

WEDDING MENUS

White Point Beach Resort

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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



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

Trays and Platters

Minimum 20 guests

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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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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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 \$65 (V)

Arugula pesto, toasted marcona almonds, charred peppers & onions

Stuffed Pepper Vegetable cous cous stuffed roasted pepper, spicy tomato sauce \$65 (V)

Roasted Mushroom Gnocchi \$65

Wild mushroom and onion ragu, pesto cream, grana padano

Roasted Chicken Supreme wild mushroom & vermouth jus \$75 (GF)

Pesto Panko Crusted Chicken Supreme, chicken pan jus \$75

Roasted Sustainable Blue Atlantic Salmon, charred lemon beurre blanc \$60 (GF)

Grilled Sustainable Blue Atlantic Salmon, honey pistachio-crusted, crispy leeks \$80

Maple glazed, Cedar-Planked Sustainable Blue Atlantic Salmon \$80 (GF/DF)

Halibut, white wine & lemon cream \$85 (GF)

Grilled Beef Tenderloin with red wine reduction \$110

Peppercorn Crusted Beef Tenderloin, café au lait veal reduction \$110



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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)
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 | \$58 per person

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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White Point Beach Resort, Nova Scotia, Canada

LATE NIGHT BITES

Minimum 40 guests

See Trays and Platters (Page 5) 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

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

ROSÉ & SPARKLING

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

RED

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