

PEACOCK

WINE BAR

BUYOUT
PACKAGE

events@muirhotel.com . 902.334.4294
muirhotel.com



CANAPÉS

*priced per dozen · minimum one dozen order per item
3–4 pieces per person recommended for a one-hour reception*

VEGETARIAN

Fried Mozzarella <i>marinated tomato</i> v	4
Heritage Tomato Crostini <i>pickled eggplant</i> v	4
Twice-fried Potato <i>bomba dip</i> v	4.5
Celeriac Sliders <i>lemon aioli</i> v	5

SEAFOOD

East Coast Oyster <i>sherry yuzu mignonette</i>	4
Scallop Ceviche <i>sea buckthorn, radish</i>	5
Crispy Shrimp <i>fennel chili salt</i>	5
Tuna Tartare <i>crostini, hendrick's gin, pickled chili</i>	6

MEAT

Bavette Steak Skewer <i>chimichurri aioli</i>	5
Schnitzel Fingers <i>dijon aioli</i>	6
Steak Tartare <i>horseradish, cheddar, dill pickle crostini</i>	6
House Sliders <i>bomba, aioli, arugula</i>	6

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



DINNER

priced per person

MENU A

Crudités Selection **V, GF**

whipped cheese, green vinaigrette

vegan option available

or

Marinated Cucumber **VEGAN**

green goddess dressing, mint, sesame, chili crisps

—

Tubetti all'Amatriciana Pasta

cured pork, bomba

or

Rigatoni Pasta **V**

preserved lemon, nutritional yeast, pink & black peppercorns

vegan option available

—

Chicken Schnitzel

choucroute, cornichons, lemon

or

Bavette Steak

crispy potatoes, spring onions, peppercorn jus, soubise

or

Eggplant Sandwich

sabroso, peperoncini, marinated mushrooms

—

Tiramisu Affogato **V**

espresso, whipped sabayon, mascarpone ice cream

—

Freshly Brewed Coffee & Selection of Teas

96

MENU B

Squash & Haskap Salad **VEGAN, GF**

pine nuts, basil seed vinaigrette

or

Marinated Cucumber **VEGAN**

green goddess dressing, mint, sesame, chili crisps

or

Chicken Fried Halibut Cheeks

aioli, pickled seaweed

—

Spiced Lamb Burger

charred onion relish, harissa maple glaze, roasted carrots

or

Atlantic Bass **GF**

harissa-braised greens, fennel slaw

or

Rigatoni Pasta **V**

preserved lemon, nutritional yeast, pink & black peppercorns

vegan option available

—

Olive Oil Cake **V**

lemon curd, white chocolate ganache

or

Tiramisu Affogato **V**

espresso, whipped sabayon, mascarpone ice cream

—

Freshly Brewed Coffee & Selection of Teas

89

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

DINNER

priced per person

MENU C

Marinated Cucumber VEGAN
green goddess dressing, mint, sesame, chili crisps

or

Polenta Fries v
sour cream & sea truffle, parmesan espuma

or

Tuna Crudo
white shoyu, ibérico lomo

—

8oz Beef Strip Loin
soubise, charred spring onions, peppercorn jus

or

Miso Cacio e Pepe VEGAN
rigatoni, miso, pink peppercorns, pecorino

or

Atlantic Bass GF
harissa-braised greens, fennel slaw

—

Tiramisu Affogato v
espresso, whipped sabayon, mascarpone ice cream

or

Olive Oil Cake v
lemon curd, white chocolate ganache

—

Freshly Brewed Coffee & Selection of Teas

96

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

GROUP DINING

CHEF'S TASTING MENU

*available for groups of up to 44 guests
seasonally curated*

Amuse Bouche

—

Cold Appetizer

—

Hot Appetizer

—

Pasta Course

—

Main Course

—

Pre-dessert

—

Dessert

—

Petit Fours

145 per person

FAMILY-STYLE MENU

available for groups of minimum four guests

SAMPLE MENU

Focaccia v

rosemary, lemon, olive oil, red wine garlic

Cured Meats

fermented apple mostarda, preserves

Fresh Burrata v

—

Pappardelle v

miso cacio e pepe

Rigatoni alla Vodka v

—

Bavette Steak

soubise, charred spring onion, peppercorn jus

Market Greens v

Crispy Potatoes v

Marinated Cucumber VEGAN

green goddess dressing, mint, sesame, chili crisps

—

Olive Oil Cake v

lemon curd, white chocolate ganache

Ice Cream & Sorbet

70 per person

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

GROUP DINING

priced per person

PRE-DINNER PLATTERS

East Coast Oysters

sherry yuzu mignonette

8

Cured Meats

fermented apple mostarda, pickle

8

Fermented, Fresh & Cured Vegetables

whipped cheese, summer greens vinaigrette

7

Cheese Selection

burnt honey, macerated fruit

7

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



EST. 1865
LORITTE & WILFVILLE
GRAND NOIR

BODEGAS
AESSIR
Polal
Blanc de Noirs

WEISSBURGUND

ROSE
GLOSCAD
FIRST NATION X
BENJAMIN BRIDGE

BEVERAGES

priced per person

BEER

Oland Brewery, Oland Export Ale	7
Miller High Life, Lager	8
North Brewing, Lawrencetown Surf, Session Ale	8
2 Crows Brewing Co. x Lightfoot & Wolfville, Vitis, Lager	8
2 Crows Brewing Co. x Lightfoot & Wolfville, Scheurebe, Piquette Grape Ale	9
2 Crows Brewing Co. x Beerlab!, Tobeatic Wild, Saison/Lager Hybrid	9
Guinness, Irish Stout	9
2 Crows Brewing Co. x Bannerman Brewing, Citrello, Lagered Wild Ale	10
2 Crows Brewing Co., Terra, Maritime Pale Ale	10
North Brewing, Alloy, Champagne IPA	10
Small Pony Barrel Works, West Pole Expedition, Oak Barrel-aged Golden Sour	31

CIDERS

Revel, Time & Place, Farmhouse Cider	11
Chill Street, It's A Vibe, Pineapple Pinot Grigio Cider	12
Bluff Cider	12
Isastegi, Euskal Sagardoa, Basque Sidra	35
Revel, Cosmos, Cider with Skin Contact Gewürztraminer	38
21 Wild, Comet Year, Cider	40
19 Lightfoot & Wolfville, Farmhouse Cider	45

ZERO-DEGREES

Libra, Pilsner	8
Libra, Pale Ale	8
Bulwark, Cider	8
Leitz, Eins Zwei Zero, Riesling - Rudesheim, DE	45
Leitz, Zero Point Five, Pinot Noir - Rudesheim, DE	45
Leitz, Eins Zwei Zero, Sparkling - Rudesheim, DE	50

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BEVERAGES

COCKTAILS

Peacock Spritz (3.5oz) <i>campari, amaro montenegro, cinzano, benjamin bridge piquette, soda</i>	16
The James (2.25oz) <i>espadín mezcal, cynar, cinzano</i>	16
Shake Your Tailfeather (3oz) <i>tanqueray gin, benjamin bridge piquette, lemon, egg white, angostura bitters, oxidized wine syrup, herbes de provence</i>	16
Catch That Train (2oz) <i>jim beam bourbon, aperol, apricot emulsion, jalapeño maple syrup, black pepper</i>	17

NON-ALCOHOLIC

Tea	3.5
Espresso	3.5
Americano	3.75
Macchiato	4
Cappuccino	5
Latte	5
Almond Latte	5
Almond Cappuccino	5
Juice	6

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

WINE LIST

BUBBLES

Veuve Olivier Sparkling Brut, Languedoc-Roussillon, FR	48
Benjamin Bridge 'Pet Nat' Rosé, Gaspereau Valley, NS	73
Carpenè Malvolti '1868' Extra Dry Prosecco, Friuli, IT	78

WHITE

La Mura Pinot Grigio, Sicily, IT	55
Bodegas Aessir 'Blanc de Noirs' Bobal, Castilla La Mancha, ES	65
DeLoach 'Heritage' Chardonnay, Russian River Valley, CA	73
La Albare 'Monte Maggiore' Soave Classico, Veneto, IT	78
Judith Beck Weissburgunder, Burgenland, AT	92

ROSÉ

Glooscap First Nation x Benjamin Bridge, Gaspereau Valley, NS	73
---	----

RED

Chakana 'Sobrenatural' Bonarda, Mendoza, AR	58
Citation 'Centerstone' Pinot Noir, Willamette Valley, OR	73
Lightfoot & Wolfville 'Terroir Series' Gamay, NS	84
Two Hands 'Tenacity' Shiraz, McLaren Vale, AU	84
Nicolas Mariotti Bindi 'Cantina di Torra' Rouge, Corsica, FR	96

SKIN CONTACT

Maxime Barreau 'OG' Orange Sémillon, Bordeaux, FR	88
---	----

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



FREQUENTLY ASKED QUESTIONS

AVAILABILITY

Peacock is available Tuesday through Sunday for lunch events starting at 12:00pm and concluding at 3:00pm. Evening functions are available Sunday to Monday starting at 5:00pm and concluding at 1:00am. For weekday buyouts, please check with your event specialist for availability. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles

THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

ENTERTAINMENT & AUDIOVISUAL (AV)

We welcome you to secure entertainment for your event with us at Peacock. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier. Please note that adding AV can alter the capacity of the space.

ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government-mandated) – 22.06 to 44.13
- RE:SOUND legislated music fee (government-mandated) – 9.25 to 18.51
- Audiovisual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linens, should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

YOUR PLANNING TEAM

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event. When you and your vendors arrive, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

PAYMENT & CANCELLATION

A signed contract and initial deposit of 2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date. Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.