



*The Most Romantic Day of your Life
Deserves the Most Romantic Setting!*

*Join us at the Citadel Halifax Hotel,
amidst the twinkling trees and candlelight glow,
to celebrate the union of hearts and families.*

*Our experienced staff are here to assist you in planning your very special day.
Whether you are planning a small intimate gathering,
Cocktails, or a formal dinner,
we are here to make your dreams come true.*

*Exceptional service and superior menus from our award winning culinary team
will all contribute to an unforgettable evening.*

*Choose from one of our three special packages,
all designed to reflect your dreams!*

*Let us provide the romantic memories
that you will treasure for years to come!*

CITADEL
HALIFAX HOTEL

*1960 Brunswick Street, Halifax, Nova Scotia B3J 2G7
Wedding Inquiries: 902-494-9182 or email: kpower@silverbirchhotels.com*

***The Citadel Halifax Hotel's
Unity Wedding Package includes:***

*Wedding Specialist to assist with all of your arrangements
Complimentary Function Room including Podium and Microphone
Guest Book Table, Gift Table, Cake Table, DJ Table, Dance Floor
Complimentary Cake Cutting*

*Mirrored Centrepieces with Candles
Trees with White Lights
Wedding Cake Knife and Server*

*Your Choice of Gourmet Plated or Buffet Menus
Special Dietary and Children's Menus Available on Request*

*A Complimentary Suite for the Bride and Groom with Chilled Sparkling Wine,
Chocolate Truffles, and Hot Breakfast Delivered To Your Suite
Special Guestroom Rates for your Guests*

Special \$7.00 Flat Parking Fee

Special discounted rates from Advanced Systems – the most professional and well known DJ's in Halifax

The Elegance Wedding Package includes:

All Items in the Unity Package and the following:

*Elegant White Chair Covers
Fruit Punch for Guests During Pre-Reception
One Glass of House Wine Per Person*

*Pricing Based on Menu Selection
Additional \$8.95 per person*

Celebration Wedding Package includes:

All items included in the Unity Package and the following:

*Elegant White Chair Covers
Fruit Punch for Guests during Pre-Reception
Your choice of Fresh Vegetable Tray with Dip during Pre-Reception
or Late Night Sweet Presentation
One Glass of House Wine Per Person
Sparkling Wine Toast*

*Pricing Based on Menu Selection
Additional \$12.95 per person*

(Minimum 50 people for all packages)

All prices are subject to applicable gratuity and tax

All prices are subject to change

FINISHING TOUCHES...

Gift Opening Option

*When 20 or more people book a continental breakfast buffet
You will receive a complimentary banquet room for
gift opening the day following your wedding
(based on availability) - \$10.95 per person*

Late Night Sweets

*Coffee and Tea Service - \$2.25 per person
Assortment of Late Night Sweets including Squares,
Cookies and Fresh Fruit with Coffee & Tea - 10.95 per person
Munchie Madness, Variety of Chips, Crispers & Pretzels - \$2.95 per person*

Personalized Menus

*Let our team print your menu selection for each setting.
\$1.50 per person*

Ceremony Space

Room Rental \$300.00

Sparkling Wine Toast

\$5.95 per person

Bar Tickets

Bar tickets are available to be purchased on request.

Elegant White Chair Covers with Gold Bows

\$4.50 per cover

Chocolate Fountain Buffet

*Belgium Chocolate, Fresh Fruit, Shortbread and Peanut Butter Cookies
\$9.95 per person*

Candy Shop Buffet

*Assorted Bowls of Chocolates, Hard Candies and Gummies
\$4.95 per person*

Guest Room Deliveries Available Upon Request

*All prices are subject to applicable gratuity and tax
All prices are subject to change*

WEDDING PLATED SUGGESTIONS

*Choose One Appetizer, One Entrée, and One Dessert
Selections include freshly baked bread, butter, coffee and tea.*

Appetizers

Butternut Squash Soup
with Maple Cinnamon Sour Cream

Beef Barley Soup
Atlantic Beef, carrots, celery, onions with pearl barley in a rich beef broth

Chef's House Salad
Chopped Romaine with carrots, tomatoes and cucumber with Raspberry Vinaigrette

Baby Spinach Salad
Red Onions, Mushrooms, Cherry Tomato and Balsamic Vinaigrette

Premium Appetizers

Tomato and Feta Cheese Tart, Add \$1.50
*Slices of Tomato and Oregano baked in a Tart Shell
Drizzled with Balsamic Glaze*

Atlantic Seafood Chowder, Add \$2.00
*Tender Pieces of Fresh Fish and Shrimp in our Creamy Broth
with Garlic Crouton*

Intermezzo

Seasonally Inspired Sorbet, Add \$2.25
Local Fresh Fruit Churned into a Palette Delight!

*All prices are subject to applicable gratuity and tax
All prices are subject to change*

WEDDING PLATED SUGGESTIONS

Prices are based on a set menu. A Second Choice Entrée is available for \$2.00 per person

Entrée

Chef's Seasonal Entrée – Market Price

Our Chef sources local seasonal ingredients and will customize a menu for you.

Roasted Chicken Supreme - \$28.95

*Tender Roasted Breast of Chicken with Pan Jus, served with
Mashed Potatoes and Seasonal Vegetables*

Pesto Chicken Supreme - \$30.95

*Breast of Chicken with Pesto Crust and a rich Veloute, served with
Roasted Red Potatoes and Seasonal Vegetables*

Pork Loin Medallion - \$27.95

*Brushed with Natural Honey and Herbs and Lightly Roasted, served with
Mashed Potatoes with Seasonal Vegetables and a Natural Reduction*

Roasted Turkey - \$28.95

*A Sage Rubbed Breast of Turkey Roasted and Served with Traditional Mashed Potatoes,
Maple Glazed Carrots, Herb Bread Stuffing, Cranberry Sauce and Savoury Gravy*

Baked Haddock Fillet - \$26.95

*Cajun Spiced Haddock served with Seasonal Vegetables,
Roasted Potatoes and Tomato Basil Sauce*

Whole Wheat Penne Pasta - \$26.95

*Mushrooms, onion, peppers, zucchini and tomatoes served
in a light Pesto Broth
Add Chicken \$4.00*

Beef Tenderloin - \$32.95

*Grilled Bacon Wrapped Tenderloin with Garlic Mashed Potatoes,
Honey Glazed Carrots and Red Wine Demi Glace*

Desserts

Classic Chocolate Cake

New York Style Cheesecake

Fresh Fruit Crepe

Traditional Strawberry Shortcake

Warm Apple Blossom with Chantilly Cream

Chocolate Lemon Tart

All prices are subject to applicable gratuity and tax

All prices are subject to change

Wedding Buffet

Salads

Chef's House Salad with Assorted Dressings
Tomato with Red Onion, Feta and Basil Salad
Dill and Red Pepper Potato Salad
Orange and Fennel Coleslaw
Rotini with Sweet Peppers, Parmesan and Herb Dressing
Basmati and Roasted Sweet Corn Salad with Cilantro

Entrees

Choose 2 – \$35.95

Choose 3 - \$39.95

Roasted Beef Sirloin with Button Mushrooms and Red Wine Jus
Grilled Chicken with Sundried Tomato Cream
Baked Atlantic Salmon with Steamed Mussels and a Fresh Chopped Tomato Sauce
Baked Haddock with Baby Shrimp Chardonnay Cream
Roast Turkey with Savory Dressing, Gravy and Cranberry Compote
Cajun Spiced Porkloin with Herb Jus
Cheese and Spinach Cannelloni with Rose Sauce

Fresh Seasonal Vegetables
Your Choice of Potato and/or Rice Pilaf

Desserts

*Delicate Assortment of Cheesecakes, Baked Pies, Chocolate Cake,
Sweets & Squares, Sliced Fresh Fruit*

*Selection of Freshly Baked Loaves and Butter,
Coffee, Tea*

Deluxe Buffet Platters, Add \$9.95
Imported and Domestic Cheese and Cracker Display
Smoked Fish Platter with Lemons, Red Onions & Capers
Fresh Vegetable Crudites and Dip

(Minimum of 75 people for carver)

All prices are subject to applicable gratuity and tax
All prices are subject to change

RECEPTION

(Minimum order of three dozen)

Hors D'oeuvres are both Stationed and Hand Served

Canapés

<i>Mini Bruschetta Crisp Toast</i>	<i>\$15.95/DOZ</i>
<i>Lemon Pepper Chicken on a Garlic Round</i>	<i>\$15.95/DOZ</i>
<i>Mussel and Curry Mayo on Pumpernickel</i>	<i>\$15.95/DOZ</i>
<i>Sun Dried Tomato Cream Cheese Pinwheel</i>	<i>\$16.95/DOZ</i>
<i>Shaved Roast Beef on a Cucumber with Dijon</i>	<i>\$17.95/DOZ</i>
<i>Grilled Scallop with Cumin Mayo on a Garlic Crouton</i>	<i>\$21.95/DOZ</i>
<i>Smoked Salmon and Cream Cheese on Pumpernickel</i>	<i>\$26.95/DOZ</i>

Hot Hors D'oeuvres

<i>Jalapeno Cream Cheese Popper</i>	<i>\$15.95/DOZ</i>
<i>Meatballs with Shang Hi Dip</i>	<i>\$15.95/DOZ</i>
<i>Mini Fish Cake with Tartar Dip</i>	<i>\$16.95/DOZ</i>
<i>Mini Egg Rolls with Plum Dip</i>	<i>\$17.95/DOZ</i>
<i>Breaded Chicken Filet with Plum Dip</i>	<i>\$17.95/DOZ</i>
<i>Chicken Wings tossed in Mild Dip</i>	<i>\$18.95/DOZ</i>
<i>Bacon Wrapped Scallop</i>	<i>\$28.95/DOZ</i>
<i>Chicken Satay with Curry Mayo</i>	<i>\$34.95/DOZ</i>
<i>Beef Satay with Shang Hi Dip</i>	<i>\$33.95/DOZ</i>

Seasonal Fresh Sliced Fruit Tray served with Yogurt Dip
\$125.00 (25 people)

Vegetable Tray
\$87.50 (25 people)

Domestic & Imported Cheeseboard with a Variety of Crackers
\$137.50 (25 people)

All prices are subject to applicable gratuity and tax
All prices are subject to change

BEVERAGE LIST

WHITE WINE

<i>Sawmill Creek Dry White (per litre)</i>	\$32.00/litre
<i>Jost Pinot Grigio</i>	\$32.00/bottle
<i>Peller Estates Sauvignon Chenin Blanc</i>	\$32.00/bottle
<i>Da Luca Pinot Grigio</i>	\$38.00/bottle
<i>Fish Hoek Sauvignon Blanc</i>	\$38.00/bottle
<i>Night Harvest Chardonnay</i>	\$40.00/bottle

RED WINE

<i>Sawmill Creek Dry Red (per litre)</i>	\$32.00/litre
<i>Jost Cabernet Foch</i>	\$32.00/bottle
<i>Peller Estates Cabernet Merlot</i>	\$32.00/bottle
<i>Da Luca Merlot</i>	\$38.00/bottle
<i>Fish Hoek Shiraz</i>	\$38.00/bottle
<i>Night Harvest Shiraz</i>	\$40.00/bottle

CHAMPAGNE AND SPARKLING WINE

<i>Cooks Brut Reserve Cuvee</i>	\$32.00
<i>Mumm Cuvee Brut</i>	\$75.00

BAR SERVICE

<i>House Wine</i>	\$5.10 Glass
<i>House Wine</i>	\$32.00/Litre
<i>Domestic Beer</i>	\$4.65
<i>House Shots (1 oz.)</i>	\$4.65
<i>Liqueurs</i>	\$5.75
<i>Non Alcoholic Fruit Punch</i>	\$9.95/litre
<i>Wine Punch</i>	\$16.00/litre
<i>Rum Punch</i>	\$21.50/litre
<i>Soft Drinks and Bottled Water</i>	\$2.25
<i>Assorted Juices</i>	\$2.25
<i>Coffee and Tea</i>	\$2.25

(Premium liquor/liqueurs available upon request.)

13% HST and 15% gratuity will be added to all prices for host bars.

13% HST will be added to all cash bar prices at the time of purchase.

A labour charge of \$60.00 will apply if net sales of \$400.00 per bar is not met

Host bar beverages and beverage tickets are billed on actual consumption

All prices are subject to change

SOCAN FEES

Tardiff 8 - Wedding Receptions, Conventions, Assemblies and Fashion Shows

Please note a performing rights licence is required when renting a facility for a private function such as a wedding reception, anniversary, convention, assembly or fashion show etc., if the music will be performed during the event. The licence fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN). SOCAN is a non profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect fees for the public performance of music in Canada. SOCAN distributes the money collected to the Copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights licence under Tardiff 8. These fees are approved by the Copyright Board and are published annually in The Canada Gazette.

<i>The rates for 2010 are:</i>	<i>Events without dancing (less than 100ppl):</i>	<i>\$20.56 plus HST (\$23.23)</i>
	<i>Events with dancing (less than 100ppl):</i>	<i>\$41.13, plus HST (\$46.48)</i>
	<i>Events with dancing (more than 100ppl):</i>	<i>\$59.17, plus HST (\$66.86)</i>
	<i>Events without dancing (more than 100ppl):</i>	<i>\$29.56, plus HST (\$33.40)</i>

TERMS AND CONDITIONS

Cancellation

Cancellations not received at least 14 business days prior to the scheduled event will result in a cancellation fee of 50% of function room rental as well as 50% of all anticipated Food and Beverage charges. Cancellations received within 72 business hours of the event date will result in a cancellation fee of 100% function room rental and 100% of all anticipated Food and Beverage charges.

Guarantees

Our Sales and Catering Team must be notified of the final number of guests attending a function 72 business hours prior to the event. This number or the actualized number of guests, whichever is greater, will be charged. If we do not receive confirmation of attendees 72 business hours prior, the original number indicated on the contract will be the guaranteed number.

Schedule Time Frame

The start and finish time of the function each day is outlined in our function agreement. The Convenor must have consent from the Sales and Catering department to begin prior or remain longer than the time outlined in the agreement.

Parking

We are pleased to offer a special parking rate of \$7.00 for weddings. Parking is subject to availability.

Deliveries and Conference Materials

Our Catering staff will accept deliveries for your event within three business days of your scheduled event. Please ensure all materials are addressed and labeled outlining name of event, date of event, and on site contact.

Food and Beverage Policies

All food served during at an event must be supplied by our Culinary team in compliance to Provincial Health Regulations. Our beverage service license does not permit the service of beverage items supplied by external sources, including donations. A penalty may result. Food is for consumption during the function only and may not be removed from our property.

Allergies

It is the responsibility of the Convenor to ensure all allergies are reported to our catering department. We attempt to ensure all precautions are met. All items may contain nuts or have come into contact with nuts.

Hotel Liability

The Citadel Halifax Hotel does not assume responsibility of lost, damaged or stolen items while on property. The hotel reserves the right to inspect and control all function rooms. Any damages to the hotel during a function are the sole responsibility of the Convenor.

Payment Policy

*\$500.00 non- refundable deposit required to confirm space
50% of cost estimate due one (1) month prior to the wedding date
Remaining balance due three (3) days before the wedding, along with the guarantee of numbers attending.*

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