

Catering Menus



A la Carte Breakfast and Snacks

From the Baker's Oven

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

Breaks and Snacks

Seasonal Fresh Whole Fruit \$3 per 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

Beverages

Freshly brewed coffee and tea selection	\$3.25 per person
Individual Dole Fruit Juices	\$4.00 each*
Individual Sodas	\$3.00 each*
Aquafina	\$3.00 each*
Perrier or Eska Sparkling Water	\$3.50 each*

*charged on consumption

A taxable 18% service charge and HST will be applied to all food and beverage.
Menus, menu items, pricing and other details are subject to change.

Nutrition Breaks

All minimum 10 guests

Beach Break

Sliced Fresh Fruit
Oatmeal Raisin Cookies
Freshly Brewed Coffee & Tea
\$10/person

Cookie Monster

Freshly Baked Cookies Freshly
Brewed Coffee & Tea
\$6.00/person

Muffin Monster

Freshly Baked Muffins
Coffee and Tea
\$7.00/person

Loch Ness Monster

Freshly Baked Cranberry White Chocolate Scones
Freshly Brewed Coffee & Tea
\$7.50/person

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Nutrition Breaks

Copenhagen Monster

All Butter Gourmet Danish (get it?)
Freshly Brewed Tea and Coffee
\$8.00/person

Fit Break

Sliced Fresh Fruit
Morning Glory Muffins
Bottled Water
Freshly Brewed Coffee & Tea
\$12.00/person

Sweet and Salty

Personal Size Potato Chips
House Made Dark Chocolate, Fruit and Nut Bark
Chilled Sodas and Bottled Water
\$10.00/person

Surfer Dude

Chillin' Crisp Veggies and Hummus
Gnarly Hand Cut Corn Tortillas with Pico de Gallo
and Guacamole
Bottled Water
\$12.00/person

Nutrition Breaks ~ Build-a-Break

Start with Freshly Brewed Coffee Teas

Choose one:

Bottled Water
Sparkling Water
Selected Dole Juices

Choose one:

Freshly Baked Cookies
Double Chocolate Banana Loaf Slices
Double Chocolate Brownies
Miniature Danish
Miniature Butter Croissants
Morning Glory Muffins
Hand Cut Chipotle Spiced Corn Tortilla Chips with Hummus
Old School Oven Fresh Cinnamon Sugar Donuts

Choose one:

Whole Fresh Fruit
Seasonal Sliced Fruit
Crisp Veggies with Cucumber Wasabi Dip
Assorted Yogurts

\$14.00/person
(minimum 10 guests)

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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.

Continental Buffet

Assortment of Freshly Baked Muffins, Fresh Seasonal Fruit, Selected Cheeses, Yogurt, Chilled Fresh Orange Juice, Freshly Brewed Coffee & Tea
\$15/person (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
\$24/person (minimum 40 guests)

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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

\$27.00 per person
(minimum 10 guests)

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Create Your Own Working Lunch

Choose a Soup:

Smoky Tomato Bisque (V & GF)
Mushroom-Tarragon Cream
Thai Chicken & 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

\$32 per person

(minimum 20 guests)

**add \$12 per person for a second entrée*

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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

\$25 per person

(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

\$25 per person

(minimum 20 guests)

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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

\$25 per person
(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

\$25 per person
(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

\$23 per person (minimum 20 guests)

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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

\$25 per person

(minimum 10 guests)

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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, Thinly Sliced Apple, Swiss Cheese,
Mango Mayo

Freshly Baked Cookies

Personal Sized Potato Chips

\$20

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

\$20

Special diet accommodations or vegetarian sandwiches are available upon request.

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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.

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)

The Wedge Salad, Iceberg, Black Pepper Bacon, Hardboiled Egg, Blue Cheese Vinaigrette, Grape Tomato

Caesar Salad with House-Made Roasted Garlic Dressing, Grana Padano, Bacon and Olive Oil Grilled Baguette

Smoky Tomato Bisque (V/GF)

Roasted Mushroom Ravioli with Wild Mushroom Cream, Caramelized Onion and Crumbled Blue Cheese

Toasted Butternut Squash Soup with Acadian Maple Cream (V/GF)

Artisan Greens with Feta, Apricot, Plum Vinegar and Toasted Walnuts (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...

Roasted Sustainable Blue Atlantic Salmon
With Brown Sugar and Tarragon Beurre Blanc (GF)
\$60

Grilled Sustainable Blue Salmon
With Sherry-Thyme and Bacon Cream, Crispy Onions
\$60

Roasted Chicken Supreme
Vermouth Jus (GF)
\$57

A taxable 18% service charge and HST will be applied to all food and beverage. Menus, menu items, pricing and other details are subject to change.

Plated Dinners continued...

Stuffed Chicken with Wild Mushroom and Havarti
Fire Roasted Garlic Jus
\$57

Grilled Center Cut Beef Tenderloin with Red Wine
Reduction and Crispy Fried Onions
\$75

Center Cut Beef Tenderloin, Peppercorn Crusted
Green Peppercorn Sauce
\$75

Roast Turkey Breast, Apricot and Dried Fruit
Stuffing, Cabernet Cranberry, Savoury Gravy
\$49

Pan Fried Polenta
Grana Padano, Oven Dried Tomato, Roasted Cauliflower, Pesto Cream
\$45

Roasted Mushroom Ravioli
Cremini Mushroom and Onion Ragu, Pesto Cream, Broccolini
\$47

Entrées include seasonal vegetables and your choice of
Gratin Potato, Parmesan Duchesse, or Buttermilk Mashed Potatoes

...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)

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

A taxable 18% service charge and HST will be applied to all food and beverage.
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Buffet Dinners

All Buffets Include:

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

Select Three 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)
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)
Curried Chicken Pasta Salad with Red and Green Onion and Chili Vinaigrette
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 (GF)
Brown Sugar and Smoked Paprika Planked Salmon (GF)
Dijon and Brown Sugar Planked Salmon (GF)
Nova Scotian Haddock and Salmon, Garlic Herb Butter and Lobster Cream
Roasted Turkey Breast with Sage Gravy, Traditional Stuffing
Pork Loin with Lemon Dijon Marinade, Grain Mustard Jus (GF)
Roasted Beef Brisket with Chipotle BBQ Glaze
Braised Beef with Mushroom, Smoked Bacon, Red Wine
Chicken Korma, Fragrant Almond Curry with Basmati Rice (GF)

Buffet Dinners continued...

Entrées Continued:

Herb Marinated Chicken Breasts with Roasted Garlic Jus (GF)
Haddock Meuniere with Brown Butter, Capers and Lemon (GF)
Mushroom Ravioli with Cremini and Wild Mushroom Cream (V)
Crispy Polenta with Parmesan Gratin, Roasted Tomatoes, Pesto (V)
Beef Striploin with House Green Peppercorn Sauce (\$10 per person surcharge)
Prime Rib of Beef with Roasted Garlic Jus (GF) (\$10 per person surcharge)

All buffets include a Seasonal Vegetable Selection and your choice of Potato: Buttermilk Mashed Potatoes, Roasted Baby Potatoes with Dried and Fresh Herbs, or Scalloped Potatoes

Sweet Conclusions

(an assortment will be provided)

Dark Chocolate Fruit and Nut Bark
Bread and Butter Pudding with Salted Caramel
Butter Tarts
Latte Mousse
White Chocolate and Caramel

Freshly Brewed Coffee & Tea

\$58/person

(minimum 50 guests)

Additional Entrées, add \$15 Per Person

Additional Appetizer, add \$7 Per Person

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

\$15/child (12 and under only)

*plated functions only.

For buffet functions, a buffet rate of \$18 is available for children under 12.

Trays & Platters

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers, Olives and Toasted Nuts
\$180 for 20 Guests \$270 for 30 Guests \$450 for 50 Guests

J Willy Krauch Artisanal Smoked Salmon

with Pickled Red Onion, Lime and Toasted Baguette
\$175 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 \$40 per 5 lbs.

Vegetable Crudités

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

Seasonal Sliced Fresh Fruit

with Vanilla Yogurt Dip
\$72 for 10 Guests \$125 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 Cured Meats, Roasted Artichokes, Cheese Selection, Tomato with Fresh Mozzarella, Grilled Peppers, Olive Oil Baguette and Olives
\$270 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)

Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts, Seasonal Pots du Crème
\$42 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)

Bang Bang Shrimp Tacos
Sweet and Spicy Glazed Meatballs
Crispy Pot Stickers with Sweet and Spicy Dip
Curried Chicken, Apple and Raisin on Baguette Crisps
Beet Tartare, Corrot Mousse, Served on Corn Chip (V)
\$45 per Dozen
(minimum 3 dozen per item)

Tomato & Fresh Mozzarella Skewers with Pesto (V-GF)
Salmon Poke on Wonton Crisp (GF)
Edamame Dumplings with Poke Dipping sauce (V)
Tenderloin Beef Tartare on Crostini
\$52 per Dozen
(minimum 3 dozen per item)

Bacon Wrapped Digby Scallops
Panko Crusted Scallops with Wasabi Cream
Freshly Shucked Local Oysters (min 8 dozen)
Miniature Beef Wellington
Black and Blue Beef Sliders
\$60 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

Carved Striploin of Beef

Hardwood Smoked and Presented with Maple Chipotle BBQ Sauce, Mustard, Horseradish and Freshly Baked Breads

\$450 Sufficient for 20 Guests

Cedar Planked Salmon

with House Spice Blend, Lemons and Dill Mayo

\$250 per salmon, Sufficient for 15 Guests

BBQ Pork Loin

Maple Chipotle BBQ, Soft Tortillas, Caramelized Onion, Pico de Gallo

\$235 Sufficient for 20 Guests

Prime Rib of Beef

with Natural Jus, Freshly Baked Breads, Mustards, and Horseradish

\$545 Sufficient for 30 Guests

Late Night Bites

Crunchin' NachoStation

Crisp Corn Tortillas, Salsa, Sour Cream, Jalapeños, Guacamole and Shredded Cheddar on the side

\$9 per Person

The Chip Wagon

Crisp Fries, Sweet Chili Mayo, Ketchup and Gravy

\$9 per Person

Pizza Stop

Carne Pizza with Pepperoni, Sausage and

Salami Veggie Pizza with Feta

BBQ Chicken with Caramelized Onions

\$10 per Person

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

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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 \$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 - \$6.00

Wines by the glass – from \$8.00

Domestic beer - \$6.00

Imported beer - \$6.50

Coolers - \$6.50

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

Cocktails – from \$6.50 (only available in the Lounge)

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 18% taxable service fee and HST. 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.

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: \$3.00 each

Bottles of Juice: \$4.00 each

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

Ice: \$10.00 per cooler (includes use of cooler for beverages)

If a "set up" is required: \$35.00 / hour, minimum 4 hours

Baskets of Pretzels or Potato Chips: \$10.00

Bartenders are available at \$35.00 per hour with advance notice

Punch

Non-Alcoholic \$20.00 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.