



ARCADIAN

events

Oliver & Bonacini Events and Catering
416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com

oliver & bonacini service



Oliver & Bonacini is thrilled to be the exclusive service provider for Arcadian. As one of Toronto's most dramatic and historic event spaces located in the heart of downtown, Arcadian offers charm and sophistication on a grand scale, complemented by Oliver & Bonacini's exceptional service and food.

We have long served Toronto through our restaurants, which include Canoe, Jump, Auberge du Pommier, Biff's Bistro, Luma, Bannock, O&B Canteen and Oliver & Bonacini Café Grill. We have also expanded our events and catering services to offer an extensive selection of unique, stylish event spaces, including The Carlu, Malaparte at TIFF Bell Lightbox, Westin Trillium House at Blue Mountain and, the beautiful Arcadian.

Our chef-driven kitchen, top-notch service team and dedicated on-site Event Specialists are ready to assist with every aspect of your event. We look forward to handling your event with the quality, excellence and professionalism on which Oliver & Bonacini prides its reputation.

Handwritten signatures of Peter Oliver and Michael Bonacini. Peter Oliver's signature is on the left, and Michael Bonacini's signature is on the right.

Peter Oliver & Michael Bonacini

OLIVER & BONACINI
EVENTS AND CATERING

ARCADIAN

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Last Updated: July 2017

OLIVER & BONACINI
EVENTS AND CATERING

ARCADIAN

ARCADIAN
COURT

arcadian court

booking information & faq

Capacities

- Arcadian Court can accommodate up to 520 guests for a seated event or 1,200 guests for a standing cocktail reception

Rental & Minimum Spend Requirements

- Use of Arcadian Court is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and an event 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
- All food and beverage pricing is exclusive of tax and an event administration fee.
- An event administration fee will be charged at a rate of 18% on all food, beverages and minimum spend off-set fees (if applicable)
- Room rental fees may include setup fees, labour fees, security charges, administration fees and cleaning/maintenance fees

Arcadian Court Daytime Rental & Minimum Spend Requirements

Day	Time Period	Minimum Food & Beverage Spend	Rental Fee
Monday	6am–3:30pm	6,000.	1,000.
Tuesday	6am–3:30pm	6,000.	1,500.
Wednesday	6am–3:30pm	6,000.	1,500.
Thursday	6am–3:30pm	8,000.	2,000.
Friday	6am–3:30pm	5,000.	1,500.
Saturday	6am–3:30pm	20,000.	2,500.
Sunday	6am–3:30pm	16,000.	2,500.

Arcadian Court Evening Rental & Minimum Spend Requirements

Day	Time Period	Minimum Food & Beverage Spend	Rental Fee
Monday	5pm–2am	8,000.	1,500.
Tuesday	5pm–2am	10,000.	2,000.
Wednesday	5pm–2am	12,000.	2,500.
Thursday	5pm–2am	16,000.	2,500.
Friday	4pm–2am	12,000.	2,000.
Saturday	4pm–2am	20,000.	2,500.
Sunday	4pm–2am	16,000.	2,500.

Looking to host a breakfast? Ask your Event Specialist about our special breakfast event rates!

Complimentary Services

- Service staff
- All standard white cotton linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Table numbers

Additional Charges (if applicable)

- On-site ceremonies start at 400.
- Podium
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Audio-visual—slideshows require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

Parking

- Parking is pay-and-display
- For parking we recommend the Green P parking lot at Old City Hall
- Prepaid parking can be arranged and requires a Special Event Rebate Ticket
- Please contact the parking authority directly at 416.393.7275 to make arrangements for prepaid or reserved parking for your event
- The parking facility's capacity is 2,000 cars
- Valet parking can be arranged through your Event Specialist for ease of guest arrival

Coat Check

- Coat check services are available for your event; the cost of coat check is based upon the length of your event and guaranteed number of guests

Beverage Costs

- All beverage costs are based on a per person basis or upon consumption per drink (alcoholic and non-alcoholic)
- Customized bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

Wine Selection

- If a consumption bar is chosen, wines will be charged based on bottles consumed
- In accordance with liquor licensing regulations we cannot permit our guests to bring in their own wine or alcohol
- Wine must be selected from our current list
- We are not able to order wines that are not part of our current selection

Menu Selection

- All menus must be preset
- Menus are based upon our current seasonal selections
- You are able to interchange items between menus—prices will be adjusted based upon your final selections
- Custom menus are subject to a surcharge
- The only outside food item permitted in Arcadian is your celebratory cake or cupcakes (subject to a cake cutting fee)
- Any other outside food is subject to management approval (subject to service fee)

Cake & Cupcake Service Fees

Cut & plated by the chef	per guest	5.
Cut & plated by the chef with garnish	per guest	8.
Served upon request by server at station	99 guests or less (includes coffee)	125.
Served upon request by server at station	100 guests or more (includes coffee)	175.

Vendor Meals

- 35. per person
- Chef's choice of appetizer, main and dessert

SOCAN Fees

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) is applicable to all functions where live or reproduced music is played
- The amounts will be determined based on the type of entertainment and venue capacity
- SOCAN fees are subject to 13% HST
- For more information about this tariff please visit www.socan.ca

Room	Without Dancing	With Dancing
Arcadian Court	87.40	174.79

RE:SOUND Fees

- RE:SOUND fees (license for the use of recorded music to accompany receptions, including weddings, conventions, assemblies and fashion shows) are applicable to all functions where either live or reproduced music is played
- The amounts will be determined based on the type of entertainment and venue capacity
- RE:SOUND fees are subject to 13% HST
- For more information about this tariff please visit www.resound.ca or the Copyright Board of Canada's website, www.cb-cda.gc.ca

Room	Without Dancing	With Dancing
Arcadian Court	39.33	78.66

Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Arcadian Court
- 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 Arcadian Court 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 Arcadian Court 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

Suppliers & Details

- If floral arrangements are desired, we can refer you to our preferred suppliers or you may use your own supplier
- We are happy to provide referrals for entertainment, decor, photography and more; please refer to our Preferred Suppliers list online for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers
- If designated seating is required, kindly supply your own place cards and/or floor plan
- O&B service staff can be contracted to assist with setup details (subject to a fee)
- Please be aware that a 1,000. removal fee may be applicable for any helium balloons brought into Arcadian Court
- Please be aware that the use of smoke machines, confetti and candles with exposed flames is prohibited

Audio-Visual (AV)

- Freeman Audio Visual Canada is O&B's official in-house supplier—please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 416.861.4517
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and must contract an AV technician through Freeman Audio Visual Canada if looking to patch into on-site equipment
- Please refer to our online preferred suppliers list for a complete listing of our alternate permitted AV suppliers: bit.ly/obpreferredsuppliers
- Please note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Please note that adding audio-visual equipment may alter room capacities

Deliveries

- A formal appointment must be made through your Event Specialist for any deliveries requiring the loading dock
- A loading dock fee of 60. per hour (based on a three hour minimum) will apply outside of Monday-Friday 6:30am-3pm operation hours
- A list of all deliveries must be provided to your Event Specialist at least three days prior to event date to guarantee access
- Please note that access will be denied if appropriate arrangements have not been made

On-site Contact

- An Event Manager will be your direct on-site contact on the day of your event

Other

- Access to Arcadian Court for set up and deliveries is permitted three hours prior to guest invite time— if earlier access is required a service fee will apply
- Use of the 8th floor is not exclusive to one event; Arcadian Loft and Arcadian Court are located on the same floor

Non-Smoking Establishment

- Please note that Arcadian Court 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 at Arcadian Court and on the premises

Guaranteed Guest Counts

- The guaranteed number of guests attending the function is required five business days in advance of the function
- Please note that unless your Event Specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

Payments & Deposits

- 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 EFT, bank draft or wire transfer
- A second deposit—calculated as 50% of the estimated cost of the event, plus applicable sales taxes—which includes but is not limited to charges for the provision food and beverage; rentals; and Audio Visual services
- The final deposit—calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes—is due five (5) business days' prior to 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

Cancellation Policy

- The contract may be terminated with formal written notice from one party to the other within 15 days of signing—a 500. administration fee and applicable taxes will be deducted from your deposit
- All deposits and payments are non-refundable if notice of cancellation is received after the 15 day period
- 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

Key Dates

Formal planning meeting with your Event Specialist	Four to six weeks before event
DJ/Band insurance due	Four weeks before event
Food and beverage (canapés, menu, wine and bar) selections due	Three weeks before the event
Final guest count and floor plan due	Five business days before event
Payment of 100% of estimated event charges due	Five business days before event

Exact Address:

Arcadian Court
401 Bay St., Simpson Tower, 8th Floor
Toronto, ON M5H 2Y4

Booking Inquiries:

416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com

Mailing Address:

Oliver & Bonacini Events and Catering
176 Yonge St.
Toronto, ON M5C 2L7

Courier Address:

Oliver & Bonacini Events and Catering
401 Bay St., Simpson Tower, 9th Floor
Toronto, ON M5C 2L7

ARCADIAN
LOFT

arcadian loft

booking information & faq

Capacities

- Arcadian Loft can accommodate up to 312 guests for a seated event or 340 guests for a standing cocktail reception

Rental & Minimum Spend Requirements

- Use of Arcadian Court is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and an event 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
- All food and beverage pricing is exclusive of tax and an event administration fee.
- An event administration fee will be charged at a rate of 18% on all food, beverages and minimum spend off-set fees (if applicable)
- Room rental fees may include setup fees, labour fees, security charges, administration fees and cleaning/maintenance fees

Full Day Rental & Minimum Spend Requirements

Full day rental is available for bookings between 9am–4:30pm, Monday to Friday. Evening rates are calculated separately.

Room	Minimum Food & Beverage Spend	Rental Fee
Room 1	1,250.	400.
Room 2	2,700.	1,000.
Room 3	1,250.	500.
Room 4	1,250.	500.
Room 5	1,250.	800.
Full Buyout	7,000.	2,000.

Dinner Rental & Minimum Spend Requirements

Dinner rental is available for bookings between 5pm–2am, Monday to Sunday. Evening rates are calculated separately. Saturday & Sunday are available for full buyout only.

Room	Minimum Food & Beverage Spend	Rental Fee
Room 1	1,000.	300.
Room 2	3,000.	750.
Room 3	1,500.	500.
Room 4	1,500.	500.
Room 5	1,500.	600.
Full Buyout	Mon	1,500.
	Tues	1,500.
	Wed	2,000.
	Thurs	2,000.
	Fri	1,500.
	Sat	1,500.
	Sun	1,500.

Complimentary Services

- Service staff
- All standard white cotton linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Table numbers

Additional Charges (if applicable)

- On-site ceremonies start at 400.
- Podium
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Audio-visual—slideshowes require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

Parking

- Parking is pay-and-display
- For parking we recommend the Green P parking lot at Old City Hall
- Prepaid parking can be arranged and requires a Special Event Rebate Ticket
- Please contact the parking authority directly at 416.393.7275 to make arrangements for prepaid or reserved parking for your event
- The parking facility's capacity is 2,000 cars
- Valet parking can be arranged through your Event Specialist for ease of guest arrival

Coat Check

- Coat check services are available for your event; the cost of coat check is based upon the length of your event and guaranteed number of guests

Beverage Costs

- All beverage costs are based on a per person basis or upon consumption per drink (alcoholic and non-alcoholic)
- Customized bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

Wine Selection

- If a consumption bar is chosen, wines will be charged based on bottles consumed
- In accordance with liquor licensing regulations we cannot permit our guests to bring in their own wine or alcohol
- Wine must be selected from our current list
- We are not able to order wines that are not part of our current selection

Menu Selection

- All menus must be preset
- Menus items and pricing are based upon current seasonal selections and market prices
- You are able to interchange items between menus—prices will be adjusted based upon your final selections
- Custom menus are subject to a surcharge
- The only outside food item permitted is the celebratory cake or cupcakes (subject to service fee)
- Any other outside food is subject to management approval (subject to service fee)

Cake & Cupcake Service Fees

Cut & plated by the chef	per guest	5.
Cut & plated by the chef with garnish	per guest	8.
Served upon request by server at station	99 guests or less (includes coffee)	125.
Served upon request by server at station	100 guests or more (includes coffee)	175.

Vendor Meals

- 35. per person
- Chef's choice of appetizer, main and dessert

Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Arcadian Loft
- 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 Arcadian Court 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 Arcadian Court 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

SOCAN Fees

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) is applicable to all functions where live or reproduced music is played
- The amounts will be determined based on the type of entertainment and venue capacity
- SOCAN fees are subject to 13% HST
- For more information about this tariff please visit www.socan.ca

Room	Without Dancing	With Dancing
Room 1	20.56	41.13
Room 2	29.56	59.17
Room 3	20.56	41.13
Room 4	20.56	41.13
Room 5	20.56	41.13
Rooms 1 & 2	29.56	59.17
Rooms 1, 2 & 3	29.56	59.17
Rooms 1, 2, 3 & 4	29.56	59.17
Rooms 2 & 3	29.56	59.17
Rooms 2, 3 & 4	29.56	59.17
Rooms 2, 3, 4 & 5	29.56	59.17
Rooms 3 & 4	29.56	59.17
Rooms 3, 4 & 5	29.56	59.17
Rooms 4 & 5	29.56	59.17
Full Buyout	61.69	123.38

RE:SOUND Fees

- RE:SOUND fees (license for the use of recorded music to accompany receptions, including weddings, conventions, assemblies and fashion shows) are applicable to all functions where either live or reproduced music is played
- The amounts will be determined based on the type of entertainment and venue capacity
- RE:SOUND fees are subject to 13% HST
- For more information about this tariff please visit www.resound.ca or on the Copyright Board of Canada's website, www.cb-cda.gc.ca

Room	Without Dancing	With Dancing
Room 1	9.25	18.51
Room 2	13.30	26.63
Room 3	9.25	18.51
Room 4	9.25	18.51
Room 5	9.25	18.51
Rooms 1 & 2	13.30	26.63
Rooms 1, 2 & 3	13.30	26.63
Rooms 1, 2, 3 & 4	13.30	26.63
Rooms 2 & 3	13.30	26.63
Rooms 2, 3 & 4	13.30	26.63
Rooms 2, 3, 4 & 5	13.30	26.63
Rooms 3 & 4	13.30	26.63
Rooms 3, 4 & 5	13.30	26.63
Rooms 4 & 5	13.30	26.63
Full Buyout	27.76	55.52

On-site Contact

- An Event Manager will be your direct on-site contact on the day of your event

Suppliers & Details

- If floral arrangements are desired, we can refer you to our preferred suppliers or you may use your own supplier
- We are happy to provide referrals for entertainment, decor, photography and more. Please refer to our Preferred Suppliers list online for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers
- If designated seating is required, kindly supply your own place cards and/or floor plan
- O&B service staff can be contracted to assist with setup details, subject to a fee
- Please be aware that the use of smoke machines, confetti and candles with exposed flames is prohibited

Deliveries

- A formal appointment must be made through your Event Specialist for any deliveries requiring the loading dock
- A loading dock fee of 60. per hour (based on a three hour minimum) will apply outside of Monday-Friday 6:30am-3pm operation hours
- A list of all deliveries must be provided to your Event Specialist at least three days prior to event date to guarantee access
- Please note that access will be denied if appropriate arrangements have not been made

Other

- Access to Arcadian Loft for set up and deliveries is permitted three hours prior to guest invite time—if earlier access is required a service fee will apply
- Use of the 8th floor is not exclusive to one event; Arcadian Loft and Arcadian Court are located on the same floor

Non-Smoking Establishment

- Please note that Arcadian Loft 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 at Arcadian Loft and on the premises

Audio-Visual (AV)

- Freeman Audio Visual Canada is O&B's official in-house supplier—please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 416.861.4517
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- Please note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Please note that adding audio-visual equipment may alter room capacities

Guaranteed Guest Counts

- The guaranteed number of guests attending the event is required five business days in advance of the function
- Please note that unless your Event Specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

Payments & Deposits

- 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, calculated as 50% of the estimated cost of the event, plus applicable sales taxes, which includes but is not limited to charges for the provision food and beverage; rentals; and Audio Visual services
- The final deposit, calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes, 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

Cancellation Policy

- The contract may be terminated with formal written notice from one party to the other within 15 days of signing—a 500. administration fee plus HST will be deducted from your deposit
- All deposits and payments are non-refundable if notice of cancellation is received after the 15 day period
- 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

Key Dates

Formal planning meeting with your Event Specialist	Four to six weeks before event
DJ/Band insurance due	Four weeks before event
Food and beverage (canapés, menu, wine and bar) selections due	Three weeks before the event
Final guest count and floor plan due	Five business days before event
Payment of 100% of estimated event charges due	Five business days before event

Exact Address:

Arcadian Loft

401 Bay St., Simpson Tower, 8th Floor
Toronto, ON M5H 2Y4

Booking Inquiries:

416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com

Mailing Address:

Oliver & Bonacini Events and Catering
176 Yonge St.
Toronto, ON M5C 2L7

Courier Address:

Oliver & Bonacini Events and Catering
401 Bay St., Simpson Tower, 9th Floor
Toronto, ON M5H 2Y4

breakfast buffet

priced per person

traditional continental

Freshly Squeezed Orange Juice & Cranberry Juice
 Freshly Baked O&B Artisan Butter Croissants & Danishes
 Seasonal Selection of Breakfast Muffins & Breads
 Individual Yoghurts
 Market Fruit Salad
 Butter & Ontario Fruit Preserves
 Freshly Brewed Coffee & Selection of Teas
 17.

deluxe continental

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
 Applewood-Smoked Salmon, Red Onion Shavings & Caper Berries
 Assorted Bagels, Chive Cream Cheese, Sliced Tomatoes & Sprouts
 Seasonally Inspired Vegetarian Quiche
 Individual Yoghurts
 Freshly Baked O&B Artisan Butter Croissants & Danishes
 Seasonal Selection of Breakfast Muffins & Breads
 Butter & Ontario Fruit Preserves
 Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas
 20.

wellness breakfast

Power Breakfast Fruit Smoothie
 Freshly Squeezed Orange Juice & Cranberry Juice
 Gluten-Free Granola, Fruit Yoghurts & Toasted Nuts
 Hot Organic Steel-Cut Oatmeal with Hot Milk, Dried Fruit,
 Brown Sugar, Ontario Honey & Fruit
 O&B Artisan Muffins & Banana Bread
 Butter & Local Fruit Preserves
 Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas
 20.

grab & go breakfast

includes takeaway containers, cutlery & bags

Selection of Bottled Juices, Milk & Water
 O&B Artisan Muffins, Butter Croissants & Danishes
 Individually Packaged Bacon, Spinach & Egg Whole Wheat Wraps
 Individual Yoghurts & Granola Bars
 Whole Fruit
 Freshly Brewed Coffee & Selection of Teas

20.

(minimum 25 persons)

euro rise 'n' shine

Freshly Squeezed Orange Juice
 Comfort Cream, Farmhouse Cheddar & Fresh Ricotta
 Sharbot Lake Sliced Salami & Capicola Ham
 Fruit Compotes & Butter
 Dried Apricots, Figs & Dates
 O&B Artisan Breads & Croissants
 Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas

22.

arcadian breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
 Scrambled Eggs with Fine Herbs
 Maple-Cured Strip Bacon & Country Sausages
 Sweet Pepper & Scallion Home Fries
 Oven-Cured Tomatoes
 Freshly Baked O&B Artisan Butter Croissants & Danishes
 Seasonal Selection of Breakfast Muffins
 Individual Yoghurts
 Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas

26.

(minimum 25 persons)

hudson's bay premier breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
Eggs Benedict with Canadian Bacon, O&B Artisan Bread & Béarnaise Sauce
Sourdough French Toast with Fortune Farms Maple Syrup
Country Sausages
Sweet Pepper & Scallion Home Fries
Oven-Cured Tomatoes
Individual Yoghurts
Freshly Baked O&B Artisan Butter Croissants & Danishes
Seasonal Selection of Breakfast Muffins
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

29.

(minimum 25 persons)

breakfast canapés

priced per dozen · minimum order of six dozen

Enhance your meeting and wow your guests at arrival with a selection of passed breakfast canapés—a great conversation piece to get the morning started.

- Watermelon & Buffalo Mozzarella Skewer with Basil**
- Fresh Berry & Fruit Kebabs**
- Savoury Lemon Scones with Cured Salmon & Crème Fraîche**
- Maple, Mascarpone & Bacon Brittle Crêpes**
- Mortadella, Roasted Tomato & Fontina Croque-Monsieurs**
- Brown Sugar & Cinnamon Dusted Churros**
- Brioche French Toast with Maple-Glazed Pork Belly & Fruit Compote**
- Fried Egg, Tomato, Scallion & Aged Cheddar Tortilla with Avocado Yoghurt**
- Smoked Salmon, Chive Crème Fraîche & Black Pudding on Toast**
- Buttermilk Pancakes with Vanilla Crème Fraîche & Berries**
- Baked Sausage & Cheddar Muffins**
- Brown Butter Brioche with PB&J**
- Chef's Seasonal Mini Quiches**

40.

plated breakfast

priced per person

prix fixe menu 1

Avocado on Grilled Multigrain

Santa Lucia Ricotta, Roasted Tomato,
Chopped Egg, Young Spinach, Garbanzo Beans

-

Fresh Fruit Brochettes

-

Freshly Brewed Coffee & Selection of Teas

24.

prix fixe menu 2

Basket of Morning Breads

Freshly Baked O&B Artisan Butter Croissants, Danishes & Muffins

-

Savoury Cream-Coddled Eggs

Brown Butter Toasted Sourdough, Roasted Tomato,
Wilted Spinach, Caramelized Onion Sausage

-

Fresh Fruit & Berry Platters

-

Freshly Brewed Coffee & Selection of Teas

25.

prix fixe menu 3

Greek Yoghurt Parfait

Housemade Granola, Toasted Almonds, Fresh & Dried Berries

-

O&B Artisan Apple Bâtard French Toast

Canadian Bacon, Cinnamon Crème Fraîche, Fortune Farms Maple Syrup

-

Compressed Fruit & Berry Plate

-

Freshly Brewed Coffee & Selection of Teas

26.

themed breaks

priced per person

got milk?

Assorted Cookies
O&B Artisan Brownies & Biscotti
Whole, Chocolate & Almond Milk
Coffee & Tea
12.

health smart

Freshly Squeezed Orange Juice
& Cranberry Juice
Sapsucker Maple Water
O&B Artisan 12 Grain Muffins & Granola Bars
Individual Fruit Yoghurt
Devilled Eggs
Fresh Whole Fruit
Coffee & Tea
15.

got junk?

Candy Bars & Movie Candy
O&B Artisan Cookies & Brownies
Salty Snacks & Popcorn
Soft Drinks & Bottled Water
Coffee & Tea
15.

dr. feel good

Vegetable Crudités
Hummus & Almond Butter
Cucumber & Minted Greek Yoghurt
Grilled Bannock & Grissini
V8 Juice, Smoothies & Infused Water
Sapsucker Maple Water
Coffee & Tea
16.

sweet seduction

Selection of O&B Artisan Chocolate
French Pastries & Tarts
Coffee & Tea
16.

cheese, please

Local Canadian Cheeses
Fruit Compotes & Chutneys
Grapes, Dried Fruit & Nuts
O&B Artisan Breads & Crackers
18.

fuel up

Protein Power Bars
Chocolate-Covered Espresso Beans
Sliced Fruit & Berry Presentation
Granola & Date Bar
Assorted Sun-Dried Fruits & Almonds
Oatmeal & Peanut Butter Cookies
Gatorade, Red Rain & Vitamin Water
Coffee & Tea
18.

arcadian afternoon tea

Variety of Meat & Vegetarian
Tea Sandwiches & Wraps
Baked Scones & Clotted Cream
French Pastries
Coffee & Tea
20.

get your juice on

Selection of Raw, Organic Juices
& Smoothies from Belmonte Raw
14.

lunch buffet

priced per person

foodwares deli

Chef-Inspired Soup

Hearty Greens

Shaved Roots, Broccoli, Cucumber Vinaigrette

Sesame & Daikon Slaw

Napa Cabbage, Celeriac, Scallions

Rotini & Roasted Tomato Salad

Parsley, White Beans, Fresh Spinach, Basil

-

Variety of Gourmet Meat & Vegetarian Sandwiches

Arcadian's Monte Cristo

Shaved & Smoked Pork Loin,
Caramelized Onion Mustard, Gouda

-

House Pickles & Cornichons

Marinated Olives & Mushrooms

Whole Grain & Dijon Mustards

-

Platters of O&B Artisan Brownies & Cookies

-

Freshly Brewed Coffee & Selection of Teas

27.

corso italia fiesta

Vine-Ripened Tomatoes & Roasted Eggplant

Fior di Latte, Vincotto & Sea Salt

Romaine & Radicchio Salad

Roasted Onion, Shaved Parmigiano-Reggiano,
Hazelnuts, Cerignola Olives,
Balsamic Vinaigrette

Cannellini Bean Spread

Bruschetta, Grissini, Fresh Bastone,
Olive Oil & Balsamic

Golden Potato & Fennel Salad

Roasted Mushroom, Anchovy, Capicola,
Capers, Hen's Eggs

-

Toasted Garlic Bread

Rigatoni in Peppercorn Mornay Sauce

Roasted Squash, Marinated Broccoli,
Fresh Basil, Ricotta

Grilled Chicken Cotoletta

Roasted Peppers, Grilled Leeks,
Pearl Onion, Zucchini

Nonna's Meatballs

Green Lentils, New Potatoes,
Wilted Escarole, Marsala Sauce

-

Platters of Mini Desserts

-

Freshly Brewed Coffee & Selection of Teas

33.

(minimum 20 persons)

*island mix***Romaine & Mango Salad**

Scallions, Ginger Dressing

Cucumber & Avocado SaladPickled Onion, Torn Mint & Cilantro,
Lime, Chili Pepper**Chickpea, Hominy****& Charred Tomatillo Salad**

Fried Plantain, Cilantro Vinaigrette

-

Baked Flatbread**Fried Cassava**

Black Beans, Coconut Rice

Jerk-Broiled Chicken

Red Onion, Spinach, Chili Peppers, Lemon

Fried Snapper

Red Onion, Spinach, Chili Peppers, Lemon

-

Rice Pudding, Mango Custard,**Tamarind & Date Cake****Sliced Fresh Fruit**

-

Freshly Brewed Coffee & Selection of Teas

36.

(minimum 25 persons)

*mediterranean***O&B Artisan Dinner Rolls****Organic Quinoa & Farro Salad**

Cucumber, Pistachios, Tahini Vinaigrette

Orange & Fennel SaladNapa Cabbage, Cilantro,
Charred Eggplant Dressing**Tomato & Grilled Pepper Salad**Red Onion, Black Olives, Oregano,
Feta Vinaigrette

-

Grilled Chicken PaillardCrispy Russet Potatoes,
Shallot Sauce Vierge & Sherry Mayo**Roasted Lemon & Oregano****Boneless Lamb**

Orzo, Green Beans, Tzatziki

Fried PolentaSweet & Spicy Peppers,
Marinated Avocado, Lime**Spanish Paprika Rubbed Sea Bream**

Green Lentils, Tomato Broth, Broiled Lemon

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

38.

(minimum 20 persons)

*arcadian court executive***O&B Artisan Dinner Rolls****Chef-Inspired Soup****Romaine & Radicchio Salad**

Lemon, Olive Oil, Cornbread, Tomatoes

Buttermilk-Fried Calamari

Fennel Salad, Lime, Rouille

-

Fine Herb Roasted Salmon Fillet

Swiss Chard, Braised Onions

Red Wine & Mustard Braised Beef

Field Mushrooms, Cornichons, Peppercorn Jus

Rigatoni PastaRoasted Tomatoes, Rosemary, Arugula,
Toasted Hazelnuts, Brie Cream**Thyme-Roasted Yukon Gold Potatoes**

-

O&B Sweet Treats**Fresh Fruit & Berry Presentation**

-

Freshly Brewed Coffee & Selection of Teas

38.

(minimum 25 persons)

*taste of the middle east***Couscous Salad**

Tomato, Cucumber, Curly Parsley

Cucumber & Yoghurt SaladPickled Onion, Toasted Cumin, Torn Mint,
Rice Wine Vinegar**Lentil & Pomegranate Salad**

Tahini Vinaigrette

-

Broiled Garlic Bannock**Eggplant & Mozzarella Moussaka**

Yukon Gold Potatoes

Marinated Beef KebabsCaramelized Fennel, Oven-Dried Tomato,
Edamame Beans**Za'atar Grilled Chicken**Roasted Cauliflower, Shaved Red Onion,
Lemon-Infused Raisins**Pan-Fried Snapper**

Chickpeas, Spinach, Chili Peppers, Lemon

-

Honeyed Lemon Cake

Toasted Almonds

Sliced Fresh Fruit

-

Freshly Brewed Coffee & Selection of Teas

40.

(minimum 25 persons)

plated lunch

priced per person

please note that all express menus are fixed—no substitutions are permitted

express lunch 1

Seasonally Inspired Gourmet Sandwich

Mixed Green Salad

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

18.

express lunch 2

Smoked Brisket Reuben Sandwich

Marble Rye, Kosher Dill, Creamy Slaw,
Arcadian Mustard, Yukon Potato Crisps

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

24.

express lunch 3

Brick Chicken Leg

Grilled Eggplant, Black Bean & Squash Salad,
Cilantro Salsa Verde

-

Platter of Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

28.

express lunch 4

Broiled Peppercorn Chicken Breast

Parsley & Chickpea Hummus, Torn Romaine,
Grilled Focaccia, Marinated Tomato

-

Arcadian Courtland Apple Crumble

Toasted Hazelnut Anglaise

-

Freshly Brewed Coffee & Selection of Teas

32.

express lunch 5

Boneless Beef Short Rib Sauerbraten

Red Wine Braised Cabbage, Mulled Carrot, Pilsner Jus

-

Dark Chocolate Brownie & Whipped Peanut Butter

Strawberry Jam, Banana Compote

-

Freshly Brewed Coffee & Selection of Teas

38.

prix fixe menu a

**Creamed Cauliflower
& Spiced White Bean Soup**
Cardamom & Cumin

-

Paprika & Garlic Grilled Chicken Paillard

Wilted Greens, Simmered Lentils,
Pearl Onion & Chili Yoghurt

-

Platter of Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

42.

prix fixe menu c**Radicchio, Kale & Endive Caesar**

Pecorino, Soft-Boiled Egg, Crispy Capers,
Sharbot Lake Chorizo, Fried Potato "Croutons"

-

Curry-Rubbed Chicken Suprême

Cauliflower, Roasted Onion & Escarole Salad,
Grilled Broccoli & Scallion

-

Lemon Cheesecake

Wild Blueberry Compote, Pumpkin Seed Brittle

-

Freshly Brewed Coffee & Selection of Teas

51.

prix fixe menu b**Potato & Roasted Garlic Soup**

Torn Parsley, Toasted Walnut

-

Lasagna Bolognese

Braised Beef, Tomato Ragù, Ricotta,
Fontina, Roasted Garlic, Basil

-

Walnut & White Chocolate Cake

Orange, Cranberry

-

Freshly Brewed Coffee & Selection of Teas

46.

prix fixe menu d**Butter Lettuce & Fior di Latte Salad**

Dressed Eggplant, Fennel,
Taggiasca Olives, Focaccia Crumb,
Broiled Peppers, Fine Herb Vinaigrette

-

Mustard & Rosemary Flat Iron

Creamed Greens, Fennel-Salted Broiled
Yukon Potato, Chili & Olive Chopped Egg,
Caramelized Onion

-

Buttermilk Panna Cotta

Cocoa Nib, Persimmon, Dark Chocolate

-

Freshly Brewed Coffee & Selection of Teas

54.

prix fixe menu e

Young Romaine & Baby Gem Salad
Radicchio, Radish, Orange,
Fennel & Creamy Roasted Onion Vinaigrette

-

Broiled Ontario Trout
Barley, Wheatberry & Roasted Pepper Salad,
Mustard Greens

-

Chocolate & Lemon Olive Oil Cake
Whipped Ricotta, Raspberry Compote,
Rosemary Syrup

-

Freshly Brewed Coffee & Selection of Teas

55.

prix fixe menu f

Endive & Feta Salad
Young Basil, Fried Leek, Sweet Pepper,
Cucumber Vinaigrette

-

Pasilla Pepper Braised Beef Short Rib
Wilted Collard Greens, Caramelized Onion,
Jalapeño Cornbread, Fennel,
Charred Tomato Relish

-

Arcadian Courtland Apple Crumble
Preserved Berries & Whipped Custard

-

Freshly Brewed Coffee & Selection of Teas

55.

prix fixe menu g

Iceberg & Cucumber Salad
Pickled Carrot, Tender Shoots, Fried Potato,
Vine-Ripened Tomatoes, Dill & Peppercorn Vinaigrette

-

Pan-Roasted 7oz Strip Loin
Garlic Greens, Zucchini Capellini, Broiled Peppers,
Basil Chimichurri

-

Dark Chocolate & Viennoiserie Pudding
Caffè Latte Anglaise, Toasted Almond

-

Freshly Brewed Coffee & Selection of Teas

59.

canapés

priced per piece · minimum one dozen order per item

garden

“Devilled” Yolk on Brioche Fried Shallots	3.
Lentilles du Puy Falafel Ras el Hanout Aioli	3.
Fine Herb Biscuit & Fresh Paneer Onion & Cherry Jam	3.
Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce	3.
Lemon, Mushroom & Parmesan Carnaroli Bite Tomato, Basil	3.50
Creamed Spinach & Spiced Paneer Turnover Achar Yoghurt	3.50
Broiled Zucchini & Baby Belle Ficelle, Tomato & Olive Relish	3.50
Charred Eggplant & Fried Chickpea on Polenta Parsley & Chili	3.50
Fried Truffle Mac & Cheese Spicy Ketchup	3.50
Pickled Beet & Fior di Latte Gougère Pepita, Basil	3.50
Root Vegetable & Mango Cold Roll Tamarind Sauce (minimum order of 100)	3.50
Couscous & Pomegranate Cucumber & Tahini	3.50
Pickled Mushroom & Green Onion Pancake Daikon Nam Prik	3.50

ocean

Smoked Cod Brandade Sauce Gribiche, Taro	3.50
Smoked Great Lakes Pickerel & Barley Arancina Lemon, Parsley	3.50
Littleneck Clam Caesar Toasted Brioche, Smoked Bacon, Tomato Pudding	3.75
Scallion-Cured Trout Chicharrón, Cucumber	3.75
Ocean Wise Sturgeon Confit on S&V Potato Crisp Gherkin, Dill	3.75
EDO Fish & Vegetarian Sushi Maki , Nigiri, California Rolls (minimum order of 100)	3.75
Ahi Tuna & Pickled Ginger Tartare Wonton Crisp, Sesame Emulsion	3.75
Sesame & Nori Crab Salad Plantain, Chili	3.75
Coconut & Lime Shrimp Ceviche Popcorn, Chili	4.
Cured Albacore Tuna & Fried Taro Onion Petals, Cucumber	4.
Corn Flake Fried Fish Butty Dill Pickle, Tartar Sauce	4.
Potato-Fried Scallop Smoked Bacon Sabayon, Pickle	4.
Char-Grilled Octopus Black Olive, Red Onion, Rosemary	4.50
Lobster & Avocado Tostada Jalapeño, Scallion	5.

farm

Chicken Liver Parfait & Waffle Grape Compote, Fried Onion	3.50
Jimmy's BBQ Chicken Skewer Oregano & Tzatziki	3.50
Oxtail & Pickled Onion Terrine Polenta Crisp	3.50
Buttermilk Fried Chicken Drumette Mustard, Bourbon	3.50
Smoked Pork Wonton Kozlik's Triple Crunch Mustard, Red Cabbage	3.50
Sticky Pork Belly & Pont Neuf Potato Tomato Jam	3.50
Jalapeño & Cheese Curd Sausage Corn Dog Arcadian Mustard	3.50
Shaved Pork Loin & Gouda Panini Caramelized Onion	3.75
Coq au Vin Shortcrust Pastry, Vidalia Onion Jus	3.75
Broiled Beef Slider Cheddar, Thousand Island Dressing, Sour Dill	3.75
Fennel & Cherry Duck Rillettes Rosemary Focaccia	4.
Nonna's Meatball Slider Provolone, Banana Peppers	4.
Beef Tartare & Pimenta Chip Dill Mayo & Cured Egg	4.
Arcadian Court Chicken Pot Pie Poutine Enough Said	4.50
Braised Beef Short Rib Slider Fried Onion & Pasilla Jam	4.50
Rib Roast & Yorkshire Pudding Sandwich Marrow & Horseradish Aioli	4.50
Sweet & Sour Glazed Pork Meatballs Pineapple, Scallion	4.50
Rosemary-Grilled Lamb Loin Black Olive Flatbread	6.

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

14. per person

add 3.75 for each additional piece

dinner packages

priced per person

all menu packages include a selection of O&B Artisan bread, butter & spread

three course menu a

Iceberg & Cucumber Salad

Pickled Carrot, Tender Shoots, Fried Potato,
Vine-Ripened Tomatoes,
Dill & Peppercorn Vinaigrette

-

Fennel & Chili Rubbed Chicken Suprême

Northern Beans, Broiled Eggplant & Escarole,
Roasted Garlic Jus

-

Dark Chocolate & Viennoiserie Pudding

Caffè Latte Gelato, Toasted Almond

-

Freshly Brewed Coffee & Selection of Teas

51.

three course canadiana

Potato & Roasted Garlic Soup

Torn Parsley, Sesame

-

Thyme & Shallot Pressed Half Cornish Hen

Saskatchewan Lentils, Roasted Cauliflower,
Roasted Sweet Potato, Kozlik's Mustard Jus

-

Wild Blueberry Compote & Lemon Curd

Mascarpone, Crumbled Grains

-

Freshly Brewed Coffee & Selection of Teas

54.

three course menu b

Baby Gem & Radicchio Caesar

Sharbot Lake Bresaola, Fried Potato,
Grana Padano, Olive Oil Poached Hen's Egg,
Horseradish, Roasted Garlic Vinaigrette

-

Mustard-Braised Boneless Short Rib

Cabernet-Braised Cabbage, Roasted Russets
Simmered Carrot, Mushroom Duxelles,
Rosemary Jus

-

Coconut & Lime Bavarois

Pineapple, Mango

-

Freshly Brewed Coffee & Selection of Teas

58.

three course deluxe

Butter Lettuce & Fior di Latte Salad

Dressed Eggplant, Fennel, Taggiasca Olives,
Focaccia Crumb, Broiled Peppers,
Fine Herb Vinaigrette

-

Peppered Beef Tenderloin & Chili-Rubbed Boneless Chicken Leg

Broiled Russets, Mustard Greens,
Roasted Tomato & Cabernet Jus

-

Hazelnut & Caramel Mousse

Pumpkin Seed & Honey

-

Freshly Brewed Coffee & Selection of Teas

64.

three course premium

Chicory & Marinated Bocconcini Salad

Young Basil, Fried Leek, Smashed Olives,
Charred Tomato Vinaigrette

-

Pan-Roasted Angus Beef Tenderloin

Carnaroli Croquette, Fine Beans, Swiss Chard,
Simmered Carrot, Grilled Scallion Jus

-

Dark Chocolate Torte

Orange, Fennel Pollen & Crème Fraîche

-

Freshly Brewed Coffee & Selection of Teas

71.

three course choice main

Tender Greens & Chickpea Salad

Marinated Cucumber, Hen's Egg, Preserved Tomato,
Roasted Garlic, Dill Vinaigre

-

Grilled 7oz Strip Loin

King Oyster, Wilted Escarole, Whipped Garlic Potatoes,
Charred Peppers, Onions

or

Lemon & Rosemary Chicken Suprême

Swiss Chard, Succotash & Charred Peppers,
Chardonnay Jus

-

Buttermilk Panna Cotta

Cocoa Nib, Persimmon, Dark Chocolate

-

Freshly Brewed Coffee & Selection of Teas

72.

*four course***Roasted Beet & Buffalo Mozzarella**

Chorizo, Endive, Fennel,
Watercress, Balsamic Vinaigrette

-

Canestri & Charred Eggplant Cream

Spinach, Fresh Tomato, Shaved Pecorino,
Torn Oregano

-

Roasted B.C. Ling Cod

Rapini, Mushroom & Pearl Barley Pilaf,
Roasted Garlic & Lemon Cream

-

Walnut & White Chocolate Cake

Sage, Orange, Cranberry

-

Freshly Brewed Coffee & Selection of Teas

81.

*four course deluxe***Roasted Onion Soup**

Scallion Crème, Toasted Baguette

-

Broccoli & Ontario Cheddar Salad

Watercress, Smoked Bacon,
Sunflower Vinaigrette & Pickled Mushroom

-

Pan-Roasted 10oz Angus New York Strip Loin

Marrow & Sourdough Pudding,
Roasted Carrots, Zucchini,
Garlic Greens, Bordelaise Jus

-

Lemon Cheesecake

Wild Blueberry Compote, Pumpkin Seed Brittle

-

Freshly Brewed Coffee & Selection of Teas

82.

*four course premium***O&B Mushroom Soup**

Truffled Porcini Foam

-

Cured Arctic Char & Heirloom Potato

Crème Fraîche, Cured Yolk, Fennel Pickle, Spinach

-

**Pan-Roasted Angus Beef Tenderloin
& Lobster Pudding**

Pomme Purée, Roasted Heirloom Carrots,
Caramelized Onion Jus

-

Dark Chocolate Torte

Pear, Fennel Pollen & Crème Fraîche

-

Freshly Brewed Coffee & Selection of Teas

92.

menu enhancements

priced per person

intermezzo

Lime Sorbet & Drunken Honeydew

5.

Lemon Ice, Mint & Newfoundland Sea Salt

5.

Champagne Ice, Strawberry & Anise

6.

for the table

Marinated Olives

Lightly Warmed Mixed Olives
with Lemon, Fine Herbs & Garlic

3.

Grilled Vegetable Platters

Sweet Peppers, Red Onion, Artichokes,
Roasted Garlic, Eggplant, Zucchini,
Cherry Tomatoes

6.

Charcuterie

Niagara Cured Meats, Kozlik's Mustard,
O&B Artisan Bread, Pickles

8.

Cheese Plates

Chef's Selection of Canadian Cheeses,
Seasonal Chutneys & Compotes,
Nuts, O&B Artisan Bread,
Grilled Bannock, Grissini

8.

pasta course

Maccheroni Pomodoro

Fresh Basil, Chili Olive Oil, Grana Padano

14.

Charred Eggplant Canestri

Garlic Cream, Torn Oregano & Lemon

15.

Lemon & Chili Ravioli

Tomato Fondant, Basil, Pecorino,
Toasted Hazelnut

16.

Mustard-Braised Short Rib & Rapini Ravioli

Caramelized Onion, Cabernet Jus & Basil

18.

fish course

Broiled Ontario Trout

Wheat Berry & Roasted Pepper Salad,
Mustard Greens

30.

Lemon-Roasted Branzino

White Beans, Artichoke, Broccolini,
Roasted Garlic, Parsley, Sesame Sauce Vierge

30.

Pan-Seared Sea Bream

Cauliflower, Charred Fennel & Tomato,
Wilted Greens & Basil Sauce Vierge

30.

Rosemary-Scented Arctic Char

Sautéed Mushrooms, Golden Potato Cream,
Broiled Zucchini, Young Spinach

34.

Roasted B.C. Ling Cod

Rapini, Mushroom & Pearl Barley Pilaf,
Roasted Garlic & Lemon Cream

40.

reception & food stations

priced per person

Classic Poutine

Freshly Cut Yukon Gold Fries, Cheeses, Mushrooms, Smoked Bacon,
Scallions, Corned Beef, Spiced Chicken Gravy

12.

Mediterranean Dips, Crudités & Fruit Table

Hummus, Baba Ghanoush, Truffle, Spicy Bean Spread, Roasted Pepper Rouille,
Sliced O&B Artisan Breads, Crisps, Grilled Bannock, Vegetable Crudités,
Sliced Seasonal Fruit Presentation

14.

Rapini & Lemon Ravioli

Sunflower & Roasted Pepper Rouille, Fresh Tomato, Monforte Dairy Toscano

14.

Slider Station

choose three types

Broiled Beef Cheddar, Thousand Island Dressing, Sour Dill

-

Buttermilk Fried Chicken Iceberg & Cilantro Mayo

-

Grilled Portobello Emmental, Roasted Garlic

-

Nonna's Meatball Provolone, Banana Pepper

-

Corn Flake Fried Fish & Dill Pickle Butty Tartar Sauce

-

Fried Eggplant & Mozzarella Basil & Tomato

14.

(based on three sliders per person)

Cilantro & Chili Flat Iron Steak

Jícama, Celeriac, Daikon, Preserved Yolk, Avocado, Scallions, Ginger

15.

Ontario Lamb Shawarma

O&B Artisan Bannock, Roasted Garlic Tahini, Watercress, Parsley,
Cucumber, Marinated Tomato

15.

Taco Station

choose two types

all tacos include shredded kale, queso fresco, avocado, pico de gallo, cilantro

Blackened Boneless Short Rib Cabbage, Chipotle Aioli

-

Tandoori Chicken Sugar Snap Peas, Cucumber Raita

-

Smoked Lamb Shoulder Pickled Red Onion, Cacao Nibs

-

Smoked Pork Belly Spiced Corn Nuts, Jerk Mayo

-

Fried Fish Kimchi, Preserved Black Bean

-

Garlic Laughing Bird Shrimp Jícama, Lime Dressing

-

Pickled Cauliflower Hummus, Caramelized Onion Purée

-

Roasted Squash Pumpkin Seeds, Cumin-Pressed Yoghurt

15.

(based on two tacos per person)

“Out of the Box” Poutine

Pan-Fried Baby New Potatoes, Braised Beef Short Rib, Ontario Cheese Curds,
Mushrooms, Fresh Herbs, Spiced Beef Gravy

15.

Maccheroni Bolognese

Fior di Latte, Basil & Chili

16.

Canadian Shucked Oyster

Assortment of Canadian Oysters with Traditional Garnishes

16.

Thai Stir-Fry & Chow Mein

Spicy Shrimp, Vegetable & Tofu Stir-Fry, Lemongrass-Scented Tomato Coconut Sauce,
Chow Mein Salad, Cilantro, Cashews, Bean Sprouts

16.

Antipasto Harvest Table

Vine-Ripened Tomatoes, Basil & Buffalo Mozzarella Platters,
Sharbot Lake Cured Meats, Salami, Smoked & Marinated Fish, Local Cheeses,
Antipasto Mushrooms, House Pickles, Sun-Dried Tomatoes, Grilled Pepper Pesto,
Herb-Marinated Olives & Artichokes, Cascade of O&B Artisan Breads,
Grilled Bannock, Savoury Breadsticks

18.

Canadian Cheese Presentation

Chef's Selection of Ontario Cheeses,
Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit & Nuts,
Cascade of O&B Artisan Breads, Grilled Bannock, Grissini

18.

Sushi by EDO

Fish & Vegetarian Maki Rolls, Hand Rolls, Cold Rolls

18.

Carved Spanish Ham & Warm Olives

Manchego, Crusty Bread

18.

Fogo Island Crab Boil

Sharbot Lake Chorizo, Cookstown Roots, Spicy Greens, Old Bay Buttermilk Biscuits

18.

Oysters XO

Canadian Oysters Shucked by an Interactive Live Oyster Shucking Team (oystersxo.com)

19.

(minimum order of 100)

Seafood Bar

Marinated Shrimp, Octopus Salad, Scallop Ceviche, Rye-Spiked Salmon,
Dressed P.E.I. Mussels, Cured Albacore Tuna, Lobster Rolls, Chili-Steeped Calamari,
Anchovy & Glass Noodle Salad, Accoutrements

36.

(Minimum 100 Guests)

Seasonal Fruit Platter

Fresh Berries

9.

Sub-Zero MarshmallowsFlavoured Marshmallows Dipped in Liquid Nitrogen,
Torched, Infused & Dusted

12.

(Minimum 100 Guests)

O&B Dessert TableAn Indulgence of Mini Desserts & Pastries,
Macarons, Pecan Tarts, Fruit Pies, Chocolate Cheesecake,
O&B Artisan Brownies, Biscotti

14.

Croissant & Pain au Chocolat Pudding

Strawberry & Brandy Flambé, Gianduja Anglaise, Hazelnut Brittle

14.

Nespresso Bar StationEnjoy an espresso, latte, cappuccino, or Americano with a biscotti!
A selection of light, full-bodied and decaffeinated espresso pods.

5. each

late night

passed late night food

priced per piece

Mini Grilled Cheese & Tomato Sandwich	3.
Truffle Popcorn	3.
Tiny Hot Dog	3.
Smoked Brisket & Sauerkraut on Rye Kozlik's Triple Crunch Mustard	3.50
Assorted Meat, Cheese & Vegetarian Pizza	3.50
Fried Truffle Mac & Cheese Spicy Ketchup	3.50
Jalapeño & Cheese Curd Sausage Pogo Arcadian Mustard	3.50
Rosemary & Dijon Beef Slider Cheddar, Tomato, Kosher Dill	3.75
Nonna's Meatball Slider Provolone, Banana Pepper	3.75
Pasilla & Tamarind Lamb Slider Black Beans, Pistachios	4.
Smoked Bacon & Blueberry Pancake	4.
Corn Flake Fried Fish & Dill Pickle Chip Butty Halibut Cheeks, Tartar Sauce	4.
Poutine Ontario Cheese Curds, Ma's Chicken Gravy	4.
Buttermilk Fried Chicken & Waffle	4.50

late night food stations

priced per person

Slider Station

choose two types

Rosemary & Dijon Beef Cheddar, Tomato, Kosher Dill

-

Buttermilk Fried Chicken Chili Aioli, Poblano Salsa Verde

-

Pasilla & Tamarind Lamb Black Beans, Pistachios

-

Pork Belly & Pickled Cabbage Miso Mustard

-

Corn Flake Fried Fish & Dill Pickle Butty Tartar Sauce

-

Fried Eggplant & Miso Napa Cabbage, Chili

9.

(based on two sliders per person)

Housemade Brisket

Selection of Rye Breads, Sauerkraut, Mustards, Pickles

12.

Poutine

Freshly Cut Yukon Gold Fries with a Variety of Cheeses & Toppings,
Smothered in Chicken Gravy

12.

Meat & Vegetarian Pizza

Platters of Meat, Cheese & Vegetarian Pizzas, Hot Sauce,
Parmigiano-Reggiano

12.

Canadian Cheese Presentation

Selection of Canadian Cheeses, Fresh Fruit & Berries,
Seasonal Chutneys & Compotes, Dried Fruits & Nuts,
Cascade of O&B Artisan Breads, Grilled Bannock, Grissini

18.

O&B Mini Dessert Table

Assortment of Tiny Desserts, Tarts & Fruit

14.

wine list

sparkling

Can Xa Cava Brut, Catalunya, Spain	50.
Canti Prosecco, Veneto, Italy	60.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	65.
Henry of Pelham 'Cuvée Catharine' Rosé, Niagara, Ontario	90.
Perrier-Jouët 'Grand Brut', Champagne, France	175.

white

Argento Chardonnay, Argentina	38.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	40.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	45.
Concilio Pinot Grigio, Trentino, Italy	46.
Tenuta Cocci Grifoni 'Le Torri' Pecorino, Italy	47.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	48.
Lillypilly Sauvignon Blanc, Riverina, Australia	50.
Mission Hill Pinot Grigio, Okanagan Valley, British Columbia	54.
Tin Roof Cellars Chardonnay, California	55.
Kenwood Sauvignon Blanc, Sonoma County, California	62.
Kendall-Jackson Vintner's Reserve Chardonnay, Sonoma County, California	64.

red

Argento Malbec, Argentina	38.
Cave Spring 'O&B Red' Merlot/Cabernet, Niagara, Ontario	40.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	45.
Gérard Bertrand Syrah/Grenache, Midi, France	50.
Rocca delle Macie Chianti, Italy	50.
Torres 'Altos Ibericos', Rioja, Spain	52.
Lillypilly Cabernet Sauvignon, Riverina, Australia	55.
Stoneleigh Pinot Noir, Marlborough, New Zealand	62.
Rodney Strong Merlot, Sonoma County, California	65.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	67.
Kenwood Cabernet Sauvignon, Sonoma County, California	68.

Looking for something in particular? Please speak to your Event Specialist for details.

beverages

non-alcoholic

Soft Drink	each	3.50
Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Teas	per person	3.50
Bottled Juice	each	3.50
Sparkling & Still Mineral Water (355ml)	each	4.
Sparkling & Still Mineral Water (750ml)	each	8.
Pitchers of Oasis Orange Juice (1L)	each	10.
Pitchers of Freshly Squeezed Juice (1L)	each	18.

basic bar

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

premium bar

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

ultra premium bar

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

after dinner drinks

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

beer

Domestic		7.25
Import		8.25
Craft		9.25

tequila

Sauza	per oz	7.50
Patrón 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.

Open Host Bar available in addition to bar package options. Please note a minimum of 500. bar sales before tax and gratuities is required, or a bartender charge of 100. will be added to your bill.