

Nutrition Breaks

Table Side

Minimum 15 people

Morning Glory

*Assorted Baked Goods (House made Loaf cake, Cinnamon Rolls, Muffins, Biscuits) with Butter & Preserves,
Tea/Coffee
\$4.95/ per person*

The Islander Break

*Fresh Fruit Tray (Fresh Melon, Pineapple, Grapes, Seasonal Berries)
House-made Cinnamon Rolls or Biscuits, Morning Cocktail Pitcher (Orange & Cranberry Juice with
Sparkling Water)
Tea/Coffee
\$7.95/ per person*

Top of the Morning

*Fresh Fruit Tray (Fresh Melon, Pineapple, Grapes, Seasonal Berries)
House-made Biscuits or Muffins with Butter & Preserves, Selection of Yogurts, Selection of Granola Bars
Morning Cocktail Pitcher
Coffee/Tea
\$9.95/per person*

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The Water Cooler Morning Buffets

Served Buffet Style – Minimum 20 Guests

All Business Breakfast

*An assortment of Fresh Bagels with Cream Cheese (Original, Herbed, Cranberry), Assortment of Chilled
Juices*, Coffee/Tea
\$5.95*

Ultimate Morning Wake-up

*Assorted Baked Goods (House made Loaf cake, Cinnamon Rolls, Muffins, Biscuits) with Butter & Preserves,
Fruit Juice Cocktail (Orange & Cranberry Juice with Sparkling Water), Fresh Fruit Tray (Fresh Melon,
Pineapple, Grapes, Seasonal Berries), Coffee/Tea
\$8.95/Person*

*Our Culinary team would be happy to create a customized menu for your event!
Special Dietary requests will be honoured with prior notice. Gluten Free add \$2 per person*

A la Carte & Additions

Beverages:

Small Coffee/Tea/Hot Chocolate Milk (Carafe 10 cups)	\$12
Medium Urn of Coffee/Tea (40 Cups)	\$40
Large Urn of Coffee/Tea/ (100 Cups)	\$70
Bottled Juice 375ml (orange, apple, grapefruit, cranberry cocktail)	\$2*
Pop 571ml (Pepsi, diet Pepsi, sprite, ginger ale, root beer, orange)	\$2.25*
Bottled flat water	\$2*
Bottled Sparkling Water	\$3*
Chocolate/2% Milk (500ml)	\$2*

- Charged on consumption

Healthy Snacks:

Fresh Whole Fruit (Apples, Oranges, Pears, Bananas)	\$2.25*
Fruit Salad Cups	\$4.50/person
Assorted Yogurt	\$2.50*
Assorted Granola Bars	\$2.75*

- Charged on consumption

Baked Goods:

	Doz.
Fresh Bagels with Cream Cheese	\$23.95
Assorted Muffins	\$13.95
Fresh Cinnamon Rolls	\$15.95
Fresh Savoury Biscuits with Preserves & Butter	\$13.95
Assorted Sweets (Lemon, Date, Chocolate Brownies, Nanaimo)	\$15.95
Assorted house-made loaf cakes	\$14.95
Assorted Cookies	\$11.95

Soup & Sandwich Buffet

(Minimum 20 people)

Includes choice of Chef's dessert, coffee & tea

Classic Soup & Sandwich *

Select one (1) Soup & selection of assorted classic sandwiches, Chef's Dessert
\$12.95/person

Deluxe Soup & Sandwich *

Select one (1) Soup & selection of assorted deluxe sandwiches, Chef's Dessert
\$16.95/person

*Substitute wraps add \$3, Substitute salad add \$1.50, Gluten free add \$2

Soup & Sandwich Selections:

Classic Soups Selections:

Chicken-Vegetable, Cream of Mushroom, Beef & Barley, Chicken Noodle, Tomato Bisque, Cream of Broccoli, Potato-Leek, Home-made Chili (Vegetarian or Beef)

Classic Sandwich Selections (served on White or Whole Wheat Sandwich Bread):

Tuna Salad, Chicken Salad, Ham Salad, Ham & Cheese, Tomato & Cheese, Veggie, Sliced Turkey, Egg Salad

Classic Salads:

Tossed greens, classic Caesar, baby red potato salad, pasta salad, Mexican black bean salad, Greek salad, Coleslaw, Traditional Potato Salad.

Deluxe Soup Selections:

French Onion Soup, Clam Chowder, Fish Chowder, Steak & Potato, Chicken Creole, Corn Chowder, Minestrone

Deluxe Sandwich Selections (served on Artisanal rolls, baguette or bagels):

Roast Beef - Caramelized onions & peppers, aged cheddar w Dijon aioli
The Club – Grilled chicken breast, crisp bacon, Swiss cheese, herbed aioli
The Ruben – Smoked corn beef, Swiss cheese, sauerkraut, Dijon aioli
Roasted Veggie – Caramelized onion, roasted peppers & Zucchini, crisp lettuce, pesto aioli
Chicken Caesar Wrap – Crisp Romaine, Grilled Chicken Breast, Parmesan Cheese, Roasted garlic dressing

Chef's Desserts:

Sticky date pudding with rum sauce, Bread pudding with brandy sauce, Apple Crisp with fresh cream, chocolate mousse, assorted squares or cookies

Special Dietary requests will be honoured with prior notice. Gluten Free add \$2 per person

Lunch Buffet

(Minimum 20 people)

Includes choice of Chef's desert, coffee & tea

Hot Turkey Sandwich

Roasted Turkey breast served with fries or mashed potato, chef's vegetable & homemade gravy

\$13.95

Lasagna

House made beef or veggie lasagna served with Caesar salad & garlic bread

\$14.95

Chicken Pot Pie

*Chicken with a medley of vegetables topped with Phylo pastry with
Garden Salad
\$13.95*

Sheppard's Pie
*Seasoned beef with veggies, topped with mashed potatoes served with
Garden Salad
\$13.95*

Beef Stroganoff
*Rich beef & mushroom sauce served on Tagliatelli noodles,
Garden Salad
\$14.95*

Ham & Scalloped Potato
*Roast honey ham with house-made scalloped potatoes
\$14.95*

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All prices are subject to 15% gratuity & applicable taxes*

Dinner Menus – Plated Meals

(Minimum 40)

All plated meals Include dinner rolls, Chef's choice of dessert, coffee & tea

Hunter Chicken*
*Baked boneless chicken breast in a mushroom cream sauce,
herb whipped potato & seasonal vegetable medley
\$21.95*

Roast Turkey Dinner
*Roast Turkey with Savoury Dressing, Herb Butter whipped Potato with home style gravy
& Seasonal Vegetable Medley
\$21.95*

Roast Beef Dinner
*Roasted AAA Island Beef Sirloin au Jus, Horseradish Whipped Potatoes
& Seasonal Vegetable Medley
\$23.95*

Lasagna
*House made beef or veggie lasagna served with Caesar salad
& Garlic Bread*

\$18.95

Roasted Porkloin*

*Oven roasted porkloin with caraway stuffing, roasted baby red potatoes
& Seasonal vegetable Medly*

\$20.95

Lobster Dinner (Cold Plate)

*Market Island Lobster Cold Plate with drawn butter, Baby Red Potato Salad & Red Cabbage slaw.
Market price.*

**Also available with traditional gravy*

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Dinner Buffet \$24.95

(Minimum 50)

** All Dinner Buffets are served with Assorted Breads & Fresh Rolls with whipped butter, Coffee & Tea **

Choice of One (1) of the following:

- *Roast AAA Sirloin Beef*
- *Roast Pork loin with Caraway stuffing*
- *Roast Turkey with Savoury Dressing*
- *Breast of Chicken with Hunter (mushroom) Sauce*

Choice of One (1) of the following:

- *Whipped Potato (Rosemary, Roasted Garlic, Fresh herb, Butter Cream).*
- *Scalloped Potato*
- *Roasted Baby Red Potatoes (Basil, Herb, Garlic)*
- *Rice Pilaf*
- *Tagliatelli noodles tossed in fresh Butter and herb*

Choice of Two (2) Salads:

- *Potato Salad*
- *Farfalle (Bowtie Pasta) Greek Salad*
- *Classic Caesar with house Creamy Roast Garlic Dressing & Croutons*
- *Summer Garden Salad*

- *Cole Slaw*
- *Mediterranean Cous Cous Salad*
- *Mexican Black Bean Roasted Corn Salad*

Choice of Two (2) Vegetables:

- *Honey Herb Roasted Baby Carrots*
- *Sweet baby peas*
- *Butter Mashed Turnip*
- *Roasted Corn Niblets*
- *French Beans (Green beans w red pepper, butter tossed)*
- *Yellow Bean*

Choice of Two (2) Desserts: add a desert \$2.25 per person

- *Assorted Squares - Lemon Squares, Date Squares, Brownie Squares, Pound Cake, Nanaimo Bars*
- *Bread Pudding with Brandy Sauce*
- *Apple Crisp with fresh cream*
- *Carrot Cake with cream cheese frosting*
- *Sticky Date pudding with rum sauce*
- *Lemon Cheesecake*
- *Cherry Cheesecake*
- *Strawberry Shortcake*

Add a Course (\$4.95 per person):

- *Baked Chicken Breast with house made BBQ Sauce*
- *Baked Meat or Vegetable Lasagna*
- *Beef Stroganoff*
- *Chicken Pot Pie*
- *Sheppard's Pie*
- *Baked Lemon Herb Haddock*

Add a Main Course (\$5.95 per person)

- *Roast AAA Sirloin Beef*
- *Roast Pork loin with Caraway stuffing*
- *Roast Turkey with Savoury Dressing*

Add a Seafood Course (\$8.95 per person)

- *Island Mussels (Classic White Wine, Beer Braised, Thai Basil, Curried)*

- *Seafood Casserole ((Lobster, Salmon, Haddock & Scallops in a savoury cream sauce)*
- *Breaded Sole Fillets*

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All prices are subject to 15% gratuity & applicable taxes*

Reception Menu

Hot & Cold Hors D'oeuvres

All prices per dozen – Minimum order 3 dozen (per item)

Assorted Mini Quiche \$16.95

*Bacon Wrapped Scallops \$20.95**

Breaded Scallops \$18.95

Lobster Phylo Bites \$22.95

*Stuffed Mushroom Caps \$16.95**

*Lobster Stuffed Mushroom Caps \$21.95**

Italian Meatballs \$17.95

Mozzarella Sticks with Herbed Tomato Sauce \$18.95

Veggie Spring Rolls \$17.95

*Bacon wrapped Salmon Bites \$20.95**

Tortiere Tarts \$18.95

Coconut Shrimp with Thai Sauce \$21.95

*Tuscan Tomato Bruchetta \$16.95***

*Feta Stuffed Cherry Tomatoes \$17.95**

*Mushroom Crostini \$16.95***

*Baked Brie Crostini with Apple Chutney \$18.95***

*Atlantic Smoked Salmon Crostini with Herbed Cream \$21.95***

*Peppercorn Pate with Red Pepper Jelly \$18.95***

**Items can be made Gluten Free - no additional charge*

***Items can be made Gluten Free Add \$2 per dozen*

Special Dietary requests will be honoured with prior notice. Gluten Free add \$2 per person
All prices are subject to 15% gratuity & applicable taxes

Platters & Stations

Domestic Cheese Tray \$59.95 (Serves 15)

Domestic Deli Tray \$69.95 (Serves 15)

Crisp Vegetable Crudités & Dip \$59.95 (Serves 15)

Seasonal Fruit Platter with Yogurt Dip \$69.95 (Serves 15)

Mexican Layer Dip with Crisp Tortilla Chips \$44.95 Platter (Serves 15)

Hummus & Pita \$34.95 Platter (Serves 15)

The Alley Munchie Platter \$26.95 (Serves 4-6)

Nacho Tray \$44.95 (Serves 15)

Classic Sandwich Tray \$59.95 (Serves 15)

Deluxe Sandwich Tray \$89.95 (Serves 15)

Interactive Stations

The “Fries with the Works” Station

*Hand-cut Fries with House Gravy, Selection of Cheeses, Seasoned Beef,
Sweet Peas, Caramelized Onions
\$9.95/person*

The “JJ Stuart Pulled Pork Slider Station” Station

*Root beer braised Pulled Pork, Selection of Cheeses, Red Cabbage Slaw,
Warm Mini Slider Rolls, Pickled Jalapenos, Grainy Mustard
\$11.95/person*

The “Shucks that’s Good” Station

*A selection Fresh PEI Oysters shucked to order & served with a selection of Sauces & Fresh Lemon
\$2.95/oyster + \$50 Chef fee (per hour, minimum 25 doz.)*

The Island Blues Station

*Fresh PEI Blue Mussels Prepared & Served Two Styles
Classic Wine & Garlic, Sweet Basil Pesto, Thai Curry, Chorizo, Local Craft Beer Braised,*

Southwestern Salsa, Asian Inspired
\$12.95/person

CASH BAR PRICES

<i>Domestic Beer</i>	\$4.75
<i>Spirits</i>	\$4.75
<i>Signature Cocktail</i>	\$5.75 +
<i>Coolers</i>	\$6.25
<i>House Wine</i>	\$7.25
<i>Soft Drinks</i>	\$2.00
<i>Juice</i>	\$2.00
<i>Bottled Water</i>	\$2.00
<i>Local Craft Draft (14oz) Available on request</i>	\$6.25

Wines

White Wines

<i>Villamura, Pinot Grigio, Italy</i>	\$30.00 1000 ml bottle
<i>Pelee Island, Sauvignon Blanc, Canada</i>	\$28.00 750 ml bottle
<i>Jacob's Creek, Chardonnay, Australia</i>	\$28.00 750 ml bottle

Red Wines

<i>Villamura, Valpolicella, Italy</i>	\$30.00 1000 ml bottle
<i>Jacob's Creek, Cabernet-Shiraz, Australia</i>	\$28.00 750 ml bottle
<i>Trapiche, Malbec, Argentina</i>	\$37.00 750 ml bottle

Prices include applicable taxes.

For Host Bar all prices are subject to 15% Service Charge plus applicable 15% HST

How many people can Murphy's Community Centre accommodate for a Meeting, Reception or Dinner?

With more than 40,000 square feet of event space we are able to offer a variety of locations to host all of your meeting, reception and dinner needs. Our event spaces can accommodate everything from an intimate gathering of work colleagues, a stand-up reception for up to 550 people or full sit down dinner & Dance for up to 450. Our Venue also is home to the Islands only State of the Art, 14 Lane Black Light Bowling Venue. Featuring a beautifully appointed bar with an intimate Private Lounge & Restaurant. We offer something for everyone!

QUICK FACTS CHART

<i>Event Space</i>	<i>Boardroom/Classroom Set-up</i>	<i>Theatre Style</i>	<i>Reception Style</i>	<i>Banquet Style</i>
<i>Centre Hall Room #207</i>	<i>30</i>	<i>90</i>	<i>100</i>	<i>120</i>
<i>The East Hall Room #303</i>	<i>n/a</i>	<i>n/a</i>	<i>220</i>	<i>180</i>
<i>South Elm Hall Room #108</i>	<i>80</i>	<i>130</i>	<i>160</i>	<i>160</i>
<i>Richmond Hall Room #106</i>	<i>60</i>	<i>90</i>	<i>100</i>	<i>80</i>
<i>Main Hall Auditorium</i>	<i>160</i>	<i>450</i>	<i>550</i>	<i>450</i>
<i>Boardroom</i>	<i>12</i>	<i>n/a</i>	<i>n/a</i>	<i>n/a</i>
<i>Room #109 or #202</i>	<i>24</i>	<i>30</i>	<i>40</i>	<i>36</i>

The following are items that are included in the Room Rental Fee:

- *Set-up & Tear down and Maintenance of event spaces*
- *On site Event coordinator*
- *8' Rectangular Tables (8 guests), 60" Rounds (8-10 guests) with chairs*
- *Skirted buffet Table, Registration Table, Head table*
- *Podium & Microphone*
- *Professional Service staff*
- *Banquet Meals Include - White or Black Linen Table Cloths, White Linen Napkins, Table settings, Glassware, Water pitchers*

Do you make the arrangements for the A/V, screens, projectors etc.

We have provided a Referral list of local A/V Meeting rental resources that we have worked with and recommend. These are arrangements that should be made directly by the Meeting/Event convener – Let us know what you require for your meeting event and we will source it for you.

What kind of meals can be accommodated?

Reception, Sit down dinner and themed buffets can all be accommodated by our talented culinary team. We have a variety of menu options available – from formal, themed or more of casual style experiences. We also offer an extensive hors d'oeuvres menu.

Our menus are included within this package for your review; please keep in mind we are happy to work with you in creating something unique. Whatever your wish our team can create it!

**Please note that all food and beverage must be catered by Murphy's Community Centre.*

Can we bring our own Wine? Stock our own Bar?

Prince Edward Island Liquor Laws do not permit wine, beer or spirits purchased outside of the Liquor Control Board to be served in licensed areas. All of Murphy's Community Centres event spaces are licensed, all alcoholic beverages must be purchased through and sold under our license. Outside beverages are not allowed within any licensed facilities.

What about overnight accommodations?

The Events team at Murphy's Community Centre has partnered with The Inns of Great George, The Holman Grand Hotel and The Charlottetown Inn to assist with accommodations for you and your guests. Conveniently located steps away from Murphy's Community Centre, these accommodations will enhance the experience for everyone.

Our Team will work with our partners to get the best group rate for your event. Group bookings can be arranged with a minimum of 10 room bookings for 2 or more nights. Please note group rates are based on availability. Should you be interested in a group rate we suggest putting in a "Room Block" as soon as possible to ensure availability?

Is a deposit is required?

A non-refundable deposit of 50% of your Room Rental and Food & Beverage contract, plus 15% HST is required to confirm your selected date. The initial deposit will be credited to your final bill, which is issued within 72 hours after the date of the "Event/Meeting" date.

The Full payment for the Event and associated Costs outlined within your contract are required within 30 days of the invoice issue date. The invoice will be based on final guest counts outlined in your contract as well as Any additional charges for host bar, bowling rental etc.

Can you accommodate our Welcome Reception?

Many meeting/event groups include a Welcome Reception for their delegates the evening before the Meetings or Event to allow their guests to get acquainted. The Alley VIP Package is the most unique event for everyone! The Package includes black light bowling, signature themed cocktails developed by our Bar Team, and a fun reception menu that caters to all tastes. Book the Alley exclusively, semi-privately or just a lane or two! Get your delegates/guests together for some fun!

Terms & Conditions

We ask that you review the following catering policies to ensure a well-organized event.

1. *Murphy's Community Centre guarantees access to your event space a minimum of two hours prior to the beginning of the Wedding Reception/Event. Should the event space not be in use, you are welcome to access it earlier. Please confirm earlier availability within 48 hours prior to the date of the event.*
2. *All food & beverage products must be purchased & consumed from Murphy's Community Centre. The Attached menus are suggestions. We are pleased to assist you in developing a customized menu for your event.*
3. *Alcoholic beverages & food products cannot be brought into any area licensed by the facility. A standard bar set up includes a selection of domestic beers, hand crafted draft beers available on request, red & white house wine, Domestic spirits & signature bride & Groom cocktails. Your on site event coordinator would be pleased to arrange for any specialized brands & other alcoholic or non-alcoholic products to be provided on your host or cash bar.*
4. **Menu Selection:** *When selecting your menu, please note that all guests will receive that choice. Special dietary substitutes can be made upon prior request. The menu selection should be submitted at least three (3) weeks prior to your function. An additional charge of \$2/per person will be added for gluten free breads.*
5. **Bar Charges:** *Should the consumption on a host or cash bar be less than \$500.00 exclusive of taxes, a charge will be made per bartender, at \$30.00/hour to a minimum of four (4) hours.*
6. **Taxes & Service Charge:** *All food & beverage items sold are subject to applicable government taxes (15% HST) & 15% service charge (+15% HST).*
7. **Meal Guarantee:** *A guarantee number of people are required 72 hours prior to your event. All charges will be based on the guarantee or the actual number of meals served above the guarantee.*
8. **Deposit & Payment:** *A \$500.00 non-refundable deposit is required to confirm your booking, with the full balance payable by credit card, debit or certified cheque within 30 days of invoicing. A credit application for direct billing may be made through our accounting office. All functions are subject to one master bill.*
9. **Damages:** *Murphy's Community Centre reserves the right to inspect & control private functions. Liability for damage to the premises will be charged accordingly. The convener for any function is held responsible for any damages incurred by their group or independent contractors on their behalf. The Murphy's Community Centre will not be responsible for damage or loss to any personal property or equipment left at the Centre, prior to, during, or after the event. These amounts are subject to change & will be billed to your account.*
10. *All function room rental fee quoted will be honored. Meal prices quoted before six months in advance are subject to change up to a maximum of 15%*
11. **SOCAN Charge:** *Under the copyright of Canada & in accordance with SOCAN (The Society of Composers, Authors & Music Publishers of Canada) any event with either live or recorded music is subject to the following fees as per tariff No. 8 of the copyright of Canada.*

<i>With Dancing</i>	<i>\$59.17 plus 15% HST</i>
<i>Without Dancing</i>	<i>\$29.59 plus 15% HST</i>
12. **SOUND Charge:** *Under the copyright of Canada & in accordance with SOUND (The association responsible for the collecting and distributing royalties for artists and record companies) any event*

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with either live or recorded music is subject to the following fees as per tariff No. 5 of the copyright of Canada.

With Dancing \$26.63 plus 15% HST

Without Dancing \$13.30 plus 15% HST

These amounts are subject to change & will be billed to your account

Georgina Martin
General Manager/Events Manager
Murphy's Community Centre

Dated this _____ day of _____, 2017

Vendor Referrals

Equipment Rental Services/Audio Visual

Caseley's

Rosalie caseleys.com (902) 836-5189

House Front Productions PEI

Kat/John Bulger housefront@outlook.com (902) 566-1760

Pater Audio

Phillip Pater Pateraudio.com (902) 629-5737

Music

Harpist	Jill Harris	(902) 962-3665
Manorfield Quartet	Jen Clement	(902) 672-2839
The Gallant Brothers	Tracy Gallant	TraLou@pei.sympatico.ca
Traditional Music	Michael Pendergast	(902) 676-2123
Bagpipes	College of Piping	(902) 436-5377
Classic Guitar	Robert Drew (Fretworks)	(902) 892-7003
Acoustic/Jazz Guitar	Jim Rumford	(902) 621-2800
Acoustic/Classical Guitar	Amy Brandon	(902) 986-5299

Bands

Vintage	Don Bauers	(902) 393-9550
Muddy Buddy	Barry O'Brien	(902) 652-2666
Phase II	Blaine Murphy	(902) 566-3595
Davis Ward Band	Davis Ward	(902) 629-9620

DJ's

Gordie Cox, DJ Services		(902) 393-7015
Music Express, Andrew Cross	www.musicexpresspei@gmail.com	(902) 626-8962
DJ DWX, Davis Ward	DJ-DWX on Facebook.com	(902) 629-9620

Transportation

Prince Edward Tours	www.preinceedwardtours.com
Emerald Isle Carriage Tours	www.carriagetours@sympatico.ca