



HOMewood
SUITES by Hilton™

THE ART OF CATERING & EVENT PLANNING

Intro

Reception Menu

Three Course Dinner

Dinner Buffet

Bar Service

Wine Selection

Catering Information





INTRO

HALIFAX CATERING AND EVENT PLANNING

Experience the benefits of The Hampton Inn & Homewood Suites Conference Centre as your partner in planning your Halifax Catering event. Our expert staff is on hand to assist you in arranging each detail.

No matter what type of gathering or event you are planning, our elegant downtown hotels have a fully equipped Conference Centre to make it a stylish success. Take advantage of our excellent location, creative catering services and the most experienced team of event planners in Halifax. We add the perfect finishing touches to your Halifax event, meeting or celebration.

HALIFAX CATERING AND EVENT PLANNING... CREATIVE, INNOVATIVE, WITH FLAWLESS EXECUTION

Whether you are organizing a meeting, hosting a dinner to recognize an outstanding colleague, or celebrating a 50th birthday you can rely on our team of professional event planners to help you create a memorable and flawlessly executed affair. You will discover that we are the premier choice for Halifax event planning, with amenities including:

- The Hampton Inn & Homewood Suites Conference Centre
- Highly trained service staff
- Client status reports to ensure that each detail meets your requirements
- Vendor arrangements and coordination
- Special menu development created with personal attention from our Culinary Team
- On-site parking
- VIP handling from hotel and transportation arrangements to last-minute requests

OUR CULINARY PHILOSOPHY

We believe that the role of food at any occasion, may it be the focus of the event or just one element in a greater pageant, should serve to elevate the mood and general appeal of the entire affair. Whether it be through the use of the enticing aromas of a familiar dish served up in a new and interesting manner or by creating an architectural display of edible temptations. The Hampton Inn & Homewood Suites Conference Centre focuses on using premium and nourishing ingredients ensuring that you and your guests find new delights in every bite. By maintaining successful partnerships with many local area growers, producers and purveyors of food, we take pride in the fact that your wedding celebration, conference or small business meeting will be executed with environmental stewardship seamlessly woven into the event.



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RECEPTION MENU

CARVING STATION

- Stuffed Pork Loins - apples, maple, fresh herbs.
- Beef Tenderloin - horseradish, mustard, rolls, jus.

\$325/20 PPL

\$450/20 PPL

STATIONED (MINIMUM 20 PEOPLE)

- Crisp Garden Vegetables
 - *Selection of fresh variegated vegetables with house made dip.*
- Artisan Cheese Display
 - Selection of artisan cheeses, crostini, baguette, cranberry citrus marmalade
- Maritime Chowder Station
 - Cream, scallop, shrimp, haddock, potato
- Fresh Fruit Display
 - Selection of fresh fruit and berries with house made cream cheese dip
- Artisan Meat Tray
 - Selection of cold/cured meats, rolls, olives and condiments
- Mashed Potato Bar
 - Mushrooms, scallions, cheddar, maple bacon, sour cream

\$10.95 p/p

\$13.95 p/p

\$16.95 p/p

\$12.95 p/p

\$14.95 p/p

\$13.95 p/p

COLD CANAPES (PRICE PER DOZEN, MINIMUM 3 DOZEN)

- "Mini Caprese" Skewer
 - Cherry tomato, fresh basil, bocconcini, balsamic reduction
- Smoked Salmon Crostini
 - Crostini, dill crème fraiche, capers, red onion
- Cantaloupe Skewers
 - Cantaloupe, prosciutto, mint, balsamic reduction
- Bruschetta
 - Roast Garlic Hummus, bruschetta, crostini
- Tandoori Chicken with Spicy Mango Chutney on Crostini

\$34

\$37

\$34

\$34

\$35

HOT HORS D'OEUVRES (PRICE PER DOZEN, MINIMUM 3 DOZEN)

- Spanakopita
- Bacon Wrapped Scallops with miso maple glaze
- Beef Tenderloin Bites (blue cheese, bacon)
- Veg Samosas, mango chutney
- Ground beef Sliders, mac sauce, cheddar, sprouts
- Veg spring rolls, sweet chili sauce
- Pan Seared Scallops, makhani sauce, onion bhaji, cilantro
- Sticky sesame ginger meatballs
- Coconut Shrimp, garam masala aioli

\$35

\$42

\$35

\$37

\$36

\$36

\$44

\$32

\$38



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Minimum 25 people. Select one starter, one entrée and one dessert

THREE COURSE PLATED DINNER

STARTERS

- Maple curry butternut squash soup with cumin and toasted pumpkin seeds (GF)
- Fire roasted red pepper bisque (GF)
- Maritime Seafood Chowder
 - (Shrimp, scallops, haddock, lobster) *GF (extra charge 2.95\$ per person)
- Mexican Corn Bisque (GF)
- Artisan greens w/shaved carrot, cranberries, goat cheese and apple cider vinaigrette
- Crisp romaine w/maple bacon, parmesan, and butter croutons
- Spinach w/pickled red onion, mushroom, egg, shredded Mozza, raspberry vinaigrette

ENTREES

- | | |
|--|-----------------|
| • Pan seared Atlantic salmon w/ pineapple salsa, dirty rice, cumin cauliflower & broccoli | \$52 p/p |
| • Bacon Wrapped Roast pork tenderloin w/ potato parsnip puree, demi-glace, market veg | \$50 p/p |
| • Stuffed Chicken Breast w/ sundried tomato cream cheese, basil pesto sauce, roast fingerlings, market veg | \$51 p/p |
| • Cast Iron seared beef tenderloin w/ mushroom and onion ragout, rosemary whipped potato, and asparagus | \$59 p/p |
| • 7oz chicken supreme w/ lemon thyme cream, mascarpone whipped potato, Brussel sprouts | \$49 p/p |

DESSERTS

- New York cheesecake w/ Chantilly cream & mixed berry compote
- Sea Salt & caramel tarte w/Chantilly cream
- Flourless chocolate torte w/ mocha whipped cream & strawberries
- Vanilla panna cotta w/raspberry coulis & fresh berries



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THE HALIFAX DINNER BUFFET

\$52.00 per person for two entrées | \$59.00 per person for three entrées | Minimum 30 guests

STARTERS

- Chef's Soup of the Moment
- Crisp Romaine Hearts with Smoked Bacon, Butter Crouton and Shaved Parmesan
- Artisan Greens with Shaved Carrot, Red Onion and Terra Betta Cranberry
- Roasted Beets with Baby Rocket, Oven Dried Grape Tomato, Goat Cheese & honey Dijon dressing
- Marinated Kale with Tandoori Roasted Chickpea and Roasted Garlic Dressing

SIDE DISHES (CHOOSE ONE)

- Lemon & Herb Roasted Fingerling Potato
- Roasted Garlic & Chive Mash
- Toasted Quinoa Pilaf
- Maple Roasted Squash Wild Rice Blend
- Dill buttered carrot & turnip
- Cheese ravioli, mushroom ragout, asiago
- Penne, seared onions & peppers, grilled sausage, cheddar tomato sauce

ENTREES (ACCOMPANIED WITH CHEF'S SELECTION OF SEASONAL VEGETABLE.)

- Slow roasted pork loin, grilled pineapple, brown sugar & siracha glaze
- Oven Roasted Atlantic Salmon with lemon jam & leeks
- Slow Roasted Beef Roast, mushroom & onion jus
- Seared Curried Haddock
- Chicken Piccata, lemon caper butter
- Oven Roasted Bone- In Chicken, and "Chalet" Style Sauce

CHEF'S DESSERT DISPLAY

- Chef's Selection of Various Desserts
- Freshly Brewed Coffee and Tea



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BAR SERVICE

The Hampton Inn by Hilton™ Halifax-Downtown is pleased to offer hotel operated bars stocked exclusively with premier liquors.

	CASH BAR	HOST BAR
• Liquor	\$7.50	\$6.50
• Beer	\$7.50	\$6.50
• Imported Beer	\$8.50	\$7.00
• House Wine	\$7.50	\$6.50
• Imported Wine	\$8.50	\$7.00
• Liqueurs	\$7.50	\$7.00
• Coolers	\$7.50	\$6.50
• Soft Drinks & Juice	\$3.25	\$2.75

HOST BEVERAGES

• Non Alcoholic Punch (40	\$60.00 (Per Bowl)
• people)Alcoholic Punch	\$125.00 (Per Bowl)
• Champagne Punch	\$125.00 (Per Bowl)
• Rum and Eggnog	\$125.00 (Per Bowl)

Bartender fee of \$45/hour (min. 3 hours) will be applied if bar sales do not exceed \$400.



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WINE SELECTION

WHITE WINES

- Luckett Vineyards Tidal Bay (Nova Scotia) \$49
- Kim Crawford Sauvignon Blanc (New Zealand) \$52
- Siete Soles Sauvignon Blanc (Chile) \$32
- Il Padrino Pinot Grigio (Italy) \$36
- Ruffino Orvieto Classico (Italy) \$34
- BV Coastal Estate Chardonnay (California) \$35

RED WINES

- Luckett Vineyards Phone Box Red (Nova Scotia) \$49
- Kim Crawford Pinot Noir (New Zealand) \$52
- Ruffino Chianti (Italy) \$40
- Siete Soles Cabernet (Chile) \$32
- Il Padrino Rosso (Italy) \$34
- Caliterra Merlot (Chile) \$33

SPARKLING

- Benjamin Bridge Nova 7 (Nova Scotia) \$60



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CATERING INFORMATION



MENUS

Our wide varieties of appetizers, entrées and desserts have been designed to offer our guests flexibility in creating a menu. Our Chef welcomes the opportunity to design a special menu package specifically for your group.

CHOICE OF MENU

When selecting your menu please remember that for each function the menu is identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Banquet Manager prior to the service commencing.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required 72 hours prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function, you will be charged accordingly.

PRICES

Menu prices quoted are subject to change.

SPECIAL SERVICES

Our Catering Department would be pleased to assist you in developing special requests including reserved seating arrangements, floor plans and registration tables.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.



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CATERING INFORMATION



FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

FUNCTION ROOM ASSIGNMENT

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged.

SHIPPING, RECEIVING, STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel one (1) business day prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to the hotel.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for posters, flyers or written materials to the walls or doors.

AUDIO/VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or our Audio Visual partner PSAV directly. Rental fees apply to most equipment. Two business days (48 hours) are required to avoid rental and labor charges for cancelled equipment. A patch fee may be charged to your event in the case of an off-site company being used.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days prior to the function date. Please refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY/TAX

All food and beverage are subject to a 17% service gratuity. HST is applied to the balance of your bill.



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