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Welcome to the Chateau Bedford

Thank you for considering the Chateau Bedford for your upcoming event. Conveniently located at exit 2, off Highway 102, the newly renovated hotel is ideally situated to provide easy access to the Halifax/Stanfield International Airport (YHZ), Halifax's historic waterfront, scenic Peggy's Cove, and all major highways.

The 'Wedgewood Room' is a classic rectangular-shaped room located on the lobby level, with large windows offering lots of natural light and fresh air. There is a wall mounted screen ideal for presentations. A retractable wall allows for the room to be divided into two smaller function areas. At 1,200 sq. feet (27' X 45') and 10ft ceiling, the Wedgewood room can accommodate up to 80 people theatre-style.

The 'Kingswood Room' is ideal for a smaller group, and features a skylight, private washroom, conference phone and additional leisure seating for informal meetings. The Kingswood room is 600 sq. feet, and can fit up to 20 people in a u-shape configuration.

Full service catering is available to meet all of your needs from a light nutrition break to a buffet dinner.

Audio-visual services available include both wireless and hard-wired high speed internet service, flipcharts, extension cords and screen...all at no additional charge! An LCD projector is available for a daily fee of \$100 plus tax.

The Chateau Bedford features well-appointed guest rooms offering complimentary local and operator-assisted phone calls, private voice mail, high-speed internet and in-room pay-per-view movies. Other guestroom amenities include a hairdryer, mini-fridge, coffee/tea maker and iron & ironing board. Complimentary for all over-night guests to enjoy is our breakfast buffet with hot items, and the indoor heated pool and fitness equipment.

Ask about our special guest room rate for meeting/banquet attendees.





Wedgewood

Kingswood

Rental Rates for Function Rooms *

Room Name	Dimensions	Day Rental (7am–5pm)	Evening Rental (6:30pm-11pm)
Wedgewood I <u>or</u> II	22' X 27'	\$149.00	\$129.00
Wedgewood I <u>and</u> II	45' X 27'	\$229.00	\$179.00
Kingswood	20' X 30'	\$169.00	\$149.00

^{*} All meeting room charges are subject to 15% HST.

Catering Policies

Food Service

Due to liability restrictions all food and beverages served on the premises must be provided by the hotel's catering service.

Service Charges

A 15% service charge and 15% HST will be added to all food and beverage services.

Delivery Charges

For meetings with less than 10 attendees there will be a \$10.00 plus HST delivery charge for lunches.

Cancellation Policy

Any function cancellation not received in excess of 72 hours or more, prior to the contracted function date will be charged a cancellation fee.

Guaranteed Numbers

The number of guests attending any function or reception must be confirmed and guaranteed 72 hours prior to the function and this will be the minimum number of guests charged for.

Changes, Additions, Stipulations or Deletions

Any changes, additions, stipulations or deletions including corrective lining out by either Hotel or Client will not be considered agreed to or binding on the other unless such modifications have been initialed or otherwise approved in writing by the other.

Function or Event Times

Your function or event must adhere to the contracted start and end times. The convener must receive permission from the Hotel to arrive prior to or remain after the contracted times.

Entertainment & Music Fees

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, levies a fee for all events in which music or entertainment is employed. These fees are ruled by the Copy Right Approval Board of Canada and will automatically be applied to your Banquet invoice as follows:

Room Capacity	Music Without	Music with Dancing
	Dancing	
1 - 100	\$20.56 + HST = \$23.65	\$41.13 + HST = \$47.30

Subject to change without notice by SOCAN.

Mounting Decorations

The Chateau Bedford prohibits the use of apparatus (including, but not limited to nails, screws, tacks) which may result in damage to the walls, ceilings or floors of function rooms. Costs incurred to repair damages are the responsibility of the convener. Please contact the Sales & Catering Department for information on acceptable mounting tools.

Supervision, Damages and Liability

The Chateau Bedford reserves the right to inspect and control all private functions. And, assumes no responsibility for personal property or equipment brought to the premises. Charges for damage to hotel property, caused by function participants, are the responsibility of the event convener. The client of the event assumes full responsibility for any property damages incurred by their guests, and will be charged for any extra professional cleaning service for above and beyond normal use.

Smoking Policy

All public areas, including function rooms are designated non-smoking in accordance with Provincial By-Laws.

Force Majeure

The performance of this agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party – such as acts of God, war, threat of war, government regulation or advisory, acts or threats of terrorism, acts of foreign enemies, disaster, strikes, fire, earthquakes, civil disorder, curtailment of transportation services or facilities – to the extent that such circumstance makes it illegal or impossible to provide or use the Chateau Bedford facilities. Either party may cancel the agreement without liability for any one or more of such reasons upon written notice to the other.

Parking

Free parking is available on location. The Chateau Bedford is not responsible for losses or damage to vehicles or contents.

Litigation Expenses

The parties agree that, in the event litigation relating to this agreement is filed by either party, the non-prevailing party in such litigation will pay the prevailing party's costs resulting from the litigation, including reasonable attorneys' fees.

Coffee Break

The following prices also include complimentary coffee break refresh.

Coffee/tea	\$ 2.25 per person	
Coffee/tea /juices	\$ 3.25 per person	
Coffee/tea/muffins	\$ 4.25 per person	
Coffee/tea/juices, muffins	\$ 4.75 per person	
Soft Drinks & Bottled Water – 591ml Pepsi products - Charged based on consumption	\$2.50 each (includes tax & gratuity)	
Continental Breakfast served in meeting room	\$ 7.25 per person	
Includes: Coffee/tea/juices/baked muffins/baked goods/fre	esh whole fruit & yogurt	
Bakery fresh Muffins	\$ 2.25 per person	
Croissants	\$ 2.50 per person	
Scones	\$ 2.25 per person	
Cookies	\$ 1.75 per person	
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Whole fruit (apples, oranges & bananas)	\$ 1.50 per person	
"Rice Krispie" Squares	\$ 1.75 per person	
Assorted yogurt	\$ 1.75 per person	
Nutrigrain cereal bars	\$ 1.75 per person	

Catering Menu

The Classic

Choice of soup of the day or salad*
Assorted sandwiches to include:
Roast beef, smoked meat, black forest ham, turkey, vegetarian and egg, tuna & chicken salads
Assorted dessert squares
\$ 15.00 per person

The Premium Classic

Choice of Soup of the Day or Salad* Assorted premium sandwiches include:

Carved roast beef with creamed horseradish mayo on Ciabatta, in house smoked white turkey breast with cranberry in wraps, baguette with pulled Asian pork, In house slow double smoked Annapolis valley ham with honey mustard, grilled chicken shawarma, roasted vegetable and more! Assorted dessert squares

\$ 16.75 per person

Pizza!

Assorted Pizza slices delivered fresh
Caesar Salad
\$ 11.00 per person

Chili or Stew

Choice of Beef Chili, Beef Stew or Chicken Stew, Choice of salad*, Bread of the day, Assorted dessert squares \$ 16.75 per person

Pasta!

Choice of penne, farfel (bowtie), or fusilli pasta, choice of green pesto, red pesto, garlic cream sauce or traditional marinara, grilled chicken or vegetarian

Choice of salad*

White and whole wheat rolls & butter

Assorted dessert squares

\$15.75 per person

Gluten Free meals available for additional \$ 5.00 per person

The Canadian

Seafood chowder,
Choice of salad*
Deli sandwiches to include:
Roast beef & caramelized onions,
Roast turkey with cranberry mayonnaise,
Montreal smoked meat with Dijon
and roast ham with Sussex cheddar.
Assorted dessert squares

\$ 16.75 per person

Stir Fry

Choice of two salads
Choice of beef, vegetarian or chicken
White and wild rice pilaf
Selection of special sweet treats
\$16.75 per person

The Sicilian

(Minimum of 20ppl)

Caesar Salad
Garlic focaccia bread sticks
Meat or vegetable lasagna
Assorted dessert squares
\$16.75 per person

The Santa Fe

Garlic & herb cheese breads and scones
Baby red potato salad with fresh dill
Organic green salad with mandarins and cherry tomatoes
Roasted chicken and garlic penne
Assorted dessert squares
\$17.75 per person

Bayou Chicken

All white chicken breast wing tip chicken with your choice of fillings including wild mushroom stuffing or staff favorite bruschetta and herbs or provolone with prosciutto. Roasted vegetables with Herbs de Provence and spring green and spinach salad

Assorted dessert squares

\$18.75 per person

Gluten Free meals available for additional \$ 5.00 per person

The Cape Breton

Nova Scotia seafood chowder with summer savory scones

Open faced sandwiches including lobster and crab on baguette, smoked salmon, fresh dill and cream cheese bagels, white chicken breast with curry glaze on baguette rounds

Shrimp skewers with mango glaze (3 shrimp pp)

Assorted dessert squares

\$19.75 per person

Southwest Lime BBQ

Pulled chicken or beef soft shell tacos with fresh cilantro, lime and vegetables, Spanish rice and black beans, guacamole and sour cream, chipotle corn and bean and fresh greens salad

Assorted dessert squares

\$19.75 per person

Gluten Free meals available for additional \$ 5.00 per person

15% tax and 15% gratuities are extra

Platters

Vegetables & Dip

Fresh, crisp vegetables including, carrots, mushrooms, green pepper, yellow pepper, red pepper, celery, English cucumbers, yellow zucchini all served with a cream cheese based garden dip.

12 inch \$29.95, 16 inch \$49.95, 18 inch \$59.95

Cheese & Crackers

A selection of local and International Cheeses including medium cheddar, Swiss, brie, camembert, smoked gouda, spiced Havarti and jalapeño jack.

12 inch \$29.95, 16 inch \$49.95, 18 inch \$59.95

Fresh Fruit Medley

We start our creation with a juicy pineapple and add honeydew melon, watermelon, cantaloupe, green grapes, red grapes, oranges, strawberries, kiwi, star fruit all accompanied by cappuccino dip.

12 inch \$29.95, 16 inch \$49.95, 18 inch \$59.95

Fresh baked sweets

A generous selection of cinnamon Buns, Nanaimo bars, cookies, Danish and squares Plus daily "Baker's Special."

\$3.95 per person

Assorted Sandwiches OR Wraps

We have something for everyone, roast beef, egg, tuna and chicken salads, smoked meat, roast ham and turkey. We only use real cheddar and Swiss cheese and all your favorite vegetables!

\$7.95 per person