

The image shows the interior of a wine bar named 'Peacock'. The space is characterized by a vibrant, tropical-themed mural on the walls and ceiling, featuring large green leaves and a blue peacock. In the foreground, there are several purple leather bar stools with gold metal frames, some with woven baskets underneath. To the left, a dark wooden bar counter holds a large, colorful bouquet of orange and yellow flowers, along with a white candle centerpiece. In the background, a well-stocked bar with various wine bottles is visible. The overall atmosphere is modern and sophisticated with a touch of nature.

# PEACOCK

## WINE BAR

[events@freehandhospitality.com](mailto:events@freehandhospitality.com) . 902-334-4294  
[freehandhospitality.com](http://freehandhospitality.com)



# CANAPÉS

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

## VEGETARIAN

|  |    |
|--|----|
| Mozzarella in Carrozza <i>puttanesca</i> <b>V</b>                | 60 |
| Roasted tomato <i>herbed ricotta, crostini</i> <b>V</b>          | 60 |
| Potato pave <i>crème fraiche, ramp</i> <b>V</b>                  | 60 |
| Eggplant sliders <i>marinated mushroom, bomba aioli</i> <b>V</b> | 72 |

## SEAFOOD

|   |    |
|---|----|
| East Coast oyster <i>sherry yuzu mignonette</i> <b>GF</b> | 60 |
| Scallop ceviche <i>ajo blanco, rhubarb hot sauce</i>      | 72 |
| Fried shrimp toast <i>preserved lemon cocktail sauce</i>  | 60 |
| Tuna tartare <i>crostini blood orange ponzu, cucumber</i> | 60 |

## MEAT

|   |    |
|---|----|
| Mortadella skewer <i>chili, olive, parmesan</i> <b>GF</b>       | 72 |
| Steak tartare <i>horseradish cream, green coriander, scapes</i> | 72 |
| House sliders <i>roasted garlic aioli, arugula</i>              | 72 |
| Pork rillion <i>birch syrup, amaro glaze</i> <b>GF</b>          | 72 |

|                |     |
|----------------|-----|
| Add caviar 30g | 150 |
|----------------|-----|

**V** vegetarian **GF** gluten-free  
menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity



# DINNER

*priced per person*

## SAMPLE MENU A

### Fennel Cured Mahi GF

*coconut and coriander sauce, chili, shallot*

or

### Roasted Squash GF V

*orange & tahini ricotta, leek, walnut*

—

### Tubetti a la Amatriciana

*spicy pork, tomato, parmesan*

or

### Rigatoni Primavera V

*zucchini, peas, herbs*

—

### Chicken Parm

*spec, tomato sauce, mozzarella, parmesan*

or

### 8oz Striploin

*whipped buttermilk mash, redevye gravy, vegetables*

—

### Dark Chocolate Torte GF

*cremeaux, cherries, nougatine*

or

### Lemon Bar

*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

118

## SAMPLE MENU B

### Roasted Squash GF V

*orange & tahini ricotta, leek, walnut*

or

### Radicchio Salad GF V

*fennel, citrus, olives, blue cheese*

or

### Fried Halibut Cheeks

*mustard pickle aioli, cornichon*

—

### Bomba Burger

*roasted garlic aioli, mortadella, giardiniera, arugula, pecorino*

or

### Seared Cod

*preserved lemon couscous, pink peppercorn, greens, salsa verde*

or

### Rigatoni V

*pea puree, pistachio, zucchini, herbs*

—

### Dark Chocolate Torte GF

*cremeaux, cherries, nougatine*

or

### Lemon Bar

*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

82

V vegetarian GF gluten-free

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# DINNER

*priced per person*

## SAMPLE MENU C

**Radicchio Salad GF V**  
*fennel, citrus, olives, blue cheese*

or

**Polenta Fries GF V**  
*herb and garlic espuma, parmesan*

or

**Fennel Cured Mahi GF**  
*coconut and coriander vinaigrette, chili, shallot*

—

**8oz Striploin**  
*potato pave, mushroom conserva, greens, bearnaise*

or

**Pappardelle**  
*braised lamb ragu, parmesan, basil*

or

**Rainbow Trout GF**  
*lemon potato, green bean, puttanesca*

—

**Dark Chocolate Torte GF**  
*cremeaux, cherries, nougatine*

or

**Lemon Bar**  
*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

**102**

**V** *vegetarian* **GF** *gluten-free*  
*menus & pricing are subject to change based on seasonal availability*  
*prices exclude tax & gratuity*

# GROUP DINING

*priced per person*

## CHEF'S TASTING MENU

*available for groups of up to 35 guests  
seasonally curated*

Amuse Bouche

—

Cold Appetizer

—

Hot Appetizer

—

Pasta Course

—

Main Course

—

Pre-dessert

—

Dessert

—

Petit Fours

**145**

## FAMILY-STYLE SAMPLE MENU

*available for groups of minimum four guests*

Focaccia **V**

Cured Meats

Fresh Burrata **V**

—

Pappardelle

*braised lamb ragu, basil, parmesan*

Rigatoni Primavera **V**

*zucchini, peas, herbs*

—

Ribeye

*peppercorn bearnaise, charred cipolini, mushroom conserva*

Market Greens **V**

Crispy Potatoes **V**

Radicchio Salad **V**

—

Dark Chocolate Torte

*cremeaux, cherries, nougatine*

Ice Cream & Sorbet

**84**

**V** vegetarian **GF** gluten-free

*menus & pricing are subject to change based on seasonal availability*

*prices exclude tax & gratuity*

# GROUP DINING

*priced per person*

## PRE-DINNER PLATTERS

East Coast Oysters **GF**

*sherry yuzu mignonette*

8

Cured Meats **GF**

*fermented apple mostarda, pickle*

8

Fermented, Fresh & Cured Vegetables **GF V**

*whipped cheese, summer greens vinaigrette*

7

Cheese Selection **GF V**

*burnt honey, macerated fruit*

8

**V** vegetarian **GF** gluten-free  
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280 atm

«Vino frizzante, quello giusto, che produce il Corallo e infatti, anche il Substrato Corallo, che ha una carbonatazione superiore a quella normale, in bottiglia con la sua spuma, non scappa via»

Ernesto

**COSTADILA**  
struttura  
info@costadila.it

280 atm

«Vino frizzante, quello giusto, che produce il Corallo e infatti, anche il Substrato Corallo, che ha una carbonatazione superiore a quella normale, in bottiglia con la sua spuma, non scappa via»

Ernesto

**COSTADILA**  
struttura  
info@costadila.it

280 atm

«Vino frizzante, quello giusto, che produce il Corallo e infatti, anche il Substrato Corallo, che ha una carbonatazione superiore a quella normale, in bottiglia con la sua spuma, non scappa via»

Ernesto

**COSTADILA**  
struttura  
info@costadila.it

**COSTADILA - 280 atm**

VINO BIANCO FRIZZANTE

Prodotto e imbottigliato da  
COSTADILA S.p.A. in un  
contenitore di vetro scuro  
Volumi: 0,75 e 1,5 l  
Alcol: 10,5% vol

Origine e produzione: ITALIA

Contiene SO<sub>2</sub> e Solfuri

**VIN COL FONDO**

**COSTADILA - 280 atm**

VINO BIANCO FRIZZANTE

Prodotto e imbottigliato da  
COSTADILA S.p.A. in un  
contenitore di vetro scuro  
Volumi: 0,75 e 1,5 l  
Alcol: 10,5% vol

Origine e produzione: ITALIA

Contiene SO<sub>2</sub> e Solfuri

**VIN COL FONDO**

# BEVERAGES

*priced per person*

## BEER

|  |    |
|--|----|
| Burnside Brewing, Toller Lite, Lager 16oz            | 10 |
| North Brewing, Lawrencetown Surf, Session Ale 355ml  | 8  |
| Burnside Brewing, Queen Bee, Honey Brown Lager 473ml | 12 |
| Stillwell, Stilly Pils, German-style Pilsner 16oz    | 9  |
| Birra Moretti, Pale Lager 341ml                      | 10 |
| Stillwell, Cream Ale 473ml                           | 12 |
| Burnside Brewing, Sea Glass, IPA 473ml               | 12 |
| North Brewing, Saison de Chardonnay 750ml            | 35 |

## CIDER

|   |    |
|---|----|
| Chain Yard, Foundation, Cider 16oz                          | 10 |
| Revel, Cosmos, Cider with Skin Contact Gewürztraminer 750ml | 38 |
| Lightfoot & Wolfville, Farmhouse Cider 750ml                | 45 |

## ZERO DEGREES

|                                       |    |
|---------------------------------------|----|
| Tatamagouche Brewing, Nomad IPA 355ml | 10 |
| Bulwark, Cider 355ml                  | 8  |
| Benjamin Bridge, Piquette Zero 250ml  | 11 |

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

# BEVERAGES

*priced per person. cocktails subject to change.*

## SIGNATURE COCKTAILS

|  |    |
|--|----|
| <b>Sunshine &amp; Shadows</b> 2oz  | 17 |
| <i>tanqueray gin, amaro montenegro, apricot, grapefruit</i>                              |    |
| <b>Banana Stand Espresso Martini</b> 2oz   | 20 |
| <i>bumbu rum, st. remy VSOP, crème de cacao, espresso</i>                                |    |
| <b>Barrel &amp; Bloom</b> 1.75oz   | 20 |
| <i>hornitos black barrel, st. germain elderflower, black tea, angostura</i>              |    |
| <b>Peacock Martini</b> 2oz   | 18 |
| <i>tanqueray or ketel one, dolin dry vermouth, green chartreuse, lime, lemon bitters</i> |    |
| <b>Queen's Marque Swizzle</b> 2oz  | 16 |
| <i>alberta premium rye, cymar, pineapple, lemon, tonic, coconut foam</i>                 |    |

## ZERO DEGREE COCKTAILS

|   |    |
|---|----|
| <b>Peahen Spritz</b>  | 13 |
| <i>leitz non alc sparkling riesling, sobrii 0% gin, mint, lemon, simple syrup</i> |    |
| <b>No-Loma</b>  | 12 |
| <i>sobrii 0% tequila, hibiscus, grapefruit, lime, simple syrup, soda</i>          |    |

## NON ALCOHOLIC

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

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# WINE LIST

*priced per bottle. subject to change.*

## BUBBLES

5oz | 8oz | btl

|   |             |
|---|-------------|
| NV Loredan Gasparini Asolo Prosecco Superiore DOCG – Veneto, IT | 15   -   70 |
| NV Blomidon, Crémant – Canning, NS                              | 17   -   82 |
| 22 Avondale Sky, Rose Brut – Avon Peninsula, NS                 | 21   -   92 |

## WHITE

|  |              |
|--|--------------|
| 24 Giulio Straccali, Pinot Grigio – Lombardia, IT              | 13   41   58 |
| 24 Chateau Haut, Garriga, Semillon – Bordeaux, FR              | 14   48   60 |
| 24 Avondale Sky, Tidal Bay – Avon Peninsula, NS                | 16   50   72 |
| 23 Weingut Bernhard Ott Am Berg, Grüner Veltliner – Wagram, AT | 19   63   88 |
| 22 Rustenberg Stellenbosch, Chardonnay – Western Cape, SA      | 21   68   92 |

## ORANGE

|  |              |
|--|--------------|
| 20 Gérard Bertrand, Genora, Vin Orange – Languedoc–Roussillon, FR    | 16   50   72 |
| 23 Rosewood Pure Imagination, Riesling, Gewürztraminer – Niagara, ON | 18   60   85 |

## ROSÉ

|  |              |
|--|--------------|
| 24 Gérard Bertrand, Gris Blanc Rosé – Languedoc–Roussillon, FR | 14   48   60 |
| 24 Lightfoot & Wolfville, Rosé – Gaspereau Valley, NS          | 16   50   72 |

## RED

|   |              |
|---|--------------|
| 23 Bodegas Care, Garnacha Nativa Viñas Viejas – Carinena, ES      | 14   48   60 |
| 22 Tenute, Orestiadi Frappato – Sicily, IT                        | 17   55   82 |
| 20 Avondale Sky, Belmont Reserve, Leon Milot – Avon Peninsula, NS | 18   60   85 |
| 24 Saint Cosme Côtes du Rhône, Syrah – Rhône, FR                  | 18   60   85 |
| 22 Birgit Braunstein Pinot Sonnen – Burgenland, AT                | 22   70   98 |

*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!*



DOC  
G.D. VAJRA  
LANGHE  
ROSSO  
2023



# FREQUENTLY ASKED QUESTIONS

## AVAILABILITY

Peacock is available Monday to Sunday for lunch events starting at 12:00pm and concluding at 3:00pm. Evening functions are available Sunday to Thursday 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 & A.V.

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 YOUR 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

## 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 onsite 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.