

GREAT DAY MENUS

White Point Beach Resort

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BREAKFAST MENU

Plated and Buffet Breakfast Options

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:

PLATED BREAKFAST

Maximum 50 guests | Includes Coffee and Tea

Not available at Lakeside Lodge

Classic Breakfast

Two eggs any style, home fries, fresh fruit, choice of bacon or sausage

Traditional Benedict

Two soft poached eggs on a toasted English muffin with house-made hollandaise sauce.

Served with home fries and fresh fruit

Fruit Parfait

Fresh berries, vanilla yogurt and house-made Granola



NS Lobster Benedict | \$6 surcharge per person

Torn lobster meat, arugula, soft poached eggs on a toasted English muffin, topped with bearnaise and served with fresh fruit and home fries

Featured Quiche | \$6 surcharge per person

Prepared daily on house-made flakey crust.

Served with home fries and fresh fruit



Lox | \$6 surcharge per person

Toasted bagel with dill cream cheese, arugula, cold smoked Atlantic salmon, capers, red onion and tomato. Served with fresh fruit

V – Vegan, GF – Gluten-free, DF – Dairy-free

A taxable service charge of 18% will be applied to all Food and Beverages.

Menus, menu items, pricing and other details are subject to change.

White Point Beach Resort, Nova Scotia, Canada

BREAKFAST BUFFET

LIGHT BREAKFAST

Minimum 20 guests

Coffee and Tea

Assorted Muffins, Scones and Pastries

Fresh Fruit and Yogurt

House-made Power Bars (*made with Hell Bay spent grains, nuts, seeds and dried fruit*)

Seasonal Fruit Smoothie

HOT BREAKFAST

Minimum 50 guests | \$4 surcharge per person

Coffee and Tea

Scrambled Eggs

Smoked Bacon

Breakfast Sausage

Home Fries

Fresh Fruit

Assorted Pastries

Select One:

French Toast

Pancakes



ADDITIONS

House-made Quiche (Florentine, Ham and Cheese, Seafood) - **\$4 per person**

Frittata (Ham and Cheese, Vegetable or Seafood) - **\$3 per person**

Benedict (Classic, Smoked Salmon or Lobster) - **\$5 per person**

Corned Beef Hash - **\$2 per person**

Vegetarian Hash - **\$2 per person**

Seasonal Fruit Smoothie Bar - **\$4 per person**

Omelet Bar – Chef Attended - **\$7 per person**

Carved Ham – Chef Attended - **\$9 per person**

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White Point Beach Resort, Nova Scotia, Canada

BREAKOUTS

NUTRITION BREAKS

All breaks include freshly brewed coffee, tea and two choices from the following:

House-made Power Bars (*made with Hell Bay spent grains, nuts, seeds and dried fruit*)

Seasonal Fruit Smoothie

Assorted Muffins

Cinnamon and Sugar Donuts

Assorted Pastries

Assorted Scones

Assorted Cookies

Assorted Sweet Bites

Fresh Sliced or Whole Fruit

Fresh Vegetables and Dip

Pico De Gallo and Corn Tortilla

Hummus with Pita and Breads

Cheese and Crackers

Cured Meats

Breads and Oils



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White Point Beach Resort, Nova Scotia, Canada

THEMED BREAKS

Alternatively, feel free to choose from one of our themed breaks.

Minimum 10 guests | \$4 surcharge per person

All themed breaks include coffee and tea

Power Break

Seasonal Fruit Smoothie

Selection of Muffins

House-made Granola Bars



Fit Break

Seasonal Sliced Fruit

Selection of Muffins

Bottled Water



Sweet and Salty

House-made Cookies

Potato Chips

Chilled Sodas and Bottled Water



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White Point Beach Resort, Nova Scotia, Canada



LUNCH MENU

Plated and Working Lunch Options

Plated Lunch

Number of guests: 20–100 | \$6 surcharge per person

STARTER

Seasonal Green Salad
Or
Chef's Soup Selection

MAIN COURSE

Herb-crusted Chicken Breast on Ginger Basmati
Or
Lemon Caper Haddock on Basmati
Or
Bangkok Noodle Bowl

Dessert

Family-style Sweets Platter

Coffee and Tea



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White Point Beach Resort, Nova Scotia, Canada

Soup and Sandwich Working Lunch

Minimum 12 guests

SOUP (Select One)

Tomato Bisque (V/GF)
Mushroom Tarragon Cream
Tomato Basil (V/GF)
Roasted Autumn Squash (V/GF)
Thai Chicken (GF)
Seafood Chowder (add \$3 per person)
Lobster Bisque (add \$3 per person)

SALAD (Select One)

Classic Caesar
Rustic Greek
Seasonal Greens (GF)
Torn Kale (V/GF/ DF)
Chilled Orzo



SANDWICHES (Select Three) (GF / DF / Vegan options available)

Ham and Swiss on Toasted Croissant
Grilled Vegetable on Focaccia
Chicken Salad on Baguette
Grilled Chicken on Kaiser
Shaved Beef on Sourdough
Egg Salad on Toasted Croissant

Includes coffee, tea, assorted cookies and tarts



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White Point Beach Resort, Nova Scotia, Canada

Create Your Own Working Lunch

Minimum 20 guests

*Add \$12 per person for additional entrées

SOUP (Select One)

Tomato Bisque (V/GF)

Mushroom Tarragon Cream

Tomato Basil (V/GF)

Roasted Autumn Squash (V/GF)

Thai Chicken (GF)

Seafood Chowder (Add \$3 per person)

Lobster Bisque (Add \$3 per person)



SALAD (Select One)

Classic Caesar

Rustic Greek

Seasonal Greens (GF)

Torn Kale (V/GF/DF)

Chilled Orzo



ENTRÉE (Select One)

Lasagna with Ricotta and Parmesan

Smoked Chicken Alfredo with Broccoli and Parmesan

Crusted Haddock with Lemon Rice

Maple Curry Chicken and Coconut Basmati (GF/DF)

Sausage Penne with Blistered Tomatoes in Rose Sauce

Ratatouille Bake with Balsamic Drizzle (V/GF)

Bangkok Noodles with Garden Vegetables (V/GF)



Includes coffee, tea and assorted cookies and tarts

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White Point Beach Resort, Nova Scotia, Canada

Boxed Lunch / Picnic

Minimum 12 guests

SANDWICH (Select up to 3 styles)

Ham and Swiss

BBQ Chicken

Shaved Brisket

Smoked Salmon

Lobster Salad

Egg Salad

Vegetarian



SIDE (Select up to 2 styles)

Fresh Fruit Cup

House-made Power Bars

(made with Hell Bay spent grains, nuts, seeds and dried fruit)

Two Fresh-baked Cookies

House Salad

Personal Size Chips



ADDITIONS

Assorted Cheese and Breads - **\$6 per person**

Cured Meat Taster - **\$8 per person**

Breads and Oils - **\$3 per person**

Tabouleh - **\$4 per person**

Chilled Orzo Salad - **\$4 per person**

Potato Salad - **\$4 per person**



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White Point Beach Resort, Nova Scotia, Canada



HORS D'OEUVRES

Canapés, Trays and Platters

Passed Canapés

Minimum 3 dozen per item

Roasted Beets, Goat's Cheese, Crostini
BBQ Chicken Stuffed Mushrooms (GF)
Beet Tartar on Corn Tortilla (V/GF)
Marinated Tomato and Bocconcini Skewers (GF)
Smoked Salmon and Spinach Pinwheels
Sweet and Spicy Meatballs (DF)
\$48 per dozen

Shaved Beef Brisket Sliders (DF)
Bacon-wrapped Scallops (GF/DF)
Shrimp Tacos with Bang Bang Sauce
Tuna Poke, Crisp Wonton, Smashed Avocado (DF)
Lobster and Provolone Tarts
Skewered Chocolate Taster
\$60 per dozen



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White Point Beach Resort, Nova Scotia, Canada

Trays and Platters

Minimum 20 guests

Cheese Board | \$9 per person

Local and international cheeses with pickled vegetables, nuts and fruit garnish.
Served with assorted breads and crackers

Beef Carpaccio | \$10 per person

Shaved Atlantic AAA beef, grana Padano, arugula, cracked peppercorns

Cold Smoked Salmon | \$10 per person

Cured and cold smoked Atlantic Salmon, fried capers, pickled red onion and arugula. Served with assorted breads

Nova Scotia Mussels | \$7 per person

Fresh local mussels, white wine and garlic

Fresh Fruit Tray | \$6 per person

Fresh Vegetables and Dip | \$5 per person

Pico De Gallo and Corn Tortilla | \$6 per person

Hummus with Pita and Breads | \$6 per person

Cured Meats Taster | \$12 per person

Featured Charcuterie Board | \$10 per person

Breads and Oils | \$3 per person



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White Point Beach Resort, Nova Scotia, Canada



DINNER MENU

Plated and Buffet Dinner Options

Plated Dinners

Your package includes a choice of either Appetizer and Entrée OR Entrée and Dessert. Extra courses may be added for an additional \$10. All Plated Dinners include a Chef inspired Amuse Bouche, freshly baked breads and creamery butter, coffee and tea

APPETIZER (Select One)

*Dietary alternates at the Chef's discretion

French Onion Soup – a blend of onions and rich beef broth, topped with parmesan and a grilled baguette

Mushroom Velouté – silky cream, forest mushrooms, and tarragon with a touch of brandy (GF)

Roasted Squash Soup – Acadian maple (V/GF/DF)

Chef's Seasonal Selection Soup

Caesar Salad – house-made roasted garlic dressing, grana Padano, bacon and olive oil grilled baguette

Caprese Salad – tomatoes, bocconcini, balsamic glaze, basil, olive oil (GF)

Heritage Green Salad – herbed goat's cheese, candied pecans, shaved red onion, and beet chips in a maple balsamic vinaigrette (GF/DF)

Greek Salad – torn romaine hearts, tomato, cucumber, feta, kalamata olives, tossed in a shallot and fine herb vinaigrette (GF)

Torn Kale Salad – tender kale leaves, sultana raisins, sliced almonds, shaved onion, and toasted quinoa in mango vinegar (V/GF/DF)

Chilled Orzo Salad – peppercorn salami, sundried tomato, red onion, feta cheese



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White Point Beach Resort, Nova Scotia, Canada

Plated Dinners *continued*

ENTRÉES (Select up to Three)

*When offering a choice of entrée to your guests, totals need to be provided in advance, and you will need to provide marked place cards for service.

Dietary alternates at the Chef's discretion

Pan Fried Polenta

Grana Padano, oven-dried tomato, roasted cauliflower, pesto cream, broccolini

Roasted Mushroom Ravioli

cremini mushroom and onion ragu, pesto cream, broccolini

Ratatouille (V/GF/DF)

eggplant, zucchini, onions, tomatoes

Roasted Chicken Supreme (GF)

wild mushroom and vermouth jus

Chicken Cordon Bleu

stuffed with Swiss and ham, maple cream

Roasted Sustainable Blue Atlantic Salmon (GF)

with classic beurre blanc

Grilled Sustainable Blue Atlantic Salmon

sherry-thyme and bacon cream, crispy onions

Maple-Planked Atlantic Salmon (GF/DF)

Sustainable Blue Atlantic salmon, cedar planked with maple glaze

Halibut (GF) white wine velouté

Veal Cutlet mushroom and cream Zurich sauce

Grilled Beef Tenderloin | \$10 surcharge per person

red wine reduction

Peppercorn Crusted Beef Tenderloin | \$10 surcharge per person

with brandy spiked demi glaze

Herb Crusted Rack of Lamb (DF) | \$10 surcharge per person

crusted with pistachios, garlic, rosemary and Dijon, red wine jus



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White Point Beach Resort, Nova Scotia, Canada

Plated Dinners *continued*

SIDES

*Select one starch and one vegetable for all entrées except vegetarian entrées.
Dietary alternates at the Chef's discretion

Starches (Select One)

Smashed Potatoes (GF)
Scalloped Potatoes
Whipped Garlic Mashed Potatoes
Roasted Baby Potato (GF)
Fondant Potato (V/GF/DF)
Duchess Potato (GF)
Rice Pilaf (GF)
Coconut Basmati (V/GF/DF)
Wild Rice Blend (V/GF/DF)

Vegetables (Select One)*

Maple Root Vegetable Medley
Roasted Butternut Squash
Charred Cauliflower
Blistered Vine Tomato
Buttered Asparagus
Grilled Zucchini
Grilled Broccolini
Beans Almondine
Bacon Brussels Sprouts
Chef's Seasonal Selection

**Selection may be accompanied by an additional Chef's choice*



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White Point Beach Resort, Nova Scotia, Canada

Plated Dinners *continued*

DESSERTS (Select One)

*Dietary alternates at the Chef's discretion

La Bete Noir (GF)

Belgium chocolate torte, raspberry coulis, chocolate sauce and fresh cream

Apple Strudel

Local apples, cinnamon and raisins in a flakey pastry with macintosh caramel sauce and cream

Sticky Toffee Pudding

Moist date cake, toffee sauce, fresh cream and berries

Sour Lemon Pie

Freshly squeezed lemon, Meyer lemon coulis with candied lemon and sweetened cream

Crème Brûlée (GF)

Chef's featured seasonal flavour

Dark Chocolate Vegan Decadence Torte (GF, Vegan)

Cherry gel and fresh berries



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White Point Beach Resort, Nova Scotia, Canada

Buffet Dinner

Minimum 50 and Maximum 170 guests

Additional Appetizer | \$7 per person.

Additional Entrées | \$15 per person.

All Buffets Include:

- Freshly baked breads and rolls
- Chef's soup of the season
- Steamed local mussels
- Dessert selection
- Coffee and tea

APPETIZERS (Select Three):

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)

Pasta Salad with roasted artichokes, sundried tomato, flat-leaf parsley, olives

Greek Salad, olive oil vinaigrette, crumbled feta (GF)

Curried Chicken Pasta Salad with red and green onion and chilli vinaigrette

Baby Potato Salad with pesto mayo, green onion, parmesan

Teriyaki Green Beans with sesame, chillies 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

Selected Dry Cured Salami with gherkins and pickled onions



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White Point Beach Resort, Nova Scotia, Canada

Buffet Dinner *continued*

ENTRÉES (Select Two):

Traditional Cedar Planked Salmon (GF)

Dijon and Brown Sugar-planked Salmon (GF)

Roasted Turkey Breast with sage gravy, traditional stuffing

Pork Loin in a 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)

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 surcharge per person)

Prime Rib of Beef with roasted garlic jus (GF) (\$10 surcharge per person)

Buffets include seasonal vegetables and your choice of starch:

Select One:

Smashed Potatoes (GF)

Scalloped Potatoes

Whipped Garlic Mashed Potatoes

Roasted Baby Potato (GF)

Fondant Potato (V/GF/DF)

Duchess Potato (GF)

Rice Pilaf (GF)

Coconut Basmati (V/GF/DF)

Wild Rice Blend (V/GF/DF)



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White Point Beach Resort, Nova Scotia, Canada

BBQ MENU

Minimum 40 guests

The BBQ includes:

- Nova Scotia Mussels in white wine and garlic
- Freshly baked assortment of breads and rolls

SALAD (Select One)

Mexican “Street Corn” Salad

Vine Tomatoes, Bocconcini and Balsamic
Charred Cauliflower Salad



SIDES (Select One)

Baked Potato with Sour Cream and Chives

Baby Potato Salad

Zesty Pasta Salad



ENTRÉES (Select Two)

Marinated Portabella with Fine Herbs and Seasonal Vegetables

Cedar Planked Salmon

Marinated Chicken Skewers

Jamaican Jerk Chicken

Pork Ribs with Smokey BBQ Sauce

Dry-rubbed Beef Brisket

Pulled Pork with Chipotle BBQ Sauce

Shrimp and Scallop Skewers (\$4.00 surcharge per person)

Hand-cut 6oz Beef Striploin (\$4.00 surcharge per person)



DESSERTS (Select One)

Seasonal Fruit Crisp

Bread Pudding With Hot Caramel Sauce

S'mores Cake

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White Point Beach Resort, Nova Scotia, Canada

LOBSTER BOIL

Minimum 25

Lobster at market price

Fresh local lobster (1 ¼ - 1 ¾ pound average)

-Market Price-



The Boil includes:

- Nova Scotia Mussels in White Wine and Garlic
- Freshly Baked Assortment of Breads and Rolls
- Seasonal Salad
- Baked Potato with Sour Cream and Chives
- Seasonal Vegetables
- Chef's Seasonal Fruit Crumble

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White Point Beach Resort, Nova Scotia, Canada

LATE NIGHT BITES

Minimum 40 guests

See **Trays and Platters (Page 15)** for additional options

Nacho Station | \$9 per person

Corn tortillas, jalapeno, tomato, shredded mixed cheese, guacamole, salsa and sour cream

Pizza | \$10 per person

Meat lovers, Vegetarian or BBQ chicken

Grilled Cheese | \$9 per person

Four cheese blend melted between fresh baked bread

Lobster and Provolone Grilled Cheese | \$12 per person

Nova scotia lobster meat, melted provolone, fresh baked bread

Chicken Wings | \$10

Crispy fried chicken wings with assorted house sauces



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BEVERAGE MENU

Beer, Wines and Spirits

BEVERAGE PACKAGES

OCEAN SPRAY | \$25 per person

A glass of sparkling wine on arrival.

One 5oz glass house wine, red or white, with dinner

Sparkling water with dinner – 2 bottles per table of 10.

LAKESIDE LOUNGER | \$50 per person

A glass of sparkling wine on arrival

One 8oz glass of house wine with dinner and one top up

Sparkling or mineral water with dinner

One glass of dessert wine

MILE LONG | \$150 per person

White Point cocktails on arrival (Sangria, Old Fashioned, The Lakeside)

House wine (red and white) with dinner – Half bottle per person

Sparkling and flat water with dinner

One glass of dessert wine

Room service of choice cocktails or sparkling wine for the group hosts

Maximum of 6 cocktails. Additional beverage at listed price.



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HOST BAR PACKAGES

Unlimited based on 3-hour service

CLASSIC | \$75 per person

Classic bar rail, house wines, domestic bottle, RTD's

Barreling Tide Spirits

Non-Alcoholic Punch

House Shooters (Fireball, Tequila, Ocean Kiss)

Beer: Keiths, Budweiser, Bud Light, Coors Light and Schooner

Non-alcoholic beverages

ALL INCLUSIVE | \$140 per person

Top shelf rail, executive wines, import/domestic bottle, RTD's

J.D Shore Spirits

Non-alcoholic Punch

House Cocktails (Old Fashioned, Sangria, The Lakeside)

Beer: Corona, Stella Artois, Heineken, Guinness and a Local Craft Draught

Non-alcoholic beverages



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BAR PRICING

ALCOHOL

Domestic Beer	\$7
Ready-To-Drink (RTD)	\$8
House Wine	\$8
Imported Beer	\$9
Local Craft Beer and Cider	\$10
Local Draught	\$10
Barreling Tide Well Shots	\$6
Cocktails and Martinis	\$16

NON-ALCOHOLIC

Soft Drink	\$3
Fruit Juice	\$3
Bottled Water Sparkling	\$4
Bottled Water Mineral	\$4
Mocktails	\$8

WHITE WINE

	Bottle
Sauvignon Blanc, Footprint, South Africa	\$50
Chardonnay, Leaping Horse, California	\$62
Chardonnay, Montes Alpha, Chile	\$100
Pinot Grigio, La Delizia, Italy	\$50
Pinot Grigio, Livon, Italy	\$110

RED WINE

Malbec, Alambrado, Argentina	\$60
Cabernet Sauvignon, Leaping Horse, California	\$62
Cabernet Sauvignon, Aquinas, California	\$110
Ripassa della Valpocella, Italy	\$130
Shiraz, Nugan Third Gen, Australia	\$55
Merlot, Footprint, South Africa	\$46

SPARKLING

Grandial Blanc de Blanc Brut, France	\$50
Veuve Olivier Rose, France	\$50
Veuve Olivier, France	\$50
Veuve Clicquot Yellow Label, France	\$280

ROSÉ

Rosé, Gerard Bertrand Gris Blanc, France	\$60
Rosé, Whispering Angel, France	\$110

Terms and Conditions

To assist you in planning your food service event, this page outlines 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 the host will be charged to the Master Account, 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.

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).

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.

House Bar in a Room or Cottage

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: **\$15.00 per cooler** (includes use of cooler for beverages)

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

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 and 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.