

THE
Holman
GRAND HOTEL

CATERING MENU

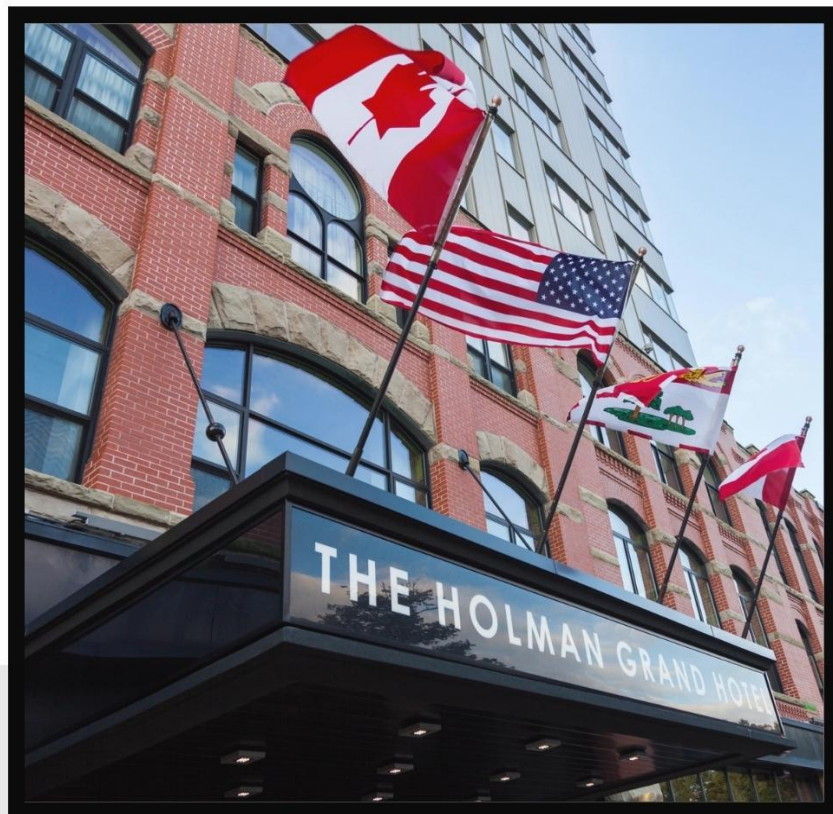


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All menu prices subject to a 18% gratuity and standard HST unless otherwise noted. Prices subject to change 90 days from creation date.

Catering Overview

MENU SELECTION

Menu selections should be discussed at a minimum of two weeks prior to planned event date with final numbers required 5 business days in advance. All menu prices quoted are for 90 days and are subject to change thereafter.

Buffet proteins are provided at a 75% consumption rate. For every 100 people, 75 of each of the two proteins requested will be served. We will be happy to offer 100% consumption – additional fees apply.

Our Catering Coordinator and Director of Food and Beverage would be pleased to customize a special menu upon request. Alternative meals are available for guests with dietary restrictions.

GUARANTEES

Event organizers must provide an approximate guest count 30 days prior to the event date. The guaranteed guest count must be communicated no later than 12:00pm, 5 business days prior to the function. The Holman Grand reserves the right to provide an alternate room should the guest count change.

CREDIT and DEPOSITS

A non-refundable deposit of \$500.00 may be requested at the time of the contract signing. Three weeks to process the credit application should be allowed. Payment on all accounts is net 30 days.

FOOD and BEVERAGE SERVICES

To maintain our high standards and comply with liability and license restrictions, The Holman Grand Hotel must provide all food and beverage items. The Holman Grand Hotel is responsible for upholding and administering the Liquor Laws of the Province of PEI. As such, the hotel reserves the right to refuse service to 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.

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Hotel Overview

LOCATION

The Holman Grand Hotel and Redwater Rustic Grille are located in the heart of historic downtown Charlottetown, directly across from the Province House and Confederation Centre of the Arts and with immediate access to the Shops of The Confederation Court Mall.

ACCOMMODATIONS

- Charlottetown's premier boutique experience, constructed in 2011
- 80 smoke-free guest rooms featuring hardwood floors
- Writing desk with complimentary Eastlink internet
- 42" – 50" flat screen televisions
- Private voicemail
- In-room phone, fridge, and Keurig coffee maker with complimentary coffee and teas, as well as microwaves in suites
- Complimentary local newspapers at the front desk
- Indoor heated pool and hot tub, exercise room with cardio equipment and free weights
- Spa inspired bathrooms with Aveda amenities

MEETING FACILITIES/ CATERING

- 3 meeting rooms
- 10th floor Penthouse with wrap around terrace and awe-inspiring views
- 2,500 square feet of meeting space
- Catering provided by the award-winning Redwater Rustic Grille

FACILITIES/SERVICES

- In-room dining
- Valet parking
- Business Center
- Check-in - 4:00pm / check-out - 11:00am
- Same day dry cleaning
- Redwater Rustic Grille located in the main lobby
- Grand Senses Spa, an Aveda concept, located in The Confederation Court Mall

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LIABILITY and 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. Due to nature of our liquor license, convenors of the function are held responsible for other members of their group and are required to enforce the above-mentioned policies.

SERVICE FEES

A gratuity of 18% 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 \$50.00 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 furniture is 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. **Changes to the Banquet Event Order cannot be made 24 hours prior to the event.**

AUDIO VISUAL

The Holman Grand Hotel can arrange all your audio-visual requirements to simplify your planning. All our meeting spaces have sound systems and as well as a microphone and podium at no charge. Please see prices below for commonly requested items. Other equipment available by request.

LCD Projector	\$140	Pater Projector	\$180
6" Projector Screen	\$30	Clicker	\$15
Conference Phone	\$40	32" LG TV	\$60
Flip Chart	\$15	*All prices exclude taxes	

MANAGEMENT RIGHT

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

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Catering Essentials

BEVERAGES

- Coffee and Herbal Tea \$3.25 | person
- Fiji \$4.50* | each
- San Pellegrino Sparkling Water 500mL \$4.50* | each
- Assorted Fruit Juices \$4.50* | each
- Assorted Canned Soft Drinks \$3.25* | each

SMALL BITES

- Assorted Muffins \$32.00 | doz
- Homemade Cinnamon Rolls \$36.00 | doz
- Fresh Baked Cookies \$28.00 | doz
- Market Whole Fruit \$26.00 | doz
- Fresh Chopped Fruit \$6.25 | person
- Individual Yogurts \$4.00* | each
- Assorted Granola Bars \$3.50* | each
- Bagels with Butter and Cream Cheeses \$5.00 | person
- Assorted Cereals \$6.00 | person

PLATTERS

- Fresh Vegetables with Creamy Dill Dip \$8.25 | Person
- Fresh Fruit with Yogurt Dip and Granola \$9.25 | Person
- Cheese and Fruit with Imported and Domestic Cheeses, and Crackers \$14.00 | Person
- Assorted Homemade Sandwiches on a
 Variety of Bakery Breads with Fresh Vegetables \$8.00 | Person

*Charged on consumption

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Breaks

CLASSIC COFFEE BREAK	\$7.00 person
<ul style="list-style-type: none">○ Homemade Cinnamon Rolls, Assorted Muffins, or Croissants○ Coffee and Herbal Tea	
FROM THE BAKERY	\$14.00 person
<ul style="list-style-type: none">○ Homemade Cinnamon Rolls, Assorted Muffins, or Croissants○ Fresh Chopped Fruit○ Coffee and Herbal Tea	
COFFEE AND PASTRIES	\$17.00 person
<ul style="list-style-type: none">○ Homemade Cinnamon Rolls, Assorted Muffins or Croissants○ Cookies○ Fresh Chopped Fruit○ Coffee and Herbal Tea	
REFRESH	\$16.50 person
<ul style="list-style-type: none">○ Individual Granola Bars○ Individual Yogurts○ Assorted Fruit Juices○ Coffee and Herbal Tea	

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Breakfast

All Served with Coffee and Herbal Tea

CONTINENTAL (minimum 10 people)

\$18.50|person*

- Fresh Chopped Fruit with Yogurt Dip and Granola
- Assorted Muffins and Homemade Cinnamon Rolls
- Toast and Bagels with Jams and Creamery Butter
- Assorted Fruit Juices

BREAKFAST BUFFET (minimum of 15 people)

\$30.00|person*

- Scrambled Eggs
- Redskin Potato Hash browns
- Bacon
- Maple Sausages
- Fresh Chopped Fruit
- Assorted Muffins
- Individual Yogurts
- Individual Granola Bars
- Toast
- Assorted Fruit Juices

MONTREAL MORNING (minimum of 10 people)

\$32.00|person*

- Assorted Bagels
- Herbed Cream Cheese
- Smoked Salmon with Capers and Pickled Red Onions
- Jam and Creamery Butter
- Fresh Chopped Fruit
- Assorted Fruit Juices

*A surcharge of \$5.00 per person may be added for groups with fewer people than the required amount

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Soup and Sandwich Buffet

\$25.00 | Person*

Assorted Homemade Sandwiches on a Variety of Bakery Breads with Fresh Vegetables and Handcrafted Aiolis

(Select Two)

- Mixed Seasonal Greens with Maple Balsamic Vinaigrette
- Spinach with Red Onion, Tomato, Strawberries, Cranberries and Balsamic Vinaigrette
- Potato Salad
- Pasta Salad with Tomato Pesto
- Couscous Salad with, Cucumber, Cherry Tomatoes, Olives, Feta and Greek Vinaigrette
- Coleslaw

(Select One)

- Fire Roasted Tomato and Corn Soup
- Seafood Chowder (Additional Fee)
- Bacon and Corn Chowder
- Beef Barley

Served with Freshly Baked Cookies, Coffee, Decaf, and Herbal Tea

Gluten Free and Vegetarian Options Available Upon Request

Soup and Sandwich and Buffet Add-Ons

- Island Seafood Chowder \$15.00 | Person
- Roasted Red Potato with Brown Butter and Sage \$8.50 | Person
- Yukon Gold Mashed Potato with Roasted Garlic and Thyme \$8.50 | Person
- Roasted Beets with Sea Salt, Carraway Seeds, and Honey \$8.75 | Person
- Seasonal Vegetable Medley \$8.75 | Person
- Carrots with Shallots and Thyme \$6.50 | Person
- Rice Pilaf \$6.50 | Person

*All Sandwich Buffets charged at a minimum of 15 persons.

Have fewer than 15 people? We would be happy to serve you in the award winning Redwater Rustic Grille!

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Brackley Lunch Buffet

Minimum 20 people
\$28.00 | Person*

(Select One)

- Herb Roasted Chicken Supreme
- Barbeque Pork Ribs
- Pan Seared Atlantic Salmon
- Carved Roast Pork with Demi-Glace, Mustard, and Horseradish
- Beef or Vegetarian Lasagna

(Select Two)

- Rice
- Mashed Potatoes
- Vegetable Medley

Cavendish Lunch Buffet

Minimum 20 people
\$32.00 | Person*

(Select Two)

- Herb Roasted Chicken Supreme
- Barbeque Pork Ribs
- Pan Seared Atlantic Salmon
- Chicken Alfredo Linguini
- Carved Roast Pork with Demi-Glace, Mustard, and Horseradish
- Beef or Vegetarian Lasagna
- Butter Chicken with Rice and Naan

(Select Two)

- Rice
- Mashed Potatoes
- Vegetable Medley

Brackley and Cavendish Lunch Buffets served with
Freshly Baked Rolls, Tossed Salad, Potato Salad,
Assorted Desserts and Coffee, Decaf, and Herbal Tea

Gluten Free and Vegetarian Options Available Upon Request

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Plated Lunch

\$22.00 | Person*
(Select One Main and One Side)

MAIN

- Chicken Club
- ½ Margherita Flatbread
- Macaroni and Cheese
- Linguini Bolognaise
- Butter Chicken with Naan

SIDE

- Seafood Chowder (Additional Fee)
- Fire Roasted Tomato Corn Soup
- House Salad with Maple Balsamic Vinaigrette
- Romaine Heart Salad
- Steamed Rice

DESSERT

(Select One)

- | | |
|------------------------------|---------------|
| ○ Sticky Toffee Pudding | \$10 person |
| ○ Gluten Free Chocolate Cake | \$12 person |
| ○ Two Cookies | \$6 person |
| ○ Cinnamon Roll | \$6 person |

*All Plated Lunches offered at a minimum of 15 and maximum of 50 persons.
A maximum of two different mains and two different sides may be selected per group.

East Coast Kitchen Party Buffet

Market Price | Person*
(*Minimum 20 persons, Seasonal)

- Steamed Lobsters (one 1 ¼ - 1 ½ lb per person)
- PEI Mussels
- Island Seafood Chowder
- Redskin Potato Salad with Lemon Chive Cream
- Mixed Seasonal Greens with Cherry Tomatoes and Balsamic Vinaigrette
- Artisan Bread and Rolls with Herb and Garlic Butter
- Seasonal Fruit and Assorted Desserts
- Coffee, Decaf, and Herbal Teas

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Dinner Buffet

\$55.00 | Person*
(Minimum of 20 People)

ENTRÉES

(Select Two)

- Barbeque Ribs
- Carved Roast Pork with Demi-Glace, Mustard, and Horseradish
- Atlantic Salmon with Dill Cream Sauce
- Prime Rib Roast
- Herb Roasted Chicken Supreme

SALADS

(Select Two)

- Mixed Seasonal Greens with Maple Balsamic Vinaigrette
- Spinach with Red Onion, Tomato, Strawberries, Cranberries and Balsamic Vinaigrette
- Potato Salad
- Pasta Salad with Sundried Tomato Pesto
- Greek Couscous Salad

SOUPS

(Select One)

- Fire Roasted Tomato and Corn Soup
- Potato Bacon and Corn Chowder
- Beef Barley
- Seafood Chowder (Additional Fee)

SIDES (Select One Below)

(Select One Below)

- Basmati Rice Pilaf
- Garlic Mashed Potato
- Roasted Red Potato
- Seasonal Vegetable Medley
- Roasted Carrots with Honey and Thyme
- Beets with Caraway Seeds and Honey

*A surcharge of 5.00 per person may be added for groups with fewer than 20 people

All Served with Seasonal Fruit, Coffee, Decaf, Herbal Teas and the Choice of
Crème Brulée, Sticky Toffee Pudding, or Chocolate Torte

Gluten and Vegetarian Options Available Upon Request

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Design Your Own Plated Dinner

1 Course – Choose Options 2 - 4

3 Courses – Choose Options 1 - 5

1) APPETIZERS

(Select One)

- Mixed Seasonal Greens with Maple Balsamic Vinaigrette
- Spinach with Candied Pecans and Berry Balsamic Vinaigrette
- Fire Roasted Tomato and Corn Soup
- Bacon and Corn Chowder

2) ENTRÉES

(Select One)

1 Course/3 Courses

- Quarter Chicken Breast with Maple Chipotle BBQ Sauce \$40.00/60.00 | Person*
- Seafood Duo: Shrimp and Scallops with Garlic Chili Butter Sauce \$45.00/65.00 | Person*
- Pan Seared Salmon with Honey Citrus Glaze \$45.00/65.00 | Person*
- 6oz Tenderloin with Ancho BBQ Sauce \$48.00/75.00 | Person*
- 12oz Prime Rib with Brandy Green Peppercorn Sauce \$50.00/85.00 | Person*

3) VEGETABLES

(Select One)

- Roasted Beets with Sea Salt, Caraway, and Honey
- Seasonal Vegetable Medley
- Carrots with Shallots and Thyme
- Squash in Brown Butter and Maple

4) STARCH

(Select One)

- Roasted Red Potato with Brown Butter and Sage
- Rice Pilaf
- Yukon Gold Mashed Potato with Roasted Garlic and Thyme

5) DESSERT

(Select One)

- Seasonal Crème Brûlée
- Sticky Toffee Pudding
- Gluten Free Chocolate Torte

Gluten Free and Vegetarian Options Available Upon Request

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Reception Features

HOT HORS D 'OEUVRES

- Sweet and Spicy Pork Skewers \$35.00 | doz
- Crab Stuffed Mushroom \$35.00 | doz
- Meatballs with Ancho BBQ Sauce \$30.00 | doz
- Bacon Wrapped Scallops \$35.00 | doz
- Thai Chicken Sauté Skewers \$30.00 | doz
- Roasted Red Pepper Dip \$18.00 | ea
- Maple Chipotle BBQ Flatbread \$22.00 | ea
- Margherita and Basil Flatbread \$22.00 | ea

COLD HORS D 'OEUVRES

- Smoked Salmon Crostini \$35.00 | doz
- Jumbo Shrimp with Citrus and Charred Tomato Cocktail Sauce \$50.00 | doz
- PEI Oysters with Chefs Selection Mignonette \$40.00 | doz
- Bruschetta + Focaccia \$30.00 | doz
- Prosciutto and Goat Cheese Crostini \$35.00 | doz
- Redwater Shrimp Cocktail \$30.00 | doz

STATIONED RECEPTION

- Fresh Vegetable Crudités with Dill Dip \$65.00 | Platter
- Imported and Domestic Cheeses with Crackers, Fruit and PEI Honey \$155.00 | Platter
- Baked Brie with Brown Sugar (Sugar and Blueberries) \$24.00 | Platter
- Pre-Shucked PEI Oysters with Chefs Selection Mignonette \$350.00 | 100 Oysters
- PEI Oyster Station with Chefs Selection Mignonette \$500.00 | 100 Oysters
- Steamed PEI Mussels in White Wine and Garlic \$100.00 | 10 lbs

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Wine List

SPARKLING AND CHAMPAGNE

- Sartori Prosecco, *Cava*, Veneto, Italy \$50.00|bottle
- Pierre Sparr, *Brut Reserve*, Cremant D' Alsace, France \$62.00|bottle
- Mumm's, *Brut Champagne*, Champagne, France \$73.00|bottle
- Bollinger Special Cuvee, *Brut Champagne*, Champagne, France \$180.00|bottle

WHITE WINE

- Mezzacorona, *Pinot Grigio*, Italy \$43.00|bottle
- Matos Vineyard, *Chardonnay*, PEI, Canada \$47.00|bottle
- Don David, *Torrontés*, Cafayate Valley, Chile \$50.00|bottle
- Kim Crawford, *Sauvignon Blanc*, Marlborough, New Zealand \$55.00|bottle

RED WINE

- Matos Vineyard, *Gamay-Noir*, PEI, Canada \$47.00|bottle
- Trapiche *Malbec*, Mendoza, Argentina \$40.00|bottle
- Oyster Bay, *Merlot*, Marlborough, New Zealand \$53.00|bottle
- Kim Crawford, *Pinot Noir*, Marlborough, New Zealand \$66.00|bottle

*Wine prices are per 750ml bottle. Additional selections available upon request.

Beverage List

- Well Shots \$5.75|oz
- Liqueurs/Premium Shots Pricing available upon request
- Domestic Bottled Beer \$5.75|355ml
- Gahan Beer \$9.50|500ml
- Coolers Pricing available upon request
- Wine by the Glass \$8.50|5 oz

Liquor prices subject to change without notice. A labour charge of \$25.00 per hour (minimum 3 hours) for a bartender will apply if net sales of \$400.00 are not met. Cash or host bar available

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Thank you for considering The Holman Grand Hotel!