

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
aïoli, 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

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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

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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

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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

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BEVERAGES

priced per person

BEER

Oland Brewery, Oland Export Ale	7
Burnside Brewing, Toller Lite, Lager	8
North Brewing, Lawrencetown Surf, Session Ale	8
Burnside Brewing, Killick, Premium Lager	8
2 Crows Brewing Co. x Bannerman Brewing, Citrello, Lagered Wild Ale	10
Guinness, Irish Stout	11
Stillwell, Stilly Pils, German-style Pilsner	12
Stillwell, Cream Ale	12
Avondale Sky, Hey Buddy!, Summer Wheat	12
Burnside Brewing, Sea Glass, IPA	12
North Brewing, Cole Harbour, Irish Red Ale	12
Church Brewing, Life After Death, Rosé Sour	13
Bellwoods Brewery, Bellweiser, Pilsner	13
North Brewing, Saison de Chardonnay	35

CIDERS

Chain Yard, Scoby Snax, Kombucha Cider	11
Chain Yard x Peacock Wine Bar, Juno, Riesling Blueberry Wine Cider	13
Revel, Cosmos, Cider with Skin Contact Gewürztraminer	38
Lightfoot & Wolfville, Farmhouse Cider	45

ZERO-DEGREES

Libra, Pilsner	8
Libra, Pale Ale	8
Bulwark, Cider	8
Benjamin Bridge, Piquette Zero	11
Benjamin Bridge, Pink Piquette Zero	11
Leitz, Eins Zwei Zero, Riesling - Rüdesheim, DE	45
Leitz, Zero Point Five, Pinot Noir - Rüdesheim, DE	45
Leitz, Eins Zwei Zero, Sparkling - Rüdesheim, DE	50

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BEVERAGES

SIGNATURE COCKTAILS

Pepino 2oz	12
tio pepe sherry, dolin blanc vermouth, cucumber cordial, lemon, soda	
The Wild North 2oz	15
compass vodka, lime & spruce tip cordial	
Old Norse 2oz	17
compass aquavit, maraschino liqueur, 10 year tawny port	
Amaro Punch 2oz	12
east coast white & amber rum, compass aperitivo, grapefruit, lime, orgeat	
Winter Vacay 2oz	12
coconut washed rum, dolin blanc vermouth, lime, pineapple syrup	
Thunder Juice 2oz	15
east coast amber rum, wray & nephew overproof rum, blue curacao, guava, lime, coconut cream	
Cards & Cigars 2oz	20
jim beam mango bourbon, laphroaig, fig & cinnamon bitters	
Mantequilla 2oz	17
brown butter lunazul tequila, black walnut bitters	

ZERO-DEGREE COCKTAILS

Peahan Spritz 2oz	10
benjamin bridge piquette pink zero, martini floreale non-alcoholic vermouth	
Peacock's Iced Tea NON-ALC	8
earl grey tea, raspberry	
Zephyr NON-ALC	8
soda water, lime & spruce tip cordial	
Island Life NON-ALC	10
falernum, orgeat syrup, grapefruit, molasses bitters	

NON-ALCOHOLIC

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

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WINE LIST

BUBBLES

Chiarli, Vecchia Modena, Lambrusco - Emilia-Romagna, IT	50
Serena 1881, Prosecco DOC Treviso Brut Nature, Glera Blend - Treviso IT	52
Lightfoot & Wolfville, Brut Rosé - Gaspereau Valley, NS	96

WHITE

Tavernello, Organico, Pinot Grigio delle Venezia - Veneto, IT	48
Lightfoot & Wolfville, Tidal Bay - NS	52
Bodegas Barbadillo, Blanco de Albariza, Palomino - Cádiz, ES	58
DeLoach, Heritage, Chardonnay - Russian River Valley, CA	71
Elmstone, Sauvignon Blanc - Marlborough, NZ	72

ROSÉ

Glooscap First Nation x Benjamin Bridge - Gaspereau Valley, NS	52
Château de Berne - Côtes de Provence, FR	58
Château Musar, Jeune Rosé, Cinsault - Bekaa Valley, LB	89

RED

Tavernello, Organico, Sangiovese, Rubicone - Emilia-Romagna, IT	48
Lightfoot & Wolfville, Fauna - Annapolis Valley, NS	52
21 Clay Creek Vineyards, Cabernet Sauvignon - CA	58
André Colonge, Beaujolais-Villages - FR	70
Michele Chiarlo, Il Principe, Langhe Nebbiolo - Piedmont, IT	85

OTHER

Gérard Bertrand, Genora, Vin Orange - Languedoc-Roussillon, FR	70
Therianthropy, Mouflon, Frontenac Gris/Riesling - Niagara, ON	70

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!

THE FOG COMPANY CATERING MENU

ICE CREAM SANDWICHES*

choice of ice cream/sorbet flavour
sandwiched with two chocolate cookies

9. per person

select one

Vanilla Bean

Pecan Butter Tart Ripple

Chocolate Fudge Brownie

Cotton Candy

Mint Chocolate

Raspberry Lemon Sorbet

Toasted Coconut Sorbet

FOG STATION chef-led

freshly spun sticks of cotton candy

30. per employee, per hour · minimum three hours

7. per person

INDIVIDUAL ICE CREAM MINI PINTS*

choice of two ice cream/sorbet flavours

8. per person

select one

Vanilla Bean

Pecan Butter Tart Ripple

Chocolate Fudge Brownie

Cotton Candy

Mint Chocolate

Raspberry Lemon Sorbet

Toasted Coconut Sorbet

* ice cream & sorbet flavours are subject
to change based on seasonal availability

CONTACT

events@freehandhospitality.com

902.334.4295 · freehandhospitality.com





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.