



Holiday Inn **Catering** **Menus**

Holiday Inn Sydney- Waterfront
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902-562-7500
<https://www.holidayinn.com/hotels/us/en/sydney/yqyhi>

Our commitment to you **meet with confidence**



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.



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Breakfast



Get Going Boxed Breakfast

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection (1pc)

Greek Yogurt Parfait Yogurt and Granola

Granola Bar

Choice of Breakfast Sandwich

Breakfast English Muffin Bacon or Sausage, Scrambled Eggs, and Cheddar Cheese

or

Keep it Healthy Wrap Egg Whites, Provolone Cheese, Mushroom, Onion and Spinach

Choice of Bottled Water, Juice or Milk, Coffee or Tea

\$25 per guest

Continental

Whole Fruit Seasonally Inspired Selection (1pc)

Fresh Baked Muffin

Greek Yogurt

Granola Bar

Bottled Water, Juice or Milk, Coffee or Tea

\$20 per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance. Additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing is based on 90 minutes for health and safety standards.

Rise & Shine Continental

Fresh Cut Fruit Salad Seasonally Inspired Fruit

Chef's Selection of Muffins, Pastries and Breads Butter and Assorted Jams

Individual Yogurt

Hard-Boiled Eggs (Add on for \$4)

Hot Oatmeal Brown Sugar, Raisins, Nuts and Cinnamon

Coffee, Tea & Juice

\$20 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.



All Canadian Breakfast Buffet

Fresh Cut Fruit Salad Seasonally Inspired Fruit

Chef's Selection of Fresh Baked Muffins, Pastries & Artisan Breads
Butter and Assorted Jams

Scrambled Eggs

Planner's Choice of 2 Meats: Smoked Bacon, Pork Sausage, Grilled Ham or Turkey Sausage

Buttermilk Pancakes or Waffles Butter and Maple Syrup

Breakfast Potatoes

Coffee, Tea and Juice

\$26 per guest

Planner's choice of meat due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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Wholesome Breakfast Buffet

Fresh Cut Fruit Salad Seasonally Inspired Fruit

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Low Fat Yogurt with granola

Egg White Scrambled Roasted Peppers and Spinach

Choice of Smoked Ham, Breakfast Sausage, Bacon, Turkey Sausage

Hot Oatmeal Brown Sugar, Nuts and Raisins

Roasted Potatoes

Coffee or Tea

\$26 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Our Favorite Breakfast Sandwiches

Fresh Cut Fruit Salad Seasonally Inspired Fruit

Choose One Sandwich from below:

The Classic Bacon, Scrambled Egg, and Cheddar Cheese on Toasted Ciabatta

Egg White Wrap Provolone Cheese, Spinach, Mushrooms and Tomato Salsa in a Warm Whole Wheat Tortilla

Turkey Sausage English Muffin Scrambled Eggs, Swiss Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Scrambled Egg, Onion, Monterey Jack Cheese, Peppers, Tomato Salsa in a Sundried Tomato Tortilla

Tea and Coffee

\$19 per guest

Planner's choice of sandwich due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
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Breakfast Stations

Hot Oatmeal Station Raisins, Nuts, Coconut and Brown Sugar
\$8 per guest

Avocado Toast Bar Smashed Avocado, Onions, Tomato, Salsa, and Feta Cheese with Artisan Breads
\$18 per guest

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Chocolate Syrup and Maple Syrup
\$18 per guest

Build Your Own Granola Parfait Fresh Cut Fruit, Granola, Roasted Nuts, Greek Yogurt
\$12 per guest

Artisan Cheese Display Fresh Cut Fruit, Roasted Nuts, Bread, and Crackers
\$12 per guest



Breakfast Enhancements

Greek Yogurt Parfait Fresh Berries and Granola
\$10 per guest

Assorted Fresh Baked Pastries & Artisan Breads Butter
and Assorted Jams (2pc per guest)
\$8 per guest

Chilled Greek Yogurt
\$4 per guest

Additional Breakfast Protein Bacon, Pork Sausage, Ham or
Turkey Sausage *\$6 per guest*

Additional Breakfast Potato Choice of Breakfast Potato or
Roasted Potatoes *\$4 per guest*

Scrambled Eggs *\$4 per guest*

Protein Bars *\$8 per bar*

Granola Bars *\$4 per bar*

Chilled Hard-Boiled Eggs *\$3 per egg*



Breaks

Breaks

Snack Attack

Fresh Popcorn with Assorted Toppings

Assorted Chips

Assorted Chocolate Bars

Assorted Soft Drinks

\$16 per guest

Fresh & Fit

Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars

Bottled Water

\$15 per guest

Sweet Tooth

Assorted Cookies & Brownies

Fresh Baked Cookies, Brownies, and Milk, Tea and Coffee

\$12 per Dozen

Chips & Dips

Chips Homemade Kettle Chips, Pita Wedges, Carrot Sticks, Celery Sticks and Tortilla Chips

Dips Salsa, Sour Cream, Guacamole and Hummus

Bottled Water

\$16 per guest

Morning Break

Breakfast Pastries Assorted pastries and Muffins

Fresh Brewed Coffee and Tea

Selection of Juices

\$12 per guest

Ice Cream Novelties \$8 each

Cookies \$22 per Dozen



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Sandwiches, Salads, & Soups



Craft Your Cravings

Build Your Own Box Lunch

Choose One:

Roast Chicken BLT Roast Chicken, Bacon, Lettuce, Tomato and Mayo

Ham & Swiss Cheese Lettuce, Tomato, and Mayo

Roast Beef & Cheddar Cheese Sandwich Lettuce, Tomato, and Mayo

Vegetarian Wrap Provolone Cheese and Hummus Spread

Tomato & Mozzarella Wrap with Pesto

Mixed Greens Salad Beets, Pecans, Goat Cheese, Maple Dressing

Each Box Includes:

1pc Whole Fruit

Bag of Potato Chips

Fresh Baked Cookies or Square

Bottled Water

\$22 per guest

Boxes are pre ordered and built ahead of service

All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Pricing based is based on 90 minutes for health and safety standards.

Build Your Own Deli Buffet

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Goat Cheese

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Turkey, Ham, Roast Beef, Cheddar, Provolone, & Swiss Cheeses

Lettuce, Tomato & Onion

Garden Pasta Salad

Kettle Chips

Mayonnaise, Mustard, Pesto & Mayo

Assorted Fresh Baked Cookies, Brownie, & Squares

Coffee or Tea

\$26 per guest

Additional charge of \$5.00 per guest applies for groups of less than 20 guests.
Pricing based is based on 90 minutes for health and safety standards.



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Menu items and pricing may change based on availability and market conditions.

Artisan Sandwiches

Choice of Three Sandwiches:

Roast Chicken Provolone, Lettuce, Tomato and Pesto Mayo

Turkey BLT Sandwich Bacon, Lettuce and Tomato

Roast Beef & Cheddar Cheese Sandwich Shaved Roast Beef, Cheddar Cheese, Lettuce, Tomato and Horseradish Mayo

Ham & Swiss with Mustard

Egg or Tuna Salad

Grilled Vegetable Wrap Red Bell Pepper, Onion, Hummus, Tomato and Feta Cheese

Choice of Two:

Seasonal Soup of the Day
Pasta Salad
Garden Salad
Caesar Salad
Kettle Chips

Assorted Sweet Squares and Fresh Fruit Salad

Coffee and Tea

\$24 per guest

Planner's choice of 3 sandwiches due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

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Menu items and pricing may change based on availability and market conditions.

BYO Crafted Rice Bowl

Choose 2 Bases:

Whole Grain Rice

Basmati Rice

Jasmine Rice

Choose 3 Vegetables: (Served Cold)

Roasted Sweet Potatoes

Edamame

Snow Peas

Grilled Vegetables

Steamed Broccoli

Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Tofu

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello Mushrooms

Additional Protein \$8

Desserts

Sweet Squares

Bottled Water

\$30 per guest

Planner's choices due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Includes Sriracha, Soy, and Teriyaki Sauce.

Buffets

Gameday Tailgate

Build Your Own Burger

Charbroiled Beef Burgers

Grilled Chicken Burgers

Veggie Burgers

Assorted Buns & Toppings

Assorted Buns, Lettuce, Tomato, Onion, Dill Pickles, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

French Fries

Coleslaw

Chocolate Brownies

Soft Drinks

\$26 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.



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Nuevo Sabores



Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Cilantro & Lime Rice

Lemon Tarts

Lemonade

\$28 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.

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Seasonal Harvest

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Shredded Cheese, Bacon, Eggs, Croutons and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Sundried Tomato Roasted Haddock

Sides

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

Coffee or Tea

\$50 per guest

Planner's choices due 72 business hours in advance.

Additional Protein option per person extra

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



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Southern Italian

Vegetable Minestrone Soup

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Choose One:

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Or

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Or

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Coffee or Tea

\$34 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Plated Events

Celebration

Two Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Smoked Bacon, Parmesan Cheese

Market Salad Goat Cheese, Beets, Apple and Maple Dressing

Spinach Salad Mozza, Oranges and Raspberry Vinaigrette

Minestrone Soup

Maple Butternut Squash Soup

Tomato Basil Soup

Cape Breton Seafood Chowder (additional \$5 pp)

DESSERTS

New York Style Cheesecake Nova Scotia Berries

Chocolate Layer Cake

Warm Apple Crisp with Ice Cream

Warm Gingerbread Cake with Caramel Sauce

ENTREES

Roast Chicken Supreme with Mushroom

Mushroom Sauce, Roasted Potatoes and Vegetables
\$36 per guest

Slow Roasted Beef au Jus

Au Jus, Mashed Potatoes and Vegetables
\$40 per guest

Traditional Turkey Dinner

with all the fixings, Mashed Potatoes and Vegetables
\$36 per guest

Pork Loin

with Spiced Apple Stuffing, Roasted Potatoes, Vegetables and Herb Jus
\$36 per guest

Pan Fried Haddock

with Roasted Potatoes and Vegetables
\$36 per guest

Entrée priced is inclusive of two courses. Additional course extra cost per guest.

Planner to communicate designated course 7 days prior to event.

Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Tea.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



All prices subject to a Service charge and Sales tax. Both are subject to change.

Menu items and pricing may change based on availability and market conditions. 25 **Holiday Inn**

Executive



Three Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin

Hollandaise, Grilled Asparagus, Roasted Sweet Potatoes *\$66 per guest*

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach *\$56 per guest*

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans *\$54 per guest*

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach *\$56 per guest*

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus *\$54 per guest*

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus *\$48 per guest*

Entrée priced is inclusive of two courses plus taxes and fees.

Planner to communicate designated course per guest 7 days prior to event.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Receptions





Hors d'oeuvres

Field

Vegetable Spring Roll
with Thai Chili \$19

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$19

Vegetable Samosa with
Mango Chutney \$19

Spanakopita \$19

Falafel Bites \$19

Sea

Panko Shrimp with
Sweet Chili Sauce \$28

Smoked Salmon Crostini with
Dill Lemon Creme Fraiche \$28

Mini Crab Cake \$32

Bacon Wrapped Scallops \$32

Land

Deviled Egg with Sriracha
and Candied Bacon \$18

**Candied Bacon &
Pineapple Lollipops** \$19

Jalapeno Chicken Salad
on Cucumber Bites \$22

Chicken Satays \$28

Beef Satay with
Peanut Sauce \$28

BBQ Meatballs \$24/ Dozen

Beef Slider with Cheddar \$36

Boneless Chicken Wings
\$25/ Dozen

Pulled Pork Slider with Slaw, BBQ
Sauce \$28

Price is per dozen

All items can be displayed, or hand passed.

Attendant fee is \$\$ for passed for every 50 guests.

25-piece minimum order for each item.

All prices subject to a Service charge and Sales tax. Both are subject to change.
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Presentation Stations



Artisan Cheese & Charcuterie Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
\$28 per 25 guests

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$ Market Price and availability per 50 guests

Vegetable Crudité Fresh Vegetables with French Onion, Dill Yogurt, and Buttermilk Ranch Dips
\$8 per guests

Chips & Dip Kettle Chips, Guacamole, Salsa, Sour Cream, Pita Wedges and Spinach Dip
\$15 per guest

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives
\$18 per guest

Tex-Mex Nacho Bar Crispy Tortilla Chips, Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso
\$15 per guest

Poutine Station Crispy Fries, Gravy and Cheese
\$12 per guest

Sliced Seasonal Fruit Yogurt Dip
\$10 per guest

Pricing based is based per person with minimum spend and on 90 minutes for health and safety standards.



Beverages

Beverage Service

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$20 per 10 guest

Beverage Refresh

Full Beverage Refresh *\$30 per 10 guest*

Coffee & Hot Tea Refresh *\$20 per 10 guest*

Cold Beverage Refresh *\$30 per 10 guest*

A La Carte

Aquafina Water *\$3 per bottle*

Pepsi, Diet Pepsi, Bubly or 7up
\$3 per item

Orange Juice *\$3 per bottle*

Sport Drinks *\$4 per bottle*

Freshly Brewed Sweet & Unsweet Tea
\$3 per guest

Sparkling Water *\$5 per guest*

Bar Service

Cocktails, Wine, & Beer



House Bar \$6.75/each

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House whiskey

Premium Bar \$7.75/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium bourbon
- Premium whiskey

Beer Selections

- Domestic beer \$6.75/each
 - Coors, Budweiser, Keith's
- Craft/Imported beer \$7.75/each
 - Corona, Heineken, Ultra, Assorted Coolers

House Wine \$42/bottle

- House wine

Premium Wine \$60/bottle

- Premium wine

Non-Alcoholic Beverages

- Soda: Pepsi products, bottle juices, bottled water \$3/each
- Sparkling Water \$4/each

Minimum consumption of \$250 or a \$100 Bartending fee applies