



FOOD & BEVERAGE MATTERS

Delicious, memorable and just what you ordered

Discover the best of Atlantic Coast dining where true homegrown ingredients honour Nova Scotia's culinary heritage. By partnering with local fishermen, farmers, distillers and ranchers, and producing many of our own seasonal ingredients right here at our 1,100-acre resort, Fox Harb'r strives to combine this region's distinctive seafaring flavours and "kitchen party" traditions with award-winning culinary innovation and sustainable practices, all to offer you a full range of authentic, sure to be remembered group dining options.



CAPE CLIFF DINING ROOM

Perched above the golf course's 18th green and the stunning Northumberland Strait, Fox Harb'r's signature, Ocean Wise™ partner restaurant serves breakfast and dinner in refined style. Subject to availability/ group size, this restaurant and the adjoining Cape Cliff Lounge can be booked private.



THE WILLARD

A modern, upscale pub menu with an emphasis on comfort food, a bar with regional craft beers and ciders, an inviting outdoor terrace and big-screen TV viewing make The Willard a favourite club-like choice for casual dining. The Cape Cliff menu is also available here for dinner.

ALSO AVAILABLE Round-the-clock **In-Room Dining** On the **Golf Course** meals **Boxed Lunches** for the road **Vitality Breaks** to boost your event's energy level Take Flight **aircraft catering** menu



A SAMPLER OF SOME SIGNATURE MEALS

CASUAL: Nova Scotia Lobster Boil*

Our truly fresh off the boat, Nova Scotia lobsters are the centerpiece of this classic, hands-on dinner. We also fire up the grill to serve rib eye steaks and oven roast juicy chicken breasts, for the ideal combination of surf and turf. And we bring on plenty of sides, from PEI fingerling potatoes tossed with decadent truffle oil to our own greenhouse greens with local blueberry vinaigrette. *For a unique group activity or lunch & learn, see the Events page and ask about our Lobster 101 session packed with everything you need to know including how to host your own lobster boil, from selecting and cooking to cracking and more.

BBQ: Gourmet Burger Buffet

A universal favourite gets the full treatment at this always popular lunch event. Fox Harb'r's design your own artisan burger bar starts with a topping station that has it all, from four kinds of cheese to bacon and pineapple, guacamole and chipotle puree. Complete your perfect customized burger combo with Caesar salad, German potato salad, coleslaw and our pastry chef's desserts.

EVENT: Sociable Hours

Get the night off to a sizzling start. Designed for groups of 25 to 70, this reception event invites guests to mingle, graze and connect around three to five live food stations as they watch members of our culinary team create small plates and simple but special starters you can also make again at home. Optional add-on possibilities include an oyster shucking demo, a customize your mussels station, or the "Fully Loaded" mashed potato bar. This reception can also be extended into a full, "Kitchen Party" casual buffet dinner with entertainment.



THE LOCAL BUZZ

Lead by Executive Chef Shane Robilliard and Resident Horticulturalist Michael Stewart, the Food & Beverage team at Fox Harb'r truly goes above and beyond to provide farm-to-table and sea-to-table dining.

25 Beehives: support declining wild bee populations, make honey and encourage pollination, including around the resort's first 25 acres of on-site vineyards.

3 On-Site Greenhouses & Garden Beds: provide resort-grown vegetables, herbs and flowers, as well as fruit trees for jam and desserts, while minimizing the impacts of imports.

2 Stocked Rainbow Trout Ponds: encourage catch-and-release fishing with occasional overstocks served as limited restaurant specials.

Ask your Fox Harb'r Sales or Conference Services Manager for our complete current Catering Menus. And see our Venues page for all your event dining location options.