

LOWER DECK PARTY PLANNER



THE
LOWER DECK
PUB • BEER MARKET • TAP ROOM

THE LOWER DECK TAP ROOM

CATERING DIVISION

(It's more than ... Great food and service ... It's the experience!)

Thank you for considering The Lower Deck for your future event. Whether your function is for 10 guests or 10,000 guests, we'll provide you with a memorable experience, either at our location or at the site of your choice. We've worked with organizers large and small to create the perfect occasion - weddings, anniversaries, dinners, graduations, and Christmas parties.

We have two restaurants on the Halifax Waterfront at Privateers' Warehouse: The Lower Deck Pub and The Lower Deck Beer Market. The Lower Deck Tap Room, our catering division, includes a private function room overlooking the Halifax waterfront and specializes in off-site events. Please do not hesitate to call with any queries or special requests.

In the pages that follow, we'll offer you tips on planning your event as well as a brief sample of some menu ideas. Every event is different and special - it would be our pleasure to cost a menu to suit your budget and event. If you do not see an item on these menus, just ask - we can do it!! Please call and we will provide a cost for the item(s).

We pride ourselves on attention to detail, and do everything we can to allow you to relax and enjoy your event with your guests.

Please call 422-1280 for any queries or special requests you may have.

Yours in hospitality,

Mike Condry, Heather Brown
Catering Managers

WHERE TO START

Planning a party can be intimidating and determining a starting point just as challenging. Some points to think about are:

1. **FORMAT:** Format is a great place to start for many events: are you looking for a relaxed, casual evening or white gloved service? Is it a networking, social event where guests are supposed to mingle, or is it a structured gathering with a set agenda? Think about how you want your guests to feel and the type of environment you would like to be in.
2. **TIME OF DAY:** Time of day is another consideration. Will your guests be expecting a meal or will snacks suffice? Do you need to offer food at all?
3. **TIME OF YEAR:** Season is yet another factor – do you need warm comfort food or lighter fare?

FINGER FOODS

Recent trends are leaning more toward casual cocktail receptions which allow guests to mingle and move around as they like. Pages 3 through 6 detail a variety of hot and cold hors d'oeuvres that are popular options in the Tap Room.

How do you determine what to serve? Consider the options noted above. **FORMAT:** a casual event could call for Nachos and Sweet and Sour Meatballs, but if you're planning the company retirement reception, Smoked Salmon and Lobster Tail Lollipops would be more appropriate. **TIME OF DAY:** an after-work event means you'll be serving hungry guests looking for substantial items such as Lower Deck Mini Burgers while an evening event will require only light snacks of Spanikopitas and Crab Sushi. **TIME OF YEAR:** if it's snowing outside, you'll want to have a greater number of hot options like Bacon-Wrapped Scallops as opposed to cold, but in the middle of July, Marinated Fruit Skewers or Chilled Shrimp Cocktail may be the perfect fit.

How much to serve, you ask? Time of day is the primary determining factor. If you're hosting an event **over a meal period**, your guests will be expecting to be fed accordingly. Allow a total of 8 to 10 hors d'oeuvres per person if you're serving over a meal time and make them substantial. Include Lower Deck Minis and Wild Mushroom Risotto Cakes to help fill the void. **Mid afternoon** coffee break gatherings should offer four to five pieces per person and should be more snack oriented. Our California-Style Sushi Roll, or Asian Chicken Satays will provide the lift to get anyone through the afternoon. If it's an **evening affair**, your guests will probably have dined before coming so two to three hors d'oeuvres per person should be fine. Go light with Mango Curry Chicken Vol au Vents or Bruschetta so your guests aren't ready to sleep before they're ready to leave.

But how many of each item? In offering finger foods, you don't necessarily need to order enough of each item for every guest to have one. Some people will like some options and not others, so it's important to have a variety. A good guide is to determine the total number of hors d'oeuvres you'll need and divide it by the number of types you want to serve, considering seafood, chicken, beef and pork, and vegetarian. So if you need 200 hors d'oeuvres, you will want to have 50 seafood, 50 chicken, 50 beef and/or pork and 50 vegetarian. Remember, this is a guide and you know your guests best. If your event is a gathering of vegetarians, obviously the distribution is going to be different.

Should food be served and if so, when? Again, format is an important factor. If you're planning a casual, drop-in event, it's a good idea to have some items, like a Veggies and Dip Tray, set out for early arrivals to snack on, and you may want to consider setting your choices up in a buffet format, so guests can help themselves as they like. For more formal gatherings, you'll want to arrange to have items circulated among guests, ensuring everyone has the chance to try everything. We'll work with you to arrange timing for delivery so an assortment of items is available throughout the event.

getting started

(MINIMUM ORDER OF 3 DOZEN PER ITEM IS REQUIRED PER ORDER)

SEAFOOD

Lobster Tail “Lollypops”

Steamed lobster half tail basted with seasoned butter. **\$9.95/each**

Maple Glazed Salmon

Marinated salmon skewered and baked in maple til tender. **\$29.99/dozen**

Pan Seared Cajun Scallops

Digby scallops dusted with Cajun spice, seared and served on pita rounds with guacamole and salsa. **\$24.99/dozen**

Bacon Wrapped Scallops

Digby scallops wrapped with bacon and highlighted with a maple syrup grain mustard glaze. **\$23.99/dozen**

Pancetta Wrapped Scallops

Done as our traditional style except wrapped with Pancetta – a cured Italian bacon. **\$29.99/dozen**

Grilled Shrimp Skewers

Jumbo shrimp basted with pineapple hoison glaze and grilled til tender. **\$2.99/each**

Coconut Shrimp

Jumbo shrimp, battered and seasoned with shredded coconut and served with a mango ginger chutney. **\$21.99/dozen**

Tandori Shrimp Stick

Jumbo shrimp marinated in mild and spicy curries, garlic, chilies, olive oil, cayenne pepper and honey, served with Tzatziki or Thai and cucumber sauce. **\$16.99/dozen**

Crab Cakes

House-made and served with a lemon honey curry sauce. **\$27.99/dozen**

Crab Stuffed Mushroom

Sautéed button mushrooms with our dill seasoned crab mix. **\$13.99/dozen**

Fresh Steamed Mussels

Choice of Maritime or Belgian. **\$3.99 per 1/4lb**

BEEF

Ginger Beef Skewers


Tender beef strips marinated in soya and garlic then grilled with honey ginger glaze. **\$2.99/each**

Lower Deck Minis

Bite sized burgers served with our house-made burger sauce and garnished with lettuce, tomato and pickle. **\$19.99 per dozen**

Roast Beef and Caramelized Onion

Thinly sliced sirloin accented by Dijon and topped with caramelized onion on toast points. **\$8.99/dozen**



Hot hors d'oeuvres

hot hors d'oeuvres

(MINIMUM ORDER OF 3 DOZEN PER ITEM IS REQUIRED PER ORDER)

Sweet and Sour Meatballs

An all-time favorite. **\$5.99/dozen**

Teriyaki Ginger Meatballs

Ground beef blended with cumin, ginger and garlic tossed in Teriyaki sauce. **\$9.99/dozen**

CHICKEN

Asian Style Chicken Strips

House marinated chicken, panko breaded and served with a grilled pineapple hoisen plum sauce. **\$19.99/dozen**

Mango Curry Chicken Vol au Vents

Diced grilled chicken and mango in a curry cream sauce served in a mini puff pastry cup. **\$18.99/dozen**

Teriyaki Chicken Skewers

Julienne chicken breast marinated in teriyaki sauce. **\$12.99/dozen**

Asian Chicken Satay

Chicken breast marinated in ginger, garlic and soya baked and served with a plum ginger hoisen sauce. **\$12.99/dozen**

Chicken Wings

Choice of Mild, Hot, or Thai. **\$14.99/pound**

PORK

Keith's BBQ Back Ribs

Baby back pork ribs with house made Keith's Red BBQ sauce. **\$2.99/each**

Bacon-Wrapped Pork Tenderloin Skewers

Two-bite bacon-wrapped pork tenderloins baked in a peppered molasses sauce. **\$29.99/dozen**

Mini Quiche Lorraine

Bacon, Spanish onion, and spinach with mozzarella in a mini pastry shell. **\$12.99/dozen**

VEGETARIAN

Wild Mushroom Risotto Cakes

House-made risotto cakes panko breaded and served with a spinach chive aoli. **\$13.99/dozen**

Vegetable Spring Rolls

Crisp vegetables, ginger, and sesame served with a sweet and spicy Thai sauce. **\$18.99/dozen**

Spanokopita

Phyllo pastry stuffed with spinach and feta cheese. **\$16.99/dozen**

Bruschetta

A bite size version of an old favorite topped with feta. **\$6.99/dozen**

MINIMUM ORDER OF 3 DOZEN PER ITEM)

Teriyaki Vegetable Kabobs

Crisp vegetables grilled and brushed with tangy teriyaki sauce. **\$24.99/dozen**

Mini Quiche

Salmon and red onion with brie or sweet pepper, tomato and basil with parmesan. **\$15.99/dozen**

Mushroom Crustades

A mushroom ragout served in a mini toasted bread cup. **\$14.99/dozen**

SEAFOOD

Lobster Profiteroles

Bite-size pastry shells filled with a mixture of lobster, house-made mayonnaise, sour cream, red onion, celery, dill and salt and pepper. **\$26.99/dozen**

Chilled Shrimp Cocktail

Cocktail-sized chilled shrimp arranged with lemon and cocktail sauce. **\$15.99/dozen**

Cajun Shrimp Caesar Shooters

Diced shrimp in clamato juice topped with vodka in a celery salt-rimmed glass. **\$2.25/each**

Smoked Salmon Canapé

Traditional smoked salmon served on toasties with a horseradish cream cheese and red onion. **\$25.99/dozen**

Crab Sushi

Carrot, cucumber and rice wrapped in knori paper with crab served with pickled ginger, wasabi and soya. **\$16.99/dozen**

Raw Oysters

Chilled shucked oysters served on ice, with lemon, horseradish and Tabasco. **\$29.99/dozen**

Seafood Salad on Crustini

Baby shrimp, scallops and blue crab tossed in mayo, green onion, lemon and cracked pepper. **\$15.99/dozen**

MEATS

Pepperoni & Cheese Tray - Small-\$69.99 Large-\$118.99

VEGETARIAN

Marinated Bocconcini with Grape Tomato

Unripened mozzarella with grape tomato marinated in olive oil, balsamic vinegar, garlic, fresh basil and salt and pepper. **\$16.99/dozen**

California-Style Sushi Roll

Carrot, cucumber and rice wrapped in knori paper served with pickled ginger, wasabi and soya. **\$16.99/dozen**

Assorted Imported and Regional Cheese and Fruit

Brie, smoked Gouda, Danish blue, mild havarti and cheddar garnished with fresh fruit and served with crackers. **Small-\$52.99 Large-\$87.99**



Goldhors d'oeuvres

COLD HORS D'OEUVRES

Veggies & Dip

Assorted fresh garden vegetables accompanied by Ranch dressing.

Small-\$29.99 Large-\$49.99

Chips and Salsa

Made fresh daily. **\$1.99/person**

Marinated Fruit Skewers

Cantaloupe and honeydew melons, pineapple and strawberries macerated in either candied ginger and amaretto or fresh mint with cinnamon and Anise. **\$19.99/dozen**

Fresh Fruit Skewers

Strawberry, pineapple, cantaloupe and honeydew with French vanilla yogurt. **\$18.99/dozen**

Fresh Fruit Tray

An assortment of seasonal fruit served with chocolate ganache. **Small-\$59.99 Large-\$118.99**

DELI STYLE SANDWICH TRAYS

A delightful combination. Pick three of the following:

Seafood Salad: A blend of baby shrimp, haddock and scallops, with fresh dill and scallions.

Roasted Vegetable Wrap: An assortment of fresh grilled vegetables accented with pesto mayo and wrapped in a whole wheat flour tortilla.

Mango Curry Chicken Salad: Diced, grilled chicken breast, with sweet mango, tossed in a light curry aioli.

Black Forest Ham and Smoked Mozzarella: Shaved black forest ham with locally smoked mozzarella, alfalfa sprouts and Dijon mustard.

Shaved Roast Beef and Cheddar: Roasted beef sirloin and sliced old cheddar with a grainy mustard mayo blend.

\$5.99/person (1 sandwich per person)

Make your own Sandwich Tray

Ham, roast beef and turkey, with mozzarella, Swiss and cheddar cheeses, garnished with pickle, red onion, sliced tomato, green leaf lettuce, mayonnaise and mustard served with fresh assorted breads. **\$6.99/person** (1 sandwich per person)

SOUPS, SALADS AND PICNIC ITEMS

MINIMUM ORDER OF 20 PEOPLE OR 3 DOZEN PER ITEM

Seafood Chowder

Served with rolls and butter. **\$6.99/person**

Roasted Corn and Potato Chowder

Served with rolls and butter. **\$4.99/person**

Steak and Pale Ale Chili

Served with rolls and butter. **\$5.99/person**

Hot from the Pot

Choose from a selection of soups, served with rolls and butter. **\$4.99/ person**

Salads

Choose from Caesar, Garden, Spinach or Greek Salad. **\$2.99/person**

Red Skinned Potato Salad. **\$2.99/person**

Marinated Vegetable Salad. **\$2.99/person**

Hot House Tomato Salad with Pesto Balsamic. **\$2.99/person**

Traditional Coleslaw. **\$1.99/person**

Rolls with butter \$5.99/dozen

BBQ Roast Beef on a Bun \$5.99 per person

Pork or Cajun Butter Chicken Souvlaki

With Tzatziki. **\$3.99 each**

BBQ Ribs

Baby back pork ribs with house made Keith's Red BBQ sauce. **\$2.99 each**



lower deck deli

Corn on the Cob

½ ear steamed and served with butter. **\$1.99 per person**

Fresh Fruit Skewers

Strawberry, pineapple, cantaloupe and honeydew with French vanilla yogurt. **\$18.99/dozen**

FLAVORFUL FINISHES

Assorted Cheese and Fruit

Brie, smoked Gouda, Danish blue, mild havarti & cheddar garnished with fresh fruit and served with crackers. **Small-\$52.99 Large-\$87.99**

Flambe Station

Cherries, peppered strawberries, bananas, mangoes and pineapple flambéd in Grand Marnier and served in a cookie tart. Topped with real whipped cream. **\$20.99/ dozen**

*** Minimum order of 10 dozen. \$25/hr fee for Chef**

Marinated Fruit Skewers

Cantaloupe and honeydew melons, pineapple and strawberries macerated in either candied ginger and amaretto or fresh mint with cinnamon and Anise. **\$19.99/dozen**

Assorted Mini Cheesecakes

Enjoy a selection of cheesecakes served bite size. **\$14.99/dozen**

Chocolate Fountain

Pound cake, strawberries, pineapple, banana, melons and marshmallows ready for dipping in a rich dark Callibaut chocolate fountain. **\$59.99/ 25-30 people**

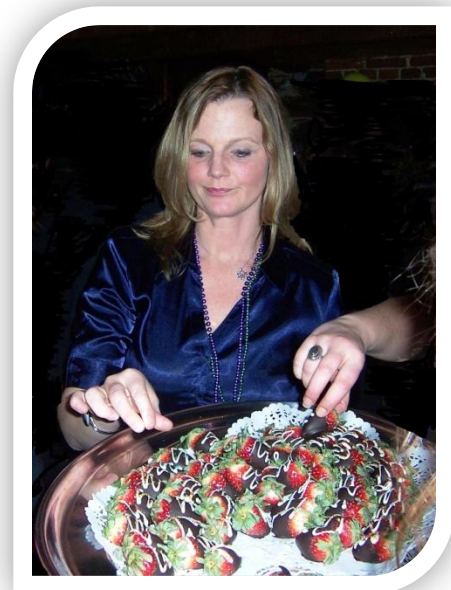
***Minimum order of 75-90 people**

Assorted Sweets

A delightful combination of Double Chocolate Brownies, Carrot Spice Cake, Nanaimo Bar and Raspberry, Turtle & NY Style Cheesecake Squares. **\$2.99/person**

Chocolate Dipped Strawberries

Fresh strawberries dipped in rich dark chocolate. **\$11.99/dozen**



SERVED MEALS

If you plan to offer a meal for your gathering, the same types of factors should be considered in planning your menu. The following pages offer the building blocks for menus we've had great success with in the Tap Room.

How do you determine what to serve? Consider the options noted in the previous section. **FORMAT:** a casual event could call for burgers and sausages, but if you're planning the client appreciation event then the Seafood Grill may be more appropriate. **TIME OF DAY:** a lunch and learn means you could be serving our Seafood Chowder and Deli Sandwiches while an evening event will require something more substantial, such as a Tap Room Striploin. **TIME OF YEAR:** if it's snowing outside, you'll want to offer comfort food options like Roast Turkey Dinner, but in the middle of July, salads and corn on the cob would fit the bill. This is another situation where knowing your guests is important – if you're entertaining clients from out of town, offer something with a Maritime flavour, like Maritime Mussels and Pan-Fried Haddock.

How much to serve, you ask? Time of day is the primary determining factor. Breakfast and lunch events tend to be light, offering a single course with potentially a dessert for your lunch menu. Dinner options usually offer three to four courses.

What about options? It's difficult to satisfy everyone's taste, so give some thought to who has been invited. Be aware of any dietary restrictions or special needs your guests may have and be sure to talk to us about accommodating those needs. Do you have kids in the group who will require a smaller portion or an alternative meal? These are all details that, when dealt with in advance, will make your event run smoothly.

Should food be served or is a buffet better? As is the case with cocktail receptions, format is a key factor in determining service style. A casual gathering where guests are encouraged to interact and socialize may be best served using a buffet format. If your event is more structured and a formal agenda needs to be accommodated, a table service may be a better option for you. Consider a combination of the two, with appetizers and entrees being served and dessert offered in a buffet format. Again, think of the feeling you want your guests to have and we'll help you find the best format to fit the occasion.

OFF-SITE

While we do have a beautiful space in our third-level Tap Room to host your event, we can also bring any event to you. Cocktail receptions or served meals can be accommodated at the location of your choice, and we'll even help with arranging any rentals you may require. In addition, check out pages 7 and 8 for menu items, such as Mint and Apple Nugget Potato Salad and BBQ Roast Beef, specifically created for drop off for casual luncheons and gatherings.

Whatever your event, we'll work with you to make it perfect. Use this information to get a head start on your planning, or leave it all to us. Call and tell us what you want to do and we'll put together some ideas to get you started, and work with you until you're satisfied and your guests have left happy.

FULL SERVICE MENUS

Create your own personalized menu from the options below. Select one from each category, and if you would prefer to have more than one option from a category on your menu, talk to us about how to accommodate the various dietary needs in your group.

SOUPS

Soup du Jour – leave it to us to decide, or make a request for your favourite soup. **\$4.99**

Roasted Apple and Squash Soup – roasted pumpkin and apples pureed and accented with fresh coriander and cumin. **\$5.99**

Tap Room Seafood Chowder - Our own tried and true recipe with shrimp, scallops, clams, haddock and potatoes simmered with onions, bacon and cream served with steamed mussels. **\$7.99**

Lobster Chowder – our own special blend of lobster, shrimp, scallops, clams and haddock served with steamed mussels. **\$10.99**

SALADS

Caesar Salad - Chopped bacon, fresh parmesan and house made croutons. Tossed in our own garlic dressing. **\$4.99**

Baby Spinach & Portobello Salad - Baby spinach, smoky bacon, grilled portobello mushrooms, thin red onion and fresh orange slices, tossed in our citrus vinaigrette and topped with toasted sunflower seeds and crumbled goat cheese. **\$5.99**

Sail Loft Mesclun Salad – Fresh mesclun mix greens tossed with roasted red peppers, house pickled cucumbers, cherry tomatoes served on grilled asparagus and topped with a balsamic and fresh basil vinaigrette. **\$5.99**

ENTREES

Grilled Haddock – Fresh haddock grilled and topped with our house-made cream sauce accented with lemon, spinach and feta. Served with wild rice pilaf and fresh seasonal vegetables. **\$16.99**

Pepper-Crusted Salmon – Fresh salmon, pepper crusted and pan seared, topped with mango, ginger and lime coulis served with wild rice pilaf and seasonal vegetables. **\$18.99**

Jumbo Shrimp – Jumbo shrimp sautéed with peach chutney, fresh ginger and scallions served with wild rice pilaf and fresh seasonal vegetables. **\$16.99**

Seafood Grill - Charbroiled salmon, jumbo shrimp, and Digby scallops with pan-fried haddock in a lemon-tarragon veloute. Served with wild rice pilaf and seasonal vegetables. **\$24.99**

Lobster and Chicken Asiago - A chicken supreme, stuffed with a mixture of local lobster and asiago cheese, accented with smoked paprika. Served with a pernod garlic cream sauce, wild rice pilaf and seasonal vegetables. **\$19.99**

Sailloft Stuffed Chicken - Boneless chicken breast stuffed with pancetta, roasted red pepper, smoked apple wood cheddar and fresh basil leaf. Served with a Keith's White and roasted apple sauce, wild rice pilaf, and fresh vegetables. **\$16.99**



FULL SERVICE

Pork Tenderloin Medallions – Tenderloins of pork with wild mushroom crust topped with a dried apricot and garlic whiskey demi sauce and served with roasted garlic red-skinned mashed potatoes and seasonal vegetables. **\$15.99**

Tap Room Striploin - Alberta AAA striploin prepared to your liking and topped with marchand de vin sauce. Served with roasted garlic red skinned mashed potatoes and fresh vegetables. **\$26.99**

DESSERTS

Blueberry Grunt - Traditional Nova Scotia delight of hot biscuits on a bed of rich blueberry sauce served with French vanilla ice-cream and accented with fresh cream. **\$5.25**

Apple Crumble – Fresh apples sliced and baked with a cinnamon crumble topping. Served with fresh cream. **\$5.25**

Chocolate Pecan Pie – Served with dark rum and Chantilly cream. **\$5.50**

New York Cheesecake – Choose from either warm blueberry sauce or mango-coconut rum sauce with raspberry coulis garnish. **\$5.99**

Chocolate Fantasy Torte – Rich chocolate cake layered with chocolate ganache and buttercream icing. **\$5.99**

Lemon Torte – Made with fresh lemons and served with raspberry coulis. **\$5.50**

Crème Brulee Cheesecake – A familiar favourite garnished with caramel sauce. **\$5.99**

Apple Hazelnut Tart – Fresh apples baked in phyllo tarts served with Frangelico cream. **\$5.99**

Rustic Dark Ale Bread Pudding – Crusty French bread with cinnamon, fresh cream, granny smith apples and plump golden raisins served with Keith's Dark infused butterscotch sauce and whipped cream. **\$6.99**

LOBSTER MENU #1

Heated Lobster Dinner / 1 ½ lb Lobster

Fresh Maritime lobster steamed to perfection served with drawn butter, piping hot baked potato, fresh steamed vegetable, and warm rolls.

Blueberry Grunt

Traditional Nova Scotia delight of hot biscuits on a bed of rich blueberry sauce served with French vanilla ice-cream and accented with fresh cream.

Based on market price.

LOBSTER MENU #2

Cold Lobster Dinner / 1 ½ lb Lobster

Fresh Maritime lobster steamed and chilled served with drawn butter, creamy potato salad, tangy coleslaw, and fresh rolls.

Cheesecake

New York style cheesecake accented with rich blueberry sauce.

Based on market price

BREWMASTER'S MENUS*

The Lower Deck is proud to partner with the Alexander Keith's Brewery to provide a unique dining experience utilizing a variety of the finest local and imported draughts. Each dish is a sumptuous blend of traditional tastes accented with a draught. During the preparation process, any significant alcohol content is burned off, leaving only a savoury combination of flavours. Draught connoisseurs may wish to consider pairing each course with the appropriate draught, for a full brewmaster experience.

BREWMASTER'S BEGINNER

Roasted Squash and Pear Pale Ale Soup - Pureed squash and pear simmered with Keith's India Pale Ale, cream and ginger, sprinkled with cheddar cheese and chives.

Peppercorn Leffe Pork Tenderloin - Peppercorn seared pork tenderloin topped with a Leffe citrus demi-glaze. Served with garlic mashed potatoes and fresh seasonal vegetables.

Alexander Keith's Dark Ale Chocolate Cake - A rich chocolate cake filled with Alexander Keith's Dark Ale infused chocolate mousse. Topped with crème anglaise and Belgian chocolate.
\$27.99 per person (\$33.09 per person including sample draught per course)

BREWMASTER'S PREMIUM

Hoegaarden Seafood Medley - Fresh scallops, haddock, mussels and sautéed vegetables in a Hoegaarden broth, served over wild rice.

Boddingtons Braised Chicken - Bacon wrapped boneless chicken breasts marinated in Boddingtons, and topped with a beer and honey demi-glaze. Served with rosemary roasted potatoes and fresh seasonal vegetables.

Alexander Keith's Dark Ale Bread Pudding - Crusty French bread with cinnamon, fresh cream, granny smith apples and plump golden raisins macerated in Keith's Dark Ale and served with Keith's Dark infused butterscotch sauce and whipped cream.

\$26.99 per person (\$32.09 per person including sample draught per course)

BREWMASTER'S CONNOISSEUR

Alexander Keith's Light Harvest Bisque - Roasted seasonal vegetables simmered with Alexander Keith's Light, maple syrup and a hint of cinnamon.

Stella and Strawberry Peppered Salad - Fresh mixed greens, strawberries and bell peppers, drizzled with our Stella Artois pepper vinaigrette.

Keith's Red Surf and Turf - Keith's Red infused battered prawns, BBQ pork ribs and beef skewers. Served with rice pilaf and fresh seasonal vegetables.

Keith's Dark Ale Chocolate Mousse Pate - A blend of rich chocolates accented with the coffee and chocolate flavours of Keith's Dark Ale served on a pool of crème anglaise.
\$35.99 per person (\$41.09 per person including sample draught per course)

* *Confirmed minimum of 20 people*

The above menus and menu items are a sampling of options we have used in the past. Please do not hesitate to call with any special requests.



FULL SERVICE

Buffet Style

BUFFETS

RISE AND SHINE BUFFETS

The Continental

An assortment of fresh fruit, muffins, danishes and croissants served with butter and preserves, water, juices, coffee and tea. **\$10.99/person**

The Deluxe Breakfast

Start your day off with scrambled eggs, bacon, sausage, French toast and breakfast potato, an assortment of fresh fruit, danishes and croissants served with butter and preserves, water, juices, coffee and tea. **\$14.99/person**

LUNCH BREAK BUFFETS

The Soup and Sandwich Shop

Lunch is easy with our roasted corn and potato chowder, rolls, crackers and an assortment of sandwiches (choose three from: ham and cheese, chicken salad, roast beef, smoked meat, seafood salad, egg salad), water station, coffee and tea. Finish with our sweet tray. **\$15.99/person** (1.5 sandwiches per person)

Lunch at Sea

All aboard for our house made seafood chowder, with rolls, crackers, garden and Caesar salads, water station, coffee and tea. Finish with our sweet tray. **\$15.99/person**

The Executive Lunch

Savor our pesto chicken penne, grilled maple salmon, wild rice and baby spinach salad with blueberry vinaigrette, water station, coffee and tea. Finish with our sweet tray. **\$21.99/person**

Home on the Range

Chow down with our hearty Steak and Pale Ale Chili accompanied by rolls and butter, and crisp garden and Caesar salads, water station, coffee and tea. Finish with assorted sweet treats. **\$15.99/person**

Mediterranean Cruise

Cruise through your lunch with a selection of Chicken Caesar and Roast Beef and Feta Wraps served with our own Greek Salad, water station, coffee and tea. Assorted sweets to finish. **\$18.99/person**

A Taste of the Orient

Tease your appetite with either our California-Style Sushi Roll, or Vegetable Spring Rolls and then satisfy it with a Teriyaki Vegetable Stir-fry served over wild rice, water station, coffee and tea. Assorted sweets will complete the meal. **\$19.99/person**

DINNER BUFFETS

Maritime Kitchen Party Buffet

Create your own Maritime hospitality with garden salad, coleslaw, potato salad, corn on the cob, rolls and butter, mussels, boiled 1 ¼ lb lobster, drawn butter, assorted sweets. **Based on market price.**

Carved Roast Hip of Beef Buffet

Carve up a party with garden and spinach salads, mustard and herb wrapped hip of beef, roasted red and white nugget potatoes, seasonal vegetables, rolls and butter, rum spiked apple crumble*, tea or coffee. **\$29.99/per person**

Holiday Celebration Buffet

Satisfy everyone's taste with maple baked fillets of salmon, garden and Caesar salads, herb roasted turkey with gravy, summer savoury dressing and cranberry sauce, garlic red skinned mashed potato, seasonal vegetables, rolls and butter. Save room for rum spiked apple crumble* and tea or coffee.

\$29.99/per person (turkey only option - \$24.99 per person)

Privateers' Bounty Buffet

It's a treasure of hot house tomato salad with pesto balsamic, blueberry spinach salad, baked Atlantic salmon with wildberry and red onion chutney, grilled chicken tortellini, wild rice pilaf and seasonal vegetables, rolls and butter followed by fresh fruit crumble*, tea and coffee.

\$26.99/per person

Sunshine Savoir Faire Buffet

Brighten the mood with marinated vegetable salad, Caesar salad, Tandori chicken with grilled peach and cilantro, herb-crusted haddock with lemon beurre blanc, wild rice, seasonal vegetables and rolls and butter. Finish with strawberry shortcake, tea or coffee. **\$25.99 per person**

Backyard BBQ Buffet

Invite family and friends for Privateers' own house made burgers, Oktoberfest sausage, kaiser buns, rolls and condiments, baked potato, Caesar salad, assorted sweets and sliced watermelon.

\$24.99 per person

*Alternate desserts available. Contact us for details.



buffet style

BEVERAGES

- Domestic Beer** \$4.78
(Keith's, Keith's Light, Blue, Labatt Lite, Olands, Schooner, Bud Light)
- Premium Beer** \$5.22
(Bud Light Lime, Beck's, Keith's Red, Stella Legere)
- Import Beer** \$5.87
(Guinness)
- Coolers** \$6.09
(Smirnoff Ice, Smirnoff Cranberry and Lime)
- Liquor** (1oz) \$4.57
(Alberta Vodka, Gordon's Gin, Captain Morgan Rums, Canadian Club Rye, Famous Grouse Scotch)
- Liqueurs** (1oz) \$4.79
(Bailey's, Kahlua, Grand Marnier, Frangelico)
- Soft Drinks** \$1.96
(Coke, Diet Coke, Sprite, Ginger Ale, Soda Water)
- Bottled Water** \$1.96 (Dasani)
- Sparkling Water** \$2.65 (Perrier)
- Bottled Juices** \$2.83
(Orange, Tomato, Ice Tea, Lemonade)
- Coffee/Tea** \$1.96

WINE SELECTION

WHITE WINE

Sawmill Creek Chardonnay	\$5.43 glass/\$13.48 ½ liter
Hardy's Riesling Gewurstraminer	\$27.00 bottle
Santa Rita Sauvignon Blanc	\$27.00 bottle
Rex Goliath Pinot Grigio	\$27.00 bottle
Hardy's Reserve Chardonnay	\$28.00 bottle
Orvietto Antinori	\$30.00 bottle

RED WINE

Jackson Triggs Shiraz	\$5.43 glass/\$13.48 ½ liter
Deakin Estates Merlot	\$30.00 bottle
Rex Goliath Cabernet Sauvignon	\$27.00 bottle
Lindemans Bin 50 Shiraz	\$30.00 bottle
Rothschild Pinot Noir	\$30.00 bottle
Masi Modello	\$30.00 bottle

ADDITIONAL BAR DETAILS

- * All in house events are under The Tap Room liquor license. Last call at midnight for in house bar.
- * Bartenders are charged at \$15/hour for a minimum of 3 hours - **Off Site Catering.**
- * Minimum bar sales of \$300.00 required for all bar set ups - **Off Site Catering**
- * Cash and host bars may operate under The Tap Room Catering liquor license if we are providing the liquor service - **Off Site Catering.**
- * All prices are subject to applicable taxes and 15% gratuity

RESERVE WINE LIST



reserved wines

WHITE

Rosemount Diamond Chardonnay	
<i>Australian</i>	\$39.00
Wolfblass Semillon Sauvignon	
<i>Australian</i>	\$36.00
Kim Crawford Pinot Gris	
<i>New Zealand</i>	\$54.00
Nobilo Marlborough Sauvignon Blanc	
<i>New Zealand</i>	\$44.00
Houghton White Burgundy	
<i>Australia</i>	\$35.00
JF Lurton Les Fumees Blanches	
<i>France</i>	\$28.00

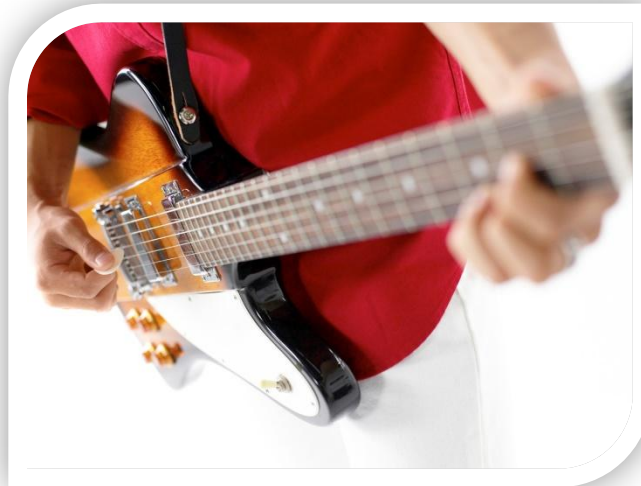
RED

Rosemount Diamond Shiraz	
<i>Australian</i>	\$44.00
Wolf Blass Yellow Label Cabernet	
<i>Australian</i>	\$44.00
Masi Brolo Di Campofiorin	
<i>Italy</i>	\$65.00
Woodbridge Zinfandel	
<i>US</i>	\$33.00
Peter Dennis Merlot	
<i>Australian</i>	\$54.00
Spy Valley Pinot Noir	
<i>New Zealand</i>	\$58.00

*Please note that all wines from the reserve list are sold by the bottle only and must be pre-ordered.
Client agrees to pay for all bottles ordered.*

ADDITIONAL FUNCTION DETAILS

- I. Minimum guarantee of sales and/or room rental fee apply for all in house events. Please call for current rates as they will vary throughout the year.
- II. **Final Guaranteed number of guests must be confirmed 72hrs before the event date. The guaranteed number of people will be the amount charged unless the numbers are increased, in which case the increased number will be charged.**
- III. **Off Site Catering** delivery fee applies to all off site orders.
- IV. Required rentals are charged at current rental company prices.
- V. Staff is charged at \$15/hour for a minimum of 3 hours - **Off Site Catering**.
- VI. Please inform us in advance of any allergies, dietary needs or special requests, so we can do our best to accommodate.
- VII. **All prices are subject to applicable taxes and 15% gratuity** (no gratuity will be charged on rentals).
- VIII. Please note: **Prices and Items subject to change without notice.**



Musical entertainment available!
Please ask about booking one of our talented bands or a solo musician.