

**MHC**  
*Catering*  
AND Events  
*at*



CREATING MEMORABLE  
EXPERIENCES.

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# contact us

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

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

**PEI Brewing Company**

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

**2,500.00**

\*A minimum spend requirement of \$7500.00 is required on pre-purchased food and/or beverages for all events (before tax and gratuity).



# venue fee includes

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

## TABLES

60" Rounds (maximum 10)

- OR -

8' Banquets (maximum 14)

Chivari Chairs  
Including cushion

White Linens

Linen Napkins  
Choice of white or black

Plate Ware, Silver Ware, Glass Ware  
Excluding champagne flutes

Serving and Bar Staff

\* The use of banquet tables in place of rounds for guest seating will be used for groups over 60 people





## Additional rentals:

Delivery fees are also applicable to select event rentals

Wireless Microphone & Podium

150.00

Table Skirting & Clips

3.50/ft

Burgundy, Forest Green, or Navy Linens  
120" Rounds

17.00/linen



## Need some suggestions for planning your event?

Contact our preferred vendors!

### Barbara Cameron Photography

[Info@Barbara-Ann-Studios.com](mailto:Info@Barbara-Ann-Studios.com)

[www.Barbara-Ann-Studios.com](http://www.Barbara-Ann-Studios.com)

[f](https://www.facebook.com/BarbaraAnnStudios) /BarbaraAnnStudios

[@barbifromtheblock](https://www.instagram.com/barbifromtheblock)

### Kristina Allen - Elysian Weddings & Events

Wedding Planning Service [elysianwedvents.com](http://elysianwedvents.com)

[info@elysianwedvents.com](mailto:info@elysianwedvents.com)

[@elysianwedvents](https://www.instagram.com/elysianwedvents)

(902) 629.5147

### House Front Production Services Inc. Production

[housefront@outlook.com](mailto:housefront@outlook.com)

(902) 566.1760

### Nicole Anne Photography

[@nicoleannephoto](https://www.instagram.com/nicoleannephoto)

[www.nicoleanne.ca](http://www.nicoleanne.ca)

[Nicolemackayphoto](https://www.instagram.com/Nicolemackayphoto)

### Brady McCloskey Photography

[info@bradymccloskey.com](mailto:info@bradymccloskey.com)

[www.bradymccloskey.com](http://www.bradymccloskey.com)

(902) 969.4960

### Amy Brace, WPIC Certified Coordinator/Owner - Kiss The Bride Wedding & Event Coordination

[www.kiss-the-bride.net](http://www.kiss-the-bride.net)

[@kissthebrideweddings](https://www.instagram.com/kissthebrideweddings)

(902) 222.7509

### Josh Hood DJ Service

(902) 940.1528

### Andrew Cross - Music Express DJ Service

[www.musicexpresspei.com](http://www.musicexpresspei.com)

### DJ Hype - Craig Clarke DJ Service

[ccdjhype@hotmail.com](mailto:ccdjhype@hotmail.com)

[@ccdjhype](https://www.instagram.com/ccdjhype)

(902) 218.4255

### Doughnuts by Design

[@doughnutsbydesign](https://www.instagram.com/doughnutsbydesign)

(902) 218.3321



## Bar Menu

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

Alcohol	5.00
Coolers	6.95
Ciders	7.82
Domestic Canned Beer	5.00

## Beer

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

16oz Draft	6.30
19L Kegs	247.00
50L Kegs	599.00

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





# bar services

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## Wine

TAX NOT INCLUDED IN WINE PRICING

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

### HOUSE WINE

6 oz.

Bottle

#### White

Trapiche Pinot Grigio

7.39

34.00

Gabbiano Pinot Grigio

9.13

38.00

#### Red

Trapiche Malbec

7.39

36.00

Gabbiano Chianti

9.56

40.00

#### Sparkling

Mionetto Prosecco Brute

45.00

## Beer

Growlers are for table service only.

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

30.00



# 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)





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

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



gm@simscorner.ca 902.894.7467



**MERCHANT MAN**  
FRESH SEAFOOD OYSTER BAR

**NEXT DOOR LOUNGE**  
40 ppl » Stand Up Reception

merchantman.ca

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



gm@fishbones.ca 902.628.6569



# our menu

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## 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	48.00
BBQ Braised Meatballs	28.00
Pulled Pork Sliders	42.00
Curried Chicken Skewers	36.00
Crab Cakes	36.00
Mini Caprese Salads	28.00
Beef Skewers with Chimichurri	36.00
Mini Fish and Chips	48.00
Chicken and Vegetable Spring Rolls	36.00
Cheese and Bacon Stuffed Potato Croquettes	30.00
Mini Meatball Sammies	36.00
Shrimp Taco Bites	36.00
Bruschetta	25.00
Choice of: Strawberry and goat cheese OR Tomato Basil and Parmesan	

## COLD PLATTERS & TRAYS

\* Quantities based on 10 people

Vegetable Platter	30.00
Domestic Cheese and Cracker	45.00
Add cured meats for \$10.00/platter	
Sweet Tray	43.00
Assortment of squares, cakes and cookies	
Hummus, Pita and Vegetables	30.00
Fruit Platter	40.00

## 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

### Gathered Green Salad

Goat cheese, pumpkin seed brittle, beets, maple vinaigrette

### Spinach Salad

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 \$8.00/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.

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.

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

##### **Red Wine Chicken Supreme**

60.00

Roasted chicken, red wine demi glaze, seasonal vegetables

##### **White Wine Chicken Supreme**

60.00

Roasted chicken, white wine cream sauce, seasonal vegetables

#### ISLAND BEEF

##### **Rosemary & Dijon Crusted Island Prime Rib**

80.00

Red wine jus, seasonal vegetables

##### **Spiced Rubbed 6oz Beef Tenderloin**

70.00

Béarnaise sauce, seasonal vegetables

##### **10oz Grilled Striploin**

75.00

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.*





## ENTREES

### Create Your Own Menu

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#### SEAFOOD

##### **7oz Pan Roasted Salmon**

65.00

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**

MARKET PRICE

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 Mushroom Risotto**

45.00

Arborio rice, mushroom broth, thyme, crimini and button mushrooms, seasonal vegetables

*\* 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.

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.

**Sticky Date Pudding**

**Flourless Chocolate Torte**

*\* Gluten Free*

**Seasonal Fruit Crumble**

**Strawberry Shortcake**

**Salted Caramel Brownie with whipped cream**



## Buffet Dinners

Prices do not include applicable tax or gratuity.

Buffet setup TBD based on management discretion.

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.

### A TASTE OF PEI \$75.00/person

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

#### DESSERT

- **Strawberry Short Cake**

### THE CLASSIC \$80.00/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**  
White Wine 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**



## 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.*

*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.*

### 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

15.00/person

#### INCLUDES:

- Gravy
- Cheese Curds
- Smoked Ketchup



## LIVE OYSTER SHUCKING

2.75/oyster

*\* Plus \$150 Shucking Fee per hour. Minimum purchase of 100 oysters.*

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

## 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.*

*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.*





## 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.*

### **Boxed Poutine**

12.00/person

### **Chicken Fingers**

200.00

*\* Serves 25 people - includes dipping sauce*

### **French Fries**

75.00

*\* Serves 25 people*

### **Cheeseburgers**

8.00/person

*\* Minimum order of 50 burgers*

### **Mac & Cheese**

12.00/person





# 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!



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ATLANTIC**

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