

WEDDING MENU

Fox Harb'r Resort



Let's Eat!

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“First we eat, then we do everything else.”

- M.F.K. Fisher



BRUNCH

Brunch

Plated Dinner

Canapés

Stations Dinner

Late Night Snacks

Beverages

Bar Service

BRUNCH BUFFET

\$75 PER PERSON

MINIMUM 20 GUESTS

UNDER 20 ADD \$8 PER PERSON

ASSORTED FRESHLY BAKED PASTRIES

SCONES, HONEY BUTTER & CREAM

FRESH SLICED FRUIT & BERRIES

HOLDANCA FARM FRESH SCRAMBLED EGGS

EAST COAST SEAFOOD DISPLAY

Chilled Prawns, Scallops, Snow Crab,

Smoked Salmon & Dill Aioli

FRANKIE'S SOURDOUGH FRENCH TOAST:

Caramelized Annapolis Valley Apples, Sugar

Moon Maple Syrup, Chantilly Cream

APPLEWOOD SMOKED BACON & MAPLE
BREAKFAST SAUSAGES

EGGS BENEDICT

Choose One:

- Smoked Salmon
- Sautéed Spinach & Mushroom
- Country Style Ham

HASHBROWNS WITH CARAMELIZED ONIONS &
PEPPERS

BLUEBERRY GATEAUX, LEMON CURD

ASSORTED EAST COAST BERRY CHEESECAKES

BEVERAGES: Orange, Grapefruit and

Cranberry Juice, Freshly Brewed Coffee,

Traditional, Herbal & Infused Tea



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BRUNCH cont.

ADDITIONAL BUFFET ENHANCEMENTS

Pricing sold as an additional enhancement to the brunch buffet. All pricing is per person. Minimum 20 guests required per station.

CARVERY STATION \$28 PER PERSON

- Brined Holdanca Farms Grass Fed Turkey Breast
- Bourbon Glazed Porkbelly
- Atlantic Salmon Wellington with Dill Beurre Blanc
- Maple & Mustard Glazed Pork Loin
- Slow Roast AAA Beef Striploin (+20.00 Per Person)

EGGS YOUR WAY \$18 PER PERSON

- Free Range Eggs
- Cheese; Cheddar, Parmesan & Feta
- Salmon, Baby Shrimp, Ham, Tomato, Peppers, Scallion, Spinach, Mushroom, Onions

STEEL OAT OATMEAL BAR \$10 PER PERSON

Granola, Raisins, Pecans, Dried Fruit, Brown Sugar, Milk, Maple Syrup

SMOOTHIE STATION \$12 PER PERSON

Individually Portioned Smoothies

- Protein Blast: Berries, Banana, Yogurt, Kittleson's Honey, Avocado, Chia Seeds & Hemp Hearts
- Energy Boost: Baby Spinach, Banana, Pineapple, Lime, Almond & Coconut Milk, Ginger Root, Chia Seeds

MIMOSA BAR \$18 PER PERSON

- Fox Harbr Cuvee Brut
- Orange, Grapefruit, Pineapple & Cranberry Juice
- Fresh Fruits & Berries

SPECIALTY COFFEE STATION \$15 PER PERSON

- Nespresso Assorted Coffees
- Bailey's, Kahlua, Grand Marnier, Brandy, Frangelico
- Whipped Cream, Cocoa, Cinnamon, Toasted Hazelnuts

CAESAR BAR \$19 PER PERSON

- Rosemary Vodka, Vodka, Gin & Tequila
- Clamato & Tomato juice
- Garnishes:
 - Classics: Celery Sticks, Pickled Beans, Lime, Lemon, Olives, Prepared Horseradish & Cocktail Onions
 - Heat: Tabasco, Korean Gochujang, Sriracha & Frank's
 - Meat: Candied Bacon Strips, Pepperoni Sticks
 - Seafood: Shrimp Skewer, Mini Lobster Tail
 - Cheese: Cubed Cheddar, Bocconcini Skewer



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PLATED DINNER

To Add A Pre-Selected Choice To Any Course, Add \$5.00 Per Person Per Choice.
No Additional Charge For Dietary Requirements

THREE COURSE PLATED DINNER

\$132 PER GUEST
Choose Three Canapés
One Soup or Salad
One Entree, One Dessert
One Glass Sparkling Wine Per Person

FOUR COURSE PLATED DINNER

\$148 PER GUEST
Choose Three Canapés
One Soup or Salad, One Appetizer
One Entree, One Dessert
One Glass Sparkling Wine Per Person

SALADS

Classic Caesar Salad, Parmesan Croutons & Bacon

Sliced Tomato & Fresh Mozzarella Salad, Cold Pressed Olive Oil, Basil Oil & Balsamic Reduction

Baby Spinach Salad with Blueberries, Pickled Shallots, Toasted Almonds & Goat Cheese in a Balsamic Vinaigrette

Wild & Gathered Greens with Cherry Tomatoes, Sunflower Seeds & Peppers in a Fireweed Honey & Red Wine Vinaigrette

SOUPS

Fox Harb'r Signature Chowder

Nova Scotia Lobster Bisque, Brandy & Tarragon

Fox Harb'r Hot House Tomato & Basil Soup

Maple Infused Butternut Squash Soup with Cinnamon Cream

APPETIZERS

Braised Atlantic Beef Short Rib, Soft Herb Scented Polenta, Red Wine Jus (GF)

Pan Seared Digby Scallops, Caldera Whiskey Glaze, Butternut Squash Reduction

Butternut Squash Ravioli, Garlic & Goat Cheese Cream, Wilted Spinach

Eggplant Parmesan, Grilled Asparagus, Pomodoro Sauce (V, VG, GF)

Fresh Lobster & Avocado Tower with Citrus Emulsion (\$5.00 surcharge per person)

ENTRÉES

Cauliflower Zaatar with Green Tahini & Wilted Kale

Seared Filet of Sustainable Blue Salmon with Mashed Potatoes & Lemon Beurre Blanc

Pan Seared Filet of Sambro Halibut, Asparagus and Mascarpone Risotto & Dill Cream

Roast Breast of Chicken Stuffed with Asparagus & Goat Cheese Wrapped in Prosciutto, Truffle Mashed Potato & Natural Jus

6oz Filet of Beef Tenderloin with Mushroom Crust, Truffle Mashed Potatoes & Red Wine Jus (+\$20.00 per person surcharge)

Fox Harb'r "Surf & Turf" Butter Poached Lobster Tail & 5oz Beef Tenderloin, Truffle Mashed Potatoes & Cognac Jus (+\$30.00 per person surcharge)



PLATED DINNER cont.

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DESSERTS

Dark Chocolate Hazelnut Torte with
Seasonal Berries & Vanilla Bean Sauce

Flourless Chocolate Cake with Lemon Curd
& Sour Cherry Compote

Amaretto Cheesecake with Berries & Sugar
Moon Maple Sauce

Myer Lemon Tart with Raspberry Salad

Strawberry Shortcake with Vanilla Sponge,
Mascarpone Chantilly & Macerated Berries

Carrot Cake with Cream Cheese Icing

Freshly Brewed Coffee, Traditional, Herbal
& Infused Tea

DINING ENHANCEMENTS

Nova Scotia Lobster Tail (4OZ)
\$25 PER PERSON

Acadian Sturgeon Caviar (10GRAMS)
\$25 PER PERSON

Digby Scallops (3 PER PERSON)
\$25 PER PERSON



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CANAPÉS

Selection of Three Included with Plated Dinner and Stations Reception. Additional Selections Available By the Dozen With A Three Dozen Minimum Per Selection.

COLD CANAPÉS

VEGETARIAN OPTIONS:

- Fox Harb'r Greenhouse Heirloom Tomato Bruschetta with Balsamic Glaze (V) \$41
- Compressed Watermelon & Feta Salad on a Spoon (V) \$41
- Caprese Salad Skewer (V) \$42
- Sautéed Mushroom & Herb Medley with Cream Cheese on Toasted Baguette (V) \$45
- Whipped Blue Cheese & Grilled Pear Crostini \$42
- Garlic Herb Cream Cheese & Avocado Toast \$42

MEAT & SEAFOOD OPTIONS:

- Salmon Lox on Toast Points with Caper Cream Cheese & Citrus Gel \$45
- Mini Atlantic Lobster Rolls on Brioche with Citrus Aioli \$68
- Fresh Shucked Malagash Oysters on the Half Shell with Raspberry Mignonette (GF,DF) \$62
- Sesame Seared Ahi Tuna with Wasabi Aioli on Cucumber (V, GF) \$58
- Shaved Beef & Caramelized Onion Crostini with Horseradish Aioli \$52
- Fig Jam & Goat Cheese Toast with Prosciutto \$48

HOT CANAPÉS

VEGETARIAN OPTIONS:

- Vegetable Spring Rolls with House Made Plum Dipping Sauce (V) \$42
- Mini Vegetable Samosas with Curried Apple Chutney (V) \$42

MEAT & SEAFOOD OPTIONS:

- Maple Glazed Bacon Wrapped Digby Scallops (GF, DF) \$56
- Lobster Mac & Cheese Bites \$62
- Sticky Bourbon Pork Belly Bites with Cucumber \$48
- Lobster Risotto Cakes \$52
- Teriyaki Glazed Beef or Chicken Skewers (GF) \$48
- Cape Breton Crab Cake with Chipotle Aioli \$52
- Lamb Kofta Kabobs \$58
- Wagyu Meatballs in Marinara Sauce \$58



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STATIONS DINNER

Additional Stations May Be Added At The Per Person Pricing Listed.
 \$140 PER PERSON. MINIMUM 40 GUESTS.

Choice of :
 Three Canapés
 Two Platters or Boards
 Three Salads
 Two Chef Attended Stations
 One Starch
 One Dessert
 Includes One Glass of Sparkling Wine Per Person

PLATTERS & BOARDS

Choose Two

- Seafood & Shellfish Platter (GF, DF)
- Atlantic Smoked Salmon with Classic Garnishes
- Chilled Shrimp Cocktail with Cocktail Sauce
- Cheese Board: Local & Imported Cheeses (V)
- Crudites, Pita Bread & Hummus (V)
- Fresh Fruit with Greek Yogurt Honey Dip (V, GF, DF)
- Deluxe Charcuterie Board: Selection of House Made & International Salamis, Cured Meats, Cheese, & Condiments

SALADS

Choose Three

- Classic Caesar Salad
- Nova Scotia Potato Salad (V)
- Greek Salad with Crumbled Feta and Red Wine Vinaigrette (V)
- Rotini Salad with Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V)
- Baby Spinach Salad with Fresh Blueberries, Toasted Almonds, and Pickled Shallots (V, GF)
- Fox Harb'r Grown Greens with Seasonal Vinaigrettes (V, GF, DF)



STATIONS DINNER cont.

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CHEF ATTENDED STATIONS

Choose Two

SHUCKING STATION

\$24 PER PERSON

Malagash Oyster Bar

SAUTÉ STATION

\$22 PER PERSON

Shrimp & Scallops

MUSSEL STATION: Choose Three Flavors

\$25 PER PERSON

- Marinara
- Garlic & White Wine
- Garlic Cream
- Beer & Bacon
- Thai Curry
- Coconut Lime

PAN SEARED CRAB CAKES

\$24 PER PERSON

with a Variety of Condiments

CARVERY STATION (GF)

\$28 PER PERSON

- Brined Holdanca Farms Grass Fed Turkey Breast
- Atlantic Salmon Wellington with Dill Beurre Blanc
- Maple & Mustard Glazed Pork Loin
- Bourbon Glazed Porkbelly
- Slow Roast AAA Beef Striploin (+20.00 PER PERSON)

STARCHES

Choose One

RISOTTO STATION

\$24 PER PERSON

PASTA STATION

\$24 PER PERSON

Rotini, Fettuccini (GF avail upon request), Garlic Cream, House Made Tomato Compote & Pesto Sauces

MASHED POTATO STATION

\$22 PER PERSON

- Potato Options: Yukon Gold, Sweet, & Russet Potatoes
- Toppings: Smoked Bacon, Lobster, Shrimp, Beef Gravy, Caramelized Onions, Sautéed Mushrooms, Roasted Garlic, Chives, Cheddar Cheese, Sour Cream

DESSERT SELECTIONS

SELECTION OF HOUSE MADE DESSERTS

\$15 PER PERSON

Includes a Variety of Items: Cakes, Mousses, Tarts, Bars & Squares

SELECTION OF HOUSE MADE PETIT FOURS

\$48 PER DOZEN

- Chocolate Eclairs
- Opera Cake
- Bon Bons
- Mini Tarts
- Mini Cheesecakes
- Other Treats



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LATE NIGHT SNACKS

ATTENDED STATIONS OPTIONS

\$175 PER ATTENDANT PER STATION
(TWO-HOUR MINIMUM)

Priced per dozen, unless otherwise specified.
Minimum three dozen per selection

PEI BLUE DOT BEEF SLIDER

\$58 PER DOZEN

Aged Cheddar, Bacon Onion Jam & Mayo

BUTTERMILK CHICKEN SLIDER

\$54 PER DOZEN

Smoked Maple Bacon, Chipotle Mayo

CHICKEN WINGS

\$32 PER DOZEN

Buffalo, Spicy Korean, Honey Garlic,
Chipotle BBQ or Salt & Pepper

PIZZAS 12" 6 SLICES PER PIZZA

\$25 PER PIZZA

Choice of Pepperoni, BBQ Chicken,
Mushroom & Caramelized Onion & Cheese

NACHO BAR

\$15 PER PERSON

Peppers, Onions, Tomatoes, Olives,
Queso Sauce, Salsa & Sour Cream

DONAIR STATION

\$18 PER PERSON

Spiced Ground Beef with Pita bread,
Diced Onions & Tomatoes, Sweet Garlic
Sauce

POUTINE BAR

\$15 PER PERSON

Fries Topped with Beef Gravy & Cheese



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BEVERAGE SERVICE

All beverage charges will be based on the listed price on consumption, per each beverage and must be provided by Fox Harb'r Resort. Outside wine, beer or liquor is not permitted under any circumstance. All beverages applicable to 18% service fee and 14% HST

WHITE WINE (By the Bottle)

Tolten – Sauvignon Blanc	\$48.00
Montes – Sauvignon Blanc	\$58.00
Fox Harbr – Estate Blend	\$55.00
Jost Tidal Bay – Blend	\$65.00
Gnarly Head – Chardonnay	\$68.00
Tavernello – Pinot Grigio Organic	\$52.00

RED WINE (By the Bottle)

Tolten – Cabernet Sauvignon	\$48.00
Josh Cellars – Cabernet Sauvignon	\$74.00
Toro Bravo – Tempranillo/Merlot	\$48.00
Santa Rita Reserve – Pinot Noir	\$58.00
La Posta Vineyard – Blend/Malbec	\$65.00

SPARKLING WINE (By the Bottle)

Luna Argenta – Prosecco	\$60.00
Fox Harbr Cuvee Brut	\$65.00
Moët & Chandon – Champagne	\$166.00

WINES BY THE GLASS

Tolten - Sauvignon Blanc	\$10.00
Tolten - Cabernet Sauvignon	\$10.00
Fox Harbr Cuvee Brut	\$12.00

BEER

DOMESTIC

Keith's	\$9.00
Michelob Ultra	

INTERNATIONAL

Modelo	\$10.00
Stella	

CRAFT

Fox Trot Lager	\$10.00
Nine Locks Frig Off IPA	
Annapolis Cider Company – The Classic	

COCKTAILS (Ready to Drink)

Blueberry Mojito: White Rum, Lime, Blueberry, Mint, Simple Syrup	\$12
Cherry Fizz, Carbonated water, vodka, cherry Juice	
Lequille Iced Tea	
Dillon's Gin	

COCKTAILS

Caesar	\$12
Mimosa	
John Daly	
Dark & Stormy	
Moscow or Mexican Mule	

COCKTAILS

Aperol Spritz	\$14
Limoncello Spritz	
St Germain Spritz	
Fox Harbr Old Fashioned	

HOUSE BRANDS (1OZ)

Still Fired Vodka	\$10
Still Fired Fundy Gin	
Hornitos Plata Tequila	
Bacardi White Rum	
Appleton Estate Signature Blend Rum	
Caldera Whiskey	
Canadian Club Rye	
Maker's Mark Bourbon	
Johnnie Walker Red	

PREMIUM BRANDS (1OZ)

Grey Goose Vodka	\$14
Hendricks Gin	
Compass Royal Gin	
Crown Royal Whiskey	
Johnnie Walker Black	
Knob Creek Rye	
Woodford Reserve Select Bourbon	



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HOST BAR

For groups when the host is paying for all beverage consumption.

OR

CASH BAR

Guests purchase their own beverages from a cashier/ bartender provided by the resort.

SOMMELIER CONSULTING SERVICE

If you would like to speak to the resort wine director about pairing wines with your menu selections, or additional selections available from our extensive cellars, please speak to your Catering Manager.

ALCOHOL SERVICE POLICY

It is the policy of Fox Harb'r Resort to serve alcoholic beverages in a responsible and professional manner at all times.

Fox Harb'r Resort will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of alcoholic beverage service at Fox Harb'r Resort are 10:00am to midnight for event functions.

LABOUR RATES

Bartender fee (if consumption is under \$400 in a two hour period)	\$120/bar
Cashier for cash bar (minimum 4 hours)	\$40/hr
Canadian Statutory Holidays (minimum \$360)	
Meetings, breakfasts, lunch & receptions	\$10/person
Dinner	\$15/person
Revisions to contracted setup after room set (within two hours)	\$40/hr