



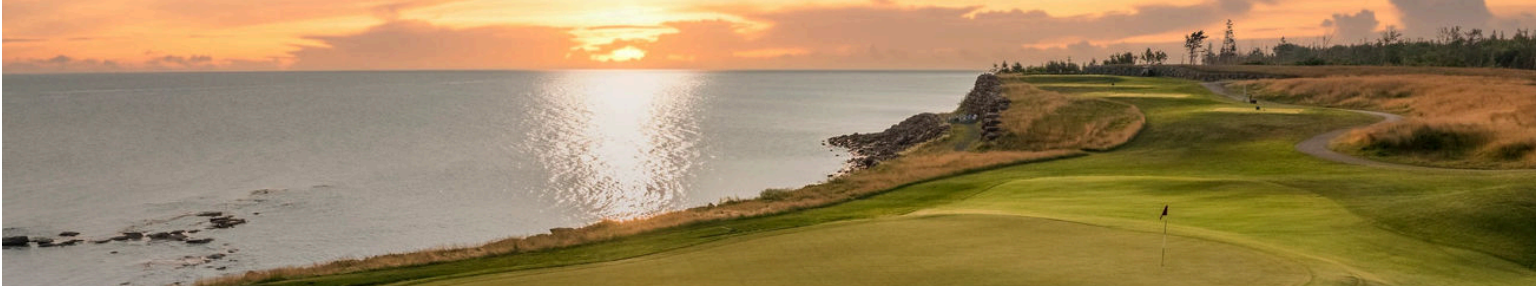
# FOX HARB'R

— R E S O R T —



## WEDDINGS 2026

*Culinary Experiences for Your Celebration*



## WELCOME

Your wedding at Fox Harb'r is more than a day - it is an experience shaped by place, season, and the people you love most.

Our culinary team designs each celebration with care and intention, drawing on the bounty of Nova Scotia and the spirit of the Maritimes. From rehearsal dinners to late-night gatherings and farewell brunches, every menu is crafted to feel personal, generous, and unforgettable.

This guide outlines the dining experiences available for your wedding weekend. Your Wedding Specialist will work closely with you to tailor each selection to your vision, ensuring every moment feels seamless and true to you.



**FOX HARB'R**  
RESORT

## **CONTENTS**

*Use the menu on the left to jump between sections.*

### **WELCOME**

### **REHEARSAL DINNERS**

### **PLATED DINNERS**

### **STATIONS DINNER**

### **THE AFTERPARTY**

### **BRUNCH**

### **POLICIES**





## REHEARSAL DINNERS

The evening before your wedding sets the tone for the days ahead. Whether relaxed and coastal or elevated and celebratory, our rehearsal dinners are designed to bring your closest circle together around generous, unforgettable food.

## WELCOME

### MARITIME LOBSTER BOIL

*\$166/Guest | Minimum of 20 Guests | Chef Included*

## REHEARSAL DINNERS

### SALADS | (Choose 3)

Gem Lettuce Salad | Radish, Cucumber, Pickled Onion, Tomato in FH Vinegar and Confit Shallot Vinaigrette (Vegan, GF)

## PLATED DINNERS

Spinach Salad | Walnuts, Blueberries, Goat Cheese, House Aged White Wine Vinaigrette (GF)

## STATIONS DINNER

Maritime Chopped Salad | Cabbage and Brussel Sprouts, Pickled Apples, Grainy Mustard Vinaigrette, Valley Gold, Breadcrumbs

## THE AFTERPARTY

Caesar Salad | Gem Romaine, Classic Dressing, House Croutons, Crispy Capers, Rendered Bacon, and Grana Padano

## BRUNCH

Pulled Duck Confit Salad | Spinach, Goat Cheese, Toasted Hazelnuts, Pomegranate and Crispy Shallots (GF)

## POLICIES

### MAIN DISHES |

Chilled Mussels & Clams

Malagash Oysters

PEI Blue Dot Striploin with Bordelaise

Fresh Cooked Lobster (1 per Guest)

**SIDES** | Mashed Potatoes, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

**DESSERTS** | Apple Crumble, Blueberry Grunt, Lemon Tarts

**BEVERAGES** | Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



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## REHEARSAL DINNERS

### WELCOME

### REHEARSAL DINNERS

### PLATED DINNERS

### STATIONS DINNER

### THE AFTERPARTY

### BRUNCH

### POLICIES

#### BBQ PACKAGE

*\$152/Guest | Minimum of 20 Guests*

#### SALADS |

Vegetarian Cobb Salad | Grilled Iceberg, Tomato, Cucumber, Egg, Blue Cheese, Tarragon Ranch

Caesar Salad | Romaine, Grana Padano, Herb Croutons, Bacon, and House Caesar Dressing

Potato Salad | Crème Fraiche, Mustard Seed, Chives

#### SIDES |

- Fresh Baked Rolls with Whipped Butter
- Lobster and Bone Marrow Mac n' Cheese with Toasted Breadcrumbs
- Grilled Corn with Charcoal Butter, Cojita Cheese

#### MAIN EVENTS | Choose 3

- Holdanca 9-Cut Roast Chicken
- Baby Back Ribs, Blueberry BBQ
- Grilled Cape d'Or Salmon, Carrot Top Chimichurri, Marinated Portobello Mushroom
- Slow Roasted Whiskey BBQ Brisket

#### DESSERTS |

- Key Lime Cheesecakes
- Double Fudge Brownies
- Ruby Chocolate Mousse Cups





## PLATED DINNERS

A plated wedding dinner offers a timeless, elegant rhythm - each course unfolding with intention and grace. Our culinary team curates every element to reflect your style, your season, and the significance of the moment.

## WELCOME

### THREE COURSE PLATED DINNER

*\$162 / Guest*

Choose |

- Three Canapés
- One Soup or Salad
- One Entrée
- One Dessert

*Includes One Glass of Sparkling Wine Per Guest*

## REHEARSAL DINNERS

## PLATED DINNERS

## STATIONS DINNER

### FOUR COURSE PLATED DINNER

*\$182 / Guest*

Choose |

- Three Canapés
- One Soup or Salad
- One Appetizer
- One Entrée
- One Dessert

*Includes One Glass of Sparkling Wine Per Guest*

## THE AFTERPARTY

## BRUNCH

## POLICIES



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## RECEPTION MENUS

### WELCOME

### REHEARSAL DINNERS

### PLATED DINNERS

### STATIONS DINNER

### THE AFTERPARTY

### BRUNCH

### POLICIES

## PASSED CANAPÉS |

### COLD

Fox Harb'r Greenhouse Heirloom Tomato Bruschetta | White Balsamic Glaze (V)

Salmon Lox | Toast Points, Caper Cream Cheese & Citrus Gel

Mini Atlantic Lobster Rolls | Brioche with Tarragon Aioli

Seared Ahi Tuna | Wasabi Aioli on Cucumber (GF)

Charred Compressed Stone Fruit | Thai Basil Chimichurri (Vegan, GF)

Carrot "Lox" on Oatcake | Sliced Maple-Smoked Carrot, Vegan Crème, Dill (Vegan)

Chicken Salad Tartlets | Savoury Tart Shell, Holdanca Braised Chicken

Confit Duck Crepes | Pulled Duck, Blueberry Gastrique, Peppery Microgreens

Atlantic Beef Tartare | Tenderloin, Traditional Components, Grilled Sourdough, Truffle

### HOT

Lobster Arancini (GF)

Sweet Soy and Sesame Glazed Beef or Chicken Skewers (GF)

Cape Breton Crab Cake | Calabrian Chili Aioli

Birch-Maple Glazed Bacon Wrapped NS Scallops (GF, DF)

Mushroom Vol-au-vent | Truffle Duxelle, Chive

Short Rib Vol-au-Vent | Braised Short Rib, Puff Pastry, Beef Simmered Caramelized Onions

Vegetable Spring Rolls | House Made Plum Dipping Sauce (V)

Roasted Mushroom and Spruce Bites | Fried Polenta (Vegan)





## PLATED DINNERS

## WELCOME

## REHEARSAL DINNERS

## PLATED DINNERS

## STATIONS DINNER

## THE AFTERPARTY

## BRUNCH

## POLICIES

### SALAD SELECTIONS |

Gem Lettuce Salad | Radish, Cucumber, Pickled Onion, Tomato in FH Vinegar and Confit Shallot Vinaigrette (Vegan, GF)

Caesar Salad | Gem Romaine, Classic Dressing, House Croutons, Crispy Capers, Rendered Bacon, Grana Padano

Spinach Salad | Walnuts, Blueberries, Goat Cheese, House Aged White Wine Vinaigrette (GF)

Maritime Chopped Salad | Cabbage and Brussel Sprouts, Pickled Apples, Grainy Mustard Vinaigrette, Valley Gold, Breadcrumbs

Torn Burrata Salad | Broken FH Thai Basil Vinaigrette, Butterleaf, Pickled Onions, Grilled Stone Fruit (GF)

### SOUP SELECTIONS |

Tomato Bisque | Coconut, Kefir Lime, Hint of Heat (V, GF)

Butternut Squash & Ginger | Warm Spices, Cashew Creme (Vegan, GF)

Chilled Leek & Potato (GF)

FH Chowder | Scallops, Halibut, Haddock, Lobster, and Hearty Vegetables

Lobster Bisque | NS Lobster, Cream, Tarragon, Chive Oil (GF)

### APPETIZERS |

Marinated & Seared Tuna | Ponzu, Sushi Rice, Avocado, Wasabi Aioli

Pan Seared Scallops | Brown Butter Squash Purée, Birch-Maple Gastrique, Peppery Leaves, Confit Shallot Vinaigrette (GF)

Lobster Ravioli | Lobster Bisque, Crisp Tarragon

Pulled Duck Confit Salad | Spinach, Goat Cheese, Toasted Hazelnuts, Pomegranate, Crispy Shallots (GF)

Leek Arancini | Risotto, Braised Leek, Arrabiata (GF, Vegan)





## PLATED DINNERS

## WELCOME

## REHEARSAL DINNERS

## PLATED DINNERS

## STATIONS DINNER

## THE AFTERPARTY

## BRUNCH

## POLICIES

### ENTREES |

Tenderloin | Koji-Aged 6oz Beef Tenderloin, Bordelaise, Asparagus, Potato Anna

Halibut | Crusted with FH herbs and Sourdough, Saffron Risotto, Beet-Dyed Cauliflower, Salmon Roe, Beurre Blanc

Seared Salmon | Ricotta Smashed Potatoes, Snow Peas, Spruce-Tarragon Creme

Chicken Supreme | Truffle-Mascarpone Stuffing, Semi-Cured Tomato Mash, Heirloom Carrots, Hunter Sauce (demi, mushroom, cream)

Braised Short Rib | Polenta, Crispy Tossed Brussel Sprouts, Red Wine Demi-Glace

Seared King Oyster Mushroom | Local Braised Mushrooms, Bok Choy, Rice Noodle, Umami-Spruce Broth (Vegan, GF)

Caponata | Italian Vegetable Stew Simmered in Arrabiata, Zucchini, Eggplant, Olives, Kale, Cherry Tomatoes over Pasta (Vegan, GF available upon request)

#### Additional Course Selections

+ *Butter Poached Lobster Tail* | **+\$36/Guest**

+ *Cape Breton Crab & Bearnaise* | **+\$27/Guest**

+ *2 Digby U12 Scallops* | **+\$32/Guest**

### DESSERTS |

Chocolate Torte | Macerated Berries, Garden Strawberry, Mint (Vegan, GF)

Strawberry Shortcake | Vanilla Sponge, Buttercream (V)

Cheesecake | Salted Caramel, Milk Chocolate (V)

Blueberry Grunt | Stewed Wild Blueberries, Fluffy Dumpling, Crème Anglaise (V)

Apple Crumble | Braised Local Apples, Oat & Cinnamon Granola (V)

*Wedding Cakes Plating Fee* | *Served with Berries & Greenhouse Herbs* | **+\$7 / Guest**





## STATIONS DINNER

For couples who want movement, energy, and discovery, our Stations Dinner creates a vibrant, social celebration inviting guests to explore, mingle, and indulge.

## WELCOME

*Additional Stations may be added based on a per Guest price.  
\$168 / Guest | Minimum 40 Guests*

## REHEARSAL DINNERS

### CHOICE OF |

- Three Canapés
- Two Platters or Boards
- Two Salads
- Two Chef Attended Stations
- One Starch
- One Dessert

## PLATED DINNERS

*Includes One Glass of Sparkling Wine Per Guest*

## THE AFTERPARTY

### PLATTERS & BOARDS |

#### CHOOSE 2

Seafood & Shellfish Platter (GF, DF)

Atlantic Smoked Salmon | Classic Garnishes

Chilled Shrimp Cocktail | Cocktail Sauce

Cheese Board | Local & Imported Cheeses (V)

Crudites, Pita Bread & Hummus (V)

Fresh Fruit with Greek Yogurt Honey Dip (V, GF)

Deluxe Charcuterie Board | Selection of House Made & International Salamis, Cured Meats, Cheese, and Condiments.

## BRUNCH

### SALADS |

#### CHOOSE 3

Classic Caesar Salad

Nova Scotia Potato Salad (V)

Greek Salad with Crumbled Feta and Red Wine Vinaigrette (V)

Rotini Salad with Fire-Roasted Vegetables and Goat Cheese in Creamy Pesto Dressing (V)

Baby Spinach Salad with Fresh Blueberries, Toasted Almonds, & Pickled Shallots (V, GF)

Fox Harb'r Grown Greens with Seasonal Vinaigrettes (V, GF, DF)

## POLICIES



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## STATIONS DINNER

## WELCOME

## REHEARSAL DINNERS

## PLATED DINNERS

## STATIONS DINNER

## THE AFTERPARTY

## BRUNCH

## POLICIES

### STATIONS DINNER - Chef Attended Stations | CHOOSE 2

Flambe Station | Tiger Prawn & Nova Scotia Scallops (GF, DF)

Pasta Station |

- Penne, Spaghetti, or Fusilli
- Sauces | Arrabiata, Alfredo, Aglio e Olio
- Proteins | Smoked Chicken, Shrimp, Scallops
- Assorted Vegetables

Risotto Station (GF) |

- Arborio Rice, Vegetable Stock
- Sauces | Mascarpone Cream, Tomato, Lobster Bisque
- Proteins | Smoked Chicken, Scallops, Prawns, Lobster
- Assorted Vegetables

Carvery Station (GF)

- Planked Atlantic Salmon with Tarragon Beurre Blanc
- Whole Roasted Local Chicken
- Peking-Style Brome Lake Duck (+\$15 / Guest)
- Slow Cooked Beef Brisket with Whiskey BBQ
- Roast PEI Blue Dot Beef Striploin (+\$30 / Guest)

### STARCHES | CHOOSE 1

Lobster and Bone Marrow Mac n' Cheese | Toasted Breadcrumbs, Valley Gold Mornay

Truffle Infused Roast Fingerling Potatoes | Greenhouse Herbs, Sea Salt (Vegan, GF)

Whipped Potatoes | Silky Potatoes, Confit Garlic, Cream, Butter, White Pepper, Greenhouse Chives (GF)

Baked Potatoes | Valley Gold Mornay, Scallions, Sour Cream, Double-Smoked Bacon, Chicharron Crumble

### DESSERTS | SELECTION OF HOUSE MADE PETIT FOURS |

- Chocolate Eclairs
- Opera Cake
- Bon Bons
- Mini Tarts
- Mini Cheesecake



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## THE AFTERPARTY

When the dance floor is full and the night is still young, these playful, elevated late-night concepts keep the celebration going.

*Food concepts performing as elegant take-out*

- *Minimum 20 Guests*

## WELCOME

## REHEARSAL DINNERS

### **BUILD YOUR OWN STADIUM-STYLE NACHO BAR (V)**

*\$18 / Guest*

## PLATED DINNERS

**TOPPINGS** | Peppers, Onions, Tomatoes, Queso Sauce, Salsa, Sour Cream, Guacamole

## STATIONS DINNER

### **POUTINE BAR**

*\$19 / Guest | Served in Chinese Take-Out*

## THE AFTERPARTY

Base | Fries, Beef Gravy, Cheese Curds  
Proteins | Pulled Pork, Brisket, Braised Chicken

## BRUNCH

### **NEOPOLITAN PIZZA PARTY (Vegan and GF Upon Request)**

*\$25 / Guest | Served in Pizza Boxes*

## POLICIES

Flavors | Meat-Lovers, Vegetarian, Triple Cheese

### **DONAIR STATION**

*\$18 / Guest*

Spiced Ground Beef with Pita Bread, Diced Onions, Tomatoes, & Sweet Garlic Sauce





## THE AFTERPARTY

### WELCOME

### REHEARSAL DINNERS

### PLATED DINNERS

### STATIONS DINNER

### THE AFTERPARTY

### BRUNCH

### POLICIES

#### SUNDAE STATION (V)

*\$15 / Guest | Served in Carney Bowls*

Ice Cream Options | Strawberry, Vanilla, Chocolate

Toppings | Hot Fudge Sauce, Berry Compote, Variety of Garnishes

#### FISH & CHIP CONES

*\$16 / Guest*

Battered Atlantic Haddock, Seashore Fries, Tartar Sauce

#### LATE NIGHT KITCHEN

*\$36 / Guest | All You Could Need Condiments*

- Donair Cones
- Wrapped Fish & Chips
- The Lil' Poutine Bar | Cheese Curds, Beef Gravy, Surprise Garnishes
- Mini Grilled Cheese with Annapolis Valley Gold





## BRUNCH BUFFET

A farewell brunch is the perfect closing chapter. One last chance to gather, reflect, and begin the next chapter together.

## WELCOME

*\$75 / Guest | Minimum of 20 Guests  
Pricing is inclusive of Venue Space*

## REHEARSAL DINNERS

## PLATED DINNERS

## STATIONS DINNER

## THE AFTERPARTY

## BRUNCH

## POLICIES

- Assorted Freshly Baked Pastries
- Scones, Honey Butter and Cream
- Stone Fruit and Berries
- Holdanca Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon & Turkey Sausage
- Breakfast Potatoes with Caramelized Onions
- Blueberry Gateaux, Lemon Curd
- Assorted East Coast Berry Cheesecakes

Belgian Waffle Bar | Infused Assortments of Maple, Whips, Preserves, Butters, Dulce Caramel, Milk Chocolate, and Confectioner's Sugar

Crème Anglaise Soaked French Toast | Cinnamon Sugar Crusted, Caramelized Annapolis Valley Apples, Sugar Moon Maple Syrup, Chantilly Cream

Eggs Benedict (*Choose Two*) |

- Smoked Salmon
- Sauteed Spinach & Mushroom
- Country Style Ham
- Lobster Salad

**BEVERAGES** | Orange, Grapefruit and Cranberry Juice, Freshly Brewed Coffee, Traditional, Herbal & Infused Tea





## BRUNCH BUFFET ENHANCEMENTS

### WELCOME

### REHEARSAL DINNERS

### PLATED DINNERS

### STATIONS DINNER

### THE AFTERPARTY

### BRUNCH

### POLICIES

*Carving Station | Prices Per Guest  
Minimum 20 Guests*

- Planked Atlantic Salmon with Tarragon Beurre Blanc | \$40
- Whole Roasted Local Chicken | \$25
- Peking-Style Brome Lake Duck | \$40
- Slow Cooked Beef Brisket with Whiskey BBQ | \$30
- Roast PEI Blue Dot Beef Striploin | \$55

**EGGS YOUR WAY** | \$26/Guest

- Free Range Eggs
- Cheeses | Cheddar, Valley Gold & Feta
- Proteins & Add-Ons | Salmon, Baby Shrimp, Ham, Tomatoes, Peppers, Scallion, Spinach, Mushroom, Onions



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## POLICIES

*All pricing is per person unless otherwise noted.*

## WELCOME

A 18% service charge, 14% HST, and applicable taxes will be added to all food and beverage charges.

## REHEARSAL DINNERS

### MINIMUMS

Minimum guest counts apply and are noted throughout the menu.

## PLATED DINNERS

### GUARANTEES

Final guest counts are required seven (7) business days prior to your event.

## STATIONS DINNER

### DIETARY NEEDS

We are pleased to accommodate dietary restrictions and allergies with advance notice.

## THE AFTERPARTY

### MENU SELECTION

Menu choices must be confirmed a minimum of thirty-one (31) days prior to the event.

## BRUNCH

### CHEF-ATTENDED EXPERIENCES

Some offerings include chef-attended service. Additional labor may apply for extended service times.

## POLICIES

Your Event Manager will guide you through each step, ensuring your selections align seamlessly with your event flow.

