



buyout package

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Last Update September 2024



canapés

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

VEGETARIAN

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

SEAFOOD

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

MEAT

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

DESSERT

Frutas Confitadas tropical fruit candies	28.
Chocolate Brigadeiros traditional brazillian chocolates	28.
Mini Churros spiced chocolate	28.
Arroz con Leche 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

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

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

—

Assorted Mini Desserts

48.

for the table

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

Pasada del Dia

Gaucha Pie Co. Beef Empanadas, ground beef, olives,
egg, chimichurri sauce

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Assorted Mini Desserts

58.

brunch

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

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

—

Assorted Mini Desserts

53.

for the table

ADDITIONS

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



beverages

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)

16. lunazul blanco tequila, orange liqueur, lime, salt rim 13.

Mamá Coco (2oz)

16. 1800 coconut tequila, malibu, pineapple, lime, shredded coconut, hibiscus rim 18.

El Diablito (2oz)

17. lunazul blanco tequila, orange liqueur, chile de árbol, mango, lime, tajín rim 14.

ZERO-PROOF COCKTAILS

14. served with or without club soda

El Ganzo

13. spiced strawberry, lime, ginger beer 10.

17.

beverages

Draught (16oz)	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.
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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
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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) choice of blue lobster lemon lime, dragon fruit guava or sour cherry lime	34.
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wine list by the glass

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

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.
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Argentina

Piedra Negra, Pinot Grigio, Uco Valley	47.
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Nova Scotia

Sainte Famille, Tidal Bay, Avon River Valley	59.
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ROSÉ

Nova Scotia

Sainte Famille, Lost Bell, Avon River Valley	45.
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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.
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Austria

Birgit Braunstein, Biodynamic Pinot Noir, Burgenland Biodynamic	95.
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holiday package

menu

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

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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

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. 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 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.