



The Prince George Hotel
HALIFAX

Breakfast

BREAKFAST BUFFET (10 person minimum)

ENTRÉES (CHOOSE ONE)

- Free Range Local Scrambled Eggs (DF/GF)
- Buttermilk Pancakes with Nutella, Sweet Butter, Maple Syrup
- French Toast with Strawberry Elderflower Compote, Maple Syrup
- Belgian Waffles, Vanilla Whipped Cream, Chocolate Sauce
- Eggs Benedict (choice of smoked bacon or florentine)

SIDES (CHOOSE TWO)

- Double Smoked Bacon & Farmers Sausage
- Hash Brown Potatoes
- Oatmeal (GF/DF)
- Brown Sugar, Whole Milk (non-dairy milk available upon request)
- Sesame Bagels & Cream Cheese
- Coconut Chia Pudding (GF/VG)
- Toasted Coconut, Berry Compote

SERVED WITH

- Freshly Baked Assorted Muffins, Croissants, Pain Au Chocolat & Cinnamon Buns w/ Cream Cheese Glaze
- Fruit Salad
- Preserves & Butter
- Chilled Orange, Apple, & Cranberry Juice
- Freshly Brewed Starbucks® Coffee & Tazo® Tea

WORKING BREAKFAST

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

HEALTHY KICKSTART

CHOOSE ONE

Yogurt Parfait

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

Chia Pudding (GF/VG)

Non-Dairy Milk, Strawberry Purée, Toasted Coconut

SERVED WITH

Oatmeal with Cinnamon, Brown Sugar, Whole Milk (GF)

Fruit Salad

Chilled Orange, Apple, & Cranberry Juice

CONTINENTAL BREAKFAST

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

Salted Butter

Fruit Salad

Chilled Orange, Apple, & Cranberry Juice

GOUPMET OMELETTES (20 person minimum)

CHEF ATTENDED

Made to Order with Free Range Local Eggs

Tomatoes, Red Peppers, Baby Spinach, Mushrooms, Green Onion, Cheddar & Feta, Double Smoked Bacon

Hash Brown Potatoes

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

Preserves & Butter

Fruit Salad

Chilled Orange, Apple, & Cranberry Juice

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

All prices based on a per person or consumption basis where applicable. All prices subject to a 14% tax and 19% gratuity. Subject to change.

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

Breakfast Burrito

Free Range Local Scrambled Eggs, Pico de Gallo, Chorizo, & Jalapeño Havarti in Flour Tortilla

Vegetarian Burrito (VG/DF)

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

Oatmeal (GF/DF)

Cinnamon, Brown Sugar, Whole Milk (*non-dairy milk available upon request*)

Coconut Chia Pudding (GF/VG)

Toasted Coconut, Strawberry Compote

Sesame Bagels & Cream Cheese

Belgian Waffles

Maple Syrup, Vanilla Whipped Cream, Chocolate Sauce

Nova Scotia Smoked Salmon

Fruit Smoothies (*one liter minimum per variety*)

- Strawberry, Banana, Local Honey, Greek Yogurt, Orange Juice (GF/V)
- Pineapple, Spinach, Hemp Hearts, Banana, Non-Dairy Milk (VG/GF/DF)
- Coffee, Banana, Greek Yogurt, Maple Syrup, Whole Milk (*non-dairy milk available upon request*) (V/GF)
- Mango, Pineapple, Banana, Orange Juice, Fresh Ginger (VG/GF/DF)

Freshly Squeezed Orange Juice

SWEET CREPE BAR (*chef attended*)

Crepes, made to order, with a selection from our pastry team to include Lemon Curd, Nutella, Bananas, Cinnamon Sugar, Mixed Berries, Chantilly Cream, Crushed Graham Crackers, Salted Caramel Sauce, Belgian Chocolate Fudge Sauce, Strawberry Sauce, Toasted Coconut, Candied Pecans & Sweetened Ricotta

PLATED BREAKFAST

ENTRÉES (CHOOSE ONE)

Free Range Local Scrambled Eggs

Double Smoked Bacon, Herbed Parmesan Potatoes, Mixed Greens

Eggs Benedict

Smoked Bacon, Lemon Hollandaise, Herbed Parmesan Potatoes, Mixed Greens (*substitute NS smoked salmon 4 per person*)

Smashed Avocado Toast (*GFO available*) (*VGO available*)

Luke's Sourdough, Bulgarian Feta, Everything Bagel Seed Crunch, Finger Chilli, Lime, Pickled Shallots
(*option to add fried free range local egg*)

French Toast (*GFO available*) (*VGO available*)

Caramelized Banana, Nutella, Toasted Hazelnuts & Maple Syrup with Double Smoked Bacon

Buttermilk Pancakes

Greek Yogurt, House Made Almond Granola, Fruit Compote, Berries, Maple Syrup

SERVED WITH

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

Salted Butter & Preserves

Chilled Orange, Apple, & Cranberry Juice

Freshly Brewed Starbucks® Coffee & 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 (*one dozen minimum per variety*)

- Blueberry Lemon
- Dark Chocolate, Cranberry, Orange
- Feta, Scallion, Dill
- Sugared Strawberry Rhubarb
- Black Pepper, Cheddar, Smoked Bacon
- Brown Sugar, Cinnamon, Pecan

Muffins (*assorted variety*)

- Morning Glory (*carrot/apple/sunflower seed*)
- Banana Chocolate Chip
- Nova Scotia Blueberry Streusel

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

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

Sliced Seasonal Fruit & Berries

Cinnamon Buns with Cream Cheese Glaze

Nova Scotia Oat Cakes

Chocolate Dipped Nova Scotia Oat Cakes

PG Chewy Granola Bars (*contains almonds, pecans, peanuts*) (VG/GF)

Bliss Bites (GF/VG) (*one dozen minimum per variety*)

- Carrot Cake with Dates, Walnuts, Carrots, Cinnamon, Chia, Coconut
- Chocolate & Cranberry with Peanut Butter, Chia, Flax, Coconut Dusted in Cocoa
- Salted Caramel Coconut with Medjool Dates, Cashew, Coconut, Vanilla, Sea Salt

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

Fruit Smoothies (*one liter minimum per variety*)

- Strawberry, Banana, Local Honey, Greek Yogurt, Orange Juice (GF/V)
- Pineapple, Spinach, Hemp Hearts, Banana, Non-Dairy Milk (VG/GF/DF)
- Coffee, Banana, Greek Yogurt, Maple Syrup, Whole Milk (non-dairy milk available upon request) (V/GF)
- Mango, Pineapple, Banana, Orange Juice, Fresh Ginger (VG/GF/DF)

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Lunches

LUNCH BUFFET (20 person minimum)

SALADS (CHOOSE TWO)

Harvest Greens (V/GF)

Baby Greens, Cucumber, Feta, Cherry Tomato, Blueberry, Pistachio Dust, Pear Honey Vinaigrette

Peanut Crunch (GF/VG)

Red & White Shaved Cabbage, Carrot, Kale, Sesame, Cilantro, Mint, Edamame, Salted Peanuts, Fermented Ginger Soy Vinaigrette

Valley Greens (GF/V)

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

Courgette (GF/V)

Pine Nuts, Shaved Manchego, Arugula, Honey, Olive Oil, Lemon, Sea Salt

Mediterranean (GF/V)

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

Golden Beet & Strawberry (GF/V)

Moo Blue Local Cheese, Spinach, Celery, Dill, Balsamic

Fennel, Grape & Spiced Pecan (GF/VG)

Arugula, Pickled Shallot, Sherry Vinegar, Olive Oil

Heirloom Beets (GF/V)

Arugula, Winter Citrus, Candied Walnut, Ginger Tahini Vinaigrette

Winter Cobb

Crisp Romaine, Radicchio, Sourdough Crisps, Jammy Eggs, Pancetta, Cherry Tomato, Shaved Pecorino, Radish, Lemon, Creamy Avocado Lime Vinaigrette

ENTRÉES (CHOOSE TWO)

Haddock (GF)

Cornmeal & Parsley Crusted, Blistered Cherry Tomato, Lemon Dill Emulsion

Herb Seared Chicken (GF)

Crispy Prosciutto, Mustard Cream, Poached Apricot

Ginger Beef (DF)

Ginger Soy Beef, 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, & Fresh Coriander

KFT (Korean Fried Tofu) (DF/VG)

Scallion, Mixed Pepper & sautéed Garlic Kale, Crushed Peanut

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SIDES (CHOOSE ONE)

Roasted Lemon Oregano Potatoes (GF/DF/VG)

Jasmine Rice (GF/VG/DF)

Buttermilk Mash Potato (GF/V)

Shoe String Fries, Truffle Aioli (GF/V)

SERVED WITH

French Baguette

Freshly Brewed Starbucks® Coffee & Tazo® Tea

DESSERTS (CHOOSE 3)

Dark Chocolate Mousse, Pecan & Caramel (GF)

Chocolate Brownie Cake

Passionfruit & Milk Chocolate Trifle

Blackberry Ruby Chocolate Tart

Milk Chocolate Pot de Crème with Caramel (GF)

Apple Rhubarb Almond Crumble, Vanilla Chantilly (GF)

Vanilla Cheesecake, Lemon Curd Swirl, Blueberry Miroir (*contains gelatin*)

Seasonal Sliced Fruit & Berries

WORKING LUNCH

add soup | add chowder

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.....upgrade to Assorted Miniature Desserts

MEDITERRANEAN LUNCH (10 person minimum)

Lemon Roasted Potatoes (GF/DF)

Roasted & Grilled Vegetables (GF//VG)

Yogurt Marinated Chicken, Tzatziki (GF)

MEXICAN (10 person minimum)

Mexican Street Corn Salad (GF)

Roasted Corn, Sour Cream, Aioli, Parmesan, Jalapeño, Cilantro, Scallion, Lime, Feta, Spiced Cord Tortilla Crunch

Chipotle Chicken Burritos

Chipotle Chicken, Cilantro Lime Rice, Black Beans, Feta, Jalapeño, Pico de Gallo, Sour Cream (VO available) (VGO available)

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

Mixed Greens with Fresh Vinaigrette (GF/DF)

Sourdough Baguette

ENTRÉES (CHOOSE ONE)

Gnocchi

Spinach Cream, Shaved Parmesan, Confit Garlic Roasted Squash, Speck, Chilli Flakes (VO available)

Gemelli

Herb Marinated Chicken, Spinach, Fire Roasted 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

Lasagna

Slow Cooked Bolognese, Bechamel, Ricotta, Spinach, Mozzarella

GINGER BEEF (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Soy Beef, Sesame, Peanut

Wok Fried Veg, Jasmine Steamed Rice (DF/GF)

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GORUMET SANDWICHES gluten free bread available upon request

Mixed Greens Salad (GF/DF)

House Vinaigrette

PLEASE CHOOSE 4

Italian Deli

Prosciutto, Soppressata, Artichoke Spread, Sliced Tomato, Fontina Cheese, Arugula, Parmesan Aioli on Sourdough Baguette

California Veggie

Avocado, Whipped Goat Cheese, Cucumber, Pickled Vegetables, Greens on Croissant

Chicken Parm

Parmesan Crusted Chicken, Marinara, Mozzarella, Basil, Aioli, Arugula, on Sourdough Baguette

BBQ Brisket

House Low & Slow Shaved Brisket, BBQ Sauce, Cheddar, Garlic Butter, sautéed Onion & Peppers on Sourdough Baguette

Smashed Chickpea (VG)

Shallot Tahini Garlic Sauce, Nooch, Basil, Micro Shoots, Cucumber, Spinach on Focaccia

Jerked Chicken

Dijon Cider Slaw, Honey Pineapple, Aioli on Brioche Bun

Caprese

Coppa, Bocconcini, Basil Pistachio Pesto, Tomato, Reduced Balsamic, Arugula on Focaccia

Cajun Chicken

Cajun Marinated Chicken Breast, Tomato, Greens, Roasted Red Pepper, Jalapeño Havarti, Ancho Aioli on Flour Tortilla

boxed option available

POWER PROTEIN BOWLS

(10 person minimum, 80 person maximum, 10 person/selection minimum)

PLEASE CHOOSE ONE

Tandoori Chicken Bowl (GF)

Spiced Charred Chicken, Coconut Brown Rice, Coriander Yogurt Sauce, Tamarind Chutney, Mint, Crispy Chickpeas, Fried Shallots
(VGO available: paneer)

Spicy Peanut Noodle Bowl (V/DF)

Ramen Noodles, Peanut Coconut Sauce, Sticky Miso Chicken, Sesame KFC Sauce, Pickled Carrot, Cucumber, Edamame, Crushed Peanuts
(VGO available: tempura miso tofu)

Shawarma Bowl (GF)

Za'atar Roast Chicken, Kale Quinoa Tabbouleh, Pickled Red Cabbage, Feta, Cucumber, Lemon Hummus (GF)
(VGO available: 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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INDIAN *(10 person minimum)*

Curried Cauliflower, Pea & Cashew Salad

Pakoras with Tamarind Sauce

Curried Chicken *(medium spicy)*

Basmati Rice

Warm Naan Bread & Ghee

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PLATED LUNCH (20 person minimum)

PLEASE SELECT ONE OF EACH

1ST

Harvest Greens (GF)

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

Creamy Mushroom Pine Nut Mushroom Soup (GF/VG)

Soy & Maple Maritime Mushrooms, Golden Pine Nuts

Mediterranean (GF/V)

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

Summer Berry Greens (GF/V)

Local Berries, Baby Greens, Blue Cheese, Radish, Toasted Pistachio, Honey Lemon Vinaigrette

2ND

Haddock (GF)

Cornmeal & Parsley Crusted (5oz), Blistered Cherry Tomato, Fingerling & Root Vegetable Hash, Lemon Dill Emulsion, Market Vegetables

Fried Chicken & Waffles

Buttermilk Brined Breast, Belgian Waffle, Everything Bagel Seed Crunch, Smashed Avocado, Spiced Maple Syrup

Butter Chicken

Chicken Breast, House Butter Chicken Sauce, Basmati Pilaf, Peas, Garlic Butter Naan

AAA Striploin Steak Frites (4oz)

PEI Blue Dot Grass Fed, Truffle Aioli, Chimichurri

Ramen Bowl

Pork Belly, Soya Cured Egg, Ramen, Rich Chicken Broth, Nori, Bok Choy, Chili Crunch (VGO available)

Rigatoni all'Arrabbiata

Pulled Rosemary Chicken, Whipped Ricotta, Basil

Gnocchi

Spinach Cream, Shaved Parmesan, Confit Garlic Roasted Squash, Speck, Chilli Flakes (VO available)

3RD

Lemon Blueberry Cheesecake

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

Apple Maple Cake

Whipped Dulcey Ganache, Salted Caramel, Poached Apples, Candied Walnuts

Tiramisu

Cocoa Sponge Layered with Espresso, Mascarpone, Kahlua Cream

Freshly Brewed Starbucks® Coffee & Tazo® Tea

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Nosh & Stations

Dips (served with market vegetables & a selection of breads & crackers)

- Za'atar Hummus (VG/GF)
- Red Pepper Feta Dip (VG/GF)
- Tzatziki (VG/GF)
- Guacamole (VG/GF)
- Pico de Gallo (VG/GF)
- Green Cashew Dip, Spiced Carrot Apricot Pickle (VG/GF)
- Beet & Black Bean Dip, Walnuts, Dill (VG/GF)

Imported & Domestic Cheese

House Made Preserves, Nuts, Honeycomb, Assorted Crackers

Charcuterie & Cheese

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

Cheese, Chocolate & Berries

Imported & Domestic Cheese, Chocolate Bark, Mixed Berries, House Preserves, Candied Nuts, Honeycomb Grapes, Seed Crisps, Crackers

Mezze (V/VGO)

Za'atar Hummus, Muhammara (*contains walnuts*), Kalamata Olives, Castelvetrano Olives, Whipped Feta with Honey, Pickled Vegetables, Nuts, 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 (*steamed*)

CHOOSE ONE

- White Wine & Garlic (GF)
- Curried Coconut (GF)
- Local Beer (DF)

Side of Hot Smoked Salmon (GF/DF)

Maple Syrup Cured & 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, Basil Pesto, & Pine Nut (V)
- Red Wine Poached Fig, Confit Onion & Rosemary Chutney, Candied Walnut (V)
- Candied Pecan, Poached Apricot & Maple (V)

Maki Sushi

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

BAO BUNS (20 piece minimum per variety)

Miso Chicken

Gochujang, Cucumber, Ginger Kewpie, Sesame Crunch

Tempura Sweet Potato

Pickled Red Onion, Korean Chili Sauce, Sesame Cashew Crunch, Pickled Ginger

Pulled Beef

Soy Orange Glaze, Kimchee Kewpie, Cucumber, Scallion

Sticky Soy Pork Belly

Cilantro, Scallion, Ginger Kewpie, Pickled Carrot

MARITIME OYSTERS (chef attended)

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

make it a seafood display & 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 FOCACCIA (chef attended)

Traditional Porchetta, Slow Roasted with Chilli, Fennel & 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 Purée, Pulled Lemon Herb Marinated Chicken Breast

GAMBAS *(chef attended)*

Tapas style sustainable Prawns, sautéed in Smoked Paprika, Brandy, Butter, Flat Leaf Parsley, Shaved Chorizo & Sourdough

PRAWN PAKORA *(chef attended)*

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

GNOCCHI & SHRIMP *(chef attended)*

Parsley Spinach Sauce, Peas, Brown Butter, Lemon, Pea Shoots

SCALLOP & PORK BELLY *(GF) (chef attended)*

Corn Purée, Blackberry, Pickled Cauliflower

BEEF SHORT RIB WELLINGTON

Maritime Mushroom Duxelles, Carrot Cardamon Purée, Red Wine Jus, Shallot Jam

GOUPMET SLIDERS *(3 dozen minimum per variety)*

3 oz Slider served with cones of Spiced Potato Wedges & 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

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Smokey Black Bean Slider (V)

Pickled Red Onion, Pepper Jack Cheese, Chunky Avocado, Seeded Bun

The Southern Slider (VGO)

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

The Veggie Burger (VG/GFO)

Beyond Beef Patty, Vegan Basil Aioli, Ancho Slaw, Seeded Bun

The Porky Slider

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

DELUXE NACHOS

Build your own Nachos, with Corn Chips, Beef & Black Bean Chili, Queso Sauce, Pickled Red Onion, Jalapeños, 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, Jalapeños, Scallions, Piping Hot Gravy, Creamy Ranch, Siracha, 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, Jalapeños, Cilantro

MAC N CHEESE

Build your own Creamy 3-Cheese Mac N Cheese

Included Toppings:

- Buttered Panko Crumbs
- Fried Shallots
- Bacon Bits

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- Sautéed Mushrooms with Truffle Oil
- Grated White Cheddar
- Parmesan Shavings
- Ketchup
- Hot Sauce

PIEROGYS (chef attended)

Traditional Cheese & Potato stuffed, steamed & seared to order by our chefs. Toppings 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 & Fried Chicken, Spicy Honey
 Molasses & 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 & Chocolate Covered Strawberries

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 & Mango Trifle

POPCORN

Maple Roasted Peanuts, Chicago Mix, Loaded Movie Theatre Butter & Sea Salt

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Sweet Treats

Assorted Miniature Desserts (*one dozen minimum*)

Cupcakes (*one dozen per variety minimum*)

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

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
- Dark Chocolate Halva Indulgence (*GF*)
- Dulcey Chocolate, Peanut, Oatmeal, Dark Chocolate
- Pistachio Matcha White Chocolate
- Cosmic (*VG/GF*) (*one dozen minimum*)
Contains Oats, Raisins, Sunflower Seeds, Coconut, Pumpkin, Flax, Dark Chocolate

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

Nanaimo Bars (*one dozen minimum*)

Millionaire Shortbread (*one dozen minimum*)

Cheesecake Bites (*one dozen per variety minimum*)

- Lemon
- Raspberry
- Turtle

VEGAN DESSERT OPTIONS

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

- Salted Date Caramel
- Mango
- Raspberry
- Blackberry

Cupcakes (*VG*) (*one dozen minimum*)

Mini Cupcakes (*VG*) (*two dozen minimum*)

- Carrot Cake (*GF/VG*)
- Salted Caramel Chocolate
- Chocolate Pistachio
- Lemon Vanilla

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

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

Cosmic Cookies (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 Pistachio

Assorted Macarons (GF)

Belgian Chocolate Brownies (GF) (one dozen minimum)

DOUGHNUT BAR (one dozen minimum per variety)

Coffee & Kahlua

Yeasted Dough Ring, Boozy Espresso & Ganache Dip

Salted Caramel

Yeasted Dough Ring, Dulce Glaze, Maldon Sea Salt

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

Double Chocolate (GF/VG)

Baked Chocolate Cake Doughnut, Chocolate Ganache

Vanilla Raspberry (VG)

Vanilla Cake Doughnut, Raspberry Buttercream

SNACKS

Potato Chips

Bagged Smart Pop

Harvest Sun Chips

Chocolate Bars

Trail Mix

Candy Cups

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Candy Palooza with Chips, Chocolate Bars, Candy Mix

Granola Bars

Made with Local Real Food Bar (GF)

BEVERAGES

Freshly Ground STARBUCKS® Coffee & TAZO® Teas

Assorted Bottled Dole® Juices (*billed based on consumption*)

Soft Drinks (*billed based on consumption*)

Pepsi® Products

Bottled Water

Sparkling Water

Milk (2%)

Non-Dairy Milk

Freshly Squeezed Orange Juice

Receptions

PASSED APPETIZERS (3 dozen minimum per selection)

From the Sea

Fish & Chips, Tempura Haddock, Malt Vinegar Fries, Lemon Aioli (DF)
Lobster Goat Cheese Croquettes, Romesco, Confit Garlic Aioli & Kale Chip
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, Lemon Garlic Butter, Frites
Ginger Tempura Prawn, Sweet Soy, Cilantro (DF)
Pan Con Tomate, Crab, Micros, Saffron Aioli

From the Soil

Spicy Black Bean Taquitos, Salsa Roja, Cashew Crema (VG)
House Falafel, Labneh, Preserved Lemon, Mint (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, Sesame, Scallion (VG)
Fig & Goat Cheese Tart, Red Wine Fig Jam, Caramelized Onion, Candied Walnut (V)
Individual Crunch Crudité Canoes
Seasonal Veggies with Za'atar Hummus or Red Pepper Feta Dip
La Tomme (Quebec, Goat, Aged), Pear Chutney, Seed Crisp (GF/V)
Melon, Seared Haloumi Bites, Mint, Pomegranate Molasses (GF/V)
Avo Toast, Sourdough, Chunky Avocado, Red Chili, Everything Bagel Seed Crunch, Feta (V/VGO)
Pear, Blue Cheese, Arugula Bites, Balsamic (V/GF)
Haloumi Slider on Focaccia, Garlicky Mushrooms, Sumac Red Onions
Greek Spanakopita (Spinach & Feta wrapped in Filo Pastry)
Mexican Street Corn Fritters, Crumbled Feta, Jalapeño, Aioli, Parm Dust
Confit Garlic, Green Olive Pesto, Oven Cured Tomato on Focaccia Crostini (VG)

From the Land

Italian Beef Meatball, Spicy Pomodoro, Shaved Grana Padano, Basil
Brome Lake Duck Confit, Cucumber, Scallion Pancake, Hoisin
Buttermilk Chicken Slider, Chilli, Honey, Pickles, Aioli
Coffee Cocoa Crusted Beef Tenderloin on Rosti, Burrata, Balsamic Onion Jam
Duck Breast, Apricot Jam, Crispy Duck Skin Crumb
Chicken & Cabbage Gyoza, Clementine Soy Dipping Sauce
Sirloin Beef Slider, Marble Cheddar, Malt Aioli, Sesame Bun

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Smoked Paprika Garlic Chicken Skewer, Black Garlic Aioli, Crumbled Feta (GF)
Sourdough Crostini, Whipped Rosemary Ricotta, Pear, Honey, Chorizo
Korean Pulled Short Rib Taco, BBQ Glazed, Kimchi Cucumber (DF)
Miso Tamari Glazed Chicken Skewer, Peanut Crumb
Togarashi Pork Tenderloin, Apple, Pickled Ginger, Soy, Almond Crumb (DF)
Sourdough Crostini, Burrata, Prosciutto, Fig Onion Jam
Butter Chicken Kofta, Green Chutney, Nigella Seed

LATE NIGHT OPTIONS

Traditional Poutine, Frites, Quebec Cheese Curds & Chicken Gravy
Tater Tot Poutine, Quebec Cheese Curds & Chicken Gravy
Donair Egg Rolls, Donair Sauce
Veggie Samosas, Tamarind Sauce (VG)
Mini Cheeseburgers (3oz) with White Cheddar & Spicy Ketchup
Buttermilk Chicken Sliders (3oz) with Pickles, Chili, Honey, Aioli, Milk Bun
Chicken Finger & Fry Cones, Buttermilk Ranch, Spicy Ketchup
Tempura Haddock & Chips Cones, Lemon Aioli
Salted Fries with Ketchup
Onion Rings with Ketchup
White Cheddar Mac & Cheese, Scallion, Parmesan, Buttered Crumbs (4 dozen minimum)
add butter poached lobster

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 & Herb Roasted Chicken, Crushed Tomato Bocconcini, Chilli Flakes

Dinners

PLATED DINNERS (15 person minimum)

1ST

Tomato & Feta (V)

Blistered Tomatoes, Whipped Feta, Focaccia, Olive Oil, Aged Balsamic, Oregano, Basil

Beet (V)

Kale, Orange, Pickled Red Onion, Beets, Dill, Whipped Goat Cheese, Everything Bagel Seed Crunch, Citrus Vinaigrette

Summer Berry (V/GF)

Local Berries, Baby Greens, Blue Cheese, Radish, Toasted Pistachio, Honey Lemon Vinaigrette

Fall Harvest Greens (GF/V)

Baby Kale, Goat Cheese, Roasted Squash, Pumpkin Seeds, Dried Cranberries, Pear Thyme Vinaigrette

Beef Short Rib Wellington

Maritime Mushrooms Duxelles, Carrot Cardamon Purée, Red Wine Jus, Shallot Jam

Kale Caesar (VG)

Baby Kale, Confit Garlic Vinaigrette, Nutritional Yeast, Toasted Hemp Seeds, Cashew, Sourdough Crisps

Creamy Pine Nut Mushroom Soup (GF/VG)

Soy & Maple Maritime Mushrooms, Golden Pine Nuts

Whipped Ricotta (V)

Whole Milk House Ricotta, Local Beets, Cherry Tomato, Cosman & Whidden Honey, Beet Purée, Luke's Sourdough, Arugula, Pistachio Dust

Mushroom Ravioli (V)

Truffle Cream, Grana Padano, Chives

Winter Cobb

Crisp Romaine, Sourdough Crisps, Jammy Eggs, Pancetta, Cherry Tomato, Pickled Beets, Shaved Grana Padano, Radish, Creamy Avocado Lime Vinaigrette

Fattouch (V)

Strawberry, Tomato, Cucumber, Za'atar, Croutons, Labneh, Mint, Parsley, Pomegranate Molasses

Pea Risotto (V)

Finished with Leek, Lemon, Parmesan, Charred Artichokes

Gambas

Tapas style sustainable Prawns, sautéed in Smoked Paprika, Brandy, Butter, Flat Leaf Parsley, Shaved Chorizo, & Sourdough

Gnocchi & Shrimp

Parsley Spinach Sauce, Peas, Brown Butter, Lemon, Pea Shoots

Scallop & Pork Belly (GF/DF)

Corn Purée, Blackberry, Pickled Cauliflower

2ND

Grass Fed Beef Striploin Steak Frites

AAA, PEI Blue Dot (6oz), Salsa Verde, Red Wine Demi, Truffle Aioli, Triple Cooked Potato (GF/DF)

Portuguese Style Roast Cornish Hen (GF)

½ Char Grilled Hen, Peri Peri Sauce, Triple Cooked Potatoes, Market Vegetables

AAA Beef Tenderloin (6oz)

Charred Thyme Juniper Rub, Duck Fat Parsley Smashed Potato, Cherry Balsamic Purée, Beef Jus, Crispy Onion

add garlic butter & white wine shrimp (two)

add seared scallop (two)

Tuscan Chicken

Spinach, Blistered Tomato, Parmesan Stuffed Breast, Wrapped in Prosciutto, Red Pepper Walnut Purée, Confit Garlic Mash, Seasonal Vegetables

Parmesan Herb Haddock

Ajo Blanco, Sweet Potato & Nugget Shallot Hash, Herb Oil, Pickled Fennel, Market Vegetables

Rosemary Pork Tenderloin

Blueberry Gastrique, Charred Shallot Apricot Jam, Potato Pave, Market Vegetables

Steelhead Trout (DF)

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

Squash, Chickpea & Spinach Borek, Beetroot Yogurt Purée (VVGO)

Roasted Mushroom, Cumin White Bean & Sesame Cauliflower (VG/GF)

Quinoa, Cilantro Aioli

Tofu Satay Skewer (GF/VG)

Sushi Rice, Chili Garlic Smashed Cucumber, Radish, Peanut Crunch

3RD

Apple Maple Cake

Whipped Dulcey Ganache, Salted Caramel, Poached Apples, Caramel Ice Cream, Candied Walnuts

Chocolate Marquise (GF)

Milk Chocolate Whipped Ganache, Coconut Ice Cream, Coconut Dacquoise, Passionfruit Curd (*contains gelatin*)

Calamansi Tart

Torched Meringue, Blackberry Sauce, Blackberry Ice Cream (*contains gelatin*)

Soft Tofu & Chocolate Gateau (GF/VG)

Blueberry Sauce, Blueberry Curd, Chocolate Ganache, Blueberry Sherbet

Strawberry Pavlova (GF)

Strawberries, Elderflower Diplomat Cream, Strawberry Basil Sorbet

Tiramisu

Cocoa Sponge layered with Espresso, Mascarpone, Kahlua Cream, Dark Chocolate, Cold Brew Ice Cream

Flourless Chocolate Cake (GF)

Belgian Milk Chocolate Cremeux, Raspberry Gelee, Raspberry Ice Cream

DINNER BUFFET (20 person minimum)

SALADS (CHOOSE 3)

Mediterranean (GF/V)
Sweet Peppers, Tomatoes, Cucumber, Kalamata Olives, Mint, Basil, Parsley, Feta, Red Wine Vinaigrette

PG Greens (V/GF)
Baby Greens, Cucumber, Feta, Cherry Tomato, Blueberry, Pistachio Dust, Pear Thyme Vinaigrette

Peanut Crunch (GF/VG)
Red & White Shaved Cabbage, Carrot, Kale, Sesame, Cilantro, Mint, Edamame, Salted Peanuts, Fermented Ginger Soy Vinaigrette

Courgette (GF/V)
Pine Nuts, Shaved Manchego, Arugula, Honey, Olive Oil, Lemon, Sea Salt

Golden Beet & Strawberry (GF/V)
Moo Blue Local Cheese, Spinach, Celery, Dill, Balsamic

Fennel, Grape & Spiced Pecan (GF/VG)
Arugula, Pickled Shallot, Sherry Vinegar, Olive Oil

Heirloom Beets (GF/V)
Baby Greens, Winter Citrus, Candied Walnut, Ginger Tahini Vinaigrette

Winter Cobb
Crisp Romaine, Radicchio, Sourdough Crisps, Jammy Eggs, Pancetta, Cherry Tomato, Shaved Pecorino, Radish, Lemon, Creamy Avocado Lime 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 in garlic & white wine (GF/DF)

ENTRÉES (CHOOSE TWO)

Herb Marinated Chicken (GF/DF)
Romesco Sauce, Toasted Almonds

Pan Seared Trout (GF)
Buttered Almonds, Pickled Raisin, Parsley

Charred Flank Steak (GF/DF)
Smoked Paprika & Garlic Rub, Chimichurri

Ginger Chicken (DF)
Soya Sweet Chili Sauce, Toasted Sesame, Scallion, Hoisin

Peruvian Chicken (GF)
Aji Verde

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

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Seafood Linguini (GFO)
Garlic Seared Shrimp, Mussels, Tomato, White Wine, Cream, Arugula
Herb Marinated Chicken
Spinach, Red Pepper Cream, Pine Nuts, Goat Cheese
Korean Fried Tofu (VG/DF)
Scallion, Gochujang Sauce, Mixed Peppers & sautéed Garlic Kale, Crushed Peanut
Mediterranean Yogurt Marinated Chicken, Tzatziki (GF)
Haddock (GF)
Cornmeal & Parsley Crusted, Blistered Cherry Tomato, Lemon Dill Emulsion

SIDES (CHOOSE ONE)

Basmati Rice (GF/DF/VG)
Turmeric, Cinnamon, Parsley, Currents
Shoe String Potatoes (V)
Truffle Aioli, Parmesan, Parsley
Roasted Potato (GF/VG)
Fresh Herbs, Pickled Mustard Seed, Charred Lemon Vinaigrette
Whipped Potatoes (GF/V)
Garlic Cream Reduction, Butter
Smashed Loaded Potato Duo (GF/V)
Herb Roasted Baby Potatoes, Sweet Potato, Crème Fraiche, Scallion, Parmesan

SERVED WITH

Sourdough Baguette
Market Vegetables (GF/DF/VG)
Freshly Brewed Starbucks® Coffee & Tazo® Tea

DESSERTS (CHOOSE 4)

Chocolate Brownie Cake with Dark Chocolate Mousse, Pecan & Caramel (*contains gelatin*) (GF)
Passionfruit & Milk Chocolate Trifle
Blackberry Ruby Chocolate Tart (*contains gelatin*)
Milk Chocolate Pot de Crème with Caramel (GF)
Apple Rhubarb Almond Crumble, Vanilla Chantilly (GF)
Lemon Cheesecake with Blueberry Miroir (*contains gelatin*)
Seasonal Sliced Fruit & Berries

CARVING STATION ADD ON (25 person minimum) based on 5oz portion

Slow Roasted Prime Rib Au Jus
Traditional Italian Porchetta
Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish

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Custom Cakes

(all 3 layers)

6" Cake - Serves 6-8

8" Cake - Serves 10-12

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

CUSTOM CAKES AVAILABLE & PRICED BASED UPON SIZE & DESIGN

ADD ONS

Fresh Florals

Gluten Free

TIERED CAKES THAT REQUIRE STACKING WILL INCUR ADDITIONAL LABOUR & ASSEMBLY COSTS:

- **TWO TIER CAKE**
- **3 TIER CAKE**

CUSTOM TIERED CAKES AVAILABLE & PRICED BASED UPON SIZE & DESIGN

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WORKING DINNERS

All Working Dinners are Served Buffet Style, with Freshly Brewed Starbucks® Coffee & Tazo® Tea

SALADS (CHOOSE ONE)

Harvest Greens (GF/V)

Mesclun Greens, Cucumber, Feta, Cherry Tomato, Blueberry, Pistachio Dust, Pear Honey Vinaigrette

Peanut Crunch (GF/VG)

Red & White Shaved Cabbage, Carrot, Kale, Sesame, Cilantro, Mint, Edamame, Salted Peanuts, Fermented Ginger Soy Vinaigrette

Courgette (GF/V)

Pine Nuts, Shaved Manchego, Arugula, Honey, Olive Oil, Lemon, Sea Salt

Valley Greens (GF/V)

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

ENTRÉES (CHOOSE ONE)

MUSHROOM RAVIOLI (10 person minimum) (V)

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

HADDOCK (GF)

Cornmeal & Parsley Crusted, Blistered Cherry Tomato, Lemon Dill Emulsion, served with Roasted Potatoes (GF/DF)

MAPLE MUSTARD CHICKEN BREAST (10 person minimum)

Maple Mustard Chicken Breast with Mushroom Cream, served with Roasted Potatoes (GF/DF)

GINGER BEEF (10 person minimum)

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

TRADITIONAL COTTAGE PIE

Braised Beef, Leeks, Carrots, Guinness Beef Jus, topped with Colcannon Mash

BEEF LASAGNA (10 person minimum)

Slow Cooked Bolognese, Bechamel, Ricotta, Spinach, Mozzarella

CHICKEN CACCIATORE (10 person minimum)

Herb Marinated Chicken with White Wine Tomato Basil Sauce, served with Rice

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DESSERTS (CHOOSE ONE)

Apple Rhubarb Almond Crumble, Vanilla Chantilly (GF)

Lemon Cheesecake with Blueberry Miroir (*contains gelatin*)

Sweet Miniatures

Assorted Cookies

Belgian Dark Chocolate Brownies (GF)

Sliced Fresh Fruit & Berries

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 & Slow, Brown Sugar Paprika Cider Braised

Jerk Chicken Thighs (DF)

Jamaican Jerk Spiced, BBQ Sauce, Grilled Pineapple, Lime

Fried Chicken

Buttermilk Brined, 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)

Vegan Aioli, Spicy Ketchup, Sliced Tomato, Seeded Bun

AAA PEI Blue Dot Beef Striploin (5oz) (GF)

Chimichurri (GF/DF)

SIDES (CHOOSE ONE)

Shoe String Fries, Batter Onion Rings, Truffle Aioli, Ketchup (V/DF)

Tater Tot Poutine, Chicken Gravy, Cheese Curds

Mac & Cheese (V)

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

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SERVED WITH

Farmers Market Vegetables (VG)

Jalapeño Corn Bread

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

DESSERTS

Blueberry Crumble Bars (V)

Summer Berry Shortcake, Vanilla Sponge, Caramel Whip, Strawberry Sauce (V)

S'more Brownies (V/GF)

Sliced Watermelon (VG)

Beverages

HIGHBALL

Well

Selected Premium Well

Kettle One, Canadian Club 12yo, Bombay, Hornitos Reposado Tequila, Flor de Cana Gran Reserva 7yo Rum, Johnnie Walker Red Label Scotch

BEER

Domestic

Nova Scotia & Imported Craft

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 & SPARKLING

Bolla, Prosecco DOC IT

Mionetto Prestige Prosecco Brut DOC IT

Benjamin Bridge, Brut NV CA.

Moet, Imperial Brut NV FR

Veuve Clicquot, Brut Yellow Label NV

Veuve Clicquot, Rosé NV

NON-ALCOHOLIC WINE

Giesen Sparkling Brut NZ

Giesen Reisling NZ

Loxton Semillon Chardonnay AU

Loxton Sauvignon Blanc AU

Benjamin Bridge, Piquette Zero CA

Benjamin Bridge, Nova Zero (Nova Seven) CA

Benjamin Bridge, Nova Zero (Nova Seven) CA

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Wine

ARGENTINA

Trapiche Reserve, Pinot Grigio
Trapiche Reserve, Malbec
Trapiche Reserve, Cabernet Sauvignon
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 Tidal Bay NOVA SCOTIA
Jackson Triggs, Chardonnay ONTARIO – PROP SELECTION
Jackson Triggs, Cabernet Sauvignon ONTARIO – PROP SELECTION
Jackson Triggs, Sauvignon Blanc ONTARIO – PROP SELECTION

Other Nova Scotian & Canadian products available

CHILE

Santa Carolina, Reserva Cabernet Sauvignon
Santa Carolina, Reserva Sauvignon Blanc
Errazuriz Max, Reserva Sauvignon Blanc
Errazuriz Max, Reserva Cabernet Sauvignon
Ducks Crossing, Cabernet Sauvignon
Ducks Crossing, Sauvignon Blanc
Ducks Crossing, Pinot Grigio
Ducks Crossing, Malbec

NEW ZEALAND

TE AWA Left Field, Sauvignon Blanc 2022
Matua Marlborough, Sauvignon Blanc AU

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ITALY

Santa Margherita, Pinot Grigio DOC
Santa Margherita, Cabernet Sauvignon
Frescobaldi, Castiglioni Chianti DOCG
Carpinetto Dogajolo Rosso Toscana IGT
Bolla, Pinot Grigio

AUSTRALIA

Lindeman's Bin, 45 Cabernet Sauvignon AU
Lindeman's Bin, 50 Shiraz UA
Wolf Blass Yellow Label, Cabernet Sauvignon AU
Wolf Blass Yellow Label, Chardonnay AU
Wolf Blass Yellow Label, Shiraz AU
Matua Marlborough, Sauvignon Blanc AU

FRANCE

Bouchard Aines & Fils Heritage du Conseiller Pinot Noir
Bouchard Aines & Fils Heritage Chardonnay
Maison Castel Chardonnay Viognier FR
Louis Bernard Cotes du Rhone, AOC
Paul Mas, Viognier
Paul Mas, Vermentino
Paul Mas Reserve Mourvedre
Paul Mas, Reserve Pinot Noir
Les Jamelles, Sauvignon Blanc
Les Jamelles, Cabernet Sauvignon
Les Jamelles, Pinot Noir
Les Jamelles, Viognier

Audio Visual

EQUIPMENT RENTALS

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

ACCESSORY RENTALS

Laser Pointer	\$25
Flip Chart & 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 & 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 & the Halifax Waterfront Steps Away from Halifax Convention Centre & the Scotiabank Centre. Connected to the "Downtown Link" Indoor Pedway System

EVENT SPACE & 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 & Keurig Coffee Maker with Complimentary STARBUCKS® Coffee & Cream or Milk

Vanity with Hairdryer

Iron & Ironing Board

Crown Service Includes Crown Lounge Executive Breakfast

All Day Access to Snacks & 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 & Sauna

Exercise Room with Cardio Equipment & Free Weights

PARKING

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

Convenient & Security-Monitored with 5'10" Clearance

Parking Facilities are Subject to Availability for Guests Attending your Function

Valet Service is Available & Additional Charges Apply

FACILITIES & 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 & Check-Out

Same-Day Dry Cleaning

Complimentary Shoeshine & Shirt Pressing with Crown Service

The Terrance Restaurant Daily Breakfast Buffet

Gio Restaurant (www.giohalifax.ca) - CAA 4 Diamond

LevelBar & 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 & other guests of The Hotel.

BOXES & 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 & 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 & glasses are available at a cost of \$50 per delivery for groups of 25 persons or less & \$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 & SECURITY

The Hotel reserves the right to inspect & 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 & 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 \$28 per night or valet parking for \$38 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 & public areas including restaurants, function rooms & patios offer a smoke free environment.

MEETING OR EVENT CHANGES

Your function or event must adhere to the contracted start & 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, & local laws, including health & safety codes, alcoholic beverage control laws, disability laws, federal anti-terrorism laws & regulations, & the like. The client agrees to cooperate with The Hotel to ensure compliance with such laws.

ALCOHOLIC BEVERAGES

Nova Scotia Alcohol & 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 & liable for their conduct during & 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 & charged in \$40 drink increments. Specific wine selections not reflected in our catering or restaurant menus are available upon request & 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 & 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 & specific dietary needs. Specialty items can be purchased & 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 & 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 & provincial health regulations governing our food service require that all food served at your function be supplied by The Hotel & 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 & client agrees to accept such substitution or pay the increased prices.

REVENUE AGREEMENT

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

TAX, GRATUITY & OTHER CHARGES

All Food & Beverage charges are subject to HST & gratuity. All Audio-Visual rentals are subject to HST & 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 & MUSIC FEES

SOCAN, The Society of Composers, Authors & 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 & will automatically be applied to your hotel invoice.

1 to 100 People, Music without Dancing	\$22.06
101 to 300 People, Music without Dancing	\$31.72
1 to 100 People, Music with Dancing	\$44.13
101 to 300 People, Music with Dancing	\$63.49

Re: Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compliance for artists & 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	\$13.30
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 & hospitality that each meeting & conference deserves.

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

www.princegeorgehotel.com
902.425.1986