



At the Digby Pines we celebrate life, love, family and friends with excellent food, fine wine and beautiful surroundings to uplift your soul. We combine attention to detail, passion and a liberal sprinkling of Pines magic to ensure that your special day will be unforgettable!

Imagine celebrating your wedding in a hotel famous for its classic manner. Built in 1929, the Digby Pines is tucked into a hillside overlooking the ever-changing Annapolis Basin; an area close to the Town of Digby. An abundance of flower gardens, spacious lawns and woodland trails add to the charm of this summer resort. Your guests will appreciate the quiet intimate surroundings and cozy welcoming atmosphere. If unique is what you envision, come to where we have an instinct for the exceptional. Premium comfort and let us take care of the details. Enter a world of sophistication, romance and simplicity.... Be swept away by the ambiance and bask in a place where small touches have a big impact!

Let the Digby Pines turn your wedding day into the event you have always dreamed of...



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

***Digby Pines Golf Resort and Spa
2011 Wedding Package Includes:***

Private banquet room for your reception

White table linens and napkins

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

2 votive candles on each table with white tea lights

Citrus Non-alcoholic punch & Hors d'oeuvres during cocktail reception (3 pcs/pp)

One Glass of Sparkling Wine (or Mineral Water) for Toasting

Delicious tastefully prepared Menu ~ Annapolis, Churchill or Signature Selections

Children's Menu

Use of the property for photographs

Personal on-site coordinator to assist with your wedding needs

Hand out your Wedding Agenda on check in for overnight guests

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

Complimentary Suite or 1 Bedroom Cottage on your Wedding Night

Complimentary one night stay in suite with dinner on your First Anniversary*

Wedding Packages:

Annapolis Package - \$49.75 per person

Churchill Package - \$57.50 per person

Signature Package - \$65.00 per person

*Package based on a minimum of 75 guests
& Minimum 25 guest room nights*

**Based on availability*

All prices subject to applicable service charge & taxes

Your Rehearsal Dinner

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

Since the rehearsal is usually the responsibility of the groom and his family, we would be happy to offer assistance to all you grooms who want to take the ball and run with it for this event. We all know how much the bride already has on her plate.

*Let us Prepare a Delicious BBQ meal for you.
Served outside on The Terrace, Churchill's Restaurant or in a private function room.*



Homemade Dinner Rolls and Breads with Creamery Butter

Salads

Down Home Potato Salad
Penne Noodles with Sundried Tomatoes and Feta Cheese
Tossed Greens with Three Dressings or Caesar Salad
House Made Tangy Coleslaw

From the Barbecue

Hot Dogs, Hamburgers, Italian Sausages
Marinated Chicken Breasts, Housemade Vegetarian Falafel Burgers (*on request*)

Condiments

Sliced Cheddar, Tomatoes, Dill Pickles, Red Onions, Fried Onions
Mustard, Ketchup, BBQ Sauce, Hot Mustard and Relish

Dessert Buffet

Featuring Cheese Cake, Pies, Tarts, Squares and Mini Pastries

Coffee and Tea

\$27.00 Per Person

ENHANCE YOUR BARBECUE

6 oz. Alberta Beef Strip Loin Add \$9.00 Per Person
5 oz. Atlantic Salmon Add \$6.00 Per Person
5 oz. Marinated Nova Scotia Pork Chops Add \$6.00 Per Person
Upgrade includes Hot Grilled Vegetables, Herb Roasted Potatoes
And Corn on the Cob

A Barbeque, not quite what you are looking for....
Ask about our chef's custom and "take-out" menus for your rehearsal dinner

*Minimum 12 for plated and 25 for buffet style
Vegetarian menu designed on individual basis to diet
All prices subject to applicable service charge & tax*

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 you and that special person in your life.



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.

Site fee for Wedding Ceremony* - \$250.00

** A back up inside location in one of our meeting rooms will be available in case of inclement weather. A weather call by bride and groom on the morning of the wedding, will determine which venue is set up for the ceremony.*

Includes set up of white patio chairs, small table skirted in white linen and a chair for signing of the marriage license, 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.



Wedding Package Dinner Selections.... *The Digby Pines prides itself on culinary creativity, and offers an extensive array of menus to choose from. Or, we can completely custom-design a menu for you, along with your choice of beverages.*

The Annapolis Package

Plated Dinner

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

APPETIZERS

Cream of Wild Mushroom

Seasonal Garden Greens with House Vinaigrette

Caesar Salad with House made Garlic Croutons

ENTRÉES

Traditional Turkey Dinner with Mushroom Herb Dressing,
Mashed Potatoes and Cardamom Glazed Carrots

Supreme of Chicken with Herb Sauce, Caramelized Apples,
Mashed Potato or 7 Grain Rice, and Seasonal Vegetables

Roast Beef Dinner au Jus with Sautéed Onion & Mushrooms,
Served with Roasted Herb Potatoes and Seasonal Vegetables

Pan Fried Filet of Salmon with Lemon Beurre Blanc
Tropical Fruit Relish, Rice Pilaff and Seasonal Vegetables

DESSERT

Traditional Strawberry Shortcake with Fresh Whipped Cream

Spiced Carrot Cake with Cream Cheese Icing

New York Style Cheesecake with Raspberry Coulis

Vegetarian menu designed on individual basis to diet

All prices subject to applicable service charge & tax

The Annapolis Package

Buffet Dinner

Basket of Dinner Rolls & Butter Patties

Salad Bar Featuring

Asian Noodle
Caesar Salad
Good Ol' Potato Salad
Greek and Feta
House Made Coleslaw
Marinated Tomato and Pesto
Pasta Salad with Ham and Cheddar

Crisp array of fresh garden Vegetables presented with (2) Dips
Olives, Gherkins and Pickled Vegetables

Hot Items

(Select Two)

Baked Sole Stuffed with Crab	Sliced Roast Beef with Herb Jus
Grilled Shark Teriyaki Style	Grilled Beef Brochettes in BBQ Sauce
Pan Fried Haddock	BBQ Montreal Smoked Meat
Baked Salmon with Mango Relish	Roast Chicken with Grilled Pineapple
Roast Pork Loin with Apple Compote	Roast Turkey with Mushroom Stuffing

Accompanied by

Select One of the following:

Baked, Roasted or Mashed Potato or Rice Pilaf

Includes Fresh Mixed Vegetables

Dessert Buffet

Prepared by the Pine's Pastry Team
Cakes, Pies, Tarts, Mousse, and Miniature Pastries

Coffee & Tea Service

All prices subject to applicable service charge & tax

The Churchill Package

Plated Dinner

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

APPETIZERS

Acadian Seafood Chowder

Seasonal Garden Greens with House Vinaigrette

Fresh Asparagus, Tomato, Proscuitto and Bocconcini with Basil Dressing

Roasted Vegetable and Tomato Turnover on Yellow Pepper Coulis

ENTRÉES

Goat Cheese Stuffed Free Range Chicken Breast
With Caramelized Onion Polenta Cake, Fresh Sage, Honey and Port Sauce

BBQ Salmon with Grilled Scallops with Garlic Mash,
Buttered Green Beans and Red Pepper Tomato Coulis

Bacon Wrapped Digby Scallops and Long Island Fish Cakes
With Grilled Pineapple Relish and Butter Sauce

Roast Prime Rib of Beef au Jus with Double Baked Potato
And Fresh Vegetable Medley

DESSERT

Pines Three Berry Shortcake with Fresh Whipped Cream

Spice Cake with Cinnamon Apple Compote

Triple Chocolate Mousse with Espresso Anglaise and Vanilla Orange Jam

New York Style Cheesecake with a Raspberry Coulis

Vegetarian menu designed on individual basis to diet

All prices subject to applicable service charge & tax

The Churchill Package

Buffet

Basket of Dinner Rolls & Butter Patties

Salad Bar Featuring

Asian Noodle

Caesar Salad

Good Ol' Potato Salad

Greek and Feta

House Made Coleslaw

Marinated Tomato and Pesto

Pasta Salad with Ham and Cheddar

Crisp array of fresh garden Vegetables presented with (2) Dips

Selection of Cold Cuts and Cured Meats with Condiments

Olives, Gherkins and Pickled Vegetables

Hot Items

(Select Three)

Baked Sole Stuffed with Crab

Grilled Shark Teriyaki Style

Pan Fried Haddock

Baked Salmon with Mango Relish

Roast Pork Loin with Apple Compote

Sliced Roast Beef with Herb Jus

Grilled Beef Brochettes in BBQ Sauce

BBQ Montreal Smoked Meat

Roast Chicken with Grilled Pineapple

Roast Turkey with Mushroom Stuffing

Accompanied by

Select One of the following:

Baked, Roasted or Mashed Potato or Rice Pilaf

Includes Fresh Mixed Vegetables

Dessert Buffet

Prepared by the Pine's Pastry Team

Cakes, Mousse, Miniature Pastries, Flans & Tarts

Coffee & Tea Service

All prices subject to applicable service charge & tax

The Signature Package

Plated Dinner

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

APPETIZERS

Hearts of Romaine Wrapped in Rice Paper with Caesar Dressing
Herb Croutons, Shaved Parmesan and Warm Bacon Julienne

Mixed Greens with Baby Spinach with Red Onion Confit, Feta Cheese
And White Wine Dijon Dressing

Spiced Caramelized Parsnip Soup with Wild Rice and Sherry

Fresh Asparagus, Tomato, Prosciutto & Bocconcini with Basil Dressing

ENTRÉES

Goat Cheese Stuffed Free Range Chicken Breast
With Caramelized Onion Polenta Cake, Fresh Sage, Honey and Port Sauce

Baked Haddock and Tiger Shrimp with Citrus Scented Basmati Rice
Buttered Asparagus and Sambuca Tomato Beurre Blanc

BBQ Salmon with Grilled Scallops with Garlic Mash,
Buttered Green Beans and Red Pepper Tomato Coulis

Roasted Beef Tenderloin,
Served with Garlic Mash potatoes or Potato Gratin, seasonal vegetable medley
Finished with a Cabernet sauce

DESSERT

Caramel Apple Cheesecake With Cinnamon Sauce

Belgian Chocolate Fudge Brownie Cake

Strawberry Cream Cheesecake with Mango Coulis
& White Chocolate Shavings

Triple Chocolate Mousse with Espresso Anglaise and Vanilla Orange Jam

Vegetarian menu designed on individual basis to diet

All prices subject to applicable service charge & tax

The Signature Package

Buffet

Basket of Dinner Rolls and Butter Balls

APPETIZERS

Asian Salad with Seared Marinated Tuna, Greek and Feta, 3-Bean, Cucumber and Dill
Good Ol' Potato Salad, Marinated Tomato and Pesto
Mixed Greens with Baby Spinach & Dressing

Tomato & Bocconcini Platter

Grilled Vegetable Platter with Hummus

Crisp Array of Fresh Vegetables presented with (2) Dips

Mirror of Cold Cuts & Country Pate
Accompanied by Olives, Gherkins & Tasty Pickles

Appetizing assortment of Seafood to include:
Cold Poached Salmon, Solomon Gundy,
Smoked Mackerel & Local Smoked Salmon

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

ENTRÉE

(select (1) from each of the following Three Categories)

From The Farm

Roasted Pork Loin with Fresh Rosemary & Apple Sauce
Roasted Cornish Game Hen with Apricot Chutney
Grilled Chicken Breast with Wild Mushrooms and Herb Jus
Roasted Leg of Lamb with Fresh Herbs & Garlic
Roasted New York Strip loin served with 4 Peppercorn Sauce
Tender Prime Rib of Beef served with Red Wine Sauce
Slowly Roasted Hip of Beef served Au Jus (*Minimum 100 Guests*)
Roasted Spice Rubbed Beef Tenderloin with Sun Dried Tomato & Caramelized Onion Jus
Roast Duck with Balsamic Poached Cherries

From The Sea

Coquille St. Jacques
Grilled Digby Scallops served with Garlic Butter
Seafood Casserole (scallops, shrimp, salmon, haddock) in a Light Tomato Cream
Pan Seared Halibut with Roasted Garlic and Chipotle Butter
Pan Seared Maple Glazed Salmon with a light Ginger Sauce and Shiitake Mushrooms

From The Garden

Baked or Roasted Yukon Gold Potato
Potato & Sweet Potato Gratin
Mushroom and Scallion Potato Cakes
Wild Rice Pilaf with Sweet Peppers

Includes medley of Fresh Seasonal Vegetables

Pastry Chef's Elegant Dessert Buffet

Homemade Pies, Flans including Seasonal Fresh Fruit
Assortment of Delicious Cakes & Mousse
Selection of Miniature Pastries

Coffee and Tea Service

All prices subject to applicable service charge & tax

Every Celebration Could Do With A Little Touch of Magic

Add one of our special touches to your dinner:



INTERMEZZO

Served prior to your Entree

Enjoy Chef's Flavoured Sorbet with a Splash of "Spirits" (or non-alcohol)

"Should a' Had a V8" with Tequila
Citrus Mango
Tomato Lime with Gin
Green Tea with White Wine

\$3.99 each

CHOCOLATE SHOOTERS

Served after the Entrée,

Delight your Guests with a delicious Chocolate Shooter

Exotic White Chocolate with Mango Coulis

Spicy Dark Chocolate with Raspberry Coulis

\$2.50 each

TRUFFLES

Add Delicious Chocolate Truffle Favours for each guest to your package
Handmade by our Pastry Chef

From \$2.95 per person

All prices subject to applicable service charge & tax

Reception Enhancements

Enhance your cocktail hour or add to your guest's table during the dance

Peanuts (500g Bag)	\$ 7.00
Potato Chips (170g Bag)	\$ 3.95
Pretzels – Bag	\$ 3.95
Party Mix – Bag	\$ 5.75
Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket)	\$ 8.00
Chef's Fresh Roasted Spiced Nuts (500 g)	\$15.00
Grilled Vegetable Platter with Hummus & Pita Bread	\$3.00/person
Basket of Chicken Wings ~ Hot, Mild or Spicy, with Dipping Sauce	\$9.00/dozen
Refreshing Selection of Sun Ripened Mini Fruit Kebobs	\$2.50/each
Crisp Vegetable Platter with Dips	\$2.50/person
Sliced Fresh Fruit Pieces	\$1.50/person

Reception Platters or Buffet Tables

Perfect for the late-night buffet or for your Cocktail Hour

Atlantic Smoked Salmon with Cream Cheese, Lemon, Caper Buds & Onion Shavings – per lb. (Serves 12-15 Guests)	\$50.00
Quebec and Atlantic Canadian Cheese Board, including <i>Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses</i> Assorted Crackers & Bread~ Served or finger pieces	\$5.50/person
Deluxe Tray of Delicious Sliced Meats – Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham Charcuterie (deli meats), Condiments, Crackers & House made Breads	\$4.50/person
Chef's Sushi or Sauté Stations: Sushi Station (3 pcs. per person) OR Garlic Shrimp Sauté Station (5 pcs per person) (35 guest minimum)	\$ 9.95/person
Spring Rolls and Plum Sauce	\$4.50 /person
Tray of Cocktail Sandwiches	\$5.75/person
Chocolate Fountain with Fresh Fruit/Pound Cake/Strawberries (min 20)	\$5.00/person
Mini Pastries (2 per person)	\$4.75/person
Fresh Brewed Coffee, Decaf & Teas	\$1.95/person
Late Night Buffet Station: International cheese pieces grapes and Crackers Mini Spring Rolls, Mini desserts or fruit, Decaf & Tea	\$10.00/person

All prices subject to applicable service charge & tax

Hors d'oeuvres

Minimum order of two dozen per type

Cold

Spiced Tomato Relish on English Cucumber

Crisp Asparagus Wrapped in Proscuitto and Oka Cheese

Deviled Egg Salad on Toast with Baby Gulf Shrimp

Grilled Atlantic Salmon Rillettes Tartelettes

Southwestern BBQ Chicken Terrine with Apple Relish

Smoked Salmon on Sliced Bagel, with Cream Cheese

\$21.00 per dozen

Blue Cheese Mousse with Port Gelee, Walnuts and Pear

Atlantic Smoked Salmon served on Pumpernickel

Jumbo Shrimp Pyramid served with Cocktail & Brandy Sauce

Lobster Medallion served on Baguette with Red Cabbage Slaw

Marinated Seared Tuna with Asian Slaw

Oysters on the Half Shell with Spicy Peach Compote

Pinwheel of Maple Candied Salmon with Red Onion Jam

Smoked Meat on Rye with Grain Mustard and Dill Pickle

Garlic Shrimp Tartelettes with Guacamole

\$27.00 per dozen

All prices subject to applicable service charge &

Hors d'oeuvres

Minimum order of two dozen per type

Hot

Cheese and Bacon Tartelettes

Teriyaki Chicken in Puff Pastry

Colchester Country Sausage in Puff Pastry

Maple Glazed Hot Smoked Salmon, with BBQ Dipping Sauce

Mini Pizza with Montreal Smoked Meat

Mini Quiche Lorraine

Sun Dried Tomatoes and Feta Cheese in Filo

\$21.00 per dozen

Baked Digby Scallops wrapped in Bacon

Beef Tenderloin Brochette Teriyaki

Panko Crusted Digby Scallops with Honey Mustard Dip

Mini Smoked Salmon and Leek Coubiliac in Filo Pastry

Barbecued Pulled Pork Profiteroles

Lamb and Goat Cheese Meatballs with Garden Herb Aioli

Curried Crab Tartelettes

Stuffed Mushrooms Cap with Shitake Mushrooms & Warm Goat Cheese

Yarmouth County Lobster Turnovers

\$27.50 per dozen

All prices subject to applicable service charge & tax

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 is bride and groom’s 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, premium 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 will be applied to cover maintenance and service costs.

Liquor/Refreshments

Bar Prices

Premium Brands (1 oz.)	\$4.85
Domestic House Wine	\$5.95/glass
Imported House Wine	\$6.95/glass
Domestic Beer	\$4.55
Imported Beer	\$5.50
Liqueurs (1 oz.)	\$6.90 & Up
Coffee/tea	\$1.95
Assorted Soft Drinks (gun or individual)	\$1.50 & up
Assorted Juices	\$2.50
Assorted Non-alcoholic drinks	\$3.50 & up

Open & 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

\$ 40.00	- serves 20 – 30 people
\$ 87.50	- serves 45- 55 people
\$140.00	- serves 75 –85 people
\$175.00	- serves 100-120 people
\$265.00	- serves 150-175 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	
\$ 80.00	- serves 20 – 30 people
\$200.00	- serves 45- 55 people
\$320.00	- serves 75 –85 people

JUST WINE, Please

If you are a Wine Lover and are hoping to incorporate your passion for the vine into your big day there are plenty of unique and 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, the resort has a full range of wines for your selection, by the glass or per bottle.

A glass of our house wine may be added to your dinner menu or you may choose from the selection of wines on our menu. Canadian and Imported Fine Wines can be selected. If you prefer to choose only local wines, there are an ever-growing number of N.S. wineries from which to decide.

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. We would be pleased to assist with wine selection to pair with your menu and budget.

You may also choose one of our house wine selections, a Nova Scotian wine for our Domestic House and a Chilean for our Import House.

House Wines

Domestic House Wine - \$38.00 per litre bottle
Import House Wine - \$36.00 per 750 ml bottle

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



General Information

Guest Room Accommodations & Reservations

The Resort offers 147 guestrooms, comprised of thirty 1, 2 & 3 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, cosy living room with fireplace, TVs and mini refrigerator.

A block of guestrooms may be contracted for your event. The cut off 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.

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.

Menus

Whether it be an elegant sit down dinner, the ample variety at a delicious buffet or the aroma of stations, a casual Maritime Lobster boil or BBQ, to a "finger food" reception with a fabulous presentation of appetizers or the enjoyment of tray passed hors d'oeuvres and cocktails, we will provide quality, variety and friendly, efficient full-service, prepared with skill and flair by our culinary team.

We can accommodate an intimate group of 12 to a gala reception for 250. With over 75 years of service, we create quality in whatever we do! We are confident your guests will be pleased with your menu selections!

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



Bar Service & Beverages

Host or Cash Bars can be provided. For functions with private bar service, there is a \$80.00 charge for set up and the bartender if sales are less than \$400.00 per bar. The resort as per the rules and regulations of the 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.

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 AM. in Digby Hall, 11:00 AM in the Main Resort. On behalf of SOCAN (Society of Composers, Authors & Music Publishers of Canada) we are also obligated to charge an Entertainment Fee which is submitted directly to SOCAN.

Liability & Noise Disturbance

The resort reserves the right to inspect and control all rooms. The bride and groom are responsible for all guests attending their function, including the supervision of children and/or minors that may be attending.

Decorations, Signage and Fireworks

Decorations and signage may be permitted with the pre-authorization of the Digby Pines. 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.



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 \$750.00 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 on or before the day of event.

Bookings

Private parties and wedding receptions are usually not contracted more than 3 months from the date, without a minimum number of guestrooms being guaranteed. Please contact our Conference Services & Catering office for available dates and information.

Menu Tasting

A menu tasting may be arranged 6- 8 weeks prior to your wedding reception. We will provide up to 2 selections per course chosen for your plated meal. If you already have chosen an appetizer or dessert, a third entrée may be tried. One plate of each dish will be prepared for you to share. Items such as Prime rib, Roast beef and turkey will only be available if they are being prepared for another function on the day of your menu tasting. A charge will apply for additional items or dishes. Up to 3 Red and 3 White House Wines or wines sold by the glass may also be tasted with your meal.

Photography

The resort has many beautiful spots to record your wedding day memories. From outside the vine covered walls, the stone staircase, with the topiary couple, among the Pine trees, on the Chess Board, at the playground, or on the observation deck overlooking the Annapolis Basin, to indoor shots on the staircase or by the fireplace, there are several from which to choose.



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 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.

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. Wine menus can be made available for your selection.

Frequently Asked Questions (FAQs)

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

No, we are pleased to offer other options to you. You may choose a la carte from outside the wedding package. All prices listed are part of the Pines Wedding Package. 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 \$20.00 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 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?

Yes, 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?

Yes, our current Harmonized Sales Tax is 15% and a service charge of 16% applies to all food and beverages. We are also obligated to collect an entertainment/music fee to be submitted to SOCAN for playing of music during reception, ceremony and dance.



A Beautiful Beginning~~~~~