

49er · 49er FX · Nacra 17 **2022 WORLD CHAMPIONSHIPS** NOVA SCOTIA, CANADA

Team Information Package Hubbards, Nova Scotia

Team Information Official Site Opening - August 15, 2022

Event Site Location

20 Yacht Club, Hubbards, Nova Scotia, Canada

Emergency Contacts

Emergency: 911

General Manager (Angela Chisholm): (902) 225-8295 Non-Emergency – Halifax Regional Police: (902) 490-5020 Ambulance: 1-888-346-9999 Nurse: 811

Fuel Station Hours*

August 15	12:00 - 4:00
August 16 – 18	10:00 - 4:00
August 19 – 21	09:00 - 05:00
August 22 – 29	10:00 - 4:00
August 30 – September 5	09:00 - 05:00

*Coach Boats: Morning *Officials/RC: Afternoon

Fueling Location



<u>Boat Park</u>

Boat Park is arranged by country Refer to Boat Park Plan posted at 49er.org or Nacra17.org Worlds 2022 -> Event Program -> Boat Park Plan

Athlete Parking

Located 1.6km from the Event Site - 363 Hwy 3, Hubbards, NS Refer to Community Map posted at 49er.org or Nacra17.org Worlds 2022 -> Event Program -> Community Map

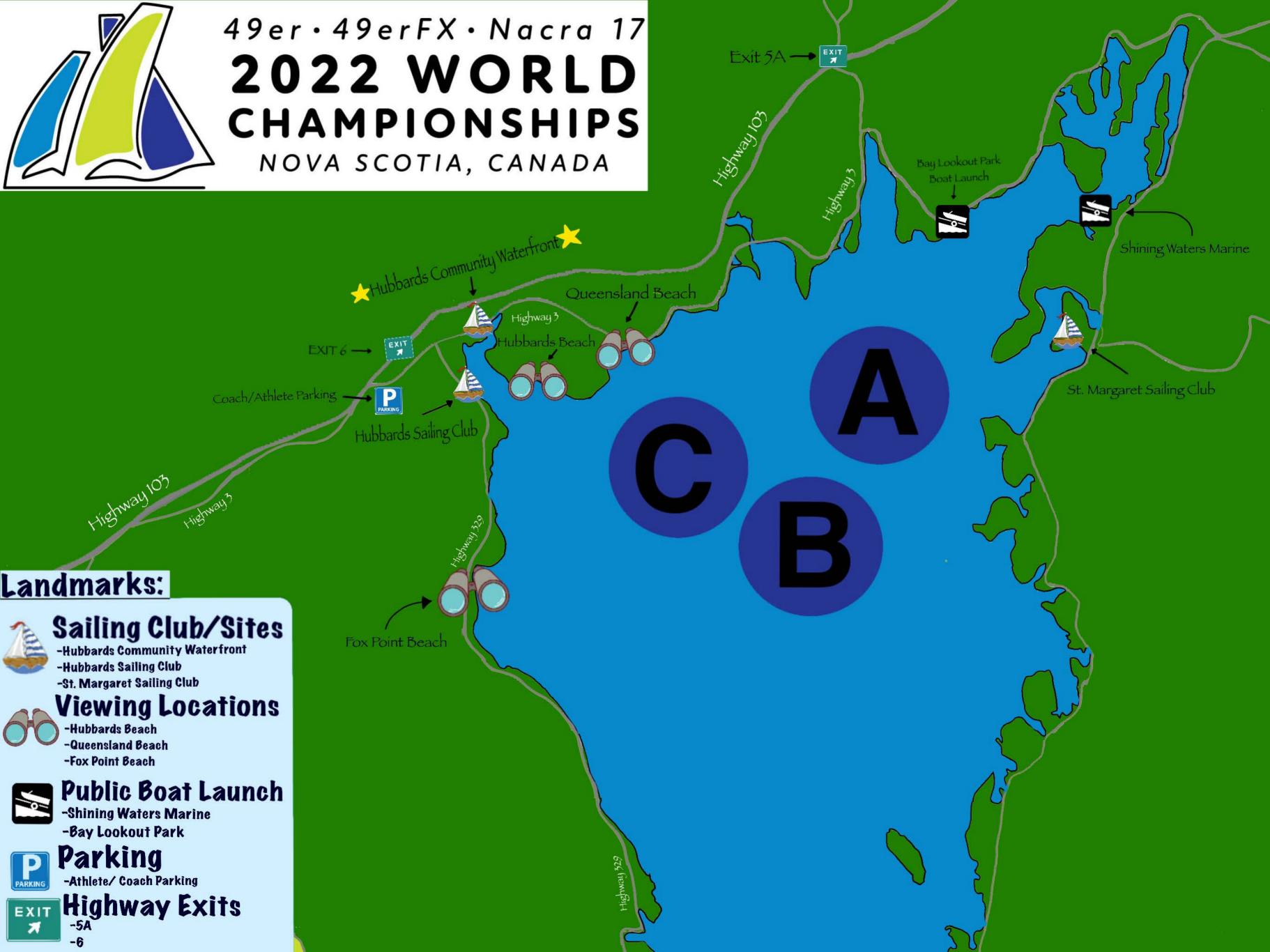
Shuttles run every 15 mins from 9am - 12pm and 3pm - 6pm on August 18 - 21 and August 27 – September 5

We suggest Coaches drop Teams at the Main Event Site and go to the Parking Area for the Shuttle. Dates there is no Shuttle Service Available, Contact Angela @ 902-225-8295 for a Courtesy Shuttle Pick Up 😊

Water Stations will be available in the Sobeys Sailor's Lounge

<u>Gym</u>

<u>GoodLife Fitness</u> - located on 3650 Hammonds Plains Road, Upper Tantallon (15 Minutes from Hubbards heading towards Halifax)



Landmarks:



PARKING

Sailing Club/Sites -Hubbards Community Waterfront -Hubbards Sailing Club

Parking

-Aspotogan Heritage Trust -Anglican Church -Athlete/Coach

Viewing Locations: 60

-Hubbard Beach

Stores Restaurants

-Rosa Rugosa Seaside Market

-Sheila's Too ĮΨ -Shore Club -The Savary Plate

-Trellis Cafe -Tuna Blue

Pharmacies -Pharmasave

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Gas Stations -Irving Oil **Liquor Stores** -NSLC

Grocery Stores -Bell's Grocer

Hardware Stores

-Hubbards Hardware

Markets -Hubbards Barn Association

Storage Site -Interhabs



Restaurants

(See below for menus)

Gallants Fish and Chips

64 Beach Road

Monday	Closed
Tuesday	11a.m 9p.m.
Wednesday	11a.m 9p.m.
Thursday	11a.m 9p.m.
Friday	11a.m 9p.m.
Saturday	11a.m 9p.m.
Sunday	11a.m 9p.m.

Rosa Rugosa Seaside Market

30 Nova Scotia Trunk 3 (902) 858-2232 https://www.rosarugosamarket.ca/

Monday	Closed
Tuesday	Closed
Wednesday	7a.m 8:30p.m.
Thursday	7a.m 8:30p.m.
Friday	7a.m 8:30p.m.
Saturday	7a.m 8:30p.m.
Sunday	7a.m 3p.m.

Scotia Curry Indian Cuisine

9989 St Margarets Bay Road (902) 407-5582

https://scotiacurry.ca/

Monday	Closed
Tuesday	12 - 9p.m.
Wednesday	12 - 9p.m.
Thursday	12 - 9p.m.
Friday	12 - 9:30p.m.
Saturday	12 - 9:30p.m.
Sunday	12 - 6p.m.

Shelia's Too 10426 St Margarets Bay Road (902) 229-5605

https://www.facebook.com/sheilascanteen

Monday	11a.m 7p.m.
Tuesday	11a.m 7p.m.
Wednesday	11a.m 7p.m.
Thursday	11a.m 7p.m.
Friday	10a.m 7p.m.
Saturday	10a.m 7p.m.
Sunday	11a.m 7p.m.

Shore Club 250 Shore Club Road (902) 857-9555 https://www.shoreclub.ca/

Monday	Closed
Tuesday	Closed
Wednesday	4 - 7p.m.
Thursday	4 - 7p.m.
Friday	4 - 7p.m.
Saturday	4 - 7p.m.
Sunday	4 - 7p.m.

The Savary Plate

100 Nova Scotia Trunk 3 (902) 857-1300 https://www.facebook.com/SavaryPlate

Monday	6:30a.m 3p.m.
Tuesday	6:30a.m 7p.m.
Wednesday	6:30a.m 7p.m.
Thursday	6:30a.m 8p.m.
Friday	6:30a.m 8p.m.
Saturday	6:30a.m 8p.m.
Sunday	6:30 a.m 3p.m.

Trellis Café

22 Nova Scotia Trunk 3 (902) 857-1188 https://www.trelliscafe.ca/

Monday	8a.m 8p.m.
Tuesday	8a.m 8p.m.
Wednesday	8a.m 3p.m.
Thursday	8a.m 9p.m.
Friday	8a.m 9p.m.
Saturday	8a.m 9p.m.
Sunday	8a.m 3p.m.

Tuna Blue 167 Shore Club Road (902) 857-1790 https://www.tunablue.ca/

Monday	4 - 10p.m.
Tuesday	11a.m 10p.m.
Wednesday	11a.m 10p.m.
Thursday	11a.m 10p.m.
Friday	11a.m 10p.m.
Saturday	10:30a.m 10p.m.
Sunday	11a.m 10p.m.

Stores

Bell's Independent Grocer

100 Nova Scotia Trunk 3 (902) 857-2065

Monday	7a.m 8p.m.
Tuesday	7a.m 8p.m.
Wednesday	7a.m 8p.m.
Thursday	7a.m 8p.m.
Friday	7a.m 8p.m.
Saturday	7a.m 8p.m.
Sunday	10a.m 6p.m.

Hubbards Hardware

100 Nova Scotia Trunk 3

(902) 857-9627

https://www.hardwarehubbards.com/

Monday	8a.m 6p.m.
Tuesday	8a.m 6p.m.
Wednesday	8a.m 6p.m.
Thursday	8a.m 6p.m.
Friday	8a.m 6p.m.
Saturday	8a.m 5p.m.
Sunday	10a.m 4p.m.

Irving Oil

90 Main Street, Hubbards (902) 857-4700 https://www.irvingoil.com/location/irving-oil

7a.m 9p.m.
7a.m 9p.m.
7a.m 9p.m.
7a.m 9p.m.
7a.m 9p.m.
8a.m 9p.m.
9p.m 7p.m.

Lucky Cab (Local Taxi Service) Hubbards (902) 222-6213

NSLC (Liquor Store)

100 Highway #3 (902) 857-9766 https://www.mynslc.com/

Monday	10a.m 9p.m.
Tuesday	10a.m 9p.m.
Wednesday	10a.m 9p.m.
Thursday	10a.m 9p.m.
Friday	10a.m 9p.m.
Saturday	10a.m 5p.m.
Sunday	12 - 5p.m.

Pharmasave Hubbards

11 Highway 329 (902) 857-1743 https://pharmasave.com/store/pharmasave-hubbards/

Monday	9a.m 9p.m.
Tuesday	9a.m 9p.m.
Wednesday	9a.m 9p.m.
Thursday	9a.m 9p.m.
Friday	9a.m 9p.m.
Saturday	9a.m 5p.m.
Sunday	12 - 5p.m.





10149 St Margaret's Bay Rd Hubbards

ROSA RUGOSA

Dinner

Shrimp & Polenta - \$26

Tiger Prawns, Smoked Cavicchi's Bacon, Brown Butter, Roasted Garlic, Wilted Market Greens, Seared Citrus & Herb Polenta Cake

Halloumi Bowl - \$20

Seared Halloumi, Wilted Market Greens, Herb and Mushroom Wild Rice, Orange Segments, Tahini Citrus Drizzle, Toasted Pumpkin Seeds, Fresh Herbs

Grilled Striploin - \$36

Thinly Sliced AAA Canadian Sirloin, Chimichurri, Ciro's Ricotta Secca, Wilted Market Greens, Herb and Mushroom Wild Rice

Seafood Chowder - \$19

Lobster, Scallops, Haddock, Shrimp, Smokey Bacon, Potato, Cream, Fresh Herbs, Boulangerie Tea Biscuit

Crab Cakes - \$20

Crab, Tiger Prawns, Basil, Lemongrass, Star Anise, Bird's Eye Chili, Fresh Herbs, Spiced Lime Aioli, Market Salad

Tuna Tartare - \$19

Afishionado Blue Fin Tuna, Lemon Aioli, Fresh Herbs, Crispy Tarragon, Celeriac and Parsnip Chips, Applewood Smoked Sea Salt

Lobster Roll - \$22

Butter, Lemon, Herb Aioli, Fresh Herbs, Boulangerie la Vendeene Viennoise Bun, Side Salad

SCOTIA CURRY CUISINE

MAIN COURSE

BUTTER CHICKEN Cooked in tomato base, butter and creamy sauce \$15.99 🤰

CHICKEN TIKKA MASALA Cooked in tomato base dry curry with diced onions and peppers \$15.49 **j j**

SCOTIA CHICKEN CURRY Tomato onion base curry, medium spicy \$15.99 🌶

CHICKEN MADRAS CURRY Tomato onion base curry with coconut \$16.99 > >

CHICKEN VINDALOO Spicy hot chicken curry in tomato onion base with coconut and potato \$16.99 🌶 🌶 🌶

CHICKEN KORMA Tomato onion base curry, cooked with cream and cashew nuts \$16.99

LAMB CURRY Pieces of tender lamb in tomato onion base curry, medium spicy \$17.99 🌶 🌶

LAMB KORMA Tomato onion base curry, cooked with cream and cashew nuts \$18.99

SHRIMP CURRY Shrimp in tomato onion base curry, medium spicy \$18.99 🌶 🌶

SHRIMP KORMA Tomato onion base curry, cooked with cream and cashew nuts. \$18.99

TANDOORI CHICKEN 1/2 Chicken cooked in tandoori spices, served with onion salad \$17.99

TANDOORI CHICKEN FULL Whole cut chicken cooked in tandoori spices, served with onion salad \$24.99



Please advise server of any allergy concerns



SCOTIA CURRY CUISINE

VEGETABLE CURRIES

VEGETABLE CURRY

Tomato onion base curry \$12.99 🌶 🌶

MIXED VEGETABLE KORMA

Tomato onion base curry, cooked in cream and cashew nuts \$13.99

CHICKPEA MASALA Chana masala cooked in tomato onion base curry \$11.99 🌶 🌶

ALOO GOBI Cauliflower, potatoes cooked in dry tomato onion base \$12.99 🌶 🌶

PANEER MASALA Indian cottage cheese in tomato onion base curry with diced onions and peppers \$12.99 🌶 🌶

PANEER BUTTER MASALA

Indian cottage cheese rich & creamy curry, cooked in spices, onions, tomato, and butter \$14.99

ALOO BAINGAN Diced potatoes and eggplant simmered in a spiced onion tomato base curry \$12.99 🌶 🍃

DAL MAKHANI Black lentils and kidney beans cooked in butter and tomato paste with Indian spice \$12.99 🌶

PUSHPA'S CURRY Potato and peas cooked with Indian spices and turmeric in onion base curry \$11.99



Please advise server of any allergy concerns



SCOTIA CURRY CUISINE

BIRIYANI

CHICKEN BIRIYANI Chicken mixed with flavoured rice, serve with Raita (Indian yogurt sauce) \$18.99

LAMB BIRIYANI Lamb mixed with flavoured rice, serve with Raita (Indian yogurt sauce) \$19.99

MIXED VEGETABLE BIRIYANI Mixed vegetable and flavoured rice, serve with Raita (Indian yogurt sauce) \$14.99

EXTRA RAITA Made with yogurt, tomato, cucumber and red onion. pairs well with breyani \$3.50

Please advise server of any allergy concerns

Sheila's Too

Welcome to Sheila's Chip Wagon ! Take out Menu Call 902-229-5605

1 pce Fish & Chips \$10.25 2 pce Fish & Chips \$/250 3 pce Fish & chips \$14.75 1 pce Fish only \$4.00 Fish Burger \$6.75 Seafood Platter \$24.00 Fish Bits \$10.25 Hamburger \$5.25 Double Hamburger \$8.50 Cheeseburger \$5.75 **Double Cheeseburger \$8.75** Chicken Burger \$5.75 Hot Dog \$2.00 Cheese Dog \$2.25 Chicken Nuggets & Fries \$6.00 Loose Hamburger & Fries \$11.00 Small Fries \$3.75 Large Fries \$5.00 Mozza Sticks 6 for \$6.75 Deep fried pickles 5 for \$7.00 Gravy \$1.50

Scallops & Fries \$17.50 Scallops only \$13.25 Clams & Fries \$17.75 Clams only \$13.50 Scallop Burger \$7.75

> Onion Rings \$6.75 Poutine \$7.7 5

> > Beverages \$2.25



1. Choose a Main Dish 2. Choose a Signature BBQ Sauce 3. Really hungry? Add a Side

All burgers & sausages are served with crunchy homemade potato chips, apple slaw and pickle. Gluten-free options available.

Juicy Smoked Apple Sausage

Topped with caramelized onions • 15

Tender Smoked Beef Brisket Burger Topped with pickled red onion • 20

Sweet & Smoky Pulled Pork Burger Topped with crunchy apple slaw • 20

Soft-Shell Tacos with Brisket, Tofu or Pork

Topped with Cilantro, pickled onions and Queso • 16

Smoky Macaroni & Cheese

Open-flamed smoked bacon, 3 cheeses, and a blend of savoury spices • 6 Add brisket or pulled pork • 5

Signature BBQ Sauces:

- BHD 329 Gin Sauce
- Sticky Korean
- Sweet Chili Lime
- Carolina Mustard

Sides

- 8 oz. of fresh and crunchy apple slaw 4
- Warm combread with butter and honey 4
- The Dirty Elote: garlic butter, herbs, spices, Cajun Aioli, Parmesan and Romano • 6
- Crunchy homemade potato chips and dill pickle Aioli • 5
- 8 oz. smoked boozy beans made with BHD maple rum • 6
- Burbank and sweet potato salad 6

Extra Toppings • 2 each

- Sauerkraut
- Jalapeño
- Cilantro
- Pickled onions
- Queso Fresco
- Cajun Aioli
- Caramelized onions

THE SAVARY PLATE



Wednesday is Seniors' Day SALADS & SIDES

Salad — Garden, Caesar or Greek Large • 10 Small • 6

Soup 'o the Day Bowl • 12 Cup • 7 Ask your server for today's delicious soup. Served with homemade baguette.

Sweet Potato Fries Crispy, sweet and delicious. Served with spicy aioli. • 6

• 5

Large • 6 Small • 5

Lasagna

Noodle Bowl

Fried Chicken

Served with fries. • 15

Chips & Salsa Hand-cut corn tortillas, fried and served with fire-roasted salsa. • 5

Onion Rings

French Fries House or McCain

Kettle-Style Chips Crunchy seasoned homemade potato chips. • 4

Carrot Sticks & Dip Freshly cut and served with creamy ranch dressing. • 3

Chicken Wings A pound of breaded chicken wings. Served with your choice of sauce – hot, mild, honey garlic, sweet chili or ranch. • 15

SANDWICHES & WRAPS

Gluten-free breads and wraps available

Clubhouse Sandwich Classic Savary clubhouse served with fries. • 14

Western Sandwich Smoked ham, onions and eggs on toasted bread. • 8

BLT Always tasty bacon, lettuce and tomato sandwich. • 6

Apple Bacon Cheddar Aged cheddar, sweet apple and smokey bacon. Served on homemade grilled baguette. • 9

Layers of cheese, homemade noodles, local

beef and vegetables. Served with garlic bread. • 14

Cantonese noodles and sautéed vegetables with

in sweet chili, honey garlic or curry sauce. • 16

Three pieces of delicious southern fried chicken.

your choice of chicken or crunchy chickpeas. Tossed

Curry Roasted Veggie Wrap Oven-roasted seasoned veggies, spinach, sour cream, corriander and lime in a tortilla and oven toasted. • 12

Quesadilla

Flour tortilla with garlic butter, two cheeses and three vegetables of your choice. Served with fries, sour cream and salsa. • 15

Donair

Donair meat cradled in a steamed greek pita with fresh tomato, onion and mozza cheese. Served with donair sauce. • 10

Chicken & Bacon Ranch Wrap Tender shredded chicken, smokey bacon, mozza,

Mediterrean Wrap Spinach, tomatoes, black olives, feta, fresh garlic, red onion, chickpeas and balsamic reduction. • 13

tomato, lettuce, ranch dressing and oven toasted. • 12

SAVARY FAVOURITES

Breakfast served until 4 pm

Traditional Fish 'N Chips Fresh & local: • 1pc-11 • 2pc-13

Traditional Poutine Fries, cheese curds and gravy. • 11

Beef Brisket Poutine Fries, tender beef brisket, dusted onions, sweet BBQ sauce and cheese curds. • 16

Donair Poutine Fries, donair meat, gravy, tomato, onion, garlicky donair sauce and cheese curds. • 16

CLASSIC & SAVARY BURGERS

Served with fries

Crispy Chicken Burger Seasoned breaded chicken breast with mayo, tomato and lettuce. • 15

Works Burger Quarter pound all-beef patty, red onion, tomato, lettuce, mayo, ketchup, mustard and pickle. • 12

Haddock Burger Battered haddock, mayo, pickled vegetables and crisp romaine lettuce. • 16

Cheddar Bacon & Onion Burger Quarter pound all-beef patty, smokey bacon, cheddar, crispy fried onions with the works. • 15

Gratto's Brisket Burger

Slow-roasted beef brisket on a garlic-toasted bun stacked with crunchy slaw, mozza, dusted onion and homemade BBQ sauce. • 18

Maple Bacon Moonshine Smash Burger 8 oz of local beef smashed with sweet onions, smokey bacon, cheddar, apple, peanut butter and maple syrup. • 22

Lumberjack Burger

Two quarter pound all-beef patties, fried egg, bacon, cheese, hollandaise, dijon, red onion, lettuce and topped with a pickle. • 19

Black Bean & Sweet Potato Burger

House-made with sweet potato, black beans and spices. Topped with aged cheddar or smoked gorgonzola. Served on a bun with greens, tomato and spicy aioli. • 15

To Share

Baked Brie topped with red onion jam and sliced apples, served with gluten-free organic crackers GF	1
Thai Shrimp flash-seared and finished in a sweet	
and savory Thai garlic sauce GF	
Steamed Mussels one pound local mussels steamed with white wine, shallots, garlic, served with bread and garlic butter	
GF	
Seared Scallops pan-seared, butter basted, drizzled with an aged balsamic reduction GF	
Meze Plate hummus, tzatziki, kalamata olives, feta cheese, pita crisps	
Fried Brussel Sprouts pan seared, tossed with butter, walnuts and honey, topped with scallions, shredded parmesan and balsamic glaze GF	
Curry Fries Trellis House Fries served with curry mayo GF	

- V Vegan GF Gluten Free
- V* or GF* V or GF option available upon request.

Soup

served with bread or GF crackers

African Peanut Soup

Seafood Chowder

fresh haddock, shrimp, scallop,	
lobster, potato, cream, herbs GF	

Salads

Orange Almond

mixed greens, mandarins, raisins,	
sliced almonds, orange poppyseed	
vinaigrette V GF	

Spinach

strawberries, asiago cheese,	
sunflower seeds, poppyseed dressing	
V* GF	

Caesar

romaine, fresh parmesan, real	
bacon, seasoned croutons, bistro	
caesar dressing GF*	

Greek

romaine, cucumbers, tomatoes, red	
onion, kalamata olives, feta, herb	
vinaigrette V* GF	

Add Chicken 5 or Shrimp 8

- V Vegan GF Gluten Free
- V* or GF* V or GF option available upon request.

Seafood served with choice of salad

Pan-Fried Haddock

fresh haddock fillet, dusted and pan-	
fried, house fries, tartar sauce (GF*)	

Trellis Fishcakes

three savoury salt cod and potato	
cakes, green tomato chow (GF*)	

Cedar Plank Salmon

fresh Atlantic salmon fillet, orange	
ginger glaze, seasoned quinoa (GF)	

Queensland Crab Cakes

two panko-crusted queen crab cakes,	
house fries, chipotle aioli	

Burgers Served with house fries

Trellis Burger

1/2 lb maritime-raised grass-fed	
beef, classic works	

BC Burger

1/2 lb maritime-raised grass-fed	
beef, bacon, cheddar, caramelized	
onions, chipotle aioli	

Lamb Burger

1/2 lb fresh local ground lamb,	
tzatziki, mixed greens, curry mayo	

Veggie Burger

felafel style patty topped with	
caramelized onions, mixed greens,	
bombay sauce V*	

Entrees

Pan-Fried Haddock	
fresh haddock fillet, dusted and pan-	
fried, house fries, salad, tartar sauce	
GF*	
Trellis Fishcakes	
three savoury salt cod and potato	
cakes, salad, green tomato chow GF*	
Tortellini Alfredo	
cheese filled pasta with seared ham	
and mushrooms in a rich and	
creamy alfredo sauce	
Pistachio Chicken	
inguine, sweet peppers, asparagus,	
sliced chicken breast in a maple	
brown butter sauce	
Cedar Plank Salmon	
fresh Atlantic salmon fillet, orange	
ginger glaze, seasoned quinoa, salad	
GF	
Massaman Coconut Curr	У
sweet potato, chickpeas, lentils,	
raisins, apple, quinoa, cashews,	
green onion V GF	
Jagerschnitzel	
panko breaded chicken breast cutlet,	
potato, spinach, mushroom, bacon,	
cream	
New York Strip	
10oz hand-cut AAA steak, flame	
grilled to perfection, house fries,	
chipotle aioli, salad GF	

- V Vegan GF Gluten Free
- V* or GF* V or GF option available upon request.

Side Orders

Fishcake						
					 	8
House Fries						
					 	7
Sliced Tomato						
					 	4
Green Tomato Chow						
					 	3
Housemade Mayo, Aiol	li &	Sau	ices	;		
						2



Starters & Shareables

Scallops wrapped in bacon

Digby scallops wrapped in bacon served with a roasted red pepper aioli

\$17

Seafood Chowder

a combination of haddock, lobster, shrimp and scallops in a creamy broth served with homemade tea biscuit

\$14

Fried Pepperoni

a generous portion of Brothers pepperoni, sliced and served crispy and tender with honey mustard for dipping

\$12

Chicken Wings

a lb. of wings served with your choice of hot sauce, BBQ sauce or honey mustard

\$17

Basket of Fries

a basket of crispy fries served with curry mayo

S9

Tuna Blue House Chippers

our homemade chips tossed in our chefs secret spice topped with cheese, green onion and bacon, served with tzatziki sauce

\$15

Main Courses

Traditional Club Wrap

sliced chicken, crispy bacon, tomato, cheddar cheese, lettuce and mayo rolled in a tortilla served with fries

\$18

Fish and Chips

Fresh beer battered haddock served with fries

Tuna Blue Burger

burger served with lettuce, tomato, onions, ketchup, mustard, relish on a fresh bun served with fries (Veggie Burger available)

four haddock tacos served grilled or

battered served on coleslaw and

chimichurri sauce on corn tortillas

\$17

\$18

Fish Tacos

Lobster Roll

fresh local lobster combined with mayo, diced celery and a splash of lemon juice served on a toasted bun served with fries

\$24

Beyond Meat Burger

A beyond meat patty served with lettuce, tomato, onion, ketchup, mustard and relish on a fresh bun, served with fries and coleslaw

\$17

Kids Meals

Chicken Tenders

Crispy chicken tenders and fries

\$12