

THE **BARRINGTON**
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

CONTACT

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

BRAISED SQUID

San Marzano tomatoes, fennel, gremolata

- or -

BRUSCHETTA

Tomatoes, red onions, feta, capers, EVOO, grilled focaccia

- 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-ginger grilled, sesame cucumbers, brown rice, seasonal vegetables

- 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

BRAISED SQUID

San Marzano tomatoes, fennel, gremolata

- or -

STEAK TARTARE

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

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

SEARED SCALLOP RISOTTO

Green peas, gremolata

- 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-ginger grilled, sesame cucumbers, brown rice, seasonal vegetables

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

OYSTERS

Mignonette, lemon

- or -

SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce

APPETIZER

BRAISED SQUID

San Marzano tomatoes, fennel, gremolata

- or -

STEAK TARTARE

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

- or -

BRAISED BEEF TORTELLINI

Porcini jus, ricotta

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

SEARED SCALLOP RISOTTO

Green peas, gremolata

- 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-ginger grilled, sesame cucumbers, brown rice, seasonal vegetables

DESSERT

MILLE-FEUILLE

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

- or -

CARAMEL CHEESECAKE

Graham crust, house-made caramel

- or -

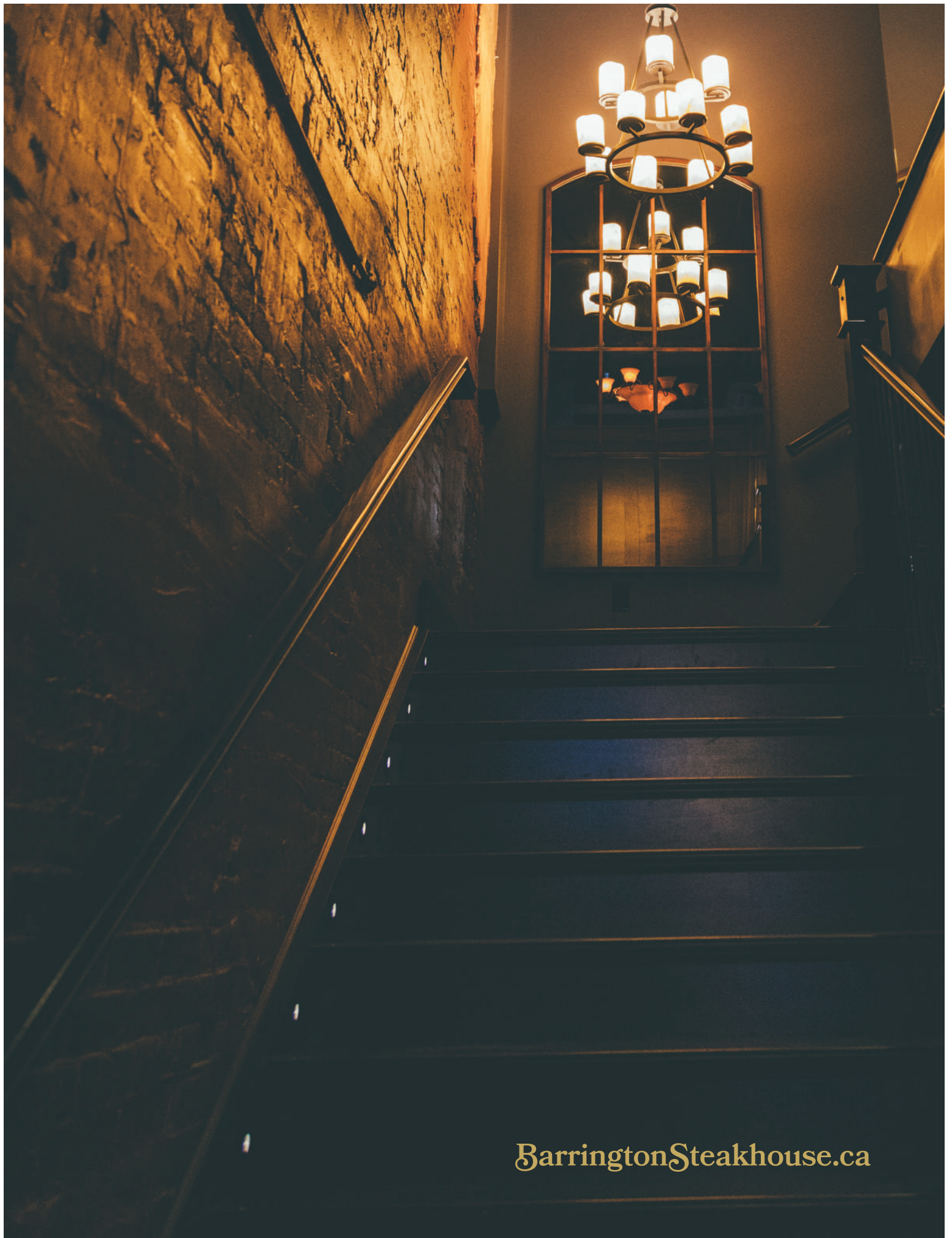
CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request



\$135
/person



BarringtonSteakhouse.ca