

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>nebbiolo mignonette</i> | 4 |
| Scallop Ceviche <i>sea buckthorn, sea greens</i> | 5 |
| Crispy Shrimp Skewers <i>fennel salt</i> | 5 |
| Tuna Tartare <i>crostini, dijon dressing</i> | 6 |

MEAT

| | |
|---|---|
| Bavette Steak Sticks <i>chimichurri aioli</i> | 5 |
| Schnitzel Fingers <i>dijon aioli</i> | 6 |
| Steak Tartare <i>crostini, cornichon</i> | 6 |
| House Sliders <i>piri piri spice, 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, stone fruit

or

Smashed Cucumber **V, GF**
tahini yoghurt, fresh chilies, sesame

—

Tubetti all'Amatriciana Pasta
pancetta, bomba

or

Rigatoni Pasta **VEGAN**
peperoncini, lemon, pink peppercorns

—

Chicken Schnitzel
choucroute, cornichons, lemon

or

Bavette Steak
crispy potatoes, chimichurri, romaine

—

Tiramisu Affogato **V**
espresso, whipped sabayon, mascarpone ice cream

—

Freshly Brewed Coffee & Selection of Teas
80

MENU B

Summer Squash & Haskap Salad **VEGAN, GF**
pine nuts, basil seed vinaigrette

or

Treviso Salad **VEGAN**
ajo blanco, citrus, almond crumble

or

Heritage Tomato Salad **V**
fried mozzarella, lime

—

Piri Piri Spiced Burger
red pepper, chimichurri, rocket greens, crispy potatoes

or

Arctic Char **GF**
harissa-braised beet greens, beets, fennel slaw

or

Rigatoni Pasta **VEGAN**
peperoncini, lemon, pink peppercorns

—

Pizzelle Mille Feuille **V**
whipped ricotta, fresh fruit

—

Freshly Brewed Coffee & Selection of Teas
85

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DINNER

priced per person

MENU C

Summer Squash & Haskap Salad VEGAN, GF
pine nuts, basil seed vinaigrette

or

Abundant Acres Green Salad VEGAN
shaved radish, herbs, pistachios, lemon vinaigrette

or

Crystal Fried Oyster Mushrooms v
pickled dulse, sauce gribiche

—

Tubetti all'Amatriciana Pasta
pancetta, bomba

or

Rigatoni Pasta VEGAN
peperoncini, lemon, pink peppercorns

or

8oz Beef Tenderloin
crispy potatoes, chimichurri, romaine

or

Nova Scotian Lamb
chermoula, turnip, crispy potatoes

or

Arctic Char GF
harissa-braised beet greens, beets, fennel slaw

—

Tiramisu Affogato v
espresso, whipped sabayon, mascarpone ice cream

or

Pizzelle Mille Feuille v
whipped ricotta, fresh fruit

—

Freshly Brewed Coffee & Selection of Teas

122

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QUEEN'S MARQUE DINNER

priced per person

MENU A

Steak Tartare

dijon, cornichons, crostini

or

Chicory Salad v

ajo blanco, citrus, almond crumble

or

Café Lunette Mushroom Soup VEGAN

herbes de provence, chives

—

French Onion Burger

gruyère, caramelized onion, rocket greens, dijon, crispy potatoes

or

Seared Sustainable Blue Salmon

chimichurri potatoes, roasted root vegetables, spinach

or

Spaghetti Bolognese

mirepoix, basil, parmesan

—

Basque Cheesecake v

macerated citrus

—

Freshly Brewed Coffee & Selection of Teas

92

MENU B

Traditional Caesar Salad

anchovy, brown butter croutons, parmigiano-reggiano

or

Fromage Blanc Salad v, GF

shaved vegetables, pickled beets

—

Tubetti all'Amatriciana Pasta

pancetta, bomba

or

Rigatoni Pasta VEGAN

peperoncini, lemon, pink peppercorns

—

Chicken Dijonnaise

garlic mashed potatoes, green beans

or

8oz Beef Tenderloin

crispy potatoes, chimichurri, romaine

—

Crème Brûlée v

langue de chat cookie

—

Freshly Brewed Coffee & Selection of Teas

107

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QUEEN'S MARQUE DINNER

priced per person

MENU C

Abundant Acres Green Salad VEGAN
shaved radish, herbs, pistachios, lemon vinaigrette

or

French Onion Soup v
gruyère, croutons, veal broth

or

Tuna Crudo
sea buckthorn, charred jalapeño

—

8oz Beef Tenderloin
crispy potatoes, chimichurri, romaine

or

Lamb Pappardelle Pasta
lamb confit, black olives, rosemary

or

Arctic Char GF
harissa-braised greens, fennel

—

Opera Cake v
espresso, chocolate

or

Crème Brûlée v
langue de chat cookie

—

Freshly Brewed Coffee & Selection of Teas

113

V vegetarian GF gluten-free

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EST. 1865
LORITTE & WILFVILLE
GRAND NOIR

BODEGAS
AESSIR
Polak
Blanc de Noirs

WEISSBURGUND

ROSE
GLOSCAD
FIRST NATION X
BENJAMIN
BRIDGES
WINE KATE | HIRSHACK

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 |

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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 |

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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!

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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.