



## 2026 BANQUET AND CONFERENCE MENUS

**FOR MORE INFORMATION**

**PLEASE CONTACT:**

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# COFFEE / BREAKFAST

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

## BEVERAGES

Medium Roast Regular and Decaf Coffee, Tea	\$4
Assorted Beverages – pop, juice, water	\$4
Non-Alcoholic Punch	\$3
Hot Chocolate	\$3
Bottled Water	\$4
Assorted Bubbly	\$4

## BREAK OPTIONS (ADD-ONS)

Power Balls	\$3
Breakfast Cookies	\$3
Oatcakes	\$3
House-Baked Muffins	\$3
Assorted Danishes	\$3
Cinnamon Rolls	\$5
Cupcakes	\$3
Bite Sized Cookies & Squares	\$4
Vegetables and Dip	\$4
Cheese & Crackers	\$5
Sliced Fruit	\$5
Kettle Chips and Dip	\$4

## BUFFET BREAKFAST OPTIONS

### THE CONTINENTAL

\$21

- Apple & Orange Juice
- House-Baked Muffins & Danish
- Sliced Fruit
- Individual Yogurt
- Coffee and Tea

### THE CONFEDERATION

\$31

- Apple & Orange Juice
- Fruit Salad
- French Toast or Waffles
- Seasoned Home Fries
- Scrambled Eggs
- Crispy Bacon/ Sausage
- Coffee and Tea



# LUNCH BUFFET

## 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]

Caribbean Pineapple Coleslaw Salad [V]

Greek Salad with Feta Cheese [V]

#### CHOICE OF TWO ENTREES

### Traditional Italian Lasagna

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

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

Grilled chicken, sauteed vegetables, served with rice or noodles

### Island Chicken Pie

Traditional flaky pie crust and a buttery creamy chicken pot pie filling with chicken, vegetables, flavored with Summer savory herbs

### Vegetable Curry [V] [GF]

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

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

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

### Marinated Jerk Chicken with Pineapple Salsa

Roast marinated chicken with Jerk spices, serviced with Caribbean pineapple sauce

### Mediterranean Moussaka

Traditional cooked fried eggplant with vegetable and ground beef in tomato sauce, chickpeas and fresh herbs, top it with bechamel, cheese and panko breadcrumbs and bake



# 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

Assorted Bite Size Cookies & Squares

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

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



# LUNCH BUFFET

LUNCH BUFFETS ARE PRICED PER PERSON

## THE RICHMOND

\$26

### **Chef's Soup Creation**

#### **Green Salad [V]**

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

#### **Variety of Sandwiches**

#### **CHOOSE 3-4 SANDWICHES**

Ham and Cheese, Chicken Salad, Roast Beef, BLT, Salami & Cheese, Egg Salad, Chicken Caesar, Turkey & Vegetable

**Veg. Sandwiches:** Hummus or Ranch with Vegetable wraps  
Cream Cheese & Vegetable.

Kettle Cooked Chips

Assorted Mini Cookies and Squares

Coffee/Decaf/Tea

## THE GRAFTON

\$28

### **Chef's Soup Creation**

#### **Traditional Caesar Salad**

Creamy garlic dressing, croutons, bacon, and parmesan

#### **Variety of Sandwiches**

#### **CHOOSE 3-4 SANDWICHES**

**Warm Sandwiches** – Chicken Melt, Philly Cheese Steak, Shredded Pork & Cheese, Chicken Quesadilla, Mini Chicken Burger, Pulled Pork Sliders, Cheese con Carne, Pastrami & Mustard

**Veg. Sandwiches** –Roasted Vegetables Wraps  
Cream Cheese & Vegetable.

Kettle Cooked Chips

Assorted Mini Cookies & Squares

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 TWO)**

Add Soup for \$3.00 a person

**Baby Spinach & Fruit Salad [V]**

**Green Salad [V]**

**Traditional Caesar Salad**

**PEI Potato Salad [V]**

**Pasta Salad [V]**

**Arugula beet salad [V]**

**ENTRÉES (YOUR CHOICE OF TWO)**

**Grilled Chicken Breast with Pesto cream**

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

**Pork Chops [LF]**

Served with gravy

**Chicken with Cranberry red wine gravy**

Marinated roast chicken served with sweet and sour cranberry gravy sauce

**Baked Salmon**

Served with fennel spinach cream sauce [P]

**Vegetable Manchurian Balls [V]**

Plant-based balls, served with Vegetable and Shanghai style sauce.

**Roast Beef [LF]**

Slow cooked roast beef, served with Espagnole beef sauce

**Pineapple Glazed Ham**

Smoked ham served with slow cooked orange pineapple glaze.

**Fish Harra**

Baked Haddock loin, served with a tomato & bell pepper Sauce.

**SERVED WITH SEASONAL VEGETABLES (AND YOUR CHOICE OF ONE)**

**Whipped Potatoes**

**Steamed Basmati Rice**

**Roasted Baby Red Potatoes [LF]**

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

**DESSERT**

**Chef's Assorted Dessert Table**



# DINNER MENU

PLATED OPTIONS

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

## TO START – CHOICE OF ONE

<b>Tomato Soup [V] [LF]</b> Roasted tomatoes with basil, and parmesan	<b>\$5</b>	<b>Cream of Broccoli Soup [V]</b> Thick and flavorful broccoli soup	<b>\$5</b>
<b>Carrot and Parsnip Coconut Cream Soup [Vv]</b> Mild sweet soup, served with grated coconut and chopped parsley	<b>\$5</b>	<b>Seafood Chowder Bowl [P]</b> Traditional seafood chowder, haddock, scallops, shrimp flavoured with chives.	<b>\$9</b>
<b>Ham and Potato Cream Soup</b> Diced ham and potato, cream, garnished with crispy bacon	<b>\$7</b>	<b>Chicken Corn Chowder</b> A homemade cream soup with chicken, diced celery, corn, and bacon bits.	<b>\$7</b>

## SALADS - CHOICE OF ONE

<b>Greens [GF] [Vv]</b> Mixed greens, carrot, tomatoes, red onion, cucumber, and balsamic vinaigrette	<b>\$6</b>
<b>Traditional Caesar</b> Creamy garlic dressing, croutons, bacon bits, and parmesan Change to Chicken Caesar + \$2	<b>\$7</b>
<b>Caprese [V]</b> Arugula leaves, tomato, cucumber, bocconcini, basil, and balsamic	<b>\$9</b>
<b>Spinach, Beets and Goat Cheese [V]</b> Spinach leaves, beets dices, goat cheese, garnished with pecan bits, and served with Balsamic creamy Ranch dressing.	<b>\$9</b>
<b>Arugula with Smoked Salmon Salad</b> Arugula leaves, smoked salmon, red onion, capers, lemon and tartar dressing	<b>\$10</b>

## DESSERTS - CHOICE OF ONE

<b>Cherry/Skor Cheesecake</b> Our creamy no bake cheesecake topped with Cherries or Skor bits	<b>\$9</b>
<b>Turtle Cheesecake</b> Plaine baked cheesecake topped with ganache, caramel and pecans	<b>\$9</b>
<b>Carrot Cake [LF] [GF]</b> Cinnamon carrot cake with cream cheese icing	<b>\$10</b>
<b>Triple Chocolate Tall Cake</b> Rich chocolate cake, topped with chocolate buttercream and ganache.	<b>\$10</b>



# DINNER MENU

PLATED OPTIONS

## [GF] ENTRÉES – CHOICE OF ONE

<b>Stuffed Chicken Breast</b>	<b>\$36</b>
Chicken breast, stuffed with mushroom, spinach & cheese, served with a blue cheese sauce	
<b>Grilled Chicken Breast</b>	<b>\$34</b>
Served with a choice of pesto, white wine, cream sauce, a mushroom cream sauce, or a cranberry, red wine, gravy.	
<b>Island Striploin [LF]</b>	<b>Market Price</b>
Served with beef gravy, seasoned with summer savory	
<b>Surf &amp; Turf</b>	<b>Market Price</b>
Striploin steak (6oz) topped with tiger shrimp (3 pcs) and served with a creamy Cajun sauce.	
<b>Pork Loin [LF]</b>	<b>\$35</b>
A classic roast pork loin, served with a sauce made with broth, heavy cream, Dijon mustard, and a mix of fresh herbs.	
<b>Haddock [P]</b>	<b>\$35</b>
Oven baked haddock loin, served with a cream, butter, dill & lemon sauce, garnished with capers and chopped mix peppers.	
<b>Salmon [P]</b>	<b>\$35</b>
Baked, marinated salmon, with Pesto sundried tomatoes, served with a creamy white wine, leek & chive sauce.	
<b>Mushroom Risotto [V]</b>	<b>\$27</b>
Traditional risotto, cooked slowly, with fresh mushrooms, topped with grated parmesan cheese	

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**



# 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 chips, 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 chips, served with homemade dips

### **Chicken Wings**

Chicken wings served with assorted dips

### **Meatballs**

Served with Sauces

## 3. THE ISLANDER \$44 PER PERSON

### **Charcuterie Board**

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

### **Vegetables and Dip [V]**

Assorted vegetables; served with ranch

### **Chicken Melt Sandwich**

A mix of cooked, diced chicken, with celery & mayonnaise, on an open bun, top it with tomato and grated cheese

### **Bacon Wrapped Scallops**

Crispy bacon wrapped scallops

### **Seafood Chowder Cups [P]**

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

### **Kettle Cooked Chips and Dip**

House fried kettle chips, served with homemade dips



# RECEPTION OPTIONS

À LA CARTE

## COLD CANAPÉS \$PER DOZEN

<b>Bruschetta Crostini [V]</b> Bread, topped with tomato, red onion, basil, olive oil, & balsamic, garnished with parmesan cheese	\$24
<b>Cheese and Salami Bruschetta</b> Bread, topped with Cream Cheese, salami & sweet gherkins	\$29
<b>Cold Cut Meat Skewers</b> Salami, Ham, and green olives	\$28
<b>Smoked Salmon Bruschetta [P]</b> Bread, topped with smoked salmon, celery, bell peppers, capers, and mayo, garnished with lemon	\$30
<b>Smoked Salmon and Cucumber [GF] [P] [V]</b> Cucumber, topped with cream cheese and smoked salmon, garnished with lemon & capers	\$30
<b>Cherry Tomato and Bocconcini Skewers [GF] [V]</b> Cherry tomato, cucumber, mozzarella bocconcini cheese	\$27
<b>Horseradish roast beef Canape</b> Bread, topped with sliced Roast beef, horseradish mayo sauce, chives, and red peppers	\$28
<b>Shrimp Cocktail [P] [V]</b> Cooked shrimp mixed with cocktail sauce, served in tart shells, garnished with dill	\$32
<b>Hummus and Vegetable Rolls [Vv] [LF]</b> Tortilla bread, rolled with homemade hummus and fresh vegetables	\$25
<b>Roast Vegetable Rolls [V] [LF]</b> Tortilla bread, rolled with roast mixed vegetables and ranch sauce	\$25



# RECEPTION OPTIONS

À LA CARTE

## HOT CANAPÉS \$PER DOZEN

<b>Mini Spring Rolls [V]</b> Mini spring rolls deep fried and served with plum sauce	\$27
<b>Vegetable Egg Roll [V]</b> Served with Plum sauce or Sweet Chili Sauce	\$30
<b>Chicken Wings</b> Chicken wings cooked to perfection and served with dipping sauce	\$33
<b>Chicken Skewers [LF]</b> Grilled marinated cubed chicken, served with dipping sauce	\$29
<b>Meatballs</b> Served with your choice of honey garlic sauce, BBQ sauce, or sweet & sour sauce	\$29
<b>Bacon Wrapped Scallops [GF]</b> Crispy bacon wrapped scallops	\$36
<b>Coconut Shrimp [P]</b> Breaded shrimp with grated coconut	\$33
<b>Pizza Sticks [V]</b> Fried pizza rolls, stuffed with tomato and mozzarella cheese	\$29
<b>Beef Skewers [LF] [GF]</b> Grilled beef skewers with vegetables	\$30
<b>Vegan Samosa [Vv]</b> Triangular pastry crusts, filled with potatoes and vegetables, spiced with curry	\$30
<b>Cream Cheese Jalapenos [V]</b> Stuffed jalapenos with cream cheese, served with ranch sauce	\$27
<b>Assorted Baked Mini Quiche [V]</b> Assorted miniature Florentine & Lorraine quiche.	\$27



# RECEPTION OPTIONS

À LA CARTE

## STATIONS

<b>Oyster Station per oyster [V]</b> Shucked oysters served with lemon and hot sauce	\$4
<b>Mashed Potato or Potato Bites Bar</b> Mashed potatoes or potato bites served with gravy, bacon, sour cream, green onion, and cheese	\$8
<b>Mac &amp; Cheese with Chicken</b> Cheese macaroni, served with fried chicken chunks (2 pcs per portion)	\$9
<b>Seafood Chowder Station [P]</b> Island seafood chowder served with house-made biscuits	\$9
<b>Mussel Station [V]</b> Island mussels served with garlic butter	\$8

MINIMUM OF 20 PEOPLE



# PIZZA

<b>Pepperoni</b>	\$65
Tomato sauce, pepperoni, mozzarella cheese	
<b>The Works</b>	\$65
Tomato sauce, mixed vegetables, pepperoni, chopped meatballs, salami, ham, mozzarella cheese	
<b>Donair Pizza</b>	\$65
Donair meat, mozzarella cheese, tomato, and onion served with Donair sauce	
<b>BBQ Chicken</b>	\$65
BBQ sauce, diced chicken, green bell peppers, mozzarella cheese	
<b>Veggie [V]</b>	\$63
Tomato sauce, onion, mushroom, bell peppers, mozzarella cheese	
<b>Cheese Pizza [V]</b>	\$60
Tomato sauce, oregano, mozzarella cheese	
<b>Cheesy Garlic Fingers [V]</b>	\$60
Butter, garlic powder, mozzarella cheese	
<b>Gluten Friendly Pizza [GF]</b>	\$60
Tomato sauce, toppings of your choice	

**Pizza 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

## ASSORTED SANDWICH TRAY

25 People	\$175
50 People	\$340
75 People	\$495
100 People	\$650

## ASSORTED SQUARES

25 People	\$100
50 People	\$175
75 People	\$250
100 People	\$325

## HOUSE-BAKED COOKIES

25 People	\$100
50 People	\$175
75 People	\$250
100 People	\$325

## 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 (without tax & gratuity)

Wine House - red or white - 5 oz. glass	\$7.40 per glass
Beer - 473ml - Domestic	\$8.70 per bottle
Standard Liquor	\$7.40 per glass
Soft drinks	\$3.47 per can
Non-Alcoholic Beer	\$5.22 per can

## 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	\$6.00 per can

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 15% taxes, 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
Lavalier or Handheld Microphones	\$25 each microphone, per day
Hard Wired Internet Access	\$125 per access
Owls (360-degree camera, mic, and speaker for 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 the 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 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.