

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

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



PASSED APPETIZERS Priced per dozen

BEEF TARTAR gf*

45 / Capers, truffle aioli, shallot, cured egg yolk, crostini

TRUFFLE MUSHROOM CROSTINI gf*/v

40 / Mushroom, truffle oil, baguette

BEEF, BACON & BLUE gf

45 / Port reduction, chili oil

BEEF & HORSE RADISH CROSTINI

45 / Atlantic tenderloin

BERRY & BRIE PURSES

38 / Local berries, honey

CAPRESE SKEWERS gf/v

38 / Tomato, basil, bocconcini, balsamic

FRIED HALLOUMI

42 / Panko, tomato jam, basil

TUNA CRUDO gf*

45 / Compressed melon, blood orange
Thai chili, fried wontons

CRAB STUFFED MUSHROOM gf

45 / Cream cheese, green onion

MINI NOVA SCOTIA LOBSTER ROLLS gf*

70 / Local lobster, dill, lemon aioli

BACON-WRAPPED SCALLOPS gf

55 / Balsamic reduction

CRAB & FISH CAKES

45 / Sauce gribiche, dill

CHORIZO MEATBALLS gf

50 / Bocconcini, smoked tomato coulis, basil

MELON & PROSCUITTO gf

36 / Balsamic reduction



STATIONS

CHARCUTERIE BOARDS gf*

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

CHEESE BOARDS gf*

12/person / Domestic & imported cheese, bread

BEEF CARVE STATION gf*

20/person / Horseradish, gravy, dinner rolls

OYSTER BAR gf

45/person / A selection of oyster varieties & condiments

SHRIMP COCKTAIL gf

10/shrimp / Jumbo shrimp, house-made cocktail sauce

SMOKED HALF SALMON gf*

175 / Whipped dill cream cheese, capers, red onion, crostini

DESSERT TABLE

15/person / Date squares, lemon bars, raspberry macaroon bars, mini chocolate and strawberry cheesecakes

v vegetarian

gf gluten free

gf* gluten-free modified option available



3-Course Menu

APPETIZER

FISH & CRAB CAKES

Fennel, remoulade, lemon

- or -

BEEF, BACON, & BLUE

Tenderloin, blue cheese béchamel, lemon

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette



\$95
/person

ENTRÉE

STRIPLOIN

10 oz. Atlantic beef striploin, seasonal vegetables, whipped potatoes

- or -

SALMON

Miso glaze, brown rice, soy butter

- or -

TENDERLOIN

6 oz. Atlantic beef tenderloin, seasonal vegetables, whipped potatoes

DESSERT

MILLE-FEUILLE

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

- or -

CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request





\$115
/person



3-Course Menu

APPETIZER

FISH & CRAB CAKES

Fennel, remoulade, lemon

- or -

STEAK TARTARE

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

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

PRAWN PUTTANESCA

Olive, tomato, capers, garlic

- or -

CIGAR TENDERLOIN

8 oz. Atlantic tenderloin, balsamic, pepper rub, seasonal vegetables, whipped potatoes

- or -

RIB EYE

14 oz. Atlantic rib eye, seasonal vegetables, whipped potatoes

- or -

SALMON

Miso glaze, brown rice, soy butter

DESSERT

MILLE-FEUILLE

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

- or -

CARAMEL CHEESECAKE

Graham crust, house-made caramel

- or -

CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request



4-Course Menu

AMUSE

CRUDO

Salmon, capers, EVOO, lemon, cucumber

- or -

SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce

APPETIZER

CALAMARI

Squid ink aioli, port reduction, lemon, arugula

- or -

STEAK TARTARE

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

- or -

BEEF, BACON & BLUE

Tenderloin, blue cheese béchamel, lemon

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

\$135
/person

ENTRÉE

PRAWN PUTTANESCA

Olive, tomato, caper, garlic

- or -

BOURBON STRIPLOIN

12 oz. Atlantic striploin, seasonal vegetables, whipped potatoes

- or -

CIGAR TENDERLOIN

8 oz. Atlantic tenderloin, balsamic, pepper rub, seasonal vegetables, whipped potatoes

- or -

RIB EYE

14 oz. Atlantic rib eye, seasonal vegetables, whipped potatoes

- or -

SALMON

Miso glaze, brown rice, soy butter

DESSERT

MILLE-FEUILLE

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

- or -

CARAMEL CHEESECAKE

Graham crust, house-made caramel

- or -

CRÈME BRÛLÉE

Vanilla

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