

The image shows the interior of a wine bar named 'Peacock'. The space is decorated with a lush, tropical theme. Large, vibrant murals of tropical foliage and a peacock are visible on the walls. In the foreground, there are purple leather bar stools and a round table with a large, colorful bouquet of orange and white flowers. A bar counter with a green base and a black top is visible in the background, with shelves of wine bottles behind it. The lighting is warm and ambient, creating a sophisticated yet relaxed atmosphere.

PEACOCK

WINE BAR

events@freehandhospitality.com . 902-334-4294
freehandhospitality.com



CANAPÉS

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

VEGETARIAN

Tomato and ricotta V	60
Deep fried cauliflower V	60
Gougères mushroom puree V	60

SEAFOOD

East Coast oyster <i>sherry yuzu mignonette</i> GF	60
Scallop ceviche <i>rhubarb hot sauce</i>	72
Tempura shrimp <i>cilantro emulsion</i>	60
Tuna tartare <i>spicy mayo</i>	60

MEAT

Sweet and sour pork belly	60
Beef tartare	72
Fried polenta <i>speck</i>	60

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

Cured Trout
horseradish cream, dill

or

Miso Carrots
crispy ginger, herb dressing

—

Ricotta Agnolotti
lemon butter sauce

or

Scallop
brown butter vinaigrette

—

Cod
grilled onions, broccoli

or

Flank Steak
green sauce, market vegetables

—

Limoncello Cake

or

Chocolate Torte

—

Freshly Brewed Coffee & Selection of Teas

SAMPLE MENU B

Cured Trout
horseradish cream, dill

or

Miso Carrots
crispy ginger, herb dressing

—

Cod
grilled onions, broccoli

or

Gnocchi
wild mushrooms, kale

—

Limoncello Cake

or

Chocolate Torte

—

Freshly Brewed Coffee & Selection of Teas

82

107

V vegetarian **GF** gluten-free

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DINNER

priced per person

SAMPLE MENU C

Cured Trout

horseradish cream, dill

or

Miso Carrots

crispy ginger, herb dressing

or

Tomato Salad

fresh cheese, shiso

—

Cod

grilled onions, broccoli

or

Flank Steak

green sauce, market vegetables

or

Gnocchi

wild mushrooms, kale

—

Limoncello Cake

or

Chocolate Torte

—

Freshly Brewed Coffee & Selection of Teas

93

V vegetarian **GF** gluten-free

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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

FAMILY-STYLE SAMPLE MENU

available for groups of minimum four guests

Bread and Butter

Cured Meats

Vegetable Crudité

—

Gnocchi

wild mushrooms, kale

Tomato Salad

fresh cheese, shiso

—

Flank Steak

green sauce

Market Vegetable

Wild Mushrooms

—

Limoncello Cake

Ice Cream & Sorbet

III

145

V vegetarian **GF** gluten-free

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GROUP DINING

priced per person

PRE-DINNER PLATTERS

East Coast Oysters

5

Cured Meats

8

Vegetable Crudité

7

Cheese Selection

8

V vegetarian **GF** gluten-free

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BEVERAGES

priced per person

BEER

Tatamagouche, Deception Bay IPA 16oz	12
Burnside Brewing, Toller Lite, Lager 355ml	8
North Brewing, Lawrencetown Surf, Session Ale 355ml	8
Stillwell, Stilly Pils, German-style Pilsner 16oz	9
Birra Moretti, Pale Lager 341ml	10
Stillwell, Cream Ale 473ml	12
Burnside Brewing, Sea Glass, IPA 473ml	12
Tilmans Biere, Das Helle Lager 500ml	20
North Brewing, Saison de Chardonnay 750ml	35

CIDER

Chain Yard, Foundation, Cider 16oz	10
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ZERO DEGREES

FIN Soda, Poire Pour la Soif 250ml	8
Bulwark, Cider 355ml	8
Tatamagouche Brewing, Nomad IPA 355ml	10
Benjamin Bridge, Piquette Zero 250ml	11
Bellwoods, Stay Classy Non-Alc IPA 473ml	13
Leitz Zero Sparkling White 250ml	14
Leitz Eins Zwei Zero Sparkling Rosé 250ml	14

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BEVERAGES

priced per person. cocktails subject to change.

SIGNATURE COCKTAILS

Sunshine & Shadows 2oz	17
<i>tanqueray gin, amaro montenegro, apricot, grapefruit</i>	
Banana Stand Espresso Martini 2oz	20
<i>bumbu rum, st. remy VSOP, crème de cacao, espresso</i>	
Barrel & Bloom 1.75oz	20
<i>hornitos black barrel, st. germain elderflower, black tea, angostura</i>	
Peacock Martini 2oz	18
<i>tanqueray or ketel one, dolin dry vermouth, green chartreuse, lime, lemon bitters</i>	
Queen's Marque Swizzle 2oz	16
<i>alberta premium rye, cynar, pineapple, lemon, tonic, coconut foam</i>	

ZERO DEGREE COCKTAILS

The Quiet Spritz	13
<i>NOA italian aperitif, lychee, lime, tonic</i>	
Not So Stormy	14
<i>NOA jamaican spiced rum, NOA italian aperitif, pineapple, lime, mint</i>	
In the Garden	12
<i>NOA garden gin, elderflower, lemon, grapefruit</i>	
NOA Non Alc	10oz 8 2oz 14
<i>garden gin, jamaican spiced rum, or italian aperitif</i>	

NON ALCOHOLIC

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

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WINE LIST

priced per bottle. subject to change.

BUBBLES	btl
N.V. Blomidon Estate, Crémant – Canning, NS	82
N.V. Tomato Wheels, Lambrusco – Emilia-Romagna, IT	82
N.V. Gruber Röschitz Punkt Genau Grüner Veltliner – Weinviertel, AT	72
21 Lightfoot & Wolfville, Brut Rosé – Gaspereau Valley, NS	96
WHITE	
24 Sauvignon Blanc, Domaine du Salvard Cheverny Blanc – Loire, FR	90
23 Gruner Veltliner, Gruber Röschitz DAC – Weinviertel, AT	85
25 Grecanico, Terre di Giumara – Sicily, IT	60
23 Chardonnay, Lupe Cholet, Macon Villages – Burgundy, FR	88
21 L'Acadie Blanc, Avondale Sky, Burlington Small Lot – Canning, NS	82
ORANGE	
20 Roussanne & Chardonnay, Gérard Bertrand, Genora – Narbonne, FR	72
23 Riesling, Gewürztraminer, Rosewood Pure Imagination – Niagara, ON	85
ROSÉ	
24 Grenache & Grenache Gris, Gérard Bertrand Gris Blanc – Narbonne, FR	60
21 Ortega & Pinot Noir – Avondale Sky Small Lot – Canning, NS	80
RED	
22 Refosco D.P.R, Vendrame – DOC Friuli Grave, IT	88
24 Gamey, Pinot Noir, Domaine du Salvard Cheverny Rouge – Loire Valley, FR	92
23 Bobal, Altolandon Rayuelo – Valencia, ES	88
23 Blaufrankish, Rosewood, Blau – Niagara, ON	90
21 Baco Noir, Avondale Sky Small Lot – Canning, NS	60

Last updated June 2026. Wine availability subject to change.

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.