

Weddings & Special Events

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The Prince George Hotel
HALIFAX

Nosh & Stations

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

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

SALAS & CHIPS *(GF/V)*

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

PRINCE EDWARD ISLAND MUSSLES *(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, Pickled Red Onion

FRENCH STYLE BRIE *(served with sliced sourdough baguette)*

CHOOSE ONE

- Blistered Cherry Tomatoes, Basil Pesto, & Pine Nut *(V)*
- Cranberry, Orange, Maple, Cinnamon
- Apple & Candied Pecan Streusel

MAKE SUSHI

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

BAO BUNS *(20 piece minimum per variety)*

Miso Chicken

Ginger Kewpie, Shaved Cabbage, Radish

Tempura Sweet Potato (VG)

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

Pulled Brisket

Soy Orange Glaze, Gochujang Aioli, Cucumber, Scallion

Sticky Soy Pork Belly

Pickled Cucumber, Spicy Aioli, Hoisin, Coriander

MARITIME OYSTERS

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 Aïoli, 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

Traditional Porchetta, Slow Roasted with Chili, Fennel & Lemon

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

Rosemary Sea Salt Focaccia Buns

HAWAIIAN POKE BAR

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

GNOCCHI

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

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

PRAWN PAKORA

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

GNOCCHI & SHRIMP

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

SCALLOP & PORK BELLY *(GF)*

Corn Purée, Blackberry, Pickled Cauliflower

BEEF SHORT RIB WELLINGTON

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

GOURMET SLIDERS *(3 dozen minimum per variety)*

4 oz Slider served with Onion Rings & French Fries Pit Master Beef Slider

House Ground Seasoned Beef Chunk, Havarti, Roasted Garlic Aioli, Seeded Bun

Greek Chicken Slider

Tzatziki, Feta, Cucumber, Dill

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

LOADED NACHOS

Ancho Spiced House Tortilla Chips, Monterey Jack Cheese, Black Beans, Jalapeños

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

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

TACOS

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

PIEROGYS

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

ENTRÉES

Slow Cooked Baby Back Pork Ribs

Buttermilk Brined & Fried Chicken, Spicy Honey

SERVED WITH

Corn Bread, Chipotle Butter

Molasses & Bacon Baked Beans

Creamy Mac n Cheese

PRIME RIB *(25 person minimum)*

4 oz, Slow Roasted, Brioche Buns, Au Jus, Dijon, Horseradish Cream

BEEF TENDERLOIN *(25 person minimum)*

4 oz, Slow Roasted, Brioche Buns, Au Jus, Dijon, Horseradish Cream

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

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)*

Gourmet Cookies

- Belgian Dark Chocolate, Sea Salt
- Dark Chocolate Halva Indulgence *(GF)*
- Dulcey Chocolate, Peanut, Oatmeal, Dark Chocolate
- Strawberry 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)*

Blueberry Crumble Bars *(one dozen minimum)*

Chocolate Dipped Strawberries *(one dozen minimum)*

Cheesecake Bites *(one dozen per variety minimum)*

- Lemon
- Raspberry
- Turtle

Choux à la Crème *(cream puffs) (one dozen per variety minimum)*

- Milk Chocolate & Passionfruit
- Caramel & Coffee
- Lemon & Raspberry

VEGAN DESSERT OPTIONS

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

- Salted Date Caramel
- Mango
- Raspberry

Cupcakes *(VG) (one dozen minimum)*

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

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

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)*

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 (GFO)
Baked Chocolate Cake Doughnut, Chocolate Ganache
Vanilla Raspberry (GFO)
Vanilla Cake Doughnut, Raspberry Buttercream

Receptions

PASSED APPETIZERS *(3 dozen minimum per selection)*

From the Sea

Fish & Chips, Battered Haddock, Malt Vinegar Fries, Lemon Aioli (DF)

Lobster Goat Cheese Croquettes, Romesco, Confit Garlic Aioli & Kale Chip

Jamaican Jerk Prawns, Sticky Rice, Rum Pineapple Compote (GF/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, Brioche, Lemon Aioli, Lemon Garlic Butter, Frites

Ginger Tempura Prawn, Sweet Soy, Cilantro (DF)

Pan Con Tomate, Crab, Micros, Saffron Aioli (DF)

Tuna Tataki, Sesame Crusted, Ponzu, Mango, Radish (GF/DF)

From the Soil

Spicy Black Bean Taquitos, Salsa Roja, Cashew Crema (VG)

House Falafel, Labneh, Preserved Lemon, Mint (GF/V)

Tomato Toast, Burrata, Manchego, Smoked Maldon, Sourdough (V)

Indian Spiced Potato Fritters, Peanut, Green Chutney (VG/GF)

KFC Tempura Cauliflower, Gochujang, Sesame, Scallion (VG)

Butternut Squash, Feta, Honey, Pecan Crostini (V)

Individual Crudité Canoes (V/VGO/GF)

Seasonal Veggies with

Herb Butter Dipped Radish, Maldon Salt (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)

Caramelized Carrot Arancini, Creamy Risotto, Parmesan Cheese, Carrot Puree (V)

Haloumi Slider on Focaccia, Garlicky Mushrooms, Sumac Red Onions (V)

Greek Spanakopita (Spinach & Feta wrapped in Filo Pastry) (V)

Mexican Corn Fritters, Crumbled Feta, Jalapeño, Aioli, Parm Dust (V)

Confit Garlic, Green Olive Pesto, Oven Cured Tomato on Focaccia Crostini (VG)

From the Land

Italian Beef Meatball, Spicy Pomodoro, Shaved Grana Padano, Basil (GF)
Brome Lake Orange Glaze Duck Breast, Cucumber, Scallion Pancake, Hoisin (GF/DF)
Nashville Hot Chicken Slider, Fried Chicken, Buffalo Sauce, Pickles (GF)
Coffee Cocoa Crusted Beef Tenderloin, Rosti, Burrata, Balsamic Onion Jam, Chimichurri
Chicken & Cabbage Gyoza, Clementine Soy Dipping Sauce
Sirloin Beef Slider, Red Pepper Relish, Gouda, Garlic Aioli
Sweet Pea & Chorizo Croquette, Lemon Ricotta
Steak Frites, Rosti, Beef Tartare, Egg Yolk Emulsion, Pecorino, Chive (GF)
Smoked Paprika Garlic Chicken Skewer, Black Garlic Aioli, Crumbled Feta (GF)
Whipped Rosemary Ricotta, Pear, Honey, Chorizo, on Sourdough Crostini
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)
Burrata, Prosciutto, Fig Onion Jam, on Sourdough Crostini
Butter Chicken Kofta, Green Chutney, Nigella Seed

LATE NIGHT OPTIONS

Traditional Poutine, Frites, Quebec Cheese Curds & Chicken Gravy

Donair Egg Rolls, Donair Sauce

Veggie Samosas, Tamarind Sauce *(VG)*

Mini Cheeseburgers (4oz) with White Cheddar Mac Sauce, Pepperoncini

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)

Bavarian Soft Pretzels, Buttered, Salted *(V/VGO)*

Late Night Flat Breads (please select two varieties) (12" long)

- 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, Chili Flakes

Chicken Wings (choose one variety)

- Honey Barbeque
- Nashville Hot
- Teriyaki

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 Cardamom 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, Sourdough, Arugula, Pistachio Dust

Mushroom Ravioli *(V)*

Truffle Cream, Grana Padano, Chives

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 *(V/VGO)*

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



Custom Cakes

6" Cake - Serves 6-8
8" Cake - Serves 10-12
10" Cake - Serves 18-24
Full Sheet Cake 16"x24" - Serves 96
Half Sheet Cake 16"x12" - Serves 48

Flavor Selection

Lemon Cake, Lemon Curd Filling, Blackberry Buttercream
Chocolate Cake, Nutella Filling, Hazelnut Buttercream
Chocolate Cake, Caramel Filling, Milk Chocolate Buttercream
Brown Butter Cake, Dulce de Leche Filling, Dulce de Leche Buttercream
Coconut Cake, Mango Curd Filling, Mango Buttercream
Vanilla Cake, Strawberry Jam Filling, Strawberry Buttercream
Carrot Cake, Cream Cheese Icing

Add Ons

Fresh Florals
Gluten Free

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)*

Blue 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

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

Honey Chipotle Salmon *(GF/DF)*

Lime, Black Beans & Corn Salsa

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

Saag Tofu Lentils *(GF/VG)*
Curried Spiced Tofu, Lentils, Spinach, Coconut Milk, Cashew

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, Currants

Shoe String Potatoes *(V)*
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 3)

Chocolate Brownie Cake, Dark Chocolate Mousse, Caramel Miroir *(contains gelatin)*

Passionfruit & Milk Chocolate Trifle

Blackberry Ruby Chocolate Tart *(contains gelatin)*

Vanilla Pod Panna Cotta, Raspberry Sauce *(GF) (contains gelatin)*

Apple Blueberry 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 4oz portion*

Slow Roasted Prime Rib Au Jus

Traditional Italian Porchetta

Beef Tenderloin with Grainy Mustard, Garlic Rub, Horseradish Cream

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 AND 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 Riesling 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

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 AND 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

ITALY

Santa Margherita, Pinot Grigio DOC

Santa Margherita, Cabernet Sauvignon

Frescobaldi, Castiglioni Chianti DOCG

Carpineto Dogajolo Rosso Toscana IGT

Bolla, Pinot Grigio

AUSTRALIA

Wolf Blass Yellow Label, Cabernet Sauvignon AU

Wolf Blass Yellow Label, Chardonnay AU

Wolf Blass Yellow Label, Shiraz 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

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 Hotel

LOCATION

Located in the Heart of Downtown Halifax

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

EVENT SPACE AND CATERING

6 Meeting Rooms

8,000 Square Feet of Space

Experienced Catering Management Team Award-Winning Culinary Team

ACCOMMODATION

203 Finely Appointed Guestrooms

CAA 4 Diamond

Safes in all Rooms

Free Wi-Fi

Writing Desk

2 Telephones with Voice Mail; 1 Cordless

Free Local Phone Calls

43" Flat-Screen Televisions

In-Room Movies

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

Vanity with Hairdryer

Iron and Ironing Board

Crown Service Includes Crown Lounge Executive Breakfast

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

Plush Bathrobes

Upgraded In-Room Amenities

Finely Appointed Luxury Executive Suites

Indoor Heated Pool under Sky lit Ceiling

Whirlpool and Sauna

Exercise Room with Cardio Equipment and Free Weights

PARKING

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

Convenient and Security-Monitored with 5’10” Clearance

Parking Facilities are Subject to Availability for Guests Attending your Function

Valet Service is Available and Additional Charges Apply

FACILITIES AND SERVICES

Outdoor Landscaped Patios

In-Room Dining

Concierge Services, Valet Parking

Business Center

Check-In at 3:00 pm

Check-Out at 12:00 pm

Express Check-In and Check-Out

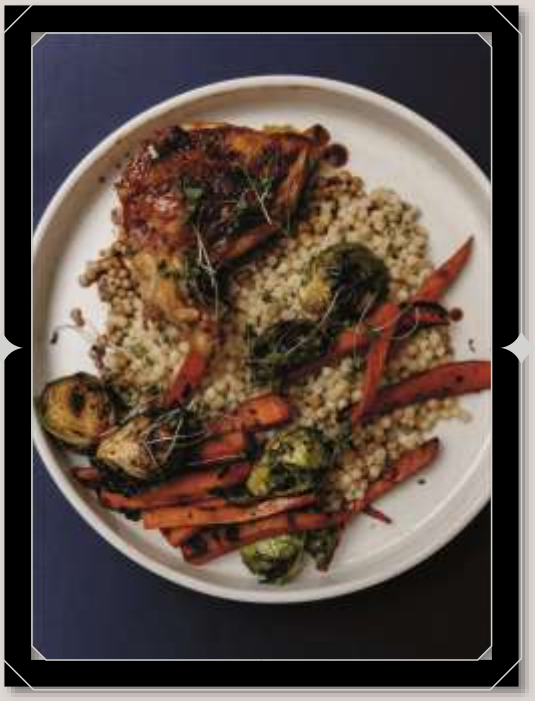
Same-Day Dry Cleaning

Complimentary Shoeshine and Shirt Pressing with Crown Service

The Terrance Restaurant Daily Breakfast Buffet

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

LevelBar and Patio



Meals

The wedding meal is a very important aspect of your special day. Final decisions on your menu selections should be discussed four to six weeks prior to your wedding. Our standard menus have been provided as a starting point.

Final Counts

A guarantee for the number of attendees is required at least 5 business days prior to your wedding.





Cancellation

If within one year prior to the wedding you need to cancel, a cancellation fee of at least 100% of all anticipated charges will be applied. All deposits are non-refundable.

Deposits & Payment

We require a non-refundable deposit when you sign a contract to guarantee our services. Another deposit is required 6 months prior to the wedding, and the remaining balance, based on the estimate, is due 7 business days prior to the wedding.

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Decor

Any materials sent to us, whether it's table favors, decorations, or table centerpieces, must be appropriately labeled and addressed. Decor items are accepted 24 hours prior to the event.

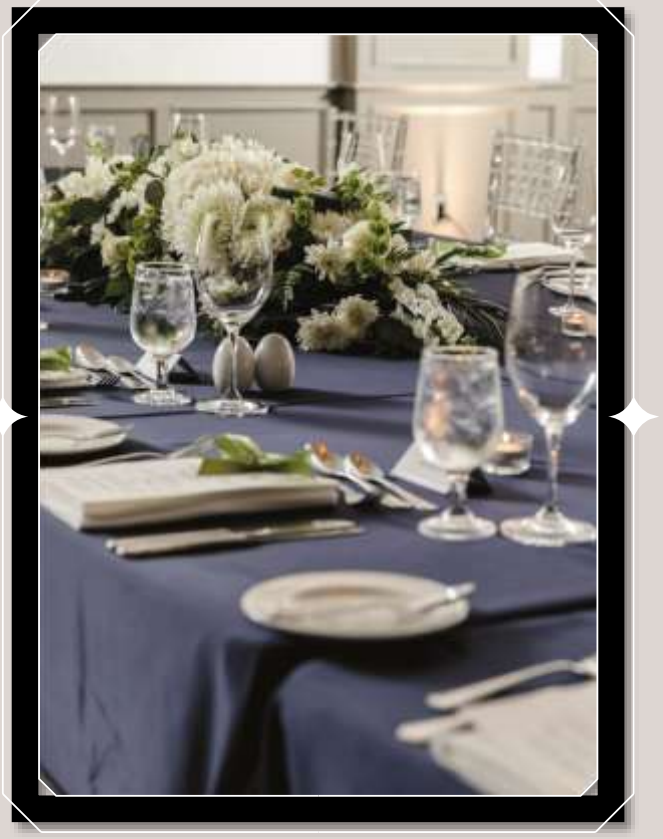
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Timing & Service

The Prince George Hotel practices responsible beverage service. We reserve the right to refuse to serve any person or group that would result in the venue being in conflict with the Liquor Act.

Typically, the dance will go on until 1:00am at which time we will give a last call at the bar.

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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 $28 per night or valet parking for $38 per night, plus HST. Daily parking fee for local attendees is $4.50 per hour, plus HST, to a maximum of $60. Parking is subject to availability.

SMOKING POLICY

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

MEETING OR EVENT CHANGES

Your function or event must adhere to the contracted start and end times. The Hotel must authorize arriving prior to or occupying the room after the contracted times. 'Day-of' set up changes requested by organizations on-site contact maybe subjected to a rental or labour charge. The Hotel reserves the right to relocate functions to an alternate suitable hotel location.

COMPLIANCE WITH LAW

This Agreement is subject to all applicable federal, provincial, and local laws, including health and safety codes, alcoholic beverage control laws, disability laws, federal anti-terrorism laws and regulations, and the like. The client agrees to cooperate with The Hotel to ensure compliance with such laws.

ALCOHOLIC BEVERAGES

Nova Scotia Alcohol and Gaming Authority regulations state that all alcohol is to be supplied exclusively by the Prince George Hotel; no alcohol can be auctioned, displayed, nor removed from the premises; alcohol may only be served by Prince George employees or bartenders; service of alcohol may be denied to any person who is intoxicated or underage or who violates the principles of responsible alcohol consumption. The client will be held responsible for the conduct of invitees and liable for their conduct during and following the event, on or off the premises.

BEVERAGE SELECTION

Signature Cocktails for cash bars must be selected from the list provided. All other specialty cocktails, requiring spirits or liqueurs not presently available at The Hotel will be available for host bars only and charged in 40 drink increments. Specific wine selections not reflected in our catering or restaurant menus are available upon request and will be billed for the number of bottles ordered per the catering contract regardless of consumption. Any wine selected from our existing menus are charged on a consumption per opened bottle.

MENU SELECTION

Final decisions on your menu selections should be discussed at least two weeks prior to your event to ensure the availability of necessary ingredients. The enclosed menu suggestions are just a sampling of the culinary creations our talented team is able to offer to you and your guests. Our catering department welcomes the opportunity to provide personally inspired cuisine for your event. We pride ourselves on paying full attention to health and specific dietary needs. Specialty items can be purchased and prepared by The Hotel. Alternate meals requested by a guest attending your function not previously discussed with hotel contact will be brought to your attention and any additional charges will be added to your account. Allergies presented at the function will be accommodated with a fee.

PROPERTY REMOVAL OF FOOD

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

PRICE INCREASES

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

REVENUE AGREEMENT

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

TAX, GRATUITY AND OTHER CHARGES

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

GUARANTEES

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

ENTERTAINMENT AND MUSIC FEES

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

1 to 100 People, Music without Dancing $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 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 $13.30

1 to 100 People, Music with Dancing $18.51

101 to 300 People, Music with Dancing $26.63

The Prince George Hotel
HALIFAX

When planning your special day, let our award-winning culinary team impress your guests.

Known for delivering inspired culinary creations, we also deliver the high-quality service and hospitality that each wedding deserves.

We will take care of all aspects of your day and take the worry from you!

Contact us and we'll help you design a custom menu that will WOW your guests.

Nadine Poirier

Catering Sales Manager

npoirier@princegeorgehotel.com

902-492-7838