





Hello,

I'm Executive Chef, Joseph Drake. This is simply a small note to say thank you for connecting with us, and that I'm very excited to share this year's Catering Menu with you. While I have been a chef for over 20 years, this is my third year as Executive Chef at Murphy's on the Water.

There is something pretty amazing about running a kitchen that sits directly over the water here in beautiful Halifax. Here at Murphy's, we are passionate about Seafood and Ocean Views, and I am so proud of the culinary experiences my team will provide you with onboard our vessels or in our restaurant. There are, of course, Nova Scotian favourite foods that you will recognize from previous years, such as our Fresh Atlantic Lobster and Fish and Chips! Some things will never change - like the fact that every Fish and Chip is hand-battered in our kitchen daily. Some new items for this year include an expansion of plant-based and gluten-free options. If there is a certain dish or menu item you have in mind but don't see in this package, please connect with us - we are at your service!

I wish you all the best during the planning stages of your special event. I know you are in excellent hands with our team of talented Event Managers, and I can't wait to be part of bringing your event to life.

Best,

Chef Joseph Drake

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Breakfast Menu

Allow us to provide you and your guests with the most important meal of the day! Our breakfast menu choices are well-suited for functions in our restaurant and onboard the Harbour Queen, Kawartha Spirit or the lower deck of the Tall Ship Silva. These menu items are perfect for formal presentations and casual networking events.

Ask about our breakfast cocktails!

Continental \$12 per person

FRESH BAKED GOODS

Assortment of pastries, muffins and croissants served with butter, cream cheese and fruit preserves.

FRESH FRUIT

Served with yogurt dip.

EGGS

Hard-boiled.

BEVERAGES

Assorted juices, coffee & tea.

The Classic \$14 per person

FRESH BAKED GOODS

Assortment of pastries, muffins and croissants served with butter, cream cheese and fruit preserves.

FRESH FRUIT

Seasonal assortment.

SCRAMBLED EGGS

BACON & SAUSAGE

HOME-FRIED POTATOES

BEVERAGES

Assorted juices, coffee & tea.

Pancake Breakfast \$15 per person

FRESH BAKED GOODS

Assortment of pastries, muffins and croissants served with butter, cream cheese and fruit preserves.

FRESH FRUIT

Seasonal assortment.

BUTTERMILK PANCAKES

Served with Acadian maple syrup.

HOME-FRIED POTATOES

BEVERAGES

Assorted juices, coffee & tea.

Breakfast Buffet \$19 per person

FRESH BAKED GOODS

Assortment of pastries, muffins and croissants served with butter, cream cheese and fruit preserves.

SCRAMBLED EGGS

BACON & SAUSAGE

HOME-FRIED POTATOES

BEVERAGES

Assorted juices, coffee & tea.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Classic Maritime Lunch

Lunch is served in our bright, spacious restaurant where every seat has a gorgeous view of the harbour.

Entrée *choose two*

LOBSTER ROLL

Juicy Atlantic Canadian lobster with a hint of mayo and celery served on a toasted bun and accompanied by a cup of creamy seafood chowder.

FISH & CHIPS

Crispy beer battered tempura haddock & golden French fries with tartar sauce.

PESTO PAPPARDELLE

Pappardelle pasta blended with oven roasted garden vegetables tossed in a light five herb pesto sauce and finished with Parmesan. **Add Shrimp, Chicken or Tofu - \$4.**

Dessert

ANNAPOLIS VALLEY APPLE CRISP

Tender apple slices tossed in a sweet blend of cinnamon and sugar with a spiced crumble topping finished with house made caramel and whip cream.

COFFEE & TEA SERVICE

Fresh brewed coffee, decaffeinated coffee & tea.

\$25 per person

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.



Plated Dinner Menu

Dinner is graciously served in our restaurant or on board the Harbour Queen, Kawartha Spirit, or the lower level of the Tall Ship Silva. Each course is delivered by our friendly team, providing you & guests with a comfortable dining experience.

Appetizer *choose one*

GARDEN SALAD

A blend of garden greens with julienned vegetables drizzled with honey Dijon vinaigrette.

FRESH ATLANTIC MUSSELS

Fresh mussels steamed in white wine and garlic butter.

CUP OF SEAFOOD CHOWDER

Chunks of haddock, salmon, scallops, shrimp and lobster in a creamy base.

Entrée *choose two*

GLAZED SALMON

Pan seared and finished with a full-flavored orange glaze, topped with a sweet pickled red onion on a bed of roasted fingerling potatoes with seasonal vegetables.

PESTO PAPPARDELLE

Pappardelle pasta blended with oven roasted garden vegetables tossed in a light five herb pesto sauce and finished with Parmesan.

Add Shrimp, Chicken or Tofu - \$4

BRUSCHETTA CHICKEN

Seared boneless chicken breasts topped with a medley of fresh tomatoes, onions and garlic with balsamic drizzle on a bed of roasted potatoes and seasonal vegetable.

MANHATTAN STEAK

Tender Manhattan fillet char grilled to a beautiful medium and served with our herb roasted fingerling potatoes and seasonal vegetables.

PAN FRIED HADDOCK

Crispy panko-crusted haddock fillet with a hint of citrus. Served with rice pilaf and seasonal vegetables.

Dessert *choose one*

ANNAPOLIS VALLEY APPLE CRISP

Tender apple slices tossed in a sweet blend of cinnamon and sugar with a spiced crumble topping finished with house made caramel and whipped cream.

BREAD PUDDING

House made bread pudding with chunks of chocolate and Bailey's Irish cream, finished with vanilla bean ice cream and whipped cream.

COFFEE & TEA SERVICE

Fresh brewed coffee, decaffeinated coffee & tea.

\$42 per person

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.



Lobster Dinner

Our lobster lunches & dinners are all about the experience! They're best enjoyed on board our vessels and especially in our large, accommodating restaurant. We'll provide lobster bibs, picks, crackers & even 'How to Eat a Lobster' instructions!

Entrée *choose three*

STEAMED ATLANTIC LOBSTER *choose one lobster size per group*

Fresh local Atlantic lobster steamed and pre-cracked, served with garlic butter for dipping, creamy potato salad and coleslaw. 1 - 1.25lbs: \$52 | 1.25 - 1.75lbs: \$59 | 2 - 2.25lbs: \$71. **Surf & turf option: add a steak to your Lobster dinner for \$15 per person.**

GLAZED SALMON

Pan seared and finished with a full-flavored orange glaze, topped with a sweet pickled red onion on a bed of roasted fingerling potatoes with seasonal vegetables. \$42 **Surf & turf option: add a steak to your Salmon dinner for \$15 per person.**

PESTO PAPPARDELLE

Pappardelle pasta blended with oven roasted garden vegetables tossed in a light five herb pesto sauce and finished with Parmesan. \$42 **Add Shrimp, Chicken or Tofu - \$4**

BRUSCHETTA CHICKEN

Seared boneless chicken breasts topped with a medley of fresh tomatoes, onions and garlic with balsamic drizzle on a bed of roasted potatoes and seasonal vegetable. \$42

Dessert *choose one*

ANNAPOLIS VALLEY APPLE CRISP

Tender apple slices tossed in a sweet blend of cinnamon and sugar with a spiced crumble topping finished with house made caramel and whip cream.

BREAD PUDDING

House made bread pudding with chunks of chocolate and Bailey's Irish cream, finished with vanilla bean ice cream and whipped cream.

COFFEE & TEA SERVICE

Fresh brewed coffee, decaffeinated coffee & tea.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.



Food Stations & Platters

Some events call for a casual dining experience which allow guests to mix & mingle throughout the venue, on board any of our vessels, or in Murphy's Restaurant. Whether a substantial or lighter dining experience, we'll accommodate your group's needs.

From the Land

MARKET FRESH VEGETABLES S \$70 | L \$130

Seasonal fresh vegetables with complementary dipping sauce.

ASSORTED CHEESE TRAY - S \$90 | L \$170

An artisan blend of local and international cheese with variety of assorted crackers.

DELI MEAT TRAY - S \$70 | L \$130

Cured and sliced meats with accompaniments.

HUMMUS TRIO DIP & CHIPS S \$60 | L \$90

A creamy dip of cream cheese and sour cream layered with salsa, mixed peppers and four cheese blends with crispy nacho chips for dipping.

TEX MEX PLATTER \$80

A creamy dip of cream cheese and sour cream layered with salsa, mixed peppers and four cheese blends with crispy nacho chips for dipping.

BUILD YOUR OWN SANDWICH BAR \$21 per person

A variety of sliced deli meats served with assorted condiments, veggies and fresh breads/rolls, everything you need to make a gourmet sandwich.

POUTINE BAR \$10 per person

Crispy Golden fries with authentic cheese curds and gravy to complete your creation. Add pulled pork, chicken, bacon, four cheese: \$3.00 per person.

PASTA BAR \$16 per person

Choose from a variety of pasta including, Penne, Fusilli and Linguini with your choice of three sauces including tomato, Alfredo, pesto primavera, and coconut curry. Served with grated Parmesan and garlic toasted baguette.

TACO BAR \$11 per person

Choose from: sweet chili shrimp, crispy haddock, with all the accompaniments.

From the Sea

SMOKED SALMON \$195

A whole side of Nova Scotian Smoked Salmon with capers, red onions and fresh dill dip.

MARITIME MUSSEL BAR \$6 per person

Fresh mussels steamed in white wine and garlic butter.

TACO BAR \$11 per person

Choose from: sweet chili shrimp, crispy haddock, with all the accompaniments.

SEAFOOD CHOWDER BAR \$9 per person

Chunks of haddock, salmon, scallops, shrimp and lobster in a creamy base. Served with soft rolls, crackers, butter dipping.

OYSTER BAR \$11 per person

Shucked to order with lemons, limes, mignonette and other assorted sauces.

Something Sweet & More

ASSORTED PASTRIES & SQUARES \$32 per dozen

A variety of squares, tarts and layer cake.

CHOCOLATE CHIP COOKIES \$25 per dozen

A classic recipe with chocolate in every bite.

FRUIT TRAY S \$90 | L \$170

Seasonal sliced fresh fruit and berries served with yogurt dip.

SALT WATER TAFFY BAR \$5 per person

An assortment of salt water taffy to finish your event with maritime flair.

COFFEE & TEA SERVICE \$3.75 per person

Fresh brewed coffee, decaffeinated coffee & tea.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Hors D'Oeuvre Pairings

These bundles feature a selection of our favourite menu items that guests are sure to enjoy while onboard the Harbour Queen, Kawartha Spirit, or the lower level of the Tall Ship Silva, or in our spacious restaurant.

The Anchor \$10 per person

TEX MEX PLATTER

A creamy dip of cream cheese and sour cream layered with salsa, mixed peppers and four cheese blends with crispy nacho chips for dipping.

HUMMUS TRIO DIP

A blend of house made hummus with tahini, garlic and lemon served with pita crisps and crispy nacho chips.

Quarterdeck Display \$19 per person

COCONUT SHRIMP

Succulent fried shrimp tossed in a light tempura coconut batter served with a creamy pineapple dipping sauce.

MINI VEGETARIAN SPRING ROLLS

Vegetable filling wrapped in a phyllo pastry shell and served with a chili lime sauce.

Privateer \$22 per person

ANTIPASTO PLATTER

Assorted sliced meats, cheeses served with marinated vegetables, olives and tapenade.

CHICKEN SPRING ROLLS

Mildly spiced chicken & vegetable filling wrapped in a phyllo pastry shell and served with a sweet chili sauce.

First Mate \$29 per person

BACON WRAPPED SCALLOPS

Digby scallops dusted with Cajun spice and drizzled in a maple blueberry sauce.

CLASSIC MEATBALLS

Bite size roasted meatballs tossed in a sweet & savory BBQ sauce.

Captain's Choice \$37 per person

MARKET FRESH VEGETABLES

Seasonal fresh vegetables with complementary dipping sauce.

ASSORTED CHEESE TRAY

An artisan blend of local and international cheese with variety of assorted crackers.

COCONUT SHRIMP

Succulent fried shrimp tossed in a light tempura coconut batter served with a creamy pineapple dipping sauce.

ASSORTED CHEESE TRAY

An artisan blend of local and international cheese with variety of assorted crackers.

ASSORTED CHEESE TRAY

An artisan blend of local and international cheese with variety of assorted crackers.

MARKET FRESH VEGETABLES

Seasonal fresh vegetables with complementary dipping sauce.

SPANAKOPITAS

Phyllo pastry encasing a spinach, feta filling.

VEGETABLE SAMOSAS

A vegetarian, Indian-inspired filling wrapped in a crispy patty, served with a mild curry aioli.

PULLED PORK SLIDERS

Shaved BBQ pork topped with creamy coleslaw on a slider bun.

MARKET FRESH VEGETABLES

Seasonal fresh vegetables with complementary dipping sauce.

SPANAKOPITAS

Phyllo pastry encasing a spinach, feta filling.

BACON WRAPPED SCALLOPS

Digby scallops dusted with Cajun spice and drizzled in a maple blueberry sauce.

CHICKEN SKEWERS

Char grilled chicken skewers served with house made mango chutney.

MINI VEGETARIAN SPRING ROLLS

Vegetable filling wrapped in a phyllo pastry shell and served with a chili lime sauce.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Passed Hors D'Oeuvres

While you and guests focus on networking, mingling & having fun, our team will provide a classy experience that perfectly blends delectable foods with gorgeous views of the harbour- whether it be on board any of our vessels, or in our comfortable restaurant.

From the Land

CLASSIC BBQ MEATBALLS \$26 per dozen

Old fashioned meat ball tossed in a sweet and smoky flavored BBQ sauce.

MINI DONAIRS \$36 per dozen

Smaller version with chopped tomato and donair sauce.

BURGER SLIDERS \$50 per dozen

Mini beef sliders with caramelized onion & smoked cheddar.

MINI POUTINES \$36 per dozen

Crispy fries with cheese curds and demi-glace mixed peppers and four cheese blends with crispy nacho chips for dipping.

MAC N' CHEESE BITES \$26 per dozen

Creamy cheesy goodness in a breaded bite size, served with buffalo aioli.

CHICKEN SPRING ROLLS \$32 per dozen

Mildly spiced chicken & vegetable filling wrapped in a phyllo pastry shell and served with a sweet chili sauce.

LAMB CHOPS \$42 per dozen

Herb crusted lamb chop cooked to a beautiful medium drizzled in herb red wine jus.

CHICKEN TENDERS \$22 per dozen

Crispy breaded chicken fillets with tangy plum dipping sauce

From the Sea

LOBSTER CROSTINI \$38 per dozen

Lobster salad with a hint of citrus and cilantro on garlic crostini.

BACON WRAPPED SCALLOPS \$38 per dozen

Digby scallops wrapped in crispy bacon and drizzled with blueberry sauce.

SMOKED SALMON \$38 per dozen

Smoked salmon rose served with crispy capers and fresh dill aioli.

CHILLED JUMBO SHRIMP \$32 per dozen

Beautifully seasoned shrimp chilled and served with cocktail sauce and lemon.

CRAB CAKES \$36 per dozen

Seasoned with lemon and garlic, served with a roasted pepper aioli.

COCONUT SHRIMP \$34 per dozen

Succulent fried shrimp tossed in a light tempura coconut batter served with a creamy pineapple dipping sauce.

TUNA CRISPS - \$36 per dozen

Seared tuna loin sliced on a baguette crisp with fresh sliced avocado and lemon aioli.

CRAB POPPERS - \$32 per dozen

Mixed Crab with cheese and jalapeños coated in a crispy breading.

FISH N' CHIP KEBOBS - \$28 per dozen

Parisian potatoes and pieces of fresh haddock skewered on a stick, battered in our house tempura batter and fried to a golden brown.

LOBSTER SLIDERS \$65 per dozen

Mini burger bun filled with lobster salad and shaved greens.

From the Garden

SPRING ROLLS \$32 per dozen

Vegetable filling wrapped in a phyllo pastry shell and served with a chili lime sauce.

SPANAKOPITAS \$34 per dozen

Phyllo pastry encasing a spinach, feta filling.

MINI BRUSCHETTAS \$28 per dozen

A fresh blend of tomatoes, pesto and Parmesan on a garlic toasted crostini.

VEGETABLE SAMOSAS \$38 per dozen

A vegetarian Indian inspired filling wrap in a crispy pastry, served with a mild curry aioli.

AVOCADO CRISPS \$28 per dozen

Sliced fresh avocado on a crispy rice cracker topped with our house made medley of cherry tomato jam.

PULLED BBQ CARROT SLIDERS \$28 per dozen

Roasted carrots turned into a meaty, slightly spicy pulled BBQ deliciousness.

VEGETABLE DUMPLINGS \$32 per dozen

Delicious bite sized pocket of savory vegetables wrapped in dough and cooked to a golden crispy texture.

DEEP FRIED PICKLES \$22 per dozen

Crispy, crunchy and filled with dill flavour served with a creamy ranch dipping sauce.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Dinner Cruise

All aboard our Public Dinner Cruise to experience a sail on the Halifax harbour and beyond and to enjoy the sights & flavours that best represent the city. You'll travel on board the Harbour Queen or Kawartha Spirit where dinner will be served by our friendly team and views will be provided by our beautiful city. *The Dinner Cruise is available for public or private booking.*

Appetizers *enjoy all three*

GARDEN SALAD

A blend of garden greens with julienned vegetables drizzled with your choice of Creamy Ranch or Raspberry Vinaigrette dressing.

SEAFOOD CHOWDER

Chunks of haddock, salmon, scallops, shrimp and lobster in a creamy base.

MARITIME MUSSELS

Fresh mussels steamed in white wine and garlic butter.

Entrée *choose between*

OPTION A:

GLAZED SALMON & BRUSCHETTA CHICKEN

We pan sear our salmon and finish it with a full-flavored orange glaze, top it with a sweet pickled red onion. Our seared boneless chicken breasts are topped with a medley of fresh tomatoes, onions and garlic with balsamic drizzle. Your meal is accompanied with Murphy's oven roasted fingerling potatoes and seasonal vegetables. \$74.99 **Add a lobster tail to this meal for only \$10 more.**

OPTION B:

STEAMED ATLANTIC LOBSTER

Fresh local Atlantic lobster steamed and pre-cracked, served with garlic butter for dipping. Your meal is accompanied with Murphy's oven roasted fingerling potatoes and seasonal vegetables. \$85.99

Dessert

ASSORTED PASTRIES & SQUARES

A variety of squares, tarts and layers cake served with coffee or tea.

Recommended Wine Pairing

GRAND PRE TIDAL BAY \$40/btl

Nova Scotia's Premier White Wine. Dry and Crisp with tropical fruit flavours. Perfect for a warm summer evening with lobster, fish or chicken. ...or just to share with friends.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% HST.



Boxed Lunches

Whether you're heading out on a tour by bus or by boat, save time and effort by taking your meal "to go."

Boxed lunches are individually packaged and they are a great add-on for both public and private events.

Essentials \$12 per person

SANDWICH & WRAPS

Choose from egg salad, tuna, turkey, ham or vegetable.

COOKIE

Classic chocolate chip!

SNACK

Choice of fresh fruit, granola bar or chips.

WATER

Executive \$15 per person

SANDWICH & WRAPS

Choose from egg salad, tuna, turkey, ham or vegetable.

COOKIE

Classic chocolate chip!

SNACK

Fresh fruit, granola bar & chips.

WATER



Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Wines on the Water

A two-hour sail that takes guests out to the picturesque Halifax Harbour to enjoy the open air on The Tall Ship Silva's top deck. Guests will enjoy a five-course wine sampling, each perfectly paired with menu items created by our Executive Chef. A member of the Lockett Vineyards team will share anecdotes about each wine that you taste - the grapes, the terrain, and details about the Nova Scotian wine industry. *Wines on the Water is available for public or private booking.*

Food Pairings *passed in order with paired wines*

ATLANTIC SMOKED SALMON CANAPÉS

A variety of squares, tarts and

CHAR-GRILLED DIGBY SCALLOP SKEWERS

Drizzled with a citrus maple glaze.

GRILLED CHICKEN AND BEEF TENDERLOIN SKEWERS

Char grilled chicken skewers served with house made mango chutney.

CHARRED LOBSTER TAIL MEDALLIONS

Served with mango and corn salsa.

ACADIAN CHOCOLATE TRUFFLES

Decadent, bite-sized and delicious.

Wine Pairings

ROSETTA

Fun and refreshing with notes of strawberry, rhubarb and citrus fruit.

PHONE BOX WHITE

Golden blend of Osceola Muscat, Traminette and L'Acadie. Delivering a passionfruit, apple and lilac nose.

TIDAL BAY

Superbly fresh with an electric pear nose and a mouthful of lemon zest and grapefruit.

PHONE BOX RED

Layers of raisin, prune and stewed black fruit. Aged in Hungarian and American oak barrels for 14 months.

ORTEGA

A delicious peach wine that has a lively spritz and a refreshing sparkle.

Food Stations *set up on both deck boxes*

CHEESE TRAY

Various cheeses accompanied with crackers & baguette.

FRUIT TRAY

A beautiful assortment of seasonal, fresh fruit.

ASSORTED NUTS

A variety of crunchy, salted & unsalted nuts.

MIXED OLIVES

Flavourful tastes from the Mediterranean.

Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.

Craft Beer Cruise

We're showcasing the most dynamic and evolved craft beer community in Canada. Every week throughout the summer, Murphy's provides an opportunity to get to know some of our amazing Nova Scotia craft brewers and their unique brews during a scenic cruise on the Halifax harbour. Each week, we will be highlighting three beers from two different breweries: a more established brewery with a solid local following and an up-and-coming brewery that is ready to make serious waves. This is an opportunity for brewery representatives to showcase some of their strongest brands and inspired limited edition recipes. *The Craft Beer Cruise is available for public or private booking.*

Food Selections

SAUSAGES & SAUERKRAUT

Hearty, juicy sausage served with a perfect companion.

TEX MEX DIP PLATTER

A creamy dip of cream cheese and sour cream layered with salsa, mixed peppers and four cheese blends with crispy nacho chips for dipping.

DEEP FRIED PICKLES

Crispy, crunchy and filled with dill flavour served with a creamy ranch dipping sauce.

CLASSIC MEATBALLS

Bite size roasted meatballs tossed in a sweet & savory BBQ sauce.



Minimum order for 24 people. Meal choices and dietary restrictions are required 72 hours in advance of your event. Vegetarian and gluten free options are available. Add a drink ticket per person to any package for \$5.75. All prices are subject to 15% gratuity and HST.