



THE GAHAN HOUSE
Brewers of Handcrafted Ales

**CATERING
PACKAGE**

*126 Sydney Street,
Charlottetown, Prince Edward Island*

OUR SPACE

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.



HORS D'OEUVRES

Priced per dozen

Pulled Pork Sliders 42

Braised BBQ pork, coleslaw, Dijon aioli

Meatballs 36

Slow-cooked in our house-made BBQ sauce

Bacon Wrapped Scallops 44

Maple-Blueberry Ale glaze

Curry Chicken Skewers 34

House-made curry marinade, cilantro

Bruschetta 25

Goat cheese, balsamic glaze, garlic crostinis

Vegetarian Spring Rolls 28

Served with sweet chili sauce

Wings 38

Tossed in your choice of: BBQ sauce, buffalo, or honey garlic

Pretzel Bites 24

Served with Gahan beer queso dip

Mini Fish & Chips 28

Gahan classic battered fish, signature fries, tartar sauce

Vegetarian Flatbread 25

Tomatoes, onions, peppers, goat cheese, olive oil, basil

Oysters on the Half Shell 42

Served with cocktail sauce, mignonette, lemon

PLATTERS & MORE

*Each platter feeds 10 guests. *Minimum order of 10*

Fruit 42

Assortment of fruits served with yogurt dip

Crudité 34

Seasonal vegetables served with ranch dip

Charcuterie 60

Cured meats, local & imported cheese, crackers

Cheese 46

Local & imported cheese, crackers

Dessert 44

Assortment of sweets

***Assorted Sandwiches** \$10/person

Black forest ham, roasted turkey, egg salad

**Vegetarian and gluten free options available.*

Please inform us of any dietary restrictions

***Tomato Basil Soup** \$5/person

Fire roasted tomato soup with fresh herbs

***Pickled Beet Salad** \$8/person

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

Fish Cakes



Fried Chicken Sandwich



3 COURSE MENU

\$45/PERSON

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 Free

V = Vegan

Our team would be more than happy to work with you to create a custom menu.



Gahan House Brownie



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GAHAN.CA