



CONFEDERATION
CENTRE OF THE ARTS



BANQUET AND CONFERENCE MENUS

FOR MORE INFORMATION

PLEASE CONTACT:

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COFFEE / BREAKFAST

BASIC COFFEE BREAK

\$4

- Ice water
- Medium roast coffee
- Decaffeinated coffee
- Tea
- Sugar, sweetener, cream, and milk

BREAK OPTIONS (ADD-ONS)

- Assorted juices \$3
- Assorted soft drinks \$3
- Hot chocolate \$3
- House-baked muffins \$3
- Assorted sweet breads \$3
- Sliced fruit \$3
- Cheese and crackers \$5
- Vegetables and dip \$4
- Kettle cooked chips and dip \$4

BUFFET BREAKFAST OPTIONS

THE CONTINENTAL

\$18

- Assorted juices
- House-baked muffins
- Sliced fruit
- Greek yogurt, berry compote, and granola
- Coffee and tea

THE CONFEDERATION

\$23

- Assorted juices
- Fruit salad
- Pancakes or French toast
- Seasoned home fries
- Scrambled eggs
- Crisp bacon and sausage
- Coffee and tea

ALL PRICES ARE PER PERSON



LUNCH BUFFET

HOT OPTIONS

THE GATHERER \$33

Chef's Soup Creation (Vegan and Gluten Friendly options available upon request.)

(CHOICE OF TWO SALADS)

- Traditional Caesar**
Creamy garlic dressing, croutons, bacon, Parmesan
- PEI Potato Salad [V]**
Baby potato, celery, dill pickles, grated boiled eggs, mayonnaise, garnished with spring onion.
- Green Salad [GF] [Vv]**
Mixed greens, carrots, tomatoes, red onion, cucumber, balsamic vinaigrette
- Mediterranean Salad [GF] [V]**
Fresh combination of greens and vegetable, garnished with toasted flat bread and served with Sumac Balsamic Vinaigrette.
- BLT Salad**
Lettuce, crispy crumbled bacon, cherry tomatoes, served with drizzles of light mayonnaise & croutons
- Greek Salad with Feta Cheese**
Baby spinach, tomato, cucumber, red onion, feta cheese, served with Greek dressing.

(CHOICE OF TWO ENTREES)

- Traditional Italian Lasagna**
Many layers of pasta, homemade bolognese sauce, ricotta, mozzarella, and parmesan cheese, flavored with pesto sauce
- Seafood Enchiladas [P]**
Rolled tortilla bread, stuffed with seafood and pinky sauce, topped with cheese, cappers and green olives, (adding jalapeno is optional)
- Roast Chicken [GF] [LF]**
Roast Chicken served with creamy mushroom sauce
- Moroccan Couscous with Tofu & Vegetable [GF] [Vv] [LF]**
Steamed couscous, served with roast tofu and cooked vegetables in tomato saffron sauce
- Rolled Meatloaf**
Traditional meatloaf served in tomato BBQ Sauce

ALL ENTREES SERVED WITH SEASONAL VEGETABLES, AND YOUR CHOICE OF ONE

- Herb Roasted Baby Red Potatoes
- Whipped Potatoes
- Steamed Basmati Rice

(CHOICE OF TWO DESSERTS)

- Cranberry bread pudding
Bread, cream & butter flavored with cinnamon, served with caramel sauce
- House-baked Cookies
- Sweet shortcake strawberries
Homemade sweet biscuits, served with strawberries compote and whipped cream
- Assorted Squares

Served with rolls and butter, coffee, decaf, tea

(MINIMUM OF 20 PEOPLE) | ADDITIONAL \$5 PER PERSON FOR GROUPS FEWER THAN 20)

[GF] Gluten Friendly **[Vv]** Vegan **[V]** Vegetarian **[P]** Pescatarian **[LF]** Lactose Free



LUNCH BUFFET

SANDWICH OPTIONS

PER PERSON

THE RICHMOND

\$22

Chef's Soup Creation

Green Salad

Carrot, cucumber, tomatoes, red onion, and balsamic vinaigrette

Variety of Sandwiches

Ham & Cheddar, Chicken Salad, Roast Beef, BLT, Hummus & Vegetable

Kettle Cooked Chips and Dip

House-baked Cookies

Coffee/Decaf/Tea

THE GRAFTON

\$27

Chef's Soup Creation

Traditional Caesar

Creamy garlic dressing, croutons, bacon, and Parmesan

Variety of Sandwiches

Choose two

Warm Sandwiches – Chicken Melt, Philly Cheese Steak, Mini Chicken Burger

Cold Sandwiches – Turkey Club sandwich, Ham & Cheese, Hummus & Vegetables

Kettle cooked chips and dip

House-baked Cookies

OUR SIGNATURE SANDWICHES ARE BUILT ON ASSORTED BREADS, BAGUETTES AND WRAPS.
GLUTEN FRIENDLY AND VEGAN OPTIONS ARE AVAILABLE UPON REQUEST



DINNER BUFFET

\$44.00 PER PERSON

STARTERS YOUR CHOICE OF THREE

- | | | |
|---------------------|-------------|--------------------|
| Spinach Salad | Green Salad | Traditional Caesar |
| Mediterranean Salad | BLT Salad | Greek Salad |

ENTRÉES YOUR CHOICE OF TWO

- | | |
|---|--|
| <input type="checkbox"/> Grilled Chicken Breast with pesto cream
Marinated Chicken served with delicate and flavored with reduced white wine and a fresh pesto sauce | <input type="checkbox"/> Haddock with lemon Butter Sauce [GF] [P]
Baked haddock fish, served with garlic lemon butter sauce, garnished with capers |
| <input type="checkbox"/> Chicken Cacciatore
Home styled baked chicken with slow cooked tomato sauce mixed with bell pepper, mushroom and olives | <input type="checkbox"/> Sundried Tomato Salmon with Dill Sauce [P]
Roasted marinated Salmon with sundried tomato, served with cream dill sauce |
| <input type="checkbox"/> Roast Beef [GF] [LF]
Slow cooked Roast Beef, served with beef red wine jus | <input type="checkbox"/> Vegetable & Tofu [GF] [Vv] [LF]
Rice cooked with a variety of seasonal vegetables served with roast tofu in tomato |

SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF ONE

- | | |
|--|---|
| <input type="checkbox"/> Whipped Potatoes | <input type="checkbox"/> Steamed Basmati Rice |
| <input type="checkbox"/> Roasted Baby Red Potatoes | |

TO FINISH YOUR CHOICE OF TWO

- | | |
|--|---|
| <input type="checkbox"/> Berry Bread Pudding
Flavored with cinnamon and served with caramel sauce | <input type="checkbox"/> Black Forest
Chocolate cake with whipped cream and cherries |
| <input type="checkbox"/> Coconut Tart
Garnished with grated coconut and whipped cream | <input type="checkbox"/> Lemon Tart
Garnished with lemon zest and whipped cream |

Served with rolls and butter, coffee, decaf, tea

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DINNER MENU

PLATED OPTIONS

TO START – CHOICE OF ONE

<p>Roasted Red Pepper and Tomato Soup [V] \$5 Cream, basil, and Parmesan</p>	<p>Chicken Vegetable & Rice Soup \$9 Seasonal Vegetable, chicken dices, tomato & rice with fresh herbs</p>
<p>Parsnip Coconut Cream Soup[V] \$5 Mild Sweet soup, served with grated coconut and chopped parsley</p>	<p>Seafood Chowder Bowl \$9 Traditional seafood chowder, haddock, scallops, shrimp flavored with chives</p>
<p>Ham and Potato Cream Soup \$6 Ham & Potato dices, cream, garnished with crispy slices of bacon.</p>	<p>French Onion Soup [V] \$5 A traditional French Onion soup cooked with homemade beef jus, served with toasted slices of baguette and cheese</p>

SALADS - CHOICE OF ONE

<p>Greens [GF] [V] \$6 Mixed greens, carrot, tomatoes, red onion, cucumber, and balsamic vinaigrette</p>
<p>Traditional Caesar \$8 Creamy garlic dressing, croutons, bacon, and Parmesan</p>
<p>Caprese \$9 Tomato, cucumber, red onion, bocconcini, basil, and balsamic</p>
<p>Spinach & Quinoa \$9 Spinach leaves, avocado, red beans, dry cranberries, feta cheese, crispy quinoa and green creamy dressing</p>
<p>Chicken Terrine & Apricot Orange Compote \$10 Traditional homemade chicken terrine, greens, orange pulps, avocado, cherry tomato, dried cranberry served with homemade apricot orange compote and sliced baguette bread</p>

DESSERTS - CHOICE OF ONE

<p>Crème Brule \$9 Bowl of traditional crème Brule, topped with caramel sugar and berry</p>
<p>Crepe Suzette with Vanilla Ice cream \$9 Marinated crepe with orange flavored sauce, served with vanilla ice cream</p>
<p>Pavlova \$9 Classic backed mering, top it with whipped cream cheese, berries, and kiwi</p>
<p>Chocolate Macarons \$9 Chocolate Macaron stuffed with blueberries, milk chocolate ganache, served with ice cream and berry compote</p>

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[GF] ENTRÉES – CHOICE OF ONE

Island Prime Rib Slow roasted prime rib, served with red wine beef jus, flavored with herb oil	\$43
Haddock Fish Herb lemon butter sauce garnished with cappers	\$36
Grilled Chicken Breast Served with choice of pesto white wine creamy sauce or cacciatore, tomato sauce with bell pepper, mushroom and sliced black olives	\$33
Grilled Seasonal Vegetables [Vv] Served with house-made chimichurri	\$27
Island Striploin Beef gravy seasoned with summer savory herbs	\$41
Pork Loin Served with apple compote and rosemary jus or orange pineapple mustard sauce	\$32

ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES AND ONE SIDE OF YOUR CHOICE:

- | | |
|---|---|
| <input type="checkbox"/> Whipped Potatoes | <input type="checkbox"/> Herb Roasted Baby Red Potatoes |
| <input type="checkbox"/> Steamed Basmati Rice | |

THIS MENU ALSO INCLUDES ROLLS, BUTTER, AS WELL AS COFFEE & TEA SERVICE

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RECEPTION MENU PACKAGES

1. BASIC RECEPTION

\$22 PER PERSON

Cheese and Fruit

Local cheeses, crackers, fresh fruit

Vegetables and Dip

Assorted vegetables; served with ranch, hummus

Kettle Cooked Chips and Dip

2. MUNCHIES

\$25 PER PERSON

Cheese and Fruit

Local cheeses, crackers, fresh fruit

Vegetables and Dip

Assorted vegetables; served with ranch, hummus

Kettle Cooked Chips and Dip

Breaded Chicken Wings

Assorted dips

Bruschetta Crostini

Tomatoes, red onion, basil, balsamic, Parmesan

3. THE ISLANDER \$41 PER PERSON

Charcuterie Board

Local and artisan cheeses, crackers, fresh and dried fruit, pickles, and cured meats

Vegetables and Dip

Assorted vegetables; served with ranch, hummus

Chicken Strips

Assorted dips

Kettle Cooked Chips and Dip

Bacon Wrapped Scallops

Seafood Chowder Cups

Cheese Beef Burger Sliders

Brioche, cheddar cheese, BBQ Aioli Sauce



RECEPTION OPTIONS

À LA CARTE

COLD CANAPÉS \$PER DOZEN

Bruschetta Crostini [V] Bread, tomato & red onion, basil, olive oil, balsamic, garnished with parmesan cheese	\$20
Brie & Salami Bruschetta Bread, slices of salami, brie cheese, garnished with cranberry jam	\$26
Cold Cut Meat Skewers Salami, cheese and green olives	\$25
Smoked Salmon Canapes [P] Smoked salmon, cream cheese, cappers, dill leaves and lemon	\$27
Smoked Salmon and Cucumber [GF] [P] Smoked salmon, cucumber and cream cheese	\$27
Cherry Tomato and Bocconcini Skewers [GF] [V] Cherry tomato, cucumber, mozzarella bocconcini cheese, pesto sauce	\$24
Ham Mousse Canape Garnished with pickles and parsley	\$25
Shrimp Cocktail [V] Cooked shrimp mixed with cocktail sauce, served in tart shells	\$28
Hummus & Vegetable Rolls [V] Rolled tortilla bread, hummus and fresh chiffonade vegetables	\$22

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HOT CANAPÉS \$PER DOZEN

Mini Spring Rolls with Plum Sauce [V]	\$20
Mini Chicken Burger Crispy chicken served with mustard mayo & sliced dill pickle	\$25
Breaded Chicken Wings (assorted dips)	\$25
Fish Cakes with Mustard Pickles [P]	\$27
Chicken Skewers [GF] Grilled marinated chicken cubes, served with Sracha Maple Peanut Sauce	\$24
Meatballs Served with Honey Garlic Sauce	\$26
Bacon Wrapped Scallops [GF] Crispy bacon wrapped scallops	\$31
Coconut Shrimp [P] Breaded shrimp with coconut powder	\$31
Spanakopita Mini Spring Rolls Served with Greek tzatziki	\$21
Mini Cheese Beef Burger Homemade burger patty, served with BBQ sauce & Mayo	\$25
Beef Kebab Ground beef mixed with chopped onion & bell peppers	\$25
Beef Skewers Grilled beef skewers with vegetables	\$26
Fish Skewers Marinated fish cubes with vegetables	\$28
Arancini Served with honey garlic sauce	\$26

DESSERT CANAPES \$PER DOZEN

Squares Different variety of squares	\$26
Mini Lemon Tart Home made lemon tart	\$27
Mini Fruit Tarts Topped with fresh berries and whipped cream	\$29
Macaroons A variety of homemade colorful macrons	\$32
Strawberry Shortcake Buttermilk biscuit, whipped cream, strawberry compote and strawberry sauce	\$9



ASSORTED PLATTERS

VEGETABLE PLATTER

assorted vegetables, ranch, hummus

25 People	\$100
50 People	\$200
75 People	\$275
100 People	\$350

FRESH FRUIT

Seasonal fresh fruit

25 People	\$125
50 People	\$250
75 People	\$350
100 People	\$450

CHEESE AND FRUIT

Assorted cheeses, crackers

25 People	\$125
50 People	\$250
75 People	\$350
100 People	\$450

CHARCUTERIE BOARD

Assorted cheeses, crackers, fresh and dried fruit, pickles, cured meat

25 People	\$150
50 People	\$300
75 People	\$400
100 People	\$500

HOUSE-BAKED COOKIES

25 People	\$50
50 People	\$100
75 People	\$150
100 People	\$200

ASSORTED SQUARES

25 People	\$60
50 People	\$120
75 People	\$180
100 People	\$240

MUFFINS AND LOAVES

25 People	\$75
50 People	\$150
75 People	\$225
100 People	\$300

CHIPS AND DIP

25 People	\$100
50 People	\$200
75 People	\$300
100 People	\$400



BAR PRICING

White Wine - Per Bottle

Kim Crawford - Sauvignon Blanc - New Zealand - 750ml	\$49 per bottle
House White Wine	\$37 per bottle

Red Wine - Per Bottle

House Red Wine	\$37 per bottle
Don David - Malbec - Argentina - 750ml	\$49 per bottle

Host Bar Pricing

Wine - Villa Mura - choice of red or white - 5 oz. glass	\$7.40 per glass
Beer - 473ml - Domestic	\$8.70 per bottle
Standard Liqueurs	\$6.55 per glass
Soft drinks	\$2.60 per glass
Non-alcoholic Beer/Wine	\$5.22 per glass

Cash Bar Pricing

Wine – 5 oz. glass	\$8.50 per glass
Beer - 473ml - Domestic	\$10.00 per bottle
Standard Liqueurs	\$8.50 per glass
Soft drinks	\$3.00 per glass
Non-alcoholic Beer/Wine	\$6.00 per glass

Please note that all pricing above, bottles and host bar are plus 18% service and 15% taxes, **exception made to the CASH Bar pricing that includes the 15% taxes**, but gratuities are extra. Certain conditions apply and pricing is subject to change without notice.



AUDIOVISUAL AND ADDITIONAL CHARGES

LCD Projector package with screen	\$140 per package, per day
90-inch LCD TV	\$125 per television, per day
60-inch LCD TV	\$75 per television, per day
Laptops	\$10 each
Clickers	\$5 each
Conference Telephone	\$30 per phone, per day
Flip Chart	\$15 per flip chart, per day
Lavallier or handheld microphones	\$25 each microphone, per day
Owls (360-degree camera, mic and speaker of teleconferencing)	\$100 each, per day
Riser/Stage (4ft x 8ft)	\$50 each
Pipe and drape (8ft x 8ft panel - black or white)	\$25/per panel
Up-lighting (8 available)	\$15 each
Standard black or white linen	\$12 per linen

- Pricing is plus applicable taxes.
- Daily hours are based on 8:00am to 5pm; extra costs may apply for rentals before or after this time.
- Quantities are limited, and groups should advise CCOA of their requests, as soon as possible to ensure availability.
- Pricing is subject to change without notice; certain conditions apply.

IMPORTANT INFORMATION ON EVENTS AT CCOA

EVENT SPACE:

- Confederation Centre of the Arts is not responsible for personal property or equipment left in our center.
- Please note that if any damages are done to our spaces or Centre, the event or group will be charged accordingly.
- Please take note that we are a 100% non-smoking facility, including our outdoor spaces.
- Confederation Centre of the Arts reserves the right to change your meeting/event space should your numbers change for your event.
- Please note that the Confederation Centre of the Arts has its own audiovisual products that offer competitive pricing. Please note that if you wish to use outside audiovisual companies, additional costs will apply and will be subject to your event details.

FOOD & BEVERAGE:

- Please note that all food and beverage is subject to 18% service and applicable taxes.
- All menu pricing is based on a minimum of twenty people; if group is below 20 a surcharge of \$5.00 per person, plus service and taxes will apply.
- All food and beverage served in the Confederation Centre of the Arts is to be provided by the Centre.
- Please note for all plated options lunch and dinner, one choice of soup, salad, entrée, and dessert for the group only. Should you wish to have more than 1 choice of entrée, extra costs will apply based on your choice and number of guests.
- An approximate guest count is required for your event at least 10 business days before your event. The guaranteed number of guests must be received no later than 3 business days prior to your event. Should your numbers increase after the 72 hours, this number will be charged to the group; should your numbers decrease after the 72 hours, the number confirmed 72 hours before will be billed to the client.
- Please ensure to advise us of any dietary restrictions, allergies or other for your group and our Chef will ensure to have food options for these participants, and these should be communicated to the Catering & Conference Services Manager at least 1 week before your event.
- For Cash or Host Bars, if consumption is below \$300.00, please note that a \$75.00 surcharge, plus taxes will be applied.
- Confederation Centre of the Arts reserves the right to refuse any person or group that conflict with the Liquor Laws of the Province of Prince Edward Island.
- Meal and beverage pricings quoted 6 months in advance of your function, are subject to change without notice.

All pricing is subject to change without notice and certain conditions may apply.



CONFEDERATION
CENTRE OF THE ARTS

catering and
conferences

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