

Hotel

Overview

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 Halifax Metro Centre
- Connected by the "Downtown Link" indoor pedway system to shopping malls, business district towers, Casino Nova Scotia and all points in between

Accommodations

- 203 finely appointed guestrooms with mahogany furnishings
- Writing Desk with 2 telephones, one cordless
- 32" flat screen televisions
- Free Wi-Fi
- Voice Mail
- In-room coffee maker with complimentary coffee and fresh cream
- Free local phone calls
- Separate vanity with hairdryer
- In-Room Movies
- Fridge for your use
- In-room iron and board
- Complimentary morning newspaper
- Crown Service
In-room continental breakfast, plush bathrobes, upgraded in-room amenities, DVD player, iPod docking station
- Suites
An array of 2 room luxury executive suites
- Indoor heated pool under skylit ceiling
- Whirlpool and Sauna
- Exercise Room with cardio equipment and free weights

Meeting Facilities/Catering

- 8 Meeting Rooms
- 8,000 sq. feet of meeting space
- Experienced Catering Management Team
- Award-winning Culinary Team

Parking

- 240 indoor spaces directly beneath the Hotel
- Convenient, security-monitored with 5 feet, 10 inch clearance
- Our parking facilities are subject to availability for guests attending your function.
- Valet Service is available and additional charges apply

Facilities/Service

- Outdoor Landscaped Patios
- In Room Dining
- Concierge Services
- Valet Parking
- Business Center
- Complimentary Newspaper
- Check In - 3:00 pm/Check Out 1:00 pm
- Express Check In / Check Out
- Same-day drycleaning
- Complimentary shoe shine and shirt pressing with Crown Service
- The Terrace Breakfast Buffet daily
- *gio* www.giohalifax.com



The Prince George

1725 Market Street, Halifax, NS B3J 3N9 • 902.425.1986 or 800.565.1567

www.princegeorgehotel.com

Catering Overview

Guarantees

Our Catering Office is to be notified of the "Guaranteed Number Of Guests" by 12:00 pm a minimum of 3 business days prior to your function. For functions larger than 25 persons, seating and service will be provided for 5% above the guaranteed number.

The Hotel reserves the right to relocate functions to an alternate suitable Hotel location.

Function or Event Times

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.

Credit and Deposits

All private functions and weddings require a \$500.00 non-refundable deposit at the time of booking. Fifty percent of the anticipated charges are due 30 days prior with the balance due seven (7) business days prior to the event.

If you desire to have your function invoiced, please allow three (3) weeks to process your Credit Application. Payment on all accounts is net 30 days.

Audio Visual Equipment and Decorations

Our Catering Office can arrange all your audio visual requirements to simplify your planning. Allow us to assist you in coordinating your event decor by introducing you to one of our qualified, professional contacts.

Beverage Service

Our Beverage Service License does not permit the service of beverages supplied by an external source including donations. All alcoholic beverages served in our function rooms must be supplied by the Hotel.

Liability and Damages

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. Any damage done to hotel property caused by function participants is the responsibility of the convenor for that event.

Food Service

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 will be brought to your attention and any additional charges will be added to your account.



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Catering Overview

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.

Hospitality Rooms and Suites have a one time set up charge of \$50.00.

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.

Boxes and Materials

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

Note: Receiving is open Monday through Friday from 8:30 am to 4:30 pm

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.

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.

1 to 100 people	Music without dancing	\$20.56 Fee
101 to 300 people	Music without dancing	\$29.56 Fee
1 to 100 people	Music with dancing	\$41.13 Fee
101 to 300 people	Music with dancing	\$59.17 Fee

Subject to change without notice

100% Smoke Free

All Guestrooms and public areas including restaurants and function rooms offer a smoke free environment.

Pricing

All prices are subject to change without notice and are subject to applicable taxes and gratuities.



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Breakfast Suggestions

Healthy

Chilled Orange, Apple & Grapefruit Juice
Granola
Assorted Cereal
Assorted Individual Yogurt
Low Fat Mini Muffins
Fresh Fruit Salad
Freshly Brewed Coffee & Imported Tea
\$15 per person

Continental

Chilled Orange, Apple & Grapefruit Juice
Fresh Fruit Salad
Muffins, Danish & Croissants
Assorted Bagels & Breads
Dickinson's Preserves, Butter
Freshly Brewed Coffee & Imported Tea
\$13 per person

Breakfast Buffet

10 person minimum

Chilled Orange, Apple & Grapefruit Juice
Fresh Fruit Salad
Assorted Cereals
Choice of:
Fresh Farm Scrambled Eggs
~ or ~
NS Blueberry Pancakes
with Canadian Maple Syrup
Crisp Bacon & Farmer's Sausage
Home Style Potatoes
Muffins, Danish & Croissants
Assorted Bagels & Breads
Dickinson's Preserves, Butter
Freshly Brewed Coffee & Imported Tea

\$18 per person ~ 1 Entrée

\$20 per person ~ 2 Entrées

Plated Service

Chilled Orange, Apple & Grapefruit Juice
Basket of Muffins, Danish & Croissants
Dickinson's Preserves & Butter
Freshly Brewed Coffee & Imported Tea

Fresh Farm Scrambled Eggs, Crisp Bacon
& Home Style Potatoes

\$16 per person

Eggs Benedict with Canadian Back Bacon,
Fresh Hollandaise & Home Style Potatoes

\$18 per person

with Smoked Salmon \$22 per person

Traditional French Toast with Sautéed
Cinnamon Apples ~ or ~

N.S. Blueberry Pancakes, served with Crisp
Bacon, Canadian Maple Syrup & Cold Butter

\$16 per person

Gourmet Omelettes

Chef Attended - 20 person minimum

Chilled Orange, Apple & Grapefruit Juice
Fresh Fruit Salad
Omelettes made to order, prepared with
your choice of Roasted Tomatoes, Red Peppers,
Caramelized Onion, Mushrooms, Green Onion,
Chopped Chives, Bacon, Sausage
Canadian Cheddar & Chèvre

Crisp Bacon & Farmer's Sausage
Home Style Potatoes
Muffins, Danish & Croissants
Assorted Bagels & Breads
Dickinson's Preserves, Butter
Freshly Brewed Coffee & Imported Tea

\$25 per person

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Nutrition Breaks

Beverages

Freshly Squeezed Orange Juice by the Carafe	\$20.00 per litre
Freshly Brewed Coffee, Imported Tea	\$ 2.75 each
Soft Drinks - Pepsi products, Bottled Water	\$ 2.50 each
Assorted Bottled Juices	\$ 3.00 each
Imported Mineral Waters	\$ 3.00 each
Milk, Skim or 2%	\$10.00 per litre

Breakfast

Freshly Baked Muffins, Danish & Croissant	\$ 2.75 per person
Prince George Coffee Cakes ~ Sugared Lemon, Nova Scotia Blueberry, Banana	\$24.00 per loaf (12 people)
Assorted Bagels with Cream Cheese	\$ 3.00 each

Healthy & Nutritious

Sliced Seasonal Fruit with Yogurt Dip	\$ 5.00 per person
Fresh Fruit Berry Kebobs in a Citrus & Mint Marinade	\$25.00 per dozen
Whole Fresh Fruit	\$ 2.50 each
Assorted Individual Fruit Yogurt	\$ 2.75 each
Individual Granola Bars	\$ 2.75 each
Fruit Smoothie ~ Strawberry, Pineapple, Banana or Blueberry	\$25.00 per litre

Sweet Treats

Cupcakes - Vanilla & Chocolate - a classic treat!	\$ 3.00 each
Cranberry & Pistachio Biscotti	\$20.00 per dozen
Double Fudge Brownies	\$23.00 per dozen
Cinnamon Rolls	\$23.00 per dozen
Homemade Jumbo Ice Cream Bars	\$ 7.00 each
Häagen Dazs Ice Cream Bars	\$ 6.00 each
Belgian Chocolate Dipped Strawberries	\$20.00 per dozen
"Five 'n Dime Store" Candy Buffet	\$ 6.00 per person

Cookies by the Dozen

*Double Chocolate Fudge, White Chocolate Macadamia Nut, Chewy Oatmeal Raisin,
Traditional Chocolate Chip, Sugared Ginger Snap*

\$24.00 per dozen

Afternoon Snacks

Assortment of Individually Packaged Snacks ~Potato Chips, Pretzels, Chocolate Bars etc.	\$ 2.75 each
Imported & Domestic Cheese with Fruit Garnish & Assorted Biscuits	\$ 7.00 per person
Warm Spinach & Asiago Dip with Baked Seasoned Pita Chips	\$65.00 (10 persons)
Hummus & Tzatziki with Baked Seasoned Pita Chips, Carrot & Celery Sticks	\$60.00 (10 persons)
Crisp Fresh Vegetables with Creamy Ranch Dip	\$75.00 (25 persons)

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Working Lunches

Number 1

Chef Attended

15 person minimum / 50 person maximum

Asian Wok Station

Crispy Noodle Salad

Green Salad with Ginger, Miso Dressing
Vegetarian Spring Rolls

Fresh Egg Noodles Cooked to Order with:

Sesame & Olive Oils, Fresh Garlic

Teriyaki Sauce or Spicy Coconut Sauce

Chicken or Beef

Wok Vegetables & Bean Sprouts

Sesame Seeds & Fresh Peanuts

Assorted Asian Sweets to include

Coconut Pineapple Tartlettes,

5 Spice Chocolate Cookies &

Almond Cookies

Freshly Brewed Coffee & Imported Tea

\$25 per person

Number 3

Chef Attended

15 person minimum / 50 person maximum

Italian Pasta Bar

Mixed Greens with Fresh Vinaigrette

Caesar Salad

Baguette & Grilled Garlic Toast

Cooked to order, with your choices of:

Penne & Cheese Tortilenni

Cold Pressed Olive Oil & Pesto

Parmesan Cream Sauce &

Fresh Italian Tomato Coulis

Grilled Chicken, Smoked Bacon & Fresh Vegetables

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$24 per person

Number 2

10 person minimum

Soup of the Moment

Baby Spinach Salad

Individual Bistro Quiche

Choice of 2:

Blackforest Ham, Asparagus & Asiago Cheese

Baby Spinach, Feta Cheese & Roasted Tomato

Bacon, Vidalia Onion & Canadian Cheddar

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$18 per person

Number 4

Chef Attended

15 person minimum / 50 person maximum

Middle Eastern Station

Fatouche

Sumac Lentil Salad with Chickpeas & Mint

Made to order Stuffed Pita with choice of:

Marinated Lemon Garlic Chicken

Homemade Falfalel

Pickled Vegetable

Hummus, Tahini or Yogurt Dressing

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$24 per person

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Working Lunches

Number 5

10 person minimum

Soup of the Moment

Mixed Greens with Fresh Vinaigrette

Home Style Sandwiches on a Variety of Breads

Traditional Chicken Salad

Black Forest Ham, Tomato & Provolone Cheese

*Smoked Turkey, Tomato Wrap with Crisp Bacon
& Creamy Peppercorn Dressing*

Fresh Egg Salad

*Vegetarian on Mutligrain with Hummus, Pickled Carrot,
Tomato, Cucumber & Sprouts*

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$18 per person

Number 7

Rustic Italian Pasta Salad

Caesar Salad

Gourmet Sandwiches

*Antipasto Sandwich on Focaccia with Roasted Pepper,
Calabrese Salami, Sundried Tomato Tapenade &
Provolone*

*Blackened Chicken Wrap with Tomato, Corn Salsa
& Chipotle Aioli*

*Marinated Roast Beef, Pickled Carrot, Caramelized
Onion, Roasted Tomato & Spicy Mayo*

*Vegetarian on Mutligrain Bread with Roasted Tomato,
Guacomole, Marinated Onion, Cucumber & Sprouts*

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$20 per person

Number 6

10 person minimum

Mixed Greens with Fresh Vinaigrette

Fajitas in a Soft Flour Tortilla

*Spiced Chicken with Roasted Peppers,
Fresh Tomato Salsa & Monterey Jack*

or

*Mushrooms, Black Bean, Corn, Roasted Peppers,
& Monterey Jack*

Nachos with Traditional Toppings

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

\$20 per person

Number 8

Mixed Green Salad with Fresh Vinaigrette

Caesar Salad

Gourmet 8" Thin Crust Pizzas

Choice of 2:

Mediterranean - Grilled Chicken, Pesto, Red Onion
& Feta

Alsatian - Smoked Bacon, Onion & Sour Cream

Italia - Calabrese, Fresh Basil & Asiago Cheese

Fungi - Mushrooms, Grilled Peppers & Fontina

Parma - Proscutto, Caramelized Onions & Mozzarella

Sweet Miniatures

Freshly Brewed Coffee & Imported Tea

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Three Course Luncheon

Starters

Cauliflower & Toasted Pine Nut Soup
Smoked Tomato Soup with Orange Crème & Herb Croutons
Italian White Bean & Fresh Basil Soup with Crisp Panchetta
Baby Leaf Spinach Salad with Creamy Balsamic Dressing
Crisp Romaine with Smoked Bacon & Parmesan Crisp & Creamy Garlic Dressing
Mesclun Greens with Passion Fruit Dressing

Entrées

Spinach, Bacon, Smoked Applewood Cheddar Quiche with Mixed Greens
\$23
Pan Fried Haddock with Caponata & Grilled Asparagus
\$26
Grilled Flatbread with Parmesan Crusted Chicken, Basil Aioli, Arugula & Red Onion Jam
\$25
Indian Spiced Atlantic Salmon with Basmati Rice & Braised Lentils
\$26
Panini with Plum Tomato, Pesto & Fontina Cheese, Crisp Vegetable Slaw
\$23
Shrimp & Sweet Pea Linguine with Chive Lemon Cream Sauce & Grilled Garlic Toast
\$24
5 Spice Pork Tenderloin with Apple & Raisin Chutney, Mashed Potatoes & Seasonal Vegetables
\$25
Chicken, Goat Cheese & Roasted Pear Streudel with Seasonal Vegetables
\$24

Desserts

Hazelnut & Carrot Cake with Milk Chocolate Ice Cream
Belgian Chocolate Mousse Cake
Roasted Seasonal Stone Fruit Cake with Crème Fraîche
Citrus European Style Cheesecake with Fresh Berries & Coulis
Banana Praline Semifreddo with Banana Fritter
Brown Butter Blueberry Tart with Vanilla Cream & Blueberry Compote
Freshly Brewed Coffee & Tea

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Luncheon Buffet

Fresh Mesclun Greens with Passion Fruit Dressing
Crispy Three Bean Salad
Cabbage Slaw with Bistro Dressing
Caesar Salad with Crisp Bacon, Brioche Crouton & Creamy Peppercorn Dressing
Greek Salad with Feta & Lemon Oregano Vinaigrette
Imported & Domestic Cheese

Hot Entrées : Select Two

Linguine with Wild Mushrooms, Roasted Cherry Tomato & Shaved Asiago Cheese
Parmesan Panko Crusted Haddock with Tomato Chow
Roasted Pork Loin with Wine Poached Apricots & Cinnamon Gastrique
Seared Chicken Breast with Brandy Cream & Portabello Mushrooms
Seared Atlantic Salmon with Miso & Coconut Sauce
Wild Mushroom & Ricotta Crêpes with Spinach Cream Sauce
Turkey Pot Pie with Parmesan Herb Biscuit
Roasted Vegetable, Spinach & Asiago Strudel
Schewan Beef Stirfy with Orange Zest & Almonds

Served with Potatoes or Rice Pilaf
Seasonal Vegetables

Selection of Sweets & Cakes
Sliced Fresh Fruit

Freshly Brewed Coffee & Tea

\$28 per person

25 person minimum

*** Please contact our Catering Department to inquire about a private function room.**

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Receptions

Hot hors d'oeuvre

Crisp Spring Roll with Thai Dipping Sauce	\$30 <i>per dozen</i>
Mini Chicken Tikka Burgers with Mint Tzatsiki	\$30
Double Smoked Bacon Wrapped Scallops	\$35
Warm Risotto Balls with Applewood Cheddar	\$28
Wild Mushroom Ragout & Cambozola on Crisp Baguette	\$28
Hazelnut Crusted Sea Scallops with Pear Purée	\$35
Korean BBQ Pork with Sweet Onion Jam	\$32
Roasted Tomato & Haloumi Cheese Panini	\$30
Jalapeño Corn Cake with Fresh Tomato Salsa and Cilantro	\$30
Smoked Bacon, Carmelized Onion & Brie Tarts	\$28
Lamb Lollipops on Cinnamon Sticks with Tzatziki	\$37
Medjoul Dates Stuffed with Chorizo Sausage Wrapped with Pancetta	\$34
Tuna "Fries" with Wasabi & Pickled Ginger Aioli	\$37
Asiago Gougères	\$28
Oyster Scaloppini with Ripe Tomato Chow	\$38
Curried Coconut Chicken Skewers with Spicy Mango Purée	\$30
Tandoori Shrimp with Raita	\$36
Crispy Pork Wontons with Soya & Ginger Dipping Sauce	\$32
Shrimp Dumplings with Ponzu Dipping Sauce	\$34
BBQ Short Rib Stuffed Mushrooms	\$32
Prosciutto Wrapped Gnocchi with Port Reduction	\$28

Cold hors d'oeuvre

Mini Lobster Rolls with Lemon, Tarragon Aioli	\$38
Oyster Shooter with Gazpacho	\$38
Bruschetta with Olives & Roasted Peppers & Crumbled Feta	\$28
Crisp Sesame Wonton Cone with Tuna Tartare	\$34
Crab & Mango Salad on Crunchy Wonton	\$34
Scallops Ceviche with Coriander & Lime	\$36
Nova Scotia Smoked Salmon & Dill Cream Cheese on Roasted Potato	\$32
Jumbo Shrimp with Classic Horseradish Cocktail Sauce	\$38
Pickled Vegetable Salad Roll with Orange & Miso Dipping Sauce	\$32
Nigri and Maki Sushi - custom prepared priced according to selections	

**above items priced per dozen / *3 dozen requirement per selection*

Stationed Reception Fare

Warm Whole Brie with Spicy Ginger, Pecan & Maple Syrup served with Baguettes (25 persons)	\$ 90
Antipasto Display with Cured Meats, Olives, Grilled Vegetable	\$140
Side of Mesquite Smoked Salmon with Tomato Coulis & Toasts (20 persons)	\$110
Imported & Domestic Cheese with Fruit Garnish & Assorted Biscuits (20 persons)	\$135
Hummus and Tzatziki with Baked Seasoned Pita Chips, Carrot & Celery Sticks (10 persons)	\$ 60
Steamed Blue Mussels with Garlic & Chardonnay or Thai Coconut Curry Broth (20 persons)	\$ 60
Crisp Fresh Vegetables with Creamy Ranch Dip (25 persons)	\$ 75
Cocktail Sandwiches - Chicken, Lobster, Egg, Smoked Salmon, Cream Cheese & Asparagus (50 pieces)	\$ 80

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Stations

Seafood Station

Sea Scallops in Pernod Cream, Sweet Prawn in Garlic Butter, Sautéed Spicy BBQ Calamari,
Mussels steamed in Guinness & Ginger

\$18 per person - based on 6 pieces per person

Oysters

Freshly Shucked Regional Oysters to order with Traditional Garnishes

Seasonally Priced

Jumbo Shrimp

Garlic Seared, Sweet Cured & Bacon Wrapped
Served with Cocktail Sauce & Ginger Soya Sauce

\$15 per person - based on 6 pieces per person

Sushi

Selection of Maki Sushi Rolls
Accompanied by Traditional Garnishes

Price based on selection

Top Sirloin of Beef

(Minimum of 50 people)

Roasted with Five-Peppercorn Garlic Rub, sliced & served on Fresh Rolls
with Condiments & Roasted Garlic Demi-Glaze

\$12 per person

Pasta Station

Penne & Tortellini cooked to order
Parmesan Cream Sauce or Fresh Italian Tomato Coulis
Grilled Chicken, Pancetta & Fresh Vegetables
Grilled Garlic Bread

\$18 per person. Add Jumbo Shrimp \$3.00 per person

Chocolate Fondue

Fresh Fruit & Berries, Pound Cake & European Cookies

\$10 per person

Ice Cream Sundae

Assorted Ice Cream, Fudge Brownies
Chocolate Sauce, Caramel Sauce, Berry Sauce
Whipped Cream & Candy Garnishes

\$8 per person

French Crepes

Lemon Curd, Vanilla Cream, Chocolate Hazelnut
Served Warm, Topped with Fruit Compote, Chocolate Sauce, Caramelized Pineapple

\$9 per person

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Working Dinner Menu

Served Buffet Style in your Meeting Room

Please select three (3) of the following salads:

Mesclun Greens with Passion Fruit Dressing
Crisp Three Bean Salad
Sharp Slaw with Bistro Dressing
Caesar Salad with Parmesan & Bacon
Spinach Salad
Greek Salad

Please select one following:

Linguine with Wild Mushroom, Roasted Cherry Tomatoes & Shaved Asiago Cheese
Pan Fried Haddock with Hazelnut Cream
Roasted Vegetable, Spinach & Asiago Strudel
Seared Chicken with Wild Mushroom & Sherry
Seared Maple Atlantic Salmon with Orange & Fennel
Roasted Beef with Rich Beef Jus & Frizzled Onions
Chicken & Wild Mushroom Lasagna with Garlic Toast

Served with Baby Red Potatoes or Cinnamon, Almond Jasmine Rice & Seasonal Vegetables

Sweet Miniatures & Cookies

Freshly Brewed Coffee & Tea

\$31 per person

10 person minimum / 40 person maximum

\$7 per person for an additional entrée



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Plated Dinners

Salads

Spinach Salad with a Creamy Balsamic Dressing
Caesar Salad with Bacon, Brioche Croutons & Creamy Garlic Dressing
Crisp Rice Noodle Salad with Seabream & Salted Apricot Vinaigrette
Mesclun Greens with Passion Fruit Vinaigrette
Marinated Feta, Watermelon & Confit Tomato with Baby Arugula

Entrées

Entrée price includes Salad and Dessert Selection

Chicken Breast with Fresh Basil & Asiago Cream, Roasted Baby Potato & Vegetable Bundle	\$39
Indian Spiced Salmon with Braised Lentils, Sauteed Spinach & Carrot Slaw	\$39
Grainy Mustard Crusted Pork Tenderloin with Blackberry Gastrique Seared Polenta & Seasonal Vegetables	\$40
Seared Beef Tenderloin, Brandy Cream, Beef Jus, Horseradish Mashed Potato & Vegetables	\$45
Wild Mushroom Stuffed Chicken with Squash Risotto & Green Beans	\$39
Roast Turkey with Savoury Dressing, Mashed Potato, Cranberry Sauce & Pan Gravy	\$37
Parmesan & Herb Seared Haddock with Hazelnut Cream Sauce, Nugget Potato & Vegetables	\$39
Pan Roasted Striploin with Garlic Shrimp (3), Beef Jus, Potato Pave & Seasonal Vegetables	\$46
Herb Crusted Lamb Rack with Port Reduction, Fondant Potato, Baby Carrots & Brussel Sprouts	\$44
Orange & Miso Roasted Halibut with Soya Sticky Rice, Pickled Vegetables & Bok Choy	\$42
Seared Duck Breast with Cinnamon, Port Sauce, Quinoa Pilaf & Edamame Beans	\$44

Dessert

Pavlova with Passionfruit or Lemon Curd & Fruit Garnish
Belgian Chocolate Mousse Cake
White Chocolate & Triple Berry Iced Soufflé
Baked Chocolate & Banana Mousse with Orange & Passionfruit Marmalade
Caramel Nut Tart with Milk Chocolate Cream & Mandarin Sorbet
Crunchy Chocolate Cake with Raspberry Sorbet
Milk Chocolate Chibouste with Maple Gelée & Banana Pain Perdue
Jasmine Rice Pudding with Roasted Pineapple & Lime Sorbet

~ Freshly Brewed Coffee & Tea ~

Additional Course

Priced individually to create a four-course menu

Smoked Tomato Soup with Orange Crème & Crisp Pancetta \$7
Crisp Vegetable Spring Roll with Sweet Chile & Hoisin Glaze \$8
Butternut Squash Ravioli with Toasted Hazelnut & Caramelized Onions \$9
Grilled Asparagus with Prosciutto, Frisee, Brie & Tomato Confit \$9
Marinated Basil Bocconcini with Cherry Tomatoes & Crispy Panchetta \$8
Seared Scallop, Sweet Pea Puree & Gremolata \$10
Chilli Rubbed Shrimp with Avocado Corn Salad & Crispy Polenta \$10

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Dinner Buffet

Mesclun Greens with Passion Fruit Vinaigrette

Baby Spinach Salad

Caesar Salad with Parmesan & Bacon

Roasted & Grilled Balsamic Vegetables

Potato, Green Bean & Sundried Tomato Salad

Cabbage Slaw with Bistro Dressing

Carrot Salad with Curry, Raisin & Fresh Herbs

Rustic Italian Pasta Salad

Greek Salad with Feta & Kalamata Olives

Imported & Domestic Cheese

Delicatessen Style Cured Meat Selection

Cold Seafood Display

Select Two Entrées:

Roast Turkey with Summer Savory Dressing, Pan Gravy & Cranberry Sauce

Seared Chicken Breast with Basil Cream, Feta & Roasted Tomatoes

Seared Atlantic Salmon with Orange & Fennel

5 Spice Pork Tenderloin with Red Wine Gastrique

Herb & Parmesan Haddock with Tomato Chow

Roasted Beef with Rich Beef Jus & Frizzled Onions

Seared Chicken Breast with Thai Red Curry & Coconut

Linguine with Wild Mushrooms, Roasted Cherry Tomatoes & Shaved Asiago Cheese

Served with Roasted or Mashed Potatoes, Jasmine Rice & Seasonal Vegetables

Beef Station

Minimum of 40 people

Slow Roasted Beef, thinly sliced & served on a variety of Fresh Rolls

Complete with Mustards, Horseradish Cream & Beef Jus

additional \$8 per person

Dessert

Belgian Chocolate Mousse Cake

New York Style Cheesecake with Fruit Coulis

Chocolate Tart

Pavlova Layered with Swiss Lemon Curd & Soft Cream

Warm Cinnamon Bread Pudding with Caramel Sauce

Sweet Miniatures

Sliced Fresh Fruit Display

Freshly Brewed Coffee & Tea

\$42 per person - 40 person minimum

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Audio Visual

Boardroom 317

Equipped with a 45" Sharp LCD Screen

Boardroom 217

Equipped with a 50" LG Plasma TV

Projection Equipment

Data Projector	\$300.00
Wireless Mouse	\$55.00
Lap Top Computer	\$225.00
VGA Cord	\$25.00

Screens

6 Foot Tripod Screen	\$40.00
8 Foot Tripod Screen	\$40.00

Audio Equipment

Table/Floor/Podium/Wired Lapel Microphone	\$30.00
Wireless Microphone Lavalier or Handheld Microphone	\$135.00
Four Channel Mixer	\$45.00
TOA System	\$125.00
CD Player with Speakers	\$45.00
45" Sharp LCD Screen	\$125.00

Conference Accessories

Laser Pointer	\$25.00
Flip Chart & Markers with Easel	\$40.00
Easel	\$15.00
Speaker Phone	\$50.00
Polycom Teleconference Unit	\$125.00
Projection Stand with Draping	\$20.00
White Board	\$20.00
Internet Hub	Price TBA
Direct Box	\$15.00
Presenters Mouse	\$20.00

Applicable labour charges not included.

***Prices are per day & subject to 13%
Harmonized Sales Tax***

***Other equipment available on request
Prices subject to change without notice***



The Prince George
HOTEL

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