



The Prince George Hotel
HALIFAX

for the love of food

breakfast

HEALTHY KICKSTART

House Made Ginger Crunch Granola

Steel Cut Oatmeal

Assorted Individual Yogurt

Peanut Butter Breakfast Bar (GF, V)

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea..... \$19 per person

CONTINENTAL BREAKFAST

Muffins, Danish and Croissants

Preserves and Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea..... \$16 per person

GOURMET OMELETTE'S

Chef Attended (15 person minimum)

Omelette's made to order ...

Tomatoes, Red Peppers, Baby Spinach, Mushrooms, Green Onion, Bacon, Sausage and Canadian Cheddar

Crisp Bacon and Farmers' Sausage

Home Style Potatoes

Muffins, Danish and Croissants

Preserves and Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea..... \$24 per person

all happiness depends on a leisurely breakfast...
John Gunther

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

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

BREAKFAST BUFFET (10 person minimum)

Assorted Cereals

Choice of \$22 per person (1 entrée) | \$24 per person (2 entrées)

Fresh Farm Scrambled Eggs

N.S. Blueberry Pancakes with Canadian Maple Syrup

Waffles with Raspberry Coulis and Maple Syrup

Assorted Individual Fruit Yogurt

Crisp Bacon and Farmers' Sausage

Assorted Individual Fruit Yogurt

Home Style Potatoes

Muffins, Danish and Croissants

Preserves and Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea

À LA CARTE

Eggs Benedict with Peameal Bacon \$3 each

Eggs Benedict with Smoked Salmon..... \$8 each

Steel Cut Oatmeal with Syrup and Brown Sugar..... \$3 each

PLATED BREAKFAST SERVICE..... \$25 per person

Fresh Farm Scrambled Eggs, Crisp Bacon and Home Style Potatoes

Breakfast Burrito

Scrambled Eggs, Tomato Salsa, Shaved Ham and Cheddar Cheese in Flour Tortilla with Spicy Home-fries

Vegetarian Burrito

Scrambled Eggs, Tomato Salsa, Avocado and Cheddar Cheese in Flour Tortilla with Spicy Home-fries

Eggs Benedict

Canadian Back Bacon, Fresh Hollandaise and Home Style Potatoes

For Smoked Salmon add \$4 per person

Traditional French Toast

Sautéed Apples, Maple Syrup and Cold Butter with Crisp Bacon

Blueberry Pancakes

Maple Syrup and Cold Butter with Crisp Bacon

Basket of Muffins, Danish and Croissants

Preserves and Butter

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea

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à la carte breaks

BREAKFAST

Freshly Baked Muffins, Danish and Croissants	\$3.50 each
Gluten Free Muffins.....	\$4 each
Raspberry, Chocolate Chip, Blueberry	
Scones (1 dozen minimum per variety).....	\$3.50 each
Sugared Buttermilk, Candied Ginger and Lemon, Parmesan and Black Pepper or Feta Scallion	
Cinnamon Rolls with Cream Cheese Glaze (1 dozen minimum)	\$3.75 each

HEALTHY AND NUTRITIOUS

Sliced Fresh Seasonal Fruit	\$5 per person
Whole Fresh Fruit	\$3 each
Assorted Individual Fruit Yogurt	\$2.75 each
Seeded Oat Cakes	\$3 each
Chocolate Dipped Oat Cakes	\$3.50 each
Individual Granola Bars	\$2.75 each
Vegan Peanut Butter Bars (GF, V).....	\$3.50 each
Individual Parfait with Fresh Fruit Compote, Ginger Granola, and Yogurt	\$6 each
Fruit Smoothies	\$25 per litre
Choice of Strawberry Banana (with Vanilla Yogurt), Mango Coconut (with Coconut Water) (DF), Pineapple Banana Ginger Turmeric (with Orange Juice) (DF), Blueberry Oat Maple (with Almond Milk) (DF)	
*All smoothies can be made with almond or soy milk upon request	
Individual Hummus with Market Vegetables.....	\$4 each

AFTERNOON SNACKS

Individually Packaged Snacks ...

Assorted Potato Chips.....	\$3 each
Boxed Candy.....	\$3 each
Individual Bagged Popcorn	\$3 each
Assorted Chocolate Bars	\$3 each
Trail Mix.....	\$4 each
Protein Bars	\$5 each

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SWEETS

Cupcakes (1 dozen per variety minimum)	\$3.50 each
PG S'mores, Tiramisu, Snickerdoodle, Toasted Coconut, Salted Caramel Chocolate, Strawberry Shortcake	
Cookies by the Dozen (1 dozen per variety minimum)	\$3 each
Belgium Milk Chocolate Chip, Trail Mix (Coconut Oatmeal, White Chocolate, Dried Cranberry), Chocolate Brownie (GF), Peanut Butter (GF)	
Hand Made Doughnuts (1 dozen minimum)	\$3.50 each
Boston Cream, Apple Spice Dulce de Leche, PB & J, Lemon Cream	
“Five ‘N Dime Store” Candy Buffet.....	\$6 per person
Double Fudge Brownies (GF)	\$3.50 each
Torched Lemon Meringue Bars.....	\$3.50 each
Butter Pecan Bars.....	\$3.50 each
Millionaire Shortbread.....	\$3.50 each
House Made Cracker Jack (Caramel Corn & Peanuts)	\$3.50 each
Cinnamon Sugar Churros with Dulce de Leche	\$3.50 each
Cheesecake Bites.....	\$2.50 each
Mango, Raspberry, Mocha, Turtle	
Vegan Cashew Cheesecake Bites.....	\$3 each
Salted Date Caramel, Raspberry, Mango, Blueberry	

BEVERAGES

Freshly Ground STARBUCKS® Coffee.....	\$3.50 each
Tazo® Teas.....	\$3.50 each
Assorted Bottled Dole® Juices.....	\$3.50 each
Soft Drinks (Pepsi® Products)	\$3.25 each
Bottled Water	\$ 3 each
Imported Mineral Water	\$4 each
Milk.....	\$10 per litre
Skim or 2%	
Freshly Squeezed Orange Juice.....	\$20 per litre

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lunches

• All Working Lunches served with Bite Sized Desserts and Freshly Brewed STARBUCKS® Coffee and Tea

NO. 1 Mediterranean Lunch (10 person minimum)

Lemon Roasted Potatoes

Roasted and Grilled Vegetables

Yogurt Marinated Chicken, Tzatziki \$28 per person

NO. 2 MEXICAN (10 person minimum)

Mixed Greens with Fresh Vinaigrette

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

Nachos with Salsa, Sour Cream and Guacamole \$24 per person

NO. 3 THAI (10 person minimum)

Green Salad with Pickled Ginger Vinaigrette

Crunchy Thai Noodle Salad with Peanuts and Lime Dressing

Pad Thai with Chicken, Rice Noodles, Tofu, Egg Crêpe, Peanuts, Scallion and Cilantro \$25 per person

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

Chef Attended

Mixed Greens with Fresh Vinaigrette

Kale Caesar Salad and Garlic Bread

Made to Order With

Cheese Ravioli or Linguine

Marinara Sauce, Garlic Cream Sauce

Seared Chicken, Smoked Bacon, Fresh Vegetables and Parmesan \$30 per person

NO. 5 WRAP SANDWICHES

Served with Freshly Baked Assorted Cookies

Mixed Greens with Fresh Vinaigrette

Black Forest Ham with Dijonnaise, Jalapeño Havarti, Tomato (DFO)

Chicken BLT with Ranch Dressing (DFO)

Veggie with Quinoa, Pickled Carrot, Red Pepper, Spinach Feta Spread (DFO)

“Reuben” with Beef Pastrami, Gruyère Cheese, Pickled Red Cabbage, Dijonnaise and Tomato (DFO)..... \$22 per person

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NO. 6 FRENCH QUICHE

Spinach Salad with Fresh Vinaigrette

With Choice of Two (under 10 guests one selection only)

Cremini Mushroom and Goat Cheese

Baby Spinach, Feta, Red Pepper

Bacon Caramelized Onion and Gruyère Cheddar..... \$21 per person

NO. 7 GOURMET SANDWICHES

Served with Freshly Baked Assorted Cookies

Arugula Salad, Shaved Zucchini, Shaved Parmesan, Pine Nuts, Balsamic Vinaigrette

Mesclun Greens Salad, Fresh Vinaigrette

Italian Deli with Soppressata Salami, Fennel Salami, Artichoke Tapenade, Fontina Cheese, Arugula,
Parmesan Aioli on Focaccia Bread

Veggie Wrap with Quinoa, Pickled Carrot, Red Pepper, Spinach Feta Spread (DFO)

Vietnamese Beef with Sliced Ginger Striploin, Cilantro, Pickled Carrot, Cucumber and Sriracha Aioli on a
Hogie Style Bun

Chicken BLT Wrap with Ranch Dressing (DFO)..... \$26 per person

NO. 8 THIN CRUST PIZZA

Served with Freshly Baked Assorted Cookies

Mesclun Greens Salad, Fresh Vinaigrette

With Choice of Two (under 10 guests one selection only)

Margherita - Bocconcini, Fresh Basil, Tomato Sauce

Prosciutto with Arugula

Italian Fennel Salami

Truffled Mushroom with Shaved Parmesan

Spicy Calabrese Salami, Artichoke, Shaved Parmesan \$23 per person

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NO. 9 BOWLS (10 person minimum, 50 person maximum)

With Choice of one\$28 per person

Mexican Burrito Bowl with Brown Rice, Pico de Gallo, Black Beans, Avocado Crema, Pickled Red Onion, Crispy Tortillas with your choice of Blackened Chicken or Shrimp
Mixed Greens with Fresh Vinaigrette
Spicy Slaw with Lime and Cilantro

Spicy Peanut Noodle Bowl with Ramen Noodles, Peanut Sauce, Marinated Chicken, Shrimp or Tofu, Gochujang Sauce, Pickled Carrot, Cucumber, Shitake Mushrooms, Your Choice of Either Sesame or Crushed Peanuts
Mixed Greens with Fresh Vinaigrette
Green Bean, Edamame, Cucumber and Crisp Radish, Chili Ginger Vinaigrette

Shawarma Bowl with Lemon Quinoa, Red Pepper Sauce, Cumin Roasted Chicken, Crispy Chickpeas, Cucumber, Feta, Black Olive and Toasted Almond
Mixed Greens with Fresh Vinaigrette
Fattoush Salad

*** Add soup \$3 per person | Add Chowder \$6 per person**

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THREE COURSE LUNCHEON (20 person minimum)

1ST COURSE

Ginger, Butternut Squash and Carrot Soup with Maple Crema and Pumpkin Seeds
Baby Spinach with Shaved Fennel, Orange, Pistachio, Balsamic Vinaigrette
Kale Caesar, Creamy Garlic Dressing, Parmesan and Focaccia Croûton
Mesclun Greens with Maple and Ginger Vinaigrette, Beets, Sunflower Seeds

2ND COURSE

Pan Fried Haddock with Caponata, Market Vegetables and Spinach Risotto \$29 per person
Maple Roasted Atlantic Salmon, Crispy Cauliflower and Salt Roasted Fingerling Potatoes \$32 per person
Garlic Seared Shrimp and Penné with Sweet Pea Cream Sauce \$29 per person
Pork Scalloppini with Cider Braised Cabbage, Buttermilk Mashed Potatoes and Market Vegetables \$29 per person
Crispy Buttermilk Chicken with Garlic Smashed Potatoes and Market Vegetables \$30 per person

3RD COURSE

Pineapple and Carrot Cake with Cream Cheese Frosting and Charred Pineapple Compote
70% Dark Chocolate Kahlua Truffle Tart, Sour Cream Coffee Caramel, Raspberry Compote
Turtle Cheesecake
Lemon Bar with Torched Meringue and Blackberry Sauce
Freshly Brewed STARBUCKS® Coffee and Tea

LUNCH BUFFET (20 person minimum)

SALAD

\$32 per person

Fresh Mesclun Greens with Fresh Vinaigrette
Kale Caesar Salad with Focaccia Croûton, Shaved Parmesan and Creamy Garlic Dressing
Spinach Salad with Lemon Dijon Vinaigrette, Pear, Shaved Parmesan and Candied Walnuts

CHOICE OF ONE ENTRÉE

* Add a Second Entrée
\$7 per person

Pan Seared Haddock with Lemon Cream Sauce and Buttered Almonds,
Picked Raisins, Parsley (GF)
Maple Mustard Chicken Breast with Mushroom Cream (GF)
Atlantic Salmon with Charred Tomato, Pine Nuts and Olive
Crispy Buttermilk Chicken with Chipotle Aioli
Ginger Beef with Sesame Green Beans and Spicy Cashews (GFO)
Mushroom Ravioli with Parmesan Cream

Served with Roasted Potatoes or Jasmine Rice, Market Vegetables and French Baguette

DESSERTS

Chef's Choice Cheesecake
Tiramisu Roulade

Freshly Brewed STARBUCKS® Coffee and Tea

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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.

3 dozen minimum per selection | all prices per dozen

HOT

Fish & Chips, Tempura Battered, Malt Aioli (DF)	\$36
Cauliflower Pakoras, Tamarind Sauce (GF, DF, V)	\$32
Tempura Shrimp, Sweet Soy, Cilantro (DF)	\$38
BBQ Pulled Pork on House Made Bun	\$34
Vegetable Spring Roll, Thai Dipping Sauce (DF)	\$35
Digby Scallops Wrapped in Smoked Bacon (DF)	\$46
Karaage Chicken Bites, Mirin Soy Glaze	\$36
Mushroom Ragout, Cambazola, Sourdough Crostini (GFO, V)	\$32
Curried Coconut Shrimp, Spicy Mango Sauce (DF)	\$38
Falafel, Pickled Beet, Labneh, Tahini, Mint (DFO/V)	\$32
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF, DF)	\$34
Buttermilk Chicken Slider, Ranch, Smoked Bacon	\$38
Mushroom Arancini, Herbed Mozzarella (Risotto Balls) (V)	\$34
Vietnamese Pork and Beef Meatball, Gingered Soy, Cilantro (DF)	\$32
Sirloin Beef Slider, Cheddar, Chipolté Aioli on House Made Brioche Bun	\$40
Seared Scallop, Ginger Aioli, Pickled Radish, Nori Shards (GF, DF)	\$46
Herb & Garlic Chicken Skewer, Green Goddess Sauce (GF)	\$36
Crispy Fish Taquito, Cilantro Cream, Picked Red Onion, Guacamole (DF)	\$36
Fries and Ketchup (Served in Individual Cones) (GF, DF, V)	\$30
Fries, Truffle Aioli, Shaved Grana Padano (Served in Individual Cones) (GF, DFO, V)	\$32
Braised Short Rib, Pomme Purée, Red Wine Jus (GF)	\$40
Tōgarashi Pork, Almond Apple Slaw, Pickled Ginger and Tamari (GF, DF)	\$36

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COLD

Local Beets, Seed Cracker, Whipped Herb Goat Cheese, Smoked Almonds (GF, V)	\$32
N.S. Lobster Roll, Lemon Aioli, House Made Brioche Hoagie Roll	\$46
Poached Shrimp, Classic Horseradish Cocktail Sauce (GF, DF)	\$38
Melon, Prosciutto, Bocconcini Skewers (Seasonal May-Sept) (GF, VO)	\$32
Beef Tenderloin, Potato Rosti, Gremolata (GF)	\$42
Flaxseed Cracker, Cherry Tomato, Whipped Herb & Garlic Boursin (V)	\$32
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF, DF)	Market Price
Buddha Bowl, Quinoa, Brussel Sprouts, Feta, Maple Pumpkin Seeds and Spiced Chickpea	\$34
Albacore Tuna Poke, Avocado Purée, Toasted Sesame, Wakame on a Ceramic Spoon (GF)	\$42
N.S. Smoked Salmon, Chive Crème Fraîche on Rosti Potato (GF).....	\$38
Chipolté Chicken Taco, Pico de Gallo, Guacamole (GF, DF)	\$36
Vegan Buffalo Cauliflower Taco, Black Bean, Guacamole, Pickled Red Onion (DF).....	\$36

COCKTAIL SANDWICHES

Egg Salad	
Chicken Salad	
Smoked Salmon with Herb Cream Cheese	
Whipped Boursin, Shaved Cucumber and Sea Salt	\$80 per tray (48 pieces)

PLATTERS

Seasonal Market Vegetables with Choice of Red Pepper Feta Dip or Lemon Herb Hummus	\$6 per person
Cheese and Fruit with Imported & Domestic Cheese, House Made Preserves, Nuts, Assorted Crackers..	\$8 per person
Charcuterie and Cheese with Artisanal Cured Meats, Olives, Mustard, Domestic and Imported Cheese, Pickled Vegetables, Assorted Crackers	\$10 per person
Mezze with Lemon Herb Hummus, Muhammara, Kalamata Olives, Marinated Feta, Stuffed Grape Leaves, Marinated Artichokes, Pita Chips.....	\$8 per person
Nova Scotia Smoked Salmon with Pickled Red Onion, Dill Cream Cheese, Sliced Sourdough	\$9.50 per person
Salsa & Chips with House Made Pico de Gallo, Guacamole, Jalapeño Crema, Fresh Fried Corn Tortilla Chips.....	\$5 per person
Steamed Local Mussels Steamed with Keith's India Pale Ale.....	\$60 per 5 pounds
Hot Smoked Salmon, Maple Syrup Cured and Smoked In House with Sliced Sourdough Baguette, Herb Cream Cheese, Picked Red Onion.....	\$90 each
Whole French Brie with Brandied Pear Compote, Sliced Sourdough.....	\$90 each

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LATE NIGHT OPTIONS

Mini Grilled Cheese with Jalapeño Havarti and Carmalized Onion.....	\$30 per dozen
Add Smoked Bacon \$32 per dozen	
Poutine, Individual Frites with Quebec Cheese Curds and Chicken Gravy.....	\$4 each
Mini Cheeseburgers with Chipolté Aioli and Cheddar Cheese	\$40 per dozen
Cones of Truffle Potato Fries with Grana Padano	\$32 per dozen
Cones of Salted Potato Fries with Ketchup.....	\$30 per dozen
Donair Poutine	\$4.50 each
Nachos with Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole.....	\$100 per tray (25 persons)
Fresh Fried Yellow Corn Chips with Pico de Gallo, Guacamole, and Jalapeño Crema	\$75 per tray
White Cheddar and Parmesan Mac & Cheese with Buttered Crumbs	\$100 per tray
Onion Rings with Spicy Ketchup	\$75 per tray
House Made “Cracker Jack” (Caramel Corn, Peanuts).....	\$3.50 each (minimum 2 dozen)
Cinnamon Sugar Churros, Dulce De Leche	\$3.50 each (minimum 2 dozen)

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plated dinners

FIRST COURSE

Spinach Salad (GF)

Shaved Fennel, Orange, Pistachio, Balsamic Vinaigrette

Ginger Butternut Squash and Carrot Soup (GF) (Seasonal Sept-April)

Canadian Maple Syrup, Crème Fraîche, Spiced Pumpkin Seeds

Mixed Greens (GFO)

Beets, Salted Sunflower Seeds, Goat Cheese Fritter, Maple Ginger Tahini Vinaigrette

Watermelon Salad (Seasonal May-Sept) (GF)

Arugula, Confit Cherry Tomato, Feta, Pine Nuts, Pickled Red Onion, Fig Balsamic Vinaigrette

Roasted Squash Salad (Seasonal Oct -April) (GF)

Arugula, Confit Tomato, Feta, Pine Nuts, Pickled Red Onion, Fig Balsamic Vinaigrette

Beet Salad

Kale, Hazelnut, Goat Cheese Fritter, Pickled Red Onion, Citrus Dijon Vinaigrette

Mushroom Ravioliadditional \$3 per person

Truffle Cream, Grana Padano, Chives

ADDITIONAL COURSE OPTIONS

Nova Scotia Seafood Chowder\$8 per person

Seared Garlic Shrimp, Grilled Asparagus, Lemon Risotto (GF)\$8 per person

Digby Scallop, Caramelized Pork Belly, Parsnip Purée (GF)\$12 per person

Antipasto with Chorizo, Speck, Grilled Asparagus, Marinated Bocconcini, Cherry Tomato, Balsamic\$9 per person

Brome Lake Duck Breast, Carrot Cumin Purée, Honeyed Carrots, Dukkah Spice (GF, DFO)\$9 per person

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MAIN COURSE

Cornish Hen (1/2)	\$50 per person
Savory Bread Pudding, Rich Chicken Jus, Market Vegetables	
Miso Glazed Atlantic Cod.....	\$48 per person
Baby Bok Choy, Shitake Glutinous Rice	
Pork Tenderloin Scaloppini	\$46 per person
Creamy Parmesan Polenta, Cider Braised Red Cabbage, Red Wine Reduction, Market Vegetables	
Beef Tenderloin (GF).....	\$56 per person
Asiago Pomme Purée, Rich Beef Jus, Market Vegetables	
Bacon Wrapped Chicken Supreme (GF).....	\$50 per person
Feta Lemon Herb Stuffing, Squash Risotto, Market Vegetables, Red Wine Reduction	
Parmesan And Herb Seared Haddock.....	\$46 per person
Fingerling Potato Shallot Hash, Fennel Cream, Market Vegetables	
Herb Crusted Rack Of Lamb	\$62 per person
Crispy Parmesan Polenta, Port Gastrique, Market Vegetables	
Seared Maple Mustard Chicken Supreme (GF)	\$48 per person
Buttermilk Asiago Pomme Purée, Mushroom Dijon Cream, Market Vegetables	
Arctic Char (GF).....	\$48 per person
Lemon Herb Quinoa, Blistered Tomatoes, Black Olive, Pine Nuts	

DESSERT

Lemon Bar with Torched Meringue, Blackberry Sauce
Carrot Cake, Cream Cheese Frosting, Charred Pineapple Compote, Coconut Rum Sauce
Turtle Cheese Cake, Bitter Chocolate Sauce, Candied Pecans
Quebec Sugar Pie, Spiced Pear Compote, Blueberry Sauce, Sour Cream Gelato
Mango Coconut Mousse with Vanilla Chantilly, Lime Purée Brandy Snap
70% Dark Chocolate Kahlua Truffle Tart, Sour Cream Coffee Caramel and Raspberry Compote
Warm Date and Whiskey Bread Pudding, Crème Fraîche, Citrus Curd (Seasonal Sept-April)

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dinner buffet

(40 person minimum)

SALADS

\$52 per person

Choose 3

Chickpea Quinoa Tabbouleh; Kale, Tomato, Pickled Red Onion, Parsley, Preserved Lemon Vinaigrette (GF, DF, VEGAN)

Baby Spinach; Candied Pecans, Pear, Shaved Parmesan, Lemon Dijon Vinaigrette (GF, VO)

Asian Ramen Noodle; Red Cabbage, Carrot, Crunchy Ramen, Toasted Sesame Lime Vinaigrette (DF)

Beet Salad; Arugula, Goat Cheese, Local Beets, Ginger Maple Tahini Vinaigrette (GF, VO)

Mixed Greens; Pickled Carrot, Cherry Tomatoes, Cucumber, Fresh Vinaigrette (GF, DF)

Kale Caesar; Mix of Romaine and Kale, Shaved Asiago Cheese, Herbed Croûtons, Classic Creamy Dressing (GFO)

Domestic and Imported Cheese Display (GF)

ENTRÉES

Choose 2

Seared Maple Mustard Chicken, Mushroom Sauce (GF)

Blackened Atlantic Salmon, Tomato Lime Salsa (GF, DF)

Parmesan Crusted Haddock, Buttered Almonds, Pickled Raisin, Parsley

Charred Flank Steak, Chipotle and Rosemary Rub (GF, DF)

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

Three Cheese Ravioli, Prosciutto, Garlic Cream, Shaved Parmesan (VO)

Mushroom and Lentil Shepards Pie with Sweet Potato Crust (V)

Chickpea and Spinach Coconut Curry (Vegan)

Pad Thai, Rice Noodle, Egg Crêpe, Tofu, Coconut Tamarind Sauce, Choice of Chicken or Shrimp

Served with Roasted Potatoes or Jasmine Rice, Seasonal Vegetables and French Baguette

DESSERT

Choose 3

Linzer Tart

Carrot and Pineapple Cake, Cream Cheese Frosting

Lemon Bar with Torched Meringue

Chef's Choice Cheesecake

Tiramisu Roulade

Served with Seasonal Sliced Fruit and Sweet Miniatures

Freshly Brewed STARBUCKS® Coffee and Tea

add mussels \$6 per person

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MAKI SUSHI

72 Assorted Pieces.....	\$145
California Roll	
Sweet Potato Tempura Roll	
Korean Roll	
Tempura Shrimp Roll	
Spicy Tuna Roll	

CARVING STATIONS (25 person minimum) based on 6oz per person

Slow Roasted Prime Rib Au Jus.....	\$23 per person
Traditional Italian Porchetta.....	\$14 per person
Rack of Lamb with Garlic, Rosemary and Romesco Sauce.....	\$38 per person
Baby Back Ribs with Whiskey BBQ Sauce.....	\$14 per person
Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish.....	\$23 per person
Grilled Flat Iron Steak with Chimichurri.....	\$20 per person

PASTA STATION (20 person minimum)

Made to order with

Cheese Ravioli or Linguine	
Traditional Italian Tomato Sauce, Alfredo Garlic Sauce or Rosé Sauce	
Searched Chicken	
Smoked Bacon	
Fresh Vegetables	
Parmesan.....	\$25 per person

Choice of

Mixed Greens with Fresh Vinaigrette
Zucchini Arugula Salad with Shaved Parmesan, Pine Nuts and Balsamic Vinaigrette

Served with Garlic Bread

Seafood Available at Market Price

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WORKING DINNER (10 person minimum)

\$38 per person

Choice of 2 Salads

Mesclun Greens with Fresh Vinaigrette

Zucchini, Arugula, Parmesan, and Pine Nuts with Balsamic Vinaigrette

Kale Caesar Salad

Focaccia Croûton, Parmesan and Creamy Garlic Vinaigrette

Spinach Salad with Balsamic Vinaigrette

Greek Salad with Feta, Lemon and Oregano Vinaigrette

Shaved Brussels Sprouts Salad

Red Cabbage, Kale, Cranberry, Toasted Pumpkin Seeds with Citrus Dijon Vinaigrette

Served with French Baguette

Choice of Entrée

Cheese Ravioli with Peas, Prosciutto, Garlic Cream and Shaved Parmesan

Panko Parmesan Haddock with Buttered Almonds, Pickled Raisin, Parsley

Asian Ginger Chicken (GFO)

Seared Salmon with Charred Tomato, Black Olive, Pine Nuts

Served with Roasted Potatoes or Jasmine Rice and Seasonal Vegetables

Add an additional entrée \$7 per person

Bite Sized Desserts

Freshly Brewed STARBUCKS® Coffee and Tea

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

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

bbq menu

(Seasonal June-Nov) (25 person minimum)

SALADS

\$40 per person

Choice 2

Arugula, Shaved Parmesan, Spicy Radish, Summer Zucchini, Lemon Dijon Vinaigrette
Mixed Greens, Seasonal Berries, Goat Cheese, House Granola, Ginger Maple Vinaigrette
Watermelon, Feta, Red Onion, Cherry Tomatoes, Basil, Balsamic Vinaigrette

ENTRÉE

Choose 2

Sirloin Burgers, Dijonnaise, Spicy Ketchup, Marble Cheddar, Sliced Dill Pickle
Sweet Italian Fennel Sausage
Pulled Pork Sandwiches, Bourbon BBQ Sauce, Crisp Slaw
Mediterranean Chicken, Tzatziki
Grilled Flat Iron Steaks with Onions and Sautéed Mushrooms.....Add \$6

Served with

Corn on the Cob, Sweet Butter
Crisp Onion Rings, Yukon Gold Fries, Chipotlé Aioli

DESSERTS

Seasonal Berry Shortcakes
Chocolate S'more Cupcakes
Lemon Meringue Tarts
Sliced Fruit and Berries

Freshly Brewed STARBUCKS® Coffee and Tea / Ice Tea, Lemonade

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beverages

HIGHBALL

Well.....	\$5.65
Vodka, Gin, White, Dark & Amber Rum, Rye, Scotch and Kahlua	
Selected Premium Well.....	\$7.17
Kettle One, Tanqueray 10, Bulleit Bourbon, Crown Royal	

Scotches and Liqueurs available upon request

BEER

Domestic.....	\$5.43
Imported	\$6.30

REFRESHMENTS

Bottled Water	\$3.25
Soft Drinks (Pepsi Products)	\$3.50
Juice	\$3.50

CUSTOM COCKTAILS

Vodka.....	\$6.96
Vodka, Passion Tea Syrup, Lemon Juice, Tonic and Rhubarb Bitters	
Rum	\$6.96
Amber Rum, Grapefruit Juice, Allspice Syrup, Spicy Ginger Beer and Angostura Bitters	
Rye.....	\$6.96
Rye Whisky, Honey, Vanilla Syrup, Lemon Juice and Ginger Ale	
Gin.....	\$6.96
Gin, Chambord, Lemoncello, Lemon Juice and Soda	

CHAMPAGNE AND SPARKLING

Bolla, Prosecco DOC	\$40
Villa Conchi, Brut Selection Cava D.O.	\$38
Moet, Imperial Brut NV	\$130
Veuve Clicquot, Brut Yellow Label NV	\$140
Veuve Clicquot, Rosé NV	\$166
Dom Perignon, Brut 2004	\$325

wine

ARGENTINA

Trapiche Vineyards, Pinot Grigio	\$30
Trapiche Vineyards, Malbec	\$30
Trapiche Vineyards, Cabernet Sauvignon	\$30
Trapiche Vineyards, Pinot Noir	\$30
Trapiche Broquel, Malbec.....	\$36
Trapiche Broquel, Cabernet Sauvignon.....	\$36
Don David Reserve, Malbec	\$40
Don David Reserve, Cabernet Sauvignon	\$40

AUSTRALIA

Mcguigan, Bin 2000 Shiraz	\$34
Mcguigan, Black Label Pinot Grigio	\$26
Peter Lehmann, The Barossan Shiraz	\$52
Peter Lehmann, Clancy's Cabernet Shiraz	\$36

CANADA

Gaspereau Tidal Bay Nova Scotia	\$44
Benjamin Bridge	Products Available Please Inquire
Grand Prè	Products Available Please Inquire
Jackson Triggs, Chardonnay Ontario	\$27
Jackson Triggs, Cabernet Sauvignon Ontario	\$27
Jackson Triggs, Sauvignon Blanc Ontario.....	\$27

Other Nova Scotian and Canadian Products Available

CHILE

Errazuriz Max, Reserva Carmenere	\$44
Errazuriz Max, Reserva Sauvignon Blanc	\$40
Errazuriz Max, Reserva Cabernet	\$44
Errazuriz Max, Reserva Chardonnay	\$40
Santa Carolina Reserva, Cabernet Sauvignon	\$32
Santa Carolina Reserva, Sauvignon Blanc	\$32
Cono Sur, Viognier	\$29
Cono Sur, Pinot Noir	\$29
Cono Sur, Reserve Sauvignon Blanc	\$40
Cono Sur, Reserve Pinot Noir	\$40
Concho Y Toro Marques Casa, Concha Cabernet Sauvignon	\$54
Concho Y Toro Marques Casa, Concha Chardonnay	\$54
Concho Y Toro Marques Casa, Concha Syrah	\$50

FRANCE

Les Jamelles, Sauvignon Blanc	\$34
Les Jamelles, Cabernet Sauvignon	\$35
Les Jamelles, Pinot Noir 750ml	\$36
Chapoutier Bila Haut, Blanc (Grenache Blanc, Grenache Gris)	\$38
Chapoutier Bila Haut, Rouge (Syrah, Grenache, Carignan)	\$40
Georges Duboeuf, Merlot	\$28

ITALY

Santa Margherita, Pinot Grigio Alto Adige DOC	\$44
Santa Margherita, Chianti Classico DOCG	\$48
Fontanafredda, Briccotondo Barbera DOC	\$38
Frescobaldi, Castiglioni Chianti DOCG	\$38
Bolla, Pinot Grigio LGT	\$36
Bolla, Valpolicella Classico DOC	\$35
Folonari, Pinot Grigio	\$30
Folonari, Ripasso	\$40
Folonari, Valpolicella	\$32
Masi, Masianco Pinot Grigio	\$34
Masi, Campofiorin Del Veronese	\$42

SPAIN

Torres Sangre de Toro, Verdejo	\$32
Torres Sangre de Toro, Garnacha	\$32
Torres Gran Coronas, Cabernet	\$49

NEW ZEALAND

Villa Maria Private Bin, Sauvignon Blanc	\$42
Villa Maria Private Bin, Pinot Gris	\$42
1008287 Villa Maria Private Bin, East Coast Chardonnay	\$42
Kim Crawford, Sauvignon Blanc	\$45
Kim Crawford, Pinot Noir.....	\$49

SOUTH AFRICA

KWV Classic Collection, Sauvignon Blanc	\$28
KWV Classic Collection, Cabernet Sauvignon	\$28

UNITED STATES

Ravenswood, Zinfandel	\$40
Toasted Head, Chardonnay.....	\$45
Toasted Head, Cabernet Sauvignon	\$46
Charles & Charles, Chardonnay Washington.....	\$43
Charles & Charles, Cabernet Syrah Washington	\$45
Chateau Ste. Michelle, Riesling Washington.....	\$40.
Woodbridge, Cabernet Sauvignon	\$35
Woodbridge, Sauvignon Blanc	\$35
Three Thieves, Pinot Noir	\$42
Three Thieves, Cabernet Sauvignon	\$40
Three Thieves, Pinot Grigio.....	\$40

audio visual

EQUIPMENT RENTALS

Data Projector	\$150
Wireless Mouse	\$25
VGA Cord	Complimentary
8 Foot Tripod Screen	\$45
Podium	\$40
Four Channel Mixer	\$45
TOA System	\$125
43" Sharp LCD Screen	\$125
65" LG TV	\$150

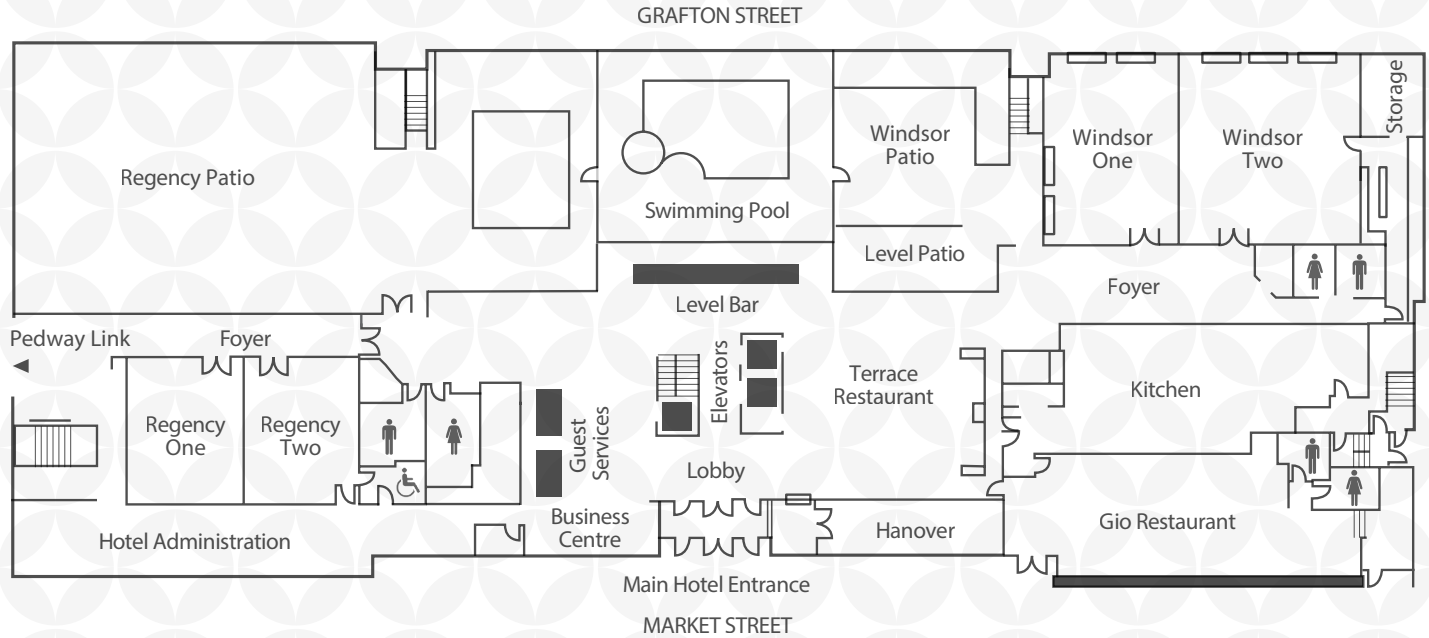
ACCESSORY RENTALS

Laser Pointer	\$25
Flip Chart and Markers with Easel	\$40
Easel	\$15
Speaker Phone	\$50
Polycom Teleconference Unit	\$125
White Board	\$20
Internet Hub	\$150
Direct Box	\$20
Presenters Mouse	\$25

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

facilities

LAYOUT



CAPACITY

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

the hotel

LOCATION

Located in the heart of downtown Halifax
Midway between historic Citadel Hill and the Halifax Waterfront
Steps away from Halifax Convention Centre and the Scotiabank Metro 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 Skylit Ceiling
Whirlpool and Sauna
Exercise Room with Cardio Equipment and Free Weights

PARKING

240 Indoor Spaces Directly Beneath The Hotel
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 1:00 pm
Express Check-In and Check-Out
Same-Day Dry Cleaning
Complimentary Shoe Shine and Shirt Pressing with Crown Service
The Terrace Restaurant Daily Breakfast Buffet and Sunday Brunch
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. 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 thereof. 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 \$24 per night or valet parking for \$34 per night, plus HST. Daily parking fee for local attendees is \$4 per hour, plus HST. Parking is subject to availability.

SMOKING POLICY

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

MEETING OR EVENT CHANGES

Your function or event must adhere to the contracted start and end times. The Hotel must authorize arriving prior to or occupying the room after the contracted times. 'Day-of' set up changes requested by organizations 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 under age or who violates the principles of responsible alcohol consumption. The client will be held responsible for the conduct of invitees and liable for their conduct during and following the event, on or off the premises.

BEVERAGE SELECTION

Signature Cocktails for cash bars must be selected from the list provided. All other 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.

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 3 business days prior to function. If guaranteed numbers are not received at this time, the estimated number of attendees will be considered the guaranteed number. Guaranteed number or 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
events@princegeorgehotel.com
902.425.1986**