



Private Dining Menu

Cabot's culinary adventure extends far beyond our onsite restaurants. We're thrilled to offer you a personalized, fully customizable dining experience in your state-of-the-art private kitchen.



Private Dining Menu

Option 1

\$230 per person

Prices shown exclude tax and service charge. A gratuity will be added to final bill for private dining and group events. Any cancellations made within 72 hours of the reservation are subject to a cancellation fee of 50% of the total value.

Suitable for groups of 4-12 people
Served family-style



To Start

Charcuterie & Cheese Board

Selection of Local and International Cured Meats and Cheeses, Preserves, Dried Fruit and Pickles

Tuna Crudo

Yellowfin Tuna, Ponzu, Jalapeño

Cajun Shrimp Cocktail

Atlantic Shrimp, Cocktail Sauce, Lemon

Baked Clams

Breadcrumbs, Lemon Garlic Olive Oil Sauce

Spiced Kettle Chips

Avocado Labneh

Mains

Nova Scotia Lobster Boil Experience

Whole Lobster, Drawn Butter, Lemon

Mussels Steamed with White Wine, Garlic, Shallots

Artisan Breads

Selection of House Made Breads, Cultured Butter

Sides

Caesar Salad

Traditional Potato Salad

Corn & Black Bean Salad

Roast Vegetable Platter

Selection of Seasonal Vegetables & Roasted Parmesan Potatoes

Desserts

Cabot's Signature Dessert Selection

Private Dining Menu

Option 2

\$270 per person

Prices shown exclude tax and service charge. A gratuity of 18% will be added to the final bill for private dining and group events. Any cancellations made within 72 hours of the reservation are subject to a cancellation fee of 50% of the total value.

Suitable for groups of 4-12 people
Served family-style



To Start

Artisan Breads

Selection of House Made Breads, Cultured Butter

Charcuterie & Cheese Board

Selection of Local and International Cured Meats and Cheeses, Preserves, Dried Fruit and Pickles

Cajun Shrimp Cocktail

Atlantic Shrimp, Cocktail Sauce, Lemon

Beef Tartare on Grilled Sourdough

Prepared with Shallots, Capers, Dijon Mustard and Egg Yolk

Tuna Crudo

Yellowfin Tuna, Ponzu, Jalapeno

Mains

Nova Scotia Lobster & Seafood Experience

Whole Lobster, Mussels, Drawn Butter, Served Chilled

Beef Ribeye

Atlantic Beef, Herb Butter, Horseradish Cream

Sides

Caesar Salad

Sweet Pea & Mushroom Risotto

Roast Vegetable Platter

Selection of Seasonal Vegetables & Roasted Parmesan Potatoes

Desserts

Cabot's Signature Dessert Selection

Private Dining Menu

Option 3

\$290 per person

Prices shown exclude tax and service charge. A gratuity of 18% will be added to the final bill for private dining and group events. Any cancellations made within 72 hours of the reservation are subject to a cancellation fee of 50% of the total value.

Suitable for groups of 4-12 people.
First course served family-style.



To Start

Charcuterie & Cheese Board

Selection of Local and International Cured Meats and Cheeses, Preserves, Dried Fruit and Pickles

Yellowfin Tuna

Ginger Chili Ponzu, Jalapeno

Cajun Shrimp Cocktail

Atlantic Shrimp, Cocktail Sauce, Lemon

Spiced Kettle Chips

Avocado Labneh Dip

PEI Beef Tartare on Grilled Sourdough

Prepared with Shallots, Capers, Dijon Mustard and Egg Yolk

First Course

Spring Salad

Orange Honey Vinaigrette, Goat Cheese Croquettes

Artisan Breads

Selection of House Made Breads, Cultured Butter

Entrée

Pan Roasted Local Halibut

Lobster Risotto, Lemon, Sweet Peas

Beef Tenderloin

Local Roasted Mushrooms, In Season Vegetables, Parmesan Roasted Potatoes, Au Jus

Desserts

Cabot's Signature Dessert Selection

Private Dining Menu

Option 4

\$250 per person

Prices shown exclude tax and service charge. A gratuity of 18% will be added to the final bill for private dining and group events. Any cancellations made within 72 hours of the reservation are subject to a cancellation fee of 50% of the total value.

Suitable for groups of 4-12 people
Served family-style

Add On

½ Lobster \$30/person

Full Lobster \$45/person

First Course

Charcuterie & Cheese Board

Selection of Local and International Cured Meats and Cheeses, Preserves, Dried Fruit and Pickles

Tuna Crudo

Yellowfin Tuna, Ponzu, Jalapeno

Spiced Kettle Chips

Avocado Labneh Dip

Sober Island Oysters

Honey Jalapeno Mignonette, Lemon, Horseradish, Habanero Hot Sauce

Main

Traditional Roast Beef Dinner

PEI Atlantic Beef Prime Rib Roast, Yorkies, Horseradish, Au Jus

Roast Vegetable Platter

Selection of Seasonal Vegetables & Roasted Parmesan Potatoes

Desserts

Cabot's Signature Dessert Selection



Beverages



Private Dining Menu

Beer & Wine

Available with any Private Dining options

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Beer

Cabot Ale , Breton Brewing	11
Black Angus , Breton Brewing	11
Red Coat Red Ale , Breton Brewing	11
Vodka Sodas , Blue Lobster	9

White Wine

Chardonnay , Pearl Morisette, Niagara Peninsula, Ontario 2022	140
Chardonnay , Lucien Joseph, Chablis, Burgundy 2023	120
Chardonnay , Buisson Charles, Vielle Vigne Meursault, Burgundy 2023	375
Pinot Grigio , Mezzacorona Sicily, Italy 2024	75
Sauvignon Blanc , Lucien Crochet, Sancerre, France 2023	150
Sauvignon Blanc , Spy Valley, New Zealand 2023	90

Sparkling Wine & Champagne

Méthode Classique 'Brut' , Benjamin Bridge, Nova Scotia NV	90
Champagne , Philipponnat Réserve Perpétuelle NV	190
Champagne , Philipponnat Réserve Perpétuelle NV (1500ml)	450
Champagne , Philipponnat Réserve Perpétuelle NV (3000ml)	900

Red Wine

Cabernet Sauvignon Blend , Chateau Belgrave, Bordeaux 2023	180
Cabernet Sauvignon , Two Hands, Sexy Beast, South Australia 2023	140
Cabernet Sauvignon , Duckhorn, Napa Valley 2021	310
Pinot Noir , Evolution, Willamette Valley, Oregon 2022	90
Nebbiolo , Ricossa, Barolo, Piedmont Italy 2020	120



Private Dining Menu

Wine Packages

Available with any Private Dining options

Champagne

Per Person

Philipponnat Réserve Perpétuelle

Begin your meal with a glass of the finest Champagne that the Mareuil-sur-Ayhas to offer.

38

Wine

Wines of Canada

Pair your meal with some of the best boutique wine producers you can find in Nova Scotia and across Canada. Enjoy elegant whites and textured reds.

80

International

Enjoy a diverse selection of premium bottles from renowned wine regions across the globe. From elegant Old-World classics to expressive New World favourites, offering a range of grape varieties, styles, and terroirs to delight every palate.

120

Cabot Bordeaux Partners

Delve into the historic region of Bordeaux. These wines hail from some of the most historic estates in the region and have tremendous depth and richness. This Package begins with White Burgundy.

200

The Cabot Package

Work together with our in-house Sommelier to curate an experience like no other. Utilize our deep cellar to create the perfect pairing for you and your party. Package price based on selections.

