

A Picture Perfect
Wedding



Membertou
Trade & Convention Centre

A PICTURE PERFECT WEDDING

With your wedding in the near future, you will be heading into a very busy time in your life. The Membertou Trade and Convention Centre sets a new standard in romantic elegance, offering the best and most comprehensive wedding services, creating unique personal events. We would be delighted to assist you with suggestions for menus, music, entertainment, photographers, flowers, decorating and any arrangement that will take the stress out of planning the most exciting day of your life.

COMPLIMENTARY

- White Chair Covers for the Head Table (Up to 10)
- Bud Vases with a Fresh Flower on all Tables
- Two Votive Candles per Table
- Linen Table Cloths and Napkins
- Complimentary Non-Alcoholic Punch (Punch Fountain - \$75.00)
- Taste Test Dinner for two people
- Champagne for Head Table (One glass per person, up to ten people)
- Food Tables Decorated with Mini Lights
- Room Rental and Dance Floor
- Socan Music Fees
- Other complimentary items include: raised head table, podium and microphone, 2' x 6' tables for DJ, 1 easel for table seating, 1' x 6' table for gift table, 1' x 6' for signing table, round table of 8 people, full linen service with colors.

BOOK AN APPOINTMENT

It would be our pleasure to arrange a convenient time to meet with you to discuss your wedding details. To book your appointment please contact one of our Sales Associates: Colleen Whelan Smith at 902-562-2870 (via email colleenwhelan@membertoutcc.com) or Holly Knott at 902-562-6826 Ext. 6106 (via email hollyknott@membertoutcc.com). Speak with our Sales Manager Linda Coleman at 902-562-1265 (via email lindacoleman@membertoutcc.com).

WEDDING MENU SELECTION

You will experience superb food quality and presentation from the Membertou Trade & Convention Centre's culinary team. We take great pride in making every event a success. Our Chef and his experienced culinary team will be happy to assist you in creating a custom menu should the attached selections not suit your particular needs or preferences. Your menu choices are required at least four weeks prior to your function. The MTCC is pleased to offer alternative meals for those guests with special dietary needs. Requests should be made 72 hours in advance.

GUARANTEES

A guaranteed number of persons are required by noon, seventy two (72) hours or three (3) business days prior to the function date. When a number is not given, the estimated number of people at the time of booking is taken as a guarantee for billing.

DEPOSITS AND PAYMENT SCHEDULE

- A \$500.00 deposit is required to confirm function space with the signed contract.
- 75% of the total amount of your wedding will be required 14 business days prior.
- The balance is due the day before your wedding. All cheques may be made payable to the Membertou Trade and Convention Centre or we also accept all major credit cards or cash.
- A credit card number must be left on file for any outstanding balances.

BANQUET MEAL FUNCTIONS

Menu prices shall be confirmed six months prior to the function. All prices quoted for food and beverage are subject to applicable taxes at 13% HST and a 15% service charge.

If the group reduces but does not cancel its confirmed banquet meal function, the group agrees to pay the MTCC, as liquidation damages, and not as penalty, an amount based on the following provisions:

1. The group may reduce the confirmed banquet attendance by 10% without charge within four business days.
2. If confirmed banquet attendance reduces more than 10% within 4 business days prior to the event, a charge equal to the estimated meal function, based on original attendance, will be applied.

DIETARY CONSTRAINTS AND FOOD ALLERGIES

The MTCC is pleased to offer alternate meals for those with special dietary constraints. Special requests must be made within four business days prior to your event. In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, so that we can take the necessary precautions when preparing their food.

CHOCOLATE FOUNTAIN

Surprise your guests by adding a Spectacular Chocolate Fountain Station to any of our wedding packages. Our three tier fountain is filled with Belgian Chocolate and served with fresh fruit, rolled cookies and marshmallows. Cost - \$400.00 (serves 100 people).

BAR SERVICE

MTCC does not permit any beverages to be brought into our facilities. Bar services and entertainment close at 1:00am. The MTCC's Catering division does not support the "Bring Your Own Wine" program unveiled in Nova Scotia. If less than \$300.00 worth of liquor is consumed per bar, the cost of setting up the bar and subsequent labor will be charged, totaling \$120.00.

CAKE CUTTING

A flat fee of \$50.00 will be charged for cake cutting.

BEAUTIFUL BEGINNINGS

WELCOME RECEPTION:

Tomato and Basil Bruschetta on Crostini | Mini Fish Cakes
Crispy Vegetarian Spring Rolls | Beef Satay Skewers

TO START (SELECT ONE)

Classic Caesar - Crisp romaine lettuce tossed in a home made dressing with garlic crouton, bacon and parmesan shavings.

Spinach Salad - Fresh baby spinach with cherry tomatoes, red onion and mozzarella cheese with a maple dressing.

Mixed Green Salad - Mixed field greens tossed with cherry tomatoes, onions, cucumber all in olive oil vinaigrette.

ENTRÉE (SELECT ONE)

Membertou Stuffed Chicken - Breast of chicken stuffed with cheese, spinach, black forest ham and garlic crouton. Topped with a mushroom sauce.

Tuscan Salmon - Fresh Atlantic grilled salmon topped with a light lemon sauce with sweet yellow and red peppers.

Medallions of Pork - Pork medallions pan seared and topped with peppercorn demi-glace sauce.

Seafood Cannelloni - Shrimp, scallops, lobster and crab all sautéed in garlic. Mixed with spinach and cheese, then rolled into our fresh home made pasta and baked in the oven with a light tomato cream sauce and topped with cheese. Served with garlic bread.

DESSERT (SELECT ONE)

Tiramisu
Chocolate Fantasy Cake
N.Y. Strawberry Cheese Cake
Triple Berry Mousse Cake

All entrees served with your choice of garlic roast potato, whipped potato or wild herb rice. All meals served with fresh dinner rolls, butter, tea, and coffee - \$29.95 per person

Please add 13% HST and 15% service charge.

WEDDING BELLS

WELCOME RECEPTION:

Tomato and Basil Bruschetta on Crostini | Mini Fish Cakes
Beef Satay Skewers | Chicken Skewers | Bacon Wrapped Scallops
International Cheese, Crackers and Grapes

TO START (SELECT ONE)

Seafood Chowder - Filled with haddock, scallops, shrimp, clams, and salmon.

Cream of Broccoli with Cheddar and Chicken - Cream soup with broccoli cheddar and sautéed chicken with garlic.

Classic Caesar - Crisp romaine lettuce tossed in a home made dressing with garlic crouton, bacon and parmesan shavings.

Mesculun Salad - Fresh mixed greens topped with tomato, cucumber, carrot and red onion in house olive oil vinaigrette.

ENTRÉE (SELECT ONE)

Land & Sea - Certified Angus Striploin grilled to perfection and topped with three black tiger shrimp.

Chicken Supreme - Breast of chicken stuffed with shrimp, spinach and cheese. Topped with a light demi-glace cream sauce.

Baked Halibut - Fresh Atlantic Halibut pan seared and then baked to perfection. Topped with a light lemon leek sauce.

Southern Italian Lasagna - In the south of Italy they make their lasagna a little different. Layers of fresh pasta stacked six layers high with fresh cut spinach, finely ground sausage meat and topped with a three cheese blend and a tomato basil sauce then baked to perfection.

DESSERT (SELECT ONE)

Triple Chocolate Mousse Cake

Tiramisu

Fresh Fruit in a Vanilla Pastry Cup

All entrees served with your choice of garlic roast potato, whipped potato or wild herb rice. All meals served with fresh dinner rolls, butter, tea, and coffee - \$32.95

Please add 13% HST and 15% service charge.

ROMANCE

WELCOME RECEPTION:

Tomato and Basil Bruschetta on Crostini
Crispy Vegetarian Spring Rolls
Beef Satay Skewers

TO START (SELECT ONE)

Spinach Salad - Fresh baby spinach with cherry tomatoes, red onion and mozzarella cheese with a maple dressing.

Mesculun Salad - Fresh mixed greens topped with tomato, cucumber, carrot and red onion in house olive oil vinaigrette.

Roasted Butternut Squash Soup - Fresh butternut squash slow roasted and puréed and folded into a creamy velvet broth.

Cream of Broccoli with Cheddar & Chicken - Cream soup with broccoli cheddar and sautéed chicken with garlic.

ENTRÉE (SELECT ONE)

Roast Turkey - Traditional roast turkey served with stuffing, cranberry sauce and country style gravy.

Roast Beef - Traditional roast beef dinner topped with a light au jus.

Smoked Ham - Traditional country smoked ham.

DESSERT (SELECT ONE)

Tiramisu
Triple Chocolate Mousse Cake

All entrees served with your choice of garlic roast potato, whipped potato or wild herb rice. All meals served with fresh dinner rolls, butter, tea, and coffee - \$28.95

Please add 13% HST and 15% service charge.

WEDDING DREAMS

TO START (SELECT ONE)

Mesculun Salad - Fresh mixed greens topped with tomato, cucumber, carrot and red onion in house olive oil vinaigrette.

Classic Caesar - Crisp romaine lettuce tossed in a home made dressing with garlic crouton, bacon and parmesan shavings.

ENTRÉE (SELECT ONE)

Beef Bourguignon - Cubes of tender beef sautéed with mushrooms, onions and finely chopped carrots all in rich country beef gravy served over choice of noodles or rice - \$25.99

Hunter Chicken - Fresh breast of chicken pan seared then topped with a wild mushroom sauce - \$25.99
(Lemon, demi-glace, dill and peppercorn sauce available as well)

Medallions of Pork - Pork medallions pan seared and topped with peppercorn demi-glace sauce - \$25.99

Membertou Stuffed Chicken - Breast of chicken stuffed with cheese, spinach, black forest ham and garlic crouton. Topped with a mushroom sauce - \$27.99

Roast Turkey - Traditional roast turkey served with stuffing, cranberry sauce and country style gravy - \$26.99

Roast Beef - Traditional roast beef dinner topped with a light au jus - \$26.99

Smoked Ham - Traditional country smoked ham - \$26.99

Seafood Cannelloni - Shrimp, scallops, lobster and crab all sautéed in garlic. Mixed with spinach and cheese, then rolled into our fresh home made pasta and baked in the oven with a light tomato cream sauce and topped with cheese. Served with garlic bread - \$24.99

DESSERT (SELECT ONE)

Triple Chocolate Mousse Cake
N.Y. Strawberry Cheese Cake

All entrees served with your choice of garlic roast potato, whipped potato or wild herb rice. All meals served with fresh dinner rolls, butter, tea, and coffee.

Please add 13% HST and 15% service charge.

FOREVER

WELCOME RECEPTION

Tomato and Basil Bruschetta on Crostini
Mini Fish Cakes | Beef Satay Skewers | Chicken Skewers
Bacon Wrapped Scallops | International Cheese, Crackers and Grapes

ENTRÉE (SELECT ONE)

Roast Beef - Traditional roast beef topped with a light au jus - \$24.99

Roast Turkey - Traditional roast turkey served with stuffing, cranberry sauce and country style gravy - \$24.99

Smoked Ham - Traditional country smoked ham - \$24.99

Hunter Chicken - Fresh breast of chicken pan seared then topped with a wild mushroom sauce. (Also available: Lemon, demi-glace, dill and peppercorn sauce) \$24.99

Seafood Cannelloni - Shrimp, scallops, lobster and crab all sautéed in garlic. Mixed with spinach and cheese, then rolled into our fresh home made pasta and baked in the oven with a light tomato cream sauce and topped with cheese. Served with garlic bread - \$25.99

Southern Italy's Lasagna - In the south of Italy they make their lasagne a little different. Layers of fresh pasta topped with a basil tomato sauce stacked six layers high with fresh cut spinach and finely ground sausage meat all baked to perfection with a three cheese blend - \$24.99

DESSERT (CHOICE OF ONE)

Triple Chocolate Mousse Cake
Chocolate Fantasy Cake

Please add 13% HST and 15% service charge.

WEDDING BUFFET

A minimum of 30 guests required for buffet.

COLD BUFFET

Italian Pasta Salad | Creamy Potato Salad | Mixed Seafood Salad
Corn and Bean Salad | Marinated Mushroom Salad | Wild Rice Salad
Fresh Vegetables and Dip | Cucumber and Dill Salad | Mesculun Salad
Fresh Baked Rolls and Butter

HOT ENTRÉE (Choice of Three)

Beef Bourguignon - Cubes of tender beef sautéed with mushrooms, onions and finely chopped carrots all in rich country beef gravy.

Medallions of Pork - Pork medallions pan seared and topped with peppercorn demi-glace sauce.

Hunter Chicken - Fresh breast of chicken pan seared then topped with a wild mushroom sauce (Also available with: Lemon, demi-glace, dill and peppercorn sauce).

Tuscan Salmon - Fresh Atlantic grilled salmon topped with a light lemon sauce with sweet yellow and red peppers.

Roast Beef - Traditional roast beef topped with a light au jus.

Roast Turkey - Traditional roast turkey served with stuffing, cranberry sauce and country style gravy.

Smoked Ham - Traditional country smoked ham.

Baked Halibut - Fresh Atlantic Halibut pan seared and then baked to perfection. Topped with a light lemon leek sauce.

Seafood Cannelloni - Shrimp, scallops, lobster and crab all sautéed in garlic. Mixed with spinach and cheese, then rolled into our fresh home made pasta and baked in the oven with a light tomato cream sauce and topped with cheese. Served with garlic bread.

Southern Italian Lasagna - In the south of Italy they make their lasagna a little different. Layers of fresh pasta stacked six layers high with fresh cut spinach, finely ground sausage meat and topped with a three cheese blend and a tomato basil sauce then baked to perfection.

All entrees served with your choice of garlic roast potato, whipped potato or wild herb rice. All meals served with fresh dinner rolls, berry brust cake, double chocolate cheesecake, chocolate fountain, tea and coffee - \$28.95

Please add 13% HST and 15% service charge.

THEMED WEDDING BUFFETS

Bring the experience of flavours from around the world on your wedding day with a specially designed themed buffet. Our Executive Chef and his culinary team will personally taylor one of our themed buffets to suit you and your guests' needs. All theme buffet food tables are decorated in accordance with the theme you have chosen. Select the themed wedding buffet and enjoy a cultural experience offered only at the Membertou Trade & Convention Centre.

Buffets are priced in accordance with budget minimum starting at \$27.99 per person.

ITALIAN BUFFET

Our Chef will create some of the finest Italian food in the region.

SPANISH BUFFET

Our Chef's recipes from Spain guarantee to impress.

FRENCH BUFFET

Our Chef will bring you flavours from France, Montreal and Quebec City.

MULTICULTURAL BUFFET

Our Chef will tantalize your taste buds with four different themes Canadian, American, Asian and Mexican.

KIDS PARTY MENU

Children six and under will not be charged. Children 7 to 12 years will have a menu selection from our Kids Party Menu (below) for \$8.00 per person plus applicable taxes or they can choose from the adult menu for 50% off the adult price. Kids meals include a starter, main course and beverage.

TO START (SELECT ONE)

Garden Vegetable with Dip, Cheese and Crackers
Mixed Green Salad with Dressing of Choice
Chicken Noodle Soup

MAIN COURSE (SELECT ONE)

Hamburger and French Fries
Chicken Fingers and French Fries
Vegetable Stir Fry and Rice
Baked Boneless Chicken Breast with Steamed Vegetables and Rice

BEVERAGE (SELECT ONE)

Juices, 2% Milk, Soft Drinks, Chocolate Milk

DESSERTS (SELECT ONE)

Ice Cream Sundae
Chocolate Fudge Brownie Cake with Ice Cream
Fruit Cocktail with Whipped Cream or Yogurt
Pudding with Whipped Cream
Chocolate Chip Cookies
Giggly Jello or Pudding
\$3.00 per dessert

Please add 13% HST and 15% service charge.

WEDDING WINE LIST

HOUSE WINES BY THE GLASS

Voros L'Acadie Chardonnay - \$4.00

Voros Cabernet Marechal Foch - \$4.00

BY THE BOTTLE

Hungarovin Szekszardi - Red (1 litre) - \$25.00

Hungarovin Szekszardi - White (1 litre) - \$25.00

PREMIUM WINE LIST

Availability on some brands may vary and pricing may change without notice.
We require two weeks notice on premium brands for availability.

*Various other wines available upon request.

WEDDING HOST BAR

LIQUOR

Rye, Scotch, Gin, Vodka, Rum - \$3.50

BEER

Domestic - \$3.50

WHITE WINE OR RED WINE

Domestic - \$3.50

COOLERS

Assorted Flavors - \$4.50

COCKTAILS

Slings, Bloody Caesar & Tom Collins - \$5.00

PUNCH

Fruit Punch (40 glasses – 4.5 liters) - \$75.00

Liquor Punch (40 glasses – 4.5 liters) - \$135.00

NON ALCOHOLIC

Soft Drinks - \$1.75

Juice - \$1.75

Perrier - \$2.00

If host bar is less than \$300.00 worth of liquor is consumed per bar, the cost of the bar and labor will be charged, totaling \$120.00.

WEDDING CASH BAR

LIQUOR

Rye, Scotch, Gin, Vodka, Rum - \$4.00

BEER

Domestic - \$4.00

Bucket (6 beer for the price of 5) - \$20.00

WHITE WINE OR RED WINE

Domestic - \$4.00

COOLERS

Assorted Flavors - \$5.00

COCKTAILS

Slings, Bloody Caesar & Tom Collins - \$5.00

NON ALCOHOLIC

Soft Drinks - \$2.25

Juice - \$2.25

Perrier - \$2.50

If cash bar is less than \$300.00 worth of liquor is consumed per bar, the cost of the bar and labor will be charged, totaling \$120.00.