



# CORPORATE & EVENT CATERING

MENU & INFORMATION



# WELCOME TO CANADA'S HISTORIC SEASIDE RESORT

The Algonquin Hotel takes great pride in presenting these innovative menus to compliment any occasion. We believe in using the very best of what nature has to offer to give you the culinary experience of a lifetime. Let the Maritime warmth and charm of The Algonquin Hotel provide the perfect backdrop for your meeting or special occasion.

We have made a commitment to your health and well-being by preparing all cuisine without artificial trans-fats. It is our pleasure to offer you custom menus featuring local, organic, and sustainable ingredients and healthy options. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.

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## PLATED BREAKFAST

*(prices are per person)*

### St. Andrews Bacon & Eggs

\$20.00

Basket of Freshly Baked Assorted Muffins, Danishes & Croissants (per table)  
Assorted Selection of Breads with Creamy Butter & Preserves  
Scrambled Eggs with Chives, Three Sausage Links or Four Grilled Bacon Strips  
Home Fried Potatoes  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### Charlotte County Smoked Salmon Benedict

\$23.00

Basket of Freshly Baked Assorted Muffins, Danishes & Croissants (per table)  
Assorted Selection of Breads with Creamy Butter & Preserves  
Two Poached Eggs with Apple Wood Maple Smoked Salmon on a  
Toasted English Muffin with Caper Hollandaise  
Home Fried Potatoes  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### Maritime Farm Fresh Egg White Omelette

\$22.00

Basket of Freshly Baked Assorted Muffins, Danishes & Croissants (per table)  
Assorted Selection of Breads with Creamy Butter & Preserves  
Egg White Omelette with Wilted Spinach, Mushroom Tomato & Old Cheddar  
Oven Roasted Pesto Tomato and Fruit Cup  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### Traditional Acadian Crêpes

\$18.00

Assorted Selection of Breads with Creamy Butter & Preserves  
Three French Crêpes with Maple Butter, Whipped Cream & Berry Compote  
Bacon or Sausage  
Home Fried Potatoes  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections



## BREAKFAST BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 25 people.

### **Algonquin Continental** **\$17.00**

Freshly Baked Assorted Muffins, Danishes & Croissants  
Assorted Selection of Breads with Creamy Butter & Preserves and Toaster Available  
Selection of Cereals & Milk  
Fresh Seasonal Fruit  
Assorted Yogurt  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### **St. Andrews Deluxe Continental** **\$19.00**

Freshly Baked Assorted Muffins, Danishes & Croissants  
Assorted Selection of Breads with Creamy Butter & Preserves and Toaster Available  
Bagels with Cream Cheese, Whole Fruit, Flavoured Yogurt & Cottage Cheese  
Hot Oatmeal with Brown Sugar  
Selection of Cereals & Milk  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### **Spa Breakfast** **\$19.00**

Assorted Low Fat Muffins with Creamy Butter & Preserves  
Granola Parfaits made with Low Fat Yogurt & Berries  
Special K with Skimmed Milk & Fresh Berries  
Fresh Whole Fruit Basket  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections

### **Deluxe Spa Breakfast** **\$20.00**

Assorted Low Fat Muffins with Creamy Butter & Preserves  
Granola Parfaits made with Low Fat Yogurt & Berries or Bananas  
Special K with Skimmed Milk & Fresh Berries  
Fresh Seasonal Fruit & Cottage Cheese  
Basil, Tomato & Spinach Egg White Omelette  
Hot Oatmeal with Honey & Assorted Nuts & Dried Fruits  
Assorted Fresh Chilled Juices  
Freshly Brewed Coffee & Tea Selections



## BREAKFAST BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 25 people.

### **Algonquin Breakfast** \$24.00

Assorted Freshly Baked Muffins, Danishes & Croissants  
Assorted Selection of Toasted Breads with Creamy Butter & Preserves  
Sausage Links & Grilled Bacon Strips, Breakfast Potatoes  
Fresh Seasonal Fruit, Assorted Cereals with Milk  
Assorted Fresh Chilled Juices, Freshly Brewed Coffee & Tea Selections  
Choose from any two of the following:

- Scrambled Eggs with Chives
- Traditional French Toast w/ Berry Compote
- New Brunswick Blueberry Chocolate Pancakes
- Acadian Maple Crêpes
- Multi Grain Waffles and Maple Syrup

### **The New Brunswicker** \$25.00

Assorted Freshly Baked Muffins, Danishes & Croissants  
Assorted Selection of Toasted Breads with Creamy Butter & Preserves  
Crêpes with Maple Butter, Whipped Cream & Fruit Compote  
Warm Country Ham, Slow Baked Pork & Beans, Scrambled Eggs  
Fresh Seasonal Fruit, Assorted Cereals with Milk  
Bagels with Atlantic Smoked Salmon, Capers, Onion & Tomato  
Assorted Fresh Chilled Juices, Freshly Brewed Coffee & Tea Selections

### **Chamcook Trail** \$22.00

Assorted Freshly Baked Muffins, Danishes & Croissants  
Assorted Selection of Toasted Breads with Creamy Butter & Preserves  
Mix Your Muesli: Granola, Dried Cranberries, Apricots, Blueberries & Raisins, Shaved Almonds, Coconut, Low-Fat Yogurt, Honey & Warm Oatmeal  
Poached Eggs with Potato Pancakes & Sausage  
Assorted Fresh Chilled Juices, Freshly Brewed Coffee & Tea Selections



## BREAKFAST BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 25 people.

### **Bay of Fundy Breakfast** \_\_\_\_\_ **\$26.00**

Assorted Freshly Baked Muffins, Danishes & Croissants  
Assorted Selection of Toasted Breads with Creamy Butter & Preserves  
Atlantic Eggs Benedict with Apple Wood Maple Smoked Salmon or  
Traditional Eggs Benedict with Back Bacon  
Buttermilk Pancakes with New Brunswick Blueberries & Maple Syrup  
Breakfast Potatoes, Slow Baked Acadian Pork & Beans  
Fresh Seasonal Fruit, Assorted Fresh Chilled Juices, Freshly Brewed Coffee & Tea Selections

### **Breakfast to Go** \_\_\_\_\_ **\$16.00**

Whole Grain Breakfast Wrap with Egg, Tomato, Sausage and Cheese  
Hash Brown Patty  
Fruit Salad & Individual Yogurt  
Freshly Brewed Coffee & Tea Selections  
Bottles of Individual Juice & Water

## BREAKFAST ENHANCEMENTS

Assorted Bagels with Cream Cheese .....	\$5.00 Per Person
Local Smoked Salmon, Assorted Bagel Station .....	\$10.00 Per Person
Whole Fruit.....	\$2.00 Per Piece
Seasonal Berries (subject to availability) .....	\$5.00 Per Portion
Bircher Muesli Station.....	\$7.00 Per Person
Warm Sticky Buns .....	\$4.00 Per Person
Warm Oatmeal with Honey & Brown Sugar .....	\$3.00 Per Person
Yogurt & Fruit Parfaits.....	\$6.00 Per Person
Granola Bars.....	\$2.50 Per Person



## ACTION STATIONS

*(prices are per person)*

*Customize any of our Breakfast Offerings with Chef attended Action Stations*

### **Omelette Station** \_\_\_\_\_ **\$10.00**

Our Chef will prepare an Omelette or Fresh Eggs of your choice before your eyes with a variety of fresh ingredients:

Fresh Eggs, Smoked Ham, Red Onions, Caraquet Shrimp, Grated Cheese, Mushrooms, Bell Peppers & Tomatoes

*(Minimum 25 people)*

### **Belgian Waffle Station** \_\_\_\_\_ **\$9.00**

A favourite with your choice of Fresh Fruit Topping & Whipped Cream

*(Minimum 25 people)*

### **Breakfast Ham** \_\_\_\_\_ **\$4.50**

Slow Cooked Maple Glazed Ham carved fresh by Chef Attendant

*(minimum 75 people)*



## COFFEE BREAK INDIVIDUAL ITEMS

### Beverages

Freshly Brewed Coffee & Tea Selections.....	\$3.25 Per Person
Hot Chocolate with Chocolate Shavings & Whipped Cream.....	\$3.00 Per Person
Assorted Soft Drinks.....	\$3.00 Each
Perrier.....	\$4.00 Each
Individual Assorted Chilled Juices, iced tea, bottled water.....	\$3.00 Each

### Fresh From the Bakeshop

Muffins.....	\$30.00 Per Dozen
Danishes (Maple Pecan, Custard, Cinnamon).....	\$34.00 Per Dozen
Croissants (Plain or Chocolate).....	\$34.00 Per Dozen
Assorted French Pastries.....	\$34.00 Per Dozen
Warm Sticky Buns with Icing.....	\$34.00 Per Dozen
Assorted Freshly Baked Cookies.....	\$24.00 Per Dozen
Freshly Baked Bagels with Cream Cheese.....	\$45.00 Per Dozen
Squares (Nanaimo, Carrot Cake, Brownies).....	\$30.00 Per Dozen
Freshly Baked Banana Bread.....	\$30.00 Per Dozen

### Additional Items

Assorted Chocolate Bars.....	\$2.50 Each
Häagen Dazs Ice Cream Bars.....	\$6.75 Each
Fresh Fruit Kabobs.....	\$4.00 Each
Sliced Fresh Fruit.....	\$6.00 Per Person
Seasonal Vegetables with Assorted Dips.....	\$3.75 Per Person
Plain & Flavoured Individual Yogurts.....	\$3.50 Each
Potato Chips with Dip.....	\$3.50 Per Person
Nacho Chips with Salsa.....	\$4.00 Per Person
Assorted Nuts.....	\$4.00 Per Person
Whole Fruits.....	\$2.00 Each



## THEMED COFFEE BREAKS

(prices are per person)

Surcharge of \$150 for groups of less than 25 people.

### Cappuccino and Latte Break \$19.00

Cappuccino and Lattes  
Parmesan & Fresh Basil Bread Sticks With Olive Oil and Balsamic  
Fresh White and Dark Chocolate Dipped Biscotti  
Miniature Fruit Tarts  
Fresh Sliced Fruit  
Tea Selections

### Rejuvenate \$17.00

Assorted Fruit Yogurts  
Granola Bars  
Fresh Sliced Fruit  
Baked Banana Bread Dipped in Chocolate  
Assorted Juices  
Freshly Brewed Coffee & Tea Selections

### From the Chocolate Factory \$18.00

A selection of chocolate treats from Charlotte County's famous Ganong Chocolate Factory  
Crunchy Chicken Bones, Double Dipped Cherries, Peanut Butter Cups,  
Hot Chocolate with Whipped Cream & Chocolate Shavings  
Freshly Brewed Coffee & Tea Selections

### Boost \$17.00

Fresh Whole Granny Smith Apples & Bananas  
Whole Almonds & Walnuts  
Assorted Energy Bars  
Freshly Brewed Coffee & Tea Selections

### Sweet & Simple from our own Bakeshop \$12.00

Assorted Cookies, Chocolate Dipped Brownies, Nanaimo Bars & Carrot Cake  
Freshly Brewed Coffee & Tea Selections

## LUNCH-TO-GO

(prices are per person)

### Ham & Cheese \_\_\_\_\_ \$18.00

Shaved Ham & Swiss Cheese on Sourdough with Dijon Mustard  
Granny Smith Apple, Homemade Cookies  
Bottle of Water & Bottle of Fruit Juice

### Southern Style \_\_\_\_\_ \$19.00

Grilled Chicken Breast, Lettuce, Tomato, Bacon, Chipotle Mayonnaise, Sundried Tomato Tortilla Wrap  
Kettle Chips  
Granny Smith Apple, Homemade Cookies  
Bottle of Water & Bottle of Fruit Juice

### Charlotte County \_\_\_\_\_ \$20.00

Local Salmon Salad on Ciabatta Bread with Red Onions, Caper Cream Cheese, Lettuce & Tomato  
Ganong Pal-O-Mine Chocolate Bar, Kettle Chips  
Bottle of Water & Bottle of Fruit Juice

### For the Children \_\_\_\_\_ \$8.00

Peanut Butter & Jam, Tuna Salad or Ham & Cheese  
Box of Raisins, Carrot & Celery Sticks  
Cookies from our Pastry Shop  
Bottle of Fruit Juice

### Build your own Box Lunch Buffet \_\_\_\_\_ \$24.00

*Custom built and arranged for quick pick up on the way out. Choose from the following in a buffet style setting:*

Apples & Bananas

Granola Bars, Kettle Chips

Fresh Fruit Salad

Smoked Turkey with Swiss Cheese, Roasted Pepper Mayonnaise on a Stirato Bun

Shaved Roast Beef with Horseradish Mayonnaise, Jack Cheese, Lettuce & Tomato on Ciabatta

Grilled Chicken Breast, Lettuce, Tomato, Bacon, Chipotle Mayonnaise, Sundried Tomato Tortilla Wrap

Homemade Cookies & Brownies

Bottle of Water & Bottle of Fruit Juice

## À LA CARTE LUNCH

(prices are per person)

### CHOWDERS

**Algonquin Signature Seafood Chowder** \_\_\_\_\_ \$12.00

Salmon, Haddock, Scallops, Lobster, Prawns, Clams, Island Potatoes & Clipped Chives  
in a Creamy White Wine Velouté

**St. Croix River Valley Wild Mushroom Chowder** \_\_\_\_\_ \$11.00

Brandy, Rosemary & Cream

**Maritime Clam Chowder "Manhattan"** \_\_\_\_\_ \$10.00

Little Neck Clams, Potatoes, Onions, Creamy Tomato Velouté

### SOUPS

**Chef's Daily Kettle Creation** \_\_\_\_\_ \$9.00

Using only the freshest ingredients available on the market

**Braised Leek, Corn, and New Potato** \_\_\_\_\_ \$9.00

With Crumbled Stilton

**Thai Spiced Roasted Carrot with Ginger** \_\_\_\_\_ \$9.00

Cilantro Yogurt

**Roasted Roma Tomato and Basil** \_\_\_\_\_ \$9.00

Pastry Twist & Parmesan Cheese

### SALADS

**Salad of New Brunswick Greens** \_\_\_\_\_ \$10.00

Cherry Tomatoes, Cucumbers, Sprouts, Sunflower Seeds, & Balsamic Vinaigrette

**Traditional Caesar Salad** \_\_\_\_\_ \$11.00  
Romaine Leaves, Parmesan Cheese, Bacon Bits, Garlic Dressing with Croutons & Lemon

**Baby Spinach Salad** \_\_\_\_\_ \$12.00  
L'Acadie Blue Cheese, Red Onion, Toasted Walnuts & Blueberry Vinaigrette

APPETIZERS

**Apple Wood and Maple Smoked Salmon** \_\_\_\_\_ \$16.00  
Capers, Red Onion & Chive Vinaigrette, Dill & Cream Cheese Crostini

**Maritime Lobster Cake** \_\_\_\_\_ \$14.00  
Three Pepper Relish, Citrus Aioli

**Warm "Bergerie" Goat Cheese** \_\_\_\_\_ \$16.00  
Honey & Ginger Confit, Balsamic Reduction

ENTRÉES

**Maple Syrup and Spice Glazed Salmon** \_\_\_\_\_ \$21.00  
Fennel, Apple Cider & Shallot Vinaigrette, Seasonal Vegetables & Roasted Potatoes

**Pan Seared Atlantic Halibut Fillet** \_\_\_\_\_ \$23.00  
Tomato Ginger Chutney, Seasonal Vegetables & Butternut Squash Puree, Chive Beurre Blanc

**Slow Braised Beef Short Ribs** \_\_\_\_\_ \$22.00  
Seasonal Vegetables & Creamy Mushroom Polenta

**Pan Seared 5 oz. Beef Tenderloin** \_\_\_\_\_ \$27.00  
Fresh Horseradish, Roasted Garlic & Rosemary Crust, Potato Pancake, Jus

**Prosciutto Wrapped Chicken Breast** \_\_\_\_\_ \$25.00  
Sundried Tomato & Roasted Garlic Chutney, Smashed Potatoes

**Rosemary, Honey & Mustard Glazed Chicken Breast** \_\_\_\_\_ \$22.00  
Seasonal Vegetables & Whipped Potatoes

**Pan Seared Pork Loin** \_\_\_\_\_ \$22.00  
Maritime Apple Bread Pudding, Blue Cheese Glaze, New Brunswick Cranberry Jus

**Cheese Ravioli with Wild Mushroom Cream Sauce** \_\_\_\_\_ \$21.00  
Garlic Bread & Parmesan Cheese

**Homemade Grilled Vegetable & Four Cheese Lasagna** \_\_\_\_\_ \$21.00  
Garlic Bread & Tomato Sauce

DESSERT

**New York Classic Cheesecake** \_\_\_\_\_ \$9.00  
Berry Compote

**Maple Crème Brûlée** \_\_\_\_\_ \$9.00  
Seasonal Berries

**Warm Apple Cranberry Strudel** \_\_\_\_\_ \$11.00  
Caramelized Apples, Flaky Puff Pastry & Vanilla Ice Cream

**Dark Chocolate & Hazelnut Mousse** \_\_\_\_\_ \$11.00  
Berry Compote

**New Brunswick Blueberry Cheesecake** \_\_\_\_\_ \$10.00  
Lemon & Blueberry Compote

**Vanilla Bean and White Chocolate Bread Pudding** \_\_\_\_\_ \$9.00  
Maple Bourbon Anglaise

## THE DELI BOARD

**\$26.00 per person**

*Surcharge of \$150 for groups of less than 25 people*

### Soup

*Choice of Soup served with Freshly Baked Rolls & Creamy Butter*

Swiss Onion Bisque With Snipped Chives

Hearty Minestrone with Fresh Basil and Parmesan Cheese

Vegetable Puree & Aged Cheddar

### Salad

Young Green Salad with Assorted Vinaigrettes & Condiments

Crispy Garden Vegetable Salad

Red Bliss Potato Salad, Creamy Basil & Shallot Dressing

Pasta Salad with Grilled Chicken, Sun Dried Tomato & Dijon Vinaigrette

Cherry Tomato Bruschetta Salad

### Sandwiches

Warm Montreal Smoked Meat on Pretzel Buns with Dill Pickles, Dijon & Provolone Cheese

Shaved Smoked Chicken on Fresh Baked Onion Bun with Roasted Pepper Mayonnaise, Lettuce, Tomato & Jack Cheese

Shaved Black Forest Ham & Swiss Cheese on Ciabatta Bun with Honey Mustard Sauce, Lettuce & Tomato

Fresh Atlantic Salmon Salad on Flax Seed Bread with Capers & Red Onions

### Dessert

Double Fudge Brownies, Nanaimo Bars & Fresh Baked Cookies

Fresh Sliced Fruit

Freshly Brewed Coffee & Tea Selections

# EXECUTIVE WORKING LUNCH BUFFET

**\$30.00 per person**

*Surcharge of \$150 for groups of less than 25 people*

## **Soup**

*Choice of Soup Served with Freshly Baked Rolls & Creamy Butter*

Algonquin Signature Seafood Chowder  
Smoked Tomato Consommé, Pearl Vegetables, Buckwheat Crêpes  
Roasted Sweet Potato with Pear & Smoked Chicken

## **Salad**

Young Green Salad with Assorted Vinaigrettes & Condiments  
Romaine Hearts with Maple Roasted Garlic & Anchovy Dressing  
Local Smoked Salmon with Condiments  
Fusilli Pasta Salad with Feta and Sundried Tomato, Basil & Balsamic Dressing  
Toasted Cashew and Rice Noodle Salad, Spiced Coconut & Curry Dressing  
Local Apple Cabbage Slaw

## **Sandwiches**

Atlantic Lobster Salad with Chives, Fresh Panini Loaf  
Roasted Striploin with Horseradish & Mustard, Warm Sourdough Rounds  
Fire Grilled Chicken with Vegetables & Asian Style Slaw, Sweet Chili Sauce, Sun Dried Tomato Tortilla  
Fresh Avocado, Tomato, Goat Cheese & Basil on Focaccia Loaf

## **Dessert**

Selection of Gourmet Cakes & Pies  
Fresh Sliced Fruit & Baked Cookies  
Freshly Brewed Coffee & Tea Selections

# BUILD YOUR OWN SANDWICH BUFFET

**\$26.00 per person**

*Surcharge of \$150 for groups of less than 25 people*

## **Soup**

*Choice of Soup served with Freshly Baked Rolls & Creamy Butter*

Swiss Onion Bisque with Snipped Chives

Hearty Minestrone with Fresh Basil and Parmesan Cheese

Vegetable Puree & Aged Cheddar

## **Salads**

Baby Greens, Caesar, Fennel & Green Bean Salad with Sundried Tomato Vinaigrette, Wild Rice & Maple Roasted Butternut Squash with Dried Cranberries, Potato Salad with Sour Cream & Cheddar Cheese

## **Meat**

Peppered Roast Beef, Black Forest Ham, Shaved Smoked Chicken Breast, Lemon & Chive Tuna Salad, Chilled Atlantic Salmon Salad & Egg Salad

## **Cheese**

Cheddar, Swiss, Provolone, Jalapeno Jack, Herbed Goat Cheese & Havarti

## **Toppings**

Sliced Tomatoes, Red Onion, Dill Pickles, Sprouts, Green Leaf Lettuce, Deli Mustards & Mayonnaise, Olives, Gherkins, Pickled Onions, Pickled Root Vegetables, Hot Banana Peppers

## **Bread**

Sourdough, Potato Rosemary, Focaccia, Ciabatta, Poppy Seed Onion Buns

## **Dessert**

Assorted Gourmet Squares

Fresh Sliced Fruit

Freshly Brewed Coffee & Selections



## THEMED LUNCH BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 25 people

### Old Montreal \_\_\_\_\_ \$32.00

Split Pea & Smoked Ham Soup served with Freshly Baked Bread Rolls  
Lox with Bagels, Cream Cheese, Capers, Red Onions & Sprouts  
Thyme Marinated Grilled Vegetable Platter, Aged Balsamic & Extra Virgin Olive Oil  
Classic Tourtière with Tomato Jam, Marinara Style Black Mussels with Garlic Crostini  
Crispy Shoestring Fries with Assorted Mayonnaises  
Montreal Famous Smoked Meat, Rye Bread, Mild Mustard & Kosher Pickles  
Pecan Pie with Whipped Cream, Freshly Brewed Coffee & Tea Selections

### Tastes of the Pacific Rim \_\_\_\_\_ \$33.00

Thai Curry Butternut Squash Soup with Basil, Freshly Baked Breads & Rolls with Creamy Butter  
Oriental Vegetable Salad, Curry Toasted Cashews Asian Noodles & Peppers, Cucumbers with Peanut Vinaigrette  
Assorted California Rolls with Wasabi & Soya Sauce  
Madras Style Chicken Curry with Rice Noodles  
Oriental Beef Stir Fry: Includes Stir Fried Vegetables, Steamed Basmati Rice & Chop Sticks  
Assorted Squares & Tarts, Fortune Cookies, Freshly Brewed Coffee & Tea Selections

### Little Italy \_\_\_\_\_ \$37.00

Hearty Minestrone Soup, Warm Focaccia, Extra Virgin Olive Oil & Balsamic Vinegar  
Potato & Green Bean Salad, Chicken Penne Salad with Fresh Basil, Tomato & Mozzarella Salad, Mesclun Salad  
Antipasto: Spicy Cappicola, Shaved Prosciutto, Genoa Salami with Marinated Artichokes,  
Assorted Olives & Pickles  
Fresh Chicken Parmesan, Rainbow Tortellini with Wild Mushrooms & Cheese Sauce  
Penne Pasta with Grilled Vegetables & Plum Tomato & Basil Sauce  
Pistachio Cannoli, Tiramisu & Biscotti, Freshly Brewed Coffee & Tea Selections

### Mediterranean Grill Luncheon \_\_\_\_\_ \$37.00

Fresh Baked Bread Rolls & Creamy Butter  
Tabouli, Grilled Marinated Vegetables  
Traditional Hummus with Pita Chips, Cucumber Salad with Feta, Green Olives & Red Onions,  
Crisp Romaine & Young Greens with Assorted Vinaigrettes, Dressings & Condiments  
Roasted Garlic & Spiced Chicken, Beef and Lamb Kabobs, Tzatziki Sauce & Steamed Rice  
Lemon and Rosemary Roasted Potatoes.  
Assorted Cheesecakes, Tartes & Pies, Freshly Brewed Coffee & Tea Selections

# SOUP, SALAD, SANDWICH BUFFET

**\$21.00 per person**

*Surcharge of \$150 for groups of less than 25 people*

## **Soup**

*Your choice of 2. Served with Fresh Baked Rolls and Butter*

Vegetable Puree and Cheddar

Hearty Minestrone

Roasted Corn, Potato, and Pepper Chowder

Roasted Roma Tomato and Basil

## **Salad Bar**

Young Greens, Crisp Caesar, Croutons, Tomato Wedges, Bacon Bits, Parmesan Cheese, Fresh Cucumbers, Sliced Radishes, Assorted Dressings and Vinaigrettes

## **Selection of Freshly-Made Artisan Sandwiches**

Shaved Smoked Chicken, Roasted Pepper Mayonnaise, Lettuce, Tomato & Jack Cheese on a Fresh Onion Bun

Shaved Black Forest Ham, Swiss Cheese, Honey Mustard Sauce, Lettuce, & Tomato on a Ciabatta Bun

Tuna Salad with Capers and Red Onions on a Tortilla Wrap

## **Dessert**

Fruit Salad

Cookies

Freshly Brewed Coffee & Tea Selections



# TRADITIONAL BBQ BUFFET

**\$32.00 per person**

*Surcharge of \$150 for groups of less than 25 people*

*Additional charge per person will be applied if you would like this as a dinner buffet.*

## Salads

Roasted Corn, Pepper & Potato Salad with Fresh Basil

Spiced Asian Summer Coleslaw with Mangoes

Cucumber Salad with Feta, Green Olives & Red Onions

Crisp Romaine & Young Greens with Assorted Vinaigrettes, Dressings & Condiments

## Burgers, Dogs, and Smokies

All Beef Burger Patties

Grilled Chicken Breast with Roasted Garlic BBQ Sauce

Grilled Spicy Italian Sausages

Sliced Cheeses, Tomatoes, Kosher Pickles, Onions, Olives, Pepperoncini, Assorted Mustards, Ketchup, Relish, Corn Relish, Sautéed Mushrooms, Sauerkraut

## Dessert

Assorted Cheesecake Bars with Nuts, Gourmet Squares & Brownies

Freshly Brewed Coffee & Tea Selections

## LOBSTER DINNER BUFFETS

*(prices are per person)*

*Surcharge of \$500 for groups of less than 75 people*

### Just Here for Lobster Thanks

**\$80.00**

Basket of Freshly Baked Breads & Rolls with Creamy Butter  
Maritime Potato Salad with Sour Cream Dressing  
Algonquin Coleslaw  
Pasta Salad with Creamy Dressing  
Garden Green Salad & Traditional Caesar with Assorted Vinaigrettes & Condiments  
Boiled Corn on the Cob  
Fresh Seasonal Vegetables  
Roasted Potatoes with Sour Cream, Green Onions & Bacon Bits  
Steamed Island Mussels with Wine & Garlic  
1.5lb Boiled Atlantic Lobster with Drawn Butter (one per person)  
New Brunswick Blueberry Cheesecake  
East Coast Apple Pie  
Rhubarb Pie  
Summer Camp S'mores  
Freshly Brewed Coffee & Tea Selections

### New Brunswick Lobster Boil & Seafood Buffet

**\$95.00**

Algonquin Signature Seafood Chowder with Freshly Baked Bread, Rolls & Creamy Butter  
Maritime Potato Salad  
Summer Pasta Salad with Roasted Red Peppers & Olives  
Algonquin Coleslaw  
Garden Green Salad & Traditional Caesar Salad with Assorted Vinaigrettes & Condiments  
Chilled Prawns with Lemon & Cocktail Sauce (three per person)  
Sliced Assorted Deli Meats with Pickles, Olives & Onions  
Steamed Island Mussels with White Wine & Garlic  
Boiled Corn on the Cob & Fresh Seasonal Vegetables  
1.5lb Boiled Atlantic Lobster with Drawn Butter (one per person)  
Whole Roasted Atlantic Salmon Fillet on Cedar Planks  
Roasted Potatoes with Sour Cream, Green Onions & Bacon Bits  
New Brunswick Blueberry Cheesecake  
East Coast Apple Pie  
Rhubarb Pie  
Strawberry Shortcake (Rum Soaked Sponge Cake with Fresh Berries & Orange Flavoured Whipped Cream)  
Summer Camp S'mores  
Freshly Brewed Coffee & Tea Selections



## DINNER BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 50 people

### Country Style Dinner Buffet \$55.00

Braised Leek, Corn and Potato, Freshly Baked Bread, Rolls & Creamy Butter  
Fresh Greens with Assorted Vinaigrettes & Condiments, Fusilli Pasta Salad with Sundried Tomatoes & Basil  
Roasted Beet Salad with Goat Cheese & Orange Vinaigrette  
Roasted Breast of Chicken with Rosemary Mushroom Jus  
Roasted Pork Loin with Charred Apples & Onions  
Honey Glazed Carrots, Fresh Steamed Broccoli, Whipped Potatoes  
Black Forest Cake, Cheesecake, Warm Apple Crumble, Freshly Brewed Coffee & Tea Selections

### Southwestern Dinner Buffet \$60.00

Roasted Corn Chowder with Chipotle Spice, Freshly Baked Bread & Rolls with Creamy Butter  
Fresh Greens with Assorted Vinaigrettes & Condiments, Tomato & Artichoke Heart Salad  
Southwest Tuna and Avocado Salad  
Chipotle Marinated Pork Medallions with Mango & Red Onion Chutney  
Pan Seared Salmon Fillet, Roasted Pepper Jam  
Slow Braised Beef Short Ribs, Black Strap Molasses & Mustard BBQ Sauce  
Roasted Sweet Potatoes with Garlic, Black Beans with Spicy Chorizo Sausage & Cilantro  
Grilled Peppers, Zucchini & Mushrooms  
Chocolate Eruption, Pecan Pie, Crème Brûlée Cheesecake, Freshly Brewed Coffee & Tea Selections

### Charlotte County Cookout \$64.00

Piping Hot Soup of the Day & Algonquin Signature Seafood Chowder  
Freshly Baked Bread & Rolls with Creamy Butter  
Baby Greens, Caesar Salad, Wild Rice & Maple Roasted Butternut Squash Salad with Dried Cranberries,  
German Potato Salad with Gherkins Bacon, Local Cabbage and Grilled Pineapple Slaw,  
Cucumber Salad with Feta, Green Olives & Red Onions  
Atlantic Smoked Salmon Display with Traditional Garnishes  
Roasted Garlic Potatoes with Dill & Butter,  
Steamed Corn on the Cob & Fresh Seasonal Vegetables  
Steamed Island Mussels with Garlic & White Wine  
Fusilli with Tomato, Bacon and Clams  
Seared Halibut Fillet with Wild Mushroom Sauce  
Carved Slow Roasted Prime Rib of Beef with Jus & Assorted Mustards  
Assorted Cakes, Pies & Flans from our Bakery, Freshly Brewed Coffee & Tea Selections



## DINNER BUFFETS

(prices are per person)

Surcharge of \$150 for groups of less than 50 people

### Tuscan Nights

\$46.00

Creamy Artichoke Soup, Parmesan Cheese, Croutons, and Fresh Basil  
Fresh Tomato Bruschetta, Crusty Baguettes  
Shaved Fennel and Orange Salad  
Green Bean Salad with Red Onions and Balsamic  
Crisp Romaine with Anchovy Dressing and Condiments  
Garlic and Herb Grilled Chicken and Gnocchi with Truffle Sauce  
Ricotta and Spinach Lasagna with four Cheeses  
Rustic Penne Pasta Agli Olio, Tomato, and Cream Sauce  
Tuscan Style Steamed Mussels with Tomatoes, Garlic, White Wine, and Onions  
Fresh Steamed Seasonal Vegetables  
Roasted Potatoes with Fresh Rosemary, Garlic, and Olive Oil  
Vanilla Custard Flan, Red Wine Poached Pears  
Chocolate Espresso Mousse  
Creamy Marscapone Cheesecake  
Tuscan Grape Harvest Cake

### Meat, Potatoes and a Little More...

\$49.00

Your Choice of Soup (choose 2)  
Served with Fresh Baked Rolls and Butter  
Cream of Broccoli and Cheddar  
Hearty Minestrone  
Roasted Corn, Potato, and Pepper Chowder  
Cream of Tomato with Zambucca  
Salad Bar  
Young Greens, Crisp Caesar, Croutons, Tomato Wedges, Bacon Bits, Parmesan Cheese,  
Fresh Cucumbers, Sliced Radishes, Assorted Dressings and Vinaigrettes  
Entrée (choose 1 of the following)  
Mustard and Pepper Crusted Slow Roasted Striploin of Beef with Horseradish and Jus  
Thick Cut Grilled Pork Steak with Maple Roasted Onions and Garlic  
Roasted Eco Label Salmon with Roasted Red Pepper and Soy Bean Jam  
Fresh Seasonal Vegetables, Whipped Potatoes, Steamed Rice with Herbs  
Assorted Desserts from our Bakery  
Fresh Brewed Coffee and Tea Selections



## DINNER BUFFETS

*(prices are per person)*

*Surcharge of \$150 for groups of less than 50 people*

### **Passamaquoddy Pig Roast** \_\_\_\_\_ \$70.00

Chefs daily soup creation  
Freshly baled rolls and creamy butter  
Leafy green salad, assorted condiments, and dressings  
Red bliss potato salad with prosciutto, creamy basil, and roasted shallot dressing  
Summer coleslaw with apples, spiced marmalade dressing  
Grilled vegetable pasta salad  
Steamed corn on the cob and seasonal vegetables  
Jasmine and wild rice pilaf with herbs  
Roasted cedar plank salmon sides, mustard, and dill pickled canaloupe  
Carved whole roasted pig, assorted mustards  
Blueberry cheesecake, apple crumble, chocolate mousse, strawberry shortcake  
Coffee and tea

## CHEF ATTENDED ACTION STATIONS

*(prices are per person)*

### **Maple Roasted Whole Ham** \_\_\_\_\_ \$5.50

Served with Rolls & Assorted Mustards

*(minimum of 30 people)*

### **Wild Flower Honey Roasted Turkey Breast** \_\_\_\_\_ \$6.50

Served with Traditional Gravy & Cranberry Sauce

*(minimum of 30 people)*

### **Roasted Beef Tenderloin** \_\_\_\_\_ \$11.00

Served with Red Wine Jus & Assorted Rolls

*(minimum of 30 people)*

### **Fresh Shucked Oyster Bar** \_\_\_\_\_ \$5.00

Assorted Condiments to include: Fresh Sliced Lemon, Tabasco Sauce & Traditional Mignonette

*(minimum of 50 people)*

### **California Roll Station** \_\_\_\_\_ \$12.00

Crab & Avocado, Smoked Salmon & Caper, Roasted Pepper & Mango

Wasabi, Soya, Teriyaki Dipping Sauces

*(minimum of 50 people)*



## CHEF ATTENDED ACTION STATIONS

(prices are per person)

### Roasted Hip of Beef

Served with Dollar Buns, Jus & Condiments

(minimum of 80 people)

\$8.00

### Pig Roast Carving

Carved whole roasted pig. Served with assorted rolls and homemade BBQ sauce.

(minimum of 50 people)

\$9.00

## BUTLER STYLE HORS D'OEUVRES

### COLD SELECTIONS

(prices are per dozen)

Grilled Chicken and Mango Mini Pita .....	\$26.00
Egg & Chive Salad with Local Sturgeon Caviar, Roasted Potato Round .....	\$46.00
Ahi Tuna and Avocado Tartar Served in a Spoon.....	\$36.00
Atlantic Smoked Salmon on Rye, Cream Cheese & Caper Salad.....	\$30.00
Bay of Fundy Lobster Salad Bouchee .....	\$30.00
Grilled Apple and Fennel "Bruschetta" .....	\$26.00
Herbed New Brunswick Goat Cheese and Rom Tomato on Pesto Crostini .....	\$26.00
Smoked Paprika Baby Shrimp Mini BLT with Sage Mayo .....	\$30.00
Peppered Beef Tenderloin on Horseradish Cream Cheese Crostini.....	\$30.00
Salmon Mousse on Belgium Endive with Preserved Lemon.....	\$30.00
Sweet Chili Glazed Jumbo Prawn .....	\$36.00
Brandy & Apple Chicken Parfait on Sourdough Bread.....	\$29.00

### HOT SELECTIONS

(prices are per dozen)

Miniature Lobster Cake, Three Pepper Chutney.....	\$36.00
Chicken or Beef Satay, Peanut Sauce .....	\$36.00
Mini Lamb and Sweet potato Shephards Pie.....	\$36.00
Warm Local Goat Cheese and Mushroom Strudel .....	\$30.00
Miniature 5 Spice Duck Spring Roll with Hoisin Sesame Dip .....	\$36.00
Smoked Bacon Wrapped Local Scallop.....	\$38.00
Miniature Vegetable Samosa, Tzatziki Sauce.....	\$34.00
Tomato Bacon Mini Quiche with Aged Cheddar.....	\$32.00





## RECEPTION ITEMS

*(prices are per person)*

**Imported & Selected New Brunswick Artisan Cheese** \_\_\_\_\_ **\$12.00**

Assorted Nuts, Fresh Baked Baguette & Crackers

**Local Atlantic Smoked Salmon Display** \_\_\_\_\_ **\$11.00**

Oven Head & Wolfhead Smoked Salmon  
Fresh Baked Baguette, Traditional Garnishes

**Traditional Smoked Salmon Display** \_\_\_\_\_ **\$8.00**

St. Mary's Smoked Salmon  
Fresh Baked Baguette, Traditional Garnishes

**Crisp Garden Vegetable & Dip Display** \_\_\_\_\_ **\$5.00**

Artichoke, Red Pepper & Garlic Sesame Lentil Dip

**Mediterranean Dips and Spreads** \_\_\_\_\_ **\$10.00**

Herbed Flatbread Chips  
Hummus, Grilled Fennel and Tomato Bruschetta, and Babaganoush

**Mini Taco "Truck"** \_\_\_\_\_ **\$18.00**

Whitefish and Lobster Tacos with Shredded Cabbage, Wasabi Mayo and Pico De Gallo

**Chocolate Fountain** \_\_\_\_\_ **\$12.00**

Dark, Milk, or White Chocolate  
Selection of Diced Fruits, Pound Cake, Rice Krispie Squares & Pretzels  
*(minimum of 30 people)*



## À LA CARTE DINNER

(prices are per person)

### CHOWDER

**Algonquin Signature Seafood Chowder** \_\_\_\_\_ \$12.00

Salmon, Haddock, Scallops, Lobster, Prawns, Island Potatoes & Clipped Chives in a Creamy White Wine Velouté

**New Brunswick Potato & Smoked Bacon Chowder** \_\_\_\_\_ \$8.00

Saint John Brewed Clancy's Ale & Fried Leeks

**St. Croix River Valley Wild Mushroom Chowder** \_\_\_\_\_ \$9.00

Brandy, Rosemary & Cream

**Maritime Clam Chowder "Manhattan"** \_\_\_\_\_ \$9.00

Little Neck Clams, Potatoes, Onions & Creamy Tomato Velouté

**Sweet Corn and Crab Chowder with Pancetta** \_\_\_\_\_ \$9.00

Yukon Gold Potatoes, Chives

### SOUP

**Grilled Corn, Leek, and Potato** \_\_\_\_\_ \$8.00

Smoked Bacon & Crispy Onions

**Roasted Roma Tomato and Basil** \_\_\_\_\_ \$9.00

Herbed Goat Cheese Crouton

**Carrot, Squash, and White Bean** \_\_\_\_\_ \$8.00

Crisp Smoked Paprika Onions

**Classic Lobster Bisque** \_\_\_\_\_ \$11.00

Chive Crème Fraiche



## SALADS

**Young Green Salad** \_\_\_\_\_ \$10.00

English Cucumbers, Red Peppers, Julienne Carrots, Toasted Sunflower Seeds & Aged Balsamic Vinaigrette

**Caesar Salad** \_\_\_\_\_ \$11.00

Crisp Hearts of Romaine Lettuce Tossed in a Creamy Garlic Dressing with Bacon Bits and Fresh Parmesan Cheese

**Baby Spinach and Roasted Pear** \_\_\_\_\_ \$12.00

L'Acadie Blue Cheese, Toasted Walnuts & Blueberry Vinaigrette

## APPETIZERS

**Honey Ginger Roasted Duck Breast** \_\_\_\_\_ \$18.00

Toasted Pine nut and Raisin Fried Kale

**Apple Wood and Maple Smoked with Herb Lemon Quinoa Salad** \_\_\_\_\_ \$15.00

Salmon Caviar and Remoulade

**Pan Seared Bay of Fundy Scallops** \_\_\_\_\_ \$15.00

Sweet Potato and Pancetta Hash, Cilantro Chive Oil

**Crispy East Coast Lobster Cake** \_\_\_\_\_ \$14.00

Three Pepper Chutney, Thyme Lemon Aioli

**Smoked Chicken and Wild Mushroom Crepe** \_\_\_\_\_ \$14.00

Micro Greens and Tarragon and Grainy Mustard Vinaigrette



## ENTRÉES

**Five Spice & Maple Glazed Marinated Eco label Salmon** \_\_\_\_\_ \$29.00

Wild Rice Potato Cake, Sweet Grass Butter

**Chermoula Marinated Baked Halibut Fillet** \_\_\_\_\_ \$32.00

On Chorizo Lentil ragout

**Pan Seared Bay of Fundy Scallops** \_\_\_\_\_ \$35.00

Sweet potato Mash, Grainy Mustard & Dill, Fresh Vegetables

**Slow Roasted Prime Rib** \_\_\_\_\_ \$36.00

Traditional Yorkshire Pudding, Whipped Potatoes, Red Wine Jus, Horseradish & Mustard

**Grilled Rib Eye Steak** \_\_\_\_\_ \$34.00

Mustard, Rosemary & Garlic Crust, Whipped Potatoes & Jus

**Herb Crusted Beef Tenderloin Steak** \_\_\_\_\_ \$38.00

Yukon and Celery Root Potato Pancake, Horseradish and Shallot Jus

**Stuffed Chicken Breast** \_\_\_\_\_ \$33.00

Oka and Dried Fruit, Whipped Potatoes & Roast Garlic Brandy Jus

**Honey Roasted Chicken Breast** \_\_\_\_\_ \$33.00

Grilled Corn and Aged Cheddar Pudding, Bell Pepper Salsa, Whipped Potatoes & Jus

**Roasted Pork Loin** \_\_\_\_\_ \$28.00

Honey Mustard Crust, Peach Chutney & Sweet Potatoes

**Spiced Gouda Flan with Caramelized Red Onion** \_\_\_\_\_ \$25.00

Quinoa Succotash and Curried Red Pepper Coulis

**Butternut Squash Risotto and Portobello Napoleon** \_\_\_\_\_ \$25.00

Spinach, Feta, Sundried Tomato Sauce



## ACCOMPANIMENTS TO YOUR ENTRÉES

**Two (2) Jumbo Prawns or \$ Two (2) Scallops** \_\_\_\_\_ \$6.00

## DESSERTS

**New York Cheesecake with White Chocolate Glaze** \_\_\_\_\_ \$11.00

Raspberry Coulis

**Maple Crème Brûlée** \_\_\_\_\_ \$10.00

Seasonal Berries & Biscotti

**Flourless Chocolate Cake** \_\_\_\_\_ \$11.00

Rich Chocolate, Cappuccino Crème Anglaise

**Apple Tart Tatin** \_\_\_\_\_ \$11.00

Caramelized Apples, Flaky Puff Pastry, Vanilla Ice Cream

**Dark Chocolate & Hazelnut Mousse** \_\_\_\_\_ \$11.00

Berry Compote

**Vanilla Bean, Blueberry and White Chocolate Bread Pudding** \_\_\_\_\_ \$9.00

Maple Bourbon Anglaise



# CHILDRENS MENU

**\$17.00 per child**

*Surcharge of \$150 for groups of less than 25 people*

## Starters

Caesar Salad with Crisp Romaine Hearts, Herb & Garlic Croutons, Shaved Grana Padano  
Garden Salad Greens with Cucumbers, Carrots Wisps, Cherry Tomatoes, Honey & Lemon Vinaigrette  
Roasted Roma Tomato & Basil Soup  
Rich and Creamy Maritime Seafood Chowder

## Entrees

1 Piece Algonquin Beer Battered Haddock served with Housemade Tartar Sauce  
Herb & Panko Crusted Chicken Strips served with Raspberry Honey Mustard  
Mini Grilled Cheddar Cheese & Granny Smith Apple Sandwiches  
Broiled Herb and Garlic Chicken Breast with Whipped Yukon Gold Potatoes & Seasonal Vegetables  
Grilled 4oz AAA Beef Striploin Steak (Sliced) with Whipped Yukon Gold Potatoes & Seasonal Vegetables

## Choice of Side

Salad, Yukon Gold French Fries, Honey & Rosemary Potato Chips, Whipped Potatoes with Seasonal Vegetables

**OR**

Pappardelle Pasta Your Way, Choice of Sea Salt, Olive Oil, and Shaved Grana Padano, or Tomato Sauce  
Add Grilled Chicken, Shrimp, or Meat Balls

## Dessert

Ice Cream Sandwiches (Mini Chocolate Chip Cookies, Vanilla Ice Cream)  
Apple Pie Egg Rolls (Cinnamon & Brown Sugared Apples, Vanilla Creme Anglaise)  
Chocolate Cherry Filled Cupcak topped with Vanilla Buttercream  
Fruit of the Moment with Raspberry Yogurt or Chocolate Fondue Dip

Highchairs and booster seats available upon request.



## BAR PRICES

### HOST CASH

Deluxe Liquors (oz./28.4ml) .....	\$6.50	.....	\$7.50
<i>(Crown Royal, Bombay Sapphire, Grey Goose, Johnnie Walker Black &amp; Appleton Estates)</i>			
Premium Liquors (oz./28.4ml).....	\$5.75	.....	\$6.75
<i>(Canadian Club, Beefeater, Absolut, J&amp;B Rare, Captain Morgan White &amp; Black)</i>			
Domestic Beer (per bottle) .....	\$5.95	.....	\$6.95
Imported Beer .....	\$6.75	.....	\$7.75
House Wine (Domestic 5oz.).....	\$6.95	.....	\$7.95
<i>(Jackson Triggs Chardonnay/Cabernet Sauvignon)</i>			
Liqueurs (oz./28.4ml).....	\$5.50	.....	\$6.25
<i>(Crème de Menthe, Bailey’s, Kahlua, Sambuca)</i>			
Cognac (oz./28.4ml)			
Hennessy VS.....	\$8.00	.....	\$9.00
Hennessy VSOP.....	\$10.00	.....	\$10.50
Port			
Taylor Fladgate 1st Estate Port.....	\$8.00	.....	\$9.00
Taylor Fladgate 10 Year.....	\$12.00	.....	\$13.00
Single Malt Scotch			
Glenfiddich .....	\$8.00	.....	\$9.00
MacAllan - 18 Year .....	\$14.00	.....	\$15.00
Soft Drinks/Juices (per glass).....	\$3.00	.....	\$3.50

Punch (serves 40)

Fruit ~ Non-alcoholic .....	\$60.00
Fruit & Spirits .....	\$120.00

*Cash prices include 13% HST*

*Host bar prices are subject to 15% gratuity & 13% HST*

*Subject to 17% gratuity & 13% HST*

RED WINE

Woodbridge Mondavi Cabernet Sauvignon, USA .....	\$51.00
Wolf Blass Yellow Label Cabernet Sauvignon, Australia.....	\$63.00
Masi Valpolicella Classico Superior, Italy .....	\$58.00
George DuBoeuf Merlot, France .....	\$40.00
Hardy's Nottage Hill Shiraz, Australia.....	\$52.00
Louis Latour Pinot Noir, France.....	\$78.00
Jackson Triggs Cabernet Sauvignon, Canada.....	\$35.00
Penfolds Koonunga Hill Shiraz, Australia .....	\$56.00
Penfolds Rawsons Retreat Merlot, Australia.....	\$48.00
Mezzomondo Negroamaro Salento, Italy .....	\$35.00
Bonterra Cabernet Sauvignon, Organic, USA.....	\$70.00

WHITE WINE

Woodbridge Mondavi Sauvignon Blanc, USA.....	\$52.00
Wolf Blass South Australia Chardonnay, Australia .....	\$62.00
Masi Soave Classico Superiore, Italy .....	\$53.00
Bernkaster Kurfustlay Riesling, Germany .....	\$36.00
Hardy's Nottage Hill Chardonnay, Australia .....	\$45.00
Bourgogne Louis Latour Chardonnay, France .....	\$70.00
Jackson Triggs Chardonnay, Canada .....	\$35.00
Jaffelin Bourgogne Aligote, France .....	\$60.00
Penfolds Rawsons Retreat Semillon Chardonnay, Australia .....	\$38.00
Inniskillin Riesling, Canada.....	\$48.00
Bonterra Chardonnay, Organic, USA .....	\$68.00
Fish Hoek Sauvignon Blanc, South Africa .....	\$46.00



CHAMPAGNE & SPARKLING WINE

Henkell Trocken, Germany .....	\$46.00
Freixenet Carta Nevada, Spain .....	\$48.00
Moet Chandon Brut Imperial, France.....	\$210.00
Veuve Clicquot Brut, France.....	\$240.00

## MISCELLANEOUS CONFERENCE REQUIREMENTS

### Meeting Room Internet Connection (per line)

\$150 (first day setup and usage)

\$50 (every day thereafter)

### Photocopies

1-25 copies                      \$0.50 each (black and white)

\$1.50 each (colour)

26-499 copies                  \$0.20 each (black and white)

\$1.10 each (colour)

### Facsimiles

Receive up to 10 pages ~ Local                      Complimentary

Receive 10+ pages                                      \$1.25 each page

Send ~ Local    Complimentary

Send ~ Outside the Maritimes                      \$6.00 1st page, \$1.25 each additional page

Send ~ Overseas                                        \$7.00 1st page, \$1.25 each additional page

*Internet, Photocopies & Facsimiles are subject to 13% Harmonized Sales Tax*



# FREQUENTLY REQUESTED NUMBERS & SERVICES

## Transportation

HMS Transportation & Tour Office 506.529.3371

## Leisure Activities

Fundy Tide Runners: David Welch 506.529.4481  
Island Quest Marine: Carolyn Leavitt 506.529.9885  
Quoddy Link Marine Inc: John Eldridge 506.529.2600  
Seascape Kayak Tours: Bruce Smith 506.747.1884  
St. Andrews "Inside & Out" HMS Tours 506.529.4443

## Photographers

Time Capsule Photographic Studio:  
Walt Malone 506.642.1000

## Audio Visual & Trade Show Equipment

AVW TelAv Audio Visual Services 506.529.9087  
Global Convention Services Ltd. 506.658.0506  
Legault Decoration:  
Ken Legault (Trade Show) 506.857.3078

## Florist

Garden By the Sea 506.529.8905

## Equipment Rentals

Commercial Tent Rentals & Sales Ltd. 506.433.2011  
Lloyd's of Moncton (From Tents to Napkins) 506.857.8554

## Miscellaneous

Richard Orr (Signs & Banners) 506.466.3941



## Entertainment Agents

Rayann Mailman	506.363.3008
Accent Events	506.637.9007
Atlantica Live	506.672.7651
Periwinkle Productions: Jamie Steel	506.529.4585

## Destination Management

HMS Transportation & Tours	506.529.4443
Accent Events	506.637.9007
Event Pro: Lisa Gribbons	506.849.2828

## Musicians

Homemade Bread: Shawn Robinson	506.529.3915
Gary Acheson, Saxophone	506.466.2648
Rob Creamer, Piano	506.387.8123
Ruth Dunfield, Hammered Dulcimer, Vocal	506.529.3823

## Magician

Kevin Robart	506.384.2854
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## DJ

Atlantic Disc Jockey Services: Dave Duffy	506.847.1718 / 866.658.7170
BCP DJ Services: Rick Smith	506.466.4836
Tempo-Lite: Mark Downey	506.465.8008

## Bagpipers

Art McIntyre	506.529.4231
Dana Planetta	506.466.5855

