

The Prince George Hotel
HALIFAX

breakfast

HEALTHY KICKSTART

Yogurt Parfait

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

Steel Cut Oatmeal (GFO)

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea \$21 per person

ADD ON

Vegan Peanut Butter Breakfast Bar (DF/GF)..... \$4 each

Fruit Smoothies (10 person minimum per variety)..... \$4 each

- Strawberry, Maple Syrup, Probiotic Greek Yogurt (GF)
- Mango, Vanilla Plant Based Milk, Pineapple Juice (DF/GF)
- Blueberry, Banana, Vanilla Plant Based Milk (DF/GF)
- Banana, Cocoa, Agave, Vanilla Plant Based Milk, Hemp Seed (DF/GF)

CONTINENTAL BREAKFAST

Muffins, Danish and Croissants

Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

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

ADD ON

Peanut Butter Breakfast Bar (VG/DF/GF)..... \$4 each

GOURMET OMELETTE'S

CHEF ATTENDED (30 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 (GF, DF)

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 TAZO® Tea \$35 per person

ASK ABOUT MAKING IT EGGS BENEDICT

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 | VG - Vegan | O - Option

BREAKFAST BUFFET (10 person minimum) \$26 per person (1 entrée) | \$29 per person (2 entrées)

ENTRÉE CHOICES

- Fresh Farm Scrambled Eggs (DF, GF)
- Buttermilk Pancakes with NS Blueberries and Maple Syrup
- Waffles with Blackberry Coulis and Maple Syrup

INCLUDED ITEMS

- Crisp Bacon and Farmers' Sausage
- Home Style Potatoes
- Muffins, Danish and Croissants
- Fresh Sliced Fruit
- Preserves and Butter
- Chilled Orange, Apple, Cranberry and Grapefruit Juice
- Freshly Brewed STARBUCKS Coffee and Tazo Tea

À LA CARTE

- BLT Croissant.....\$5 each
- Breakfast Burrito..... \$6 each
- Scrambled Eggs, Pico de Gallo, Spicy Calabrese, and Jalapeño Havarti in Flour Tortilla
- Vegetarian Burrito (VG/DF)..... \$6 each
- Scrambled Tofu, Pico de Gallo, Spiced Peppers, and Black Beans in Flour Tortilla

PLATED BREAKFAST SERVICE \$28 per person

CHOOSE ONE ENTRÉE (15 people or less)

- Fresh Farm Scrambled Eggs Crisp Bacon and Home Style Potatoes
- Eggs Benedict
Smoked Bacon, Fresh Hollandaise and Home Style Potatoes
for smoked salmon add \$4 per person
- Smashed Avocado on Multigrain Toast (GFO) add a Fried Egg
Red Chilli, Pickled Radish, Mixed Shoots Cucumber and Flaked Sea Salt
- French Toast
Caramelized Banana, Nutella, Toasted Hazelnuts and Maple Syrup with Crisp Bacon (GFO)
- Belgian Waffles
Maple Syrup and Blackberry Sauce with Crisp Bacon

SERVED WITH

- Assorted Muffins, Danish and Croissants
- Butter
- Chilled Orange, Apple, Cranberry and Grapefruit Juice
- Freshly Brewed STARBUCKS® Coffee and TAZO® Tea

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Assorted Pastries.....	\$4 each
Scones (1 doz minimum per variety)	\$4 each
• Sugared Buttermilk	• Cranberry Almond
• Parmesan Prosciutto Black Pepper	• Feta Scallion
Muffins (1 doz minimum per variety).....	\$3.50 each
• Morning Glory (Carrot/Apple/Sunflower Seed)	• Raisin Bran
• Banana Chocolate Chip	• Nova Scotia Blueberry
Gluten Free Muffins (6 minimum per variety)	\$4 each
• Raspberry	• Chocolate Chip
• Blueberry	• Banana Walnut
Sliced Fresh Seasonal Fruit.....	\$6.50 per person
Whole Fresh Fruit	\$3 each
Seeded Oat Cakes	\$3.75 each
Chocolate Dipped Oat Cakes	\$4.25 each
Vegan Peanut Butter Bars (GF, VG).....	\$4 each
Individual Parfait with Fruit Compote, House Made Granola, and Greek Yogurt	\$6 each
Fruit Smoothies (5 person minimum per variety).....	\$5 per person
• Strawberry, Maple Syrup, Probiotic Greek Yogurt (GF)	• Mango, Greek Yogurt and Orange Juice (DF/GF)
• Blueberry, Banana, Vanilla Plant Based Milk (DF/GF)	• Banana, Cocoa, Agave, Plant Based Milk, Hemp Seed (DF/GF)
Individual Dip with Market Vegetables	\$5.50 each
• Lemon Hummus (VG/GF)	• Red Pepper Feta Dip (V/GF)
• Tzatziki (V/GF)	• Guacamole (VG/GF/DF)
Imported & Domestic Cheese, House Made Preserves, Nuts (GF/V), Assorted Crackers.....	\$10 per person
Charcuterie.....	\$12 per person
Artisanal Cured Meats, Olives, Mustard, Domestic and Imported Cheese, Pickled Vegetables (GF), Assorted Crackers	
Mezze.....	\$9 per person
Lemon Herb Hummus, Muhammara, Kalamata Olives, Marinated Feta, Stuffed Grape Leaves, Marinated Artichokes, Pita Chips	
Nova Scotia Smoked Salmon.....	\$9.50 per person
Pickled Red Onion, Dill Cream Cheese (GF), Sliced Sourdough	
Salsa & Chips.....	\$5.50 per person
House Made Pico de Gallo, Guacamole, House Fried Corn Tortilla Chips (GF/V)	
Steamed Local Mussels Steamed with Keith's India Pale Ale (GF/DF).....	\$70 per 5 pounds
Side of Hot Smoked Salmon	\$100 each
Maple Syrup Cured and Smoked In House (GF/DF) with Sliced Sourdough Baguette, Herb Cream Cheese, Picked Red Onion	
Whole French Brie.....	\$90 each
Port Pear and Toasted Almond Compote, Sliced Sourdough (V)	
Cupcakes (1 dozen per variety minimum).....	\$4 each
• Toasted S'more	• Raspberry Vanilla Bean
• Salted Caramel Chocolate	• Lemon Cream
• Nutella Swirl (contains hazelnut)	

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Gluten Free Cupcakes (1 dozen per variety minimum)	\$4.50 each
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)	
Double Fudge Brownies (2 dozen minimum)	\$4 each
Torched Lemon Meringue Bars (2 dozen minimum)	\$4 each
Millionaire Shortbread (2 dozen minimum)	\$4 each
Cinnamon Sugar Churros with Belgian chocolate sauce	\$4.50 each
Cheesecake Bites (1 dozen per variety minimum)	\$4.00 each
• Mango	• Mocha
• Raspberry	• Turtle
	• Blackberry
Vegan Cashew Cheesecake Bites (VG/GF) (2 dozen per variety minimum)	\$4.25 each
• Salted Date Caramel	• Mango
• Raspberry	• Blackberry
Assorted Potato Chips	\$4 each
Individual Bagged Popcorn	\$4 each
Assorted Chocolate Bars	\$4 each
Trail Mix	\$4 each
Candy Cups	\$3 each
“Five ‘N Dime Store” Candy Buffet	\$10 per person
Individual Granola Bars	\$4 each

BEVERAGES

Freshly Ground STARBUCKS® Coffee	\$3.75 each
TAZO® Teas	\$3.75 each
Assorted Bottled Dole® Juices	\$3.75 each
Soft Drinks	\$3.50 each
Pepsi® Products	
Bottled Water	\$3.50 each
Imported Mineral Water	\$4.25 each
Milk	\$10 per litre
Skim or 2%	
Plant Based Milk	\$12 per litre
Freshly Squeezed Orange Juice	\$25 per litre

PLEASE INQUIRE ABOUT OUR VEGAN AND GLUTEN FREE OPTIONS, WE ARE CONSTANTLY TRYING NEW THINGS.

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lunches (buffet or plated)

All Lunches Served with Bite Sized Desserts (unless noted), Freshly Brewed Starbucks® Coffee and Tazo® Tea

ADD SOUP \$3 PER PERSON | ADD CHOWDER \$6 PER PERSON

MEDITERRANEAN LUNCH (10 person minimum) \$28 per person

Lemon Roasted Potatoes (GF/DF)

Roasted and Grilled Vegetables (GF/DF/VG)

Yogurt Marinated Chicken, Tzatziki (GF)

MEXICAN (10 person minimum) \$26 per person

Mixed Greens with Fresh Vinaigrette (GF/DF)

Spiced Chicken Fajitas

Pan Seared Onions, Peppers and Monterey Jack in a Soft Flour Tortilla

Spiced Tortilla Chips

ITALIAN (20 person minimum, 50 person maximum) \$28 per person (1 entrée)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Kale Caesar Salad

Garlic Bread

PLEASE CHOOSE

Cheese Ravioli

Sautéed Cremini and Portabello Mushrooms, Truffle Cream and Red Chilli Flakes

Rigatoni

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

Penne Bolognese

Slow Cooked Beef Ragu, Shaved Parmesan, Flat Leaf Parsley

Cacio e Pepe

Spaghetti, Garlic Cream, Cracked Black Pepper, Pecorino Romano

ADD SECOND PASTA \$8 PER PERSON

MUSHROOM RAVIOLI (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan (V) \$26 per person

PAN SEARED HADDOCK (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Pan Seared Haddock with Buttered Almonds, Pickled Raisins and Parsley \$28 per person

MAPLE MUSTARD CHICKEN BREAST (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Maple Mustard Chicken Breast with Mushroom Cream \$28 per person

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GINGER BEEF

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Beef with Sesame Green Beans and Spicy Cashews. Served Over Rice..... \$28 per person

GOURMET SANDWICHES

All Sandwiches Can be Made on Gluten Free Bread Upon Request

Mesclun Greens Salad

with Fresh Vinaigrette (GF, DF)

Italian Deli

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

Veggie Wrap

Quinoa, Pickled Carrot, Red Pepper, Spinach Feta Spread

Chicken BLT Wrap

With Ranch Dressing

Selection of House Made Cookies \$26 per person

THIN CRUST PIZZA

Mesclun Greens Salad, Fresh Vinaigrette (GF, DF)

CHOOSE TWO (under 10 guests one selection only)

Margherita with Fresh Basil and Mozzarella

Smoked Panchetta with Herb Roasted Chicken, Broccoli and Chili Flakes

Italian Fennel Salami, with Bocconcini

Roasted Portaballo, Spinach, Bocconcini and Feta (V)

Selection of House Made Cookies..... \$26 per person

BOWLS (10 person minimum, 50 person maximum)..... \$24 per person

PLEASE CHOOSE ONE

Mexican Burrito Bowl (GF/DF)

Brown Rice, Pico de Gallo, Cilantro, Black Beans, Guacamole, Pickled Red Onion, with Blackened Chicken

Spicy Peanut Noodle Bowl (V/DF)

Ramen Noodles, Peanut Coconut Sauce, Tofu, Crispy Sesame Gochujang Sauce, Pickled Carrot, Cucumber, Shitake Mushrooms and Crushed Peanuts

ADD SHRIMP \$4 PER PERSON

Shawarma Bowl

Zaatar Roast Chicken, Kale Quinoa Tabbouleh, Pickled Red Cabbage, Feta, Cucumber, Lemon Hummus (GF)

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THREE COURSE LUNCHEON (20 person minimum)

1ST COURSE

Ginger, Butternut Squash and Carrot Soup

Maple Crema and Pumpkin Seeds (V/VGO/GF)

Baby Spinach

Shaved Fennel, Orange, Pistachio, Balsamic Vinaigrette (GF/DF)

Kale Caesar

Creamy Garlic Dressing, Parmesan and Focaccia Croûton

Mesclun Greens

Maple and Ginger Vinaigrette, Beets, Sunflower Seeds (GF/DF/VG)

2ND COURSE

Pan Fried Haddock \$32 per person

Caponata, Spinach Risotto and Market Vegetables (GF)

Maple Roasted Atlantic Salmon \$35 per person

Salt Roasted Fingerling Potatoes and Crispy Cauliflower (GF/DF)

Garlic Seared Shrimp and Penne \$32 per person

Sweet Pea Cream Sauce

Pork Scalloppini \$32 per person

Cider Braised Cabbage, Buttermilk Mashed Potatoes and Market Vegetables

Crispy Buttermilk Chicken \$35 per person

Garlic Smashed Potatoes and Market Vegetables

3RD COURSE

Strawberry Shortcake

Banoffee Pie

Lemon Bar

Freshly Brewed STARBUCKS® Coffee and TAZO® Tea

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LUNCH BUFFET (20 person minimum) \$40 per person

SALADS

CHOOSE THREE

Chickpea Quinoa Tabbouleh

Kale, Tomato, Pickled Red Onion, Parsley, Lemon Vinaigrette (GF/DF/VG)

Baby Spinach

Candied Pecans, Pear, Shaved Parmesan, Lemon Dijon Vinaigrette (GF/V)

Peruvian (GF/V)

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

Mixed Greens

Pickled Carrot, Cherry Tomatoes, Cucumber, Fresh Vinaigrette (GF/DF/V)

Kale Caesar

Mix of Romaine and Kale, Shaved Parmesan Cheese, Focaccia Croûtons, Classic Creamy Dressing (V)

Zucchini

Arugula, Parmesan, and Pine Nuts with Balsamic Vinaigrette (GF/V)

Greek

Feta, Lemon and Oregano Vinaigrette (GF/V)

*** ADD A SECOND ENTRÉE**
\$8 per person

ENTRÉE

CHOOSE ONE

Pan Seared Haddock

Buttered Almonds, Picked Raisins, Parsley (GF)

Maple Mustard Chicken Breast

Mushroom Cream (GF)

Crispy Buttermilk Chicken

Chipotle Aioli

Ginger Beef

Sesame Green Beans and Spicy Cashews (DF)

Mushroom Ravioli

Sautéed Spinach, Garlic Cream, Shaved Parmesan (V)

CHOOSE ONE STARCH

Roasted Potatoes (GF/DF/VG)

Jasmine Rice

SERVED WITH

Market Vegetables (GF/DF/VG)

French Baguette

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DESSERT

CHOOSE TWO

Lemon Bar

Carrott Cake

Tiramisu (contains gluten)

Chocolate Hazelnut Roulade (GF)

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receptions

ALL ITEMS LABELED GF DO NOT CONTAIN GLUTEN, BUT MAY HAVE FRYER CROSS CONTAMINATION. DEPENDING ON THE SEVERITY OF YOUR INTOLERANCE, THIS MAY CAUSE IRRITATION. IF YOU ARE CELIAC LET US KNOW AND WE WILL ADVISE YOUR SELECTION.

PASSED APPETIZERS (3 dozen minimum per selection)

all prices per dozen

Haddock Fish & Chips, Tempura Battered, Malt Aioli (DF)	\$40
Crispy Fried Tempura Shrimp, Sweet Soy, Cilantro (DF)	\$40
Vegetable Spring Roll, Thai Dipping Sauce (DF)	\$36
Digby Scallops Wrapped in Smoked Bacon (GF/DF)	\$46
Chicken Wings, Jamacian Jerk	\$36
Curried Coconut Shrimp, Spicy Mango Sauce (DF)	\$38
Falafel, Pickled Beet, Tahini Cashew Cream, Zaatar (GF/DF/VG)	\$36
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF/DF)	\$36
Spicy Buttermilk Chicken Slider, Ranch, Bacon Jam	\$40
Vietnamese Pork and Beef Meatball, Gingered Soy, Cilantro (DF)	\$38
Sirloin Beef Slider, White Cheddar, Chipolté Aioli on House Made Brioche Bun	\$42
Seared Scallop, Ginger Aioli, Pickled Radish, Nori (GF/DF)	\$46
Smoked Paprika and Roasted Garlic Chicken Skewer, Red Pepper Dip and Crumbled Feta (GF)	\$38
Crispy Fish Taquito, Picked Red Onion, Spicy Black Bean (GF/DF)	\$38
Fries, Truffle Aioli, Shaved Grana Padano (Served in individual cones) (GF/DFO/V)	\$34
Beer Braised Short Rib, Cambazola, Cherry Mostarda on Works Brioche Slider	\$42
Tōgarashi Pork, Almond Apple Slaw, Pickled Ginger and Tamari (GF/DF)	\$36
Sourdough Crostini, Arugula Sunflower Seed Pesto, Cherry Tomato, Stracciatella Cheese (V)	\$36
Local Beets, Seed Crisp, Whipped Cashew Cream, Smoked Almonds (DF/VG/GF)	\$36
N.S. Lobster Roll, Lemon Aioli, House Made Brioche Hoagie Roll	\$46
Poached Shrimp, Classic Horseradish Cocktail Sauce (GF/DF)	\$40
Beef Tenderloin, Potato Rosti, Chimmi Churri (GF)	\$42
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF/DF)	Market Price
Buddha Bowl, Quinoa, Brussel Sprouts, Feta, Maple Pumpkin Seeds (GF/V)	\$38
House Maple Cured Smoked Salmon, Chive Crème Fraîche on Rosti Potato (GF)	\$38
Crostini, Ricotta, Truffle Honey Grapes (V)	\$36
Pot Stickers with Sticky Soya and Chili	\$34

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COCKTAIL SANDWICHES minimum 3 sandwiches (12 pieces)

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

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

LATE NIGHT OPTIONS

Mini Grilled Cheese with Jalapeño Havarti and Caramelized Onion.....	\$34 per dozen
ADD SMOKED BACON	\$36 per dozen
Poutine, Individual Frites with Quebec Cheese Curds and Chicken Gravy.....	\$6.50 each
Mini Cheese Burgers (30Z) with White Cheddar and Spicy Ketchup	\$7.95 each
Chicken Finger and Fry Cones, Buttermilk Ranch, Spicy Ketchup	\$6.50 each
Tempura Haddock and Chips Cones, Tartar Sauce.....	\$6.50 each
Cones of Salted Potato Fries with Ketchup.....	\$32 per dozen
White Cheddar and Parmesan Mac & Cheese with Buttered Crumbs (minimum 3 doz).....	\$6.50 each
Thin Crust Pizza	\$14 each

- Margaherita with Fresh Basil and Mozzarella
- Smoked Panchetta with Herb Roasted Chicken, Broccolini and Chili Flakes
- Italian Fennel Salami, with Bocconcini
- Roasted Portablllo, Spinach, Bocconcini and Feta (V)

MAKI SUSHI 72 assorted pieces - \$165

- California Roll
- Sweet Potato Tempura Roll
- Korean Roll
- Tempura Shrimp Roll
- Spicy Tuna Roll

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plated dinners

FIRST COURSE

Spinach (GF/VG).....	\$8 per person
Shaved Fennel, Orange, Pistachio, Cherry Balsamic Vinaigrette	
Ginger Butternut Squash and Carrot Soup (GF/DF/V) (Seasonal Sept-April).....	\$8 per person
Canadian Maple Syrup, Crème Fraîche, Spiced Pumpkin Seeds	
Mixed Greens (V).....	\$8 per person
Beets, Salted Sunflower Seeds, Goat Cheese Fritter, Maple Ginger Tahini Vinaigrette	
Beet (V).....	\$8 per person
Kale, Hazelnut, Goat Cheese Fritter, Pickled Red Onion, Citrus Dijon Vinaigrette	
Mushroom Ravioli (V).....	\$10 per person
Truffle Cream, Grana Padano, Chives	
Seared Garlic Shrimp (GF).....	\$10 per person
Warm Bacon Dressing, Lemon Risotto	
Digby Scallop (DF).....	\$10 per person
Caramelized Pork Belly, Parsnip Purée	
Antipasto (GF).....	\$12 per person
Coppa, Fennel Salumi, Castelvetrano Olives, Pickled Vegetables, Balsamic and Bocconcini	

MAIN COURSE

Cornish Hen (1/2) (GF).....	\$40 per person
Herb Marinated Hen, Crispy Polenta, Morello Cherry Gastrique, Market Vegetables	
Beef Tenderloin (GF).....	\$48 per person
Broccoli Purée, Rich Beef Jus, Market Vegetables	
Bacon Wrapped Chicken Supreme (GF).....	\$40 per person
Feta Lemon Herb Stuffing, Caramelized Garlic and Parmesan Risotto, Red Wine Reduction, Market Vegetables	
Parmesan And Herb Seared Haddock.....	\$40 per person
Fingerling Potato Shallot Hash, Garlic Cream, Pickled Fennel, Market Vegetables	
Rack of Lamb.....	\$54 per person
Whole Grain Mustard Herb and Panko Crumb, Crispy Parmesan Polenta, Port Gastrique, Market Vegetables	
Arctic Char (DF).....	\$42 per person
Blistered Tomatoes, Black Olive, Pine Nuts, Fingerling Potatoes, Shallot Hash	
Ginger Noodles.....	\$40 per person
Sticky Soya, Tempura Tofu	

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DESSERT

Lemon Bar (contains gelatin)	\$8 per person
Torch Meringue, Blackberry Sauce, Shortbread, Blackberry Ice Cream, Meringue Kisses	
Dark Chocolate Mousse (contains gelatin)	\$9 per person
Encased in Raspberry Mirror, Spiced Sable, Mango Compote	
Vegan Raspberry Cashew Cheesecake (VG/GF/DF).....	\$10 per person
Chocolate Sauce and Berries	
Banana Caramel Tart	\$8 per person
Banana, Dulce De Leche, Chantilly Cream, Shaved Dark Chocolate	
Chocolate Chocolate Cherry	\$10 per person
Chocolate Semi Fredo, Chocolate Cake, Cherry Sauce, Cherry Ice Cream	
Strawberry Short Cake	\$10 per person
Local Strawberries, Sponge Cake, Vanilla Cream, Meringues, House made Ice Cream	

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dinner buffet (40 person minimum)

SALADS \$65 per person

CHOOSE THREE

Chickpea Quinoa Tabbouleh

Kale, Tomato, Pickled Red Onion, Parsley, Lemon Vinaigrette (GF/DF/VG)

Baby Spinach

Candied Pecans, Pear, Shaved Parmesan, Lemon Dijon Vinaigrette (GF/V)

Peruvian (GF/V)

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

Mixed Greens

Pickled Carrot, Cherry Tomatoes, Cucumber, Fresh Vinaigrette (GF/DF/V)

Kale Caesar

Mix of Romaine and Kale, Shaved Parmesan Cheese, Focaccia Croûtons, Classic Creamy Dressing (V)

Zucchini

Arugula, Parmesan, and Pine Nuts with Balsamic Vinaigrette (GF/V)

Greek

Feta, Lemon and Oregano Vinaigrette (GF/V)

ADD MUSSELS

\$70 per 5 lb (GF/DF)

ENTRÉES

CHOOSE TWO

Seared Maple Mustard Chicken

Mushroom Sauce (GF)

Pan Seared Haddock

Buttered Almonds, Pickled Raisin, Parsley (GF)

Charred Flank Steak

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

Ginger Chicken

Soya Sweet Chili Sauce, Toasted Sesame, Scallion (DF)

Mushroom Ravioli

Sautéed Spinach, Garlic Cream, Shaved Parmesan (V)

Indian Coconut Curry (GF/VG)

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

KFC (Korean fried cauliflower)

Scallion, Mixed Pepper and Sautéed Garlic Kale (VG/DF)

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

Stir Fried Mushrooms, Peppers, Chinese Greens and Garlic Soy Hoisin Sauce with Crushed Peanut and Toasted Sesame

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CHOOSE ONE STARCH

Roasted Potatoes (GF/DF/VG)

Jasmine Rice (GF/DF/VG)

SERVED WITH

Roasted Market Vegetables (GF/DF/VG)

French Baguette

DESSERT

CHOOSE THREE

Lemon Bar

Carrott Cake

Tiramisu (contains gluten)

Chocolate Hazelnut Roulade (GF)

Served with Seasonal Sliced Fruit

Freshly Brewed STARBUCKS® Coffee and Tea

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

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

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MAKI SUSHI \$165

72 ASSORTED PIECES

- California Roll
- Sweet Potato Tempura Roll
- Korean Roll
- Tempura Shrimp Roll
- Spicy Tuna Roll

PASTA STATION (20 person minimum)

CHEF ATTENDED AND CUSTOM MADE

- Cheese Ravioli or Linguine
- Pomodoro Sauce, Alfredo Garlic Sauce or Rosé Sauce
- Seared Chicken
- Smoked Bacon
- Seasonal Vegetables
- Parmesan..... \$28 per person

CHOOSE ONE

- Mixed Greens with Fresh Vinaigrette (GF/DF/V)
- Zucchini Arugula Salad with Shaved Parmesan, Pine Nuts and Balsamic Vinaigrette (GF/V)

SEAFOOD AVAILABLE AT MARKET PRICE

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 | VG - Vegan | O - Option

working dinner

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

CHOOSE ONE PER GROUP

MUSHROOM RAVIOLI (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan (V) \$40 per person

PAN SEARED HADDOCK (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Pan Seared Haddock with Buttered Almonds, Pickled Raisins and Parsley..... \$42 per person

MAPLE MUSTARD CHICKEN BREAST (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Maple Mustard Chicken Breast with Mushroom Cream \$44 per person

GINGER BEEF (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Beef with Sesame Green Beans and Spicy Cashews Served Over Rice \$44 per person

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.

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bbq menu (25 person minimum)

SEASONAL JUNE-NOV \$50 per person

SALADS

CHOOSE TWO

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

ENTRÉE

CHOOSE TWO

- Sirloin Burgers
Dijonnaise, Spicy Ketchup, White Cheddar, Sliced Dill Pickle
- Octoberfest Sausage
- Mediterranean Chicken
Tzatziki (GF)
- Veggie Burgers
- Striploin
Onions and Sautéed Mushrooms (GF/DF)\$10

SERVED WITH

- Corn on the Cob
Sweet Butter (GF/V)
- Crisp Onion Rings, Yukon Gold Fries
Chipotlé Aioli

DESSERTS

- Berry Shortcakes on Sponge
- Chocolate S'more Cupcakes
- Sliced Fruit and Berries

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

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 | VG - Vegan | O - Option

beverages

HIGHBALL

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

SCOTCHES AND LIQUEURS AVAILABLE UPON REQUEST - ULTRA PREMIUM PRODUCTS AVAILABLE

BEER

Domestic.....	\$5.65
Imported/Selected Craft	\$6.52

REFRESHMENTS

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

CUSTOM COCKTAILS

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

CHAMPAGNE AND SPARKLING

Bolla, Prosecco DOC	\$45
Villa Conchi, Brut Selection Cava D.O.	\$42
Moet, Imperial Brut NV	\$130
Veuve Clicquot, Brut Yellow Label NV	\$140
Veuve Clicquot, Rosé NV.....	\$166

wine

ARGENTINA

Trapiche Vineyards, Pinot Grigio	\$32
Trapiche Vineyards, Malbec	\$32
Trapiche Vineyards, Cabernet Sauvignon	\$32
Trapiche Vineyards, Pinot Noir	\$32
Trapiche Broquel, Malbec.....	\$36
Trapiche Broquel, Cabernet Sauvignon	\$36
Don David Reserve, Malbec	\$40
Don David Reserve, Cabernet Sauvignon	\$40

CANADA

Gaspereau Tidal Bay NOVA SCOTIA	\$46
Benjamin Bridge	PRODUCTS AVAILABLE PLEASE INQUIRE
Grand Prè	PRODUCTS AVAILABLE PLEASE INQUIRE
Jackson Triggs, Chardonnay ONTARIO.....	\$30
Jackson Triggs, Cabernet Sauvignon ONTARIO	\$30
Jackson Triggs, Sauvignon Blanc ONTARIO	\$30

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	\$42

FRANCE

Les Jamelles, Sauvignon Blanc.....	\$37
Les Jamelles, Cabernet Sauvignon.....	\$37
Les Jamelles, Pinot Noir 750ml.....	\$38

ITALY

Santa Margherita, Pinot Grigio Alto Adige DOC.....	\$46
Fontanafredda, Briccotondo Barbera DOC	\$40
Frescobaldi, Castiglioni Chianti DOCG	\$40
Bella Sera Pinot Grigio LGT	\$36

NEW ZEALAND

Villa Maria Private Bin, Sauvignon Blanc	\$46
1008287 Villa Maria Private Bin, East Coast Chardonnay	\$46
Kim Crawford, Sauvignon Blanc	\$46
Kim Crawford, Pinot Noir.....	\$50

SOUTH AFRICA

KWV Classic Collection, Sauvignon Blanc	\$32
KWV Classic Collection, Cabernet Sauvignon	\$32

UNITED STATES

Three Thieves, Cabernet Sauvignon	\$41
Three Thieves, Pinot Grigio.....	\$41
Beauty and Chaos, Chardonnay WASHINGTON.....	\$40

audio visual

EQUIPMENT RENTALS

Data Projector	\$150
Wireless Mouse	\$25
VGA Cord.....	Complimentary
8 Foot Tripod Screen.....	\$50
Podium	\$50
Four Channel Mixer.....	\$50
TOA System.....	\$125
65" LG TV	\$150
Laptop	\$150

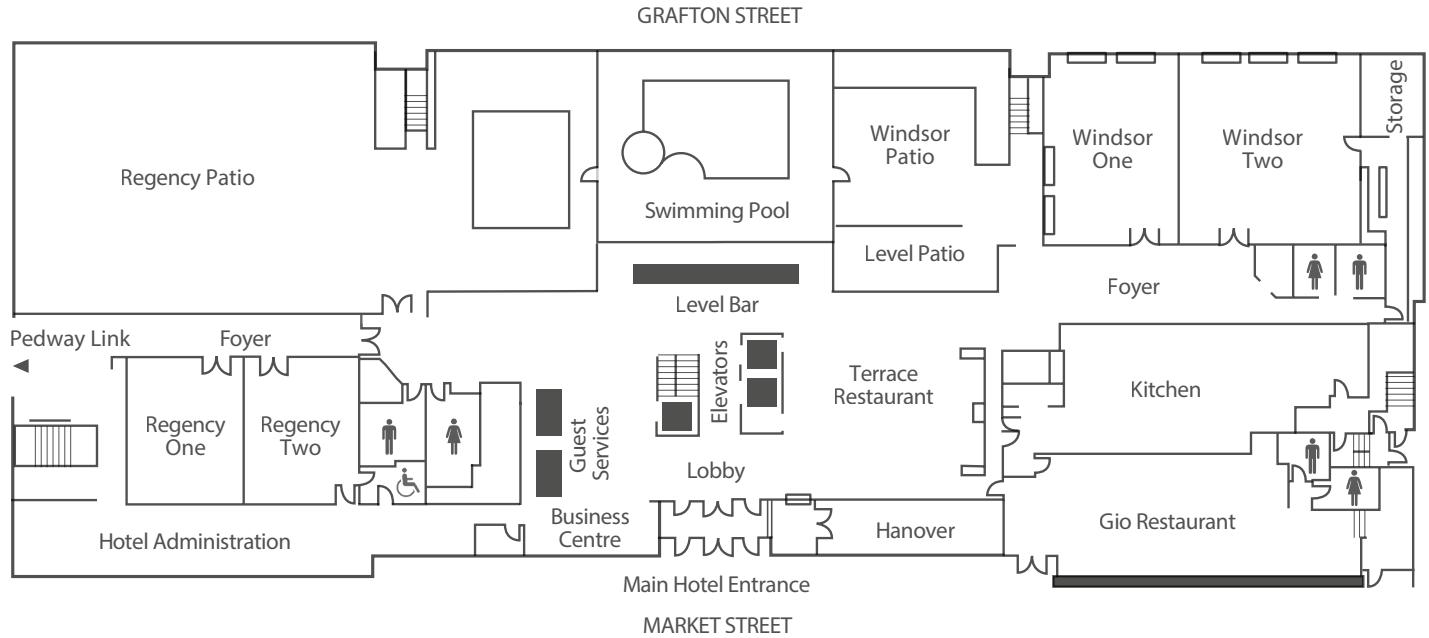
ACCESSORY RENTALS

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 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 (fees will apply)
Convenient and Security-Monitored with 5'10" Clearance
Parking Facilities are Subject to Availability for Guests Attending your Function
Valet Service is Available and Additional Charges Apply

FACILITIES AND SERVICES

Outdoor Landscaped Patios
In-Room Dining
Concierge Services, Valet Parking
Business Center
Check-In at 3:00 pm
Check-Out at 12:00 pm
Express Check-In and Check-Out
Same-Day Dry Cleaning
Complimentary Shoe Shine and Shirt Pressing with Crown Service
The Terrance Restaurant Daily Breakfast Buffet
Gio Restaurant (www.giohalifax.ca) - CAA 4 Diamond
Level Bar and Patio

terms & conditions

MANAGEMENT RIGHT

The Hotel reserves the right to cancel any function deemed by management to reflect poorly on the integrity or safety of its staff and other guests of The Hotel.

BOXES AND MATERIALS

Hotel Receiving is open Monday through Friday from 8:30am to 4:30pm. Any items that you need to ship in advance are to be labeled with your hotel contact, event name and date of function. Fees may apply. Please forward to the following address:

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

SERVICE CHARGES

For cash or host bar services that do not achieve revenues of \$300 per bar, a \$75 labour charge will apply, per bar. Ice and glasses are available at a cost of \$50 per delivery for groups of 25 persons or less and \$75 per delivery for groups of 25 to 40 persons.

CREDIT

Unless credit has been previously established with The Prince George Hotel, an application for credit to approve direct billing may be included with this Agreement. The Hotel will utilize credit reporting services to attempt to confirm your credit based upon such sources. In the event credit cannot be approved, pre-payment of all estimated charges is required at least 7 business days prior to the event. New accounts may be required to provide a partial or full deposit pending review of your credit application. Should credit be approved, payment is due within 30 days from date of invoice. Past due accounts will be subject to service charges of 2% per month.

DEPOSITS

For all social events, a non-refundable deposit outlined in your contract is required within 10 days of confirming the booking. 50% of the estimated cost for your event is required 30 days prior to the scheduled event, unless otherwise stated in your contract. The remaining balance is due 7 days prior to the event.

LIABILITY AND SECURITY

The Hotel reserves the right to inspect and control-all/ private functions. The Prince George Hotel assumes no responsibility for personal property or equipment brought to the premises. The client acknowledges that it will be responsible to provide security of any such aforementioned items and hereby assumes the responsibility for loss there of. Any damage done to hotel property caused by function participants is the responsibility of the convener for that event.

PARKING

Overnight rate for guestroom occupants is \$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 may be 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. Allergies presented at the function will be accommodated with a fee.

PROPERTY REMOVAL OF FOOD

City and provincial health regulations governing our food service require that all food served at your function be supplied by The Hotel and not from any external source or supplier. As well, we are responsible to ensure remaining food items are not removed from hotel property upon completion of your event.

PRICE INCREASES

Prices quoted herein including gratuity are subject to increase after to the signing of the Agreement to meet increased costs of supplies or operation at the time of your event. The Hotel at its option, may in the event of such increased costs instead make reasonable substitutions and client agrees to accept such substitution or pay the increased prices.

REVENUE AGREEMENT

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

TAX, GRATUITY AND OTHER CHARGES

All Food and Beverage charges are subject to HST and gratuity. All Audio Visual rentals are subject to HST and applicable A/V labour charges. Room rental subject to HST.

GUARANTEES

Guaranteed number of attendees is required by noon 5 business days prior to function. If guaranteed numbers are not received at this time, the estimated number of attendees will be considered the guaranteed number. Guaranteed number or actual attendance, whichever is larger, will be charged. The Hotel has based all price quotations on volumes reflected in the event details provided by the client at the time of the request. Any change in current requirements could result in price changes based on a change in volume.

ENTERTAINMENT AND MUSIC FEES

SOCAN, The Society of Composers, Authors and Music Publishers of Canada levy fees for A/V events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will automatically be applied to your hotel invoice.

1 to 100 People, Music without Dancing.....	\$20.56
101 to 300 People, Music without Dancing	\$29.56
1 to 100 People, Music with Dancing.....	\$41.13
101 to 300 People, Music with Dancing	\$59.17

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

1 to 100 People, Music without Dancing.....	\$9.25
101 to 300 People, Music without Dancing	\$13.80
1 to 100 People, Music with Dancing.....	\$18.51
101 to 300 People, Music with Dancing	\$26.63



The Prince George Hotel
HALIFAX

Whether you are organizing an intimate meeting with clients or preparing an unparalleled conference event, let the award-winning culinary team at The Prince George Hotel impress your attendees with their skills. Known for delivering inspired culinary creations, we also deliver the high-quality service and hospitality that each meeting and conference deserves.

Looking for something that truly reflects the individuality of your event?

Contact us and we'll help you design a custom menu suited to your specific gathering needs.

WWW.PRINCEGEORGEHOTEL.COM/CATERING

EVENTS@PRINCEGEORGEHOTEL.COM

902.425.1986