

We can host events up to

### **250** PEOPLE SEATED **500 PEOPLE STANDING**



### OUR SPACE

# Venue Pricing starts at \$2500 Discounts available for bookings Sunday-Friday and

during the off-season.

A minimum spend on food & beverage is required. All pricing is subject to applicable HST and gratuity.

Included in your venue rental for up to 250 people:

- Serving & Bar Staff
- Black Banquet Chairs
- Tables (60" Rounds)
- Table Linens (120" Rounds) Choice of black or white
- Linen Napkins Choice of black or white
- Plateware, Silverware, Glassware Excluding champagne flutes
- Decorative Barrel Tables & General Venue Décor

Rental additions and upgrades:

 Banquet Chair Covers 3/cover Choice of black or white

 Chivari Chairs with Cushion 7/chair

 Table Skirting & Clips 3.50/ft

 Coloured Table Linens (120" Rounds) <u>17/linen</u> Choice of Burgundy, Forest Green, or Navy Blue

• Wireless Microphone & Podium 150

• Staging and Risers (4 x 8) 50/riser

 Decorative Tree Branches 200



## HORS D'OEUVRES Priced per dozen pieces



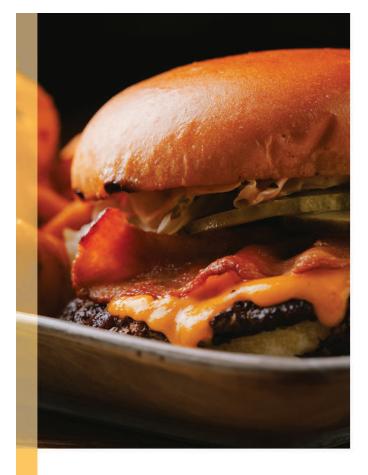
Bacon-Wrapped Scallops Maple-glazed	<u>48</u>
Bacon & Cheddar Potato Bites With herb aioli	<u>28</u>
BBQ Meatballs	<u>32</u>
Pulled Pork Sliders	<u>42</u>
Curry Chicken Satay Lime-cream drizzle	<u>40</u>
Bruschetta Tomato, basil, balsamic, parmesan	<u>30</u>
Grilled Garlic Shrimp	<u>38</u>
Mini Fish & Chips With tartar	<u>38</u>
Beef Satay With chimichurri	<u>45</u>
Smash Burger Sliders	<u>50</u>
Mini Chicken Tacos	<u>50</u>
Mini Lobster Rolls	MKT
Crab Salad Served on crispy wontons	<u>44</u>
Spring Rolls With chili sauce	<u>34</u>
Smoked Salmon Canape Cucumbers, capers, red onion, herb cream cheese	<u>48</u>



## PLATTERS & TRAYS

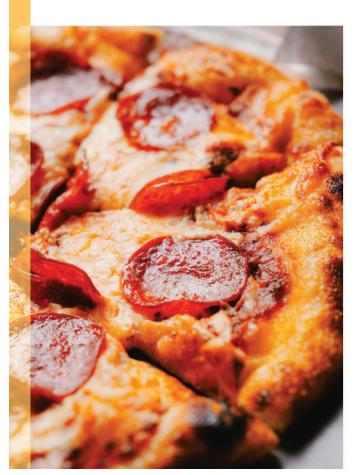


Sandwiches Assorted deli meats and breads	<u>50</u>
Shrimp Cocktail Homemade cocktail sauce and lemon	<u>50</u>
Spinach Dip Mini garlic naan and nacho chips	<u>45</u>
Vegetable Crudité With ranch dip	<u>48</u>
Hummus With mini naan	<u>48</u>
Fruit With vanilla honey yogurt	<u>45</u>
Cheese Assorted cheese and crackers Add cured meats	<u>55</u>
<b>Desserts</b> Squares, cookies, pastries	<u>50</u>



## FOOD STATIONS

Perfect for mingling receptions & late night events



<u>15</u>	ssel Station hite wine and garlic	
3.50/oys	ester Station mon and tabasco	
<u>16</u>	I Potato Bar Station shed potatoes, shredded cheese, ramelized onion, bacon bits, ur cream, garlic aioli, green onions	

Mac & Cheese Station 15/person

Classic cheddar and macaroni

Taco Station 6/taco
Ground beef, lettuce, tomato, onion, salsa, sour cream, chipotle aioli, soft flour tortillas

Smash Burger Station <u>15/burger</u> 5oz beef patty, smash sauce, cheese

### Wood-Fired Pizza Station

Please allow up to 6 minutes per pizza

25/pizza (minimum 20 orders)

### TRIPLE THREAT

San Marzano marinara sauce, ground beef, pepperoni, bacon, mozzarella

#### **CHILI PEPPER-ONI**

San Marzano marinara sauce, dry-cured pepperoni, mozzarella, chili oil drizzle

### MARGIE-BEE

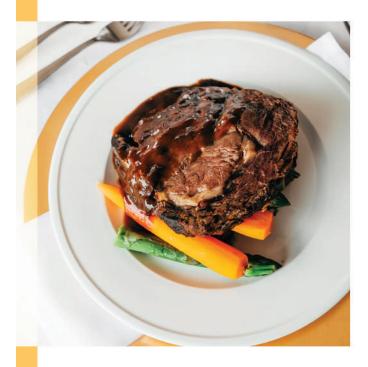
San Marzano marinara sauce, fresh mozzarella, basil purée, spiced honey

#### **GARLIC FINGERS**

Garlic spread, parmesan, bacon, mozzarella, house-made donair sauce

### PLATED DINNERS

Choice of one appetizer, one main, and one dessert. Priced per person, based on Main selection.



## Appetizers · Choose 1 Soup or Salad

Soups

**Roasted Tomato** 

Basil, cream, lime sour cream

Corn Chowder

Bacon, potato, herb aioli

**Roasted Squash** 

Hot honey, parsnip crisps

Seafood Chowder

+\$10 per order

Local seafood, cream, potato.

Salads

**Beet & Goat Cheese** 

Mixed greens, pumpkin seed brittle, maple vinaigrette

**Spinach & Toasted Almonds** 

Gouda, pickled red onion, berry vinaigrette

Pickled Blueberry & Arugula

Goat cheese, pecans, berry vinaigrette

Caesar

Romaine, bacon, parmesan, croutons

### Mains · Choose 1

We recommend choosing one Main for your group to enjoy. If you would like to include a second option, or need an option to meet dietary needs, we are happy to accommodate more than one selection. Pricing for your Plated Dinner is based on the number of each Main ordered.

All Mains are served with seasonal vegetables and your choice of mashed or baby red potatoes, with the exception of Lobster\*.

Chicken Supreme Tomato caper chutney OR basil cream sauce	<u> </u>
Grilled Chicken  Basil cream	<u>80</u>
6oz Grilled Tenderloin Chimichurri OR red wine demi-glace	<u> 35</u>
Dijon Crusted Prime Rib Red wine demi-glace	<u>80</u>
10oz Striploin  Whiskey BBQ sauce OR red wine demi-glace	<u>80</u>
Salmon Lime cilantro salsa OR maple gastrique	<u> </u>
1.25lb Lobster *Served with potato salad and coleslaw	<u>T</u>
Seared Halibut Chipotle bacon cream OR basil purée	<u>T</u>
Mushroom Risotto  Roasted mushrooms, cherry tomatoes, thyme. Vegan option available. Not available gluten-free.	17 7
Cauliflower Steak Roasted with chimichurri. Vegan option available.	<u>17</u>
Roasted Vegetable Lasagna Tomato and spinach. Not available gluten-free.	<u>17</u>

### Dessert · Choose 1

Sticky Date Pudding

**Vegan Chocolate Torte** *Gluten-free* 

**Apple Crumble** 

Strawberry Shortcake

**Chocolate Brownie with Salted Caramel** 

Cheesecake

Ask about current flavours

### CUSTOM BUFFET

Choose one Soup, two Salads, two Mains, and three Sides for your group to enjoy. Assorted desserts are included. Priced per person based on choices of Mains.



## Soups · Choose 1

**Roasted Tomato** 

Basil, cream, lime sour cream

**Corn Chowder** 

Bacon, potato, herb aioli

**Roasted Squash** 

Hot honey, parsnip crisps

Seafood Chowder +\$10 per order

Local seafood, cream, potato.



### Salads · Choose 2

#### **Beet & Goat Cheese**

Mixed greens, pumpkin seed brittle, maple vinaigrette

#### **Spinach & Toasted Almonds**

Gouda, pickled red onion, berry vinaigrette

### Pickled Blueberry & Arugula

Goat cheese, pecans, berry vinaigrette

#### Caesar

Bacon, parmesan, croutons

#### **Potato Salad**

Coleslaw

### Mains · Choose 2

We recommend giving your guests a choice between two Mains. If you need a third option to meet dietary needs, we are happy to accommodate. Your Custom Buffet pricing is based on the number of each Main ordered.

Shaved Sirloin	<u>40</u>
Pesto-Grilled Chicken	<u>38</u>
Maple-Glazed Salmon	<u>40</u>
Maple-Roasted Porkloin	<u>35</u>
Glazed Ham	<u>35</u>
Seafood Bubbly Bake	<u>40</u>
Chicken & Vegetable Stir Fry	<u>35</u>
Beef Stroganoff Not available gluten-free	<u>40</u>
Vegetarian Lasagna Not available gluten-free	<u>31</u>

### Sides · Choose 3

Baby Red Potatoes Roasted Garlic Mashed Potatoes Chili Lime Basmati Rice Rice Pilaf Vegetable Medley Roasted Root Vegetables Scalloped Potatoes Quinoa



### ISLAND KITCHEN PARTY BUFFET

Price will be based on lobster quantities, sold at Market Price. Contact us for current pricing, and we can recommend lobster quantites for your group size.

### Includes:

1.25lb Lobsters Steamed Mussels Potato Salad Coleslaw Roasted Potatoes Green Salad Strawberry Shortcake

KIDS MENU

12/each

All served with a small beverage.

Cheese Pizza & Fries Burger & Fries Chicken Fingers & Fries

## BAR SERVICES

Wine		6oz. Glass	Bottle
White			
Trapiche Reserve Pinot Grigio		<u>8</u>	<u>39</u>
19 Crimes Martha's Chard Chardonnay		<u>12</u>	<u>52</u>
Matua Sauvignon Blanc		<u>12</u>	<u>52</u>
Red			
Trapiche Reserve Malbec		<u>8</u>	<u>39</u>
19 Crimes Cabernet Sauvignon		<u>12</u>	<u>52</u>
Matua Pinot Noir		<u>12</u>	<u>52</u>
Bread & Butter Cabernet Sauvignon			<u>68</u>
Sparkling		Glass	Bottle
Benjamin Bridge NV Brut		<u>5oz. / 14</u>	<u>70</u>
Benjamin Bridge Nova 7		<u>6oz. / 15</u>	<u>65</u>
Mionetto Prosecco			<u>62</u>
r & Cider	16oz	19L Keg	50L Keg
Gahan Draft	<u>7</u>	<u>279</u>	<u>679</u>
1772 IPA Honey Wheat Ale			
Island Red Ale			
Blueberry Wheat Ale			
Sydney Street Stout and more			
Gahan 6 Hours of Sun Cider	<u>7</u>	<u>279</u>	<u>679</u>

## **Spirits**

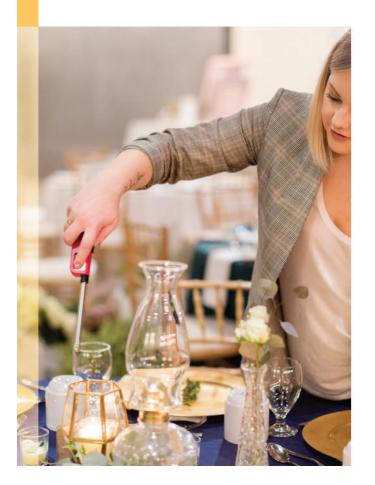
Colliding Tides Craft Cocktails 7 / 355ml Can Vodka & Gin varieties, including Twists with a hint of cane sugar and Seltzers with zero sugar

Well Shots 5.65 / oz.

\*Pricing does not include applicable tax or gratuity



OUR PREFERRED VENDORS



Nicole Anne Photography **nicoleanne.ca** 

Brady McCloskey Photography bradymccloskey.com

Kathleen MacDonald Photography **kathmacphoto.com** 

Just Say Cheese Photo Booth justsaycheesephoto.com

Insta Booth Photo Booth Rentals by East Coast Art Party instaboothpei.com

Elysian Wedding Planning Service (Kristina Allen) elysianwedvents.com

Kiss The Bride Wedding & Event Coordination (Amy Brace) **kiss-the-bride.net** 

House Front Production Services Inc. house-front.com

Music Express DJ Service (Andrew Cross) musicexpresspei.com

Josh Hood DJ Service @dj\_joshhood 902.940.1528

DJ Hype DJ Service (Craig Clarke) ccdjhype@hotmail.com @ccdjhype 902.218.4255

Doughnuts by Design info@getdoughnuts.com @doughtnutsbydesign 902.218.3321

## REHEARSAL PARTY VENUES

These are our recommended private dining options.





PRIVATE ROOM

40 ppl » Sit Down Meal 50 ppl \* Stand Up Reception

ROOFTOP PATIO (SEASONAL) 70 ppl » Stand Up Reception



2ND FLOOR DINING ROOM (SEMI-PRIVATE)

30 ppl » Sit Down Meal

3RD FLOOR LOUNGE

 $60\text{-}75\,\text{ppl}$  » Stand Up Reception 40 ppl » Sit Down Meal



BRICKHOUSEPEI.COM



SIMSCORNER.CA



PRIVATE ROOM

24 ppl » Sit Down Meal

WINE BAR

20 ppl » Sit Down Meal 40-50 ppl » Stand up Reception



PRIVATE ROOM 10-16 ppl » Sit Down Meal

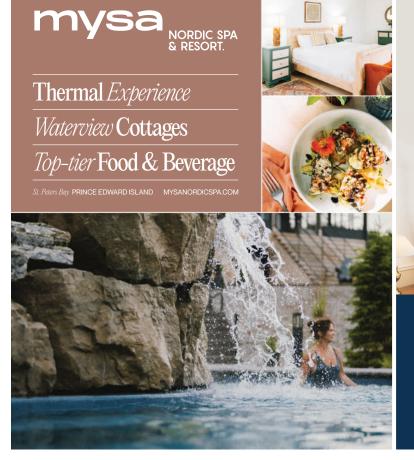
PRIVATE LOUNGE 40 ppl » Stand Up Reception



MERCHANTMAN.CA



## our ACCOMMODATION recommendations





Water view rooms. Pool & sauna. Complimentary breakfast.

195 HEATHER MOYSE DR., SUMMERSIDE LOYALISTCOUNTRYINN.COM