



# **LOWER DECK**

## **DINNER PARTY PLANNER**



**THE**  
**LOWER DECK**  
**PUB • BEER MARKET • TAP ROOM**

## 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.

getting started

## 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 / 1½ 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

## 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.***