

eatdrink+bemerry

holiday dining guide



The Prince George Hotel

from festive buffets to private parties

THE PRINCE GEORGE IS THE ULTIMATE VENUE FOR HOLIDAY CELEBRATIONS.
ACCOMMODATING 20 TO 300 GUESTS, OUR EXQUISITE EVENT SPACES,
CATERING AND SERVICE ARE SURE TO BRIGHTEN THE SEASON.

To inquire about any of our festive celebrations, please phone
902.425.1986 or email events@princegeorgehotel.com.

holiday parties

NOVEMBER, 2019 THROUGH JANUARY, 2020

Priced per event

Create your own perfect festive celebration and let us work out the details!
Receptions, plated dinners, buffet dining and more...

To book your holiday party, please call 902.491.5703 or events@princegeorgehotel.com



festive brunch

SUNDAYS DECEMBER 1 TO DECEMBER 23, 2019 • 12 TO 2PM

\$42 per person plus tax and gratuity

\$20 per child (5 to 12 years old) plus tax and gratuity

Complimentary for children under 5

Don't miss an occasion to celebrate! Every Sunday, enjoy the holidays
with family and friends as our famous brunch goes festive.

To reserve your table, please phone 902.425.1986



festive lunch buffet

Week days December 12th to 20th 2019 • 12 to 2pm

\$27 per person plus tax and gratuity

**Our festive buffet lunch is the perfect solution for parties
looking to kick start the holidays during the week.**

salads

baby spinach salad with candied pecans, grapes, celery, shaved pears , apple cider vinaigrette
ramen noodle salad, crushed peanut, julienne carrot, red onion, and ginger soy vinaigrette
persian cucumber, garbanzo bean, tomato salad with crumbled feta, cumin red wine vinaigrette
selection of local and imported cheese, house made preserves and nuts, assorted crackers

entrees

parmesan seared haddock, pickled raisins parsley and lemon, salted buttered almonds
traditional roast turkey, pan gravy, onion and sage bread stuffing, house made cranberry sauce
served with
parmesan potato gratin and seasonal vegetables

dessert

sticky toffee warm gingerbread, chantilly cream
nutella buche de noel with meringue mushrooms
morello cherry chocolate tart (gf)
citrus cheesecake
coffee & tea

For reservations, please phone 902.425.1986



festive dinner buffet

NOVEMBER THROUGH DECEMBER 2019

\$50 per person plus tax and gratuity

appetizers

baby spinach salad with candied pecans, grapes, celery, shaved pears , apple cider vinaigrette
arugula salad, with shaved parmesan, radish and pickled cranberries, lemon dijon vinaigrette
ramen noodle salad, crushed peanut, julienne carrot, red onion, and ginger soy vinaigrette
persian cucumber, garbanzo bean, tomato salad with crumbled feta, cumin red wine vinaigrette
steamed nova scotia mussels in white wine and garlic
selection of local and imported cheese, house made preserves and nuts, assorted crackers

choice of 2 entrees

korean chicken with gochujang and cashew
parmesan seared haddock, pickled raisins parsley and lemon, salted almonds
mushroom ravioli with chive parmesan cream and crispy pancetta (vegetarian version possible)
pork loin with fennel orange chili rub, spiced apples
smoked paprika and rosemary grilled flank steak, red pepper almond pesto(gf)
traditional roast turkey, pan gravy, onion and sage bread stuffing, house made cranberry sauce
beef tenderloin with grainy mustard garlic rub, horseradish, jus (add \$18/person
served with
parmesan potato gratin and seasonal vegetables

desserts

sticky toffee warm gingerbread, chantilly cream
nutella buche de noel with meringue mushrooms
morello cherry chocolate tart (gf)
citrus cheesecake
sliced fruit and berries

**For Inquiries or to book a festive dinner buffet event,
please call 902.491.5703 or events@princegeorgehotel.com**

nyd

champagne brunch

Featuring Moët et Chandon

NEW YEAR'S DAY, WEDNESDAY JANUARY 1, 2020 • 12 TO 2PM
\$125 per person \$60 per child (5 to 12 years old) | Complimentary for children under 5

Reservations are pre-sold, non-refundable and include tax and gratuity
For reservations, please phone 902.425.1986

Start 2020 in style at our annual New Year's Brunch. It's the the place to be, featuring live music and an extravagant selection of culinary delights.

breakfast items

belgian waffles
eggs benedict, omelet station
roesti potatoes

bacon and sausage (gf)
smoothie and fruit station
fresh pastries

salads

imported and domestic cheese displays (gf)
broccoli / kale / quinoa / savory granola
smoked tofu / edamame / hemp hearts / green goddess dressing
spicy harissa / cauliflower / orange / tahini / sultanas / roasted almonds (gf)
farro / cannoli beans / kalamata olives / ciro's burrata / slow roasted tomato (gf)
mesclun greens/berries / sunflower seeds (gf)

hot items

black garlic and rosemary spätzle / duck confit / ciro's tallegio
coquilles st. jacques (scallop)

kale / wild rice / gruyere / caramelized onion (gf)
maple roasted delicata squash / pear and sage compote

carved items

crusted lamb rack/lemon goat cheese / chestnutscompote (gf)
roasted prime rib / chanterelles mushroom / house made port mustard seeds (gf)
star anise pork belly / ginger, chili and hoisin glaze

chef attended stations

vietnamese noodle bowls (gf)
lemongrass chicken / rice vermicelli / nuoc cham / pickled vegetables
gio station: 24 hours beef short rib / black eyes peas cassoulet / parsnip chip / pickled vegetables / micro shoots
crepes station / house pizzelle bowl / house made ice cream and sorbets
assorted berries / nutella / lemon curd / dulce de leche / shaved dark chocolate

seafood display

house made sushi
cold poached U8 shrimp, cocktail sauce
prince george maple cured and hot smoked salmon (gf)

steamed mussels (gf)
cold smoked salmon and candied salmon
shucked seasonal oysters with mignonette

desserts

belgian milk chocolate noisette roulade (gf)
assorted middle eastern mignardise
cardamom éclair – cassis mousseline
pistachio european cheese cake with pomegranate mirror
sphere of white chocolate mousse with fluid raspberry gel

chestnut mont blanc tartlet
lemon pot de crème topped with yogurt cream (gf)
pink champagne and strawberry layer cake
dark chocolate marquise with kahlua crème brulee

*Dietary concerns can be accomodated.

nye+gio

NEW YEAR'S EVE, TUESDAY, DECEMBER 31, 2019, 5PM TO CLOSE

À la carte, it's a last chance to enjoy your favourite plates of the year!

For reservations, please phone 902.425.1987



just an elevator ride away

HOLIDAY RATES, NOVEMBER 24 TO DECEMBER 28, 2019

Starting at \$139 per night

NEW YEAR'S EVE SPECIAL, DECEMBER 31, 2019

Starting at \$259 per night

*Subject to availability

**For groups of 10 rooms or more please phone the sales department at 902.491.5703
or email sales@princegeorgehotel.com**



The Prince George Hotel

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