



The Prince George Hotel

HALIFAX

Breakfast

BREAKFAST BUFFET (10 person minimum)

ENTRÉES (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)

SIDES (CHOOSE TWO)

Double Smoked Bacon and Farmers Sausage

Hash Brown Potatoes

Oatmeal (GF/DF)

Brown Sugar, Raisins, Coffee Cream (Non-Dairy Milk Available Upon Request)

Bagels and Cream Cheese

Coconut Chia Pudding (GF/VG)

Toasted Coconut, Cocoa Nibs, House Made Fruit Compote

SERVED WITH

Freshly Baked Assorted Muffins, Croissants, Pain Au Chocolat and Cinnamon Buns w/ Cream Cheese Glaze

Fruit Salad

Preserves and Butter

Chilled Orange, Apple, and Cranberry Juice

Freshly Brewed Starbucks® Coffee and Tazo® Tea

WORKING BREAKFAST

All Working Breakfasts are Served Buffet Style, with Freshly Brewed Starbucks® Coffee and Tazo® Tea

HEALTHY KICKSTART

Yogurt Parfait

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

Oatmeal (GF)

Fruit Salad

Chilled Orange, Apple, and Cranberry Juice

CONTINENTAL BREAKFAST

Freshly Baked Assorted Muffins, Croissants, Pain Au Chocolat and Cinnamon Buns w/ Cream Cheese Glaze

Salted Butter

Fruit Salad

Chilled Orange, Apple, and Cranberry Juice

GOURMET OMELETTES (20 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

Hash Brown Potatoes

Freshly Baked Assorted Muffins, Croissants, Pain Au Chocolat and Cinnamon Buns w/ Cream Cheese Glaze

Preserves and Butter

Fruit Salad

Chilled Orange, Apple, and Cranberry Juice

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BREAKFAST ADD ONS

Prices are based on items being added to a Working Breakfast or the Breakfast Buffet

Free Range Local Hard-Boiled Eggs

BLT Croissant

Spanish Style Frittata

Caramelized Onions, Spanish Chorizo, Smoked Paprika, Golden Potato

Breakfast Burrito

Free Range local Scrambled Eggs, Pico de Gallo, Chorizo, and Jalapeño Havarti in Flour Tortilla

Vegetarian Burrito (VG/DF)

Scrambled Spiced Tofu, Pico de Gallo, Spiced Peppers, and Black Beans in Flour Tortilla

Oatmeal (GF/DF)

Brown Sugar, Raisins, Coffee Cream (Non-Dairy Milk Available Upon Request)

Coconut Chia Pudding (GF/VG)

Toasted Coconut, Cocoa Nibs, House Made Fruit Compote

PG Peanut Butter Energy Bar (VG/GF)

Bagels and Cream Cheese

Belgian Waffles

Maple Syrup, Whip Cream, Seasonal Fruit Compote

Nova Scotia Smoked Salmon

Fruit Smoothies (one liter minimum per variety)

- Strawberry, Banana, Local Honey, Greek Yogurt, Non-Dairy Milk (GF)
- Pineapple, Spinach, Hemp Hearts, Banana, Orange Juice (VG/GF)
- Coffee, Banana, Greek Yogurt, Maple Syrup, Milk (Non-Dairy Milk Available Upon Request) (V/GF)
- Banana, Cocoa, Greek Yogurt, Local Honey, Peanut Butter, Milk (Non-Dairy Milk Available Upon Request) (V/GF)

Freshly Squeezed Orange Juice

Scones (1 dozen minimum per variety)

- Blueberry Lemon
- White Cheddar
- Feta, Scallion, Lemon
- Strawberry Rhubarb
- Parmesan Rosemary, Prosciutto
- Raspberry White Chocolate

Nova Scotia Oat Cakes

Chocolate Dipped Nova Scotia Oat Cakes

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PLATED BREAKFAST

ENTRÉES (CHOOSE ONE)

Free Range Local Scrambled Eggs

Double Smoked Bacon and Hash Brown Potatoes

Eggs Benedict

Smoked Bacon, Fresh Hollandaise and Home Style Potatoes *(add smoked salmon \$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, Croissants, Pain Au Chocolat and Cinnamon Buns w/ Cream Cheese Glaze

Salted Butter and Preserves

Chilled Orange, Apple, and Cranberry Juice

Freshly Brewed Starbucks® Coffee and Tazo® Tea

Breaks

FROM THE PATISSERIE

Assorted Viennoiserie from our Bake Shop

Assorted Muffins, Croissants, Pain Au Chocolat, Cinnamon Buns w/ Cream Cheese Glaze

SCONES (1 dozen minimum per variety)

- Blueberry Lemon
- White Cheddar
- Feta, Scallion, Lemon
- Strawberry Rhubarb
- Parmesan Rosemary, Prosciutto
- Raspberry White Chocolate

Muffins (assorted variety)

- Morning Glory (*Carrot/Apple/Sunflower Seed*)
- Banana Chocolate Chip
- Nova Scotia Blueberry Streusel
- Chefs Choice Gluten Free (if required)

Gluten Free Muffins (*1 dozen minimum per variety*)

- Apple Pecan Cinnamon
- Cherry Dark Chocolate
- Banana Chocolate Chip
- Strawberry Rhubarb Streusel
- Lemon Blueberry Streusel
- Nutella Swirl

Sliced Seasonal Fruit and Berries

Cinnamon Buns with Cream Cheese Glaze

Nova Scotia Oat Cakes

Chocolate Dipped Nova Scotia Oat Cakes

PG Peanut Butter Energy Bars (*VG/GF*)

Greek Yogurt Parfait with Fruit Compote, and House Made Granola (*GF*)

Fruit Smoothies (*one liter minimum per variety*)

- Strawberry, Banana, Local Honey, Greek Yogurt, Non-Dairy Milk (*GF*)
- Pineapple, Spinach, Hemp Hearts, Banana, Orange Juice (*VG/GF*)
- Coffee, Banana, Greek Yogurt, Maple Syrup, Milk (Non-Dairy Milk Available Upon Request) (*VG/GF*)
- Banana, Cocoa, Greek Yogurt, Local Honey, Peanut Butter, Milk (Non-Dairy Milk Available Upon Request) (*VG/GF*)

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Lunches

LUNCH BUFFET (20 person minimum)

SALADS (CHOOSE TWO)

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

Mediterranean (GF/V)

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

Immunity Boost Greens (VG)

Broccoli, Kale, Farro, Apple, Carrot, Salted Sunflower Seeds, Ginger Maple Tahini Vinaigrette

ENTRÉES (CHOOSE TWO)

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

Steelhead Trout (GF/DF)

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

Indian Coconut Curry (GF/VG)

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

SIDES (CHOOSE ONE)

Roasted Potatoes (GF/DF/VG)

Jasmine Rice (GF/VG)

Buttermilk Mash (GF/V)

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SERVED WITH

French Baguette

Freshly Brewed Starbucks® Coffee and Tazo® Tea

DESSERTS (CHOOSE TWO)

Key Lime Meringue Bar with Torched Meringue

Nova Scotia Blueberry Grunt with Vanilla Chantilly Cream (V)

Carrot Cake with Cream Cheese Frosting (V)

Mango and Coconut Cheesecake

Tiramisu Roulade (GF)

Strawberry Rhubarb Almond Tart (V)

Chocolate Brownie Cake with Dark Chocolate Mousse, Pecan and Caramel (GF)

WORKING LUNCH

add salad | add soup | add chowder

All Working Lunches are Served Buffet Style, with Gourmet Cookies, Freshly Brewed Starbucks® Coffee and Tazo® Tea

MEDITERRANEAN LUNCH (10 person minimum)

Lemon Roasted Potatoes (GF/DF)

Roasted and Grilled Vegetables (GF/VG)

Yogurt Marinated Chicken, Tzatziki (GF)

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

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

Mixed Greens with Fresh Vinaigrette (GF/DF)

Sourdough Baguette

ENTRÉES (CHOOSE ONE)

Mushroom Ravioli (V)

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

Gemelli

Herb Marinated Chicken, Spinach, Red Pepper Cream, Pine Nuts, Goat Cheese

Cacio e Pepe (V) (option to add smoked bacon)

Linguini, 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

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)

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GOURMET SANDWICHES *gluten free bread available upon request*

Mixed Greens Salad *(GF/DF)*

Fresh Vinaigrette

Italian Deli

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

California Veggie

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

Caprese

Coppa, Bocconcini, Basil Pesto, Tomato, Reduced Balsamic, Arugula on Croissant

Cajun Chicken

Cajun Marinated Chicken Breast, Tomato, Greens, Roasted Red Pepper, Jalapeno Havarti, Ancho Aioli on Wrap

boxed option available

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

POWER PROTEIN BOWLS *(10 person minimum, 80 person maximum)*

PLEASE CHOOSE ONE

Mexican Burrito Bowl *(GF/DF)*

Brown Rice, Pico de Gallo, Cilantro, Black Beans, Guacamole, Pickled Red Onion, with Blackened Chicken
(Vegan Option Substitute: Blackened Tofu)

Spicy Peanut Noodle Bowl *(V/DF)*

Ramen Noodles, Peanut Coconut Sauce, Sticky Miso Chicken, Sesame KFC Sauce, Pickled Carrot, Cucumber, Edamame, Crushed Peanuts

(Vegan Option Substitute: Tempura Tofu)

Shawarma Bowl *(GF)*

Za'atar Roast Chicken, Kale Quinoa Tabbouleh, Pickled Red Cabbage, Feta, Cucumber, Lemon Hummus *(GF)*
(Vegan Option Substitute: House Made Falafel, No Feta)

BLAT Power Bowl *(GF)*

Mixed Greens, Herb Roast Chicken Breast, Smoked Bacon, Tomato, Toasted Almonds, Goat Cheese, Crisp Apple, Avocado Lime Vinaigrette

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PLATED LUNCH (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 Salami, Castelvetrano Olives, Marinated Vegetables, Bocconcini, Arugula, Balsamic

2ND

Pan Fried Haddock *(GF)*

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

Cheese Ravioli *(V)*

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

Crispy Buttermilk Chicken

Garlic Smashed Potatoes, Market Vegetables

Pork Scaloppini

Prosciutto, Chimichurri, Toasted Pine Nuts, Arugula, Buttermilk Mash, Market Vegetables

3RD

Strawberry Shortcake *(V)*

Genoise Sponge, Strawberry Compote, Vanilla Cream, Meringue Kiss

Banana Caramel Tart *(V) (Banoffee)*

Sweet Dough Tart, Dulce de Leche, Banana, Vanilla Chantilly, Shaved Gianduja *(contains nuts)* Chocolate

Lemon Bar

Torched Meringue, Blackberry Sauce

Freshly Brewed Starbucks® Coffee and Tazo® Tea

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Nosh & Stations

Dips *(served with market vegetables and a selection of breads and crackers)*..... (one dip)

..... (two dips)

..... (3 dips)

- Za'atar Hummus *(VG/GF)*
- Red Pepper Feta Dip *(V/GF)*
- Tzatziki *(V/GF)*
- Guacamole *(VG/GF)*

Imported & Domestic Cheese

House Made Preserves, Nuts, Assorted Crackers

Charcuterie and Cheese

Artisanal Selection of Cured Meats, Castelvetrano Olives, Domestic and Imported Cheese, Pickled Vegetables, Assorted Crackers

Mezze *(V/VGO)*

Za'atar Hummus, Muhammara, Kalamata Olives, Castelvetrano Olives, Whipped Feta with Honey, Pickled Vegetables, Marinated Artichokes, Pita Chips, Crackers

Nova Scotia Smoked Salmon *(GF/DF)*

Pickled Red Onion, Whipped Herb Cream Cheese, Capers, Sliced Sourdough Baguette

Salsa & Chips *(GF/V)*

House Made Pico de Gallo, Guacamole, House Fried Corn Tortilla Chips

Prince Edward Island Mussels Steamed with Local Beer *(DF)*

Side of Hot Smoked Salmon *(GF/DF)*

Maple Syrup Cured and Smoked In-House with Sliced Sourdough Baguette, Whipped Herb Cream Cheese, Picked Red Onion

Whole French Brie *(served with sliced sourdough baguette)*

CHOOSE ONE

- Blistered Cherry Tomatoes, Black Garlic, and Pine Nut *(V)*
- Red Wine Poached Fig, Confit Onion and Rosemary Chutney, Candied Walnut *(V)*
- Candied Pecan and Maple Syrup *(V)*

Maki Sushi

- California Roll
- Sweet Potato Tempura Roll
- Inari Roll
- Tempura Shrimp Roll
- Smoked Salmon Roll

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MARITIME OYSTERS *(chef attended)*

A selection of seasonal East Coast Oysters, freshly shucked by our chefs on a bed of shaved ice and seaweed, accompanied by Classic Mignonette, Lemon, Horseradish, Tabasco and Hot Sauce

make it a seafood display and add:

- Seared Scallop, Ginger Aioli, Pickled Radish, Nori *(GF/DF)*
- Prince Edward Island Mussels Steamed with Local Beer
- Maritime Lobster, House Brioche, Lemon Aioli, Chives, Frites
- Ginger Tempura Prawn, Sweet Soy, Cilantro
- Curried Coconut Shrimp, Spicy Mango Lime Sauce *(DF)*
- Nova Scotia Lobster Tails
- Poached Marinated Shrimp with Cocktail Sauce
- Sautéed or Flambéed to order, Digby Scallops

ITALIAN PORCHETTA ON A BUN *(chef attended)*

Traditional Porchetta, Slow Roasted with Chilli, Fennel and Lemon

Shaved Pickled Fennel, Arugula, Lemon Basil Aioli, Whipped Goat Cheese

Rosemary Sea Salt Focaccia Buns

HAWAIIAN POKE BAR *(chef attended)*

Unomundo Yellow Fin Tuna, Tamari, Scallion, Long Grain White Rice, Cucumber, Toasted Sesame Oil, Wasabi Citrus Aioli, Pickled Ginger, Avocado, Furikake Sesame Crunch

GNOCCHI *(chef attended)*

Potato Gnocchi, seared to order by our chefs, sautéed with choice of toppings to include Goat Cheese, Basil Pesto, Sundried Tomatoes, Shaved Pecorino, Baby Spinach, Maritime Mushrooms, Confit Garlic, Cream, Chilies, Crushed Tomato Puree, Pulled Lemon Herb Marinated Chicken Breast

SEARED PRAWNS WITH RISOTTO *(chef attended)*

Seasonal Risotto, Grana Padano, Seared Garlic and Rosemary Prawns

PRAWN PAKORA

Pakora Battered Prawns, Tamarind Mint Chutney, Lentil Crisp, Vegetable Coconut Biryani Rice

GOURMET SLIDERS *(3 dozen minimum per variety)*

3 oz Slider served with cones of Spiced Potato Wedges and Beer Battered Onion Rings

Pit Master Beef Slider

House Ground Seasoned Beef Chunk, Smoked Gouda, Roasted Garlic Aioli, Seeded Bun

Greek Chicken Slider

Tzatziki, Feta, House Made Seeded Bun

Smokey Black Bean Slider *(VGO)*

Pickled Red Onion, Pepper Jack Cheese *(optional)*, Chunky Avocado, Seeded Bun

The Southern Slider

Buttermilk Fried Chicken, Sriracha Honey, Aioli, Sweet Pickles, Seeded Bun

The Impossible Slider *(VGO)*

Vegan Beef Patty, Aged White Cheddar *(optional)*, Vegan Basil Mayo, Tomato, Micro Shoots, Seeded Bun

The Porky Slider

Smokey Pulled Pork, BBQ Sauce, Dill Pickles, Mango Slaw

DELUXE NACHOS

Build your own Nachos with our Homemade Corn Chips, Beef & Black Bean Chili, Queso Sauce, Pickled Red Onion, Jalapeños, Olives, Pico de Gallo, Guacamole, Sour Cream, Hot Sauce & Cilantro

POUTINE BAR *(your choice of thin cut fries or tater tots as base layer)*

Build your own Poutine using our favourite ingredients: Braised Beef, Squeaky Quebec Cheese Curds, Fried Cauliflower Bits, Green Peas, Pickled Red Onion, Jalapenos, Scallions, Piping hot Gravy, Creamy Ranch, Sriracha, Korean BBQ Sauce

TACOS *(chef attended)*

gluten free corn shells available upon request

PLEASE SELECT TWO VARIETIES

Chicken Al Pastor

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Cilantro

Bulgogi Steak

Korean BBQ, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Shallots

Baja Fish

Battered Haddock, Pickled Cabbage, Avocado Salsa Verde, Scallions, Jalapenos, Cilantro

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MAC N CHEESE

Build your own Creamy 3-Cheese Mac N Cheese

Included Toppings:

- Buttered Panko Crumbs
- Fried Shallots
- Bacon Bits
- Sautéed Mushrooms with Truffle Oil
- Grated White Cheddar
- Parmesan Shavings
- Ketchup
- Hot Sauce

LATE NIGHT FLAT BREADS

PLEASE SELECT TWO VARIETIES

Goat Cheese, Bocconcini, Sunflower Seed Pesto, Crushed Tomato, Truffle Honey, Maritime Mushrooms

Double Smoked Bacon, Caramelized Onion, Ricotta, Grana Padano

Italian Salami, Bocconcini, Shaved Parmesan, Crushed Tomato, Roasted Red Pepper, Basil Pesto

Pancetta and Herb Roasted Chicken, Crushed Tomato Bocconcini, Chilli Flakes

PIEROGYS *(chef attended)*

Traditional Cheese and potato stuffed, steamed and seared to order by our chefs. Topping to include beer braised onions, double smoked bacon, scallion, sour cream, spicy sausage crumble, sautéed mushroom, kale chips, aged white cheddar, clarified butter sauce

SOUTHERN BBQ

Corn Bread, Chipotle Butter

Slow Cooked Baby Back Pork Ribs

Buttermilk Brined and Fried Chicken, Spicy Honey

Molasses and Bacon Baked Beans

Creamy Mac n Cheese

DESSERT CHARCUTERIE *(20 person minimum)*

Selection to include items such as Cinnamon Sugar Dusted Churros, Chocolate Sauce, Mini Cookies, Mini Cupcakes, Fresh Berries, Caramel Corn, Meringues, Chocolate Bark, Candies *(contains gelatin)*, Brownie Bites, Peanut Butter Cups, Nuts, Caramel Sauce and Chocolate Covered Strawberries

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TROPICAL SWEET BAR (30 person minimum)

Rum Cakes with Charred Pineapple, Coconut Panna Cotta (*contains gelatin*) with Passionfruit Curd, Key Lime Bars (*contains gelatin*) with Torched Swiss Meringue, Banana Pineapple Cheesecake, Coconut Cake with Mango Curd, Lime and Mango Trifle

POPCORN

Maple Roasted Peanuts, Caramel Corn, Chicago Mix, Loaded Movie Theatre Butter and Sea Salt

ICE CREAM BAR (30 person minimum) (*chef attended*)

PLEASE SELECT 3 VARIETIES

Madagascar Vanilla Bean

Chocolate Brownie Caramel Explosion

Hazelnut Nutella Swirl

Pistachio

Cold Brew Coffee

Mint Chocolate Chip

London Fog

Strawberry Jam Swirl

Salted Caramel

Non-Dairy Alternatives

Banana Nice Cream (*VG/coconut base*)

Coconut Nice Cream (*VG*)

Raspberry Nice Cream (*VG/coconut base*)

Mango Sorbet (*DF*)

Cherry Sorbet (*DF*)

Chocolate Sorbet (*DF*)

House Made Waffle Cones and Bowls, made to order, toppings to include a selection of Candied Nuts, Fruit Sauces, Caramel, Fudge Sauce and Sprinkles

Sweet Treats

Assorted Miniature Desserts *(one dozen minimum)*

Cupcakes *(1 dozen per variety minimum)*

- Toasted S'more *(not available GF)*
- Salted Caramel Chocolate
- Spiced Carrot Cake with Lemon Cream Cheese Frosting
- Lemon Vanilla Bean
- Chocolate Raspberry
- Coconut Passion Fruit

Mini Cupcakes *(two dozen minimum per variety) (see above flavours)*

Gluten Free Cupcakes *(one dozen minimum per variety) (see above flavours)*

Gourmet Cookies

- Belgium Dark Chocolate, Sea Salt
- Espresso Milk Chocolate Chip Rye
- Dark Chocolate Halva Indulgence *(GF)*
- Dulcey Chocolate, Peanut, Oatmeal
- Peanut Butter Chocolate *(GF)*

Belgian Chocolate Brownies *(GF) (one dozen minimum)*

Nanaimo Bars *(one dozen minimum)*

Torched Key Lime Meringue Bars *(contains gelatin) (one dozen minimum)*

Millionaire Shortbread *(one dozen minimum)*

Kahlua Brownie Bars *(GF) (one dozen minimum)*

Cheesecake Bites *(one dozen per variety minimum)*

- Mango
- Lemon
- Raspberry
- Turtle

VEGAN DESSERT OPTIONS

Cashew Cheesecake Bites *(VG/GF) (two dozen per variety minimum)*

- Salted Date Caramel
- Mango
- Raspberry
- Blackberry

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Cupcakes (VG) (one dozen minimum)

Mini Cupcakes (VG) (two dozen minimum)

- Carrot Cake (GF/VG)
- Salted Caramel Chocolate
- Chocolate Raspberry
- Lemon Vanilla
- Coconut Passionfruit

Snickers Cups (VG/GF) (one dozen minimum)

Nanaimo Bars (VG/GF) (one dozen minimum)

Cosmic Cookies (VG/GF) (one dozen minimum)

Contains Oats, Raisins, Sunflower Seeds, Coconut, Pumpkin, Flax, Dark Chocolate

Espresso Walnut Blondies (VG/GF) (one dozen minimum)

GLUTEN FREE DESSERT OPTIONS

Cupcakes (GF) (one dozen minimum per variety)

Mini Cupcakes (GF) (two dozen minimum per variety)

- Salted Caramel Chocolate
- Spiced Carrot Cake with Lemon Cream Cheese Frosting
- Lemon Vanilla Bean
- Chocolate Raspberry
- Coconut Passionfruit

Assorted Macarons (GF)

Dark Chocolate Halva Indulgence Cookie (GF)

Peanut Butter Cookie (GF)

Brownie Bites, Caramelized White Chocolate Ganache (GF) (two dozen minimum)

Peanut Butter Milk Chocolate Cups (GF) (one dozen minimum)

Espresso Walnut Blondies (GF/VG) (one dozen minimum)

Dark Chocolate Chunk Brownie (GF) (one dozen minimum)

Belgian Chocolate Brownies (GF) (one dozen minimum)

Kahlua Brownie Bars (GF) (one dozen minimum)

DOUGHNUT BAR (one dozen minimum per variety)

Coffee and Kahlua

Yeasted Dough Ring, Boozy Espresso and Ganache Dip

Vanilla Sprinkle

Yeasted Dough Ring, Vanilla Glaze, Birthday Rainbow Sprinkles

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Salted Caramel

Yeasted Dough Ring, Dulce Glaze, Maldon Sea Salt

Chocolate Sprinkle

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

Old School Cinnamon Sugar

Yeasted Dough Ring, Tossed in Cinnamon Sugar

Forever Rocher

Yeasted Dough Ring, Nutella Dipped, Hazelnuts, Chocolate Drizzle

Lemon Meringue

Yeasted Dough, Lemon Curd Filling, Torched Italian Meringue

S'more Please

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

GLUTEN FREE DOUGHNUTS *(one dozen minimum per variety)*

Coffee and Kahlua Doughnut *(GF)*

Cake Doughnut, Boozy Espresso and Ganache Dip

Salted Caramel Doughnut *(GF)*

Cake Doughnut, Dulce Glaze, Maldon Sea Salt

Chocolate Sprinkle Doughnut *(GF)*

Cake Doughnut, Glazed with Belgian Chocolate Ganache, Chocolate Sprinkles

Old School Cinnamon Sugar Doughnut *(VG/GF)*

Cake Doughnut, Tossed in Cinnamon Sugar

Forever Rocher *(GF)*

Cake Doughnut, Nutella Dipped, Hazelnuts, Chocolate Drizzle

Double Chocolate *(GF/VG)*

Baked Chocolate Cake Doughnut, Chocolate Ganache

VEGAN DOUGHNUTS *(one dozen minimum per variety)*

Old School Cinnamon Sugar Doughnut *(VG/GF)*

Cake Doughnut, Tossed in Cinnamon Sugar

Double Chocolate *(GF/VG)*

Baked Chocolate Cake Doughnut, Chocolate Ganache

Vanilla Raspberry *(VG)*

Vanilla Cake Doughnut, Raspberry Buttercream

Vanilla Lemon *(VG)*

Vanilla Cake Doughnut, Lemon Buttercream

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SNACKS

Potato Chips

Bagged Smart Pop

Harvest Sun Chips

Chocolate Bars

Caramel Corn

Salty & Sweet Popcorn Mix

Trail Mix

Candy Cups

Candy Palooza with Chips, Chocolate Bars, Candy Mix

Granola Bars

Made with Local Real Food Bar *(GF)*

BEVERAGES

Freshly Ground STARBUCKS® Coffee and TAZO® Teas

Assorted Bottled Dole® Juices

Soft Drinks

Pepsi® Products

Bottled Water

Sparkling Water

Milk *(2%)*

Non-Dairy Milk

Freshly Squeezed Orange Juice

Fruit Smoothies *(one liter minimum per variety)*

- Strawberry, Banana, Local Honey, Greek Yogurt, Non-Dairy Milk *(GF)*
- Pineapple, Spinach, Hemp Hearts, Banana, Orange Juice *(VG/GF)*
- Coffee, Banana, Greek Yogurt, Maple Syrup, Milk *(Non-Dairy Milk Available Upon Request) (V/GF)*
- Banana, Cocoa, Greek Yogurt, Local Honey, Peanut Butter, Milk *(Non-Dairy Milk Available Upon Request) (V/GF)*

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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

Haddock Fish & Chips, Tempura Battered, Malt Pea Aioli (DF)
Mini White Cheddar Mac and Cheese, Butter Poached Lobster
Curried Coconut Shrimp, Spicy Mango Lime Sauce (DF)
Seared Scallop, Ginger Aioli, Pickled Radish, Nori (GF/DF)
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF/DF)
Nova Scotia Smoked Salmon, Crème Fraiche, Lemon, Potato Chip (GF)
Maritime Lobster, House Brioche, Lemon Aioli, Chives, Frites
Ginger Tempura Prawn, Sweet Soy, Cilantro (DF)

From the Soil

House Falafel, Hummus, Tahini, Za'atar Crunch (GF/VG)
Sourdough Crostini, Arugula Sunflower Seed Pesto, Cherry Tomato, Stracciatella Cheese (V)
Local Beets, Seed Crisp, Whipped Cashew Cream, Smoked Almonds (VG/GF)
KFC Tempura Cauliflower, Gochujang, Black Sesame, Scallion (VG)
Fig and Goat Cheese Tart, Red Wine Fig Jam, Caramelized Onion, Candied Walnut (V)
Smokey Black Bean Patty, Guasacaca, Spiced Corn Tortilla (VG/GF)
La Tomme (Quebec, Goat, Aged), Pear Chutney, Seed Crisp (GF/V)
Watermelon, Basil, Seared Haloumi Bites, Balsamic (GF/V)
Avo Toast, Sourdough, Chunky Avocado, Red Chili, Everything Bagel Seed Crunch, Feta (V/VGO)

From the Land

Buttermilk Chicken Slider, Chilli, Honey, Pickles, Aioli
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF/DF)
Sirloin Beef Slider, Marble Cheddar, Malt Aioli, Sesame Bun *(option to add smoked bacon)*
Smoked Paprika Garlic Chicken Skewer, Black Garlic Aioli, Crumbled Feta (GF)
Korean Pulled Short Rib Taco, BBQ Glazed, Kimchi Cucumber (DF)
Chipotle Pulled Chicken Quesadilla, Black Bean, Jalapeno Havarti, Guacamole
Speck, Olive Toast, Saffron Aioli, Citrus (DF)
Spiced Beef Kofta, Crushed Walnut, Mint, Pomegranate Molasses (DF/GF)
Miso Tamari Glazed Chicken Skewer, Peanut Crumb
Togarashi Pork Tenderloin, Apple, Pickled Ginger, Soy, Almond Crumb (DF)
Beef Tenderloin, Potato Rosti, Chimichurri, Maldon Sea Salt (GF)

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COCKTAIL SANDWICHES (minimum 3 sandwiches - 12 pieces) **gluten free bread available upon request**

Prosciutto, Brie, Apple, Dijonnaise

Curried Chicken Salad

Smoked Salmon, Herb Cream Cheese

Lemon Goat Cheese, Shaved Cucumber, Radish, Maldon Sea Salt

LATE NIGHT OPTIONS

Traditional Poutine, Frites, Quebec Cheese Curds and Chicken Gravy

Tater Tot Poutine, Quebec Cheese Curds, Scallion, Bacon, Chicken Gravy

Donair Egg Rolls, Donair Sauce

Veggie Samosas, Tamarind Sauce *(VG)*

Mini Cheeseburgers *(3oz)* with White Cheddar and Spicy Ketchup

Buttermilk Chicken Sliders *(3oz)* with Pickles, Chili, Honey, Aioli, Milk Bun

Chicken Finger and Fry Cones, Buttermilk Ranch, Spicy Ketchup

Tempura Haddock and Chips Cones, Tartar Sauce

Salted Potato Fries with Ketchup

White Cheddar Mac and Cheese, Scallion, Parmesan, Buttered Crumbs *(4 dozen minimum)*

add smoked bacon

add butter poached lobster

Late Night Pizza

- Roasted Mushroom, Sautéed Spinach, Bocconcini, Feta
- Pancetta with Herb Roasted Chicken, Bocconcini, Chili Flakes
- Italian Fennel Salami, Bocconcini, Shaved Parmesan, Roasted Red pepper

Dinners

PLATED DINNERS (15 person minimum)

1ST

Cauliflower Soup *(GF/V/VGO)*

Golden Milk, Chickpeas, Balsamic Brown Butter

Beet *(V)*

Kale, Orange, Crushed Pistachio, Goat Cheese Fritter, Citrus Vinaigrette

Salted Ricotta *(V)*

Basil Marinated Tomato, Chunky Romesco, Pickled Shallot, Roasted Almond, Shaved Pecorino, Garlic Sourdough Crostini

Mixed Greens *(GF)*

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

Charcuterie & Cheese *(GF)*

Artisanal Salami & Italian Cured Meats, Castelvetro Olives, Preserved Veg, Bocconcini, Basil Oil, Arugula, Balsamic Vinaigrette

Harvest Greens

Port Poached Cherries, Goat Cheese, Smoked Pancetta, Pear Thyme Vinaigrette

Seared Garlic Shrimp *(GF)*

Warm Bacon Dressing, Lemon Risotto, Arugula, Grana Padano

Digby Scallop *(GF)*

Caramelized Garlic Pork Belly, Parsnip Purée, Parsnip Chip, Red Wine Gastrique

Mushroom Ravioli *(V)*

Truffle Cream, Grana Padano, Chives

2ND

Cornish Hen *(1/2) (GF)*

Herb Marinated Hen, Parmesan and Lemon Risotto, Cherry Emulsion, Market Vegetables

Beef Tenderloin *(GF)*

Broccoli Purée, Duck Fat Potatoes, Beef Jus, Market Vegetables

add seared sea scallop (2)

add seared sustainable tiger prawns (3)

Bacon Wrapped Chicken

Feta Lemon Herb Stuffing, Pomme Purée, Red Wine Gastrique, Market Vegetables

Parmesan Herb Haddock

Sweet Potato and Nugget Shallot Hash, Herb Vinaigrette, Pickled Fennel, Market Vegetables

Lamb Loin

Mustard Herb Crumb, Potato Boulangere, Port Reduction, Market Vegetables

Steelhead Trout *(DF)*

Spinach Cauliflower Purée, Toasted Almonds, Nugget Potato Shallot Hash, Confit Tomatoes, Market Vegetables

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Cauliflower Steak

Sweet Potato Purée, Wilted Greens, Cumin Smoked Paprika Maple Glaze, Salted Pumpkin Seeds, Seasonal Vegetables, Micro Shoots

3RD

Lemon Bar *(contains gelatin)*

Torched Meringue, Blackberry Sauce, Shortbread, Blackberry Ice Cream, Meringue Kisses

Dark Chocolate Mousse *(contains gelatin)*

White Chocolate Namelaka Cream, Coconut Ice Cream, Coconut Mirror

Lemon Blueberry Cheesecake

Blueberry Swirl, Lemon Curd *(contains gelatin)*, Blueberry Sauce

Vegan Raspberry Cashew Cheesecake *(VG/GF/DF)*

Chocolate Sauce and Berries

Banana Caramel Tart *(V)*

Banana, Dulce De Leche, Chantilly Cream, Shaved Dark Chocolate

Brown Butter Dulcey Cake *(V)*

Brown Butter Cake, Whipped Dulcey Ganache, Salted Caramel, Cold Brew Ice cream

Strawberry Short Cake *(V)*

Local Strawberries, Sponge Cake, Vanilla Cream, Meringues, House-Made Strawberry Ice Cream

Flourless Chocolate Cake *(contains gelatin) (GF)*

Belgian Milk Chocolate Cremeux, Raspberry Compote, Raspberry Ice Cream

DINNER BUFFET (20 person minimum)

SALADS (CHOOSE 3)

Mediterranean *(GF/V)*

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

Immunity Boost Greens *(VG)*

Broccoli, Kale, Farro, Apple, Carrot, Salted Sunflower Seeds, Ginger Maple Tahini Vinaigrette

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

add steamed local mussels *(DF)*

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, Hoisin

Mushroom Ravioli *(V)*

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

Indian Coconut Curry *(GF/VG)*

Spiced Lentils, Spinach, Peas, Cashews, Fresh Coriander

Seafood Linguini *(GFO)*

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

Gemelli *(GFO)*

Herb Marinated Chicken, Spinach, Red Pepper Cream, Pine Nuts, Goat Cheese

KFT (Korean Fried Tofu) *(VG/DF)*

Scallion, Mixed Pepper and Sautéed Garlic Kale, Crushed Peanut

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Mediterranean Yogurt Marinated Chicken, Tzatziki (GF)

Ginger Beef, Cantonese Fried Noodles and Broccoli (VG/DF option substitute: tofu)

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

Baby Back Pork Ribs (GF/DF)

Slow Cooked, Smokey Chipotle BBQ Sauce

SIDES (CHOOSE ONE)

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 Starbucks® Coffee and Tazo® Tea

DESSERTS (CHOOSE 3)

Key Lime Meringue Bar with Torched Meringue (contains gelatin)

Nova Scotia Blueberry Grunt with Vanilla Chantilly Cream

Carrot Cake, Cream Cheese Frosting

Mango and Coconut Cheesecake

Tiramisu Roulade (contains gelatin) (GF)

Strawberry Rhubarb Almond Tart

Chocolate Brownie Cake with Dark Chocolate Mousse, Pecan and Caramel (contains gelatin) (GF)

Normande Apple Tart with Almond Streusel, Butterscotch Sauce

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

Slow Roasted Prime Rib Au Jus

Traditional Italian Porchetta

Rack of Lamb with Garlic, Whipped Goat Cheese, Panko Herb Crust

Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish

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Custom Cakes

6" Cake - Serves 6-8

8" Cake - Serves 10-16

10" Cake - Serves 18-24

Full Sheet Cake 16"x24" - Serves 96 - 2"x2" per piece

Half Sheet Cake 16"x12" - Serves 48 - 2"x2" per piece

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

Gluten Free

TIERED CAKES THAT REQUIRE STACKING WILL INCUR ADDITIONAL LABOUR AND ASSEMBLY COSTS

CUSTOM TIERED CAKES AVAILABLE AND PRICED BASED UPON SIZE AND DESIGN

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WORKING DINNERS

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

CHOOSE ONE PER GROUP

MUSHROOM RAVIOLI *(10 person minimum) (V)*

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan, Roasted Squash, Chili Flakes
Served with Mixed Greens with Fresh Vinaigrette *(GF/DF)*

PAN SEARED HADDOCK *(10 person minimum)*

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)*

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)*

Ginger Soy Beef Tenderloin, Sesame, Peanut, Wok Fried Vegetables, Jasmine Steamed Rice *(DF)*
Served with Mixed Greens with Fresh Vinaigrette *(GF/DF)*

INDIAN COCONUT CURRY *(10 person minimum) (GF/VG)*

Spiced Lentils, Spinach, Peas, Cashews, Fresh Coriander
(option to add spiced madras chicken)
Served with Mixed Greens with Fresh Vinaigrette *(GF/DF)*

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BBQ Menu (15 person minimum)

Available Seasonally *(May-October)*

SALADS (CHOOSE TWO)

Cilantro Lime Slaw *(V/GF)*

Shaved Carrots, Cabbage, Almonds, Sunflower Seeds

Caprese Salad *(V/GF)*

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 *(V/GF)*

Feta, Red Onion, Mint, Tomato, Fresh Lime

Pasta Salad *(V/GFO)*

Corn, Tomato, Basil Pesto, Peppers, Parmesan

ENTRÉES (CHOOSE TWO)

Sirloin Burgers *(GFO)*

Dijonnaise, Spicy Ketchup, White Cheddar, Sliced Tomato, Seeded Bun

Beef Brisket *(GF/DF)*

Cooked Low and Slow, Brown Sugar Paprika Cider Braised

Jerk Chicken Thighs *(DF)*

Jamaican Jerk Spiced, BBQ Sauce, Grilled Pineapple, Lime

German Style Knockwurst

Spicy Mustard, Ketchup, Chopped Onion, Pickles, Hoagie Bun

Buttermilk Brined Fried Chicken

Spicy Honey, Pickles

Baby Back Pork Ribs *(DF)*

Slow Cooked, Bourbon Chipotle BBQ

Mediterranean Charred Chicken Breast *(GF)*

Herbs, Lemon, Garlic, Yogurt, Tzatziki

Beyond Meat Burgers *(VG/GFO)*

Guacamole, Sliced Tomato, Seeded Bun

AAA Beef Striploin *(6oz) (GF)*

Onions and Sautéed Mushrooms *(GF/DF)*

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SIDES (CHOOSE ONE)

Shoe String Fries, Truffle Aioli *(V/DF)*

Tater Tot Poutine, Chicken Gravy, Cheese Curds

Mac and Cheese *(V)*

Baked Potato, Sour Cream, Green Onion *(GF/DFO/V)*

SERVED WITH

Farmers Market Vegetables *(VG)*

Jalapeno Corn Bread

Freshly Brewed Starbucks® Coffee and Tazo® Tea, Iced Tea, Lemonade

DESSERTS

Key Lime Bars *(contains gelatin)*

Summer Fruit Shortcake, Brown Sugar Biscuit, Whip Cream, Bourbon Caramel *(V)*

Mini S'more Cupcakes *(V)*

Sliced Watermelon *(VG)*

Beverages

HIGHBALL

Well

Vodka, Gin, White, Dark & Amber Rum, Rye, and Scotch

Selected Premium Well

Kettle One, Tanqueray 10, Makers Mark, Canadian Club 12

Scotch and liqueurs available upon request - premium products available

BEER

Domestic

Imported/Selected Craft

REFRESHMENTS

Bottled Water

Soft Drinks (Pepsi® Products)

Juice

CUSTOM COCKTAILS

The Darwin

Gin, Elderflower, St. Germain, Grapefruit Balsamic

Sungazer

Vodka, Aperol, Lime, Cranberry Pear Balsamic, Grapefruit, Soda

The Left Bank

Vodka, Pineapple, Chambord, Mathilde Current Liquor

Goombay

Pineapple, Rum, Orange Juice, Lime, Angostura

CHAMPAGNE AND SPARKLING

Bolla, Prosecco DOC

Villa Conchi, Brut Selection Cava D.O.

Moet, Imperial Brut NV

Veuve Clicquot, Brut Yellow Label NV

Veuve Clicquot, Rosé NV

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Wine

ARGENTINA

Trapiche Reserve, Pinot Grigio

Trapiche Broquel, Malbec

Trapiche Broquel, Cabernet Sauvignon

Trapiche Alaris, Pinot Grigio

Trapiche Alaris, Pinot Noir

Trapiche Alaris, Malbec

Trapiche Alaris, Cabernet Sauvignon

Don David Reserve, Malbec

Don David Reserve, Chardonnay

Don David Reserve, Cabernet Sauvignon

CANADA

Gaspereau Tidal Bay NOVA SCOTIA

Benjamin Bridge **products available please inquire**

Grand Prè..... **products available please inquire**

Jackson Triggs, Chardonnay ONTARIO – PROP SELECTION

Jackson Triggs, Cabernet Sauvignon ONTARIO – PROP SELECTION

Jackson Triggs, Sauvignon Blanc ONTARIO – PROP SELECTION

Other Nova Scotian and Canadian products available

CHILE

Santa Carolina, Reserva Cabernet Sauvignon

Santa Carolina, Reserva Sauvignon Blanc

Montgras Amaral, Sauvignon Blanc

Errazuriz Max, Reserva Sauvignon Blanc

Errazuriz Max, Reserva Cabernet Sauvignon

NEW ZEALAND

Left Field, Sauvignon Blanc

Kim Crawford, Sauvignon Blanc

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ITALY

Santa Margherita, Pinot Grigio
Santa Margherita, Cabernet Sauvignon
Santa Margherita, Chianti Classico
Frescobaldi, Castiglioni Chianti
Cecchi Storia di Famiglia Chianti Classico DOCG
Bolla Venezia, Pinot Grigio DOC
Bolla, Prosecco

UNITED STATES

Raymond Family Reserve, Chardonnay
Raymond Family Reserve, Cabernet Sauvignon
Three Thieves, Cabernet Sauvignon
Three Thieves, Pinot Grigio
Beauty in Chaos, Cabernet Sauvignon
Beauty in Chaos, Chardonnay

AUSTRALIA

Penfolds Koonunga Hill, Chardonnay
Penfolds Koonunga Hill, Shiraz/Cabernet Sauvignon
Wolf Blass Yellow Label, Cabernet Sauvignon
Wolf Blass Yellow Label, Chardonnay
Wolf Blass Yellow Label, Shiraz

FRANCE

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

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Audio Visual

EQUIPMENT RENTALS

Data Projector	\$200
Wireless Mouse	\$25
VGA Cord	Complimentary
8 Foot Tripod Screen	\$50
Podium	\$100
Four Channel Mixer	\$50
65" LG TV	\$150
Laptop	\$200
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) - 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

902.425.1986