



OUR SEMI PRIVATE DINING ROOM

- Seats up to 20 guests
- Natural daylight, comfortable seating, with tables that can move to accommodate different layouts as desired.

THE BREWER'S BOOTH

- Seats up to 10 guests
- Cozy atmosphere, located beside the lower-level brewery, private from the main dining area



HOSTING A LARGER EVENT?

Book our whole restaurant venue!

You and your guests can enjoy a private event at Gahan House and have the place to yourselves.

OFF-SITE CATERING

Already have an event space in mind? We have many off-site catering options to serve you and your guests, including Stand-Up Reception Passed Apps or Sit-Down Plated Meals. Choose your favourites off our regular menu, from the options listed in this booklet, or speak with us about creating a custom menu.

*Set up & take down fees for off-site catering are dependent on number of guests and type of reception. Delivery and transportation fees also apply

- *We ask that catering inquiries are submitted 48 hours in advance
- *All catering is subject to an 18% gratuity
- *Minimum spend requirements for larger groups may be applicable

CONTACT US

charlottetown@gahan.ca 902.626.2337 Can't find what you're looking for? Ask us about creating a custom menu. Our team can accommodate most requests.



Priced per dozen	
Pulled Pork Sliders Braised BBQ pork, coleslaw, Dijon aioli	42
Meatballs Slow-cooked in our house-made BBQ sauce	36
Bacon Wrapped Scallops Maple-Blueberry Ale glaze	44
Curry Chicken Skewers House-made curry marinade, cilantro	34
Bruschetta Goat cheese, balsamic glaze, garlic crostinis	25
Vegetarian Spring Rolls Served with sweet chili sauce	28
Wings Tossed in your choice of: BBQ sauce, buffalo, or honey gan	38 rlic
Pretzel Bites Served with Gahan beer queso dip	24
Mini Fish & Chips Gahan classic battered fish, signature fries, tartar sauce	28
Vegetarian Flatbread Tomatoes, onions, peppers, goat cheese, olive oil, basil	25
Oysters on the Half Shell	42

Served with cocktail sauce, mignonette, lemon

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*Pickled Beet Salad	\$8/person
*Tomato Basil Soup Fire roasted tomato soup with fresh herbs	\$5/person
*Assorted Sandwiches Black forest ham, roasted turkey, egg salad *Vegetarian and gluten free options available. Please inform us of any dietary restrictions	\$10/person
Dessert Assortment of sweets	44
Cheese Local & imported cheese, crackers	46
Charcuterie Cured meats, local & imported cheese, crackers	60
Crudité Seasonal vegetables served with ranch dip	34
Each platter feeds 10 guests. *Minimum order of 10 Fruit Assortment of fruits served with yogurt dip	42

Mixed greens, pickled beets, goat cheese, candied pecans, cherry tomatoes, pickled red onions, balsamic herb vinaigrette





Choice of one appetizer, one entrée, and one dessert

APPETIZER

Pickled Beet Salad *GF* Caesar Salad *GF** Fish Cakes *GF*

ENTRÉE

*Served with a choice of side

*Brown Bag Fish & Chips

*Fried Chicken Sandwich Burrito Bowl *GF**, *V**

*The Ring Bearer Burger *GF**

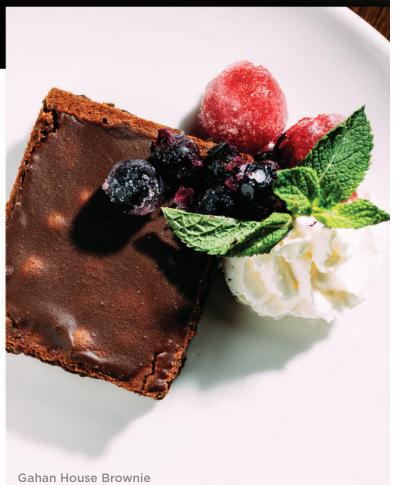
- SIDE

Signature fries Seasonal vegetables Roasted potatoes *GF*

DESSERT

Gahan House Brownie Carrot Cake *GF*

GF = Gluten FreeV = Vegan Our team would be more than happy to work with you to create a custom menu.



Fried Chicken Sandwich



THE GAHAN HOUSE
Brewers of Handcrafted Ales

GAHAN.CA