

RELAX AND UNWIND IN ONE OF OUR SPACIOUS GUESTROOMS FEATURING A MINI FRIDGE, MICROWAVE, KEURIG COFFEE MAKER,, 55" SMART TVS WITH GOOGLE CHROMECAST AND ULTRA PLUSH BEDDING. ALL RATES INCLUDE A HOT BUFFET BREAKFAST, PARKING, WIFI, ACCESS TO OUR INDOOR POOL & FITNESS CENTRE AND 70+ HD CHANNELS.

We look forward to welcoming you!



INN ON PRINCE HOTEL & CONFERENCE CENTRE TRURO FEATURES OVER 12,000' FT OF MEETING AND EVENT SPACE.

FROM A BOARDROOM THAT CAN SEAT 12, TO A BALLROOM WITH CAPACITY FOR 400, WE HAVE THE SPACE FOR YOU!

CONTACT OUR CATERING & EVENTS TEAM AT 902.897.8006 OR CATERING@INNONPRINCE.COM TO INQUIRE ABOUT AVAILABILITY & PRICING.



A leving PACKAGE



902.897.8006 catering@innonprince.com

BREAKS

à la carte (per person)

assorted muffins fresh baked cookies scones with butter & jam assorted snack bars low fat yogurt packaged cheese portions snack plate (fruit/cheese/crackers) assorted whole fruit assorted ice cream treats potato chips yogurt parfaits	3 2.5 3.5 3.5 3.5 6 3 4 3.5 8
gluten free muffins gluten free brownies gluten free lemon loaf gluten free cookies flourless chocolate torte	8 8 6 12
bottled juices bottled water specialty water assorted soft drinks fresh brewed coffee & tea chocolate milk 2L	3.5 3.5 4.5 3.5 2.5 10

BOXED BREAKFAST TO-GO 14 per person-minimum order of 10

muffin, cereal bar, whole fruit, bottled juice & low fat yogurt

BOXED LUNCH TO-GO 16 per person-minimum order of 10

assorted sandwiches, whole fruit, sweet treat, bottled water, low fat yogurt & bag of chips

> add an extra sandwich or salad for +4 GF bread option +2.5





All food & beverage items are subject to 17% gratuity and 15% tax. Prices subject to change without notice.

BREAKFAST

*minimum 15 people-all selections served buffet style with fresh brewed coffee & tea, priced per person

HOT START 18

MAPLE DELIGHT 16 homemade waffles, maple syrup, crisp bacon, breakfast sausage, home fried potatoes, assorted juice

COLOR SCON

fresh fruit salad, toast, crisp bacon, breakfast sausage, scrambled eggs, home fried potatoes, assorted juice

LUNCH SELECTIONS

*minimum 15 people-all selections served buffet style with fresh brewed coffee & tea, priced per person

WORKING LUNCH 18

soup of the day, ham & swiss OR roast beef & cheddar on ciabatta *choice of white, multigrain and a tuna OR chicken salad wrap *choice of white, whole wheat, potato chips, pickles, cookies or squares *substitute GF bread +2.5, evening service +4

CHILI 18

a hearty classic house made chili, fresh garden salad, w/choice of two dressings, tortilla chips, fresh rolls, cookies or squares

CHARBROILER (burger 22, chicken 24, steak 28)

fresh garden salad, w/choice of two dressings, choose one of the following: 6oz. house made charbroiled cheeseburger 8oz. charbroiled chicken breast 7oz. charbroiled steak etchup, mustard, relish, lettuce & tomato served on the side, cookies or squares

ITALIAN 20

house made four layer meat lasagna, caesar salad, garlic bread sticks & dessert *or choose vegetarian lasagna

GREEK 20

greek salad, grilled chicken souvlaki, house made tzatziki, pita bread, greek rice, lemon tarts *or choose grilled tofu souvlaki

ASIAN 20

orange ginger teriyaki OR honey ginger stir fry *sauces made in house (choose chicken, beef or tofu) steamed rice, cookies or squares

BBQ CHICKEN 24

bbq 1/4 chicken or full chicken breast & roasted potatoes, fresh garden salad w/choice of two dressings, cookies or squares

BBQ RIBS 26

bbq fall-off-the-bone baby back ribs & potato wedges, caesar salad, cookies or squares

HOTEL&CONFERENCE CENTRE TRUPO

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BUFFET DINNER SELECTIONS

*minimum 25 people

Dinner includes Chef's Choice of 4 fresh salads, seasonal vegetables, roasted or mashed potatoes-priced per person

CHOICE OF ONE ENTRÉE

ADDITIONAL ENTRÉE SELECTIONS & COMBINATIONS AVAILABLE

- layered meat lasagna + 9
- medallions of chicken + 8
- montréal smoked meat + 9
 - blackened haddock + 13
- rosemary roasted lamb + 13
 - bbg baby back ribs + 15

*prime rib available upon request at market price

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

SERVED DINNER SELECTIONS

whole roasted turkey 35 roast beef 35 bone-in leg of ham 32

pork loin 32 blackened haddock 37

rosemary roasted lamb 38

All entrées served with baked rolls, fresh brewed coffee or tea and a variety of desserts

CHOICE OF **ONE STARTER**

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

CHOICE OF **ONE ENTRÉE**

roast turkey 37 roast beef 37 seared chicken supreme 35



BUTLERED HORS D'OEUVRE priced per dozen

PLATTERS *priced per person

CHEESE 8 FRUIT 8 **VEGETABLE 6** DELI 8 SANDWICHES 7

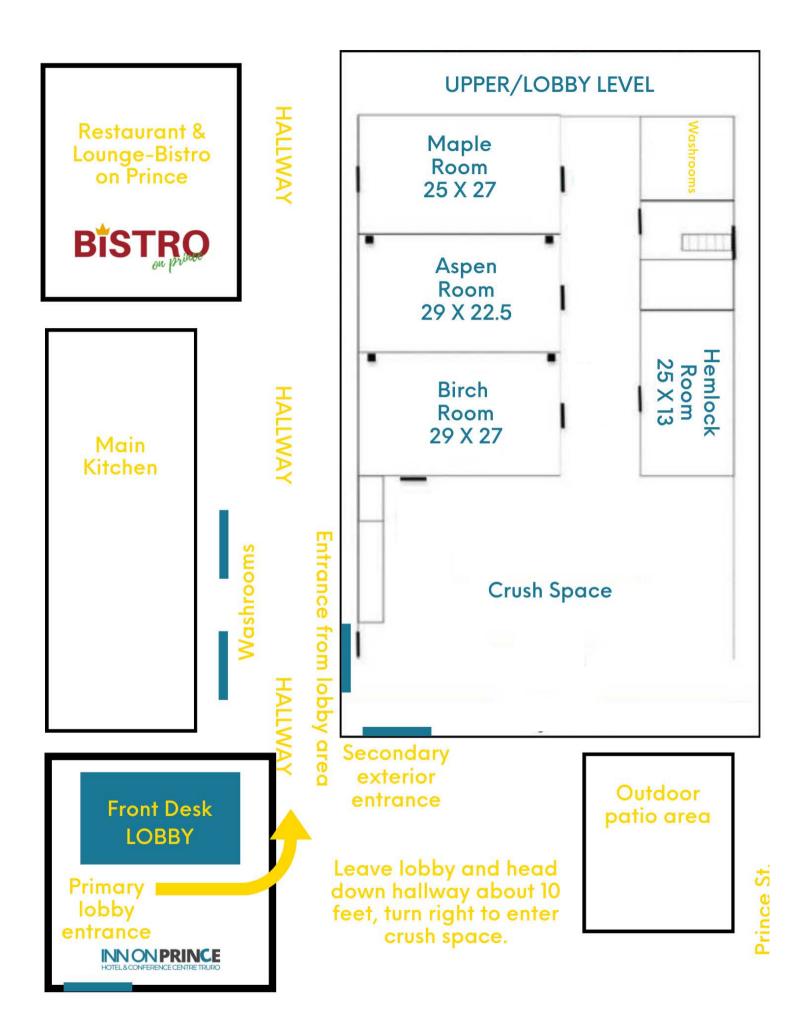


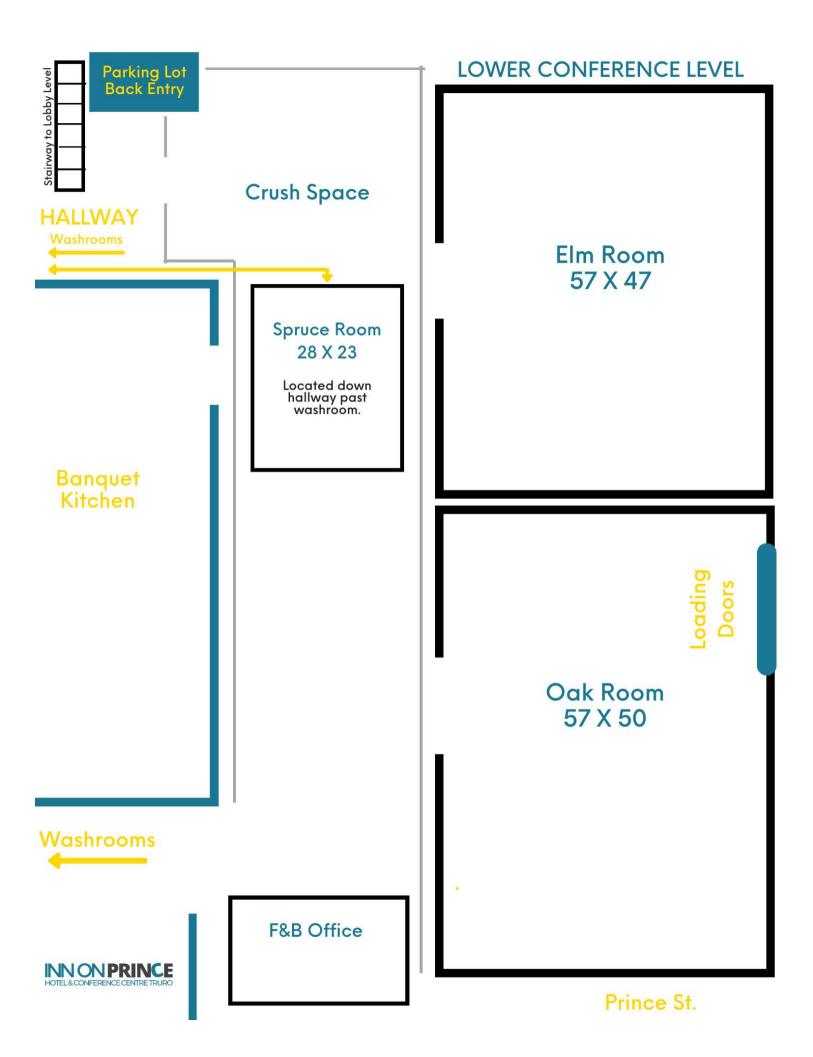


- grazing charcuterie picks 24 asstd sliders-pork, beef & blackened chicken 36
 - bacon wrapped scallops 36
 - deep fried pickles w/garlic mayo 22 mozza stickś w/marinara 29
 - assorted pinwheel sandwiches 22
 - salmon crostini w/cream cheese 36
 - salmon on cucumber w/goat cheese 39
 - mini taco bites 32
 - teriyaki meatballs 32
 - brothers fried pepperoni 32 fresh bruschetta 32
 - mini vegetable spring rolls 30 chicken wings (choice of sauce) 11b 22

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Testimonials

The team at Inn on Prince Hotel & Conference Centre Truro are professional, friendly, attentive and flexible—I know when I book events with them, every effort will be made to ensure complete satisfaction. They anticipate my needs, attend to my requests and have proven this time and time again over the past 2.5 years since their new branding. They are our first choice for meetings & events in the Truro/Colchester area. I would highly recommend their services.

Michele Roberts Federation of Foster Families of Nova Scotia

We have had the pleasure of working with Lynn MacDonald and Calvin on several Foundation events. I have always been impressed with their outstanding level of customer service. From the initial consultation to the day of the event, they were attentive, professional, and accommodating to all of our requests. I highly recommend the Catering team at the Inn on Prince for any event you may have in the future.

Erin Vandermeulen Events and Major Gifts Consultant Colchester East Hants Health Centre Foundation

I have absolutely no complaints. My correspondence from beginning to end is always great. And Calvin and other staff are wonderful in making sure all the details are met and if I have a request while we are there, he is always great to accommodate it. The booking process is so easy, and I really appreciate that as we are all very busy these days. We book many events, and the Inn on Price is always my first stop to see if they can accommodate our events. The food is always amazing, and we always have great feedback from our guests and/or staff on how good the food is.

Deborah Keenan-Stewart Senior Administrator at J.D. Irving Limited I have to tell you, we had another fantastic weekend at Inn On Prince. The setup was fantastic, the whole team was extremely accommodating, food was delicious! I want to give a special shoutout to a few people, and I'm probably missing some.

Calvin: What can I say? Calvin is so sweet and helpful, thorough, and takes good care of us! I had half a mind to email you beforehand asking if he was working our weekend because I knew he was so good, but I didn't and was happy to see him!

Stewart: We couldn't have asked for a more helpful and awesome bartender. Friday night when I asked what liquor he had he mentioned he could take requests for the next night, and sure enough, he had my Malibu for me. All around awesome. **Jamie** on Saturday was also great!

John: Banquet captain? Super helpful. I was in the room Saturday night when they were setting up for Sunday and I think it was him that didn't seem to mind at all that I was wanting to move things around as we had taken the stage down and needed to move the screens. Pretty sure he was there Friday afternoon and evening too. I'm missing a couple of the guys serving Friday night, but they were fantastic.

Tracy: Friday afternoon we had a reservation issue with a couple rooms, the front desk said nothing was available, she overheard the situation and found a solution. I think she put some long hours in too, so thanks to her!

Please pass along my thanks to everyone involved on each day. We had comments from our board and delegates as well on how great everyone was. **Five stars to all!**

FOOD: Oh. My. Goodness. The food was DELICIOUS!!! The hors d'ouvres Friday, all the meals, including the gluten free options. The soups... I need the recipe for that Cream of Lemon Chicken Vegetable one... I wasn't sure what to expect when I heard that but WOW. ③

Overall, this is really the greatest choice for a venue for our AGM – the meeting facilities work great size-wise, there is ample parking, great food, and a fantastic team to support us.

So... can we come back next year?! ☺

Jen MacIsaac Member Services Coordinator ATV Association of Nova Scotia