

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!



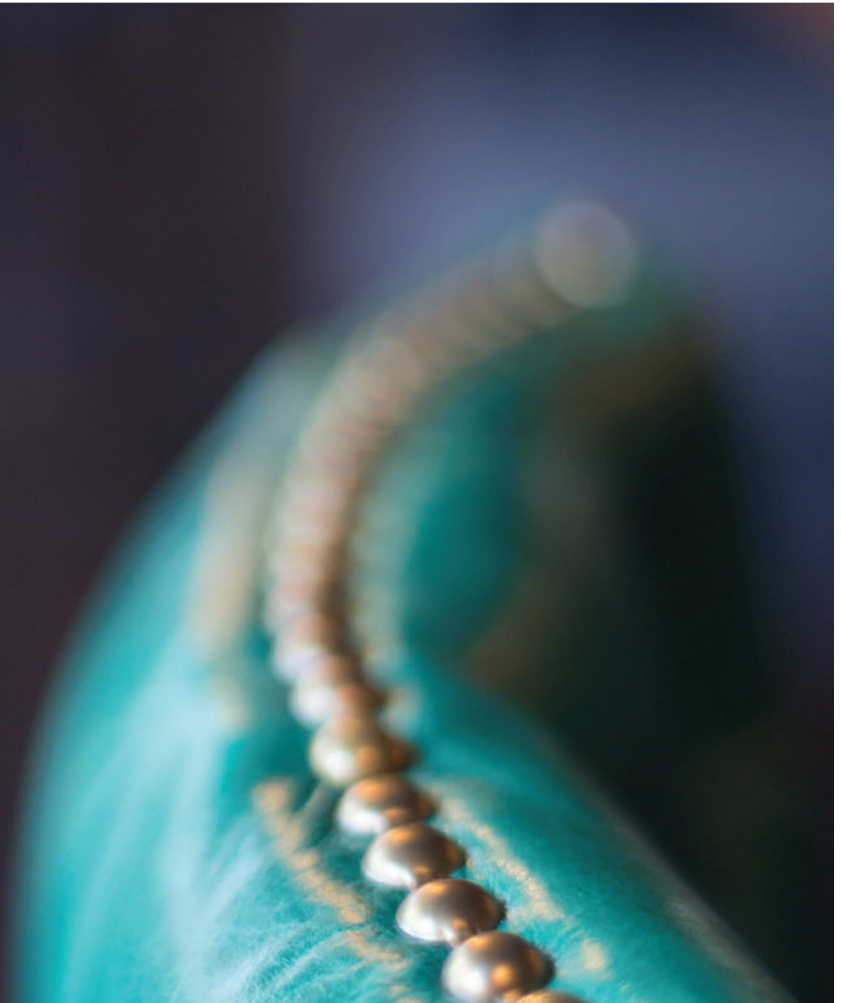
CONTACT

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 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**



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 *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

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

v vegetarian

gf gluten free

*gf** gluten-free modified option available

3-Course Menu

\$95
/person

APPETIZER

CHILI-LIME CALAMARI

Fermented chili sauce

- 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 AU POIVRE

Green peppercorn cream, seasonal vegetables, whipped potatoes

- or -

SIRLOIN

7 oz. Atlantic beef sirloin, 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

3-Course Menu

\$115
/person

APPETIZER

CHILI-LIME CALAMARI

Fermented chili sauce

- or -

STEAK TARTARE

Capers, cured egg yolk, truffle aioli, shallot, grilled bread

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

RISOTTO

Chili crisp, brown butter, corn

- 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 AU POIVRE

Green peppercorn cream, seasonal vegetables, whipped potatoes

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

\$135
/person

AMUSE

OYSTERS

Mignonette, lemon

- or -

SHRIMP COCKTAIL

Cocktail sauce

APPETIZER

CHILI-LIME CALAMARI

Fermented chili sauce

- or -

STEAK TARTARE

Capers, cured egg yolk, truffle aioli, shallot, grilled bread

- or -

CRISPY RICE SPICY SALMON

Spicy mayonnaise, sesame, jalapeño

- or -

KALE & GREEN APPLE SALAD

Spiced almonds, cranberry, quinoa, cider vinaigrette

ENTRÉE

RISOTTO

Chili crisp, brown butter, corn

- 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 AU POIVRE

Green peppercorn cream, seasonal vegetables, whipped potatoes

DESSERT

MILLE-FEUILLE

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

- or -

CARAMEL CHEESECAKE

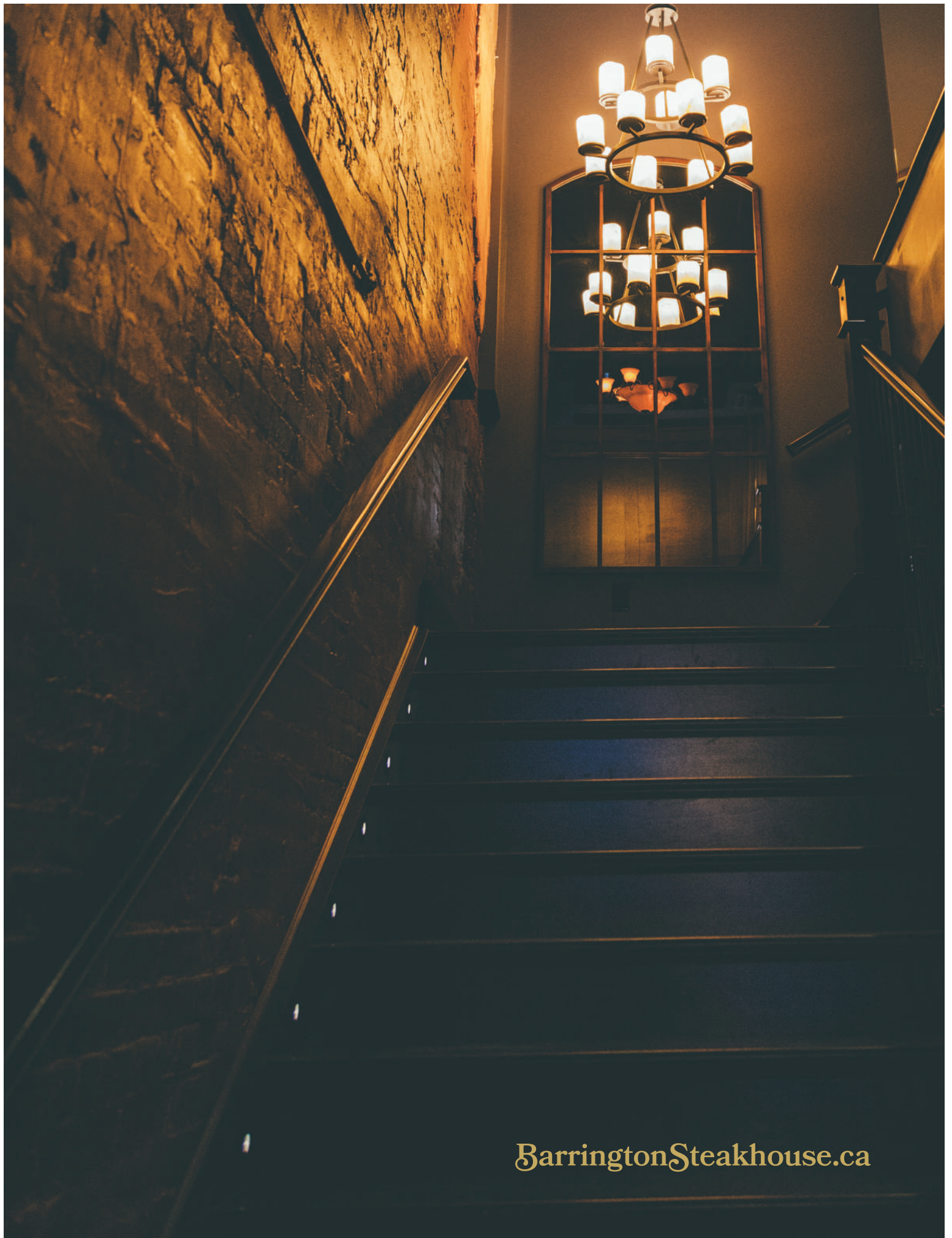
Graham crust, house-made caramel

- or -

CRÈME BRÛLÉE

Vanilla

Vegetarian & vegan options available upon request



BarringtonSteakhouse.ca