



**Chocolate Lake Hotel**

# *Catering Menu* *2018*



**250 St Margarets Bay Road, Halifax NS 902-477-5611**  
[www.chocolatelakehotel.com](http://www.chocolatelakehotel.com)



## Chocolate Lake Hotel

Halifax NS 902-444-8657 / events@chocolatelakehotel.com

### Morning Essentials– Minimum 10ppl

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<b>Assorted Breakfast Treats</b> <i>Freshly baked Muffins, Danishes and Croissants</i>	\$3.50pp
<b>Oatcakes</b> <i>Plain or Chocolate Dipped</i>	\$3.50ea
<b>Fruit &amp; Yogurt Parfaits</b> <i>Fresh fruit, Granola &amp; Yogurt</i>	\$5.00ea
<b>Assorted Sliced Fruit Loaves</b>	\$3.25pp
<b>Assorted Fruit Scones</b>	\$3.25ea
<b>Fresh Sliced Fruit</b>	\$4.75pp
<b>Whole Fruit</b>	\$2.50ea
<b>Assorted Granola Bars</b>	\$2.00ea
<b>Seasonal Fruit Smoothies</b>	\$20.00 per litre

### Mid-Day Refresh – Minimum 10ppl

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<b>Assorted Mini-Sweets</b>	\$33.00 per dozen
<b>Fresh Baked Cookies</b>	\$33.00 per dozen
<b>Assorted Ice Cream Novelties</b>	\$51.00 per dozen
<b>Nacho Chips and Salsa</b>	\$4.00pp
<b>Seasoned Home Cut Potato Chips &amp; Cajun Bar Mix</b>	\$12.00 per bowl
<b>Hummus &amp; Tzatziki Dip</b> <i>with Vegetables &amp; Pita points</i>	\$4.50pp
<b>Cheese Board</b> <i>variety of Domestic Cheeses with Fruit garnish and Crackers</i>	\$4.50pp
<b>Vegetable Crudités</b> <i>with Cream Cheese Garden dip</i>	\$4.00pp

### Beverages

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<b>Coffee &amp; Tea</b> <i>Seattle's Best Coffee and Teas</i>	\$2.75pp
<b>Dole Fruit Juices</b> <i>450ml</i>	\$3.00ea
<b>Carafes of Juice</b> <i>Orange, Apple, Cranberry</i>	\$12.00 per ltr
<b>Pepsi Soft Drinks</b> <i>355ml</i>	\$2.50ea
<b>Aquafina Water</b> <i>500ml</i>	\$2.50ea
<b>Montellier Sparkling Water</b> <i>500ml</i>	\$3.00ea
<b>Lipton Pure Leaf Sweet Tea</b> <i>547ml</i>	\$3.50ea

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



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### Working Breakfast Buffets – *Minimum 10 ppl*

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#### **Hot Breakfast**

**\$17.00 Per Person**

Fresh fruit cocktail, assorted breakfast pastries  
Scrambled eggs, bacon and sausage  
Breakfast home fries  
Assorted Juices  
Seattle's Best Coffee and Teas

#### **Good Start**

**\$14.00 Per Person**

Scrambled eggs, bell peppers, bacon and cheddar cheese  
in a warm flour tortilla  
Breakfast home fries  
Selection of breakfast treats  
Assorted Juices  
Seattle's Best Coffee and Teas

#### **Continental**

**\$13.00 Per Person**

Fresh fruit cocktail  
A selection of breakfast treats  
An assortment of yogurt and granola  
Assorted Juices  
Seattle's Best Coffee and Teas

#### **The Griddle**

**\$15.00 Per Person**

Waffles with fresh berries, blueberry sauce,  
syrup and whipped cream  
Baked ham  
Selection of breakfast treats  
Assorted Juices  
Seattle's Best Coffee and Teas

#### **Healthy Choice**

**\$14.00 Per Person**

Fruit & Yogurt Parfait  
Fresh fruit cocktail  
Oatcakes  
Assorted juices  
Seattle's Best Coffee and Teas

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### Working Lunch Buffets

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#### **The Classic**

**\$16.00pp**

Choice of Soup of the Day or Garden Salad  
A Selection of Deli Sandwiches and Wraps  
Ham, Roast Beef, Vegetarian, Turkey, Chicken Salad,  
Egg Salad, Tuna Salad  
Sweets Treats (2pp)  
Seattle's Best Coffee & Teas

#### **Pulled Pork Sliders** (minimum 10ppl)

**\$17.00pp**

Garden Salad  
Slow roasted pork in our Garrison BBQ sauce, crispy  
onions and Swiss cheese on slider buns  
Potato Chips  
Cookies  
Seattle's Best Coffee & Teas

#### **Taste of Italy** (minimum 15ppl)

**\$19.00pp**

Traditional Caesar Salad  
Garlic Bread  
House-made Lasagna *Choice of Beef or Vegetarian*  
Tiramisu  
Seattle's Best Coffee & Teas

#### **BBQ Chicken** (minimum 10ppl)

**\$18.00pp**

Traditional Caesar Salad  
Barbecue Quarter Chicken  
Roasted Potatoes  
Assorted Cookies  
Seattle's Best Coffee & Teas

#### **Wrap It Up**

**\$17.00pp**

Soup of the Day  
Wraps filled with Chicken salad, Tuna salad, Egg salad,  
Roasted veggies with feta, Pulled pork in Garrison BBQ  
sauce, crispy onions and Swiss cheese  
Sweet Treats  
Seattle's Best Coffee & Teas

#### **The Deli Shop** (minimum 20ppl)

**\$20.00pp**

Soup of the Day  
Build your own Sandwich Bar;  
Sliced Deli Meats and favourites such as  
Egg salad, Tuna salad and Chicken salad,  
assorted breads, cheese, pickles and condiments  
Fresh Apple Crisp  
Seattle's Best Coffee & Teas

#### **Light Fare**

**\$15.00pp**

Soup of the Day  
Garden Salad & Traditional Caesar Salad  
House-made Hummus and Tzatziki with fresh veggies and pita triangles  
Fresh Sliced Fruit  
Seattle's Best Coffee & Teas

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## Chocolate Lake Hotel

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### 3 Course Plated Lunch

#### Choice of One Appetizer (Soup or Salad)

##### Soups

- Cream of Wild Mushroom**
- Honey Squash Bisque** *with a hint of cinnamon*
- Cream of Broccoli and Applewood Smoked Cheddar**
- Seafood Chowder** *(add \$2.00 per person)*

##### Salads

- Traditional Caesar Salad** *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*
- Spinach Salad** *with red onion, cherry tomatoes and mandarin oranges with poppy seed dressing*
- Mesclun Salad** *with dried cranberries, julienne apples, carrots and almonds with maple vinaigrette*
- Greek Salad** *with red onion, tomatoes, Kalamata olives and Feta cheese with Greek dressing*

#### Choice of One Main Course

- Grilled Chicken Breast** *with a pesto cream sauce* \$25.00pp
- Pepper Crusted Pork Loin** *with a blueberry reduction and root beer drizzle* \$24.00pp
- Slow Roasted Beef Striploin** *with a red wine reduction* \$27.00pp
- Grilled Filet of Salmon** *with a lemon chardonnay sauce* \$29.00pp

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

#### Choice of One Dessert

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

Seattle's Best Coffee and Teas

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## **Chocolate Lake Hotel**

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### **Buffet Lunch - Minimum 50 People**

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#### **Fresh biscuits and Rolls**

**Soup du jour**  
*Made fresh daily*

#### **Salads**

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

**Garden Salad** *with seasonal vegetables and an assortment of dressings*

#### **Choice of Two Main Course**

**House-made Lasagna** *choice of beef or vegetarian*

**Barbecue Quarter Chicken**

**Braised Haddock** *with tomato Florentine sauce*

**Grilled Chicken Breast** *with pesto cream sauce*

**Cheese Tortellini** *with a sundried tomato and garlic cream sauce*

**Chicken Stir-Fry** *tossed in a peanut sauce*

**Braised Beef Tips** *in a rich mushrooms demi sauce*

**Pepper Crusted Pork Loin** *with apple and balsamic reduction*

**Curried Chicken** *with toasted coconut and crisp apple*

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

#### **Dessert**

*An Assortment of Pies and mini pastries*

Seattle's Best Coffee and Teas

**\$26.00pp**

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## Chocolate Lake Hotel

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### 3 Course Plated Dinner

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#### Choice of One Appetizer (Soup or Salad)

##### Soups

- Cream of Wild Mushroom**
- Honey Squash Bisque** *with a hint of cinnamon*
- Cream of Broccoli and Applewood Smoked Cheddar**
- Seafood Chowder** (add \$2.00pp)

##### Salads

- Traditional Caesar Salad** *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*
- Spinach Salad** *with red onion, sliced mushrooms cherry tomatoes and hardboiled egg with poppy seed dressing*
- Mesclun Salad** *with dried cranberries, julienne carrots, almonds and feta cheese with honey vinaigrette*
- Greek Salad** *with red onion, tomatoes, Kalamata olives and feta Cheese with Greek dressing*

**Additional appetizer add \$5.00pp**

#### Choice of One Main Course

- Grilled Chicken Breast** *with red current and wild mushroom sauce* \$37.00pp
- Pepper Crusted Pork Loin** *with blueberry reduction and root beer glaze* \$35.00pp
- Chicken Breast Supreme** *stuffed with spinach and red pepper mousse, Pesto sauce* \$39.00pp
- Roast Turkey** *with apple dressing, cranberry relish and pan gravy* \$37.00pp
- Slow Roasted Beef Striploin** *with a Jack Daniel's reduction* \$39.00pp
- Grilled Filet of Salmon** *topped with a lemon chardonnay sauce* \$39.00pp
- Prime Rib of Beef** *with Yorkshire Pudding and au jus* \$40.00pp
- 5oz Beef Tenderloin** *with a Bourbon wild mushroom reduction* \$44.00pp

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

#### Choice of One Dessert

- New York Cheesecake** *topped with berry compote, chocolate or caramel*
- Chocolate Lake Eruption** *layers Of chocolate mousse, Oreo crumbs and brownie topped with ganache*
- Wild Berry Crisp** *topped with cinnamon whipped cream*
- Vanilla Crème Brulée** *with berry compote and burnt sugar*
- Strawberry Shortcake** *with fresh berries and cream*

Seattle's Best Coffee and Teas

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### Buffet Dinner

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#### Salads

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

**Pepperoni and pickles** Brother's pepperoni, tangy dill pickles, sweet mixed pickles and honey mustard

**Seafood chowder** with fresh biscuits

**Cheese and Crackers** A selection of local 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 Breasts** topped with a curry sauce and crisp apples

**Traditional Turkey** with cranberry sauce, apple stuffing, and pan gravy

**Seafood Medley** Haddock, Salmon, Scallops and Shrimp, simmered in a dill cream sauce

**Grilled Atlantic Salmon** topped with a lemon and shrimp sauce

**Slow Roasted Balsamic Glazed Pork Loin** with dried cranberries, apples and maple jus

**Slow Roasted AAA Roast Beef** with a peppercorn reduction, horseradish and condiments. **(Carved to order, add \$2.00per person)**

**AAA Prime Rib Carved to Order by our Chefs**, with Yorkshire puddings and red wine demi glaze (Add \$7.00pp)

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

#### Divine Desserts

*Chef's selection of Cheesecakes, Pies, Cakes and Fresh Fruit Salad*

Seattle's Best Coffee and Teas

#### Minimum 50 People

\$42.00 per person based on 100 or more guests

\$45.00 per person based on 99 or less guests

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### Trays & Platters

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<b>Vegetables Crudités</b> <i>Fresh seasonal vegetables with cream cheese garden dip.</i>	\$4.00pp/ \$160.00 for 50 People
<b>Gourmet Cheese Tray</b> <i>A selection of domestic and international cheeses with fresh fruit garnish and crackers.</i>	\$7.00pp/ \$300.00 for 50 People
<b>Assorted Finger Sandwich Platter</b> <i>A selection of finger sandwiches and wraps, such as Tuna salad, Egg salad, Chicken salad, Ham, Turkey and Roast beef.</i>	\$70.00/50 Pieces
<b>Pepperoni and Cheese Tray</b> <i>Brothers pepperoni, Cheddar cheese, Tangy dill pickles, Sweet mixed pickles, and Crackers.</i>	\$170.00 per tray (approx. 40 people)
<b>Fresh Fruit Tray</b> <i>An assortment of sliced fresh seasonal fruits and berries</i>	\$4.75pp/ \$210.00 for 50 People
<b>Antipasto Tray</b> <i>A selection of Cheeses, Marinated artichoke hearts, Kalamata olives, Antipasto, Italian style meats such as Melon wrapped prosciutto, Genoa salami, Grilled marinated asparagus and Grilled peppers (minimum 25 people).</i>	\$7.00pp/ \$300.00 for 50 People
<b>Nova Scotia Smoked Salmon</b> <i>A complete side of smoked salmon, fresh lemons, capers, red onions and garden cream cheese with crackers and toast points.</i>	\$180.00 per Tray (Approximately 30 People)
<b>Jumbo Shrimp</b> <i>Chilled jumbo shrimp on ice garnished with lemons and fresh dill with a spicy seafood sauce.</i>	\$340.00 per Display (Approximately 200 Shrimp)
<b>The Mid-East</b> <i>An assortment of dips such as Hummus, Tzatziki, Spinach, and Baba gonoush, with flat bread and pita points.</i>	\$120.00 per Display (Approximately 30 People)
<b>Nova Scotia Seafood Tray</b> <i>Atlantic cold smoked salmon, Hot maple-smoked salmon, Smoked mackerel with red onion, capers, herbed cream cheese and crackers.</i>	\$300.00 per Tray (Approximately 30 People)

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### Hors d'Oeuvres

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#### Cold

	<b>Per Dozen</b>
<b>Minimum 4 Dozen Per Item</b>	
Smoked Salmon with capers and Swiss cheese on flatbread	\$23.00
Spicy Jumbo Shrimp with avocado cream	\$24.00
Vegetable Roulades with herbed cream cheese	\$19.00
Seafood Salad on sour dough rounds with dill cream	\$24.00
Traditional Shrimp Cocktail with horseradish sauce	\$24.00
Curried Chicken in phyllo pastry boats with mango chutney	\$21.00
Smoked Salmon and Asparagus wrapped in tortilla	\$23.00
Beef with maple glazed onion and sweet mustard on a crostini	\$24.00
Brie Cheese and Cranberry Tartlet	\$21.00
Bite-size Tuna Melts with Applewood smoked cheddar	\$19.00
Grilled Chicken Medallions topped with fresh melon salsa	\$22.00
Chicken Bruschetta topped with parmesan shavings	\$20.00
Peppered Scallops topped with mango chutney on corn bread	\$26.00

#### Hot

	<b>Per Dozen</b>
<b>Minimum 4 Dozen Per Item</b>	
Bacon Wrapped Scallops with curry aioli dip	\$27.00
Jalapeno Pepper Poppers stuffed with cream cheese with sour cream dip	\$19.00
Breaded Italian Ravioli fried golden brown with tomato sauce dip	\$20.00
Marinated Pork Lollipops with sweet chili dip	\$23.00
Panko Crusted Shrimp with creamy dill dip	\$24.00
Crispy Chicken Wings with assorted sauces	\$19.00
Sweet and Sour meatballs	\$18.00
Spicy Samosa with a mango and curry chutney	\$24.00
House-made Chicken Tenders with sweet curry mayo	\$22.00
Vegetable Spring Rolls with plum sauce	\$19.00
Mini Beef Wellingtons with horseradish dip	\$29.00

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### Culinary Stations

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#### **Taste of Maritimes Bar \$18 per person**

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

#### **Pulled Pork Sliders Bar \$30.00Doz (Minimum 4 Dozen)**

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

#### **Poutine Bar \$10.00pp (Minimum 25 people)**

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

#### **Mexican Bar \$14.00 per person**

*Nacho chips with guacamole, and salsa dip, Chicken Quesadillas with bell peppers and mixed cheeses, 3-layer refried bean dip with tortilla crisp and corn bread.*

#### **Dessert Bar \$9.00per person (1.5 pieces per person)**

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

### Cooks in Action..... Carving and Sauté Stations

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#### **Prime Rib Carvery \$16.00 per person**

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

#### **Maplewood Smoked Ham Carvery \$12.00 per person**

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

#### **Flambé Jumbo Shrimp \$380.00 (5lbs, approx. 200 Shrimp)**

*Jumbo shrimp sautéed with garlic and brandy then tossed with a sweet chili sauce.*

#### **Sautéed Scallops \$350.00 (5lbs, approx.120 scallops)**

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

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# BBQ SEASON

## MENU

**Garden Salad** with seasonal vegetables and an assortment of dressings  
**Classic Potato Salad** topped with crisp bacon  
**Traditional Coleslaw**

**BBQ Beef Hamburgers, Hot Dogs and Sausages** with assorted fresh buns, cheese, pickles and condiments  
**Add Chicken Breast Skewer for \$5 per person**  
**Corn on the Cob** with melted butter

**Assorted freshly baked Pies and 1 assorted soft drink per person**

**\$25.00pp**  
Minimum 20 people

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

**We can customize your own special BBQ Menu...contact us today!**





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### Wine By The Bottle

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#### White Wine

**Jost Tidal Bay-Nova Scotia \$35**

*Crisp and light with a fresh green apple fruit finish, 750ml*

**Il Padrino Pinot Grigio-Italy \$31**

*Good fruit and acidity, fresh finish, definitely morish, 1ltr*

**Santa Rita Gran Hacienda Sauvignon Blanc-Chili \$28**

*Lively & elegant with balanced acidity, persistent finish, 750ml*

**Dr. Zen Zen Reserve Riesling-Germany \$35**

*Flavors of apple, peach & pear, classic minerality 750ml*

**Penfolds Rawson's Retreat Chardonnay-South Australia \$31**

*Australian "sunshine in a glass", citrus and tropical flavors 750ml*

#### Sparkling Wine

**Terregaie Prosecco-Italy \$35**

*Medium bodied, good fruit and bubbles.... yum!!! 750ml*

#### Red Wine

**Il Padrino Valpolicella-Italy \$31**

*Red fruits and black pepper, great food wine, 1ltr*

**Sycamore Lane Merlot-California \$28**

*Classic flavors of cherry, plum and cedar, soft and juicy, 750ml*

**Alambrado Malbec-Argentina \$33**

*Deep violet colour, dark plum, fig and blackberry flavors, 750ml*

**Nugan Estate Third Generation Shiraz-Australia \$31**

*Big, bold & jammy, screams Aussie Shiraz....Mate!!! 750ml*

**Leaping Horse Cabernet Sauvignon-California \$35**

*True California cabernet, soft and fruit forward, 750ml*

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### Beverage List

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**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**

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

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, gluten free, allergies, etc.

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's Beverage Service License does not permit the service of beverages supplied by an external source, including donations. All alcoholic beverages served in our function rooms must be supplied by the Hotel. Events requesting a Cash Bar will be required to meet a minimum of \$100 net revenue per hour. If revenues are not met an hourly charge of \$25.00 per bartender will be applied.

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.

Cancellation must be made with our Conference Services Manager, between 9am and 5pm, Monday to Friday. Cancellation fees will apply in accordance with the Hotels policies. Please refer to your contract agreement for details.

The hotel can provide security arrangements from an outside company for your function at an additional cost. The hotel will require two weeks' notification to your Conference Services Manager to arrange this service.

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.

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