

Wedding Package



INN ON PRINCE
HOTEL & CONFERENCE CENTRE TRURO

*With dedicated wedding consultants and packages tailored to your every need,
we are here to make your special day a memory to last a lifetime.*

catering@innonprince.com/902.897.8007



we promise

the professional wedding team at Inn on Prince Hotel & Conference Centre Truro will work with you to ensure your wedding day is nothing less than extraordinary. Featuring over 12,000 sq. feet of event space to choose from, we have the perfect space waiting for you to add your personal touch. Whether it's an intimate gathering of 30 guests or a large party of your closest friends & family, we will make sure your day runs smoothly. Choose from a selection of menus designed to fit any budget or allow our Executive Chef to create dishes specifically for your occasion.

we propose

on-site wedding coordinator who will assist with every detail, beautifully appointed ballrooms including: a guest book table, gift table, cake table, DJ table, raised head table (maximum of 8 people), podium & microphone, linens & dance floor, customized wedding menu options & exclusive room rates for out of town guests--ask us about hosting your rehearsal dinner, wedding ceremony or post wedding brunch.

we offer

complimentary guestroom accommodation for the bride & groom,
complimentary pre-setting of wedding favours (upon request).

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dinner buffet selections

Dinner includes Chef's Choice of 3 fresh salads, seasonal vegetables, roasted or mashed potatoes - priced per person

CHOICE OF ONE MAIN ENTRÉE

| | |
|--------------------------|------------------------------------|
| whole roasted turkey 39 | ADD ADDITIONAL ENTREE (PER PERSON) |
| roast beef 40 | layered meat lasagna+12 |
| bone-in leg of ham 35 | medallions of chicken+10 |
| pork loin 39 | blackened haddock+12 |
| blackened haddock 39 | bbq baby back ribs+15 |
| rosemary roasted lamb 65 | |

*prime rib available upon request at market price

All buffets include baked rolls, fresh brewed coffee & tea and a variety of desserts

plated dinner selections

All entrées served with baked rolls, fresh brewed coffee or tea and Chef's selection of desserts

CHOICE OF ONE STARTER

Chef's soup of the day
roasted beet salad
caesar salad
fresh garden salad

CHOICE OF ONE ENTRÉE

roast turkey 42
roast beef 52
seared chicken suprême 43
grilled salmon 8oz 42
striploin steak 8oz 44-10oz 49

*rack of lamb available upon request at market price



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hors d'oeuvres

platters
**priced per person*

CHEESE 12
FRUIT 9
VEGETABLE 9
SANDWICHES 10
gluten-free + 4



*appetizers *priced per dozen*

grazing charcuterie board 32
pork, beef & blackened chicken sliders 38
bacon wrapped scallops {12} 52
deep fried pickles w/garlic mayo {12} 24
mozza sticks w/marinara 30
salmon crostini w/cream cheese 42
teriyaki meatballs 32
brothers fried pepperoni 32
fresh bruschetta 32
mini vegetable spring rolls 30
chicken wings (choice of sauce) 1lb 24

for late-night requests, prices are subject to change

All food & beverage items are subject to 17% gratuity and applicable taxes, prices subject to change without notice.



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Wine by the bottle

White

Sauvignon Blanc \$35

Footprint
South Africa

Chardonnay \$34

Jost L'Acadie
Nova Scotia

Rose \$34

Jost
Nova Scotia

Sauvignon Blanc \$30

Alario Valle Central
Chile

Pinot Grigio \$34

IL Padrino
Italy

Red

Merlot \$35

Footprint
South Africa

Malbec \$40

Alambrado
Argentina

Varietal \$34

Jost Founder's Red
Nova Scotia

Cabernet Sauvignon \$30

Alario Valle Central
Chile

Vino Rosso \$34

IL Padrino
Italy



– menu selection & catering policies –

Our Executive Chef welcomes the opportunity to create a special menu for any occasion. Special menus may address the following: dietary concerns, seasonal & local products, gourmet selections and budget limitations. Municipal and Provincial health regulations governing our food license require that all food served at your function be supplied by our hotel kitchen and not from any external sources or suppliers. The only exception to this policy is a special occasion cake. In addition, provincial health regulations prohibit the removal of any food products from the hotel. Buffets will be displayed for a maximum of 2 hours at any function to ensure product quality. Your menu selections are required 30 days prior to the event date. All food prices are guaranteed for 90 days prior to your event.

– deposit, payment & cancellation policies –

A valid credit card is required to hold your space. Upon execution of this agreement, a non-refundable deposit of \$1000 must be presented. An additional payment of 50% of the estimated charges will be due 60 days prior to the event. The remaining estimated charges, including HST are due 30 days prior to event. Any function cancellations not received 60 days prior to the scheduled function will be subject to a cancellation fee of 50% of all anticipated charges. Cancellations not received 30 days prior to the scheduled function will be subject to a cancellation fee of 100% of all anticipated charges. All cancellations must be delivered in writing.

– guest room blocks –

A minimum of 12 guest rooms are to be booked in conjunction with the event. These rooms will be offered at a discounted rate to your attendees. Payment for any rooms not consumed will be the responsibility of the booker.

– guaranteed numbers –

The number of guests attending any function or reception must be confirmed and guaranteed 72 hours prior to the function. The client is responsible for any difference between actual and guaranteed attendance costs. The hotel reserves the right to adjust function space in direct proportion to any change in number of attendees.

– service charges –

All cash and host bar services are subject to a bartender fee of \$125 plus HST when sales fall below \$400 before tax. All food & beverage services will have a 17% gratuity charge applied. All prices are subject to applicable taxes. If you wish to have us cut your cake, an additional \$60 service charge plus tax will be added to your bill.

– musical entertainment –

For the pleasure of all guests we ask that music be completed by 1am. All musical entertainment is subject to a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee & Re:Sound tariff fee will be applied to the final invoice. Music played without dancing-SOCAN \$59.17 + HST/Re:Sound \$26.63 + HST. Music with dancing-SOCAN \$60 + HST/Re:Sound \$30 + HST.

– damage and special cleaning fees –

The hotel prohibits the use of nails, screws, tacks and staples which may result in damage to the walls, ceilings or floors of function rooms. Costs incurred to repair damages are the responsibility of the convener. Please contact the Sales & Catering Department for information on acceptable mounting tools. No open flame candles will be permitted. All candles must be enclosed. If confetti, rice, flower petals etc. are used on the property, a minimum clean-up fee of \$200 + HST will apply.

– force majeure –

The performance of this agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party-such as acts of God, war, threat of war, government regulation or advisory, acts or threats of terrorism, acts of foreign enemies, disaster, strikes, fire, earthquakes, civil disorder, curtailment of transportation services or facilities-to the extent that such circumstances make it illegal or impossible to provide or use the hotel facilities. Either party may cancel the agreement without liability for any one or more of such reasons upon written notice to the other.