

TIDAL BORE RAFTING RESORT

TIDAL BORE WEDDING MEAL BUNDLES

Customizable To Fit Your Taste And Your Budget



High Tide Dinner Menu

Dinners are pre-ordered offerings and served at our Sandbar Restaurant overlooking the Shubenacadie river. These items are our most popular options. If you have something different in mind, please ask for a quote. Prices reflect a per person fee and based on groups of 50 or more.

Slow Roasted Pork Loin in Bourbon, Crosby Molasses & Mustard Glaze

This pork loin roast is not only delicious, but it also smells amazing! Tender, juicy and wrapped with bacon, it is an impressive dish to serve your guests.

Traditional Roast Sirloin Beef Served with Béarnaise Sauce

A juicy seasoned sirloin tip roast is a crowd favourite for a special occasion and served with a creamy béarnaise cream sauce, a perfect accompaniment for an extra kick of flavour.

Crispy Crusted Parmesan Chicken Breast

Inspired by the Italian version, but rather a combination of parmesan cheese and mayonnaise that provides the perfect crust for this juicy chicken! **Wedding favourite**

BBQ-Style Roasted Quarter Chicken (Quarter Legs or Breast)

Simply seasoned with spice rub, these BBQ grilled chicken leg quarters/breasts are a juicy & delicious addition to any al fresco cookout! Brushed on with special tidal bore barbecue sauce for a perfectly sticky and smoky summer dinner.

Customized Meal Options Available Upon Request

Included with all Dinner Meals

Salad – Choose one:

Fiesta Salad with Balsamic Vinegar and/or Poppy Seed Dressing (summer leafy greens, baby cherry tomatoes, and corn nibblets)
Classic Caesar Salad
Pasta Salad

Starch – Choose one:

Garlic & Rosemary Roasted Baby Potatoes
Baked Potato with the Traditional Fixings
Garlic Cilantro Lime Rice
Creamy Potato Salad (Served Cold)

Vegetable – Choose one:

Sweet Candied Carrots
Honey Butter Sweet Kernel Corn
Combo Sweet Candied Carrots and Sweet Kernel Corn
Seasonal roasted vegetables

Freshly Baked Bread Roll

New York Style Cheesecake for Dessert

Brewed Coffee, Assorted Teas & Water

Extras

We would be happy to provide a quote for extra items such as:

- *Sparkling Wine / Table Wine*
- *Drink Tickets (for your Guests)*
- *Tidal Bore Non-Alcohol Punch*

TBRR Rehearsal Dinner Menu

Meals are pre-ordered offerings and served at our Sandbar Restaurant. Prices reflect a per person fee and based on groups of 25 or more.

Grilled Panini Sandwich

(Select 2 or Mix)

- Ham, Swiss and Grainy Mustard on Chef's choice of bread
- Shaved Prime Rib with Horseradish, Sharp Cheddar, Caramelized Onion, And Tomato & Pesto Sauce on Chef's Choice of Bread.
- Chicken Pesto with Tomato & Mozzarella Cheese on Chef's Choice of Bread

BBQ Style Picnic

- BBQ Dijon Glazed Chicken
- Cheese Stuffed Tortellini with Pesto & Sundried Tomato Dressing
 - Bread Roll & Butter

The Hilbert Burger

Gourmet grilled beef burger with cheddar, crispy bacon and the works!

- French fries
- Fiesta Salad (summer leafy greens, baby cherry tomatoes, corn nibblets dressed with balsamic vinegar and/or poppy seed dressing)
 - Add crispy onion rings to the burger for \$1

Included with all lunch meals

- Artisan greens with fresh vegetables and Choice of 2 Dressings
- Assorted sweet tray for desert OR Vanilla Ice Cream with NS Maple Syrup & Berries
 - Brewed Coffee, Assorted Teas & Water

Bar Service

Cash or host bar

We have several Bar Service Options to suit your needs and Budget. Inquire with our special events team at amber@raftingcanada.ca to learn more about our bar service options.

Additional fees

- 15% HST and 18% Admin/ Gratuity Charge will be Added to the Total
 - Style "Served" Buffet Style (OR Plated for Smaller Groups)
- Prices based on one Main Dish for Entire Group (Vegetarian Options also Offered for those with Dietary Restrictions)
- Meals will be served at the Sandbar Restaurant. Extra Service Fee of \$4.00 person Added to Meals Served in the Rafter's Lodge.

