



CONFEDERATION
CENTRE OF THE ARTS



2025 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 Beverages \$4
- Non Alcoholic Punch \$3
- Hot Chocolate \$3
- House-Baked Muffins \$3
- Assorted Danishes \$3
- Assorted Cookies \$3
- Sliced Fruit \$5
- Cheese and Crackers \$5
- Vegetables and Dip \$4
- Kettle Cooked Chips and Dip \$4
- Cinnamon Rolls \$3
- Cupcakes \$3

BUFFET BREAKFAST OPTIONS

THE CONTINENTAL

\$18

- Assorted Juices
- House-Baked Muffins & Danish
- Sliced Fruit
- Individual Yogurt
- Coffee and Tea

THE CONFEDERATION

\$26

- Assorted Juices
- Fruit Salad
- French Toast
- Seasoned Home Fries
- Scrambled Eggs
- Crisp Bacon or Sausage
- Coffee and Tea

ALL PRICES ARE PER PERSON



LUNCH BUFFET

HOT OPTIONS

THE GATHERER \$35

(Vegan, Gluten Friendly, and Halal options available upon request)

Chef's Soup Creation

CHOICE OF ONE SALAD

Traditional Caesar

PEI Potato Salad **[V]**

Green Salad **[GF]** **[V]**

Pasta Salad **[V]**

Chickpeas & Quinoa Salad **[V]** **[LF]**

Greek Salad with Feta Cheese **[V]**

CHOICE OF TWO ENTREES

Traditional Italian Lasagna

Layers of pasta, homemade bolognese sauce, ricotta, mozzarella, and parmesan cheese, flavoured with pesto

Chicken or Tofu **[V]** Vegetable Stir Fry **[LF]**

Grilled chicken, sauteed vegetables, served with rice or noodles

Chicken with Mushroom **[GF]**

Roast chicken served with a creamy mushroom sauce

Vegetable Curry **[V]** **[GF]**

Mixed vegetable curry with paneer cheese, served with steamed rice.

Haddock with Leeks & Dill Cream Sauce **[P]** **[GF]**

Roasted marinated haddock, served with leeks, dill lemon butter sauce, garnished with cappers

Mediterranean Meatball Stew **[LF]**

Traditional cooked meatballs with vegetable, chickpeas and fresh herbs

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



LUNCH BUFFET

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

Herb Roasted Baby Red Potatoes **[LF]**

Steamed Basmati Rice

Whipped Potatoes

DESSERT

House-baked Cookies

House Made Assorted Squares

Served with rolls and butter, coffee, decaf, and 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

\$26

Chef's Soup Creation

Green Salad **[V]**

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

Variety of Sandwiches

Ham and Cheddar, Chicken Salad, Roast Beef, BLT, Salami & Cheese, Egg Salad, Hummus and Vegetable

Kettle Cooked Chips and Dip

Assorted Squares and Cookies

Coffee/Decaf/Tea

THE GRAFTON

\$28

Chef's Soup Creation

Traditional Caesar Salad

Creamy garlic dressing, croutons, bacon, and parmesan

Variety of Sandwiches

Warm Sandwiches – Chicken Melt, Philly Cheese Steak, Chicken Quesadilla, Mini Chicken Burger, Pulled Pork Sliders

Cold Sandwiches –Roasted Vegetables

Kettle cooked Chips and Dip

Assorted Squares and Cookies

Coffee/Decaf/Tea

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



DINNER BUFFET

\$49.00 PER PERSON

STARTERS YOUR CHOICE OF THREE

Chickpeas & Quinoa Salad **[V]**

Green Salad **[V]**

Traditional Caesar Salad

PEI Potato Salad **[V]**

Pasta Salad **[V]**

Greek Salad **[V]**

ENTRÉES YOUR CHOICE OF TWO

Grilled Chicken Breast with Pesto cream

Marinated chicken served with a delicately flavoured white wine and fresh pesto sauce

Butter Chicken

Home styled cooked butter chicken mixed with bell peppers

Roast Beef **[LF]**

Slow cooked roast beef, served with a beef red wine jus

Pork Chops **[LF]**

Served with honey mustard sauce

Baked Salmon with Spinach Cream Sauce **[P]**

Baked Salmon, served with spinach cream sauce, garnished with parmesan cheese.

Vegetable Manchurian Balls **[V]**

Vegetable balls, served with Shanghai style sauce.

SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF ONE

Whipped Potatoes

Roasted Baby Red Potatoes **[LF]**

Steamed Basmati Rice

Served with rolls and butter, coffee, decaf, tea.

DESSERT

Chef's Assorted Dessert Table

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



DINNER MENU

PLATED OPTIONS

(Vegan, Gluten Friendly and Halal options available upon request)

TO START – CHOICE OF ONE

Roasted Red Pepper and Tomato Soup [V] [LF] Roasted red pepper with basil, and parmesan	\$5	Cream of Broccoli Soup [V] Thick and Flavorful Broccoli Soup	\$7
Carrot and Parsnip Coconut Cream Soup [Vv] [LF] Mild sweet soup, served with grated coconut and chopped parsley	\$5	Seafood Chowder Bowl [V] Traditional seafood chowder, haddock, scallops, shrimp flavoured with chives	\$9
Ham and Potato Cream Soup Diced ham and potato, cream, garnished with crispy bacon	\$6	French Onion Soup A traditional French Onion soup cooked with homemade beef jus, served with toasted slices of baguette and cheese	\$5

SALADS - CHOICE OF ONE

Greens [GF] [Vv] Mixed greens, carrot, tomatoes, red onion, cucumber, and balsamic vinaigrette	\$6
Traditional Caesar Creamy garlic dressing, croutons, bacon, and parmesan	\$8
Caprese [V] Arugula leaves, tomato, cucumber, red onion, bocconcini, basil, and balsamic	\$9
Spinach, Pears and Goat Cheese [V] Spinach leaves, pear cubes, goat cheese, garnished with Pecan bits, and served with Balsamic or creamy Ranch dressing.	\$9

DESSERTS - CHOICE OF ONE

Crème Brulé Traditional Crème Brulé, topped with caramelised sugar	\$9
NY Cheese Cake Classic Cheesecake topped with your choice of caramel, chocolate, or strawberry and whipped cream.	\$9
Carrot Cake [LF] [GF] Carrot cake, topped with caramel drizzles and berries.	\$10
Chocolate Cake Layers of dense moist chocolate cake, covered with smooth chocolate fudge icing, chocolate glaze and topped with whipped cream.	\$10

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



DINNER MENU

PLATED OPTIONS

[GF] ENTRÉES – CHOICE OF ONE

Stuffed Chicken Breast Chicken Breast stuffed with mushroom, spinach, & cheese and served with blue cheese sauce	\$36
Grilled Chicken Breast Served with a choice of a pesto white wine cream sauce, or cacciatore, a tomato sauce with bell pepper, mushroom, and sliced black olives.	\$34
Island Striploin [LF] Served with beef gravy seasoned with summer savory gravy	Market Price
Surf & Turf Striploin steak (6oz) topped with tiger shrimp (3 pcs) and served with creamy cajun sauce.	Market Price
Pork Loin [LF] Served with apple compote and sage, or an orange pineapple mustard sauce	\$35
Haddock [P] Oven baked haddock fillet served with herbs, dill lemon sauce, and garnished with cappers	\$35
Salmon [P] Baked, marinated salmon with sundried tomato, served with a creamy leeks & dill sauce	\$35
Portobella Mushroom Risotto [V] Traditional risotto cooked slow with fresh portobello mushroom, topped with grated parmesan cheese	\$27

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

Whipped Potatoes

Herb Roasted Baby Red Potatoes

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

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

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RECEPTION MENU PACKAGES

1. BASIC RECEPTION

\$24 PER PERSON

Cheese and Fruit **[V]**

Local cheeses, crackers, fresh fruit

Vegetables and Dip **[V]**

Assorted vegetables; served with ranch, hummus

Kettle Cooked Chips and Dip

House fried kettle chip served with homemade dips

2. MUNCHIES

\$30 PER PERSON

Cheese and Fruit **[V]**

Local cheeses, crackers, fresh fruit

Vegetables and Dip **[V]**

Assorted vegetables; served with ranch, hummus

Kettle Cooked Chips and Dip

House fried kettle chip served with homemade dips

Chicken Wings

Chicken wings served with assorted dips

Meatballs

Served with dipping Sauces

3. THE ISLANDER \$41 PER PERSON

Charcuterie Board

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

Vegetables and Dip **[V]**

Assorted vegetables; served with ranch, hummus

Mini Philly Steak Sandwich

Carved beef with peppers, onions, and grated cheese on a bun

Bacon Wrapped Scallops

Crispy bacon wrapped scallops

Seafood Chowder Cups **[P]**

Traditional seafood chowder, haddock, scallops, shrimp flavoured with chives

Kettle Cooked Chips and Dip

House fried kettle chip served with homemade dips

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



RECEPTION OPTIONS

À LA CARTE

COLD CANAPÉS \$PER DOZEN

Bruschetta Crostini [V] Bread, tomato & red onion, basil, olive oil, balsamic, garnished with parmesan cheese	\$24
Brie and Salami Bruschetta Bread, slices of salami, brie cheese	\$27
Cold Cut Meat Skewers Salami, cheese, and green olives	\$28
Smoked Salmon Bruschetta [P] Bread, smoked salmon, celery, bell peppers, capers, and mayo, garnished with lemon	\$30
Smoked Salmon and Cucumber [GF] [P] [V] Smoked salmon, cucumber, and cream cheese	\$30
Cherry Tomato and Bocconcini Skewers [GF] [V] Cherry tomato, cucumber, mozzarella bocconcini cheese, pesto sauce	\$27
Ham Mousse Canape Garnished with pickles and parsley	\$27
Shrimp Cocktail [P] [V] Cooked shrimp mixed with cocktail sauce, served in tart shells	\$29
Hummus and Vegetable Rolls [Vv] [LF] Tortilla bread rolled with homemade hummus and fresh vegetables	\$25

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RECEPTION OPTIONS

À LA CARTE

HOT CANAPÉS \$PER DOZEN

Mini Spring Rolls [V]	\$27
Mini spring rolls deep fried and served with plum sauce	
Vegetable Egg Roll [V]	\$30
Served with Plum sauce or Sweet Chili Sauce	
Chicken Wings	\$31
Chicken wings cooked to perfection and served with dipping sauce	
Chicken Skewers [GF] [LF]	\$29
Grilled marinated chicken cubes, served with sauce	
Meatballs	\$29
Served with honey garlic sauce	
Bacon Wrapped Scallops [GF]	\$31
Crispy bacon wrapped scallops	
Coconut Shrimp [P]	\$31
Breaded shrimp with grated coconut	
Pizza Sticks [V]	\$29
Fried rolls stuffed with tomato and mozzarella cheese	
Beef Skewers [LF] [GF]	\$30
Grilled beef skewers with vegetables	
Vegan Samosa [Vv]	\$29
Triangular pastry crusts filled with potatoes, vegetables and spiced with curry	
Cream Cheese Jalapenos [V]	\$27
Stuffed jalapenos with cream cheese, served with ranch sauce	

STATIONS

Oyster Station per oyster [V]	\$4
Shucked oysters served with lemon and hot sauce	
Mashed Potato or Potato Bites Bar	\$8
Mashed potatoes or potato bites served with gravy, bacon, sour cream, green onion, and cheese	
Seafood Chowder Station [P]	\$9
Island seafood chowder served with house-made biscuits	
Mussel Station [V]	\$8
Island mussels served with garlic butter	

MINIMUM OF 20 PEOPLE

DESSERT CANAPES \$PER DOZEN

Squares	\$27
A selection of squares	
Mini Lemon Tart	\$27
House made lemon tart	
Mini Coconut Tarts	\$27
Topped with whipped cream and grated coconut	
Brownies	\$26
Topped with whipped cream and chocolate	
Strawberry Shortcake	\$27
Buttermilk biscuit, whipped cream, strawberry compote, and strawberry sauce	
Dessert Shooters	\$27
Crumbles, classic cream cheese, topped with your choice of toppings	



PIZZA

Pepperoni

\$65

16x 24 pizza approx. 32 pieces

The Works

\$65

16x 24 pizza approx. 32 pieces

Veggie **[V]**

\$63

16x 24 pizza approx. 32 pieces

Cheese Pizza **[V]**

\$60

16x 24 pizza approx. 32 pieces

Gluten Friendly Pizza **[GF]**

\$60

16x 24 pizza approx. 32 pieces



ASSORTED PLATTERS

VEGETABLE PLATTER [V] [GF]

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

FRESH FRUIT [V] [GF]

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

CHEESE AND FRUIT [V]

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

CHARCUTERIE BOARD

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

HOUSE-BAKED COOKIES

25 People	\$60
50 People	\$125
75 People	\$200
100 People	\$250

ASSORTED SQUARES

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

MUFFINS

25 People	\$60
50 People	\$125
75 People	\$200
100 People	\$250

CHIPS AND DIP

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



BAR PRICING

White Wine

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

Red Wine

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

Host Bar Pricing

Wine House - 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	\$3.47 per can
Non-alcoholic Beer/Wine	\$5.22 per glass

Cash Bar Pricing

Wine House - 5 oz. glass	\$8.50 per glass
Beer - 473ml - Domestic	\$10.00 per can
Standard Liquor	\$8.50 per glass
Soft Drinks	\$4.00 per can
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%, put gratuities are extra. Certain conditions apply and pricing is subject to change without notice.



AUDIOVISUAL AND ADDITIONAL CHARGES

LCD Projector Package with Screen Studio 1 only	\$140 per package, per day
85-inch LCD TV	\$125 per television, per day
65-inch LCD TV	\$75 per television, per day
Laptops	\$10 each
Presentation Clickers	\$5 each
Conference Telephone	\$30 per day, per phone
Lavalier or Handheld Microphones	\$25 each microphone, per day
Hard wired access	\$125 per access
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
Karaoke machine	\$100 per day
Standard Black or White Linen	\$12 per linen
Coatracks	\$15.00 each
Easel	\$15.00 each
Flipchart	\$15.00 each
Music Stands	\$15.00 each
Piano	\$400 includes Tuning
Comfy Chairs	\$25.00 each
Security	\$30.00 an hour

- Pricing is plus applicable taxes.
- Daily hours are based on 8:00 am to 5:00 pm; extra costs may apply for rentals before or after this time.
- Quantities are limited, and groups should advise 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 THE CENTRE

EVENT SPACE:

- Confederation Centre of the Arts is not responsible for personal property or equipment left on our premises.
- Any damages incurred to property or equipment will be charged to the responsible party 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 numbers change for your event.
- The Confederation Centre of Arts can provide audiovisual products, offered at competitive pricing. If you wish to use outside audiovisual companies and equipment, 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 charge, and applicable taxes.
- All menu pricing is based on a minimum of twenty people; if group is less than 20, a surcharge of \$5.00 per person, plus service charge and taxes will apply.
- All food and beverage served on Confederation Centre of the Arts premises, is to be provided by the Centre.
- 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 one choice of entrée, extra costs will apply based on your selection, and number of guests.
- An approximate guest count is required at least 10 business days before your event. The guaranteed number of guests must be received no later than three 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 charged.
- Please ensure to advise us of any dietary restrictions, allergies or other restrictions for your group, and our chef will ensure to have food options for these participants, this should be communicated to the Catering & Conference Services Manager at least 1 week before your event.
- For cash or host Bars, if sales are below \$300, 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.
- Food and beverage pricing quoted 6 months or greater, in advance of your function, is 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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