



## **Grooms Package**



One round on the 18 Hole Championship Golf Course

5 Stand Sport Shooting

Box Lunch – includes sandwich, salad, fresh fruit, cookie and soft drink

**\$225** per person



## **Rehearsal Dinner Package**



Butcher's Block AAA rib eye steak

Bay of Fundy salmon  
*with Malagash curried apple chutney*

Grilled shrimp and scallop brochettes  
*marinated in fresh citrus herbs*

Caesar salad

Grain and marinated vegetable salad

Fox Harb'r Signature BBQ sauces

**Selection of condiments including:**  
*grainy mustard, honey mustard, horseradish, lemons and limes*

Dessert Bar

**\$55** per person



## Wedding Menu Canapés

Buffalo mozzarella & cherry tomato skewers  
*drizzled with aged balsamic reduction*

Double smoked bacon wrapped bay scallops  
*with brandy cocktail sauce*

Atlantic smoked salmon on bagel chips  
*with greenhouse herb cream cheese*

Fox Harb'r heirloom tomato bruschetta

Sesame, ginger and orange marinated chicken skewers

Vegetable samosa  
*with curried fruit chutney*

Mini lobster rolls  
*with citrus mayo and chives*

Honey and teriyaki glazed beef skewers

Cherry tomatoes stuffed  
*with fresh local lobster and dill cream cheese*

Curry chicken satay  
*with peanut dipping sauce*

Grilled beef tenderloin and caramelized onion canapé

Mushroom caps  
*with blue cheese walnuts and arugula*



## Wedding Menu Packages



### Tatamagouche

\$100 per person

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#### Selection of 3 canapés

2 hour host bar – includes standard rail brands, domestic beer & house wine

Dinner wine – one glass per guest

#### 3 course dinner

Spinach & arugula salad, tossed in olive oil and fine herb dressing

Crumbled goat cheese and toasted walnuts

Roast breast of chicken with roast fingerling potatoes

Seasonal vegetables and light jus

Madagascar vanilla cheesecake with berries and fruit coulis

### Sambro

\$115 per person

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#### Selection of 3 canapés

2 hour host bar – includes standard rail brands, domestic beer & house wine

Dinner wine – one glass per guest

#### 4 course dinner

Wild and gathered mushroom soup

Fresh herb crème fraiche

Mixed green salad with balsamic dressing

Cherry tomatoes and julienne vegetable garnish

Seared Atlantic salmon with dill

Parmesan risotto & seasonal vegetables, dill butter sauce

Citrus meringue tart

Orange custard and lemon curd under suisse meringue with berry coulis

## Northumberland Straight

\$125 per person

### Selection of 3 canapés

2 hour host bar – *includes standard rail brands, domestic beer & house wine*

Dinner wine – *one glass per guest*

### 4 course dinner

House made lobster bisque

Lobster coral powder & crème fraiche

Local kale salad tossed *with honey dijon vinaigrette*

Crumbled feta cheese, sunflower seeds & cucumber

Grilled 8oz tenderloin of beef

Whipped Yukon gold potatoes and seasonal vegetable, cognac demi glace

Bailey's milk chocolate cake with hazelnut crocant

## The Fox Harb'r

\$140 per person

### Selection of 3 canapés

2 hour host bar – *includes standard rail brands, domestic beer & house wine*

Dinner wine – *one glass per guest*

### 4 course dinner

Fox Harb'r seafood chowder

Fresh lobster, scallops, halibut & prawns in a rich creamy chowder

Classic caprese salad

Sliced hot house tomatoes & bocconcini cheese *with fresh herbs, drizzled with balsamic reduction*

Grilled tenderloin of AAA beef & butter baked local lobster tail

Lobster risotto & seasonal vegetables, shallot, red wine demi glace

Dark chocolate mousse tulip *with seasonal berries and fruit coulis*

## The Cape Cliff

\$125 per person

### Selection of 3 canapés

2 hour host bar – *includes standard rail brands, domestic beer & house wine*

Dinner wine – *one glass per guest*

### Buffet Dinner

Butcher's block AAA rib eye

Rack of lamb rosemary dry rub

Bay of Fundy salmon  
*with Malagash curried apple chutney*

Steamed greenhouse vegetables

Roasted potato

Caesar salad

Dill poached potato salad

Seasonally inspired salad

Country bread basket *and*  
*Tatamagouche butter*

Fox Harb'r signature BBQ sauces,  
condiments and jus

Dessert bar

## The Maritime Lobster Boil

\$145 per person

### Selection of 3 canapés

2 hour host bar – *includes standard rail brands, domestic beer & house wine*

Dinner wine – *one glass per guest*

### Buffet Dinner

One pound Nova Scotia lobster  
*(2 per person)*

Butcher's block AAA rib eye

Chef's potato and roasted root  
vegetable medley

Caesar salad

Dill poached potato salad

Seasonally inspired salad

Country bread basket  
*and Tatamagouche butter*

Fox Harb'r signature BBQ sauces,  
condiments and jus

Dessert bar

*All prices are subject to 17% gratuity and 15% HST.*



***Standard Bar Includes***



Beefeater Gin	Johnnie Walker Red Label Scotch
Smirnoff Vodka	Jameson's Irish Whiskey
Captain Morgan Dark & White Rum	Canadian Club Whiskey
Jack Daniels Bourbon	



***Domestic Beer***



Keith's	Budweiser
Keith's Light	Budweiser Light
Keith's Red	Moosehead
Coors Light	Moosehead Light

*Additional hour(s) added to standard host bar - \$15 per person per hour*

*Standard rail brand can be upgraded to Premium rail brands for \$25 per person per hour*



## *Late Night Snacks*

### **Munchies**

\$4.00 per person

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Assorted cookies, dips and chips

*Based on minimum of 20 guests*

### **Cold Canapé Platters**

\$39 per dozen

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Salmon lox on Russian black bread caper cream cheese and citrus

Mini Atlantic lobster rolls *with citrus mayo chives*

Yellow curry marinated chicken skewers

Fox Harb'r heirloom tomato bruschetta

Teriyaki beef skewers

### **Deli Sandwiches**

\$6 per person — *based on 20 guests*

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Shaved black forest ham & Swiss

Roast beef and cheddar

Egg salad

Roast chicken salad

All served on baguette

### **9" Pizzas**

\$6 per person — *based on 20 guests*

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Ham & Pineapple

Cheese

Tomato & feta

Pepperoni



## ❧ *Late Night Snacks* ❧

**Hot Dog Bar** \$6.00 per peson — *based on 20 guests*

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All beef hotdogs and grilled bratwurst  
*Sauerkraut, onion, pickles, shredded cheeses, jalapenos and condiments*

**Sundae Bar** \$5.00 per peson — *based on 20 guests*

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Vanilla and chocolate ice cream  
*With a variety of toppings, warm chocolate and berry compote*

**Chicken Wings** \$20 per dozen

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Ranch dip & sweet chili sauce

**Loaded Nacho Platter** \$8.00 per peson — *based on 20 guests*

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Peppers, onions, tomato, olives & cheese