

# Country Charming Weddings



To plan **your** special day, please  
contact us at 902.758.8433  
info@raftingcanada.ca

## The Tidal Bore Bundle

### Your wedding bundle will include:

- Ongoing Consultation with Personal Wedding Coordinator
- Tables, Chairs, Tablecloths, Delivered and Arranged
- Exclusive Personal Access to Site (excluding rafting)
- Pre Event Access for Decorations / Rehearsals
- Food / Reception / Bar Service Staff and Clean up Services
- Accommodation Holding Period for Your Guests

**Grounds Rental Fee** of \$1500.00 to Enjoy Our Beautiful 180 Acres of Forested Riverfront Property and our Main Lodge, Restaurant, Pool Patio, and Covered Deck

### Food Services

Three Course Buffet Style  
\$21.00 - \$36.00 per person

Three Course Plated / Served Style  
\$24.00 - \$39.00 per person

**HST and 15% gratuity added**

See Reverse for Menu



*Say I do and enjoy your special day  
alongside one of nature's most  
unique shows found only on the  
Shubenacadie River*



### Cottages and Chalets

2 night minimum on long weekends

#### Lodging in Peak Season (June 16-October 15)

- 1 Bedroom Cottage \$159.00
- 2 Bedroom Cottage \$203.00
- 5 Bedroom Chalet (Sun-Thurs) \$660.00
- 5 Bedroom two story Chalet (Fri-Sat) \$790.00
- 1 Bedroom two story Chalet \$205.00

*If all cottages and chalets are booked, the bride  
and groom enjoy a complimentary honeymoon  
suite with hot tub on their wedding day!*



<http://raftingcanada.ca/weddings/>

902-758-8433

Events Contact: info@raftingcanada.ca

Please note that the menu options below are based on a headcount of 100 people, served buffet, and may be amended to better suit your needs



## The Tidal Bore Buffet Meal Options

### Option A

\$25.00 / \$30.00

Choice of Garden or Caesar Salad

Choice of **Roast Pork Tenderloin**  
**Au Jus** or **Roast Sirloin Beef** Au  
Jus topped with Creamed  
Horseradish, Mashed Potatoes  
with Gravy, Medley of Garden  
Vegetables and warm White /  
Multigrain Artisan Breads

Choice of New York Style  
Cheesecake or Maple Glazed Ice  
Cream Topped With Local Berries

Coffee/Tea/Water

### Option B

\$26.00

Choice of Garden or Caesar Salad

**Parmesan Crusted Chicken** Paired  
with Basil Tomato Cream  
Tortellini, Medley of Garden  
Vegetables Served with warm  
White / Multigrain Artisan Breads

New York Style Cheesecake or  
Maple Glazed Ice Cream Topped  
With Local Berries

Coffee/Tea/Water

### Option C

\$28.00 / \$36.00

*May be affected by Market Price*

Choice of Garden or Caesar Salad

**Nova Scotia Fresh Catch**  
(Baked Salmon, Scallop Skewers  
or Premium Fresh Lobster)  
Medley of Garden Vegetables,  
Choice of Rice Pilaf or Roasted  
Potatoes

New York Style Cheesecake or  
Maple Glazed Ice Cream Topped  
With Local Berries

Coffee/Tea/Water

### Option D

\$21.00

Choice of Garden or Caesar Salad

**Teriyaki Vegetable Stir-Fry**  
Red Onions, Peppers, Broccoli,  
Mushrooms, Carrots, Celery and  
Snow Peas Sautéed in Teriyaki  
Sauce Served Over Fragrant  
Jasmine Rice, Topped With Crispy  
Noodles and Toasted Sesame  
Seeds

New York Style Cheesecake or  
Maple Glazed Ice Cream Topped  
With Local Berries

Coffee/Tea/Water

**\$21.50**

Quarter Chicken BBQ Dinner Complete With Baked  
Potato, Pasta Salad, Coleslaw and White/Multigrain Roll

Maple Glazed Ice Cream Topped with Local Berries

Coffee/Tea/Water

### Casual & BBQ Style

(Buffet Style for <60 people)



Prices may fluctuate

**\$24.50 - \$28.00**

Pork Chop or BBQ Steak Dinner, With Baked Potato, Pasta  
Salad, Coleslaw and White/Multigrain Roll

Maple Glazed Ice Cream Topped with Local Berries

Coffee/Tea/Water

Please note all prices are subject to 15% sales tax and 15% gratuity.

Would you like to see amendments? No problem, just ask us !