



2008 Wedding Package

Effective April, 2008

Note: For off site venues, a fixed cost per person will apply to cover the delivery and set up of serving and/or dining tables, chairs, linens, equipment, glassware, and dishes. The amount of the fixed cost will be determined by the menu, the requirements and the venue.



2008 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 (include 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)

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

Reception Fare

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, served with Vodka enhanced clamato juice & served in a martini glass
- Gazpacho topped with Crab Claws

Platters and Presentations

- Ultimate Pizza Party (2 pcs. per person)
Selection of vegetarian, pepperoni & cheese, and the works
- Vegetable Crudité & Dip
Seasonal fresh vegetables with complementary dipping sauces
- Hip of Beef (Serves approx. 100 guests)
With assorted mustards, horseradish and mini kaisers
- Carvery (min. 50 ppl) ~ 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
- 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
- Nacho Bar
Corn chips, salsa, sour cream, tomato, onion, cheese & jalapeños
Add chili or browned beef
- 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
- Antipasto Tray
Marinated vegetables with Italian meats, cheeses and olives
- Imported & Domestic Cheeses
Served with assorted crackers and toasts, garnished with grapes and strawberries
- Baked Brie
Wrapped in phyllo served with fruit coulis
- Seasonal Sliced Fresh Fruit with Yogurt Dip
- Sauté Station (serves 50 people)
Wild Mushrooms (Shiitake, Portobello, King, Cultivated & Seasonal)
Sautéed with Shallots & Fresh Herbs, Garlic & Extra Virgin Olive Oil
- Chicken Wings (6 per person)
Buffalo Fire Ball wings served with carrot & celery sticks with Blue Cheese Dressing

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

Lunch

Choose one item from each section

Appetizers

Gazpacho with Crème Fraiche Dusted with Cinnamon
 Baby Beet & Buttermilk Soup
 Leek & Potato Soup
 Tomato Basil Soup
 Baby Spinach Salad
with sliced mushrooms, caramelized pecans and a honey mustard dressing
 Vegetarian Minestrone
 Nova Scotia Creamy Seafood Chowder
 Fresh Garden Salad with Creamy Dressing
 Caesar Salad with Crisp Romaine, Parmesan, & Herbed Croutons
 Greek Pasta Salad with Mixed Greens, Feta, & Olives tossed with Bowtie Pasta
 Tender Arugula Leaf Salad with Seasonal Mesclun Greens, Sun-dried Cranberries & Crumbled Feta

Entrées

Chicken Parmigiana
Lightly breaded baked breast of chicken with Parmesan and Mozzarella cheese, served with Fettuccine Alfredo
 Sautéed Chicken Angelo
Breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts, black olives and dry white wine, served with saffron scented roasted garlic and Rosemary potatoes
 Beef Bourguignon
Tender pieces of beef tips braised with earthen mushrooms & red wine, served over egg noodles
 Chicken Cordon Bleu
Chicken breast filled with black forest ham, Swiss cheese & tarragon, chef's potato & vegetable of the day served with a roasted garlic cream sauce
 Pan-fried Haddock Fillet
With a citrus and caper cream sauce served with seasonal vegetables and buttered parsley potatoes
 Pico de Gallo Salmon
Topped with mango, watermelon, papaya & pineapple salsa, served with basmati rice and garden vegetables
 Roast Pork Loin
Stuffed with apples, sun-dried apricots & maple syrup compote, chef's potato & vegetable of the day
 Vegetarian Wellington
Sautéed seasonal vegetables wrapped in phyllo pastry served with a tomato-Basil sauce

Desserts

Choice of Pie ~ Pecan, Lemon Meringue or Blueberry
 Traditional Annapolis Valley Apple Crisp with Ice Cream
 Tiramisu with Fresh Berries
 Fresh Berries Palmier
Puff pastry triangles filled with fresh berries & pastry cream
 Belgian Chocolate Ganache & Hazelnut Cream Cake
 Lemon & Lime Pavé
Lemon & lime flavoured custard square, with a cookie crumb crust, garnished with candied citrus peel
 Coconut Meringue Pie
With passion fruit custard & fresh berries
 Freshly Brewed Coffee & Selection of Teas

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

Served Dinner

Appetizers

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, herbed Gouda & crisp corn kernels with Dijon & balsamic vinaigrette

Tender Arugula Leaf Salad

with seasonal Mesclun greens, grilled Portobello mushrooms, sun-dried cranberries, crumbled Feta cheese and raspberry vinaigrette

Wild Mushroom Bisque

accented with Thyme & crème fraîche

Gazpacho

with crème fraiche & dusted with cinnamon

Tomato, Basil & Sambuca Soup

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

Add Chef's interesting seasonal sorbet as an extra course.

Entrées

Entrée price includes one appetizer selection and dessert

Pan-seared Chicken Supreme

with apple bourbon sauce & Dauphinoise potato

Roast Turkey with Savory Dressing, Pan Jus & Cranberry Relish-filled Tartlets

served with seasonal vegetables and whipped mashed potatoes

Roast Prime Rib au Jus

6 oz. sliced Alberta Triple "A" Prime Rib served with Yorkshire pudding, seasonal vegetables & garlic mashed potatoes

Slow Roasted Pork Tenderloin

stuffed with apples, sun-dried apricots & maple syrup compote, Dauphinoise potato, seasonal vegetables

Grilled Filet Mignon with Cardamom Infused Muscat Veal Reduction

served with Dauphinoise potato and medley of vegetables

Herb-crusting 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

Maple Glazed Atlantic Fillet of Salmon

with asparagus spears, lobster morsels, red pepper & Sambuca sauce, and grilled polenta

(Served dinner continued on next page)

Served Dinner (cont'd)

Lobster Dinner – *with the butter dipped corn on the cob, potato salad, coleslaw & drawn butter*
 10 oz. USDA Prime Grilled Striploin
with caramelized cipolini jus lie, garlic mashed potatoes & haricots vert
 Portobello al Romana
Portobello mushroom filled with Basil marinated vegetables in white wine reduction
and gratinéed with Mozzarella & Parmesan, served with Thyme-infused polenta
 Stuffed Napa Cabbage Ballotine
with hummus & marinated vegetables with a charred tomato sauce
 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.

Desserts

Chocolate Pâté with Raspberry Coulis
 Belgian Chocolate Ganache & Hazelnut Cream Cake
 Coconut Cream Pie
with crème anglaise & fresh berries
 Chocolate Velvet Tart
Chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglais
 Black & White Chocolate Macadamia Nut Tower
with banana rum sabayon
 Classic Crème Brûlée
with fresh berries
 Mille-feuille
alternating passion fruit and strawberry Bavarian cream & finished with raspberry glazed lychees
 Chocolate Praline Pyramid
Chocolate sauce & sesame crusted croustillant
 Chocolate Amaretto Cheesecake with Raspberry Coulis
 Flourless Chocolate Cake
with Bailey's crème anglais
 Freshly Brewed Coffee & Selection of Teas

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



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

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

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

Dinner Buffet

Selection of Breads

Assortment of Seasonal Crisp Vegetables with Roquefort and Creamy Ranch Dipping Sauces

Salads ~ Choose Three (3)

Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herbed 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

Tender Arugula Leaf Salad

with seasonal Mesclun greens, grilled Portobello mushrooms, sun-dried cranberries, crumbled Feta and raspberry vinaigrette

Chilled Items ~ Choose Three (3)

Assorted Domestic & Imported Cheeses Presented on a Mirror

Cold Stuffed Poached Salmon

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 and Smoked Turkey with condiments

Atlantic Seafood Platter

Smoked Salmon, Lemon Broth Marinated Mussels, Smoked Mackerel, Solomon Gundy, and

Baby Shrimp tossed in Asian sesame dressing with condiments

Entrée Items ~ Choose Two

All buffets include potato or rice and vegetable

Lamb, Beef & Chicken Skewers

marinated with peppers, Spanish onion & mushrooms 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)

Baked Haddock in a Kaffir Lime Cream Sauce

Roast Turkey with Savory Dressing, Pan Jus & Cranberry Relish

Atlantic Salmon with Red Pepper, Corn & 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

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, Croquemouche of Chocolate Dipped Mini Éclairs,

Gulab Jamon (sweet cottage cheese dumplings) with Rosewater Infused Syrup, Home-baked Squares & Cookies

Freshly Brewed Coffee & Selection of Teas

(Minimum 75 guests)

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



Dessert Buffet

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

Choose one of the following:

Strawberry Extravaganza

*Fresh Strawberries in Grand Marnier, Chocolate
Dipped Strawberries,
Strawberries with Sour Cream & Brown Sugar,
Strawberry Mousse*

or

Dessert Flambée

Choose from
Cherries Jubilee, Peppered Strawberries,
or Bananas Foster
Chef Attended

Freshly Brewed Continental Dark Coffee & Selection of Teas

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

“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*

Decadent Belgian Milk Chocolate

An Assortment of Exotic Tropical Fruit

*including Mango, Golden Pineapple, Guava, Kiwi, Banana, Strawberries,
Honeydew and Cantaloupe garnished with chunks of Coconut*

Fresh from our Pâtisserie

Freshly baked Pretzel Sticks, Florentines,
Vanilla and Almond Biscotti, and Cream-filled Éclairs

Garden Bounty Theme

Vanilla and Almond Biscotti, Cream-filled Éclairs,
and Florentines with Exotic Tropical Fruit
*including Mango, Golden Pineapple, Guava, Kiwi, Banana, Strawberries,
Honeydew and Cantaloupe garnished with sliced Coconut and Sugarcane*

Add any of the above to one of our delicious dinner menus for half the price

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Hot Hors d'Oeuvres
(Minimum order of 2 dozen per item)

Digby Scallops Wrapped in Smoked Bacon
 Lobster Bonbons ~ *with sweet Thai chili sauce*
 Petite Lobster Cakes with Chive Crème Fraiche
 Spanakopita ~ *Phyllo pastry stuffed with spinach, garlic & Feta cheese*
 Bruschetta ~ *Roma tomatoes, herbs, Feta cheese & olive oil*
 Roasted Poblano Meatballs ~ *tossed with pineapple & cilantro*
 Smoked Duck Spring Rolls ~ *with blueberry & pear chutney*
 Tandoori Chicken ~ *on crispy naan with spicy mango chutney*
 Escargot Bourguignon ~ *served on button mushrooms*
 Coconut Rum Flambéed Tiger Shrimp
 Pot Stickers ~ *Dumplings stuffed with pork served with soy sauce*
 Vegetarian Spring Rolls
 Mini Aloo Samosas ~ *a tasty filling of potatoes, coriander, Garam Masala served with tamarind dip*
 Morsels of Pork & Ginger ~ *with apple chutney on a potato pancake*
 Portobello Mushrooms & Leeks ~ *Sautéed in garlic butter & cream, served in
mini phyllo baskets*
 Grilled Lamb Chops ~ *Tender marinated lamb chops with Dijon mustard & Thyme
served with a port & balsamic reduction dipping sauce*
 Steamed Pork & Shrimp Dim Sum ~ *served with ginger-soy sauce, presented in a
bamboo steam basket*
 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*
 Pan-seared Foie Gras ~ *with black mission figs & port compote on corn brioche*
 Top Sirloin Beef ~ *in red nugget potatoes topped with red onion chutney & Boursin cheese*
 Arancine ~ *shrimp filled, deep fried risotto balls with smoked tomato coulis*
 Char Sui Glazed Quail ~ *wrapped in delicate paratha*

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Cold Hors d'Oeuvres
(Minimum order of 2 dozen per item)

- Tiger Shrimp Lollipop ~ *with seaweed caviar & sake-infused cocktail sauce*
Jumbo Shrimp Cocktail ~ *served with Vodka enhanced house made cocktail sauce,
served on shaved ice*
Fresh Shucked Oysters ~ *served on crushed ice with vodka-infused house made cocktail sauce*
Roast Beef Canapés ~ *thinly sliced beef topped with candied onions & asparagus tips*
Sushi ~ *choice of house made vegetarian, salmon or shrimp sushi
with mini wasabi balls, pickled ginger & Soya sauce*
Curried Chicken on Garlic Toast
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*
Prosciutto Melon Balls
Date Parcel ~ *Tunisia dates filled with garlic herb cheese on crostini and
drizzled with a pomegranate molasses*
Beef Carpaccio ~ *razor thin slices of beef tenderloin with shaved Pecorino & black truffles*
Smoked Duck Breast ~ *razor thin sliced duck breast on crisp brioche with blueberry compote*
Smoked Salmon Ceviche ~ *on cucumber round with wasabi ponzu*
Pico de Gallo ~ *mango, watermelon, pineapple & papaya salsa in wonton cups*
Cold Soup ~ *chilled Granny Smith apple and Calvados soup served in petite cups*

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Beverage Service

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

Specialty Services

Mocktail Bar (minimum 75 people)

selection of virgin cocktails prepared to order ~ Virgin Pina Colada, Margarita, Bloody Caesar or Bloody Mary, and Tropical Fruit Punches

Martini Bar (2 oz.)

a variety of Martini's to be 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

Wine By the Bottle

White Wine

House Wine
Sauvignon Blanc, Fronterra, Chile
Pinot Grigio, Bolla, Italy
Chardonnay (un-oaked), Peter Lehmann, Australia
Poachers Blend, St. Hallet, Australia
Chardonnay, Bonterra (organic), USA

Red Wine

House Wine
Merlot, Carmen, Chile
Cabernet Sauvignon, Casillero Del Diablo, Chile
Shiraz, Yellowtail Australia
Pinot Noir, Hardy's Nottage Hill, Australia
Valpolicella, Bolla, Italy
Shiraz, Peter Lehmann Barossa, Australia

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

Champagne & Sparkling Wine

Freixenet Cordon Negro, Spain
Pink, Yellowglen, Australia
Bouvet Brut, France
Pol Roger Brut NV, France
Dom Perignon, 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 \$300.00 per bar is not met (minimum 3 hours).

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



Additional Services

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*

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



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.



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.