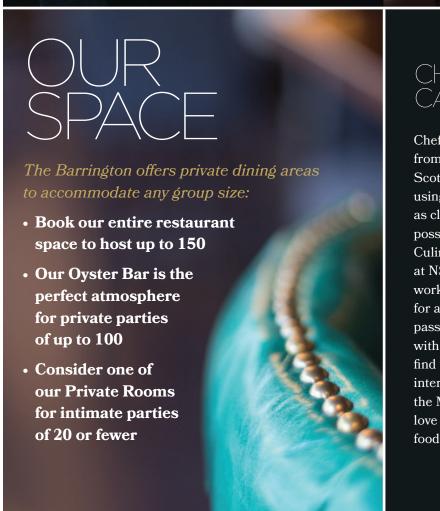




PRIVATE DINING PACKAGE





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



STATIONS

CHARCUTERIE BOARDS &f*

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 &f

45/person / A selection of oyster varieties & condiments

SHRIMP COCKTAIL gf

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

DESSERT TABLE

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

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 &f/v

38 / Tomato, basil, bocconcini, balsamic

FRIED HALLOUMI

42 / Panko, tomato jam, basil

CRAB STUFFED MUSHROOM &f

45 / Cream cheese, green onion

MINI NOVA SCOTIA LOBSTER ROLLS of*

70 / Local lobster, dill, lemon aioli

BACON-WRAPPED SCALLOPS &f

55 / Balsamic reduction

CRAB & FISH CAKES

45 / Sauce gribiche, dill

CHORIZO MEATBALLS of

50 / Bocconcini, smoked tomato coulis, basil









3-Course Menu

APPETIZER

CHARRED CALAMARI

Pickled shallot, romesco, puffed wild rice

BRUSCHETTA

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

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

STRIPLOIN

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

- or -

SALMON

Tomato relish, basil oil, brown rice, seasonal vegetables

SIRLOIN

7 oz. Atlantic beef sirloin, seasonal vegtables, whipped potatoes

MILLE-FEUILLE

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

CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request







3-Course Menu

APPETIZER

CHARRED CALAMARI

Pickled shallot, romesco, puffed wild rice

- O1°

STEAK TARTARE

Filet mignon, capers, shallots, truffle aioli, grilled focaccia

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

LOBSTER RISOTTO

Green peas, gremolata

- or -

CIGAR TENDERLOIN

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

or -

RIB EYE

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

SALMON

Tomato relish, basil oil, brown rice, seasonal vegetables

DESSERT

MILLE-FEUILLE

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

- O1°

CARAMEL CHEESECAKE

Graham crust, house-made caramel

- Of

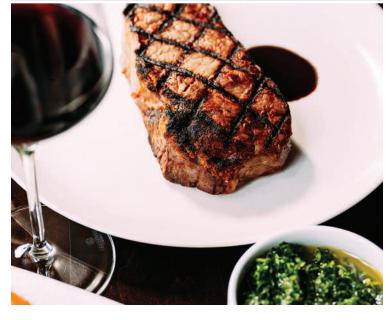
CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request







4-Course Menu

AMUSE

OYSTERS

Mignonette, lemon

- Of

SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce

APPETIZER

CHARRED CALAMARI

Pickled shallot, romesco, puffed wild rice

- Of

STEAK TARTARE

Filet mignon, capers, shallots, truffle aioli, grilled focaccia

- Of

CRISPY POLENTA

Romesco, almonds

- or

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

LOBSTER RISOTTO

Green peas, gremolata

- Of -

BOURBON STRIPLOIN

12 oz. Atlantic striploin, seasonal vegetables, whipped potatoes

- or -

CIGAR TENDERLOIN

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

- or

RIB EYE

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

SALMON

Tomato relish, basil oil, 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

