



## buyout package

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# canapés

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

## VEGETARIAN

|   |     |
|---|-----|
| <b>Brussels Sprout Brotxeta</b> bravas sauce, citrus crema, green onions                            | 30. |
| <b>Adobo Roasted Cauliflower</b> cassava chicharrón, cashew crema                                   | 30. |
| <b>Mini Smoked Pineapple Tostada</b> red onion, jalapeño, corn tortilla, smashed avocado, aguachile | 33. |
| <b>Mini Mushroom Birria Tacos</b> queso fresco, salsa verde, pico de gallo                          | 33. |

## SEAFOOD

|  |     |
|--|-----|
| <b>Sardine Escabeche</b> pan sabroso, aioli                                    | 36. |
| <b>Tiradito</b> sea buckthorn, coconut, ginger, chili                          | 36. |
| <b>Grilled Shrimp Skewer</b> chiminasty sauce                                  | 45. |
| <b>Mini Ancho Tuna Piperada Tostada</b> smashed avocado, bravas, crispy onion' | 45. |
| <b>Oysters Aguachile</b> cucumber, lime  | 45. |

## MEAT

|  |     |
|--|-----|
| <b>Morcilla + Quail Egg Pintxo</b> salsa diablo                                  | 36. |
| <b>Chimi-chicken Wings</b>   | 36. |
| <b>Mini Braised Beef Tostada</b> queso fresco, salsa verde + pico de gallo       | 45. |
| <b>Mini Choripán Sliders</b> beef patty, pork carnitas, chimichurri, ancho crema | 45. |

## DESSERT

|  |     |
|--|-----|
| <b>Frutas Confitadas</b> tropical fruit candies                | 28. |
| <b>Chocolate Brigadeiros</b> traditional brazillian chocolates | 28. |
| <b>Mini Churros</b> spiced chocolate                           | 28. |
| <b>Arroz con Leche</b> coconut rice pudding, tropical fruit    | 28. |

Not sure what to select? Our chef will create a seasonally inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations.

12. per person

# food stations

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## **Taco Station**

pork carnitas, roasted mushroom (V), crispy cod, braised beef,  
shaved cabbage, pico de gallo, citrus aioli  
pineapple sea buckthorn salsa  
(select three)

30.

## **Parilla Mixta Station**

chorizo verde, beef, chimichurri chicken, grilled vegetables, ancho crema  
pico de gallo, chiminasty sauce, corn tortillas

48.

## **Nova Scotia Fresh Shucked Oyster Station**

aguachile, lime, cucumber, pickled onions  
(per dozen)

54.



# for the table

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priced per person

All small plates are to be shared and will be placed in the centre of the table for guests to enjoy.

## **MENU A**

### **Avocado + Chips**

smashed avocado, taro + tortilla chips, pico de gallo

### **Bravas Brussels Sprouts**

crispy, spicy, salty + citrus aioli

### **Elotes**

grilled corn on the cob, citrus crema, queso fresco, sofia spice

### **Pan con Tomate**

pan sabroso, queso blanco, tomato, garlic,  
newfoundland sea salt, olive oil

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### **Taco Platter**

mushroom birria, ancho cod + carnitas tacos

### **Adobo Roasted Cauliflower**

chicory + spinach fried rice, cashew crema

### **Parilla Mixta**

grilled chorizo verde, beef steak, chimichurri chicken, escabeche potatoes  
roasted summer vegetables

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### **Assorted Mini Desserts**

48.

# for the table

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priced per person

All small plates are to be shared and will be placed in the centre of the table for guests to enjoy.

## **MENU B**

### **Pan con Tomate**

pan sabroso, queso blanco, tomato, garlic,  
newfoundland sea salt, olive oil

### **Tuna Tiradito**

sea buckthorn, coconut, ginger, chilies, potato + taro chips

### **Shishito Peppers**

newfoundland sea salt, sofia spice

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### **Grilled Chimi-chicken**

bbq chicken, chimichurri, tomato rice + beans

### **Adobo Roasted Cauliflower**

chicory + spinach fried rice, cashew crema

### **Pescado del Día**

coconut rice, arugula, plantain tostones,  
passion fruit pico de gallo

—

### **Assorted Mini Desserts**

58.

# brunch

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priced per person

All small plates are to be shared and will be placed in the center of the table for guests to enjoy.

## **MENU A**

### **Avocado + Chips**

smashed avocado, taro + tortilla chips, pico de gallo

### **Sofia's Olives**

celery, citrus, garlic

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### **Pork Carnitas Chilaquiles**

two fried eggs, simmered corn chips, smashed avocado, pico de gallo, salsa verde

or

### **Coliflor Cazuela**

two poached eggs, spicy tomato sauce, pimientos, adobo cauliflower, pan sabroso

—

### **Assorted Mini Desserts**

41.

# brunch

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priced per person

## **MENU B**

### **Marinated Tomato Salad**

heirloom tomatoes, arugula, basil sorbet, manchego

or

### **Ancient Grain Solterito Salad**

hominy + quinoa salad bowl, sesame citrus dressing

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### **Breakfast Empanada**

two poached eggs, mushroom empanada, papas, tomato, chiminasty sauce

or

### **Pork Carnitas Chilaquiles**

two fried eggs, simmered corn chips, smashed avocado, pico de gallo, salsa verde

or

### **Haskap Berry Smoothie Bowl**

banana, blueberries, toasted coconut granola, organic honey,  
chocolate + chia seeds

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### **Assorted Mini Desserts**

53.

# for the table

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## ADDITIONS

|   |        |
|---|--------|
| <b>Oysters Aguachile</b> cucumber, lime   | 4.     |
| <b>Elotes</b> grilled corn on the cob, citrus crema, queso fresco, sofia spice  | 9.     |
| <b>Escabeche Potatoes</b> warm potato salad, escabeche vegetables, green onions   | 9.     |
| <b>Roasted Seasonal Vegetables</b> almond romesco   | 9.     |
| <b>Yucca Fries + Cassava Chicharrón</b> ancho crema   | 12.    |
| <b>Gaucha Pie Co. Empanadas</b> traditional beef, olives + egg or mushroom, pasilla, roasted red pepper<br>(served with chiminasty sauce) | 13/14. |
| <b>Avocado + Chips</b> smashed avocado, taro + tortilla chips, pico de gallo  | 17.    |
| <b>Taco Platter</b> mushroom birria, ancho cod, carnitas  | 23.    |
| <b>Grilled Chimi-chicken</b> half bone-in chicken, chimichurri, tomato rice + beans   | 28.    |
| <b>Glazed Pork Back Ribs</b> pineapple molasses, sesame, parsnips, salsa verde  | 32.    |
| <b>Parilla Mixta</b> grilled chorizo verde, beef steak, chimichurri chicken, escabeche potatoes,<br>roasted summer vegetables             | 35.    |



# beverages

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## COCKTAILS

### **Amor Eterno** (2.5oz)

raspberry liqueur, barsol pisco, hibiscus, egg white, soda, cherrie

### **El Cadejo** (2oz)

flor de caña 7 year rum, licor 43, orange cinnamon milk punch

### **Pisco Sour** (2oz)

barsol pisco, lemon, sugar, egg white, angostura bitters

### **Paloma** (2oz)

lunazul blanco tequila, lime, grapefruit tonic

### **Sofia's G+T** (2oz)

willing to learn gin, lime, orange, grapefruit, mediterranean tonic, lemon

### **Oaxacan Old Fashioned** (2oz)

lunazul reposado tequila, 400 conejos mezcal, demerara syrup, grapefruit + chocolate bitters

## MARGARITAS

### **El Clásico** (2oz) 13.

16. lunazul blanco tequila, orange liqueur, lime, salt rim

### **Mamá Coco** (2oz) 18.

16. 1800 coconut tequila, malibu, pineapple, lime, shredded coconut, hibiscus rim

### **El Diablito** (2oz) 14.

17. lunazul blanco tequila, orange liqueur, chile de árbol, mango, lime, tajín rim

## ZERO-PROOF COCKTAILS

14. served with or without club soda

### **El Ganzo** 10.

13. spiced strawberry, lime, ginger beer

17.

# beverages

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|   |      |
|---|------|
| <b>Draught (16oz)</b>                                       | 16oz |
| Stillwell Brewing, Stilly Pils, Pilsner, Nova Scotia        | 9.   |
| North Brewing, Cole Harbour, Red Ale, Nova Scotia           | 9.   |
| Propeller Brewing, Galaxy, IPA, Nova Scotia                 | 9.   |
| Burnside Brewing, Queen Bee, Honey Brown Lager, Nova Scotia | 8.   |
| Burnside Brewing, Toller Gold, Lager, Nova Scotia           | 8.   |
| Stella Artois, Belgium                                      | 10.  |

## **Bottles + Cans**

### **Domestic**

|   |     |
|---|-----|
| Garrison Brewing Company, Imperial IPA, Nova Scotia (473ml) | 11. |
|---|-----|

### **Import**

|                                 |    |
|---------------------------------|----|
| Bud Light, U.S.A. (341ml)       | 7. |
| Corona, Mexico (330ml)          | 7. |
| Modelo Especial, Mexico (355ml) | 8. |

### **Cider**

|   |     |
|---|-----|
| Annapolis, The Classic, Nova Scotia (355ml) | 7.5 |
|---|-----|

### **Hard Seltzer**

|   |      |
|---|------|
| Blue Lobster, Lemon Lime, Nova Scotia (355ml can)         | 9.5  |
| Blue Lobster, Dragon Fruit Guava, Nova Scotia (355ml can) | 9.5  |
| Blue Lobster, Sour Cherry Lime, Nova Scotia (355ml can)   | 9.5. |

### **Bucket (four cans)**

|  |     |
|--|-----|
| Mix and Match (355ml)<br>choice of blue lobster lemon lime, dragon fruit guava or sour cherry lime | 34. |
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# wine list by the glass

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## Sparkling

|   | 5oz | btl |
|---|-----|-----|
| Villa Conchi, Cava Brut, Catalunya, Spain | 12. | 58. |

## White

|  | 5oz | 8oz | btl. |
|--|-----|-----|------|
| Il Padrino, Pinot Grigio, Terre Siciliane, Italy | 9.  | 12. | 45.  |
| Alario, Sauvignon Blanc, Central Valley, Chile   | 10. | 14. | 39.  |
| Aveleda, Fonte, Vinho Verde, Portugal            | 11. | 18. | 45.  |
| Montes, Alpha Chardonnay, Coquimbo, Chile        | 16. | 26. | 80.  |

## Red

|   |     |     |     |
|---|-----|-----|-----|
| Il Padrino, Rosso, Terre Siciliane, Italy                       | 9.  | 12. | 45. |
| Alario, Cabernet Sauvignon, Central Valley, Chile               | 10. | 14. | 39. |
| Alambrado, Malbec, Mendoza, Argentina                           | 13. | 21. | 50. |
| Birgit Braunstein, Pinot Noir, Burgenland, Austria (biodynamic) | 16. | 26. | 80. |

# wine list

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## **SPARKLING**

|   |      |
|---|------|
| Villa Conchi, Cava Brut, Catalunya, Spain   | 58.  |
| Taittinger, Brut Réserve, Champagne, France | 170. |

## **WHITE**

### **Spain**

|   |      |
|---|------|
| San Gregorio, La Muela Viura, Aragón                        | 52.  |
| Hacienda el Ternerero, La Pera Tempranillo Blanco, Rioja    | 62.  |
| Coto de Gomariz, The Flower and the Bee Treixadura, Galicia | 80.  |
| Viños de Encostas, Heaven + Hell Biodynamic, Galicia        | 105. |

### **Chile**

|                                    |     |
|------------------------------------|-----|
| Montes, Alpha Chardonnay, Coquimbo | 82. |
|------------------------------------|-----|

### **Argentina**

|  |     |
|--|-----|
| Piedra Negra, Pinot Grigio, Uco Valley | 47. |
|--|-----|

### **Nova Scotia**

|  |     |
|--|-----|
| Sainte Famille, Tidal Bay, Avon River Valley | 59. |
|--|-----|

## **ROSÉ**

### **Nova Scotia**

|  |     |
|--|-----|
| Sainte Famille, Lost Bell, Avon River Valley | 45. |
|--|-----|

## **RED**

### **Spain**

|   |      |
|---|------|
| Familia Bastida, Paraje de Titos Garnacha, Castilla la Mancha | 48.  |
| Bodegas Aessir, Bobal Organic, Castilla la Mancha             | 68.  |
| Bodegas Aessir, Natural Organic Syrah, Castilla la Mancha     | 80.  |
| El Coto, Coto de Imaz Gran Reserva Tempranillo, Rioja         | 110. |
| Burgos Porta, Mas Sinén La Vall, Priorat                      | 119. |
| Sebio, Wish A Última Encosta Biodynamic, Galicia              | 140. |

### **Chile**

|   |     |
|---|-----|
| Miguel Torres, Digno Carménère, Central Valley          | 50. |
| Miguel Torres, Digno Cabernet Sauvignon, Central Valley | 53. |
| Tabalí, Pinot Noir, Coquimbo                            | 63. |
| Carmen, Gran Reserva Carménère, Colchagua Valley        | 71. |
| Montes, Alpha Carménère, Aconcagua                      | 86. |

### **Argentina**

|                             |     |
|-----------------------------|-----|
| Caro, Aruma Malbec, Mendoza | 75. |
|-----------------------------|-----|

### **Austria**

|   |     |
|---|-----|
| Birgit Braunstein, Biodynamic Pinot Noir, Burgenland Biodynamic | 95. |
|---|-----|



**holiday package**

# menu

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for the table · priced per person

**Seared Foie Gras Pintxo**

sherry caramelized onions, sea salt

or

**Scallop Ceviche Tostada**

blue corn tortilla, smashed avocado, sea buckthorn,  
coconut, ginger, chilies

or

**Croquetas de Jamón**

béchamel, jamón serrano

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**Pollo Doña Aurora**

roast chicken breast, lemon + saffron braised leg, black truffle whipped potatoes,  
wild + tame mushrooms, white asparagus

or

**Yarmouth Lobster Paella**

mussels, shrimp, arroz crujiente, garlic aioli

or

**Pumpkin Asada**

adobo roasted pumpkin, chestnuts, chanterelle mushrooms,  
charred leeks + pepitas

—

**Basque Cheesecake**

citrus, vanilla

75.

includes three dozen chef's choice canapés to share  
parties of 30+ will receive one dozen complimentary chef's choice canapés for every 10 guests



# frequently asked questions

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## **AVAILABILITY**

Bar Sofia is available Monday through Friday for lunch with events starting at 12:00pm and concluding at 3:00pm. Evening functions are available Sunday to Monday starting at 5:00pm and concluding at 1:00am. 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 Bar Sofia. 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.