



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?

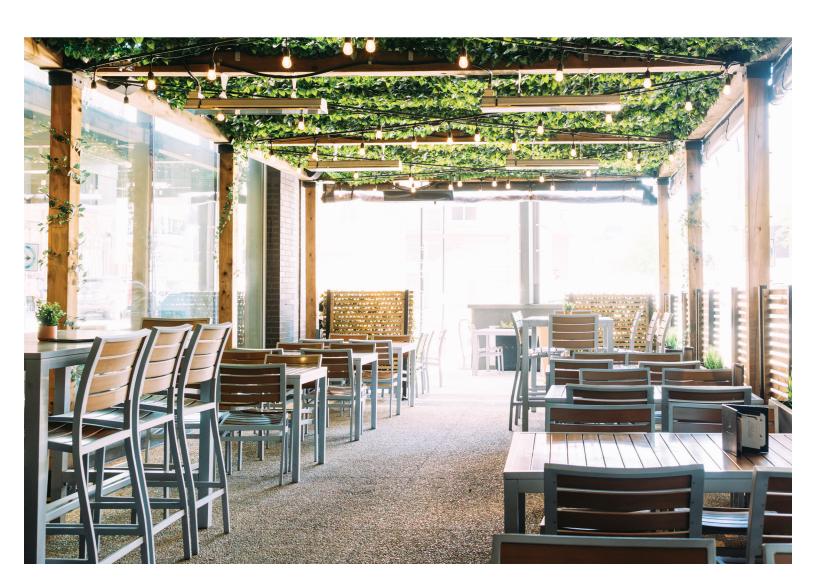
Book our whole restaurant venue! You and your guests can enjoy a private event at Gahan House and have the place to yourselves.

OUR SPACE



CONTACT US

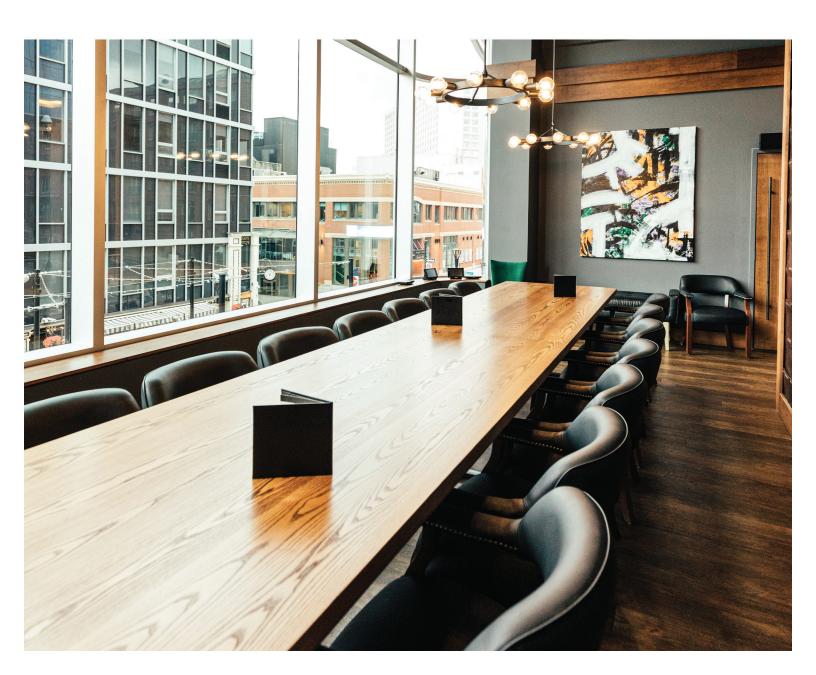
reservations.halifax@gahan.ca 902.444.3060



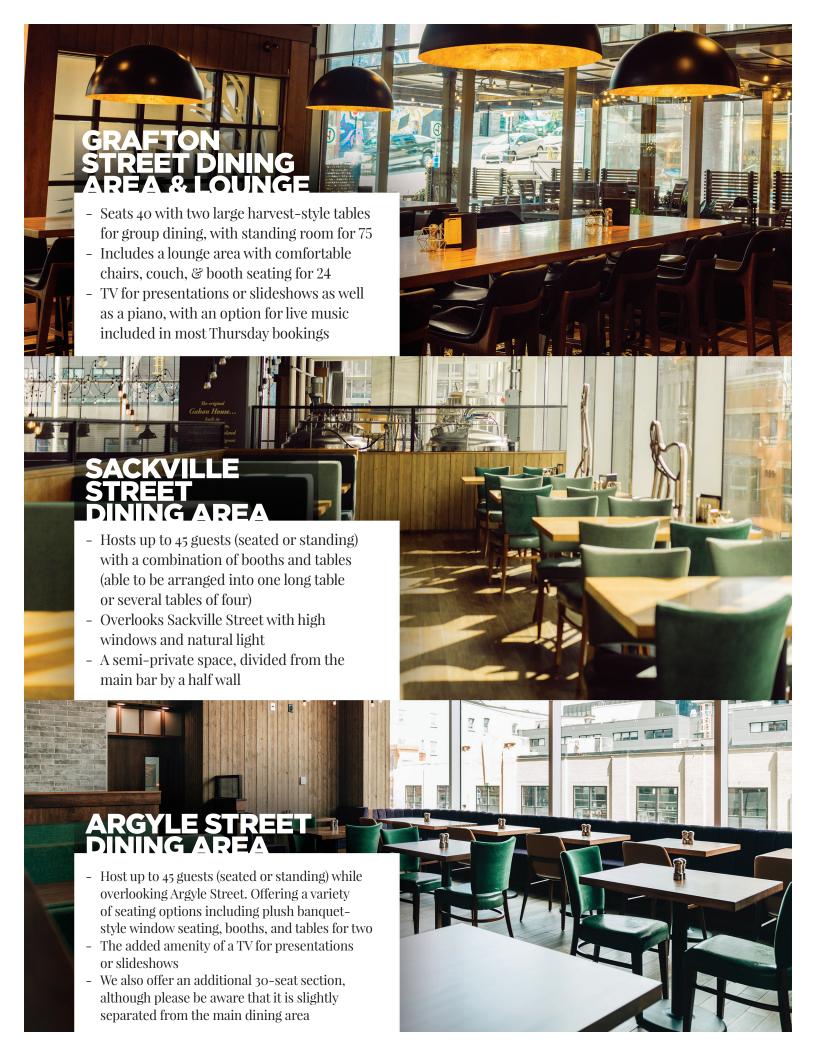


ARGYLE PRIVATE DINING ROOM

- 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 С C=Couch GRAFTON Entrance AREA Music ARGYLE STREET NING AREA Additional Seating ARGYLE PRIVATE DINING ROOM **BREWERY** 000000000



BEHIND THE BREW

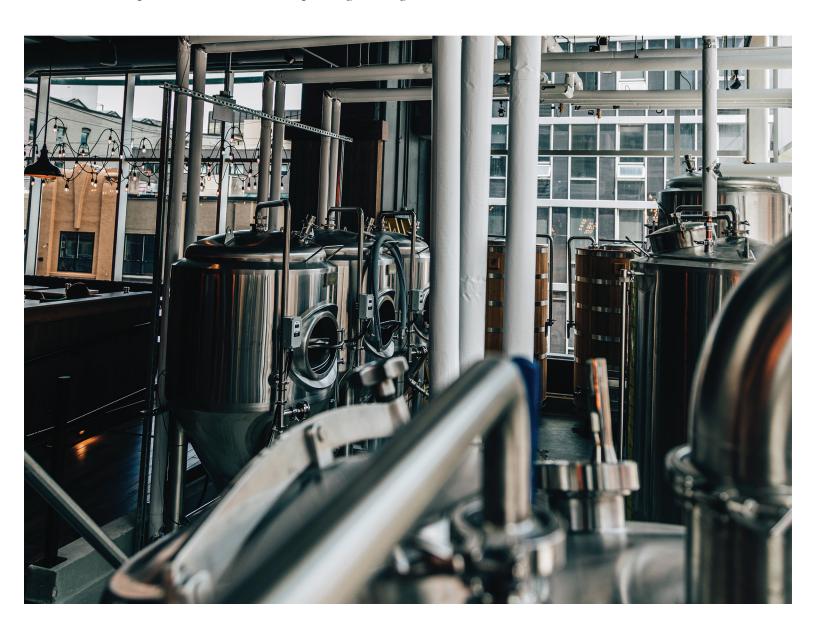
Enjoy a private brewery tour, sampling our handcrafted ales and engaging in conversation with our skilled brewer about flavor inspiration, the brewing process, how to pair beer and food, and more.

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)







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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 gar	38 lic
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 Served with cocktail sauce, mignonette, lemon	42

*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



\$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.



