

# Holiday Gathering Guide

Celebrate the season with the Membertou Trade and Convention Centre.  
Our festive atmosphere, paired with holiday inspired culinary offerings are sure to delight your guests.

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## Ho Ho Ho Welcome Reception

Vegetable crudite cups served with peppered ranch dressing.  
Pulled pork sliders, served with apple slaw and shaved cheddar.  
Warm bruschetta with pesto, tomato, scallions and parmesan.

**\$12.00/PERSON**

*+hst and gratuity*

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## Dancer & Prancer Dinner

*Please select one appetizer, entrée and dessert for your group.  
Includes warm rolls and whipped butter*

### APPETIZERS

Baby greens topped with caraway roasted beets, fennel tuiles, candied pecans, grape tomatoes and honey yogurt dressing.

Duet of Soups - Roasted Butternut squash with orange and ginger, paired with cauliflower bisque with parmesan and thyme, topped with chive creme fraiche.

Potato leek pancake topped with smoked salmon ribbons, locally sourced petite salad, granny smith apple and white balsamic lemon dressing.

### ENTREES

Traditional turkey dinner served with savory dressing, seasonal vegetables, buttermilk whipped potatoes, pan gravy and house cranberry sauce.

Roasted chicken supreme stuffed with shiitake mushrooms, white cheddar and chives, topped with cranberry jus. Served with roasted baby potatoes and seasonal vegetables.

Double smoked bacon wrapped beef tenderloin, topped with Sauce Madagascar. Served with cheddar whipped potatoes and seasonal vegetables in a balsamic reduction.

Potato crusted Nova Scotia Haddock, topped with a lemon ginger beurre blanc. Served with baby potato hash, seasonal vegetables and house-made chow.

Orzo Florentine with roasted root vegetables and tofu.  
Topped with pumpkin pesto and roasted pine nuts.

### DESSERTS

Kahlua white chocolate mousse, topped with chocolate pearls and shaved white chocolate.

Blueberry lavender cheesecake served with lemon curd, Chantilly cream and seasonal berries.

Apple crumble cake with cinnamon pecan streusel, topped with French vanilla ice cream and brown sugar sauce.

Traditional Bread pudding, topped with warm bourbon toffee sauce, whipped cream and shaved toasted almonds.

**\$35.00/PERSON**

*+hst and gratuity*

*Executive Chef - Shaun Zwarun*

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*Call now to book your holiday celebration at Membertou Trade & Convention Centre.*

SALES DEPT: **902-562-6852** FAX NUMBER: **902-564-4921**

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Membertou  
Trade &  
Convention  
Centre





*Take the Pedway  
for your Hampton  
Holiday*

**Experience the Hamptonality!**

We are pleased to extend a special room rate to you, as you celebrate the holidays at your upcoming Christmas party at the Membertou Trade and Convention Centre.

Stay with us for a great rate of only \$119 plus taxes including an assortment of breakfast offerings the next morning. Check in and enjoy your evening knowing that you are only a convenient stroll away from your friends and colleagues through our climate controlled pedway joining our two facilities.

*Space is limited and reservations are subject to advance bookings. Credit card is required to reserve and to check in. Call and book now. Happy holidays!*

**Hampton Inn by Hilton Sydney**  
**60 Maillard Street, Sydney, NS B1S 3W3**  
**Phone 902.564.6555**



Sydney, NS

*Offer begins with celebrations between November 20 - December 30, 2020*