

Business Meetings & Workshops in Anderson House!

NOTE: The below details describe business meetings & workshops hosted for ≤ 20 participants in the Links Crest Room of Anderson House. Please reach out to host larger events in the Fundy Discovery Aquarium or student focused field trips & workshops so we can redirect you accordingly!

We provide the perfect location to focus and recharge your team in beautiful St. Andrews by-the-Sea! Professionally curated spaces, coupled with options for authentic maritime experiences, are offered to increase employee engagement, enhance teammate collaboration, create strategic visions, develop corporate leadership, conduct a Board meeting or workshop, or simply build mental wellness.



- ✓ Meeting Space – The heart for hosting small corporate retreats, workshops or focused group meetings exists within the **Links Crest Room** and adjacent **Sunroom** in our **Anderson House** estate on the Huntsman Marine Upper Campus. Year round gatherings are possible within this winterized space that can comfortably seat up to 20 participants with all day catered food services, modern audiovisual with virtual attendance capacity, and high speed Wi-Fi internet access all while overlooking Passamaquoddy Bay, our community and the 9th Hole of the Algonquin Golf Course.
 - Let us know your preferred meeting dates to secure the space and number of expected participants for **\$350 half day** or **\$500 full day** rental rates.
- ✓ Catering – Meetings hosted on the Huntsman Marine campuses enjoy food service that offers taste, quality and appeal in partnership with Dominion Hill Country Inn. We want guests to experience the passion we have for good food that is well prepared and attractively presented.
 - We will work with you to ensure your participants are well fed, both body and mind, including choices that provide accommodation for special dietary restrictions.
 - Example breakfast, morning and afternoon nutrition break, lunch and dinner menus with base pricing are provided on the following pages to serve as a guide as you plan your meeting.
 - Cocktail hor d'oeuvres are also available should you decide to host your group for an evening reception.
- ✓ Don't forget to ask about:
 - Our overnight accommodations to host multi-day meetings.
 - Details related to our curated team-building activities.

Our kitchen team is ready to work with event organizers to ensure that the food service meets their specific needs, timetable and budget. The most common selections are listed below but a customized menu for your event is also possible.

Continental Breakfast: \$14 per person

- Hot Dishes (e.g., individual quiches, breakfast casserole, scrambled eggs & bacon, cinnamon oatmeal with topping options)
- Selection of Cereals
- Fresh Fruit Salad
- Yogurt Parfait
- Bread, bagels, muffins and baked goods
- Coffee, assorted teas, juice

Snacks & Nutrition Breaks

Morning: \$9 per person

- Coffee, assorted teas, juice
- Muffins, cinnamon rolls, assorted pastries
- Various yogurts
- Fresh fruit

Afternoon: \$8 per person

- Coffee, assorted teas, iced tea, lemonade
- Crackers & cheese
- Veggies & dip
- Fresh fruit options

Refreshments only: \$5 per person

- Coffee, assorted teas, iced tea, lemonade

****Please indicate any food allergies or dietary restrictions****

Lunches: \$29 per person

Lunch is presented in a self-serve buffet style and set out near your meeting in the *Links Crest Room*. Group lunches are determined by the organizer who will select a soup **or** salad and an assortment of five sandwiches and/or wraps with the most common selections listed below. A variety of baked goods for dessert and refreshments are included. Adjustments to your menu and the listed pricing are possible to provide the experience that you are looking for.

Soups:

- Broccoli, potato & cheddar soup (VG, GF)
- Roasted tomato & fresh basil soup (VG, V, GF)
- Maple sweetened butternut squash soup (VG, GF)

Salads:

- Traditional Greek salad (spinach, cucumber, cherry tomato, red onion, coloured peppers, black olives, oregano) (VG, GF)
- Garden market salad (mixed salad greens, cucumber, basil, cherry tomatoes, black olives) (VG, V, GF)

Sandwiches: Also may be offered gluten free with sufficient advance notice.

- Smoked meat on rye (Smoked meat with lettuce and Dijon mustard)
- Turkey club (turkey, bacon, cheddar cheese, tomato, arugula, avocado)
- Ham & Swiss (Ham, Swiss cheese, lettuce, tomatoes, Dijon mustard and mayo)
- Avocado veggie sandwich (avocado, tomato, red onion, cucumber, spinach, Dijon and sprouts (VG, V)

Wraps: Also may be offered gluten free with sufficient advance notice.

- Chicken Caesar (chicken, romaine lettuce, bacon, parmesan and Caesar dressing)
- Classic egg salad (eggs, green onion, celery, Dijon mayo, lettuce)
- Grilled salmon (with smoked paprika, cream cheese, tomato, romaine, and grated carrot)
- Pesto chicken wrap (pesto chicken, shredded lettuce tossed with Caesar dressing, crumbled bacon, shredded cheese)
- Avocado veggie wrap (avocado, tomato, red onion, cucumber, spinach, Dijon and sprouts (VG, V)

Dessert: An assortment of baked goods, including cookies, brownies, and dessert squares.

Refreshments: Coffee, tea, lemonade, iced tea

****Please indicate any food allergies or dietary restrictions****

Dinners: Three course fine dining for \$49 per person. We can also offer casual dining options for \$39 per person. Please discuss with our staff.

We seek to make our evening meals a special occasion in the historic Links Crest Estate (now *Anderson House*) overlooking the 9th Hole of the Algonquin Golf Course. Dining space will be appropriately decorated for your event. Numbers must be confirmed **7 business days** prior to the event. Entrée options for guests with dietary restrictions or allergies are available at no additional cost with advance notice.

Choose a Soup or Salad for the group:

Soups: All soups are served with House-made herbed Focaccia or Brioche dinner rolls

- **Tomato & Sweet Basil Bisque** (roasted tomatoes, sweet basil, cracked black pepper, sweet crème)
- **Merlot and Mushroom Beef Bourguignon** (boneless beef chuck stewed with sweet onion, carrots, and celery)
- **Butternut squash & maple Velouté** (roasted butternut squash infused with maple essence and cream)

Salads:

- **Tossed Garden Salad** (Mixed artisan greens, red onion, cucumber, bell peppers, shaved carrot, Old Cheddar Cheese, served with balsamic vinaigrette)
- **Classic Caesar** (Chopped romaine, smoked bacon crumble, fresh lemon, cracked black peppercorn, parmigiano reggiano cheese, roasted garlic creamy Caesar dressing. Hand tossed and garnished with crispy croutons)
- **Moroccan Beetroot Salad** (Roasted beetroot, finely sliced red onion, cumin, orange zest, extra virgin olive oil, Chevre Goat Cheese, fresh mint & cilantro)
- **Cranberry & Spinach Salad** (Chiffonade spinach, slivered/ buttered almonds, Kosher dried cranberries, Feta cheese served with white wine vinaigrette)

Choose 1 or 2 Entrees: Note that if two entrees are selected then the numbers for each option must be provided. Entrees are served with fresh Brioche rolls and whipped infused butter.

- **Oven Roasted Chicken Supreme** (Roast chicken supreme (6oz) served with your choice of garlic mashed potatoes or roasted fingerlings, carrot and green bean medley and sauced with white wine jus or mushroom creme sauce)
- **AAA Canadian Beef Striploin** (Slow roasted, tuscan style, beef (8oz) served with your choice of garlic mashed potatoes or roasted fingerlings, braised carrots, sauced with red wine jus or sauce au raifort (horseradish cream sauce)
- **Fresh Seared Atlantic Salmon** (Maple Dijon glazed Salmon fillet (6oz) served with your choice of garlic mashed potatoes or roasted fingerlings, roasted carrot and sweet pea medley)
- **Herb-crusted, Oven Roasted Turkey Dinner** (Classic turkey dinner (8oz) served with garlic mashed potatoes, traditional dressing, roasted carrots and sweet pea medley, cranberry remoulade and sauced with rosemary-sage gravy)
- **Honey-Maple Glazed Ham** (Oven roasted Toupe ham (6oz) served with your choice of garlic mashed potatoes or oven roasted fingerlings, butternut squash puree, and German cabbage Kohlschlage (Vinegar slaw)
- **Breaded Chicken Parmesan** (White meat chicken cutlet (6oz) served over al-dente spaghetti noodles with house made marinara, mozzarella cheese and parmesan)
- **VEGETARIAN: Mushroom Risotto** (Risotto rice, fresh cream, vegetable stock, mushroom medley, shallots, and herbs)
- **VEGETARIAN: Fried Gnocchi-Formaggio** (Pan seared potato gnocchi with garlic pesto, parmesan, fetta, and pickled red onion)

Choose one Dessert:

- **New York Style Cheesecake** (Served with your choice of blueberry compote or Whiskey toffee sauce)
- **Sticky Toffee Pudding** (Served with salted caramel sauce and Chantilly cream)
- **Baileys Creme Brulee** (Served with wafer cookie)
- **Classic Italian Tiramisu** (Chantilly cream, mascarpone cheese)

Cocktail Hor d'oeuvres: Served and self-serve options are available for receptions and cocktail parties.

Popular Hor d'oeuvres: \$21 per dozen

- Bacon Jam & Brie Tart (VG)
- Baked Apple & Cheddar Tart (VG)
- Honey Mustard & Prosciutto Tarts
- Loaded Mini Yukon Gold Potato Bites (GF)
- Seasoned Meatballs and Tomato Skewer
- Mini Mushroom Wellingtons with Salsa Verde (VG)
- Candied Bacon Skewers (GF)
- Savory Cream Cheese and Cherry Tomato Crostini (VG)
- Japanese Style Pork & Chicken Dumplings (DF)
- Chicken Satays with Sunflower Butter Sauce (GF, DF)

Seafood Hor d'oeuvres: \$26 per dozen

- Grilled Shrimp Satays with Citrus Butter (GF)
- Grilled Salmon Satays with Maple Dijon or Salsa Verde (GF, DF)
- Smoked Salmon Crostini, Cream Cheese, Capers, Bacon Wrapped Atlantic Scallops (GF, DF)

Antipasto Platter: \$185 – serves 25 in self-serve style

- Various Cheeses, Cured Meats, Preserves, Mixed Olives, Crackers, Freshly Baked Breads, Pickles and Olives, Herb infused Butter & Mustards

Cheese Charcuterie Board: \$95 – serves 25 in self-serve style

- Assorted Cheeses, Seasonal Fruit and Crackers

Veggie Platter: \$65 – serves 25 in self-serve style

- Variety of Fresh vegetables with a Peppercorn Ranch Dip

Evening Snacks:

- A variety of evening snacks can be prepared to be served during the evening. Please discuss options with our kitchen staff.

****Please indicate any food allergies or dietary restrictions****

Bar Services:

Huntsman Marine dining areas are licensed and a bar may be available for dinner and cocktail events.

- ✓ Cash bar rental includes **\$200 set-up fee** and **\$25/hr** rental rate for a 3 hour rental minimum.

Overnight Accommodations (minimum stay using 6 rooms)

Multi-day meetings and workshops are easily convened at Huntsman Marine by booking within our block of 20 modern rooms, each with ensuite bathrooms, in *Anderson House* and the adjacent *Nancy Hall*.

- ✓ Rooms may be booked for **\$125 per night** based on double occupancy



Huntsman Marine Bus

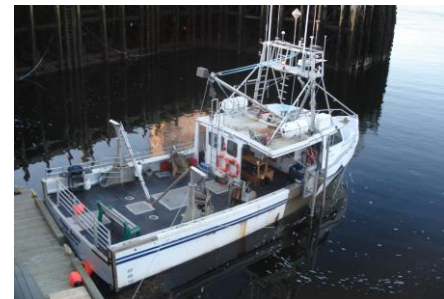
We operate an 11-passenger + wheelchair accessible bus that may also be booked to facilitate activities associated with your meeting.

- ✓ 3-hour minimum rental
- ✓ **\$125/hr** rental rate includes bus and driver
- ✓ **\$0.50/km** fuel surcharge applied to all travel outside of St. Andrews further than the Ghost Road connector for Highway 127



R/V Fundy Spray

Huntsman Marine operates the *R/V Fundy Spray* from the St. Andrews Market Wharf. The vessel is a 15.24 m (50 feet) converted offshore lobster boat certified by Transport Canada to carry 20 passengers and two crew. Day-to-day, the vessel provides a spacious platform for scientific diving and well appointed for biological sampling...but also suitable to take a daytime or sunset cruise as a memorable activity for your meeting. (<https://www.huntsmanmarine.ca/oceanassets>)



- ✓ 2-hour minimum rental (note that this includes 30 minutes before and after the actual cruise to load and unload the *R/V Fundy Spray*)
- ✓ **\$425/hr** rental rate includes vessel and 2-person crew
- ✓ fuel surcharge may apply for cruises booked outside of Passamaquoddy Bay

Team-Building Activities

Don't forget to ask about pricing for our specially curated and unique group activities to provide inspiration, build team cohesion, and clear your mind! Here are some amazing ideas to get your creativity flowing:

- ✓ **Bay of Fundy Interpretation** – explore the *Fundy Discovery Aquarium* exhibits with a self guided or guided tour with a Huntsman Marine interpreter (Program Length: 1-3 hours; <https://www.huntsmanmarine.ca/aquarium>)
- ✓ **Into the Bay of Fundy** – increase your knowledge with this great opportunity to touch and hold a series of tide pool animals, such as sea stars, sea urchins, sea cucumbers, etc. under careful guidance by a *Fundy Discovery Aquarium* interpreter (Program Length: up to 2 hours)
- ✓ **Buddy Interactions** – include our mascot Buddy the Seal to provide fantastic photo opportunities for a truly memorable meeting (Program Length: appearances in 30-minute blocks possible)
- ✓ **Informative Talk** – learn from a 20-minute informative presentation by a Huntsman Marine Research Scientist on a topic of interest to your group either in *Anderson House* or the *Dunn Theatre* (<https://www.huntsmanmarine.ca/research>)
- ✓ **Weave a Keepsake with Discarded Rope** – receive group instruction to make your own woven craft in support of a #DebrisFreeFundy and you can add wine for a Wine n' Weave experience (Program Length: up to 3 hours; <https://www.huntsmanmarine.ca/debrisfreefundy>)
- ✓ **Walk on the Seafloor** – discover the world renown Bay of Fundy intertidal zone with a Huntsman Marine Naturalist followed by an informative lab session (Program Length: up to 3 hours; <https://www.huntsmanmarine.ca/walkbetweenthetides>)
- ✓ **Cruise the Bay** – view St. Andrews by-the-Sea and local landmarks from a unique vantage point on the Bay of Fundy aboard the Huntsman Marine R/V *Fundy Spray* (Program Length: 2-4 hours; <https://www.huntsmanmarine.ca/citizenscientistmarinecruise>)

Or you can take the short walk from *Anderson House* directly to the nearby Algonquin clubhouse to play a round on their world class golf course (<https://www.algonquinresort.com/golf>).

Catering Overview

Guarantee

Huntsman Marine must be notified of the guaranteed number of guests to be served, function details and menu selections at least **7 business days** before the function to ensure availability, proper staffing and co-ordination of your function. The client will be billed based on the greater of the guaranteed number of guests or the actual number of guests in attendance (note that food services have a **minimum order for 10 participants**). Huntsman Marine does not assume responsibility to provide food service for more than 5% above the guaranteed number.

Catering

Dominion Hill Country Inn provides all food services in Huntsman Marine venues. We will connect you directly with the appropriate Dominion Hill point of contact to develop your specific menu within your allotted budget. Note that the food service items listed within this document are provided for inspirational purposes but certainly discuss your wants and needs directly with Dominion Hill to ensure your event is memorable for all of your participants.

Deposits and Payments

You will make three separate payments before your function is hosted at Anderson House:

- The **initial 15% non-refundable deposit** based on the estimated total is due upon signing the contract to save your date.
- The **second 35% non-refundable deposit** based on the estimated total is due three months before the function date to provide your firm commitment.
- The **final 50% payment** is due 7 business days before the function date and coincides with your final participant count. This payment will be adjusted based on your final participant count.

Cancellations

The convener shall be liable for any ancillary services and expenses incurred by Huntsman Marine to host your event even if the event is cancelled.

Menu

Whether you choose from our suggested menus or create a custom bill of fare, the finalization of your decision must be made as soon as possible but certainly a minimum of **7 business days** prior to your function. Please advise our Event Coordinator **7 business days** prior to the event of any special dietary considerations or allergies to ensure a safe and enjoyable event for all your guests.

Beverages

Huntsman Marine supports the responsible service and consumption of alcoholic beverages in compliance with the regulations of the New Brunswick Alcohol Authority.

- Huntsman Marine may extend our liquor license to operate a cash bar at Anderson House at the request of the event organizer and reserves the right to discontinue service to patrons who violate the principle of responsible alcohol consumption. All beverages served must be provided by the NBLC under Huntsman Marine license.
- Participants staying with Huntsman Marine overnight may consume personal alcohol during evening social activities in designated areas.