



Nathalie Blatch
 Meeting Room Coordinator
 Future Inns Halifax Hotel & Conference Centre
 902-443-4990
 nblatch@futureinns.com

Break Time
 (Minimum of 12 people)

<u>Beverages</u>	<u>Per Person</u>
Coffee & Tea	\$2.65
Specialty & Herbal Teas	\$3.00
Milk, Skim & 2%	\$3.00
Pepsi Soft Drinks	\$3.00
Bottled Water	\$3.00
Bottled Sparkling Water	\$3.00

<u>Platters</u>	<u>Per Dozen</u>
Selection of Fruit & Dip	\$40.00
Selection of Vegetables & Dip	\$37.00
Cheese & Crackers	\$60.00
Spinach Dip & Naan Bread	\$60.00
Muffins & Pastries	\$20.00
Assorted Dessert Squares	\$22.00
Fresh Baked Cookies	\$20.00

Chips & Salsa
\$6.00 per person

From The Bakery
\$5.00 per person
 Cinnamon Buns
 Assorted Muffins
 Coffee & Tea

On The Light Side
\$9.00 per person
 Fresh Fruit & Dip
 Assorted Muffins
 Assorted Juices
 Coffee & Tea

Breakfast Buffets
 (Minimum of 10 people)

Continental Buffet Breakfast
\$12.00 per person
 Assortment of Freshly Baked Muffins & Pastries
 Selection of Cereals & Chilled Milk
 Fresh Fruit Tray
 Assorted Fruit Juices
 Coffee & Tea

Redwood Hot Buffet Breakfast
\$16.00 per person
 Scrambled Eggs
 Bacon & Sausage
 Home Fries
 Toast & Muffins
 Preserves
 Yogurt
 Fresh Fruit Tray
 Coffee & Tea

Boxed Breakfast
\$6.00 per person
 Granola Bar
 Whole Fruit
 Bottled Juice

Add To Your Buffet:
 Eggs Benedict \$4.00 per person



FUTURE INNS HALIFAX

Meeting Luncheons
(Minimum of 10 people)

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Light Delight

\$11.00 per person

(no minimum required)

Deli Sandwiches

Fresh Baked Cookies

Coffee & Tea

Add Soup \$3.00 per Person

Add Salad \$4.00 per Person

Lasagna Piatti

\$18.00 per person

Caesar Salad

Oven Baked Lasagna

(Vegetarian or Meat)

Toasted Garlic Baguette

Assorted Dessert Squares

Coffee & Tea

Wok & Talk

\$18.00 per person

Chicken, Beef or Veggie Stir Fry

Rice

Spring Rolls

Assorted Dessert Squares

Coffee & Tea

Salads & Cold Cuts

\$16.00 per person

Creamy Potato Salad

Light Pasta Salad

Mixed Greens

Black Forest Ham/Shaved Turkey/

Chicken/Roasted Beef

Fresh Rolls

Fresh Baked Cookies

Coffee & Tea

Barbecued Chicken

\$18.00 per person

Mixed Greens

Barbecued Quarter Chicken

Roasted Potatoes

Fresh Baked Cookies

Coffee & Tea

Parma Mia

\$25.00 per person

Chicken Parmesan with Pasta

Caesar Salad

Garlic Bread

Chocolate Brownies

Coffee & Tea



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Dinner Buffet

\$36.00 per person

(Minimum of 20 people)

Appetizers (select two)

Mixed Greens with Assorted Salads
Caesar Salad
House-Made Soup
Spinach Salad

Entrees (select one)

Roasted Turkey with Savoury Dressing and House Made Gravy
Roasted Hip of Beef au Jus
Chicken Breast Stuffed with Herbed Havarti, Spinach and Pecans
Atlantic Salmon with Lime Butter served with Tropical Fruit Salsa

Dessert (select one)

New York Cheese Cake with Various Toppings
Warm Chocolate Brownie with Chocolate Sauce
Triple Berry Crumble
Hazelnut Truffle Mousse Cake

Buffet Accompaniments

Choice of:
Garlic Mashed Potatoes, Roasted Potatoes or Rice
Seasonal Vegetable Medley
Fresh Baked Breads
Coffee & Tea

Additional Entrée

Each Additional Entrée may be added for an extra \$10 per person

Two weeks' notice is required for special dietary needs



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Reception and Bar Services

<u>Hot Hors D'Oeuvres</u>	<u>Per Dozen</u>
Bacon Wrapped Scallops	\$30.00
Phylo Wrapped Seafood	\$25.00
Chicken Skewers	\$20.00
Teriyaki Meatballs	\$20.00
Chicken Wings	\$16.00
Mini Spring Rolls	\$19.00

<u>Cold Hors D'Oeuvres</u>	<u>Per Dozen</u>
Chef's Seafood Canapés <i>Smoked Salmon, Crab & Cheese, Lobster & Cream cheese, Baby Shrimp & Scallop</i>	\$25.00
Chef's Selection Canapés <i>Roma Tomato with Basil Goat Cheese, Shaved Beef, Cucumber w/Roasted Red Pepper Cream Cheese, Chicken & Cashew Pate</i>	\$20.00

<u>Platters</u>	<u>Per Dozen</u>
Selection of Fruit & Dip	\$40.00
Selection of Vegetables & Dip	\$37.00
Cheese & Crackers	\$60.00
Spinach Dip & Naan Bread	\$60.00
Muffins & Pastries	\$20.00
Assorted Dessert Squares	\$22.00
Fresh Baked Cookies	\$20.00

Cash* & Host Bar**

Domestic Beer	\$5.75
1 oz Spirits	\$4.90
<i>Smirnoff Vodka, Captain Morgan Rum Tanqueray Gin, Seagram's VO Canadian Rye</i>	
House Wines (6oz)	\$7.00 – \$10.50
Soft Drinks, Bottled or Sparkling Water	\$3.00

*Prices of Cash Bar include 15% HST

** Prices of Host Bar include 15% HST and are subject to 15% Gratuity

Bar Set-Up Fee

There is a \$25.00 bar set-up fee

Bartender Fee

Should the minimum consumption on a cash or host bar be less than \$200 before taxes, a bartender charge of \$15 per hour (minimum 3 hours) will also apply.