



HOTEL OVERVIEW

LOCATION

- Located in the heart of historic downtown Charlottetown – across from Province House
- Connected to The Confederation Court Mall and The Confederation Centre of the Arts by indoor walkways

ACCOMMODATIONS

- Charlottetown's newest hotel, brand new construction in 2011
- 80 Smoke-free guest rooms featuring hardwood floors
- Writing desk with complimentary wired or wireless internet access
- 42" Flat screen televisions
- Private voicemail box
- Complimentary local and long-distance access dial phone calls
- In-room Keurig coffee maker with complimentary coffee and teas
- Fridge in every room, microwaves in suites
- Complimentary Globe & Mail, Monday to Saturday
- iPod docking station
- Indoor heated pool and hot tub
- Exercise room with cardio equipment and free weights
- Spa inspired bathrooms with Aveda amenities

MEETING FACILITIES/CATERING

- 4 Meeting rooms
- 10th floor Penthouse with wrap around terrace and awe-inspiring views
- 3,000 Sq. ft. of meeting space
- Award-winning culinary team

FACILITIES/SERVICES

- In room dining
- Valet parking
- Business Center
- Complimentary newspapers
- Check in – 4:00pm / check out – 12:00pm
- Same-day dry-cleaning
- Redwater Rustic Grille on site - redwatergrille.com

All prices subject to 15% service fee and HST, unless otherwise noted. Prices subject to change 90 day from creation date.

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CATERING ESSENTIALS

BEVERAGES

- Coffee & tea service 2.95 | person
- Bottled Water 3.25* | each
- Aqua Panna Still & San Pellegrino Sparkling Water 3.50* | each
- Assorted Fruit Juices 3.25* | each
- Assorted canned soft drinks 3.25* | each
- Pop Shoppe Sodas 3.50* | each

SMALL BITES

- Danishes 29.00 | doz
- Muffins 29.00 | doz
- Croissants 29.00 | doz
- Cinnamon Rolls 24.00 | doz
- Fresh Baked Cookies 24.00 | doz
- Market Whole Fruit 20.00 | doz
- Seasonal Sliced Fruit & Berries with Yogurt Dip 6.00 | person
- Individual Yogurt 3.00 | each*
- Granola Bars 3.00 | each*
- Bagels with Creamery Butter, Plain & Flavored Cream Cheese 4.00 | person
- Hot and Cold Cereals 6.00 | person
- PEI Potato Chips with Bacon Aioli 6.00 | person
- Fried Chickpeas with Garlic Aioli 6.00 | person
- Spicy Salted Beer Nuts 6.00 | person
- House Made Salsa with Crispy Tortilla Chips 5.00 | person

*charged on consumption

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BREAKFAST BUFFETS

FARMERS MARKET (min. 20 people)

- Jumbled Eggs
- Redskin Potato Hash
- Double Smoked Bacon
- Farmers Apple Sausage
- Brioche Toast
- Potted Preserves & Creamery Butter
- Chilled Fresh Juices
- Coffee & Teas

22.00 | person

MONTREAL MORNING

- Assorted Montreal style bagels
- Herbed Cream Cheese
- Irish Smoked Salmon with Capers & Pickled Red Onions
- Potted Preserves & Creamery Butter
- Chilled Fresh Juices
- Coffee & Teas

13.00 | person

HOLMAN GRAND (min. 20 people)

- Irish Smoked Salmon Eggs Benny
- Redskin Potato Hash
- Farmers Apple Sausage
- Seasonal Fruit
- Chilled Fresh Juices
- Coffee & Teas

28.00 | person

URBAN ORGANIC

- Fresh Fruit Smoothies
- Granola
- Chilled Fresh Juices
- Coffee & Herbal Teas

15.00 | person

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BREAKS

REFRESH

- Fresh Fruit Smoothies
- Chilled Fresh Juices
- Herbal Teas

12.00 | person

FROM THE BAKERY

- Freshly Baked Gourmet Muffins
- Seasonal Fruit
- Coffee/Tea/Decaf

9.00 | person

CLASSIC COFFEE BREAK

- Freshly Baked Gourmet Muffins
- Coffee/Tea/Decaf

6.00 | person

COFFEE & PASTRIES

- Old Fashioned Cake Donuts
- Cinnamon Rolls
- Fruit Danishes
- Coffee/Tea/Decaf

15.00 | person

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BUFFET OFFERINGS

All served with coffee/tea/decaf

SOUP & SANDWICH

- Island Potato & Sweet Corn Chowder
- Mixed Seasonal Greens with Maple Balsamic Vinaigrette
- Baby Spinach Salad with Candied Pecans and Apple Vinaigrette
- Gourmet Sandwiches on a Variety of Bakery Breads
 - Artisan Turkey
 - Smoked Beef
 - Ham
- Grilled Vegetable Wraps
- Seasonal Fruit
- Just Baked Cookies

20.00 | person

ISLAND PICNIC

- Homestyle Sandwiches
 - Rotisserie Chicken Salad with Apples & Walnuts on Artisan Sourdough
 - Chopped Egg Salad with Celery and Chives on Marble Rye
- Cabbage Slaw with Bacon Brown Derby Vinaigrette
- Crispy Island Potato Chips
- Orecchiette Pasta Salad with Charred Tomato Vinaigrette
- Seasonal Fruit
- Oatmeal Cookies
- Island Blueberry Muffins with Sweet Cream Butter

20.00 | person

BISTRO MARKET (min. 20 people)

- C.A.B. Meatloaf with Short Rib Brown Derby Gravy
- Oven Roasted Garlicky Sweet Potato Frites
- Cedar Planked Orange Peppercorn Atlantic Salmon
- Sea Salt Roasted Baby Beets with Caraway
- Rocket Salad with Candied Pecans, Goat Cheese & Niagara Cider Vinaigrette
- Waldorf Wedge with Walnuts, Island Apples & Roquefort Cream

35.00 | person

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BUFFET OFFERINGS

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VEGETARIAN AFFAIR (min. 20 people)

- Rigatoni with Roasted Forest Mushrooms, Roasted Garlic Cream, Pistachio Arugula Pesto & Charred Tomato
- Portobello Panzanella Stack with Roasted Red Peppers, Grilled Zucchini, Rosemary Focaccia & Fresh Herb Balsamic Dressing
- Rocket Salad with Candied Pecans, Roasted Beets & Niagara Cider Vinaigrette
- Barley Risotto with Summer Squash, Fresh Thyme, Baby Spinach & Roasted Almond Brown Butter
- Rosemary Island Potato Bread
- Seasonal Fruit

32.00 | person

BACKYARD BBQ (min. 20 people)

- Bourbon Smoked Pork Ribs
- Cowboy Cut Grilled Vidalia Onions
- Northern Fried Chicken with Maple Mustard
- Fire Roasted Sweet Peppers
- Summer Tomato Salad with Sweet Corn & Buttermilk Jalapeno Honey Dressing
- Island Potato Salad with Bacon & Apple Vinaigrette
- Aged Cheddar & Chive Cornbread
- Banana Cream Pie

38.00 | person

EAST COAST KITCHEN PARTY (min. 20 people)

- Steamed PEI Lobsters (one 1 ¼ -1 ½ lb per person)
- Island Blue Mussels
- Seafood Chowder with Scallops, Clams & Haddock
- Redskin Potato Salad with Lemon Chive Cream
- Local Mixed Greens with Sun Ripe Tomatoes & Maple Basil Dressing
- Artisan Bread & Rolls with Sweet Creamery Butter
- Mile High Lemon Meringue Pie

50.00 | person

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DESIGN YOUR OWN PLATED DINNER

Select one Beginning or Hot Beginning, one Middle, one Starch, two Vegetable & one Finally.
45.00 | person

BEGINNINGS

- Mixed Seasonal Greens with Maple Balsamic Vinaigrette
- Baby Spinach with Candied Pecans & Apple Vinaigrette
- Rocket Salad with Candied Pecans, Goat Cheese & Niagara Cider Vinaigrette
- Waldorf Wedge with Walnuts, Island Apples & Roquefort Cream

HOT BEGINNINGS

- Atlantic Seafood Chowder
- Island Potato & Sweet Corn Chowder
- Fire Roasted Tomato & Corn Soup
- Chef's Seasonal Selection

MIDDLES

BEEF

- Slow Roasted Sirloin with Chicken Wing Rosemary Jus

CHICKEN

- Herb Roasted Chicken Breast with an Apple Butter

SALMON

- Cedar Planked Orange Peppercorn Atlantic Salmon

PORK

- Ontario Pork Loin with Apple, Sage & Cranberry Stout Gravy

VEGETARIAN

- Roasted Forest Mushroom Linguine with a Charred Tomato Garlic Cream Sauce & Toasted Pecans

STARCH

- Sweet Potato Apple Cinnamon Mash
- Salt Baked Fingerling Potatoes with Fresh Herbs
- Yukon Gold Roasted Garlic Buttermilk Mash

VEGETABLE

- Baby Beets with Honey & Caraway
- Creamed Leek & Spinach
- Roasted Root Vegetables with Thyme & Honey
- Charred Acorn Squash with Cinnamon Cider Butter
- Sea Salt Roasted Green Beans with Maple Sugar

FINALLY

- Maple Crème Brûlée with Clove Sugar & Seasonal Fruit
- Chocolate Stout Cake with Red Raspberry Coulis & Candied Bacon Brittle
- Sticky Toffee Pudding with Apple Confit & Bourbon Cream
- Mascarpone Manhattan Cheesecake with Sweet Carrot Compote & Candied Pistachio

*Maximum 45 people for plated dinners.

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RECEPTION FEATURES

HOT HORS D'OEUVRE

- Mini Margarita Lime Chicken Taco 20.00 | doz
- Pan Seared Prawns with White Wine Chili Butter 52.50 | doz
- Bison Meatballs 20.00 | doz
- Bacon Wrapped Scallops 20.00 | doz
- Falafel Lollipops 20.00 | doz

COLD HORS D'OEUVRE

- Prosciutto Wrapped Melon 30.00 | doz
- Jumbo Shrimp with Citrus & Charred Tomato Cocktail Sauce 48.00 | doz
- PEI Oysters with Today's Mignonette 26.00 | doz
- Grape Tomato Bruschetta 22.00 | doz
- Lobster Wonton Tacos 54.00 | doz
- Deviled Hens Eggs with Chives, Smoked Paprika & Bacon Aioli 26.00 | doz

STATIONED RECEPTION

- Fresh Vegetable Crudités with Lime Ancho Dip 60.00 | 10 persons
- Antipasto Board with Cured Meats, Olives & Grilled Vegetables 90.00 | 10 persons
- Imported & Domestic Cheeses with crackers, fruit & PEI Honey 100.00 | 10 persons
- Smoked Brie with Blueberry Shallot Compote 15.00 | 5 persons
- Blue Crab Dip with Charred Jalapeno 15.00 | 5 persons
- Chefs Selection of Dips and Assorted Accompaniments 60.00 | 10 persons

WALKING TAPAS*

- Smoked Beef Tenderloin
- Lamb Lollipops
- Stuffed Dates
- Wild Prawns
- Bacon Wrapped Scallops
- Grape Tomato Bruschetta
- Forest Mushroom Crostini
- Chicken Tacos 35.00 | person

*minimum 10 people, 2 pieces of each per person.

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WINE LIST

SPARKILING & CHAMPAGNE

- CODORNIU CLASSICO, *Cava*, Penedes, Spain 34
- PIERRE SPARR, *Brut Reserve*, Cremant d'Alsace, France 46
- MUMM's, *Brut Champagne*, France 110

WHITE WINE

- KLEINE ZALZE, *Chenin Blanc*, Stellenbosch, South Africa 38
- MEZZACORONA, *Pinot Grigio*, Friuli, Italy 41
- PELEE ISLAND, *Gewürztraminer*, Ontario, Canada 29
- KIM CRAWFORD, *Sauvignon Blanc*, Marlborough, NZ 50

RED WINE

- MATOS VINEYARD, *Gamay-Noir*, St. Catherine's, PEI, Canada 38
- DREAMING TREE, *Crush Red Blend*, California, USA 40
- ARESTI ESTATE, *Pinot Noir*, Curicó Valley, Chile 32
- RAVENSWOOD, *Zinfandel*, California, USA 47

*Wine prices are per 750ml bottle. Should you have a preferred wine selection that does not appear on our list, please let us know and we can special order.

BEVERAGE LIST

*prices include hst

- Highballs 5.75|oz
- Liqueurs 7.00|oz
- Domestic Bottled Beer 5.75|355ml
- Gahan Beers 8.00|500ml
- Coolers 7.00|355ml

For host bars, 15% service fee will be added.

A labour charge of 25.00 per hour (minimum 3 hours) will apply if net sales of 400.00 are not met.

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CATERING OVERVIEW

MENU SELECTION

Menu selections should be discussed at a minimum three weeks prior to the start of your event. All menu prices quoted are for 90 days and are subject to change thereafter.

Our Conference Service Manager and Executive Chef would be pleased to work with you, should you prefer to customize a menu to suit your guests/tastes. Alternative meals are available for guest(s) with special dietary needs (vegetarian, allergies, etc.).

GUARANTEES

The Holman requires an approximate guest count 30 days prior to your event. The guaranteed number of guests must be received by us no later than 12:00pm, 3 business days prior to your function. The hotel reserves the right to provide an alternate room should the numbers change.

CREDIT & DEPOSITS

The hotel reserves the right to request a \$500.00 non-refundable deposit at the time the contract is signed. If you would like to have your function invoiced please allow three weeks to process the credit application. Payment on all accounts is net 30 days.

FOOD & BEVERAGE SERVICES

To maintain our high standards and to comply with liability and license restrictions, The Holman Grand Hotel must provide all food & beverage items. The Holman Grand Hotel is responsible for upholding & administering the Liquor Laws of the Province of PEI. As such, the hotel reserves the right to refuse to serve any person or group that would result in the hotel being in conflict with the Liquor Laws. The Holman Grand Hotel reserves the right to terminate any event before its scheduled ending time for such reasons.

LIABILITY & DAMAGES

The hotel reserves the right to inspect and control all private functions. The Holman Grand Hotel assumes no responsibility for personal property or equipment brought to the premises. Liability for any damages to the premises will be charged accordingly. The Holman Grand Hotel enforces a strict 100% non-smoking policy in all guest rooms, meeting spaces and patio areas. Convenors of the function are held responsible for other members of their group and are required to enforce the above mentioned policies.

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SERVICE FEES

A service fee of 15% is applied to all food and beverage items in addition to applicable taxes. A minimum three-hour labour charge of \$25.00 per hour applies to all bar services with revenues below \$400.00 prior to tax. A \$45.00 labour charge is applied to all hospitality suite set-ups. Ice and glasses are available at a cost of \$50 per delivery for groups of 25 persons or less and \$75 per delivery for groups of 25 to 40 persons. A \$150.00 labour charge is applied where beds are to be removed from guest rooms. All charges are subject to applicable tax.

Functions requiring complete set-up earlier than 2 hours prior to the event start time may be subject to an additional labour charge.

AUDIO VISUAL

The Holman Grand Hotel can arrange all your audio visual requirements to simplify your planning. All of our meeting spaces have sound systems and we do have a microphone and podium at no charge. Please see prices below for commonly requested items.

LCD Projector	180
6' Screen	30
Conference Phone	40
Flip Chart	15
Wireless Microphone	54

MANAGEMENT RIGHT

The Holman Grand Hotel reserves the right to refuse or cancel a function deemed by the management to reflect poorly on the integrity or safety of its staff & other guests of the hotel.

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