

2023



CONFEDERATION
CENTRE OF THE ARTS



BANQUET AND CONFERENCE MENUS

**FOR MORE INFORMATION
PLEASE CONTACT:**

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COFFEE/BREAKFAST

FEATURING ISLAND ROASTED COFFEE

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 \$2
House-baked muffins \$3
Assorted sweet loaves \$3
Sliced fruit \$4
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

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 \$31 PER PERSON

Chef's Soup Creation (Our soups are always gluten free. Vegan options available upon request.)

(CHOICE OF TWO SALADS)

- Traditional Caesar**
Creamy garlic dressing, croutons, bacon, Parmesan
- Green Salad** **GF** **V**
Mixed greens, carrots, tomatoes, red onion, cucumber, balsamic vinaigrette
- Pasta Salad** **V**
Olives, tomatoes, red onion, cucumber, feta, oregano dressing
- Chilled Potato Salad** **GF** **V**
Celery, egg, pickles, mayo, grainy mustard, green onion

(CHOICE OF TWO ENTREES)

- Butternut Squash Lasagna** **V**
Ricotta, mozzarella, Parmesan, bechamel, tomato sauce, and fresh herbs
- Seafood Bubbly Bake** **P**
Scallops, salmon, haddock, vegetables, clams, creamy dill sauce, gratin
- Grilled Chicken Breast** **GF** **LF**
House-made BBQ pineapple sauce, and green onion
- Grilled Tofu and Vegetables** **GF** **V** **LF**
Ginger, sesame, sweet chili, and green onion

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)

- Cheesecake**
Rich cream cheese, graham crust; assorted toppings
- House-baked Cookies**
- Blueberry Bread Pudding**
Cinnamon, caramel sauce
- 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 Free **V** Vegan **V** Vegetarian **P** Pescatarian **LF** Lactose Free



LUNCH BUFFET

SANDWICH OPTIONS \$ PER PERSON

THE RICHMOND \$21

Chef's Soup Creation

Green Salad

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

Variety of Sandwiches

Egg and garlic, tuna and dill, vegetable and hummus, ham and cheddar

Kettle Cooked Chips and Dip

House-baked Cookies

Coffee/Decaf/Tea

THE GRAFTON \$25

Chef's Soup Creation

Traditional Caesar

Creamy garlic dressing, croutons, bacon, and Parmesan

Variety of Sandwiches

Chicken and pear, turkey and grainy mustard, beef and horseradish, BLT and pesto, vegetables and hummus

Kettle Cooked Chips and Dip

House-baked Cookies and Squares

Coffee/Decaf/Tea

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



DINNER BUFFET

\$63 per person (MINIMUM OF 50 PEOPLE)

STARTERS

Spinach Salad Green Salad Traditional Caesar

ENTRÉES YOUR CHOICE OF TWO

- Beef Lasagna**
Ricotta, mozzarella, Parmesan, bechamel, tomato sauce, and fresh herbs
- Grilled Chicken Breast**
Pesto, cream, and basil
- Braised Island Beef** **GF** **LF**
Caramelized onion, mushrooms, horseradish demi
- Seared Salmon** **GF** **P**
Warm citrus butter, and fresh herbs
- Seafood Bubbly Bake** **P**
Scallops, salmon, haddock, clams, creamy dill sauce, gratin
- Grilled Tofu and Vegetables** **GF** **V** **LF**
Ginger, sesame, sweet chili, and green onion

SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF TWO

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

TO FINISH YOUR CHOICE OF TWO

- Cheesecake**
Rich cream cheese, graham crust, assorted toppings
- Island Strawberry Shortcake**
Buttermilk biscuit and whipped cream
- Chocolate Torte** **GF**
Salted caramel and berries
- Lemon Tart**
Berries and whipped cream

Served with rolls, coffee, decaf and tea

GF Gluten Free **V** Vegan **V** Vegetarian **P** Pescatarian **LF** Lactose Free



DINNER MENU

PLATED OPTIONS

TO START - CHOICE OF ONE

Roasted Red Pepper and Tomato Soup **V** \$7
Cream, basil, and Parmesan

Sweet Potato and Corn Chowder **V** \$9
Vegetables, cream, and fresh tarragon

Homestyle Chili \$9
Ground beef, vegetables, beans, sour cream, cheese, and green onion

Herb Roasted Chicken and Wild Rice Soup \$9
Roasted vegetables and fresh herbs

Seafood Chowder Bowl \$11
Salmon, scallops, haddock, clams, cream, and dill

Roasted Carrot and Coconut **V** \$9
Toasted pecan, chive oil

All our soups, chowders, and chili are gluten free; vegan options available upon request.

SALADS - CHOICE OF ONE

Greens **GF** **V** \$7
Mixed greens, carrot, tomatoes, red onion, cucumber, and balsamic vinaigrette

Traditional Caesar \$9
Creamy garlic dressing, croutons, bacon, and Parmesan

Caprese \$11
Tomato, cucumber, red onion, bocconcini, basil, and balsamic

Spinach \$9
Spiced pecans, dried fruit, feta and balsamic

DESSERTS - CHOICE OF ONE

Cheesecake \$9
Rich cream cheese, graham crust, and assorted toppings

Chocolate Torte **GF** \$9
Salted caramel, berries, and mint

Strawberry Shortcake \$8
Buttermilk biscuit, whipped cream, and mint

Lemon Tart \$8
Fresh berries, whipped cream, and mint

GF Gluten Free

V Vegan

V Vegetarian

P Pescatarian

LF Lactose Free



DINNER MENU

PLATED ENTRÉES

GF ENTRÉES - CHOICE OF ONE

Dry Aged Island Prime Rib - 8oz	\$43
Herb-infused and slow roasted, horseradish demi	
Halibut - 7oz	Seasonal Market Price
Citrus and herb butter sauce	
Lobster	Seasonal Market price
Steamed or chilled - lemon, garlic butter	
Seared Chicken Supreme	\$35
Pesto cream	
Island Striploin - 8oz	\$41
Horseradish demi	
Pork Loin - 8oz	\$31
Apple and rosemary jus	
Grilled Portobello Mushrooms V	\$31
House-made chimichurri	

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

- Whipped Potatoes Herb Roasted Baby Red Potatoes
- 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 \$21 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 \$39 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

Kettle Cooked Chips and Dip

Bacon Wrapped Scallops

Seafood Chowder Cups

Breaded Fish Cakes

Mustard Pickles

Slow Roasted Beef Sliders

Brioche, caramelized onion, horseradish aioli



RECEPTION OPTIONS

À LA CARTE

COLD CANAPÉS \$ PER DOZEN

Bruschetta Crostini V	\$20
Tomatoes, red onion, Parmesan, basil, balsamic reduction	
Mini Caprese GF V	\$23
Cherry tomato, cucumber, red onion, bocconcini, basil, balsamic	
Guacamole Scoops GF V	\$22
Tomato, red onion, greens, cilantro	
Smoked Salmon Canapes P	\$26
Pickled onion, horseradish and lemon crème, capers	
Smoked Salmon and Cucumber GF P	\$27
Pickled onion, horseradish and lemon crème, capers	
Grilled Zucchini and Hummus Bites GF V	\$21
Roasted red pepper, greens, feta	
Sweet Chili and Tofu Skewers GF V	\$23
Vegetables, ginger, sesame	
Cranberry and Brie Crostini V	\$21
Housemade cranberry sauce, greens	
Mushroom Toast V	\$21
Pesto, arugula, feta, tarragon	

HOT CANAPES \$ PER DOZEN

Mini Spring Rolls with Plum Sauce V	\$18
Spanokapita V	\$19
Spinach, lemon, feta, dill, tzatziki	
Breaded Chicken Wings (assorted dips)	\$21
Fish Cakes with Mustard Pickles P	\$26
Chicken / Beef Satay GF	\$25
with house-made sriracha peanut sauce	
Sweet and Tangy Meatballs	\$25
House-made pineapple BBQ sauce	
Bacon Wrapped Scallops GF	\$30
Coconut Shrimp P	\$30
with sweet chili sauce	

GF Gluten Free **V** Vegan **V** Vegetarian **P** Pescatarian **LF** Lactose Free



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:

Villa Mura - Pinto Grigio - Italy - 1 litre	\$37 per bottle
Martha's Yard Chardonnay - USA - 750ml	\$45 per bottle
Kim Crawford - Sauvignon Blanc - New Zealand - 750ml	\$49 per bottle

Red Wine - Per Bottle:

Villa Mura Verona Rosso - Italy - 1 litre	\$37 per bottle
Finca Antigua - Cabernet Sauvignon - 750ml	\$45 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	\$8.30 per bottle
Standard Liqueurs (Smirnoff, Tanqueray, Old Sam, Captain Morgan)	\$6.55 per glass
Premium Liqueurs (Mont Gay, Plymouth, Grey Goose)	\$7.40 per glass
Soft drinks	\$2.60 per glass

Cash Bar Pricing:

Wine - Villa Mura - choice of red or white - 5 oz. glass	\$8.50 per glass
Beer - 473ml - Domestic	\$9.50 per bottle
Standard Liqueurs (Smirnoff, Tanqueray, Old Sam, Captain Morgan)	\$7.50 per glass
Premium Liqueurs (Mont Gay, Plymouth, Grey Goose)	\$8.50 per glass
Soft drinks	\$3.00 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 any damages 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.

