

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](mailto: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](mailto: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 & HORSERADISH 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



**\$95**  
*/person*



# 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

## 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

### LOBSTER 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 -

### ARANCINI

Braised beef, blue cheese aioli, pickled mushrooms, parmesan

- or -

### KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

## ENTRÉE

### LOBSTER 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

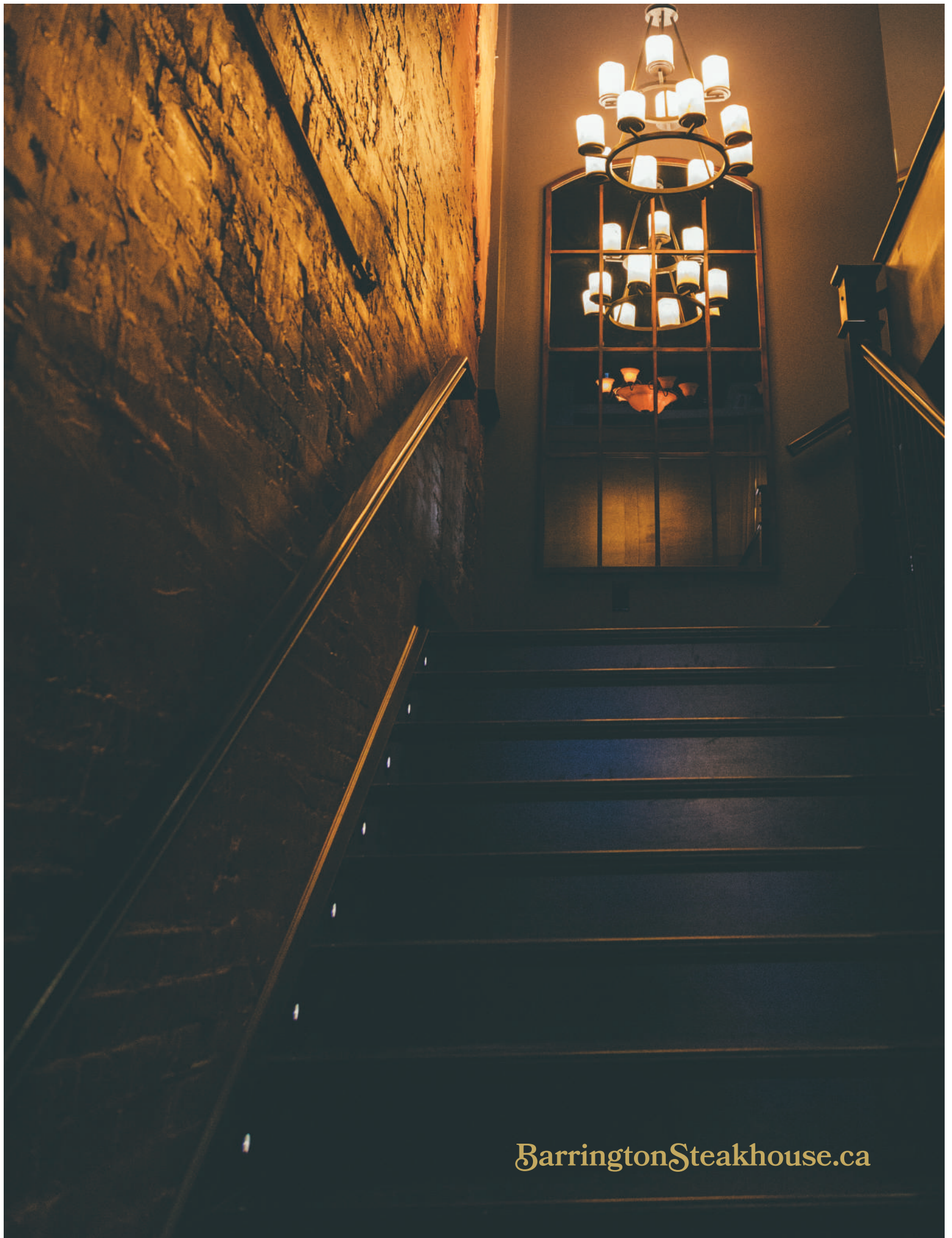
Vanilla

Vegetarian & vegan options available upon request



**\$135**  
/person





[BarringtonSteakhouse.ca](http://BarringtonSteakhouse.ca)