

**APERTURE ROOM**  
— THE THORNTON-SMITH BUILDING —

*weddings*

Oliver & Bonacini Events and Catering  
416.364.1211  
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oliverbonacinievents.com

# oliver & bonacini service



Oliver & Bonacini is extremely pleased to be the exclusive in-house caterer and service operator of the Aperture Room in the historic Thornton-Smith Building. Designed in the early 1900s by Canadian architect John M. Lyle, the prominent heritage building is full of character and charm. We have long served Toronto communities through our restaurants, which include Canoe, Jump, Auberge du Pommier, Biff's Bistro, Luma, Bannock, O&B Canteen, Leña, Liberty Commons at Big Rock Brewery and Oliver & Bonacini Café Grill. We have furthered our relationship by providing an extensive selection of unique, stylish event spaces, such as Arcadian, Malaparte at TIFF Bell Lightbox, Toronto Region Board of Trade, and Westin Trillium House at Blue Mountain.

O&B takes pride in the level of service that your guests receive. During your event, our knowledgeable staff will attend to your guests with O&B style and panache to ensure that every last detail is accounted for. We are incredibly passionate about hospitality, and our goal is to "wow" every guest who walks through our doors.

Peter Oliver & Michael Bonacini

**OLIVER & BONACINI**  
EVENTS AND CATERING

**APERTURE ROOM**  
— THE THORNTON-SMITH BUILDING —

# table of contents

oliver & bonacini service .....	2
booking information & faq .....	4
canapés .....	9
reception & food stations.....	11
plated dinner .....	14
menu enhancements.....	16
children's menu .....	17
beverage list.....	18
beverage stations .....	20
wine list.....	21
bar packages.....	22
floor plan.....	25

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EVENTS AND CATERING

**APERTURE ROOM**  
— THE THORNTON-SMITH BUILDING —



# booking information & faq

## What is the capacity?

Aperture Room can accommodate 180 guests for a standing cocktail reception, or 120 guests for a seated dining event at rounds of 10 guests per table. Alternate seating arrangements and styles are achievable with rental furniture. Please speak with your Event Specialist about the possibilities.

## When is Aperture Room available?

Seven days a week for breakfast, lunch or dinner. Evening functions conclude at 1:00am.

## Is there a charge to use the space?

- Use of the space is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and 18% events administration fee
- If the minimum spend requirement is not met, the difference will appear as a minimum spend off-set fee on the final bill
- Statutory holidays are subject to a minimum 2,000. surcharge

Day	Time Period	Minimum Food & Beverage Spend	Rental Fee
Mon-Fri	8am-3pm	3,500.	500.
Mon-Fri	5pm onwards	5,000.	1,500.
Sat-Sun	8am-3pm	8,000.	1,500.
Sat-Sun	5pm onwards	8,000.	1,500.

## What are the key dates to remember?

- Formal planning meeting with an Event Specialist – four to six weeks before event date
- Final food and beverage selections – due three weeks in advance
- Final guest count and floor plan – due five days in advance
- Insurance – due one month in advance

## What services and items does Aperture Room supply?

The following services are complimentary:

- Standard white cotton napkins and tablecloths
- Service staff
- Existing dining tables and chairs
- Five cruiser tables
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers

## Do you provide referrals to musicians, florists, cake makers, etc.?

We are happy to provide referrals for all of your needs! Please refer to our preferred suppliers list online at [bit.ly/obpreferredsuppliers](http://bit.ly/obpreferredsuppliers).

## How are beverage costs managed?

All beverage is based on a per person basis or upon consumption per drink—alcoholic and non-alcoholic. Bar offerings can be tailored with your Event Specialist.

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EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

**How are wine costs managed?**

Wine will be charged based on bottles consumed and must be selected from our current list. We are not able to order wines that are not part of our current selection, but please advise us of your preferences and we will be happy to find a comparable item from our list. In accordance with liquor licensing regulations, we cannot permit our guests to bring in their own wine or alcohol

**How is the menu determined?**

- All food items for events are selected from our current seasonal menu package
- You are able to interchange items between menus—prices will be adjusted based upon your final selections
- Food items are subject to current market prices
- Custom menus are subject to a service surcharge
- Please let us know about any dietary restrictions or allergies, we can assist you with tailoring your selections for the best guest experience
- The only outside food item permitted in the venue is your celebratory cake or cupcakes

**Guest Count**

Please notify us of your total guaranteed guest count five business days in advance of your function. If no revised guest count is provided, the originally contracted number will be assumed accurate and taken as your guarantee. You will be billed for the guaranteed number given or attendance—whichever is greater

**What should I consider in regards to timing?**

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help with any questions you may have regarding:

- Ceremony – location? Length?
- Formal photos – location? Length?
- Cocktail Reception – how long?
- Seating – depending on final guest count and pace of crowd, seating can take 10-20 minutes
- Formal introductions, first toasts and welcome speech
- Order taking – at least 15 minutes required
- Speeches – for best flow, we recommend having speeches after order taking, before first course is served or after entrée is cleared

**What other expenses should I consider?**

Please consider below items as common costs. For a formal cost estimate, please contact an Event Specialist.

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Onsite ceremonies – start at 400
- Manned coat check – 150.
- Audio-visual (including podium & microphone) – slideshows require an on-site AV technician
- Vendor meals – 40. per person
- Cake service/plating
- Security
- Insurance
- For designated seating please provide your own place cards, escort cards and/or seating chart
- If rental furniture is required, your Event Specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up

**Can I have an onsite rehearsal?**

Onsite rehearsals are based on availability. Please contact your Event Specialist for more information.

### Is there a cake-plating fee?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcakes	flat fee	125.
Cake – cut and plated by Chef with garnish and served as part of the dinner menu	per guest	5.
Cake – cut and plated as part of a self-serve station* – 100 guests or less	flat fee	125.
Cake – cut and plated for a self-serve station* – 101 guests or more	flat fee	175.

\* includes coffee station

### Is security required?

- Security is mandatory for all events at the Aperture Room, including load in, set up, tear down and load out
- Security to be on-site half an hour prior to the elevator being unlocked until half an hour after the elevators are locked
- 30. per hour with a 4 hour minimum

### Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Aperture Room
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name Aperture Room as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name Aperture Room as additional insured
- Your Event Specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

### Audio-Visual

- EPiQVision is proud to be the exclusive audio visual supplier at The Thornton-Smith Building through our continued partnership with O&B Events. If you would like more information or to book a consultation with our technical Event Specialist, please contact us at 416-637-5575 or by emailing [info@epiqvision.com](mailto:info@epiqvision.com)
- As a historic property, The Thornton-Smith Building does not have loading access or a freight elevator. The event space has been planned with installed audio visual capabilities to enhance your event

**Is parking available?**

A map and directions can be accessed through our website at [bit.ly/apertureroom-location](http://bit.ly/apertureroom-location)

There are several public parking lots in the area. Parking is pay-and-display.

Suggested options:

- Ryerson University Parking on Victoria Street
- Dundas Square Municipal Parking at 25 Dundas Street East
- Parklink Parking at 22 Elm Street
- Valet can be arranged through your Event Specialist for ease of guest arrival

**Who is my contact on the day of the event?**

An Oliver & Bonacini Event Manager will be your on-site contact upon arrival and for the duration of your event.

**When do we get access for set up?**

You and your vendors have access to Aperture Room three hours prior to guest invite time. Security is mandatory for setup/load-in duration. If earlier access is required, please speak to your Event Specialist, additional fees will apply

**How does the load-in and load-out work?**

All deliveries, rentals & setup logistics must to be arranged in advance through your Event Specialist. All materials need to come in through the passenger elevator as there is no loading dock on-site.

**Is smoking permitted?**

Please note that the Aperture Room is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited in the Aperture Room and on the premises

**How are payments made?**

- The full payment of the applicable room rental is required to secure the date and space, along with the signed contract; deposits can be made by certified cheque or credit card
- A second deposit of the applicable minimum spend is due in accordance with your contract.
- The final deposit, calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes and event administration fee, is due five (5) business days' in advance of the scheduled event date.
- If at any time a change in event details would increase the estimated cost of the event by more than \$5,000, an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees. Upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately

**What is the cancellation policy?**

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five business days prior to the function

**What address should I use for my invitations?**

Aperture Room  
The Thornton-Smith Building, 3<sup>rd</sup> Floor  
340 Yonge Street, Toronto, ON M5B 1R8

**For all booking inquiries please contact:**

Oliver & Bonacini Events and Catering  
Simpson Tower, 9th Floor  
401 Bay Street, Toronto, ON M5H 2Y4  
416-364-1211  
[events@oliverbonacini.com](mailto:events@oliverbonacini.com)  
[oliverbonacinievents.com](http://oliverbonacinievents.com)



# canapés

minimum one dozen per selection · priced per piece  
· 4 pieces per person recommended for each hour of cocktailing

## *vegetarian*

<b>Mushroom &amp; Caramelized Onion Quesadilla</b> Smoked Chive Sour Cream	3.50
<b>Crispy Polenta Bite</b> Lemon Garlic Aioli	3.50
<b>La Sauvagine Cheese</b> Apple & Maple Gastrique, Marcona Almond, Radish	3.50
<b>Mango &amp; Cilantro Tostones</b> Avocado, Black Bean, Plantain	3.50
<b>Roasted Pepper &amp; Portobello Bruschetta</b>	3.50
<b>Vegetable Spring Roll</b> Pommery Plum Sauce	3.50
<b>Avocado Frites</b> Smoked Salt, Tartar Sauce	3.50
<b>Heirloom Beet Tartare</b> Sainte-Maure Goat Cheese, Horseradish, Lemon, Crostini	3.50
<b>Root Vegetable &amp; Mango Cold Roll</b> Spicy Plum Sauce	3.50
<b>Truffle Mac &amp; Cheese</b> Heinz 57	3.50

## *seafood*

<b>Fried Oyster</b> Jalapeño Cheddar Cornbread, Creole Mustard, Savoy Slaw	4.
<b>Citrus-Cured Ocean Wise Salmon</b> O&B Artisan Grilled Bannock, Pickled Fruit, Sage Cream	4.
<b>Dungeness Crab Cake</b> Chili, Sesame & Soy Glaze	4.
<b>Ponzu-Glazed Tuna</b> Avocado, Taro	4.
<b>Shrimp Dumpling</b> Yuzu Mayo, Sesame	4.
<b>Smoked Trout Mousse</b> Celery, Capers, Dill, Lemon	4.
<b>Tiki Shrimp</b> Sweet Curry Mayo, Cilantro	4.
<b>Yellowfin Tuna</b> Avocado, Watermelon, Charred Jalapeño Dressing	4.

*meat*

<b>Chicken &amp; Leek Dumpling</b> Ponzu, Pickled Ginger, Scallion	3.50
<b>Blackened Beef</b> Roasted Pepper Preserve, Taro, Basil	3.75
<b>Crispy Buttermilk Chicken Slider</b> Havarti, Lettuce, Pain au Lait	3.75
<b>Pulled Pork Sandwich</b> Creamy Cabbage Slaw, BBQ Glaze	3.75
<b>Thai Chicken Satay</b> Coconut & Peanut Sauce	3.75
<b>Habitant Beef &amp; Foie Gras Tourtière</b> Branston Pickle	4.
<b>Turkey Slider</b> Maytag Blue Cheese, Scallion Ginger Mayo	4.
<b>Aged Beef Tartare</b> Cornichon, Egg Yolk Aioli, Salt & Vinegar Potato Chip	4.
<b>Beef &amp; Cheese Slider</b> Lettuce, Kosher Dill, Thousand Island Dressing	4.
<b>Cured Muscovy Duck Prosciutto</b> Pressed Yoghurt, Grape Jelly, Walnut Crisp	4.
<b>Five-Spice Pork Belly Snack Box</b> Pickled Kimchi, Chili Aioli, Scallion	4.
<b>Chicken Liver Parfait</b> Brioche, Pickles	4.50
<b>Mini Jalapeño Smokie Corn Dog</b> Sweet Corn Remoulade	4.50
<b>Roasted Lamb Lollipop</b> Salsa Verde, Crunchy Lentils	6.

Not sure what to select? Chef will create a seasonally inspired selection of four canapés per person for your group which will include a variety of vegetarian, seafood and meat creations.

14. per person

3.25 for each additional piece

# reception & food stations

priced per person · based on 1.5 servings per person · open for two hours

## *mediterranean dips, crudités & fruit table*

Hummus, Baba Ghanoush, Truffle White Bean Dip & Sun-Dried Tomato Tapenade  
Sliced O&B Artisan Breads, Crisps & Vegetable Crudités  
Sliced Seasonal Fruit & Berry Presentation

17.

## *canadian & international cheese presentation*

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses  
Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit  
Cascade of O&B Artisan Breads, Crisps & Grissini

15.

## *antipasto harvest table*

Niagara Prosciutto Lollipops, Vine-Ripened Tomato, Basil & Buffalo Mozzarella Platters,  
European Cured Meats, Salami, Smoked & Marinated Fish, Italian Cheeses, Antipasto Mushrooms,  
Pickled Eggplant, Sun-Dried Tomatoes, Grilled Peppers, Herbed Olives & Artichokes,  
Cascade of O&B Artisan Breads, Armenian Flat Lavash, Crispy Joysticks

16.

## *canadian shucked oyster*

Mignonettes, Anaheim Chili Hot Sauce, Lemon

17.

## *citrus-cured albacore tuna*

Avocado, Cucumber, Ginger, Rice Pearls, Radish

15.

## *mini cheese pierogi poutine*

Steak Spice Sour Cream, Chicken Gravy, Scallion

12.

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EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

### *classic poutine*

Yukon Gold Fries with Variety of Cheeses & Toppings,  
Smothered in Black Pepper Chicken Gravy

11.

### *sushi*

Assorted Fish & Vegetarian Maki Rolls, Tamaki Cones, Cold Rolls

Includes Sushi Chef

(minimum 100 persons)

(based on four pieces per person)

19.

### *monforte goat cheese gnocchi*

Pecorino, Toasted Pine Nuts

12.

### *thornton-smith general chicken*

Crispy Chicken, Soy Chili Glaze, Chow Mein Noodle Salad

12.

### *pork riblets*

Baby Corn, New Potato Salad, Pickles, Hen's Egg, Dill

16.

### *slider station*

**Buttermilk-Fried Chicken** Lettuce, Havarti, Chili Aioli

**Turkey Slider** Maytag Blue Cheese, Scallion Ginger Mayo

**Beef & Cheese** Crispy Onion, Special Sauce, Pickles

**Pulled Pork** Savoy Slaw, Kozlik's Triple Crunch Mustard Aioli

11. one type

13. two types

15. three types

17. four types

(based on three sliders per person)

### *cherry snapper fish tacos*

Pasilla Peppers, Avocado, Cabbage,  
Pico de Gallo, Jalapeño, Cilantro  
9.

### *carved lamb popsicle*

Salsa Verde, Crispy Lentils  
18.

### *o&b dessert table*

An Indulgence of Mini Desserts & Pastries  
(based on four pieces per person)  
12.

### *sliced seasonal fruit platter*

Berries  
9.



# plated dinner

priced per person

All dinners include O&B Artisan Bread & Chef's Inspired Daily Spread

## *menu 1*

### **100km Field Greens**

Radish, Crispy Shallots, Fire-Roasted Tomato,  
Aged Balsamic Dressing

-

### **Pesto Marinated Chicken Suprême**

Roasted Fingerlings Potatoes, Wilted Greens,  
Leek Soubise, Pan Jus

-

### **O&B Artisan Butter Tart**

Saskatoon Berry Compote,  
Lemon Crème Fraîche

-

**Freshly Brewed Coffee & Selection of Teas**

52.

## *menu 3*

### **O&B Blended Greens**

Roots, Balsamic, Thunder Oak Gouda,  
Sunflower Seeds

-

### **Boneless Beef Short Rib**

Goat Cheese Gnocchi, Squash,  
Screech Jus

-

### **Lemon Curd Tart**

Seasonal Berries, Pink Peppercorn Meringue,  
Lemon Balm

-

**Freshly Brewed Coffee & Selection of Teas**

56.

## *menu 2*

### **O&B Mushroom Soup**

Truffle Porcini Cream

-

### **Seared Atlantic Salmon**

Root Slaw, Israeli Couscous, Red Beet Jus

-

### **Vanilla Panna Cotta**

Lemon, Honey, Pistachio Tuile

-

**Freshly Brewed Coffee & Selection of Teas**

54.

## *menu 4*

### **Charred Tomato Soup**

Rosemary Focaccia Crouton,  
Truffle Boschetto, Basil

-

### **Peppercorn-Crusted Beef Strip Loin**

Creamed Semolina, Wilted Watercress,  
Roasted Mushroom, Bordeaux Jus

-

### **O&B Artisan Dark Chocolate Marquise**

Vanilla Crème, Candied Hazelnut, Berries

-

**Freshly Brewed Coffee & Selection of Teas**

61.

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EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

## *menu 5*

### **The Aperture 'Caesar' Salad**

Baby Romaine, Horseradish Dressing,  
Clamato Caviar, Hen's Egg, Celery

-

### **Beef Tenderloin & Beef Short Rib Duo**

Squash Purée, Potato Fondant, Truffle Emulsion, Mustard Greens, Merlot Jus

-

### **Flourless Chocolate Cake**

Raspberry, Hazelnut Brittle, Crème Fraîche

-

### **Freshly Brewed Coffee & Selection of Teas**

66.

## *menu 6*

### **Twice-Baked C'est Bon Goat Cheese Souffle**

Roasted Cauliflower, Pumpkin Seeds

-

### **Grilled Beef Tenderloin**

Foie Gras Bread Pudding, Wilted Greens, Squash, Field Mushrooms, Truffle Jus

-

### **White Chocolate Cheesecake**

Strawberry, Basil, Toasted Pepper

-

### **Freshly Brewed Coffee & Selection of Teas**

71.

add 10. per person for onsite choice of two main courses

# menu enhancements

priced per person

## *intermezzo*

**Lemon Ice, Candied Ginger & Basil**

6.

**Champagne Ice, Strawberries & Pepper**

6.

**Lime Sorbet, Blueberries & Mint**

6.

## *for the table*

**Warm Marinated Olives**

Lemon, Fine Herbs, Garlic

4.

**Grilled Vegetable Platters**

Sweet Peppers, Red Onion, Artichokes,

Roasted Garlic, Eggplant,

Zucchini & Cherry Tomatoes

8.

**Charcuterie**

Niagara Cured Meats, Kozlik's Mustard,

O&B Artisan Bread & Pickles

14.

**Cheese Plates**

Chef's Selection of Canadian Cheeses,

Seasonal Chutney & Compote, Nuts,

O&B Artisan Breads, Grilled Bannock & Grissini

14.

## *pasta courses*

**Monforte Goat Cheese Gnocchi**

Pecorino, Toasted Pine Nuts

14.

**Lemon & Ricotta Ravioli**

Black Olive, Focaccia Crumble, Fennel,

Roasted Pepper

16.

**Rapini & Chili Ravioli**

Tomato Concassé, Oyster Mushrooms,

Oregano, Smoked Chicken Cream

18.

## *fish course*

**Fennel & Mustard Rubbed Branzino**

Purple Potato, Spiced Cauliflower,

Garlic Greens, Basil Cream

30.

**Laurel-Scented Arctic Char**

Simmered Celery, Fried Gnocchi,

Oyster Mushroom, Capers,

Scallion Chimichurri

32.

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EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

# children's menu

priced per child

please choose one appetizer, one main course and one dessert

## *appetizers*

### **Mozzarella Sticks**

Tomato Sauce

or

### **Vegetable Crudités**

Ranch Dressing

or

### **Caesar Salad**

## *main course*

### **Chicken Fingers**

Yukon Gold Fries, Plum Sauce, Ketchup

or

### **Pasta**

Choice of Sauce: Tomato, Cheese, Butter or Bolognese

or

### **Cheese Pizza**

## *dessert*

### **Chocolate Brownie**

Vanilla Ice Cream

or

### **Fresh Fruit Cup**

...or let the kids eat what the grown-ups are eating!

Same dishes, just smaller portions (except for dessert, of course!)

25.

# beverage list

## *non-alcoholic*

Soft Drinks	each	3.50
Brewed Coffee, Served	per person	3.50
Selection of Teas, Served	per person	3.50
Bottled Juices	each	3.50
Sparkling or Still Mineral Water (355ml)	each	4.
Sparkling or Still Mineral Water (750ml)	each	8.

## *basic bar*

Smirnoff Vodka	per oz	7.50
Beefeater Gin		
Bacardi Superior Rum		
Canadian Club Rye		
Ballantine's Scotch		

## *premium bar*

Ketel One Vodka	per oz	8.50
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

## *ultra premium bar*

Grey Goose Vodka	per oz	10.50
Hendrick's Gin		
Bacardi 8 Rum		
Lot No. 40 Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Scotch		



***signature cocktails***

MP.

Let our bar manager create a cocktail specific to your event!

***after dinner drinks***

Amaretto, Baileys Irish Cream, Grand Marnier, Kahlúa	per oz	7.50
Courvoisier VSOP, Martell VSOP	per oz	11.

***bottled beer***

Domestic		7.50
Import		8.50
Craft		9.50

***tequila***

Sauza	per oz	7.50
Patron Silver		16.

***scotch***

The Glenlivet 12 Year Old	per oz	14.
Highland Park 10 Year Old		14.
The Macallan Gold		16.
Talisker 10 Year Old		18.

# beverage stations

Please ask your Event Specialist for pricing and further details

## *infused water*

Still water infused with your choice of seasonal fruits & garnishes

## *coffee station*

Regular & Decaffeinated

Assorted Tea Squared Specialty Teas

10 cups 25.

35 cups 75.

Add-ons:

Chocolate Shavings, Whipped Cream & Cinnamon Sticks

3. per person

## *premium coffee station*

Includes an assortment of liqueurs

12. per drink

## *spiked lemonade stand*

A grown-up twist on a childhood favourite—we pair your alcohol selections with tart and fresh lemonades

## *champagne bar*

A unique approach to bubbly, your selection of sparkling wine or Champagne is paired with fresh fruits & purées for making delightful cocktails

## *specialty cocktail bar*

Let our bartender create a signature cocktail to complement your event

## *microbrewery bar*

If suds are more to your liking, a selection of craft beers may be in order

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EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

# wine list

## *sparkling*

Can Xa Cava Brut, Catalunya, Spain	52.
Canti Prosecco, Veneto, Italy	62.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	67.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	92.
Perrier-Jouët Grand Brut, Champagne, France	177.

## *white*

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	42.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	47.
Concilio Pinot Grigio, Trentino, Italy	48.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	50.
Lillypilly Sauvignon Blanc, Riverina, Australia	52.
Mission Hill 'Five Vineyards' Pinot Grigio, Okanagan Valley, British Columbia	56.
Tin Roof Chardonnay, Sacramento Delta, California	57.
Kenwood Sauvignon Blanc, Sonoma County, California	64.
Kendall Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	67.

## *red*

Cave Spring 'O&B Red' Merlot/Cabernet, Niagara, Ontario	42.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	47.
Gérard Bertrand Syrah/Grenache, Midi, France	52.
Torres Altos Ibéricos, Rioja, Spain	54.
Esquinas Malbec, Mendoza, Argentina	54.
Rocca delle Macie Chianti Reserva, Tuscany, Italy	55.
Lillypilly, Cabernet Sauvignon, Riverina, Australia	57.
Speri Valpolicella Classico, Veneto, Italy	64.
Stoneleigh Pinot Noir, Marlborough, New Zealand	64.
McManis Merlot, Lodi, California	69.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	69.
Kenwood Cabernet Sauvignon, Sonoma County, California	70.

Not sure what to select? Forward your menu selection and wine price range to your Event Specialist.  
Our Sommelier is happy to assist with selecting wines for your event!

OLIVER & BONACINI  
EVENTS AND CATERING

APERTURE ROOM  
— THE THORNTON-SMITH BUILDING —

# bar packages

priced per person

## *soft bar*

**Bottled Water, Pop & Juice**

9.

## *basic package*

Includes wine with dinner and an open bar before dinner (one hour) and after dinner (five hours)

### **Basic Bar Rail**

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Rye & Ballantine's Scotch

### **House Wines**

Cave Spring 'O&B White' (Chardonnay)

Cave Spring 'O&B Red' (Cabernet/Merlot)

### **Beer**

Import & Domestic

### **Non-Alcoholic Beverages**

**Coffee & Tea**

54.

## *premium package*

Includes wine with dinner and an open bar before dinner (one hour) and after dinner (five hours)

### **Premium Bar Rail**

Ketel One Vodka, Tanqueray Gin, Havana Club Reserva Rum, Crown Royal Rye,  
& Johnnie Walker Red Label Scotch

### **House Wines**

Cave Spring 'O&B White' (Chardonnay)  
Cave Spring 'O&B Red' (Cabernet/Merlot)

### **Beer**

Import & Domestic

### **Non-Alcoholic Beverages**

### **Coffee & Tea**

58.



## *ultra premium package*

Includes wine with dinner and an open bar before dinner (one hour) and after dinner (five hours)

### **Sparkling Toast**

### **Bar Bites & Snacks**

Selection of Gourmet Bar Snacks

### **Premium Bar Rail**

Grey Goose Vodka, Hendrick's Gin, Bacardi 8 Rum, Lot No. 40 Rye, Maker's Mark Bourbon  
& Johnnie Walker Black Label Scotch

### **Beer**

Import & Domestic

### **House Wines**

Cave Spring 'Canoe' Riesling

Cave Spring 'Biff's Juicy Red'

or

Concilio Pinot Grigio

Miguel Torres 'Las Mulas' Cabernet Sauvignon

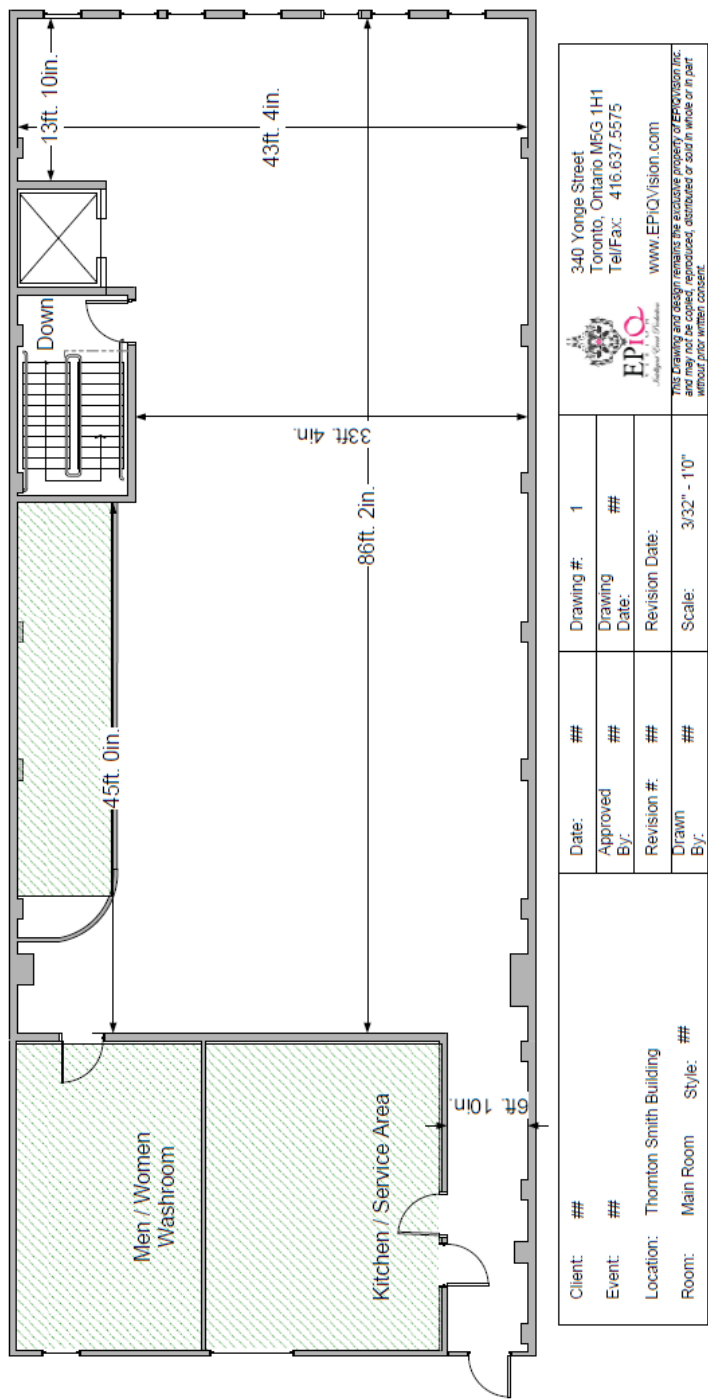
### **Non-Alcoholic Beverages**

**Bottled Water**

**Coffee & Tea**

75.

# floor plan



**OLIVER & BONACINI**  
EVENTS AND CATERING

**APERTURE ROOM**  
— THE THORNTON-SMITH BUILDING —