

2025

# MYSTIC

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CURATED EXPERIENCES



















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This unparalleled destination invites you to embark on an immersive journey through the rich terroir of the Maritimes, with each moment crafted and imagined on a global scale. This is not merely dining; it is a sensory voyage through time, place, and the boundless possibilities that lie within our natural world.

With floor-to-ceiling windows framing the Atlantic, our space blends natural beauty with refined design.

Whether an intimate gathering, a wedding, or a corporate event, Mystic offers a striking backdrop for unforgettable moments.

[MysticNovaScotia.ca](https://MysticNovaScotia.ca)







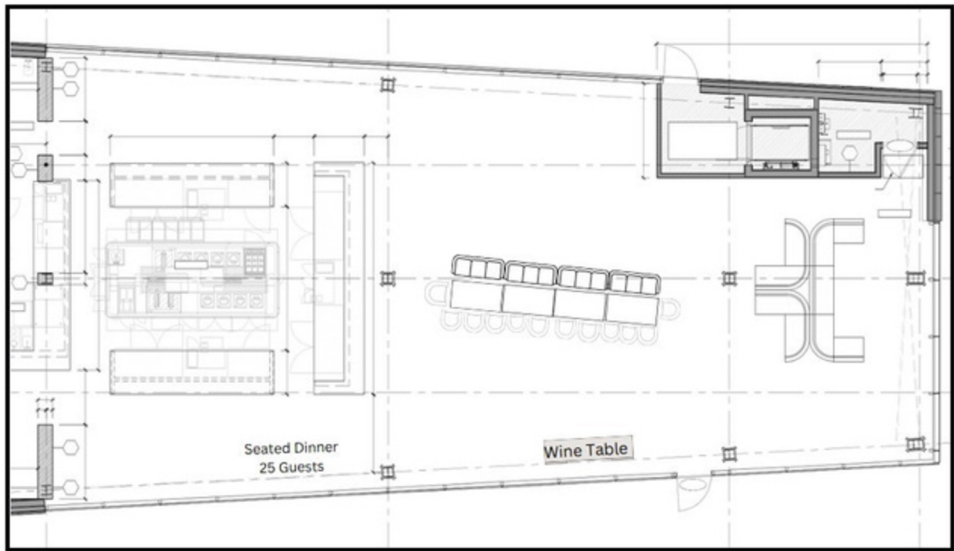


Within these walls, the theatrics of the open kitchen mirror the drama of the sea just beyond floor-to-ceiling windows. Here, the experience is both memory and prophecy—find yourself part of a living landscape where nature and innovation coexist.

With every detail thoughtfully designed, Mystic offers an immersive experience that invites you to explore the unknown and discover the extraordinary.

## PRIVATE DINNERS

For an intimate and unforgettable dining experience, Mystic offers private dinners for groups of 20-30 guests. Enjoy a bespoke five to eight course menu, crafted to your preferences, with the option to begin the evening with a cocktail and canapé hour. Set against the backdrop of the Atlantic, each dinner is a refined celebration of exceptional ingredients and craftsmanship.





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# PRIVATE DINNERS

Each menu is crafted with seasonal ingredients and innovative techniques, ranging from five to eight courses. While every event is tailored, these menus showcase the thoughtful balance of flavour, artistry, and the region's unique terroir.

## Sample Menu

### FOIE

SUMAC TORCHON, HASKAP, ICE CIDER



### SCALLOP

ARTICHOKE BETONY, BLACK APPLE, SMOKED BUTTERMILK



### TUNA

CRAB TONNATO + LOIN, ACADIAN CAVIAR, SQUID INK VINAIGRETTE



### RIBEYE

SWEETBREADS, KELP, BEEF TONGUE PAVE, SAUCE FOYOT

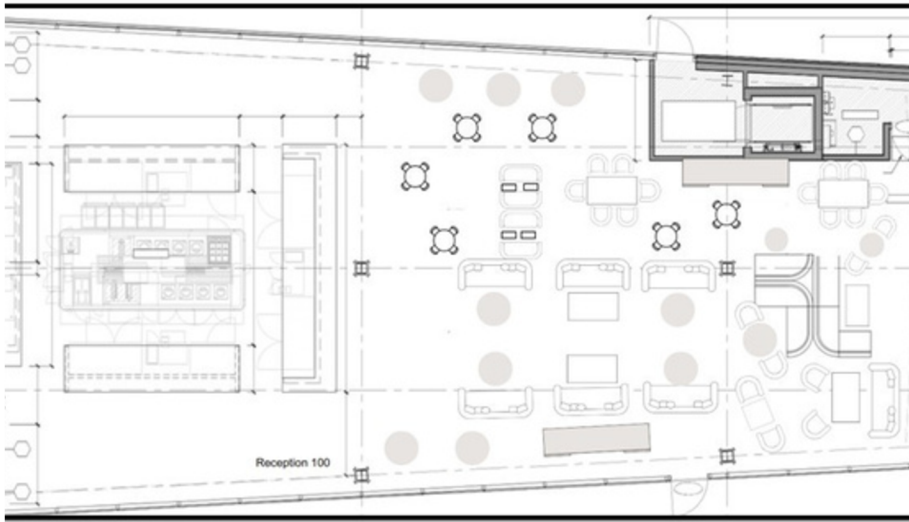


### CHOCOLATE

MISO CREMEUX, KOJI CARAMEL, SEA BUCKTHORN ICE CREAM

# STAND UP RECEPTIONS

With sweeping ocean views as your backdrop, our stand-up receptions offer a refined yet dynamic setting. Guests can enjoy a sommelier-led wine selection or handcrafted cocktails alongside inventive, artfully prepared canapés or interactive stations showcasing the region's finest flora and fauna. Thoughtfully arranged with a mix of tall tables and comfortable seating, the space encourages effortless flow and conversation.





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## Sample Menu

### OYSTER

CHAMPAGNE POACHED OYSTER, OYSTER EMULSION,  
ACADIAN CAVIAR



### SHOBAC LAMB

LAMB NECK RAVIOLO, SMOKED YOLK, PICKLED  
MORELS, NASTURTIUM



### SCALLOP

BLACK APPLE, SEA URCHIN BUTTER SAUCE



### TONGUE + CHEEK

BEEF TONGUE PAVE, BRAISED CHEEK, KELP, SMOKED  
TOMATO CHORON



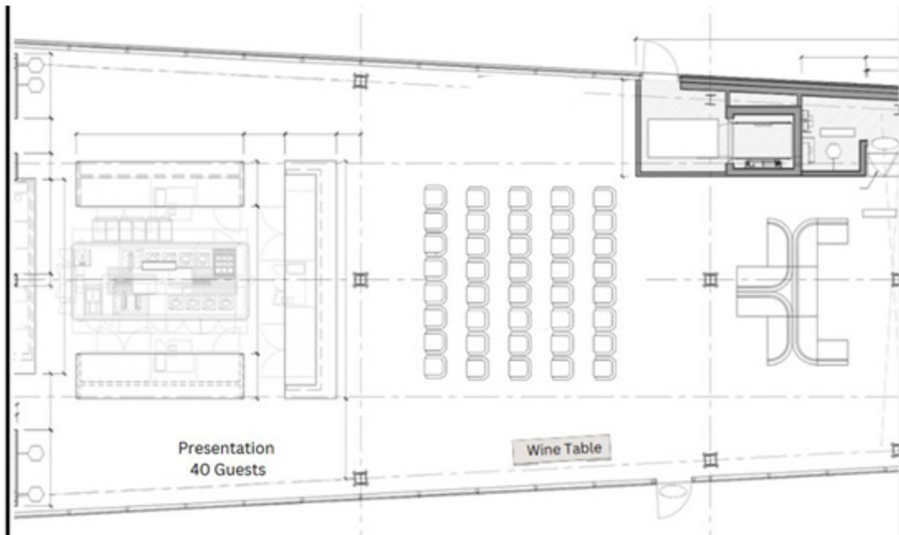
### CHOCOLATE

SEA BUCKTHORN, MALT CRUMBLE, BLACK HONEY ICE  
CREAM



## MEETINGS

For meetings that inspire, our space offers auditorium-style seating with uninterrupted ocean views. Designed for focus and engagement, the setting combines natural light with seamless AV capabilities, creating a refined environment for presentations, panels, and gatherings that leave a lasting impression.





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# MEETINGS

Elevate your meeting breaks with our bespoke coffee service and thoughtfully crafted canapés—far from the ordinary, each bite is designed to surprise and delight. Whether a light refresh or something more indulgent, our offerings bring the same creativity and precision as our dining experiences. For a full breakfast break, we can also arrange service at our partner outlets, ensuring every moment is seamlessly tailored to your needs.

## Sample Menu

### SNACKS

EGG ROYALE, OYSTER ON OYSTER, CRAB SABLE



### SCALLOP

GOLDENROD, CAVIAR, MUSSELS, CRISPY NORI  
SEA URCHIN BUTTER



### SALT BEEF

KOMBU SALT BEEF PRESERVE, TONGUE PAVE  
SMOKED BOTTARGA, PICKLED SEAWEED  
BAYBERRY VINEGAR JUS



### LOBSTER

COAL ROASTED TAIL, DULSE SPÄTZLE, SAMPHIRE  
PINE JUNIPER HOLLANDAISE



### ROSEHIP

CRANBERRY CUSTARD, SEA LETTUCE, CHOCOLATE  
SEA BUCKTHORN ICE CREAM

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# WEDDINGS

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Weddings at Mystic are entirely bespoke, designed for those seeking an intimate yet extraordinary celebration. With sweeping ocean views and a setting that feels both modern and timeless, we create a day that is truly your own.

Perfect for ceremonies of up to 70 guests or seated dinners for up to 50, each detail—from the menu to the ambience—is thoughtfully curated.

Available Sundays, Mondays, and Tuesdays, Mystic offers an elegant, one-of-a-kind backdrop for your wedding.

MYSTIC











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At Mystic, we offer a curated collection of immersive experiences—each designed to deepen connection, heighten the senses, and offer a more intimate view of our culinary philosophy. These offerings can elevate private events or stand alone as singular engagements.



From elemental workshops and cocktail-led rituals to visceral, once-in-a-season dinners, each experience is shaped by technique, storytelling, and a deep sense of place. Whether rooted in fire, sea, fermentation, or time, every offering reflects our commitment to craft, transformation, and the quiet power of the unexpected.





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## BEVERAGE EXPERIENCES

Refined, focused, and technique-driven, these experiences showcase the craft behind both cocktails and wine. Whether brief and intimate or layered and slow, each offers a distinct lens on flavour, ritual, and the transformation of ingredients.

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## THE UNWRITTEN BAR PROGRAM

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For those seeking an immersive and fully interactive experience, The Unwritten Bar Program offers something quietly radical - a guided tasting of two bespoke cocktails and curated bite.

Each element is crafted using precise, innovative techniques including ultrasonic rapid infusion, siphon whippers, house-fermented components—all grounded in raw, regional ingredients.

The experience unfolds in approximately an hour, available exclusively at our limited bar seats.

An elemental encounter. A study in technique. A new way to experience Mystic.

Pricing: \$85 per person.

# SUSTAINABLE SPIRITS: THE ART OF ZERO-WASTE MIXOLOGY

Introducing "Sustainable Spirits: The Art of Zero-Waste Mixology"—an immersive experience at Mystic that delves into the craft of eco-conscious cocktail creation. Designed for groups of 8 to 20, this 1.5-hour session is available from noon to 3 PM Wednesday to Saturday and noon to 7 PM on Sunday to Tuesday.

## Experience Highlights:

- Foundations of Sustainable Mixology: Discover how to craft cocktails that minimize waste by utilizing ingredients to their fullest potential. Learn techniques such as creating rich oleo saccharum from citrus zest and repurposing spent ingredients into flavourful syrups.
- Balancing Flavours with Natural Ingredients: Explore the art of flavour balance using foraged botanicals and fermented elements. Understand how locally sourced herbs and house-made bitters can enhance depth and complexity in your drinks.
- Hands-On Cocktail Crafting: Engage in the step-by-step creation of four distinct cocktails, each showcasing sustainable practices. Participants will enjoy a curated cocktail flight, complemented by artisanal canapés.
- Take-Home Custom Bitters: Conclude the session by crafting your own personalized bitters, incorporating unique flavours to elevate your home mixology endeavors.

Following the educational component, guests are invited to select their preferred cocktail (or another from our menu) to savour in Mystic's ambient setting.

Pricing: \$125 per person



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# THE DECANTER'S TABLE

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A study in time, transformation, and the slow unfolding of something rare.

The Decanter's Table is not simply a wine pairing. It's a performance of breath and bottle—a curated collection of exceptional wines, each selected and prepared hours before you arrive.

This experience must be chosen in advance. Bottles are opened with intention, some hours prior to service, others decanted just before the first pour. Guests witness the evolution of each wine—its structure softening, its notes revealing themselves slowly, in time with the meal.

Served across a five-course menu, each pairing is layered and deliberate, highlighting not only the wine, but what time has made of it. A single varietal may appear three ways: young and taut, mid-aged and open, old and fading with grace.

Throughout the evening, our sommelier guides the table in quiet intervals—tracing the journey of the wine, the craft behind its aging, and the way food changes in its presence.

Experience Highlights:

- A premium, pre-selected wine pairing
- Bottles opened and decanted hours before service
- Guided storytelling from our sommelier throughout the evening

Pricing available upon request, and can be adjusted based on number of courses.

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## WORKSHOPS & INTERACTIVE EXPERIENCES

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Rooted in culinary craft and guest participation, these workshops invite diners into the process—hands-on, immersive, and quietly educational. They're ideal for intimate groups and offer a deeper connection to Mystic's philosophy of transformation.

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### THE CRAFT OF THE KNIFE

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An exercise in precision, rhythm, and the quiet artistry of technique.

Offered as an intimate pre-dinner experience, The Craft of the Knife invites guests to engage with one of the kitchen's most essential tools. Guided by a member of Mystic's culinary team, guests are introduced to fundamental knife techniques through the lens of thoughtful preparation and refined plating.

Over the course of the session, guests will observe—and practice—skills such as:

- Slicing and filleting delicate proteins
- Shaping vegetables for texture and elegance
- Finishing and garnishing with purpose and restraint

Throughout, small bites are served, each tied to the ingredients and techniques demonstrated. This is a tactile, sensory experience—quietly focused, grounded in skill, and designed to deepen appreciation for the craft behind every plate.

Offered as an add-on to private dinners or events.

Includes option to keep custom knife.

Pricing: \$65-\$200 per person

Capacity may be limited depending on group size and event format.

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# WILD HARVEST: A FORAGING & CULINARY WORKSHOP

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Introducing "Wild Harvest: A Foraging and Culinary Workshop"—an immersive experience at Mystic that connects participants with the natural bounty of Nova Scotia. Designed for groups of 8 to 21, this 1.5-hour session is available from 10 AM to 2 PM on select days.

## Experience Highlights:

- **Guided Foraging Expedition:** Embark on a journey through local landscapes with our expert guides to discover and responsibly harvest edible wild plants and mushrooms. Learn to identify seasonal flora and understand sustainable foraging practices.
- **Culinary Workshop:** Return to Mystic's kitchen to transform your foraged ingredients into a gourmet meal. Our chefs will demonstrate techniques to highlight the unique flavours of wild edibles, culminating in a shared dining experience.
- **Wild Food Tasting:** Enjoy a curated tasting of dishes featuring locally foraged ingredients, showcasing the rich culinary heritage of Nova Scotia.
- **Take-Home Guide:** Participants will receive a booklet detailing common edible plants, sustainable harvesting tips, and recipes to continue their foraging journey at home.

Pricing: \$185 per person



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# A STUDY IN TIME & TRANSFORMATION

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Mystic invites you to an evening shaped by patience, preservation, and quiet transformation.

Through a five-course tasting menu and hands-on workshop, guests will explore the art and science of fermentation. Each dish highlights how time, technique, and regional ingredients come together in unexpected ways. Alongside, diners will create their own fermentation jar using foraged botanicals—a takeaway that continues to evolve long after the evening ends.

Foraged ingredients connect us to the land in its most immediate form—wild, seasonal, and expressive of place. At Mystic, these elements reflect our commitment to a cuisine shaped by our surroundings, where each ingredient tells a quiet story of the region's terrain, climate, and rhythm.

## Experience Highlights:

- Five-course fermentation-focused tasting menu
- Hands-on fermentation jar workshop with foraged ingredients
- Intimate, chef-guided experience with storytelling and technique
- Guests take home a bespoke fermentation creation

Seating for up to 22 guests; larger private groups available on request.

Pricing: \$155 per person

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# SMOKE, SALT, FLAME

A journey shaped by fire, salt air, and the elements.

This immersive experience begins with a short boat ride across the harbour to George's Island—rugged, windswept, and steeped in history. Awaiting guests is a fire-lit outdoor kitchen, where Mystic's culinary team leads a deep exploration of primal cooking techniques: smoking, curing, salt-baking, and flame.

Smoke, Salt, Flame takes place entirely on the island, surrounded by sea and sky. Here, guests are not just observers but active participants—seasoning, wrapping, and working alongside our chefs in the open air. Hands are encouraged to get dirty; sleeves, rolled up.

Over the course of two hours, guests gather around open fires to learn and engage in:

- Cold-smoking local fish over aromatic woods
- Salt-curing proteins using custom blends and coastal herbs
- Ash-baking vegetables in embers
- Cooking over open flame, from gentle searing to full char

The meal that follows is crafted on-site, using the very ingredients prepared throughout the workshop. Multiple courses are served in rhythm with the fire—each one a reflection of the island's raw beauty and the transformation of ingredient to plate.

This experience unfolds over 3 to 5 hours and is available for private groups only.

Pricing varies based on group size and seasonal availability.

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## IMMERSIVE EXPERIENCES

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Raw, rare, and unforgettable, these are high-impact, performance-driven evenings meant to awaken the senses and leave a lasting impression. From live fire to fish to forged steel, each experience invites guests to witness and engage with the full transformation of ingredients.





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## THE CUT

A visceral encounter. A rare performance. A study in precision, strength, and scale.

This is not dinner. This is an event. A whole, sustainably caught tuna arrives at Mystic—not tucked away behind closed doors, but brought directly to the wharf, where the ritual begins.

Set against the salt air and fading light, our chefs break down the fish in full view—clean, exacting cuts, nothing wasted. This is for those who know enough to appreciate technique, and crave the chance to witness it up close.

Piece by piece, the tuna is brought inside. Prepared live. Served raw, seared, blistered, smoked. A performance of speed and precision, followed by a seated dinner that reflects the fish in its entirety—from collar to belly to bone.

This is a once-in-a-season experience. Unrepeatable. Unstaged. Unforgettable.

Available for private groups. Aligned with sustainable fishing practices, timing is based on product availability.

Pricing available by request.

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# THE CULL

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A reckoning with the sea. A feast pulled straight from the hull.

The experience begins before guests are seated. A working trawler approaches Mystic's waterfront, heavy with its catch. The boat ties up just outside the restaurant as crates of live lobster, crab, razor clams, and scallops are hauled directly from the deck. Guests gather to watch—feet on the wharf, salt in the air—as the shellfish are lifted, sorted, and prepared to meet the fire.

This is The Cull—a deeply elemental encounter with the Atlantic. There is no curtain, no back-of-house. It's all visible, audible, unmistakably real.

Once inside, the performance continues. Shells crack, claws steam, knives split open still-slick shells. Chefs prepare the catch in full view: searing, poaching, grilling over flame. Each course arrives fresh from the process, layered with smoke, brine, and immediacy.

The Cull is not a polite seafood dinner. It is a vivid, salt-stung reflection of place. For those who have eaten everywhere—but never quite like this.

## Experience Highlights:

- Live catch delivered dockside by a working trawler
- Chefs break down and prepare shellfish on the wharf and in view of the dining room
- Five-course seafood menu served in rhythm with the preparation
- Visceral, immediate connection to the sea and the source

Pricing: \$195 per person

Subject to seasonal availability and sustainable harvest.

