

CREATE  
THE EVENT  
OF YOUR  
DREAMS.





# Celebrate life's special moments



From intimate dinners to larger gatherings, celebrate in style inside our beautiful downtown space, uniquely designed to accommodate groups of 2-40. Nestled in the Historic Brewery Market, our space provides the perfect backdrop to make lifelong memories and celebrate with those who matter most.

At Anemone, we pride ourselves on creating a unique experience for guests that will ignite their senses. Combining an intimate restaurant atmosphere with an expertly-honed private chef experience, your guests will be treated to an evening of unforgettable food and drink in your own private setting.



It's all in  
the details

Whether it's a mix-and-mingle with a few close loved ones or an elaborate seated meal, Anemone is the perfect space to host your event. From the lights, music and atmosphere to the menu and drinks, clients can be involved in as much or as little of the planning process as they'd like.

One of our favourite parts of the planning process is helping you create the event of your dreams. Whether it's the menu, your custom cocktails or wine pairings, or the flowers and decor to fill the space, you can be involved in as much or as little of the planning process as you like. Through a collaborative design process, we can showcase your personality and style through a wide range of dishes (accommodating dietary needs), a curated drink selection and a flexible space with all of the perfect touches.

\*With direct access to the courtyard at Alexander Keith's Brewery market, Anemone can be combined with the larger brewery space to create a unique experience that accommodates larger groups based on availability. Additional charges will apply.

# Chef's Kiss

Check out our perfectly curated, bundled offerings:

## THE CELEBRATION ON A BUDGET PACKAGE

- Grazing Table, barside or dining room
- Includes choice of 2 Shareable Plates
- Bar Setup- Wine, Beer, Cider, Mixed Drinks
- \$100.00 Admin Fee, \$40.00 per guest + Cost of Drinks, 18% gratuity, HST
- \$750.00 minimum applies

## THE CELEBRATE GOOD TIMES PACKAGE

- Grazing Board, barside upon arrival
- Bar Setup- Classic Cocktails, Wine, Beer, Cider, Mixed Drinks
- Option of 3 plated courses
- Dessert
- \$200.00 Admin Fee, \$120.00 per guest + Cost of Drinks, 18% gratuity, HST
- Up to 20 guests
- \$1500.00 minimum applies

## THE MIX AND MINGLE PACKAGE

- Grazing Table, option of barside or dining room
- Bar Setup- Classic Cocktails, Wine, Beer, Cider, Mixed Drinks
- Option of 4 passed hor d'oeuvres
- \$200.00 Admin Fee, \$80.00 per guest + Cost of Drinks, 18% gratuity, HST
- Up to 40 guests
- \$1500.00 minimum applies

## THE ALL NIGHT LONG PACKAGE

- Grazing Board, barside on arrival
- Bar Setup- 1 Signature Cocktail, Classic Cocktails, Wine, Beer, Cider, Mixed Drinks
- Option of 3 hor d'oeuvres, passed prior to dinner or as late night snack
- Option of 3 plated courses
- Dessert
- \$200.00 Admin Fee, \$160.00/pp + Cost of Drinks, 18% gratuity, HST
- Up to 20 guests
- \$1500.00 minimum applies

## THE LETS FEAST PACKAGE

- Bar Setup- Curated Cocktail and Wine List, based on menu
- Amuse Bouche- Chefs Choice
- Choice of 4 Plated Courses
- Dessert
- \$250.00 Admin Fee, \$150.00/pp + Cost of Drinks, 18% gratuity, HST
- Up to 20 guests
- \$1500.00 minimum applies

Fine print applicable to all packages:

→ all packages include a water station

→ all minimum spends are pre-gratuity and pre-tax

→ option of drink tickets, cash bar, open bar or combination of any of the above available

# Spoonfuls & Sips



Indulge yourself and your guests with an inspired gastronomic experience under the guidance of Chef Danielle Duguay and Stéphane Duval.

Founded by Duguay, Anemone was born from the idea that private dining and inspired celebrations should be available and accessible in Halifax's downtown core, no matter the event size. And since no event is complete without beverages, she partnered with Stéphane Duval to offer specially curated cocktail menus along with inventive approaches to classic cocktail techniques and recipes.



# Celebrate life's special moments

Our prices are based on your needs with everything being fully customizable.

You can expect to pay a admin fee ranging from \$100-\$250, a per person-based menu cost based on your menu selections, a consumption-based beverage cost\*, an 18% gratuity charge and HST. In some cases, a bar or service fee may also apply, with additional rentals required for larger functions.

\*We charge a \$30.00/per bottle corkage fee for wine.



Let us bring the  
food to you



Whether it's a special event or simply a gathering of your loved ones, let us bring our five-star food experience to you. Our team of creative and passionate chefs are here for your off-site catering needs and in-home culinary and drink experiences.





# AN EXPERIENCE TO REMEMBER

Anemone is ready to curate your perfect event, promising authentic elegance in a historic setting. Contact us today to start the collaboration process: [danielle@anemonedining.com](mailto:danielle@anemonedining.com).

