

THE *B*ARRINGTON  
STEAKHOUSE & OYSTER BAR

PRIVATE DINING  
PACKAGE







It's our pleasure to help you plan the perfect experience. A memorable event is all about planning for the big moments and the little details. Our goal is to make every guest who comes through our door feel like we've designed their experience to suit their needs, because we have!



*To plan your next event, contact us at:*  
[reservations@barringtonsteakhouse.ca](mailto:reservations@barringtonsteakhouse.ca)

## OUR SPACE

*The Barrington offers private dining areas to accommodate any group size:*

- **Book our entire restaurant space to host up to 200**
- **Our Oyster Bar is the perfect atmosphere for private parties of up to 100**
- **Consider one of our Private Rooms for intimate parties of 20 or fewer**

## CHEF KYLE CAMPBELL

Chef Kyle Campbell hails from Dartmouth, Nova Scotia, and believes in using ingredients sourced as close to home as possible. He attended the Culinary Arts Program at NSCC, has been working in the industry for almost 20 years, and is passionate about working with local suppliers to find the freshest and most interesting ingredients in the Maritimes to bring his love of local & delicious food to your next event.



# PRIVATE DINING

Our two Private Rooms offer an elegant atmosphere in a private setting.



## THE LEGACY ROOM

### *features*

- **Seating for up to 12 guests**
- **TV for video or presentation**
- **Customized set menu**
- **Personal waiting staff for the evening**

Legacy Spaces are safe, welcoming places dedicated to providing education and spreading awareness about Indigenous history and our journey of reconciliation. In 2017, we created this space and pledged \$5,000 annually to the Gord Downie & Chanie Wenjack Fund which aims to build cultural understanding and create a path toward reconciliation between Indigenous and non-Indigenous peoples.

## THE UNGAR ROOM

### *features*

- **Seating for up to 20 guests**
- **Patio access**
- **Private bar service**
- **Personal waiting staff for the evening**
- **Customized set menu**



Our team would be happy to help you create your own personalized private dining experience, from menu selection, wine pairings, arranged seating cards, floral arrangements, and more. To plan your next event, contact us at: [reservations@barringtonsteakhouse.ca](mailto:reservations@barringtonsteakhouse.ca)





## PASSED APPETIZERS *Priced per dozen*

### BEEF TARTAR *gf*

**42** / Capers, Dijon aioli, shallots, cured egg yolk, potato chips

### BERRY & GOAT CHEESE CROSTINI *gf\*/v*

**36** / Local blueberries, honey

### TUNA TARTARE

**38** / Compressed melon, Thai chilli, lime, fried wontons

### TRUFFLE MUSHROOM CROSTINI *gf\*/v*

**38** / Mushroom, truffle oil, Brie, baguette

### BEEF & BLUE CROSTINI *gf\**

**42** / Seared tenderloin, blue cheese, chimichurri, baguette

### LOBSTER CROQUETTE *gf\**

**42** / Sauce gribiche, lemon

### MINI NOVA SCOTIA LOBSTER ROLLS

**45** / Local lobster, dill, lemon aioli

### BACON-WRAPPED SCALLOPS *gf*

**45** / Balsamic reduction

### CAPRESE SKEWERS *gf/v*

**36** / Tomato, basil, bocconcini, balsamic

### TUNA TATAKI

**40** / Seared tuna, fried wontons, ponzu

### CHORIZO MEATBALLS *gf*

**38** / Bocconcini, smoked tomato coulis, basil

### CRAB CAKES

**39** / Sauce gribiche, dill

## FOOD STATIONS *Priced per person*

### CHARCUTERIE BOARDS *gf\**

**15** / Cured meats, cheeses, preserves, bread

### CHEESE BOARDS *gf\**

**12** / Domestic & imported cheese, bread

### BEEF CARVE STATION *gf\**

**18 + \$80 carving fee** / Horseradish, gravy, dinner rolls

*Add mashed & baked potato station 7*

### OYSTER BAR *gf*

**39** / A selection of oyster varieties & condiments

## APPETIZER PLATTERS

### BREADS, SPREADS, & PRESERVES *gf\*/v*

**13 per person** / Grilled naan, baguette, white bean & beet hummus, house-made pickles and preserves, tzatziki

### SHRIMP COCKTAIL *gf*

**9 per shrimp** / Jumbo shrimp, house-made cocktail sauce

### SMOKED HALF SALMON *gf\**

**MKT** / Whipped dill cream cheese, capers, red onion, crostini

### SEAFOOD TOWER *gf\**

**MKT** / Oysters, crab legs, smoked & preserved seafood



*v* vegetarian

*gf* gluten free

*gf\** gluten-free modified option available



**\$85**  
/person Menu

## APPETIZER

### SEARED SCALLOP

Seared Nova Scotia scallops, celeriac purée, hickory sticks

- or -

### BEEF, BACON, & BLUE

Blue cheese, port reduction

- or -

### CAESAR SALAD

Parmesan, roasted garlic, lemon, romaine lettuce, bacon

## ENTRÉE

### STRIPLOIN

10 oz. Atlantic beef striploin, red wine demi, seasonal vegetables

- or -

### ATLANTIC HALIBUT

Seared halibut, ribbon vegetables, vermouth cream, lemon couscous pilaf, basil oil

- or -

### TENDERLOIN

6 oz. Atlantic beef tenderloin, red wine demi, seasonal vegetables

## DESSERT

### MILLE-FEUILLE

Puff pastry, mocha cream, lemon curd, shaved chocolate, berries

- or -

### CARROT CAKE DONUTS

Cream cheese icing, passion fruit purée

Vegetarian & vegan options available upon request





## APPETIZER

### SCALLOP PORK BELLY

Seared scallops, seasoned pork belly, celeriac purée, hickory sticks, chive oil

- or -

### STEAK TARTARE

Filet mignon, capers, shallots, Dijon aioli, potato chips

- or -

### WEDGE SALAD

Boston lettuce, bacon, blue cheese, cherry tomatoes, soft boiled egg, buttermilk ranch

## ENTRÉE

### CORNISH HEN

Sous-vide half hen, brown bread, onion jam, roasted potatoes, seasonal vegetables

- or -

### CIGAR TENDERLOIN

8oz. Atlantic tenderloin, cedar-aged, balsamic, pepper rub, seasonal vegetables

- or -

### RIBEYE

14 oz. Blue dot ribeye, red wine demi, seasonal vegetables

- or -

### ATLANTIC HALIBUT

Seared halibut, ribbon vegetables, vermouth cream, lemon couscous pilaf, basil oil

## DESSERT

### MILLE-FEUILLE

Puff pastry, mocha cream, lemon curd, shaved chocolate, berries

- or -

### CARROT CAKE DONUTS

Cream cheese icing, passion fruit purée

- or -

### CARAMEL CHEESECAKE

Graham crust, house-made caramel

Vegetarian & vegan options available upon request





**\$120**  
/person Menu

## AMUSE

### OYSTERS

Raw oysters, mignonette, lemon

- or -

### SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce

## APPETIZER

### SCALLOP PORK BELLY

Seared scallops, seasoned pork belly, celeriac purée, hickory sticks, chive oil

- or -

### STEAK TARTARE

Filet mignon, capers, shallots, Dijon aioli, potato chips

- or -

### BEEF, BACON & BLUE

Blue cheese, port reduction

- or -

### WEDGE SALAD

Boston lettuce, bacon, blue cheese, cherry tomatoes, soft boiled egg, buttermilk ranch

## ENTRÉE

### CORNISH HEN

Sous-vide half hen, brown bread, onion jam, roasted potatoes, seasonal vegetables

- or -

### BOURBON STRIPLOIN

Dry-aged on-the-bone, bourbon jus, seasonal vegetables

- or -

### CIGAR TENDERLOIN

8oz. Atlantic tenderloin, cedar-aged, balsamic, pepper rub, seasonal vegetables

- or -

### RIBEYE

14 oz. Blue dot ribeye, red wine demi, seasonal vegetables

- or -

### ATLANTIC HALIBUT

Seared halibut, ribbon vegetables, vermouth cream, lemon couscous pilaf, basil oil

## DESSERT

### MILLE-FEUILLE

Puff pastry, mocha cream, lemon curd, shaved chocolate, berries

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### CARROT CAKE DONUTS

Cream cheese icing, passion fruit purée

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