

# eatdrink+bemerry

holiday dining guide



The Prince George Hotel

# from festive buffets to private parties

THE PRINCE GEORGE IS THE ULTIMATE VENUE FOR HOLIDAY CELEBRATIONS.  
ACCOMMODATING 20 TO 200 GUESTS, OUR EXQUISITE EVENT SPACES,  
CATERING AND SERVICE ARE SURE TO BRIGHTEN THE SEASON.

To inquire about any of our festive celebrations, please phone  
902.425.1986 or email [events@princegeorgehotel.com](mailto:events@princegeorgehotel.com).

## holiday parties

NOVEMBER, 2016 THROUGH JANUARY, 2017

Priced per event

Create your own perfect festive celebration and let us work out the details!  
Receptions, plated dinners, buffet dining and more...

To book your holiday party, please contact Penny at 902.492.7838 or [pmackinnon@princegeorgehotel.com](mailto:pmackinnon@princegeorgehotel.com)



## festive brunch

SUNDAYS, NOVEMBER 27 TO DECEMBER 18, 2016, 12 TO 2PM

\$35 per person plus tax and gratuity

\$20 per child (5 to 15 years old) plus tax and gratuity

Complimentary for children under 5

Don't miss an occasion to celebrate! Every Sunday, enjoy the holidays  
with family and friends as our famous brunch goes festive.

To reserve your table, please phone 902.425.1986



# festive lunch buffet

**WEEKDAYS, DECEMBER 9 TO 21, 2016, 12 TO 2PM**

\$27 per person plus tax and gratuity

Our festive buffet lunch is the perfect solution for parties looking to kick start the holidays during the week.

## Appetizers

Citrus Lentil Salad

Iceberg Wedge Salad with Chive Buttermilk Dressing, Feta and Smoked Bacon

Spiced Red Cabbage and Ginger Slaw

Spinach and Zucchini Salad with Pomegranate

Seafood Chowder

## Entrées

Roasted Turkey with Apricot Stuffing, Pan Gravy and Cranberry Compote

Pan Seared Haddock with Roasted Garlic Cream and Buttered Almonds

Served with

Scalloped Potato Gratin with Parmesan

Seasonal Vegetables

## Desserts

Warm Gingerbread with Toffee Sauce and Egnog Chantilly Cream

Black Forest Yule Log

Cranberry Swirl Cheesecake

Pomegranate Mousse Cake

White Chocolate Peppermint Bark

Chocolate Caramel Hazelnut Torte

Coffee and Tea

**For reservations, please phone 902.425.1986**



# festive dinner buffet

NOVEMBER THROUGH DECEMBER, 2016

\$42 per person

## Appetizers

Greens with Candied Walnuts, Grapes and Apple

Citrus Lentil Salad

Iceberg Wedge Salad with Chive Buttermilk Dressing, Feta and Smoked Bacon

Spiced Red Cabbage and Ginger Slaw

Spinach and Zucchini Salad with Pomegranate

Steamed Nova Scotia Mussels in White Wine and Garlic

Selection of Cheese

## Choice of Two Entrées

Roasted Turkey with Apricot Stuffing, Pan Gravy and Cranberry Compote

Chipotle Flank Steak

Sweet and Sticky Ginger Sesame Chicken

Pan Seared Haddock with Roasted Garlic Cream and Buttered Almonds

Garlic Seared Pork Loin with Red Wine Reduction

Served with

Scalloped Potato Gratin with Parmesan Cheese

Seasonal Vegetables

## Desserts

Warm Gingerbread with Toffee Sauce and Eggnog Chantilly Cream

Black Forest Yule Log

Cranberry Swirl Cheesecake

Pomegranate Mousse Cake

White Chocolate Peppermint Bark

Chocolate Caramel Hazelnut Torte

Sliced Fresh Fruit

Coffee and Tea

**For inquiries or to book a festive dinner buffet event, please contact Penny MacKinnon at 902.492.7838 or [pmackinnon@princegeorgehotel.com](mailto:pmackinnon@princegeorgehotel.com)**



# champagne brunch

**NEW YEAR'S DAY, SUNDAY, JANUARY 1, 2017, 12 TO 2PM**

\$115 per person \$55 per child (5 to 14 years old) Complimentary for children under 5

**Reservations are pre-sold, non-refundable and include tax and gratuity**

**For reservations, please phone 902.425.1986**

Start 2017 in style at our annual New Year's Brunch. It's the the place to be, featuring live music and an extravagant selection of culinary delights.

## Salads

Shaved Fennel, Dill and Cucumber

Zucchini, Arugula and Hazelnut

Harissa Carrot, Beet and Chevre

Chopped Thai salad with Sesame Garlic Vinaigrette  
Blood Orange, Bocconcinni, Pomegranate and Belgian Endive  
Shaved Cauliflower, Raddichio and Preserved Lemon

## Hot Items

Prosciutto Wrapped Chicken with Whipped Feta

Beef Tenderloin Tips with Green Curry

Creamy Spinach Lentils

Crispy Polenta, Mushroom Ragout, Rosemary Mascarpone

Crispy Pork Cheek with Maple Sherry Gastrique

Heirloom Carrot Purée, Pickled Butternut Squash, Mustard Seed, Fried Brussel Sprouts

## Carved Items

Slow Cooked Pork Shoulder with Cider Braised Pears and Picked Walnuts

Rack of Lamb with Apricot Crumb

Short Rib with Black Garlic and Chili

## Stations

Beer Battered Fish Taco Station

Cantonese Station

Gio Restaurant Station

Oyster Station

Sliced Fruit and Smoothie Station

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**NEW YEAR'S EVE, SATURDAY, DECEMBER 31, 2016, 5PM TO CLOSE**

À la carte, it's a last chance to enjoy your favourite plates of the year!

For reservations, please phone 902.425.1987



**just an elevator ride away**

**HOLIDAY RATES, NOVEMBER 19 TO DECEMBER 28, 2016**

Starting at \$129 per night

**NEW YEAR'S EVE SPECIAL, DECEMBER 31, 2016**

Starting at \$229 per night

For groups of 10 rooms or more please phone the sales department at 902.491.5703  
or email [sales@princegeorgehotel.com](mailto:sales@princegeorgehotel.com)



The Prince George Hotel

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