



The Prince George Hotel

for the love of food



**one cannot
think well
love well
sleep well
if one has not
dined well**

...

Virginia Woolf

breakfast

HEALTHY KICKSTART

House Made Ginger Crunch Granola
Steel Cut Oatmeal
Assorted Individual Yogurt
Peanut Butter Breakfast Bar (*Gluten Free and Vegan*)
Fresh Sliced Fruit
Chilled Orange, Apple, Cranberry and Grapefruit Juice
Freshly Brewed Coffee and Tea

\$16.50 per person

CONTINENTAL BREAKFAST

Muffins, Danish and Croissants
Assorted Bagels and Breads
Preserves and Butter
Fresh Sliced Fruit
Chilled Orange, Apple, Cranberry and Grapefruit Juice
Freshly Brewed Coffee and Tea

\$14.00 per person

GOURMET OMELETTES

Chef Attended (20 person minimum)

Omelettes made to order ...
Roasted Tomatoes, Red Peppers, Baby Spinach, Mushrooms, Green Onion, Bacon, Sausage, Canadian Cheddar and Chèvre
Crisp Bacon and Farmers' Sausage
Home Style Potatoes
Muffins, Danish and Croissants
Assorted Bagels and Breads
Preserves and Butter
Fresh Sliced Fruit
Chilled Orange, Apple, Cranberry and Grapefruit Juice
Freshly Brewed Coffee and Tea

\$22.00 per person

all happiness depends on a leisurely breakfast ...

John Gunther

BREAKFAST BUFFET (10 person minimum)

Assorted Cereals

Choice of ...

Fresh Farm Scrambled Eggs

N.S. Blueberry Pancakes with Canadian Maple Syrup

Waffles with Raspberry Coulis and Maple Syrup

Crisp Bacon and Farmers' Sausage

Home Style Potatoes

Muffins, Danish and Croissants

Assorted Bagels and Bread

Preserves and Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

\$18.00 per person (1 entrée)

Freshly Brewed Coffee and Tea

\$20.00 per person (2 entrées)

PLATED BREAKFAST SERVICE

Fresh Farm Scrambled Eggs, Crisp Bacon and Home Style Potatoes

\$16.00 per person

Chicken and Waffles ...

Scallion Savouy Waffles, Buttermilk Chicken, Maple Mustard, Arugula

\$18.00 per person

Breakfast Burrito ...

Scrambled Eggs, Tomato Salsa, Shaved Ham and Cheddar Cheese in Flour Tortilla with Spicy Homefries

\$18.00 per person

Vegetarian Burrito ...

Scrambled Eggs, Tomato Salsa, Avocado and Cheddar Cheese in Flour Tortilla with Spicy Homefries

\$16.00 per person

Eggs Benedict ...

Canadian Back Bacon, Fresh Hollandaise and Home Style Potatoes

\$20.00 per person

For Smoked Salmon add \$4.00 per person

Traditional French Toast ...

Sautéed Apples, Maple Syrup and Cold Butter with Crisp Bacon

\$18.00 per person

Blueberry Pancakes ...

Maple Syrup and Cold Butter with Crisp Bacon

\$18.00 per person

Basket of Muffins, Danish and Croissants

Preserves and Butter

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed Coffee and Tea

meetings

BREAKFAST

Freshly Baked Muffins, Danish and Croissants	\$2.50 each
Gluten Free Blueberry Muffins	\$3.50 each
Scones ...	
<i>Buttermilk</i>	
<i>Blueberry</i>	
<i>Cheddar and Chive</i>	\$3.00 each (1 dozen minimum)
Cinnamon Rolls with Cream Cheese Glaze	\$3.00 each (1 dozen minimum)
Assorted Bagels with Cream Cheese, Butter and Assorted Jam	\$3.00 each

HEALTHY AND NUTRITIOUS

Sliced Fresh Seasonal Fruit	\$5 per person
Whole Fresh Fruit	\$2.50 each
Assorted Individual Fruit Yogurt	\$2.75 each
Seeded Oat Cakes	\$2.00 per person
Individual Granola Bars	\$2.75 per person
Vegan Peanut Butter Bar	\$3.50 each
Individual Parfait with Fresh Fruit Compote, Ginger Granola, and Yogurt	\$5.00 per person
Fruit Smoothies ...	
<small>Add \$5.00 for each additional Protein Shot</small>	
<small>Optional Soy or Almond Milk substitutions available</small>	
<i>Very Berry</i>	
<i>Mango Coconut</i>	
<i>Peach, Banana and Cinnamon</i>	
<i>Pineapple, Spinach, Banana and Ginger</i>	\$25.00 per litre

AFTERNOON SNACKS

Individually Packaged Snacks ...	
<i>Assorted Potato Chips</i>	\$3.00 each
<i>Boxed Candy</i>	\$3.00 each
<i>Individual Popcorn</i>	\$3.00 each
<i>Assorted Chocolate Bars</i>	\$3.00 each
<i>Mixed Nuts</i>	\$3.00 each
<i>Trail Mix</i>	\$3.00 each
<i>Protein Bars</i>	\$5.00 each
Individual Portions ...	
<i>Crisp Fresh Vegetables with Hummus</i>	
<i>Tzatziki with Seasoned Pita</i>	\$3.50 each
Fresh Nacho Chips with Guacamole, Tomato Salsa, and Sour Cream	\$60.00
Warm Artichoke and Spinach Dip with Baked Herb Bread	\$60.00
Roasted Red Pepper and Feta Dip with Herb Bread and Assorted Vegetables	\$60.00
Imported and Domestic Cheese with Fruit Garnish and Assorted Biscuits	\$70.00 (10 person)
	\$120.00 (20 person)
	\$240.00 (50 person)

SWEETS

Cupcakes ... (1 dozen per variety minimum)

PG S'mores Cupcake

French Vanilla

Salted Caramel

Red Velvet with Cream Cheese

Chocolate Fudge

Lemon with Lemon Curd

Peanut Butter Chocolate

\$24.00 per dozen

Macaron ... (1 dozen per variety minimum)

Assorted Flavours

\$22.00 per dozen

Individual 3-inch Pies ... (1 dozen per variety minimum)

Apple Crumble

Blueberry Streusel

Lemon Meringue

Coconut Cream

\$22.00 per dozen

Jumbo Ice Cream Sandwich

\$7.00 each

Häagen-Dazs Ice Cream Bars

\$6.00 each

Belgian Chocolate Dipped Strawberries

\$24.00 per dozen

"Five 'N Dime Store" Candy Buffet

\$6.00 per person

Espresso and Chocolate Dipped Biscotti

\$20.00 per dozen

Double Fudge Brownies

\$24.00 per dozen

Gluten Free Chocolate Brownies

\$26.00 per dozen

Cookies by the Dozen ... (1 dozen per variety minimum)

Chocolate Chip

Double Chocolate Chip

Oatmeal Raisin

Peanut Butter (Gluten Free)

\$24.00 per dozen

BEVERAGES

Freshly Ground STARBUCKS Coffee

\$3.25 each

TAZO Tea

\$3.25 each

Assorted Bottled Dole Juices

\$3.50 each

Soft Drinks (*Pepsi Products*)

\$3.00 each

Bottled Water

\$3.00 each

Imported Mineral Water

\$4.00 each

Milk ... *Skim or 2%*

\$10 per litre

Freshly Squeezed Orange Juice

\$20 per litre

first we eat, then we do everything else ...

M.F.K. Fisher

lunches

✕ *All Working Lunches served with Bite Sized Desserts and Freshly Brewed Coffee and Tea*

NO. 1 ASIAN WOK (20 person minimum)

Crispy Soba Noodle Salad

Green Salad with Pickled Ginger Dressing

Vegetarian Spring Rolls

Rice Noodles with ...

Chicken, Wok Vegetables, Garlic Teriyaki Sauce, Sesame Seeds and Fresh Peanuts

\$23.00 per person

NO. 2 MEXICAN (10 person minimum)

Mixed Greens with Fresh Vinaigrette

Fajitas ...

Spiced Chicken with Pan Seared Onions, Peppers and Monterey Jack in a Soft Flour Tortilla

Nachos with Salsa, Sour Cream and Guacamole

\$20.00 per person

NO. 3 THAI (20 person minimum, 50 person maximum)

Chef Attended

Green Salad with Mango and Thai Chili Dressing

Soba Noodle Salad with Peanuts and Soya Cilantro Dressing

Pad Thai ... *Chicken, Rice Noodles, Tofu, Egg Crepe, Peanuts, Mushroom, Bok Choy and Cilantro*

\$25.00 per person

NO. 4 ITALIAN PASTA (20 person minimum, 50 person maximum)

Chef Attended

Mixed Greens with Fresh Vinaigrette

Caesar Salad and Garlic Bread

With Choice of ...

Cheese Ravioli or Linguine

Cold Pressed Olive Oil and Pesto

Traditional Tomato Sauce, Alfredo Cream Sauce or Rose Sauce

Seared Chicken, Smoked Bacon, Fresh Vegetables and Parmesan

\$25.00 per person

NO. 5 INDIAN ADVENTURE (10 person minimum)

Curried Cauliflower, Pea and Cashew Salad

Pakorras with Tamarind Sauce

Butter Chicken *(Medium Spicy)*

Basmati Rice

Warm Naan Bread

\$24.00 per person

NO. 6 SOUP & SANDWICH WRAPS

Soup of the Moment

Caesar Salad with Bacon, Parmesan and Croutons

Chicken Wrap with Basil Aioli, Cucumber and Spinach

Black Forest Ham Wrap with Dijonnaise and Marble Cheddar

Smoked Turkey Wrap with Crisp Bacon, Tomato and Creamy Peppercorn Dressing

Vegetarian Wrap with Hummus, Tomato, Cucumber and Bell Peppers

\$20.00 per person

NO. 7 FRENCH QUICHE

Spinach Salad with Fig Balsamic Dressing

Choice of ...

a) Black Forest Ham, Asparagus and Asiago Cheese

b) Baby Spinach, Feta and Roasted Tomato

c) Bacon, Caramelized Onion and Canadian Cheddar

d) Mushroom, Duxelle and Gruyère

\$20.00 per person

NO. 8 TACOS (20 person minimum, 50 person maximum)

Chef Attended

Greens with Crispy Corn Tortillas and Fresh Vinaigrette

Spiced Pulled Chicken

Jalapeño Crema

Guacamole, Pica de Gallo and Pickled Vegetables

Feta and Jalapeño Havarti

Churros with Mexican Chocolate Sauce

\$25.00 per person

NO. 9 GOURMET SANDWICH (10 person minimum)

Arugula, Zucchini Ribbon, Asiago and Pine Nut Salad

Soup of the Moment

Gourmet Sandwiches ...

Antipasto Sandwich with Roasted Pepper, Calabrese Salami, Sundried Tomato Tapenade and Provolone on Ciabatta

Blackened Chicken Wrap with Tomato and Lime Salsa, Chipotle Aioli and Jalapeño Havarti

Vegetarian with Herb Goat Cheese, Roasted Roma Tomatoes, Marinated Artichoke and Spinach on Croissant

Smoked Turkey BLT with Tomato and Double Smoked Bacon on Focaccia

Add Seafood Chowder for \$4.00 per person

\$23.00 per person

NO. 10 THIN CRUST PIZZA

Caesar Salad

Gourmet 8" Thin Crust Pizzas

Choice of 2 ...

Margherita (Bocconcini with Fresh Basil and Tomato Sauce)

Prosciutto and Arugula

Italian Fennel Sausage and Red Pepper

Portabella, Truffled Ricotta and Shaved Pecorino

Spicy Calabrese Salami

\$22.00 per person

THREE COURSE LUNCHEON

1st Course ...

Ginger, Butternut Squash and Carrot Soup with Cilantro Cream and Maple Pumpkin Seeds

Baby Spinach with Shaved Fennel, Orange, Pistachio, Fig and Balsamic Vinaigrette

Caesar with Smoked Bacon, Creamy Garlic Vinaigrette, Shaved Asiago and Focaccia Crouton

Mesclun Greens with Maple and Ginger Vinaigrette, Beets, Sunflower Seeds and Goat Cheese Fritter

2nd Course ...

Pan Fried Haddock with Caponata, Market Vegetables and Jasmine Rice \$26.00 per person

Maple Roasted Atlantic Salmon, Crispy Cauliflower and Salt Roasted Fingerling Potatoes \$28.00 per person

Shrimp and Sweet Pea Linguine with Chive and Lemon Cream Sauce \$24.00 per person

*Pork Scalloppini with Cider Braised Cabbage, Buttermilk Mashed Potatoes
and Market Vegetables* \$26.00 per person

Crispy Buttermilk Chicken with Garlic Smashed Potatoes and Market Vegetables \$26.00 per person

3rd Course ...

Pineapple and Carrot Cake with Coconut Ice Cream

Belgian Chocolate Mousse Cake

Citrus European Style Cheesecake with Fresh Berries and Coulis

Brown Butter and Blueberry Tart with Orange Ice Cream

Apple Bavarian Tart with Salted Caramel

German Chocolate Cake

Freshly Brewed Coffee and Tea

LUNCHEON BUFFET (20 person minimum)

Salad ...

Fresh Mesclun Greens with Maple and Ginger Dressing

Caesar Salad with Double Smoked Bacon, Focaccia Crouton, Parmesan and Creamy Garlic Vinaigrette

Greek Salad with Feta and Lemon and Oregano Vinaigrette

Choice of Entrée ...

Pan Seared Haddock Crusted with Herbs and Parmesan with Lemon Cream Sauce

Roasted Pork Loin with Cherry Gastrique

Seared Chicken Breast with Coconut Curry Cream

Blackened Atlantic Salmon with Lime Tomato Salsa

Crispy Buttermilk Chicken with Chipotle Aioli

Crispy Ginger Beef with Sesame Green Beans and Spicy Cashews

Served with Potato or Rice Pilaf, Market Vegetables and French Baguette

Desserts ...

Chocolate Truffle Torte

Lemon Meringue Tarts

White Chocolate and Raspberry Mousse Cake

Freshly Brewed Coffee and Tea

\$28.00 per person

never eat more than
you can lift ...

miss piggy



receptions

✕ 3 dozen minimum per selection

HOT HORS D'OEUVRE

Fish n' Chips in "Newspaper" with Lemon Tartar Sauce	\$32.00 per dozen
Onion Pakoras with Tamarind Chutney	\$28.00 per dozen
Tempura Shrimp with Soya and Cilantro Dipping Sauce	\$34.00 per dozen
BBQ Pulled Pork on Brioche with Crisp Coleslaw	\$34.00 per dozen
Croque Monsieur	\$32.00 per dozen
Crispy Mac n' Cheese	\$28.00 per dozen
Crispy Mac n' Cheese with Lobster	\$35.00 per dozen
Stuffed Mushroom with Goat Cheese and Sausage	\$32.00 per dozen
Crisp Vegetable Spring Roll with Thai Dipping Sauce	\$28.00 per dozen
Scallops Wrapped in Double Smoked Bacon	\$36.00 per dozen
Wild Mushroom Ragout and Cambozola on Crisp Baguette	\$28.00 per dozen
Curried Coconut Shrimp with Spicy Mango Purée	\$34.00 per dozen
Crispy Pork Won Ton with Soya and Ginger Dipping Sauce	\$30.00 per dozen
Shrimp Dumplings with Thai Dipping Sauce	\$34.00 per dozen
Medjoul Dates Stuffed with Chorizo Sausage and wrapped in Double Smoked Bacon	\$34.00 per dozen
Chicken n' Waffles with Roasted Garlic and Maple Aioli	\$34.00 per dozen
Crispy Risotto Ball with Smoked Gouda Cheese	\$28.00 per dozen
Double Stuffed Fingerling Potato with Sour Cream and Aged Cheddar	\$30.00 per dozen
Fish Taco with Pico de Gallo and Guacamole	\$32.00 per dozen
Asparagus Spears wrapped in Phyllo with Parmesan and Prosciutto	\$30.00 per dozen
Fried Calamari in Cones with Lemon Aioli	\$32.00 per dozen
Italian Meatballs in Romesco Sauce	\$30.00 per dozen
Greek Lamb Burger with Whipped Feta and Cucumber	\$36.00 per dozen
Beef Burger with Cheddar and Basil Aioli	\$36.00 per dozen
Chicken Tikka Burger on Brioche Bun	\$34.00 per dozen
Pulled Chicken Taco with Pico de Gallo and Guacamole	\$32.00 per dozen
Butter Poached Lobster	\$38.00 per dozen
Rosemary Lamb Chops with Garlic Crumb Crust	\$42.00 per dozen

COLD HORS D'OEUVRE

Pickled Beet with Goat Cheese on Ginger Snap Cookies	\$30.00 per dozen
Thyme Roasted Grapes and Cambozola on Crostini	\$28.00 per dozen
Nova Scotian Lobster Rolls with Lemon and Tarragon Aioli	\$38.00 per dozen
Cheese Ball Bites ... Toasted Pecans, Cranberry Cream Cheese on Pretzel Stick	\$28.00 per dozen
Nova Scotia Smoked Salmon, Chive Crème Fraîche on Rösti Potato	\$32.00 per dozen
Poached Shrimp with Classic Horseradish Cocktail Sauce	\$38.00 per dozen
Melon, Prosciutto and Bocconcini Skewers	\$30.00 per dozen
Eggplant Caviar and Ratatouille on Flatbread	\$30.00 per dozen
Seared Beef Tenderloin on Potato Rösti with Gremolata	\$36.00 per dozen
Flaxseed Cracker with Tomato and Boursin	\$28.00 per dozen
Oysters on the Half Shell	\$36.00 per dozen

COCKTAIL SANDWICHES

Lobster Salad

Egg Salad

Smoked Salmon with Herb Cream Cheese

Pesto Chicken Salad

Cream Cheese with Cucumber and Radish

Black Forest Ham with Cheddar

\$80.00 per tray (60 pieces)

SNACK STATIONS

Warm Whole Brie with Spicy Ginger, Pecan & Maple Syrup

\$90.00 (25 persons)

Antipasto Display with Cured Meats, Olives & Grilled Vegetables

\$140.00 (30 persons)

Side of Mesquite Smoked Salmon with Herb Aioli

\$100.00 (20 persons)

Imported & Domestic Cheese with Fruit Garnish & Assorted Biscuits

\$150.00 (30 persons)

Hummus and Tzatziki with Baked Seasoned Pita Chips, Carrot & Celery Sticks

\$60.00 (20 persons)

Steamed PEI Mussels with Garlic & Chardonnay

\$60.00 (20 persons)

Crisp Fresh Vegetables with Red Pepper and Feta Dip

\$75.00 (25 persons)

LATE NIGHT OPTIONS

Mini Grilled Cheese

\$22.00 per dozen

Poutine ... *Individual Frites with Quebec Cheese Curds and Rich Gravy*

\$3.25 each

Chicken Fajita Wraps

\$8.00 each

Mini Cheeseburgers

\$36.00 per dozen

Cones of Salted Potato Frites and Ketchup or Aioli

\$20.00 per dozen

Miniature Halifax Donairs

\$3.00 each

Nachos with Vegetables, Cheese, Sour Cream, Salsa and Guacamole

\$100.00 per tray

11" Thin Crust Pizzas ...

Margherita (Bocconcini, Fresh Basil and Tomato Sauce)

Prosciutto and Arugula

Italian Fennel Sausage and Red Pepper

Portobella, Truffled Ricotta and Shaved Pecorino

Spicy Calabrese Salami

\$14.00 each (8 pieces)

SEAFOOD STATION (3 dozen minimum per selection)

Seared Sea Scallops

\$36.00 per dozen

Jumbo Seared Sea Scallops

\$72.00 per dozen

Sautéed Shrimp in Garlic Butter

\$32.00 per dozen

Steamed Mussels with Pernod Cream

\$60.00 per 5 pounds

Jumbo Shrimp

\$72.00 per dozen

Lobster

Market Price

Oysters with Traditional Garnishes

\$36.00 per dozen

OYSTERS (8 dozen minimum)

Chef Attended

Freshly Shucked Regional Oysters made to order with Traditional Garnishes

\$40.00 per dozen

dinners

PLATED DINNER

First Course ...

Spinach Salad with Shaved Fennel, Orange, Pistachio, Fig and Balsamic Vinaigrette

Mushroom Soup with Alsatian Crostini

Ginger, Butternut Squash and Carrot Soup with Cilantro Cream and Maple Pumpkin Seeds

Mesclun Greens with Maple and Ginger Vinaigrette, Beets, Sunflower Seeds and Goat Cheese Fritter

Watermelon Salad with Arugula, Confit Tomato, Feta, Pinenuts and Pickled Red Onion

Additional Course ...

Wild Mushroom Ravioli, Truffle Cream, Pecorino and Chive

\$7.00 per person

Nova Scotia Seafood Chowder

\$8.00 per person

Asparagus and Lemon Risotto with Seared Garlic Shrimp

\$9.00 per person

Digby Scallop and Caramelized Pork Belly on Parsnip Purée

\$10.00 per person

Seared U-10 Scallop, Corn Bread, Corn FORTH and Oyster Mushroom

\$9.00 per person

Main Course ...

*Bacon Wrapped Chicken Breast, Feta, Lemon and Herb Stuffing, Red Wine Jus,
Roasted Fingerling Potatoes and Market Vegetables*

\$45.00 per person

*Chicken Breast with Fresh Basil Cream Sauce, Buttermilk and Asiago Mashed Potatoes
and Market Vegetables*

\$40.00 per person

Fennel Crusted Salmon with Lemon Risotto, Pepperonata and Market Vegetables

\$42.00 per person

*Grainy Mustard Crusted Pork Tenderloin with Blackberry Gastrique,
Seared Polenta and Market Vegetables*

\$40.00 per person

Seared Beef Tenderloin, Beef Jus, Horseradish Mashed Potato and Market Vegetables

\$48.00 per person

Wild Mushroom Stuffed Chicken with Spinach Risotto and Market Vegetables

\$43.00 per person

*Parmesan and Herb Seared Haddock with Hazelnut Cream Sauce,
Roasted Potato and Market Vegetables*

\$40.00 per person

Pan Seared Strip Loin with Garlic Shrimp (3), Beef Jus, Potato Pave and Market Vegetables

\$46.00 per person

Herb Crusted Lamb Rack with Port Reduction, Seared Polenta and Market Vegetables

\$48.00 per person

Kataifi Wrapped Sea Bass, Soft Polenta and Market Vegetables

\$46.00 per person

Dessert ...

Lemon Tart, Lemon Curd, Lemon Gelato and Shortbread

Apple Bavarian Tart with Salted Caramel and Vanilla Ice Cream

Crunchy Chocolate Cake with Raspberry Sorbet

Chocolate Silk, Chocolate Soil, White Chocolate and Orange Gelato and Grapefruit Sauce

Carrot and Coconut Cake with Cream Cheese Mousse and Passion Fruit Sauce

Blueberry Brown Butter Tart with Caramel Ice Cream

Raspberry Cheese Cake with Lemon Curd, Meringue Crisps and Fresh Berries

Freshly Brewed Coffee and Tea



DINNER BUFFET (40 person minimum)

Salad ...

- Caesar Salad with Double Smoked Bacon, Focaccia Crouton, Parmesan and Creamy Garlic Vinaigrette*
- Baby Spinach Salad with Fig & Sherry Vinaigrette*
- Green Bean Salad with Sundried Tomato Pesto*
- Quinoa Salad with Roasted Squash and Kale Chips*
- Roasted Beets, Goat Cheese and Pumpkin Seeds*

Domestic Cheese

Steamed Mussels with White Wine and Garlic Butter

Choice of 2 Entrées ...

- Seared Chicken Breast with Basil Cream, Feta and Roasted Tomatoes*
 - Blackened Atlantic Salmon with Tomato Lime Salsa*
 - Roasted Pork Loin with Cherry Gastrique*
 - Parmesan and Panko Crusted Haddock with Garlic Cream and Hazelnuts*
 - Chipotle and Rosemary Flank Steak*
 - Marinated Ginger Chicken with Garlic Sweet Chili Sauce*
 - Cheese Ravioli with Spinach Cream, Roasted Cherry Tomatoes, and Asiago*
- Served with Market Vegetables and Choice of Roasted Potatoes, Buttermilk Whipped Potatoes or Jasmine Rice

Beef Station ... (40 person minimum)

- Inside Round with Dijon and Fresh Herbs, Beef Jus, and Assorted Condiments* \$12.00 per person (Additional)
- Beef Tenderloin with Brioche Crust and Pommery Mustard* \$15.00 per person (Additional)

Dessert ...

- Belgium Chocolate Mousse Cake*
- Carrot & Pineapple Cake*
- Lemon Meringue Tart*
- Raspberry Cheesecake*
- Caramel and Chocolate Mousse Cake*
- Chocolate Budino*
- Bite Sized Desserts*
- Sliced Fresh Fruit*

Freshly Brewed Coffee and Tea \$48.00 per person

FISH 'N CHIP WAGON (20 person minimum)

Chef Attended

Fish and Chips in Newsprint Cones with Lemon Tartar Sauce \$4.00 per person

MAKI SUSHI STATION (20 roll minimum)

California Roll \$9.95 per roll

Sweet Potato Tempura Roll \$7.95 per roll

Avocado and Cucumber Roll \$7.95 per roll

Smoked Salmon Roll \$9.95 per roll

Korean Roll \$9.95 per roll

Asparagus Roll \$9.95 per roll

Tempura Shrimp Roll \$14.95 per roll

Spicy Tuna Roll \$14.95 per roll

SAVORY CRÊPE STATION

Made to order with ...

Chicken

Wild Mushroom

Roasted Tomatoes

Baby Spinach

Gruyère

Lemon Ricotta

\$8.00 per person (1 each)

CARVING STATIONS (50 person minimum)

Slow Roasted Prime Rib Au Jus \$12.00 per person

Traditional Italian Porchetta \$8.00 per person

Slow Roasted Lamb Shoulder with Coriander, Harissa and Lemon \$12.00 per person

Rack of Lamb with Garlic and Rosemary \$16.00 per person

Grilled Flank Steak Thinly Sliced with Chimichurri Sauce \$8.00 per person

Bacon Wrapped Pork Tenderloin \$10.00 per person

Cornish Hen Rubbed with Ancho Chiles \$9.00 per person

Oulton's Valley Smoked Ham with Passion Fruit and Mustard Glaze \$6.00 per person

Baby Back Ribs with Smoked Tomato BBQ Sauce \$10.00 per person

Beef Tenderloin with Brioche Crust and Pommery Mustard \$21.00 per person

PASTA STATION

Made to order with ...

Cheese Ravioli or Linguine

Cold-Pressed Olive Oil and Pesto

Traditional Italian Tomato Sauce, Alfredo Cream Sauce or Rose Sauce

Seared Chicken

Smoked Bacon

Fresh Vegetables

Parmesan

Served with Garlic Bread

Add Shrimp for \$3.00 per person

\$12.00 per person

RISOTTO STATION

Made to order with ...

Wild Mushroom
Asparagus
Baby Spinach
Butternut Purée
Asiago and Goat Cheese
Prosciutto

Add Shrimp for \$3.00 per person

\$8.00 per person

GOURMET FLAT BREAD PIZZA

Margharita ... *Bocconcini, Fresh Basil and Tomato Sauce*

Prosciutto and Arugula

Italian Fennel Sausage and Red Pepper

Portabella, Truffled Ricotta and Shaved Pecorino

Spicy Calabrese Salami

\$14.00 per 11" pizza

CHOCOLATE, CHOCOLATE AND MORE CHOCOLATE (30 person minimum)

Chocolate Silk Brownies

Milk Chocolate Pecan Turtles

Individual Chocolate Pot de Crème with Salted Caramel

White Chocolate Cheesecake Bites

Chocolate Indulgence Cookies

Milk Chocolate and Coffee Crème Catalan

Dark Chocolate Hazelnut Tarts

White Chocolate and Raspberry Mousse

Spiced Churros with Warm Chocolate Sauce

\$7.50 per person (3 pieces each)

i never met a chocolate i didn't like ... *Deanna Troi*

CHOCOLATE FONDUE (30 person minimum)

Seasonal Fruit, Berries, Meringues and Biscuits

\$6.00 per person

SUNDAE BAR (15 person minimum)

Assorted Ice Cream

Fudge Brownies

Chocolate and Berry Sauces

Whipped Cream

Candy Garnishes

\$7.00 per person

HAND MADE DOUGHNUTS (20 person minimum)

Chocolate Salted Caramel

Apple Cinnamon

Passion Fruit and Milk Chocolate

\$6.00 per person (3 each)

WORKING DINNER (10 person minimum, 40 person maximum)

Choice of 3 Salads ...

Mesclun Greens with Maple and Ginger Dressing

Zucchini, Arugula, Shaved Asiago, and Pine Nuts

Red Cabbage and Apple Coleslaw

Caesar Salad with Double Smoked Bacon, Focaccia Crouton, Parmesan and Creamy Garlic Vinaigrette

Spinach Salad with Fig and Balsamic Vinaigrette

Greek Salad with Feta, Lemon and Oregano Vinaigrette

Yellow and Green Bean Salad with Sundried Tomatoes

Served with French Baguette

\$6.00 per person to add ½ pound Mussels

Choice of Entrée ...

Linguine with Wild Mushroom, Roasted Cherry Tomatoes and Shaved Asiago

Pan Fried Haddock with Hazelnut Cream Sauce

Asian Ginger Chicken

Seared Maple Atlantic Salmon with Tomato and Lime Salsa

Beef Curry

Roast Pork Loin with Cherry Gastrique

Served with Market Vegetables and Roasted Potatoes

\$7.00 per person for additional Entrée

Bite Sized Desserts

Freshly Brewed Coffee and Tea

\$33.00 per person



beverages

HIGHBALL

Well ... <i>Vodka, Gin, White, Dark & Amber Rum, Rye, Scotch and Kahlua</i>	\$6.00
Selected Premium Well ... <i>Grey Goose, Bombay Sapphire, Crown Royal, Gosling Black Seal and Appleton</i>	\$8.00

Scotches and Liqueurs available upon request

BEER

Domestic	\$6.00
Imported	\$7.00

REFRESHMENTS

Bottled Water	\$3.00
Pepsi Product Soft Drinks	\$3.00
Juice	\$3.00

CUSTOM COCKTAILS

Vodka ... <i>Vodka, Passion Tea Syrup, Lemon Juice, Tonic and Rhubarb Bitters</i>	\$6.50
Rum ... <i>Amber Rum, Grapefruit Juice, Allspice Syrup, Spicy Ginger Beer and Angostura Bitters</i>	\$6.50
Rye ... <i>Rye Whisky, Honey Vanilla Syrup, Lemon Juice and Ginger Ale</i>	\$6.50
Gin ... <i>Gin, Chambord, Limoncello, Lemon Juice and Soda</i>	\$6.50

CHAMPAGNE AND SPARKLING

Bolla Prosecco Superiore DOCG	\$40.00
Segura Viudas Brut Cava	\$35.00
Pierre Sparr Cremant	\$46.00
Piper-Heidsieck Brut	\$130.00
Moët Imperial Brut NV	\$130.00
Veuve Clicquot Brut Yellow Label NV	\$140.00
Veuve Clicquot Rosé NV	\$166.00
Dom Perignon Brut 2004	\$325.00

wine

ARGENTINA

Trapiche Pinot Noir	\$25.00
Trapiche Malbec	\$25.00
Trapiche Pinot Grigio	\$25.00
Trapiche Broquel Malbec	\$34.00
Trapiche Estacion Malbec	\$39.00
Trapiche Estacion Chardonnay	\$39.00
Trapiche Estacion Cabernet	\$39.00
Norton Reserve Malbec	\$40.00
Bodega Norton Barrel Select Sauvignon	\$30.00

AUSTRALIA

Lindemans Bin 65 Chardonnay	\$28.00
Wolf Blass Red Label Chardonnay	\$30.00
McGuigan Bin 2000 Shiraz	\$31.00
The Lackey 2010 Shiraz	\$41.00

CANADA

Jost Tidal Bay	\$35.00
Inniskillin Chardonnay	\$41.00
Thirty Bench Riesling	\$46.00
Benjamin Bridge Nova 7	\$50.00

CHILE

Santa Rita 120 Sauvignon Blanc	\$28.00
Errazuriz Estate Sauvignon Blanc	\$31.00
Errazuriz Estate Cabernet Sauvignon	\$31.00
Errazuriz Max Reserve Cabernet	\$40.00
Marques Casa Concha Chardonnay	\$52.00
Marques Casa Concha Cabernet	\$52.00

FRANCE

JF Lurton Les Fumées Blanches Sauvignon Blanc	\$34.00
Louis Latour Chardonnay	\$52.00
Bouchard Aine et Fils Pinot Noir	\$32.00
Laroche Pinot Noir	\$40.00
La Vieille Ferme Luberon Blanc	\$28.00
La Vieille Ferme Ventoux Rouge	\$28.00

ITALY

Bolla Pinot Grigio	\$33.00
Bolla Soave Classico DOC Retro	\$39.00
Santa Margherita Pinot Grigio	\$44.00
Bolla Valpolicella Classico	\$33.00
Ruffino Chianti	\$37.00
Ruffino Ducale Toscana	\$51.00

NEW ZEALAND

Saint Clair Marlborough Pinot Noir	\$52.00
Villa Maria Privat Bin Sauvignon Blanc	\$40.00
Kim Crawford Sauvignon Blanc	\$49.00
Kim Crawford Pinot Gris	\$46.00
Oyster Bay Chardonnay	\$44.00
Kim Crawford Pinot Noir	\$48.00

USA

Sea Glass Sauvignon Blanc	\$31.00
Firesteed Oregon Pinot Noir	\$50.00
Woodbridge Sauvignon Blanc	\$35.00
Woodbridge Cabernet	\$35.00
Robert Mondavi Private Selection Cabernet	\$40.00
Robert Mondavi Private Selection Pinot Noir	\$40.00
Ravenswood Zinfandel	\$40.00
Gallo Family Chardonnay	\$24.00
Gallo Family White Zinfandel	\$24.00
Gallo Family Cabernet	\$24.00
Apothic White	\$42.00
Apothic Red	\$42.00
William Hill Chardonnay	\$51.00

HOUSE

Imported	\$7.00 per glass
Domestic ... <i>Jost L'Acadie Chardonnay or Jost Cabernet Marechal Foch</i>	\$6.00 per glass
	\$28.00 per litre

***i cook with wine,
sometimes I even add it to the food ...*** *W.C. Fields*

audio visual

✕ *Prices per day and subject to change without notice. Other equipment available by request.*

BOARDROOM 317

Equipped with A 45" Sharp LCD Screen

BOARDROOM 217

Equipped with A 50" LG Plasma TV

EQUIPMENT RENTALS

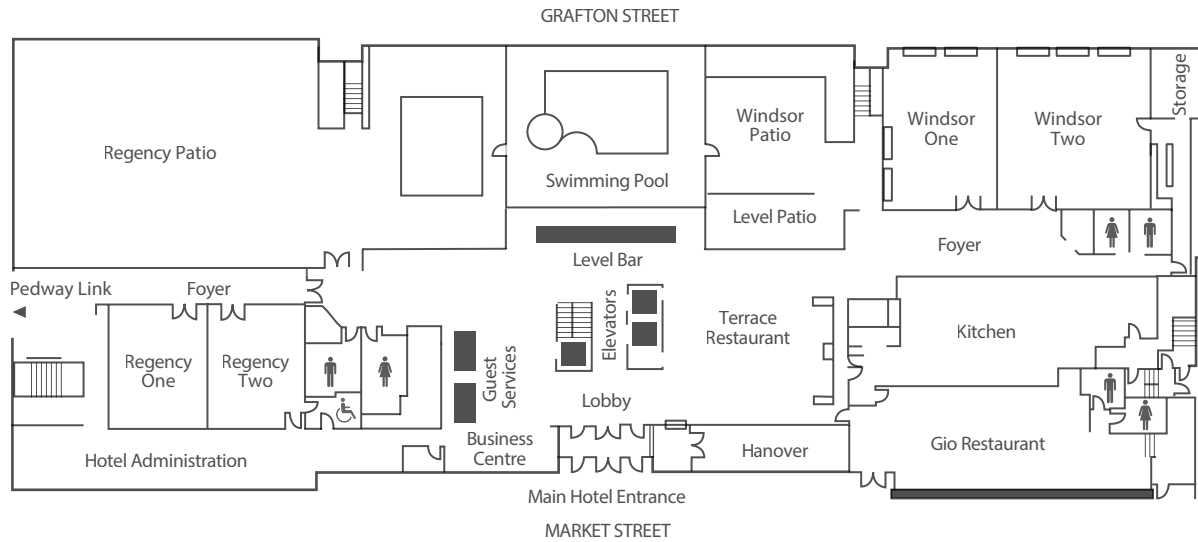
Data Projector	\$150.00
Wireless Mouse	\$20.00
Lap Top Computer	\$225.00
VGA Cord	Complimentary
8 Foot Tripod Screen	\$40.00
Podium	\$30.00
Wireless Microphone Lavalier or Hand Held Microphone	\$135.00
Four Channel Mixer	\$45.00
TOA System	\$125.00
45" Sharp LCD Screen	\$125.00

ACCESSORY RENTALS

Laser Pointer	\$25.00
Flip Chart and Markers with Easel	\$40.00
Easel	\$15.00
Speaker Phone	\$50.00
Polycom Teleconference Unit	\$125.00
White Board	\$20.00
Internet Hub	\$150.00
Direct Box	\$15.00
Presenters Mouse	\$20.00

facilities

LAYOUT



CAPACITY

ROOMS	DIMENSIONS		MAXIMUM CAPACITY (number of persons)						
			Reception	Dining	Classroom	Theatre	Board Room	Hollow Square	U-Shape
Windsor Room	40 x 65	2600	240	200	140	240	50	66	58
Windsor Room One	40 x 25	1000	60	60	46	90	30	38	30
Windsor Room Two	40 x 40	1600	185	90	84	150	34	46	45
Windsor Foyer	15 x 65	975	60	n/a	n/a	n/a	n/a	n/a	60
Regency Room	31 x 52	1612	120	100	90	120	42	45	40
Regency Room One	31 x 25	775	60	50	42	60	20	26	23
Regency Room Two	31 x 25	775	60	50	42	60	20	26	23
Boardroom 217	15 x 23	345	n/a	12	n/a	n/a	12	n/a	n/a
Boardroom 317	15 x 23	345	n/a	12	n/a	n/a	12	n/a	n/a
Hanover Room	11 x 38	418	30	20	n/a	n/a	30	n/a	n/a
Balmoral Room	22 x 25	550	25	30	18	30	14	16	14
Terrace Restaurant	39 x 29	1130	150	80	n/a	n/a	n/a	n/a	n/a
Gio Restaurant	20 x 75	1500	90	65	n/a	n/a	n/a	n/a	n/a

the hotel

LOCATION

Located in the heart of downtown Halifax, midway between historic Citadel Hill and the Halifax Waterfront
Connected to the World Trade and Convention Centre and Scotiabank Metro Centre
Connected to the "Downtown Link" indoor pedway system

EVENT SPACE AND CATERING

8 meeting rooms
8,000 square feet of space
Experienced catering management team
Award-winning culinary team

ACCOMMODATIONS

201 finely appointed guestrooms
Free Wi-Fi
Writing desk with 2 telephones with voice mail; 1 cordless
Free local phone calls
32" flat-screen televisions
In-room movies
Fridge and coffee maker with complimentary coffee and fresh cream and milk
Separate vanity with hairdryer
Iron and ironing board
Crown Service includes in-room continental breakfast, plush bathrobes, upgraded in-room amenities, ipod docking station
Finely appointed 2 room luxury Executive Suites
Indoor heated pool under skylit ceiling
Whirlpool and sauna
Exercise room with cardio equipment, free weights and Nintendo wii fit

PARKING

240 indoor spaces directly beneath the hotel
Convenient, security-monitored with 5'10" clearance
Parking facilities are subject to availability for guests attending your function.
Valet service is available and additional charges apply

FACILITIES AND SERVICES

Outdoor landscaped patios
In-room dining
Concierge services
Valet parking
Business center
Check-in at 3:00 pm; check-out at 1:00 pm
Express check-in and check-out
Same-day drycleaning
Complimentary shoe shine and shirt pressing with Crown Service
The Terrace Restaurant breakfast buffet daily
Gio Restaurant (www.giohalifax.com)

terms and conditions

MANAGEMENT RIGHT

The Hotel reserves the right to cancel any function deemed by management to reflect poorly on the integrity or safety of its staff and other guests of the Hotel.

BOXES AND MATERIALS

Hotel Receiving is open Monday through Friday from 8:30am to 4:30pm. Any items that you need to ship in advance are to be labeled with your hotel contact, event name and date of function. Please forward to the following address:

*Receiving
C/O The Prince George Hotel
1725 Market Street
Halifax, Nova Scotia, B3J 3N9*

SERVICE CHARGES

A labour charge of \$75.00 will apply if guaranteed numbers are below 25 persons for catered events. For cash or host bar services that do not achieve revenues of \$300.00 per bar, a \$75.00 labour charge will apply, per bar. Ice and glasses are available at a cost of \$50.00 per delivery for groups of 25 persons or less and \$75.00 per delivery for groups of 25 to 40 persons.

CREDIT

Unless credit has been previously established with The Prince George Hotel, an application for credit to approve direct billing may be included with this Agreement. The Hotel will utilize credit reporting services to attempt to confirm your credit based upon such sources. In the event credit cannot be approved, pre-payment of all estimated charges is required at least 7 business days prior to the event. New accounts may be required to provide a partial or full deposit pending review of your credit application. Should credit be approved, payment is due within 30 days from date of invoice. Past due accounts will be subject to service charges of 2% per month.

DEPOSITS

For all social events, a non-refundable deposit outlined in your contract is required within 10 days of confirming the booking. 50% of the estimated cost for your event is required 30 days prior to the scheduled event, unless otherwise stated in your contract. The remaining balance is due 7 days prior to the event.

LIABILITY AND SECURITY

The Hotel reserves the right to inspect and control all private functions. The Prince George Hotel assumes no responsibility for personal property or equipment brought to the premises. The client acknowledges that it will be responsible to provide security of any such aforementioned items and hereby assumes the responsibility for loss thereof. Any damage done to hotel property caused by function participants is the responsibility of the convenor for that event.

PARKING

Overnight rate for guestroom occupants is \$22.00 per night or valet parking for \$30.00 per night, plus HST. Daily parking fee for local attendees is \$3.00 per hour, plus HST. Parking is subject to availability.

SMOKING POLICY

All guestrooms and public areas including restaurants, function rooms and patios offer a smoke free environment.

MEETING OR EVENT CHANGES

Your function or event must adhere to the contracted start and end times. The hotel must authorize arriving prior to or occupying the room after the contracted times. "Day-of" Set up changes requested by organizations onsite contact maybe subjected to a \$100.00 labour charge. The hotel reserves the right to relocate functions to an alternate suitable hotel location.

COMPLIANCE WITH LAW

This Agreement is subject to all applicable federal, provincial, and local laws, including health and safety codes, alcoholic beverage control laws, disability laws, federal anti-terrorism laws and regulations, and the like. The client agrees to cooperate with the Hotel to ensure compliance with such laws.

ALCOHOLIC BEVERAGES

Nova Scotia Alcohol and Gaming Authority regulations state that all alcohol is to be supplied exclusively by the Prince George Hotel; no alcohol can be auctioned, displayed, nor removed from the premises; alcohol may only be served by Prince George employees or bartenders; service of alcohol may be denied to any person who is intoxicated or under age or who violates the principles of responsible alcohol consumption. The client will be held responsible for the conduct of invitees and liable for their conduct during and following the event, on or off the premises.

BEVERAGE SELECTION

Signature Cocktails for cash bars must be selected from the list provided. All other speciality cocktails, requiring spirits or liqueurs not presently available at the hotel will be available for host bars only and charged in 40 drink increments. Specific wine selections not reflected in our catering or restaurant menus are available upon request and will be billed for the number of bottles ordered per the catering contract regardless of consumption. Any wine selected from our existing menus are charged on a consumption per opened bottle.

MENU SELECTION

Final decisions on your menu selections should be discussed at least two weeks prior to your event to ensure the availability of necessary ingredients. The enclosed menu suggestions are just a sampling of the culinary creations our talented team is able to offer to you and your guests. Our catering department welcomes the opportunity to provide personally inspired cuisine for your event. We pride ourselves on paying full attention to health and specific dietary needs. Specialty items can be purchased and prepared by the hotel. Alternate meals requested by a guest attending your function not previously discussed with hotel contact will be brought to your attention and any additional charges will be added to your account.

PROPERTY REMOVAL OF FOOD

City and provincial health regulations governing our food service require that all food served to your function be supplied by the hotel and not from any external source or supplier. As well, we are responsible to ensure remaining food items are not removed from hotel property upon completion of your event.

PRICE INCREASES

Prices quoted herein including gratuity are subject to increase after to the signing of the Agreement to meet increased costs of supplies or operation at the time of your event. The hotel at its option, may in the event of such increased costs instead make reasonable substitutions and client agrees to accept such substitutions or pay the increased prices.

REVENUE AGREEMENT

A Food and Beverage minimum excluding service charge, applicable taxes and any indicated room rental (please see your individual contract for this amount) is required to secure your event. Should your final Food and Beverage order be less than this minimum amount, the difference will be charged on your final invoice.

TAX, GRATUITY AND OTHER CHARGES

All Food and Beverage charges are subject to HST and gratuity. All Audio Visual rentals are subject to HST and applicable A/V labour charges.

GUARANTEES

Guaranteed number of attendees is required by noon 3 business days prior to function. If guaranteed numbers are not received at this time, the estimated number of attendees will be considered the guaranteed number. Guaranteed number or actually attendance, whichever is larger, will be charged. The hotel has based all price quotations on volumes reflected in the event details provided by the client at the time of the request. Any change in current requirements could result in price changes based on a change in volume.

ENTERTAINMENT AND MUSIC FEES

Socan, The Society of Composers, Authors and Music Publishers of Canada levy fees for all events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will automatically be applied to your hotel invoice.

<i>1 to 100 People, Music without Dancing</i>	<i>\$20.56</i>
<i>101 to 300 People, Music without Dancing</i>	<i>\$29.56</i>
<i>1 to 100 People, Music with Dancing</i>	<i>\$41.13</i>
<i>101 to 300 People Music with Dancing</i>	<i>\$59.17</i>



The Prince George Hotel

Whether you are organizing an intimate meeting with clients or preparing an unparalleled conference event, let the award-winning culinary team at The Prince George Hotel impress your attendees with their skills. Known for delivering inspired culinary creations, we also deliver the high-quality service and hospitality that each meeting and conference deserves.

Looking for something that truly reflects the individuality of your event? Contact us and we'll help you design a custom menu suited to your specific gathering needs.

www.princegeorgehotel.com/catering
events@princegeoreghotel.com
902.425.1986