



# MURPHY'S

THE CABLE WHARF

*Wedding Bliss*

*Do something different...*





### *-Weddings on the Water-*

Murphy's the Cable Wharf is Atlantic Canada's largest tour boat and restaurant operator. We offer diverse choices in boat tours and catering options that showcases' Nova Scotia's traditions. From the receptions aboard the Harbour Queen I taking in the sights surrounding the historic Halifax Harbour to enjoying the succulent tastes of a traditional lobster dinner at Murphy's Restaurant, we can surely accommodate your wedding requirements.

Murphy's Restaurant and Boat Tours is located in the heart of the waterfront. With our prime location, courteous staff, and traditional delicacies we believe Murphy's the Cable Wharf would be the ideal choice for a truly Nova Scotia experience. Murphy's the Cable Wharf has specialized in weddings on the water for many years. The following is some general information for the Harbour Queen I, the Tall Ship Mar, and Murphy's Restaurant.

**The Harbour Queen I** is a Mississippi stern wheeler, with a capacity of 194 people. Treat yourself to an unforgettable day aboard the Harbour Queen I. Ideal for weddings and receptions, invite your guests aboard to share in your wedding vows and stay aboard for a stand up reception, sit down dinner, or celebration party. The lower level is fully enclosed with windows and is heated. The upper level is roofed but open air. We offer a variety of bar choices: cash bar, host bar or drink tickets. Women's and men's washrooms are aboard. This vessel is ideal if there is any inclement weather as the whole lower level is enclosed surrounded by windows so guest's views will be not affected. We can sit comfortably 100 people in the lower level. The upper level can seat 100 as well, or offers the option to seat 50 and have an open reception area for dancing. *The charter cost for the Harbour Queen I is \$1175 + tax per hour (minimum 2 hours).*



With a private charter aboard the Harbour Queen I, the crew and bartenders are all included in the charter price. White linens are available to rent. You would be responsible for the centerpieces and any decorating you would like to have.



*"Thank you for all your help with our wedding. We had a brilliant day and so did our guests, many of which travelled from away and loved spending time on the water. Everything was perfect and it is a day we will never forget" – Sharon Walker*

There are a variety of catering options available for your cruise as well. Attached to this proposal are different catering options that we offer.

If you are interested in having the reception in our restaurant, a great addition to your evening would be a one hour reception cruise aboard the **Harbour Queen I** prior to your reception dinner and dance. After the ceremony guests can arrive on the waterfront, load onto the Harbour Queen I for a one hour tour of the harbor taking in the sites along the waterfront. This is a wonderful way for guests to enjoy the time between the ceremony and reception while the wedding party is taking pictures. We would be able to offer catering services along with a fully licensed bar. Attached to this proposal are different catering options that we offer. ***The cost for the one hour charter is \$1175.00 + tax.***

**The Tall Ship Mar** is an authentic wooden tall ship sailing vessel, offers a beautiful and romantic setting for couples who have always dreamed of getting married on the water. The Mar is the perfect option for small weddings or receptions, the Mar can accommodate groups up to 45 people. A fully licensed bar is onboard and we offer a variety of bar choices: cash bar, host bar or drink tickets. Washroom facilities are available as well. With a private charter aboard the Mar, the crew and bartenders are all included in the charter price. ***The charter price for the Mar is \$675 + tax per hour (minimum hour and a half)***



Join our captain and crew aboard the Mar for a relaxing and beautiful sailing tour of the second largest natural harbour in the world and see where the wind takes you or get the best of both worlds; begin your sailing adventure in the beautiful summer sun, watch the sun set on Halifax harbour, and experience the city lights at night from the water. There are a variety of catering options available for your cruise as well. Attached to this proposal are different catering options that we offer.



*"Nothing can quite describe how special it was sailing on the harbour as the day turned to dusk. It was a moment that will never be forgotten. Thank you to the crew for making our wedding day one that will always be treasured." – Neil and Catherine Davidson*

**Murphy's Restaurant** is situated at the end of the historical Cable Wharf on the Halifax Waterfront. Our newly renovated restaurant sits directly on the water featuring unobstructed views of the beautiful Halifax Harbour. Entirely surrounded by windows and hosting the largest outdoor patio on the waterfront, Murphy's restaurant is an ideal location for your wedding reception with a spectacular backdrop of the majestic water at night and a seaside chic ambience.



For table set up in the restaurant we currently use blue linens. White linens are available to rent for the restaurant. You would be responsible for any centerpieces and any decorating you would like to have.

Murphy's Restaurant is a prime location during our peak season. It will depend on the amount of people you are having, what type of meal is served, and your bar choices to determine the facility fee that would be charged for the use of the restaurant privately. Inclusive of your rental is all the staff (no bartender fee), the entire use of the restaurant and patio until close (1:00am), and the cake cutting service (no fee). With respect to the bar, we would be able to offer a variety of choices, cash bar / host bar or drink tickets. Live music is permitted. We could gladly provide a live band or DJ for your reception & dance. You are able to arrange your own entertainment; however they would be responsible for all necessary gear (speakers, lighting etc). Attached to this proposal are dinner and catering options.

If you are interested in having the reception in our restaurant, a great addition to your evening would be a one hour reception cruise aboard the *Harbour Queen I* prior to your reception dinner and dance. After the ceremony guests can arrive on the waterfront, load onto the Harbour Queen I for a one hour tour of the harbour taking in the sites along the waterfront. This is a wonderful way for guests to enjoy the time between the ceremony and reception while the wedding party is taking pictures. We would be able to offer catering services along with a fully licensed bar. I have attached our selection of hors d'oeuvres. ***The cost for the one hour charter is \$1175.00 + tax.***

Thank you for your interest in Murphy's the Cable Wharf and congratulations on your wedding! If you have any questions, please contact us at 902-420-1015 or [info@mtcw.ca](mailto:info@mtcw.ca).

# Hors D'oeuvres Options

## **Cold Items**

## **Cost per dozen**

Assorted Canapés (toppings: shrimp, smoked salmon, roast beef)	\$16.99++
Shrimp Cocktail	\$23.99++
Fruit Skewers	\$15.99++
Assorted Mini Pastries	\$24.99++
Homemade Chocolate Chip Cookies	\$11.99++

## **Hot Items**

## **Cost per dozen**

Beef Kabobs	\$44.99++
Chicken Kabobs	\$41.99++
Breaded Chicken Strips	\$24.99++
Scallops Wrapped in Bacon	\$27.99++
Breaded Shrimp	\$27.99++
Battered Mushrooms	\$10.99++
BBQ Chicken Wings	\$15.99++
Cajun Chicken Wings	\$15.99++
BBQ Meatballs	\$17.99++
Mini Smoked Salmon Quiche	\$27.99++
Mini Egg rolls	\$12.99++

## **Traditional Maritime Munchies**

Side of Smoked Salmon Tray- accompanied with cream cheese, onions and caper	\$130.00++/tray
Nova Scotian Imported Cheese Tray- garnished with fresh fruit and served with crackers (gouda, cheddar, brie, havarti)	\$139.99++/tray \$79.99++/ ½ tray
Deli Meat & Cheese Tray- assortment of pepperoni, ham, and salami with cheddar and marble cheese	\$64.99++/tray
Assorted Cocktail Sandwich Tray- assortment of traditional cocktail sandwiches (egg salad, chicken salad, tuna salad, and ham with cheese)	\$44.99++/tray
Smoked Fish Tray- selection of Nova Scotia fish smoked to perfection (smoked mackerel, salmon, trout, pickled herring) served with crackers	\$68.99++/tray
Vegetable Crudités- array of fresh cut vegetables served with our herb dip	\$48.99++/tray
Tex Mex Dish- Sour Cream / Cream Cheese dish layered with salsa, green peppers and cheese served with nachos	\$61.00 ++/tray
Steamed Maritime Mussels- served with wine and garlic butter	\$5.95++/person
Snacks: chips, peanuts, pretzels	\$3.95++/person

## **Recommended Options**

OPTION #1 Cheese and fruit Vegetables and dip Assorted cocktail sandwiches (4pp)	\$13.99++/person
OPTION #2	\$15.99

Munchies: Chips, peanuts, pretzels	++/person
Cajun Chicken wings (3pp)	
Battered vegetables (3pp)	
Mini egg rolls (3pp)	
BBQ meatballs (2pp)	
OPTION #3	\$17.99
Cheese and fruit	++/person
Vegetables and dip	
Steamed mussels	
Chicken wings (3pp)	
Mini egg rolls (2pp)	
OPTION #4	\$19.99
Cheese and fruit	++/person
Assorted canapés (1pp) (toppings: roast beef and onion, smoked salmon mousse, shrimp)	
Shrimp cocktail (2pp)	
Vegetables and dip	
Scallops wrapped in bacon (1pp)	
Breaded chicken strips (2pp)	
OPTION #5	\$25.99
Cheese and fruit	++/person
Peppercorn pate on melba	
Assorted canapés (2pp) (toppings: roast beef and onion, smoked salmon mousse, shrimp)	
Scallops wrapped in bacon (2pp)	
Chicken Kabobs (2pp)	
Beef Kabobs (2pp)	
OPTION #6	\$30.99
Oysters on the half with all the condiments (1.5pp)	++/person
Jumbo shrimp with cocktail sauce (2pp)	
Trays of fresh cut vegetables with herb dip	
Trays of local and imported cheeses garnished with fresh fruit	
Assorted Canapés (1pp) (toppings: roast beef and onion, smoked salmon mousse, shrimp)	
Scallops Wrapped in Bacon (2pp)	
Mini Chicken or Beef Kabob (1pp)	

# Dinner Menus

## Appetizers

### *Spring Mix Garden Salad*

Assorted greens with Oxford blueberry vinaigrette

## Entrees

*Groups of 50 or less can choose from any of the following meal choices.*

We do require 72 hours for the individual meal counts.

*Groups of 50 or more, organizers must choose two of the choices to offer to your guests.*

We do require 72 hours for the individual meal counts.

### *Chicken Supreme*

Sliced Chicken Breast Wrapped in Montreal bacon with a BBQ glaze

Served with rice pilaf and a medley of seasonal vegetables

### *Poached Atlantic Salmon*

A fresh salmon filet poached to perfection, dressed with a dilled cucumber cream sauce

Served with rice pilaf and a medley of seasonal vegetables

### *California Beef Stir-fry*

Diced tenderloin tips sautéed with seasonal vegetables lighted coated with a California Citrus Sauce.

\*\*\* *This is also available as a Vegetarian Option*\*\*\*

### *Charbroiled Sirloin Steak*

8oz portion of local triple 'A' red brand sirloin charbroiled

Served with oven roasted potatoes and a medley of seasonal vegetables

*(All steaks are served medium well – a little pink)*

## Dessert

### **Homemade Deep Dish Apple Crisp**

Fresh baked apples covered in a deep crust topped with whipped cream

Served with Coffee and tea

### **Price - \$31.00 plus tax and gratuity**

A 13% sales tax and a 15% gratuity will be added. All meals are served with homemade rolls and butter.

*Note: Lobster may be substituted as an entrée for an additional \$18.99*

# Lobster Dinners

Treat your group to a Maritime lobster feast in either Murphy's Restaurant or on any one of our vessels. Lobster is a Maritime delicacy that has been a specialty of ours for over 20 years. Included for large groups is our special lobster presentation and parade. Something not to miss!

## APPETIZER

Spring mix garden salad  
Seafood Chowder (add \$3.95)  
Served with homemade rolls and butter

## THE LOBSTER

one - 1 pound lobster \$44.99  
one - 1 ½ pound lobster \$52.99  
one - 2 pound lobster \$59.99

## SURF AND TURF

one - 1 pound lobster and one 8oz strip loin \$61.99

Served with melted butter and lemon wedge and potato salad & coleslaw  
Lobsters can be served hot or cold

## DESSERT

Homemade Deep Dish Valley Apple Crisp  
Served with coffee and tea

We are pleased to offer an alternative meal for those with special meal requirements.

Prices may change due to the market value of the lobster.

A 15% gratuity and a 13% sales tax will be added.

We do require meal counts 72 hours prior to date of function



# Dinner Cruises - Aboard the Harbour Queen 1

Dine with us aboard the Harbour Queen I, a Mississippi style sternwheeler that takes you on a tour of the waters of Halifax Harbour while you enjoy a delicious buffet dinner. The lower deck of the Harbour Queen is fully enclosed and heated for your comfort.

## ***The Menu - Served buffet style***

Homemade rolls

### **Assortment of Salads**

Creamy Potato Salad  
Homemade Coleslaw  
Spring Mix Garden Salad

### **Entrees**

Chicken Breast Supreme  
Sliced Chicken Breast Wrapped in Montreal bacon  
Served with a BBQ glaze

Poached Atlantic Salmon

A fresh filet poached to perfection, dressed with a dilled hollandaise sauce

### **Feature Entrée**

The Chef will surprise you with one or more hot dishes or a signature dish can be created especially for your group.

### **Entrees are accompanied with**

Murphy's Oven Roasted Potatoes, Rice Pilaf and Fresh Vegetable of the day

### ***Desserts***

Just stroll to our Dessert Table and see the daily changing selection from our Kitchen  
Served with Coffee and Tea

***Let us spoil you at our Buffet!***

***Bon Appétit!***

The Harbour Queen is equipped with a fully licensed bar

Please inform us of any special meal requirements so we can make the proper arrangements

902-420-1015

--

info@mtcw.ca

--

www.mtcw.ca