

~ *Old Orchard Inn Conference Centre & Spa* ~

Plated Dinner Selections

*Includes: **One** Appetizer, **One** Entrée, Rolls & Butter, **One** Dessert, & Coffee or Tea*

Select **ONE** Appetizer

Seasonal Green Salad

Fresh Field Greens
Complimented with an Array of Crisp Vegetables

Spinach & Raspberry Salad

With Hickory Smoked Almonds, Red Onion,
Sliced Mushrooms, Apples & Crisp Bacon
Served with a Raspberry Vinaigrette

Chilled Gazpacho

A Refreshing Spanish Chilled Soup with
Vine Ripened Tomatoes, Cucumber, Mint & Celery
Served with a Cheese Breadstick

Char-broiled Vegetables

Roasted Seasonal Vegetables Splashed with
Olive Oil, Balsamic Vinegar & Fresh Herbs

Spinach & Mandarin Salad

With Thinly Sliced Bermuda Onion,
Mandarin Oranges, Mushrooms, Mozzarella Cheese
& Boiled Egg with a Creamy Poppy Seed Dressing

Valley Vegetable Soup

Vegetable Soup made from Our Valley Harvest

*A variety of Soups
are available upon request*

Select **ONE** Of The Following Entrées

Chicken Provolone

Chicken Breast Stuffed with Smoked Cheese & Herbs
Finished with Sun-dried Tomato & Rosemary Velouté
26.95

Chicken Marsala

Sautéed Chicken Breast Served with a
Sweet Wine & Mushroom Sauce
26.95

Fire Roasted Chicken

Chicken Breast Stuffed with
Fire Roasted Vegetables
Served with a Bell Pepper Cream Sauce
26.95

Bruschetta Chicken

Oven Roasted Chicken Breast
Dusted with Basil Breadcrumbs
Served with a Garden Tomato Salsa
26.95

Roast Stuffed Annapolis Turkey

Complete with Our Savory Dressing,
Rich Brown Gravy & Cranberry Orange Tartlet
26.95

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Plated Dinner Selections *Continued...*

Pork Loin Sorfrito

Roasted Boneless Pork Loin
Accompanied by Sweet Potato Mash,
A Rainbow of Peppers & a Rich Chasseur Sauce
27.95

Annapolis Pork Loin

Pork Loin Stuffed with Apples,
Sausage & Fresh Herbs Finished with a Port Jus
27.95

Apricot Pork Loin

Tender Pork Loin Oven Roasted
With an Apricot Marmalade
27.95

Grilled Haddock

A Prime Fillet of North Atlantic Haddock
Enrobed in Fresh Breadcrumbs
Served with a choice of:
Carrot & Ginger Sauce or White Wine Sauce
27.95

Atlantic Salmon

Salmon Fillet Cured in Maple & Brandy
Oven Roasted
Served with a Martini Sauce
28.95

Poached Salmon

Poached in White Wine, Lemon & Dill
Finished with a Refreshing
Cucumber & Cilantro Salsa
28.95

Baked Salmon

Atlantic Salmon Oven Baked with a
Basil & Pesto Olive Oil
Served with a Citrus Beurre Blanc
28.95

Fundy Scallop Provençal

Simmered in a Parsley Lemon
Garlic Sauce
Served in the Shell
With Duchess Potatoes
28.95

Scallop & Shrimp Brochettes

A Duet of Brochettes with Sea Scallops,
Shrimp & Garden Vegetables
Brushed with Sweet Chili
Accompanied by Wild Rice & Lemon
28.95

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Plated Dinner Selections *Continued*...

**Roast Rib Eye Beef with
Dijon & Horseradish**

Slowly Roasted
With a Dijon & Horseradish Crust
Accompanied by Our Demi Glaze
Market Price (Presently 29.95)

Prime Rib Of Angus Beef

Perfectly Aged & Seasoned to Taste,
Our Slowly Roasted Angus Beef
Served the Traditional Way
With Yorkshire Pudding & Au Jus
Market Price (Presently 32.95)

*To Compliment Your Dinner Selection & Fresh Vegetable Medley
You May Choose Either a Potato or Rice Unless Otherwise Described
Choice of Potato: Roasted, Garlic Mashed, or Baked*

Fresh Rolls & Butter

Select **ONE** Dessert

Apple Galette (*Our Signature Dessert*)

Crisp Pastry with Sliced Valley Apples,
Warm Caramel Sauce & Whipped Cream

Strawberry or Chocolate Mousse

A Velvet Mousse Topped with Whipped Cream

Chocolate Cake

With a Chocolate & Sour Cream Icing

Apple Gingerbread

Gingerbread with a Warm
Brown Sugar Apple Topping

Apple Streusel

Baked Apple Crisp
With a Cinnamon & Oat Crunch Topping

New York Cheesecake

(*Select one topping*): Strawberry, Blueberry,
Raspberry, Chocolate or Caramel Apple Sauce

Chocolate Cheesecake

With Raspberry Coulis
& Whipped Cream

Strawberries & Cream Layer Cake

Layers of Strawberry & Sponge Cake
Topped with Whipped Cream

Summer Berry Shortcake

Served on a Tea Biscuit
With Seasonal Berries & Whipped Cream

Lemon Pound Cake

With Seasonal Berries

Raspberry & Mango Panna Cotta

With Coulis & Sugar Cookie

Coffee or Tea

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Create Your Own Dinner Buffet

Minimum of Thirty (30) Guests

Please select **FOUR** Salads

Tossed Garden Salad

Coleslaw

Potato & Egg Salad

Spinach & Orange Salad

Caesar Salad

Greek Salad

Vegetable & Pasta Salad in Pesto Dressing

Cucumber & Dill in Sour Cream

Marinated Charbroiled Vegetables

Shrimp, Pineapple & Curry Rice Salad

Steamed Mussels in Garlic Vinaigrette

Sliced Tomato & Chive Salad, in Vinaigrette

Tabbouleh

Smoked Sausage, Potato & Onion Salad,

Cracked Wheat, Coriander & Cucumber

With Balsamic Vinaigrette

Please select **ONE** Of The Following

Roasted Potatoes

Herbed Baked Potato Wedges

Baked Potato with Sour Cream

Cheese Potato Gratin

Rice Pilaf

Basmati Rice

Buffet Noodles

Choice of: Penne, Fusilli or Linguini

Tossed in a Garlic Parsley Olive Oil

Served with a Seasoned Vegetable Medley

Fresh Rolls & Butter

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Create Your Own Dinner Buffet *Continued...*

Select **ONE** Of The Following **Entrées**

28.95

Annapolis Turkey *c*

Served with All the Trimmings
Including Our Savory Dressing & Rich Gravy

Charbroiled Chicken Breast

With a Maple Barbeque Sauce

Chicken Cordon Bleu

With Black Forest Ham & Swiss Cheese

Tex Mex

Chili, Corn Bread, Tortilla Chips,
Guacamole & Chicken Wraps

Mango-Glazed Supreme Of Chicken

Charbroiled & Glazed
Served with Apple Ginger Ragoût

North Atlantic Haddock

Baked or Grilled & Served with a
Lemon Chive White Wine Sauce

Atlantic Salmon

Grilled or Poached with a White Wine Sauce

Sesame Salmon

With Ponzu Glaze

Honey Mustard Glazed Ham *c*

Roast Beef Au Jus *c*

Slowly Roasted to Perfection
With Dijon & Peppercorn

Hip of Beef *c*

Guaranteed Minimum of
Eighty (80) Guests Required

***c* = \$25.00 + HST Carving Fee applies**

Waived for Seventy-five (75) Guests or more

~ **Select a Second Entrée** (from above)

for an additional 5.95 pp

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Create Your Own Dinner Buffet *Continued...*

Select **ONE** Dessert

Apple Galette (*Our Signature Dessert*)

Crisp Pastry with Sliced Valley Apples,
Warm Caramel Sauce & Whipped Cream

Apple Gingerbread

Gingerbread with a Warm
Brown Sugar Apple Topping

Apple Streusel

Baked Apple Crisp
With a Cinnamon & Oat Crunch Topping

New York Cheesecake

(*Select one topping*):
Strawberry, Blueberry, Raspberry, Chocolate or
Caramel Apple Sauce

Chocolate Cheesecake

With Raspberry Coulis
& Whipped Cream

Lemon Pound Cake

With Seasonal Berries

Chocolate Cake

With a Chocolate & Sour Cream Icing

Strawberry or Chocolate Mousse

A Velvet Mousse Topped with Whipped Cream

Summer Berry Shortcake

Served on a Tea Biscuit
With Seasonal Berries & Whipped Cream

Strawberries & Cream Layer Cake

Layers of Strawberry & Sponge Cake
Topped with Whipped Cream

Raspberry & Mango Panna Cotta

With Coulis & Sugar Cookie

Coffee or Tea

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The Inn's Specialty!

Barbeque Striploin Steak Buffet

~ Market Price (Presently 32.95) ~

Canada AAA 8 oz. Striploin Steak

Seasoned with Crushed Peppercorns & Brushed with
Our Own Smokey Barbeque Sauce

Baked Potato with Sour Cream

Marinated Mushrooms

Fresh Corn on the Cob (when in Season)
or Summer Vegetables

Caesar Salad

Sliced Tomato & Chive Salad

Fresh Rolls & Butter

Apple Crisp with Whipped Cream

Coffee or Tea

Chicken & Rib

Barbeque Buffet

Minimum of Forty (40) Guests
~ Market Price (Presently 34.95) ~

Baby Back Pork Ribs & Charbroiled Quarter Chicken

Brushed with Our Own
Honey Smoked Barbeque Sauce

Baked Potato with Sour Cream

Creamy Coleslaw

Summer Greens with
Our Homemade Dressing

Fresh Rolls & Butter

Apple Crisp with Whipped Cream

Coffee or Tea

Lobster Dinner (Served)

~ Market Price ~

Fresh Atlantic 1.5 lb Lobster

Boiled in Sea Salted Water until Brilliant Red
Served with Lemon Drawn Butter

Garden Salad with Homemade Dressing

Potato Salad

Fresh Rolls & Butter

Dessert

Coffee or Tea

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Special Event Wine Selections

House Wines

House White **1 Litre**

(1) Jost Vineyards Chablis	24.00
(1) Jackson Triggs Chardonnay	26.00
(2) Sutter – White Zinfandel	26.00

House Red **1 Litre**

(1) Jost Vineyards Cabernet Foch	24.00
(2) Jackson Triggs Cabernet Sauvignon	26.00

Bottled Wines

White **750 ml**

(0) Grand Pre L'Acadie Blanc	25.00
(1) Nottage Hill Chardonnay	25.00
(0) Mezza Corona Pinot Grigio	31.00

Red **750 ml**

(0) Grand Pre Marechal Foch	27.00
(1) Nottage Hill Merlot	30.00
(2) Wolf Blass Cabernet Sauvignon	36.00

Sparkling

(2) Freixenet Carta Nevada	25.00
(1) Henkell Trocken	28.00
Sweetness Index: (0) Extra Dry (1) Very Dry (2) Dry (3) Medium	

Punch Bowls – *One litre serves 7/ 5 oz drinks*

Fruit Punch by the Litre	8.00/lt	Spiked Punch by the Litre	30.00/lt
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Sparkling Apple Juice by the Bottle 10.00 (*One 750 ml serves 5 / 5 oz drinks*)

Lemonade or Ice Tea by the Litre 8.00/lt

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Old Orchard Inn Catering Information

Menu Selection

Our Executive Chef welcomes the opportunity to create a special menu for any occasion. Special menus may address the following: special dietary concerns, theme menus, seasonal and local products, gourmet selections, and budget limitations.

Municipal and Provincial Health regulations governing our food service license require that all food served for your function be supplied by our hotel kitchen and not from any external sources or suppliers. Note: Wedding Cakes are the only exception to this policy.

We require your menu selections 14 days prior to the function date. All food prices are guaranteed for 90 days prior to your event.

Beverage Service

Our beverage service licenses do not permit the service of beverage items being supplied from external sources. This includes any donations. Designated Old Orchard Inn personnel are the only personnel authorized and licensed to sell and serve liquor for consumption on the premises.

We require your beverage selections 14 days prior to the function date.

Guarantee Policy

We require a guaranteed number of guests attending an event 3 days prior to the event date. This is the minimum number of guests the *planner* agrees to pay for, based on quoted rates.

The Hotel reserves the right to relocate functions to an alternate room within the hotel should the "guaranteed" number fall below fifty (50%) of the original expected attendance.

Service Charges

A Labour charge of \$75.00 is applied to all meal service for groups numbering *less than 25 persons*.

A Bartender charge of \$75.00 is applied to all Cash and Host Bar service when sales fall under \$300.

A \$75.00 charge is applied for glass and ice set-ups in each Hospitality Rooms and/or Suites.

A customary 15% service charge will be added to all food and beverage services.

Payment Policy

A non-refundable deposit of \$250.00 is required to confirm and guarantee a booking.

Note: A non-refundable deposit of \$500.00 is required to confirm and guarantee a Wedding booking.

50% of the estimated total is due 30 days prior to the event date. For additional details please contact our Sales Dept.

Note, balance of any amount owing due to increases in number of guests or pre-approved adjustments which occur on the day of the event is due upon completion of the event unless prior arrangements have been made. Revised balance will be invoiced accordingly.

All prices are subject to applicable 13% HST.

For your convenience, Old Orchard Inn will accept the following methods for deposit or payment of account: company cheque (drawn on a Canadian Bank ONLY), Visa, Master Card, American Express, Debit Card or Money Order.

Cancellation Policy

Notice of cancellation must be given in writing 14 working days prior to the date of the event. If notice received after 14 days, all prior payments are non-refundable.

Exception: Weddings – Cancellation must be received in writing six (6) months prior to the event in order for you to receive full refund of your deposit.

Additional Information

When booking an evening event, please be aware that the departure time is 0100 hrs.

Old Orchard Inn will supply white linens for functions.

If confetti, rice, flower petals, etc. is thrown on the property of Old Orchard Inn, a minimum of \$200 will apply for cleaning.

A variety of audio-visual equipment is available to suit your needs. (see enclosed)

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