



Chocolate Lake Hotel



Catering Menu 2023

250 St Margaret's Bay Road, Halifax NS
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BREAKS

Morning Essentials

Muffins	3.00 ea
Mini Danishes and Cinnamon Rolls , 2 per serving	4.00 ea
Oatcakes , traditional or chocolate dipped	3.50 ea
Assorted Fruit Yogurts	2.50 ea
Whole Seasonal Fruit	2.50 ea
Snack Bars , fruit filled and chocolate chip	2.50 ea
Seasonal Fruit Cup	6.00 ea
Greek Yogurt, Granola & Berry Parfait	5.00 ea

Nibbles

Squares	4.00 ea
Fresh Baked Cookies	2.50 ea
Chocolate Brownie , gluten free	4.50 ea
Rice Crispy Square , gluten free	5.00 ea
House Fried Potato Chips , with onion sour cream dip	4.00 ea
Salsa & House Fried Tortilla Chips	4.00 ea
Vegetable Crudités , with hummus	6.00 ea
Domestic Cheeses , with pickle spears and crackers	7.00 ea

Beverages

*Bottled beverages charged on consumption

Coffee & Tea , Seattle's best coffee, assortment of regular & herbal teas	3.00 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
Bubly Sparkling Water 500ml , various flavours	2.50 ea
Lipton Pure Leaf Sweet Tea 547ml	3.50 ea



BREAKFAST Includes coffee/tea station. Minimum order 10 ppl.

Buffet or plated

Rise & Shine - \$19

Mini danishes
Fresh sliced fruit
Scrambled eggs with cheese & green onions
Crispy bacon
Home fries
Orange & apple juice

Hot Oatmeal - \$17

Oatmeal with toppings (brown sugar, blueberries, toasted nuts and maple syrup)
Greek yogurt
Granola
Fresh sliced fruit
Orange & apple juice

BUFFET LUNCHES Includes coffee/tea station. Minimum order 10 ppl.

Lakeside Deli - \$19

A sandwich or wrap, veggie sticks, house-fried potato chips and fresh baked cookie

Select up to three choices:

- Roast beef, smoked cheddar, dill pickle, lettuce, tomato, mayo, mustard, ciabatta roll
- Turkey, bacon, lettuce, tomato, house aioli, ciabatta roll
- Curry chicken salad, diced apples, lettuce, curry mayo, flour tortilla
- Tuna salad, mayo, flour tortilla
- Egg salad, mayo, flour tortilla
- Roasted vegetables, hummus, flour tortilla

Add a salad or soup for \$4.50 (choose one): House salad, pasta salad, potato bacon salad, broccoli & cheddar soup, cream of tomato soup

Hearty Salad - \$19

Grilled chicken breast, fresh salad, garlic toast, and a mini dessert
choice of:

- Traditional Caesar salad
- House salad with ranch dressing

Chili - \$19

Choice of meat or vegan chili, house fried tortilla chips, house salad, and a mini dessert

Stir Fry - \$21

Chicken, seasonal vegetables, basmati rice, and a mini dessert
choice of sauce:

- Honey garlic
- Sweet chili
- Peanut-soy

*Vegetarian option: crumbled black bean patty

Mediterranean Chicken - \$23

Marinated in herbs, garlic and lemon with tzatziki sauce, basmati rice, seasonal vegetables, and a mini dessert

Southern Style Fried Chicken - \$23

Caesar salad, potato salad, coleslaw, and a mini dessert

BBQ Chicken - \$23

Quarter chicken coated in Texas BBQ sauce, Caesar salad, seasonal vegetables, roasted potatoes, and a mini dessert

Butter Chicken - \$23

Chicken breast in a butter chicken sauce, basmati rice, naan bread, and a mini dessert



PLATED LUNCH

2-course lunch (main/dessert) - \$29, 3-course lunch (appetizer/main/dessert) - \$35.

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 & cream shortcake
Seasonal fruit crisp
Vegan chocolate mousse with coconut milk

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

Meatloaf with mashed potatoes, and seasonal vegetables

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

For events under 20 ppl –

You may pre-order from the restaurant and meals can be delivered to the meeting room or you can eat in the restaurant.

HORS D'OEUVRES

Cold - \$28 per dozen

Classic Poached Shrimp with traditional cocktail sauce

Smoked Salmon Crostini

Brie & Red Pepper Puffs

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 sour cream in a tortilla cup

Hot - \$30 per dozen

Bacon Wrapped Scallops

Beef & Pork Meatballs with Texas-style BBQ sauce

Vegetable Spring Roll with plum sauce

Spanakopita Triangle with a feta and spinach filling wrapped in a phyllo pastry

Donair Dippers with donair sauce

Deep Fried Pepperoni with honey mustard

Boneless Chicken Wings

RECEPTION TRAYS

Served buffet style

Jumbo Shrimp - \$340 / 200 pc

Chilled jumbo shrimp with traditional cocktail sauce

Charcuterie & Cheese - \$325 / 30ppl

Cured meats, cheeses, berries, grapes, olives, pickles, nuts, breads, and crackers

Vegetable Crudités - \$95 / 25ppl \$185 / 50 ppl

Fresh seasonal vegetables with ranch dip

Gourmet Cheeses - \$325 / 50 ppl

Selection of domestic and international cheeses with fresh fruit garnish and crackers

Pepperoni and Cheese - \$210 / 50 ppl

Brothers pepperoni, cheddar cheese, tangy gherkin pickles, honey mustard dip and crackers

Fresh Fruit with Yogurt Dip - \$250 / 50 ppl

An assortment of sliced seasonal fruits and berries

Breads & Dips - \$120 / 30 ppl

Hummus, spinach dip and pico de gallo with toasted pita chips, breads and tortilla crisps

Tea Sandwiches - \$75 / 48 pcs

Chicken salad, egg salad, cucumber cream cheese, tuna salad, ham & cheese

PARTY SNACKS

Served buffet style

Poutine Bar - \$15 pp

French fries, gravy, cheese curds, bacon bits, green onions, sour cream (minimum 25ppl)

House-made Pizza - \$28 ea

Pepperoni, works, vegetarian and donair (8 slices per pizza, minimum 4 pizzas)

Boneless Wings - \$10 pp

With BBQ sauce and honey garlic sauce (4pcs per person, minimum 25ppl)

Donairs - \$9 ea

A 7-inch pita with donair meat, onions, tomatoes, cheese and donair sauce (minimum 1dz)

Deep Fried Pepperoni - \$87 / 30-35 ppl

With honey mustard dip

Mini Brioche Slider Sandwiches - \$85 per dozen

oven-pulled beef brisket, crispy onions, and American cheese

PLATED DINNERS FOR SPECIAL OCCASIONS

Includes roll with butter and coffee/tea station.

Select one of each: Appetizer, main, and dessert.

Minimum order 25 ppl.

Appetizers

Tomato & Herb Soup

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

Roasted Squash Soup with a hint of apple

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

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

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

Seafood Chowder (add \$2.50 pp)

Duo Shrimp Cocktail (add \$4.00 pp)

Mains

Served with oven roasted or mashed potatoes and fresh seasonal vegetables

Chicken Supreme - \$39

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

Roast Turkey - \$39

with all the traditional trimmings and condiments

Grilled Salmon - \$42

Served with rice and topped with choice of: lemon dill cream sauce or pomegranate maple-soy glaze

Slow Roasted Beef Brisket - \$39

thinly carved and topped with choice of: red wine demi-glace

Prime Rib - \$50

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

Lemon & Cream Shortcake

Seasonal Fruit Crisp with whipped topping

Vegan & Gluten Free Chocolate Decadence Torte drizzled with strawberry coulis

Chocolate Vegan Mousse with coconut milk

Bar Service

Whites 750ml Pinot Grigio, Monte Giove, Italy - \$29
Sauvignon Blanc Reserva, El Howard, Chile - \$32
Tidal Bay, Jost, Nova Scotia - \$36
Chardonnay, Portillo, Argentina - \$36

Reds 750ml Malbec, Las Moras, Argentina - \$29
Pinot Noir, Pinot Pinot, Australia - \$36
Shiraz, Devil's Liar Fifth Leg, Australia - \$36
Cabernet Sauvignon, Leaping Horse, California - \$36

Rosé 750ml Rosé, Menard, France - \$36

Bubbly 750ml Nova 7, Benjamin Bridge, Nova Scotia \$41

Cash Bar (taxes included)

Domestic Beer, Well Shots - \$6.00
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 and 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

Menu Selection

Menu selections should be discussed three to six weeks prior to the start of your event. Our Events and Conference Coordinator 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.

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 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.

