



# Wedding Guide

Old Courthouse in Historic Harbour Grace

Prices & Menus are subject to change, we only secure quotes for 60 days.



# The Old Courthouse Events Booking Policies

## **Making a Private Booking** *(for any room or reservation of 25+)*

To confirm a selected date for your event or wedding reception, we required a \$2,000 non-refundable deposit, and a valid Credit Card number information to hold on file. *We accept Debit, EMT, Cash, Money Order or Certified Cheque for the deposit. If you would like to pay by Credit Card, a 2.4% fee will apply to all credit card transactions, including the non-refundable deposit.*



## Private Rooms & Booking Information

### **Old Courtroom**

A prestigious space where history lingers, perfect for intimate gatherings or events, accommodating up to 120 guests.

### **The Library**

An elegant, refined setting for smaller groups, with a capacity for up to 24 guests, ideal for exclusive meetings or cozy receptions.

### **Judges Chambers**

Offering a unique ambiance, this room can host up to 20 guests, suitable for small, private gatherings or meetings.

### **Courtroom #2 Speakeasy Lounge & Jail Cells**

A captivating blend of history and entertainment, this area accommodates up to 80 guests, featuring a lounge and authentic jail cells great for break out sessions and an unforgettable experience.

### **The Cells**

Comprising 5 jail cells with varying capacities of 8 – 14 guests each, these spaces provide a unique and memorable setting for small groups.

### **The Jail Yard**

An outdoor garden oasis capable of hosting up to 150 guests, perfect for larger events seeking an open-air, historical backdrop.

### **Beer Garden & Picnic Area**

A relaxed and inviting outdoor space for up to 120 guests, ideal for casual gatherings, picnics, and beer tasting events.

### **Property Buy Out**

For an exclusive, grand affair, the entire property can be reserved, accommodating up to 450 guests, offering a versatile range of spaces for events of any scale.



*All pricing before tax & 18% gratuity*

## Housekeeping Policies

- Due to the historic significance of the YellowBelly building, we do not allow tapered candles, sparklers, or any open flame.
- We do not allow tacks, tape, staples, or nails on the walls. Nor do we allow plate chargers, confetti, or rice, please let your decorator know.
- All personal items including vendor items are to be removed at the end of the reception. We are not responsible for any personal/vendor items.
- We are a full-service caterer as such we do not allow any outside food or alcohol on our premises, except for the wedding cake and or wedding cake alternative. If you require plates, forks, napkins & service for the wedding cake there will be a \$3/person fee (+ tax and gratuity).
- We are a registered historic site and unfortunately, the building is not wheelchair accessible, our apologies.
- Since we are a full-service restaurant, we do not allow amplified music/live music for party dancing until 10:00 pm.
- Any amplified Music: whether it's a DJ, Band or the Host supplying their music they are responsible for providing a sound system.
- The Menu acts as a quote for your wedding, after the non-refundable deposit is made & the booking is confirmed we can provide a personalized quote based on the package you are interested in & your tentative number of guests & any other details.
- Two weeks before the Wedding Reception Date we require the confirmed menu & your confirmed number of guests. From that date forward you may only add to your confirmed number of guests.
- Wedding packages are as is, no changes permitted. If you would like something different, once a date is confirmed we can provide a customized quote.
- Wedding Rehearsal is not guaranteed but we will do our best to accommodate.
- Final Full Payment due before the wedding date.
- If you would like to pay by Credit Card, a 2.4% fee will apply to all credit card transactions.

## The Old Courthouse Set-Up Fees

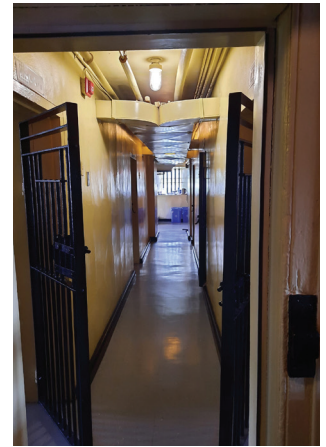
*Prices before tax & 10% service fee*

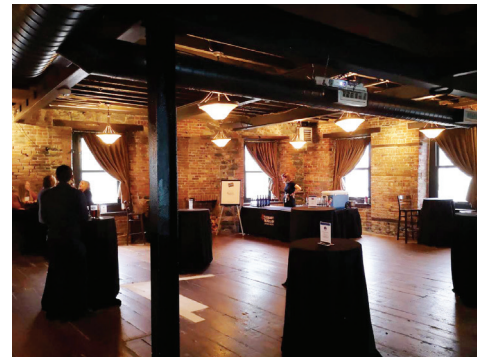
- \$25/table (includes chairs)
- Table Choices: 5ft rounds, 3 ft rounds, 6 ft rectangle, 8 ft rectangle
- White or Black Table Linens \$25 / linen
- White or Black Napkins \$3 / each
- Podium, Projector & Screen \$75
- Sound System \$250

## The Fine Print

**Prices are subject to change, we can only secure prices for 60 days based on current menu items.** A 30% surcharge applies to events on Public Holidays. Staff and Chef charges apply if group is less than 35 guests.

Our Catering Office is open from Monday to Friday at 9am-5pm. We can also accommodate appointments outside these hours by contacting us at [events@yytfoodservices.com](mailto:events@yytfoodservices.com)





# Types of Receptions

## Passed Hors D'oeuvres Reception

Typically, one to three hours in length, a passed hors d'oeuvres reception is generally used for corporate and social networking to precede another event, such as dinner, a show, theatre, etc. Trayed presentations of bite-sized hors d'oeuvres that will be served to your guests during this time. Guests may also be offered trays of beverage service, such as wine. Full bar service is also available and can range from beer, wine, and soft beverages to various options of full bar service packages. An hors d'oeuvres reception will normally utilize standing cocktail tables to promote networking and socialization as well as some bistro style seating which can be used for your guests' comfort.

## Cocktail Reception

A cocktail reception is a special event designed to be a significant alternative when the host does not desire full dinner service. Although substantial food is desired to appease guests, it is not intended to serve as a meal. Guests are customarily served a selection of passed hors d'oeuvres and

selections of displayed appetizers and food stations. Cocktail receptions typically last for two to three hours and often include a short presentation from the host. Just as our passed hors d'oeuvres reception, a cocktail reception will also employ the use of standing cocktail tables and it is suggested that bistro style seating also be incorporated.

## Seated Dinner

A seated dinner is a special event designed to replicate a restaurant environment and experience. Generally, a seated dinner will begin with one hour of cocktails and hors d'oeuvres after which, guests will be seated in a custom dining room prepared especially for your event. Much more service staff is necessary for a seated dinner simply due to the increased details required to prepare and serve guests a full course dinner. Bar service is usually suspended during dinner service while dinner wines are served and would resume following dessert. All options for bar service are available for seated dinners.

## Buffet Stations

A fantastic option for a social event. Buffet Stations lean toward the less formal side, but only in feel. This style of event is often used for anything from wedding receptions to formal corporate events and fundraisers. Staffed and freestanding buffets are stationed in various locations around the room. Depending on the purpose of the event, seating can be long, banquet style, round tables, or cocktail style seating to entice guests to explore all the options that have been chosen for them.

## Stand Up Fork Food/ Grazing Stations

A fork food buffet is designed to offer a light meal over a short period in a stand-up environment. A nice alternative to a hors d'oeuvre types of reception or as a supplement with a selection of hors d'oeuvres. This style of event creates a casual, networking atmosphere. Choose from Themed Food Stations, Platters, and Casual Food Buffet.

# Wedding Packages





# Cocktail Reception Packages

## Little Heart's Ease Package



House Selection of Hors d'oeuvres  
(allowance 1 doz/guest)  
Select 3 Beef, 3 Poultry, 3 Seafood,  
3 Vegetarian



### Room Set Up

Cocktail Style Set Up  
Seating & Cocktail Tables for 90 guests  
(combination of tall & regular cocktail tables)  
3 Rectangular Tables  
(may be used for DJ, Cake, Gift/Guest Book)

## Hearts Delight Package



### Ceremony

30-50 Theatre-style seating for Ceremony  
Room pre-set up for Cocktail Reception to  
immediately follow Ceremony

### Reception

House Selection of Hors d'oeuvres  
(allowance 1 doz/guest)  
Select 3 Beef, 3 Poultry, 3 Seafood,  
3 Vegetarian

### Room Set Up

Cocktail Style Set Up  
Seating & Cocktail Tables for 90 guests  
(combination of tall & regular cocktail tables)  
3 Rectangular Tables (may be used for DJ,  
Cake, Gift/Guest Book)



## Heart's Desire Package



### Ceremony

30-50 Theatre-style seating for Ceremony  
Room pre-set up for Cocktail Reception to  
immediately follow the Ceremony

### Reception

Prosecco Toast following the Ceremony  
House Selection of Hors d'oeuvres  
(allowance 1 doz/guest)  
Select 3 Beef, 3 Poultry, 3 Seafood,  
3 Vegetarian

### Room Set Up

Cocktail Style Set Up  
Seating & Cocktail Tables for 90 guests  
(combination of tall & regular cocktail tables)  
3 Extra Rectangular Tables (may be used for  
DJ, Cake, Gift/Guest Book)

## L'Anse Amour Package



### Reception

Prosecco Drink upon Arrival  
Selection of Hors d'oeuvres  
(allowance 1 doz/guest)  
Select 3 Beef, 3 Poultry, 3 Seafood,  
3 Vegetarian

### Room Set Up

Cocktail Style Set Up  
Seating & Cocktail Tables for 90 guests  
(combination of tall & regular cocktail tables)  
3 Rectangular Tables (may be used for DJ,  
Cake, Gift/Guest Book)

### Late Night Food

11:45PM

Poutine Station

# Dinner Reception Packages

## Little Paradise Package



### Two-Course Set Menu Dinner

Water & Bread Service

**Entrée:** Roast Breast Of Chicken With Savoury Dressing & Brown Sauce

**Dessert:** Mason Jar Cheesecake  
Coffee/Tea

## Hearts Content Package



**Welcome Glass Of Prosecco**

### Three-Course Set Menu Dinner

Rolls & Butter  
Water Service

**Appetizer:** House Salad

**Entrée:** Roast Breast Of Chicken With Savoury Dressing & Brown Sauce

**Dessert:** Mason Jar Cheesecake  
Coffee/Tea

## Chapel's Cove Package



### Ceremony

Theatre-style seating for  
Ceremony up to 150 guests  
Departure for pictures & Room  
set up for Dinner Service  
(we require a 2½ hours)

### Three Course Set Menu Dinner

Rolls & Butter  
Water Service

**Appetizer:** House Salad

**Entrée:** Chicken Supreme with Marsala and Mushroom Sauce

**Dessert:** Chef's Choice  
Coffee/Tea

Wine Service For Dinner  
(allowance 2 bottles of house wine/table)

## Great Paradise Package



### Cocktail Reception

Welcome glass of Prosecco  
Hors D'oeuvres (3 pcs/guest)

### Three Course Set Menu Dinner

Rolls & Butter  
Water Service

**Appetizer:** House Salad

**Entrée:** Choice of Chicken Fish or Pork  
(pre-order & seating plan required)

**Dessert:** Chef's Choice  
Coffee/Tea

Wine Service for Dinner  
(allowance 2 bottles of house wine/table)

### Late Night Food at 11:45PM

Poutine Station

## Paradise Package



### Cocktail Reception

Welcome glass of Prosecco  
House Selection of Hors d'oeuvres  
(3pcs/guest)

### Three-Course Set Menu Dinner

Rolls & Butter  
Water Service

**Appetizer:** House Salad

**Entrée:** Chicken Supreme with Marsala and Mushroom Sauce

**Dessert:** Chef's Choice  
Coffee/Tea

Wine Service For Dinner  
(allowance 2 bottles of house wine/table)

## Cupids Package



### Cocktail Reception

Reception Welcome glass of Prosecco  
Passed Hors d'oeuvres (4 pcs / guest)  
Four Premium drink Tickets/guest

### Three Course Set Menu Dinner

Rolls & Butter  
Water Service

**Appetizer:** Jumbo Shrimp Cocktail  
or House Salad

**Entrée:** Grilled Salmon with Citrus Hollandaise  
or Oven Roasted Prime Rib with pan jus gravy  
(pre-order and seating plan required)

**Dessert:** Chef's Choice  
Coffee / Tea

House Wine Service for Dinner  
(allowance 2 bottles of house wine/table)

### Late Night Food at 11:45PM

Assorted Wood Fire Pizza (2 pcs/guest)





# Boutique Wedding Packages

## Tickle Cove Elopement Package (minimum 20 guests, max 40 guests)

### Reception In Courtroom #2, Speakeasy Lounge & Jail Cells

Welcome glass of Prosecco

Passed Hors d'oeuvres (3 pcs/guest)

### Three-Course Set Menu Dinner

Rolls & Butter

Water Service

**Appetizer:** Tuscan Meatball Tomato Soup or House Salad

**Entrée:** Grilled Salmon with Citrus Hollandaise or Braised Short Rib

**Dessert:** Newfoundland Berry Mason Jar Cheesecake, chantilly cream  
Coffee/Tea

House Wine Service for Dinner (allowance 2 glasses/guest)



## Bristol's Hope Afternoon Brunch Buffet Wedding (minimum 40 guests)

### Afternoon Reception

duration 3-4 hours

### Brunch Buffet

Mimosa Bar – Prosecco with assorted juices (allowance 2 glasses/guest)

Reception Room to be determined

**Brunch Buffet Braised Short Rib, Salt & Vinegar Cod Loins, Whipped Potato, Vegetable Medley, Scrambled Eggs, Bacon Strips, Breakfast Sausage, Hashbrowns, Baked Beans, Pan-fried Toutons, Pancakes with syrup**



## Kelligrews Soirée (minimum 60 guests)

### Grazing Tables (cold selections)

#### Charcuterie

Cured meats, selection of cheese, pickled vegetables, fresh fruit, olives, breads, condiments

#### Cheese & Fruit

hand-selected cheese (6), fresh fruit platters, dried fruit, nuts, fruit compote, honey, crackers

#### Canape Grazing Station

Watermelon with whipped goat cheese, skewer  
Caprese salad skewers, Smoked salmon  
baguette, canape sandwiches, pineapple  
wrapped in prosciutto, cheese bites

#### Death by Chocolate

#### Grazing Station Chocolate

truffles, chocolate mousse, chocolate brownies, chocolate fondue, chocolate chip cookies, chocolate dipped strawberries

#### Add Kids Grazing

Table \$30/person mini sandwiches, cheese strings, fresh fruit, mini doughnuts, chips, cheezies, yogurt tubes

# Additional Wedding Receptions

## Wedding Rehearsal Package (minimum 30 guests)

Wedding booking required, duration 3 hours  
Wedding Ceremony Rehearsal (based on availability)  
Sparkling Wine upon Arrival  
House Selection of Hors d'oeuvres (8 pcs/guest)  
Reception Room to be determined (UnderBelly, Cove or  
RDF Room at O'Reilly's, based on availability)

## Bachelor Party Package (minimum 20 guests)

Brewery Tour & Tasting  
Hors d'oeuvres: 8 pcs/guest

2x Mini Beef Wellington, 2x Maple glazed Bacon wrapped Scallops, 2x YB Wings, Mini Cheeseburgers, Deep Fried Pickles  
Reserved Table(s)

## Bachelorette Party Package (minimum 20 guests)

3 Drink Tickets  
(good for 1oz Cocktails, YellowBelly Beer, Glass House Wine)  
Hors d'oeuvres: 8 pcs/guest  
2x Mini Beef Wellington, 2x Maple glazed grilled Scallops,  
1x Fish Taco, 1x Roast Tomato Bruschetta, 1x Arancini,  
1x Turkey Meatball  
Reserved Table(s)

## Wedding Gift Opening Reception (minimum 40 guests)

Assorted Pastries & Doughnuts  
Fresh Fruit Platter  
Artisanal Cheese, dried berries, nuts, crackers  
Mini Quiche  
Room to be determined, based on availability  
Cash Bar (drink packages also available)

## Post Wedding Brunch Buffet (minimum 40 guests)

Mimosa  
Assorted Pastries  
Scrambled Eggs  
Breakfast Potato  
Smoked Bacon  
Breakfast Sausage  
Pancakes with syrup  
Fruit Salad  
Cash bar (*drink packages also available*)

## Drink Packages

### Option 1

Basic Drink Ticket  
includes a bottle of domestic beer, well-brand highballs,  
4 oz glass of wine, 10 oz YB beer

### Option 2

Premium Drink Tickets  
includes all bottle beer, 5 oz glass wine, pint YB beer,  
highballs including juice mix.

### Option 3

Host Bar  
Applied to final invoice on host bars,  
whether it is an open bar or tickets.





# Hors d'oeuvres & Canapes A la Carte Menus

Minimum order 3 dozen per selection



## Meat Selections

Mini Beef Wellingtons  
Mini Cheeseburgers with bacon, tomato aioli  
Braised Short Rib on Crostini w/ tomato jam  
Grilled Asparagus & goat cheese wrapped  
with Prosciutto  
Chorizo Sausage and Provolone Arancini



## Poultry & Pork Selections

Parmesan-crusted Chicken Tenders  
with marinara sauce  
Turkey Meatballs Hoisin sauce  
Ground Pork Lettuce Cups  
Greek Meatballs (ground lamb & pork)  
Tzatziki sauce  
Bang Bang Chicken Bites with Thai chili dip  
Chicken Pot Stickers with soy ginger dip



## Seafood Selections

Maple glazed Scallops wrapped in Bacon  
NL Baby Shrimp Martini Salad (*cold*)  
Grilled Shrimp with Bourbon Glaze  
Mini Cod Tacos  
Jumbo Shrimp with cocktail sauce  
(*cold or warm*)  
Stuffed Touton with Salt Cod & drawn butter  
Cod Tongues with Pork Scrunchions  
tartar sauce



## Cold Canapes

Prosciutto wrapped Pineapple  
Mini Caprese Salad  
Watermelon whipped goat cheese,  
honey drizzle  
Strawberry & Goat Cheese Bruschetta,  
balsamic drizzle  
Individual serving of Crudites with dip  
Smoked Salmon Stuffed Baguette

## Vegetarian Selections

Korean BBQ Cauliflower  
Deep Deep-fried pickles, mustard sauce  
Vegetable Spring Rolls, plum sauce  
Vegetarian Stuffed Mushroom Caps  
Pan Fried Mini Toutons with molasses  
Mushroom & Goat Cheese Turnovers  
Panko Deviled Eggs  
Potato & Feta mini cakes, mustard pickles  
Roast Tomato, basil pesto Bruschetta  
Garlic brushed crostini with fresh  
mozzarella & cherry tomato Bruschetta

## Bite Size Sweets

Chocolate Truffles  
Coconut Sugar Fudge squares  
Cinnamon Sugar Mini Doughnuts  
Chocolate Stout mini-Cup Cakes  
Chocolate Coconut Snowballs  
Mini Strawberry Short Cake  
Date Squares  
Lemon Tarts with meringue  
Mini Cherry Cheesecake  
Mini Chocolate Brownie Cheesecake  
Bite size Carrot Cake  
with cream cheese icing  
Mini Cream Puffs  
Newfoundland Berry Pastry Tart with cream



# Interactive Experiences



## Themed Food Stations

### Asian Inspired

Wok fried teriyaki beef & vegetarian pad  
Thai with steamed rice

### Taste of India

Light red lamb curry with yogurt, mango chutney,  
basmati scented rice and pappadums

### Taste of Spain

Paella, a blend of chicken, seafood, and chorizo  
cooked the traditional way in a saffron stock

### British Invasion

Gourmet fish and chips; panko-crusted cod fillet  
with hand-cut French fries

### Italian Cuisine

Spaghetti & meatballs with tomato basil  
sauce & garlic bread

### Taste of France

Beef bourguignon with whipped potato

### Seafood Station

**Hot:** Steamed mussels with yellowbelly  
pale ale & sea salt, lobster risotto, cod au gratin  
– OR –

**Cold:** Newfoundland baby shrimp cocktail,  
marinated mussel salad (Greek style),  
smoked salmon with dill cream cheese,  
capers & onions, Placentia Bay scallops,  
ceviche style

### Taste of Newfoundland

Salt fish & brewis, cod au gratin,  
baked beans & toutons



# Menus on the Move

## Grazing Tables



### Charcuterie

Cured meats, selection of cheese, pickled vegetables, fresh fruit, olives, breads, condiments

### Kids Grazing Table

(min. 6 guests)

mini sandwiches, cheese strings, fresh fruit, mini doughnuts, chips, cheezies, yogurt tubes

### Cheese & Fruit

hand-selected cheese (6), fresh fruit platters, dried fruit, nuts, fruit compote, honey, crackers

### Canape Grazing Station

Watermelon & whipped goat cheese, Caprese salad skewers, Smoked salmon baguette, Canape sandwiches, Pineapple wrapped in prosciutto, Cheese bites

### Death by Chocolate Grazing Station

Chocolate truffles, chocolate mousse, chocolate brownies, chocolate fondue, chocolate chip cookies, chocolate dipped strawberries

### BBQ Grazing Table

BBQ Chicken pieces, Slow Braised Short Rib, Roast Potato, buttered corn, grilled vegetable skewers, coleslaw, Caesar salad, rolls

### Soup & Sandwich Grazing Station

Tuscan Mini Meatball Soup, assorted sandwiches

### Brunch Grazing Station

croissants, assorted pastries, fresh fruit & berries, smoked salmon bagels, cured meats, cheese selection

### Build your own Gnocchi & Pasta Station

potato gnocchi & penne pasta, braised pulled beef short rib, roast chicken, bolognese, marinara sauce, alfredo sauce, roasted red peppers, diced tomatoes, crumbled bacon, basil, shredded parmesan cheese

### Street Food Station

mexican street corn, tacos (cod & chicken), currywurst, chicken kebabs, hot dogs, burgers, pretzels, deep-fried pickles

### Comfort Food Station

meatloaf, mac & cheese, cod au gratin, scallop potatoes, lasagna

### Bite Size Dessert Station

Chocolate Truffles, Cinnamon Sugar Mini Doughnuts, Chocolate Stout Mini Cup Cakes, Chocolate Coconut Snowballs, Lemon Tarts with meringue, Newfoundland Berry Pastry Tarts



## Late Night Food & Snacks

### Soup & Sandwich

Tuscan Meatball & Tomato Soup  
Grill Cheese Sandwiches

### Pizza Party YellowBelly Wood-Fired Pizza

(6-8 slices/pizza)

Sicilian, Margarita, Buffalo Chicken  
Pizza's

### Poutine Station

Hand cut French fries  
Savoury Dressing  
Cheese Curds  
Gravy

### Wings & Rings

(½ doz wings/person)

Dry spiced Wings,  
sauces on the side  
House-made Onion Rings

### Fajita Station

Flour Tortillas  
Shredded Cheese, Sour Cream,  
YellowBelly Salsa, Guacamole  
Sautéed seasoned Chicken & Spicy  
re-fried Black Beans  
Sautéed Peppers, Onion  
Hot Banana Peppers

### Nacho Station

House-made Corn Chips  
Cheese Sauce  
Sour Cream  
Diced bell Peppers,  
onion & tomatoes.  
Hot Banana Peppers  
YellowBelly Salsa  
House-made Guacamole.

*Add Seasoned Ground Beef \$3/person  
(seasoned ground turkey or tofu may be  
substituted)*

## Platters

### Classic Charcuterie Platter

This popular platter includes a selection of cured meats presented with our signature condiments, artisan breads and pickled vegetables.

### The Best Cheese Tray

Let us make it easy for you to provide your guests with a memorable cheese experience. Enjoy the very best, internationally sourced cheeses, hand-selected to suit your occasion and attractively presented with fruits, nuts, fine crackers and/or baguettes.

### Fresh Fruit Tray

Seasonal selection of fresh fruit and berries with yogurt dip

### Antipasti Platter

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

### Crudité Tray

A colourful arrangement of fresh, seasonal vegetables with our house-made Tzatziki

### Amazing Cookie Tray

(4 dozen)

A selection of our popular freshly baked drop cookies

## Drink Packages

### Option 1

Basic Drink Ticket  
includes a bottle of domestic beer, well-brand highballs,  
4 oz glass of wine, 10 oz YB beer

### Option 2

Premium Drink Tickets  
includes all bottle beer, 5 oz glass wine, pint YB beer,  
highballs including juice mix.

### Option 3

Host Bar  
Applied to final invoice on host bars, whether  
it is an open bar or tickets.

