



The Prince George Hotel

HALIFAX

# Breakfast

## HEALTHY KICKSTART

Yogurt Parfait

Greek Yogurt, Berry Compote, House Made Granola (GF)

Oatmeal (GF)

Sliced Seasonal Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea ..... \$22 per person

PG Peanut Butter Nut and Seed Energy Bar (VG/GF) ..... add on \$4 each

Fruit Smoothies (1 liter minimum per variety) ..... add on \$32 per liter

- Strawberry, Banana, Greek Yogurt, Local Honey, Non-Dairy Milk (GF)
- Mango, Pineapple, Spinach, Hemp Hearts, Pineapple Juice (VG/GF)
- Cherry, Almond Butter, Maple Syrup, Non-Dairy Milk (VG/GF)
- Banana, Cocoa, Agave, Non-Dairy Milk (VG/GF)
- Blueberry, Banana, Medjool Dates, Almond Butter, Cinnamon, Non-Dairy Milk (VG/GF)

## CONTINENTAL BREAKFAST

Freshly Baked assorted Muffins, Danish and Croissants

Salted Butter

Sliced Seasonal Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tazo® Tea ..... \$18 per person

PG Peanut Butter Nut and Seed Energy Bar (VG/GF) ..... add on \$4 each

## **GOURMET OMELETTE'S** *(30 person minimum)*

### **CHEF ATTENDED**

Made to Order with Free Range Local Eggs

Tomatoes, Red Peppers, Baby Spinach, Mushrooms, Green Onion, Cheddar and Feta, Double Smoked Bacon and German style Sausage

Hash brown Potatoes

Freshly Baked assorted Muffins, Danish and Croissants

Preserves and Butter

Sliced Seasonal Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed Coffee and Tea ..... \$35 per person

## **BREAKFAST BUFFET** *(10 person minimum)*

### **ENTRÉE CHOICES (CHOOSE ONE)**

Free Range Local Scrambled Eggs *(DF, GF)*

Buttermilk Pancakes with NS Blueberries and Maple Syrup

French Toast with Caramelized Banana, Nutella, Toasted Hazelnuts and Maple Syrup

Eggs Benedict *(Classic Prosciutto or Florentine)* .....add \$2 per person

### **INCLUDED ITEMS**

Double Smoked Bacon and German Style Sausage

Hash Brown Potatoes

Freshly Baked assorted Muffins, Danish and Croissants

Sliced Seasonal Fruit

Preserves and Butter

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed Coffee and Tea ..... \$28 per person *(1 entrée)*

..... \$30 per person *(2 entrées)*

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GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan | O - Option

## À LA CARTE

BLT Croissant.....	\$8 each
Breakfast Burrito.....	\$10 each
Free Range local Scrambled Eggs, Pico de Gallo, Chorizo, and Jalapeño Havarti in Flour Tortilla	
Vegetarian Burrito (VG/DF) .....	\$10 each
Scrambled Spiced Tofu, Pico de Gallo, Spiced Peppers, and Black Beans in Flour Tortilla	
Coconut Chia Pudding (GF/VG) .....	\$5 each
Toasted Coconut, Cocoa nibs, House Made Fruit Compote	

## PLATED BREAKFAST SERVICE

### CHOOSE ONE ENTRÉE

- Free Range Local Scrambled Eggs
- Double Smoked Bacon and Hash Brown Potatoes
- Eggs Benedict
- Smoked Bacon, Fresh Hollandaise and Home Style Potatoes for smoked salmon add \$4 per person
- Smashed Avocado on Luke's Sourdough Toast (GFO available) (VGO available)
- Za'atar fried Chickpeas, Pickled Shallots, Feta, Tomato Side Greens, Ginger Tahini Maple Vinaigrette  
*(Option to add Fried Free Range Local Egg)*
- French Toast (GFO available) (VGO available)
- Caramelized Banana, Nutella, Toasted Hazelnuts and Maple Syrup with Double Smoked Bacon
- Buttermilk Pancakes
- Greek Yogurt, House Made Almond Granola, Fruit Compote, Berries, Maple Syrup, Double Smoked Bacon

### SERVED WITH

- Freshly Baked assorted Muffins, Danish and Croissants
- Salted Butter and Preserves
- Chilled Orange, Apple, Cranberry and Grapefruit Juice
- Freshly Brewed Coffee and Tea ..... \$28 per person

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# Nosh

## FROM THE PATISSERIE

Assorted Viennoiserie from our Bake Shop

Selection of Croissant, Almond Croissant, Pain Au Chocolate, Cinnamon Rolls .....\$4 each

SCONES (1 dozen minimum per variety) .....\$4 each

- Blueberry Lemon
- White Cheddar
- Scallion, Bacon
- Maple Glazed Chai
- Parmesan Rosemary

Muffins (1 dozen minimum per variety) .....\$3.50 each

- Morning Glory (Carrot/Apple/Sunflower Seed)
- Banana Chocolate Chip
- Nova Scotia Blueberry Streusel

Gluten Free Muffins (1 dozen minimum per variety) .....\$4 each

- Cherry Almond Coconut
- Cranberry Orange Poppy seed
- Lemon Blueberry Streusel
- Nutella Swirl

Sliced Seasonal Fruit..... \$6.50 per person

Nova Scotia Oat Cakes ..... \$3.75 each

Chocolate dipped Nova Scotia Oat Cakes ..... \$4.25 each

PG Peanut Butter Nut and Seed Energy Bars (VG/GF)..... \$4 each

Greek Yogurt Parfait with Fruit Compote, and House Made Granola (GF).....\$6 each

Fruit Smoothies (1 liter minimum per variety) ..... \$32 per liter

- Strawberry, Banana, Local Honey, Greek Yogurt, Non-Dairy Milk (GF)
- Mango, Pineapple, Spinach, Hemp Hearts, Pineapple Juice (VG/GF)
- Cherry, Almond Butter, Maple Syrup, Non-Dairy Milk (VG/GF)
- Banana, Cocoa, Agave, Non-Dairy Milk (VG/GF)

Market Vegetables and Dip (choose one)..... \$6 per person

- Lemon Hummus (VG/GF)
- Red Pepper Feta Dip (VG/GF)
- Tzatziki (VG/GF)
- Guacamole (VG/GF)

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Imported & Domestic Cheese .....	\$10 per person
House Made Preserves, Nuts, Assorted Crackers	
Charcuterie and Cheese .....	\$13 per person
Artisanal Selection of Cured Meats, Castelvetrano Olives, Domestic and Imported Cheese, Pickled Vegetables, Assorted Crackers	
Mezze (V/VGO).....	\$10 per person
Lemon Herb Hummus, Muhammara, Kalamata Olives, Stuffed grape leaves, Castelvetrano Olives, Whipped Feta with Honey, Pickled Vegetables, Marinated Artichokes, Pita Chips	
Nova Scotia Smoked Salmon (GF/DF) .....	\$12 per person
Pickled Red Onion, Whipped Herb Cream Cheese, Capers, Sliced Sourdough Baguette	
Salsa & Chips (GF/V) .....	\$6 per person
House Made Pico de Gallo, Guacamole, House Fried Corn Tortilla Chips	
Prince Edward Island Mussels Steamed with Local Beer (DF) .....	\$70 / 5 pounds
Side of Hot Smoked Salmon (GF/DF) .....	\$100 /side
Maple Syrup Cured and Smoked In-House with Sliced Sourdough Baguette, Whipped Herb Cream Cheese, Picked Red Onion	
Whole French Brie.....	\$100/wheel
Chose One	
Blistered Cherry Tomatoes, Black Garlic, and Pine nut, Sliced Sourdough Baguette (V)	
Charred Grape and Rosemary Chutney, Candied Walnut, Sliced Sourdough Baguette (V)	
Maki Sushi.....	72 assorted pieces - \$195
<ul style="list-style-type: none"> <li>• California Roll</li> <li>• Sweet Potato Tempura Roll</li> <li>• Korean Roll</li> <li>• Tempura Shrimp Roll</li> <li>• Spicy Tuna Roll</li> </ul>	

## SWEET TREATS

Cupcakes (1 dozen per variety minimum).....	\$4 each
<ul style="list-style-type: none"> <li>• Toasted S'more (not available GF)</li> <li>• Salted Caramel Chocolate</li> <li>• Banana Nutella Swirl (contains hazelnut)</li> <li>• Spiced Carrot Cake with Lemon Cream Cheese Frosting</li> <li>• Lemon Vanilla Bean</li> <li>• Chocolate Raspberry</li> <li>• Coconut Passion Fruit</li> </ul>	
Mini Cupcakes (2 dozen minimum per variety minimum see above favours) .....	\$2 each
Gluten Free Cupcakes (1 dozen per variety minimum see above favours).....	\$4.50 each

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Gourmet Cookies .....	\$3 each
<ul style="list-style-type: none"> <li>• Belgium Dark Chocolate Miso</li> <li>• Espresso Milk Chocolate Chip Rye</li> <li>• Dark Chocolate Halva Indulgence (GF)</li> <li>• Dulcey Chocolate, Salted Peanut, Oatmeal</li> </ul>	
Double Fudge Brownies (1 dozen minimum).....	\$4 each
Nanaimo Bars (1 dozen minimum) .....	\$4 each
Torched Key Lime Meringue Bars (1 dozen minimum).....	\$4 each
Millionaire Shortbread (1 dozen minimum) .....	\$4 each
Lemon Bar with Brown Butter Pine Nut Shortbread (1 dozen minimum) .....	\$4 each
Kahlua Brownie Bars (1 dozen minimum) .....	\$4 each
Cheesecake Bites (1 dozen per variety minimum) .....	\$4 each
<ul style="list-style-type: none"> <li>• Mango</li> <li>• Blackberry</li> <li>• Raspberry</li> <li>• Turtle</li> </ul>	

## VEGAN DESSERT OPTIONS

Vegan Cashew Cheesecake Bites (VG/GF) (2 dozen per variety minimum) .....	\$4.25 each
<ul style="list-style-type: none"> <li>• Salted Date Caramel</li> <li>• Mango</li> <li>• Raspberry</li> <li>• Blackberry</li> </ul>	
Vegan Cupcakes (VG) (1 dozen minimum) .....	\$4.5 each
Vegan Mini Cupcakes (VG) (2 dozen minimum).....	\$2.50 each
<ul style="list-style-type: none"> <li>• Carrot Cake (GF/VG)</li> <li>• Salted Caramel Chocolate</li> <li>• Chocolate Raspberry</li> <li>• Lemon Vanilla</li> <li>• Coconut Passionfruit</li> </ul>	
Vegan Snickers Cups (VG/GF) (1 dozen minimum) .....	\$3 each
Vegan Nanaimo Bars (VG/GF) (1 dozen minimum) .....	\$4 each
Vegan Rice Pudding (VG/GF) (1 dozen minimum).....	\$4 each
Vegan Cosmic Cookies (VG/GF) (1 dozen minimum) .....	\$3.50 each
Contains Oats, Raisins, Sunflower Seeds, Coconut, Pumpkin, Flax, Dark Chocolate	
Vegan Espresso Walnut Blondies (VG/GF) (1 dozen minimum) .....	\$4 each

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## GLUTEN FREE DESSERT OPTIONS

Gluten Free Milk Chocolate Fudge (GF) (1 dozen minimum) .....\$3 each

Gluten Free Cupcakes (GF) (1 dozen minimum per variety) .....\$4.50 each

Gluten Free Mini Cupcakes (GF) (2 dozen minimum per variety).....\$2.50 each

- Salted Caramel Chocolate
- Banana Nutella Swirl (contains hazelnut)
- Spiced Carrot Cake with Lemon Cream Cheese Frosting
- Lemon Vanilla Bean
- Chocolate Raspberry
- Coconut Passion Fruit

Gluten Free Macarons (GF) (2 dozen minimum per variety) .....\$2.50 each

- Pistachio
- Chocolate Raspberry
- Lemon
- Dulce de Leche

Gluten Free Dark Chocolate Halva Indulgence Cookie (GF).....\$3 each

Gluten Free Peanut Butter Cookie (GF) .....\$3 each

Gluten Free Brownie Bites, Caramelized White Chocolate Ganache (GF) (2 dozen minimum) .....\$3 each

Gluten Free Almond Raspberry Financier (GF) (2 dozen minimum).....\$3 each

Gluten Free Peanut Butter Milk Chocolate Cups (GF) (1 dozen minimum).....\$3 each

Gluten Free Espresso Walnut Blondies (GF/VG) (1 dozen minimum).....\$4 each

Gluten Free Dark Chocolate Chunk Brownie (GF (1 dozen minimum)) .....\$4 each

**DOUGHNUT BAR** (2 dozen minimum per variety) .....\$4.50 each

Coffee and baileys...

Yeasted Dough Ring, Boozy Espresso and Bailey's Ganache Dip

Vanilla Sprinkle

Yeasted Dough Ring, Vanilla Glaze, Birthday Rainbow Sprinkles

Salted Caramel

Yeasted Dough Ring, Dulce Glaze, Maldon Sea Salt

Chocolate Sprinkle

Yeasted Dough Ring, Glazed with Belgian Chocolate Ganache, Chocolate Sprinkles

Mango Coconut

Yeasted Dough Ring, Mango Glaze with Toasted Coconut Flakes

Old School Cinnamon Sugar

Yeasted Dough Ring, Tossed in Cinnamon Sugar

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Forever Rocher

Yeastied Dough, Nutella Dipped, Feuilletine, Hazelnuts, Chocolate Drizzle

Pistachio

Yeastied Dough, Dipped in Pistachio and Vanilla Glaze, Ruby Chocolate Drizzle

Peanut Butter and Jelly

Yeastied Dough, Raspberry Jelly, Peanut Butter Glaze, Salted Peanut

Chai Apple Pecan

Yeastied Dough, Cinnamon Apples, Chai Glaze, Pecans

Lemon Meringue

Yeastied Dough, Lemon Curd Filling, Torched Italian Meringue

S'more Please

Yeastied Doughnut, Belgian Chocolate Ganache, Torched Meringue, Graham Crumb

**VEGAN AND GLUTEN FREE DOUGHNUTS** *(2 dozen minimum per variety)* .....\$4.50 each

Double Chocolate

Baked Chocolate Cake Doughnut, Chocolate Glaze

Classic Vanilla

Baked Vanilla Cake Doughnut, Vanilla Bean Glaze

Old School Cinnamon Sugar

Baked Vanilla Cake Doughnut, Rolled in Cinnamon Sugar

Chai Apple Pecan

Baked Vanilla Cake Doughnut, Cinnamon Apples, Chai Glaze, Pecans

Pistachio

Baked Chocolate Cake Doughnut, Pistachio Vanilla Glaze

Peanut Butter and Jelly

Baked Chocolate Cake Doughnut, Peanut Butter Glaze, Raspberry Jam Drizzle, Salted Peanut

**SNACKS**

Potato Chips ..... \$4 each

Bagged Popcorn.....\$4 each

Chocolate Bars.....\$4 each

Trail Mix .....\$4 each

Candy Cups .....\$4 each

Candy Buffet ..... \$12.50 per person

Granola Bars .....\$4 each

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# Custom Cakes

6" Cake - Serves 6-8 .....	start at \$65
8" Cake - Serves 10-16 .....	start at \$85
10" Cake - Serves 18-24 .....	start at \$105
Full Sheet Cake 16"x24" - Serves 96 - 2"x2" per piece .....	start at \$290
Half Sheet Cake 16"x12" - Serves 48 - 2"x2" per piece .....	start at \$145

## FLAVOUR SELECTION

Lemon Cake

Lemon Curd filling, Blackberry Buttercream

Chocolate Cake

Nutella filling, Hazelnut Buttercream

Chocolate Cake

Caramel filling, Milk Chocolate Buttercream

Brown Butter Cake

Dulce de Leche filling, Dulce de Leche Buttercream

Coconut Cake

Mango Curd filling, Mango Buttercream

Vanilla Cake

Strawberry Jam filling, Strawberry Buttercream

Carrot Cake

Cream Cheese Icing

## ADD ONS

Fresh florals ..... add \$30+

Gluten free ..... add \$15+

**Custom tiered cakes available, and priced based upon size and design.**

## BEVERAGES

Freshly Ground STARBUCKS® Coffee and TAZO® Teas .....	\$4 each
Assorted Bottled Dole® Juices .....	\$3.75 each
Soft Drinks.....	\$3.75 each
Pepsi® Products	
Bottled Water .....	\$3.75 each
Imported Mineral Water .....	\$4.50 each
Milk (2%) .....	\$10 per litre
Non-Dairy Milk .....	\$12 per litre
Freshly Squeezed Orange Juice.....	\$25 per litre

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# Lunches

..... add soup \$3 per person | add chowder \$6 per person

## MEDITERRANEAN LUNCH (10 person minimum)

Lemon Roasted Potatoes (GF/DF)

Roasted and Grilled Vegetables (GF/VG)

Yogurt Marinated Chicken, Tzatziki (GF)

Served with Bite Sized Desserts and Freshly Brewed Coffee and Tea ..... \$30 per person

## MEXICAN (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Spiced Chicken Taquitos

Shredded Adobe Chicken, Jalapeno, Jack Cheese Black Beans, Tortilla, Pico de Gallo, Cilantro, Avocado Cream, Feta

Served with Bite Sized Desserts and Freshly Brewed Coffee and Tea ..... \$28 per person

## ITALIAN (10 person minimum) ..... **gluten free pasta available upon request**

Mixed Greens with Fresh Vinaigrette (GF/DF)

Sourdough Baguette

### PLEASE CHOOSE ONE ENTRÉE

Mushroom Ravioli

Sautéed Spinach, Garlic Cream, Shaved Parmesan, Roasted Squash, Chilli Flakes

Gemelli

Herb Marinated Chicken, Spinach, Red Pepper Cream, Pinenuts, Goat Cheese

Cacio e Pepe (option to add pancetta)

Spaghetti, Garlic Cream, Cracked Black Pepper, Pecorino Romano

Penne Bolognese

Slow Cooked Beef Ragu, Shaved Parmesan, Flat leaf Parsley, Pangrattato

Seafood Linguini

Garlic seared Shrimp, Mussels, Tomato, White Wine, Cream, Arugula

Lasagne al Forno

Slow Cooked Bolognese, Bechamel, Ricotta, Spinach, Grana Padano

Served with Bite Sized Desserts and Freshly Brewed Coffee and Tea ..... \$28 per person (1 entrée)  
\$36 per person (2 entrées)

## GINGER BEEF (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Soy Beef Tenderloin, Sesame, Peanut

Wok Fried Veg, Jasmine steamed Rice (DF)

Served with Bite Sized Desserts and Freshly Brewed Coffee and Tea ..... \$30 per person

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## GOURMET SANDWICHES

ALL SANDWICHES CAN BE MADE ON GLUTEN FREE BREAD UPON REQUEST

Mixed Greens Salad (GF, DF)

Fresh Vinaigrette

Italian Deli

Soppressata Salami, Prosciutto, Artichoke Spread, Sliced Tomato, Fontina Cheese, Arugula, Parmesan Aioli on Focaccia

California Veggie

Avocado, Whipped Goat Cheese, Cucumber, Pickled Vegetables, Micro Greens on Multigrain

Chicken BLT Wrap (DF)

Dijon Chicken Breast, Tomato, Smoked Bacon, Arugula, Green Goddess Aioli

Served with House-Made Gourmet Cookies and Freshly Brewed Coffee and Tea ..... \$28 per person

## THIN CRUST PIZZA

Mixed Greens Salad, Fresh Vinaigrette (GF, DF)

**CHOOSE TWO** (under 10 guests one selection only)

Roasted Portobello, Sautéed Spinach, Bocconcini, Feta (V)

Pancetta with Herb Roasted Chicken, Bocconcini, Chili Flakes

Italian Fennel Salami, Bocconcini, Shaved Parmesan, Roasted Red pepper

Served with House Made Gourmet Cookies and Freshly Brewed Coffee and Tea..... \$28 per person

## POWER PROTEIN BOWLS (10 person minimum, 50 person maximum, 15 person minimum per variety)

**PLEASE CHOOSE ONE**

Mexican Burrito Bowl (GF/DF)

Brown Rice, Pico de Gallo, Cilantro, Black Beans, Guacamole, Pickled Red Onion, with Blackened Chicken  
(Option to sub blacked tofu)

Spicy Peanut Noodle Bowl (V/DF)

Ramen Noodles, Peanut Coconut Sauce, Sticky Miso Chicken, Sesame KFC Sauce, Pickled Carrot, Cucumber, Edamame, Crushed Peanuts (Option to substitute Tempura Tofu)

Shawarma Bowl

Za'taar Roast Chicken, Kale Quinoa Tabbouleh, Pickled Red Cabbage, Feta, Cucumber, Lemon Hummus (GF)  
(Option to substitute House made Falafel, No feta) (VG/GF)

BLAT Power Bowl

Mixed Greens, Herb Roast Chicken Breast, Smoked bacon, Tomato, Toasted Almonds, Goat Cheese, Crisp Apple, Avocado Lime Vinaigrette (GF)

Served with Bite Sized Desserts and Freshly Brewed Coffee and Tea ..... \$28 per person

# THREE COURSE LUNCHEON (20 person minimum)

## PLEASE SELECT ONE OF EACH

### 1ST

Cauliflower Soup (GF/V/VGO)

Golden Chickpeas, Balsamic Brown Butter, Cashew

Beet (GF/DF)

Kale, Orange, Pistachio, Cherry Balsamic Vinaigrette

Mixed Greens (GF)

Feta, Cherry Tomato, Salted Pumpkin Seeds, Pickled Apple, Blueberry, Citrus Dijon Vinaigrette

Charcuterie & Cheese (GF)

Speck, Fennel Salumi, Castelvetroano Olives, Marinated Veg, Bocconcini, Arugula, Balsamic..... add \$3.00

### 2ND

Pan Fried Haddock (GF) ..... \$36 per person

Buttered Almonds, Pickled Raisins, Flat Leaf Parsley, Sweet Potato Nugget Hash, Market Vegetables

Cheese Ravioli (V)..... \$36 per person

Sautéed Spinach, Garlic Cream, Lemon, Brown Butter Mushrooms, Pangrattato, Pecorino

Crispy Buttermilk Chicken ..... \$36 per person

Garlic Smashed Potatoes, Market Vegetables

Pork Scaloppini ..... \$36 per person

Prosciutto, Chimichurri, Toasted Pinenuts, Arugula, Buttermilk Mash, Market Vegetables

### 3RD

Strawberry Shortcake

Genoise Sponge, Strawberry Compote, Vanilla Cream, Meringue Kiss

Banana Caramel Tart (Banoffee)

Sweet Dough Tart, Dulce de Leche, Banana, Vanilla Chantilly, Shaved Gianduja Chocolate

Lemon Bar

Torched Meringue, Blackberry Sauce

Served with Freshly Brewed Coffee and Tea

**LUNCH BUFFET** (20 person minimum) ..... \$42 per person

\* Two entrees \$50 per person

**PLEASE SELECT ONE OF EACH**

**SALADS**

Chickpea Quinoa Tabbouleh (GF/DF/VG)

Kale, Tomato, Pickled Red Onion, Parsley, Lemon Vinaigrette

Peruvian (GF/V)

Sweet Potato, Black Beans, Cherry Tomatoes, Corn, Arugula, Avocado Lime Vinaigrette

Cashew Crunch Slaw (DF/V)

Purple Cabbage, Carrot, Cilantro, Edamame, Ramen Noodle, Ginger Tahini Vinaigrette

Beetroot (GF/V)

Beets, De Puy Lentils, Arugula, Feta, Walnuts, Lemon Dijon Vinaigrette

Valley Greens (GF/V)

Baby Spinach, Apple, Sharp Cheddar, Dried Cranberry, Salted Pumpkin Seed, Almond Maple Granola, Cherry Balsamic Vinaigrette

Zucchini

Arugula, Parmesan, Hazelnuts, Lemon, Olive oil

Mediterranean

Mixed Sweet Peppers, Tomatoes, Cucumber, Kalamata Olives, Mint, Basil, Feta, Red Wine Vinaigrette

**ENTRÉE**

Pan Seared Haddock (GF)

Buttered Almonds, Picked Raisins, Parsley

Herb Seared Chicken (GF)

Crispy Prosciutto, Mustard Cream, Poached Apricot

Ginger Beef (DF)

Ginger Soy Beef Tenderloin, Sesame, Peanut, Wok Fried Vegetables, Steamed Jasmine Rice

Mushroom Ravioli (V)

Sautéed Spinach, Garlic Cream, Shaved Parmesan, Roasted Squash, Chilli, Pepitas

Rainbow Trout (GF/DF)

Lemon herb Marinade, Blistered Tomato, Olive, Flat Leaf Parsley

Indian Coconut Curry (GF/VG)

Spiced Lentils, Spinach, Peas, Paneer, Cashews, and Fresh Coriander

**CHOOSE ONE**

Roasted Potatoes (GF/DF/VG)

Jasmine Rice (GF/VG)

Buttermilk Mash (GF/V)

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## **SERVED WITH**

French Baguette

Served with Freshly Brewed Coffee and Tea

## **DESSERT**

### **CHOOSE TWO**

Key Lime Meringue Bar with Torched Meringue

Warm Peach Cobbler with Bourbon Caramel *(GF)*

Carrot Cake with Cream Cheese Frosting *(V)*

Banana Milk Chocolate Cheesecake

Chocolate Hazelnut Roulade *(GF)*

Strawberry Rhubarb Almond Tart



# Receptions

All items labeled GF do not contain gluten but may have fryer cross contamination. Depending on the severity of your intolerance, this may cause irritation. If you are celiac let us know and we will advise your selection.

## PASSED APPETIZERS (3 dozen minimum per selection)

### From the Sea

all prices per dozen

Haddock Fish & Chips, Tempura Battered, Malt Aioli (DF) .....	\$44
Curried Coconut Shrimp, Spicy Mango Lime Sauce (DF) .....	\$44
Seared Scallop, Ginger Aioli, Pickled Radish, Nori (GF/DF) .....	\$48
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF/DF) .....	\$4 each
Nova Scotia Smoked Salmon, Crème Fraiche, Lemon, Potato Chip (GF) .....	\$46
Maritime Creamed Lobster, Brandy, House Brioche, Micro Shoots .....	\$48
Ginger Tempura Prawn, Sweet Soy, Cilantro (DF) .....	\$44

### From the Soil

House Falafel, Hummus, Tahini, Pickled Shallot (GF/VG) .....	\$40
Sourdough Crostini, Arugula Sunflower Seed Pesto, Cherry Tomato, Stracciatella Cheese (V) .....	\$40
Local Beets, Seed Crisp, Whipped Cashew Cream, Smoked Almonds (VG/GF) .....	\$40
KFC Tempura Cauliflower, Gochujang, Black Sesame, Scallion (VG) .....	\$42
Fig and Goat Cheese Tart, Red Wine Fig Jam, Caramelized Onion, Candied Walnut (V) .....	\$42
Smokey Black Bean Burger, Dragon Sauce, Pickled Shallot (VG) .....	\$42
La Tomme (Quebec, Goat, Aged), Pear Chutney, Seed Crisp (GF/V) .....	\$42
Watermelon, Basil, Haloumi Bites (GF/V) .....	\$40
Avo Toast, Charred Sourdough, Pickled Radish, Sprouts, Salted Sunflower Seeds (VG) .....	\$42

### From the Land

Buttermilk Chicken Slider, Chilli, Honey, Pickles, Aioli, Milk Bun .....	\$44
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF/DF) .....	\$42
Sirloin Beef Slider, White Cheddar, Spicy Ketchup, Milk Bun .....	\$44
Smoked Paprika Garlic Chicken Skewer, Red Pepper Almond Sauce, Crumbled Feta, Pinenut (GF) .....	\$42
Korean Pulled Short Rib Taco, BBQ Glazed, Kimchi Cucumber (DF) .....	\$46
Chipotle Pulled Chicken Quesadilla, Black Bean, Jalapeno Havarti, Guacamole .....	\$42
Speck, Olive Toast, Saffron Aioli, Citrus (DF) .....	\$42
Beef and Pork Kofta, Mahumarra, Crushed Walnut, Pomegranate Molasses (DF/GF) .....	\$42
Miso Soy Glazed Chicken Skewer, Peanut Crumb .....	\$42
Togarashi Pork, Apple, Pickled Ginger, Almond Crumb .....	\$44
Beef Tenderloin, Potato Rosti, Chimichurri (GF) .....	\$44

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 19% gratuity. Subject to change.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan | O - Option

## COCKTAIL SANDWICHES (minimum 3 sandwiches - 12 pieces)

Gluten free bread available upon request

Black Forest Ham, Brie, Apple, Dijonaise .....	\$9 each
Curried Chicken Salad .....	\$9 each
Smoked Salmon, Herb Cream Cheese .....	\$12 each
Minted Tzatziki, Shaved Cucumber, Radish, Sea Salt .....	\$8 each

## LATE NIGHT OPTIONS

Poutine, Individual Frites with Quebec Cheese Curds and Chicken Gravy .....	\$7 each
Mini Cheeseburgers (3oz) with White Cheddar and Spicy Ketchup .....	\$8 each
Chicken Finger and Fry Cones, Buttermilk Ranch, Spicy Ketchup .....	\$8 each
Tempura Haddock and Chips Cones, Tartar Sauce.....	\$8 each
Salted Potato Fries with Ketchup .....	\$4.50 each
White Cheddar and Parmesan Mac & Cheese with Buttered Crumbs (4 dozen minimum).....	\$7 each
Add smoked bacon .....	\$1
Late Night Pizza .....	\$14 each
• Roasted Portobello, Sautéed Spinach, Bocconcini, Feta	
• Pancetta with Herb Roasted Chicken, Bocconcini, Chili Flakes	
• Italian Fennel Salami, Bocconcini, Shaved Parmesan, Roasted Red pepper	
Assorted Miniature Desserts (1 dozen minimum).....	\$3 each

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# Plated Dinners (15 person minimum)

## 1ST

Cauliflower Soup <i>(GF/VVGO)</i> .....	\$10 per person
Golden Chickpeas, Balsamic Brown Butter, Toasted Cashew	
Beet <i>(V)</i> .....	\$10 per person
Kale, Orange, Crushed Pistachio, Goat Cheese Fritter, Citrus Vinaigrette	
Salted Ricotta <i>(V)</i> .....	\$12 per person
Charred Asparagus, Chunky Romesco, Pickled Shallot, Roasted Almond, Shaved Pecorino, Garlic Sourdough Crostini	
Mixed Greens <i>(GF)</i> .....	\$10 per person
Feta, Cherry Tomato, Salted Pumpkin Seeds, Pickled Apple, Blueberry, Citrus Dijon Vinaigrette	
Charcuterie & Cheese <i>(GF)</i> .....	\$13 per person
Artisanal Salumi and Italian Cured Meats, Castelvetro Olives, Preserved Veg, Bocconcini, Basil Oil, Arugula, Balsamic Vinaigrette	
Harvest Greens .....	10 per person
Port poached Cherries, Goat Cheese, Smoked Pancetta, Pear thyme Vinaigrette	
Seared Garlic Shrimp <i>(GF)</i> .....	\$12 per person
Warm Bacon Dressing, Lemon Risotto, Arugula, Grana Padano	
Digby Scallop <i>(GF)</i> .....	\$12 per person
Caramelized Garlic Pork Belly, Parsnip Purée, Parsnip Chip, Red wine Gastrique	
Mushroom Ravioli <i>(V)</i> .....	\$12 per person
Truffle Cream, Grana Padano, Chives	

## 2ND

Cornish Hen <i>(1/2) (GF)</i> .....	\$42 per person
Herb Marinated Hen, Parmesan and Lemon Risotto, Morello Cherry Gastrique, Market Vegetables	
Beef Tenderloin <i>(GF)</i> .....	\$50 per person
Broccoli Purée, Pomme Puree, Beef Jus, Market Vegetables	
Bacon Wrapped Chicken Supreme <i>(GF)</i> .....	\$42 per person
Feta Lemon Herb Stuffing, Toasted Farro Shitake Mushroom, Red Wine Gastrique, Market Vegetables	
Parmesan Herb Haddock .....	\$42 per person
Sweet Potato and Nugget Shallot Hash, Herb Vinaigrette, Pickled Fennel, Market Vegetables	
Lamb Loin .....	\$54 per person
Mustard Herb Crumb, Potato Boulangere, Port Reduction, Market Vegetables	
Arctic Char <i>(DF)</i> .....	\$42 per person
Blistered Tomatoes, Black Olive, Pine Nuts, Fingerling Potatoes, Shallot Hash	
Cauliflower Steak.....	\$40 per person
Beluga Lentils, Harissa Hummus, Lemon Currant Pistou, Pistachio, Spiced Chickpeas	

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### 3RD

Lemon Bar <i>(contains gelatin)</i> .....	\$10 per person
Torch'd Meringue, Blackberry Sauce, Shortbread, Blackberry Ice Cream, Meringue Kisses	
Dark Chocolate Mousse <i>(contains gelatin)</i> .....	\$10 per person
Encased in Raspberry Mirror, Vanilla Sable, Mango Coulis	
Vegan Raspberry Cashew Cheesecake <i>(VG/GF/DF)</i> .....	\$10 per person
Chocolate Sauce and Berries	
Banana Caramel Tart <i>(V)</i> .....	\$10 per person
Banana, Dulce De Leche, Chantilly Cream, Shaved Dark Chocolate	
Brown Butter Dulcey Cake <i>(V)</i> .....	\$10 per person
Brown Butter cake, Whipped Dulcey Ganache, Salted Caramel, Cold Brew Ice cream	
Chocolate Silk <i>(contains gelatin)</i> <i>(GF)</i> .....	\$10 per person
Chocolate Silk, Cocoa Hazelnut Soil, Dacquoise Crisp, Apricot Gelee, Frangelico Ice Cream	
Strawberry Short Cake <i>(V)</i> .....	\$10 per person
Local Strawberries, Sponge Cake, Vanilla Cream, Meringues, House-Made Strawberry Ice Cream	

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# Dinner buffet

(20 person minimum) ..... \$70 per person

## SALADS

### CHOOSE THREE

Chickpea Quinoa Tabbouleh (GF/DF/VG)

Kale, Tomato, Pickled Red Onion, Parsley, Lemon Vinaigrette

Peruvian (GF/V)

Sweet Potato, Black Beans, Cherry Tomatoes, Corn, Arugula, Avocado Lime Vinaigrette

Cashew Crunch Slaw (DF/V)

Purple Cabbage, Carrot, Cilantro, Edamame, Ramen Noodle, Ginger Tahini Vinaigrette

Beetroot (GF/V)

Beets, De Puy Lentils, Arugula, Feta, Walnuts, Lemon Dijon Vinaigrette

Valley Greens (GF/V)

Baby Spinach, Apple, Sharp Cheddar, Dried Cranberry, Salted Pumpkin Seed, Almond Maple Granola, Cherry Balsamic Vinaigrette

Zucchini (GF/V)

Arugula, Parmesan, Hazelnuts, Lemon, Olive oil

Mediterranean (GF/V)

Mixed Sweet Peppers, Tomatoes, Cucumber, Kalamata Olives, Mint, Basil, Feta, Red Wine Vinaigrette

Add Steamed Local Mussels (DF) ..... \$50 per 5lb

## ENTRÉES

### CHOOSE TWO

Herb Marinated Chicken (GF/DF)

Ratatouille

Pan Seared Haddock (GF)

Buttered Almonds, Pickled Raisin, Parsley

Charred Flank Steak (GF, DF)

Smoked Paprika and Garlic Rub, Romesco Sauce (contains almonds)

Ginger Chicken (DF)

Soya Sweet Chili Sauce, Toasted Sesame, Scallion

Mushroom Ravioli (V)

Sautéed Spinach, Garlic Cream, Shaved Parmesan

Indian Coconut Curry (GF/VG)

Spiced Lentils, Spinach, Peas, Paneer, Cashews, and Fresh Coriander

KFT (Korean Fried Tofu) (VG/DF)

Scallion, Mixed Pepper and Sautéed Garlic Kale, Crushed Peanut

Chinese Style "not beef" and Broccoli (VG/DF)

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Wok Fried Edamame, Sweet Potato, Chinese Greens, Garlic Soy Hoisin Sauce, Toasted Sesame

### CHOOSE ONE STARCH

Roasted Potatoes (GF/DF/VG)

Jasmine Rice (GF/DF/VG)

Buttermilk Mash Potato (GF/V)

### SERVED WITH

Sourdough Baguette

Market Vegetables (GF/DF/VG)

Seasonal Sliced Fruit

Freshly Brewed Coffee and Tea

## DESSERT

### CHOOSE THREE

Key Lime Meringue Bar with Torched Meringue

Warm Peach Cobbler, Bourbon Caramel, Yogurt Chantilly (GF)

Carrot Cake, Cream Cheese Frosting (V)

Banana Milk Chocolate Cheesecake

Chocolate Hazelnut Roulade (GF)

Strawberry Rhubarb Almond Tart

## CARVING STATION ADD ON (25 person minimum) based on 6oz portion

Slow Roasted Prime Rib Au Jus .....	\$23 per person
Traditional Italian Porchetta .....	\$18 per person
Rack of Lamb with Garlic, Whipped Goat Cheese, Panko Herb Crust .....	\$38 per person
Baby Back Ribs with Smokey BBQ Sauce.....	\$18 per person
Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish .....	\$23 per person

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# Working Dinner

All Working Dinner are Served with Bite Sized Desserts, Freshly Brewed Starbucks® Coffee and Tazo® Tea

## CHOOSE ONE PER GROUP

**MUSHROOM RAVIOLI** (10 person minimum) (V)..... \$42 per person

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan

Served with Mixed Greens with Fresh Vinaigrette (GF/DF)

**PAN SEARED HADDOCK** (10 person minimum) ..... \$45 per person

Pan Seared Haddock with Buttered Almonds, Pickled Raisins and Parsley

Served with Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

**MAPLE MUSTARD CHICKEN BREAST** (10 person minimum) ..... \$45 per person

Maple Mustard Chicken Breast with Mushroom Cream

Served with Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

**GINGER BEEF** (10 person minimum) ..... \$45 per person

Ginger Soy Beef Tenderloin, Sesame, Peanut, Wok Fried Vegetables, Jasmine steamed Rice (DF)

Served with Mixed Greens with Fresh Vinaigrette (GF/DF)

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 19% gratuity. Subject to change.

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# BBQ Menu (15 person minimum)

Available Seasonally *(May-October)* ..... \$55 per person

## 1ST

### CHOOSE TWO

Jalapeno Corn Bread

Whipped Honey Butter

Cilantro Lime Slaw

Shaved Carrots, Cabbage, Almonds, Sunflower Seeds

Caprese Salad

Local Tomatoes, Ciro's Stracciatella Cheese, fresh Basil, Balsamic, Cold Pressed Olive Oil

Arugula *(GF/V)*

Shaved Parmesan, Spicy Radish, Summer Zucchini, Lemon Dijon Vinaigrette

Mixed Greens *(GF/V)*

Seasonal Berries, Goat Cheese, House Granola, Ginger Maple Vinaigrette

Watermelon *(GF)*

Feta, Red Onion, Mint, Blackberries, Fresh Lime

## ENTRÉE

### CHOOSE TWO

Sirloin Burgers

Dijonnaise, Spicy Ketchup, White Cheddar, Sliced Dill Pickle

Pulled Pork

Slow Roasted until falling apart, Brown Sugar Chipotle Mop, Rolls

Jerk Chicken Thighs

Applewood Smoked BBQ sauce, Pineapple Coriander Chutney

German Style Knockwurst

Mediterranean Chicken Breast, Tzatziki *(GF)*

Veggie Burgers

Guacamole, Pickled Onions

AAA Beef Striploin *(6oz)*

Onions and Sautéed Mushrooms *(GF/DF)* .....add \$10 per person

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 19% gratuity. Subject to change.

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## **SERVED WITH**

Farmers Market Vegetables

Parmesan Fries, Truffle Aioli

Freshly Brewed Coffee and Tea, Iced Tea, Lemonade

## **DESSERTS**

Strawberry Shortcakes

Chocolate S'more Cupcakes

Sliced Fruit and Berries

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# Beverages

## HIGHBALL

Well .....	\$5.87
Vodka, Gin, White, Dark & Amber Rum, Rye, and Scotch	
Selected Premium Well .....	\$7.39
Kettle One, Tanqueray 10, Bullet Bourbon, Crown Royal	

Scotch and liqueurs available upon request - premium products available

## BEER

Domestic .....	\$5.87
Imported/Selected Craft.....	\$6.74

## REFRESHMENTS

Bottled Water.....	\$3.50
Soft Drinks (Pepsi® Products) .....	\$3.50
Juice.....	\$3.50

## CUSTOM COCKTAILS

The Darwin .....	\$9.95
Gin, Elderflower, St. Germain, Grapefruit Balsamic	
Sungazer .....	\$9.95
Vodka, Aperol, Line, Cranberry, Pear, Balsamic, Grapefruit, Soda	
The Left Bank.....	\$9.95
Vodka, Pineapple, Chambord, Mathilde Current Liqueur	
Goombay.....	\$9.95
Pineapple, Rum, Orange Juice, Lime	

## CHAMPAGNE AND SPARKLING

Bolla, Prosecco DOC.....	\$45
Villa Conchi, Brut Selection Cava D.O. ....	\$49
Moet, Imperial Brut NV .....	\$150
Veuve Clicquot, Brut Yellow Label NV .....	\$165
Veuve Clicquot, Rosé NV .....	\$180

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# Wine

## ARGENTINA

Trapiche Reserve, Pinot Grigio.....	\$38
Trapiche Broquel, Malbec.....	\$40
Trapiche Broquel, Cabernet Sauvignon .....	\$40
Trapiche Alaris, Pinot Grigio .....	\$34
Trapiche Alaris, Pinot Noir .....	\$34
Trapiche Alaris, Malbec .....	\$34
Trapiche Alaris, Cabernet Sauvignon .....	\$34
Don David Reserve, Malbec.....	\$42
Don David Reserve, Chardonnay .....	\$42
Don David Reserve, Cabernet Sauvignon .....	\$42

## CANADA

Gaspereau Tidal Bay NOVA SCOTIA .....	\$46
Benjamin Bridge .....	products available please inquire
Grand Prè.....	products available please inquire
Jackson Triggs, Chardonnay ONTARIO – PROP SELECTION .....	\$34
Jackson Triggs, Cabernet Sauvignon ONTARIO – PROP SELECTION .....	\$34
Jackson Triggs, Sauvignon Blanc ONTARIO – PROP SELECTION .....	\$34

Other Nova Scotian and Canadian products available

## CHILE

Santa Carolina, Reserva Cabernet Sauvignon .....	\$39
Santa Carolina, Reserva Sauvignon Blanc .....	\$39
Montgras Amaral, Sauvignon Blanc.....	\$41
Errazuriz Max, Reserva Sauvignon Blanc .....	\$45
Errazuriz Max, Reserva Cabernet Sauvignon .....	\$46

## NEW ZEALAND

Left Field, Sauvignon Blanc .....	\$50
Kim Crawford, Sauvignon Blanc .....	\$52

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## ITALY

Santa Margherita, Pinot Grigio.....	\$47
Santa Margherita, Cabernet Sauvignon.....	\$47
Santa Margherita, Chianti Classico.....	\$50
Frescobaldi, Castiglioni Chianti.....	\$45
Cecchi Storia di Famiglia Chianti Classico DOCG.....	\$46
Bolla Venezia, Pinot Grigio DOC.....	\$40
Bolla, Prosecco.....	\$45

## UNITED STATES

Raymond Family Reserve, Chardonnay.....	\$43
Raymond Family Reserve, Cabernet Sauvignon.....	\$43
Three Thieves, Cabernet Sauvignon.....	\$46
Three Thieves, Pinot Grigio.....	\$46
Beauty in Chaos, Cabernet Sauvignon.....	\$44
Beauty in Chaos, Chardonnay.....	\$44

## AUSTRALIA

Penfolds Koonunga Hill, Chardonnay.....	\$46
Penfolds Koonunga Hill, Shiraz/Cabernet Sauvignon.....	\$51
Wolf Blass Yellow Label, Cabernet Sauvignon.....	\$41
Wolf Blass Yellow Label, Chardonnay.....	\$39
Wolf Blass Yellow Label, Shiraz.....	\$41

## FRANCE

Bouchard Aines & Fils Pinot Noir.....	\$40
Baron de Philippe de Rothschild, Chardonnay.....	\$40
Louis Bernard Cotes du Rhone, AOC.....	\$42
Paul Mas Viognier.....	\$42
Les Jamelles, Sauvignon Blanc.....	\$42
Les Jamelles, Cabernet Sauvignon.....	\$42
Les Jamelles, Pinot Noir.....	\$44

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# Audio Visual

## EQUIPMENT RENTALS

Data Projector .....	\$200
Wireless Mouse .....	\$25
VGA Cord .....	Complimentary
8 Foot Tripod Screen .....	\$50
Podium .....	\$75
Four Channel Mixer .....	\$50
65" LG TV .....	\$150
Laptop .....	\$150
The Meeting Owl .....	\$250

## ACCESSORY RENTALS

Laser Pointer .....	\$25
Flip Chart and Markers with Easel .....	\$50
Easel .....	\$15
Speaker Phone .....	\$50
Polycom Teleconference Unit .....	\$125
White Board .....	\$50
Direct Box .....	\$20
Presenters Mouse .....	\$25

**PRICES PER DAY AND SUBJECT TO CHANGE WITHOUT NOTICE.  
OTHER EQUIPMENT AVAILABLE BY REQUEST.**

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# The Hotel

## LOCATION

Located in the Heart of Downtown Halifax

Midway Between Historic Citadel Hill and the Halifax Waterfront Steps Away from Halifax Convention Centre and the Scotiabank Centre. Connected to the "Downtown Link" Indoor Pedway System

## EVENT SPACE AND CATERING

6 Meeting Rooms

8,000 Square Feet of Space

Experienced Catering Management Team Award-Winning Culinary Team

## ACCOMMODATION

203 Finely Appointed Guestrooms

CAA 4 Diamond

Safes in all Rooms

Free Wi-fi

Writing Desk

2 Telephones with Voice Mail; 1 Cordless

Free Local Phone Calls

43"Flat-Screen Televisions

In-Room Movies

Fridge and Keurig Coffee Maker with Complimentary STARBUCKS® Coffee and Cream or Milk

Vanity with Hairdryer

Iron and Ironing Board

Crown Service Includes Crown Lounge Executive Breakfast

All Day Access to Snacks and Non-Alcoholic Drinks in Crown Lounge

Plush Bathrobes

Upgraded In-Room Amenities

Finely Appointed Luxury Executive Suites

Indoor Heated Pool under Sky lit Ceiling

Whirlpool and Sauna

Exercise Room with Cardio Equipment and Free Weights

## **PARKING**

240 Indoor Spaces Directly Beneath the Hotel *(fees will apply)*

Convenient and 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 12:00 pm

Express Check-In and Check-Out

Same-Day Dry Cleaning

Complimentary Shoeshine and Shirt Pressing with Crown Service

The Terrance Restaurant Daily Breakfast Buffet

Gio Restaurant ([www.giohalifax.ca](http://www.giohalifax.ca)) - CAA 4 Diamond

Level Bar and Patio

# Terms & 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. Fees may apply. Please forward to the following address:

### Receiving:

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

## SERVICE CHARGES

For cash or host bar services that do not achieve revenues of \$300 per bar, a \$75 labour charge will apply, per bar. Ice and glasses are available at a cost of \$50 per delivery for groups of 25 persons or less and \$75 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 there of. Any damage done to hotel property caused by function participants is the responsibility of the convener for that event.



## **PARKING**

Overnight rate for guestroom occupants is \$26 per night or valet parking for \$36 per night, plus HST. Daily parking fee for local attendees is \$4 per hour, plus HST, to a maximum of \$40. 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 on-site contact maybe subjected to a rental or 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 underage 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 specialty 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. Allergies presented at the function will be accommodated with a fee.

## **PROPERTY REMOVAL OF FOOD**

City and provincial health regulations governing our food service require that all food served at 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 substitution 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. Room rental subject to HST.

## **GUARANTEES**

Guaranteed number of attendees is required by noon 5 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 actual 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 A/V 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
101 to 300 People, Music without Dancing .....	29.56
1 to 100 People, Music with Dancing .....	\$41.13

101 to 300 People, Music with Dancing ..... \$59.17

Re: Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compliance for artists and record companies for their performance rights. All businesses are required to pay a licensing fee when broad casting music or playing recorded music to the public. Re: Sound is mandated by the copyright board of Canada, to provide music users with the license(s) they need.

1 to 100 People, Music without Dancing ..... \$9.25

101 to 300 People, Music without Dancing ..... \$13.80

1 to 100 People, Music with Dancing ..... \$18.51

101 to 300 People, Music with Dancing ..... \$26.63



The Prince George Hotel  
HALIFAX

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](http://www.princegeorgehotel.com/catering)  
[events@princegeorgehotel.com](mailto:events@princegeorgehotel.com)  
902.425.1986