



Weddings

2010 Wedding Package

Our Weddings Include:

Experience as the leader in food & beverage service since 1974

Personalized service with our experienced Wedding Coordinator

Professional on-site banquet personnel

Special dietary menus and children's menus available

Complete catering services (including labour, set-up, clean-up, dishes, cutlery, glassware)

Dining tables and chairs, if required

Cake cutting services

Tables with white linen coverings for the head table, wedding cake, guest book and gifts

All white dining table linens & napkins

Burgundy skirting (white skirting available for an additional charge)

Candles - two per table

Podium, microphone & house sound system (if available)

**RCR
HOSPITALITY
GROUP**



Yes we can!

Tel: 902.454.8533 www.rcr.ca

All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



Receptions

From the Sea

Fresh Nova Scotia Mussel Bar -
steamed mussels with lemon & garlic butter

Smoked Seafood Mirror
smoked salmon, scallops, mackerel & trout, with condiments and crackers

Oyster Bar (minimum 50 people)
Malpeque oysters shucked to order with tabasco, spicy cocktail sauce,
Lea & Perrins, pepper, lemon

Black Tiger Shrimp Presentation
with spicy cocktail sauce & lemon

Scallop Flambée Station - with Pernod & cream

Shrimp Flambée Station - with brandy or coconut rum

Sushi Bar - served with wasabi, soy and ginger

Smoked Salmon - served with chopped egg, red onions, tomatoes, capers, lemon,
cream cheese and fresh baguette slices

Seafood Martini ~ medallions of Atlantic lobster & diver Digby scallops on a skewer,
with vodka enhanced clamato juice served in a martini glass

Gazpacho topped with crab claws



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Receptions

Platters and Presentations

Vegetable Crudité & Dip

seasonal fresh vegetables with complementary dipping sauces

Trio of Chef's Assorted Dips

chef's choice of three house-made dips, pita crisps, crostini & seasonal veggie sticks

Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

Imported & Domestic Cheeses

served with assorted crackers & toasts, garnished with grapes & strawberries

Baked Brie

wrapped in phyllo served with fruit coulis

Seasonal Sliced Fresh Fruit with yogurt dip

Hip of Beef (serves approximately 100 guests)

with assorted mustards, horseradish and mini kaisers

Carvery (minimum 50 people) ~ carved by our Chef

served on assorted homemade rolls with condiments

Honey Glazed Country Ham

Roast Turkey

Roast Sirloin of Beef

Add pretzel buns to any carvery

Sauté Station (serves 50 people)

wild mushrooms (shiitake, portobello, king, cultivated & seasonal)

sautéed with shallots & fresh herbs, garlic & extra virgin olive oil

Pasta Bar

penne, broad noodles & fusilli with sliced chicken, Italian sausage,

shredded beef, sauce marinara, alfredo, and cream curry,

accompanied by grated cheese and sliced Italian breads

Assorted Finger Sandwiches (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef,

and ham & swiss and grilled marinated vegetables

Soft Tortilla Wraps (24 pcs.)

egg salad, tuna salad, chicken salad, roast beef with candied onions,

ham & Swiss, and grilled marinated vegetables

Cold Cut Mirror

selection of meats with variety of breads and condiments

Nacho Bar

corn chips, salsa, sour cream, tomato, onion, cheese & jalapeños

Add chili or browned beef

Chicken Wings (6 per person)

Buffalo fire ball wings served with carrot & celery sticks with blue cheese dressing

Ultimate Pizza Party (2 pcs. per person)

selection of vegetarian, pepperoni & cheese, and the works

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Receptions

Passed Hors d'Oeuvres

(Minimum order of 2 dozen per item)

- Digby Scallops Wrapped in Smoked Bacon**
- Spanakopita** - phyllo pastry stuffed with spinach, garlic & feta cheese
- Bruschetta** - roma tomatoes, herbs, feta cheese & olive oil
- Roasted Poblano Meatballs** - tossed with pineapple & cilantro
- Tandoori Chicken** - on crispy naan with spicy mango chutney
- Green Curry Glazed Paneer Cheese** - in wonton cups
- Portobello Mushrooms & Leeks** - sautéed in garlic butter & cream, served in mini phyllo baskets
- Chicken Satay** - with peanut & coconut-curry dipping sauce
- Moroccan Lamb Skewer** - with chimichurri sauce
- Lobster Cappuccino** - served in petite cups
- Chicken Makhani** - on naan bread drizzled with cucumber-mint yogurt
- Top Sirloin Beef** - in red nugget potatoes topped with red onion chutney & boursin cheese
- Tomato & Bocconcini Tian** - drizzled with olive oil and aged balsamic
- Lobster & Cilantro Salad on Rice Crisps**
- Salmon Mousse Circle** - with a smoked salmon crown garnished with capers
- Valley Apples, Celery & Feta Salad on Crisp Endive**
- drizzled with pomegranate molasses emulsion
- Pico de Gallo** - Mango, watermelon, pineapple & papaya salsa
in wonton cups
- Cold Soup** - Chilled granny smith apple and calvados soup served in petite cups
- Curried Chicken** on Garlic Toast
- Prosciutto Melon Balls**

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Receptions

Passed Hors d'Oeuvres

(Minimum order of 2 dozen per item)

- Mini Kobe Sliders** - with chipotle aioli
- Lobster Bonbons** - with sweet Thai chili sauce
- Petite Lobster Cakes** with chive crème fraîche
- Smoked Duck Spring Rolls** - with blueberry & pear chutney
- Shrimp Wontons** - with Thai chili dip
- Mini Fish n' Chips** served carnival-style in a newspaper cone
- Smoked Duck Breast** - thinly sliced duck breast on crisp brioche with blueberry compote
- Mini Lamb Burgers** - With onion tobacco
- Steamed Pork & Shrimp Dim Sum** - served with ginger-soy sauce
- Arancine** - shrimp filled, deep fried risotto balls with smoked tomato coulis
- Grilled Lamb Chops** - tender marinated lamb chops with dijon mustard & thyme served with a port & balsamic reduction dipping sauce
- Mini Aloo Samosas** - a tasty filling of potatoes, coriander, garam masala served with tamarind dip
- Pan-seared Foie Gras** - with black mission figs & port compote on corn brioche
- Char Sui Glazed Quail** - wrapped in delicate paratha
- Escargot Bourguignonne** - served on button mushrooms
- Petite Shepherd's Pie** - creamy mashed potatoes, tender corn and ground beef layered in a trifle cup
- Jumbo Shrimp Cocktail** - served with vodka enhanced house made cocktail sauce
- Fresh Shucked Oysters** - Served on crushed ice with champagne jelly
- Sushi** - choice of house made vegetarian, salmon or shrimp sushi with mini wasabi balls, pickled ginger & soya sauce
- Beef Carpaccio** - razor thin slices of beef tenderloin with shaved pecorino & black truffles
- Smoked Salmon Ceviche** - on cucumber round with wasabi ponzu
- Petite Pulled Pork Sandwich** - in house-made brioche bun with cranberry chutney

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Served Dinner

SERVED DINNERS

Choose one item from each section:

Appetizers

Oriental Salad

with baby arugula, sliced mango, cucumber, red radish, peppers, kaffir lime leaves and a hoisin sesame dressing

Baby Spinach Salad

with sliced mushrooms, Mozzarella, caramelized pecans & red wine vinaigrette

Caesar Salad

crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing

Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with dijon & balsamic vinaigrette

Bosc Pear Salad

with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette

Beet and Blood Orange Salad

with watercress, capers, truffle infused chèvre, crushed toasted hazelnuts, yuzu citrus vinaigrette

Duck Confit Niçoise

classically prepared with green beans, red onion, potato and boiled egg, extra virgin olive oil and freshly squeezed lemon

Wild Mushroom Bisque

accented with thyme and crème fraîche

Gazpacho with crème fraîche & dusted with cinnamon

Baby Beet & Buttermilk Soup

Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche & cinnamon herb crouton

Fresh Atlantic Seafood Chowder

Trio of Risottos

Saffron, wild mushroom & asparagus risottos with shaved Grana Padano

For an additional charge:

Add any of the above as an additional course or Chef's interesting seasonal sorbet as an extra course.



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Served Dinner

SERVED DINNERS

Entrées

Entrée price includes one appetizer selection and dessert.

Pan-seared Chicken Supreme

with apple bourbon sauce & dauphinoise potato

Roast Prime Rib au Jus (minimum 20 people)

6 oz. sliced Alberta triple "A" prime rib served with yorkshire pudding, seasonal vegetables & garlic mashed potatoes

Beef Tenderloin

pan seared with shallot fondue, veal demi and red wine reduction, yam and Yukon gold dauphinoise

Herb-crusted Rack of Lamb

with balsamic & port reduction and thyme-scented barley risotto

Duo of Petite Filet of Beef

with Muscat Jus Lie & Cajun Dusted Sea Bass

Bouquet of seasonal vegetables & dauphinoise potato

Atlantic Salmon

dark miso rubbed with garlic chardonnay cream sauce, asparagus risotto and leek frites

10 oz USDA Prime Grilled Striploin

with caramelized cipolini jus lie, garlic mashed potatoes & haricots vert

Portobello al Romana

filled with basil marinated vegetables in white wine reduction and gratinéed with mozzarella & parmesan, served with thyme-infused polenta

***Chana Chaat Masala**

brabant potatoes, charred tomato sauce

(*This dish is celiac, lactose free and vegan friendly.)

Stuffed Chicken Supreme

stuffed with prosciutto, pistachio and mushroom farci,

served with truffle infused mousseline potato and morel mushroom sauce

Note: If more than one entrée is selected, a pre-count of meals is required 72 hours prior.

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Served Dinner

SERVED DINNERS

Desserts

Chocolate Pâté with raspberry coulis

Belgian Chocolate Ganache & Hazelnut Cream Cake

Pineapple Upside-Down Cake

with crème anglaise & fresh berries

Chocolate Velvet Tart

chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise

Black & White Chocolate Macadamia Nut Tower

with banana rum sabayon

Classic Crème Brûlée (additional)

with fresh berries

Mille-feuille

alternating passion fruit & strawberry Bavarian cream & finished with raspberry glazed lychees

Chocolate Praline Pyramid (additional)

with chocolate sauce & sesame crusted croustillant

Chocolate Amaretto Cheesecake with Raspberry Coulis

Flourless Chocolate Cake

with Bailey's crème anglaise

Freshly Brewed Coffee & Selection of Teas

Minimum 30 guests or a labour charge will apply.

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Served Dinner

Plated Dinner Package Upgrades

Add Imported & Domestic Cheeses
with crackers, fresh vegetable crudité and assorted dips

Add a Glass of House Wine and Imported & Domestic Cheeses
with crackers, fresh vegetable crudité and assorted dips

Add a Glass of Sparkling Wine

Upgrade your Dessert to our Decadent Dessert Buffet
with flowing chocolate fountain

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Buffet Dinner

BUFFET DINNER

Appetizers

selection of breads
assortment of seasonal crisp vegetables with roquefort and creamy ranch dipping sauces

Salads

Please choose three from the following:

Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with a dijon & balsamic vinaigrette

Baby Spinach Salad

with sliced mushrooms, mozzarella, caramelized pecans and honey-mustard dressing

Caesar Salad

crisp romaine, parmesan cheese, herbed garlic croutons and traditional creamy dressing

Greek Pasta Salad

with mixed greens, feta, onion, black olives and bowtie pasta with red wine vinaigrette

Brocoli Salad

crisp brocoli florets, sliced almonds, red onion, bacon and creamy dressing

Three Bean Medley

Chilled Items

Please choose three from the following:

Assorted Domestic & Imported Cheeses

Cold Stuffed Poached Salmon (Additional)

House Made Hummus drizzled with extra virgin olive oil, served with pita crisps

Thai Shrimp Salad wrapped in rice paper, drizzled with sake-infused soy sauce

Asparagus Spears chilled & served with pomegranate molasses

Charcuterie Platter

pastrami, mortadella, toupie ham, genoa salami, roast beef & smoked turkey with condiments

Atlantic Seafood Platter

smoked salmon, lemon broth marinated mussels, smoked mackerel, solomon gundy & baby shrimp tossed in Asian sesame dressing with condiments (Additional)

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Buffet Dinner

BUFFET DINNER

Entrées

All buffets include potato or rice and vegetable.

Please choose two from the following:

Lamb, Beef & Chicken Skewers

marinated with peppers, Spanish onion & mushroom in a garlic & rosemary pan jus

Flat Iron Beef

tender sliced beef with red currant and green peppercorn jus lie

Top Sirloin of Beef au Jus (carved by our Chef, additional charge)

Baked Haddock in a kaffir lime cream sauce

Mac & Cheese Croquettes with wild mushroom and root vegetable ragout

*Chana Chaat Masala

brabant potatoes, charred tomato sauce

(*This dish celiac, lactose free and vegan friendly.)

Atlantic Salmon with red pepper, corn and apricot chutney

Baked Seafood with thermidor sauce

Chicken Jalfrezi

pan-seared chicken breast with fresh ginger, Asian spices & tomato sauce

Sautéed Chicken Angelo

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts

and black olives in a chardonnay sauce

Roast Pork Loin

slow roasted with pommery mustard & marsala sauce

*Carved Prime Rib au Jus (additional)

whole succulent "AAA" prime rib, carved by a chef

(*roasted to medium doneness unless specified otherwise)

Portobello al Romana

portobello mushrooms filled with marinated vegetables

and gratinéed with mozzarella and parmesan cheese

Desserts

Belgian Chocolate Ganache & Hazelnut Cream Cake, Chocolate Amaretto Cheesecake,

Assortment of Macaroons, Apple Rhubarb Pie, Fresh Sliced Fruit,

Strawberry Shortcake, Croquembouche of Chocolate Dipped Mini Eclairs,

Gulab Jamon (sweet cottage cheese dumplings) with Rose Water Infused Syrup,

Home-Baked Squares & Cookies

Freshly Brewed Coffee & Selection of Teas

(Minimum 50 guests)

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Buffet Dinner

DESSERT BUFFET

Variety of cheesecakes, layer cakes, flans, homemade tarts, fresh sliced fruit, home-baked squares & cookies and biscotti

Please choose one from the following:

Strawberry Extravaganza

fresh strawberries in grand marnier, chocolate dipped strawberries, strawberries with sour cream & brown sugar, strawberry mousse

or

Dessert Flambée

Please choose from the following:

Cherries Jubilee, Peppered Strawberries
or Bananas Foster

(As station is attended by a Chef, there is an additional charge.)
freshly brewed continental dark coffee & selection of teas
Add the second option for an additional charge.

“The Chocolate Fountain . . . The perfect touch to any Event!”

All chocolate fountain options are based on a minimum 50 guests.

Decadent Belgian Dark Chocolate

fruit display including strawberries, golden pineapple, banana and honeydew
all with bamboo skewers for the perfect dip

Garden Bounty Theme

vanilla and almond biscotti, cream-filled eclairs & florentines with exotic tropical fruit
including mango, golden pineapple, guava, kiwi, banana, strawberries,
honeydew and cantaloupe garnished with sliced coconut and sugarcane



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Beverages

BEVERAGE SERVICE

Domestic Beer
Non-Alcoholic Fruit Punch
House Shots (1 oz.)
Wine (glass)
Premium Shots (1 oz.)
Imported Beer, Cocktails
Liqueurs, Port, Cognac
Non-Alcoholic Beer
Wine Punch
Rum Punch
Soft Drinks & Bottled Water
Juices
Mineral Waters \$3.10 Coffee/Tea

Specialty Services

Mocktail Bar (minimum 75 people)

selection of virgin cocktails prepared to order ~ virgin piña colada, margarita, bloody caesar or bloody mary, and tropical fruit punches

Martini Bar (2 oz.)

a variety of martinis prepared to order - the mediterranean, the executive, french, 007, gibson, crantini, johnnie, chocolate, rich and famous, the glacier, or oliver's classic

International Coffee Station

selection of international liqueurs blended with coffee topped with fresh whipped cream, chocolate shavings, dusted with cinnamon



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Beverages

WINE BY THE BOTTLE

White Wine

Sauvignon Blanc, Centenarias, Chile (House Wine)

A diverse wine with nice crisp acid. Suitable for almost any occasion.

Chardonnay, Oxford Landing, Australia

A medium weight wine bursting with ripe melon and citrus flavours.

Fantastic with our seafood and cream based pasta dishes.

Pinot Grigio, Bolla, Italy

An approachable, refreshing wine. Great by itself or with a multitude of our hors d'oeuvres.

Riesling, Dr. Loosen "Dr. L", Germany

A zippy wine with a touch of sweetness.

Perfect for off-setting the heat in some of our spicier Indian or Thai inspired dishes.

Chardonnay, Bonterra (organic)

A well balanced classy wine. Beautiful with white fish dishes and chicken.

You may also set your mind at ease if you are concerned with being eco-friendly as this wine is 100% organic.

Sauvignon Blanc, Kim Crawford, New Zealand

A lively wine full of bright, green refreshing aromas and flavours.

Always a favourite, this wine can carry through an event from cocktail reception to dance.

Red Wine

Cabernet Sauvignon, Centenarias (House Wine)

Full of fruit and backed by soft tannins, this wine is a great choice for casual receptions or dinners.

Merlot, Carmen, Chile

Juicy and approachable, this wine is great for receptions or with a plethora of our entrées.

Cabernet Sauvignon, Casillero Del Diablo, Chile

Sturdy and diverse, this cabernet can easily transition from hors d'oeuvres through to dinner.

Modello Rosso, Masi, Italy

Fruity and well structured, this wine begs to be paired with tomato based dishes

— but is capable of standing up to much more.

Malbec, Trapiche Broquel, Argentina

A luscious, full red. The perfect accompaniment to almost any red meat dish.

Shiraz, Peter Lehmann Barossa, Australia

Consistently well rated by wine critics, this full bodied wine bursting with cassis and blackberries is a great value and the perfect accompaniment to any cocktail reception or dinner.

*An extensive selection of Port & Ice Wine is available upon request.

Champagne & Sparkling Wine

Freixenet, Cordon Negro Brut, Spain

Bouvet Brut, France

Champagne, Moët & Chandon Brut Imperial NV, France

Dom Pérignon, France

13% HST and 16% gratuity will be added to all prices for host bars.

13% HST will be added to all cash bar prices at time of purchase.

All alcoholic beverages must be purchased by RCR; no donated product may be used.

Host bar beverages and beverage tickets are billed on actual consumption.

A labour charge of \$22.00 per hour will apply if net sales of \$350 per bar is not met (minimum 3 hours).

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Additional Services

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Platinum Service

Dress up any function up to 75 people with artfully arranged floral centerpieces, 16 oz. stem-ware, color coordinated table overlays, one server per 10 and wine stewards (normal server-to-guest ratio is one server per 25)

Wedding Cakes

Pricing available upon request

Personalized Menu Cards for Dining Tables

Two printed menus for each table

Late Night Snacks

Baskets of chips, pretzels, peanuts

Late Night Coffee

Regular & Decaffeinated Coffee & Selection of Herbal Teas

Beverage Tickets

(minimum pre-purchase of 50)

To treat your special guests!

Designer Floral Centerpieces

Based on 8 guests per table

Streamer Guns

Includes launcher, cartridges & streamers

Truffles or Godiva Chocolates

Pricing available upon request

Dessert Buffet

Variety of Cheesecakes, Layer Cakes, Flans, Homemade Tarts, Fresh Sliced Fruit, Home-baked Squares & Cookies, Lemon Biscotti
Coffee & Tea

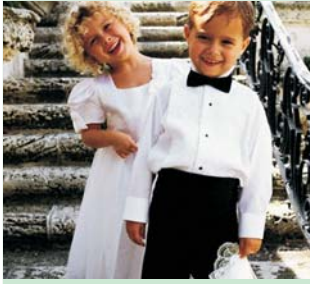
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Questions?

F.A.Q.'s (Frequently Asked Questions) from the Bride & Groom

When should I discuss my menu and what if I don't like the "typical" menu choices?

The wedding meal is a very important aspect of your special day. Final decisions on your menu selections should be discussed four to six weeks prior to your wedding. Our standard menus have been provided only as a starting point. We encourage you to meet with our Wedding Coordinator well in advance of your wedding day. He/She will be happy to discuss and customize menus to meet your specific requirements and budget.

Can my guests smoke at the reception?

The location you choose to hold your wedding dinner/reception will advise you of their smoking policies.

When do I have to give a final number for those attending the meal?

A guarantee for the number of attendees is required at least seventy-two (72) hours, or 3 business days prior to your wedding. You will be charged for the guaranteed number, or the actual attendance, whichever is greater. Keep in mind, however, that the venue has based all price quotations on numbers reflected in the wedding details, and expected attendance. Any change in current requirements could result in price changes, based on a change in your numbers. For example, if you think your attendance will be 150 guests, and your menu price is \$26.95 then your numbers drop to 80, the menu price will reflect those numbers and may increase to \$28.95.

How and when do I pay you?

We require a non-refundable deposit when you sign a contract to guarantee the banquet room. Fifty percent of the estimated cost for your wedding is required 30 days prior to the wedding day, and the remaining balance, based on the estimate, is due seven (7) days prior to the wedding. If the actual invoice shows a balance greater than what was pre-paid, we will invoice you for the difference. On the same note, if you pay more than what is actually invoiced, we will issue you a refund for the difference.

Hopefully this won't happen, but what if I have to cancel?

If, within 90 days prior to the wedding you need to cancel, a cancellation fee of at least 25% of all anticipated charges will be applied. If, within 30 days prior to the wedding you need to cancel, a cancellation fee of 50% of all anticipated charges will be applied.

How late can our wedding dance go, and what time do you close the bar?

Typically, the dance will go until 1:00am at which time we give a last call at the bar.

Is there a fee we have to pay if we have a band for our wedding dance?

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, levy fees for all events which have music (live or recorded) or entertainment. These fees, ruled by the Copyright Approval Board of Canada, will automatically be applied to your invoice.

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Questions?

F.A.Q.'s Continued

Would you ever "cut anybody off" if they're having too much to drink?

If beverage services are rendered through RCR Catering Ltd., we are charged with the obligation and responsibility of upholding and administering the Liquor Act of the Province of Nova Scotia with regard to the dispensing of alcoholic beverages. As such, we reserve the right to refuse to serve any person or group that would result in the venue being in conflict with the Liquor Act, and RCR Catering reserves the right to terminate any event before its scheduled ending time for such reasons.

Can I drop off decorations to the venue prior to the wedding?

Any materials sent to the venue, whether its table favors, decorations, table centerpieces, or candelabra, must be appropriately labeled and addressed to ensure deliveries are not refused and to avoid materials being unavailable when required. You are responsible for insuring your materials for loss or damage, if you so desire.

Will the decorations be okay in the room if we have to leave them there?

RCR Catering cannot be responsible for the safe keeping of equipment, supplies, written materials or other property left in the function rooms. Accordingly, acknowledge that it will be your responsibility to provide security for any such property and assume responsibility for any loss.

Is parking available at the venue?

Pier 21 will advise you on available parking and any applicable fees.

Is there anything else we need to know before signing?

RCR Catering reserves the right to cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff and other guests in the venue.



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