

# Country Charming Weddings



To plan your special day, please contact us at  
902.758.8433 and [info@raftingcanada.ca](mailto: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 Access for Vows, Dinner, Reception
- Pre Event Access for Decorations / Rehearsals / Family Reunion
- Food / Reception / Bar Service and Guest Service Staff
- Accommodation Holding Period for Your Guests

Wedding Venue 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  
\$24.50 - \$39.00 per person

Three Course Plated / Served Style  
\$26.50 - \$41.00 per person

**HST and 15% gratuity added**

See Popular Menus overleaf



*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 weekends – 2018 rates

Lodging in Peak Season (May 16-October 15)

1 Bedroom Cottage \$159.00

2 Bedroom Cottage \$203.00

5 Bedroom Chalet \$660.00-\$790

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 for 2 days !*



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

902-758-8433

Events Contact: [events@raftingcanada.ca](mailto:events@raftingcanada.ca)

Please note that the menu options below are based on a headcount of 80 or more people, “served buffet” style, and may be amended to better suit your needs. Plated options exist for all choices and attract a service charge of \$2 per person



## The Tidal Bore Served Buffet Meal Options

### Option A

\$29.00 / \$33.00

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

\$29.00

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

\$32.00 / \$39.00

*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

\$25.00

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

**\$24.50**

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

(for <60 people)



Prices may fluctuate

**\$28.50 - \$34.00**

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% HST and 15% non taxable gratuity.

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