

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



Boat Park

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 Trunk 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. On dates there is no Shuttle Service Available, Contact Angela @ 902-225-8295 for a Courtesy Shuttle Pick Up

Water

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

Gym

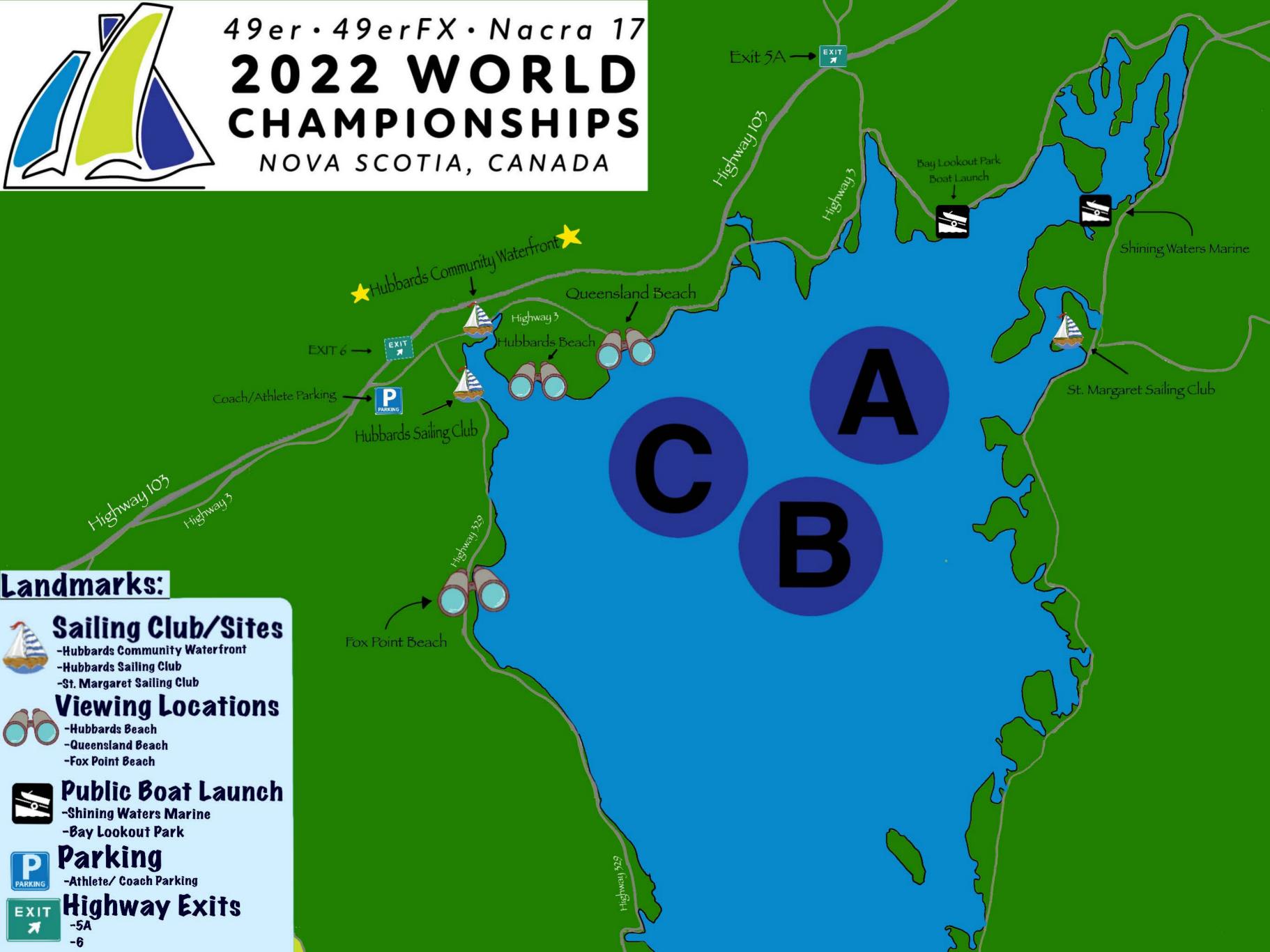
GoodLife Fitness - located on 3650 Hammonds Plains Road, Upper Tantallon (15 Minutes from Hubbards heading towards Halifax)



Wi-Fi

Network: 2022 Worlds Sailors Lounge

Password: Sailing1234!



Landmarks: Sailing Club/Sites -Hubbards 0 -Hubbards Community Waterfront -Hubbards Sailing Club **Parking** -Aspotogan Heritage Trust

- - -Anglican Church
 - -Athlete/Coach

Viewing Locations: -Hubbard Beach

Stores Restaurants

- -Rosa Rugosa Seaside Market
- -Sheila's Too -Shore Club

 - -The Savary Plate
 - -Trellis Cafe
 - -Tuna Blue

Pharmacies

-Pharmasave

Gas Stations

-Irving Oil

Liquor Stores

-NSLC

Grocery Stores

-Bell's Grocer

Hardware Stores

-Hubbards Hardware



-Hubbards Barn Association



-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

Monday	7a.m 9p.m.
Tuesday	7a.m 9p.m.
Wednesday	7a.m 9p.m.
Thursday	7a.m 9p.m.
Friday	7a.m 9p.m.
Saturday	8a.m 9p.m.
Sunday	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.

More



SHAINAFALCONEFITNESS.COM

Interval & Cardio Training

For more info & to book a session, contact: info@shainafalconefitness.com

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 🌶 🄰

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 \$1950

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 \$7.75

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
- Warm cornbread 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





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

Chips & Salsa

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

Onion Rings

French Fries

House or McCain Large • 6 Small • 5

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

Always tasty bacon, lettuce and tomato sandwich. • 6

Apple Bacon Cheddar

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

Curry Roasted Veggie Wrap

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

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

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

Mediterrean Wrap

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

SAVARY FAVOURITES

Breakfast served until 4 pm

Lasagna

• 5

Layers of cheese, homemade noodles, local beef and vegetables. Served with garlic bread. • 14

Noodle Bowl

Cantonese noodles and sautéed vegetables with your choice of chicken or crunchy chickpeas. Tossed in sweet chili, honey garlic or curry sauce. • 16

Fried Chicken

Three pieces of delicious southern fried chicken. Served with fries. • 15

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	f-
apples, served with gluten-free	
organic crackers GF	15
Thai Shrimp	
flash-seared and finished in a sweet	
and savory Thai garlic sauce GF	14
Steamed Mussels	
one pound local mussels steamed	
with white wine, shallots, garlic,	
served with bread and garlic butter	
GF	16
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	13
Curry Fries	
Trellis House Fries served with curry	
mayo GF	10

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

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served with bread or GF crackers

African Peanut Soup	
rich, thick and delicious V GF	
Seafood Chowder	
fresh haddock, shrimp, scallop,	
lobster, potato, cream, herbs GF	20
Salads	
Orange Almond	
mixed greens, mandarins, raisins,	
sliced almonds, orange poppyseed	
vinaigrette V GF	13
Spinach	
strawberries, asiago cheese,	
sunflower seeds, poppyseed dressing	
V* GF	14
Caesar	
romaine, fresh parmesan, real	
bacon, seasoned croutons, bistro	
caesar dressing GF*	14
Greek	
romaine, cucumbers, tomatoes, red	
onion, kalamata olives, feta, herb	
vinaigrette V* GF	14

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-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*	24
Trellis Fishcakes	
three savoury salt cod and potato	
cakes, salad, green tomato chow GF*	21
Tortellini Alfredo	
cheese filled pasta with seared ham	
and mushrooms in a rich and	
creamy alfredo sauce	22
Pistachio Chicken	
inguine, sweet peppers, asparagus,	
sliced chicken breast in a maple	
brown butter sauce	23
Cedar Plank Salmon	
fresh Atlantic salmon fillet, orange	
ginger glaze, seasoned quinoa, salad	
GF	25
Massaman Coconut Curr	V
sweet potato, chickpeas, lentils,	
raisins, apple, quinoa, cashews,	
green onion V GF	19
Jagerschnitzel	
panko breaded chicken breast cutlet,	
potato, spinach, mushroom, bacon,	
cream	25
New York Strip	
10oz hand-cut AAA steak, flame	
grilled to perfection, house fries,	
chipotle aioli, salad GF	36

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

Side Orders

ishcake	
	8
ouse Fries	
	7
liced Tomato	
	4
reen Tomato Chow	
	3
ousemade Mayo, Aioli & Sauces	
	2

Starters & Shareables

Scallops wrapped in bacon	Seafood Chowder	Fried Pepperoni
Digby scallops wrapped in bacon served with a roasted red pepper aioli \$17	a combination of haddock, lobster, shrimp and scallops in a creamy broth served with homemade tea biscuit	a generous portion of Brothers pepperoni, sliced and served crispy and tender with honey mustard for dipping
	\$14	S12
Chicken Wings	Basket of Fries	Tuna Blue House Chippers
a lb. of wings served with your choice of hot sauce, BBQ sauce or honey mustard	a basket of crispy fries served with curry mayo ${\it S9}$	our homemade chips tossed in our chefs secret spice topped with cheese, green onion and bacon, served with tzatziki sauce
S17		\$15
		<i>313</i>
	Main Courses	
Traditional Club Wrap	Tuna Blue Burger	Lobster Roll
sliced chicken, crispy bacon, tomato, cheddar cheese, lettuce and mayo rolled in a tortilla served with fries	burger served with lettuce, tomato, onions, ketchup, mustard, relish on a fresh bun served with fries (Veggie Burger available)	fresh local lobster combined with mayo, diced celery and a splash of lemon juice served on a toasted bun served with fries
S18	S17	S24
Fish and Chips	Fish Tacos	Beyond Meat Burger
Fresh beer battered haddock served with fries	four haddock tacos served grilled or battered served on coleslaw and chimichurri sauce on corn tortillas	A beyond meat patty served with lettuce, tomato, onion, ketchup, mustard and relish on a fresh bun,
	\$18	served with fries and coleslaw
		\$17
	Kids Meals	

Chicken Tenders