



DELTA
HOTELS
MARRIOTT
PRINCE EDWARD

S I M P L Y
P E R F E C T
E V E N T S

2019 BANQUET MENUS

#PEICCMOMENTS

18 Queen Street
Charlottetown C1A 4A1
Canada
tel 902.566.2222

BREAKFAST BUFFET

THE CONTINENTAL \$16

Pineapple & Spinach Juice Purée
dispenser displayed (GF) (DF) (NF)

Assortment of Mini Danish / Mini Muffins /
Mini Butter Croissants

Butter / Sweet Preserves / Marmalade /
Peanut Butter

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

KEEP FIT \$20

Strawberry & Kale Juice dispenser displayed (GF)
(DF) (NF)

Chilled Boiled Eggs (GF) (DF) (NF)

Tomato-Cucumber Salad tossed with Extra Virgin
Olive Oil / Lemon (GF) (DF) (NF)

Honeydew – Cantaloupe Melon Slices with Cottage
Cheese (GF) (NF)

Individually Portioned Fruit Yogurts including
garnishes: Granola / Dried Fruit / Toasted Seeds

Freshly Brewed Starbucks® Coffee / Decaffeinated
Coffee / Tazo® Teas

HEALTHY MORNING \$29

Pineapple-Pear Almond Milk Smoothie (GF)

Raw Fruit & Vegetable Blend Bar Station
(server-attended station) (GF) (DF) (NF)

Egg White Omelet: Goat Cheese Spinach Omelet /
Polenta Squares / Spiced Tomato Ragout (GF) (NF)

Turkey Sausage Patties (GF) (DF) (NF)

Cottage Cheese (GF) (NF)

Maple Apple Oatmeal

Tomato-Cucumber Salad tossed with Extra Virgin
Olive Oil / Lemon (GF) (DF) (NF)

Freshly Brewed Starbucks® Coffee / Decaffeinated
Coffee / Tazo® Teas

MAKE IT & TAKE IT BREAKFAST

(PRE-WRAPPED & PORTIONED TO GO) \$29

Breakfast Sandwiches: Mini Western Egg
Croissants (NF) / Breakfast Burrito: Scrambled
Eggs / Tomato Salsa / Chorizo Sausage / Grated
Cheese Blend (NF).

Hand-pulled Vegetarian Breakfast Egg Pizza (NF)

Melon & Pineapple Cup (takeaway portion)
(GF) (DF) (NF)

Wild Berry & Granola Yogurt Parfait Cups
(takeaway portion)

Mini Muffins: Chocolate Chunk,
Raspberry Yogurt / Raisin Bran

Assorted Portioned Fruit Juices

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

CANADIAN CLASSIC BREAKFAST BUFFET \$28

Orange Juice / Apple Juice / Strawberry Juice
(GF) (DF) (NF)

Fruit Salad (GF) (DF) (NF)

Scrambled Eggs (GF) (NF)

Crisp Strips of Bacon (GF) (NF)

Pork-Chicken Breakfast Links (NF)

Fried Hand-diced PEI Russet Potatoes
with Onion and Peppers (GF) (DF) (NF)

Mini Danish: Maple Pecan / Raspberry / Custard

Mini Muffins: Chocolate Chunk / Raspberry Yogurt /
Raisin Bran

Mini Butter Croissants

Butter / Sweet Preserves / Marmalade /
Peanut Butter

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

BREAKFAST BUFFET

FISHERS BREAKFAST BUFFET \$31

Orange Juice / Apple Juice /
Strawberry Juice (GF) (DF) (NF)
Fruit Salad (GF) (DF) (NF)
Scrambled Eggs (GF) (NF)
Buttermilk Pancakes with Acadian Maple Syrup,
Berry Compote & Sweet Whipped Cream
Crisp Strips of Bacon (GF) (NF)
Pork-Chicken Breakfast Links (NF)
Bratwurst Sausage (NF)
Spiced Waffle Fries (GF) (DF) (NF)
Mini Butter Croissants / Mini Raspberry Stick /
Apple Braids / Warm Cheese Biscuits
Butter / Preserves, Marmalade / Peanut Butter
Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

CHANGE UP YOUR BUFFET EGGS:

- WESTERN OMELET \$3.50 (GF) (NF)
- INDIVIDUAL BASIL / ONION / FETA CHEESE FRITTATA \$2 (GF) (NF)
- SCRAMBLED EGGS TAQUITO WITH SALSA AND GRATED CHEESE \$2.25 (GF) (NF)
- PLAIN OMELET WITH MELTED GRATED CHEESE \$3 (GF) (NF)
- EGG WHITE OMELET: GOAT CHEESE SPINACH OMELET / POLENTA SQUARES / SPICED TOMATO RAGOUT \$4 (GF) (NF)

BREAKFAST BUFFET ADDITIONS:

- WESTERN OMELET \$5.25 (GF) (NF)
- INDIVIDUAL BASIL / ONION / FETA CHEESE FRITTATA \$4 (GF) (NF)
- SCRAMBLED EGG TAQUITO WITH SALSA AND GRATED CHEESE \$5 (GF) (NF)
- PLAIN OMELET WITH MELTED GRATED CHEESE \$5 (GF) (NF)
- EGG WHITE OMELET: GOAT CHEESE SPINACH OMELET / POLENTA SQUARES / SPICED TOMATO RAGOUT \$7 (GF) (NF)
- MELON & PINEAPPLE CUP (TAKEAWAY PORTION) \$6 (GF) (DF) (NF)
- WILD BERRY & GRANOLA YOGURT PARFAIT CUP (TAKEAWAY PORTION) \$7
- PRE-BLENDED RAW FRUIT & VEGETABLE STATION \$10 (GF) (DF) (NF)
- ATLANTIC SMOKED SALMON / BAGELS / CAPERS / PORTIONED CREAM CHEESE \$12 (NF)
- BREAKFAST EGGER: TOASTED ENGLISH MUFFIN / EGG PATTY / CHEDDAR CHEESE / TURKEY SAUSAGE PATTY (NF) \$7 EACH
- BREAKFAST WRAP: 12" FLOUR TORTILLA / SCRAMBLED EGGS / SAUTÉED ONION-BELL PEPPER BLEND / SHAVED HAM / JALAPEÑO CHEESE (NF) \$8 EACH
- HAM 'N' CHEESE LARGE CROISSANT: FILLED WITH SHAVED BLACK FOREST HAM / CANADIAN BRIE CHEESE / LINGONBERRY JELLY (NF) \$9 EACH



PLATED BREAKFAST

Family-style Basket of Mini Butter Croissants
with Jams & Preserves

Individual Wild Berry Juice (NF) (GF)

Individual Fruit Salad (NF) (GF)

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

(Based on rounds of 8 per table)

CHOICE OF ONE OF THE FOLLOWING
PLATED MENUS:

LAND & SEA (NF)

Coddled Eggs & 5 oz PEI Crab Cake / Light Chipotle
Cream / Crisp Potato Strings / Micro Greens \$34

*Upgrade to our signature Water's Edge
"Lobster Eggs Benny" \$6

ITALIAN BREAKFAST (NF)

Poached Eggs / Goat Cheese & Herb Polenta Cake /
Warm Tomato Bruschetta / Truffle Oil Arugula Salad /
Shaved Soppresata Salami \$27

DELTA FOLD (NF)

Cheese Omelet Fold crowned with Shaved
Ham / Garlic Butter Asparagus Spear / Potato
Sidewinders \$25

DELTA BREAKFAST (NF)

Scrambled Eggs / 2 pieces of Bacon / 1 Breakfast
Sausage / Home-fried Potatoes \$25

BRUNCH BUFFET

BRUNCH BUFFET \$40

(50 guest minimum)

Assortment of Freshly Baked Rolls / Mini Butter
Croissants / Small Muffins / Mini Danish

Butter Balls, Jams, and Marmalades

Fruit Salad (GF) (DF) (NF)

Cottage Cheese (GF) (NF)

Individual Fruit Yogurts (GF) (NF)

BREAKFAST TABLE

Traditional Eggs Bennie (NF)

Waffle Machine Station:

Berry Compote, Sweet Whipped Cream,
Maple Syrup (NF)

Crisp Strips of Bacon (GF) (DF) (NF)

Pork-Chicken Breakfast Links (GF) (DF) (NF)

SALAD BAR

Crisp Romaine Lettuce:

Creamy Garlic Dressing / Bacon Bits / Lemon
Wedge / Parmesan Cheese / Herb Croutons

Hand-cut Twin Potato Salad with Herb-Garlic
Sour Cream (GF) (NF)

Fattoush Salad (GF) (DF) (NF)

LUNCH COUNTER

Traditional Steamed PEI Blue Mussels (GF) (DF)
(NF)

Penne Pasta with Chicken:

Tomato-Caper Ragout / Kalamata Olives /
Mushrooms / Spinach / Garlic / Shaved Glasgow
Glen Gouda Cheese / Diced Cooked Chicken (NF)

SWEET TABLE

Assortment of Bite-size sweets

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas



THEMED BREAKS

THE "FRESH" COOKIE BAKEOFF \$12

(Up to a maximum of 75 guests,
2 Cookies per person)

"Baked in our mini ovens in your meeting room"

Classic Chocolate Chip & Oatmeal

Individual "Boost" Chocolate Shake Beverage

RAW BAR \$13

No Bake Protein Balls: Peanut Butter / Coconut
Chocolate / Mixed Seed Chia / Oatmeal-Raisin
(2 protein balls per person)

Pre-blended Popeye Juice: Fruit & Spinach
(GF) (DF) (NF)

CANDI'S DONUTS \$12

Stuffed Donuts (1 portion per person)
& Sugar-rolled Donut Holes

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

CHIPS – CHIPPERS – CRISPS (GF) (NF) \$10

Chocolate-drizzled Chips / Spiced Waffle Chips /
Salt & Pepper Chippers: Tzatziki Dip

Individual Sparkling Orangina Drinks

I SCREAM...YOU SCREAM...

WE ALL SCREAM FOR ICE CREAM \$12

Assorted Magnum Bars / Ice Cream Sandwiches /
Wafer Cones

Iced Coffee

AFTERNOON MATINEE \$15

(75 guest minimum)

Fresh-popped Popcorn with Three Flavor Dusters

Candy Bar:

Chocolate Malt Balls / Chocolate Pebbles /
Mini Chocolate / Fruit Juice Berries / Gummi Bears /
Mixed Jellybeans / Wine Gums / Mixed Sour Fruit /
Jolly Ranchers

Classic Pop Shoppe Soft Drinks

HEALTHY EXTREME \$13

Takeaway – Yogurt Parfait Creation:

Fresh Berry Compote / Plain Greek Yogurt & Mixed
Nut & Seed Granola

Rice Cracker Chips /

Cumin Cilantro Black Bean Dip

Sparkling Cranberry Juice

HIP 2-B SQUARE \$15

Nanaimo / Butter Tart / Lemon Macaroon /
Rocky Road / Date / Double Brownie

Wild Berry Macaroon

Freshly Brewed Starbucks® Coffee / Decaffeinated
Coffee / Tazo® Teas

AFTER SCHOOL COOKIE BREAK \$11

Double Chocolate Chip / Milk Chocolate Chunk /
Oatmeal Raisin / White Chocolate / Macadamia
Nut / Peanut Butter / Ginger Molasses

Chocolate Milk Bottles 473ml

MEXICAN SPICE \$13

Fresh Churros, Caramel Flan, Mexican Chocolate
Cake with Dulce de Leche

Passion Fruit Tea

BEVERAGE BAR

STARBUCKS® REGULAR & DECAFFEINATED COFFEE / SELECTED TAZO® TEAS	\$4.75	BOTTLED STILL WATER**	\$3.75
ICED STARBUCKS COFFEE	\$5	BOTTLED SPARKLING MINERAL WATER**	\$3.75
BERRY BURST SMOOTHIES BY THE 2L DISPENSERS	\$20	ASSORTED CANNED FRUIT JUICE**	\$4.25
FRESH ICED TEA / LEMONADE (Serves 30 people)	\$60	ASSORTED SOFT DRINKS** (Diet & Regular)	\$4.25
FRUIT PUNCH (NON-ALCOHOLIC) (Serves 30 people)	\$50	FRAPPUCCINO 405ML (Minimum purchase of 1 dozen)	\$7.50
BUBLY SPARKLING WATER 350ML **	\$4	CHOCOLATE SHAKE & VANILLA SHAKE 330ML (Minimum purchase of 1 dozen)	\$6
LEMON LEMON WATER 355ML **	\$4		

**Based on consumption

RAWSOME JUICE BAR



RAWSOME JUICE BAR IS A RAW ORGANIC COLD-PRESSED JUICE COMPANY FROM CHARLOTTETOWN, PEI. OFFERING A SIMPLE, DELICIOUS WAY TO INTEGRATED PLANT-BASED HEALTH INTO A BUSY LIFESTYLE.

\$9 EACH WITH MINIMUM ORDER OF 24

*Must be pre-ordered 10 days prior to event

KOMBUCHA

WAKEUP

Orange / Lemon / Grapefruit / Liquid Cayenne

THE GARDEN

Kale / Spinach / Romaine / Parsley / Cucumber / Celery / Apple / Lemon

QUENCH

Coconut Water / Romaine / Spinach / Lime

POWER-AID

Apple / Beet / Kale / Celery / Lemon / Ginger

ENLIGHTEN ME

Strawberries / Pineapple / Blueberries / Apple / Lemon / Beets

YOU AND ME

Beets / Pineapple / Strawberry / Red Apple / Ginger

BREAK ENHANCEMENTS

FRESHLY BAKED COOKIES: \$28 DOZEN / \$15 HALF DOZEN Double Chocolate Chip / Milk Chocolate Chunk / Oatmeal Raisin / White Chocolate / Macadamia Nut / Peanut Butter / Ginger Molasses Cookies		WARM PRETZEL TWIST	\$36 DOZEN
		SWEET & SAVORY CHEX MIX – WAFFLE BOWLS	\$48 DOZEN
		APPLE STRUDEL PUFF PASTRY	\$30 DOZEN
ASSORTED SQUARES: \$27 DOZEN / \$15 HALF DOZEN Nanaimo / Butter Tart / Lemon Macaroon / Double Brownie / Date / Wild Berry Macaroon Squares		GLAZED LEMON BUNDT CAKE	\$36 DOZEN
		HUMMUS & VEGETABLE ROCK GLASS	\$5 EACH
LARGE MUFFINS: \$34 DOZEN / \$15 HALF DOZEN Raspberry Yogurt / Chocolate Chunk / Golden Bran / Banana / Lemon Cranberry / Morning Glory Muffins		WHOLE FRESH FRUIT (GF) (DF) (NF)	\$3 EACH
		SLICED FRESH FRUIT PRESENTATION (5 oz portions) (GF) (DF) (NF)	\$9 PP
HOUSEMADE “HAND-DIPPED” CHOCOLATE GRANOLA BARS	\$49 DOZEN	MELON & PINEAPPLE CUP (portioned takeaway) (GF) (DF) (NF)	\$6 EACH
SUGAR-DUSTED BELGIUM SUGAR WAFFLES / SWEET CREAM	\$38 DOZEN	REGIONAL CHEESE PRESENTATION Honey Pot / Crackers / Crisp Toast (3 oz portions)	\$11
ICED “PUFF PASTRY” CINNAMON ROLLS	\$34 DOZEN		



LUNCH BUFFET

PICNIC BASKET \$33

Sweet Ginger Carrot Soup (GF) (NF)

Spinach Salad: Dried Cranberries, Seasonal Fresh Berries / Toasted Seeds / Granola Clusters / Goat Cheese / Raspberry Dressing

PRE-STUFFED HEARTY SANDWICHES:

Crunchy Baguette (NF): Shaved Black Forest Ham & Swiss Cheese / Pineapple Mayo / Lettuce

Soft Pretzel Roll (DF) (NF): Shaved Oven Roast Turkey / Lettuce / Cranberry Mayo / Arugula

Ciabatta Square (NF): Shaved Roast Beef / Tomato-Onion Jam / Jalapeño Havarti Cheese

Rustic Bun (NF): Tuna Salad / Celery / Sour Cream / Lemon / Sliced Cucumbers

Mini Flaky Croissant (DF) (NF): Egg Salad / Scallions / Red Peppers / Mayo

Flour Tortilla (NF): Cumin Black Bean Purée / Tangy Avocado Purée / Garlic Spinach / Fried Mushroom / Fried Eggplant / Fried Potato / Crunchy Cauliflower / Goat Cheese-Feta Spread

Selection of Squares

Freshly Brewed Starbucks® Coffee / Decaffeinated Coffee / Tazo® Teas

THAT'S A WRAP \$32

Chili Kettle (DF) (NF)

Kale and Napa Salad: Garlic Dressing (GF) (NF)

FLOUR TORTILLA WRAPS:

Chicken Caesar (NF): Romaine / Diced Chicken / Garlic Dressing / Asiago Cheese

Braised Beef Taco (DF) (NF): Braised Beef / Salsa / Cumin Black Bean Purée / Tangy Avocado Purée / Cilantro

Fried Eggplant (NF): Eggplant / Diced Potatoes / Mushrooms / Spinach / Garlic Tomatoes / Herb Cream Cheese

BBQ Diced Ham "N" Cheese Salad (NF): Diced Ham / Mixed Cheese / BBQ Sauce / Slaw

Curried Chicken Salad (NF): Diced Chicken / Potatoes / Cauliflower / Sweet Raisins / Sticky Rice

Thai Chili Pulled Pork (DF): Sprouts / Scallions / Crushed Peanuts / Cilantro

Watermelon Wedges & Kiwi

Freshly Brewed Starbucks® Coffee / Decaffeinated Coffee / Tazo® Teas

THE FOOD TRUCK \$33

Chicken Tortilla Soup (GF) (NF): Bowled Fried Tortilla Strips / Bowled Spiced Avocado Purée / Bowled Sour Cream

Mason Jar Delta Cobb Salad: Romaine Lettuce / Diced Ham / Blue Cheese / Hard-boiled Eggs / Avocado Purée / Cherry Tomatoes / Ranch Dressing

WARM SLIDERS (1 OF EACH TYPE PER PERSON):

Classic Cheeseburger: 1 oz Beef Patty / Sliced Cheese / Bread & Butter Pickles / Portioned Ketchup / Portioned Mustard

BBQ Pulled Pork: Tangy BBQ Pulled Pork / Herb Cream Cheese / Pickled Red Onions

Southern Chicken Crunch: Buttermilk and Herb-marinated Chicken Breast / Red Cabbage Slaw, Chipotle Mayo

Fried Sidewinder Potatoes

Fruit Salad (portioned takeaway)

Freshly Brewed Starbucks® Coffee / Decaffeinated Coffee / Tazo® Teas

TASTE OF INDIA \$30

Naan Bread

Kachumber Salad (GF) (DF) (NF): Freshly Chopped Tomatoes / Cucumbers / Onions / Indian Spices / Herbs / Lemon Juice

Chickpea Salad (GF) (DF) (NF): Chickpea / Indian Spices / Chili Peppers / Parsley / Lemon Juice

Raita (GF) (NF): Yogurt / Cucumbers / Cumin / Garam Masala / Ginger / Mint

Vegetable Samosas with Sweet Tamarind Dip (DF) (NF)

Cardamom-infused Basmati Rice (GF) (NF)

Chana Masala (Vegetarian) (GF) (DF) (NF): Curried Spiced Chickpeas / Tomatoes

Salmon Tikka (GF) (DF) (NF)

Chicken Curry (GF) (NF)

Vanilla Rose Water Panna Cotta

Freshly Brewed Starbucks® Coffee / Decaffeinated Coffee / Tazo® Teas

LUNCH BUFFET

NEW WORLD ITALY \$29

Tomato Bruschetta Salad with Arugula
& Asiago Cheese (GF) (NF)

Grilled Radicchio and Bocconcini Cheese Salad
with Basil Dressing (GF) (NF): Shaved Red Onions /
Green Olives / Artichokes

Hand-pulled Pizza (NF): Margarita Pizza /
Goat Cheese with Salami Pizza

Spiced Mussel Stew (NF)

Mushroom Ravioli (NF): Creamy Garlic Sauce

Tiramisu

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas



LUNCH BUFFET

VENDOR'S MARKET PLACE \$40

(100 guest minimum)

SELECT YOUR 2 CHILLED WRAPS:

Egg Salad (DF) (NF)

Fried Eggplant (NF): Diced Potatoes /
Mushrooms / Spinach / Tomatoes /
Herb Cream Cheese

Pulled-beef Tacos (DF) (NF): Braised Beef /
Salsa, Cumin Black Bean Purée / Tangy
Avocado Purée / Cilantro

Thai Chili Pork (DF): Sprouts / Scallions /
Crushed Peanuts / Cilantro

Chicken Caesar (NF): Romaine / Diced
Chicken / Garlic Dressing / Asiago Cheese

Curried Chicken Salad (NF): Potatoes /
Cauliflower / Sweet Raisins / Sticky Rice

Shake Your Mason Jar Greek Salad (NF):
Peppers / Diced Tomatoes / Red Onions /
Cucumbers / Feta Cheese / Tangy Greek Dressing

Pizza Sticks (NF)

Chicken Souvlaki Sticks with Tzatziki Sauce
(GF) (NF)

Bacon-wrapped Chicken Lollies with Ranch Dip
(GF) (NF)

Mini Roast Beef Slider: Mini Slider Bun-filled
with 3 oz Shaved Roast Beef / Swiss Cheese /
Sliced Tomatoes / Onion Jam / Arugula Leaves /
Dijon Mustard

Pierogi Party (NF): Fried Cheese-Potato Pierogis /
Bacon / Fried Onions / Scallions / Sour Cream

Action Station Beef Potato Bar (rock glass)
(GF) (NF): Butter-whipped Potatoes, Cumin
and Black Beer Braised Beef Chuck Flat, Crispy
Potato Strings, Sprouts

House-fried Waffle Potatoes (GF) (NF):

Thai Sour Cream Dip

Ice Cream-filled Freezer: Magnum Bars / Ice Cream
Sandwiches / Wafer Cones

Melon & Pineapple Cup (takeaway portion)
(GF) (DF) (NF)

Freshly Brewed Starbucks® Coffee /

Decaffeinated Coffee / Tazo® Teas

CREATE YOUR OWN LUNCH BUFFET \$29

OPTION 1

Garnished Mixed Greens: Balsamic Dressing

Sliced Tomatoes with Creamy Garlic Dressing:
Scallions / Bacon Bits

OPTION 2

Creamy Tomato Basil Soup

Portioned Watermelon & Salty Cheese Salad

OPTION 3

Clam Chowder

Chef-tossed Caesar Salad

CHOOSE ONE ENTRÉE:

1. PEI Seafood Bubbly Bake (NF):
Baby Shrimp / Haddock / Scallops /
Crabmeat / Mussel Meat / Clam Meat /
Mushrooms / Bell Peppers / Baby Potatoes /
Cheese & Breadcrumb Blend / Flour-based
Creamy Fish Sauce

2. Steam PEI Mussels with Chorizo Sausage
(NF): Sidewinder Potatoes /
Garlic-buttered Baguette

3. Local Myriad Moonshine BBQ Sauce
Roasted Pork Loin (GF) (DF) (NF): Forest
Mushrooms / Roasted Red Skin Potatoes

4. Roasted Lemon-Garlic-marinated Chicken
Leg & Thigh (GF) (DF) (NF): Roasted Red
Skin Potatoes

5. Individual Chicken Pot Pie (NF)

6. Island Beef Stew (GF) (DF) (NF):
Baby Potatoes / Turnips / Carrots / Peas

7. Maple Glazed Bacon-wrapped Meat Loaf
(GF) (NF): Butter-whipped Potatoes

8. Acadian Tourtière (meat pie) (NF)

9. Islander Favorite: Hero Hoagies: Shaved
Ham / Beef Salami / Soppressata Salami /
Sliced Banana Pepper Glasgow Glen Gouda
Cheese / Sundried Tomato Paste / Olive
Tapenade / Sliced Cucumbers / Shaved
Red Onions / Lettuce / Tangy Dressing) /
Mini Lobster Roll: Mayo / Celery / Lemon /
Lettuce / Fried Chippers

Medley of Vegetables (GF) (DF) (NF)

Warm Dark Chocolate Bread Pudding:
White Anglaise Sauce on the side

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

*\$5 for each additional entrée

PLATED À LA CARTE

SOUPS

PEI SEAFOOD CHOWDER (NF) \$14
Shell on Mussels / Scallops / Baby Shrimp /
Crab Meat & Garnished with Deep-fried Potato
Shoestring / Sprouts

THAI VEGETABLE BROTH (DF) (NF) \$8
Tofu / Ginger / Garlic / Sesame Oil / Peas / Shitake
Mushrooms / Spinach / Bean Sprouts / Rice
Noodles / Cilantro

CREAMY VANILLA CORN VELVET (GF) (NF) \$10
Red Pepper Dust / Scallions

ROASTED BUTTERNUT SQUASH BISQUE
(GF) (NF) \$10
Savory-whipped Cream Bacon Cloud

ROASTED CAULIFLOWER PURÉE (GF)(NF) \$14
Truffle Oil / Leek Ash

LEEK & POTATO SOUP (GF) (NF) \$10
Snipped Chive Garnish

FIRE-ROASTED TOMATOES (GF) (NF) \$9
Cheese Ravioli Pillow

CINNAMON MAPLE PUMPKIN SOUP (GF) (NF) \$10
Crushed Pumpkin Seed & Mushroom Ragout

CREAMY SMOKED SALMON SOUP (GF) (NF) \$11
Fried Capers & Dill

CHEESE & BROCCOLI SOUP (GF) (NF) \$9

SALADS

BUNDLE SALAD (GF) (NF) \$12
Cucumber-wrapped Lettuce Bundle /
Sweet Watermelon Squares / Salty Feta Cheese
Crumble / Candied Pumpkin Seeds /
Dried Kalamata Olives
~Table-side Maple Vinaigrette~

BABY SPINACH SALAD (GF) (NF) \$12
Baby Spinach / Ginger Carrot Purée / Braised
Mushrooms / Roasted Red Peppers / Shaved Red
Onions / Navy Bean Ragout / Basil-marinated
Bocconcini Cheese

HONEY BEET & GOAT CHEESE SALAD
(GF) (NF) \$13
Beet Cube / Creamy Goat Cheese Cloud / Candied
Sunflower Seeds / Cress Leaves / Edamame /
Sprouting Pulse

SALMON SALAD (GF) (NF) \$12
Pulled-house Smoked Salmon / Radicchio-Endive
Lettuce / Creamy 3 Potato Salad / Beet Purée

BABY SHRIMP BELGIUM ENDIVE SALAD (NF) \$12
Newfoundland Baby Shrimp /
Roasted Sweet Pears / Wasabi Pea Crunch /
Vanilla Pumpkin Purée

CHEF-TOSSED, FAMILY-SERVED
CAESAR SALAD (NF) \$9
Chopped Romaine / Asiago Cheese / Toasted
Croutons / Garlic Dressing

CHEF-TOSSED, FAMILY-SERVED
MEDITERRANEAN SALAD \$10
Cherry Tomatoes / Diced Cucumbers / Kalamata
Olives / Artichokes / Red Onions / Scallions / Diced
Green Peppers / Chickpeas / Basil Purée / Sliced
Mushrooms / Feta Cheese / Lemon Zest / Lemon
Juice – Extra Virgin Olive Oil

PLATED À LA CARTE

ENTREES

SOY-PINEAPPLE BRAISED BEEF CHUCK FLATS
(GF) (NF) (4 OZ) \$26 / (6 OZ) \$33
Roasted Garlic Potato Cakes, Olive Oil-tossed Four
Vegetable Medley

DARK BEER & CILANTRO BRAISED BONELESS
BEEF CHUCK FLAT (NF) (4 OZ) \$29 / (6 OZ) \$34
Whipped Potatoes / Broccoli Florets / Blend of
Edamame – Roasted Garlic Red Pepper Salad /
Roasted Squash Wedge

PAN-SEARED ISLAND PORK LOIN
(NF) (4 OZ) \$27 / (6 OZ) \$30
Extra Creamy Herb & Buttermilk
Mashed Potatoes / Asparagus Spears /
Succotash of Corn – Pumpkin –
Red Peppers – Edamame
~Grainy Dijon Mustard Demi-Glaze~

CHAR SIU-GLAZED PORK SHOULDER BOWL
(DF) (NF) (4 OZ) \$24
Shanghai Noodles mixed with Asian Vegetables

PAN-SEARED CHICKEN SUPREME (GF) (NF)
(8/9 OZ) \$33
Sweet Oven-baked Basil Tomato Relish /
Glasgow Glen-smoked Gouda Cheese – Roasted
Scallion Potato Cakes / Olive Oil-tossed Four
Vegetable Medley

CHICKEN BREAST TIKKA (GF) (NF) (4 OZ) \$25
Potatoes – Red Peppers – Peas –
Cauliflower Blend / Tikka Masala Sauce
*Family Style-served, Cardamom-infused Basmati Rice
(one bowl per table)*

MAPLE BBQ-SPICED, BACON-WRAPPED
“ATLANTIC” SALMON (NF) (4 OZ) \$27 / (6 OZ) \$31
Smoky Risotto Cake / Olive Oil-tossed Medley of
Four Seasonal Vegetables
~Lemon Garlic Aioli~

ROASTED “LARKIN BROS.” TURKEY BREAST
WITH SWEET CORNBREAD & ITALIAN SAUSAGE
STUFFING (6 OZ) \$35
Creamy Herbs – Buttermilk Mashed Potatoes /
Mashed Turnips / Sweet Oblique Carrots /
Broccoli / Gravy – Cranberry Sauce Family Style

PEI LOBSTER THERMIDOR
(NF) (3 OZ OF MEAT) \$48
Lobster Meat – Mushroom Bound –
Parmesan-laced Lobster Cream in a Cup /
Truffle Potato Croquettes / Baby Carrots /
Asparagus / Roasted Red Pepper Wedges

“ATLANTIC BEEF” BEEF TENDERLOIN STEAK
(GF) (NF) (6 OZ) \$49
Creamy-whipped Butter Potatoes / Baby Carrots /
Asparagus / Roasted Red Pepper Wedges
~Red Wine Sauce~

(Beef Served Medium Rare Unless Specified)

*Make it PEI's own very own Atlantic Blue Dot
Reserve top grade beef*



LAND & SEA DUET (GF) (NF) \$59
4 oz Roasted “Atlantic Beef” Beef Tenderloin
& 3 oz Lobster Tail / PEI Baby Potatoes /
Olive Oil-tossed Four Vegetable Medley
~Béarnaise Sauce~

(Beef Served Medium Rare Unless Specified)



Blue Dot Reserve is our Top Tier AAA grade Beef and guarantees an exquisite dining experience.
Its consistency, texture and taste, takes quality to a whole new level and having customers wanting to come back for more.
Blue Dot Reserve is handpicked and hand-raised on small family farms. It is unparalleled in quality, consistency and tantalizing taste.

PLATED À LA CARTE

DESSERTS

CHOCOLATE POT DE CRÈME (NF) \$11
Double Chocolate Pot de Crème / Toasted Cocoa
Nib Brownie / Chocolate Chip Cookie

RASPBERRY LIME CHEESECAKE (NF) \$10
White Chocolate Brownie
with Tart Raspberry Sauce

LEMON TORTE (NF) \$9
Lemon Torte with Coconut Macaroon /
Ginger Mousse / Raspberry Sauce

OREO CHEESECAKE (NF) \$11
Oreo Cheesecake / Dark Chocolate Mint Wafer /
Bitter Chocolate Mousse / Chocolate Syrup

TOFFEE CHEESECAKE (NF) \$13
Toffee Cheesecake / Chocolate Mocha Sauce /
Vanilla Shortbread

MASON "JAR" DESSERT \$11
Blueberry Compote / Mascarpone Crème /
Lemon Curd / Lemon-scented Shortbread

GUINNESS CHOCOLATE CAKE \$13
Bittersweet Chocolate Mousse / Caramel Cocoa
Nib Sauce / Chocolate Truffle Cookies

CARAMEL BREAD PUDDING \$8
Caramel Bread Pudding / Strawberry Mousse /
Vanilla Anglaise / Sesame Seed Crisp

FLOURLESS CHOCOLATE CAKE \$10
Flourless Chocolate Cake / Dark Chocolate Pâté /
Chocolate Cookies / Sour Cherry Sauce

CHOCOLATE HAZELNUT FUDGE CAKE \$10
Chocolate Hazelnut Fudge Cake / Dark Chocolate
Mousse / Burnt Orange Sauce

CARAMEL ORANGE LAYER CAKE \$9
Caramel Orange Layer Cake with Pecan Tart /
White Chocolate Mousse / Milk Chocolate Sauce



PLATED À LA CARTE

PRE-SELECTED TWO COURSE MEAL \$25

Freshly Baked Rolls with Butter

Sweet Ginger Carrot Soup

CHOICE OF THE FOLLOWING ENTRÉES

COBB SALAD

Romaine Lettuce / Diced Chicken / Eggs /
Bacon / Tomatoes / Avocado Purée / Diced
Potatoes / Crumbled Blue Cheese / Ranch
Dressing

OR

CHILLED SHAVED ROAST BEEF SALAD

Steamed Broccoli / Roasted Cauliflower /
Green Beans / Sundried Tomato Dressing

OR

CHILLED ASIAN CHICKEN NOODLE SALAD

Asian Ginger Garlic Sauce / Rice Noodles /
Diced Chicken / Bok Choy / Gai Lan /
Carrots / Scallions / Mushrooms

Freshly Brewed Starbucks® Coffee /

Decaffeinated Coffee / Tazo® Teas

PRE-SELECTED TWO COURSE MEAL \$32

Freshly Baked Rolls with Butter

Appetizer: Chef-tossed, Family-served Caesar Salad

OR

Dessert: Pastry Chef's Mason "JAR" Dessert

CHOICE OF THE FOLLOWING ENTRÉE'S

6 OZ "HAPPY VALLEY" SALT COD CAKE WITH BACON SCRUNCHIONS (NF)

Squash Purée / Warm Mushrooms –
Cherry Tomato Salad
~Tzatziki Sauce~ / Bacon

OR

5 OZ BREADED CHICKEN BREAST CORDON BLEU (NF)

Chicken Breast filled with Swiss Cheese &
Ham / Garlic Olive Oil-tossed Asparagus
Spears / Baby Potatoes – Red Pepper Medley
~Lemon-Garlic Aioli~

OR

4 OZ CHICKEN BREAST TIKKA (GF) (NF)

Potatoes – Red Peppers – Peas – Cauliflower /
Tikka Masala Sauce

*Family Style-served, Cardamom-infused Basmati
Rice (one bowl per table)*

OR

4 OZ CHAR SIU-GLAZED PORK SHOULDER BOWL (DF) (NF)

Shanghai Noodles mixed
with Asian Vegetables

Freshly Brewed Starbucks® Coffee /

Decaffeinated Coffee / Tazo® Teas

DINNER BUFFETS

CANADIAN ISLANDER DINNER BUFFET \$55

(30 guest minimum)

Freshly Baked Rolls and Butter

Clam Chowder

PEI Potato Salad

Country Style Coleslaw

Vegetable Pasta Salad with Balsamic Vinaigrette

Garden Green Salad with Assorted Dressings
(3 types)

Caesar Salad with Lemon Garlic Dressing

Fresh Fruit Salad

Local Cheese Selection

Assorted Cold Meat & Pickle Platter:

Roasted Turkey / Black Forest Ham / Beef Salami /

Soppressata / Salami Sausage / Capicola /

Pickles / Olives / Onion Marmalade

Seasonal Vegetable Medley

Roasted Garlic & Rosemary Skin
on Mashed Potatoes

Halibut Newburg:

Bay Scallops / Baby Shrimp / Lobster Meat /
Lobster Cream Sauce

Slow Roasted "Certified Angus" Beef Rolls:
"Rossignol High Bank" Red Wine Jus /
Caramelized Onion Jam / Mixed Mushrooms

Dessert Table

A Gourmet Selection of our Pastry Chef's Merkens
Signature Desserts (Six selections)

Warm Chocolate Croissant Bread Pudding
with Vanilla Sauce

Freshly Baked Rolls and Butter

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

EAST COAST DINNER BUFFET \$69

(30 guest minimum)

Country Biscuits

Award-winning East Coast Seafood Chowder

Selection of Crisp Vegetables & Buttermilk
Ranch Dip

Three Potato Salad with Boiled Eggs & Scallions

Creamy Cabbage & Carrot Slaw with Apples
& Shaved Fennel

Baby Shrimp Bow Tie Pasta Salad tossed
with Spiced Tomato Vinaigrette

Build Your Own Salad:

Chopped Greens / Pickled Beets / Sliced Olives
/ Chick Peas / Diced Ham / Cubed Cucumbers /
Spiced Croutons / Pepperoncini / Cubed Peppers /
Sweet Corn / Balsamic & Italian Dressing

Smoked "Atlantic" Salmon / Smoked Haddock /
Smoked Trout / Maple Salmon

Freshly Sliced Fruit

Seasonal Vegetable Medley

Buttermilk Mashed Potatoes

Steamed "PEI" Blue Mussels in "Little Sands"
White Wine & Garlic Broth

Bacon-wrapped Chicken

Cheesy Mac

CHOOSE ONE OF THE FOLLOWING

CHEF LIVE CARVED ITEMS:

Roasted Island Pork Loin & Sausage with
"Myriad View Moonshine" BBQ Sauce / Point
Prim Apple Sauce

Maple BBQ "Larkin Bros." Turkey Breast
Cranberry Sauce / Gravy

Slow-roasted "Certified Angus" Prime Rib
"Rossignol High Bank" Red Wine Jus /
Caramelized Onion Jam / Horseradish /
Mustard Pickles

DESSERT

A Gourmet Selection of our Pastry Chef's Merkens
Signature Desserts (Six Selections including)

Warm Blueberry Crumble & Homemade Apple Pie

Freshly Brewed Starbucks® Coffee /
Decaffeinated Coffee / Tazo® Teas

DINNER BUFFETS

ISLAND DINNER BUFFET \$99

Our Award-winning Seafood Chowder

Country Butter Rolls

SALAD BAR:

Island Potato Salad

Creamy Coleslaw

Mixed "Soleil Farm" Garden Greens

Carrot Ribbons / Candied Seeds /

Fresh Blueberries

Raspberry Dressing – Balsamic Dressing

Honey Beet Salad

Roasted Cauliflower & Spinach Salad

Pickled Extreme Beans

House-made Mustard Pickles

Chow-Chow

Corn Relish

COOKED SEASIDE LIVE (WEATHER PERMITTING)

"PEI" Blue Mussels

1LB "PEI" Lobster / Melted Butter

Grilled-marinated Atlantic Beef Striploin

Make it PEI's own very own Atlantic Blue Dot Reserve top grade beef



"PEI Corner Market" Corn on the Cob

Boiled "PEI Cavendish" Potatoes

SWEET TABLE:

Build your Own "Island Tradition" Short Cake

Sweet Biscuits / Lemon Curd /

Blueberry Compote / Strawberry Compote /

Sweet Whipped Cream

Freshly Brewed Starbucks® Coffee /

Decaffeinated Coffee / Tazo® Teas



RECEPTION HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Passed Hors d'oeuvres will be an additional \$1 per dozen

(Minimum 2 dozen per selection, all prices based on per dozen)

BASIL MOZZARELLA WITH OVEN-DRIED TOMATO SPIEDINI	\$30
BUILD YOUR OWN ITALIAN TOMATO BRUSCHETTA	\$26
BEET-HUMMUS & VEGETABLE VOTIVE	\$48
THREE-LAYER BEAN DIP / TORTILLA STICKS (ONLY STATIONED)	\$48
MADRAS MANGO CURRY CHICKEN CREPE PINWHEELS	\$25
MARINATED LOBSTER & SHRIMP RICE PAPER ROLLS	\$37
BELLE RIVER ROCK CRAB SALAD PASTRY CUPS	\$27
SHRIMP & MELON SKEWERS	\$30
BEEF CARPACCIO GREEK SALAD ON ASIAN SPOONS	\$42
SMOKED SALMON CREAM CHEESE CONES	\$37
TRUFFLE OIL-TOSSSED GRILLED ASPARAGUS WRAPPED WITH SOPPRESSATA SALAMI	\$28

HOT HORS D'OEUVRES

Passed Hors d'oeuvres will be an additional \$1 per dozen

(Minimum 2 dozen per selection, all prices based on per dozen)

BACON-WRAPPED SCALLOPS WITH JALAPEÑO DIP	\$35
ASIAN GARLIC GINGER CHICKEN SKEWERS	\$39
CRISP SHRIMP PURSE, SPICY SRIRACHA DIP	\$37
MARINATED BEEF PEANUT SATAY	\$40
HOUSE-MADE CHORIZO SAUSAGE PUFFS	\$26
BACON & LEEK MINI QUICHE	\$27
BREADED SCALLOP BITES WITH JALAPEÑO TARTAR DIP	\$32
VEGETABLE SAMOSAS WITH TAMARIND DIP	\$31
PORK & CHICKEN POT STICKERS WITH SOY DIP & GREEN ONION DIP	\$31
SHRIMP WONTON WITH SWEET MAYO DIP	\$36
CHICKEN SALTIMBOCCA	\$40
CREAMY TOMATO SOUP SHOOTERS WITH A GRILLED CHEESE STICK (ONLY STATIONED)	\$41
FRANKIES IN A BLANKIE (OFFERED LATE NIGHT ONLY)	\$49
All-beef 3 oz Frankfurters wrapped in Puff Pastry: Mellow Sweet Yellow Mustard Dip / Burn Your Blankies Yellow Mustard Dip / Wasabi Ginger Mustard Dip	

RECEPTION HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

PEI HORS D'OEUVRES PACKAGE

\$15 PER PERSON

*(5-piece total per person,
additional \$0.50 per person if passed)*

Beef Carpaccio Greek Salad on Asian Spoon

Truffle Oil-tossed, Grilled Asparagus wrapped with
Soppressata Salami

Pork & Chicken Pot Stickers with Soy Dip
& Green Onion Dip

Bacon-wrapped Scallops with Jalapeño Dip

Shrimp Wonton with Sweet Mayo Dip

PEI DELUXE HORS D'OEUVRES PACKAGE

\$18 PER PERSON

*(5-piece total per person,
additional \$0.50 per person if passed)*

Crisp Shrimp Purse, Spicy Sriracha Dip

House-made Chorizo Sausage Puffs

Chicken Saltimbocca

Creamy Tomato Soup Shooters
with a Grilled Cheese Stick (only stationed)

Three-layer Bean Dip / Tortilla Sticks
(only stationed)



RECEPTION STATIONS

BUILD YOUR OWN NACHO BAR (WITH ALL THE FIXINGS) \$10

Diced Tomatoes / Diced Peppers /
Diced Onions / Sliced Black Olives /
Sliced Pickled Jalapeños / Cheese Sauce /
Avocado Purée / Sour Cream / Salsa

CHIPPER BOWLS \$4 (APPROX. 8 SERVINGS)

House-fried Chippers

TORTILLA CHIP BOWLS \$3 (APPROX. 8 SERVINGS)

Nacho Chips

SOUR CREAM-BASED DIPS \$4 PER 300ML BOWL (8 SERVINGS)

Truffle Garlic
Spicy Curry Tikka
Roasted Sweet Onions
Ranch
Tomato Basil
Cool 4 Pepper – Asiago Cheese Dip

VEGETABLE PURÉE DIP \$3 PER 300ML BOWL (8 SERVINGS)

Traditional Chickpeas (Hummus)
Beet and Chickpeas (Hummus)
Latino-spiced Black Beans
Curried Red Lentils

STEAMED “PEI” BLUE MUSSELS \$11

CHOOSE TWO OF THE FOLLOWING:
PEI “Myriad View Moonshine” & Fresh Lime
Bacon & Onion with Chopped Tomatoes / Spiced
Tomato & Garlic Baby Shrimp
Traditional White Wine & Garlic
Vodka Caesar Broth with Chili Lime
Madras Mango Curry Cream
(based on ½ LB per person)

EAST COAST ANTIPASTO \$35

Diced Cheddar / Spicy Tomato Salsa / Smoked
Salmon / Poached Shrimp / Mushroom Salad /
Pickled Beets / Mustard Pickles / Honey Mustard /
Flat Bread

ISLAND FARM ANTIPASTO \$26

3 “Glasgow Glen” Gouda Cheese / Soppressata
Salami / Ham / Artichoke Dip / Mushroom Salad /
Mustard Pickles / Honey Mustard / Focaccia
Melba Toast

LAND & SEA ANTIPASTO \$39

“Glasgow Glen” Gouda Cheese / Basil-marinated
Bocconcini Cheese / Soppressata Salami / Maple
Smoked Salmon / Poached Shrimp / Chilled Clams
with Bacon / Extreme Beans / Mustard Pickles /
Honey Mustard / Spicy Tomato Salsa / Olive
Tapenade / Focaccia Melba Toast / Flat Bread

STATIONED DELUXE PASTA BAR \$20 (30 guest minimum)

Cheese-filled Ravioli with Tomato Basil Sauce /
Penne Pasta with Creamy Garlic Alfredo garnished
with Grilled Chicken Breast / Pappardelle Pasta
with Vodka Clam Sauce / ON DISPLAY – Stewed
Portobello Mushrooms / Sun-dried Tomatoes with
Basil & Extra Virgin Olive Oil / Asiago Cheese

ADD to your selection:
\$6 Bay Scallop / \$5 NFLD Shrimp /
\$10 Lobster Meat

*Include an Interactive Chef for maximum of two
hours, additional \$5 per person*

OVEN-BAKED PULLED THIN PIZZA \$35 PER PIZZA (ONE PIZZA SERVES APPROX. 10 PEOPLE)

Pepperoni

Vegetarian

Margherita

Hawaiian

Goat Cheese & Arugula tossed with Lemon Zest
& Truffle Oil

CANADIAN CHEESE PRESENTATION (4 OZ PORTIONS) \$14

Marble Cheddar Strips / Old Cheddar Nuggets /
Goat Cheese rolled in Dried Fruit and Toasted
Seeds / “Glasgow Glen” Gouda / Canadian Oka /
Dried Fruit / Honey Pots / Crisp Melba Toast /
Crackers

CHILLED & CRACKED 1LB “PEI” LOBSTER

(MARKET PRICE \$ PER LOBSTER) \$32 – \$42
Available Seasonally with Melted Butter, Spicy
Mayo & Lemon Wedges

*(Ask to have your lobster pre-shelled;
ADD \$5 per lobster)*

DESSERT RECEPTION STATION

MINI-PORTIONED DELECTABLE(S)
ON DISPLAY \$16

ASSORTED VERRINES:

- Triple Chocolate Mousse Madness
- Lime Blueberry Mascarpone Cream Explosion
- Mocha Panna Cotta Velvet
- Coconut, Milk Chocolate, Mango,
Passion Fruit Layer

MINI CHEESECAKES:

- Vanilla Bean Cheesecake with Raspberry
Jelly and Peach Macaroon
- Mascarpone Crème with Lemon Strawberry
Mint Compote
- Blueberry Cheesecake with Maple Cookie
- Orange Amaretto Cheesecake
with Almond Biscotti

BUILD YOUR OWN SHORTCAKE STATION \$8

- Mini Sweet Biscuits / Lemon Curd /
Blueberry Compote / Strawberry Compote /
Sweet Whipped Cream

PEI "COW'S" ICE CREAM STATION \$19

- Waffle Boats / Wowie Cowie Ice Cream /
Cownadian Maple Ice Cream /
PEI Blueberry Punch Ice Cream
~chef attended~

Voted Best Ice Cream in Canada



INTERACTIVE RECEPTION STATIONS

INCLUDES A CHEF ACTION FOR TWO HOURS
\$75 HOUR PER STATION OVER THE TWO HOUR MAXIMUM

CARVED PEI-GROWN "LARKIN BROS." TURKEY BREAST \$135

Turkey Gravy / Cranberry Sauce / Mini Corn Bread
& Jalapeño Cheese Muffins

Serves 15 people (\$8.50 per person)

SIGNATURE "ROLLO BAY" POTATO BAR (CHEF-SERVED ROCK GLASSES) \$15 PER PERSON

Garlic-whipped Local Russet Potatoes /
Maple Scented Yam Mash / Sour Cream /
Shredded Cheddar Cheese Duet / Scallions /
Pickled Jalapeños / Cooked Chilled Broccoli /
Savory Onion Jam

ADD ON'S:

Sweet PEI Lobster Meat \$9

Garlic Baby Shrimp \$6

Warm Maple Candied Bacon Bits \$3

Truffle Oil-infused Mixed Mushrooms \$4

Asiago Cheese \$4

Warm Cheese Sauce \$5

Beef Jus \$3

Diced Honey Ham \$5

CHEF-CARVED BAKED ISLAND HAM (BONE IN) ~ SWEET VANILLA APPLESAUCE \$285

Brown Sugar & Maple Glaze / Hinged Mini
Croissants / Sweet-braised Red Cabbage

Serves 40 people (\$7.12 per person)

CHEF-SERVED ROASTED CHAR SIU PORK SHOULDER \$225

Shanghai Noodle Salad / Asian Vegetables / Green
Onions / Char Siu Sauce

Serves 50 guests (\$4.30 per person)

CHEF-SERVED CEDAR PLANK-BAKED MAPLE BBQ "ATLANTIC" SALMON \$150

Balsamic-tossed Arugula / Pretzel Bites /
Lemon Aioli

Serves 17 people (\$8.83 per person)

"ATLANTIC BEEF" PRIME RIB ROAST \$370

Dijon Mustard, Horseradish / Spiced Pickled Green
Beans / Pickled Onions / Hinged Cocktail Rolls /
Potato Chippers

Serves 30 guests (\$12.33 per person)

*Make it PEI's very own Atlantic Blue Dot Reserve
top grade beef*



HIP OF "ATLANTIC BEEF" \$795

Dijon Mustard, Horseradish / Spiced Pickled
Green Beans / Pickled Red Onions / Hinged
Cocktail Rolls / Potato Chippers

Serves 150 people (\$4.97 per person)

SWEET GARLIC MUSTARD & HERB RUBBED "ATLANTIC BEEF" STRIPLOIN \$280

Sautéed Mushrooms / Pickled Red Onions /
Roasted Garlic Aioli / Horseradish / Crunchy Sliced
Baguette / Potato Chippers

Serves 35 people (\$8 per person)

*Make it PEI's very own Atlantic Blue Dot Reserve
top grade beef*



BAR SNACKS (2L GLASS BOWL)

HOUSEMADE CHOCOLATE DRIZZLE CHIPS \$11

CHEX MIX \$11

PRETZELS \$10

SOFT-SALTED PRETZEL BITES
WITH CHEESE SAUCE \$10

NACHO CHIPS WITH SALSA \$9

PRALINE BEER NUTS \$20

CASH BAR

HOUSE WINE \$8

PREMIUM BRAND SPIRITS \$7

DELUXE BRAND SPIRITS \$8

DOMESTIC BEER \$7

CRAFT BEER (LOCAL) \$7

COOLERS \$8

LOOKING FOR AN INTERESTING BEVERAGE
WITHOUT THE ALCOHOL? CHOOSE ONE OF OUR
FIVE CUSTOM MOCKTAILS FROM THE DELTA
DIVULGE MOCKTAIL BAR AND JOIN THE PARTY.
\$5

*All prices include taxes

*If beverage sales are under \$400, the remaining difference will
be charged to the master account

HOST BAR

HOUSE WINE \$7

PREMIUM BRAND SPIRITS \$6

DELUXE BRAND SPIRITS \$7

DOMESTIC BEER \$6

CRAFT BEER (LOCAL) \$6

COOLERS \$7

LOOKING FOR AN INTERESTING BEVERAGE
WITHOUT THE ALCOHOL? CHOOSE ONE OF OUR
FIVE CUSTOM MOCKTAILS FROM THE DELTA
DIVULGE MOCKTAIL BAR AND JOIN THE PARTY.
\$4

*All prices do not include taxes and service charges

*If beverage sales are under \$400, the remaining difference will
be charged to the master account

SPECIALITY BARS

“THE BOOTLEGGERS BARn”

PEI BREWING COMPANY

CHOOSE ONE OF THE FOLLOWING DRAFT BEERS:
Blueberry Ale, Sir John A's Honey Wheat Ale, Island Red Premium Red Ale \$8

UPSTREET BREWERY

CHOOSE ONE OF THE FOLLOWING DRAFT BEERS:
Rhuby Social Witbier, Commons Pilsner, Do-Gooder APA \$8

“STRAIT SPIRITS” LIQUOR \$9.75 (2 OZ)

DIRTY ANNE –

“Strait Spirits Shine,” Raspberry Sour Liquor, Cranberry Juice & 7UP

STORMY ISLAND –

“Straight Sprits Lightning,” Island Rum, Orange Juice & Grenadine

RASPBERRY “STOMPIN”

TOM CONNORS (COLLINS) –

Island Gin, Raspberry Sour, Lemon Juice, Simple Syrup, 7UP

ISLAND WATERMELON –

Island Vodka, Watermelon Sour, 7UP, Cranberry Juice

ISLAND RED HEAD –

Island Whiskey, Lime and Lemon Juice, Grenadine

Looking for an authentic “Island Bootleggers” experience for your event? Bootleggers may be banned on PEI, but these fine beverages are brewed, distilled and served in every Island bootleggers BARn and have become favorites for Islanders and visitors alike.

Not too bad, eh!

*All prices include taxes

*If beverage sales are under \$400, the remaining difference will be charged to the master account

“THE MARTINI SHOP”

CHOOSE 2 OF THE FOLLOWING: \$9.75 (2 OZ)

CAKE BY THE OCEAN –

Vodka, Kahlua, Vanilla Extract, Milk

Bailey Chocoltini –

Vodka, Baileys, Chocolate Liqueur, Chocolate Syrup

BANANA SPLIT –

Vodka, Crème de Banana, Baileys

APPLETINI –

Vodka, Apple Liqueur

LEMON DROP MARTINI –

Vodka, Orange Liqueur, Fresh Lemon Juice, Rimmed with Sugar

METROPOLITAN MARTINI –

Vodka, Triple Sec, Fresh Lemon Juice, Cranberry Juice

*Add a Martini Ice Luge to your bar for \$700 per luge (Minimum 30-day notice)

*All prices are including taxes

*If beverage sales are under \$400, the remaining difference will be charged to the master account

THE DELTA DIVULGE MOCKTAIL BAR

BLUEBERRY SMASH \$5

SPICY WATERMELON FRESCA \$5

COCONUT CUCUMBER COOLER \$5

BLUEBERRY MOJITO \$5

ISLAND BERRY CRUSH \$5

*All prices include taxes

*If beverage sales are under \$400, the remaining difference will be charged to the master account

*Any of these mocktails can be added to your cash or host bars upon request

THE CELLAR

RED WINE

- TRUMPETER MALBEC (ARGENTINA) \$46
- TRAPICHE RESERVE (ARGENTINA) \$45
- 19 CRIMES SHIRAZ (AUSTRALIA) \$58
- BAREFOOT CABERNET SAUVIGNON (USA) \$42
- JACKSON TRIGGS CABERNET SAUVIGNON (CANADA) \$39
- FINCA ANTIGUA CABERNET SAUVIGNON (SPAIN) \$50
- BARON PHILIPPE DE ROTHSCHILD PINOT NOIR (FRANCE) \$46
- MEZZACORONA PINOT NOIR (ITALY) \$52
- KLEINE ZALZE MERLOT (SOUTH AFRICA) \$52
- PÈRE ANSELME CÔTES DU RHÔNE VILLAGES CAIRANNE GRENACHE NOIR (FRANCE) \$75
- NIPOZANNO CHIANTI RUFFINO RISERVA BLEND (CHIANTI) \$75

WHITE WINE

- JACOB'S CREEK CHARDONNAY (AUSTRALIA) \$43
- JACKSON-TRIGGS CHARDONNAY (CANADA) \$39
- BODEGA NORTON CHARDONNAY (ARGENTINA) \$40
- WOODBIDGE SAUVIGNON BLANC (CALIFORNIA) \$47
- JACOB'S CREEK RESERVE SAUVIGNON BLANC (AUSTRALIA) \$49
- BODEGA NORTON BARREL SELECT SAUVIGNON BLANC (ARGENTINA) \$46
- SARTORI ADG PINOT GRIGIO (ITALY) \$49
- SARTORI VILLA MURA PINOT GRIGIO (ITALY) \$48
- TWO OCEANS PINOT GRIGIO (SOUTH AFRICA) \$40
- GRAFFIGNA CENTENARIO PINOT GRIGIO (ARGENTINA) \$46
- STONELEIGH LATITUDE SAUVIGNON BLANC (NEW ZEALAND) \$75
- J. LOHR ESTATES RIVERSTONE CHARDONNAY (CALIFORNIA) \$75



GENERAL INFORMATION

The menus in our package are suggested selections based on our Executive Chefs recommendations and our valued meeting planner feedback and suggestions. We would be pleased to customize menus to suit any taste and occasion. All food and beverage is to be provided by the Delta Prince Edward by Marriott. In accordance with the PEI liquor law, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the PEI Liquor Commission. Liquor service is not permitted before 11:00 AM or after 2:00 AM.

FUNCTION GUARANTEES

The hotel requires an approximate guest count 14 days prior to your event. A final guarantee is required by noon, 3 business days prior to your event. Guarantees for Monday events will be required on the Tuesday prior to the function. The hotel will prepare and set 3% above the guarantee number. In the event the guarantee is not received by the hotel 3 business days prior, the number charged will be based on the original contracted number or the actual number of guests served; whichever is higher. The hotel reserves the right to provide an alternative room should the numbers change.

In the event the guarantee number increases by more than 5% within 3 business days, the Delta Prince Edward by Marriott reserves the right to provide alternative meals based on availability or apply a \$1.00 per person surcharge to those additional meals.

ALLERGIES

In the event that any guest in your group has food allergies, the client shall provide the hotel with the details including guest names and nature of the allergies. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their allergies to us in writing, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a result of negligence by us, or any of our representatives. We shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

SERVICE TIME STANDARDS

The Delta Prince Edward by Marriott guarantees all coffee break and buffet functions will be ready 15 minutes prior to the start time as indicated by the client.

For all plated functions the Delta Prince Edward by Marriott guarantees all meals will be ready 5 minutes ahead of schedule. In the event that the Delta Prince Edward by Marriott cannot serve the meal with 15 minutes after the scheduled time, the Delta Prince

Edward by Marriott cannot be held responsible for temperature and quality of the food. Any additional labour hours incurred by the time charge, the client will be held responsible and additional charges may be added to your final bill.

MEETING ROOM SETUPS

The Delta Prince Edward by Marriott will guarantee your meeting room is set up 30 minutes prior to your event start time. The meeting room setup will be set up as per your signed event order. Any changes to the meeting room setup within 24 hours of your event being held, additional labour may be incurred and additional charges may be added to your final bill.

SERVICE CHARGE AND TAXES

Effective January 1, 2019 the following taxes and fees will be applied to all events and are subject to change without notice.

- Government Taxes are applicable as follows:
HST 15%, subject to government regulatory changes
- Gratuity of 15% on all food and beverage
(15% HST Applicable)
- Administrative and Facility Fee of 3.5% on all catering food and beverage and meeting room rental
(15% HST Applicable)

PAYMENT

Payment details will be outlined in your group contract. Payment options are as follows: Cash, Cheque, Credit Card, Certified Bank Draft.

Any event that does not have established billing privileges with the Delta Prince Edward by Marriott will be required to pay 100% of estimated charges prior to the event.

Should you wish to bill to your account, Credit Applications can be arranged through your Event Manager and our Credit Department. A minimum of 30 days is required for processing the Credit Application in Canada and 60 days for organizations outside of Canada.

SOCAN/RESOUND

SOCAN – The Society of Composers, Authors and Music Publishers of Canada has a license fee for each event held where music is played live or recorded. These fees are collected by the hotel and submitted to SOCAN directly.

RESOUND – Similar to SOCAN Fee, RESOUND is applied to each event held where recorded music is played. These fees are collected by the hotel and submitted to RESOUND directly.



D
DELTA
HOTELS

MARRIOTT
PRINCE EDWARD

18 Queen Street
Charlottetown C1A 4A1
Canada
tel 902.566.2222 fax 902.566.2282
Marriott.com/YYGDP