

# MHC *Catering* AND *Events*

- at -

A photograph of a restaurant interior. The room is filled with long, dark wooden tables covered in black tablecloths. Each table is meticulously set with white plates, silverware, glasses, and small white candles. Dark wooden chairs are tucked under the tables. The lighting is warm and ambient, creating a sophisticated dining atmosphere.

CREATING MEMORABLE  
EXPERIENCES.

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

**Kelley Gillis**

Catering & Events Manager

[kgillis@mhgpei.com](mailto:kgillis@mhgpei.com)

TEL: 902.629.2739 ext. #3

**Murphy Hospitality Group**

96 Kensington Road

Charlottetown, PE C1A 5J4



# venue pricing

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WE CAN  
HOST EVENTS  
UP TO

**75**  
**PEOPLE**  
SEATED

**100**  
**PEOPLE**  
STANDING

VENUE PRICING

**\$500.00**



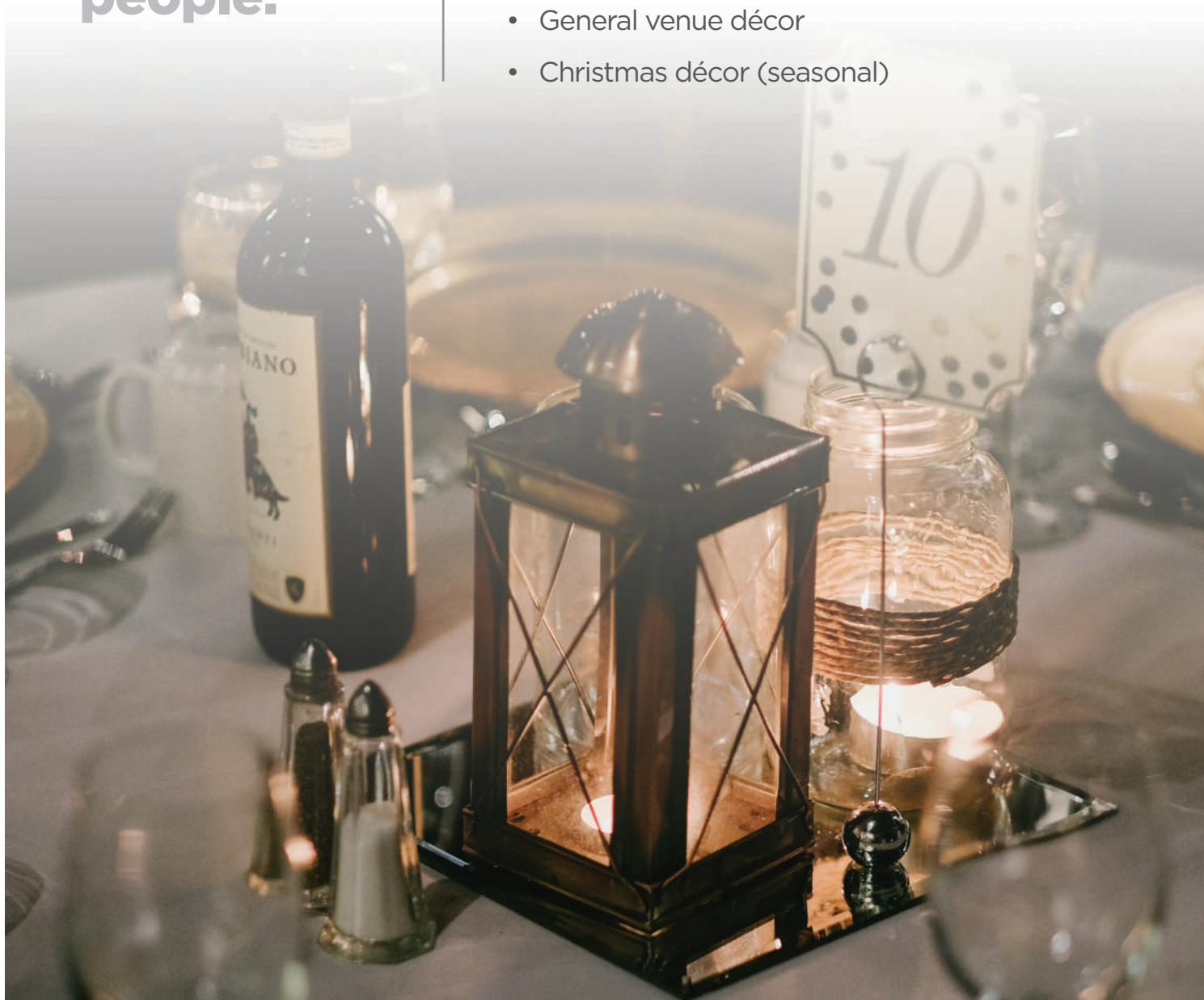


# venue fee includes

5

**Included  
in your  
venue  
rental for  
up to 80  
people:**

- Tables
- Chairs
- Linens
- Plate ware
- Glassware (excluding champagne flutes)
- Cutlery
- Serving staff
- General venue décor
- Christmas décor (seasonal)



## Additional rentals:

Microphone Rental **100.00**

Chivari Chairs **7.00/chair**

Full Directional PA with mics/cables/stand **150.00**  
for full band performance

*Please note: For events being hosted with entertainment (band or DJ), an internal sound technician is required at the cost of \$25.00/hour, minimum 4 hours*




## Need some suggestions for planning your event?

Contact our preferred vendors!

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**Alex Douglas** *Entertainment Coordinator*  
[adouglas@mhgpei.com](mailto:adouglas@mhgpei.com)

**Kristina Allen**, Elysian Weddings & Events  
*Wedding Planning Service*  
[www.elysianwedvents.com](http://www.elysianwedvents.com)  
[info@elysianwedvents.com](mailto:info@elysianwedvents.com)  
 @elysianwedvents  
(902) 629.5147

**Jennifer Maxwell** *Decorator*  
[jennmxwll@gmail.com](mailto:jennmxwll@gmail.com)  
 /www.MaxJennDesign  
(902) 218.5826

**House Front Production Services Inc.** *Production*  
[housefront@outlook.com](mailto:housefront@outlook.com)  
(902) 566.1760

**Nicole Anne Photography**  
[info@nicoleanne.ca](mailto:info@nicoleanne.ca)  
[www.nicoleanne.ca](http://www.nicoleanne.ca)  
 @nicoleannephoto

**Brady McCloskey Photography**  
[info@bradymccloskey.com](mailto:info@bradymccloskey.com)  
[www.bradymccloskey.com](http://www.bradymccloskey.com)  
(902) 969.4960



## 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
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Coolers	6.09
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Ciders	6.52
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Domestic Canned Beers	4.78
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12oz Draft	4.78
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20oz Draft	6.09
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19L Kegs	247.00
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50L Kegs	599.00
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**\*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.

## Table Growlers

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
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Growler fills are restricted to traditional beer flavours. Please inquire for flavours.	25.00
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The PEI Brewing Company has a custom branded shuttle that can seat up to 20 guests. Must be booked in advance.

**Pricing starts at \$150.00/hour plus HST and Gratuity**

**Driver and fuel included.**

\*Minimum 3 hour rental required - All shuttle trips are restricted to city limits.





# TWO EXTRAORDINARY DOWNTOWN LOCATIONS. ONE INCREDIBLE GUEST SERVICE PHILOSOPHY.

Experience genuine Island hospitality from an award winning team at our unique properties offering diverse rates, packages, and accommodations to suit every event from weddings to corporate retreats.



Along with special preferred rates for PEI Brewing Company event attendees and organizers, guests at our hotels enjoy the following:

- Complimentary continental breakfast, parking, and internet
- Weeknight guest reception serving local hand-crafted beer and Trapiche wines
- "Greener is Cleaner" program providing \$10 dining voucher to our favourite local restaurants
- Historic Walking Tours
- Complimentary coffee, tea and treats throughout the day
- Freshly baked chocolate chip cookies after 3:00 PM

*The*  
**Great George**  
Charlottetown's Historic Boutique Hotel

An award-winning, 4.5 star, historic boutique hotel comprised of 17 heritage buildings lovingly restored to provide the perfect combination of modern luxury and historic elegance.

**BOOK NOW**

902.892.0606 • 1.800.361.1118 • [reservations@thegreatgeorge.com](mailto:reservations@thegreatgeorge.com)

 **the Hotel  
on Pownal**

Offers a fresh take on what it means to be a 3.5 star property with modern décor and personalized guest service in a stylish and relaxed atmosphere.

**BOOK NOW**

902.892.1217 • 1.800.268.6261 • [reservations@thehotelonpownal.com](mailto:reservations@thehotelonpownal.com)



# 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](http://brickhousepei.com)

DYLAN MCINTYRE, GENERAL MANAGER [gm@brickhousepei.com](mailto:gm@brickhousepei.com) 902.566.4620

## Sims Corner

STEAKHOUSE & OYSTER BAR

PRIVATE ROOM  
20 - 24 ppl » Sit Down Meal

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

[simscorner.ca](http://simscorner.ca)

KELLIE MACKINNON, GENERAL MANAGER [sims@murphyrestaurants.ca](mailto:sims@murphyrestaurants.ca) 902.894.7467

## MERCHANT MAN

FRESH SEAFOOD OYSTER BAR

NEXT DOOR LOUNGE  
40 ppl » Stand Up Reception

[merchantman.ca](http://merchantman.ca)

KIEL VESSEY, GENERAL MANAGER [gm@merchantman.ca](mailto:gm@merchantman.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](http://fishbones.ca)

[gm@fishbones.ca](mailto:gm@fishbones.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 to meet 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.

At Murphy Hospitality Group we believe in supporting our local producers; please note that certain items are subject to change based on availability and seasonality.

## 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



## 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 of garlic mashed potatoes or roasted baby reds. 1 potato choice for all entrees.*



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

## 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.

**Sticky Date Pudding**

**Flourless Chocolate Torte**

*\* Gluten Free*

**Peanut Butter and Chocolate Cheesecake**

**Seasonal Fruit Crumble**

**Strawberry Shortcake**

**Oreo Cheesecake**



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## Buffet Dinners

Prices do not include applicable tax or gratuity.

Buffet setup TBD based on management discretion.

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### 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**



## Buffet Dinners

Prices do not include applicable tax or gratuity.

*At Murphy Hospitality Group we believe in supporting our local producers; please note that certain items are subject to change based on availability and seasonality.*

### 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**



## 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**

## 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.**

*At Murphy Hospitality Group we believe in supporting our local producers; please note that certain items are subject to change based on availability and seasonality.*



## 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.

At Murphy Hospitality Group we believe in supporting our local producers; please note that certain items are subject to change based on availability and seasonality.

### 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*

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** | [jennmxwll@gmail.com](mailto:jennmxwll@gmail.com) | 902.218.5826



## 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.

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

**Wendy's Junior Cheeseburger**

4.00/burger

**Boxed Poutine**

8.00/person

**Chicken Fingers**

175.00

*\* Serves 25 people - includes dipping sauce*

**French Fries**

75.00

*\* Serves 25 people*

**Donair Egg Rolls**

250.00

*\* Serves 25 people - includes donair sauce*

