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D A R Y A

events@freehandhospitality.com · 902-334-4294
freehandhospitality.com



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
SWORDFISH CRUDO cucumber cup, pomegranate, tomato, mint, watermelon	48
SHAWARMA-SPICED OCTOPUS SKEWER donair, tomato ezme	60
SALMON SKEWER roasted garlic, lemon, dill	48

MEAT

CHICKEN BREAST KEBAB date bbq, sesame	36
BIFTEKI MEATBALL zhug	36
BEEF CARPACCIO bulgur wheat, lettuce cup, mint	36
LAMB KOFTA KEBAB harissa, yoghurt, cilantro	48
BEEF 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, cauliflower, chickpeas	30
STUFFED DATE (v) goat cheese, walnuts, thyme	42
STUFFED APRICOT (v) ricotta, chili, herbs, almonds	36

(v) vegetarian (ve) vegan (df) dairy-free (gf) gluten-free (gfo) gluten-free option available
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 (ve)(gf)
mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo)
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 (ve)(gf)
mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT(ve)(gfo)
whipped sesame, garlic, lemon

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

MEDITERRANEAN BRUNCH

scrambled eggs, braised lentils, lemon pepper wedges,
tomato ezme, mushrooms, housemade pita

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 (ve)(gf)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo)

whipped sesame, garlic, lemon

DARYÂ SMOKED SALMON

organic labneh, capers, sumac,
pickled red onion

MEDITERRANEAN BRUNCH

scrambled eggs, braised lentils, lemon pepper wedges,
tomato ezme, mushrooms, housemade pita

BIFTEKI KEBAB & GARLIC BASMATI RICE

pickles, green onions

BAKLAVA

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

58

LUNCH & DINNER

priced per person · minimum 10 people

MENU A

BREAD & OLIVES

HOUSE PICKLES (ve)(gf)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo)

whipped sesame, garlic, lemon

WATERMELON SALAD (v)(gf)

tomato, feta, mint, cucumber,
pomegranate, chilies, lime

LEMON PEPPER FRIES (gf)(df)

toum

BIFTEKI KEBAB

toum, harissa

CHICKEN BREAST KEBAB (gf)(df)

rose harissa

BASMATI PILAF (ve)(gf)

ginger, scallion, lemon

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

30

MENU B

BREAD & OLIVES

HOUSE PICKLES (ve)(gf)

mixed traditional & not so traditional

CHARRED & STEWED TOMATO (v)(gf)

whipped feta, mint

AVOCADO FATTOUSH SALAD (ve)(df)

crispy pita, pomegranate

FALAFEL BALLS (ve)(df)

four pieces, sesame, tomato ezme

FRIED EGGPLANT (ve)(gf)

crispy eggplant, date molasses,
cilantro, pomegranate

BIFTEKI KEBAB

toum, harissa

SWORDFISH KEBAB (gf)

charred tomato, grilled lemon,
fermented garlic butter

GARDEN KEBAB (ve)(gf)

mushrooms, truffle, za'atar

BASMATI PILAF (ve)(gf)

ginger, scallion, lemon

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

40

LUNCH & DINNER

priced per person · minimum 10 people

MENU C

BREAD & OLIVES

HOUSE PICKLES (ve)(gf)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo)

whipped sesame, garlic, lemon

CHARRED & STEWED TOMATO (v)(gf)

whipped feta, mint

SWORDFISH CRUDO

tomato, aleppo chili, watermelon

GRILLED CALAMARI

roasted garlic, lemon, olives

WATERMELON SALAD (v)(gf)

tomato, feta, mint, cucumber,
pomegranate, chilies, lime

AVOCADO FATTOUSH SALAD (ve)(df)

crispy pita, pomegranate

ROAST LEMON & CHILI

HALF CHICKEN (gf)(df)(halal)

lemon & chili fried potato, braised fennel, za'atar

STUFFED ROASTED COURGETTE & PEPPER (ve)(gf)

pine nuts, cinnamon, cilantro, rice

ZA'ATAR ROASTED CAULIFLOWER (ve)(gf)

green harissa tahini, smashed lima bean salad,
golden raisins, mint, dill

BASMATI PILAF (ve)(gf)

ginger, scallion, lemon

PISTACHIO OLIVE OIL CAKE (v)

lemon marmalade, mascarpone whip,
pistachio cream

COCONUT MILK PUDDING (ve)(gf)

rose petals, toasted coconut, almonds,
orange blossom water

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE &

SELECTION OF TEAS

LUNCH & DINNER

priced per person · minimum 10 people

MENU D

BREAD & OLIVES

HOUSE PICKLES (ve)(gf)

mixed traditional & not so traditional

CHARRED & SMASHED EGGPLANT (ve)(gfo)

whipped sesame, garlic, lemon

FALAFEL BALLS (v)

four pieces, sesame, tomato ezme

SWORDFISH CRUDO

tomato, aleppo chili, watermelon

WATERMELON SALAD (v)(gf)

tomato, feta, mint, cucumber,
pomegranate, chilies, lime

AVOCADO FATTOUSH SALAD (ve)(df)

crispy pita, pomegranate

STUFFED GRAPE LEAVES (ve)(gf)

chickpeas, cauliflower, sour cherries,
caramelized onion, za'atar

LEMON PEPPER FRIES (gf)(df)

toum

ROAST LEMON & CHILI

HALF CHICKEN (gf)(df)(halal)

lemon & chili fried potato, braised fennel, za'atar

DARYÂ LAMB TAGINE

labneh, pomegranate, apricot, almonds

STUFFED ROASTED COURGETTE & PEPPER (ve)(gf)

pine nuts, cinnamon, cilantro, rice

SWORDFISH KEBAB (gf)

charred tomato, grilled lemon,
fermented garlic butter

GARDEN KEBAB (ve)(gf)

mushrooms, truffle, za'atar

PISTACHIO OLIVE OIL CAKE (v)

lemon marmalade, mascarpone whip,
pistachio cream

FRESH FRUIT

vanilla labneh, honey, sumac, mint

ASSORTMENT OF JUICES

FRESHLY BREWED COFFEE &

SELECTION OF TEAS

ADD-ON ITEMS

priced per person

LEMON PEPPER FRIES (gf)(df) toum	4
BASMATI PILAF (ve)(gf) ginger, scallion, lemon	5
STUFFED ROASTED COURGETTE & PEPPER (ve)(gf) pine nuts, cinnamon, cilantro, rice	5
BRAISED GREEN BEANS (v) tomato sauce, potato, oregano	7
FALAFEL (v) whipped tahini, tomato ezme	8
SWORDFISH CRUDO tomato, aleppo chili, watermelon	12
AVOCADO FATTOUSH SALAD (ve)(df) crispy pita, pomegranate	9
QUEEN'S MARQUE VILLAGE SALAD preserved lemon, feta	8
GRILLED CALAMARI roasted garlic, lemon, olives	10
STUFFED GRAPE LEAVES (ve)(gf) chickpeas, cauliflower, sour cherries, caramelized onion, za'atar	11
PISTACHIO OLIVE OIL CAKE (v) lemon marmalade, mascarpone whip, pistachio cream	5
UMM ALI BREAD PUDDING (v) puff pastry, coconut, almonds, golden raisins, raspberry rose compote, coconut sorbet	8
FANCY LEBANESE BAKERY assorted mini baklavas	5

FOOD STATIONS

DONAIR-SPICED LAMB LEG

CARVING STATION

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

daryâ donair sauce, pickles, zhug,
housemade pita, 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,
jewelled couscous

500



BEER & CIDER

DRAUGHT

16oz

Stillwell Brewing Stilly Pils 5%	9
Propeller Brewing IPA 6.5%	9
Stella Artois 5%	10

BOTTLES & CANS

Bud Light 4% (341ml)	7
Corona Extra Lager 4.6% (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
Propeller Non-alcoholic Lager 0.5% (355ml)	8

CIDER

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

SIGNATURE COCKTAILS

- PARFUMERIE** (1.5oz)
lunazul reposado tequila, mango guava tea syrup,
lemon, orange blossom water, edible flower
- CARDAMOM ESPRESSO MARTINI** (2oz)
pistachio & halawa-infused johnnie walker whisky,
vanilla-infused fisherman's helper white rum,
espresso haseeb coffee syrup
- ALL THAT GLITTERS IS GOLD** (2oz)
tanqueray gin, meaghers triple sec, honey,
sage & turmeric syrup, lemon juice
- LE MIRAGE** (2.25oz)
barsol puro pisco quebranta, campari, soho lychee,
grenadine molasses, lemon, cocktail glitter
- LINDEN TREE** (2oz)
belvedere vodka, galliano, lime, coriander
- PURPLE RIVER** (1.5oz)
compass royal gin, tonic water, sprite, blueberries,
edible flower
- MAPLE ICEBERG** (2oz)
goslings black seal rum, johnnie walker red label,
maple & ginger syrup, lemon juice
- WARDA OLD FASHIONED** (1.5oz)
maker's mark bourbon, scrappy's cardamom bitters,
attar syrup, orange peel
- FORBIDDEN GARDEN** (3.5oz)
tanqueray gin, soho lychee, grandial blanc de blancs brut,
lemon, mint, cucumber, ginger
- GAIA SPRITZ** (4oz)
grandial blanc de blancs brut, bols apricot brandy,
lemon, apricot glaze syrup
- CITRON HABIBI** (4oz)
luxardo limoncello, grandial blanc de blancs brut, lemon

CLASSIC COCKTAILS

- 16 **OLD FASHIONED** (1.5oz) 17
maker's mark bourbon, angostura bitters, orange twist
- 17 **NEGRONI** (2.25oz) 15
tanqueray gin, campari, cinzano rosso vermouth,
orange twist
- MARGARITA** (2oz) 15
meaghers triple sec, lunazul blanco tequila, lime juice
- 21 **MANHATTAN** (2oz) 15
johnnie walker whisky, cinzano rosso vermouth,
angostura bitters, amarena cherry
- 18 **KETEL ONE MARTINI** (2.25oz) 16
ketel one vodka, martini dry vermouth, lemon twist
- 20 **TANQUERAY MARTINI** (2.25oz) 16
tanqueray gin, martini dry vermouth, lemon twist
- 14 **KIR ROYALE** (4.5oz) 20
terre gaie prosecco, vedrenne crème de cassis
- 16 **PIMM'S CUP** (2.5oz) 16
tanqueray gin, pimm's no. 1, ginger ale, cucumber, mint
- COSMOPOLITAN** (2oz) 14
meaghers triple sec, nova scotia spirit co. blue lobster vodka,
cranberry & lime juice
- LONG ISLAND ICE TEA** (2oz) 16
tanqueray gin, meaghers triple sec,
fisherman's helper white rum, lunazul blanco tequila,
nova scotia spirit co. blue lobster vodka,
coca cola, lemon juice
- 15 **SIDECAR HENNESSY VS** (2oz) 21
hennessy cognac, meaghers triple sec, lemon juice
- 15 **DARYÂ MULE** (1.5oz) 14
nova scotia spirit co. blue lobster vodka, ginger beer,
lime juice
- APEROL SPRITZ** (4oz) 17
aperol, sparkling wine, olives, orange wedge

WINE LIST

SPARKLING

	btl
Terre Gaie Prosecco, Veneto, IT	60
Marco Barba 'Barbabolla' Garganega Fizz, Veneto, IT	68
Benjamin Bridge Pet Nat, NS	75
Domaine Chandon Brut, CA	95
Ca' del Bosco Cuvée Prestige, Franciacorta, IT	120
Devaux 'Grande Réserve' Brut, Champagne, FR	139
Gimonnet Cuis 1er Cru, Champagne, FR	170
Veuve Clicquot Yellow Label Brut, Champagne, FR	185
Ployez-Jacquemart Extra Brut Rosé, Champagne, FR	190
Veuve Clicquot Brut Rosé, Champagne, FR	195

WHITE

Nugan 'Third Generation' Chardonnay, New South Wales, AU	43
Moulin Camus Sauvignon Blanc, Loire Valley, FR	55
DeMorgenzon 'DMZ' Chardonnay, Western Cape, SA	58
Domaine de la Baume 'Elisabeth' Viognier, Languedoc, FR	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
Gustave Lorentz Pinot Gris, Alsace, FR	70
Vignobles Barreau 'Château Haut-Garriga', Bordeaux, FR	70
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!

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prices exclude tax & gratuity

WINE LIST

RED

Nugan 'Third Generation' Shiraz, New South Wales, AU	45
Manadero Garnacha, Aragon, ES	50
Amastuola Primitivo, Puglia, IT	57
Noble Vines '337' Cabernet Sauvignon, Lodi, CA	60
Karam Wines '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
Emiliana 'Coyam', CL	90
Osoyoos Larose 'Pétales d'Osoyoos', BC	96
Brancaia 'Tre' Sangiovese, Tuscany, IT	99
Château Ksara, Bekaa Valley, LB	105
Black Stallion Cabernet Sauvignon, CA	112
Duckhorn 'Decoy Limited' Pinot Noir, CA	117
Farnese 'Edizione Cinque Autoctoni', Abruzzo, IT	123
Ridge Estate 'Three Valleys', CA	129
Mersel 'Lebnani Ahmar', Bekaa Valley, LB	130
Caparzo Brunello di Montalcino, Montalcino, IT	160
Domaine du Vieux Télégraphe 'Télégramme' Châteauneuf-du-Pape, Rhône, FR	180
Duckhorn Merlot, CA	185
Caymus Vineyard Cabernet Sauvignon, Napa Valley, CA	250

ROSÉ

Aveleda 'Fonte' Loureiro-Alvarinho, Vinho Verde, PT	50
Gérard Bertrand 'Côte des Roses', Languedoc, FR	70
Le Vigne di Zamo Pinot Grigio, Veneto, IT	90

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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

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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.