

MHC
Catering
AND *Events*
at



CREATING MEMORABLE
EXPERIENCES.

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**For all
Catering
& Events
bookings
and inquires,
please
contact:**

Kelley Gillis

Catering and Events Manager

kgillis@mhgpei.com

902.566.3137 ext 2

Murphy Hospitality Group

96 Kensington Road

Charlottetown, PE C1A 5J4



venue pricing

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WE CAN
HOST EVENTS
UP TO

100
PEOPLE
SEATED

150
PEOPLE
STANDING

VENUE PRICING

2,000.00



venue fee includes

**Included
in your
venue
rental for
up to 100
people:**

Tables (60" Rounds, maximum 14)

Chairs

White Linens

120 Rounds

Linen Napkins

Plate ware, silver ware, glass ware

Excluding champagne flutes

(5) 6ft banquet tables

Serving and Bar Staff

* The use of banquet tables in stead of round tables for seating is recommended for groups over 60 people



Additional rentals:

Select event rentals are also applicable to a delivery fee

Sound system microphone, podium, iPod Hook up	150.00
Chivari Chair Cushion	2.00 each
Table skirting & Clips	3.50/ft
Burgundy or Forest Green Linens 120" Rounds	12.00/linen
Cocktail Tables	15.00
Stretch Cocktail Linen (white or black)	17.00



preferred vendors

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Need some suggestions for planning your event?

Contact our preferred vendors!

Barbara Cameron Photography

Info@Barbara-Ann-Studios.com

www.Barbara-Ann-Studios.com

 /BarbaraAnnStudios

 @barbifromtheblock

Kristina Allen - Elysian Weddings & Events

Wedding Planning Services Elysianweddings.com

 @elysianwedvents

(902) 629.5147

Jennifer Maxwell Decorator

jennmxwill@gmail.com

 /www.MaxJennDesign

(902) 218.5826

House Front Production Services Inc. Production

housefront@outlook.com

(902) 566.1760

Laugh it Up Photobooth Partner

brett@laughitup.ca

www.laughitup.ca

(902) 629.5650

Nicole MacKay Photography

info@nicoleanne.ca

www.nicoleanne.ca

 Nicolemackayphoto

Brady McCloskey Photography

info@bradymccloskey.com

www.bradymccloskey.com

(902) 969.4960

Amy Brace, WPICC Coordinator/Owner

Kiss The Bride Wedding & Event Coordination

www.kiss-the-bride.net

 kissthebride1

(902) 222 7509

DJ Josh Hood

940 1528

Andrew Cross - Music Express DJ Service

www.musicexpresspei.com

Bar Menu

Due to Prince Edward Island Liquor Commission Laws, the PEI Brewing Company is required to serve all alcohol at special event pricing.

Beer

Due to Prince Edward Island Liquor Commission Laws, Murphy Hospitality Group staff is required for the service of a keg on a licensed premise.

Alcohol	4.78
Coolers	6.09
Ciders	6.52
Domestic Canned Beer	4.78
Import Canned Beer	6.52
Local Canned Beer	4.78 - 6.30
12oz Draft	4.56
20oz Draft	5.87
19L Kegs	216.00
50L Kegs	564.00

***Pricing does not include applicable tax or gratuity.**



****all bar pricing is subject to change.**

Wine

TAX NOT INCLUDED IN WINE PRICING

Wine selection is not limited to the listed products, please inquire for more information.

Beer

Growlers are for table service only.

HOUSE WINE

6 oz.

Bottle

White

Trapiche Pinot Grigio

6.95

32.00

Gabbiano Pinot Grigio

7.82

36.00

Red

Trapiche Malbec

6.95

34.00

Gabbiano Chianti

8.69

38.00

Sparkling

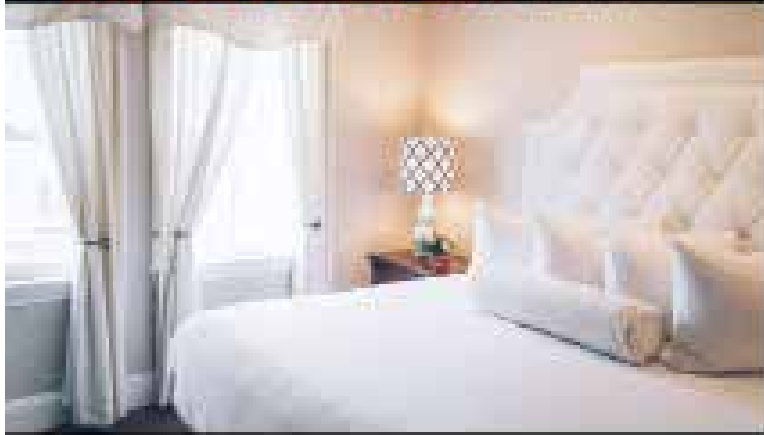
Satori Prosecco Spumante Brute

40.00

Growler fills are restricted to traditional beer flavours. Please inquire for flavours.

20.00





Murphy

HOSPITALITY GROUP

Looking for a venue to host your rehearsal party?

Try one of our private dining options.



THE BRICKHOUSE
KITCHEN & BAR

2ND FLOOR DINING ROOM
SEMI PRIVATE
30 ppl » Sit Down Meal

3RD FLOOR - MARC'S LOUNGE
70 ppl » Stand Up Reception

brickhousepei.com

dbbrickhouse@murphyrestaurants.ca - 902.566.4620

PRIVATE ROOM
20 - 24 ppl » Sit Down Meal

WINE BAR
16 ppl » Sit Down Meal
40 - 50 ppl » Stand Up Reception

sims corner.ca

KELLIE MACKINNON, GENERAL MANAGER - sims@murphyrestaurants.ca 902.894.7467



MERCHANT MAN
FRESH SEAFOOD OYSTER BAR

NEXT DOOR LOUNGE
40 ppl » Stand Up Reception

merchantman.ca

KIEL VESSEY, GENERAL MANAGER - merchantman@murphyrestaurants.ca - 902.892.9150

(Seasonal)

Fishies
ON THE ROOF

BACK ROOF AREA
60 ppl » Stand Up

FULL ROOF AREA
100 ppl » Stand Up

fishbones.ca



fishbones@murphyrestaurants.ca - 902.628.6569

Hors D'oeuvres

All items must be pre-ordered
in advance.

Priced by the dozen unless
otherwise stated.

Please inquire about menu items that can
be made gluten free, dairy free, vegetarian
or any other dietary needs. Prices do not
include applicable tax or gratuity

Bacon Wrapped Scallops	31.00
BBQ Braised Meatballs	24.00
Pulled Pork Sliders	28.00
Curried Chicken Skewers	27.00
Crab Cakes	28.00
Smoked Salmon on a Cucumber Chip	24.00
Mini Caprese Salads	23.00
Beef Skewers with Chimichurri	28.00
Mini Fish and Chips	27.00
Chicken and Vegetable Spring Rolls	28.00
Cheese and Bacon stuffed Potato Croquettes	24.00
Mini Chicken & Waffles	29.00
Lobster Sliders	65.00
Turkey & Spinach Sliders	28.00
Mini Meatball Sammies	27.00
Shrimp Taco Bites	30.00
Bruschetta	25.00
Choice of: Strawberry and goat cheese OR Cranberry and pomegranate	

COLD PLATTERS & TRAYS

* Quantities based on 10 people

Vegetable Platter	17.00
Domestic Cheese and Cracker	28.00
Add cured meats for \$10.00/platter	
Sweet Tray	27.00
Assortment of squares, cakes and cookies	
Hummus, Pita and Vegetables	23.00
Fruit Platter	20.00
Assorted Sandwich Platter	38.00

APPETIZERS

Create Your Own Menu

Choose from any of the following menu options to create your own, personalized 3 course menu designed by you on your special day.

SALADS

Local Green Salad

Goat cheese, pumpkin seed brittle, beets, maple vinaigrette

Spinach Salad

Orange, pickled red onion, shaved Gouda, toasted almonds, seasonal berry vinaigrette

Caesar Salad

Romaine, double smoked bacon, shaved parmesan, creamy garlic vinaigrette

Arugula Salad

Toasted almonds, dried cranberries, cherry tomato, shaved parmesan

SOUPS

Roasted Tomato and Basil

Roasted tomato, fresh basil, crème fraiche

Corn & Bacon Chowder

Double smoked bacon, grilled corn, fresh herbs

Roasted Butternut Squash

Local honey, green apple crème fraiche

Classic Island Seafood Chowder

Local seafood, Island potatoes, cream base

** Additional cost of \$5.00/person*

We at Murphy Hospitality Group believe in supporting our local producers, please note Certain Items Subject to change based on availability and seasonality.

ENTREES

Create Your Own Menu

Choose from any of the following menu options to create your own, personalized 3 course menu designed by you on your special day.

Price per person includes: 1 appetizer option, 1-2 entrée options (excluding vegetarian and kid's meals) and 1 dessert option for all guests.

ISLAND POULTRY

Toasted Almond & Cream Cheese Stuffed Chicken 45.00
Cranberry Salsa, seasonal vegetables

BBQ Roasted Chicken 40.00
IPA BBQ Sauce, seasonal vegetables

Roasted Chicken Supreme 45.00
Sundried tomato cream sauce, seasonal vegetables

ISLAND BEEF & PORK

Herb Crusted Pork Loin 40.00
Coffee and herb demi glace, seasonal vegetables

Rosemary & Dijon Crusted Island Prime Rib 45.00
Red wine jus, seasonal vegetables

Spiced Rubbed 8oz Beef Tenderloin 55.00
Béarnaise sauce, seasonal vegetables

8oz Grilled Striploin 50.00
Brandy and peppercorn demi-glace, seasonal vegetables

** All beef is served medium and all main course items are served with your choice or garlic mashed potatoes or roasted baby reds. 1 potato choice for all entrees.*



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ENTREES

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SEAFOOD

7oz Pan Roasted Salmon 35.00
Basil pesto cream sauce, seasonal vegetables

1.25lb Island Lobster MARKET PRICE
Garlic butter, potato salad and coleslaw
** Served cold*

Pan Roasted PEI Farm Raised Halibut 45.00
Honey and ginger glaze, chili bacon cream sauce, seasonal vegetables

VEGETARIAN

Local Vegetable Wellington 30.00
Roasted mushrooms, tomato, asparagus, peppers, carrots, quinoa, sundried tomato cream sauce

Vegan Quinoa Stir Fry 28.00
Seasonal vegetables, quinoa, orange and ginger sauce

** All main course items are served with your choice of garlic mashed potatoes or roasted baby reds. 1 potato choice for all entrees.*

DESSERTS

Create Your Own Menu

Choose from any of the following menu options to create your own, personalized 3 course menu designed by you on your special day.

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Sticky Date Pudding

Flourless Chocolate Torte

** Gluten Free*

Peanut Butter and Chocolate Cheesecake

Seasonal Fruit Crumble

Strawberry Shortcake

Oreo Cheesecake



Buffet Dinners

Prices do not include applicable tax or gratuity.

A TASTE OF PEI

\$45.00/person

- **PEI Potato Salad**
- **Corn & Bacon Chowder**
Substitutions:
Seafood Chowder for \$5/person
- **Choice of Roasted Red or Mashed Potatoes**
- **Local Gathered Greens**
- **Roasted PEI Sirloin**
Red Wine Demi Glace
Substitutions:
Striploin extra \$10/person
Ribeye extra \$15/person
Tenderloin extra \$20/person
- **Seasonal Vegetables**

DESSERT

- **Strawberry Rhubarb Pie**
- **Sticky Date Pudding**

THE CLASSIC

\$50.00/person

- **Rolls and Butter**
- **Potato Salad**
- **Shaved Island Sirloin**
Red Wine Demi Glace
- **Garlic Mashed Potatoes**
- **Gathered Greens Salad**
- **Roasted Butternut Squash Soup**
- **Grilled Island Chicken**
Basil Pesto Cream Sauce
- **Seasonal Vegetables**

DESSERT

- **Sticky Date Pudding**

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Buffet Dinners

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TRADITIONAL LOBSTER FEED

\$MARKET PRICE

- **Local Island Lobster with Garlic Butter**
Biscuits and Butter
**Lobster served cold*
- **Potato Salad**
- **Coleslaw**
- **Gathered Greens Salad**
- **Roasted Red Potatoes**
- **Steamed Mussels**
White Wine and Garlic

DESSERT

- **Strawberry Shortcake with Vanilla Whipped Cream**



Stations

Food station set up, for on-site events includes barrel tables only. Any décor for food stations is not included in the cost per person.

Food stations can only be accommodated during a stand up style reception, with minimal seating provided; decision will be made at the discretion of MHG management.

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MASHED POTATO MARTINI WITH ALL THE FIXINGS

16.00/person

INCLUDES:

- Double Smoked Bacon
- Shredded Cheese
- Green Onion
- Chopped Tomato
- Caramelized Onions
- Banana Peppers
- Sour Cream

** Substitute Potato Martinis for Macaroni & Cheese Martinis for an additional 2.00/person*

BUILD YOUR OWN POUTINE

12.00/person

INCLUDES:

- Gravy
- Cheese Curds
- Smoked Ketchup



LIVE OYSTER SHUCKING

2.75/oyster

** Plus \$100 Shucking Fee per hour. Minimum purchase of 100 oysters.*

Malpeque's finest Oysters shucked right in front of you and served with traditional garnishes.

- **Raspberry Points**
- **Lucky Limes**
- **Coleville Bay**

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DESSERT

10.00/person

Price per person includes choice of 3 items; additional items are \$3.00/person

INCLUDES:

- **Mini Stout Milkshakes**
- **Assorted Cheesecake Lollies**
- **Mini Fruit Tarts**
- **Flavored mousse cups: Choice of wonton cups or cookie cups**
- **Mini Cupcakes**
- **2-Bite Brownies**
- **Eclairs**
- **Assorted Cookies**

Add coffee & tea for \$2.50/person

Murphy Hospitality Group is pleased to offer our services in helping you decorate your food stations from a wide variety of décor.

For further information on our food station décor, ideas and pricing please contact:

Jennifer Maxwell | jennmxwill@gmail.com | 902.218.5826

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DONUTS

Priced per dozen unless otherwise stated

FLAVOURS:

- **Sugar Donut** 24.00
- **Maple Glaze** 24.00
- **Chocolate Glaze** 24.00
- **Vanilla Glaze w/ Sprinkles** 24.00
- **Boston Cream** 26.00
- **Raspberry Filled** 26.00
- **Apple Fritter** 28.00

Price includes platters for service . Minimum order of 5 dozen donuts.

DONUT BAR

6.00/person

Price Includes choice of 3 flavours. Approx. 1.5 - 2 portions per person.

FLAVOURS:

- **Sugar Donut**
- **Maple Glaze**
- **Chocolate Glaze**
- **Vanilla Glaze w/ Sprinkles**
- **Boston Cream**
- **Raspberry Filled**
- **Apple Fritter**

*Price includes set up of this station and any items needed to display donuts
Any additional flavors are \$2.50 per flavor, per person*

**Minimum order of 50 people*

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our menu

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The ultimate cookie sandwiches. Made with Italian meringue buttercream and rolled in a variety of crumbles. A fun and unique dessert option for your event!

NEXT LEVEL COOKIES

Priced by the dozen; minimum order of 5 dozen cookies.

I Like Turtles 48.00/Dozen

Double chocolate chip cookie, caramel buttercream with a candied pecan crumble

If You're Not Into Yoga 48.00/Dozen

Dried cherry cookie, pineapple buttercream with a toasted coconut crumble

Blockbuster 48.00/Dozen

M&M cookie, vanilla buttercream with a salted popcorn crumble

Jitterbug 48.00/Dozen

Double chocolate chip cookie, coffee buttercream with a toasted almond & turbinado sugar crumble

S'mores 48.00/Dozen

Chocolate chip & marshmallow cookie, chocolate buttercream with a graham cracker crumble

Cookies & Cream 48.00/Dozen

Oreo chunk cookie, chocolate buttercream with a white chocolate crumble

Friendly Monkey (Gluten Free/Vegan) 54.00/Dozen

Gluten Free/Vegan Molasses cookie, vegan vanilla frosting with a banana chip crumble

When Life Gives You Lemons (Gluten Free) 54.00/Dozen

Gluten Free Lemon cookie, blueberry buttercream with a toasted cashew crumble

Will You Be My GF? (Gluten Free) 54.00/Dozen

Gluten Free Chocolate chip cookie, vanilla buttercream with an M&M crumble



Kids Menu

All kids menu items must be pre-ordered a minimum 72 hours in advance. Prices do not include applicable tax or gratuity.

All items are \$12.00 and include a beverage, carrots and celery sticks, and a chocolate chip cookie.

- **Grilled Cheese with French Fries**
- **Cheeseburger with French Fries**
- **Macaroni and Cheese**
- **Chicken Fingers with French Fries**

**Choice of 1 menu item for all children.*



late night menu

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Looking for a late night snack?

Choose from our late night menu options to satisfy those cravings! Menu items must be ordered minimum 1 week in advance. Prices do not include applicable tax or gratuity.

Boxed Poutine

8.00/person

Pizza Delight Pizza

15" Round 3 Topping Pizza

21.00

Additional delivery fees will apply

Pizza Delight Garlic Fingers

15" Round Garlic Fingers, 1 donair sauce

15.00

Additional delivery fees will apply

**All late night food items must be ordered before 11:30pm.*



WE ARE THE ONES TO MOVE PEOPLE



WEDDING | CORPORATE | SPORTING EVENT | FAMILY REUNION



Groups of any size!

let us move you with our diverse fleet including:

SUV's | Minicoaches | Motorcoaches | & More!



**COACH
ATLANTIC**

www.CoachAtlantic.ca

1.888.599.4287

charters@coachatlantic.ca