



*A Cape Breton Highlands Wedding
...An Affair to Remember*

Congratulations on your engagement.

Imagine declaring your vows overlooking the Atlantic Ocean, high on the cliffs of Cape Breton's famed Highlands. Keltic Lodge Resort and Spa offers an idyllic setting to make your celebration truly memorable.

Our goal is to provide you and your guests with a picture perfect wedding including the ceremony with oceanfront vistas, an exquisite meal and an evening of lasting impressions.



KELTIC LODGE
Resort and Spa

Ingonish Beach, Cape Breton, Nova Scotia B0C 1L0

www.kelticlodge.ca

Timeless Elegance

Perched on pink granite cliffs of the Middle Head Peninsula of the Highlands, sits our wooden castle, Keltic Lodge Resort and Spa.

The internationally renowned “Spirit of the Highlands” has been providing fine accommodation and cuisine to visitors since 1940. The main building combine’s tradition, charm and romance with the most spectacular scenery. A perfect backdrop for those timeless wedding photos.

We pride ourselves on our friendly service and outstanding locations for wedding ceremonies and receptions. Whether a traditional reception or a more intimate laid-back affair, a Keltic wedding is always nothing short of spectacular. Our experienced wedding coordinator will assist you with every detail, from advance preparations to the big day itself.

Rehearsal Ideas

Purple Thistle Dining

Enjoy superb gourmet dining in The Purple Thistle Dining Room, surrounded by views of the Atlantic Ocean and the majestic Highlands. Keltic's award winning chef, Todd Macintyre's passion for fine food is evident with his menus reflecting the local bounty of fresh seafood and produce. Arrangements can be made for a set plated dinner, a la carte or a buffet depending on the number of guests. Price ranges from \$27-\$75.

A touch of Celtic “flare and fare”

Host a more casual event in the Highland Sitting Room with music, cocktails and finger foods. Keltic Lodge hosts nightly entertainment from one of Cape Breton's many musicians. Have a stand up rehearsal gathering humming our Nova Scotian tunes and eating “small bites” indigenous to a good Cape Breton meal.

“Touch of Celtic”

\$30.00 per person (Minimum 25 people)

Your menu includes:

Garden Fresh Crudités with Southwest Dip

Nova Scotia Cheese selection with Crackers

Mini Highland Cheese Burgers with Caramelized Onions

Mini Grilled Vegetable Burgers with Keltic Salsa

Neil's Harbour Crab Croquette with Dijon Herb Remoulade

Panko Chicken with Hanks Farm Plums and Port Relish

Pickled Mussels with Boursin Cheese Spread and Crackers

Chef's Selection of Scottish Oatcakes, Fruit Tarts and sliced fruit

Your Own “Kitchen Party”

Host your own event at our Executive Cottage for a more intimate affair. Rent our Executive Cottage for \$850 per night plus tax for a private function. This cottage has a private fenced yard, three bedrooms, full kitchen, living and dining areas. This cottage has a private deck with one of the most outstanding views in all of Cape Breton.

If the privacy and simplicity of the executive cottage is what you are after, but still want to relax, ask our wedding coordinator for custom catering options.

Barbeque

A rehearsal dinner barbeque is a great way to socialize with family and friends prior to the wedding day. A barbeque offers guests the opportunity to relax in a casual setting, free from some of the formalities that can be associated with the ceremony and reception. Kick off the wedding festivities with a barbeque on the back lawn of the Main Lodge or perhaps a private function on the Atlantic Restaurant patio.

Casual Barbeque Selection

\$34.00 per person (Minimum 25 people)

House-made rolls with butter

Baby greens with three dressings

Lemon picnic potato salad

Broccoli and cheddar salad

Tomato, olives, feta and herb vinaigrette

Entrée

(All our entrees are grilled in front of your guests by a uniformed Chef)

*Jumbo dogs, sausages, all beef burgers and vegetarian,
and chicken breast*

*Sliced cheddar cheese, tomatoes, dill pickles, sliced onion,
Sauerkraut, mustard, ketchup and relish*

Seasonal sliced fruit

*Our patisserie selection of fine dessert, pies and mousses
Coffee and tea*

Ceremony

There will be a site fee of \$600.00 for any wedding ceremonies taking place on the Keltic lodge grounds. This fee includes:

- Set up and tear down of site with the exception of the décor
- Rental of conference room for reception (only if guest rooms sold is 15 or more for the wedding day. Otherwise, \$3000 rental of hall applies)
- Usage of banquet chairs, tables, and linens for ceremony
- Guest book table as well as table for gifts.
- Wrought Iron Wedding Arch that can be used in decoration
- Portable sound system and microphone if required (and LCD projector)
- A water station for your guests
- ½ day usage of site/grounds after scheduled ceremony time in the case of Highland Sitting Room or Atlantic Room
- Use of entire property of photography with suggestions of some popular spots

Outside on the Grounds

Beautiful views surrounding Keltic Lodge provide the ultimate background for your front lawn ceremony if you wish (for inclement weather, we have other options).

We offer two locations directly behind our main Banquet Hall, Ceilidh Hall. Our wedding gazebo will accommodate 40 to 50 guests, while a wedding on the back lawn overlooking the ocean and the jagged cliffs, will accommodate 100 to 180 guests. Wedding ceremonies may also be held on the front lawn of the Main Lodge and can accommodate 180+ guests.

Highland Sitting Room

If you are concerned about the weather and would rather not chance it, our Highland Sitting Room is a great spot to say your "I do's". This room with its pillars, hardwood floors and two fireplaces is a charming setting for your ceremony. The Highland Sitting Room provides soft seating and has a full bar allowing service for a post ceremony reception if required.

Ingonish Beach

If you have always dreamed of a beach wedding, we can make this happen. However, the beach is in the National Park and some restrictions apply. We can help you with contacts at the Park to get a letter of permission outlining conditions such as no confetti, small number of guests, no temporary infrastructure, etc. The area cannot be reserved, as it is a public venue. We recommend that you visit the beach to see if it is your preferred venue.

Traditional Church Venues

Only 5 minutes from the resort is the St. Peter's Catholic Church, ten minutes away are both the United and Anglican Churches. We can also provide you with names of Justices of the Peace to perform your ceremony and suggest that the arrangements are made directly between the clergy and the engaged couple.

Wedding Dinner Locations, Packages, Menus and Guidelines

Choose your location:

Ceilidh Hall

Our main Banquet Hall, Ceilidh Hall can accommodate 150 guests for a plated dinner or a buffet style dinner. Ceilidh Hall has an entry foyer to accommodate a display for your guest book, photo display and seating chart if required. The main room of the hall is 60' x 40' with a full stage for your entertainment selection and has a ceiling height of 15' with exposed painted wooden beams. The hall has two doors leading to a deck overlooking the ocean surrounded by perennial gardens of lavender and roses.

The Corson Room

This room is located conveniently in the lower level of the Main Lodge, can accommodate 45 to 50 guests for a plated or buffet style dinner and 80 guests for a parish hall set up. This room has a walkout to two lawn areas overlooking the pool and beyond to the ocean and Ingonish Island.

Atlantic Room

This grand room features a cathedral post and beam ceiling with panoramic views of the Highlands across North Bay. This room is surrounded with windows to give you a perfect backdrop for your head table. Seating available for 100 guests along with outdoor patios, however this room is only available in the off seasons when not used as our casual restaurant.

Purple Thistle Dining Room

If you are looking for over 150 guests, arrangements can be made to utilize the Purple Thistle Dining Room for your reception. However, these arrangements must be made at the time of the contract and are subject to availability. Restrictions will apply.

Our Wedding Package:

Because your wedding reception is something you have always dreamed of, Keltic Lodge Resort and Spa is proud to provide you with the expertise of our wedding coordinators. From traditions of the past to trends of the new millennium, you will receive the guidance and attention, the event of a lifetime deserves.

Our fantastic wedding package features:

- Complete **buffet or sit down dining service** to include one of the following menus that you choose
- **Complimentary bridal room** available for bride and groom for one night (for 15 rooms or more booked on the wedding night)
- Sparkling wine and “Keltic Made” truffles for the bride and groom after the reception
- **Complimentary breakfast** in the dining room for bride and groom
- Full use of property for photographs
- **Complimentary sparkling wine** and cider for toasts per person
- **Glass of house wine** per person during the dinner
- Printer dinner menu on each table
- Late evening coffee service, if requested
- Special children’s menu and vegetarian options available
- **Wedding agenda** for overnight guests at check in
- Coordinated ceremonies on site
- Elegant complimentary banquet room and dance floor for you special day
- First class service staff
- **White linen** tablecloths and napkins
- **Décor with white lights and tulle** to accent the head table and cake table, if requested
- Three votive candles on each table with white tea lights
- **Complimentary AV equipment** including LCD projector
- **Complimentary Bartender** for reception (maximum of 8 hours)
- Personal event planner

In addition, we are pleased to offer the Bride and Groom...

- Complimentary one night stay with dinner for their first anniversary.
- Menu tasting for the bride and groom to assist in choosing their menu.

Our wedding package prices start at \$50 per person, depending on the menu chosen.

Choose your menu:

Buffet Dinner Options:

Memory Lane Selection

\$45.00 per person*(plus service charge and taxes)*

(Minimum 25 people – please add \$4.00 per person for all events under 25 people)

House-made rolls with butter

Wild mushroom bisque or seafood chowder

Baby greens with three dressings

Thai mango and pepper salad

Tomato, olives, feta and herb vinaigrette

Sliced roasted chicken, roast beef, black forest ham,
capicola and salami

Entrée (Choose two selections)

Served with rice pilaf or roasted potatoes with seasonal vegetables

Lemon herb chicken with mushroom cream sauce

Grilled chicken with eggplant caponata

Baked haddock with lobster and tomato sauce

Cheese tortellini with roasted red pepper sauce

Roasted pork herbed apple jus

Medley of seafood in a tomato coulis

Slow fired beef with red wine demi

Seasonal sliced fruit

Our patisserie selection of fine dessert, pies and mousses

Coffee and tea

Ocean View Barbeque Selection

\$55.00 per person (*plus service charge and taxes*)

(Minimum 25 people – please add \$4.00 per person for all events under 25 people)

House-made rolls with butter

Baby greens with three dressings

Lemon picnic potato salad

Thai mango and pepper salad

Tomato, olives, feta and herb vinaigrette

Entrée

(All our entrees are grilled in front of your guests by a uniformed Chef)

Atlantic Salmon, New York Striploin Steak, Chicken Breast

Roasted potatoes

Corn on the cob and fresh vegetables

Seasonal sliced fruit

Our patisserie selection of fine dessert, pies and mousses

Coffee and tea

“A Gentleman’s Dream” Selection

\$59.00 per person*(plus service charge and taxes)*

(Minimum 25 people – please add \$4.00 per person for all events under 25 people)

House-made rolls with butter

Wild mushroom bisque or seafood chowder

Baby greens with three dressings

Thai mango and pepper salad

Tomato, olives, feta and herb vinaigrette

Sliced roasted chicken, roast beef, black forest ham,
capicola and salami

Cheddar, Swiss, gouda, brie and bleu cheese

Mediterranean mixed olives, pickled beets and gherkins

Entrée (Choose two selections)

Served with rice pilaf or roasted potatoes with seasonal vegetables

Roasted chicken with stewed tomatoes, braised pearl onions, vermouth

Grilled filet of halibut with roasted red pepper and fennel

Pan seared salmon with saffron shrimp buerre blanc

Chili crusted beef strip loin and red wine sauce

Seasonal sliced fruit

Our patisserie selection of fine dessert, pies and mousses

Coffee and tea

Plated Dinner options:

Silver Package

\$45.00 per person(plus service charge and taxes)

Fruit and Flower Salad

Spinach, Mandarin Oranges, Seasonal Flowers and Candied Walnuts served with a Raspberry Vinaigrette

~ ~ ~

Choice of entrée selection of offer your guests:

Stuffed Pork Sirloin

Stuffed with roasted Apples and Walnuts, with a Port Wine Demi Glace
Accompanied by Roasted Red Jacket Potatoes, Maple parsnips and Broccoli
or

Seared Supreme Breast of Chicken

with a Coriander Jus, Garlic Whipped potatoes, Carrots and Zucchini
or

Baked Haddock Gremolata

with a roasted Tomato and Basil sauce, White and Wild Rice, Asparagus and Julienne
Red Peppers
or

Braised Chicken Fricassee

with Stewed Tomato, Mushrooms and Vermouth, Parsley Buttered Tagliatelle Noodles
or

Seared Black Cod

with Roasted Red Pepper Coulis, Cumin Whipped Potatoes, Carrot Baton and Broccoli

You can add an additional entrée selection to offer your guests for \$10 per person

~ ~ ~

Lemon Chiffon Cake

With white chocolate citrus mousse and mixed wild berries

Heart Shaped White Chocolate Dipped Cookies at each table

~ ~ ~

Coffee or Tea

Gold Package

\$55.00 per person*(plus service charge and taxes)*

Seafood Chowder

Succulent local seafood including lobster, haddock, halibut, salmon, shrimp and scallops

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Choice of entrée selection of offer your guests:

Grilled New York Striploin Steak

with Caramelized Shallot Jus, roasted Fingerlings, Asparagus and Carrots

or

Stuffed Chicken Breast

*Stuffed with Wild Mushroom, Herbs and Brie Cheese with a Red Wine Demi Glace
Accompanied by Duchess Potato and Ratatouille*

or

Pan Seared Salmon

Topped with roasted Red Pepper and Pineapple Chutney, Baby Red Jackets, Julienne red and Yellow Peppers, Bok Choy

Or

Grilled Halibut Gremolata

Topped with fragrant fresh Herbs, Lemon and Feta, Wild and White Rice, Asparagus and Orange Glazed Carrots

or

Pan Seared Pepper Crusted Pork Tenderloin

With Tomato Apricot Relish, Layered Potatoes, Brown Sugar Red Apples and Turmeric Glazed Parsnips

You can add an additional entrée selection to offer your guests for \$10 per person

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Wild Nova Scotia Blueberry Tart

with almond frangipan crust and sweet lemon cream

Heart Shaped White Chocolate Dipped Cookies at each table

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Coffee or Tea

Platinum Package

\$63.00 per person (plus service charge and taxes)

Lobster Bisque

roasted lobster and fennel broth with cognac cream

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Sautéed Jumbo Shrimp

drizzled with a basil Oil and Balsamic reduction

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Champagne Sorbet

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Choice of entrée selection of offer your guests:

Cilantro encrusted Salmon or Halibut

with a Saffron Beurre Blanc, Israeli Couscous and Apricot,
Baby Carrots and Asparagus

or

Grilled Filet

Sliced filet of Beef served with a classic Au - Poivre Sauce, Dauphinoise Potatoes,
Zucchini and Pepper Medley

Or

Proscuitto Wrapped Salmon

with Pesto Beurre Blanc, Lyonnaise Potatoes, Eggplant and Tomato Lazagna

or

Grilled Filet Mignon

topped with Vidalia Onions and a Bleu Cheese Butter, Garlic Herb Whipped Potatoes,
Asparagus and Tourned Carrot and Turnip

or

Pesto encrusted Salmon

with a roasted Red Pepper Coulis, Pear William Potato, Sauteed Baby Tomatoes and
Tourned Zucchini

or

Crab Stuffed Halibut

topped with a Mango Chili Chutney, Jasmine Rice, Warm Thai Vegetable Salad

You can add an additional entrée selection to offer your guests for \$10 per person

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Dark Chocolate and Raspberry Truffle Tart

with pecan and brown sugar crust

Heart Shaped White Chocolate Dipped Cookies at each table

~ ~ ~

Coffee or Tea

Duet Package

\$75.00 per person (plus service charge and taxes)

Mixed Greens

with Asparagus, Proscuitto, and fresh Mozzarella Cheese

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### **Crab cake**

with Grainy Mustard and maple Dressing  
and garnished with seasonal Micro Greens

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Mint Cantaloupe Sorbet

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**Choice of one of the duets to be the entrée selection of offer your guests:**

### **Pan Seared Chicken Breast**

served with a Wild Mushroom Demi Glace  
and

### **Herb Crusted Salmon**

with Citrus Beurre Blanc

### **Grilled Filet with Half Nova Scotia Lobster**

Served with Béarnaise Sauce

And

### **Peppercorn Crusted Petit Filet**

with a Madeira Demi Glace

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Maple Sugar and Pecan Tart

With marscapone cheese and caramel sauce

Heart Shaped White Chocolate Dipped Cookies at each table

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Coffee or Tea

## Hors d'Oeuvres

**\$9.95 per person** (plus service charge and taxes)  
**Add \$4.00 per person for each additional selection**

**Please select 6 items from the hot and cold list and one display :**

### Hot

Mini Crab Cakes with tomato apricot relish  
Bourbon Glazed Scallops wrapped in bacon  
Sesame Chicken Fingers with honey mustard  
Chicken Skewers with cognac barbeque sauce  
Mini Grilled Vegetable Sliders with boursin cheese  
Beef Wellington with béarnaise sauce  
Sausage En Croute with honey Dijon mustard  
Vegetable Spring Roll with plum sauce  
Chicken Pear and Brie in phyllo  
Mini Blue Cheese Burgers with home-made ketchup  
Spanakopita

### Cold

Mini Bouchee with curry crab salad  
Proscuitto and Melon herb laced  
Tomato, Basil and Asiago on a crostini  
Grilled Vegetable on a crostini  
Smoked Salmon and Cream Cheese on rye  
Pepper Encrusted Beef Tenderloin on gilled polenta  
Baby Red Potatoes filled with Dragon's breath cheese  
Duck Leg Confit with pepper and raisin jelly

**There are a wide range and variety of these morsels from which to consider. Listed are our favorites. Our market price is \$28.00 per dozen on all selected items.**

## Displays

### **International Cheese Display \$8.95 per person**

with fresh Fruits, Nuts, Crackers, and Flat Breads  
*Cheeses to include Brie, old Cheddar, Manchego, Dragon's Breath, Boursin, Gouda.*

### **Crudités \$7.95 per person**

*Fresh crisp seasonal vegetables, served with a southwest honey dip.*

### **Mediterranean \$9.95 per person**

Hummus, cucumber yogurt mint dip, grilled vegetables, olive tapanade, tabbouleh salad, and Kalamata olives.

*Served with pita triangles and feta cheese crostinis*

### **Antipasto \$9.95 per person**

*A lavish display of vine ripened Tomatoes with fresh Mozzarella Cheese and Basil, marinated Roasted Peppers, assorted Italian Meats and Cheeses, imported Olives and grilled Eggplant.*

*Accompanied with roasted Garlic Crostinis and Focaccia.*

### **Cheese Fondue Display \$9.95 per person**

Brie Cheese with Wild Mushrooms, White Wine, and Herbs. Served with crusty French Bread and Focaccia cubes.

### **Sliced Fruit and Berry Display \$8.95 per person**

*Seasonal Fresh Fruits and Berries, sliced and served with a Yogurt dressing*

### **Baked Brie en Croute \$9.95 per person**

*Double Cream French Brie, crusted with a Fruit flavored Chutney and sliced Almonds.*

*Baked in a flaky Puff Pastry.*

*Served with Grape clusters, dried Fruit, and sliced French Bread.*

### **Spanish Tapas Display \$10.95 per person**

*Artisan young Manchego Cheese, sliced Serrano Ham, Wine Soaked Figs, grilled Eggplant stuffed with Goat Cheese, marinated roasted Vegetables and spicy Manzanilla Olives.*

*Accompanied with Tomato rubbed Bread and grilled Olive Bread*

## **Kool Kids Menu**

**\$12.95 per person** (plus service charge and taxes)

Starter (choose one): Kids Crudités – carrots, celery, cucumber and dip, vegetable noodle soup

Entrée (choose one) – chicken fingers and fries, pasta with meatballs or chicken

## **Intermezzo**

**\$6.00 per person** (plus service charge and taxes)

Included in Platinum Package

Mint Cantaloupe  
Watermelon Tequila  
Champagne Sorbet  
Orange Tarragon  
Strawberry Rhubarb  
Coconut Lime

## **Dessert and Bar Stations**

**A great addition to any wedding!**

### **Chocolate Fountain Station**

*Our beautiful two – tier Chocolate Fountain with melted dark chocolate.*

*Accompanied with fresh seasonal berries, fruit, cookies and pound cake*

*\$9.95 per person*

*With a Culinarian \$150.00*

### **Viennese Sweet Station**

*An assortment of deluxe mini pastries, including opera, key lime, and tiramisu.*

*Accompanied by assorted pies, cakes and chocolate covered strawberries*

*\$8.95 per person*

### **Coffee Bar**

*Freshly brewed Java Blend Coffee and Fair Trade Coffee*

*Accompanied by white chocolate straws, freshly whipped cream, chocolate shavings, cinnamon sticks, swizzle sugar sticks, baileys Irish cream, kahlua and flavored syrups*

*\$15.00 per person*

### **Martini and Cosmopolitan Bar**

*An assortment of vodkas and gins to create your favorite and colorful drinks, including apple, chocolate, melon, orange, ect. All martinis are served in traditional glassware, with appropriate garnishes*

*\$15.00 per person*

### **Soup station**

*Choose Three: Lobster bisque, Italian wedding, minestrone, butternut squash, seafood chowder, potato leek and carrot ginger*

*Toppings: grated parmesan cheese, crème fraiche, cheddar cheese, pancetta cracklings and oyster crackers. Accompanied by herb parmesan bread sticks and crusty French bread*

*\$8.95 per person*

## Wine List

*Our wine list changes from year to year. Therefore, we will provide our most recent wine list to you at a minimum of 3 months from the wedding day if you would like something other than our house wine.*

In order that we have a sufficient supply of your preferred wine, please advise us of your wine order three weeks in advance.

## Beverage Services

**HOST BAR:** Suited to functions where an individual or organization is “hosting” or assuming the total cost of beverages served to all attendees. Host bar pricing is exclusive of applicable taxes and gratuities.

**CASH BAR:** Available for non-sponsored functions where attendees purchase individually their own refreshments. Cash bar for sales of less than \$300.00 per function are subject to a set-up/service charge of \$60.00 plus taxes. Prices do not apply in the Highland Sitting Room unless full house convention.

**BAR SET-UP:** Include for the above, premium scotch, gin, rum, vodka, domestic beer & house wine. Include mixes: orange, clamato, tomato juices, regular and diet soft drinks. Include bartender, glasses, ice & condiments.

### BAR PRICES

|                                        |                                        | <b>HOST</b> | <b>CASH</b>  |
|----------------------------------------|----------------------------------------|-------------|--------------|
| <b>Premium Liquor</b>                  | (1oz/28.4 ml)                          | \$5.20      | \$5.95 incl  |
| <b>Liquor</b>                          | (1oz/28.4ml)                           | \$4.30      | \$4.95 incl  |
| <b>Domestic Beer</b>                   | (per bottle)                           | \$4.30      | \$4.95 incl  |
| <b>Imported Beer</b>                   | (per bottle)                           | \$5.20      | \$5.95 incl  |
| <b>House Wine</b>                      | Domestic (6 oz)                        | \$4.30      | \$4.95 incl  |
|                                        | Imported (6 oz)                        | \$5.20      | \$5.95 incl  |
| <b>Liqueurs</b>                        | (1oz/28.4 ml)                          |             |              |
|                                        | Bailey’s, Kahlua, Sambucca             | \$5.20      | \$5.95 incl  |
|                                        | Cointreau, Drambuie                    | \$5.45      | \$6.25 incl  |
|                                        | Grand Marnier                          |             |              |
| <b>Cognac</b>                          | Courvoisier Cognac                     | \$5.65      | \$6.50 incl  |
|                                        | Remy Martin VSOP                       | \$6.04      | \$6.95 incl  |
| <b>Single Malt Scotch</b>              | Glenfiddich, Glenlivet                 | \$6.50      | \$7.50 incl  |
|                                        | Dalwhinnie, Talisker                   | \$9.25      | \$10.65 incl |
|                                        | Cragganmore                            |             |              |
| <b>Port</b>                            | Taylor Fladgate 1 <sup>st</sup> Estate | \$7.95      | \$9.25 incl  |
|                                        | Taylor Fladgate 10 yr                  | \$13.25     | \$15.25 incl |
| <b>Soft Drinks/Juices</b>              | (per bottle/can)                       | \$2.20      | \$2.50 incl  |
| <b>Punch (serves 50 people)</b>        | Fruit – non alcoholic                  | \$75        |              |
|                                        | Fruit & spirits                        | \$135       |              |
| <b>Hospitality Suite Requirements:</b> |                                        |             |              |
|                                        | Ice & glasses (per person)             |             | \$1.50       |

|                         |         |
|-------------------------|---------|
| Ice – Cooler            | \$5.00  |
| Mix – Juice (per litre) | \$5.00  |
| Soft Drinks (per litre) | \$3.50  |
| Bartender (per hour)    | \$15.00 |

### **Guidelines regarding food and beverage service:**

As your event will be held in a private function room, one menu for the entire group must be selected for the event. However, should any guest require a special menu or have allergies we would be more than happy to create a specific menu at no additional cost, provided advance notice is given.

Menus and wine selections must be confirmed within 30 days prior to your wedding day.

To maintain our exacting standards for Health and Safety at Keltic Lodge, all Food and Beverage to be consumed during your event (with the exception of wedding cakes) must be supplied and prepared by Keltic Lodge.

Last call for bar service in the function rooms is 12:30am with all entertainment and bar service ending at 1:00am and the function room vacant by 1:30am.

Keltic Lodge Resort and Spa's policy in regards to alcohol service is:

- Consumption for host bars will be charged on a per drink basis.
- All alcoholic beverages will be served in a professional manner at all times.
- Keltic Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated and under age persons. Your guest must be at least 19 years of age and have a picture ID to consume alcohol. We reserve the right to refuse alcohol service to any guests we feel has over indulged.
- If you anticipate attendance of guest under the age of 19 after 10pm, a list with their name, along with the name of the parents/guardian in attendance, must be provided to the bartender for the event.
- Due to liquor laws, all liquor must be provided by Keltic Lodge Resort and Spa. We are happy to customize or special order wines and spirits upon advanced notice to meet your particular requests.
- Homemade wine may not be offered to your guests as all product served must be purchased through the Nova Scotia Liquor Commission(NSLC).

## *Cake Service*

Our Pastry Chef can create an elegant cake on site, so you don't have to worry about transporting it up Smokey Mountain. Choose from 6 delicious flavours, buttercream or fondant icing, and bring any décor or flowers to accent the cake and we take care of it all. One last thing not to worry with. Prices range from \$110-\$780 depending on size and cake choice.

**Can you bring your own cake?** Absolutely, we will supply fridge space if required. Service of your wedding cake of \$2.50 per person will apply for the Chef to cut, plate, and decorate with coulis, whipped cream and fresh mint. Should you wish to self serve the cake, there would be a flat charge of \$75.00 to cut and tray the cake.

## *Late Night Reception Options*

### **The Dance**

Definitely the most popular way to keep the celebration going is a traditional dance. We supply the dance floor, the bar, you supply the music and you are all set. If you are looking for a DJ or a band, our wedding coordinator should be able to steer you in the right direction.

### **Big Backyard Party**

For whatever reason you have chosen Keltic Lodge Resort and Spa as your venue, here is a best to make your wedding location the most memorable and distinctive. Why not, when all the pomp and circumstance is done, let everyone let their hair down and have a backyard party complete with bonfire on the cliffs listening to the crashing waves in the background. We can hook you up with a guitar player or suggest in your invitations that guests bring their instruments and have a great time under the stars. Bring your s'more ingredients and we can supply a bar and the "wood". All we ask is that you are considerate to those in the surrounding area and keep the noise to a dull roar.

*Just remember, all shuts down at 1:00am and the function room must be vacated by 1:30am.*

## Wedding Enhancements

### Entertainment

We have our finger on the pulse of entertainment available in Cape Breton. Music is a corner stone of the Island and we can assist with music options for the ceremony and dinner. Options include vocalists, pianist, guitar, bagpipers, DJ services and live bands.

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) charges. SOCAN charges are based on room capacity authorized under the Hotel's Liquor License

On behalf of SOCAN, the Keltic Lodge is obligated to charge an entertainment fee when booking and payment is arranged through us, which is:

\$28.75 for any music without dancing or

\$57.55 for any music with dancing

This fee is submitted directly to SOCAN and is non-negotiable and not a hotel fee.

### Golf at Highland Links

Organize an outing for the men while the ladies enjoy the Spa. Unwind with a challenging game of golf at the Highland Links. The Cape Breton Highlands Links Golf Course is one of a kind. Conceived and constructed under the watchful eye of world-renowned designer Stanley Thompson, Highlands Links is a classic 18-hole, par 72 links course carved out of one of Canada's most pristine wildernesses, the Cape Breton Highlands National Park. Ask about special group pricing.

### Spa at Keltic

Our full service Spa can accommodate a wedding party of any size. We offer an on-site makeup artist, professional stylists, estheticians and therapist. Services range from pedicures, manicures, body wraps, facials and massages. For a full list of salon and spa services, go to [www.kelticlodge.ca](http://www.kelticlodge.ca). You can get a la carte offerings or perhaps our bridal package is what you are looking for.

#### **Bride to be Package**

**200 min/ \$207**

Revitalizing Eye treatment

Hand Relieving Treatment

Foot Relieving Treatment

Make up Application

Gala Hair Styling

Lip Color

## **On site Activities, Whale Watching, Kayaking and other local attractions**

Keltic Lodge is a haven for the golf, spa and outdoor enthusiasts. We have an on site outdoor pool for those to that would like to work on their tan and for the more active individuals, walking and hiking trails are a prominent part of the lodge property. Our experience concierge can help you plan an on site activity or an outing for your group of whale watching, sailing or other popular local excursion.

## **Gifts**

The Birch Tree Gift Shop can provide unique, exquisite gifts for your bridal party or family members to thank them for being part of your special day. Gift ideas include personalized golf apparel, spa packages or gift certificates. Or a carefully Nova Scotian handcrafted token of appreciation to give remember this beautiful destination.

## **Child care**

During or after dinner, let our recreation coordinator create a specific event for the children. Or let them relax by watching movies in the comfort of their private guestroom. Snack, TV/VCR and childcare services can be arranged through the hotel at an additional cost.

## **The day after Brunch**

If you would like to continue the festivities the day after the big event, a private brunch might be a great closing before you depart on your honeymoon and your guests head home. Our chef would be happy to create an original brunch menu for a minimal surcharge to our breakfast buffet that is already built into the room rates.

## *Accommodations and Reservations*

Keltic Lodge Resort & Spa has 105 accommodation units. These include our Main Lodge with thirty-two rooms and two Executive Suites.

**Main Lodge:** 32 guest rooms and 2 Executive Suites.

The Lodge Guest rooms have queen or 2 twin beds and all have fantastic views of Cape Smokey. Full of charm and history, the lodge is the hum of most of the resort activity.

The Executive Suites occupy the entire third floor of the Main Lodge with each having a double height sitting room with a balconied fourth floor window. Each suite has two bedrooms, one with a king bed and one with a queen. Each bedroom has a private bath with soaking tub. The sitting room has a dining area, fireplace, ½ bath, TV, CD player, mini fridge, telephone/fax and computer hook up. The views are outstanding looking north over Ingouish Island and south over the Highlands toward Cape Smokey.

**The Inn at Keltic:** 40 large guest rooms

Four rooms with king size beds and the balance with a double bed and single bed in each. Some are equipped with pull out couches for larger family needs. There are many rooms with panoramic views as well as bed configurations to best suit couples and families.

**Cottages:** 2 bedroom, 4 bedroom and executive cottages

Our ten cottages, of which five offer four bedrooms and five cottages offer two bedrooms have a common area with fireplace and soft seating with the rooms being individual hotel rooms each with their own private four piece bath. These units are pet friendly.

Our Executive Cottage has a private fenced yard, three bedrooms, full kitchen, living and dining areas. This cottage has a private deck with one of the most outstanding views in all of Cape Breton.

**Group Rates:**

**An initial block of a minimum of 15 rooms on the night of the wedding must be held for your guests at the rates listed on your contract.** Once your booking is confirmed, guests may begin to reserve by calling Keltic Lodge Resort and Spa at 1-800-565-0444 and informing us they would like to book a room within your wedding block.

Rooms are held until 60 days prior to the event, at which time any rooms remaining will be released into the general room inventory of the resort. Any of your guests still wishing to book within the 60-day window will receive the Wedding Rate, but availability will no longer be guaranteed.

Should you miss the breakfast, a credit or transfer is not applicable.

| <b>Rates are based on double occupancy; apply for cottage, inn and main lodge standard rooms. Includes breakfast for 2 adults as well as service gratuity for housekeeping and breakfast</b> | <b>15+-20 rooms</b> | <b>21-30 rooms</b> | <b>31+ rooms</b> |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|--------------------|------------------|
| <b>Shoulder Season – May, June and after Thanksgiving</b>                                                                                                                                    | <b>\$199</b>        | <b>\$189</b>       | <b>\$179</b>     |
| <b>Peak Season – July to Thanksgiving</b>                                                                                                                                                    | <b>\$219</b>        | <b>\$209</b>       | <b>\$199</b>     |

\*Rates are net, non-commissionable and quoted in Canadian funds

\*Rates are subject to applicable HST

\*Children under 12 stay for free when occupying same room as adults.

\*Additional adult in room is \$35 plus HST

**Check in 3pm**

**Check out 12 noon**

## Deposit & Prepayment

The Keltic Lodge will require a non-refundable advance deposit of **\$1000.00** to be returned with the signed contract to confirm the space request. A further deposit of **50%** of the anticipated food and beverage revenue is required **5 months** prior to your event and the balance is due **30 days** to your event. The Hotel will reimburse any balances to the client within one week after the event has taken place.

## Catering Policies

For your clarification, the following outlines our catering policies.

1. All prices are subject to change without notice; however, Keltic Lodge will guarantee prices sixty (60) days prior to the event. All food and beverage prices are subject to a 15% service charge and 13% HST.
2. For all meal functions, the Conference Services Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 noon, 3 days prior to the function date (excluding weekends and holidays). Should guarantee numbers not be received, the hotel reserves the right to charge for the original numbers quoted.
3. Menu selection(s) must be confirmed thirty (30) days prior to the function(s).
4. Keltic Lodge Resort & Spa will be the sole supplier of food and beverage items, with the exception of wedding cakes. The customer is to identify and hold harmless Keltic Lodge, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food and beverage for use of consumption by guests.
5. Hotel policy permits the service of alcoholic beverages from 11:00 a.m. until 1:00 a.m.
6. For host and cash bars, should consumption fall below \$200.00 per hour, per bar, a bartender fee of \$50.00 per hour, per bar (minimum 3 hours) will be applied unless otherwise stated in your contract.
7. The use of confetti, sparkles or glitter is prohibited.
8. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Orders be returned, signed to the Conference Services Office at least 14 days prior to the event.
9. Should the number of the guests attending the function differ greatly from the original contracted number, the hotel reserves the right to provide an alternative room best suited for the group's size.
10. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. Keltic Lodge is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Conference Services Department.

11. Keltic Lodge does not maintain storage space. Storage of goods shipped prior to the event is subject to prior arrangements and space availability. Keltic Lodge does not accept liability for any loss or damage to goods stored before, during or after the event.

## Wedding Contacts

### Wedding Planners / Decorators

Ruby Fougere

[rbyf@syd.eastlink.ca](mailto:rbyf@syd.eastlink.ca)

Home: (902) 564-0860

Cell: (902) 578-3143

Nancy Orkish

Decorator & Florist

Sydney – (902) 794-3464

Cell (902) 578-7788

Maureen Barrington

[maureenmike@eastlink.ca](mailto:maureenmike@eastlink.ca)

Sydney – (902) 270-2076

Cell: (902) 371-3602

“I Do” Special Events

Photography/Decorating

Sydney – (902) 862-8031

Kathleen MacEachern

Golden Dog Art Department

Halifax - (902) 499-1083

Teresita Doucet

[teresita.doucet@gmail.com](mailto:teresita.doucet@gmail.com)

### Photographers

Greg Ferens Photography

[www.gregferensphotography.com](http://www.gregferensphotography.com)

Ingonish: (902) 285-2128

Cell: (902) 285-4505

Abbass Studios

Sydney - (902) 564-8234

Warren Gordon

[www.gordonphoto.com](http://www.gordonphoto.com)

Sydney- (902) 564-5665

Ratchford Photographic

North Sydney - (902) 794-8880

Picturesque Photography

Sydney - (902) 562-6278

Morrison Powell

[www.picturesquephoto.com](http://www.picturesquephoto.com)

Cell: (902) 578-4029

Scott McIntyre

Sydney - (902) 371-2456

Brad Sampson, Photography & DJ

Port Hawkesbury – (902) 345-0670

[www.bradsampsonphotography.com](http://www.bradsampsonphotography.com)

Cell (902) 623-0955

Cory Jansen

Dartmouth - (902) 405-9602

Alex MacAuley  
[alex@amphoto.ca](mailto:alex@amphoto.ca)

Halifax – 1-877-327-0516

### **Florists**

Lotherington's Flowers & Gifts  
174 Ashby Road, Sydney

1-800-565-2114

Tuttle's Flowers  
306 Charlotte Street, Sydney

1-800-856-4935

MacKillops Flowers

Sydney – (902)-539-1214

Nancy Orkish,

Sydney – (902) 567-1433

Decorator and Florist

Cell (902) 578-7788

Trinity Ings

Sydney Mines – (902) 736-6625

Goodwin's Nurseries  
[trinityings\\_9@hotmail.com](mailto:trinityings_9@hotmail.com)

Toll Free – (866) 283-6717

### **Chair Covers**

Celebrations Event Planning

Sydney – (902) 539-6307

Finishing Touch Centre

Sydney – (902) 567-2777

MacFarlands & Creative Coverings  
[rhubbley@macfarlands.com](mailto:rhubbley@macfarlands.com)

Halifax – (902) 453-0110

### **Disc Jockey Services**

MacDonald DJ Services,  
Norman MacDonald  
[macdonaldsdj@hotmail.com](mailto:macdonaldsdj@hotmail.com)

Ingonish – (902)-285-2127  
Cell: (902) 285-4333

Johnson Music Services

Sydney - (902)-564-4250

D&D Music Factory

Sydney - (902)-567-0734

### **Musicians**

Patrick Taylor – piano

(902) 383- 2049

Jason Kempt – piano jasonkempt@eastlink .ca

Norm MacDonald- guitar (902) 285-4333

Cyril McPhee- guitar/ vocals (902) 535-2874

Michael Campbell- bagpipe (902) 567-6235 – Sydney  
Cell (902) 574-0344

Pat Melanson- bagpipe (877) 457-4737

Stephanie Hardy- vocals [hardystep@yahoo.ca](mailto:hardystep@yahoo.ca)

### **Justices of the Peace**

Sandra Usifer (902) 285-4266  
(902) 756-3104

Stan MacKinnon (902) 383-2760

Kathy Graham (902) 371-2518

Robert Costelo (902) 383-2177

### **Churches**

Saint Peter's Roman Catholic Church (902) 285-2217  
[saintpetersingonish@ns.sympatico.ca](mailto:saintpetersingonish@ns.sympatico.ca)

Saint John's Anglican Church (902) 285-2952

Ingonish United Church (902) 383-2059

### **Shuttle Service:**

James Powers (902) 285-2334  
His partner Joanne Dunphy (902) 285-2262

### **Church to Ceremony Rental Car**

Richard Connors (902) 383-2005  
Tartan Treasures Cell: (902) 285-4509

### **Kilt Rentals**

Mac MacIsaac St. Peter's - (902) 535-4000  
[Kilts@mackilts.com](mailto:Kilts@mackilts.com) Toll free: (866) 343-4000  
[www.mackilts.com](http://www.mackilts.com)

**Tent Rentals**

Big Top Tent Rentals

MacFarlands Tent Rentals

Commercial Tent Rentals & Sales Ltd.

Glace Bay- (902)- 842-1122

Halifax – 1-800-465-1088

Sussex, NB - 1-800-561-8368

**Gift Baskets**

Brookside Baskets

[www.brooksidebaskets.ca](http://www.brooksidebaskets.ca)

70 Amberwood Crescent

Sydney – (902) 567-0759

*Should you require information on additional services, please do not hesitate to contact us and we will do our utmost to assist you with your request.*