



GAHAN HOUSE

Nova Centre

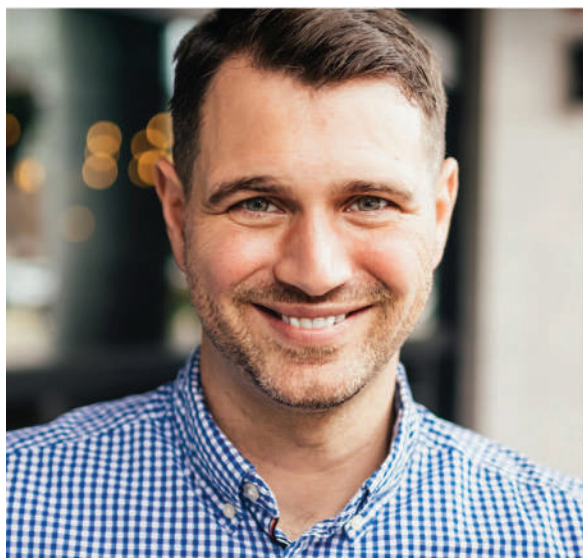
**CATERING &
PRIVATE DINING
PACKAGE**

*5239 Sackville St.
Halifax, Nova Scotia*



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GENERAL MANAGER

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PRIVATE DINING ROOM

- Features plush armchair seating for up to 18 guests in a private setting.
- Overlooks Argyle Street with high ceilings, beautiful décor, large windows with lots of natural daylight and dim-able lighting – perfect for boardroom style meetings, family gatherings, bridal showers, and more!
- Includes a TV and a stand-alone speaker and microphone for presentations, slideshows or speeches.

We also offer:

- Catering & custom menus
- Beer or wine tastings and pairings
- Customized cocktails
- The option to bring your own wine – our corkage fee is \$15





*Looking to host an event for a larger group?
Consider reserving a section of our spacious restaurant:*

ARGYLE STREET DINING AREA

- Host up to 50 guests in our larger dining area, offering a variety of seating options including plush banquet-style window seating, booths, and tables for two
- Overlooks Argyle Street with high windows and natural light
- The added amenity of a TV for presentations or slideshows

SACKVILLE STREET DINING AREA

- Seats 50 (standing room for 75) with a combination of booths and tables (able to be arranged into one long table or several tables of four)
- Overlooks Sackville Street with high windows and natural light
- A semi-private space, divided from the main bar by a half wall

GRAFTON STREET DINING AREA & LOUNGE

- Seats 40 with two large harvest-style tables for group dining, with standing room for 75
- Includes a lounge area with comfortable chair, couch, & booth seating for 24
- Includes a TV for presentations or slideshows as well as a piano, with an option for music included in most Thursday bookings





Available on location or for take-away

Per Dozen

Meatballs / House-made meatballs, maple Sydney Street Stout BBQ sauce	26
Dry Ribs / Crispy fried pork ribs, plum sauce	22
Mini Tacos / Fried chicken, haddock, or fried falafel on mini soft-shell flour tortillas, creamy honey pepper slaw	25
Pork Belly Sliders / Iron Bridge Brown Ale braised pork belly, Sriracha mayo, apple slaw	30
Wings / Crispy fried wings, house-made maple Sydney Street Stout BBQ sauce, honey garlic, hot sauce	26
Vegetarian Spring Rolls / Asian style, crispy vegetable spring rolls, sweet chilli sauce	22
Bruschetta / Crostini, house-made bruschetta, feta, balsamic glaze	23
Mozza Sticks / Crispy mozzarella sticks, marinara sauce	23
Pretzel Bites / House-made soft pretzel bites, beer mustard	16
Veggie Samosas / Vegetarian samosas, cucumber raita	25
Bacon-Wrapped Scallops / Bacon-wrapped Nova Scotia scallops, maple syrup, balsamic glaze	35
Mac 'n' Cheese Croquettes / Cheesy fried mac 'n' cheese croquettes, roasted tomato sauce	24
Smoked Salmon Cakes / House-smoked salmon, potato, dill, roasted garlic cakes, horseradish-cucumber aioli	30
Caramelized Onion & Goat Cheese Crostini / Caramelized red onion, house-made crostini, goat cheese	20
Oysters on the Half Shell / Freshly shucked raw Maritime oysters, selection of house-made sauces, lemon	36





PLATTERS

Available on location or for take-away

Per tray for 10 people

Fresh Fruit / Assortment of fresh fruit & berries, yogurt fruit dip

30

Crudité / Fresh selection of seasonal vegetables, ranch dipping sauce

20

Cheese / Array of local & imported cheese, crackers

40

Add cured meats \$10

Dessert / Selection of house-made desserts including mini brownie bites, chocolate chip cookies, gluten-free coffee cake

30





Breakie Burrito

Breakfast & Brunch:

FRESH START

Available for takeaway only

\$12/PERSON

Mixed Berry Parfait / *With granola & yogurt*

OR

Classic Breakfast / *Two scrambled eggs, bacon, sausage, home fries, toast*

OR

Breakie Burrito / *Sausage or bacon, scrambled eggs, mixed cheese, house-made salsa, all in a grilled wrap*

The Frenchie



Fancy. Eggs.

BRUNCH BABY

*Includes a meal, an alcoholic brunch beverage & coffee.
Available on location only.*

\$20/PERSON

The Frenchie

Nutella & mascarpone stuffed French toast, bacon, berries, maple syrup, whipped cream

Regular Times

Scrambled eggs, bacon, sausage, home fries, toast

Burrrrito

Striploin steak bits, scrambled eggs, black beans, corn, mixed Cheddar cheese, all in a grilled wrap with home fries, choice of house-made salsa or sour cream

Deadly Ol' Meal

Crispy fried chicken, Belgian waffles, maple-chilli glaze, bacon, soft poached eggs

Here Fishy Fishy

House-smoked salmon cakes, two soft poached eggs, spinach, hollandaise sauce, home fries

Fancy. Eggs.

Two soft poached eggs, guacamole, sour cream, house-made salsa, crisp tostada, chorizo, home fries

Little Boss Burger

Atlantic beef patty, fried egg, guacamole, lettuce, prosciutto, buffalo ketchup, Gahan spiced fries

Bacon Means Breakfast

Bacon mac 'n' cheese, smoked Cheddar, provolone cheese sauce, panko Parmesan crust, bacon, garlic toast

Epic Caesar

Traditional Caesar, pickled bean, onion rings

Mimosa Twist

Prosecco, grapefruit juice

Evening Crossword

Frangelico, peppermint schnapps, cold brew espresso

Lobster Roll & Pickled Beet Salad

Brown Bag Fish 'n' Chips



Lunches & Dinners:

MARITIME EXPERIENCE

*Choice of one appetizer, one main with side, one dessert, tea & coffee.
Available on location or for take-away.*

\$30/PERSON

APPETIZER

Gahan Seafood Chowder

Fresh salmon, haddock, mussels, scallops, rich creamy chowder

OR

PEI Mussels

Steamed PEI mussels, Beach Chair Lager, garlic, shallots, grilled bread

OR

Fish Cakes

Atlantic haddock, salt cod, PEI potatoes, green onion, cucumber-horseradish aioli

MAIN

Pork Belly Sandwich

*Iron Bridge Brown Ale braised crispy pork belly,
Sriracha aioli, apple slaw, brioche bun*

OR

Lobster Roll

*Cold Atlantic lobster salad, mayo, red pepper, celery,
onion, lemon, fresh herbs, buttered & grilled bun*

OR

Brown Bag Fish & Chips

*Sir John A's Honey Wheat Ale battered Atlantic
haddock, house-made Old Bay tartar sauce*

SIDES

Gahan spiced fries

Roasted baby red potatoes

Seasonal vegetables

Pickled beet salad

DESSERT

Strawberry-Rhubarb Shortcake

Nova Scotia strawberry-rhubarb sauce, sweet buttermilk biscuit, whipped cream

OR

Brownie

Rich chocolate brownie, chocolate sauce, vanilla ice cream



Lunches & Dinners:

LIGHT & HEALTHY

Choice of sandwich with soup or salad. Add a dessert for an additional \$2 per person.

All sandwiches can be made on house-made whole wheat bread, white bread, gluten-free bread or white tortilla wrap.

Available on location or for take-away.

\$15/PERSON

DELI SANDWICHES

Roast Beef / Roasted onion aioli, smoked Cheddar, mixed greens

Chicken Salad / Mixed with green onions, mayo, apple

Sliced Turkey Breast / Cranberry aioli, tomato, lettuce

Vegetarian Wrap / Falafel, pickled onion, honey pepper slaw, mixed greens / *Vegan option available*

SOUP

Coconut Curry Squash / *Vegan*

Potato Leek / *Vegan*

Stout Beef Stew

Cream of Mushroom & Thyme

SALAD

Pickled Beet / Mixed greens, cherry tomatoes, pickled red onions, pickled beets, goat cheese, candied pecans, herb & goat cheese vinaigrette

Watermelon & Spinach / Romaine lettuce, watermelon, blueberries, raspberries, goat cheese, granola, watermelon vinaigrette & balsamic glaze

Caesar / Romaine lettuce, croutons, bacon bits, Parmesan cheese

DESSERT *Add for \$2*

Coffee Cake & Caramel Sauce / *Gluten-free*

House-made Chocolate Chip Cookies



Classic Gahan
Burger



Lunches & Dinners:

PUB-STYLE GAHAN CLASSICS

Available on location or for take-away. Includes a 20 oz pint of Gahan Draught Beer or one Gahan Crowler for take-away. Add an Executive dessert option for \$2 per person.

\$25/PERSON

Brown Bag Fish & Chips

Atlantic haddock, Sir John A's Honey Wheat Ale beer batter, Gahan spiced fries, house-made Old Bay tartar sauce

Gahan Nova Burger

6 oz Atlantic beef patty, smoked cheese, onion jam, bacon, stout mustard, lettuce, tomato, pickle, Gahan spiced fries

Gahan Veggie Burger

House-made black bean patty, red pepper relish, onion jam, tomato, mixed greens, goat cheese, Gahan spiced fries

Cajun Chicken Caesar Salad

Cajun-seasoned grilled chicken breast, romaine lettuce, house-made croutons, bacon, Parmesan cheese, house-made Caesar dressing

Burrito Bowl / *Gluten-free/Vegetarian*

Cajun fried rice, corn, black beans, green onions, house-made salsa, sour cream, guacamole

Steak Frites



Lunches & Dinners:

EXECUTIVE

Available on location only. Includes an alcoholic beverage per person (5 oz wine, 20 oz draught beer, or 1 oz of a selection of spirits)

\$45/PERSON

APPETIZERS

Potato Leek Soup

OR

Mixed Greens Salad / *Gluten-free*

ENTRÉES

Steak Frites

8 oz striploin steak cooked to medium & sliced, mushroom salad, Gahan spiced fries, sweet onion gravy

Maple Salmon / *Gluten-free option available*

Maple-soy glazed seared Atlantic salmon, roasted potatoes, seasonal vegetables

Stuffed Chicken Supreme

Herb & cheese stuffed chicken breast, mushroom cream sauce, roasted potatoes, seasonal vegetables

Winter Squash Lasagna

House-made vegetarian lasagna, side vegetarian Caesar salad

DESSERT

Blueberry Cheesecake

House-made vanilla cheesecake, pecan crust, blueberry coulis, whipped cream

OR

Coffee Cake / *Gluten-free*

Warm house-made coffee cake, caramel sauce, whipped cream

A top-down photograph of a platter filled with several sandwiches made with rustic, holey bread. The sandwiches are filled with layers of pink deli meat, green leafy vegetables, and yellow cheese. Several whole cherry tomatoes are scattered around the sandwiches. The platter is lined with a white paper that has the word 'GAHAN' printed in a repeating pattern of black and gold. The entire scene is set against a dark, textured wooden background.

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