



THISTLE
HOSPITALITY GROUP





OUR VENUE

YOU'LL FIND YOURSELF SURROUNDED BY NATURE AT THE FORT VIEW GOLF COURSE WITH BREATH-TAKING VISTAS OF THE ANNAPOLIS RIVER AND NORTH MOUNTAIN BEYOND,

WITH A VARIETY OF INDOOR AND OUTDOOR SPACES, YOUR WEDDING WILL BE AS **UNIQUE AS YOU AND AS UNFORGETTABLE AS THE MEMORIES YOU'LL MAKE.**

BIG OR SMALL, LAVISH OR INTIMATE FOUNDERS HOUSE DINING & DRINKS AWARD-WINNING CHEF CHRIS PYNE AND OUR TEAM OF DEDICATED PROFESSIONALS WILL WORK WITH YOU ONE-ON-ONE TO REALIZE THE DAY OF YOUR DREAMS IN BEAUTIFUL NOVA SCOTIA.

CEREMONY

WORK CLOSELY WITH OUR GOLF COURSE MANAGEMENT TEAM TO CHOOSE A UNIQUE SPACE FROM OUR 125 ACRE PROPERTY.



ALL PRICES SUBJECT TO GRATUITY, SERVICE FEES, & HST

EVENTS@THISTLEHOSPITALITY.COM | 902.532.0333



OUR VENUE

PRICING

THE TARTAN ROOM	\$1100 86-90 GUESTS	48 HOURS OF ACCESS TO THE SPACE TO ACCOMMODATE DECORATING. COMPLETE SET UP OF TABLES, CHAIRS, AND OTHER OPERATIONAL RECEPTION NEEDS. OUTDOOR SPACE FOR COCKTAIL HOUR.
THE DINING ROOM	\$2500 40-45 GUESTS	DAY-OF ACCESS TO THE SPACE TO ACCOMMODATE DECORATING. COMPLETE SET UP OF TABLES, CHAIRS, AND OTHER OPERATIONAL RECEPTION NEEDS. OUTDOOR SPACE FOR COCKTAIL HOUR.
CEREMONY SITE	\$500	COMPLETE SET UP OF CHAIRS FOR CEREMONY.
TARTAN ROOM & CEREMONY SITE	\$1500	

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OUR FOOD

CHEF CHRIS PYNE



IT ALL STARTED WHEN CHRIS WAS FOURTEEN STANDING BEHIND THE LINE FOR THE FIRST TIME WORKING FOR THE FAMILY BUSINESS...HE KNEW HE WAS GOING TO BE A CHEF ONE DAY AND HAS NEVER LOOKED BACK SINCE.

CHRIS' FOCUS ON SEASONALITY AND CREATING A CONNECTION WITH FOOD FROM FARM TO TABLE AS HE PLATES UP HIS VERSION OF MODERN COMFORT CANADIAN CUISINE HAS WON FOUNDERS HOUSE DINING & DRINKS SEVERAL AWARDS AND ACCOLADES. IN ADDITION MENTION THE RECOGNITION HE HAS RECEIVED AS AN UP AND COMING CHEF IN THE COUNTRY.



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OUR PACKAGES

THE ANNE

WELCOME

4 CANAPÉS

1 HOUR OPEN BAR

(Open bar includes: spirits (rye, vodka, rum, gin), one local craft beer on tap and two from can, red & white house wine, all sodas, juices, and garnish)

DINNER

3-COURSE MENU WITH BREAD SERVICE

½ BOTTLE OF WINE PER GUEST

\$130 PER GUEST

ADD THREE HOURS OF AFTER-DINNER OPEN BAR SERVICE

\$45 PER GUEST



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OUR PACKAGES

THE VICTORIA

WELCOME

4 CANAPÉS

1-HOUR OPEN BAR

DINNER

4-COURSE MENU WITH BREAD SERVICE

½ BOTTLE OF WINE PER GUEST

AFTER DINNER OPEN BAR SERVICE (3 HOURS)

(Open bar includes: spirits (rye, vodka, rum, gin), one local craft beer on tap and two from can, red & white house wine, all sodas, juices, and garnish)

\$190 PER GUEST

PLEASE REACH OUT LEARN MORE ABOUT OUR MENUS



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OUR PACKAGES

THE ELIZABETH

WELCOME

4 CANAPES

1-HOUR OPEN BAR

DINNER

5-COURSE MENU

WITH BREAD SERVICE & WELCOMING AMUSE BOUCHE

½ BOTTLE OF WINE PER GUEST

AFTER DINNER OPEN BAR SERVICE (3 HOURS)

(Open bar includes: spirits (rye, vodka, rum, gin), one local craft beer on tap and two from can, red & white house wine, all sodas, juices, and garnish)

\$210 PER GUEST



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ENHANCEMENTS

FOOD STATIONS

OYSTERS & BUBBLES \$22

1 GLASS OF NS SPARKLING \$12
OYSTER STATION \$10 (ALLOWS FOR 3 OYSTERS PER)

LATE NIGHT LUNCH

TRUFFLE FRY POUTINE
SLIDERS
FOCACCIA FLATBREAD

SWEET TABLE

SELECT 3 - \$13 PER GUEST SELECT 5 - \$16 PER GUEST

CHEESECAKE
BROWNIES
BUTTER TARTS
COOKIES

CAKES

CHOOSE FROM OUR PREFERRED BAKERS LIST
OR \$3 PER GUEST PLATING FEE

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ENHANCEMENTS

BEVERAGES

CUSTOM COCKTAIL CREATION

WORK WITH OUR HEAD BARTENDER TO CREATE ONE OR TWO COCKTAILS THAT REFLECT WHO YOU ARE. SERVED DURING WELCOME HOUR. PRICE VARIANT.

PREMIUM BAR

STRUCTURED ADD ON
CUSTOM OPTION

KEG OF BEER

\$350

KEG OF CIDER

\$400

KEG SPARKLING

\$1500



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OUR PACKAGES

THE MARY

WELCOME

LOCALLY CURATED CHEESE & CHARCUTERIE BOARD

OYSTERS & BUBBLES

1-HOUR OPEN BAR

STANDING RECEPTION

7 CANAPÉS

OPEN BAR SERVICE (3-HOURS)

(Open bar includes: spirits (rye, vodka, rum, gin), one local craft beer on tap and two from can, red & white house wine, all sodas, juices, and garnish)

\$130 PER GUEST



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CUSTOM PACKAGES

YOU CAN WORK WITH OUR TEAM OF PROFESSIONALS TO CREATE A HYPER-UNIQUE PACKAGE JUST FOR YOU.

AVAILABLE WITH A PLANNING FEE OF 5%.



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