

MHC *Catering* AND *Events*

- at -



PRINCE EDWARD ISLAND
BREWING CO.

CREATING MEMORABLE
EXPERIENCES.

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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



WE CAN
HOST EVENTS
UP TO

250
PEOPLE
SEATED

500
PEOPLE
STANDING

VENUE PRICING

People

Venue Fee

0 - 150

2,000.00

151 - 200

2,250.00

201 - 250

2,500.00

251 - 300

2,750.00

301 - 350

3,000.00

+350

Please inquire

All pricing is subject to applicable HST

*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

5

**Included
in your
venue
rental for
up to 250
people:**

Tables (60" Rounds)

Black Banquet chairs

Linens (120" Rounds)

Choice of black or white

Linen Napkins

Choice of black or white

Plate ware, silver ware, glass ware

Excluding champagne flutes

Decorative barrel tables

Serving & Bar Staff

General Venue Décor



Additional rentals:

Wireless Microphone & Podium **150.00**

Chivari Chairs **7.00/chair**

Including chair cushion

Staging and risers (4 x 8) **50.00/riser**

Table skirting & Clips **3.50/ft**

Decorative tree branches **200.00**

Linens (120" Rounds) **17.00/linen**

Burgundy, Forest Green, or Navy Blue

Chair Covers **3.00/cover**

Choice of black or white



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.

Table Growlers

Growlers are for table service only.

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

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

 **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

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

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-glaze, 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

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.

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.

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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.

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.

WOOD FIRE PIZZA

24.00/pizza

** Minimum order of 30 pizzas*

Pesto Beet & Goat Cheese

Sliced beets, pesto sauce, goat cheese, toasted almonds, honey drizzle

Pepperoni & Cheese

Classic spicy pepperoni, ADL mozzarella

BBQ Chicken

Iron Bridge Brown Ale BBQ sauce, oven-roasted chicken, red onions, mozzarella

Beef & Bacon

Ground beef, bacon lardons, caramelized onions, mozzarella, tomato sauce, crème fraîche



Add salad station for \$10.00/person

Stations

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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.

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 10:30pm*

Wood Fire Pizza

** Minimum of 20 pizzas, with a choice of cheese, pepperoni and vegetarian*

24.00

Boxed Poutine

12.00/person

Chicken Fingers

** Serves 25 people - includes dipping sauce*

200.00

French Fries

** Serves 25 people*

75.00

Cheeseburgers

** Minimum order of 50 burgers*

8.00/person

Mac & Cheese

12.00/person

