

# WEDDING MENUS

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White Point Beach Resort

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# Hospitality Suites & In-Room Enhancements

## 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

## NUTRITION BREAKS

	Price per Dozen
House-made Power Bars (made with Hell Bay spent grains, nuts, seeds and dried fruit)	\$35
Seasonal Fruit Smoothie	\$66
Assorted Muffins	\$30
Cinnamon and Sugar Donuts	\$28
Assorted Pastries	\$28
Assorted Scones	\$28
Assorted Cookies	\$25
Assorted Sweet Bites	\$24

	Serves 10-12 guests
Fresh Fruit Tray	\$52
Fresh Vegetables and Dip	\$45
Pico De Gallo and Corn Tortilla	\$60
Hummus with Pita and Breads	\$60
International Cheese Board	\$86
Cured Meats Taster	\$104
Featured Charcuterie Board	\$96
Breads and Oils	\$24

**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**



# Hospitality Suites & In-Room Enhancements

Minimum 10 people

All themed breaks include coffee and tea

## POWER BREAK | \$18 per person

Seasonal Fruit Smoothie

Selection of Muffins

House-made Granola Bars



## Fit Break | \$12 per person

Seasonal Sliced Fruit

Selection of Muffins

Bottled Water



## Sweet and Salty | \$12 per person

House-made Cookies

Potato Chips

Chilled Sodas and Bottled Water



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# 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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# 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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# DINNER MENU

Plated and Buffet Dinners



# Plated Dinners

Prices are listed with entrées. Any of the below as an additional course \$10  
All Plated Dinners include a Chef inspired Amuse Bouche, Freshly Baked Breads and Creamery Butter, Coffee and Tea

## FIRST COURSE (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 goats' 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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# 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 \$45**

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

### **Roasted Mushroom Ravioli \$47**

cremini mushroom and onion ragu, pesto cream, broccolini

### **Ratatouille \$48 (V/GF/DF)**

eggplant, zucchini, onions, tomatoes

### **Roasted Chicken Supreme \$57 (GF)**

wild mushroom and vermouth jus

### **Chicken Cordon Bleu \$58**

stuffed with Swiss and ham, maple cream

### **Roasted Sustainable Blue Atlantic Salmon \$60 (GF)**

with classic beurre blanc

### **Grilled Sustainable Blue Atlantic Salmon \$60**

sherry-thyme and bacon cream, crispy onions

### **Maple-Planked Atlantic Salmon \$60 (GF/DF)**

Sustainable Blue Atlantic salmon, cedar planked with maple glaze

### **Halibut \$64 (GF) white wine velouté**

**Veal Cutlet \$64** mushroom and cream Zurich sauce

**Grilled Beef Tenderloin \$75** red wine reduction

**Peppercorn Crusted Beef Tenderloin \$75**

with brandy spiked demi glaze

**Herb Crusted Rack of Lamb \$75 (DF)**

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



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# Plated Dinners *continued*

## SIDES

\*Select one starch and one vegetable for all entrees 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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# 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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# Buffet Dinner

**Minimum 50 and Maximum 170 guests | \$58 per person**

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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# 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 per person Surcharge)

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

## The 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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# BBQ MENU

Minimum 40 guests | \$58 per person

## 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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# LOBSTER BOIL

Minimum 25 | \$42 per person  
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
- Chefs' Seasonal Fruit Crumble

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# LATE NIGHT BITES

## Minimum 40 guests

### 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 blends melted between fresh baked breads

### 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

### Additional Items:

Cinnamon and Sugar Donuts	\$28 per dozen
Assorted Cookies	\$25 per dozen
Assorted Sweet Bites	\$24 per dozen
Fresh Fruit Tray	\$52/10-12 guests
Fresh Vegetables and Dip	\$45/10-12 guests
Pico De Gallo and Corn Tortilla	\$60/10-12 guests
Hummus with Pita and Breads	\$60/10-12 guests
International Cheese Board	\$86/10-12 guests
Cured Meats Taster	\$104/10-12 guests
Featured Charcuterie Board	\$96/10-12 guests

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# BEVERAGE MENU

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Beer, Wines and Spirits



# WEDDING BEVERAGE PACKAGES

## FIRST KISS | \$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 LOVERS | \$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

A glass of sparkling wine to toast the bride and groom

## 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

A glass of sparkling wine to toast the bride and groom

**Room service of choice cocktails or sparkling wine for the bride and groom and parents. *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

# Beverage Information

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.