

Best Western Plus Chocolate Lake Hotel

...I Do!



Hotel Overview

LOCATION

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

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

COMPLIMENTARY FEATURES TO ENJOY DURING YOUR STAY

Grab & Go breakfast bag 6:30am - 10:00am daily

Parking (1st come, 1st serve)

Wi-Fi

Indoor swimming pool

Fitness room

24 Business centre

FACILITIES AND SERVICES

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

Coin operated guest laundry

Coin operated games arcade room

Landscaped backyard with lake access

All guestrooms are equipped with mini fridge and microwave

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 INCLUDES:

Lakeside lawn ceremony under the pergola

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

Banquet room for your celebration

White floor-length linen tablecloths and white linen napkins

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

Podium (no microphone capability)

Dance floor (16 ft X 16 ft, social distancing required)

Complimentary cake cutting, cake knife and server

Discounted rate for guestrooms

Let the memories begin

Wedding Package Pricing

❖ High Season - May 1st to October 31st

Sunday to Thursday Night Minimum food and beverage revenue of \$5,000.00

Friday & Saturday Night | New Year's Eve | Sunday's that fall on a long weekend

Minimum food and beverage revenue of \$6,000 .00

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

Sunday to Thursday Night Minimum food and beverage revenue of \$3,500.00

Friday & Saturday Night Minimum food and beverage revenue of \$4,000.00

- ❖ Minimum amount is excluding taxes, service charges, cash bar sales, audio-visual, ceremony set up, chair cover rentals and guestroom charges
- ❖ Minimum of 13 guestrooms must be consumed on the evening of the event, consisting of standard rooms with 1 king bed, 1 queen bed or 2 queen beds, excluding the Wedding suite.

Above pricing is subject to change at the hotels discretion.

Saying I Do.....

Wedding Ceremonies for up to 80 people, practicing social distancing, are available on our beautiful lakeside lawn. We are able to provide white 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 social distancing seating capacity of 25 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. 90 days prior to the wedding date, 50% of the estimated charges is due. The balance is due 30 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.

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	\$31.31 + HST = \$36.07	\$62.64 + HST = \$72.04
101 - 300	\$45.02 + HST = \$51.77	\$90.12 + HST = \$103.64

** *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 your guests, as parking priority is given to our hotel guests. The Best Western Plus 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% Service Charge 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% Service Charge and 15% HST)

WINE SERVICE

There are two options for your wine service during your dinner 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.



Pre- Reception

Recommended 2-4 pieces per person

- *2 pieces per person- \$4pp Choose 2:*
- *3 pieces per person- \$6pp Choose 3:*
- *4 pieces per person- \$8pp Choose 4:*

COLD OPTIONS:

Double Cream Brie & Cranberry Mini Tart

Garlic Hummus on Endive

Bite-size Tuna Melt, applewood smoked cheddar on a crostini

Bruschetta Bite, fresh parmesan & balsamic reduction

Mediterranean Chicken, tomato, onion, olive oil herb dressing on endive

Smoked Salmon, fired capers, herb cream cheese on a crostini

Chili Lime Shrimp Skewer, avocado crème

Seared Scallops, tarragon & shallot crème

Classic Shrimp Cocktail, traditional cocktail sauce

HOT OPTIONS:

Bite-size Fried Chicken, Alabama white barbeque sauce

Beef & Pork Meatballs, sweet & sour sauce

Grilled Chicken Sautee, peanut sauce

Crisp Vegetable Spring Rolls, plum sauce

Two Bite Nacho, tomato, onion, jalapeno, salsa, sour cream & cheddar cheese in a tortilla cup

Spanakopita Triangles, spinach & feta cheese wrapped in filo pastry

Bacon Wrapped Scallops, lemon

Panko Crusted Shrimp Skewer, siracha & sour lime crème

Pigs in a Blanket, bratwurst, puff pastry, spicy mustard sauce

Bite-size Beef Wellington, horseradish aioli

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

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

3 Course Plated Dinner

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 \$2.50per person)

OR

SALADS

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

CHOICE OF ONE MAIN COURSE

Oven Roasted Chicken Breast with a wild mushroom sauce	\$37pp
Chicken Supreme , stuffed with asiago and red pepper mousse with pesto sauce	\$39pp
Traditional Roast Turkey with <i>house-made</i> dressing, cranberry relish and pan gravy	\$37pp
Slow Roasted Beef Brisket with a Jack Daniel's reduction	\$35pp
Pan Seared Filet of Salmon with a lemon caper chardonnay sauce	\$39pp
Prime Rib of Beef with yorkshire pudding and au jus (Minimum 12ppl)	\$40pp

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 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, fresh strawberry reduction and whipped cream

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

Wine By The Bottle

WHITES & ROSE

Tidal Bay, Jost, Nova Scotia 750ml \$35
Pinot Grigio, Monte Giove, Italy 750ml \$28
Sauvignon Blanc Reserva, El Howard, Chile 750ml \$31
Chardonnay Portillo, Argentina 750ml \$35
Rose Menard, France 750ml \$35

BUBBLY

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

RED WINE

Pinot Noir, Pinot Pinot, Australia 750ml \$35
Shiraz Devil's Fifth Leg, California 750ml \$35
Malbec Las Moras, Argentina 750ml \$28
Cabernet Sauvignon, Leaping Horse, California 750ml \$35

BEVERAGE LIST

Domestic Beer \$4.78	Imported Beer/Coolers \$6.09
Liquor \$4.78	Premium Liquor \$5.65
House Wine \$5.65	

All menus and prices are subject to change, 15% HST and 17% Service Charge will be added to a host bar, 15% HST will be added for cash bar

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

We recognize that you may be concerned regarding the COVID-19 virus as you plan your special day. Please know, 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://corpcom.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>

Please know that we value you trusting us to host your wedding 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 together. 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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