



BAR
sōfia

buyout package

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barsofia.ca



canapés

.....

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

VEGETARIAN

Mini Mushroom Birria Tacos	queso fresco, salsa verde, pico de gallo	33.
Brussels Sprout Brotxeta	bravas sauce, citrus crema, green onions	30.
Adobo Roasted Cauliflower	cassava chicharrón, cashew crema	30.
Wild Mushroom Pintxo	roasted nova scotia mushrooms, quail's egg, chives	30.
Pimiento Parrillero	charred pimiento pepper, almond romesco filling	33.

SEAFOOD

Oysters Aguachile	cucumber, lime	45.
Sardine Escabeche	pan sabroso, aioli	36.
Tiradito	sea buckthorn, coconut, ginger, chili	36.
Grilled Shrimp Skewer	chiminasty sauce	45.
Mini Ancho Cod Tostada	smashed avocado, grilled pineapple + sea buckthorn salsa	45.
Anchoas	pickled red onion, peppers, olive oil	36.
Smoked Trout Pintxo	pan sabroso, escabeche mayo, trout roe	45.

MEAT

Beef Apache + Endive	beef tenderloin tartare, chipotle + lime	36.
Morcilla + Quail Egg Pintxo	salsa diablo	36.
Mini Braised Beef Tostada	queso fresco, salsa verde + pico de gallo	45.
Seared Foie Gras Pintxo	sherry caramelized onions, sea salt	45.
Chimi-chicken Wings		36.
Mini Choripán Sliders	beef patty, spiced pork belly, chimichurri, ancho crema	45.

DESSERT

Frutas Confitadas	tropical fruit candies	28.
Chocolate Brigadeiros	traditional brazilian chocolates	28.
Alfajores	dulce de leche, coconut + lemon	28.
Mini Churros	spiced chocolate	28.
Pumpkin Picarone	spiced pumpkin syrup	28.
Arroz con Leche	vanilla rice pudding, cinnamon, brown butter crumble	28.

Not sure what to select? Our chef will create a seasonally inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations.

12. per person

food stations

Nova Scotia Fresh Shucked Oyster Station

aguachile, lime, coconut, ginger, sherry mignonette, fresh horseradish, lemon
(three pieces per guest)

42.

Parilla Mixta Station

chorizo verde, nova scotia valley beef, chimichurri chicken, grilled vegetables, ancho crema
pico de gallo, chiminasty sauce, corn tortillas
(summer season, outdoor only)

48.

Taco Station

pork carnitas, roasted mushroom (V), roasted cod, shaved cabbage, pico de gallo, citrus aioli
pineapple sea buckthorn salsa
(two pieces per guest)

30.



for the table

.....

priced per person

All small plates are to be shared and will be placed in the centre of the table for guests to enjoy.

MENU A

Avocado + Chips

smashed avocado, taro + tortilla chips, pico de gallo

Bravas Brussels Sprouts

crispy, spicy, salty + citrus aioli

Elotes

grilled corn on the cob, citrus crema, queso fresco, sofia spice

Pan con Tomate

pan sabroso, queso fresco, tomato, garlic, newfoundland salt, olive oil

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Taco Platter

mushroom birria, ancho cod + carnitas tacos

Adobo Roasted Cauliflower

chicory + spinach fried rice, cashew crema

Sizzling Garlic Shrimp Cazuela

garlic croutons, lemon, piperrada, aioli, parsley

Parilla Mixta

grilled chorizo verde, beef steak, chimichurri chicken, escabeche potatoes
roasted summer vegetables

—

Assorted Mini Desserts

48.

for the table

.....

priced per person

All small plates are to be shared and will be placed in the centre of the table for guests to enjoy.

MENU B

Tuna Tiradito

sea buckthorn, coconut, ginger, chilies

Steak Apache Tartare

beef tenderloin tartare, citrus, tomato, cabbage, onion, chips

Marinated Tomato Salad

heirloom tomatoes, arugula, basil sorbet, manchego cheese

Pan con Tomate

pan sabroso, queso blanco, tomato, garlic, newfoundland sea salt, olive oil

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Grilled Chimi-chicken

bbq chicken, chimichurri, tomato rice + beans

or

Swordfish a la Plancha

coconut rice, abundant acres green salad, plantain tostones, passion fruit pico de gallo

or

Eggplant Parrillero

fried yucca, pimientos, tomate confitado, garlic mayo, chimichurri

—

Tonka Bean Crème Caramel

passion fruit

55.

for the table

.....
priced per person

All small plates are to be shared and will be placed in the centre of the table for guests to enjoy.

MENU C

Steak Apache Tartare

raw beef tenderloin, citrus, tomato, cabbage, onion, chips

Ancient Grain Solterito Salad

hominy + quinoa salad bowl, sesame citrus dressing

Nova Scotia Swordfish Ceviche

lime, avocado sorbet, iced red onion, serrano chili, corn nuts
sweet potato + taro chips

Shishito Peppers

newfoundland sea salt, sofia spice

—

Sizzling Garlic Shrimp Cazuela

garlic croutons, lemon, piperrada, aioli, parsley

Parrilla Mixta

grilled chorizo verde, beef steak, chimichurri chicken
escabeche potatoes, roasted vegetables

Adobo Roasted Cauliflower

chicory + spinach fried rice, cashew crema

Gaucho Pie Co. Beef Empanadas

ground beef, olives, egg, chiminasty sauce

—

Assorted Mini Desserts

58.

brunch

.....

priced per person

All small plates are to be shared and will be placed in the center of the table for guests to enjoy.

MENU A

Avocado + Chips

smashed avocado, taro + tortilla chips, pico de gallo

Sofia's Olives

celery, citrus, garlic

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Pork Carnitas Chilaquiles

two fried eggs, simmered corn chips, smashed avocado, pico de gallo, salsa verde

or

Coliflor Cazuela

two poached eggs, spicy tomato sauce, pimientos, adobo cauliflower, pan sabroso

—

Assorted Mini Desserts

41.

brunch

.....
priced per person

MENU B

Marinated Tomato Salad

heirloom tomatoes, arugula, basil sorbet, manchego

or

Ancient Grain Solterito Salad

hominy + quinoa salad bowl, sesame citrus dressing

—

Breakfast Empanada

two poached eggs, mushroom empanada, papas, tomato, chiminasty sauce

or

Pork Carnitas Chilaquiles

two fried eggs, simmered corn chips, smashed avocado, pico de gallo, salsa verde

or

Desayuno de Sofia

grilled chorizo verde, two fried eggs, papas a la plancha, tomato asado
avocado + grilled pan sabroso

—

Assorted Mini Desserts

53.

for the table

ADDITIONS

Oysters Aguachile cucumber, lime	4.
Avocado + Chips smashed avocado, taro + tortilla chips, pico de gallo	17.
Yucca Fries + Cassava Chicharrón ancho crema	12.
Elotes grilled corn on the cob, citrus crema, queso fresco, sofia spice	9.
Gaucha Pie Co. Empanadas traditional beef, olives + egg or mushroom, pasilla, roasted red pepper (served with chimichurri sauce)	13/14.
Sizzling Garlic Shrimp Cazuela garlic croutons, lemon, piperrada, aioli, parsley	30.
Grilled Chimi-chicken half bone-in chicken, chimichurri, tomato rice + beans	28.
Glazed Pork Back Ribs pineapple molasses, sesame, parsnips, salsa verde	32.
Parilla Mixta grilled chorizo verde, beef steak, chimichurri chicken, escabeche potatoes, roasted summer vegetables	35.
Taco Platter mushroom birria, ancho cod, carnitas	23.
Escabeche Potatoes warm potato salad, escabeche vegetables, green onions	9.
Roasted Summer Vegetables almond romesco	9.
Platos Pequeños Tower avocado + chips, yucca fries, shishito peppers, tuna tiradito, nova scotia swordfish ceviche, six fresh oysters, aguachile + lime (serves four)	75.



beverages

COCKTAILS

Caipirinha (2oz)

leblon cachaça, demerara, lime

Chicama (2oz)

nova scotia spirit co. vodka, blue curaçao, maraschino cherry liqueur, orgeat (almond), lime, atlantic ocean, angostura bitters

El Diablo (2.5oz)

lunazul reposado tequila, lime, super cassis, propeller ginger beer

La Corona Margarita (2oz)

lunazul tequila blanco, orange liqueur, lime, salt rim

La Palma Margarita (2oz)

lunazul tequila blanco, orange liqueur, fresh pineapple juice, lime, hibiscus salt rim

La Rosa Margarita (3oz)

lunazul silver tequila, triple sec, rosé, rosewater, lime, dried rosebud, himalayan salt rim

Paloma (2oz)

lunazul blanco tequila, ruby red grapefruit, lime, soda, pinch of spanish black salt

Sofia's Espresso Martini (2.5oz)

lunazul reposado tequila, kahlúa, galliano, espresso

The Sofia G+T (2oz)

willing to learn gin, fever-tree tonic, lime, orange, cucumber, mint

The Whip (2oz)

nova scotia spirit co. gin, kitchen sink oleo saccharum, egg white, scorched angostura bitters

COCKTAILS IN FRUIT

15. Partners in Crime (4.5oz) 33.

served in a pineapple, nova scotia spirit co. fisherman's helper white rum, malibu coconut rum, lime, pineapple

Sofia's Piña Colada (2oz) 21.

served in a coconut, sofia's mystery blend of three rums, coconut cream, pineapple, lime, demerara, scorched angostura bitters

SANGRIA

White Sangria (13oz) 42.

white wine, brandy, triple sec, orange + lemon juice, club soda

Pink Sangria (13oz) 42.

rosé wine, rum, orange liqueur, ruby grapefruit, lemon, club soda

Red Sangria (13oz) 42.

13. red wine, rum, triple sec, orange + lime juice, club soda

ZERO-PROOF COCKTAILS

served with or without club soda

12. Piña Maracuyá 13.

pineapple, passion fruit, orgeat, lime

La Salida 6.

13. propeller ginger beer, cranberry, lime

beverages

Draught (16oz)	16oz
Benjamin Bridge, Piquette, Sparkling Wine, Nova Scotia (5oz)	9.
Stillwell Brewing, Stilly Pils, Pilsner, Nova Scotia	9.
North Brewing, Cole Harbour, Red Ale, Nova Scotia	9.
Propeller Brewing, Galaxy, IPA, Nova Scotia	9.
The Church Brewing, Married to the Sea, Porter, Nova Scotia	9.
Stella Artois, Belgium	10.
Bottles + Cans	
Domestic	
2 Crows, Dos Cuervos, Mexican Lager, Nova Scotia (355ml can)	8.
Libra Pilsner, P.E.I. (non-alc) (355ml)	8.
Import	
Bud Light, U.S.A. (341ml)	7.
Corona, Mexico (330ml)	7.
Modelo Especial, Mexico (355ml)	8.
Cider	
Annapolis, The Classic, Nova Scotia (355ml)	7.5
Hard Seltzer	
Blue Lobster, Lemon Lime, Nova Scotia (355ml)	9.5
Blue Lobster, Dragon Fruit Guava, Nova Scotia (355ml)	9.5
Blue Lobster, Sour Cherry Lime, Nova Scotia (355ml)	9.5
Bucket (four cans) Mix + Match (355ml)	34.
choice of blue lobster lemon lime, dragon fruit guava or sour cherry lime	

wine list by the glass

SPARKLING

5oz btl

Benjamin Bridge, Piquette, Sparkling Wine, Nova Scotia

9. –

Villa Conchi, Cava Brut, Catalunya, Spain

12. 48.

WHITE

5oz 8oz btl.

Alario, Sauvignon Blanc, Central Valley, Chile

10. 14. 39.

Aveleda, Fonte, Vinho Verde, Portugal

11. 18. 45.

Caliterra, Chardonnay, Coquimbo, Chile

12. 19. 48.

ROSÉ

Sainte Famille, Lost Bell, Avon River Valley, Nova Scotia

11. 18. 45.

RED

Alario, Cabernet Sauvignon, Central Valley, Chile

10. 14. 39.

Alambrado, Malbec, Mendoza, Argentina

13. 21. 50.

Viña Santurnia, Joven, Rioja, Spain organic

14. 22. 59.

wine list

SPARKLING

Villa Conchi, Cava Brut, Catalunya, Spain	58.
Taittinger, Brut Réserve, Champagne, France	170.

WHITE

Spain

San Gregorio, La Muela Viura, Aragón	52.
Hacienda el Ternerero, La Pera Tempranillo Blanco, Rioja	62.
Coto de Gomariz, The Flower and the Bee Treixadura, Galicia	80.
Viños de Encostas, Heaven + Hell Biodynamic, Galicia	105.

Chile

Montes, Alpha Chardonnay, Coquimbo	82.
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Argentina

Piedra Negra, Pinot Grigio, Uco Valley	47.
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Nova Scotia

Sainte Famille, Tidal Bay, Avon River Valley	59.
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ROSÉ

Nova Scotia

Sainte Famille, Lost Bell, Avon River Valley	45.
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RED

Spain

Familia Bastida, Paraje de Titos Garnacha, Castilla la Mancha	48.
Bodegas Aessir, Bobal Organic, Castilla la Mancha	68.
Bodegas Aessir, Natural Organic Syrah, Castilla la Mancha	80.
El Coto, Coto de Imaz Gran Reserva Tempranillo, Rioja	110.
Burgos Porta, Mas Sinén La Vall, Priorat	119.
Sebio, Wish A Última Encosta Biodynamic, Galicia	140.

Chile

Miguel Torres, Digno Carménère, Central Valley	50.
Miguel Torres, Digno Cabernet Sauvignon, Central Valley	53.
Tabalí, Pinot Noir, Coquimbo	63.
Carmen, Gran Reserva Carménère, Colchagua Valley	71.
Montes, Alpha Carménère, Aconcagua	86.

Argentina

Caro, Aruma Malbec, Mendoza	75.
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Austria

Birgit Braunstein, Biodynamic Pinot Noir, Burgenland Biodynamic	95.
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holiday package

menu

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for the table · priced per person

Seared Foie Gras Pintxo

sherry caramelized onions, sea salt

or

Scallop Ceviche Tostada

blue corn tortilla, smashed avocado, sea buckthorn,
coconut, ginger, chilies

or

Croquetas de Jamón

béchamel, jamón serrano

—

Pollo Doña Aurora

roast chicken breast, lemon + saffron braised leg, black truffle whipped potatoes,
wild + tame mushrooms, white asparagus

or

Yarmouth Lobster Paella

mussels, shrimp, arroz crujiente, garlic aioli

or

Pumpkin Asada

adobo roasted pumpkin, chestnuts, chanterelle mushrooms,
charred leeks + pepitas

—

Basque Cheesecake

citrus, vanilla

75.

includes three dozen chef's choice canapés to share
parties of 30+ will receive one dozen complimentary chef's choice canapés for every 10 guests



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

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AVAILABILITY

Bar Sofia is available Monday through Friday for lunch with 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 Bar Sofia. 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.