



**ARCADIAN
STUDIO**

event

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

booking information & faq

Capacities

- Arcadian Studio can accommodate 30 guests for an interactive cooking demonstration. This capacity is for either a seated dining or standing reception event.

Rental & Minimum Spend Requirements

- Use of Arcadian Studio 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 an additional room rental 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)

Arcadian Studio Rental & Minimum Spend Requirements

	Room Rental	Minimum Food & Beverage Spend
Lunch until 3pm	800.	2,000.
Dinner from 5pm	800.	2,000.

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
- Kitchen equipment required for demonstrations
- Coat check
- Printed recipes for guests to take home

Additional Charges

- Chef demo fee: 300. plus HST
- O&B aprons: 30. each plus HST
- Podium
- SOCAN legislated music fee (government-mandated): 20.56 without dancing and 41.13 with dancing
- RE:SOUND legislated music fee (government-mandated): 9.25 without dancing and 18.51 with dancing
- Audio-visual (slideshows require an on-site AV technician)
- Music system
- Microphone
- Lounge furniture and/or soft seating



Parking

- For parking, we recommend the Green P parking lot at Old City Hall
- Please contact the parking authority directly at 416.393.7275 to make arrangements for prepaid or reserved parking for your event
- Parking facility has a capacity for 2,000 cars
- Prepaid parking can be arranged and requires a special event rebate ticket
- Valet parking can be arranged through your coordinator for ease of guest arrival

Beverage Costs

- All beverage costs are based upon consumption per drink (alcoholic or non-alcoholic)
- Customized bar offerings can be tailored with your event coordinator to manage your bar costs and consumption

Wine Selection

- If a consumption bar is chosen, wines will be charged based on the number of 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
- Menu 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 on your final selections
- It is recommended that your demonstration is incorporated into your menu selection to maximize the guest demonstration experience
- The only outside food item permitted is celebratory cake or cupcakes (subject to service fee)

Cake & Cupcake Service Fees

Cut and plated by the Chef	per guest	5.
Cut and 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.

Insurance

- Any equipment that is brought into the venue by an outside vendor (i.e. bands/DJ/AV suppliers) requires a copy of a Certificate of Insurance valued at 2,000,000. one month in advance (outlined in contract)
- Supplier insurance is a non-negotiable term for any outside equipment suppliers and must be provided to gain access to Arcadian
- Insurance can be purchased by your supplier through an insurance broker of choice

Participant Waiver

- If an interactive demonstration element is to be included as part of your event, all participants must complete the participant waiver form prior to demonstration; a sample waiver can be found at the end of the package



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, décor, photography and more—please refer to our preferred suppliers list online at bit.ly/obpreferredsuppliers
- If designated seating is required, kindly supply your own place cards and/or floorplan
- O&B service staff can be contracted to assist with setup details, subject to a fee
- Please be aware that candles with exposed flames, smoke machines, confetti and helium balloons are prohibited

On-site Contact

- A Floor Manager will be available as your direct on-site contact on the day of your event

Deliveries

- Any deliveries requiring the loading dock must make a formal appointment through an Event Specialist
- 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 the event date to guarantee access
- Please note that access will be denied if appropriate arrangements are not made

Other

- Access to the Arcadian Studio and deliveries is permitted 90 minutes prior to guest arrival 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

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 416.346.4734
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee and must supply insurance
- Please note that only those suppliers listed are permitted in O&B event venues and restaurants
- Adding audio-visual equipment may alter room capacities.
- Arcadian Studio is not equipped with any built-in audio-visual equipment—any music will require a sound system through Freeman Audio Visual Canada

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 in attendance, whichever is greater

Payment & Deposits

- An initial deposit of 800. is required to secure the date and space, along with a signed contract
- Deposits can be made by certified cheque or credit card
- A valid credit card must be provided at the time of contract signing for backup purposes
- The balance must be paid in full according to your deposit schedule (as outlined in contract)



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 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

Exact Address:

Arcadian Studio
401 Bay Street., Simpson Tower, 8th floor
Toronto, ON M5H 2Y4

Mailing Address:

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

Courier Address:

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

Booking inquiries:

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Last Updated: July 2017



canapés

priced per piece · minimum order of one dozen per selection

Canapés can be prepared in the Arcadian Studio through a chef-led demonstration—ask your Event Specialist for details.

garden

Tarragon & Split Pea Fritter Smoked Eggplant Mayonnaise	3.
Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce	3.
Cucumber & Poblano Gazpacho Grilled Fennel, Brioche	3.
Portobello Frites Truffle Chive Aioli	3.
Grilled Zucchini & Fontina Ficelle, Tomato & Olive Relish	3.50
Simmered Shiitake Mushroom & Halloumi O&B Artisan Baguette	3.50
Fried Truffle Mac & Cheese Spicy Ketchup	3.50
Vegetable Samosa Mint Raita	3.50
Mascarpone & Pickled Berry Gougère Basil	3.50
Root Vegetable & Mango Cold Roll Tamarind Sauce (minimum order of 100)	3.50
Tomato Tartare & Polenta Crisp Grilled Scallion, Crème Fraîche	3.50
Poached Tomato & Marinated Cucumber Mozzarella Cream, Olive Oil	4.

ocean

Salt Cod Doughnut Green Goddess Dressing	3.50
White Anchovy & Fine Herb Crêpe Great Northern Beans, Chive, Citrus	3.50
Dill-Cured Salmon Lollipop Spiced Grissini, Horseradish	3.75
Salmon Confit on S&V Potato Crisp Gherkin, Dill	3.75
Shrimp & Smoked Pepper Croquette	3.75
Smoked Fish Flatbread Cucumber, Apricot BBQ Sauce	3.75
EDO Fish & Vegetarian Sushi Maki, Nigiri & California Rolls (minimum order of 100)	3.75
Salmon Tartare Taro Crisp, Sesame Emulsion	3.75
Arctic Char & Brown Butter Mousse Sourdough, Pickled Onion	3.75
Fried Fish & Dill Pickle Butty Halibut Cheeks, Tartar Sauce	3.75
Fried Scallop Smoked Bacon Romesco	4.

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farm

Chicken Liver Parfait & Waffle Strawberry Catsup, Fried Onion	3.50
Jerk Chicken Quesadilla Havarti, Pigeon Peas	3.50
Spiced Lamb Roll Branston Pickle	3.50
Maple Fried Chicken Drumette Mustard, Bourbon	3.50
Arcadian Smoked Brisket O&B Artisan Rye, Kozlik's Mustard, Pickled Cabbage	3.50
Chorizo & Spiced Pepper on Plantain Cilantro, Paprika	3.50
Duck Rillettes & Buttermilk Flapjack Cherry, Scallion	3.75
Braised Short Rib Pont Neuf Gruyère, Port	3.75
Shaved Piri Piri Pork Slider Fried Onions, Hot Pimentos	3.75
Nonna's Meatball Slider Provolone, Banana Pepper	3.75
Beef Tartare & Sweet Pickle Taco Smoked Chili, Egg Yolk Mayonnaise	4.
Smoked Strip Loin & Savoy Soft Taco Cilantro Mayonnaise	4.
Arcadian Court Chicken Pot Pie Poutine Enough Said	4.50
Veal & Simmered Mushroom Slider Emmental, Roasted Garlic	4.50
Rib Roast & Yorkshire Pudding Sandwich Foie Gras Mousse, Fried Potato	4.50
Black Olive & Rosemary Crusted Lamb Chop Olive Oil, Grilled Lemon	6.

interactive studio experiences

priced per person · minimum 20 persons

Join Chef in the Arcadian Studio where you will learn how to create an array of classic O&B dishes from scratch.

arcadian caesar salad demo

Make your own roasted garlic dressing and then use it to dress your salad

lunch menu

Arcadian Caesar Salad

French Lentils, White Anchovy,
Parmigiano-Reggiano Croutons,
Roasted Garlic Dressing

-

Pan-Seared Atlantic Salmon

Oyster Mushrooms, Butternut Squash,
Butter Beans, Dill Crème,
Lemon & Leek Vinaigrette

-

Warm Carrot Cake

Blackcurrant, Lemon, Nutmeg Pastry Cream

-

Freshly Brewed Coffee & Selection of Teas

58.

dinner menu

Arcadian Caesar Salad

French Lentils, White Anchovy,
Parmigiano-Reggiano Croutons,
Roasted Garlic Dressing

-

Pan-Roasted Angus Beef Tenderloin

Sarladaise Potatoes, Forest Mushrooms,
Truffled Cauliflower, Sweet Onion Jus

-

O&B Artisan White Chocolate Cheesecake

Cranberry, Pistachio & Orange Tuile,
Apple Compote

-

Freshly Brewed Coffee & Selection of Teas

76.

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handmade ricotta gnocchi & pesto demo

Learn how to make fresh pasta and craft a chef-inspired dish before sampling your hard work

lunch menu

Roasted Beet & Arugula Salad

Shaved Fennel, Focaccia Croutons,
Red Onion & Tarragon Dressing

-

Handmade Ricotta Gnocchi

Wilted Spinach, Mushrooms, Roasted Garlic,
Shaved Parmigiano-Reggiano, Basil Pesto

-

Warm Dark Chocolate Cake

Raspberry Compote, Crumbled Biscotti,
Vanilla Gelato

-

Freshly Brewed Coffee & Selection of Teas

56.

dinner menu

Handmade Ricotta Gnocchi

Wilted Spinach, Mushrooms, Roasted Garlic,
Shaved Parmigiano-Reggiano, Basil Pesto

-

Smoked Pepper Braised Boneless Short Rib

Soubise sauce, Coco Blanc Beans,
Mustard Greens, Tamarind Jus

-

Lemon Curd Tart & Peppercorn Meringue

Dark Chocolate, Raspberry

-

Freshly Brewed Coffee & Selection of Teas

62.

salsa verde demo

Make salsa verde from scratch with a mortar and pestle, which will be used to finish your entrée

lunch menu

Tomato & Lentil Soup

Chorizo, Kale, Garlic, O&B Artisan Croutons

-

Chicken Suprême

Warm Prairie Grains, Macerated Cucumber,
Cellar Roots, Salsa Verde

-

Warm Dark Chocolate Cake

Raspberry Compote, Crumbled Biscotti,
Vanilla Gelato

-

Freshly Brewed Coffee & Selection of Teas

56.

dinner menu

Radish & Arugula Salad

Shaved Fennel, Goat Cheese, Focaccia Croutons,
Red Onion & Tarragon Dressing

-

Chili & Rosemary Scented Chicken Suprême

Butter Beans, Spinach,
Charred Zucchini, Salsa Verde

-

Sticky Toffee Pudding

Alberta Rye & Butterscotch,
Winter Spice Gelato, Candied Wheatberries

-

Freshly Brewed Coffee & Selection of Teas

58.

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 event administration fee is required, or a bartender charge of 100. will be added to your bill.

participant waiver

Description of "Program" :

Date and Start/End Time :

Participant Name ("Participant") :

(Last) (Middle) (First)

If the Participant is under 17 years of age, a Legal Guardian must provide their full name:

Name of Parent or Legal Guardian

(Last) (Middle) (First)

PLEASE READ CAREFULLY BEFORE SIGNING

To : Rooster Capital Corp. (hereinafter "O&B"), Compass Group Canada Ltd (hereinafter "Compass") and Hudson's Bay Company (hereinafter "HBC"), their present and former directors, officers, representatives, shareholders, owners and all other associated, related and subsidiary companies and their respective heirs, executors, legal personal representatives, administrators, successors and assigns (hereinafter the "Released Parties")

As a participant, I fully understand and agree to the following:

Assumption of Risks: Participation in this Program will involve various risks, dangers and hazards, and will include activities which will take place in a busy teaching kitchen environment, physical labour (i.e.; lifting or bending) and the use of cooking tools, equipment and appliances (the "activities"). I hereby freely accept and fully assume all such risks, dangers and hazards and the possibility of personal injury, death, property or loss resulting from my participation.

Consent to Medical Treatment: I agree to hereby give permission to have O&B, Compass, HBC and the Released Parties arrange for any emergency medical care including hospitalization and transportation, if necessary, to the administration of such emergency medical treatment as may be deemed necessary in the circumstances. I agree to pay all costs associated with medical care and transportation.

Release: In consideration of being granted permission to participate in the program, I hereby for myself, my heirs, executors, administrators or any others who may claim on my behalf, covenant not to sue, and hereby waive, release and discharge O&B, Compass, HBC and the Released Parties from any and all claims of liability for personal injury, illness, loss of life or property damage of any kind or nature arising out of or sustained in the course of my participation.

Indemnity: In consideration of being granted permission to participate in the Program, I agree to hold harmless and indemnify O&B, Compass, HBC and the Released Parties from any and all liability, loss, claims, demands, costs and expenses, including reasonable legal fees, due to any personal injury or property damage suffered by me or any third party arising from my participation as a Participant in the program.



I AM AWARE OF THE NATURE AND EFFECT OF THIS ASSUMPTION OF RISKS, CONSENT TO MEDICAL TREATMENT, RELEASE, INDEMNIFY AND FULLY UNDERSTAND ITS TERMS, UNDERSTAND THAT I HAVE GIVEN UP SUBSTANTIAL RIGHTS BY SIGNING IT, AND SIGN IT FREELY AND VOLUNTARILY WITHOUT ANY INDUCEMENT.

Signature of Participant

Print Name Clearly

Date

If the Participant/Volunteer is under 18 years of age, the Participant's/Volunteer's parent or legal guardian is required to sign.

I am the parent or legal guardian of the Participant/Volunteer who I certify is under the age of 18. I also certify that I have the legal authority to represent and bind the Participant/Volunteer. I have read this waiver and understand the nature and extent of the risks involved and, on behalf of the Participant/Volunteer, voluntarily agree to be bound by it's contents.

Signature of Participant

Print Name Clearly

Date

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