



Chocolate Lake Hotel

Catering Menu

2020



Limited Edition
250 St Margarets Bay Road, Halifax NS
902-444-8657
events@chocolatelakehotel.com
www.chocolatelakehotel.com



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Morning Essentials *Individually Portioned*

Oatcakes	\$3.50ea
Assorted Muffins	\$3.00ea
Yogurts	\$2.50ea
Whole Fruit	\$2.50ea
Granola Bars	\$2.00ea
Fruit Cocktail Cup	\$2.50ea
Fruit & Yogurt Mason Jars <i>Yogurt topped with fresh berries & granola</i>	\$5.00ea

Nibbles *Individually Portioned*

Assorted Mini-Sweets	\$2.75ea
Fresh Baked Cookies	\$2.75ea
Individual Bag of Regular Potato Chips	\$1.75ea
Individual Bag of Trail Mix	\$5.00ea

Beverages

Coffee & Tea <i>Seattle's Best Coffee and Teas</i>	\$2.75pp
Dole Fruit Juices 450ml	\$3.00ea
Pepsi Product Soft Drinks 355ml	\$2.50ea
Aquafina Water 500ml	\$2.50ea
Montellier Sparkling Water 500ml	\$3.00ea
Lipton Pure Leaf Sweet Tea 547ml	\$3.50ea

All Menus and Prices are subject to change, 15% HST and 17% Service Charge will be added



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Working Lunch

Brown Bagging It **\$14.00pp**

Sandwiches, served with regular potato chips, a piece of whole fruit and 2 fresh baked cookies

Choice of 1: White bread, Whole wheat bread or Wrap

Choice of 2:

- Ham
- Roast Beef
- Vegetarian
- Turkey
- Chicken Salad
- Tuna Salad

Choice of 1: Bottled water or Pepsi product soft drinks

Executive Boxed Lunch **\$18.00pp**

Sandwiches served on a hoagie roll, with a side salad, regular potato chips, piece of whole fruit and 2 mini-sweets.

Choice of 2:

- Ham, Swiss cheese, house aioli, lettuce & tomato.
- Turkey, crisp bacon, chipotle mayo, lettuce & tomato.
- Roast Beef, smoked cheddar, Dijon mustard, lettuce & tomato.
- Sliced Chicken, smoked gouda, white BBQ sauce, lettuce & tomato.
- Mexican Black Bean Hash, guacamole, lettuce & tomato.

Choice of 1:

- Caesar Salad
- Garden Salad with red wine vinaigrette
- Potato Salad

Choice of 1: Bottled water or Pepsi product soft drinks

Mighty Caesar **\$18.00pp**

Individually Plated:

Traditional Caesar Salad with crumbled bacon, croutons, parmesan cheese & Caesar dressing, topped with pulled oven roasted chicken.

Lunch Roll with butter

2 Mini-Sweets

Choice of 1: Bottled water or Pepsi product soft drinks

Chicken Stir Fry (minimum 10ppl) **\$19.00pp**

Individually Plated:

Sautéed Chicken & seasonal vegetables

choice of 1: Honey garlic or Sweet chili sauce on basmati rice

2 fresh baked cookies

Choice of 1: Bottled water or Pepsi product soft drinks

Italian Pasta (minimum 10ppl) **\$19.00pp**

Individually Plated:

Penne di Verdure: Grilled marinated seasonal vegetables in an arribbiata sauce on penne with parmesan & parsley

Garlic bread

2 Mini-sweets

Choice of 1: Bottled water or Pepsi product soft drinks

BBQ Chicken (minimum 10ppl) **\$18.00pp**

Individually Plated:

Quarter Chicken coated in Texas BBQ sauce with seasonal vegetables & roasted potatoes

2 fresh baked cookies

Choice of 1: Bottled water or Pepsi product soft drinks



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3 Course Plated Lunch

Choice of One Appetizer (Soup or Salad)

Soups

- Cream of Wild Mushroom**
- Squash Bisque** *with a hint of cream*
- Vegan Split Pea**
- Seafood Chowder** *(add \$2.50 per person)*

Salads

- Traditional Caesar Salad** *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*
- Garden Salad** *mixed greens, carrots, cucumbers, and cherry tomatoes with red wine vinaigrette*
- Mesclun Salad** *with dried cranberries, julienne apples, carrots and almonds with honey vinaigrette*

Choice of One Main Course

- Grilled Chicken Breast** *with a lemon and herb cream sauce* \$25.00pp
- Pan Seared Haddock** *with a tomato relish* \$28.00pp
- Stuffed Bell Pepper** *with a black bean hash, topped with avocado sauce* \$25.00pp

Served with Chef's Choice of Starch and Fresh Seasonal Vegetables

Choice of One Dessert

- New York Cheesecake** *topped with choice of, berry compote, chocolate or caramel*
- Vegan Chocolate Decadence Torte** *topped with chocolate drizzle*
- Apple Crisp** *topped with cinnamon whipped cream*
- Strawberry Shortcake** *with fresh strawberry reduction and cream*

Seattle's Best Coffee and Teas

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Hors d'Oeuvres Tray

Cold

	Per Dozen
Smoked Salmon <i>fried capers, herb cream cheese on a crostini</i>	\$24.00
Chili Lime Shrimp Skewer <i>avocado crème</i>	\$24.00
Classic Shrimp <i>traditional cocktail sauce</i>	\$24.00
Double Creamed Brie & Cranberry Mini Tart	\$22.00
Garlic Hummus on Endive	\$18.00
Lobster Salad <i>lemon aioli on endive with lemon gremolata</i>	\$30.00
Bite-size Tuna Melt <i>applewood smoked cheddar on a crostini</i>	\$19.00
Bruschetta Bites <i>fresh parmesan and balsamic reduction</i>	\$18.00
Seared Scallops <i>tarragon and shallot crème</i>	\$26.00
Mediterranean Chicken <i>tomato, onion and olive oil herb dressing on endive</i>	\$21.00

Hot

	Per Dozen
Bacon Wrapped Scallops <i>fresh lemon</i>	\$27.00
Panko Crusted Fried Shrimp <i>sriracha and sour lime creme</i>	\$24.00
Bite-size Fried Chicken <i>Alabama white barbecue sauce</i>	\$18.00
Beef & Pork Meatballs <i>sweet and sour sauce</i>	\$18.00
Grilled Chicken Sautee <i>peanut sauce</i>	\$21.00
Crisp Vegetable Spring Rolls <i>plum sauce</i>	\$19.00
Pigs in a Blanket <i>bratwurst, puff pastry, spicy mustard sauce</i>	\$24.00
Two Bite Nacho <i>tomato, onion, jalapeno, sour cream, cheddar cheese in a tortilla cup</i>	\$18.00
Spanakopita Triangles <i>spinach and feta cheese wrapped in filo pastry</i>	\$19.00
Bite-size Beef Wellingtons <i>horseradish dip</i>	\$29.00

Hors d'Oeuvres are placed at each individual table. Minimum order-guaranteed number provided

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3 Course Plated Dinner

Choice of One Appetizer (Soup or Salad)

Additional appetizer add: \$5.00pp

Soups

Cream of Wild Mushroom

Squash Bisque *with a hint of cream*

Vegan Split Pea

Seafood Chowder *(add \$2.50 per person)*

Salads

Traditional Caesar Salad *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*

Garden Salad *mixed greens, carrots, cucumbers, and cherry tomatoes with red wine vinaigrette*

Mesclun Salad *with dried cranberries, julienne apples, carrots and almonds with honey vinaigrette*

Choice of One Main Course

Oven Roasted Chicken Breast Supreme *with a wild mushroom sauce*

\$37.00pp

Chicken Breast Supreme *stuffed with asiago cheese and red pepper mousse, pesto sauce*

\$39.00pp

Traditional Roast Turkey *with house-made dressing, cranberry relish and pan gravy*

\$37.00pp

Slow Roasted Beef Brisket *with a Jack Daniel's reduction*

\$35.00pp

Pan Seared Filet of Salmon *topped with lemon caper chardonnay sauce*

\$39.00pp

Prime Rib of Beef *with Yorkshire Pudding and au jus (Minimum 12 ppl)*

\$40.00pp

Served with Chef's Choice of Starch and Fresh Seasonal Vegetables

Choice of One Dessert

New York Cheesecake *topped with choice of, berry compote, chocolate or caramel drizzle*

Vegan Chocolate Decadence Torte *topped with chocolate drizzle*

Apple Crisp *topped with cinnamon whipped cream*

Strawberry Shortcake *with fresh strawberry reduction and cream*

Seattle's Best Coffee and Teas

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Wine By The Bottle

White Wine & Rose

Pinot Grigio, Monte Giove, Italy 750ml \$28

Sauvignon Blanc Reserva, El Howard, Chile 750ml \$31

Tidal Bay, Jost, Nova Scotia 750ml \$35

Chardonnay, Portillo, Argentina 750ml \$35

Rose, Menard, France 750ml \$35

Bubbly

Nova 7, Benjamin Bridge, Nova Scotia 750ml \$40

Red Wine

Malbec, Las Moras, Argentina 750ml \$28

Pinot Noir, Pinot Pinot, Australia 750ml \$35

Shiraz, Devil's Liar Fifth Leg, Australia 750ml \$35

Cabernet Sauvignon, Leaping Horse, California 750ml \$35

Beverage List

Domestic Beer \$4.78

Craft & Imported Beer/Coolers \$6.09

Liquor \$4.78

Premium Liquor \$5.65

House Wine \$5.65

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15% HST will be added for cash bar



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Considerations

We recognize that you may be concerned regarding the COVID-19 virus as you plan your event. Please know that at our hotel, while we have always provided a clean, well-maintained environment for your stay with us, during these times of need, we have increased our emphasis on cleaning and your welfare, to include:

- Using enhanced techniques to clean guest rooms after each guest stay. We are paying particular attention to high touch point areas, to include key cards, public area computers, elevator doors and buttons, door handles, locks and latches, light switches, desk surfaces, telephones, television remote controls, and bathroom fixture handles.
- Heightened sanitizing attention to common areas, such as the front desk, restaurant furniture, and lobby.
- Hand Sanitizers have been installed throughout the hotel at all elevator landings and entrance to the restaurant.

We are practicing the Best Western “We Care Clean” program and we want you to know all the things we’ve done to make sure that your travelers and attendees are comfortable and safe.

Please visit: <http://corpcm.bestwestern.com/we-care-clean-press-release-final.pdf>

For the most up to date Nova Scotia Covid-19 information please visit:

<https://novascotia.ca/coronavirus/what-it-means-for-nova-scotians/#gatherings>

Our Conference Services Manager would be pleased to assist you, should you prefer to personalize a custom menu to accommodate your guests every need. Alternative meals are available for special dietary needs such as vegetarian, vegan, gluten free, allergies, etc.

Menu selections should be discussed three to six weeks prior to the start of your event.

In accordance with Nova Scotia Department of Health recommendations and regulations of the Alcohol and Gaming Authority, the Hotel must provide all food and beverage items. Therefore, the removal of any & all food & beverage from the hotel premises is prohibited. The only exception to this is wedding cakes.

The Hotel is responsible for upholding the Liquor Laws of Nova Scotia regarding “responsible serving” of alcoholic beverages. As such, the hotel reserves the right to refuse to serve any individual or group that would result in the hotel being in conflict with these liquor laws. The hotel reserves the right to terminate any event before its scheduled ending time for such reasons.

The hotel reserves the right to reallocate to alternative suitable room(s) if conditions require this. Banquet rooms are available for use only during times specified by the contract. The hotel will attempt to accommodate requests for time extensions however; we recommend this be negotiated at the time of booking as the space may not be available.

A guaranteed number of people attending is required 3 business days or seventy-two (72) hours prior to your scheduled event. If the numbers have not been received by this time the estimated number of people will be considered the guarantee. Guarantee number or actual number, whichever is the larger will be charged.

The Best Western Plus Chocolate Lake Hotel reserves the right to refuse or cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff and hotel guests.

Please know that we value you trusting us to host your event at our hotel. We are focused on your health and welfare. We know this is a trying time of uncertainty for everyone, but we will get through it. Take care of yourselves.

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