



The Halifax Club 1862-2011

All plated and buffet breakfasts include coffee and tea

Traditional

Herb scrambled eggs, crispy bacon, Yukon gold hash browns,
Warm buttermilk biscuits, and fresh seasonal fruit
Plated \$15 / Buffet \$17

Stack Them Up

Fluffy buttermilk pancakes. Your choice of plain, blueberry or chocolate chip
Nova Scotian maple syrup and whipped butter
Crispy bacon, double smoked ham or Farmer's sausage
Fresh Sliced Fruit
Plated \$14/ Buffet \$17

The New Wave

Crepes Eggs Benedict Style
Fresh scrambled eggs with smoked ham in a baked crepe with house made citrus hollandaise sauce
Sliced fresh fruit
Plated \$16 / Buffet \$18
Make it smoked salmon for \$5.75 per person

The Good Morning Boost continental

Selection of warm breakfast pastries, assorted bagels with cream cheese, sliced fresh fruit, individual yogurts,
Healthy cereals and chilled milk
Buffet \$14

Healthy Start

Roasted vine ripened whole tomato stuffed with savoury egg, fresh basil and green onion
Sliced fresh fruit
Plated \$13/ Buffet \$15

Refreshing add- ons for morning and afternoon

Bagels with flavored cream cheese	\$4.00 each
Chocolate banana nut loaf	\$14.00 each
Assorted cookies	\$19.00 per dozen
Assorted fresh baked breakfast pastries	\$29.00 per dozen
Assorted sweets	\$23.00 per dozen
Cereal bars*	\$2.50 each

Sliced fresh fruit	\$7.75 per person
Whole fruit	\$3.25 each
Assorted individual yogurt	\$4.25 each
Fresh vegetable tray with dips	\$7.25 per person

Nacho corn chips and salsa	\$4.50 per person
Fresh buttered popcorn	\$2.50 per bag
Salted Peanuts	\$5.00 per bag
Salted pretzels	\$5.00 per bag

Granola parfait of berries, yogurt, toasted nuts, fresh and dried fruit \$7.95 each

Refreshing beverages

Coffee and tea	\$2.50 per person
Fresh fruit smoothies	\$8.00 per person
Spring water*	\$2.75 each
Sparkling water*	\$5.75 each
Juice (orange, apple, cranberry)*	\$3.00 each
Soft drinks (assorted)*	\$2.50 each
Flavur Teas (assorted)*	\$3.00 each

* item charged on a consumption basis with charges to appear on final invoice

Triple S - Soup, Sandwich, Sweets

Chef Nelson's soup of the day

Assorted deli-style sandwiches and wraps:

(Includes five of the following fillings: shaved roast beef, apple wood smoked turkey, black forest ham, curried chicken salad, Italian tuna, salmon salad, egg salad, sliced pastrami, vegetable)

Assorted sweets and cookies

\$19 per person

Curry Indian Infusion with Lime

Garden salad

Chef Nelson's Soup of the day

Curry with lime and coconut

Tandoori Rice

Grilled bread

Assorted Sweets and cookies

Chicken \$29.00 per person

Beef \$29 per person

Vegetarian \$25 per person

GOURMET PIZZA, PIZZA!

Chef Nelson's soup of the day

Fresh garden salad

Trio of gourmet pizza:

Herbed chicken and brie with a roasted onion cream sauce

Brother's pepperoni, wild mushrooms, mixed cheeses and tomato confit

Grilled vegetables, pesto and goat cheese

Assorted sweets and cookies

\$20 per person

Taste of summer in Italy

Assorted breadsticks

Chef Nelson's soup of the day

Melon in honey and lime with vine ripened tomato and fresh basil showered with feta

Pork or Chicken parmesan with fresh tomato herb sauce topped with mozzarella cheese

Herbed rice

Assorted sweets and cookies

\$31 per person

All buffet luncheons include coffee and tea station

Add cold pasta salad with pesto, tomato, cucumber, olives and goat cheese to any buffet luncheon for \$4.00 per person

Please select one appetizer, one entrée and one dessert 4 business days in advance for the group.

Appetizer

Fresh garden vegetable soup with pesto
Pear and parsnip soup with chive oil
Caesar salad with crispy prosciutto
Organic greens with mandarin oranges, cucumber and tomato

Entrée*

All entrees are served with seasonal vegetables

Grilled Mediterranean style vegetables with fresh herb quinoa with aged balsamic
\$21 per person

Fresh baked Cajun haddock with orange and sweet onion compote served with vegetable basmati rice
\$28 per person

Grilled chicken breast with pear, bell pepper and cilantro salsa served with roasted potatoes
\$29 per person

Grilled beef tenderloin with red wine demi glaze served with whipped potato
\$34 per person

Desserts

House made gingerbread dome with lemon curd and whipped cream
Homemade apple pie
New York style cheesecake with berry sauce and dark chocolate shavings
Duo of strawberry and chocolate mousse with berry garnish
Sliced fresh fruit and berries

*Protein size is 4 ounces.

Please select 1 appetizer for a three course meal **OR** 2 appetizers for a four course meal.

Winter butternut squash soup with smoked Gouda and maple syrup
\$9

Truffle and trio of mushroom soup with onion and garlic to create a rich broth
\$9

Savory valley vegetable soup with a soy broth and a hint of lime
\$7

Smoked potato and roasted corn soup blended with pesto crème fraiche
\$9

Wild mushroom, garlic, olive oil and fresh basil served on grilled Roquefort polenta with shaved parmesan
\$14

Atlantic lobster with mango and avocado in a lettuce cup drizzled with light sweet chilli vinaigrette
\$19

Mushroom-crusted scallops with Tuscan-style asparagus and tomato ragout glazed with truffle oil
\$17

White wine -poached pear and grape tomatoes, walnuts, Swiss cheese on field greens with champagne vinaigrette
\$11

Strawberry and spinach salad with cucumber, almonds and herb poppy seed vinaigrette
\$10

Mixed berry and mandarin orange salad on baby greens with citrus dressing
\$10

Crisp caesar salad with crisp prosciutto and shaved parmesan
\$10

Please select one entrée to be served to the group.

If you would like your guests to choose from 2 entrees (at the table), add \$8 per person

Grilled chicken stuffed with braised wild leek, plum tomato and fresh basil with roasted onion sauce
\$32

Oven baked halibut with panko, feta, lemon and fine herb crust drizzled with lime butter
\$31

Grilled "AAA" Angus beef tenderloin crusted with wild mushroom and red wine demi glaze
\$38

Grilled Mediterranean style vegetables with fresh herb quinoa with aged balsamic
\$21

Herb and Dijon crusted rack of lamb with red wine demi glaze
\$37

Lightly hickory smoked steel head trout with a Nova Scotia pure maple butter
\$29

Seared moist pork tenderloin with fine herbs, roasted garlic and fig red wine demi glaze
\$32

Local lamb shank braised in herbs, garlic and red wine with chive au jus
\$38

"AAA" Angus Beef prime rib crusted with Dijon, garlic and rosemary with served with Yorkshire pudding
\$39 *minimum order of 12 and not available on a choice menu*

Lobster steamed and cracked with potato salad, green salad and fresh lemon
Market priced

Entrees are paired with seasonal vegetables, and your choice of soya vegetable rice, roasted potatoes, mushroom risotto cake, chive whipped potatoes or garlic whipped potatoes, or let our Chef choose for you

All desserts are freshly plated and prepared \$11

A Black Tie Affair

Tuxedo cake with a creamy and silky chocolate mousse with cocoa and fresh berry garnish

Light and refreshing

Fresh seasonal fruit or berries with Chantilly cream and fresh mint

Take me to New York

New York-style cheesecake with shaved dark chocolate and fresh berry garnish

A Slice of Heaven

Chocolate cheesecake with shaved white chocolate and fresh berry garnish

Chocolate Volcano

Chocolate fudge dome with a warm running fudge middle and fresh berry garnish

Grandma's Kitchen

Gingerbread dome with a zesty lemon curd, whipped cream and candied lemon garnish

Creatively designed and displayed on trays or in baskets

The Bread Table

An assortment of Mediterranean style breads and dips: Onion and pizza bread, naan bread, pita bread, spicy been dip, artichoke dip and hummus
\$8 per person

The Cheeseboard

A selection of imported and domestic cheeses, crackers, home baked baguette, savoury jelly and fresh fruit
\$9 per person

Vegetable Crudités

The freshest local vegetables from local farmers with dips
Small \$60 serves 10 people, Medium \$180 serves 30 people

Seasonal Fruit Tray

The freshest fruit and seasonal berries from local farmers and exotic markets
Small \$70 serves 10, Medium \$210, Large \$350

Cocktail Sandwiches (5 pieces per person)

Roasted beef, Applewood smoked turkey, black forest ham, curry chicken salad, Italian tuna, salmon and dill salad, egg salad, pastrami, herb and cream cheese cucumber
\$7 per person

Trio of Jumbo Shrimp

Chilled tiger shrimp flavoured three ways; Cajun, soya and ginger, citrus and lemon-grass
Small \$60 Serves 10, Medium \$180 serves 30, Large \$300, Serves 50

House Smoked Side of Salmon

Chef Nelson's hot smoked Atlantic salmon with dill sauce, capers, red onion, potato latkes and lemons
\$125 per side (1 side serves 20)

Tapas Bar

An array of smoked and cured meats and seafood, cheese, olives, marinated vegetables, bread crisps
\$11 per person

Prices are per dozen
Minimum order of 2 dozen per selection

From the farm:

House smoked turkey quesadillas
\$15

Herbed chicken or soya beef satays with spicy peanut sauce
\$15

Mini slow braised BBQ pork sliders with fennel slaw
\$27

Curry chicken with maple onion on a pastry cup
\$15

Greek ground lamb skewer with a minted sour cream
\$32

From the sea:

Fresh cracked pepper and maple bacon wrapped Digby scallops
\$28

Seabright smoked salmon mousse and chive on a pastry cup
\$19

Tempura battered spicy halibut bites with tartar sauce
\$18

Lobster with mango and avocado on endive
\$24

Coconut shrimp with a spicy chilli sauce
\$22

From the garden:

Spanakopita filled with spinach, garlic, feta and fine herbs
\$17

Mini vegetable spring rolls with sesame sauce
\$16

Baked brie on baguette with roasted grape and pecan
\$18
\$

Whites by the Bottle

- Quail's Gate Chenin Blanc (British Columbia, Canada) \$53
William Cole Mirador Sauvignon Blanc (Chile) \$34
Peter Lehmann Weighbridge "Unwooded" Chardonnay (Australia) \$37
Valckenberg Riesling (Germany) \$40
Heavy Weight Chardonnay (California) \$47
Le Paradou Voignier (France) \$39
Caposaldo Pinot Grigio (Italy) \$32
Exclamation Point Verdicchio (Italy) \$31
Oyster Bay Marlborough Sauvignon Blanc (New Zealand) \$48
Kim Crawford Marlborough Sauvignon Blanc (New Zealand) \$50

Reds by the Bottle

- Quail's Gate Pinot Noir (British Columbia, Canada) \$68
Cuma "Certified Organic" Malbec (Argentina) \$33
Peter Lehmann Barossa Shiraz (Australia) \$54
Peter Lehmann Weighbridge Shiraz (Australia) \$37
Heavy Weight Cabernet Sauvignon (California) \$47
Michael David 7 Deadly Zins (California) \$55
William Cole Mirador Pinot Noir (Chile) \$36
Quinta Clava Syrah (Chile) \$41
Domaine du Seuil Rouge (Bordeaux) \$44
Zenato Valpocella (Italy) \$41
Columbia Crest Two Vines Merlot (Washington USA) \$39

- Raconteur Cabernet Sauvignon (Australia) \$56

Rose by the Bottle

- Domaine de Seuil Rouge Rose (Bordeaux) \$39

Sparkling / Champagne by the Bottle

- Louis Perdrier Brut Excellence (France) \$30
Moet & Chandon Brut Imperial Champagne (France) \$138
L'Acadie Vintage Cuvée (Nova Scotia) \$56

WINES BY THE GLASS

- Santa Rosa Shiraz/Malbec (Argentina)
- Painter Bridge Cabernet Sauvignon (California)
- Villa Albinoni Merlot (Chile)
- Villa Mura Valpolicella (Italy)
- Banrock Station Chardonnay (Australia)
- Bodegas Centenarias Sauvignon Blanc (Chile)
- Villa Mura Pinot Grigio (Italy)

\$5.10

DOMESTIC BEER

- Coors Light
- Cracked Canoe
- Garrison Tall Ships Amber Ale
- Keith's
- Keith's Light
- Oland's
- Rickard's Red
- Rickard's White

\$4.16

- Beck's Non-Alcoholic Beer

\$3.02

IMPORT BEER

- Corona
- Stella Artois

\$5.10

SPECIALTY

- Samuel Adams Boston Lager
- Guinness Draught Cans

\$6.62

COOLERS

- Smirnoff Ice

\$5.10

SODA

- Coca Cola Products
- Nestea Iced Tea

Glass \$1.51/Can \$2.51

JUICES/WATER

- Minute Maid Juices
- Flavur Assorted Cold Teas
- San Pellegrino Sparkling Water

Glass \$2.27/Bottle \$3

MIXED SPIRITS

- Absolut Vodka
- Absolut Raspberry
- Beefeater Gin
- Canadian Club Rye
- Captain Morgan White Rum
- Captain Morgan Dark Rum
- Captain Morgan Spiced Rum
- J&B Scotch/Whiskey
- Malibu Coconut Rum

\$4.16

PREMIUM SPIRITS

- Grey Goose Vodka **\$4.91**
- Bombay Gin **\$4.91**
- Appleton Rum **\$4.91**
- Gosling Black Rum **\$4.91**

Scotch/Whiskey

- Canadian Club 12 year **\$5.10**
- Chivas Regal **\$5.10**
- Crown Royal **\$5.10**
- Gibson's Finest 12 year **\$5.10**
- Glenfiddich 12 year **\$5.10**
- Jack Daniels **\$5.10**
- Jim Beam White **\$5.10**
- Johnny Walker Red **\$5.10**
- Cragganmore 12 year **\$6.62**
- Glenkinchie 12 year **\$6.62**
- Glenlivet 18 year **\$6.62**
- Oban **\$9.45**
- Johnny Walker Blue **\$19.47**

Audio Visual Equipment

LCD Projector \$150

6ft or 8ft Screen \$40

Flip Chart with Markers \$10 each

Podium with Corded Microphone \$30

Additional Sound and technical equipment to help enhance your presentation is available upon consultation.

Additional Services

Front Door Top Hat Service \$100.00 per event

Wine Steward Service Contracted per event

Guarantees

A guarantee for the total number of persons attending your function must be provided to the Club at least 4 business days prior to the function.

If no guarantee is given at the appropriate time, the Club will assume the client's expected count to be the guarantee and the group will be billed accordingly.

The Halifax Club reserves the right to change function rooms without notice to an alternate, suitably comparable room at no additional cost to you.

Supervision and Damages

The Club reserves the right to inspect and control all private functions. The club does not assume responsibility for personal property and equipment brought into the club. Charges for damage to property or equipment caused by function participants become the responsibility of the individual or company who contracted the event.

Service Charges

All food and beverage services and products are subject to 15% Gratuity and Applicable Taxes.

Useful Information:

Should you require a "choice of main course" at the table (no charge if numbers with selections are provided in advance) a charge of \$8.00 per person will be added to your banquet menu price

For cash bar services that do not reach \$350.00 before taxes (per bar), a \$40.00 per hour service fee will apply (with a four hour minimum)

Rules and Regulations

Alcoholic beverages will be served in accordance with the Nova Scotia Liquor Control Act

All entertainment and alcoholic service is to cease at 2:00 am