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D A R Y A

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CANAPÉS

priced per dozen · minimum one dozen order per item

SEAFOOD

KATAIFI-WRAPPED TIGER SHRIMP roasted red pepper, walnuts	60
LATKA & LOX smoked salmon, potato latka, dill, capers	48
TUNA CRUDO cucumber cup, pomegranate, pistachio, mint, labneh	48
SHAWARMA-SPICED OCTOPUS SKEWER donair, tomato ezme	60
SALMON SKEWER roasted garlic, lemon, dill	48

MEAT

CHICKEN WING LOLLIPOP date bbq, sesame	36
MANTI BEEF DUMPLING labneh, chili crisp	36
BIFTEKI MEATBALL zhug	36
BEEF CARPACCIO bulgur wheat, lettuce cup, mint	36
LAMB KOFTA KEBAB harissa, yoghurt, cilantro	48
LAMB KIBBEH bulgur wheat, pine nuts, tahini	48

VEGETARIAN

SPANAKOPITA (v) tomato ezme	36
FALAFEL (v) tahini, tomato ezme	42
STUFFED GRAPE LEAF (v) za'atar, radish, bulgur wheat	30
STUFFED DATE (v) goat cheese, walnuts, thyme	42
STUFFED APRICOT (v) ricotta, chili, herbs, almonds	36

(v) vegetarian

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity



BRUNCH BUFFET

priced per person

MENU A

**FRESH FRUIT &
ORGANIC HONEY PLATTER**

**FRESH BREAD &
VIENNOISERIE PLATTER**
fruit preserves, butter

HOUSE PICKLES (v)
mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)
whipped sesame, garlic, lemon

DARYÂ SMOKED SALMON
organic labneh, capers, sumac,
pickled red onion

CHALLAH FRENCH TOAST

BAKLAVA

ASSORTMENT OF JUICES

**FRESHLY BREWED COFFEE &
SELECTION OF TEAS**

32

MENU B

**FRESH FRUIT &
ORGANIC HONEY PLATTER**

**FRESH BREAD &
VIENNOISERIE PLATTER**
fruit preserves, butter

HOUSE PICKLES (v)
mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)
whipped sesame, garlic, lemon

DARYÂ SMOKED SALMON
organic labneh, capers, sumac,
pickled red onion

THE BIG BRUNCH
scrambled eggs, nova scotian lamb hash,
lemon pepper wedges, marinated tomatoes,
mushrooms

BAKLAVA

ASSORTMENT OF JUICES

**FRESHLY BREWED COFFEE &
SELECTION OF TEAS**

42

BRUNCH BUFFET

priced per person

MENU C

FRESH FRUIT & ORGANIC HONEY PLATTER

FRESH BREAD & VIENNOISERIE PLATTER

fruit preserves, butter

HOUSE PICKLES (v)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)

whipped sesame, garlic, lemon

DARYÂ SMOKED SALMON

organic labneh, capers, sumac,
pickled red onion

THE BIG BRUNCH

scrambled eggs, nova scotian lamb hash,
lemon pepper wedges, marinated tomatoes,
mushrooms

BIFTEKI KEBAB & GARLIC BASMATI RICE

pickles, green onions

BAKLAVA

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

58

(v) vegetarian

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

LUNCH & DINNER

priced per person · minimum 10 people

MENU A

BREAD & OLIVES

HOUSE PICKLES (v)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)

whipped sesame, garlic, lemon

QUEEN'S MARQUE VILLAGE SALAD

preserved lemon, feta

LEMON PEPPER FRIES

toum

BIFTEKI KEBAB

toum, harissa

CHICKEN WING KEBAB

date bbq sauce

BASMATI PILAF (v)

ginger, scallion, orange

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

30

MENU B

BREAD & OLIVES

HOUSE PICKLES (v)

mixed traditional & not so traditional

SIMMERED CHICKPEAS & TAHINI (v)

crispy bits, sumac

AVOCADO FATTOUSH SALAD (v)

crispy pita, pomegranate

FALAFEL BALLS (v)

four pieces, sesame, tomato ezme

ROASTED HEIRLOOM CARROTS (v)

mint, orange, harissa, zhug, pistachios

BIFTEKI KEBAB

toum, harissa

SALMON KEBAB

garlic, lemon, dill

MUSHROOM KEBAB (v)

mushroom za'atar, sesame

BASMATI PILAF (v)

ginger, scallion, orange

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

40

(v) vegetarian

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LUNCH & DINNER

priced per person · minimum 10 people

MENU C

BREAD & OLIVES

HOUSE PICKLES (v)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)

whipped sesame, garlic, lemon

SIMMERED CHICKPEAS & TAHINI (v)

crispy bits, sumac

SEA BASS CRUDO

pomegranate, cucumber, pistachios

FRIED CALAMARI

tzatziki, lemon

ROOT & SHOOT TABBOULEH SALAD

bulgur wheat, sesame

AVOCADO FATTOUSH SALAD (v)

crispy pita, pomegranate

ROASTED LEMON CHICKEN

charred onion, toum

PASTITSIO

housemade tubettli, lamb ragoût, feta béchamel

ROASTED CAULIFLOWER SHAKSHUKA

caramelized yoghurt, aleppo

BASMATI PILAF (v)

ginger, scallion, orange

SEMOLINA CUSTARD

shredded phyllo, pistachios

HONEY DONUTS

sesame, rose

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

65

(v) vegetarian

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LUNCH & DINNER

priced per person · minimum 10 people

MENU D

BREAD & OLIVES

HOUSE PICKLES (v)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (v)

whipped sesame, garlic, lemon

FALAFEL BALLS (v)

four pieces, sesame, tomato ezme

STEAK CARPACCIO

bulgur wheat, mint, labneh

QUEEN'S MARQUE VILLAGE SALAD

preserved lemon, feta

AVOCADO FATTOUSH SALAD (v)

crispy pita, pomegranate

BRAISED GREEN BEANS (v)

tomato sauce, potato, oregano

LEMON PEPPER FRIES

toum

ROASTED LEMON CHICKEN

charred onion, toum

NOVA SCOTIAN LAMB TAGINE

labneh, pomegranate, apricot, almonds

FRAGRANT COUSCOUS (v)

zucchini, peppers

SALMON KEBAB

garlic, lemon, dill

MUSHROOM KEBAB (v)

mushroom za'atar, sesame

SEMOLINA CUSTARD

shredded phyllo, pistachio

FRESH FRUIT

creamed honey, sumac, mint

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE &

SELECTION OF TEAS

80

(v) vegetarian

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ADD-ON ITEMS

priced per person

LEMON PEPPER FRIES toum	4
BASMATI PILAF (v) ginger, scallion, orange	5
COUSCOUS (v) zucchini, peppers, turmeric	5
BRAISED GREEN BEANS (v) tomato sauce, potato, oregano	7
ROASTED HEIRLOOM CARROTS (v) harissa, orange, mint, pistachios	8
ROASTED CABBAGE HEAD aleppo chili, anchovies	6
FALAFEL (v) whipped tahini, tomato ezme	8
SEA BASS CRUDO pomegranate, pistachios, cucumber	12
ROOT & SHOOT TABBOULEH SALAD bulgur wheat, sesame	8
AVOCADO FATTOUSH SALAD (v) crispy pita, pomegranate	9
QUEEN'S MARQUE VILLAGE SALAD preserved lemon, feta	8
FRIED CALAMARI tzatziki, lemon	10
STEAK CARPACCIO bulgur wheat, mint, labneh	11
SEMOLINA CUSTARD shredded phyllo, pistachios	5
HONEY DONUTS sesame, rose	4
FANCY LEBANESE BAKERY assorted mini baklavas	5

(v) vegetarian

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FOOD STATIONS

DONAIR-SPICED LAMB LEG

CARVING STATION

(priced per leg · chef-led station · feeds 20 people)

daryâ donair sauce, pickles,
laffa, shredded cabbage

600

EAST COAST OYSTER

SHUCKING STATION

(priced per 100 pieces)

pomegranate, cucumber mint granita,
sumac, house hot sauce

500

BEETROOT CURED LOX

CARVING STATION

(feeds 20 people)

pita, labneh, dill, sumac pickled onion,
roasted lemon relish

500

LEVANT PASTA STATION

(chef-led station · feeds 20 people)

yoghurt, saffron, sweet pea, basil, mint,
chili oil, macedonian feta

400

FENUGREEK-CRUSTED

STRIP LOIN STATION

(chef-led station · feeds 20 people)

chraimeh, toum, zhug, pickles,
bulgur wheat salad

500

(v) vegetarian

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BEER & CIDER

DRAUGHT

16oz

Stillwell Brewing Stilly Pils 5%	9
Propeller Brewing IPA 6.5%	9

BOTTLES & CANS

Bud Light 4% (341ml)	7
Corona Extra Lager 4.6% (330ml)	8
Kronenbourg 1664 Blanc 6% (330ml)	8
Peroni Nastro Azzurro Lager 5.1% (330ml)	9
Guinness Stout 4.2% (440ml)	10
Erdinger Weissbier Wheat Ale 5.3% (500ml)	12
Stiegl Grapefruit Radler 2.5% (500ml)	12
Stillwell Best Bitter English Pale Ale 4.5% (500ml)	12

NON-ALCOHOLIC

Benjamin Bridge Piquette Zero 0% (250ml)	7
Upstreet Brewing Libra Non-alcoholic Pilsner 0.5% (355ml)	8

CIDER

Annapolis 'The Classic' Cider 5.6% (355ml)	9
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COCKTAILS

SIGNATURE COCKTAILS

THE NANA SPRITZ (4oz) 16
grandial blanc de blancs brut, mint water, saffron syrup,
edible flower

PARFUMERIE (1.5oz) 15
lunazul reposado tequila, mango guava tea syrup,
lemon, orange blossom water

CARDAMOM ESPRESSO MARTINI (2oz) 16
johnnie walker black, fisherman's helper white rum,
haseeb coffee syrup, espresso, pistachio halva

ALL THAT GLITTERS IS GOLD (2oz) 21
tanqueray gin, cointreau, honey sage turmeric syrup,
lemon, gold garnish

RISQUÉ VIMTO (2oz) 20
courvoisier vs cognac, cinzano rosso vermouth,
vimto syrup, cherry

LE MIRAGE (2.25oz) 16
barsol puro pisco quebranta, campari, soho lychee,
grenadine molasses, lemon, cocktail glitter

LINDEN TREE (2oz) 20
belvedere vodka, galliano, lime, coriander

CLASSIC COCKTAILS

OLD FASHIONED (2oz) 17
maker's mark bourbon, angostura bitters, orange twist

NEGRONI (2.25oz) 15
tanqueray no. ten gin, campari,
cinzano rosso vermouth, orange peel

MARGARITA (2oz) 14
lunazul reposado tequila, cointreau, lime

MANHATTAN (2oz) 12
johnnie walker red label, cinzano rosso vermouth,
angostura bitters, drunken cherry

KETEL ONE MARTINI (2.25oz) 15
ketel one vodka, martini dry vermouth, lemon twist

TANQUERAY MARTINI (2.25oz) 15
tanqueray gin, martini dry vermouth, lemon twist

KIR ROYALE (4.5oz) 20
terre gaie prosecco, vedrenne crème de cassis

PIMM'S CUP (2.5oz) 14
tanqueray gin, pimm's no. 1, ginger ale,
cucumber, strawberry, mint

WINE LIST

SPARKLING	btl
Terre Gaie Prosecco, Veneto, IT	60
Benjamin Bridge Pet Nat, NS	75
Domaine Chandon Brut, CA	95
Ca' del Bosco Cuvée Prestige, Franciacorta, IT	120
Gimonnet Cuis 1er Cru, Champagne, FR	170
Ployez-Jacquemart Extra Brut Rosé, Champagne, FR	190
WHITE	
Nugan 'Third Generation' Chardonnay, New South Wales, AU	43
Moulin Camus Sauvignon Blanc, Loire Valley, FR	55
Doga delle Clavule Vermentino, Tuscany, IT	58
DeMorgenzon 'DMZ' Chardonnay, Western Cape, SA	58
Antonelli Montefalco Grechetto, Umbria, IT	63
Rosewood 'Follow the White Rabbit' Chardonnay, ON	65
Château Ksara 'Blanc de L'Observatoire', Bekaa Valley, LB	68
Château Les Bugadelles 'Bergerie' Blanc, Languedoc-Roussillon, FR	68
Domaine Rimbert 'l'Agathe', Languedoc-Roussillon, FR	75
Château Ksara Merwah, Bekaa Valley, LB	75
Mastroberardino, Greco di Tufo DOCG, IT	79
Occhipinti SP68, Sicily, IT	103
Botanica Wines 'Mary Delany Collection' Chenin Blanc, Western Cape, SA	105
Domaine Belle Crozes-Hermitage 'Les Terres Blanches', Rhône, FR	108
La Meulière 'Les Fourneaux' Chablis 1er Cru, Burgundy, FR	122
Rombauer 'Carneros' Chardonnay, CA	165

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!

WINE LIST

RED

Nugan 'Third Generation' Shiraz, New South Wales, AU	43
Manadero Garnacha, Aragon, ES	48
Amastuola Primitivo, Puglia, IT	55
Bodegas La Purísima 'Iglesia Vieja' Crianza, Murcia, ES	60
Karam 'Maison Rouge', Jezzine, LB	68
DeLoach 'Heritage' Pinot Noir, CA	68
Mas de Bertrand 'Le Cinq' Montpeyroux, Languedoc-Roussillon, FR	73
Château Ksara 'Réserve du Couvent', Bekaa Valley, LB	77
Michele Calò & Figli 'Mjère' Negroamaro, Puglia, IT	84
Osoyoos Larose 'Pétales d'Osoyoos', BC	89
Emiliana 'Coyam', CL	90
Brancaia 'Tre' Sangiovese, Tuscany, IT	99
Château Ksara, Bekaa Valley, LB	105
Black Stallion Cabernet Sauvignon, CA	112
Decoy 'Limited' Pinot Noir, CA	117
Farnese 'Edizione Cinque Autoctoni', Abruzzo, IT	123
Ridge 'Three Valleys', CA	129
San Giorgio Ugolforte Brunello di Montalcino, Montalcino, IT	152
Domaine du Vieux Télégraphe 'Télégramme', Châteauneuf-du-Pape, FR	180
Duckhorn Merlot, CA	185
Caymus Vineyards Cabernet Sauvignon, Napa Valley, CA	250

ROSÉ

Feudo di Santa Tresa Rosa Organic, Sicily, IT	53
Le Vigne di Zamò Pinot Grigio, Veneto, IT	90

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FREQUENTLY ASKED QUESTIONS

AVAILABILITY

Daryâ is available for functions Monday to Sunday 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 Daryâ. The restaurant is not equipped with DJ equipment but does have a plug connected to the main sound system for a DJ's use. All required equipment will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred 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.