown Butter Duchess Potatoes

or

Roasted Baby Potatoes with
Lemon and Rosemary

or

Parmesan Scalloped Potatoes

Sweet Conclusions

(an assortment will be provided)

Dark Chocolate Fruit and Nut Bark

Bread and Butter Pudding with Salted Caramel

Dry Cranberry and Almond Butter Tarts

White Chocolate and Lime Cheesecake

Chocolate Mousse "Shots"

Freshly Brewed Coffee & Tea

(minimum 50 guests)

Additional Entrées, add \$8 Per Person

Barbeque

Big Cookout

Steamed Mussels

Freshly Baked Breads and Rolls

Vine Tomatoes and Fresh Mozzarella with Pesto Vinaigrette (V/GF)

Mexican "Street Corn" Salad with Feta Lime and Cilantro

Baked Potatoes with Sour Cream and Chives

or

Baby Potato Salad Pesto Mayo and Parmesan

Choose two from:

Chicken Breasts with Jamaican Jerk Rub

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

12 hr. Slow Roasted BBQ Brisket

Tiger Shrimp Skewers

8 oz. Striploin Steaks (\$2.50 surcharge per person)

Back Ribs with Chipotle BBQ Sauce

Dessert

Seasonal Fruit Crisp

Bread and Butter Pudding with Salted Caramel

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

\$7.00 surcharge/person
(minimum 40 guests)

Additions to your BBQ

Fresh Sliced Fruit - Seasonal Selection sufficient for 20 guests

\$45

Lobster Dinner



Let us prepare fresh Nova Scotian lobster with all the traditional accompaniments. This meal is a Maritime staple whether you are a “come from away” or local.

Our Family Style Feast will begin...

Sharing Bowls of...

Baby Potato Salad with Pesto and Parmesan

“Street Corn” Salad with Feta and Lime

Freshly Baked Breads and Butter

Each Guest will receive steamed “close to home” mussels

Followed by steamed lobsters for each person, cracked and split, served with melted butter and lemon

Each guest will be provided with a lobster bib, cracker and pick for some serious excavation. Finger bowls are there for after dinner clean-up.

Dessert will be buffet style

Bread and Butter Pudding with Salted Caramel

Dark Chocolate Fruit and Nut Bark

Seasonal Fruit Crisp

1.25 lb. Lobster per guest \$12 surcharge

1.5 lb. Lobster per guest \$18 surcharge

*please note lobster pricing is subject to change and is guaranteed up to 1 month prior to the event

For Guests not choosing to have lobster, alternatives can be purchased

10 oz. Striploin Steak \$10 surcharge

Roasted Salmon Fillet \$6 surcharge

one selection per group please

Make it Surf & Turf

8oz Grilled Beef Tenderloin with red wine reduction for each guest, plus platters of 1/2 lobsters (one half per guest)

\$30 per person surcharge

Additional lobster can be purchased at current market price

minimum 12 guests

Prices are subject to 16% gratuity + 15% HST

Packaged Receptions



Would you like to begin your event with a Stand Up reception in lieu of a formal dinner? We have made it easy for you with the following packaged receptions which include both passed hors d'oeuvres and platters for your guests to enjoy. The Following presentations are available for groups of 50 or larger

Drift Wood

Crisp Vegetable Cruautés

with Cucumber Wasabi Dip

Gourmet Cheese Board

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

Antipasto Platter

Assorted Salami, Roasted Artichoke Hearts, Balsamic
Mushrooms, Cheese Selection, Tomato with Fresh Mozzarella,
Grilled Peppers, 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 Pot Stickers with Sweet & Spicy Dip

Vegetarian Samosas with Lime-Mango Chutney (V)

Choose 1 of:

Chicken Wings, with Chipotle Maple BBQ and Blue Cheese Dip

or

Cheeseburger Sliders with House Sauce

or

Personal Fish and Chips with Tartar Sauce

(minimum 50 guests)

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 Toasted Nuts

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon, Crisp Baguettes

Sliced Seasonal Fruit with Vanilla Greek Yogurt Dip

Atlantic Canadian Artisanal 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 Seasonal Pots du Crème

Freshly Brewed Coffee & Tea

\$7.50 surcharge/person

(minimum 50 guests)

Prices are subject to 16% gratuity + 15% HST

Enhancements



Beyond what's included in your package, you may wish to add some additional items to round out your group's experience. The following pages detail additional food and beverage items and a la carte pricing.

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A la Carte Breakfast and Snacks

From the Baker's Oven

Freshly Baked Muffins	\$27/dz
Freshly Baked Mini Croissants	\$21/dz
Freshly Baked Mini Danish	\$21/dz
Miniature Belgian Chocolate Banana Loaves	\$36 dz
Gourmet Chocolate Danish	\$38/dz
Orange and Cranberry Sweet Bread Slices	\$18/dz
Morning Glory Sweet Bread Slices	\$18/dz
Freshly Baked Cookies	\$22/dz
Oven Fresh Multigrain Croissants	\$38/dz
Freshly Baked Old School Cinnamon Sugar Donuts	\$24/dz

Breaks and Snacks

Seasonal Fresh Whole Fruit	\$2/piece
Sliced Fresh Fruit with Vanilla Yogurt	
10 guests \$55	
20 guests \$95	
Crisp Vegetable Crudités with Cucumber Wasabi Dip	
10 guests \$42	
20 guests \$79	
Domestic Cheese Selection with Water Crackers and Olives	
10 guests \$80	
20 guests \$150	
Fresh Fruit Kebabs	\$38/dz
Kashi Granola Bars	\$2/piece
Banana, Mango, Orange and Yogurt Smoothies	\$18 / L
Oxford Blueberry, Cranberry, Banana and Yogurt Smoothies	\$18 / L
Hummus with Veggie Sticks and House-Made Tortillas	
10 guests \$38	
20 guests \$55	
Crisp Tortillas with Hand Cut Pico de Gallo Salsa and Guacamole	
10 guests \$49	
20 guests \$80	
Individual Yogurt	\$2.75 ea.

Beverages

Mother Parker's Coffee and Higgins and Burke Teas	\$3.25/person
Individual Dole Fruit Juices	\$4
Individual Sodas	\$3
Aquafina	\$3
Perrier or Eska Sparkling Water	\$3.50

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 \$210 for 30 Guests \$300 for 50 Guests

J Willy Krauch Artisanal 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
\$115 per 15 lbs. Sufficient for 20 Guests. Additional Mussels \$30 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 Vanilla Yogurt Dip
\$55 for 10 Guests \$95 for 20 Guests

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon and Crisp Baguette
\$75 Sufficient for 20 Guests

Hummus with Olive Oil

Toasted Baguette
\$65 Sufficient for 20 Guests

Antipasto Platter

Assorted Dry Cured Salamis, Roasted Artichokes, Balsamic Marinated Mushrooms, Cheese Selection, Tomato with Fresh Mozzarella, Grilled Peppers, 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 (approx. 6 pc per guest)

A Selection of "Petite" Sandwiches

Egg and Chive Salad, Chicken and Dried Cranberry Salad on Baby Brioche
\$100 for 50 Pieces

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

Crispy "Naked" Wings with Blue Cheese and Chipotle BBQ Dips, Crisp Carrot Sticks. Sufficient for 20 Guests (approx. 5 pieces per guest)
\$180

Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts, Seasonal Pots du Crème
\$38 dz minimum 3 dozen

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 Pot Stickers with Sweet and Spicy Dip
Curried Chicken, Apple and Raisin on Baguette Crisps
Oven Dried Grape Tomatoes with Ricotta on Baguette Crisps (V)
\$26 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)
\$30 per Dozen
(minimum 3 dozen per item)

Bacon Wrapped Digby Scallops
Panko Crusted Scallops with Wasabi Cream
Freshly Shucked Local Oysters (min 8 dz)
Grilled Brie Fingers with Red Onion Jam
\$36 per Dozen
(minimum 3 dozen per item)

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

Chef Attended Stations ...to add to your reception



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

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

Combo #4

Vegetarian Fried Rice, Crispy Flash Fried Chicken Tossed with Sweet and Spicy Ginger Sauce, Egg Rolls

\$8 per guest

Chicken Wings

Crispy "Naked" Wings with Blue Cheese and Chipotle BBQ Dips

Carrot Sticks

\$350 (sufficient for 50 guests, based on 4 pc per guest)

Please Refer to our "Trays and Platters" Menu for additional add-ons to your late night selections

Served up to 11:00pm

minimum 50 People

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 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 - \$5.43

Wines by the glass - \$7.17 - \$13.04

Domestic beer - \$5.43

Imported beer - \$6.09 to \$9.13

Coolers - \$6.50

Bottles of wine, sparkling wine and champagne - \$35.00 to \$330.00

Cocktails - \$5.65 to \$13.04

Premium selection from our back bar - \$5.65 to \$17.61

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 HST and 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 continued...

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 Plastic ware or Glassware: \$6.00 per dozen
Disposable Plastic ware: \$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 \$25.00 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 or dispenser.

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.