

~ Old Orchard Inn Conference Centre & Spa ~

Plated Dinner Selections

Includes: **One** Appetizer, **One** Entrée, Rolls & Butter, **One** Dessert, & Coffee or Tea
Minimum of Twenty (20) Guests

Select **ONE** Appetizer for the group

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

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 & additional Salads are available upon request

Shrimp Cocktail

Chilled Poached Shrimp
Served with Our Zesty Cocktail Sauce
Add 3.00 per person

Smoked Maple Salmon

Cured Atlantic Salmon & Hot Smoked with Apple
Wood Garnished with Capers, Red Onion & Aioli
Add 3.00 per person

Select **ONE** of the Following Entrées for the group

(?) = Healthy Selection

*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*

Char-Broiled Chicken (?)

Chicken Breast Marinated in Citrus Herb Olive Oil
Accompanied by Brown Rice & Julienne Vegetables
28.95

Chicken Provençal

Chicken Breast Stuffed with Bell Peppers, Shallots,
Kalamata Olives & Feta Cheese
Served with a Roasted Garlic Tomato Sauce
28.95

Chicken Havarti

Chicken Breast Stuffed with
Local Havarti Cheese & Jalapeño Pepper
Finished with an Apricot & Orange Brandy Glaze
28.95

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Plated Dinner Selections Continued...

Chicken Champignon

Tender Breast of Chicken Lightly Breaded in Cornmeal & Herbs
Smothered with a White Wine & Mushroom Cream Sauce
28.95

Chicken Tuscany

Chicken Breast Enrobed in a Parmesan Breadcrumb
Served under a Prosciutto Risotto Fritter
Finished with a Fire Roasted Pepper Sauce
28.95

Chicken Tandoori

Tandoori Yogurt Marinated Chicken Brochettes
Layered with Pineapple & Garden Vegetables
Glazed by Local Honey & Served with Basmati Rice
28.95

Roast Stuffed Annapolis Turkey

Complete with Our Savory Dressing,
Rich Brown Gravy & Cranberry Orange Tartlet
28.95

Annapolis Pork Loin

Pork Loin Stuffed with Apples,
Sausage & Fresh Herbs
Finished with a Port Jus
29.95

Pork Loin Sofrito

Roasted Pork Loin Accompanied
by Sweet Potato Mash,
A Rainbow of Peppers
& a Rich Chasseur Sauce
29.95

Apricot Pork Loin

Tender Boneless Pork Loin
Oven Roasted
With an Apricot Marmalade
29.95

Atlantic Salmon

Flash Grilled Salmon Fillet
Cured in Maple, Brandy, Sea Salt & Herbs
Finished with a Chablis Cream Sauce
29.95

Poached Salmon (?)

Salmon Fillet Poached in Court Bouillon
Served with Dill, Mint & Cucumber Tzatziki,
Steamed Brown Rice & Grilled Vegetables
29.95

Roasted Salmon

Atlantic Salmon Oven Roasted
Flavoured with a Chili Pepper Olive Oil, Sea Salt & Cracked Pepper
Finished with a Citrus Spinach Butter Sauce
29.95

Fundy Scallop Provençal

Simmered in a Parsley Lemon
Garlic Sauce
Served in the Shell
With Duchess Potato
29.95

Scallop & Shrimp Brochettes

A Duet of Brochettes with Sea Scallops,
Shrimp & Garden Vegetables
Brushed with Sweet Chili
Accompanied by Wild Rice & Lemon
29.95

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Plated Dinner Selections Continued...

Grilled Haddock

A Prime Fillet of North Atlantic Haddock
Enrobed in Fresh Breadcrumbs
Served with either (*select one*):
Carrot & Ginger Sauce (?) or White Wine Sauce
29.95

**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)

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
(Cracked Wheat, Coriander & Cucumber)

Smoked Sausage, Potato & Onion Salad,
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**

30.95

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 Fajita Wraps

Mango-Glazed Supreme Of Chicken

Charbroiled & Glazed
Served with Apple Ginger Ragoût

North Atlantic Haddock

Baked or Grilled (select one)
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
Forty (40) 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 6.95 per person

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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

Raspberry & Mango Panna Cotta

With Coulis & Sugar Cookie

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

Coffee or Tea

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The Inn's Specialty!

Barbeque Strip loin Steak Buffet

~ Market Price (Presently 32.95) ~

Canada AAA 8 oz. Strip loin 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**

Jost Vineyards Chablis (1)	27.00
Jackson Triggs Chardonnay (1)	29.50
Sutter Home White Zinfandel (2)	29.50

House Red **1 Litre**

Jost Vineyards Cabernet Foch (1)	27.00
Jackson Triggs Cabernet Sauvignon (2)	29.50

Bottled Wines

White **750 ml**

Grand Pre L'Acadie Blanc (0)	28.00
Nottage Hill Chardonnay (1)	28.00
Mezza Corona Pinot Grigio (0)	32.00

Red **750 ml**

Grand Pre Marechal Foch (0)	28.00
Nottage Hill Merlot (1)	32.00
Wolf Blass Cabernet Sauvignon (2)	37.00

Sparkling

Freixenet Carta Nevada (2)	27.00
Henkell Trocken (1)	30.00

Sweetness Index: (0) Extra Dry (1) Very Dry (2) Dry (3) Medium

Punch Bowls

Fruit Punch by the Litre	9.00/lt	Lemonade <u>or</u> Ice Tea by the Litre	9.00/lt
Spiked Punch by the Litre	32.00/lt	Sparkling Apple Juice by the Bottle	12.00/btl

Note: One litre serves 7 - 5 oz drinks One 750 ml bottle serves 5 - 5 oz drinks

*For a more extensive list of wine selections, please request to see a copy of our
Acadian Dining Room's Wine List.*

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Old Orchard Inn Catering Information

Menu Selection & Catering Policies

Our Executive Chef welcomes the opportunity to create a special menu for any occasion. Special menus may address the following: 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. The only exception to this policy is special occasion cakes. In addition, provincial health regulations prohibit the removal of any food products from the hotel. Buffets will be displayed for a maximum of two hours at any function to ensure product quality.

Your menu selections are required 14 days prior the event 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.

Your beverage selections are required 14 days prior the event 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

All Cash and Host Bar services are subject to a Bartender fee of \$75.00 + HST when sales fall under \$300.00 before tax.

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

A variety of audio-visual equipment is available to suit your needs. Please contact your Account Manager for pricing and availability.

All food and beverage services will have a customary 15% gratuity charge.

All prices are subject to applicable 13% HST.

Payment Policy

A non-refundable deposit of \$250.00 is required to confirm and guarantee a booking. A second deposit 50% of the estimated total is due 30 days prior to the event date. For additional details please contact our Sales Department.

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

The 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 unless prior arrangements have been made. The revised balance will be invoiced accordingly.

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 is 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 1:00am unless otherwise noted in the booking sheets.

Old Orchard Inn will supply white linens for functions.

If confetti, rice, flower petals, etc. are used on the property of Old Orchard Inn, a minimum clean-up fee of \$200.00 + HST will apply.

Musical Entertainment

For the pleasure of all guests we ask that music not commence prior to 9:00pm and be completed by 1:00am. All musical entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee and will be applied to the final invoice. Music played without dancing - \$30.00 + HST. Music with dancing - \$60.00 + HST.

Special Meeting/Event Packages

There are a variety of packages available to suit your needs. For any guests that are attending an event at Old Orchard Inn, we extend a special rate for overnight accommodations. Please inquire further with one of our Sales Managers.

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