



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 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

table of contents

oliver & bonacini service	2
arcadian court	5
booking information & faq	5
arcadian loft booking information & faq.....	12
canapés.....	18
dinner offerings	20
menu enhancements.....	25
reception & food stations.....	26
kids' menu	30
late night.....	31
wine list.....	33
beverages.....	34
bar packages.....	36

Last Updated: July 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

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 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

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
- 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

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

OLIVER & BONACINI
EVENTS AND CATERING

ARCADIAN

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 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
12.

Endive & Feta Salad

Young Basil, Fried Leek, Sweet Pepper,
Cucumber Vinaigrette
13.

Chicory & Marinated Bocconcini

Young Basil, Fried Leek, Smashed Olives,
Charred Tomato Vinaigrette
14.

Young Romaine & Baby Gem

Radicchio, Radish, Orange,
Fennel & Creamy Roasted Onion Vinaigrette
14.

Roasted Beet & Shaved Asiago

Chorizo, Endive, Fennel, Watercress,
Balsamic Vinaigrette
15.

Radicchio, Kale & Endive Caesar

Pecorino, Soft-Boiled Egg, Crispy Capers,
Sharbot Lake Chorizo, Fried Potato "Croutons"
15.

Tender Greens & Chickpea

Marinated Cucumber, Hen's Egg,
Preserved Tomato, Roasted Garlic,
Dill Vinaigrette
15.

Baby Gem & Radicchio Caesar

Sharbot Lake Bresaola, Fried Potato,
Grana Padano, Olive Oil Poached Hen's Egg,
Horseradish, Roasted Garlic Vinaigrette
15.

Broccoli & Ontario Cheddar

Watercress, Smoked Bacon,
Sunflower Vinaigrette & Pickled Mushroom
15.

Cured Arctic Char & Heirloom Potato

Crème Fraîche, Cured Yolk,
Fennel Pickle & Spinach
15.

Butter Lettuce & Fior di Latte

Dressed Eggplant, Fennel, Taggiasca Olives,
Focaccia Crumb, Broiled Peppers,
Fine Herb Vinaigrette
15.

soups

Creamed Cauliflower & Spiced White Bean

Cardamom & Cumin
11.

Carrot & Butternut Squash Bisque

Pumpkin Seeds & Cilantro
11.

Potato & Roasted Garlic

Torn Parsley, Toasted Walnut
11.

Roasted Onion Soup

Scallion Crème, Toasted Baguette
11.

O&B Mushroom Soup

Truffled Porcini Foam
13.

pasta

appetizer portion

Maccheroni Pomodoro

Fresh Basil, Chili Olive Oil, Grana Padano
14.

Lemon & Chili Ravioli

Tomato Fondant, Basil, Pecorino,
Toasted Hazelnut
16.

Charred Eggplant Canestri

Garlic Cream, Torn Oregano & Lemon
15.

Mustard-Braised Short Rib & Rapini Ravioli

Caramelized Onion, Cabernet Jus & Basil
18.

beef

Mustard & Rosemary Flat Iron
Creamed Greens, Fennel-Salted
Broiled Yukon Potato, Chili & Olive Chopped Egg,
Caramelized Onion
28.

Pasilla Pepper Braised Beef Short Rib
Wilted Collard Greens, Caramelized Onion,
Jalapeño Cornbread, Fennel,
Charred Tomato Relish
32.

Mustard-Braised Boneless Short Rib
Cabernet-Braised Cabbage, Roasted Russets,
Simmered Carrot, Mushroom Duxelle,
Rosemary Jus
32.

Grilled 7oz Strip Loin
King Oyster, Wilted Escarole, Onions,
Whipped Garlic Potatoes, Charred Peppers
36.

Pan-Roasted Angus 8oz. Beef Tenderloin
Carnaroli Croquette, Fine Beans, Swiss Chard,
Simmered Carrot, Grilled Scallion Jus
44.

Pan-Roasted 10oz Angus New York Strip Loin
Marrow & Sourdough Pudding, Roasted Carrots,
Zucchini, Garlic Greens, Bordelaise Jus
46.

chicken

Curry-Rubbed Chicken Suprême
Cauliflower, Roasted Onion & Escarole Salad,
Grilled Broccoli & Scallion
26.

Lemon & Rosemary Chicken Suprême
Swiss Chard, Succotash & Charred Peppers,
Chardonnay Jus
26.

Fennel & Chili Rubbed Chicken Suprême
Northern Bean, Broiled Eggplant & Rapini
28.

Thyme & Shallot Pressed Half Cornish Hen
Saskatchewan Lentils, Roasted Cauliflower,
Roasted Sweet Potato, Kozliks Jus
32.

Chili-Rubbed Half Chicken
Mushroom & Toasted Barley Porridge,
Mustard Greens & Broiled Heirloom Carrot,
Fennel & Sage Jus
35.

duos

**Braised Beef Short Rib
& Marjoram Seared Chicken Breast**
Parmesan Semolina, Broiled Onion & Broccoli
36.

**Peppered Beef Tenderloin
& Chili Rubbed Boneless Chicken Leg**
Broiled Russets, Mustard Greens,
Roasted Tomato & Cabernet Jus
38.

Seared Veal Strip Loin & Simmered Shrimp
Roasted Brussels Sprouts,
Charred Peppers, Smashed Fingerlings,
Watercress & Garlic Jus
40.

**Pan-Roasted Angus Beef Tenderloin
& Lobster Pudding**
Pomme Purée, Roasted Heirloom Carrots,
Caramelized Onion Jus
48.

fish

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.

Rosemary-Scented Arctic Char
Sautéed Mushrooms, Golden Potato Cream,
Broiled Zucchini, Young Spinach
34.

Pan-Seared Sea Bream
Cauliflower, Charred Fennel & Tomato,
Wilted Greens & Basil Sauce Vierge
30.

Roasted B.C. Ling Cod
Rapini, Mushroom & Pearl Barley Pilaf,
Roasted Garlic & Lemon Cream
40.

dessert

Platter of Sweet Treats

9.

Arcadian Courtland Apple Crumble

Preserved Berries & Whipped Custard

10.

Walnut & White Chocolate Cake

Sage, Orange & Cranberry

11.

Lemon Cheesecake

Wild Blueberry Compote, Pumpkin Seed Brittle

11.

Chocolate & Lemon Olive Oil Cake

Whipped Ricotta, Raspberry Compote,

Rosemary Syrup

11.

Buttermilk Panna Cotta

Cocoa Nib, Persimmon & Dark Chocolate

11.

Dark Chocolate & Viennoiserie Pudding

Caffè Latte Anglaise, Toasted Almond

11.

Coconut & Lime Bavaois

Pineapple, Mango

11.

Wild Blueberry Compote, Lemon Curd & Fried Brioche

Mascarpone, Crumbled Grains

11.

Hazelnut & Caramel Mousse

Pumpkin Seed & Honey

12.

Dark Chocolate Torte

Pear, Fennel Pollen & Crème Fraîche

13.

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

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.

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 Station

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

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

5. 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

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.

bar packages

priced per person

soft bar

Pop, Juice, Coffee & Tea

25.

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
68.

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
55.