

Wedding Menus



June 1, 2022
Pricing subject to change without notice

Plated Dinners



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

You may offer a choice of entrée only to your guests. Conditions apply; please ask your coordinator for more details.

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 4th Course \$5

...Middles...

- Roasted Atlantic Salmon
With Brown Sugar and Smoked Paprika Crust, Ancho Beurre Blanc (GF)
\$49
- Grilled Salmon
With Sherry-Thyme and Bacon Cream, Crispy Onions
\$49
- Atlantic Salmon Spiral with Digby Scallop, Lobster Cognac Cream (GF)
\$50
- Roasted Chicken Supreme
Balsamic-Marmalade Reduction (GF)
\$49

Prices are subject to 18% taxable service charge and subject to change

Plated Dinners continued...

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

\$49

Grilled Center Cut Beef Tenderloin with Red Wine
Reduction and Crispy Fried Onions

\$55

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

\$49

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

\$49

Stuffed Chicken with Wild Mushroom and Havarti
Fire Roasted Garlic Jus

\$49

Center Cut Beef Tenderloin, Peppercorn Crusted
Green Peppercorn Sauce

\$55

Pan Fried Polenta

Grana Padano, Oven Dried Tomato, Roasted Cauliflower, Pesto Cream

\$42

Roasted Mushroom Ravioli

Cremini Mushroom and Onion Ragu, Pesto Cream, Broccolini

\$42

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)

Prices are subject to 18% taxable service
charge and subject to change

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

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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

\$52/person

(minimum 50 guests)

Additional Entrées, add \$7 Per Person

Prices are subject to 18% taxable service charge and subject to change

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

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

\$52/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 \$59
1.5 lb. Lobster per guest \$74

*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 \$48
Roasted Salmon Fillet \$42
One selection per group please

Make it Surf & Turf

7oz Grilled Beef Tenderloin with red wine reduction for each guest, plus platters of 1/2 lobsters (one half per guest)
\$85 per person
Additional lobster can be purchased at current market price

minimum 12 guests

Prices are subject to 18% taxable service charge and subject to change

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; one choice only for all children please. *Available for plated functions only.* Children will be served with the appetizer course. For buffets, a child's price is listed below.

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

\$15 per child *plated functions only

Children's Buffet Rate:

\$18 per child

For Children 12 & Under

Prices are subject to 18% taxable service charge and subject to change

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
\$125 per 15 lbs. Sufficient for 20 Guests. Additional Mussels \$30 per 5 lbs.

Vegetable Crudités

with Cucumber Wasabi Dip
\$85 for 20 Guests \$110 for 30 Guests \$150 for 50 Guests

Seasonal Sliced Fresh Fruit

with Vanilla Yogurt Dip
\$65 for 10 Guests \$95 for 20 Guests

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon & Crisp Baguette
\$85 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
\$240 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

Miniature Desserts

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

Passed Hors d'Oeuvres



Perfect for a little cocktail reception immediately following the ceremony! We are confident you will be pleased with our selection of hot and cold hors d'oeuvres, platters and food presentations. We are pleased to offer our recommendations for amounts based on the time of day, style of event and number of participants.

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)
\$36 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)
\$39 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
\$39 per Dozen
(minimum 3 dozen per item)

Miniature Beef
Wellington Black and
Blue Beef Sliders
\$48 per Dozen
(minimum 3 dozen per item)

**Maximum 5 selections per event*

Prices are subject to 18% taxable service charge and subject to change

Chef Attended Stations ...to add to your reception



The perfect addition to you your stand up style 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
\$360 Sufficient for 20 Guests

Cedar Planked Salmon

with House Spice Blend, Lemons and Dill Mayo
\$250 per salmon, Sufficient for 20 Guests

BBQ Pork Loin

Maple Chipotle BBQ, Soft Tortillas, Caramelized Onion, Pico de Gallo
\$235 Sufficient for 20 Guests

Top Sirloin of Beef

with Natural Jus, Freshly Baked Breads, Mustards, Horseradish Mayo, and Pickles
\$545 Sufficient for 60 Guests

Late Night Bites

Crunchin' Nacho Station

Crisp Corn Tortillas, Salsa, Sour Cream, Jalapeños, Guacamole and Shredded Cheddar on the side
\$7 per Person

The Chip Wagon

Crisp Fries, Sweet Chili Mayo, Ketchup and Gravy
\$7 per Person

Pizza Stop

Carne Pizza with Pepperoni, Sausage and Salami
Veggie Pizza with Feta
BBQ Chicken with Caramelized Onions
\$10 per Person

Served up to 11:00pm

Minimum 50 People

Prices are subject to 18% taxable service charge and subject to change

Beverage Information



To assist you in planning your wedding, 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.

Private bars are open no later than midnight.

Please note, a labour charge of \$35.00 per hour (minimum of 4 hours) will apply if net sales of \$900.00 pre-tax and gratuities per bar are not met.

Well shots - \$6

Wines by the glass - from \$8

Domestic beer - \$6

Imported beer - from \$6.50

Coolers - \$6.50

Bottles of wine, sparkling wine and champagne - \$39.00 to \$330.00

Cocktails - \$5.65 to \$13.04

Premium selection from our back bar - from \$6.50

These prices are subject to change and were accurate at the time of printing. All host bars are subject to HST and 18% taxable service fee. 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.

Beverage Information continued...

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 \$35.00 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.