



GAHAN HOUSE

Nova Centre

CATERING PACKAGE

*5239 Sackville Street,
Halifax, Nova Scotia*



OFF-SITE CATERING

Do you already have another space in mind? We provide off-site catering options to accommodate you and your guests.

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

HOSTING A LARGE EVENT?

Book our whole restaurant venue! You and your guests can enjoy a private event at Gahan House and have the place to yourselves.

OUR SPACE



CONTACT US

[gmhalifax@gahan.ca](mailto:gml Halifax@gahan.ca)

902.444.3060



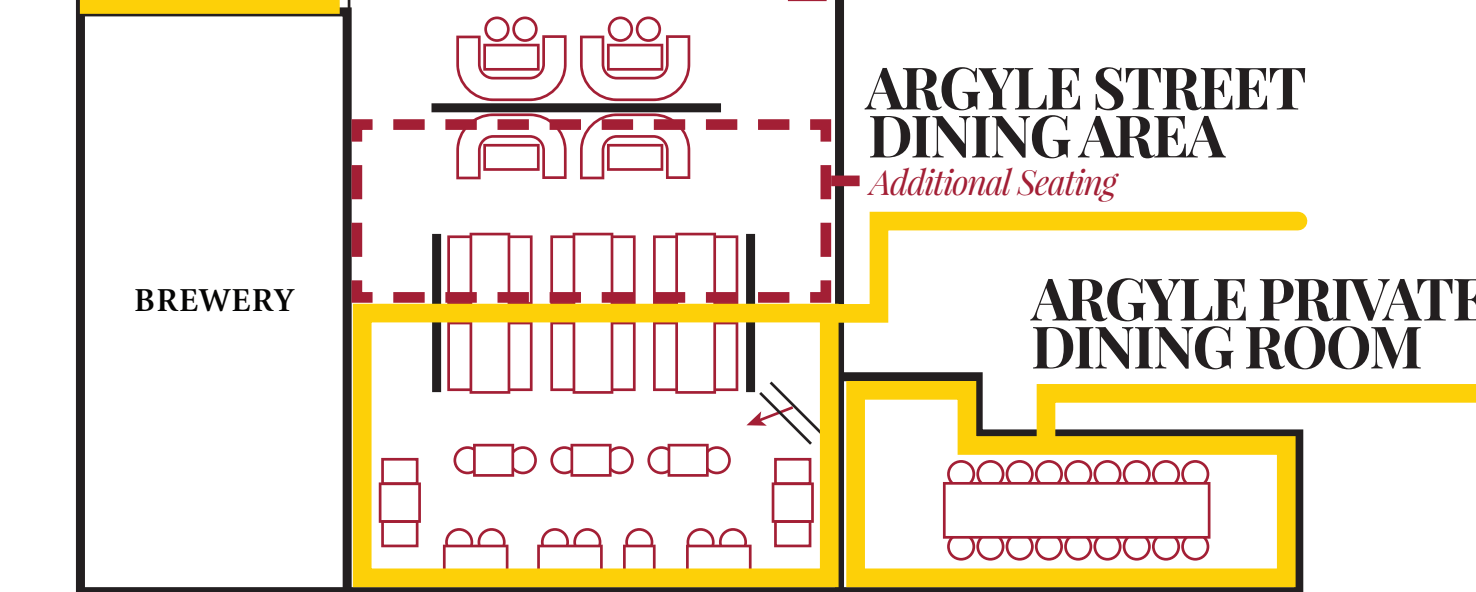
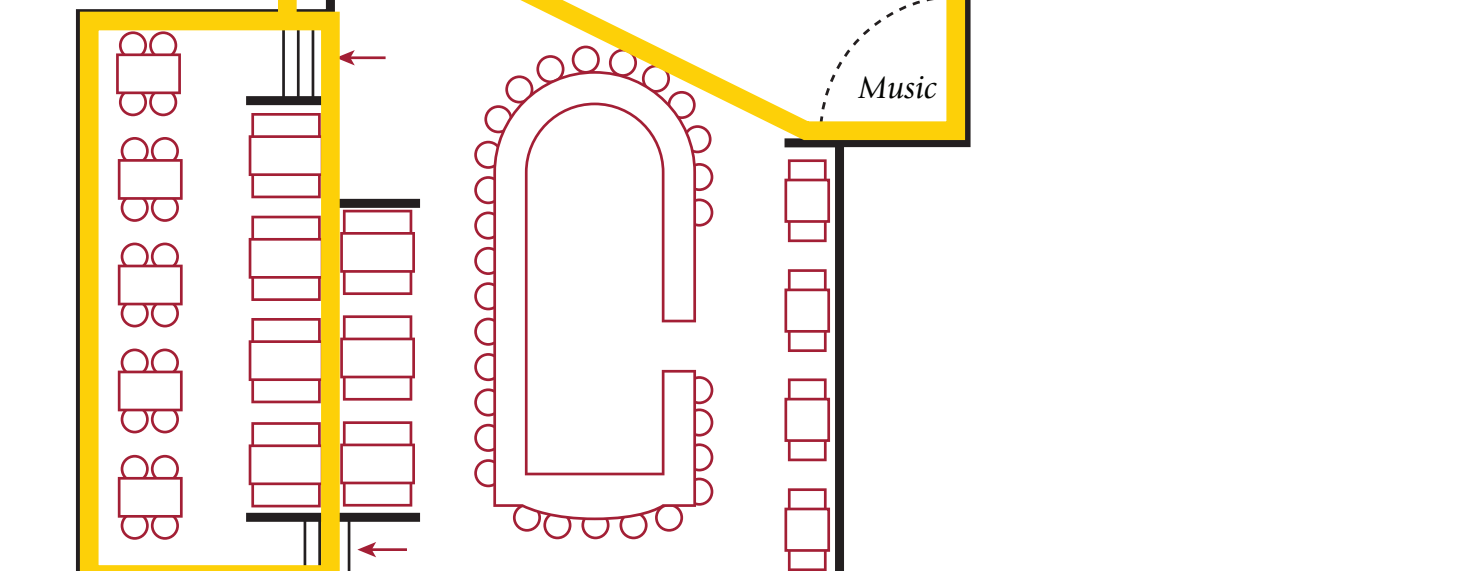
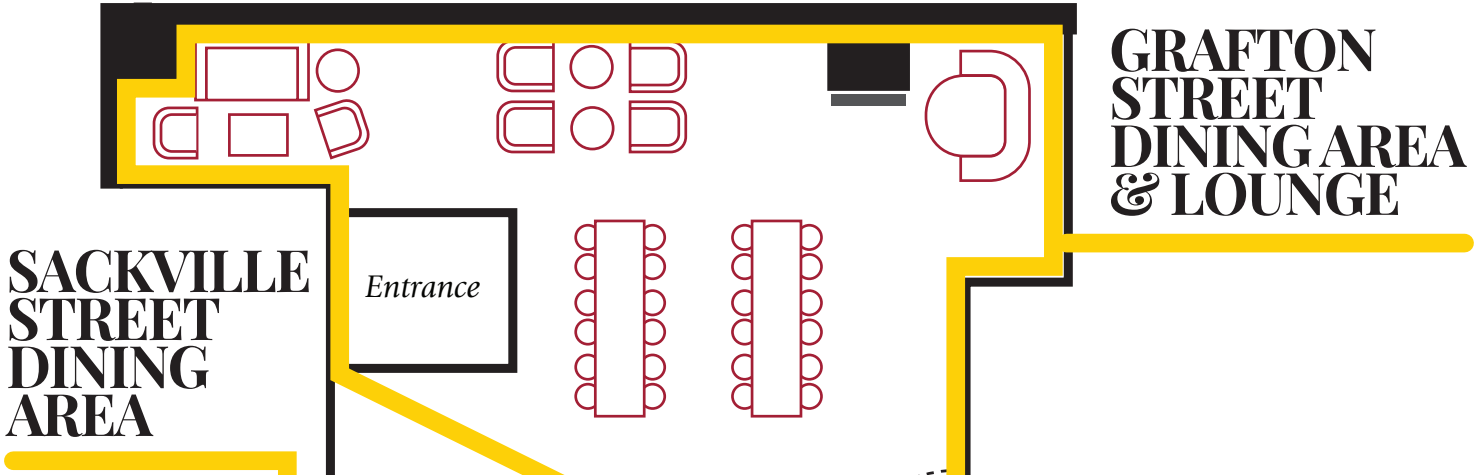
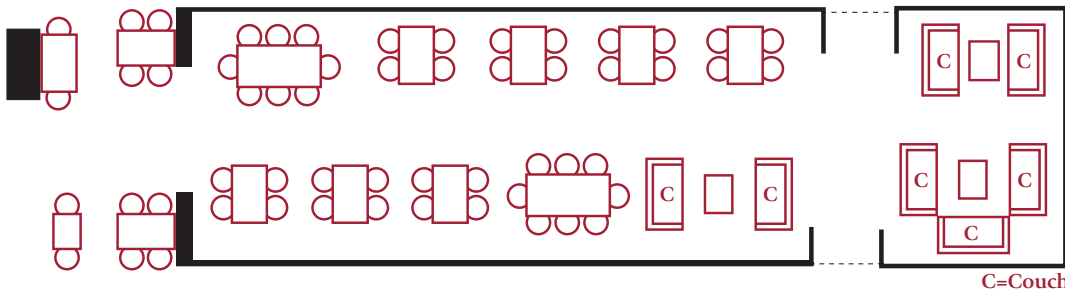
OUR SPACE

ARGYLE 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 TV, stand-alone speaker and microphone for presentations and slideshows.



DINING AREAS





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 chairs, couch, & booth seating for 24
- TV for presentations or slideshows as well as a piano, with an option for live music included in most Thursday bookings



SACKVILLE STREET DINING AREA

- Hosts up to 45 guests (seated or standing) 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



ARGYLE STREET DINING AREA

- Host up to 45 guests (seated or standing) while overlooking Argyle Street. Offering a variety of seating options including plush banquet-style window seating, booths, and tables for two
- The added amenity of a TV for presentations or slideshows
- We also offer an additional 30-seat section, although please be aware that it is slightly separated from the main dining area

ADDITIONAL EXPERIENCES

Please reach out to inquire about availability and pricing.

BEHIND THE BREW

Enjoy a private brewery tour, sampling our handcrafted ales and engaging in conversation with our skilled brewer about flavor inspiration, the brewing process, how to pair beer and food, and more.

BREWER'S DINNER

A unique culinary experience where dishes are thoughtfully paired with our finest brews, curated by our head chef and brewer. Ideal for groups of 10-30, it's perfect for intimate or corporate gatherings.

We also offer:

- Beer or wine tastings and pairings
- Customized cocktails
- The option to bring your own wine (Corkage fee: \$20/bottle)





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*

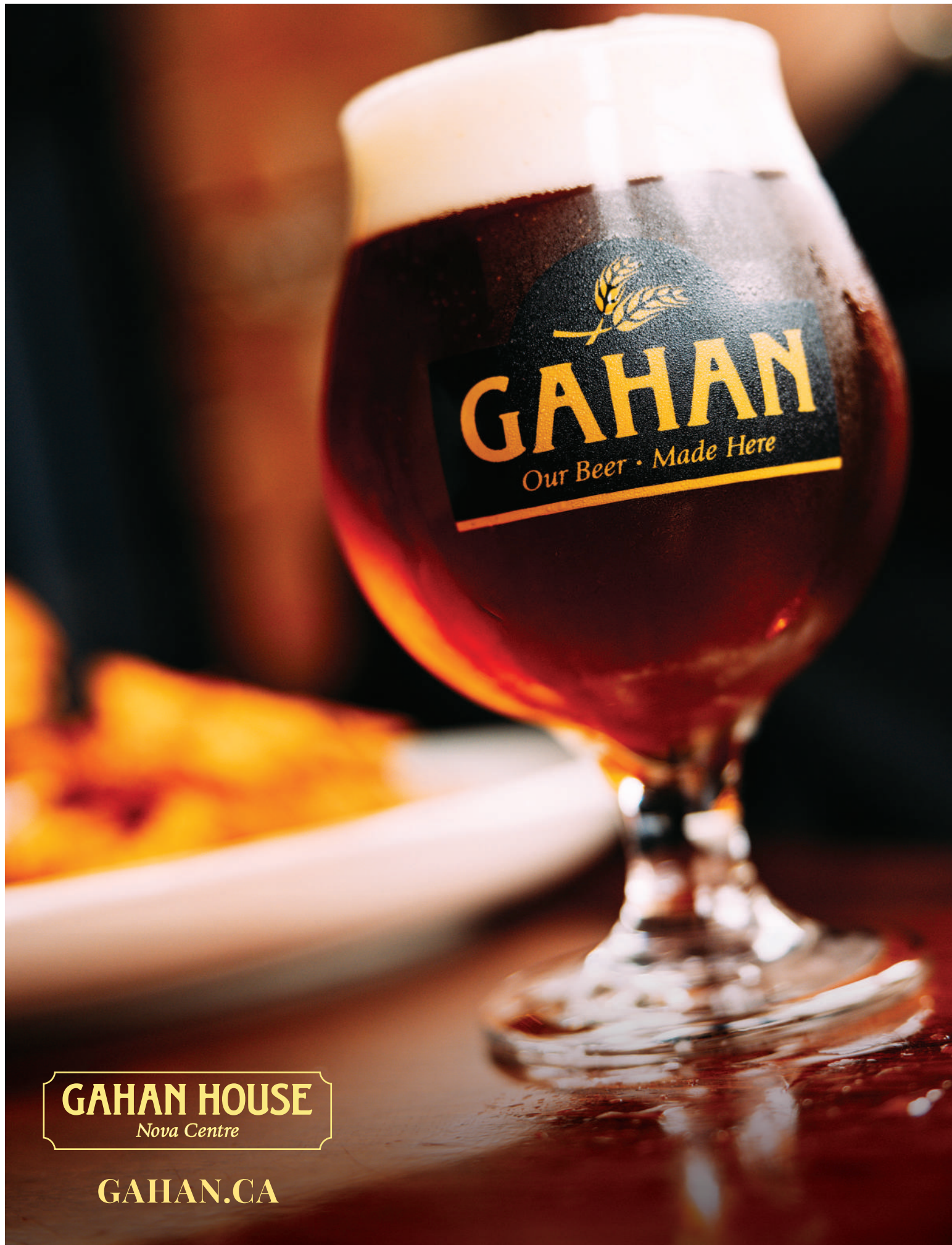
GF = Gluten Free

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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