



DIGBY PINES
Golf Resort and Spa

www.digbypines.ca





Let Digby Pines Make Your Wedding Magical

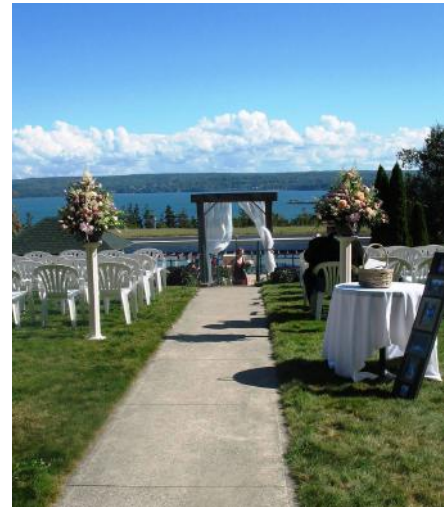
Experience a wonderful sense of anticipation as you drive up our tree-lined entrance and get the first glimpse at our Bay of Fundy resort. As you celebrate your love, you will be surrounded by history, to celebrate the most romantic and memorable occasion of your lives with those you hold dear. The Digby Pines combines the gracious living of an elegant past with modern comfort, service and convenience; providing a stunning venue for an unforgettable wedding day.

Age old hospitality with a reputation for delicious food and exceptional service, coupled with a truly unique location and attention to detail, you will have nothing to worry about except walking down the aisle.

The experience begins from the first moment you set foot inside the doors when making your wedding inquiry to the day you depart our historic resort as newlyweds. Your wedding plans will be executed with the same passion and enthusiasm that you have yourself. Come experience the Digby Pines "Magic"!

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THE WEDDING CEREMONY

It's the most cherished day of your life, or one to renew the partnership with the most precious person in your life. The location for your ceremony must be distinctive, just the like your love.

Site fee for Wedding Ceremony - \$500

The Site Fee includes set up of white patio chairs, small table skirted in white linen and a chair for signing of the marriage license, plus any other small tables needed as part of the ceremony, ie for candle lighting or sand ceremonies, & a PA system with floor mic if needed.

Back up location in one of our meeting rooms will be available, in case of inclement weather. A weather call will be made by the couple on the morning of the wedding. This will determine which venue is set up for the ceremony.

The Digby Pines provides that once in a lifetime experience. Imagine the perfect place for your wedding. A beautiful ceremony on our spacious lawn, overlooking the Annapolis Basin, or one of the nearby churches may be arranged.

WEDDING ARBORS

Two styles of wedding arbors are available for rental for your ceremony. We set up on wedding day in the chosen location; ready for you to decorate with your favourite flowers or leave natural with the nearby flower beds as the décor.

White wooden arch large enough for both of you to stand under. - \$100 Rustic Barn-Board Arbour - \$75



DIGBY PINES GOLF RESORT & SPA



Your Annapolis Wedding Package includes

Private banquet room for your reception and area for cocktail reception

White table linens and napkins (Floor Length can be rented for \$10 each)

White or green skirting for head table, cake, guest book and gift tables

Chef Selected Hors d'oeuvres during cocktail reception (3 pcs/pp)

One glass of sparkling wine or sparkling fruit juice to celebrate after the ceremony

Choose a delicious plated or buffet meal from our Annapolis Menu

A children's menu

Fabulous surroundings for wedding and family photos

An on-site coordinator and assistance with wedding day coordination

Advice available for all aspects of your wedding from guest rooms to fire works

A list of local suppliers

In addition, we are pleased to include for the Newlyweds

A suite or One Bedroom Cottage on your wedding night*

A bottle of sparkling wine in the Honeymoon Suite

One night stay in suite with dinner on your First Anniversary*

Complimentary hair and make-up for the bride, with booking of 5 services* at the Spa

*Based on availability

\$64.00 per person

Package based on a minimum of 75 guests
& Minimum 25 guest room nights
All prices subject to applicable service charge & taxes

All of our wedding banquet menus can be individually tailored to suit personal requirements, the specific tastes of the couple combined with our chef's advice on what is in season at the time of the wedding.



Annapolis Plated

Please choose one selection from each course

Appetizers, Entrees & Dessert

Gluten free options available

STARTER

Spring Mix Greens with Three House Dressings
 Caesar Salad with Garlic Croutons & Parmesan Cheese
 Artisan Greens with Grilled Peach, Julienne Vegetables,
 & Raspberry Vinaigrette Dressing
 Baby Spinach with, feta cheese, Mushrooms, Dried Cranberries,
 Sherry Lime Vinaigrette
 Chef's Daily Soup - ask for selection

ENTRÉES

Grilled Supreme of Chicken
 Forest mushroom bread pudding or Herb Mash, Tomato Provencal

Lemon Pepper Haddock, Yukon Gold Mash or Rice Pilaf
 Fried green onions, Mango Relish & white wine butter sauce

Mushroom Lasagna
 Mushrooms, Asparagus, Spinach, Raclette Cheese and Butternut
 Squash Puree

English Cut Roast Beef Au Jus
 Sautéed Onion & Mushroom served with Roasted Potatoes and
 Medley of Seasonal Vegetables

Traditional Roasted Turkey
 Mushroom Herb Dressing, Mashed Potatoes and Cardamom Glazed
 Carrots or Buttered Green Beans

Roasted Pork Tenderloin Caramelized Apples Sweet Potato Mash
 and Seasonal Vegetables

Vegan Options also available

DESSERT

Berry Shortcake with Fresh Whipped Cream
 Butter Pecan Tart with Cinnamon Brandy Sauce
 New York Style Cheesecake with Strawberry Compote
 Dark Chocolate Cake with Raspberry Filling
 Gluten Free options available

Annapolis Buffet

Basket of Dinner Rolls & Butter Patties

SALAD BAR

Potato Salad
 Creamy Coleslaw
 Mixed Greens with Assorted Dressings
 Pasta Salad with Broccoli, Cheddar and Southwest Ranch Dressing
 Curried Rice Salad with Dried Fruits, Apples, Peppers, Olive Oil
 and Cider Vinegar

HOT ITEMS

(Select Two)

Roast Chicken with Banana Pineapple Ginger Chutney
 Baked Haddock Stuffed with Rock Crab
 12 Hours Braised Grill - Smoked Beef Brisket with BBQ Sauce
 Sliced Roast Beef with Herb Jus with Wild Mushrooms
 Baked Salmon with Tropical Fruit Relish, Lemon Butter
 Roast Pork Loin with Apple Cranberry Compote
 Roast Turkey with Mushroom Stuffing
 Seafood Casserole with Salmon, Haddock, Scallops & Mussels
 Vegetarian Lasagna

ACCOMPANIED BY:

(Select One)

Baked, Roasted or Mashed Potato or Rice Pilaf
 Includes Medley of Fresh Seasonal Vegetables

DESSERT BUFFET

Pine's Pastry Team's Cakes, Pie, and Miniature Pastries
 Coffee & Tea



YOUR CHURCHILL WEDDING PACKAGE INCLUDES –

Private banquet room for your reception and area for cocktail reception

Floor length white linen and napkins

White draping for head table, cake, guest book and gift tables

Chef Selected Hors d'oeuvres during cocktail reception (3 pcs/pp)

One Glass of Sparkling Wine or sparkling fruit juice to celebrate after the ceremony

Choose a delicious plated or buffet meal from our Churchill Menu

Children's Menu or Churchill Menu ½ price for children 13 and under

Fabulous surroundings for wedding and family photos

On-site coordinator and assistance with wedding day coordination

Advice available for all aspects of your wedding from guest rooms to fire works

And list of local suppliers

Hand out your Wedding Agenda on check in to overnight guests

In addition, we are pleased to include for the Newlyweds...

A honeymoon suite with water view or One Bedroom Cottage for the night before and the Wedding Night *

A Bottle of sparkling wine in the Honeymoon Suite

Buffet Breakfast for Two the following morning

One night stay in suite with dinner and breakfast on your 1st Anniversary*

Complimentary Arbor for your Ceremony

Complimentary hair and make-up for the bride, with booking of 5 services* at the Spa

*Based on availability

\$76.00 per person

Package based on a minimum of 75 guests

& Minimum 25 guest room nights

All prices subject to applicable service charge & taxes

All of our wedding banquet menus can be individually tailored to suit personal requirements, the specific tastes of the couple combined with our chef's advice on what is in season at the time of the wedding

CHURCHILL PACKAGE DINNER MENUS

Custom-designed menus can also be arranged as part of the package

Churchill Plated

Please choose one selection from each course
Appetizers, Entrees & Dessert

APPETIZERS

Spring Mix Greens Salad with Honey Citrus Vinaigrette
Fresh Asparagus, Tomato, Prosciutto and Bocconcini with Basil
Dressing
Spiced Caramelized Parsnip and Sweet Potato Soup
Fundy Smoked Haddock & Bacon Chowder
Shrimp Cocktail with Lime Ginger Watermelon, Arugula and Feta
Cheese

ENTRÉES

Bacon Wrapped Digby Scallops & Smoked Cod Cake
With Basmati Rice, Buttered Asparagus, Grilled Pineapple Relish
and Butter Sauce

Grilled Beef Striploin with Roasted Red Bliss Potato, Mixed
Vegetables, Grilled Red Onion Tomato Relish and Brandy Laced
Peppercorn Sauce

Oka & Smoked Meat Cheese Stuffed Chicken Breast with Prairie
Grain Potato Cake, Grilled Vegetable Ratatouille & Port Sauce

Pan Fried Atlantic Salmon with Maple Glazed Sweet Potato,
Cardamom Glazed Carrots & Apple Butter Sauce

Pan Seared Digby Scallops with Yukon Gold Hash Browns, Carrot
Tarragon Mash & Buttered Green Beans

Roasted Prime Rib of Beef with Sun-Dried Tomato Demi-Glace,
Double Baked Potato & Fresh Vegetable Medley

Seared Peppered Halibut with Candied Pecan and Leek Potato
Cake, Cardamom Glazed Carrots, Jam/Lemon Butter & Tarragon
Oil

Mushroom Lasagna with Mushrooms, Asparagus, Spinach,
Raclette Cheese, Butternut Squash Puree

DESSERT

Belgian Triple Chocolate Torte with Mocha Crème Anglaise
New York Style Cheesecake with Berry Compote
Carrot Cake with Cream Cheese Icing and Cinnamon Apple
Compote

Three Berry Shortcake with Fresh Whipped Cream
White, Milk & Dark Chocolate Mousse with Praline Crunch
Coffee and Tea

Churchill Buffett

Basket of Dinner Rolls & Butter Patties

SALAD BAR

Artisan Mixed Greens with Maple Cranberry Vinaigrette OR Caesar
Salad with Garlic Croutons
Summer Bean Salad with Fennel Dressing
Curried Rice Salad with Dried Fruits, Apples, Peppers, Olive Oil and
Cider Vinegar
Red Potato with Grainy Mustard, Grilled Onion, Artichokes and Mayo
House Made Coleslaw
Pasta Salad with Broccoli, Cheddar and Southwest Ranch

Garden Crudités and dip
Selection of Cold Cuts and Smoke Salmon with
Condiments
Olives, Gherkins and Pickled Vegetables

HOT ITEMS

(Select Three)

Roast Chicken with Banana Pineapple Ginger Chutney
Baked Haddock Stuffed with Rock Crab
12 Hours Braised Grill - Smoked Beef Brisket with BBQ Sauce
Sliced Roast Beef with Herb Jus with Wild Mushrooms
Baked Salmon with Tropical Fruit Relish, Lemon Butter
Roast Pork Loin with Apple Cranberry Compote
Roast Turkey with Mushroom Stuffing
Seafood Casserole with Salmon, Haddock, Scallops & Mussels
Vegetarian Lasagna

ACCOMPANIED BY:

(Select One)

Baked, Roasted or Mashed Potato or Rice Pilaf
Includes Fresh Seasonal Mixed Vegetables

DESSERT BUFFET

Pine's Pastry Team's Cakes, Tarts, Mousses, Pies
And Miniature pastries
Coffee & Tea

*Includes Gluten & Dairy Free Option *



CHURCHILL STROLLING BUFFET

75 - 100 Guests

Salad Bar & 'Antipasto' Station

Basket of Dinner Rolls & Butter Patties

Asian Noodle Salad, Greek Salad, Cucumber & Dill
Good Oil Potato Salad, Marinated Tomato & Pesto

Mixed Greens with Baby Spinach & Maple Cranberry

Dressing Tomato & Bocconcini Platter with Pesto

Crisp Array of Fresh Vegetables with (2) Dips

Mirror with Cold Cuts, Marinated Olives, Mustards, Mayo &
Tasty Pickles Toasted Spiced Pita Wedges

Cold Poached Salmon, Solomon Gundy, Smoked Mackerel
& Local Smoked Salmon Shaved Red Onion, Caper Mayo

Imported & Domestic Cheese Selection Accompanied by
Fresh Fruit & Gourmet Crackers

Roast Carving Station

Chef attended

Select One:

Boneless Turkey Breast and Leg with Apple Cranberry
Stuffing Summer Savory Gravy

OR

Apricot, Cherry and Pine Nut Stuffed Pork Loin Maple
bourbon Laced Pan Juices

OR

Slow Roasted Sirloin of Beef with Rosemary Jus Roasted
Yukon and Sweet Potatoes Fresh Seasonal Vegetables

Seafood Action Station

Chef attended and Pan Fried

Select Two:

Salmon Coulubiatic Stuffed with Mushroom, Leek, Hard
Boiled Egg and Dill

OR

Digby Scallops with Pineapple Cocktail Sauce

OR

Tiger Shrimp with Roasted Garlic Lemon Mayo

OR

Deep Fried Panko Crusted Haddock Bits with House
Tartar Sauce Curried Apple Rice, House Made Coleslaw
Buttered Snow Peas

Pasta Station

Served with Garlic Bread

Buttered Penne & Fusilli Noodles(gluten free options
available)

Ground Beef, Grill Smoked Chicken, Tofu, Baby
Shrimp, Bacon, Fennel Sausage

Tomatoes, Onions, Mushrooms, Green Onions,
Peppers, Zucchini

Tomato Sauce, Alfredo Sauce and Olive Oil

Dessert Buffet

Pinès Pastry Team's Cakes, Tarts, Mousses, Pies And
Miniature pastries

Includes Gluten Free Option Coffee & Tea

\$ 6.00 per person surcharge to Churchill Package



MAGICAL MID WEEK WEDDINGS... PLAN A MID-WEEK WEDDING AND SAVE...



If your dream wedding is about making a promise and celebrating with friends and family in a beautiful setting, Digby Pines is the perfect venue.

Our new midweek wedding package (Mondays to Thursdays) is an ideal opportunity to take advantage of some savings. A mid-week wedding will capture every item and detail that you need to make your day magical.

Annapolis wedding Package - \$56 per person, Minimum 70 people

Churchill Wedding Package - \$68 per person, Minimum 70 people

“Basic” Wedding Package - \$45 per person. Minimum 70 people.

The ‘Basic” includes ~ a private reception room, standard white linens, three-course plated dinner featuring a Starter course of Green Salad or Chef’s Soup du Jour; One Entrée of Chicken, Turkey, Roast Beef, Pork or Haddock with Herb Mash or Rice, Vegetable Medley and Dessert. Upgrades are extra.

LETS' ELOPE!

There may be a new trend in weddings: couples who elope, then celebrate with a reception-like party afterward, or you may want to celebrate your love in a private setting. Is an elopement in your plans?

If so, let the Digby Pines assist you with your plans; whether you elope with your closest family and friends, or just the two of you (we provide the witnesses for the ceremony) enjoy a simple ceremony with Justice of Peace in a private setting, dinner for two in Churchill's, one night's accommodation in a beautiful room in the hotel. Enjoy the stay as our guests. Cuddle up and enjoy the private setting to relax and connect with the one you love.

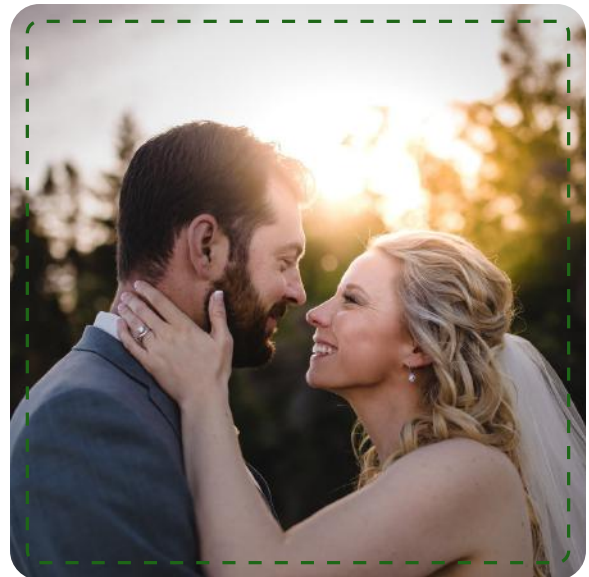
Package includes:

- Ceremony for up to 10 guests
- Justice of the Peace to "make it official"
- Two witnesses if needed
- Three Course Dinner for Two
- Bottle of Sparkling Wine
- Night's accommodation in standard room
- Breakfast for two ~ Buffet in Churchill's or Enjoy Breakfast in your room
- An on-site coordinator and assistance with wedding day coordination
- Package Starting at \$700

Customize your Package with flowers, photographer, music, picnic for two or upgrade to honeymoon suite or cottage, and add additional nights, meals and accommodations.

RENEW YOUR VOWS... " I DO" TAKE TWO

Renewing your Vows is a beautiful way to celebrate your marriage. Whether it be 5, 10, 25, 50 or 60 years together, and you want your loved one to know you'd do it all over again in heartbeat, or just to reaffirm your commitment to each other, from just the two of you to including family and friends the Digby Pines is the perfect venue. Let's us customize a package that works for you.



THE DAY BEFORE...

Start your wedding celebrations by enjoying all the resort and area has to offer.

Take in a challenging round of golf on our 18-hole championship golf course, gather the girls for a Spa day, visit a local winery, enjoy a picnic at the Look Off or Point Prim Lighthouse, or simply enjoy a leisurely stroll or relax by pool.



THE NIGHT BEFORE...

Why not enjoy a rehearsal meal with your closest family & friends on the eve of the biggest day of your life.

THE MORNING OF...

Imagine waking up, excited that after so much planning that the day has finally arrived! A delicious breakfast with family and friends in Churchill's, after which, you get ready for your wedding ceremony in the comfort of your suite.

THE DAY AFTER...

Extend your celebrations by another day, starting with your first breakfast as newlyweds with all your family and friends before they depart. Unwind with a couple's massage at the spa followed by a romantic dinner as you reflect on memories of your wedding day.



RECEPTION ENHANCEMENTS

Enhance your cocktail hour
Add to your guests' tables during the dance
Perfect for a late-night buffet

Peanuts (500g Bag) \$ 7.00

Potato Chips (170g Bag) \$ 4.25

Pretzels – Bag \$ 4.00

Party Mix – Bag \$ 5.75

Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket) \$ 8.00

Atlantic Smoked Salmon with Cream Cheese, Lemon, Capers Buds &
Onion Shavings – per lb. (Serves 12-15 Guests) \$80.00

Canadian Cheese Board, including
Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses
Assorted Crackers & Bread- Chunks or finger pieces \$5.95/person

Cocktail Sandwiches with assorted fillings \$5.95/person

Deluxe Tray of Delicious Cold Cuts
Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham
Charcuterie (deli meats), Condiments, Crackers & House made Breads \$6.00/person

Crisp Crudité - Vegetable Platter with Dips \$4.00/person

Grilled Vegetable Platter with Hummus & Pita Bread \$4.00/person

Hummus in Oil with Pita Chips \$3.25/person

Refreshing Selection of Sun Ripened Mini Fruit Kebobs \$3.50/each

Chocolate Fountain with Fresh Fruit including Strawberries,
Marshmallows, Krispie Squares, (min 20) \$6.00/person

LATE NIGHT WEDDING SNACKS

Chicken Wings -Hot, Mild or Spicy Dipping Sauce \$16.00/dozen

Mini Grilled Cheese with BBQ Ketchup \$9/person

Poutine Bar – Fries, Gravy & Toppings – Cheese Curds, Green Onions, Bacon Bits \$6.50/person

Pulled Pork Sliders with Caramelized Onions and TexMex Cheese \$8.00/Person

Beef Pattie Slider, with Blue Cheese, Mayo, Caramelized Onions, Mushrooms & Condiments \$8.00 /person

Vegetable, Thai Chicken Spring Rolls, BBQ Pork Balls with Plum Sauce \$18.00/dozen

Mash Potato Bar \$10/ person

Toppings: Sour Cream, Gravy, Caramelized Onions, Sautéed Mushrooms, Cheese, Green Onions and Bacon
Bits

Pizza Party - 16" House Made Pizza \$18.00 each

Pepperoni & Cheese

Vegetarian Pesto, Grilled Vegetables, Olives & Feta

Sundried Tomatoes, Mushrooms and Goat Cheese

Ham & Cheese, Tomato, Onions or Peppers

Add 12 Garlic Fingers & dipping sauce \$7.00 each

BUTLER STYLE HORS D'OEUVRES

Minimum order of three dozen per type

COLD

Garlic Crostini with Brie and Tomato-Cucumber-Mint
Relish
Sundried Tomato and Almond Pesto on Toast
Porcini Mushroom Crostini
Spinach and Salmon Pate with Candied Red onion

\$26.00 per dozen

Prosciutto Wrapped Asparagus with Lemon and Roasted
Garlic Aioli
Smoked Salmon Tostadas with Avocado and Lime
Cilantro Cream
Pear and Hazelnut Crostini
Prosciutto, Peach and Blue Cheese Crostini
Pancetta cheese Balls with Pecans and Dates
Smoked Salmon and Caper on toast

\$29.00 per dozen

Basmati Cakes with Curried Crab
Lobster Vol-au-Vent with American Sauce
Vietnamese-Style Spring Rolls with Soya Lime Dipping
Sauce
Vol-au-Vent with Shrimp and Cream Cheese
Blue Cheese Mousse with Walnuts and Pears

\$36.00 per dozen

HOT

Mini Cheese and Bacon Quiche
Mini Potatoes Stuffed with Sausage and Jack
cheese
Pastry Wrapped Green Olives
Spanakopita Tartlets
Caramelized Onion and Bacon Pizzetas
Wild Mushroom Risotto Bites

\$26.00 per dozen

Parsnip and Mushroom on Puff Pastry Tart
Chicken Satay with Peanut Sauce
Braised Short Rib on Puff Pastry Tart
Brie and Peach Tartlets
Croquettes with Ham and Gruyere cheese

\$29.00 per dozen

Baked Digby Scallops wrapped in Bacon
Beef Tenderloin Satay with Black Bean Mayo
Barbecued Pulled Pork Profiteroles
Lamb and Feta Sliders on Mini Pitas
Warm Parmesan Profiteroles with Alfredo Dip
Lobster Croquettes with Tarragon Mayo

\$36.00 per dozen

Chef's Choice of Hot and Cold Hors D'oeuvres

Based on 5 pc per person - \$12.50 per person

Based on 8 pc per person - \$17.00 per person

All of our wedding banquet menus can be individually tailored to suit personal requirements, the specific tastes of the couple combined with our chef's advice on what is in season at the time of the wedding

All prices subject to applicable service charge & tax, subject to change.

CELEBRATION BEVERAGES

Bar Service

We offer a variety of types of bars including Cash, Host, Ticketed, Wine and Beer, Standard and Premium Bar. To help you celebrate we will provide a signature drink –that’s a newlywed drink for a special price! The signature drink is a unique mixed drink that goes with your wedding theme, colours or something that you both like. You can even name the drink! This drink does not include beer, wine, or straight shots.

Private bar set up includes a bar person, familiar brands of Gin, Rum, Rye, Scotch, Vodka, Domestic Beer, House Wine, juice and soft drink mixes and condiments. The set up and services of a bar person are complimentary if sales meet or exceed \$400.00 net per function. If sales are less than \$400.00, a \$80.00 plus tax set up fee for 3 hours will be charged. \$20 /hour for each additional hour will be applied to cover labour and service costs.

| | |
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| Liquor/Refreshments | Bar Prices |
| Familiar Brands (1 oz.) | \$5.22 |
| Domestic House Wine | \$6.43/glass |
| Imported House Wine | \$7.48/glass |
| Domestic Beer | \$4.83 |
| Imported Beer | \$5.69 |
| Liqueurs (1 oz.) | \$7 & Up |
| Champagne Cocktails. | \$7 & Up |
| Coffee/tea | \$3.00 |
| Assorted Soft Drinks (gun or individual) | \$3.00 |
| Assorted Juices | \$3.00 |
| Assorted Non-alcoholic drinks | \$4.50 and up |



All host bars are subject to 16% service charge. Cash Bar gratuities are at the discretion of the guest. All Prices subject to 15% HST.

Punches

Non –alcoholic Punch

Tropical Fruit Punch or Cranberry Splash

\$ 45 serves 20 – 30 people

\$ 90 serves 45- 55 people

\$145 serves 75 –85 people

\$180 serves 100-120 people

Punch with Alcohol

With Wine, Rum, or Vodka

Mimosa Punch with Sparkling Wine, Orange Juice and Sliced Fruits

Caribbean Punch with Rum, Tropical Fruit Juices, and Sliced Fruits

Cranberry Punch with Pineapple, Cranberry and Vodka

\$ 85 serves 20 – 30 people

WINE

If you're a wine lover and are hoping to incorporate your passion for the vine into your big day there are plenty of creative options to do just that!

Whether it is a toast to the bride, wine service with dinner, or a glass of champagne while photos are being taken, glasses of bubbly at the cocktail hours, the resort has a full range of wines for your selection, by the glass or by the bottle.

Add a glass of our house wine to your dinner menu or choose from the selection of wine by the bottle on our menu. Canadian and Imported Fine Wines are available. If you prefer local wines, there are an ever-growing number of N.S. wineries from which to choose.

Wine Orders

In order that we have a sufficient supply of your favourite wine or champagne for your reception or dinner, please advise us of your preferences four weeks in advance. Local and Import House and our Wine menus can be made available for your selection. We would be pleased to assist with wine selection to pair with your menu and budget.

Offer your guest's choice of Red or White wine. Our wait staff will serve each guest or you may choose to have us place bottles on each table.



Celebration Toasts

Your wedding package includes one glass of sparkling wine or juice per guest to be served after the ceremony at the cocktail reception. Additional bottles of bubbly can be ordered for cocktail reception or for toasting at the wedding reception.

Bar prices are subject to change and will be confirmed no later than 60 days prior to the event

REHEARSAL DINNER



This will probably be the last time you face your rehearsal guests as single individuals. Let them know that you appreciate their love and support.

Get together for a BBQ on the Terrace or the backyard of our hospitality house, dinner in Churchill's Restaurant, or at the 19th Hole. Several options are available from pizza & salad delivered to your cottage, a sit-down organized dinner or buffet, to wings, nachos and beer.

Our Executive Hospitality Cottage can be rented if you are thinking BBQ. This cottage is a 3 bedroom house with full kitchen, dining room, living room, and fenced in backyard with patio area. Let us provide the meal while you entertain, or we can supply salads, desserts and set up while you prepare your own BBQ. Ask our Conference Services and Events Manager for more details.



GENERAL INFORMATION

Guest Room Accommodations & Reservations

The Resort offers 147 guestrooms, comprised of 30 one, two and three bedroom cottages, a large Executive Housekeeping/Hospitality cottage, 79 Standard Rooms (limited rooms with 2 beds), 3 Signature Suites with Jacuzzi baths, 3 Junior Suites with sea views (one with joining bedroom). All guest rooms are climate controlled and offer personal amenities, hair dryers, cable TV, coffee maker, iron /ironing board, clock radio and direct dial telephones with voice mail. A fully accessible guestroom is available for those with special needs. Each cottage has a veranda, cozy living room with fireplace, TVs and mini refrigerator.

A block of guestrooms may be contracted for your event. The cutoff date for holding rooms for reservations will be 60 days prior to the day of arrival. All reservations are required to be guaranteed by or major credit card or one night's deposit.

Menus

Our Food & Beverage Department requires information of all event details at least four (4) weeks prior to your function.

Bar Service & Beverages

The resort as per the rules and regulations of the N.S. Provincial Liquor Laws must provide all alcoholic beverages served in our function rooms. Our License permits service between 11:00 am and 1:00 AM.

Chair Cover Rental

Chair covers add a touch of elegance to your reception room décor. White covers can be rented through the resort for \$4.00 +HST per chair which includes our installation or \$3.00 +HST per chair if you provide the installation and removal



Dance/Music

You are welcome to provide your own entertainment, live band, or DJ or we can assist with these arrangements. As a courtesy to other resort guests, the music must stop at 1:00 a.m. in Digby Hall, 11:00 p.m. in the Main Resort. On behalf of SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re-Sound we are also obligated to charge an Entertainment Fees which is submitted directly to SOCAN and Re-Sound.

Reception/Banquet Room

Digby Hall is the location for all wedding receptions of 50 or more guests. Located on the upper level in the Digby Hall Conference Centre, across from the hotel, this 3,850 sq. ft. banquet room has hosted many beautiful weddings. A separate stage at the front of the room is a perfect spot for a DJ or a dance band. Long windows on both sides of the room, allows afternoon or early evening light. The warm ambience of Digby Hall with its original wooden ceiling and windows will provide the perfect venue for your reception and as you dance the night away .



Liability & Noise Disturbance

Digby Pines Golf Resort & Spa reserves the right to inspect and control all rooms. The couple is responsible for all guests attending their function, including the supervision of children and/or minors that may be attending.

Private Function Equipment

We can provide basic equipment, such as podiums, microphones, coat racks, digital projectors/screen and standard A/V equipment at minimal costs. This can be booked with Conference Services 30 days prior to event.



Payment Policy

A minimum \$1000 non-refundable deposit is required at the time of booking. Additional deposits are required depending on the size of the event and number of guestrooms. Interim deposits will also be accepted. Final payment is due before the day of event.

Bookings and Room Blocks

Private parties and wedding receptions are usually not contracted more than 3 months from the date, without a minimum number of guestrooms being guaranteed. The traditions of the Digby Pines are honoured in the décor of our 147 guestrooms. Each one offering gracious style, character combined with all the modern comforts and service.

A Honeymoon Suite is offered to the Newlyweds on the night of their wedding with the wedding package. Please contact our Conference Services & Catering office for available dates and information.

Photography

The resort has many beautiful spots to record your wedding day memories. From the vine covered walls, the Bay of Fundy backdrop to the oversized chess board, there are several from which to choose.

Smoking Policy

We are pleased to offer a “smoke free” environment at the Resort; however, outside areas close the buildings & decks of cottages have been designated for those who wish to smoke.

Vendor List - List of local suppliers and vendors who have provided services for weddings is available

Wedding Cakes

Wedding Cakes can be ordered from Digby Pines and will be prepared by our skilled team of Pastry Chefs. Wedding cakes may be brought in the by the Bride and Groom. They will be subject to plating charge to have Resort staff available to plate and present the cake to guests, or a cutting charge to slice cake and place on tray.

FREQUENTLY ASKED QUESTIONS (FAQS)



Do I have to select one of the resort's wedding packages?

The wedding package may not be the best choice for everyone. You may also choose a la carte from menus and options outside the wedding package. These options are available to those who do not have the 75 minimum guest requirement for the package, as well as those with a larger party. Should you wish to choose the a la carte option, our Conference Service Manager would be pleased to discuss pricing with you.

Can I supply my own bar and food for my wedding?

All food and beverages, with the exception of your wedding cake, for which there is a small service fee, has to be provided by the resort. Wines may be brought in for your wedding. All wine must be unopened and purchased through licensed outlet. A corkage fee of \$30.00 per bottle will be applied for service and handling. Home-made wines are not permitted.

How late can my reception go?

As courtesy to other resort guests and nearby cottages, music must be turned off by 1 am. The bar in accordance with the Resort's liquor license will shut down at 1 am.

Do I have to choose or provide you with plated entrée numbers ahead of time?

Yes, after you have selected the entrees that you will be offering to your guest. We suggest you add this option to your reply cards so that your guests may advise their choice. These numbers can be relayed with your final numbers to the resort.

Do I need to identify what my guests will be having with dinner?

We will ask you to indicate on your name cards if a guest is having a special meal (vegetarian, special diet) or their selection if a choice has been offered to them.

When can we get in to decorate?

Depending on the location of your ceremony or reception and the resort's occupancy at that time, we typically like to be set up 3 hours prior to the ceremony, and the morning of the reception. However, if the banquet room is not in use the day before the reception, we will start your set up and provide access to the room. Your Conference Services Manager will be able to advise availability a couple weeks prior to your date.

Does the Digby Pines provide decorations?

Other than what is committed in the wedding package, if chosen, all decorations are the responsibility of the party contracting the space. All decorations are subject to approval of the management of the Digby Pines Golf Resort and Spa. An appropriate time for decorating maybe coordinated with Conference Services Manager.

Confetti of any kind may not be thrown on the premises, no open flame candles and the burning of sparklers is not permitted indoors.

Staging will be required, should you wish to decorate the centre ceiling of our Digby Hall Reception room. A set up and removal charge will apply.

Can you provide me contact information on photographers, florists, decorator, DJs, Justice of the Peace?

Yes, we have a preferred suppliers list to assist you with choosing vendors and suppliers.

Are there any additional costs that I need to know?

Our current Harmonized Sales Tax is 15% and a service charge of 16% applies to all food and beverages. We're also obligated to collect an entertainment/music fees to be submitted to SOCAN & Re-Sound for playing of music during the event.



Let the Digby Pines work their magic...

Turn your wedding day into the event you've always dreamed of...

And one that you, your family and friends will never forget



DIGBY PINES
Golf Resort and Spa

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