

CURATED EXPERIENCES

2026

MYSTIC









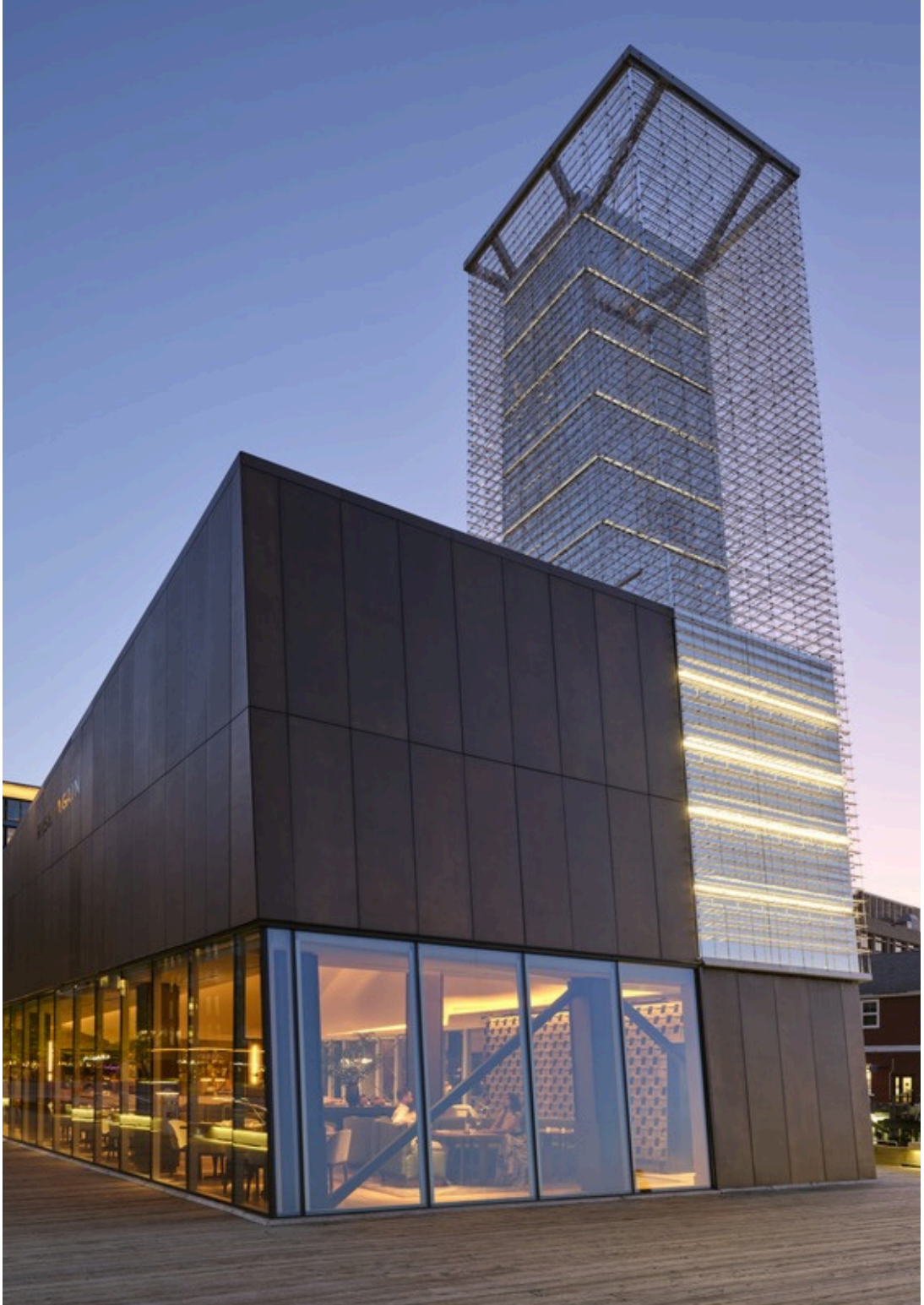


This unparalleled destination invites you to embark on an immersive journey through the rich terroir of the Maritimes, with each moment crafted and imagined on a global scale. This is not merely dining; it is a sensory voyage through time, place, and the boundless possibilities that lie within our natural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



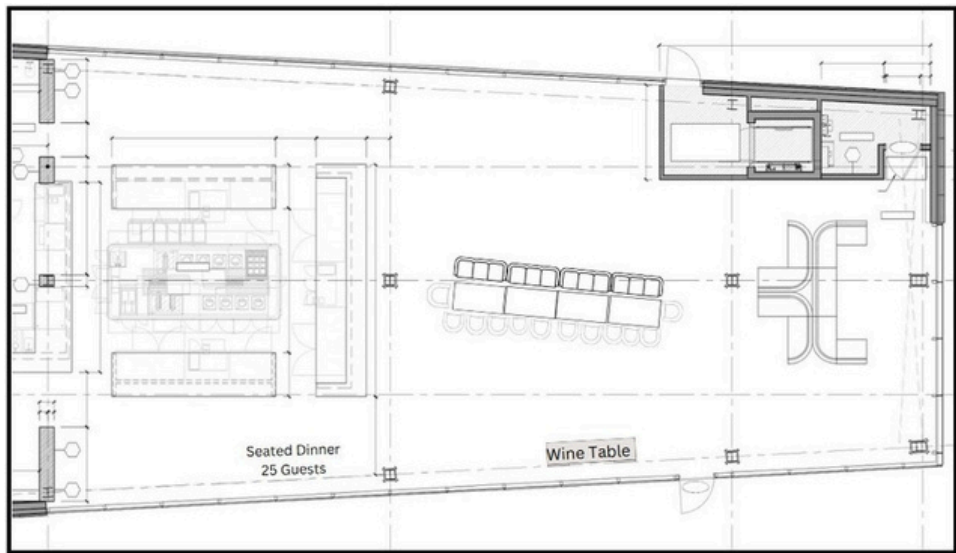


Within these walls, the theatrics of the open kitchen mirror the drama of the sea just beyond floor-to-ceiling windows. Here, the experience is both memory and prophecy—find yourself part of a living landscape where nature and innovation coexist.

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.



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

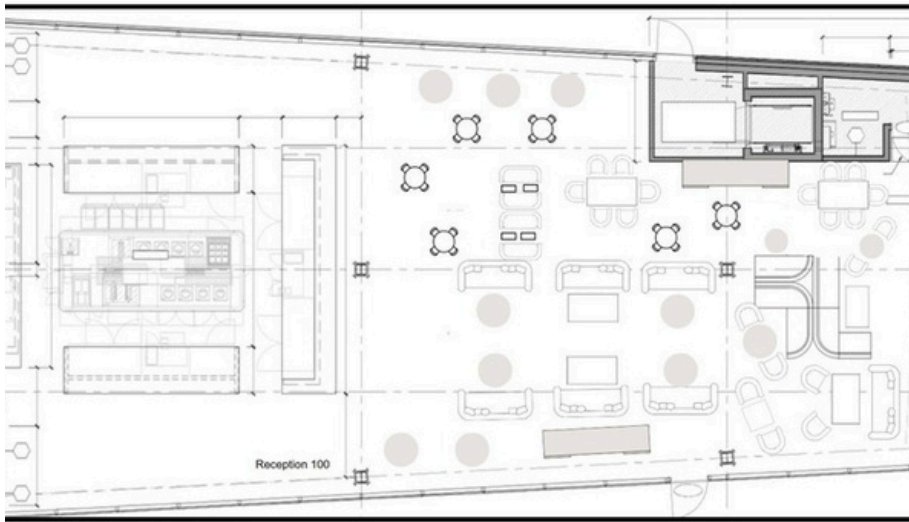


CHOCOLATE

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

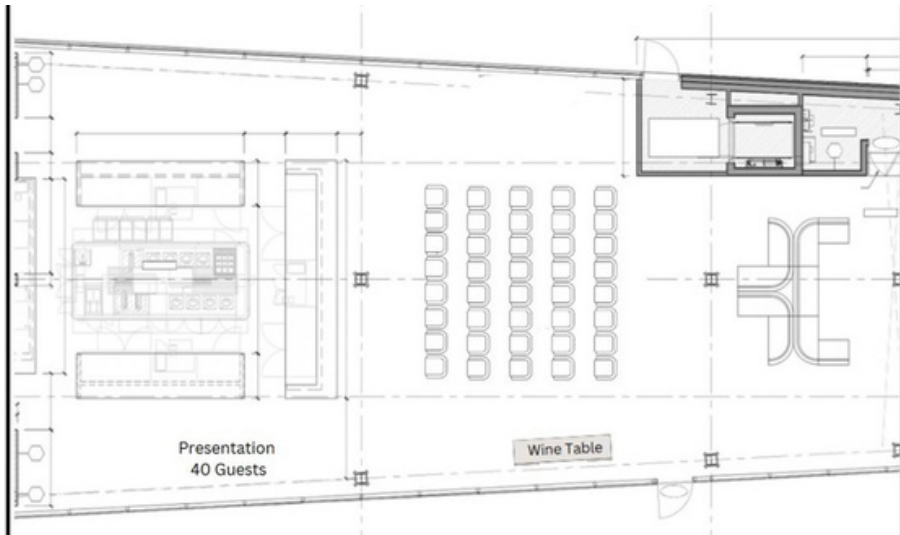


CHOCOLATE

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.



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

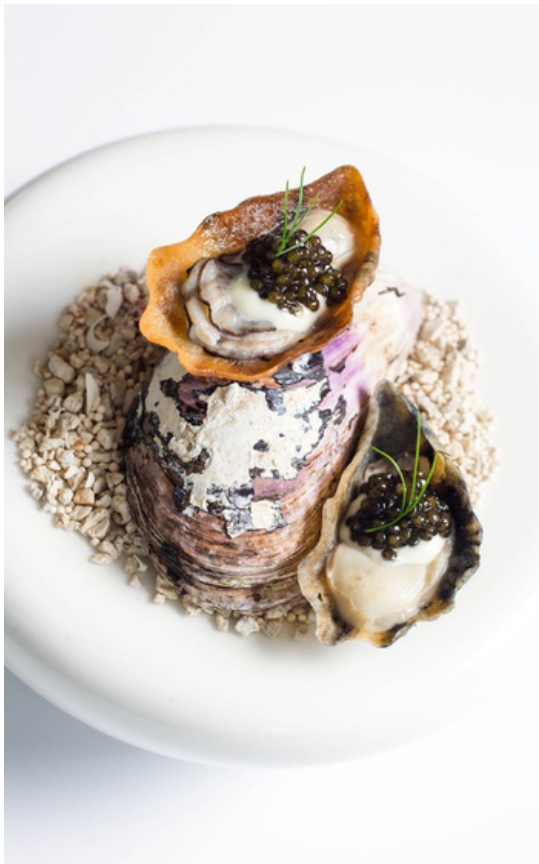
WEDDINGS

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







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.



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.

THE UNWRITTEN BAR PROGRAM

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.

A STUDY IN SMOKE: THE ART OF SCOTCH AND PAIRING

Introducing “A Study in Smoke: The Art of Scotch & Pairing”—a sensory workshop exploring the nuance, history, and quiet power of smoke. Designed for groups of 8 to 20, this 1.5-hour session is offered as a pre-dinner experience or a standalone engagement.

Experience Highlights:

- **Foundations of Scotch:** Begin with an introduction to the regions and styles that define the world of Scotch—from the briny intensity of Islay to the honeyed warmth of Speyside. Guests will learn how smoke, oak, age, and terroir shape the spirit in the glass.
- **The Language of Smoke:** Explore how smoked, fermented, and fire-kissed ingredients interact with Scotch. Our culinary team guides guests through pairings that reveal how fat, salt, acidity, and char balance or amplify smoky profiles.
- **Hands-On Sensory Workshop:** Engage in a guided tasting of three distinct expressions, each served with a small, chef-crafted pairing designed to highlight contrast and harmony. Guests will also blend their own smoked finishing salt using seasonal aromatics and wood chips.
- **Take-Home Element:** Each participant leaves with their custom smoked salt—a reflection of the flavours explored and an invitation to continue the ritual at home.

Following the educational component, guests are welcome to remain for dinner or enjoy additional selections from Mystic’s bar.

Pricing: \$150 per person

THE LONG POUR

Introducing “The Long Pour: A Guided Exploration of Wine”—an intimate tasting experience designed to deepen appreciation for terroir, technique, and the quiet artistry of pairing while exploring rare pours from the Mystic cellar. Offered as a pre-dinner or afternoon engagement, this 1.5-hour experience is ideal for private groups of 8 to 20.

Experience Highlights:

- **Foundations of the Glass:** Led by Mystic’s sommelier, guests begin with a curated overview of wine fundamentals—structure, body, acidity, and how these elements shape food pairings. Tasting styles may focus on region, varietal, or a thematic lens (e.g., coastal wines, volcanic terroir, old world vs. new).
- **Reading Between the Wines:** Guests explore the nuance of place and process, learning how factors like elevation, soil, and winemaking style influence expression in the glass. Discussion is interactive, tailored to the group’s curiosity and level of familiarity.
- **Paired Bites, Purposefully Plated:** Each of the three to four featured wines is served alongside a chef-crafted pairing—bites designed to complement, contrast, or elevate the wine’s most expressive characteristics.
- **Take-Home Element:** Guests leave with a printed tasting card and pairing notes—ideal for personal reference or continued exploration.

Following the tasting, guests may continue the evening at Mystic with dinner reservations or explore additional selections from the wine list.

Pricing: \$135 per person

WORKSHOPS & INTERACTIVE EXPERIENCES

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.

A STUDY IN CAVIAR

A Study in Caviar is an intimate tasting experience exploring one of the world's most storied ingredients through the lens of East Coast terroir.

Guided by Mystic's culinary and service team, guests will sample three dishes, each showcasing caviar in a distinct expression. Along the way, they'll discover the story of New Brunswick's Acadian Sturgeon, learn why caviar is always served with a pearl spoon, and explore how salinity, temperature, and pairing can shift the ingredient's character.

This is a quiet, reflective experience, equal parts indulgent and educational, designed to celebrate nuance, technique, and the elegance of simplicity.

Offered as a pre-dinner or standalone engagement.
Includes a custom Mystic mother-of-pearl spoon to take home.

Pricing begins at \$145 per person.

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

FERMENT LAB: A HANDS-ON WORKSHOP IN TRANSFORMATION

This is an immersive culinary experience that invites guests to explore the art and science of fermentation. Designed for groups of 8 to 18, this 1.5-hour session is offered from 11 AM to 2 PM on select days at Mystic.

Experience Highlights:

- **Interactive Fermentation Workshop:** Guided by Mystic’s culinary team, guests will learn the fundamentals of lacto-fermentation and preserving. Working in pairs, they’ll prepare two ferment-forward elements—such as seasonal vegetables, wild herbs, or preserved citrus—to take home. Instruction covers technique, safety, storage, and flavour development over time.
- **Taste & Technique:** While their jars ferment, guests will enjoy a two-course lunch showcasing Mystic’s use of fermented elements—think kombu broth, smoked miso, pickled sea vegetables, or koji-aged butter. The meal is both a reflection of technique and an invitation to taste how fermentation shapes depth, brightness, and complexity.
- **Flavor Companion Kit:** Each guest leaves with two personalized jars, a printed fermentation guide, and a flavour log to track their ferment’s evolution.

Pricing: \$145 per person

IMMERSIVE EXPERIENCES

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.



FIELD & VINE: A CULINARY EXCURSION TO THE VALLEY

This is a a full-sensory day trip that connects guests with the land, ingredients, and people behind Mystic’s seasonal menus.

Designed for private groups of 8 to 20, this immersive experience takes place entirely in Nova Scotia’s Annapolis Valley. Round-trip transportation from Halifax is included.

Experience Highlights:

- **Guided Farm Visit:** Guests begin their journey at one of Mystic’s farm partners, where they’ll walk the fields, meet the growers, and explore the rhythms of sustainable, small-scale agriculture. Depending on the season, they may harvest fresh produce, forage herbs, or learn about regenerative farming practices from those who live it daily.
- **Private Winery Tasting:** From the farm, the group continues to a nearby winery, where a Mystic chef hosts a private tasting in a reserved room or vineyard setting. Guests enjoy a selection of small seasonal bites paired with local wines—each combination chosen to reflect what’s grown, raised, and poured in the region.
- **Time to Linger:** The pace is slow and conversational, with time to explore the landscape, ask questions, and savour the setting. Guests return to Halifax by early evening, carrying a deeper sense of connection to the food and wine they enjoy.

Pricing: \$395 per person

Includes transportation, farm visit, guided tasting, and wine pairings.
Offered seasonally, weather permitting.

WILD HARVEST: A COASTAL FORAGING EXPERIENCE

This is an immersive outing that connects guests with the edible landscape of Nova Scotia’s rugged coastline. Designed for private groups of 8 to 18, this 2-hour experience takes place along the trails and shorelines near Duncan’s Cove or Prospect, just outside Halifax.

Experience Highlights:

- **Guided Foraging Expedition:** Embark on a coastal walk with an expert forager to discover and responsibly harvest wild plants, herbs, and seasonal ingredients. Along the way, guests will learn how to identify native flora, understand sustainable harvesting practices, and explore the cultural and ecological significance of foraging in the region.
- **Seaside Tasting with Mystic Chef:** The experience concludes with a small, chef-led tasting served in a scenic outdoor setting. Each bite showcases wild and preserved ingredients—flavours shaped by place, season, and transformation.
- **Take-Home Foraging Guide:** Guests receive a printed field guide featuring common regional edibles, ethical harvesting tips, and simple ideas for using foraged ingredients at home.

Pricing: \$185 per person

Includes guided walk, and chef-led tasting.
Offered seasonally and weather permitting.

