



OFF-SITE CATERING

CREATING MEMORABLE
EXPERIENCES.

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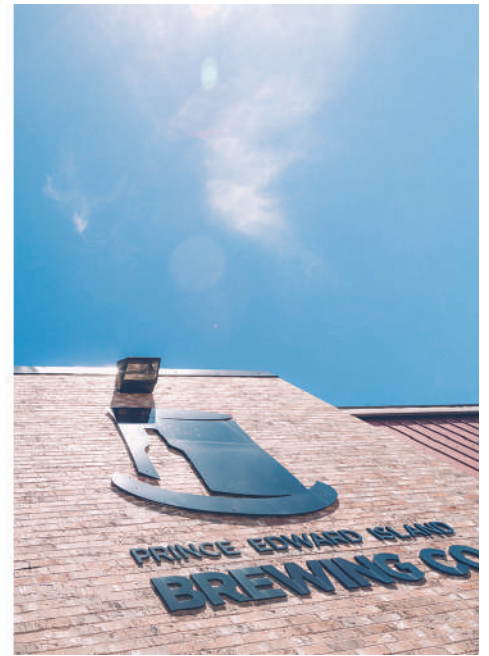
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our story

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MURPHY HOSPITALITY GROUP

In 1980, Kevin Murphy founded Murphy Investments Ltd, where he laid the foundation for what Murphy Hospitality Group continues to commit to today. This foundation was built using simple, basic principles and standards that have paved the way for our success: great food, clean and comfortable restaurants, and friendly, knowledgeable staff. These are all key elements in the experiences we create.

This winning formula has allowed Murphy Hospitality Group to continue to grow and expand with new ideas and projects, including 16 restaurants, 3 luxury hotels and The PEI Brewing Company. We are constantly working to be the best Hospitality Group that Prince Edward Island has to offer.

PEI BREWING COMPANY

The Prince Edward Island Brewing Company was established in 2012 and has been expanding ever since. The new state-of-the-art facility brews and distributes the Gahan line of Handcrafted Ales, the After Hour Series of seasonal beers, Colliding Tides gin and vodka beverages, and the first canned craft beer in Atlantic Canada – Beach Chair Lager. The 25,000 square foot space features a 50

hectoliter brewhouse, the Taproom bar, a retail store, hospitality rooms, and a beautiful event space.

The PEI Brewing Company Event Space is one of the Island's most unique event centres. Built around an atmosphere of exposed brick, brewery tanks, and reclaimed wood, the event space can host up to 500 guests. We have created a beautiful venue that specializes in catering to more than 200 events annually. No matter the event, our culinary team has created a menu that exceeds expectations.

Our team at Murphy Hospitality Group have committed to a high level of service and culinary standards, and as a result, we have mastered The Experience. Let us show you what we do best.



BEN MURPHY, CEO

contact us

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

events@mhgpei.com

PEI Brewing Company

96 Kensington Road
Charlottetown, PE C1A 5J4



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 Service elysianwedvents.com

info@elysianwedvents.com

 @elysianwedvents

(902) 629.5147

House Front Production Services Inc. *Production*

housefront@outlook.com

(902) 566.1760

Nicole Anne Photography

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

www.nicoleanne.ca

 Nicolemackayphoto

Brady McCloskey Photography

info@bradymccloskey.com

www.bradymccloskey.com

(902) 969.4960

Amy Brace, WPIC Certified Coordinator/Owner -

Kiss The Bride Wedding & Event Coordination

www.kiss-the-bride.net

 @kissthebrideweddings

(902) 222.7509

Josh Hood *DJ Service*

(902) 940.1528

Andrew Cross - Music Express *DJ Service*

www.musicexpresspei.com

DJ Hype - Craig Clarke *DJ Service*

ccdjhype@hotmail.com

 @ccdjhype

(902) 218.4255

Doughnuts by Design

 @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
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Coolers	6.95
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Ciders	7.82
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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
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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.**



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



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

 **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

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

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

sims corner.ca

gm@sims corner.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 to meet 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.

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.*

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.



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

45.00

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.

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**
- **Strawberry Shortcake**

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**

