

Best Western Plus Chocolate Lake Hotel

Take your first steps down the aisle with us!



Hotel Overview

LOCATION

The Best Western Plus Chocolate Lake Hotel sets the stage for your memorable day located on the tranquil Chocolate lake with breathtaking views. Our talented team specializes in creating your intimate and romantic lakeside setting for your special day.

Located just minutes from Downtown Halifax, indulge yourself with a resort style accommodations designed with a home-away-from home atmosphere. The magic starts here!

COMPLIMENTARY FEATURES TO ENJOY DURING YOUR STAY

Full Hot Breakfast Buffet; 6:30am - 10:00am daily

Parking

Wi-Fi

Local/Toll-free/Credit Card Telephone calls

Indoor Swimming Pool

Fitness Room

24 Business Centre

Best Western Rewards Points (Signing up is quick & easy bestwesternrewardspoints.com)

FACILITIES AND SERVICES

Onsite full service restaurant; The Lakeside Bar & Grill (with seasonal patio)

Coin Operated Guest Laundry

Coin Operated Games room

Landscaped backyard with lake access

All guestrooms are equipped with Mini fridge, Coffee maker, Hair dryer, Iron and Ironing board

Check in - 3:00pm; Check out - 12:00pm

BANQUET FACILITIES

6 meeting spaces, 6000 square feet of function space

Experienced catering management and culinary team



Wedding Package

YOUR BEST WESTERN PLUS CHOCOLATE LAKE HOTEL WEDDING PACKAGE WILL INCLUDE:

Lakeside lawn for ceremony with pergola

Your Wedding Night Stay is on Us in our honeymoon suite!!!

Banquet room for your celebration

White floor-length linen tablecloths and white napkins

Head table, guestbook table, cake table and DJ table with white skirting

Podium (no microphone capability)

Dance floor (16 ft X 16 ft)

Complimentary cake cutting, cake knife and server

Discounted guestroom rate

Let the memories begin

Wedding Package Pricing

High Season - May 1st to October 31st

Friday Night | Sunday Night

Minimum food and beverage revenue of \$4,500.00

Saturday Night | New Year's Eve

Minimum food and beverage revenue of \$5,500.00

Low Season - January 1st to April 30th; November 1st - December 30th

Friday Night | Sunday Night

Minimum food and beverage revenue of \$3,000.00

Saturday Night

Minimum food and beverage revenue of \$3,500.00

❖ Minimum amount is excluding taxes, gratuities, cash bar sales, audio-visual and guestroom charges

Cocktail Style Wedding Reception

When holding a cocktail style reception we require a minimum food revenue of \$25 per person prior to gratuities and taxes. For cocktail style reception may we suggest a start time between 7:30pm and 8:30pm

Saying I Do.....

Wedding Ceremonies for up to 180 people are available on-site on our beautiful lakeside lawn. We are able to provide white foldable chairs for your outdoor wedding ceremony on our lakeside lawn at a cost of \$5.00 per chair plus applicable tax.

If the weather is not cooperating with us on your special day, an indoor complimentary ceremony room will be provided with a seating capacity of 110 guests.

We have the connections..... Our dedicated team will provide you with our preferred vendors contact information for all your other needs such as decorating, audio-visual, florist and much more!



Important Information

DEPOSITS

A non-refundable deposit in the amount of \$1,000.00 is due at time of booking. The second deposit of 50% of the balance is due 30 days prior to your event. Final payment is due 3 business days prior to your event.

ENTERTAINMENT AND MUSIC FEES

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, levies a fee for all events in which music or entertainment is employed.

RE: Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, RE: Sound licenses recorded music for public performance, broadcast and new media.

These fees are ruled by the Copy Right Approval Board of Canada and will automatically be applied to your wedding invoice as follows:

<u>Room Capacity</u>	<u>Music without dancing</u>	<u>Music with dancing</u>
1 - 100	\$29.84 + HST = \$34.28	59.64 + HST = \$68.59
101 - 300	\$42.86 + HST = \$49.29	85.80 + HST = \$98.67

** *Subject to change without notice*

PARKING

Free parking is available on a first-come, first-serve basis. For large events the hotel recommends arranging carpooling and or taxis for the majority of your guests, as parking priority is given to our hotel guests. The Best Western Chocolate Lake Hotel is not responsible for losses or damages to vehicles or their contents

DECORATIONS AND PERSONAL ITEMS

The hotel prohibits the use of nails, screws, tacks and staples which may result in damage to the walls, ceilings or floors. No open flame candles are permitted; all candles must be enclosed. Sparklers, rice, confetti, flake flowers or any artificial items are not permitted.

Access to your event banquet room for decorating is based on the room's availability and will be confirmed 72 business hours prior to your event.

The hotel is pleased to provide you with white table linens, white napkins, banquet tables, banquet chairs and all standard place settings. All other décor needs are at the discretion of the event planner

ADDITIONAL INFORMATION

A completed wedding details checklist, menu selection and floor plan are due one month prior to the wedding. Your final numbers and floor plan are due 72 hours prior to your event.

Bar & Wine Options

CASH BAR

Individual guests pay for drinks. Cash Bars with less than an average of \$100 per hour in bar sales are subject to a bartender's fee of \$25/hour per bartender.

HONOUR BAR

The bar is set up according to your specifications and charged on consumption. No bartender. (Subject to 17% gratuity and 15% HST)

HOST BAR

All liquor is paid by the host and charged directly to your master account. Host bar with less than an average of \$100 per hour in bar sales are subject to a bartender's fee of \$25/hour per bartender (Subject to 17% gratuity and 15% HST)

WINE SERVICE

There are two options for your wine service:

- Bottles of wine on the tables - This is a casual way to ensure your guests have wine to enjoy.
- Poured service - We will ensure your guests receive wine during dinner service according to your budget.

In accordance of the Nova Scotia Liquor Licence Laws, the offering of wine or any alcoholic beverage as a guest favor is not permitted.



Culinary Stations

TASTE OF THE MARITIMES \$18 per person

House-made seafood chowder, Fresh mussels steamed in white wine, Digby scallops wrapped in bacon (2pp) and Pickled herring with warm tea biscuits, herb cream cheese and crackers.

PULLED PORK SLIDERS \$30 per dozen (minimum 4doz)

Slow cooked in our signature Garrison beer BBQ sauce, topped with Swiss cheese, crispy onions and dill pickles on slider buns

POUTINE BAR \$10 per person (Minimum 25 people)

Fresh cut French fries with gravy, cheese curds, green onion, sour cream and bacon bit.

MEXICAN BAR \$14 per person

Nacho chips, guacamole, mixed peppers and salsa dip,
Quesadillas filled with roasted chicken, jalapeno Havarti, roasted onions and garlic jam, Refried bean dip with tortilla crisp and corn bread.

DESSERT BAR \$9 per person (1.5 pieces per person)

A selection of sweets including tarts, cakes, cheesecakes and more

A CHEF'S CARVING OR SAUTÉE STATION

PRIME RIB CARVERY \$16 per person

Slow roasted AAA Prime Rib with red wine au-jus, Kaisers and an array of condiments.

MAPLEWOOD SMOKED HAM CARVERY \$12 per person

Our own recipe of Maplewood smoked ham, served with honey mustard, maple glazed onions and Kaisers.

SAUTÉED SCALLOPS \$350 (51bs, approximately 120 scallops)

Plump Digby scallops sautéed in garlic butter, topped with maple cream sauce and crisp bacon

FLAMBÉ JUMBO SHRIMP \$250 (5lbs, approximately 200 shrimp)

Jumbo shrimp sautéed with garlic and a hint of brandy, tossed with a sweet chili sauce

All menus prices are subject to 15% HST and 17% gratuity will be added

Hors d'Oeuvres

COLD

Minimum 4 dozen per item

Per Dozen

Smoked Salmon Pizza, topped with capers and Swiss cheese	\$23
Spicy Jumbo Shrimp with avocado cream	\$24
Vegetable Roulades, with herbed cream cheese.....	\$19
Seafood Salad on sour dough rounds with dill cream.....	\$23
Traditional Shrimp Cocktail with a horseradish sauce.....	\$24
Curried Chicken in phyllo pastry boats with mango chutney.....	\$21
Smoked Salmon and asparagus wrapped in tortilla	\$23
Beef Crostini with maple glazed onion and sweet mustard.....	\$24
Bite-size Tuna Melts with Applewood smoked cheddar.....	\$19
Grilled Chicken Medallions topped with fresh melon salsa.....	\$22
Peppered Scallops topped with mango chutney on corn bread.....	\$25
Chicken Bruschetta topped with parmesan shavings.....	\$20

HOT

Minimum 4 dozen per item

Per Dozen

Bacon Wrapped Scallops, with curry aioli dip.....	\$26
Jalapeno Poppers stuffed with cream cheese with sour cream dip.....	\$19
Breaded Italian Ravioli fried golden brown with tomato sauce dip.....	\$20
Marinated Pork Lollipops with sweet chili dip.....	\$23
Panko Crusted Shrimp with creamy dill dip.....	\$23
Crispy Chicken Wings with assorted sauces.....	\$19
Sweet and Sour Meatballs.....	\$17
Spicy Samosa with a mango and curry chutney.....	\$24
Brie and Cranberry phyllo wraps with raspberry dip.....	\$21
Homemade Chicken Tenders with sweet curry mayo.....	\$22
Vegetable Spring Rolls with plum sauce.....	\$19
Mini Beef Wellingtons with horseradish dip.....	\$25

All menus prices are subject to 15% HST and 17% gratuity will be added

Trays & Platters

VEGETABLES CRUDITÉS

Served with a cream cheese based garden dip

\$4.00pp / \$160.00 for 50 people

GOURMET CHEESE TRAY

A selection of domestic and international cheeses served with fresh fruit garnish and crackers

\$7.00pp / \$275.00 for 50 people

PEPPERONI AND CHEESE TRAY

Brother's pepperoni, Cheddar cheese, Tangy dill pickles and Sweet mixed pickles with assorted crackers

\$170 per tray (Approximately 40 people)

FRESH FRUIT TRAY

An assortment of fresh seasonal fruit and berries

\$4.75pp / \$210.00 for 50 people

ANTIPASTO TRAY

A selection of Cheeses, Marinated artichoke hearts, Kalamata olives, Antipasto and Italian Style of meats such as Melon wrapped Prosciutto, Genoa salami, Grilled marinated asparagus and Grilled peppers (minimum of 25 people)

\$7.00pp / \$290.00 for 50 people

NOVA SCOTIA SMOKED SALMON

Full side of smoked salmon, fresh lemons, capers, red onions and garden cream cheese with crackers and toast points

\$180 per tray (Approximately 30 people)

JUMBO SHRIMP

Chilled jumbo shrimp on ice, garnished with lemons and fresh dill and spicy seafood sauce

\$180 per display (Approximately 200 people)

THE MID-EAST

An assortment of dips such as Hummus, Tzatziki, Spinach and Baba ganoush, with cumin flat bread and pita points

\$120 per display (Approximately 30 people)

NOVA SCOTIA SEAFOOD TRAY

Atlantic cold smoked salmon, Hot maple-smoked salmon and Smoked mackerel, with diced red onion, capers Herbed cream cheese and Crackers

\$250 per tray (Approximately 30 people)

All menus prices are subject to 15% HST and 17% gratuity will be added

3 Course Plated Dinner

SOUPS

Cream of Wild Mushroom with white truffle oil
Carrot and Ginger
Mulligatawny with a hint of curry and apple
Sweet and Sour with diced chicken and green onion
Honey Squash Bisque with a hint of cinnamon
Cream of Broccoli and Applewood Smoked Cheddar
Seafood Chowder (add \$2.00 per person)

OR

SALADS

Traditional Caesar Salad with crumbled bacon, parmesan cheese and Caesar dressing
Spinach Salad with red onion, mushrooms, cherry tomato and hardboiled egg with poppy seed dressing
Mesclun Salad with dried cranberries, julienne apples, carrots, almonds, and balsamic dressing
Caprese Salad with roasted tomato, fresh basil, goat cheese stack and balsamic reduction
Greek Salad with red onion, tomatoes, Kalamata olive, feta cheese and Greek dressing

CHOICE OF ONE MAIN COURSE

Grilled Chicken Breast with a red current and wild mushroom sauce	\$37
Pepper Crusted Pork Loin with a blueberry reductions and root beer glaze	\$35
Chicken Supreme , stuffed with spinach and red peppers wrapped in bacon with pesto	\$39
Roast Turkey with apple dressing, cranberry relish and pan gravy	\$37
Slow Roasted Beef Strip Loin with a Jack Daniel's reduction	\$39
Grilled Filet of Salmon with a creamy lemon shrimp sauce	\$39
Prime Rib of Beef with yorkshire pudding and baked potato	\$40
5oz Beef Tenderloin with a wild mushrooms and bourbon reduction	\$44

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

CHOICE OF ONE DESSERT, *served with coffee and tea*

New York Cheesecake topped with berry compote, chocolate or caramel
Chocolate Lake Eruption layers of mousse, oreo crumb and brownie topped with ganache
Wild Berry Crisp topped with cinnamon whipped cream
Vanilla Crème Brûlée with berry compote
Strawberry Shortcake with fresh berries and whipped cream

All menus prices are subject to 15% HST and 17% gratuity will be added

Buffet Dinner

FOUR SALADS

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

Garden Salad with seasonal vegetables and an assortment of dressings

Pasta Salad with crisp vegetables and a hint of curry

Classic Potato Salad with crisp bacon and hardboiled eggs

SEAFOOD CHOWDER with biscuits

PEPPERONI AND PICKLES

An Assortment of Brothers pepperoni with tangy dill pickles, sweet mixed pickles and honey mustard.

CHEESE AND CRACKERS

A selection of domestic and international cheeses with fresh fruit garnish and crackers

CHOICE OF TWO MAIN COURSES

- **Nova Scotia Maple Ham** with maple raisin glaze and sweet mustard
- **Grilled Chicken Breast** marinated in sundried tomatoes and rosemary, topped with a light curry sauce and crisp apple
- **Traditional Turkey** with apple stuffing, pan gravy and cranberry sauce
- **Seafood Medley** haddock, salmon, scallops and shrimp simmered in a dill cream sauce
- **Grilled Atlantic Salmon** topped with a lemon shrimp sauce
- **Slow Roasted Balsamic Glazed Roast Pork Loin** with dried cranberries, apples and maple jus
- **Braised Pork Shank** topped with a grainy mustard sauce
- **Slow Roasted AAA Beef** with a peppercorn reduction, horseradish and condiments (Carved to order, add \$2.00 per person)
- **AAA Prime Rib** Carved to Order by our Chefs with House-made Yorkshire puddings and red wine demi-glaze (Add \$7.00 per person)

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

DIVINE DESSERTS

Chef's selection of cheesecakes, Pies, Pastries, Chocolate Mousse Cake, Chocolate Cups Filled with Dark Chocolate Mousse and Chocolate Brownies
- Seattle's Best Coffee & Tazo's Tea

Minimum 50 People - \$42.00 per person based on 100 or more guests - \$45.00 per person based on 100 or less guests

All menus prices are subject to 15% HST and 17% gratuity will be added

A Unique Option

EXECUTIVE PHOTO BOOTH RENTAL

Add a unique phot booth to your reception and allow your guests to create memorable moments!!

Base Photo Booth Rental \$599 (plus applicable taxes)

Includes afternoon and evening rentals

Unlimited, full colour printing included in this price

Custom Photo Booth Package \$799 (plus applicable taxes)

Includes afternoon and evening rentals

Unlimited, full colour printing included in this price

Digital copy of all images taken

Prop trunk with fun themes such as; superhero and sci-fi

Custom images and phrases added to the photo booth such as;

“Welcome to the Wedding of Temple Queen and Jack King”

FunStopPHOTOS



Let your Happily Ever After Start Here.....

We offer more than just a location; we offer personality!!! Let our team help create the wedding of your dreams. We are dedicated to ensuring that you and your guests experience memories of a lifetime!

CONTACT:

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