



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.

Your Digby Pines Golf Resort and Spa Wedding Package Includes:

Wedding Agenda for overnight guests on check in

Private banquet room for your reception

White table linens and napkins

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

A Hurricane lamp or 3 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

Late evening Coffee Service

Use of the property for photographs

Personal on-site coordinator to assist with your wedding needs

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

Complimentary Menu Tasting for two people

Complimentary Suite or 1 Bedroom Cottage on your Wedding Night

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

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

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, private function room or in the Annapolis Dining Room

Salads

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese
House Made Tangy Coleslaw
Rotini Pasta Salad with Vegetables and Creamy Dressing

Choose one from the following:

9 oz BBQ Steak

Served with Baked Potato or Potato Salad
and Corn on the Cob or Grilled Vegetables

Homemade Pies

\$29.95 per person

4 oz BBQ Steak, Salmon & Chicken

Served with Baked Potato or Potato Salad
and Corn on the Cob

Homemade Pies

\$27.95 per person

BBQ Beef Brisket, Greek Sausage & Pork loin

Served with Baked Potato or Potato Salad
and Corn on the Cob

Homemade Pies

\$25.95 per person

*Minimum 12 for plated and 25 for buffet style
Vegetarian menu designed on individual basis to diet
Applicable taxes and 15% service charge extra*

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 in one of the nearby churches can be arranged.

Ceremony Site

Site fee for a Wedding Ceremony on the Front Lawn of the resort..... \$250.00
Set up and tear down with white patio chairs, small table skirted in white linen and chair for signing of the marriage license, PA system & small canopy tent for musicians (if needed)

Additional charges for banquet chairs and chair covers. \$5.00 per chair, plus the cost of the chair covers.



Wedding Package Selections

The Annapolis Package ~ \$49.00

Plated Dinner

APPETIZERS

Soup of the Day- Hot or Exotic Chilled Fresh Fruit Soup

or

Mixed Seasonal Salad Greens with House Vinaigrette

or

Caesar Salad with House made Garlic Croutons, House Blend Parmesan Cheese

ENTRÉES

Traditional Turkey Dinner with Apple & Cranberry Dressing,
Served on Mashed Potatoes, and Seasonal vegetables

or

Sautéed Chicken Breast with Mushroom Sauce,
Serve with Mashed Potato or 7 Grain Rice, Seasonal Vegetable Medley

or

Roast Beef Dinner au Jus with Sautéed Onion & Mushrooms,
Serve with Choice of potatoes and Seasonal Vegetable Medley

or

Sautéed Filet of Salmon with White Wine & Fresh Herb Sauce
Served with Choice of Potato or Rice, and Seasonal Vegetables

DESSERT

Pines Berry Shortcake with Fresh Whipped Cream

or

Pastry Chef's Carrot Cake with Cream Cheese Icing

or

Seasonal Fresh Fruit "Sidewalk" with Pastry Cream & Puff Pastry

*Vegetarian menu designed on individual basis to diet
Please choose one selection from each course, Price per person
Applicable taxes and 15% service charge extra*

The Churchill Package ~ \$57.00
Plated Dinner

APPETIZERS

Acadian Seafood Chowder
or
Mixed Seasonal Salad Greens, with House Vinaigrette
or
European Style Salad Plate
or
Roasted Vegetable Tart

ENTRÉES

Baked Stuffed Chicken Breast with Goat Cheese,
Served with Fresh Sage, Honey & Port Sauce
or
Roasted Salmon with Sauteed Scallops & Thai Mango Sauce
or
Sautéed Digby Scallops served with Rice Pilaf & White Wine Sauce
or
Prime Rib of Beef with Red Wine Sauce

DESSERT

Pines Berry Shortcake with Fresh Whipped Cream
or
Spice Cake with Apples and Walnuts
or
Seasonal Fresh Fruit "Sidewalk" with Pastry Cream & Puff Pastry
or
Traditional Baked Cheesecake with a Red Berry Coulis

*Vegetarian menu designed on individual basis to diet
Please choose one selection from each course, Price per person
Applicable taxes and 15% service charge extra*

The Signature Package ~ \$67.00

Plated Dinner

APPETIZERS

Mixed Greens with Fresh Mango, Julienne Vegetables, & Fresh Seasonal Berries
With Raspberry Vinaigrette Dressing

or

Mixed Greens with Baby Spinach and Maple Syrup Dressing

or

Cream of Wild Mushroom Soup

or

Fresh Asparagus, Tomato, Prosciutto & Mozzarella with Basil Dressing

ENTRÉES

Baked Stuffed Organic Chicken Breast with Goat Cheese,
Served with Fresh Sage, Honey & Port Sauce

or

Roasted Halibut with Cauliflower Mash, Fresh Asparagus & Carrot,
With Cardamom Sauce

or

BBQ Salmon and Grilled Scallops, with Garlic Mash
& Sautéed Green Beans, With Red Pepper & Tomato Coulis

Or

Roasted Beef Tenderloin,

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

Or

The Duet

Choice of 2 items for your guests dinner

Sauteed Salmon, Beef Tenderloin or Sauteed Chicken Breast

Served with Choice of Potato or Rice and Seasonal Vegetable Medley

DESSERT

Pastry chef's Trilogy Sampling Plate

or

Milk & Dark Chocolate Mousse Cake with Praline Crunch

Or

Crème Brule flavoured with Vanilla Bean or Chef's Whim

or

Passion Fruit Pannacotta

Served with Fresh Strawberries

Vegetarian menu designed on individual basis to diet

Please choose one selection from each course, Price per person

Applicable taxes and 15% service charge extra

An Added Touch For Your Dinner.....

INTERMEZZO

Served prior to your Entree

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

A Fruit or Vegetable Shooter ~
Cucumber & Vodka
Tomato & Gin or
Chef's Whim

\$3.99 each

CHOCOLATE SHOOTERS

Served after the Entrée,

Delight your Guests with a delicious Chocolate Shooter

Exotic White Chocolate with Mango Coulis
or
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

Applicable taxes and 15% service charge extra

The Annapolis Wedding Buffet Package ~ \$49.00

Coleslaw, Pasta and Greek Salads
Caesar Salad with House made Garlic Croutons, House Blend Parmesan Cheese
Tray of Fresh Garden Vegetables presented with (2) dips
Basket of Housemade Dinner Rolls & Breads and Butter Patties

ENTREES

(Select Two)

Baked Stuffed Sole
Grilled Shark Teriyaki Style
Sautéed Haddock
Steamed Mussels
Savoury Pork Loin

Sliced Roast Beef, Au Jus
BBQ Beef Brisket
BBQ Chicken
Roasted Turkey
Roasted Chicken

Above Accompanied by
Mashed Or Baked Potato Or Rice (Select One)
and Vegetable of the Day

DESSERT

Pastry Chef's Dessert Creations
Selection of Housemade Pie, Cakes, and speciality desserts
Tea, Coffee

*Price per person
Applicable taxes and 15% service charge extra*

The Churchill Wedding Buffet Package ~ \$57.00

Caesar Salad with House made Garlic Croutons, House Blend Parmesan Cheese

Choose Three Salads from the following:
(Coleslaw, Pasta, Tomato, Potato, Asian, Greek
or Mixed Greens with Side Dressing)

Tray of Fresh Garden Vegetables presented with (2) dips
Selection of Cold Cuts elegantly presented on mirror,
Accompanied by Olives, Gherkins and Tasty Pickles
Basket of Housemade Dinner Rolls & Breads and Butter Patties

ENTREES

(Select Three)

Baked Stuffed Sole	Sliced Roast Beef, Au Jus
Grilled Shark Teriyaki Style	Grilled Beef Brochettes
Sautéed Haddock	BBQ Bee Brisket
Sautéed Salmon	BBQ Chicken
Steamed Mussels	Roasted Chicken
Savoury Pork Loin	Roasted Turkey

Above Accompanied by
Baked, Roasted or Mashed Potato or Rice Pilaf (Select One)
And Fresh Mixed Vegetables

DESSERT

Pastry Chef's Dessert Creations
To include Chocolate Creation, Housemade Pies, Cakes & Specialities
Coffee and Tea

Price per person
Applicable taxes and 15% service charge extra

The Signature Wedding Buffet Package ~ \$65.00

(Buffet style)

APPETIZERS

Asian Salad with Seared Marinated Tuna, Greek, 3-Bean, Cucumber, Tomato & Boccocini Platter, Or Grilled Vegetable Platter with Hummus (Select three)

Caesar Salad with Fresh Garlic Croutons Or Mixed Greens with Baby Spinach & Dressing

Crisp Array of Fresh Vegetables presented with (2) Dips Or Grilled Vegetable Platter
Selection of Cold Cuts & Country Pate elegantly presented on Mirror,
Accompanied by Olives, Gherkins & Tasty Pickles

Appetizing assortment of Seafood to include:
Cold Poached Salmon, Solomon Gundy, Maki Rolls
Smoked Mackerel & Local Smoked Salmon
Imported & Domestic Cheese Selection
Accompanied by Fresh Fruit & Gourmet Crackers

ENTREE

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

From The Farm

Organic Chicken Breast with Wild Mushroom Sauce
Roasted Cornish Game Hen stuffed with Wild Rice & Pine Nuts
Roasted Pork Loin with Fresh Rosemary & Apple Sauce
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

From The Sea

Coquille St. Jacques
Grilled Digby Scallops served with Garlic Butter
Seafood Medley with a Light Lobster Sauce
Roasted Halibut
Pan Seared Maple Glazed Salmon with a light Ginger Sauce
Bouillabaisse (Scallops, Shrimp, Halibut, Salmon, Mussels) with Tomato Saffron Broth

Price per person

Applicable taxes and 15% service charge extra

Signature Buffet ...

From The Kitchen

Baked, Smashed or Roasted Potato
Potato & Leek Gratin
Potato & Sweet Potato Gratin
Mushroom Risotto Cakes
Boulangere potato (with Chicken Stock, Onion & Fresh Thyme)
Rice Pilaf with Sweet Peppers

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Fresh Seasonal Mixed Vegetables
Or Roasted Root Vegetables

Pastry Chef's Elegant Dessert Table

Delectable Housemade Flans including Seasonal Fresh Fruit
Assortment of Delicious Cakes, Chocolate Creation & Mousse
Selection of French Pastries or Crème Brûlée
Pastry Chef's Specialty
Coffee and Tea

Your Wedding Cake Sliced and Placed on Silver Trays for Serving
Or With Late –Night Coffee and Tea Service

Price per person
Applicable taxes and 15% service charge extra

Hors d'oeuvres

*To Accompany your Wedding Package Or
Add something Special to your Cocktail Hour*

Cold

Baby Shrimp and Avocado

Black Forest Ham and Asparagus Canapés

Devilled Eggs garnished with Smoked Salmon

Marinated Asian Vegetables, Noodle & Seaweed, served on Belgian Endive

Mussels with Curry Mayonnaise on Baguette

Smoked Salmon on Sliced Bagel, with Cream Cheese

\$18.25 per dozen

Assorted California Rolls (Nori-Sushi) (Vegetable & Seafood)

Atlantic Smoked Salmon served on Pumpernickel

Jumbo Shrimp Pyramid served with Cocktail & Brandy Sauce

Lobster Medallion served on Baguette

Marinated Seared Tuna with Asian Slaw

Oysters on the half shell, with Shallots and Vinegar

Oysters and Lemon, Rye Bread and Cocktail Sauce

Proscuitto Ham and Melon

Steeped Prawns with fresh Dill and Cocktail Sauce

\$24.50 per dozen

*Minimum order of two dozen per type
Applicable taxes and 15% service charge extra*

Hors d'oeuvres

Hot

Cheese and Bacon Tartelettes

Chicken Fingers, with Dipping Sauce

Colchester Country Sausage in Puff Pastry

Maple Glazed Hot Smoked Salmon, with BBQ Dipping Sauce

Pines Garlic Fingers with Cheese

Stuffed Zucchini, with Eggplant Caviar & Hummus

Tempura Vegetables

\$18.25 per dozen

Baked Digby Scallops wrapped in Bacon

Beef Tenderloin Brochette Teriyaki Style

Escargot with an array of Mushrooms in Filo Dough

Mini Smoked Salmon and Leek Coubiliac in Filo Pastry

Pork Tenderloin Kebabs with fresh Herbs and Sesame Seeds

Sautéed Pork Dumplings, with Black Bean Dipping Sauce

Sautéed Fresh Digby Scallops, with Cocktail Sauce

Stuffed Mushrooms Cap with Shitake Mushrooms & Warm Goat Cheese

\$24.50 per dozen

Minimum order of two dozen per type
Applicable taxes and 15% service charge extra

Reception Enhancements

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

Peanuts (500g Bag)	\$ 7.00
Potato Chips (170g Bag)	\$ 3.95
Pretzels – Bag	\$ 3.95
Party Mix – Bag	\$ 5.75
Tortilla Chips & Salsa (6 oz. Basket)	\$ 5.75
Chef's Fresh Roasted Spiced Nuts (500 g) ~ Almonds	\$10.00
~ Pecans	\$15.00
Grilled Vegetable Platter with Hummus & Pita Bread	\$2.50/person
Basket of Chicken Wings ~ Hot, Mild or Spicy, with Dipping Sauce	\$6.00/dozen
Refreshing Selection of Sun Ripened Mini Fruit Kebobs Displayed in a Piece of Fruit	\$1.75/each
Crisp Vegetable Platter with Dips	\$2.30/person
Tray of Fresh Fruit Pieces	\$1.50/person

Applicable taxes and 15% service charge extra

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)	\$52.00
Deluxe International Fine Cheeses, including <i>Roquefort, Fourme D'ambert, Raw Milk Cheese, Etorki, French Goat Cheese & Imported Cheddar, Fresh Fruit, Spiced Nuts</i> Served with Grapes, Assorted Crackers & Garnish	\$6.50/person
International Cheese Board, including <i>Oka, Brie, Cheddar, Goat and Blue Cheeses</i> Assorted Crackers & Bread~ Served in chunks or finger pieces	\$4.50/person
Deluxe Tray of Delicious Sliced Meats – Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham Charcuterie (deli meats), Condiments, Crackers & Housemade Breads (Add sliced cheeses for \$2.50 per person)	\$4.50/person
Sushi Station, or Seafood Saute Station (min 35 people) from	\$8.95/person
Spring Rolls and Plum Sauce	\$4.00 /person
Tray of Cocktail Sandwiches	\$5.75/person
Chocolate Fountain with Fresh Fruits/Angel Cake (min 20)	\$5.00/person
Refreshing Selection of large Sun Ripened Fruit Kebobs	\$2.50/each
French Pastries (min 12 ppl)	\$3.50/person
Fresh Brewed Coffee, Decaf & Teas	\$1.95/person
Late Night Buffet Station: International cheese piece. grapes and Crackers Mini Spring Rolls, Mini desserts or fruit, Decaf & Tea	\$9.00/person

Applicable taxes and 15% service charge extra

Celebration Beverages

Bar Service

We offer a variety of types of bars including Cash, Host, Ticketed, "Toonie", 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.)	\$4.70
Domestic House Wine	\$5.75/glass
Imported House Wine	\$6.75/glass
Domestic Beer	\$4.45
Imported Beer	\$5.25
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

Host Bars are subject to 15% Gratuity. Prices subject to 13% HST.
Cash Bar gratuities are at the discretion of the guest.

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

Celebration Continues

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!

A wide selection of Red and White, Canadian and Imported Fine Wines can be selected and charged by glass or per bottle. Wine menus are available. We would be pleased to select wines or assist with selection to pair with your menu and budget on request.

House Wines

2 Glasses of Domestic House Wines (Red/White)	\$10.95 per person
2 Glasses of Import House Wines (Red/White)	\$12.95 per person
Domestic House Wine	\$35.00 per litre bottle
Import House Wine	\$39.00 per litre bottle

Your guest's choice of Red or White wine.



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 275. 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.

SELECT DINNER SERVICE

If you would like your guests to have a choice of pre-selected Courses, the following surcharges will apply. These surcharges are based on the group providing the resort with the required number for each course and place cards indicating guest's choice being placed on the dinner tables. If One Appetizer and One Dessert are chosen, the surcharge only applies to the Entrée Course

<i>Choice of Two Appetizers</i>	<i>\$2.50 per person</i>
<i>Choice of Three Appetizers</i>	<i>\$5.00 per person</i>
<i>Choice of Two Entrees</i>	<i>\$2.50 per person</i>
<i>Choice of Three Entrees</i>	<i>\$5.00 per person</i>
<i>Choice of Two Desserts</i>	<i>\$2.50 per person</i>

Choice of Three Desserts

\$5.00 per person

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.

Wedding Cakes

Wedding cakes may be brought in the 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.

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, 12:00 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 day of event or the day of check out.

Bookings

Private parties and wedding receptions are usually not contracted more than 6 months from the wedding date, without a minimum number of guestrooms being guaranteed. Please contact our Conference Services & Catering office for available dates and information.

Food Tastings

A complimentary food tasting for two is provided with your wedding package of 75 guests or more. We will provide two selections of each course you have chosen for your meal. One dish of each item will be prepared for you to share. A charge will apply for additional items or dishes. House Wines or wines that we sell by the glass may also be tasted with your meal.

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?

Unfortunately, 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.

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.

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 13% and a service charge of 15% 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.