



Memory Lane Weddings



Make it one for the history books by hosting your next event at an award winning living history museum depicting coastal life in rural Nova Scotia during the 1940s.

With over 18 replica and restored buildings, antique gas pumps, an indoor event space with a stage, and thoughtful catering options we make sure you spend your time enjoying yourself, while we take care of the rest.

Memory Lane Heritage Village offers a unique backdrop for your wedding day. As a heritage venue, we pay special attention to ensuring that Village staff are involved in the wedding planning and actual day-of delivery.

Photo Credits: Deedee Morris Photography (cover), Chelle Wootten (back banner) Tanya Reynolds, Geoff Creighton, Jacob Connell, Anita Davidson, Sydney MacLennan



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Testimonials

The venue, meal and service was top notch and our guests were so impressed they told us so over and over again.

~ Larry & Margaret (2025) ~

Guests are still complementing the beauty and uniqueness of Memory Lane! With so much to see and space to use, it makes the perfect venue.

~ Samantha & Cory (2021) ~

We wanted to take the time to say a heartfelt thank you to your wonderful staff. Every detail of the ceremony went smooth thanks to their devotion and professionalism. They brought warmth, took the time to say lovely compliments to our guests. Absolutely lovely. You can't buy this with a Mastercard.

~ Stephanie & Mark (2019) ~

We feel so fortunate that the staff of this wonderful venue was able to work with us to accommodate our changing ideas and plans as the date drew near. Our diverse wedding party also appreciated the gender neutral signage on toilets. We treasure the memories of this day. Thank you, Memory Lane.

~ Shannon & Denise (2017) ~



Rental Policy for Memory Lane Heritage Village

Memory Lane Heritage Village offers you a unique backdrop for your wedding or special celebration, without all the worry of trying to juggle everything yourself. Let us worry about the details so you can enjoy your special day.

Celebration Package

The Celebration Package allows for a turn-key event. Once your guests set foot on the grounds they will not have to leave until the night is over. Package includes:

- Access to the following buildings:
 - Hosking General Store: Can be used as entrance, gift drop-off, washrooms, guest registration
 - 1894 Historic Church: for ceremonies and with great acoustics
 - Village Green: Outdoor ceremony option, lawn games, cocktails
 - Garage: A sheltered place perfect for guest signings, cocktails, photo booth or donut station
 - Schoolhouse: Pre-ceremony, wedding party waiting area
 - Cookhouse: Catered or self-caterings options available, fully licenced bar, washrooms & wood stove
 - Clam Factory: Dedicated space for dancing, reception, dessert buffet, stage
 - 8 additional heritage buildings: Open for tours and photos until 9 PM
- Additional Package Perks
 - Bar Service: Permanent license includes grounds and buildings
 - Vintage props: Barrels, crates, milk bottles, enamelware, wooden chairs
 - Tables, chairs and benches for seating
 - Three event assistants for the duration of the rental
 - Set-up and tear-down of all tables and chairs
 - On-going consultation with our Event Planner
 - Rehearsal night prior to ceremony
 - Cleaning and SOCAN fees covered

Please inquire about other add-ons such as vintage donut-maker, evening campfire, drives in antique vehicles, etc. * Please inquire for current package price.

Rental Period

The rental period is from 4:00 PM to Midnight (8 hours). Lights will be turned on at midnight and no extension of the rental period is allowed after midnight. This is a firm policy which ensures good relations with our residential neighbours. During the operational season (June 1 – September 30) ceremonies may start no earlier than 4:30 PM to allow for Village visitors to exit the Village. An earlier start time may be possible during the off-season. Wedding party will have access to the Clam Factory (Reception area) the day prior to set anything up.

Seating Capacity

Seating capacity is subject to change according to public health requirements at the time of the event.

Church: pew seating on the floor (see attached floor plan)

If 5 people per pew (very spacious) then 76 on the main floor and 15 in the balcony. If 6 people per pew (still comfortable) then 91 on the floor and 15 in the balcony

Cookhouse: various configurations yield different seating opportunities (see attached floor plans)

Preferred seating is 85. (61 in main room and 24 in alcove) Depending on the size of guests and the number of children, it is possible, but not preferable, to increase seating up to 100.

Clam Factory: various configurations of seating and dance floor are available 60 – 70 people at small round tables (cabaret style) with dance floor or 80 – 96 people at angled rectangle tables, no dance floor

Furnishings

Rental of the Clam Factory includes the use of 150 green plastic chairs and / or 32 metal chairs, eleven eight-foot resin tables (96" (L) x 30" (W) x 29¼" (H)) tables, eight six-foot resin tables (72" (L) x 30" (W) x 29" (H)); 10 small round wooden tables with 36" diameters and 5 large with 48" diameters.

Rental of the Cookhouse includes 21 benches, 10 wooden chairs, and 10 folding tables (78" x 30.5") covered with vinyl tablecloth printed with 1940s advertisements (may be completely covered with white linens which are available for rent) and 3 large wooden tables (96" x 38").

Several antique small antique wooden tables are available for use as lemonade stand, gifts, favours, DJ, etc. Similarly, two large apple barrels, a tea crate, and 3 smaller barrels as well as some wooden crates are available for use.

Event Assistance

Due to the heritage nature of the Memory Lane site, all rentals must be supervised by an *Event Manager* and at least two *Event Assistants*. The Heritage Society reserves the right to require more Event Assistants for groups of 80 or more guests or if the event is particularly complex. The Event Manager and Assistants are on-hand to make the event run smoothly and can do the following things: greeting and parking; ringing of church bell; directing visitors; reviewing guest list; receiving cards and gifts (and locking up when reception starts); serving cocktails, lemonade, or drinks; lighting candles; moving flowers; opening and closing buildings; set up / dismantle games provided by you; any behind the scenes details; serving food and assisting with meal; washroom maintenance; gathering glasses, etc.; gathering up decorations; assisting where needed.

Catering

Catering can be provided by Memory Lane. Meals and food service catered by Memory Lane includes all crockery, glass ware (except champagne flutes), cutlery and kitchen utensils. Memory Lane generally has on staff an event Cook who handles the catering. See attached menu (prices and items subject to change). If an Event Cook is not on hand, an outside caterer may need to be procured.

Kitchen Rental

If an outside caterer is hired, a kitchen rental fee applies. Please see the Kitchen Rental Policy at the end of this document. Self-catering options may be available at the discretion of the Society's Executive Director. Please enquire about options.

Decorating

During the operating season (typically June 1 to September 30) the Heritage Village receives guests on a daily basis to all buildings, from 10 AM to 4 PM. Therefore, the authentic look of the Village must be maintained during these times in all publicly accessible buildings. The Clam Factory, however, is not a generally accessible building and can be made available 1-2 days before the wedding date for decorating. The Cookhouse can be made available for decorating at 3:00 PM on the day of the wedding, except for hanging bunting the night before. Decorations for the Cookhouse should be kept to a minimum (table dressings, flowers, some signs) so that Heritage Village event assistants can assist with Cookhouse decorations. The Church may have pew markers placed the night before, but the renter should understand that all decorations placed in the open will be visible and potentially handled by the public.

Pew markers and other decorations may not be applied to church pews or other vintage woodwork using adhesives of any kind (tape, sticky tack, glue, staples). Non-abrasive items may be used to secure markers.

Materials and decorations for the other buildings may be stored in the Clam Factory. Due to limited garbage pick-up and storage, all garbage and recycling generated from decorating must be taken home by the wedding party.

Crockery, Utensils, Linens

Use of all Heritage Village crockery and utensils are included in the Catering Fee or the Kitchen Rental Fee. Below is a list of available crockery and enamelware. Tablecloths, champagne flutes, antique china and cut glass punch glasses may be rented from the Heritage Village. A replacement fee of cost plus 10% will be charged for any broken item. The Heritage Society has an environmental policy on site that prohibits the use of disposable cutlery and plates, unless assured that all items are compostable and recyclable.

Ceramic Dinnerware	Quantity	Enamelware	Quantity
10" Dinner plates	150+	10" dinner plates	100
6" Soup bowls	150+	9" dinner plates	80
7" Dessert or side plate	150+	8" desert plates	50
8 oz mug	150+	6" soup bowls	50
Vintage platters	20+	7" dessert bowls	50
		8 oz mugs	100

Glassware	Quantity	Other	Quantity	Rental Fee
Wine glasses 8oz.	100	White Tablecloths	15	\$16.00 each
Wine Carafes	35	Navy Blue Tablecloths	15	\$15.00 each
Mason Jars 16 oz.	80+	Cream Round	36	\$10.00 each
Mason Jars 8 oz.	80+	White Lace Napkins	80+	\$1.00 each
		Champagne flutes 5.5 oz.	100	\$10 per dozen
		Punch Glasses	70\$	\$10 per dozen
		Fancy Tea Cups	70	\$10 per dozen

Bar Policy and Fees

Memory Lane Heritage Village holds a permanent special premises liquor license available to the “Client” (i.e. the person signing the rental contract) when booking Memory Lane as a rental venue. The cost of the license and bartender(s) is covered by bar revenues unless bar revenues are less than \$200. In this case, the “Client” will be subject to a \$50 labour fee.

Licensed Area Restrictions

All alcohol served on site must be supplied by Memory Lane, no additional alcohol may be brought on to the premises unless approved in advance by the Bar Manager. Alcohol must remain within the designated licensed area on the Village grounds, between the Cookhouse and Clam Factory and the playing field / Church area. Should alcohol from the bar be taken outside this area or other alcohol be brought onto the Heritage Village grounds (including the Heritage Village parking lot) the “Client” will pay a \$300 fine.

Any event where minors are present requires the “Client” must provide the Bar Manager with a list of minors, including name and age. This is required by the liquor licensing authorities.

Bar Menu and Special Requests

The Heritage Village has a set bar menu, comprised of locally sourced and popular brands.

Requests for speciality wines, beers, or spirits not on the menu will be marked up by 150% from NSLC prices. Specialty wines, beers and other hard liquor can be procured at the Client’s request, however there will be a 20% restocking fee applied to all unopened alcohol returned after the occasion that is not on the regular bar menu. Any opened, pre-purchased specialty alcohol must be consumed on the Heritage Village and can not be taken home at the end of the event.

Due to liquor licensing laws, we are unable to serve homemade wines or beers.

For calculating wine per table, assume that 1 carafe (1 litre) equals 6 moderate servings (166 mL or 5.5 oz). Specially requested wines that are pre-purchased for dinner will be marked up 150%. If both red and white wine is to be served at the table, carafes may be partially filled to accommodate both choices based on seating plans.

Last call for the bar is 11:30 PM, to allow visitors to be done by midnight (the end of a typical 8-hour rental period.)

Reservations & Damage Deposit

A non-refundable administrative fee of \$500 is required to reserve a date for rental. The fee is forfeited if the date is cancelled. If the event goes ahead, the \$500 is applied to the final amount owing. A further down payment of \$500 is required three months in advance of the wedding date. 75% of the total rental fee (including catering if applicable) is required 2 weeks in advance of the occasion. Payment in full is required one week after the day of the rental.

We require that a credit card be left on file in case of damages. If this is not possible, a damage deposit of \$250 is required 30 days before the occasion and this will be held (in the form of a cheque) until the outstanding bill has been paid, and any damages have been assessed.

Cancellation Notice

If an event is canceled after 3 months, the additional \$500 down payment will be forfeited. If the event is canceled within 5 days of the occasion, then any out-of-pockets expenses will be billed and paid before the damage deposit is returned.

Music

A sound system owned by Heritage Village Society can be rented for a fee (please inquire). All SOCAN fees are included in the wedding package rental fee.

Guests

A comprehensive guest list should be provided to the Heritage Village before the day of the event. This list must be in alphabetical order by last name. An Excel format is preferred, especially if the list has a seating plan associated with it. The customer should also designate a person responsible for guests and their behavior if inappropriate behavior should occur (i.e. due to alcohol) and that person should be introduced to the Event Coordinator at the beginning of the event. All minors attending an event where alcohol is served should be signed in at the bar. A guest list template will be made available.

Smoking

Smoking (cigarettes, cigars, marijuana, e-cigarettes and vapes) is only permitted in the designated smoking locations on the Memory Lane Heritage Village grounds. Smoking is also allowed in the Heritage Village parking lot. Butt buckets will be provided in these designated smoking areas.

Prohibited Things

We do not allow fireworks or other things that go boom! We do not allow the throwing of confetti, rose petals, etc. because of our free-ranging animals. Likewise, we do not allow pets on the grounds, however, if a furry friend is important to the ceremony, we may make an exception (we need to meet the dog and discuss behavior on the grounds). We encourage our guests to consider the environment when planning décor and other things which may be disposable in nature. Please consider non-disposable alternative – we have ideas – just ask! You may not open homemade alcohol on site, but you may gift such items as favours to take home.

Member Discounts

A 10% discount on the total building rental is available to Lake Charlotte Area Heritage Society members (must have been a member of the Society for at least one year before the time of booking).

Clean Up

It is expected that all buildings rented are left in the condition they were found. This means all decorations removed, any large objects, storage items, materials taken away. All buildings except the Clam Factory must be visitor-ready the next day during the regular visitor season (June 1-Sept. 30). Items from the field, Cookhouse, Store, etc., can be stored in the Clam Factory overnight. The wedding party has until noon the next day to pick up their items, however, pick-up times can be negotiated. Please remember to take any garbage related to decorating with you, as the Village has limited garbage storage facilities.

Insurance

Memory Lane's Insurance Provider requires the Client (the wedding party) to obtain personal liability coverage which names Memory Lane as the venue. Insurance can be purchased through suppliers such as DUUO or PAL, or a wedding package with your own insurance provider.

You are required to provide a copy of the insurance certificate purchase one week before the event.

Church Only Rental Option

The church at Memory Lane can be booked for a ceremony-only event at the discretion of the Executive Director. Since this rental may impact the booking of a full-service wedding at Memory Lane, bookings for the church only will be taken once full-service wedding capacity at Memory Lane has been achieved (approx. 4 weddings per year).

Church rental (after 4:00 PM unless otherwise negotiated) is \$700 and includes entrance through the Hosking Store, washroom facilities, use of church and grounds (for mingling and picture taking) and two event assistants (one to direct parking and one to direct guests at entry point). Rental duration is for 2 hours.

Additional hours can be purchased at \$100 per hour. Please note that no other buildings will be open during this time. Minimal decorating of the church is allowed earlier in the day, but please note that visitors to the Heritage Village will be coming and going in that building during visitor hours.

Use of the interiors of the Memory Lane buildings for photography is available for an additional \$100 per hour.

Kitchen Rental Policy for Memory Lane Heritage Village

Commercial kitchen rental is included in the catering fees if Memory Lane is providing catering services. The kitchen in the Cookhouse is available for events that are **not** being catered by the Heritage Village for \$700 per rental period. All events with food require kitchen rental unless otherwise negotiated.

The kitchen rental fee includes:

- Kitchen Coordinator (see roles & responsibilities below)
- Use of the kitchen sink and commercial dishwasher, soap, clean-up supplies, towels, cloths, etc.
- Supervised use of the gas range and commercial convection oven
- Supervised use of the warming tables in the serving area
- Refrigerator & freezer space, made available by noon on the day of the wedding
- Supervised use of microwaves, coffee maker and hot water maker for tea
- Electric urns for tea & coffee (30 cups and 60 cup models)
- Use of kitchen utensils, pots, sheets and serving pans
- Use of glass sugar dispensers, salt & pepper shakers
- Chafing dish holders & dishes (please bring burners)
- Crockery and cutlery, glassware (except champagne flutes)
- Serving utensils, platters, etc.

The rental of the kitchen does not cover the following:

- Use of the kitchen provisions and consumables such as tea, coffee, sugar, oil, condiments, plastic wrap, tinfoil, etc

The role of the Kitchen Coordinator is to:

- Assist the caterer in the safe and proper use the kitchen equipment
- Assist the caterer with ensuring equipment & utensils are put away correctly
- Ensure that the caterer leaves the kitchen in the manner in which it was found

The caterer shall provide the following two weeks in advance of the rental date:

- a list of all staff or helpers who will be onsite by name & their roles (i.e. dish washer)
- the business name, telephone and address of the caterer
- proof that Workers Compensation is handled by the caterer
- proof that the Caterer has a valid food safety certification and is a licensed caterer
- a copy of a Certificate of Insurance demonstrating that the caterer holds a CGL Policy (Comprehensive General Liability) and has extended this coverage to the Memory Lane location for the event.

The caterer shall also:

- Give clear instructions at least one week before the event of what duties the caterer is going to perform (i.e table setting, plating, clearing, cake cutting) and what duties the Heritage Village will perform (this is normally written into the final contract with the wedding party)
- Give clear instructions on what Memory Lane event assistants can assist with (related to food) and what the caterer would prefer to do alone (i.e. passing of hors d'oeuvres)
- Ensure that the kitchen is returned to the state in which it was found

If the event is being self catered by the family, the Heritage Society will require a letter stating that the wedding party takes full responsibility for the preparation and safety of the food being served. The Heritage Society may provide additional labour to the caterer or wedding party upon request.

If the caterer does not comply with the terms above, or if the labour listed as being present by the caterer is not honoured, the Heritage Society reserves the right to charge the wedding party the additional labour charges incurred to return the kitchen facility to its pre-event state and / or forfeit the damage deposit.

2025 Memory Lane Cookhouse Catering Menus

“Wholesome, home-cooked, traditional meals served in a rustic, nostalgic, 1940s atmosphere.”

*Prices are per person unless otherwise stated and are subject to change. Please inquire for a custom quote.

Entrée Options

(minimum of 30 servings must be ordered, priced per person)

Nova Scotia Comfort Meal **\$45**

First course: Mini Salt Cod Fishcakes with a side of Baked Beans.

Second Course: Bowl of Seafood Chowder (lobster, haddock & scallops) served with a Herb Biscuit.

Dessert: Warm Heritage Gingerbread drizzled with Lemon Sauce.

Crispy Baked Quarter Chicken **\$32**

Rustic Mashed Potatoes, Roasted Vegetables & Gravy, & Fresh Herbed Round Loaves on the table

Bacon Wrapped Chicken Breast **\$32**

Served with a Maple Balsamic Drizzle, Rustic Mashed Potatoes & Roasted Vegetables

Savoury Cookhouse Breadcrumb Baked Haddock **\$35**

Served with a Lemon Dill Cream Sauce, Rustic Mashed Potatoes & Roasted Seasonal Vegetables

Aged Cheddar & Apple Stuffed Breaded Chicken Breast **\$32**

Drizzled with Heritage Cream Sauce, served with Rustic Mashed Potatoes & Roasted Seasonal Vegetables

Herb Roasted Pork Tenderloin **\$35**

With Creamy Mushroom Sauce, Rustic Mashed Potatoes & Roasted Seasonal Vegetables

Cookhouse Meatloaf **\$30**

Served with Rustic Mashed Potatoes, a Tangy BBQ Sauce & Roasted Seasonal Vegetables

Heritage Vegetable Bowl **\$28**

Portobello mushroom stuffed with Pea, Lentil & Chickpea Orzo, Roasted Seasonal Vegetables, Drizzled with a Savoury Tahini Lemon Sauce, and served on a bed of Mixed Greens (GF,V)

More Options for Main Dishes:

Roasted Potatoes, Roasted Herb Baby Potatoes, parsley-buttered baby potatoes

A Vegan/Vegetarian option -Portobello mushroom can be substituted where animal protein is listed above

Appetizers

Famous Memory Lane Brown Bread	\$9 per loaf
\$1.50 per person (includes butter for table)	
Garden Salad	\$6
Carrot Ginger Soup	\$6
Old Fashioned Creamy Tomato & Caramelized Onion Soup	\$6
Traditional Hodgepodge	\$8
Haddock Chowder	\$9

Desserts

Heritage Carrot Cake with Warm Rum Sauce	\$8
Apple Blueberry Crisp with Warm Butterscotch Sauce	\$8
Warm Heritage Gingerbread with Lemon Sauce	\$7
Flourless Chocolate Brownie with Warm Butterscotch Sauce	\$7

Drinks

Tea & Coffee	\$1
Homemade Lemonade	\$2
Homemade Ice Tea	\$2
Memory Lane Hard Lemonade	\$9
Rhubarb Gin	\$9
Handcrafted Mojito	\$9 (A crowd favorite!)

A refreshingly beautiful addition to any reception! Locally-grown mint, white rum, lime, mint simple syrup, ice & soda served in a traditional mason jar.

Reception Platters

(average serving size is for 25 people, which allows for 2-3 pieces per person)

Heritage Platter

\$80

Greek Pita, Carrot Sticks, Celery Sticks, Sweet Peppers Choice of two (2) dips:

Smoky Cheddar, Spinach Artichoke, Roasted Red Pepper, Ranch, Roasted Beet Hummus or Lemon Pepper Hummus

(all dips can be made vegan except for Smoky Cheddar and Spinach & Artichoke)

Gourmet Cheese and Cracker Platter

\$80

Assortment of cheeses and crackers (GF crackers available upon request)

Seasonal Veggie Platter

\$60

Assortment of fresh veggies with a house made Ranch Dip

Seasonal Fruit Platter

\$70

Bruschetta on Fresh Baguettes

\$70

Heritage Cookie Platter

\$60

In house assortment of Heritage Homemade Cookies

Assorted Squares & Heritage Fudge

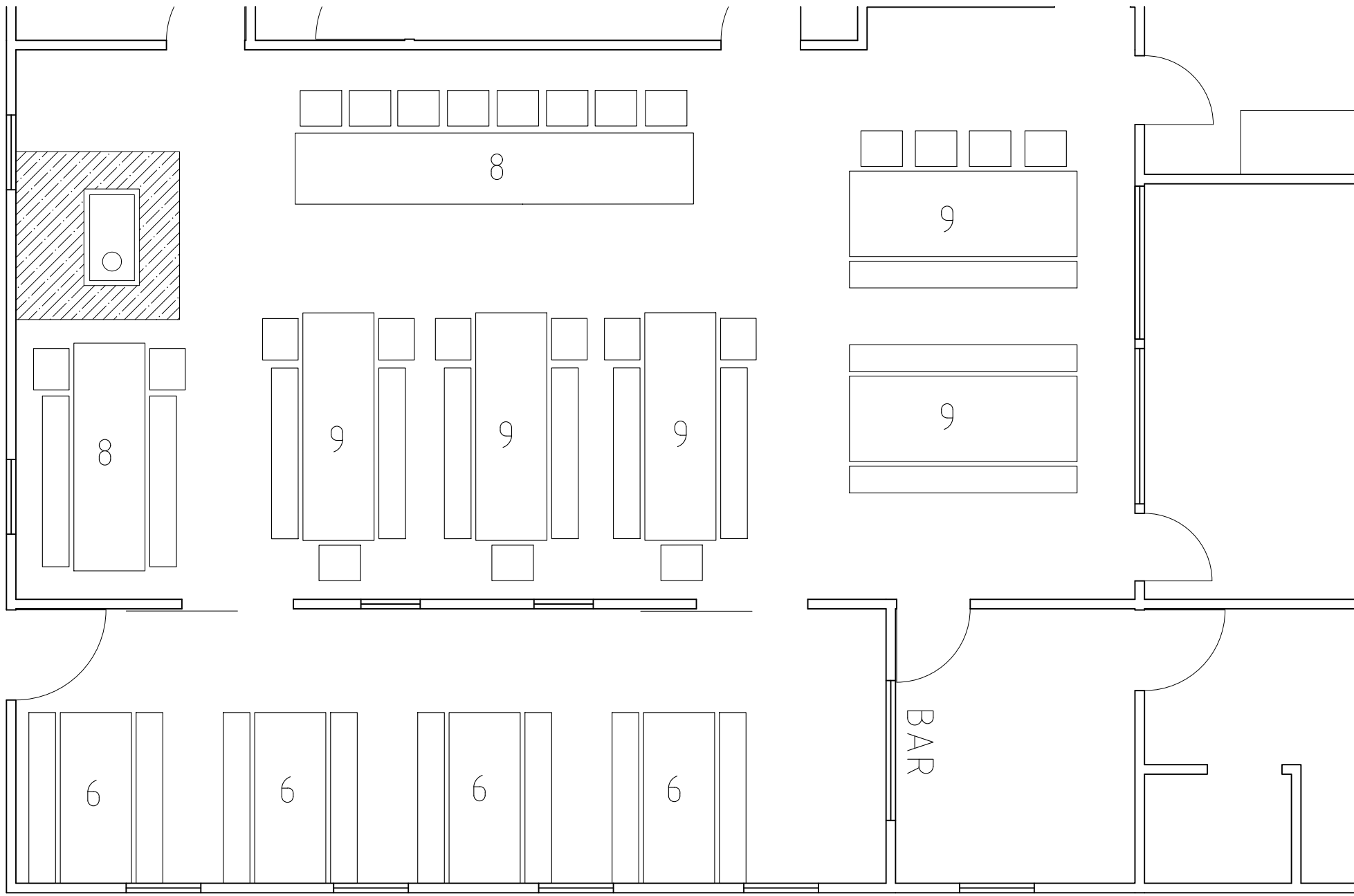
\$75

In house assortment of Homemade Squares & Fudge

Terms & Conditions:

- All meals are plated and served by Memory Lane catering staff & volunteers
- Cancellations made 30 days before the function will not be charged a further cancellation fee.
- Cancellations received after 30 days will be subject to a cancellation fee determined by the Heritage Society, based on incurred expenses in preparation for the function.
- A guarantee of minimum numbers must be received in writing (email) 10 days in advance of the meal. The meals will be prepared for that guaranteed minimum number. Should additional guests be served over your guaranteed number, these will be added to your final bill.
- Unused food left over from the event (i.e. guests who did not show) may be sent home. Please provide sealable containers for this purpose.
- Vegetarian and special dietary options are available after consultation with the Cook. No extra charges apply.
- If a group consists of more than 30 people, it is possible to provide an additional choice of main course. For each additional 20 people (i.e. a total of 50 guests) an extra main course option can be provided.

Cookhouse Floor Plan for 85 guests, head table by washroom entrance



Memory Lane Clam Factory - Dimensions

Pond

Stage

