



MARRIOTT  
HALIFAX  
HARBOURFRONT



# EVENTS MENU



# PLATED BREAKFAST

Includes: Juice, Fair Trade Coffee, Tea and Decaf

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## **Chef's New Favourite | 24**

- Baked Eggs, House Smoked Nova Scotia Pork Loin
- Black Garlic Cream Spinach, Flying Dutchman Gouda, Yukon Potatoes

## **Free Range Steak and Eggs | 26**

- Porcini Roasted Striploin, Onion Frites, Poached Egg, Sweet Potato Hash
- Grilled Spring Onions, Olive Oil Roasted Vine Tomatoes, Basil Oil, White Chorizo Gravy

## **Country Biscuit Breakfast Sandwich | 26**

- 65 Degree Scrambled Eggs, Tomato Jam, Fontina Cheese, Andouille Oil, Fresh Chives, Sweet Potato Cake

## **All Canadian Breakfast | 24**

- Smoked Bacon, Scrambled Eggs with Grilled Long Onions
- Roasted Yukon Potatoes with Cheddar, Blistered Tomatoes with Fresh Basil Oil

## **Classic Eggs Benedict | 25**

- Cage Free Eggs, Canadian Bacon, Fresh Hollandaise
- Roasted Yukon Potatoes, Blistered Tomatoes with Fresh Basil Oil

## **ENHANCEMENTS:**

**Canadian Bacon | 3**

**Smoked Salmon | 3**

**Corned Beef Hash | 3**

**House Made Pork and Fennel Sausage Patty | 3**

# CONTINENTAL BREAKFAST

Individually Plated At Each Place Setting

Includes: Serviced Station with Fair Trade Coffee, Tea and Decaf

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## Continental Breakfast | 25

- Juice
- Diced Seasonal Fruit
- Featured House Packaged Breakfast Pastry
- Greek Style Yogurt
- To Go Fair Trade Coffee, Tea and Decaf

## Express Continental | 22

- Juice
- Diced Seasonal Fruit
- Featured House Packaged Muffin or Scone
- To Go Fair Trade Coffee, Tea and Decaf

## ENHANCEMENTS:

### Breakfast Sandwich | 12

Fried Egg, Crisp Bacon, Avocado, Tomato Jam on an English Muffin

### Breakfast Wrap | 12

Scrambled Eggs, Aged Cheddar, Sautéed Peppers and Onions

### Mason Jar Yogurt Parfait | 7

Yogurt, Fresh Berries, House Granola

### Mason Jar Overnight Oats | 7

Chia Seeds, Fruit Compote, Toasted Almonds

# Build Your Own Break

ALL Breaks Available Starting at 10:00 am

Includes: Serviced Station with Fair Trade Coffee, Tea and Decaf

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**Choose Two | 16**

**Choose Three | 18**

**ALL FOOD ITEMS ARE HOUSE PACKAGED:**

- House Made Muffins
- Fresh Danishes
- Butter Croissants
- Breakfast Breads
- Seasonal Diced Fruit
- Individual Greek Style Yogurt
- Chef's Featured Smoothies
- Fresh Baked Cookies
- Selection of Squares
- Bags of Potato Chips
- Packaged Peanuts
- House Made Trail Mix

# Extra Bites & Beverages

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## ENHANCEMENTS:

### ALL FOOD ITEMS ARE HOUSE PACKAGED

- Danishes, Muffins & Croissants | 40 per doz
- Cinnamon Rolls | 40 per doz
- Breakfast Breads | 32 per doz
- House Made Cookies | 32 per doz
- Seasonal Sliced Fruit & Berries | 9 per person
- Seasonal Mason Jar Yogurt Parfait | 8 each
- Individual Yogurt | 3.75 each
- Packaged Granola Bars | 4 each
- Packaged Roasted Peanuts | 4 each
- Chocolate Bars | 4 each
- Bag of Potato Chips | 4 each

## BEVERAGES:

- **Serviced Station:** Fair Trade Coffee, Tea & Decaf | 5.95
- Milk, Chocolate Milk (250ml) | 4.5
- Assorted Juice (300ml) | 4.5
- Assorted Canned Pepsi Products | 4.5
- Spring Water (500ml) | 4.5
- Chilled Mineral Water (Perrier & San Pellegrino) | 5

# Plated Lunch Starters

Includes: Bakery Bread with Creamery Butter and House Pesto, Fair Trade Coffee, Tea and Decaf

\*A minimum of 3 courses \*

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## SOUPS:

**Curried Butternut Squash Bisque with Cumin Roasted Pumpkin Seeds | 6**

**Cauliflower Bisque with Irish White Cheddar | 6**

**Split Pea and Ham with Toasted Buckwheat | 6**

**Tomato Bisque Infused with Olive Oil | 6**

**White Bean Minestrone with Kale Pesto | 6**

## SALADS:

**Poached Pear Salad | 10**

Rocket Greens, Urban Blue, Sugared Pecans, Yuzu Vinaigrette

**Local Greens | 8**

Shaved Variegated Carrot, Best Tomatoes, House Focaccia Crouton, Smoked Applewood, White Balsamic Emulsion

**Spinach Salad | 8**

Egg, Prosciutto Crisps, Garlic Mushrooms, Red Wine Vinaigrette

**Caesar Salad | 9**

Young Romaine, Spiced Crouton, Snapped Parmesan, Caesar Vinaigrette

# Plated Lunch Entrées

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## 5 oz New York Steak | 28

- California Thick Cut
- Flattened New Potatoes
- Pan Roasted Onions and Mushrooms

## 6 oz Chicken Supreme | 26

- House Stout Mustard
- Creamy Thyme Roasted Fingerlings
- Preserved Lemon
- Fresh Sage

## Ploughman's Lunch | 26

- Sausage Roll and Cured Meat
- Aged Sharp Cheddar
- Ploughman's Pickle
- Whole Grain Mustard on Crusty Bread
- House Salad
- Pickled Onion
- Smoked Cipollini

## Garlic Miso Roasted Pork Loin | 24

- Cossman Whidden Honey Glaze Parsnips
- Shoyu Black Strap Molasses
- Rosemary-Roasted Sweet Potato

## Butter Chicken | 24

- Seared and Braised Chicken
- Raita
- Sweet Neem and Coriander Scented Basmati Rice
- Cumin Roasted Cauliflower
- Buttered Naan

## Parmesan Crusted Salmon | 28

- Preserved Lemon
- Tarragon Maple Sweet Potato

## Stuffed Portobello Mushroom | 24

- Cannellini Bean & Shallot Stuffing
- Caramelized Cauliflower Crust
- Roasted Red Pepper Sauce

# Plated Lunch Desserts

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**Mango Cheesecake | 8**

**Nova Scotia Sea Salted Caramel Pot au Crème | 9**

**Roasted Carrot Cake | 8**

Cream Cheese Icing

**Fresh Fruit Flan | 8**

Lemon Curd

**Chocolate Truffle Torte | 8**

Crushed Berries



# Boxed Lunches

Includes: Bottled Water

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## **Eat In or To Go | 34**

Ready to go in our Reusable, Environmentally Friendly Lunch Bag

### **Choose 1 Sandwich:**

- Rare Roast Beef, Stone Mustard, Roasted Tomato Currant Chutney, Multigrain Bread
- Egg Salad, Chives, Soft Roll
- Greek Yogurt Chicken Salad, Dried Cranberry, Sourdough Bread
- Grilled Vegetable Wrap, Lemon Hummus, Greek Style Vegetables, Feta
- BLT, Maple Pepper Bacon, Lemon Mayo, Sourdough Bread
- Tuna Salad, Tarragon Aioli, Multi Grain Bread
- Roasted Turkey, Cranberry Mayo, Multi Grain Bread

### **Choose 2 Sides:**

- Pasta Salad with Peppers, Feta, Greek Dressing
- Crisp Carrots & Celery, Hummus
- New Potato Salad
- Whole Apple, Banana, or Orange
- Bag of Plain Chips
- Bag of Salted Peanuts
- Bag of Trail Mix
- Packaged Granola Bar
- Chocolate Bar

### **Choose 1 Dessert:**

- Fresh Diced Fruit
- Chocolate Brownie Bites
- House Made Square
- Chocolate Chip Cookie

# Plated Dinner Starters

Includes: Fresh Bakery Bread, Fair Trade Coffee, Tea and Decaf

\*Minimum 3 Courses\*

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## SOUPS:

**Smoked Squash and Gouda | 8**

**Seafood Chowder | 9**

- Mussels, Scallops, Salmon, Lobster, Cream

**Toasted Cumin Corn Bisque | 7**

- Pancetta Crisps

**Roasted Cauliflower | 7**

- Coconut Milk, Turmeric, Lime Leaves

**Roast Beef Vegetable | 7**

## SALADS:

**Hail Caesar | 10**

- Smoked Bacon, Parmesan, Butter Croutons, Caesar Vinaigrette

**Artisan Greens | 9**

- Torched Goat Cheese, Pickled Fennel, Sweet Cherries, Roasted Variegated Carrots, Goat Cheese Cider Vinaigrette

**Curly Endive and Grapefruit | 9**

- Curly Endive, Red Grapefruit Segments, Dijon, Chives

**Beef Carpaccio | 17**

- Rocket Greens, Pecorino Cheese, Sage Pesto, Cracked Walnuts, White Truffle Oil

# Plated Dinner Entrées

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## **6oz Beef Tenderloin | 52**

- Whipped Yukons
- Balsamic Grilled Asparagus
- Rosemary Oxtail Demi

## **Local Braised Short Rib | 48**

- Red Wine
- Fresh Herbs
- Mascarpone Rosemary Whipped Potato
- Roasted Zucchini

## **8oz Chicken Supreme | 37**

- Jost Chardonnay Marinade
- Barley Risotto with Pancetta and Sage
- Crisp Green Beans
- Charred Peppers
- Pomegranate Cipollini Relish

## **Stuffed Chicken Supreme | 39**

- Lobster Tarragon Stuffing
- Herb Braised Fingerling Potatoes
- Bacon Lobster Gravy

## **Crispy Skin Faroe Island Salmon | 44**

- Chipotle Brown Sugar Sweet Potato Hash
- Confit Lemon
- Cumin Roasted Cauliflower
- Crisp Kale

## **Brown Sugar Rubbed Pork Tenderloin | 35**

- Spiced Brown Sugar Sriracha Glaze
- Baby Roasted Red Potatoes
- Charred Variegated Carrots

## **MAKE YOUR ENTRÉE A DUET:**

### **Buttered Prawns | 7**

### **Seared Digby Scallops | 8**

### **Butter Poached Lobster | 17**

### **Faroe Island Salmon Medallion | 10**

### **Beef Medallion | 13**

# Plated Dinner Desserts

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## **Jumble Berry Cobbler | 9**

- Cinnamon Cream

## **New York Cheesecake | 9**

- Yuzu Mango Coulis, Balsamic Berry Syrup

## **NS Sea Salted Chocolate Pot au Creme | 9**

- Salted Caramel, Crushed Raspberries

## **Cookies & Crème Torte | 9**

- Vanilla Crème, Crushed Oreos

# Hors d'Oeuvres

\* Priced Per Dozen\*

\* Minimum of Two Dozen per Item\*

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## SERVED WARM:

### Rare Seared Angus Beef | 46

- Horseradish Cream, Mushroom Dust

### Indian Spiced Duck | 44

- Shredded Duck, Coriander and Mint Leaves, Raita, Toasted Naan

### Pad Thai Spring Roll | 40

- Ponzu Dipping Sauce

### Spanakopita | 42

### Brie & Raspberry En Croute | 42

### Beef Tenderloin Bites | 46

- Gorgonzola, Bacon

### Candied Warm Salmon Skewers | 46

- Maple Cream

### Thai Curry Vegetable Samosa | 46

- Pineapple Pickle

### Coconut Shrimp | 46

- Garam Masala Aioli

### Bacon Wrapped Scallops | 46

- Fermented Chili and Plum Glaze

### Wok Box Fish and Chips | 60

- Line Caught Haddock, House Made Chips, Tartar Sauce

## SERVED COLD:

### Cold Smoked Salmon | 40

- Dill Crème Fraiche, Caper Frites, Crostini

### Salmon Gravlax | 48

- Pickled Beetroot, Fresh Horseradish, Baby Dill

### Vanilla Poached Shrimp | 46

- Mango Coulis, Micro Salad, Pickled Radish

# Stations

Stations are Serviced or Presented as Individual Plates

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## **Domestic & Artisan Cheeses | 14**

- Variety of Crostini, Petit Baguettes, Crackers, Stone Fruit Preserves

## **Variegated Vegetable Bar | 10**

- Selection of Garden Fresh Vegetables, Herb Ranch, Tzatziki, Artichoke and Spinach Dips

## **Nova Scotia Smoked Salmon | 14**

- Crostini, Petit Baguettes, Crème Fraiche, Capers, Red Onions

## **Charcuterie Board | 20**

- Selection of Cured Meats, Pate Maison, World Cheese and Olives, Crostini, Grilled and Roasted Vegetables

## **Potato Bar | 18**

- Whipped Potatoes
- Truffle Mushrooms, Scallions, Aged Cheddar, Sour Cream, Crisp Pork Belly

## **Poutine Bar | 16**

- Curds, Gravy, Fries

## **Slider Bar | 20**

- Angus Burgers
- Pulled Pork
- Smoked Pulled Turkey

## **Cinema Popcorn Machine | 8 (Minimum 20 Guests)**

- Drawn Butter, Flavour Shakers

## **Mac & Cheese Bar | 18**

- Bacon, Chili, Pico, Jalapenos, Black Beans, Toasted Corn
- Broccoli, Baby Spinach, House Cheddar Sauce

## **The Soup Kettle | 14**

- Chef's Selection of Flavourful Broths
- Choice of Vegetables and Meats

# Carvery

Includes: Fresh Bakery Rolls, Mustards, Horseradish

Chef Present for Carving (Maximum 2 Hours)

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**Roast Prime of Beef | 450 (serves 30)**

**Roast Hip of Beef | 750 (serves 100)**

**Leg of Nova Scotia Lamb | 350 (serves 20)**

**Stuffed Pork Loin | 325 (serves 25)**

- Apple Sage and Maple Glaze

# WINE

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## RED WINES

Jost Vineyards Cabernet Sauvignon Marechal Foch (NS)  
House Domestic | 38

Il Padrino Vino Rosso (Italy)  
House Import | 40

Lockett Phone Box Red (NS) | 60

Chakana Malbec (Argentina) | 53

Kaiken Reserve Malbec (Argentina) | 52

The Brothers McGuigan Shiraz (Australia) | 48

Foot Print Merlot (South Africa) | 40

BV Coastal Merlot (California) | 43

Callaway Cabernet Sauvignon (California) | 60

Deakin Estate Pinot Noir (Australia) | 42

Puy de Dome Cherry Pinot Noir (France) | 60

The Crusher Petit Sirah (California) | 55

## RESERVE RED WINE

Chateauf-neuf-du-Pape Telegramme (France) | 112

Long Meadow Ranch Anderson Merlot  
(California) | 102

Kaiken Ultra Malbec (Argentina) | 70

J Lohr 7 Oak Cabernet Sauvignon (California) | 60

Black Stallion Napa Cabernet Sauvignon  
(California) | 75

## WHITE WINES

Jost Vineyards Cabernet Sauvignon Chardonnay (NS)  
House Domestic | 38

Il Padrino Pinot Grigio (Italy)  
House Import | 40

Grand Pre Tidal Bay (Nova Scotia) | 57

San Martino Pinot Grigio (Italy) | 42

Zenato Pinot Grigio (Italy) | 55

BV Coastal Chardonnay (California) | 48

Wente Chardonnay (California) | 65

Kim Crawford Sauvignon Blanc (New Zealand) | 55

Domaine d'Avrille Sauvignon Blanc (France) | 52

Dr. Zen Zen Riesling (Germany) | 55

Avondale Sky Lady Slipper Rose (Nova Scotia) | 48

## RESERVE WHITE WINE

Brocard Sainte Claire Chablis (France) | 85

Ridge Estate Chardonnay (California) | 120

Jean Max Roger Cuvee GC Sauvignon Blanc  
(France) | 82

Toros Franco Pinot Bianco (Italy) | 90

## SPARKLING WINES

Grandial Brut (France) | 42

Nova 7 (Nova Scotia) | 65

Itinera Prosecco (Italy) | 52

Champagne Taittinger Brut (France) | 255

Dom Perignon (France) | 710



# HOST BAR

Bartender Charge: A bartender charge of \$125 per bar will apply to bar events that do not achieve net sales of \$400 per bar. Prices are subject to service charge & taxes in effect the day of your event.

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Premium Bar | 6.1 per 1 oz  
Top Shelf | 6.5 per 1 oz  
Luxury | 6.95 per 1 oz  
Domestic Beer | 5.85 per bottle  
Import Beer | 6.75 per bottle  
Craft Beer | 6.95 per bottle  
Coolers | 7.85 per bottle  
Domestic Wine | 6.5 per 5oz glass  
Import Wine | 6.75 per 5oz glass  
Soft Drink | 3.90 per glass  
Juice | 3.90 per glass  
Sparkling Water | 5 per glass

## PREMIUM BAR

Barrelling Tide Vodka  
Barrelling Tide Gin  
Barrelling Tide White Rum  
Cruzan Spiced Rum Cruzan Dark Rum  
Malibu Rum  
Forty Creek  
Ballentines

## TOP SHELF BAR

Ciroc Vodka  
Tanqueray Gin  
Appleton Rum  
El Dorado 12 Year Dark Rum  
Bushmills Black Irish  
Jameson Irish Whiskey  
Dark Horse Canadian Rye  
Bearface 7 Year Triple Oak  
Crown Royal Canadian Rye

## LUXURY BAR

Grey Goose Vodka  
Hendricks Gin  
Writers Tears  
Glynnevan Cabot Trail  
Basil Hayden Kentucky Straight Bourbon  
Auchentoshan Scotch 12 Year  
The Balvenie  
Benromach 15 YR  
Johnny Walker Black

## FEATURED PRE-MIX COCKTAILS

### Nova Scotia Blue Lobster | 8.52

Blueberry Lemon | Sour Cherry | Lemon Lime

### Georgian Bay Gin Smash | 8.52

Smashed Tea | Cranberry | Lemon Lime Grapefruit |  
Raspberry

## DOMESTIC BEER

Alexanders Keith's  
Coors Light

## IMPORT BEER

Corona  
Stella Artois

## CRAFT BEER

Garrison Tallship  
Garrison Amber Red

## COOLERS

Smirnoff Ice  
Hard Cider

# CASH BAR

Bartender Charge: A bartender charge of \$125 per bar will apply to bar events that do not achieve net sales of \$400 per bar. Prices include HST. Gratuities not included.

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Premium Bar | 7 per oz  
Top Shelf | 7.5 per oz  
Luxury | 8 per oz  
Domestic Beer | 6.75 per bottle  
Import Beer | 7.75 per bottle  
Craft Beer | 8 per bottle  
Coolers | 9 per bottle  
Domestic Wine | 7.5 per 5oz glass  
Import Wine | 7.5 per 5oz glass  
Soft Drink | 4 per glass  
Juice | 4 per glass  
Sparkling Water | 5 per glass

## PREMIUM BAR

Barrelling Tide Vodka  
Barrelling Tide Gin  
Barrelling Tide White Rum Cruzan Spiced Rum  
Cruzan Dark Rum  
Malibu Rum  
Forty Creek  
Ballentines

## TOP SHELF BAR

Ciroc Vodka  
Tanqueray Gin  
Appleton Rum  
El Dorado 12 Year Dark Rum  
Bushmills Black Irish  
Jameson Irish Whiskey  
Dark Horse Canadian Rye Bearface 7 Year Triple Oak  
Crown Royal Canadian Rye

## LUXURY BAR

Grey Goose Vodka  
Hendricks Gin  
Writers Tears  
Glynnevan Cabot Trail  
Basil Hayden Kentucky Straight Bourbon  
Auchentoshan Scotch 12 Year  
The Balvenie  
Benromach 15 YR  
Johnny Walker Black

## FEATURED PRE-MIX COCKTAILS

**Nova Scotia Blue Lobster | 9.80**  
Blueberry Lemon | Sour Cherry | Lemon Lime

**Georgian Bay Gin Smash | 9.80**  
Smashed Tea | Cranberry | Lemon Lime Grapefruit |  
Raspberry

## DOMESTIC BEER

Alexanders Keith's  
Coors Light

## IMPORT BEER

Corona  
Stella Artois

## CRAFT BEER

Garrison Tallship  
Garrison Amber Red

## COOLERS

Smirnoff Ice  
Hard Cider

# Audio Visual Contact

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Halifax Marriott Harbourfront is pleased to introduce ENCORE as our preferred AV supplier.

For all of your audio visual needs, please contact:

Frankie Mason, Director of Event Technology

Cell: 902 478 1026

Email: [frankie.mason@encoreglobal.com](mailto:frankie.mason@encoreglobal.com)

# General Information

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The menus in our package are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All food and beverage is to be provided by Halifax Marriott Harbourfront Hotel. In accordance with Nova Scotia liquor law, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the Nova Scotia Liquor Commission. Liquor service is not permitted before 11:00am or after 1:00am

## Function Guarantees

The hotel requires an approximate guest count 30 days prior to your event. A final guarantee is required by noon, 4 business days prior to the event. Guarantees for Monday events will be required on the Tuesday prior. The hotel will prepare and set 3% above the guarantee number. In the event that a guarantee has not been received by the hotel, the number charged will be based on the original contracted number or the actual number of guests served; whichever is greater. The hotel reserves the right to provide an alternative room should the numbers changes dramatically.

## Allergies

In the event that any guest in your group has food allergies, the client shall provide the hotel with the details, including guest names & nature of their allergies. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guest and the nature of their food allergies to us in writing, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a result of negligence by us, or any of our representatives. We shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

## Service Charge & Taxes

Government taxes are applicable as follows: HST (15%), subject to government regulatory changes Gratuity & Service Charge (20%) Gratuity & Service Charges are subject to change without notice.

## Smoking Policy and Designated Smoking Area

All function rooms, guest rooms, and foyers are designated Non-Smoking in accordance with the City of Halifax By-laws. Smoking of any substance in the hotel or guest rooms is not allowed and violation of this may result in eviction. Our designated smoking area is located outside through the harbour front exit.

## Payment

A non-refundable deposit is required to confirm the event on a definite basis. A schedule for further deposits and final payment will be established. Payment may be made by a certified bank draft or cheque, cash or credit card. Should you wish to bill your account, Credit Applications can be arranged through our Credit Department. A minimum of 30 days is required for processing the Credit Application in Canada & 60 days for organizations outside of Canada.

# SOCAN & RE:Sound Fees

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## SOCAN

The Society of Composers, Authors & Music Publishers of Canada has a license fee for each event held where music is played live or recorded. These fees are collected by the hotel and submitted to SOCAN directly.

These fees are:

### 1 – 100 Guests

- Event without dancing | 22.06
- Event with dancing | 44.13

### 101 – 300 Guests

- Event without dancing | 31.72
- Event with dancing | 63.49

### 301 – 500 Guests

- Event without dancing | 66.19
- Event with dancing | 132.39

### 501+ Guests

- Event without dancing | 93.78
- Event with dancing | 187.55

## RE:SOUND

Similar to a SOCAN fee, RE:SOUND is applied to each event held where recorded music is played. These fees are collected by the Hotel and submitted to RE:SOUND directly.

These fees are:

### 1 – 100 Guests

- Event without dancing | 9.25
- Event with dancing | 18.51

### 101 – 300 Guests

- Event without dancing | 13.30
- Event with dancing | 26.63

### 301 – 500 Guests

- Event without dancing | 27.76
- Event with dancing | 55.52

### 501+ Guests

- Event without dancing | 39.33
- Event with dancing | 78.66

# Additional Information

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## Cancellation

Cancellations within 96 hours will be charged 100% of the estimated revenue of the event. All cancellations must be received in writing.

## Security

Security arrangements must be contracted by the Hotel. Any events for persons under the age of 19 years of age must have one security officer per 50 guests, for the duration of the event. The Event Department will arrange security on your behalf at a rate of \$39.00 per hour; minimum 4 hours.

## Signage

Your signage may be displayed directly outside your designated meeting room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly or inappropriate.

## Miscellaneous

The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control. Use of the Hotel's name & logo in advertising is prohibited without prior approval.

## Telephone

Your Event Manager can provide you with detailed pricing pertaining to phone lines.

## Coat Check

\$18.00 per hour, per attendant

The number of attendants to be determined by the type of event & by the number of people.

## Boxes, Packages, Freight and Storage

Halifax Marriott Harbourfront is pleased to receive & assist in the handling of boxed & packages. Due to limited storage on property, we will not accept shipments any earlier than 2 days prior to your event. Please coordinate the pick-up of items immediately following your event. All deliveries must be properly labeled per the example shown on the contract. Labels are available through your Event Manager. Delivery labels must include the following information: Conference name, On site contact, Packages to the attention of, Name of person picking up items, Date of the meeting/Convention, Number of boxes, Hotel Event Manager (if known) and Name of the function room. The Hotel will not be responsible for exhibits, displays and products locked in a function room. The Hotel will not receive or sign for C.O.D shipments. Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you, the following is a list of courier companies:

Air Canada: 604-231-6800

Canadian Air Cargo: 604-278-2131

DHL: 604-278-3984

Federal Express: 604-273-1544

Loomis Express Courier: 604-665-4600

Purolator: 604-270-1000

UPS,: 604-273-0014

Blaiklock: 905-676-3700

## Additional Services

Allow your Event Manager to assist you in enhancing your function with special linens, lighting and décor.

Executive Stage Chairs - \$15 per chair

Staging - \$10 per piece

Table Top Podium/Standing Podium - \$30

# Complete Meeting Package

Minimum of 10 guests to a maximum of 100 guests

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## Complete Package | 99

### Meeting Inclusions:

- Meeting room rental
- Complimentary paper, pens & candy
- 8 x 8 Tripod screen
- One flipchart with markers
- Accessory package for LCD projector (projector not included)
- One high-speed internet connection

### Food & Beverage Inclusions:

#### Continental Breakfast

- Juice
- Fresh Diced Fruit
- House Packaged Danish Pastries, Muffins & Croissants
- To Go Coffee, Tea, & Decaf

#### Mid-Morning Coffee Break

- To Go Coffee, Tea & Decaf

#### Boxed Lunch:

- See our Complete Meeting Package Option – Includes Bottle of Water

#### Mid-Afternoon Coffee Break

- To Go Coffee, Tea & Decaf

#### Beverage Enhancements

- Soft Drinks | 4.50
- Assorted Juice | 4.50
- Bottled Spring Water | 4.50

If you have any concerns regarding food allergies, please contact your Event Manager.

Service charge and taxes in effect the day of your event will be applied to the meeting package price.

\*Removing package components will not result in a lesser price.

# Complete Meeting Package Lunch Options

Ready to go in our Reusable, Environmentally Friendly  
Lunch Bag

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## Choose 1 Sandwich:

- Rare Roast Beef, Stone Mustard, Roasted Tomato Currant Chutney, Multigrain Bread
- Egg Salad, Chives, Soft Roll
- Greek Yogurt Chicken Salad, Dried Cranberry, Sourdough Bread
- Grilled Vegetable Wrap, Lemon Hummus, Greek Style Vegetables, Feta
- BLT, Maple Pepper Bacon, Lemon Mayo, Sourdough Bread
- Tuna Salad, Tarragon Aioli, Multi Grain Bread
- Roasted Turkey, Cranberry Mayo, Multi Grain Bread

## Choose 2 Sides:

- Pasta Salad with Peppers, Feta, Greek Dressing
- Crisp Carrots & Celery, Hummus
- New Potato Salad
- Whole Apple, Banana, or Orange
- Bag of Plain Chips
- Bag of Salted Peanuts
- Bag of Trail Mix
- Packaged Granola Bar
- Chocolate Bar

## Choose 1 Dessert:

- Fresh Diced Fruit
- Chocolate Brownie Bites
- House Made Square
- Chocolate Chip Cookie