

# GREAT DAY MENUS

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White Point Beach Resort

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# BREAKFAST MENU

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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:

**Maximum 50 guests | Includes Coffee and Tea**  
*Not available at Lakeside Lodge*

**Yogurt Parfait** \$12 (GF)  
Cinnamon & maple-infused yogurt, house-made granola, spiced blueberry jam

**Fruit Plate** \$12  
Sliced watermelon, pineapple, cantaloupe, honeydew melon, fresh berries

**Banana Bread French Toast** \$16  
House-made banana bread, hot maple syrup, fresh berries

**Elliot's Traditional Breakfast** \$15 (GFO)  
Two farm fresh eggs any style, home fries, toast & choice of bacon or sausage

**Banger's & Hash** \$18  
House-made pork sausage, caramelized onion potato hash, free range sunny side egg, Guinness veal jus

**BENEDICT 4 WAYS. Served with home fries.**  
**Canadian Benedict** \$18 (GFO)  
Back bacon, soft poached eggs & house-made hollandaise sauce on a toasted English muffin.

**Swedish Benedict** \$22 (GFO)  
Smoked Atlantic salmon, soft poached eggs, arugula, fried capers & beet hollandaise on a toasted English muffin.

**White Point's Lobster Benedict** \$26 (GFO)  
Nova Scotia lobster meat, soft poached eggs, arugula & Béarnaise sauce on a toasted English muffin.

**Mediterranean Tofu Benedict** \$16 (VE)  
Andouille spiced grilled tofu & romesco sauce on a toasted English muffin.

**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

Build Your Own Parfait Station (Infused Yogurt, House Granola & Jam)

**Add:** Seasonal Fruit Smoothie - \$4 per person

## HOT BREAKFAST

Minimum 50 guests | \$4 surcharge per person

Coffee and Tea

Scrambled Eggs

Smoked Bacon

Breakfast Sausage

Home Fries

Fresh Fruit

Assorted Pastries

**Choose One:**

French Toast

Pancakes



## ADDITIONS

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

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

Corned Beef Hash - \$4 per person

Vegetarian Hash - \$2 per person

Seasonal Fruit Smoothie Bar - \$4 per person

Omelet Bar – Chef Attended - \$7 per person

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**White Point Beach Resort, Nova Scotia, Canada**

# BREAKOUTS

## NUTRITION BREAKS

Build Your Own Parfait (*Infused Yogurt, House Granola & Jam*)

Seasonal Fruit Smoothie

Assorted Muffins

Cinnamon and Sugar Donuts

Assorted Pastries

Assorted Scones

Assorted Cookies

Assorted Sweet Bites

Fresh Fruit Tray

Fresh Vegetables and Dip

Pico De Gallo and Corn Tortilla

Hummus with Pita and Breads

International Cheese Board

Charcuterie Board

Breads and Oils



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**White Point Beach Resort, Nova Scotia, Canada**

# THEMED BREAKS

**Minimum 10 people | \$5 surcharge per person**

All themed breaks include coffee and tea

## **Power Break**

Seasonal Fruit Smoothie

Sliced Fruit Platter

Build Your Own Parfait

*(Infused Yogurt, House Granola & Jam)*

Assorted Muffins

Banana Bread



## **Fit Break**

Fresh Cut Fruit

Whole Fruit

Banana Bread

Baked Fruit Muffins

Bottled Water



## **Sweet and Salty**

House Made Cookies

Banana Bread

Potato Chips

Granola Bars

Chocolate Bar Station (\$9 per person)

Chilled Sodas & 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 | \$8 surcharge per person

## STARTER

Seasonal Green Salad  
Or  
Chef's Soup Selection

## MAIN COURSE

*Served with seasonal vegetables*

Herb-crusted Chicken Breast, Rosemary Mash  
Or  
Haddock Piccata on Basmati  
Or  
Salmon, Dill Cream, Pesto Mash

## 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)**

Smoked Tomato Basil Bisque (V/GF)

Mushroom Tarragon & Cream

Carrot & Ginger

Roasted Squash (V/GF)

Lobster Bisque (add \$6 per person)



## **SALAD (Select One)**

Classic Caesar

Rustic Greek

Seasonal Greens (GF)

Dill & Grainy Mustard Potato Salad

Chef Inspired Pasta Salad



## **SANDWICHES (Select Three)**

**(GF / DF / Vegan options available)**

Ham and Swiss on Toasted Croissant

Grilled Vegetable Wrap

Chicken Salad on Baguette

Open Faced Smoked Salmon on Rye

Mediterranean Wrap Chicken

Shaved Beef on Sourdough, Grainy Mustard  
& Horseradish Aioli

Egg Salad on Texas Bread



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)**

Smoked Tomato Basil Bisque (V/GF)

Mushroom Tarragon & Cream

Roasted Autumn Squash (V/GF)

Carrot & Ginger

Lobster Bisque (Add \$5 per person)



## **SALAD (Select One)**

Classic Caesar

Rustic Greek

Seasonal Greens (GF)

Dill Potato Salad

Pasta Salad



## **ENTRÉE (Select One)**

Lasagna with San Marzano Base, Ricotta & Parmesan

Lemon Panko Crusted Haddock with Brown Butter Basmati rice

Thai Curry Chicken & Coconut Basmati (GF/DF)

House Made Sausage Penne with Broccolini, Blistered Tomatoes, Sage Cream Sauce (GF)

Ratatouille bake with balsamic drizzle (V/GF)



Includes coffee, tea, assorted cookies and tarts

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**White Point Beach Resort, Nova Scotia, Canada**

# Boxed Lunch / Picnic

**Minimum 12 guests**

## **CHOICE OF SANDWICH (Select up to 3 Styles, 1 per person)**

Ham and Swiss

BBQ Chicken

Shaved Brisket

Smoked Salmon

Egg Salad

Vegetarian



## **CHOICE OF SIDE (Select up to 2 Styles, 1 per person)**

Fresh Fruit Cup

Granola Bar

Two Fresh-baked Cookies

House Salad

Personal Size Chips



## **ADDITIONS**

Assorted Cheese and Breads - **\$16 per person**

Cured Meat Taster - **\$14 per person**

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

Tabouleh - **\$5 per person**

Potato Salad - **\$5 per person**

Pasta Salad - **\$5 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**

Whipped Herb Goat's Cheese, Crostini, Pecan Dust

Caprese Skewers (GF)

Smoked Salmon & Dill Sour Cream on Cucumber Coins (GF)

Wild Mushroom & Pecorino Crostini

Ratatouille Shooters

Crispy Fried Vegetable Spring Rolls, Sweet n Sour Sauce

**\$52 per dozen**

Ground Chuck Beef Sliders, Tomato Jam, Smoked Provolone

Bacon Wrapped Scallops (GF/DF)

Lobster Grilled Cheese, Spiced Pear Chutney & Grana Padano

Tuna Tartare, Sesame Ginger Dressing, Fresh Avocado (DF)

Lobster Risotto Croquettes

Chili Lime Grilled n Chilled Shrimp

**\$62 per dozen**



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**White Point Beach Resort, Nova Scotia, Canada**

# Trays and Platters

**Minimum 20 guests**

See **Breakouts** (Page 6) for additional options

**Cheese Board | \$16 per person**

Local & international cheeses with house-made preserves, pickled vegetables, nuts & fresh berries. Served with assorted breads & crackers.

**Charcuterie Board | \$14 per person**

Chefs selection of three cured meats, pickled veg, roasted peppers, grainy mustard & crostinis

**Cold Smoked Salmon | \$11 per person**

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

**Nova Scotia Mussels | \$8 per person**

Fresh local mussels, white wine and garlic



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**White Point Beach Resort, Nova Scotia, Canada**



# DINNER MENU

Plated and Buffet Dinner Options



# 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

### Soup

**Smoked Tomato Basil Bisque** – basil oil, crispy parmigiana tuille (GF)

*Can be DF/VG without the parmigiana tuille*

**Carrot & Ginger**

**Parsnip & Pear** – sweet pea oil & pear chip

**Wild Mushroom Velouté** – forest mushrooms, tarragon with a touch of brandy (GF)

**Roasted Squash Soup** – amaretti cookie & pepita gremolata, maple crème fraiche (V)

### Salad

**Caesar Salad** – house-made roasted garlic & balsamic dressing, grana Padano, bacon and Rosemary focaccia croutons

**Caprese Salad** – tomatoes, fresh mozzarella, balsamic reduction, basil, olive oil (GF)

**Heritage Green Salad** – herbed goat's cheese, toasted pecans, shaved red onion, maple & Pommery mustard vinaigrette (GF)

**Local Greens** – honey lavender vinaigrette, pickled red onions, crumbled feta, toasted almonds



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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 must be provided in advance, and you will need to provide marked place cards for service.

Dietary alternates at the Chef's discretion

Option to Substitute Beef with AAA Striploin or AAA Ribeye (**\$100 per person**)

### **Roasted Cauliflower Steak (V)**

Arugula pesto, toasted marcona almonds, charred peppers & onions

**Stuffed Pepper** Vegetable cous cous stuffed roasted pepper, spicy tomato sauce (V)

### **Roasted Mushroom Gnocchi**

Wild mushroom and onion ragu, pesto cream, grana padano

**Roasted Chicken Supreme** wild mushroom & vermouth jus (GF)

**Pesto Panko Crusted Chicken Supreme**, chicken pan jus



**Roasted Sustainable Blue Atlantic Salmon**, charred lemon beurre blanc (GF)

**Grilled Sustainable Blue Atlantic Salmon**, honey pistachio-crusted, crispy leeks

**Maple glazed, Cedar-Planked Sustainable Blue Atlantic Salmon** (GF/DF)

**Halibut**, white wine & lemon cream **\$10 surcharge per person** (GF)

**Grilled Beef Tenderloin** with red wine reduction **\$15 surcharge per person**

**Peppercorn Crusted Beef Tenderloin**, **\$15 surcharge per person**

café au lait veal reduction

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**White Point Beach Resort, Nova Scotia, Canada**

# 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)  
Rosemary Pave Potatoes  
Garlic Mashed Potatoes  
Roasted Baby Potato (GF)  
Citrus Cous Cous

### Vegetables (Select One)\*

Maple Root Vegetable Medley  
Roasted Butternut Squash  
Roasted Garlic Cauliflower  
Blistered Vine Tomato  
Buttered Asparagus  
Grilled Zucchini  
Charred Broccolini  
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

### Maple Walnut Tart

Vanilla Chantilly, fresh berries, bourbon caramel

### Apple Strudel

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

### White Chocolate Raspberry Cheesecake

Raspberry coulis & fresh berries

### Brown Butter Bread Pudding

Caramel sauce, crème anglais & berries

### Wild Blueberry Lemon Tart

Spiced blueberry coulis

### Dark Chocolate Vegan Decadence Torte (GF, Vegan)

Strawberry coulis & 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
- 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)

**Baby Potato Salad** with pesto mayo, green onion, parmesan

**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



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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

**Butter Chicken** with basmati rice (GF)

**Herb-marinated Chicken Breasts** with roasted garlic jus (GF)

**Haddock Piccata** with brown butter, capers and lemon (GF)

**Mushroom Gnocchi** wild mushroom cream (V)

**Vegetable Lasagna (V)**

**Beef Striploin\*** with house green peppercorn sauce (\$12 per person surcharge)

**Prime Rib of Beef\*** with roasted garlic jus (GF) (\$14 per person surcharge)

**\*Add: Carving Station (\$25 per person surcharge)**

**Buffets include seasonal vegetables and your choice of starch:**

**Select One:**

**Smashed Potatoes (GF)**

**Rosemary Scalloped Potatoes**

**Whipped Garlic Mashed Potatoes**

**Roasted Baby Potato (GF)**

**Citrus cous cous (DF)**

**Chefs Rice Selection**



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# 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 (\$7.00 surcharge per person)

Hand-Cut 8oz Beef Striploin (\$7.00 surcharge per person)



## **DESSERTS (Select One)**

Seasonal Fruit Crisp

Bread Pudding With Hot Caramel Sauce

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# LOBSTER BOIL

**Minimum 25 guests**

**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/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

**Poutine Station | \$10 per person**

Hand-cut fries, cheese curds, traditional gravy

**Upgrade:**

- Taco Poutine Station | \$9 per person
- Pulled Pork Poutine | \$9 per person
- Bacon Cheeseburger Poutine | \$9 per person
- Buffalo Chicken Poutine | \$9 per person
- Philly Cheesesteak Poutine | \$12 per person

**Ground Chuck Beef Sliders, Tomato Jam, Smoked Cheddar | \$10 per person**

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# BEVERAGE MENU

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Beer, Wines and Spirits

# HOST BAR PACKAGES

**For Cocktail Hours and Satellite Bars only**  
**Unlimited based on 3-4 hour service**

## **STANDARD | \$35 per person**

RTD's

House Wine

Domestic Beer

## **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
Barreling Tide Well Shots	\$6

## NON-ALCOHOLIC

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

### By the Glass 5oz./8oz./Bottle

## WHITE

	5oz./8oz./Btl
<b>Sauvignon Blanc</b> , <i>Alario Maipo, Chile 2023</i>	\$8/\$12/\$30
<b>White Blend</b> , <i>Gaspereau Vineyards Tidal Bay Wolfville, NS 2023</i>	\$14/\$21/\$65
<b>Chardonnay</b> , <i>'Villa Blanche' Calmel and Joseph Roussillon, France 2022</i>	\$15/\$23/\$70
<b>Sauvignon Blanc</b> , <i>Spy Valley, Marlborough, New Zealand 2023</i>	\$16/\$25/\$75
<b>Riesling</b> , <i>Gaspereau Vineyards Gaspereau, Nova Scotia 2013</i>	\$14/\$21/\$65

## ROSÉ & SPARKLING

<b>Gris Blanc</b> , <i>Gerard Bertrand Languedoc, France 2022 *biodynamic</i>	\$12/\$19/\$60
<b>Blend</b> , <i>Mercator Compass Rosé, Wolfville, NS 2023</i>	\$13/\$20/\$60
<b>Prosecco</b> , <i>Terregaie Brut Veneto, Italy NV</i>	\$15/\$23/\$70

## RED

<b>Pinot Noir</b> , <i>Maison Albert Signature Roussillon, France 2021 *organic</i>	\$15/\$22/\$65
<b>Cabernet Sauvignon</b> , <i>Alario Maipo, Chile 2022</i>	\$8/\$12/\$30
<b>Malbec</b> , <i>Trapiche Expedicion Sur Patagonia, Argentina 2020</i>	\$14/\$20/\$60
<b>Cabernet Sauvignon</b> , <i>Liberty School Paso Robles, California 2021</i>	\$15/\$23/\$70
<b>Pinot Noir</b> , <i>Aquinas North Coast, California 2020</i>	\$18/\$28/\$85
<b>Shiraz</b> , <i>'Third Generation' Nugan Estate South Australia 2022</i>	\$11/\$16/\$50

# 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 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.

**A Cash Bar** is a bar where each guest pays individually for the drinks that they order. Cash Bars may be limited.

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. 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. 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.