



**ARCADIAN**

*weddings*

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, Leña, Liberty Commons at Big Rock Brewery 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.

Two handwritten signatures in black ink. The first signature is 'Peter Oliver' and the second is 'Michael Bonacini'. Both are written in a cursive, flowing style.

Peter Oliver & Michael Bonacini

OLIVER & BONACINI  
EVENTS AND CATERING

ARCADIAN

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Last Updated: August 2017

**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 gratuity
- 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 gratuity
- 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](http://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](http://www.resound.ca) or the Copyright Board of Canada's website, [www.cb-cda.gc.ca](http://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](http://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](http://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](mailto:events@oliverbonacini.com)  
[oliverbonacinievents.com](http://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 Loft is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and gratuity
- 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 gratuity
- 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 set up fees, labour fees, security charges, administration fees and cleaning/maintenance fees

### Dinner Rental & Minimum Spend Requirements

Room	Minimum Food & Beverage Spend		Rental Fee
Full Buyout	Fri	10,000.	1,500.
	Sat	18,000.	1,500.
	Sun	15,000.	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—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
- 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 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](http://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](http://www.resound.ca) or on the Copyright Board of Canada's website, [www.cb-cda.gc.ca](http://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](http://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
- 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](http://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

### 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](mailto:events@oliverbonacini.com)

[oliverbonacinievents.com](http://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

OLIVER & BONACINI  
EVENTS AND CATERING

ARCADIAN

# canapés

priced per piece · minimum one dozen order per item

## *garden*

<b>“Devilled” Yolk on Brioche</b> Fried Shallots	3.50
<b>Lentilles du Puy Falafel</b> Ras el Hanout Aioli	3..50
<b>Fine Herb Biscuit &amp; Fresh Paneer</b> Onion & Cherry Jam	3.50
<b>Carrot, Leek &amp; Mushroom Spring Roll</b> Pommery Plum Sauce	3.50
<b>Lemon, Mushroom &amp; Parmesan Carnaroli Bite</b> Tomato, Basil	4.
<b>Creamed Spinach &amp; Spiced Paneer Turnover</b> Achar Yoghurt	4.
<b>Broiled Zucchini &amp; Baby Belle</b> Ficelle, Tomato & Olive Relish	4.
<b>Charred Eggplant &amp; Fried Chickpea on Polenta</b> Parsley & Chili	4.
<b>Fried Truffle Mac &amp; Cheese</b> Spicy Ketchup	4.
<b>Pickled Beet &amp; Fior di Latte Gougère</b> Pepita, Basil	4.
<b>Root Vegetable &amp; Mango Cold Roll</b> Tamarind Sauce (minimum order of 100)	4.
<b>Couscous &amp; Pomegranate</b> Cucumber & Tahini	4.
<b>Pickled Mushroom &amp; Green Onion Pancake</b> Daikon Nam Prik	4.

## *ocean*

<b>Smoked Cod Brandade</b> Sauce Gribiche, Taro	4.
<b>Smoked Great Lakes Pickerel &amp; Barley Arancina</b> Lemon, Parsley	4.
<b>Littleneck Clam Caesar</b> Toasted Brioche, Smoked Bacon, Tomato Pudding	4.50
<b>Scallion-Cured Trout</b> Chicharrón, Cucumber	4.50
<b>Ocean Wise Sturgeon Confit on S&amp;V Potato Crisp</b> Gherkin, Dill	4.50
<b>EDO Fish &amp; Vegetarian Sushi Maki</b> , Nigiri, California Rolls (minimum order of 100)	4.50
<b>Ahi Tuna &amp; Pickled Ginger Tartare</b> Wonton Crisp, Sesame Emulsion	4.50
<b>Sesame &amp; Nori Crab Salad</b> Plantain, Chili	4.50
<b>Coconut &amp; Lime Shrimp Ceviche</b> Popcorn, Chili	4.50
<b>Cured Albacore Tuna &amp; Fried Taro</b> Onion Petals, Cucumber	4.50
<b>Corn Flake Fried Fish Butty</b> Dill Pickle, Tartar Sauce	4.50
<b>Potato-Fried Scallop</b> Smoked Bacon Sabayon, Pickle	4.50
<b>Char-Grilled Octopus</b> Black Olive, Red Onion, Rosemary	5.
<b>Lobster &amp; Avocado Tostada</b> Jalapeño, Scallion	5.50



*farm*

<b>Chicken Liver Parfait &amp; Waffle</b> Grape Compote, Fried Onion	4.
<b>Jimmy's BBQ Chicken Skewer</b> Oregano & Tzatziki	4.
<b>Oxtail &amp; Pickled Onion Terrine</b> Polenta Crisp	4.
<b>Buttermilk Fried Chicken Drumette</b> Mustard, Bourbon	4.
<b>Smoked Pork Wonton</b> Kozlik's Triple Crunch Mustard, Red Cabbage	4.
<b>Sticky Pork Belly &amp; Pont Neuf Potato</b> Tomato Jam	4.
<b>Jalapeño &amp; Cheese Curd Sausage Corn Dog</b> Arcadian Mustard	4.
<b>Shaved Pork Loin &amp; Gouda Panini</b> Caramelized Onion	4.50
<b>Coq au Vin</b> Shortcrust Pastry, Vidalia Onion Jus	4.50
<b>Broiled Beef Slider</b> Cheddar, Thousand Island Dressing, Sour Dill	4.50
<b>Fennel &amp; Cherry Duck Rillettes</b> Rosemary Focaccia	4.50
<b>Nonna's Meatball Slider</b> Provolone, Banana Peppers	4.50
<b>Beef Tartare &amp; Pimenta Chip</b> Dill Mayo & Cured Egg	4.50
<b>Arcadian Court Chicken Pot Pie Poutine</b> Enough Said	5.
<b>Braised Beef Short Rib Slider</b> Fried Onion & Pasilla Jam	5.
<b>Rib Roast &amp; Yorkshire Pudding Sandwich</b> Marrow & Horseradish Aioli	5.
<b>Sweet &amp; Sour Glazed Pork Meatballs</b> Pineapple, Scallion	5.
<b>Rosemary-Grilled Lamb Loin</b> Black Olive Flatbread	6.50

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 offerings

priced per item

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

## *salads*

### **Iceberg & Cucumber**

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

14.

### **Tender Greens & Chickpea**

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

16.

### **Endive & Feta Salad**

Young Basil, Fried Leek, Sweet Pepper,  
Cucumber Vinaigrette

15.

### **Radicchio, Kale & Endive Caesar**

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

17.

### **Chicory & Marinated Bocconcini**

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

16.

### **Roasted Beet & Shaved Asiago**

Chorizo, Endive, Fennel, Watercress,  
Balsamic Vinaigrette

17.

### **Young Romaine & Baby Gem**

Radicchio, Radish, Orange,  
Fennel & Creamy Roasted Onion Vinaigrette

16.

### **Cured Arctic Char & Heirloom Potato**

Crème Fraîche, Cured Yolk,  
Fennel Pickle & Spinach

17.

### **Broccoli & Ontario Cheddar**

Watercress, Smoked Bacon,  
Sunflower Vinaigrette & Pickled Mushroom

16.

### **Butter Lettuce & Fior di Latte**

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

17.

### **Baby Gem & Radicchio Caesar**

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

16.

## *soups*

### **Creamed Cauliflower & Spiced White Bean**

Cardamom & Cumin  
12.

### **Carrot & Butternut Squash Bisque**

Pumpkin Seeds & Cilantro  
12.

### **Potato & Roasted Garlic**

Torn Parsley, Toasted Walnut  
12.

### **Roasted Onion Soup**

Scallion Crème, Toasted Baguette  
12.

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

Truffled Porcini Foam  
14

## *pasta*

appetizer portion

### **Maccheroni Pomodoro**

Fresh Basil, Chili Olive Oil, Grana Padano  
15.

### **Lemon & Chili Ravioli**

Tomato Fondant, Basil, Pecorino,  
Toasted Hazelnut  
17.

### **Charred Eggplant Canestri**

Garlic Cream, Torn Oregano & Lemon  
16.

### **Mustard-Braised Short Rib & Rapini Ravioli**

Caramelized Onion, Cabernet Jus & Basil  
19.

## *beef*

**Mustard & Rosemary Flat Iron**  
Creamed Greens, Fennel-Salted  
Broiled Yukon Potato, Chili & Olive Chopped Egg,  
Caramelized Onion  
29.

**Pasilla Pepper Braised Beef Short Rib**  
Wilted Collard Greens, Caramelized Onion,  
Jalapeño Cornbread, Fennel,  
Charred Tomato Relish  
34.

**Mustard-Braised Boneless Short Rib**  
Cabernet-Braised Cabbage, Roasted Russets,  
Simmered Carrot, Mushroom Duxelle,  
Rosemary Jus  
34.

**Grilled 7oz Strip Loin**  
King Oyster, Wilted Escarole, Onions,  
Whipped Garlic Potatoes, Charred Peppers  
38.

**Pan-Roasted Angus 8oz. Beef Tenderloin**  
Carnaroli Croquette, Fine Beans, Swiss Chard,  
Simmered Carrot, Grilled Scallion Jus  
46.

**Pan-Roasted 10oz Angus New York Strip Loin**  
Marrow & Sourdough Pudding, Roasted Carrots,  
Zucchini, Garlic Greens, Bordelaise Jus  
48.

## *chicken*

**Curry-Rubbed Chicken Suprême**  
Cauliflower, Roasted Onion & Escarole Salad,  
Grilled Broccoli & Scallion  
28.

**Lemon & Rosemary Chicken Suprême**  
Swiss Chard, Succotash & Charred Peppers,  
Chardonnay Jus  
28.

**Fennel & Chili Rubbed Chicken Suprême**  
Northern Bean, Broiled Eggplant & Rapini  
29.

**Thyme & Shallot Pressed Half Cornish Hen**  
Saskatchewan Lentils, Roasted Cauliflower,  
Roasted Sweet Potato, Kozliks Jus  
34.

**Chili-Rubbed Half Chicken**  
Mushroom & Toasted Barley Porridge,  
Mustard Greens & Broiled Heirloom Carrot,  
Fennel & Sage Jus  
37.

*duos*

**Braised Beef Short Rib  
& Marjoram Seared Chicken Breast**  
Parmesan Semolina, Broiled Onion & Broccoli  
38.

**Peppered Beef Tenderloin  
& Chili Rubbed Boneless Chicken Leg**  
Broiled Russets, Mustard Greens,  
Roasted Tomato & Cabernet Jus  
40.

**Seared Veal Strip Loin & Simmered Shrimp**  
Roasted Brussels Sprouts,  
Charred Peppers, Smashed Fingerlings,  
Watercress & Garlic Jus  
42.

**Pan-Roasted Angus Beef Tenderloin  
& Lobster Pudding**  
Pomme Purée, Roasted Heirloom Carrots,  
Caramelized Onion Jus  
50.

*fish*

**Broiled Ontario Trout**  
Wheat Berry & Roasted Pepper Salad,  
Mustard Greens  
32.

**Lemon-Roasted Branzino**  
White Beans, Artichoke, Broccolini,  
Roasted Garlic, Parsley, Sesame Sauce Vierge  
32.

**Pan-Seared Sea Bream**  
Cauliflower, Charred Fennel & Tomato,  
Wilted Greens & Basil Sauce Vierge  
32.

**Rosemary-Scented Arctic Char**  
Sautéed Mushrooms, Golden Potato Cream,  
Broiled Zucchini, Young Spinach  
36.

**Roasted B.C. Ling Cod**  
Rapini, Mushroom & Pearl Barley Pilaf,  
Roasted Garlic & Lemon Cream  
42.



## *dessert*

### **Platter of Sweet Treats**

10.

### **Arcadian Courtland Apple Crumble**

Preserved Berries &amp; Whipped Custard

11.

### **Walnut & White Chocolate Cake**

Sage, Orange &amp; Cranberry

12.

### **Lemon Cheesecake**

Wild Blueberry Compote, Pumpkin Seed Brittle

12.

### **Chocolate & Lemon Olive Oil Cake**

Whipped Ricotta, Raspberry Compote,

Rosemary Syrup

12.

### **Buttermilk Panna Cotta**

Cocoa Nib, Persimmon &amp; Dark Chocolate

12.

### **Dark Chocolate & Viennoiserie Pudding**

Caffè Latte Anglaise, Toasted Almond

12.

### **Coconut & Lime Bavaois**

Pineapple, Mango

12.

### **Wild Blueberry Compote, Lemon Curd & Fried Brioche**

Mascarpone, Crumbled Grains

12.

### **Hazelnut & Caramel Mousse**

Pumpkin Seed &amp; Honey

13.

### **Dark Chocolate Torte**

Pear, Fennel Pollen &amp; Crème Fraîche

14.

Looking to give your guests a choice on their menu? Please speak with your Event Specialist to confirm pricing details.

# 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

7.

### **Charcuterie**

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

9.

### **Cheese Plates**

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

9.

# reception & food stations

priced per person

## Classic Poutine

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

13.

## 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

15.

## Rapini & Lemon Ravioli

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

15.

## 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

15.

(based on three sliders per person)

## Cilantro & Chili Flat Iron Steak

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

16.

### **Ontario Lamb Shawarma**

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

16.

### **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

16.

(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

16.

### **Maccheroni Bolognese**

Fior di Latte, Basil & Chili

17.

### **Thai Stir-Fry & Chow Mein**

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

17.

### **Canadian Shucked Oyster**

Assortment of Canadian Oysters with Traditional Garnishes

18.

### **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

19.

### **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

19.

### **Sushi by EDO**

Fish & Vegetarian Maki Rolls, Hand Rolls, Cold Rolls

19.

### **Carved Spanish Ham & Warm Olives**

Manchego, Crusty Bread

19.

### **Fogo Island Crab Boil**

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

19.

### **Oysters XO**

Canadian Oysters Shucked by an Interactive Live Oyster Shucking Team ([oystersxo.com](http://oystersxo.com))

20.

(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

40.

(Minimum 100 Guests)

**Seasonal Fruit Platter**

Fresh Berries

10.

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

13.

(Minimum 100 Guests)

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

15.

**Croissant & Pain au Chocolat Pudding**

Strawberry &amp; Brandy Flambé, Gianduja Anglaise, Hazelnut Brittle

15.

**Nespresso Bar Station**

Enjoy an espresso, latte, cappuccino, or Americano with a biscotti!

A selection of light, full-bodied and decaffeinated espresso pods.

6 each

# kids' menu

priced per child (11 & under) · choose one appetizer, main & dessert

## *appetizer*

### **Mozzarella Sticks**

Tomato Sauce

or

### **Vegetable Crudités**

Ranch Dressing

or

### **Caesar Salad**

## *main*

### **Chicken Fingers**

Yukon Gold Fries, Plum Sauce & Ketchup

or

### **Pasta**

Your Choice of Sauce: Tomato, Cheese, Butter or Bolognese

or

### **Cheese Pizza**

## *dessert*

### **Milk & Cookies**

or

### **Ice Cream & Chocolate Brownies**

or

### **Fresh Fruit Cup**

25.

# late night

## *passed late night food*

priced per piece

<b>Mini Grilled Cheese &amp; Tomato Sandwich</b>	3.50
<b>Truffle Popcorn</b>	3.50
<b>Tiny Hot Dog</b>	3.50
<b>Smoked Brisket &amp; Sauerkraut on Rye</b> Kozlik's Triple Crunch Mustard	4.
<b>Assorted Meat, Cheese &amp; Vegetarian Pizza</b>	4.
<b>Fried Truffle Mac &amp; Cheese</b> Spicy Ketchup	4.
<b>Jalapeño &amp; Cheese Curd Sausage Pogo</b> Arcadian Mustard	4.
<b>Rosemary &amp; Dijon Beef Slider</b> Cheddar, Tomato, Kosher Dill	4.50
<b>Nonna's Meatball Slider</b> Provolone, Banana Pepper	4.50
<b>Pasilla &amp; Tamarind Lamb Slider</b> Black Beans, Pistachios	4.50
<b>Smoked Bacon &amp; Blueberry Pancake</b>	4.50
<b>Corn Flake Fried Fish &amp; Dill Pickle Chip Butty</b> Halibut Cheeks, Tartar Sauce	4.50
<b>Poutine</b> Ontario Cheese Curds, Ma's Chicken Gravy	4.50
<b>Buttermilk Fried Chicken &amp; Waffle</b>	5.

## *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

10.

(based on two sliders per person)



**Housemade Brisket**

Selection of Rye Breads, Sauerkraut, Mustards, Pickles

13.

**Poutine**

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

13.

**Meat & Vegetarian Pizza**

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

13.

**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

19.

**O&B Mini Dessert Table**

Assortment of Tiny Desserts, Tarts & Fruit

15.

# wine list

## *sparkling*

Can Xa Cava Brut, Catalunya, Spain	54.
Canti Prosecco, Veneto, Italy	64.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	68.
Henry of Pelham 'Cuvée Catharine' Rosé, Niagara, Ontario	94.
Perrier-Jouët 'Grand Brut', Champagne, France	180.

## *white*

Argento Chardonnay, Argentina	42.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	48.
Concilio Pinot Grigio, Trentino, Italy	49.
Tenuta Cocci Grifoni 'Le Torri' Pecorino, Italy	50.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	52.
Lillypilly Sauvignon Blanc, Riverina, Australia	52.
Mission Hill Pinot Grigio, Okanagan Valley, British Columbia	56.
Tin Roof Cellars Chardonnay, California	57.
Kenwood Sauvignon Blanc, Sonoma County, California	64.
Kendall-Jackson Vintner's Reserve Chardonnay, Sonoma County, California	66.

## *red*

Argento Malbec, Argentina	42.
Cave Spring 'O&B Red' Merlot/Cabernet, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	48.
Gérard Bertrand Syrah/Grenache, Midi, France	52.
Rocca delle Macie Chianti, Italy	52.
Torres 'Altos Ibericos', Rioja, Spain	54.
Lillypilly Cabernet Sauvignon, Riverina, Australia	57.
Stoneleigh Pinot Noir, Marlborough, New Zealand	64.
Rodney Strong Merlot, Sonoma County, California	67.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	69.
Kenwood Cabernet Sauvignon, Sonoma County, California	70.

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

# beverages

## *non-alcoholic*

Soft Drink	each	4.
Freshly Brewed Coffee	per person	4.
Decaffeinated, Black & Specialty Teas	per person	4.
Bottled Juice	each	4.
Sparkling & Still Mineral Water (355ml)	each	4.50
Sparkling & Still Mineral Water (750ml)	each	9.
Pitchers of Oasis Orange Juice (1L)	each	10.
Pitchers of Freshly Squeezed Juice (1L)	each	18.

## *basic bar*

	per oz	8.50
Smirnoff Vodka		
Beefeater Gin		
Bacardi Superior Rum		
Canadian Club Rye		
Ballantine's Scotch		

## *premium bar*

	per oz	9.50
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

## *ultra premium bar*

	per oz	11.
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	8.
Courvoisier VSOP, Martell VSOP	per oz	12.

***beer***

Domestic		8.
Import		9.
Craft		10.

***tequila***

Sauza	per oz	10.
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.

# bar packages

priced per person

## *soft bar*

**Pop, Juice, Coffee & Tea**

26.

10. when in addition to Celebration or Sparkle package

## *ultra premium package*

Open bar for one hour reception before dinner  
and for five hours after dinner

### **Sparkling Toast**

### **Bar Bites**

Selection of Gourmet Bar Snacks

### **Ultra Premium Bar Rail**

Grey Goose Vodka, Hendrick's Gin,  
Bacardi 8 Year Old Rum, Lot No. 40 Rye,  
Maker's Mark Bourbon, Johnnie Walker  
Black Label Scotch, Amaretto,  
Baileys Irish Cream, Kahlúa, Triple Sec,  
Soho Lychee Liqueur & Vermouth

### **Beer**

Import & Domestic

### **House Wines**

Miguel Torres 'Las Mulas' Sauvignon Blanc,  
Miguel Torres 'Las Mulas' Cabernet Sauvignon  
or  
Concilio Pinot Grigio  
Torres 'Altos Ibéricos'

### **Non-Alcoholic Beverages**

Bottled Water, Pop & Juice, Coffee & Tea  
72.

## *premium package*

Open bar for one hour reception before dinner  
and for five hours after dinner

### **Premium Bar Rail**

Ketel One Vodka, Tanqueray Gin,  
Havana Club Reserva Rum, Crown Royal Rye,  
Bulleit Bourbon, Johnnie Walker  
Red Label Scotch, Triple Sec,  
Soho Lychee Liqueur & Vermouth

### **Beer**

Import & Domestic

### **House Wines**

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

### **Non-Alcoholic Beverages**

Pop & Juice, Coffee & Tea  
58.