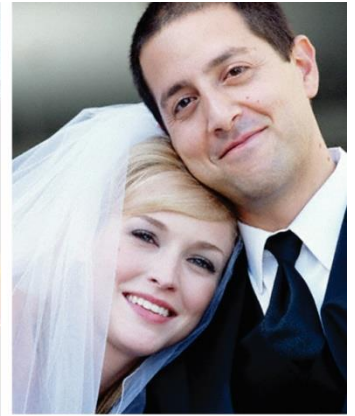


Weddings by RCR



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HOSPITALITY
GROUP



Yes we can!

RCR Hospitality Group
902.454.8533 | rcr.ca

Wedding Packages

2016 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

Black skirting (white skirting available for an additional charge)

Candles - two per table

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Yes we can!

Receptions

From the Sea

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

Spiced Gazpacho

topped with crab claw

Smoked Salmon one side serves 25 people
served with chopped egg, red onions, tomatoes, capers, lemon,
cream cheese and fresh baguette slices

***Oyster Bar** market price per person (minimum 25 people)

local oysters shucked to order with tabasco,
spicy cocktail sauce, Lea & Perrins, pepper, lemon

Black Tiger Shrimp Presentation (50 pieces)

with spicy cocktail sauce & lemon

***Scallop Flambée Station**

with brandy & cream (150 pieces)

***Shrimp Flambée Station**

with coconut rum (150 pieces)

Sushi Bar

served with wasabi, soy and ginger

Planked Salmon

served on warm river stones with condiments

***Additional charge for chef-attended station**

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Yes we can!



Receptions

Platters and Presentations

Fresh Fruit Skewers with yogurt dip

Trio of Chef's Assorted Dip

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

Potini Bar

whipped potatoes and martini glasses with choice of toppings:

sour cream, fresh chives, caramelized onions,

cheddar cheese & pulled duck confit

Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

Imported & Domestic Cheeses

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

Display of Nova Scotian Artisanal Cheeses

served with house made jams and a variety of crisps

Artisanal Charcuterie Board

featuring an array of dried and cured meats, accompanied

with dried fruit, nuts, olives, jellies and crisps

*Hip of Beef (serves approximately 100 guests)

with assorted mustards, horseradish and mini Kaisers

Char Broiled Mini Burger Station

Beef burger topped with applewood cheddar and bacon jam

Veggie burger topped with arugula tomato confit

Lamb burger topped with cilantro aioli and onion tobacco

*Chef Attended Salad Station

traditional Chicago chopped salad or Caesar / additional charge for chicken

(minimum 30 people)

*Chef Attended Pasta Bar

roasted chicken with coconut curry penne, fusilli pesto alfredo, Italian marinara

bowtie grated parmesan cheese, sautéed mushrooms,

caramelized onions, chopped fresh scallions

Assorted Finger Sandwiches & Wraps (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef, ham & swiss and

grilled marinated vegetables

Build Your Own Nacho Bar

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

add chili or browned beef for an additional charge

*Tartare Bar

Ahi tuna, Atlantic salmon and beef tartare mixed tableside and served with crisps

Vegetable Crudité & Dip

seasonal fresh vegetables with complementary dipping sauces

Petite Sweet Display

baked in house florentines, macaroons, truffles, petit fours and

chocolate dipped strawberries

*Carvery carved by a chef and served on an assortment of

homemade rolls with condiments

Choose One: (minimum 50 people)

Honey Glazed Country Ham

Roast Sirloin of Beef

Lamb Carvery

Smoked Pig up to 100 people market price

add pretzel buns to any carvery for an additional charge

*Additional charge for chef-attended station



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Yes we can!

Receptions

Passed Hors d'Oeuvres

(Minimum order of 3 dozen per item)

Digby Scallops

wrapped in smoked bacon

Spanakopita

phyllo pastry stuffed with spinach, garlic & feta cheese

Roasted Poblano Meatballs

tossed with pineapple & cilantro

Tandoori Chicken

on crispy naan with spicy mango chutney

Spicy Ham Croquettes

served with chili aioli

Portobello Mushrooms & Leeks

sautéed in garlic butter & cream, served in mini phyllo baskets
with coconut-curry sauce

Chicken Satay

with peanut & coconut-curry dipping sauce

Greek Fries

golden fries tossed in sumac, topped with crumbled feta,
garlic sauce and served with tzatziki

Chicken Makhani

on naan bread drizzled with cucumber-mint yogurt

Top Sirloin Beef

in red nugget potatoes topped with red onion chutney & boursin cheese

Prosciutto Melon Balls

compressed melon wrapped in delicate prosciutto

Sweet Chili Glazed Pulled Pork

on potato cake with grilled pineapple

Wild Mushroom Croquet

with charred tomato sauce

Spicy Roasted Walnut and Blue Cheese Bites

drizzled with port and fig reduction

Vegetable Pakora

with tamarind dipping sauce

Watermelon Cubes

with aged balsamic & mint chiffonade

Vegetable Pad Thai

spicy rice noodles with lemon grass and ginger
marinated vegetables with chopped peanuts and cilantro



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Yes we can!

Receptions

Passed Hors d'Oeuvres

- 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
- Mini Fish n' Chips** served carnival-style in a newspaper cone
- Arancini** 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
- Onyx Chicken Chops** kung pao style, semi-boneless ginger and mirin soaked chicken wings finished with cilantro and toasted sesame seeds
- Mini Aloo Samosas** a tasty filling of potatoes, coriander, garam masala served with tamarind dip
- Smokey Tomto Parmesan Shooter** topped with **mini grilled cheese** stuffed with bacon jam and provolone
- Polenta Fries and Sweet Potato Tempura** in wooden cone with truffle mayo
- Char Sui Glazed Quail** wrapped in delicate paratha
- 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
- Petite Pulled Pork Sandwich** house-made brioche bun with cranberry chutney
- Nova Scotia Smoked Salmon** on crostini with capers & red onion
- Ahi Tuna Forks** lavender rubbed, quickly seared with wasabi aioli
- Grilled Asparagus with Crispy Pancetta** with spiced hollandaise

- Petite Lobster Thermidor** petite terra cotta pots with gruyere topped lobster with torched parmesan
- Petite Foie Gras Poutine** individual size crispy fries smothered with cheese curds, cast iron pan seared foie gras morsels and rich foie gras infused demi
- Ginger Glazed Seared Scallop** on polenta with fried leek
- Chicken and Waffle Bites** fried chicken on chorizo bread stuffing waffle with pan jus
- Miso Glazed Black Cod** on marinated cucumber
- Maple Salmon Suckers** maple marinated salmon on a lollipop stick lightly dipped in a sweet and salty coarse maple sugar
- Mini Open Face Steak Sandwich** grilled rosemary bread with boursin and horseradish mayo, dry aged steak and topped with chimichurri
- Mini Lobster Mac n Cheese** topped with herb bread crumbs and baked golden brown

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Yes we can!



Receptions

***Molecular Cooking**

All selections require 48 hours notice
additional charge for dry ice or liquid nitrogen

Liquid Nitrogen Ice Cream

french vanilla, chocolate or apple cinnamon

Liquid Nitrogen Chocolate Drops and Candy Kisses

petite sweets made with liquid nitrogen

***Chef Attended Mozza Station**

fresh cheese curds, brined and stretched to form mozzarella by one of our chefs,
served with tomato, basil, extra virgin olive oil and caper berries

Late Night Snacks

Mini Donairs

petite donairs with chopped tomatoes and donair sauce on the side

Poutine Station

crispy fries, cheese curds, port demi glaze
(add pulled duck confit for an additional charge)

Burger Station

Fried Pepperoni with mustard

Chili Cheese Fries

* Additional charge for chef-attended station

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Yes we can!



Served Dinners

SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert sections

Appetizers

Insalata Caprese

sliced fresh buffalo mozzarella, tomatoes, fresh basil & drizzled with olive oil

Spinach Salad

with sliced mushrooms, onions, candied pecans & mozzarella,
vidalia onion-apricot vinaigrette

Caesar Salad

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

Brown Sugarcane & Beet Salad

with truffled honey & goat cheese dressing

Grilled Pear Salad

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

Rice Paper Rolls

filled with house cured smoked chicken, apple & fennel slaw

Goat Cheese Brûlée

beet & arugula salad, orange segments,
lime and truffle scented dressing (additional charge)

Tuna Carpaccio

razor thin ahi tuna, dry rubbed with coriander,
lavender & crushed pepper with duo of saffron & wasabi aioli (additional charge)

Dungeness Crab Cakes

chipotle aioli, argula salad, molasses vinaigrette (additional charge)

Beef Carpaccio

razor-thin slices of beef tenderloin, shaved parmesan, black truffles,
wasabi & saffron aioli (additional charge)

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

Butternut Squash Bisque

With crispy chorizo & goat cheese

Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche
and cinnamon herb crouton

Fresh Atlantic Seafood Chowder rich, creamy chowder complemented by our
pan-seared salmon, shrimp, scallops, white fish and mussels (additional charge)

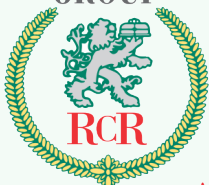
Pea Risottos

with seared miso glazed pork belly & pea shoots

Any of the above as an additional course, for an additional charge
Chef's interesting seasonal sorbet as an extra course, for an additional charge



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Yes we can!

Served Dinners

SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert sections

Entrées

Entrée price includes one appetizer, entrée, potato, vegetable and dessert.

Roasted Stuffed Supreme of Chicken

stuffed with maple sausage, apple and brie, thyme and pomery infused pan jus

Pan Seared Chicken

herb and garlic marinated chicken breast a top a savory chorizo bread stuffing waffle, with pan jus

Filet Mignon

with brandy flambéed local blueberry peppercorn sauce, dauphinoise potatoes

Herb-Crusted Rack of Lamb

with balsamic & port reduction and thyme-scented barley risotto

Duo of Petite Filet of Beef with Muscat Jus Lie & Sake Miso Glazed Cod

seasonal vegetables & dauphinoise potatoes

10 oz USDA Prime Grilled Striploin

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

Roasted Atlantic Salmon

with dupuy lentil & leek ragout, sweet potato pave, goat cheese chenin blanc sauce

Duo of Char Grilled Beef Tenderloin and Garlic Pan Seared Tiger Shrimp

topped with béarnaise and served with perigueux sauce

Portobello al Romana

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

Squash & Leek Risotto

with corn & chickpea cake, caulifour pakora, coconut curry sauce

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Yes we can!



Two different entrees can be chosen with the third being vegetarian at an additional charge per person. The most expensive entrée price is charged for all to cover extra kitchen labour. Selection needs to be made in advance and place cards indicating the guest choice to be provided. We require the breakdown on entrée selections 5 business days prior.

Served Dinners

SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert sections

Desserts

Chocolate Pâté

with raspberry coulis

Carrot Cake

roasted carrots, cream cheese icing,
rhubarb gastrique, pistachio dust

Chocolate Velvet Tart

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

Classic Crème Brûlée

with fresh berries (additional charge)

Pistachio Sponge Cake

pistachio sponge cake topped with a saffron mousse

NY Style Cheesecake

with fruit coulis

Chocolate Amaretto Cheesecake

with raspberry coulis

Flourless Chocolate Cake (gluten free)

with Bailey's crème anglaise

Triple Layered Dacquoise (gluten free)

with milk and dark chocolate drops,
roasted hazelnut, raspberry coulis

Freshly Brewed Starbucks Coffee & Tazo Teas

Minimum 25 guests or a labour charge will apply.

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Yes we can!

Served Dinners

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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Yes we can!



Buffet Dinners

BUFFET DINNERS

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

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

Quinoa Salad

quinoa tossed with cucumber, mint, tomato, lemon and extra virgin olive oil

Baby Spinach Salad

sliced mushrooms, mozzarella, caramelized pecans and vidalia onion-apricot vinaigrette

Caesar Salad

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

Greek Pasta Salad

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

Chopped Salad

avocado, smoked almonds, roasted corn, tomato, blue corn chips with chipotle lime dressing

Prosciutto Ham & Seasonal Melon

roma tomatoes, shaved parmesan & extra virgin olive oil

Beet Salad

arugula, beets & orange segments with goat cheese, yuzu vinaigrette

Chilled Items

Please choose three from the following:

Assorted Domestic & Imported Cheeses

Cold Stuffed Poached Salmon stuffed with scallops & dill (additional charge)

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

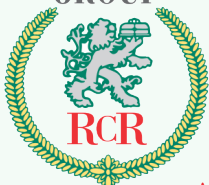
Asparagus Spears chilled & served with pomegranate molasses

Anitpasto Platter marinated vegetables with Italian meats, cheeses and olives

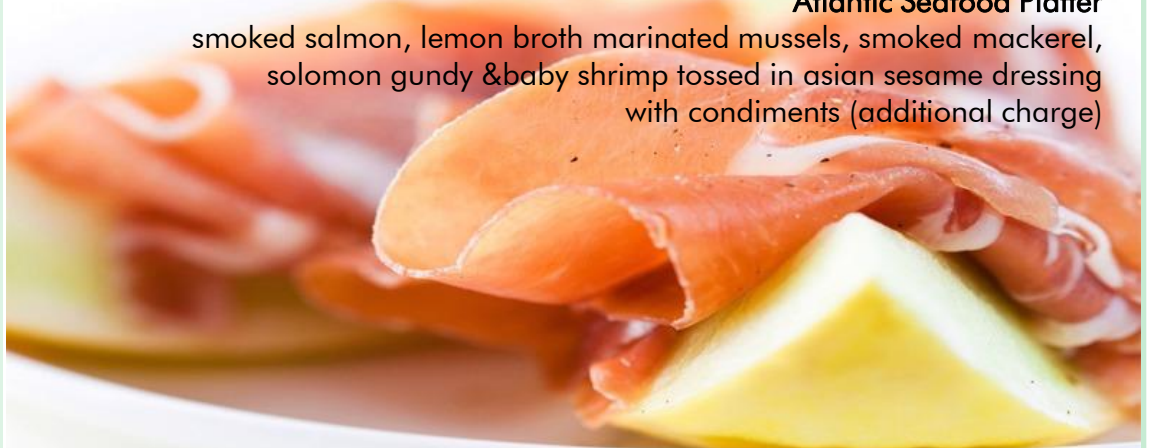
Atlantic Seafood Platter

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

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Yes we can!



Buffet Dinners

BUFFET DINNERS

Entrées

Please choose two from the following:

Lamb, Beef & Chicken Skewers

marinated with peppers, spanish onion & mushrooms with a spicy basil & roasted garlic tomato sauce

Flat Iron Beef

tender sliced beef with red currant and green peppercorn jus lie

*Top Sirloin of Beef au Jus

Baked Haddock

in a kaffir lime cream sauce

Mac & Cheese Croquettes

with wild mushroom and root vegetable ragout

Atlantic Salmon

goat cheese cheinin blanc

Baked Seafood

with thermidor sauce

Chicken Jalfrezi

pan-seared chicken breast with fresh ginger, asian apices & tomato sauce

Sautéed Chicken Angelo

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts & black olives in a chardonnay sauce

Stuffed Roast Pork Loin

stuffed with apricot & apple bourbon sauce

*Carved Prime Rib au Jus (additional charge)

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

Additional entrée item extra charge

All buffets are served with choice of rice or potato & seasonal vegetables

Desserts

Belgian Chocolate Ganache & Hazelnut Cream Cake,

Chocolate Amaretto Cheesecake,

Assortment of Macaroons, Apple Pie, Fresh Sliced Fruit,

Strawberry Shortcake, Croquembouche of Chocolate Dipped Mini Eclairs,

Freshly Baked Squares & Cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

(minimum 50 guests)

*Additional charge for chef-attended station

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Yes we can!

Buffet Dinners

BUFFET DINNERS

Seaport Farmer's Market Buffet

Variety of fresh baked breads, rolls & biscuits

Nova Scotia Creamy Seafood Chowder

pan-seared salmon, shrimp, scallops, white fish and mussels

Brown Sugarcane & Beet Salad

with truffled honey & goat cheese dressing

Organic Green Salad

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

Cultivated Mussels

in garlic cream

Dorey filled with Crushed Ice &

Nova Scotia Chilled Lobster Tails & Claws

served with drawn butter

Selection of Local Oysters

with traditional accompaniments

Atlantic Planked Smoked Salmon

slow roasted atlantic salmon on a thick cedar plank, soy & brown sugar basted

Outlon Farm Ham and Pork Belly

maple and all spice glazed with braised red cabbage

Free Range, Deboned Organic Chicken

citrus-glazed with fine herbs

Roasted Brussel Sprouts with Bacon

fresh brussel sprouts oven roasted and tossed in warm rendered bacon

Locally grown seasonal vegetables

Lunenburg County scallop sweet potatoes

Desserts

Apple Tatin

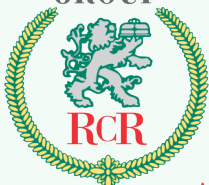
Strawberry Shortcake

Sliced Fruit & Berries

Freshly Brewed Starbucks Coffee & Tazo Teas

(minimum of 50 guests)

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Buffet Dinners

DESSERT BUFFET

Variety of cheesecakes, layer cakes, flans, homemade tarts, fresh sliced fruit, freshly 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

(station is attended by a chef additional charge)

Freshly Brewed Starbucks Coffee & Tazo 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

Tropical Garden Theme
vanilla and almond biscotti, cream-filled eclairs & florentines with
exotic tropical fruit including mango, golden pineapple, guava, kiwi,
banana, strawberries, honeydew and cantaloupe



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Yes we can!

Beverages

BEVERAGE SERVICE

Domestic Beer
Non-Alcoholic Fruit Punch
House Shots (1 oz.)
Wine (glass)
Premium Shots (1 oz.)
Ultra Premium (1 oz.)
Imported Beer, Cocktails
Liqueurs, Port, Cognac

Non-Alcoholic Beer
Wine Punch
Rum Punch
Assorted Soft Drinks
Assorted Fruit Juices
Mineral Waters
Coffee/Tea
Bottled Water

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

Mojito Bar (2 oz.)

selection of muddled caribbean fruit & fresh mint drinks

International Coffee Station

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

Champagne & Sparkling Wine

La Marca, Prosecco, Italy
Bouvet Brut, France
Champagne, Moet & Chandon Brut Imperial NV, France
Dom Perignon, France

18% service charge and 15% HST will be added to all prices for host bars
15% HST will be added to all cash bar prices at time of purchase

Alcoholic beverages must be purchased by RCR;
no donated product may be used

Host beverages and beverage tickets are billed on actual consumption
Where bars do not meet a minimum spend per bar (1 bar per 100 people), a labour fee is charged plus an hourly rate for any additional hour after 3 hours



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Yes we can!

Beverages

WINE BY THE BOTTLE

White Wine

Sauvignon Blanc, Siete Soles, 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.

Benjamin Bridge Vero, Nova Scotia

A great example of Nova Scotia's ability to produce fantastic white wines that are refreshing and very food friendly.

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, Siete Soles (House Wine)

Full of fruit and backed by soft tannins.

A great choice for casual receptions or dinners.

Merlot, Carmen, Chile

Juicy and approachable. Great for receptions or with a plethora of our entrées.

Cabernet Sauvignon, Smoking Loon, USA

Aromas of blackberries and toasted coconut followed by hints of juice plum.

Modello Rosso, Masi, Italy

Fruity and well structured. Begs to be paired with tomato based dishes, but capable of standing up to much more.

Malbec, Trapiche Broquel, Argentina

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

Barbara d'Alba, Bera DOC, Italy

Deep ruby red colour with garnet red tinges, intense fruity fragrances of current and blackberry, support by a hint of vanilla.

Shiraz, Peter Lehmann Barossa, Australia

Consistently well rated by wine critics, this full bodied wine bursting with cassis and blackberries.

A great value and the perfect accompaniment to any cocktail reception or dinner.

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

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Yes we can!

Beverages

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 guests and wine stewards (normal server-to-guest ratio is one server per 25)

Personalized Menu Cards for Dining Tables

Two printed menus cards for each table

Coordinated Specialty Table Linens and Chair Covers

Pricing and inventory upon request

Washroom Amenities

Upgraded products for your guests
Pricing available upon request

Late Night Snacks

baskets of chips, pretzels, peanuts

Mini Donairs

petite donairs with chopped tomatoes and donair sauce on the side

Poutine Station

crispy fries, cheese curds, port demi glaze
(add pulled duck confit for an additional charge)

Burger Station

Fried Pepperoni with mustard

Chili Cheese Fries

Late Night Coffee

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas

Beverage Tickets

(minimum pre-purchase of 50)
To treat your special guests!

Designer Floral Centerpieces

Based on 8 guests per table

Truffles or Godiva Chocolates

Pricing available upon request

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Yes we can!

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.

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 our services. Another deposit is required 30 days prior to the wedding, 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. All deposits are non-refundable.

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 the 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?

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 Hospitality Group 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 us, whether it's 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 ensuring 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?

This can be arranged. Please keep in mind that although we do our best to ensure that the room is secure, RCR Hospitality Group cannot be held responsible for any lost decor items.

Is parking available at the venue?

Your wedding coordinator will advise you on available parking and any applicable fees.

Is there anything else we need to know before signing?

RCR Hospitality Group 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.

RCR
HOSPITALITY
GROUP



Yes we can!