

PEACOCK

WINE BAR

BUYOUT
PACKAGE

events@muirhotel.com . 902.334.4294

muirhotel.com



CANAPÉS

*priced per dozen · minimum one dozen order per item
3–4 pieces per person recommended for a one-hour reception*

VEGETARIAN

Fried Mozzarella <i>marinated tomato</i> v	4
Heritage Tomato Crostini <i>pickled eggplant</i> v	4
Twice-fried Potato <i>bomba dip</i> v	4.5
Celeriac Sliders <i>lemon aioli</i> v	5

SEAFOOD

East Coast Oyster <i>sherry yuzu mignonette</i>	4
Scallop Ceviche <i>sea buckthorn, radish</i>	5
Crispy Shrimp <i>fennel chili salt</i>	5
Tuna Tartare <i>crostini, hendrick's gin, pickled chili</i>	6

MEAT

Bavette Steak Skewer <i>chimichurri aioli</i>	5
Schnitzel Fingers <i>dijon aioli</i>	6
Steak Tartare <i>horseradish, cheddar, dill pickle crostini</i>	6
House Sliders <i>bomba, aioli, arugula</i>	6

V vegetarian GF gluten-free

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



DINNER

priced per person
menus are updated seasonally & are subject to change

SAMPLE MENU A

Crudités Selection v, GF
whipped cheese, green vinaigrette
vegan option available

or

Marinated Cucumber VEGAN
green goddess dressing, mint, sesame, chili crisps

—

Tubetti all'Amatriciana Pasta
cured pork, bomba

or

Rigatoni Pasta v
preserved lemon, nutritional yeast, pink & black peppercorns
vegan option available

—

Chicken Schnitzel
choucroute, cornichons, lemon

or

Bavette Steak
crispy potatoes, spring onions, peppercorn jus, soubise

or

Eggplant Sandwich
sabroso, peperoncini, marinated mushrooms

—

Tiramisu Affogato v
espresso, whipped sabayon, mascarpone ice cream

—

Freshly Brewed Coffee & Selection of Teas
96

SAMPLE MENU B

Squash & Haskap Salad VEGAN, GF
pine nuts, basil seed vinaigrette

or

Marinated Cucumber VEGAN
green goddess dressing, mint, sesame, chili crisps

or

Chicken Fried Halibut Cheeks
aïoli, pickled seaweed

—

Spiced Lamb Burger
charred onion relish, harissa maple glaze, roasted carrots

or

Atlantic Bass GF
harissa-braised greens, fennel slaw

or

Rigatoni Pasta v
preserved lemon, nutritional yeast, pink & black peppercorns
vegan option available

—

Olive Oil Cake v
lemon curd, white chocolate ganache

or

Tiramisu Affogato v
espresso, whipped sabayon, mascarpone ice cream

—

Freshly Brewed Coffee & Selection of Teas
89

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DINNER

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SAMPLE MENU C

Marinated Cucumber VEGAN
green goddess dressing, mint, sesame, chili crisps

or

Polenta Fries v
sour cream & sea truffle, parmesan espuma

or

Tuna Crudo
white shoyu, ibérico lomo

—

8oz Beef Strip Loin
soubise, charred spring onions, peppercorn jus

or

Miso Cacio e Pepe VEGAN
rigatoni, miso, pink peppercorns, pecorino

or

Atlantic Bass GF
harissa-braised greens, fennel slaw

—

Tiramisu Affogato v
espresso, whipped sabayon, mascarpone ice cream

or

Olive Oil Cake v
lemon curd, white chocolate ganache

—

Freshly Brewed Coffee & Selection of Teas

96

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GROUP DINING

CHEF'S TASTING MENU

*available for groups of up to 44 guests
seasonally curated*

Amuse Bouche

—

Cold Appetizer

—

Hot Appetizer

—

Pasta Course

—

Main Course

—

Pre-dessert

—

Dessert

—

Petit Fours

145 per person

FAMILY-STYLE MENU

available for groups of minimum four guests

SAMPLE MENU

Focaccia v
rosemary, lemon, olive oil, red wine garlic

Cured Meats
fermented apple mostarda, preserves

Fresh Burrata v

—

Pappardelle v
miso cacio e pepe

Rigatoni alla Vodka v

—

Bavette Steak
soubise, charred spring onion, peppercorn jus

Market Greens v

Crispy Potatoes v

Marinated Cucumber VEGAN
green goddess dressing, mint, sesame, chili crisps

—

Olive Oil Cake v
lemon curd, white chocolate ganache

Ice Cream & Sorbet

70 per person

V vegetarian GF gluten-free

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GROUP DINING

priced per person

PRE-DINNER PLATTERS

East Coast Oysters

sherry yuzu mignonette

8

Cured Meats

fermented apple mostarda, pickle

8

Fermented, Fresh & Cured Vegetables

whipped cheese, summer greens vinaigrette

7

Cheese Selection

burnt honey, macerated fruit

7

V vegetarian GF gluten-free

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2015
LITTLE & WILFVILLE
EST. 2003
TERROIR SERIES
GAMAY NOIR

BODEGAS
AESSIR
Polal
Blanco de Navarra

WEISSBURGUNDI

ROSE
GLOSCAP
FIRST NATION X
BENJAMIN
BRIDGE

BEVERAGES

priced per person

BEER

Burnside Brewing, Toller Lite, Lager 355ML	7
North Brewing, Lawrencetown Surf, Session Ale 355ML	8
Stillwell, Stilly Pils, German-style Pilsner 16oz	9
Birra Moretti, Pale Lager 341ML	10
Guinness, Irish Stout 440ML	11
Stillwell, Cream Ale 473ML	12
Avondale Sky, Hey Buddy!, Summer Wheat 355ML	12
Burnside Brewing, Sea Glass, IPA 473ML	12
Church Brewing, Life After Death, Rosé Sour 355ML	13
North Brewing, Saison de Chardonnay 750ML	35

CIDERS

Chain Yard, Foundation, Cider 16oz	10
Revel, Cosmos, Cider <i>with Skin Contact Gewürztraminer</i> 750ML	38
Lightfoot & Wolfville, Farmhouse Cider 750ML	45

ZERO-DEGREES

Libra, Pale Ale 355ML	8
Bulwark, Cider 355ML	8
Benjamin Bridge, Piquette Zero 250ML	11
Leitz, Eins Zwei Zero, Riesling - Rudesheim, DE 750ML	45
Leitz, Zero Point Five, Pinot Noir - Rudesheim, DE 750ML	45
Leitz, Eins Zwei Zero, Sparkling - Rudesheim, DE 750ML	50

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BEVERAGES

SIGNATURE COCKTAILS

Winter's Wreath 2oz	12
east coast gin, orange juice, white wine rosemary syrup	
Captain Kid 2.25oz	14
east coast gold rum, galliano, lemon juice, apple juice	
Rye Chai Martini 1.5oz	16
canadian club 100% rye, bonal amaro, chai	
Harvest King 2.25oz	15
koch mezcal, kingsport tawny, lemon juice, fig juice, honey	
Summer's End 1.5oz	17
maker's mark bourbon, chambord, apricot purée, lemon juice, egg white, blackberry syrup	

ZERO-DEGREE COCKTAILS

Peahen Spritz NON-ALC	8
benjamin bridge piquette pink zero, martini floreale non-alcoholic vermouth	
Peahen Call NON-ALC	8
tomato juice, martini floreale, tabasco	

NON-ALCOHOLIC

Juice	6	Cappuccino	5
Tea	3.5	Latte	5
Espresso	3.5	Almond Latte	5
Americano	3.75	Almond Cappuccino	5
Macchiato	4		

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WINE LIST

BUBBLES

Chiarli, Vecchia Modena, Lambrusco - Emilia-Romagna, IT	50
Blomidon, Crémant - NS	82
21 Lightfoot & Wolfville, Brut Rosé - Gaspereau Valley, NS	96

WHITE

22 La Delizia, Pinot Grigio - Veneto, IT	50
Lightfoot & Wolfville, Tidal Bay - NS	58
22 Bodegas Barbadillo, Blanco de Albariza, Palomino - Cádiz, ES	58
20 DeLoach, Heritage, Chardonnay - Russian River Valley, CA	71
22 Elmstone, Sauvignon Blanc - Marlborough, NZ	72

ROSÉ

22 Glooscap First Nation x Benjamin Bridge - Gaspereau Valley, NS	52
Gérard Bertrand, Gris Blanc Rosé - Languedoc-Roussillon, FR	58
22 Château Musar, Jeune Rosé, Cinsault - Bekaa Valley, LB	89

RED

23 Nieto Senetiner, Benjamin, Malbec - Mendoza, AR	48
22 Umani Ronchi, Montepulciano d'Abruzzo - Abruzzi, IT	58
21 Lightfoot & Wolfville, Fauna - Annapolis Valley, NS	58
22 J. Bouchon, Cabernet Sauvignon Reserva - Central Valley, CH	70
André Colonge, Beaujolais-Villages - FR	70

OTHER

Gérard Bertrand, Genora, Vin Orange - Languedoc-Roussillon, FR	70
Therianthropy, Mouflon, Frontenac Gris/Riesling - Niagara, ON	98

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

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FREQUENTLY ASKED QUESTIONS

AVAILABILITY

Peacock is available Monday to Sunday for lunch events starting at 12:00pm and concluding at 3:00pm. Evening functions are available Sunday to Thursday starting at 5:00pm and concluding at 1:00am. For weekday buyouts, please check with your event specialist for availability. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles

THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

ENTERTAINMENT & AUDIOVISUAL (AV)

We welcome you to secure entertainment for your event with us at Peacock. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier. Please note that adding AV can alter the capacity of the space.

ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government-mandated) – 22.06 to 44.13
- RE:SOUND legislated music fee (government-mandated) – 9.25 to 18.51
- Audiovisual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linens, should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

YOUR PLANNING TEAM

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event. When you and your vendors arrive, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

PAYMENT & CANCELLATION

A signed contract and initial deposit of 2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date. Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.