

The image shows the interior of a wine bar named 'Peacock'. The space is decorated with a lush, tropical theme. In the foreground, there are purple leather bar stools and a large, vibrant bouquet of orange and yellow flowers. A large potted plant with broad green leaves is also visible. In the background, a bar counter is lined with various wine bottles, and a large mural of tropical foliage and a peacock is on the wall. The lighting is warm and ambient.

# PEACOCK

## WINE BAR

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[freehandhospitality.com](http://freehandhospitality.com)







# CANAPÉS

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

## VEGETARIAN

Mozzarella in Carrozza <i>puttanesca</i> V	60
Roasted tomato <i>herbed ricotta, crostini</i> V	60
Potato pave <i>crème fraîche, ramp</i> V	60
Eggplant sliders <i>marinated mushroom, bomba aioli</i> V	72

## SEAFOOD

East Coast oyster <i>sherry yuzu mignonette</i> GF	60
Scallop ceviche <i>ajó blanco, rhubarb hot sauce</i>	72
Fried shrimp toast <i>preserved lemon cocktail sauce</i>	60
Tuna tartare <i>crostini blood orange ponzu, cucumber</i>	60

## MEAT

Mortadella skewer <i>chili, olive, parmesan</i> GF	72
Steak tartare <i>horseradish cream, green coriander, scapes</i>	72
House sliders <i>roasted garlic aioli, arugula</i>	72
Pork rillion <i>birch syrup, amaro glaze</i> GF	72

Add caviar 30g	150
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V vegetarian GF gluten-free  
menus & pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity





# DINNER

*priced per person*

## SAMPLE MENU A

### Fennel Cured Mahi GF

*coconut and coriander sauce, chili, shallot*

or

### Roasted Squash GF V

*orange & tahini ricotta, leek, walnut*

—

### Tubetti a la Amatriciana

*spicy pork, tomato, parmesan*

or

### Rigatoni Primavera V

*zucchini, peas, herbs*

—

### Chicken Parm

*spec, tomato sauce, mozzarella, parmesan*

or

### 8oz Striploin

*whipped buttermilk mash, redeye gravy, vegetables*

—

### Dark Chocolate Torte GF

*cremeaux, cherries, nougatine*

or

### Lemon Bar

*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

118

## SAMPLE MENU B

### Roasted Squash GF V

*orange & tahini ricotta, leek, walnut*

or

### Radicchio Salad GF V

*fennel, citrus, olives, blue cheese*

or

### Fried Halibut Cheeks

*mustard pickle aioli, cornichon*

—

### Bomba Burger

*roasted garlic aioli, mortadella, giardiniera, arugula, pecorino*

or

### Seared Cod

*preserved lemon couscous, pink peppercorn, greens, salsa verde*

or

### Rigatoni V

*pea puree, pistachio, zucchini, herbs*

—

### Dark Chocolate Torte GF

*cremeaux, cherries, nougatine*

or

### Lemon Bar

*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

82

V vegetarian GF gluten-free

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# DINNER

*priced per person*

## SAMPLE MENU C

### Radicchio Salad GF V

*fennel, citrus, olives, blue cheese*

or

### Polenta Fries GF V

*herb and garlic espuma, parmesan*

or

### Fennel Cured Mahi GF

*coconut and coriander vinaigrette, chili, shallot*

—

### 8oz Striploin

*potato pave, mushroom conserva, greens, bearnaise*

or

### Pappardelle

*braised lamb ragu, parmesan, basil*

or

### Rainbow Trout GF

*lemon potato, green bean, puttanesca*

—

### Dark Chocolate Torte GF

*cremeaux, cherries, nougatine*

or

### Lemon Bar

*brown butter crumb, compote, toasted meringue*

—

Freshly Brewed Coffee & Selection of Teas

**102**

**V** vegetarian **GF** gluten-free

*menus & pricing are subject to change based on seasonal availability*

*prices exclude tax & gratuity*



# GROUP DINING

*priced per person*

## CHEF'S TASTING MENU

*available for groups of up to 35 guests  
seasonally curated*

Amuse Bouche

—

Cold Appetizer

—

Hot Appetizer

—

Pasta Course

—

Main Course

—

Pre-dessert

—

Dessert

—

Petit Fours

**145**

## FAMILY-STYLE SAMPLE MENU

*available for groups of minimum four guests*

Focaccia **V**

Cured Meats

Fresh Burrata **V**

—

Pappardelle

*braised lamb ragu, basil, parmesan*

Rigatoni Primavera **V**

*zucchini, peas, herbs*

—

Ribeye

*peppercorn bearnaise, charred cipolini, mushroom conserva*

Market Greens **V**

Crispy Potatoes **V**

Radicchio Salad **V**

—

Dark Chocolate Torte

*cremeaux, cherries, nougatine*

Ice Cream & Sorbet

**84**

**V** vegetarian **GF** gluten-free

*menus & pricing are subject to change based on seasonal availability*

*prices exclude tax & gratuity*



# GROUP DINING

*priced per person*

## PRE-DINNER PLATTERS

East Coast Oysters **GF**

*sherry yuzu mignonette*

8

Cured Meats **GF**

*fermented apple mostarda, pickle*

8

Fermented, Fresh & Cured Vegetables **GF V**

*whipped cheese, summer greens vinaigrette*

7

Cheese Selection **GF V**

*burnt honey, macerated fruit*

8

**V** vegetarian **GF** gluten-free

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*prices exclude tax & gratuity*







# 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

## CIDER

Chain Yard, Foundation, Cider 16oz	10
Revel, Cosmos, Cider with Skin Contact Gewürztraminer 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 - Rüdesheim, DE 750ml	45
Leitz, Zero Point Five, Pinot Noir - Rüdesheim, DE 750ml	45
Leitz, Eins Zwei Zero, Sparkling - Rüdesheim, DE 750ml	50

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# BEVERAGES

*priced per person*

## SIGNATURE COCKTAILS

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

## ZERO DEGREE COCKTAILS

<b>Peahen Spritz</b>	<b>8</b>
<i>benjamin bridge piquette pink zero, martini floreale non-alcoholic vermouth</i>	
<b>Peahen Call</b>	<b>8</b>
<i>tomato juice, martini floreale, tabasco</i>	

## NON ALCOHOLIC

Juice	<b>6</b>
Tea	<b>3.5</b>
Espresso	<b>3.5</b>
Americano	<b>3.75</b>
Macchiato	<b>4</b>
Cappuccino	<b>5</b>
Latte	<b>5</b>
Almond Latte	<b>5</b>
Almond Cappuccino	<b>5</b>

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# WINE LIST

*priced per bottle*

## 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!*







# 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 & A.V.

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 YOUR 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

## 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 onsite 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.