



the halliburton

HALIFAX'S BOUTIQUE HOTEL

Halifax Meeting Facilities

The Halliburton Boutique Hotel is an ideal venue for private luncheons, dinner functions and small meetings. We offer meeting space for up to twenty people. Coffee breaks, working luncheons and dinner service are available at competitive rates. Bottled spring water is complimentary.

Meeting Rooms

Room Rental

Room Rentals include 2 flip charts, and pull-down screen.

Dalhousie Room (For 8 – 20)	\$250.00 daily
½ Room (For up to 7)	\$175.00 daily
Benq Data Projector	\$75 per day

Nutrition Breaks

Fresh ground local coffee and assorted teas	\$3.00 per person
Assorted fruit juices and sparkling water	\$3.00 per person
Pastries from our bakeshop	\$3.00 per person
Selection of fresh fruit & berries	\$5.00 per person
Berry & yogurt parfait station	\$5.00 per person
Organic nutri-bars	\$2.50 per person
Selection of whole fruit	\$2.00 per person
Fruit, imported cheese & assorted biscuits	\$7.50 per person
Soft Drinks & imported sodas	\$3.00 per person

Working Luncheon

Gourmet Sandwiches (Our Chef's Choice)	\$10.00 per person
Chef's soup of the moment	\$4.00
Mixed greens with fresh vinaigrette	\$3.50 per person
Mini sweets (cookies, squares, etc.)	\$2.50 per person

Hot Luncheon (Minimum requirement of 10 people)

Our chef would be pleased to create a special luncheon menu for your meeting or event. Advance notice is required. Three course luncheons from \$32.00 per person.

Dinner Meetings

'Stories' restaurant offers fine dining in an elegant atmosphere for groups up to 28 people.

Above prices do not include HST or 18% gratuity



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Event Luncheon Service

A Sample

Sea scallops, rice paper crust; sesame and ginger

Warm goat cheese, pecan, spiced cassis apple organic greens



Ahi tuna 'rare,' black olive fennel beurre blanc

Grilled beef tenderloin, duroc bacon aged cheddar mash



House Tiramisu

Event Dinner Service

A Sample

Seared Ahi tuna, shitake sauté, carrot madras broth

Braised lamb shoulder, herb gnocchi, cambozola

Duck3: duck prosciutto, fois gras tourchon duck rillettes,
pickled vegetables and violet mustard



Wild striped bass, lobster-fennel open ravioli & saffron

Reverse stuffed boar tenderloin, potato leek pave, delicata squash red chili chutney

Grilled beef tenderloin, porcini-truffled pecorino potato gratin, cabernet reduction



Artisan cheese trio with seasonal accompaniments

Chocolate hazelnut torte, almond croquant, amaretto ice cream, raspberry five spice