



Chocolate Lake Hotel



Catering Menu 2021

Limited Edition

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

BREAKS

Served individually pre-plated or wrapped.

Morning Essentials (minimum order 12)

Muffins	3.00 ea
Mini Danishes , 2 per serving	4.00 ea
Oatcakes , traditional or chocolate dipped	3.50 ea
Assorted Fruit Yogurts (100g)	2.50 ea
Whole Seasonal Fruit	2.50 ea
Snack Bars , Fruit Filled and Chocolate Chip	2.50 ea
Fruit Cocktail Cup , Seasonal Fruit	4.00 ea
Vanilla Yogurt, Granola & Berry Parfait	5.00 ea

Nibbles (minimum order 12)

Squares	4.00 ea
Fresh Baked Cookies , 2 per serving	2.75 ea
Chocolate Brownie, Gluten Free	4.50 ea
House Fried Potato Chips , with onion sour cream dip	4.00 ea
Trail Mix	5.00 ea
Salsa & Tortilla Chips	4.00 ea
Vegetable Crudités , with hummus	6.00 ea
Domestic Cheeses (3oz) , with pickle spears and crackers	7.00 ea

Beverages

Coffee & Tea , Seattle's Best Coffee, Assortment of Reg & Herbal Teas	2.75 pp
Fruit Juices 300ml , Orange or Apple	2.50 ea
2% Milk 273 ml	2.50 ea
Assorted Pepsi® Soft Drinks 355ml	2.50 ea
Aquafina Water 500ml	2.50 ea
Montellier Sparkling Water 500ml	3.00 ea
Lipton Pure Leaf Sweet Tea 547ml	3.50 ea

Bottled beverages charged on consumption.



WORKING BREAKFASTS

Served pre-plated and includes coffee/tea station.

Minimum order 12 ppl.

Rise & Shine - \$17

Mini Danish
Seasonal Fruit Slices
Scrambled Eggs
with Cheese & Green Onions
Crispy Bacon
Home Fries
Orange Juice

Hot Oatmeal - \$15

Seasonal Fruit Cup
Oatmeal with Toppings
Yogurt
2% Milk

Pancakes - \$17

Seasonal Fruit Slices
Blueberry Pancakes
Maple Syrup
Crispy Bacon
Orange Juice

WORKING LUNCHES

Served pre-plated and includes coffee/tea station.

Minimum order 10 ppl.

For events under 12 ppl –

You may pre-order from the restaurant and meals will be delivered to the meeting room.

Brown Bagging It - \$17

A Sandwich or Wrap, House-Fried Potato Chips and Fresh Baked Cookie

Sandwiches & Wraps, Choose any two:

- Deli Roast Beef, Smoked Cheddar, Dill Pickle, Lettuce, Tomato, Mayo, Mustard, Ciabatta Roll
- Deli Turkey, Bacon, Lettuce, Tomato, House Aioli, Ciabatta Roll
- Chicken Salad, Diced Apples, Lettuce, Curry Mayo, Flour Tortilla
- Tuna Salad, Gherkins, Lettuce, Tomato, Mayo, Flour Tortilla
- Egg Salad, Celery, Red Onions, Lettuce, Mayo, Flour Tortilla
- Roasted Vegetables, Hummus, Flour Tortilla

Add a Salad for \$4.50. Choose one: • House Salad • Pasta Salad • Potato Bacon Salad

Hearty Salad - \$19

Grilled Chicken Breast, Fresh Salad, Garlic Toast, and a Sweet Miniature
Choice of:

- Traditional Caesar Salad
- House Salad with Ranch Dressing

Homestyle Burger - \$20

Hand-pressed Beef Patty with American Cheese, Fried Onions, Mayo, Ketchup & Mustard served with House Fried Chips, and a Sweet Miniature

*Vegetarian Option: Black Bean Burger

Chili - \$18

Choice of Meat or Vegan Chili, Tortilla Chips, House Salad, and a Sweet Miniature

Quarter Chicken - \$20

Quarter Chicken coated in Texas BBQ Sauce, Seasonal Veggies, Roasted Potatoes, and a Sweet Miniature

Stir Fry - \$20

Chicken, Seasonal Veggies, Basmati Rice, and a Sweet Miniature
Choice of Sauce: • Honey Garlic • Sweet Chili • Peanut-Soy
Vegetarian Option: Crumbled Black Bean Burger Patty



PLATED LUNCH

2-course lunch (Main/Dessert) - \$27, 3-course lunch (Appetizer/Main/Dessert) - \$33.

Includes coffee/tea station. Add rolls with butter for \$1.50.

Select one of each: Appetizer and/or Dessert and Main.

Minimum order 20 ppl.

Appetizer

Tomato & Herb Soup
Roasted Squash Soup
Traditional Caesar Salad
Mixed Baby Greens Salad

Dessert

Lemon Tart
Apple Crisp
Ice Cream Sundae

Main

Baked Haddock with cherry tomato cream sauce, basmati rice, and seasonal vegetables.

Grilled Chicken Breast marinated in herbs, garlic and lemon with tzatziki sauce, basmati rice, and seasonal vegetables

Mushroom Ravioli with cream parmesan sauce

Arrabiata Penne with black bean patty crumble, veggies, and spicy sweet tomato sauce

PRE-RECEPTION

3 hors d'oeuvres per person - \$6⁷⁵ (choose 3)

4 hors d'oeuvres per person - \$9 (choose 4)

Served family-style at guest tables.

Minimum order is the guaranteed number of ppl.

Cold

Classic Poached Shrimp with traditional cocktail sauce

Seafood Salad Crostini with baby shrimp and dill cream

Brie & Cranberry Puffs

Curry Chicken & Apple Cocktail Sandwich

Tuna Melt Bites with smoked cheddar

Tomato Bruschetta on sourdough crostini

Caprese Skewer with grape tomato, fresh mozzarella, basil leaf, balsamic drizzle

Antipasto Skewer with marble cheese, pepperoni, gherkin pickle

One Bite Nacho with pico de gallo and guacamole in a tortilla cup

Hot

Bacon Wrapped Scallops

Beef & Pork Meatballs with Texas-style bbq sauce

Chicken Satay with peanut sauce

Vegetable Spring Roll with plum sauce

Spanakopita Triangle with feta and spinach filling wrapped in phyllo pastry

Donair Eggroll Bites with Donaire sauce

Mini Crustless Vegetable Quiche

Deep Fried Pepperoni with honey mustard



PLATED DINNERS

Includes roll with butter and coffee/tea station.
Select one of each: Appetizer, Main, and Dessert.

Minimum order 25 ppl.

Appetizer

Tomato & Herb Soup

Loaded Baked Potato Soup topped with bacon, shredded cheese, and green onions

Roasted Squash Soup with a hint of apple

Cream of Broccoli Soup with shredded cheese

Old-Fashioned Split Pea & Ham Soup

Seafood Chowder (add \$2.50 pp)

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

Spinach Salad with sliced strawberries, mushrooms, red onions, candied nuts, balsamic dressing

Mixed Baby Greens Salad with dried cranberries, julienne vegetables, roasted almonds, honey vinaigrette

Mains

Served with oven roasted or mashed potatoes and fresh seasonal vegetables

Chicken Supreme - \$40

topped with choice of: roasted red pepper coulis, wild mushroom demi-glace, or Texas-style BBQ glaze

Stuffed Chicken Breast - \$44

with spinach and red pepper mousse served with pesto cream sauce

Roast Turkey - \$40

with all the traditional trimmings and condiments

Grilled Salmon - \$42

topped with choice of: lemon dill cream sauce or maple-soy glaze

Slow Roasted Beef Brisket - \$40

thinly carved and topped with choice of: red wine demi-glace or creamy peppercorn sauce

Prime Rib - \$48

with Yorkshire pudding, horseradish, and au jus

Vegan Option: Stir-Fry with black bean patty crumble, seasonal vegetables, basmati rice and peanut sauce

Desserts

New York Style Cheesecake topped with chocolate and caramel drizzle

Triple Chocolate Mousse with layers of white, milk and dark chocolate mousse

Berry Champagne Mousse Cake with layers of vanilla cake infused with champagne, blackberries, and ruby chocolate champagne mousse

Vanilla Crème Brûlée topped with caramelized sugar

Apple Crisp with whipped topping and cinnamon sprinkle

Vegan & Gluten Free Chocolate Decadence Torte drizzled with strawberry coulis



'BUTLERED' PARTY SNACKS

House-made Pizza - \$28 ea
Pepperoni, The Works, and Vegetarian
(8 slices per pizza, minimum 4)

Mashed Potato Bar - \$12 pp
with crumbled bacon, sautéed mushrooms
and onions, shredded cheese, sour cream,
gravy (minimum 25 ppl)

Poutine Bar - \$10 pp
French Fries, Gravy, and Cheese Curds
(minimum 25 ppl)

Chicken Fingers & Wings - \$8 pp
with ranch dip and honey garlic sauce
(4 pcs per person, minimum 25 ppl)

Bar Service

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

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

Rosé 750ml Rosé, Menard, France - \$35

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

Cash Bar (taxes included)

Domestic Beer, Well Shots - \$5.75
Premium Liquor & Liqueurs - \$6.75
Imported Beer, Coolers - \$7
House Wine - \$7.25
Soft Drinks - \$2.50

Host Bar (taxes & gratuity not included)

Domestic Beer, Well Shots - \$5
Premium Liquor & Liqueurs - \$5.87
Imported Beer, Coolers - \$6.09
House Wine - \$6.30
Soft Drinks - \$2.17

Punch per gallon, serves approximately 30 ppl

• 'No-Buzz' Punch - \$50 • Sparkling Wine Punch - \$80 • Liquor Punch - \$140

Services

- A bar service charge of \$150 will apply for all Cash/Host Bars if net sales of \$500 is not met.
- Bar services can be arranged as cash, host, or honor bar.
- Drink tickets can be requested in advance and will be charged on consumption.
- Debit and all major credit cards accepted.



CONSIDERATIONS

COVID-19

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, by 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>

Menu Selection

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, vegan, gluten free, allergies, etc.

Food & Beverage Regulations

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.

Guarantees & Cancellations

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.

Cancellations must be made with your Conference Services Manager in writing during business day hours. Cancellations fees will apply in accordance with the Hotel's policy. Please see your contract for details.

Management Right

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.

Liability

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.

