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 150**

- **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 TARTARE *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

DUCK CONFIT LOLLIPOP
50 / Maple-gochujang glaze

BERRY & BRIE PURSES
38 / Local berries, honey

CAPRESE SKEWERS *gf/v*
38 / Tomato, basil, bocconcini, balsamic

SMOKED SALMON CROSTINI
45 / Dill cream cheese, capers, chive

CRAB STUFFED MUSHROOM *gf*
45 / Cream cheese, green onion

MINI NOVA SCOTIA LOBSTER ROLLS *gf**
MKT$ / Local lobster, dill, lemon aioli

BACON-WRAPPED SCALLOPS *gf*
55 / Balsamic reduction

CHORIZO MEATBALLS *gf*
50 / Bocconcini, smoked tomato coulis, basil

STATIONS

CHARCUTERIE BOARDS *gf**
20/person / Cured meats, cheeses, preserves, bread

BEEF CARVE STATION *gf**
25/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

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

CHARRED CALAMARI
Pickled shallot, romesco, puffed wild rice
- *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
Maple-glazed, Dijon cream, couscous, seasonal vegetables
- *or* -
SIRLOIN
7 oz. Atlantic beef sirloin, seasonal vegtables,
whipped potatoes

DESSERT

MILLE-FEUILLE
Puff pastry, mocha cream, lemon curd,
shaved chocolate, berries
- *or* -
CRÈME BRÛLÉE
Vanilla

Vegetarian & vegan options available upon request

$95
/person

3-Course Menu

APPETIZER

CHARRED CALAMARI
Pickled shallot, romesco, puffed wild rice
- or -
STEAK TARTARE
Bone marrow emulsion, foie gras snow, brioche crumble
- or -
KALE & GREEN APPLE SALAD
Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

LOBSTER RISOTTO
Green peas, sun-dried tomato chimichurri
- 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
- or -
SALMON
Maple-glazed, Dijon cream, couscous, 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

$115
/person

4-Course Menu

AMUSE

OYSTERS
Mignonette, lemon
- or -
SHRIMP COCKTAIL
Jumbo shrimp, cocktail sauce

APPETIZER

CHARRED CALAMARI
Pickled shallot, romesco, puffed wild rice
- or -
STEAK TARTARE
Bone marrow emulsion, foie gras snow, brioche crumble
- or -
BEETS & BURRATA
Pink peppercorn oil, pistachio dust
- or -
KALE & GREEN APPLE SALAD
Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

LOBSTER RISOTTO
Green peas, sun-dried tomato chimichurri
- or -
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
- or -
SALMON
Maple-glazed, Dijon cream, couscous, seasonal vegetables

DESSERT

MILLE-FEUILLE
Puff pastry, mocha cream, lemon curd,
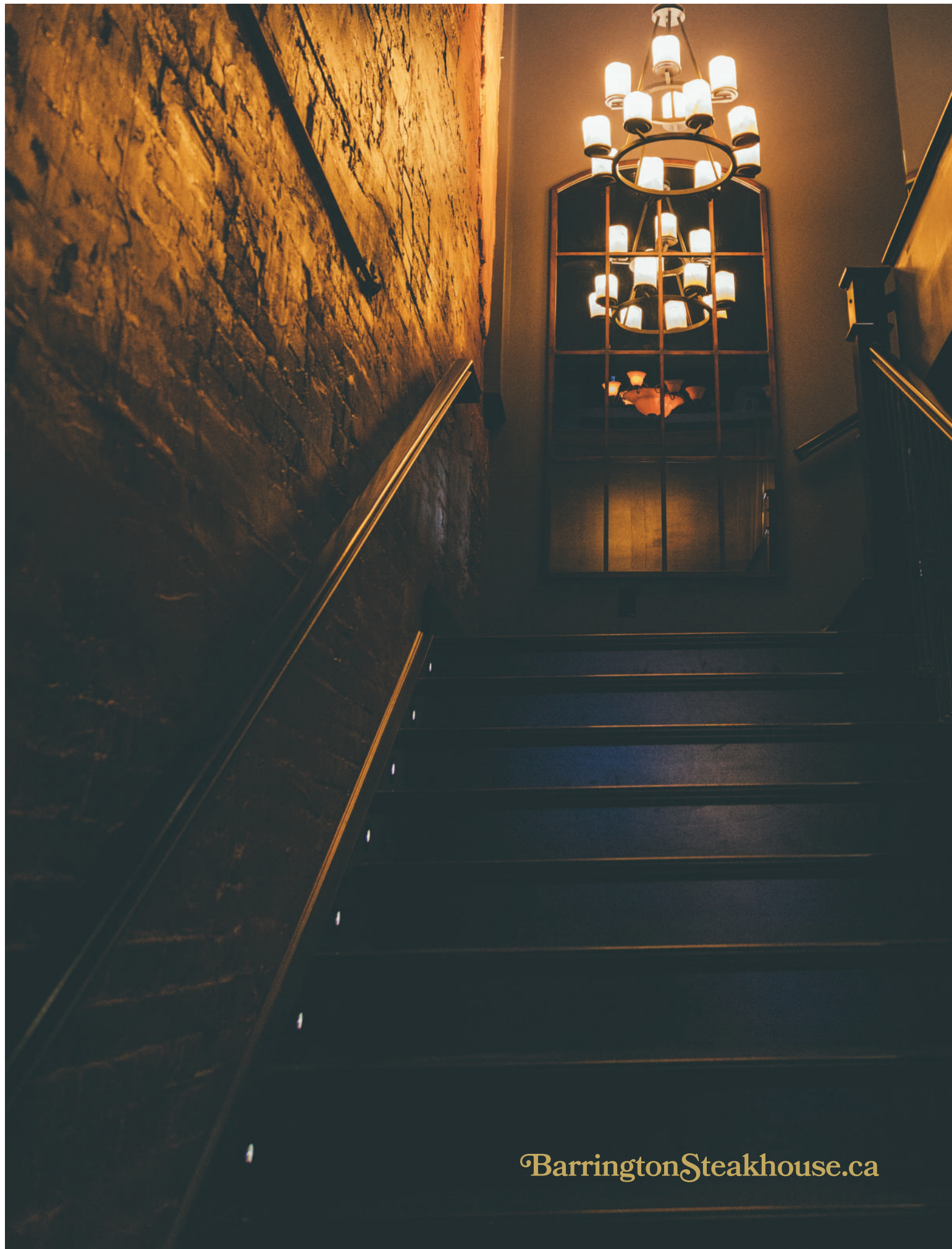shaved chocolate, berries
- or -
CARAMEL CHEESECAKE
Graham crust, house-made caramel
- or -
CRÈME BRÛLÉE
Vanilla

Vegetarian & vegan options available upon request

$135
/person