



 **THISTLE**  
HOSPITALITY GROUP





# OUR VENUE

YOU'LL FIND YOURSELF SURROUNDED BY NATURE AT THE FORT VIEW GOLF COURSE WITH BREATH-TAKING VISTAS OF THE ANNAPOLIS RIVER AND NORTH MOUNTAIN BEYOND,

WITH A VARIETY OF INDOOR AND OUTDOOR SPACES, YOUR WEDDING WILL BE AS **UNIQUE AS YOU AND AS UNFORGETTABLE AS THE MEMORIES YOU'LL MAKE.**

BIG OR SMALL, LAVISH OR INTIMATE FOUNDERS HOUSE DINING & DRINKS AWARD-WINNING CHEF CHRIS PYNE AND OUR TEAM OF DEDICATED PROFESSIONALS WILL WORK WITH YOU ONE-ON-ONE TO REALIZE THE DAY OF YOUR DREAMS IN BEAUTIFUL NOVA SCOTIA.

## CEREMONY

WORK CLOSELY WITH OUR GOLF COURSE MANAGEMENT TEAM TO CHOOSE A UNIQUE SPACE FROM OUR 125 ACRE PROPERTY.



*ALL PRICES SUBJECT TO GRATUITY, SERVICE FEES, & HST*

EVENTS@THISTLEHOSPITALITY.COM | 902.532.0333



# OUR VENUE

## PRICING

THE TARTAN ROOM	\$800	48 HOURS OF ACCESS TO THE SPACE TO ACCOMMODATE DECORATING. COMPLETE SET UP OF TABLES, CHAIRS, AND OTHER OPERATIONAL RECEPTION NEEDS. OUTDOOR SPACE FOR COCKTAIL HOUR.
THE DINING ROOM	\$2500	DAY-OF ACCESS TO THE SPACE TO ACCOMMODATE DECORATING. COMPLETE SET UP OF TABLES, CHAIRS, AND OTHER OPERATIONAL RECEPTION NEEDS. OUTDOOR SPACE FOR COCKTAIL HOUR.
CEREMONY SITE	\$400	COMPLETE SET UP OF CHAIRS FOR CEREMONY.
TARTAN ROOM & CEREMONY SITE		

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# OUR FOOD

## CHEF CHRIS PYNE



IT ALL STARTED WHEN CHRIS WAS FOURTEEN STANDING BEHIND THE LINE FOR THE FIRST TIME WORKING FOR THE FAMILY BUSINESS...HE KNEW HE WAS GOING TO BE A CHEF ONE DAY AND HAS NEVER LOOKED BACK SINCE.

CHRIS' FOCUS ON SEASONALITY AND CREATING A CONNECTION WITH FOOD FROM FARM TO TABLE AS HE PLATES UP HIS VERSION OF MODERN COMFORT CANADIAN CUISINE HAS WON FOUNDERS HOUSE DINING & DRINKS SEVERAL AWARDS AND ACCOLADES. IN ADDITION MENTION THE RECOGNITION HE HAS RECEIVED AS AN UP AND COMING CHEF IN THE COUNTRY.



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# OUR FOOD

## PACKAGES

### THE ANNE

COCKTAIL HOUR  
5 CANAPÉS  
1 HOUR OPEN BAR

DINNER  
3-COURSE MENU WITH BREAD SERVICE  
½ BOTTLE OF WINE PER GUEST

\$108 PER GUEST





# OUR FOOD

## PACKAGES

### THE VICTORIA

#### COCKTAIL

5 CANAPÉS

1-HOUR OPEN BAR

#### DINNER

4-COURSE MENU WITH BREAD SERVICE

½ BOTTLE OF WINE PER GUEST

AFTER DINNER OPEN BAR (3 HOURS)

\$150 PER GUEST



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# OUR FOOD

## PACKAGES

### THE ELIZABETH

#### COCKTAIL

5 CANAPES

OYSTER STATION

1-HOUR OPEN BAR

1 GLASS OF NOVA SCOTIA SPARKLING

#### DINNER

5-COURSE MENU

WITH BREAD SERVICE & WELCOMING AMUSE BOUCHE

½ BOTTLE OF WINE PER GUEST

AFTER DINNER OPEN BAR

\$185 PER GUEST



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# OUR FOOD

## CANAPES

SELECT 5 CANAPES | \$20 PER GUEST

SELECT 9 CANAPES | \$32 PER GUEST

SELECT 7 CANAPES | \$26 PER GUEST

SELECT 12 CANAPES | \$39 PER GUEST

### COLD

#### CHEESE & CHARCUTERIE BOARD

Selection of Artisan Cheeses and Cured Meats with house made preserves, fresh and dried fruit, crostini and crackers (Counts as 2 canapes) (NF)

#### VEGETABLE CRUDITE BOARD

Selection of fresh vegetables with house made roasted garlic ranch and hummus (counts as 2) (GF)(NF)(DF)(V)

#### OPEN FACED CHICKEN SALAD

Caramelized Onion & Mustard Mayo, Sissiboo Organics Sprouts, Pickled Zucchini, Rosemary Focaccia (NF)

#### BRUSCHETTA & CHEESE

Fresh & Sundried Tomato, House Made Ricotta, Basil, Crostini (V)(NF)

#### SMOKED TROUT PATÉ

Dill Potato Chips & Chia Seed Crackers, Tomato Jam (GF)(DF)(NF)

#### “VICHYSOISE”

Potato Espuma, Crispy Leek, Grapefruit Chutney (GF)(V)(NF)

#### BEEF TARTARE

Deviled Egg, Traditional Garnish (DF)(NF)(GF)

### HOT

#### MUSHROOMS ON TOAST

Dragons Breath Blue Cheese, Baguette, Truffle Honey, Arugula (V)(NF)

#### PROSCIUTTO WRAPPED DATES

Stuffed with Walnut, Old Growler Gouda, Drizzled with Balsamic Crema (GF)

#### 12HR CRISPY PORK BELLY

Peanut Soy Glaze, Carrot, Ginger, Chili

#### ARANCINI

Smoked Tomato, Boursin (V)(NF)

#### BAKED OYSTERS

Smoked Bacon, Pickled Mustard Seed, Spinach, Hollandaise, Aged Cheddar (NF)(GF)

#### SAVOURY ASIAGO CUSTARD TART

Mushroom Duxelle, Fingerling Potato (NF)(V)

#### PULLED PORK CROQUETTE

Aged Cheddar, Green Onion, Roasted Garlic Ranch (NF)

#### DUCK RILLETE

Crostini, Preserved Black Currant, Pickled Onions (DF)

VEGETARIAN (V) - GLUTEN FREE (GF) = DAIRY FREE (DF) - NUT FREE (NF)

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# OUR FOOD

## MENUS

### THREE COURSE

WELCOMED WITH FRESH BREAD SERVED WITH HOUSE FLAVOURED BUTTER.

#### FIRST

CHEF'S CAESAR -OR- SEASONAL SALAD -OR- POTATO VELOUTE

#### SECOND

SUSTAINABLE BLUE SALMON  
DULSE HOLLANDAISE, ROAST FINGERLING POTATO, SEASONAL  
VEGETABLES

STRIPLOIN OF BEEF  
PEPPERCORN JUS, ROAST FINGERLINGS, SEASONAL VEGETABLES

STUFFED CHICKEN BREAST  
SPINACH & BOURSIN, PROSCIUTTO WRAPPED, BROWN BUTTER JUS,  
FINGERLING POTATO, SEASONAL VEGETABLES

#### THIRD

HOUSE MADE SORBET & DEHYDRATED MERINGUE  
-OR-  
CHOCOLATE CREMEUX

\$60 PER GUEST



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# OUR FOOD

## MENUS

### FOUR COURSE

WELCOMED WITH FRESH BREAD SERVED WITH HOUSE FLAVOURED BUTTER.

#### FIRST

CHEF'S CAESAR -OR- SEASONAL SALAD -OR- POTATO VELOUTE

#### SECOND

SUSTAINABLE BLUE SALMON  
DULSE HOLLANDAISE, ROAST FINGERLING POTATO, SEASONAL  
VEGETABLES

STRIPLOIN OF BEEF  
PEPPERCORN JUS, ROAST FINGERLINGS, SEASONAL VEGETABLES

STUFFED CHICKEN BREAST  
SPINACH & BOURSIN, PROSCIUTTO WRAPPED, BROWN BUTTER JUS, FIN-  
GERLING POTATO, SEASONAL VEGETABLES

#### THIRD

HOUSE MADE SORBET & DEHYDRATED MERINGUE

#### FOURTH

CHOCOLATE CREMEUX -OR- "APPLE PIE"

\$70 PER GUEST



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# OUR FOOD

## MENUS

### FIVE COURSE

WELCOMED WITH FRESH BREAD SERVED WITH HOUSE FLAVOURED BUTTER.

#### FIRST

CHEF'S CAESAR -OR- SEASONAL SALAD -OR- POTATO VELOUTE

#### SECOND

GRILLED SQUID  
TOGARASHI MAYONNAISE, FRESH AND PICKLED VEGETABLES, CILANTRO

LAMB BELLY RAVIOLI  
CARROT, GOAT CHEESE, TOASTED BUCKWHEAT, CUMIN

CRISPY CAULIFLOWER  
TRUFFLE HONEY, BLACK SESAME

#### THIRD

SUSTAINABLE BLUE SALMON  
DULSE HOLLANDAISE, ROAST FINGERLING POTATO, SEASONAL VEGETABLES

STRIPLOIN OF BEEF  
PEPPERCORN JUS, ROAST FINGERLINGS, SEASONAL VEGETABLES

STUFFED CHICKEN BREAST  
SPINACH & BOURSIN, PROSCIUTTO WRAPPED, BROWN BUTTER JUS, FINGERLING POTATO,  
SEASONAL VEGETABLES

#### FOURTH

HOUSE MADE SORBET & DEHYDRATED MERINGUE

#### FIFTH

CHOCOLATE CREMEUX -OR- "APPLE PIE"

#### PETIT FOUR

HANDMADE CHOCOLATE TRUFFLES, FUDGE & MACARONS

\$82 PER GUEST

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# OUR FOOD

## FOOD STATIONS

### LATE NIGHT LUNCH

PANINI SANDWICHES | \$5 PER GUEST

POUTINE | \$5 PER GUEST

FLATBREADS | \$7 PER GUEST

SLIDERS | \$5 PER GUEST

### SWEET TABLE

SELECT 3 - \$13 PER GUEST SELECT 5 - \$16 PER GUEST

CHEESECAKE  
BROWNIE  
CARROT CAKE  
MACARONS  
COOKIES

### CAKES

CAKE PRICING VARIES DEPENDENT ON SIZE, FLAVOUR, AND DESIGN.



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# OUR BEVERAGES

## BAR PACKAGES

### COCKTAIL HOUR

WORK PERSONALLY WITH OUR HEAD BARTENDER TO CREATE TWO PREMIUM CUSTOM COCKTAILS.

\$12 PER GUEST PER HOUR (20-GUEST MINIMUM)

### THE HILLSDALE

\$10 PER GUEST PER HOUR

INCLUDES WELL SPIRITS (RYE, VODKA, RUM, GIN), LOCAL CRAFT BEER ON TAP, AND DOMESTIC BOTTLES. ALL SODA, JUICES, AND GARNISHES INCLUDED.  
(20-GUEST 3-HOUR MINIMUM)

### THE KENNEDY

\$14 PER GUEST PER HOUR

INCLUDES WELL SPIRITS (RYE, VODKA, RUM, GIN), LOCAL CRAFT BEER ON TAP, DOMESTIC BOTTLES, AND A LOCAL RED AND WHITE WINE.  
(20-GUEST 3-HOUR MINIMUM)

### THE ESSLINGER

\$1200 - INCLUDES 1 CASE OF WINE, 1 20 LITER KEG OF LAGER, AND WELL SPIRITS (RYE, VODKA, RUM, GIN). ALL SODA, JUICES, AND GARNISHES INCLUDED.



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# OUR BEVERAGES

## BAR ENHANCEMENTS

CAN BE PURCHASED INDIVIDUALLY OR ADDED TO PACKAGES.

WELL OF SPIRITS  
\$500

KEG OF BEER  
\$250 (\$50 ADDITIONAL FOR PREMIUM KEGS)

KEG OF CIDER  
\$300 (ADDITIONAL FOR PREMIUM KEGS)

KEG OF SPARKLING WINE  
\$1200

BRING OWN BOTTLE OF SPIRIT  
\$120 PER 26OZ BOTTLE

BRING YOUR OWN WINE CORKAGE FEE  
\$20 PER 750ML BOTTLE

CASE OF TABLE WINE  
\$500



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