

STAMPEDE | PRIVATE EVENTS

JULY 7-16, 2017

rip roarin'  
boot stompin'  
two steppin'

*good times!*



HUDSON



# venues at a glance



## *hudson*

Located on the sixth floor of Hudson's Bay's heritage building, Hudson is one of the city's newest and most exciting event venues. Totalling over 18,000 square feet of event space, Hudson's large windows command stunning views of downtown Calgary. Hudson can accommodate 792 guests at a seated event, and 1000 at a reception.



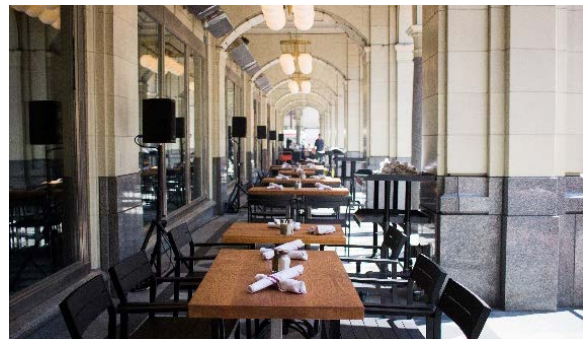
## *the guild private dining room*

An intimate escape from the ordinary, The Guild's lower level private dining room is enhanced by vintage furnishings, a striking century-old brick wall, and industrial modern lighting. This versatile venue is perfect for experiencing Stampede in a brand new way. Private dining room can accommodate 60 guests at a seated event, and 289 at a reception.



## *the guild pit*

A sunken space on The Guild's main level, The Pit offers guests front row seats to the cut and thrust scene of our open kitchen, featuring a large Argentinean-style, wood and charcoal-burning parilla grill. The Pit can accommodate 25 guests at a seated event, and 80 at a reception.



## *the guild patio*

One of the largest patios in Calgary, The Guild has your spot under the sun. Book off a section for your very own cookout, and turn heads with the sight and smells of The Guild's smoker in action. The patio can accommodate 150 guests for half patio, and 150 for full patio.

*\*Entire restaurant is also available for a full buyout.*

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# WAKE 'N' BREAK

priced per person

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**Fresh Orange, Apple & Grapefruit Juice**

-

**Freshly Baked Cornbread & Butter**

**Tortilla Chips & Salsa**

-

**Hudson's Hemp Seed Granola**

**Greek Yoghurt, Whole Milk & Blackberries**

-

**Free-Range Scrambled Eggs with Green Onion & White Cheddar**

**Crispy Smoked Bacon & Breakfast Sausages**

**Hashed Potatoes**

**Buttermilk Pancakes & Maple Syrup**

**House-Dried Tomato Gratin**

-

**Freshly Brewed Coffee & Selection of Teas**

Plated 27.

Buffet 29.

## ENHANCEMENTS

priced per person

<b>Housemade Oatmeal</b> Caramelized Apple, Brown Sugar	4.
<b>Assorted Plain &amp; Multigrain Bagels</b> Cream Cheeses, Jams	4.
<b>Eggs Benedict</b> Smoked Bacon, Hollandaise	6.
<b>Vanilla Bean French Toast</b> Apple Compote, Pure Maple Syrup	6.
<b>Smoked Salmon Platter</b> Traditional Garnishes	8.

### Omelette Station

Button Mushrooms, Cheddar Cheese, Ham, Red Onions, Peppers, Tomato, Scallions, Baby Shrimp

13. · 2-hour service

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# CHUCK WAGON LUNCH BUFFET

priced per person

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## Cornbread & Butter

### Campfire Chili

White Cheddar, Green Onions

-

### Fingerling Potato Salad

Dirty Bird Dressing

### Cowboy Coleslaw

Tobacco & Hemp Vinaigrette

### Crispy Romaine Hearts

Shaved Parmesan, Croutons, Caesar Dressing

-

### Slow-Roasted Smoked Pork Shoulder

### Coal-Roasted Chicken

Hunter's Style

### Ukrainian-Style Perogies

Kielbasa Sausage, Sour Cream, Chives

### Summertime Vegetables

Tossed in First-Pressed Canola Oil

-

### Warm Apple Cinnamon Crunch Crumble

### Custard Ice Cream

-

### Carnival Cookie Table

35.

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# CHUCK WAGON LUNCH PLATED

priced per person

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## **Crispy Romaine Hearts**

Pancetta, Sylvan Star Gouda Cheese, Hard-Boiled Egg, Red Radish, Caesar Vinaigrette

or

## **Campfire Chili**

Smoked Sour Cream

-

## **Honey-Roasted Chicken Breast**

Charred Carrots, Black Barley & Prairie Corn Pilaf

or

## **Braised Alberta Beef Chuck Flats**

Smoky Mash, Broccolini, Roast Shallots, Carrot

-

## **Country Carrot Cake**

Cream Cheese Frosting, Vanilla Chantilly Cream

38.

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# CHUCK WAGON DINNER PLATED

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priced per person

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**Charred Onion Soup**

Thyme

or

**Prairie Corn Velouté**

Wild Rice

or

**Crispy Romaine Hearts**

Pancetta, Sylvan Star Gouda Cheese, Hard-Boiled Egg, Red Radish Caesar Vinaigrette

-

**Alberta Prime Rib**

Smoky Mash, Coal-Roasted Vegetables, Yorkshire Pudding, Crown Royal Sauce

or

**Herb-Roasted Chicken Breast**

Charred Carrots, Black Barley & Prairie Corn Pilaf

or

**Wildtree-Glazed Beef Brisket**

BBQ Lentils, Corn Purée, Crispy Shallots, Grilled Broccoli

-

**Country Carrot Cake**

Cream Cheese Frosting, Vanilla Chantilly Cream

65.

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# CHUCK WAGON ENHANCEMENTS

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## MUNCHIE SIZED

priced per piece · minimum one dozen per item

<b>Baby Pierogi</b> Bacon Bits & Green Onions	3.
<b>Mac &amp; Cheese Bite</b> Truffled Ranch Dressing	4.
<b>Alberta Beef Slider</b> American Cheese	4.50
<b>Beretta Steak Tartare Spoon</b>	5.
<b>Wildtree-Glazed Chicken Wings</b>	5.
<b>Chuck Nuggets</b> Hickory BBQ Sauce	6.

## BUFFET BONUSES

priced per person

<b>Pickled Beet Salad</b> Endive, Citrus	8.
<b>Spinach &amp; Artichoke Dip</b> Toasted Bannock, Crostinis	8.
<b>Chile Con Queso</b> Roasted Poblano Peppers	10.
<b>Charcuterie Platter</b> Mixed Cured Meats, Traditional Garnishes	15.
<b>Baked Wheel of Brie</b> Jalapeño Jam, Diced Baguette	15.
<b>Canadian Cheese Platter</b> Fresh Grapes, Chutney, Preserved Fruits	18.

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# ACTION STATION OPTIONS

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50. per hour · minimum 2 hours

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## BAJA RODEO STATION

11. per person

### **Baja Fajitas**

Choice of Chicken or Shrimp, Flour Tortilla, Onions, Peppers, Mushrooms,  
Shredded Cheese, Lettuce, Salsa, Sour Cream, Guacamole

### **Pulled Pork Quesadillas**

Flour Tortilla, Onions, Peppers, Mushrooms, Shredded Cheese,  
Lettuce, Salsa, Sour Cream, Guacamole

## MEAT CARVING STATION

14. per person

### **Carved Beretta Farms Beef Hip**

Mini Buns, Dirty Bird Mustard, Horseradish Mayo, Sliced Pickles, Saskatoon-Style Jam

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# PATIO COOKOUT

priced per person

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## **Grilled Housemade Sausage**

Kaiser Bun, Dirty Bird Mustard, Grilled Onions, Chef's Processed Cheese  
10.

## **Beef Burger**

Brioche Bun, American Cheese, Mustard, Pickle, Guild Sauce  
10.

## **Smoked Chicken Drumsticks**

Creamy Grits, Salsa  
10.

## **Pulled Smoked Brisket**

Housemade Bannock, Pickled Red Cabbage, Smoked Sour Cream, Green Onions  
12.

## **Sesame-Crusted Pork Ribs**

Kimchi Coleslaw, Gochujang Sauce  
12.

## **Smoky Chili Sloppy Joe**

Grated Cheddar Cheese, Pickled Red Onions, Macaroni Salad  
10.

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# THE COOL DOWN

15. per person

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- Peas & Rice Salad
- Potato Salad
- Beetroot Salad
- Baby Greens
- Tomato, Basil & Baby Mozzarella Salad
- Bannock Bread & Hummus
- Nacho Chips & Salsa
- Chopped Romaine
- Sliced Onions
- Crudit  Selection
- Caesar Dressing
- French Dressing

## CANADIAN AW-SHUCKED OYSTERS

Gazpacho, Lemons, Tobacco, Worcestershire Sauce

16. per person

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# canapés

priced per piece · minimum one dozen order per item  
3-4 pieces per person recommended for a one hour reception

## *vegetarian*

<b>Smoky Deviled Egg</b> Spanish Paprika, Chives, Crunchy Stuff	3.
<b>Seasonal Velouté</b>	3.
<b>Tomato &amp; Baby Mozzarella</b>	3.50
<b>Deep Fried Mac &amp; Cheese</b> Truffled Ranch Dressing	4.

## *seafood*

<b>Prawn Cocktail Shot</b> Avocado, Marie Rose Sauce	3.50
<b>Caesar Fritter</b>	3.50
<b>Gin &amp; Tonic Salmon</b> Irish Soda Bread	4.
<b>East Coast Oyster</b> Champagne & Dill Pickle	5.

## *meat*

<b>Black Pudding Fritter</b> Sour Apple	3.50
<b>Dry-Aged Steak Tartare</b> Textures of Yolk	4.50
<b>Five-Spice Chicken Wing</b> Birch Tree Sap Sauce	5.
<b>Beretta Farms Chuck Nugget</b> Carrot, Onion Rings	6.

## *chef's selection*

Not sure what to select? Leave it to chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

13. per person

## *platters*

priced per person · minimum 10 persons

<b>Wild Game Charcuterie</b> Spiced Ketchup, Dirty Bird Mustard, Pickled Things	11.
<b>Alberta Cheese Board</b> Fire-Roasted Bread, Salty Crackers, Saskatoon-Style Jam	12.



# lunch

priced per person

## *menu a*

### **Grilled West Coast Octopus**

Creamed Black Barley, Chorizo

or

### **Caesar**

Caesar Fritter, Baby Romaine, Housemade

Bacon,

Shaved Parmigiano-Reggiano

-

### **Smoked Ham Hock Open-Faced Sandwich**

Grilled Sourdough, Braised Ham Hock Salad,  
Pickled Vegetables, Dirty Bird Mustard, House-  
Cut Chips

or

### **Kielbasa Mac & Cheese**

Crushed Pretzel Topping, Sour Cream, Sylvan  
Star Mornay Sauce

-

### **Sticky Maple Butter Pudding**

Green Apple, Crème Fraîche

-

### **Freshly Brewed Coffee or Tea**

49.

## *menu b*

### **The Guild Salad**

Mixed Organic Greens, Green Beans,

Fingerling Potatoes, Pancetta,

Warm Goat Cheese, Cabernet Shallot Dressing

or

### **Pork Country Pâté**

Fire-Roasted Bread, Apple Purée, Green Salad

-

### **Wild Smoked Salmon & Avocado**

#### **Open-Faced Sandwich**

Irish Soda Bread, Tomato Confit,

Pickled Cucumber, Shallot, Dill,

House-Cut Chips

or

### **Dry-Aged Beretta Farms Chuck Burger**

Ground In-House, Cheddar, Smoked Mayo,

House-Cut Chips

-

### **O&B Carrot Cake**

Cream Cheese Frosting, Crispy Carrots,

Walnut Brittle, Vanilla Ice Cream

-

### **Freshly Brewed Coffee or Tea**

51.



***menu c***

**Chef's Seasonal Soup of the Day**

or

**Golden Beet Salad**

Crumbled Goat Cheese, Basil Ricotta,  
Toasted Sunflower Seeds, Watercress, Elderflower Vinaigrette

-

**Smoked Beretta Farms Brisket**

Wildtree Glaze, Saskatoon-Style Wild Rice, Prairie Corn, Pickled Leeks

or

**The Merchant's Sausage**

Seasonally Inspired Housemade Sausage, Smoky Mash, Wild Mushrooms

-

**Sticky Maple Butter Pudding**

Green Apple, Crème Fraîche

-

**Freshly Brewed Coffee or Tea**

59.





# dinner

priced per person

## *the huntsman*

A selection of meat-centric dishes served family-style that will impress even the biggest carnivores—vegans need not attend. Due to the nature of this experience, we require three business days' notice.

### **Gin & Tonic Salmon**

Organic Salmon, Irish Soda Bread, Cucumber Crème Fraîche

-

### **Charcoal-Roasted Half Quail**

Saskatoon-Style Wild Rice, Prairie Corn

-

### **Slow-Roasted Pig's Head**

**Turkey Leg**

**Octopus**

**Prairie Pie**

### **Seasonal Charcoal-Roasted Vegetables**

### **Accompaniments**

-

### **Birch Syrup Pouding Chômeur**

Garam Masala Shortbread, Saffron Chantilly

-

### **Freshly Brewed Coffee or Tea**

120.



***menu a*****Roasted Pear & Blue Cheese**

Sliced Red Grapes, Pickled Celery, Okanagan  
Sherry Vinegar

or

**Pork Country Pâté**

Fire-Roasted Bread, Apple Purée, Green Salad

-

**Caramelized Onion Tarte Tatin**

Spiced Lentils, Charcoal-Roasted Roots, Goat  
Cheese Espuma

or

**Duck Leg Confit**

Canadian Barley, Roasted Garlic, Heirloom  
Carrots,

Burnt Orange Duck Sauce

-

**O&B Carrot Cake**

Cream Cheese Frosting, Crispy Carrots,  
Walnut Brittle, Vanilla Ice Cream

-

**Freshly Brewed Coffee or Tea**

59.

***menu b*****Chef's Seasonal Soup of the Day**

or

**Steak Tartare & Roast Bone Marrow**

Textures of Yolk, Shallot Rings

-

**Maple-Glazed Brisket**

Smoked Beretta Farms Brisket,  
Wildtree Glaze, Saskatoon-Style Wild Rice,  
Prairie Corn, Pickled Leeks

or

**Roast Half Chicken**

House-Cut Chips, Cheese Curds,  
Green Peas, Housemade Bacon Bits,  
Chicken Gravy

-

**Flourless Dark Chocolate Tart**

Orange Curd, White Chocolate Crumble

-

**Freshly Brewed Coffee or Tea**

63.



***menu c***

**Chef's Seasonal Soup of the Day**

or

**Caesar**

Caesar Fritter, Baby Romaine, Housemade Bacon,  
Shaved Parmigiano-Reggiano

-

**Grilled West Coast Octopus**

Creamed Black Barley, Chorizo

or

**Pork Country Pâté**

Fire-Roasted Bread, Apple Purée,  
Green Salad

-

**Beretta Farms Steak Frites Béarnaise**

Charcoal-Grilled 8oz Strip Loin,  
House-Cut Chips, Green Salad,  
Classic Béarnaise

or

**Roast Half Chicken**

House-Cut Chips, Cheese Curds,  
Green Peas, Housemade Bacon Bits,  
Chicken Gravy

-

**Sticky Maple Butter Pudding**

Green Apple, Crème Fraîche

-

**Freshly Brewed Coffee or Tea**

79.



# beverages

priced per drink

## *non-alcoholic*

Freshly Brewed Coffee or Tea		3.95
Cappuccino, Caffè Latte, Espresso	from	4.50
Soft Drink		3.50
Mocktail	from	4.50
Q Water (Still & Sparkling)	per person	3.

## *bar*

Standard Rail Shot (1oz)		6.95
Premium Rail Shot (1oz)	from	7.95
Rail Martini		10.
Premium Martini	from	13.

## *beer*

Domestic Bottle	from	6.50
Import Bottle	from	7.50
Domestic Draught	from	6.95
Import Draught	from	7.95

bar pricing subject to change without notice



# signature cocktails

priced per drink

## **The Original Canadian Mule**

Crown Royal Whisky, Ginger Beer, Maple, Lime

10.

## **Funky Beets**

Absolut Vodka, Aperol, Lemon Juice, Organic Beet Juice

11.

## **Bottomless Havana**

Beefeater Gin, Pineapple Juice, Chamomile,

Cinnamon, Fresh Lemon, Lemon Zest

11.

## **Sangria**

Old Vine Spanish Garnacha, Captain Morgan Spiced Rum, Brandy,

Dijon Crème De Cassis, Soda, Watermelon, Mint

12.

## **Smoked Lemonade**

Laphroaig Single Malt Whisky, Burnt Fresh Rosemary,

Lemon Juice, Charred Cedar Bitters

15.

bar pricing subject to change without notice



# wine list

## *sparkling*

Parés Baltà Cava, Spain	50.
Blue Mountain 'Gold Label' Brut, Okanagan Valley, British Columbia	70.
Perrier-Jouët Grand Brut, Champagne, France	110.

## *white*

Riff Pinot Grigio, Veneto, Italy	48.
Cave Spring Riesling, Niagara, Ontario	50.
Yealands Sauvignon Blanc, Marlborough, New Zealand	52.
Rodney Strong Chardonnay, Sonoma, California	58.
Quails' Gate Chenin Blanc, Okanagan Valley, British Columbia	58.
Mission Hill Reserve Pinot Gris, Okanagan Valley, British Columbia	60.
Nautilus Sauvignon Blanc, Marlborough, New Zealand	62.
L'Ecole No. 41 Sémillon, Columbia Valley, Washington	64.
Shaw + Smith Sauvignon Blanc, Adelaide Hills, Australia	70.

## *red*

Doña Paula Malbec, Mendoza, Argentina	50.
Edmeades Zinfandel, Mendocino County, California	56.
Byron Pinot Noir, Santa Barbara, California	60.
Rodney Strong Merlot, Sonoma, California	64.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	68.
Louis M. Martini Cabernet Sauvignon, Napa Valley, California	72.
Layer Cake Malbec, Mendoza, Argentina	75.
Chacra 'Barda' Pinot Noir, Patagonia, Argentina	78.
Frog's Leap Zinfandel, Napa Valley, California	85.
Vasse Felix Cabernet Sauvignon, Margaret River, Australia	90.

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





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# breakfast buffet

priced per person

## *continental light*

Seasonal Selection of Breakfast Muffins & Banana Bread  
 Hard-Boiled Eggs  
 Low-Fat Yoghurt  
 Butter & Fruit Preserves  
 Market Fresh Whole Fruit  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas  
 17.

## *traditional continental*

Freshly Baked Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins  
 Low-Fat Yoghurt  
 Market Fresh Fruit Salad  
 Butter & Ontario Fruit Preserves  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas  
 20.

## *deluxe continental*

Assorted Toasted Bagels, Applewood-Smoked Salmon,  
 Red Onion Shavings, Caper Berries & Chive Cream Cheese  
 Sliced Tomatoes & Sprouts  
 Omega-3 Egg, Cheese, Tomato & Spinach Whole Wheat Breakfast Wraps  
 Freshly Baked Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins  
 Butter & Fruit Preserves  
 Sliced Fruit & Berry Presentation  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas  
 24.



## ***wellness breakfast***

Power Breakfast Smoothies  
 Build Your Own Hot Oatmeal & Bircher Müsli Yoghurt Bar  
 House Granola, Fruit Yoghurt, Toasted Nuts, Hemp Seeds,  
 Hot Milk, Dried Fruit, Brown Sugar, Honey & Mixed Berries  
 Seasonal Selection of Breakfast Muffins & Banana Bread  
 Butter & Fruit Preserves  
 Sliced Fruit & Berry Presentation  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas

22.

## ***hot breakfast***

Omega-3 Scrambled Eggs with Fine Herbs  
 Maple-Cured Bacon  
 Country Sausages  
 Fried Heirloom Potato Hash  
 Roasted Tomato & Parmigiano-Reggiano  
 Freshly Baked Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins  
 Low-Fat Yoghurt  
 Sliced Fruit & Berry Presentation  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas

26.

## ***HUDSON executive breakfast***

Eggs Benedict with Canadian Bacon, Cheddar Scone & Chive Hollandaise  
 Blueberry Buttermilk Pancakes & Warm Maple Syrup  
 Country Sausages  
 Fried Heirloom Potato Hash  
 Applewood-Smoked Salmon, Red Onion Shavings, Caper Berries,  
 Assorted Toasted Bagels & Chive Cream Cheese  
 Freshly Baked Artisan Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins  
 Sliced Fruit & Berry Presentation  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Selection of Teas

30.

# breakfast enhancements

## *à la carte*

priced per piece

Individual Fruit Yoghurt		2.50
Chef's Seasonally Inspired Mini Quiche		3.
Sliced Banana Bread		3.
Fresh Whole Fruit		3.
Savoury Cheese, Onion & Bacon Biscuit		3.50
Seasonal Selection of Breakfast Muffins	per dozen	40.
Assorted Mini Danishes	per dozen	40.
Freshly Baked Butter Croissants	per dozen	42.
Mixed Platter (Croissants, Danishes & Muffins)	per dozen	40.

priced per person

Market Fruit Salad	6.
Blueberry Buttermilk Pancakes with Maple Syrup	7.
Brioche Cinnamon French Toast	7.
Applewood-Smoked Salmon with Shaved Red Onion, Caper Berries & Lemon	8.
Sliced Fruit & Berries	9.
Eggs Benedict with Canadian Bacon	10.

## *breakfast canapés*

priced per dozen

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

- Mixed Berry Votives** Mini Fruit Skewer
- Cinnamon French Toast** Ontario Maple Syrup
- Poached Fingerling Potatoes** Corned Beef & Onion Hash
- Smoked Salmon Croque-Monsieurs** Dill Cream Cheese
- Brown Sugar & Cinnamon Dusted Beignet** Seasonal Jam
- Maple-Glazed Pork Belly & Buttermilk Flapjack** Blueberry Compote
- Egg White, Tomato, Scallion & Aged Cheddar Quesadilla** Chipotle Ketchup
- Caramelized Onion, Brie & Fine Herb Quiche**
- Twice-Baked New Potatoes** Emmental & Fried Egg
- Egg Salad Vol-au-Vents** Smashed Avocado & Caviar

42.

# plated breakfast

priced per person

## *prix fixe menu 1*

### **Basket of Morning Breads**

Freshly Baked Butter Croissants, Mini Danishes & Muffins

-

### **Scrambled Egg**

Homestyle Potatoes, Country Sausage, Applewood-Smoked Bacon,  
Roasted Tomato, Parmigiano-Reggiano

-

### **Market Fresh Fruit Salad**

Mint Syrup

-

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

25.

## *prix fixe menu 2*

### **Fruit Yoghurt Parfait**

Housemade Granola, Toasted Almonds, Fresh & Dried Berries

-

### **Poached Omega-3 Eggs**

Corned Beef, Shredded Potato Hash,  
Chive Hollandaise, Spiced Tomato Ragoût

-

### **Compressed Fruit & Berries**

-

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

28.

# themed breaks

priced per person

## *got milk?*

Assorted Cookies  
 Chocolate Brownies  
 Chocolate, White & Soy Milk  
 Freshly Brewed Coffee & Tea  
 12.

## *health smart*

Freshly Squeezed Orange & Cranberry Juice  
 Apple Bran Muffins & Granola Bars  
 Fruit Yoghurt  
 Market Fresh Whole Fruit  
 Freshly Brewed Coffee & Tea  
 15.

## *cheese, please*

Canadian & International Cheeses  
 Fruit Compotes & Chutneys  
 Grapes, Dried Fruit & Nuts  
 Breads & Crackers  
 16.

## *got junk?*

Candy Bars & Movie Candy  
 Cookies, Brownies & Salty Snacks  
 Soft Drinks & Bottled Water  
 Freshly Brewed Coffee & Tea  
 16.

## *sweet seduction*

Selection of Chocolates,  
 Mini French Pastries & Tarts  
 Freshly Brewed Coffee & Tea  
 16.

## *high octane*

Organic Energy Bars  
 Protein Power Bars  
 Sliced Fruit & Berry Presentation  
 Assortment of Sun-Dried Fruits & Nuts  
 Raw Vegetable Crudités  
 Roasted Garlic Hummus & Cottage Cheese  
 Fruit Yoghurt  
 Gatorade, Red Rain & Vitamin Water  
 Freshly Brewed Coffee & Tea  
 20.

## *sandwich board*

Assorted Meat & Vegetarian  
 Sandwiches & Wraps  
 Kosher Dills & Sweet Gherkins  
 Pickled Vegetables  
 Bottled Water & Fruit Juices  
 22.

***coffee break additions***

priced per dozen

<b>French Madeleines</b>	24.
<b>Assorted Biscotti</b>	30.
<b>Assorted Freshly Baked Cookies</b>	32.
<b>Sliced Banana Bread</b>	34.
<b>Mixed Cookie &amp; Brownie Platter</b>	34.
<b>Coffee Cakes</b>	34.
<b>Chocolate Brownies</b>	36.
<b>Seasonal Selection of Breakfast Muffins</b>	40.
<b>Assorted French Macarons</b>	40.
<b>Mini Vegan Chocolate Cupcakes</b>	40.

# lunch buffet

priced per person

## *o&b deli*

### **Chef's Seasonally Inspired Soup**

### **Young Kale & Lollo Rossa Salad**

Pickled Red Onion, Roasted Garlic,  
Root Vegetable Crudités,  
Black Pepper Vinaigrette

### **Napa Cabbage, Savoy & Carrot Slaw**

Almond, Roasted Apple Vinaigrette

### **Roasted New Potato Salad**

Double-Smoked Bacon, Capers,  
Hen's Egg Gribiche

-

### **Variety of Seasonally Inspired Gourmet**

### **Meat & Vegetarian Sandwiches**

### **Hot Reuben Sandwich**

Housemade Brisket, Sauerkraut, Special Dressing

-

### **Pickled Vegetables & Gherkins**

### **Kosher Dills, Herb & Garlic Marinated Olives**

-

### **Platters of Cookies & Brownies**

-

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

30.

## *picnic at stanley park*

### **Spinach Salad**

Pickled Squash, Spiced Pepitas,  
Roasted Garlic Vinaigrette

### **Caesar Salad**

Kale, Crispy Lentils, Focaccia Croutons,  
Creamy Horseradish Vinaigrette

### **Macerated Raisin & Carrot Slaw**

Smoked Paprika Dressing

-

### **Variety of Seasonally Inspired Gourmet**

### **Meat & Vegetarian Sandwiches**

### **Monte Cristo**

Honey Ham, Muenster Cheese

-

### **Pickled Vegetables & Gherkins**

### **Kosher Dills, Herb & Garlic Marinated Olives**

-

### **Platters of Cookies & Brownies**

### **Fruit Salad**

-

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

32.

## ***festa italiana***

**Sliced Tomato, Artichoke  
& Marinated Bocconcini Pearls**  
Basil, Balsamic

**Hearts of Romaine Caesar Salad**  
Parmigiano-Reggiano, Garlic Croutons

**Mixed Field Greens**  
Cucumber, Tomato, Radish, Fried Chickpeas,  
Red Wine Vinaigrette

**Crispy Calamari**  
Oregano, Tomato Fondue, Lemon, Olive  
-

**Toasted Garlic Bread**

**Grilled Chicken Parmesan**  
Stewed Tomato, Sweet Garlic, Eggplant, Peppers

**Lake Trout**  
White Bean & Fennel Ragoût

**Orecchiette Pasta**  
Olives, Rapini, Olive Oil, Basil  
-

**O&B Sweet Treats**  
-

**Freshly Brewed Coffee & Selection of Teas**  
38.  
(minimum 15 persons)

## ***wok down chinatown***

**Cucumber & Cabbage Salad**  
Grilled Green Onions, Chili, Daikon

**Iceberg Salad**  
Shaved Roots, Fried Wontons, Sesame Dressing

**Cold Street Noodles**  
Udon, Hoisin, Cilantro, Bok Choy

**Pork & Vegetable Potstickers**  
Pickled Ginger Soy  
-

**Crispy Sweet Chili Chicken**  
Baby Bok Choy

**BBQ Korean Short Ribs**  
Scallion, Toasted Sesame

**Marinated Tofu & Vegetable Fried Rice**  
Bean Sprouts, Egg

**Chinese Broccoli**  
Garlic Sauce  
-

**O&B Sweet Treats**

**Fortune Cookies**  
-

**Freshly Brewed Coffee & Selection of Teas**  
40.  
(minimum 20 persons)

***mediterranean*****Flatbreads****Roasted Garlic Hummus & Marinated Olives**

**Tossed Spinach & Pea Tendrils**  
Pickled Onion, Capers, Sherry Emulsion

**Traditional Greek Salad**  
Tomato, Red Onion, Cucumber, Feta

**Chickpea Salad**  
Roasted Red Peppers, Artichoke, Lemon

**Lemon & Oregano Marinated Grilled Chicken**  
Green Beans, Tzatziki

**Mediterranean Sea Bass**  
Kalamata Olives, Tomato Rice Pilaf

**Lemon & Chili Fried New Potatoes**

**Roasted Cauliflower**  
Dates, Pine Nuts

**O&B Sweet Treats**

**Freshly Brewed Coffee & Selection of Teas**  
36.  
(minimum 20 persons)

***2nd street executive*****Freshly Baked Dinner Rolls****Chef's Seasonally Inspired Vegetarian Soup**

**Baby Arugula & Radish Salad**  
Black Pepper, Honey Vinaigrette

**Beet & Goat Cheese**  
Vincotto, Pickled Squash, Tarragon

**Toasted Prairie Grain Salad**  
Carrots, Celery, Apricot, Herbs

**Mustard & Fine Herb Rubbed Salmon**  
Braised Fennel, Citrus & Caper Sauce

**Peppercorn Beef Tenderloin Tips**  
Truffle Whipped Potato, Mushrooms, Onions

**Penne Pasta**  
Spinach & Three-Cheese Alfredo

**O&B Sweet Treats**

**Freshly Brewed Coffee & Selection of Teas**  
42.  
(minimum 20 persons)



# plated lunch

priced per person

## *o&b working lunch combo*

Seasonally Inspired Gourmet Sandwich

Spring Mix Greens & Crudites

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

24.

## *express lunch 1*

**Lemon-Fried Chicken Schnitzel**

Roasted Garlic New Potatoes, Arugula,  
Green Beans, Smoked Tomato Emulsion

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

31.

## *express lunch 2*

**Chili & Rosemary-Scented Chicken Breast**

Prairie Grains, Shaved Fennel, Radish,  
Spring Peas, Sun-Dried Tomato Chimichurri

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

33.

## *express lunch 3*

**Pepper-Crusted Flat Iron Steak Frites**

Truffle Aioli, Spinach, Yukon Gold Fries

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

35.

## *express lunch 4*

**Organic Canadian King Salmon Fillet**

Three Bean & Chickpea Salad, Artichoke,  
Sweet Peppers, Caper Butter Sauce

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

35.

Please note that all Express Menus are fixed. No substitutions are permitted.

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***prix fixe menu 1*****Bittersweet Summer Greens**

Toscana Croutons, Shaved Carrots,  
Compressed Cucumber,  
Radish & Sherry Emulsion

-

**Rapini & Fennel Sausage Orecchiette**

Tomato, Olive Oil, Basil

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

35.

***prix fixe menu 3*****Young Kale & Heart of Romaine Caesar Salad**

Crispy Lentils, Smoked Bacon, Focaccia Crouton,  
Hen's Egg, Shaved Parmigiano-Reggiano,  
Roasted Garlic Dressing

-

**Lemon & Rosemary Scented Chicken Breast**

Savoy & Carrot Slaw, Crispy Potato, Salsa Verde

-

**Cinnamon Apple Crumble**

Vanilla Gelato

-

**Freshly Brewed Coffee & Selection of Teas**

45.

***prix fixe menu 2*****Charred Tomato & Fennel Soup**

Parmigiano-Reggiano, Croutons, Basil

-

**Shallot & Tarragon Chicken Suprême**

Butter Bean Ragù, Wilted Spinach, Squash,  
Broccoli, Anaheim Chili Pistou

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

40.

***prix fixe menu 4*****Heart of Romaine & Radicchio Salad**

Dried Cranberries, Pickled Pearls,  
Crumbled Goat Cheese, Toasted Pepitas,  
Roasted Garlic & Thyme Dressing

-

**Pan-Seared King Salmon Fillet**

Creamy Polenta, Roasted Cauliflower,  
Chili, Toasted Almonds

-

**Sticky Toffee Pudding**

Butterscotch, Pecan Quinoa Crunch,  
Winter Spiced Gelato

-

**Freshly Brewed Coffee & Selection of Teas**

45.

***prix fixe menu 5*****O&B Mushroom Soup**

Truffle Cream, Chives

-

**Mustard-Braised Boneless Short Rib**

Whipped Potatoes, Garlic Kale, Fried Onions,

Smoked Pepper Jus

-

**Toasted Coconut & Lemon Curd**

Berries, Chantilly, Basil

-

**Freshly Brewed Coffee & Selection of Teas**

46.

***prix fixe menu 7*****Poached Potato & Marinated Cucumber Salad**

Ricotta, Smoked Bacon, Almond, Dill,

Green Goddess Vinaigrette

-

**Horseradish-Rubbed Flat Iron**

Dirty Bird Mustard, Sweet Potato Pavé,

Winter Cellar Vegetables, Merlot Jus

-

**Dark Chocolate Marquise**

Vanilla Crème, Candied Hazelnut, Fresh Berries

-

**Freshly Brewed Coffee & Selection of Teas**

49.

***prix fixe menu 6*****Baby Spinach & Lollo Rossa Salad**

Quinoa Candy, Shaved Pear, Fennel,

Raw Beets, Cider Vinaigrette

-

**Peppercorn-Crusted Strip Loin**

Celeriac Purée, Wilted Greens,

Roasted Mushrooms, Honey Caramel Jus

-

**Classic Butter Tart**

Saskatoon Berry, Screech Crème Fraîche

-

**Freshly Brewed Coffee & Selection of Teas**

48.

***prix fixe menu 8*****Heirloom Tomato & Buffalo Mozzarella**

Compressed Watermelon, Radish,

Balsamic &amp; Olive Oil

-

**Grilled Beef Tenderloin**

Truffle Potatoes, Wilted Greens,

Roasted Heirloom Carrots, Red Wine Reduction

-

**Whipped Crème Brûlée Mousse & Fruit**

Sponge Toffee, Mint, Grand Marnier

-

**Freshly Brewed Coffee & Selection of Teas**

54.

# canapés

minimum one dozen per selection · priced per piece

## *garden*

<b>Cheddar &amp; Tomato Mini Grilled Cheese</b> Spicy Ketchup	2.50
<b>Crispy Vegetarian Spring Roll</b> Pommery Plum Sauce	2.50
<b>Roasted Pepper &amp; Tomato Bruschetta</b>	2.50
<b>Roasted Garlic Hummus</b> Radish, Sun-Dried Tomato, Shaved Parmigiano-Reggiano	2.50
<b>Quinoa-Crusted Onion Petals</b> Garden Vegetable Dip	2.50
<b>Portobello Frites</b> Truffle Chive Aioli	3.
<b>Tomato &amp; Feta</b> Cucumber & Red Onion Dressing	3.
<b>Truffle Mac &amp; Cheese</b> Smoked Pepper Ketchup	3.
<b>Avocado &amp; Black Bean Soft Taco</b> Lettuce, Cabbage, Pico de Gallo	3.
<b>Woodland Mushrooms &amp; Goat Cheese on Toast</b> Honey, Thyme	3.50
<b>Griddled Potato &amp; Fried Quail Egg</b> Kalamata Olive, Sun-Dried Tomato Tapenade	3.50

## *ocean*

<b>Smoked Salmon Croque-Monsieur</b> Dill Cream Cheese	3.
<b>Smoked Lake Trout</b> Pickled Onion, Sour Cream, Potato Chip	3.
<b>Tuna Chopsticks</b> Togarashi, Sesame Seeds, Fried Onion, Ponzu	3.50
<b>Tuna Tartare</b> Radish, Ginger, Lemon	3.50
<b>Beet-Cured Salmon</b> Crème Fraîche, Chives	3.50
<b>Shrimp Pogo Stick</b> Cornbread Batter, Mango Ketchup	3.50
<b>Marinated Fish Tostada</b> Avocado, Pico de Gallo, Jalapeño	3.50
<b>Shrimp &amp; Avocado Salad</b> Chili Marie Rose, Cucumber	3.50
<b>Maryland Crab Cake</b> Mascarpone, Dill, Chili & Lemon Aioli	4.
<b>White Fish Ceviche</b> Chili, Lime, Tortilla	5.

***farm***

<b>Pulled Pork Slider</b> Savoy Slaw, Dirty Bird Mustard Aioli	3.
<b>Duck Confit &amp; Caramelized Onion Rösti</b> Chive Crema	3.
<b>BBQ Chicken Quesadilla</b> Smoked Pepper Ketchup	3.50
<b>Buttermilk Fried Chicken Slider</b> Lettuce, Jalapeño Jack Cheese, Chili Aioli	3.50
<b>Mini Beef &amp; Yorkshire Pudding Sandwich</b> Horseradish Mayonnaise, Crispy Leeks	3.50
<b>Jerk Chicken Soft Taco</b> Grilled Pineapple, Poblano Salsa	3.50
<b>Pork Belly BLT</b> Dried Tomato, Iceberg Lettuce	3.50
<b>Harissa-Spiced Lamb Slider</b> Goat Cheese, Spiced Tomato Relish	4.
<b>Alberta Beef Slider</b> Crispy Onion, Special Sauce, Pickles	4.
<b>Beef Tartare</b> Cornichon, Chili & Egg Yolk Aioli	4.
<b>Classic Yukon Gold Poutine</b> Cheese Curds, Pepper Chicken Gravy	4.
<b>Tandoori Chicken &amp; Chips</b> Cabbage Slaw, Coriander	4.50
<b>Wagyu Beef Chuck Slider</b> Sun-Dried Tomato, Chipotle Aioli, Basil	6.
<b>Ginger-Rubbed Lamb Chop</b> Lemongrass Mint Syrup	6.

Not sure what to select? Our 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

3.25 for each additional piece

# plated dinner

Customized menus can be created with the offerings listed below.  
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include Artisan bread, sea salted butter & chef's daily spread.

## *soups*

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

Truffle Crème, Chives

11.

### **Beet & Ham Hock Borscht**

Sour Cream, Onion, Dill

11.

### **Cream of Cauliflower**

Spiced Pine Nuts & Shallots, Yoghurt, Parsley

10.

### **Wood Grilled Onion Velouté**

Thyme, Gouda Croutons

10.

### **Curried Coconut & Grilled Squash**

Papadum Crumble

10.

## *salads*

### **Baby Spinach & Lollo Rossa Salad**

Quinoa Candy, Roasted Sweet Potato,

Parmigiano-Reggiano, Celery,

Sunchoke & Tarragon Dressing

11.

### **Lollo Rossa & Frisée Salad**

Crispy Shallots, Vegetable Crudités,

Raspberry Maple Vinaigrette

11.

### **Young Kale & Heart of Romaine Caesar**

Crispy Lentils, Smoked Bacon,

Focaccia Crouton, Hen's Egg,

Shaved Parmigiano-Reggiano,

Roasted Garlic Dressing

12.

### **Heirloom Potato & Marinated**

#### **Cucumber Salad**

Ricotta, Smoked Bacon, Almond, Dill,

Green Goddess Vinaigrette

13.

### **Heirloom Tomato & Buffalo Mozzarella**

Compressed Watermelon, Radish,

Balsamic & Olive Oil

14.

## *hot starters*

### **House-Smoked Organic King Salmon**

Prairie Corn, Yams, House Bacon, Toasted Omega Seeds

16.

### **Braised West Coast Octopus**

Pork & Beans, Sherry, Soft Herbs

16.

### **Rapini & Chili Orecchiette**

Tomato, Italian Sausage, Chili, Basil

15.

### **Ricotta & Truffle Gnocchi**

Pine Nuts, Butternut Squash, White Wine Cream

15.

### **Penne Pomodoro**

Olive Oil, Garlic, Grana Padano

14.

## ***main courses***

### **Shallot & Tarragon Chicken Suprême**

Butter Beans, Wilted Spinach, Squash, Sun-Dried Tomato Pistou  
30.

### **Chicken à la Plancha**

Braised Oxtail Ragoût, Pickled Cipollini Onions,  
Woodland Mushrooms, Baby Potatoes  
30.

### **Crispy Skinned Arctic Char**

Cauliflower Purée, Roasted Yams, Charred Tomato & Garlic Confit  
33.

### **Organic Canadian King Salmon Fillet**

Prairie Chickpeas, Lentils, Wood-Grilled Onions, Watercress  
32.

### **Great Lakes Pickerel**

Toasted Buckwheat, Peas, Mushrooms, Green Beans,  
Dressed Dandelion Greens  
34.

### **Slow-Braised Boneless Short Rib**

Whipped Potatoes, Garlic Kale, Fried Onions, Smoked Pepper Jus  
34.

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

Sarladaise Potatoes, Wilted Greens, Truffled Cauliflower,  
Curly Roots, Roasted Onion Jus  
38.

### **Pan-Roasted Angus Beef Tenderloin**

Forest Mushrooms, Fingerling Potatoes, Brussels Sprouts, Apple, Walnuts,  
Celery Root Slaw, Bordelaise Jus  
42.

### **Alberta Rib Eye Steak**

Garlic Greens, Spun Spuds, Roasted Carrots,  
Salsa Verde, Cabernet Reduction  
40.



## *sample seasonal vegetarian dishes*

### **Potato-Rolled Roasted Vegetable Cannelloni**

Ancient Grains, Tomato, Zucchini, Watercress

### **Spiced Chickpea Cake**

Persian Jeweled Rice, Mint & Cucumber Raita, Carrot & Raisin Slaw

### **Vegan Vegetable Pad Thai**

Rice Noodles, Bean Sprouts, Peanuts, Coriander & Tomato Coconut Sauce

## *desserts*

### **Whipped Crème Brûlée Mousse & Fruit**

Sponge Toffee, Mint, Grand Marnier

12.

### **Toasted Coconut & Lemon Curd**

Berries, Chantilly, Basil

10.

### **Sticky Toffee Pudding**

Butterscotch, Pecan Quinoa Crunch, Winter Spiced Gelato

10.

### **Classic Butter Tart**

Saskatoon Berry, Crème Fraîche

10.

### **Warm Dark Chocolate Cake**

Candied Hazelnuts, Fresh Berries, Vanilla Gelato

11.

### **Peanut Butter & Jelly Cheesecake**

Reese's Puffs, Strawberries, Chocolate Ice Cream

10.

# dinner enhancements

priced per person

## *for the table*

### **Antipasto Vegetable Platters**

Sweet & Spicy Peppers, Red Onion, Artichokes,  
Roasted Garlic, Eggplant & Cherry Tomatoes

8.

### **Cheese Plates**

Chef's Selection of Canadian Cheeses,  
Seasonal Chutneys & Compotes, Nuts,  
Artisanal Breads & Grissini

12.

### **Marinated Olives**

Lightly Warmed Mixed Olives  
with Lemon, Fine Herbs & Garlic

6.

### **Charcuterie**

Cured Meats, House Mustard,  
Artisan Bread & Pickles

14.

## *intermezzo*

**Champagne Ice, Strawberry & Pepper**

5.

**Lime Sorbet & Drunken Melon**

5.

**Lemon Ice, Mint & Newfoundland Sea Salt**

5.

# reception & food stations

priced per person

Minimum order relative to guaranteed guest count required.

Speak to your Event Specialist for details.

## **Mediterranean Dips, Crudités & Fruit Table**

Hummus, Baba Ghanoush, Truffle White Bean Dip & Sun-Dried Tomato Tapenade,  
Sliced Artisan Breads, Crisps & Vegetable Crudités,  
Sliced Seasonal Fruit & Berry Presentation  
16.

## **Canadian & International Cheese Presentation**

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,  
Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit,  
Cascade of Artisan Breads, Crisps & Grissini  
18.

## **Antipasto Harvest Table**

Vine-Ripened Tomatoes, Basil & Buffalo Mozzarella,  
European Cured Meats & Italian Cheeses,  
Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes & Grilled Peppers,  
Herbed Olives & Artichokes,  
Cascade of Artisan Breads, Crisps & Grissini  
19.

## **Farmers' Market Salad Bar**

Mesclun Garden Salad, Baby Spinach, Arugula, Chopped Romaine, Alfalfa & Onion Sprouts, Watercress,  
Avocado, Green Goddess Dressing, Caesar, Red Wine & Shallot Vinaigrette,  
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green Onions, Jicama,  
Red Onions, Snow Peas, Radish, Mushrooms, Dried Fruit,  
Goat Cheese, Parmigiano-Reggiano, Feta,  
Candied Pecans, Crispy Lentils, Toasted Pumpkin Seeds, Focaccia Croutons  
15.

## **Canadian Shucked Oysters**

Mignonettes, Anaheim Chili Hot Sauce, Lemon  
16.

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**Citrus-Cured Albacore Tuna**

Avocado, Cucumber, Ginger, Rice Pearls, Radish

16.

**Maple-Torched Ocean Wise Salmon**

Pickled Melon, Sage Cream, Griddled Bannock

15.

**Saffron Omelette & Chèvre Crêpe**

Fine Herbs, Avocado Green Goddess Sauce

12.

**“Out of The Box” Poutine**Pan-Fried Baby New Potatoes with Braised Short Rib, Ontario Cheese Curds, Mushrooms,  
Fresh Herbs, Finished with Spiced Beef Gravy

15.

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

12.

**Rapini & Chili Orecchiette**

Tomato, Italian Sausage, Basil

15.

**Butter-Poached Lobster Mac & Cheese**

Tarragon, Mascarpone, Garden Peas

18.

**Steak & Eggs**

Fried Quail Eggs, Pimenta Chips, Chimichurri

18.

### Slider Station

**Buttermilk Fried Chicken** Lettuce, Jalapeño Jack Cheese, Chili Aioli

-

**Harissa-Spiced Lamb** Goat Cheese, Spiced Tomato Relish

-

**Alberta Beef** Crispy Onion, Special Sauce, Pickles

-

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

10. one type

12. two types

14. three types

16. four types

(based on three sliders per person)

### Thai Stir-Fry & Chow Mein

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

16.

### Carved New York Strip Loin

Truffle Aioli, Watercress, Woodland Mushrooms, Gaufrette Potato

22.

### Carved Alberta Lamb Chop

Salsa Verde, Crispy Lentils

25.

### O&B Dessert Table

An Indulgence of Mini Desserts & Pastries

12.

### Sliced Seasonal Fruit Platter

Fresh Berries

9.

# late night

## *passed late night food*

minimum one dozen per selection · priced per piece

<b>Hangover Helper Chicken Soup</b>	2.50
<b>Salted Caramel Popcorn</b>	3.
<b>Truffle Popcorn</b>	3.
<b>Fried Mac &amp; Cheese Bites</b> Spicy Ketchup	3.50
<b>Individual Chocolate Fondue</b> Fresh Seasonal Fruit	3.50
<b>Flatbread Pizza Square</b> Assorted Meat, Cheese & Vegetables	3.50
<b>Mini Grilled Cheese</b> (choose from four types)	
Cheddar & Tomato	3.50
Smoked Ham & Provolone	3.75
Maple Bacon & Three Cheese	3.75
Pulled Piri Piri Chicken	3.75
Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter	4.50
<b>Southern Fried Chicken</b> Mashed Potato, Hot Gravy	4.
<b>Chef's Breakfast Inspirations</b> (e.g. Scrambled Egg Tart, French Toast, Croque-Monsieur)	4.
<b>Fish &amp; Chips</b> Tartar Sauce, Lemon	4.
<b>Beef Slider</b> Tomato, Lettuce, Cheese, Thousand Island Dressing	4.
<b>Yukon Gold Poutine</b> Cheese Curds, Spiced Chicken Gravy	4.
<b>Sexy Fries</b> Parmigiano-Reggiano, Truffle, Fine Herbs	4.
<b>Sweet Potato Fries</b> Chili Aioli	4.
<b>Chow Mein Noodles</b> Sweet & Sour BBQ Pork, Scallions	5.
<b>Mini Lobster Slider</b> Crème Fraîche, Fine Herbs, Buttered Bun	6.

## *late night food stations*

priced per person

### **Canadian Cheese Presentation**

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

18.

### **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.

### **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)

# beverages

## *non-alcoholic*

Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Tea	per person	3.50
Bottled Juice	each	3.50
Soft Drink	each	3.50
Sparkling & Still Mineral Water	small - each	3.50
	large - each	8.
Pitcher of Oasis Orange Juice (1L)	each	9.
Pitcher of Freshly Squeezed Juice (1L)	each	12.

## *basic bar*

Absolut Vodka	per oz	8.
Beefeater Gin		
Havana Club 3 Year Old Rum		
J.P. Wiser's Special Blend Whisky		
Ballantine's Scotch		

## *premium bar*

Absolute Elyx Vodka	per oz	10.
Beefeater 24 Gin		
Havana Club Reserva Rum		
Crown Royal Whisky		
Chivas Regal Scotch		

## *ultra premium bar*

Grey Goose Vodka	per oz	11.
Tanqueray 10 Gin		
Havana Club 7 Year Old Rum		
Chivas Regal Scotch		
Lot No. 40 Whisky		
Glenlivet 12 Year Old Scotch		



***signature cocktail***

Let our bartender create a cocktail specific to your event!

mp.

***martini bar***

2.5oz 15.

Classic Vodka or Gin (Shaken or Stirred)

***after dinner drinks***

Baileys Irish Cream, Grand Marnier, Kahlúa

per oz 7.

Courvoisier VSOP, Rémy Martin VSOP

per oz 11.50

***beer***

domestic

7.

import

8.

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

# wine list

## *sparkling*

Il Faggeto, Prosecco, Veneto, Italy	45.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	72.
Cripes Brut, Okanagan Valley, British Columbia	80.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	115.
Perrier-Jouët Grand Brut, Champagne, France	175.
Bollinger Grand Anee, Champagne, France	450.

## *white*

O&B Chardonnay, Niagara, Ontario	42.
Giorgio & Gianni, Pinot Grigio, Delle Venezie, Italy	42.
Cave Spring 'Dolomite' Riesling, Niagara, Ontario	46.
Octavia, Sauvignon Blanc, Sonoma, California	55.
Yealands, Sauvignon Blanc, Marlborough, New Zealand	57.
Whitehaven, Pinot Gris, Marlborough, New Zealand	60.
Secret Cellars, Chardonnay, Monterey, California	62.
Yalumba, Viogner, Eden Valley, Australia	67.
Cannonball Chardonnay, Sonoma, California	72.

## *red*

O&B Merlot/Cabernet, Niagara, Ontario	42.
Arabella, Cabernet Sauvignon, Robertson, South Africa	42.
Primo Amore, Sangiovese/Merlot, Sicily, Italy	42.
Chocolate Shoppe Red Blend, Sonoma, California	47.
Doña Paula Estate, Malbec, Mendoza, Argentina	52.
Torres 'Altos Ibéricos', Rioja, Spain	58.
Secret Cellars, Cabernet Sauvignon, Paso Robles, California	65.
Byron, Pinot Noir, Santa Maria, California	70.
Edmeades, Zinfandel, Mendocino, California	75.
Mission Hill Reserve Shiraz, Okanagan Valley, British Columbia	77.
Trentham, Pinot Noir, Murray Darling, Australia	80.

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

# booking information & faq

## Rental & Minimum Spend Requirements

- Use of The Guild event spaces is subject to a minimum spend requirement for food and beverage, excluding tax and gratuity; use of Hudson is also subject to a room rental fee
- If the minimum spend requirement is not met, the difference will appear as a minimum spend off-set fee on your final bill
- Gratuity is charged at a rate of 18%
- All food and beverage pricing listed in this package excludes tax and gratuity
- Your Event Specialist will be happy to present you with the room rental charges and minimum spend requirements for your proposed event
- Room rental fees may include setup, labour, security, administration and cleaning/maintenance fees

## Key Dates

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plans are due five full business days prior to event date
- Payment in full of estimated event charges is due five full business days prior to event date
- DJ/band insurance is due at least one month in advance

## Complimentary Services

- Service staff
- All standard white tablecloths and napkins (Hudson only)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Candles
- Table numbers (Hudson only)
- In-house dance floor (Hudson only)

## Additional Charges (if applicable)

- SOCAN legislated music fee (government-mandated): 20.56 to 174.79
- RE:SOUND legislated music fee (government-mandated): 9.25 to 78.66
- On-site ceremonies start at 400.
- Podium for 150.
- Audio-visual: slideshows require an on-site AV technician
- Microphone
- Lounge furniture (Hudson and The Guild Patio) and/or soft seating (The Guild Private Dining Room)

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### Other Expenses to Consider

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

- If designated seating is required, please provide your own place cards and/or seating chart
- If additional or alternate furnishings are required, your Event Specialist will be happy to arrange them through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- If you require table linens, your Event Specialist will be happy to arrange them through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- Access to Hudson for set up and deliveries is permitted three hours prior to guest invite time; if earlier access is required a service fee will apply

### Beverage Costs

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic), plus tax and gratuity
- We do not offer fixed price per person bar packages or individual bills
- Bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

### Wine Selection

- You will select one white and one red to serve to your guests
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

### Bar Setup

The Guild and Hudson service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience.

### Menu Selection

- All menus must be pre-set (maximum choice of two appetizers, three entrées and fixed dessert)
- Menu items and pricing are based on current seasonal selections and market prices
- You are able to interchange items between menus; prices will be adjusted based on your final selections
- Vegetarian options are available for all menus
- Custom menus are subject to a service surcharge
- The only outside food item permitted is the celebratory cake/cupcakes (subject to service fee)
- Any other outside food is subject to management approval (service fee may apply)

### Cake & Cupcake Service Fees

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count. Please speak with your Event Specialist for specific plating fees.

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### 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 403.837.2314
- 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
- Charges will be added directly to your bill with no additional mark-up
- 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

### On-Site Contact Insurance

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

### On-Site Contact

A Venue Manager will be available as your direct on-site contact upon arrival and for the duration of your event.

### Parking

Recommended parking is at Banker's Hall (entrance off 9th Avenue SW). Evening (6pm to 6am) and all day weekend rates at 2. per car.

### Smoking

Please note that our venues are non-smoking establishments in conformity with the Alberta Tobacco and Smoking Reduction Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at The Guild and on the premises.

### Coat Check

Coat Check services are available. Please speak with your Event Specialist for more details.

### Vendor Referrals

We are happy to provide referrals for all of your needs! Please speak with your Event Specialist.

### Vendor Meals

40. per person, Chef's choice.

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### Guaranteed Guest Counts

- For Hudson: the guaranteed number of guests attending the event is required five business days prior to the event
- For The Guild: the guaranteed number of guests attending the event is required 24 hours prior to the event
- 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 for Hudson

- 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 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

### Payments & Deposits for The Guild

The signed confirmation form and deposit of 500. per section is required to secure the date and space, payable by credit card or bank draft. The balance will be paid by credit card or cash at the conclusion of the event.

### Cancellation

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

### Room Capacities

Please speak with your Event Specialist for room capacities and rental fees.

### Room Availability

Group dining is available for lunch Monday to Sunday, and dinner Saturday to Wednesday, on a first-come, first-serve basis, based upon availability. Please speak to your Event Specialist about specific rates, capacities and availability.

- Lunch – 11:30am to 3:00pm
- Dinner – 5:00pm to 12:00am

### Meetings & Presentations

If you are using only a portion of the The Guild's private dining room for your event, presentations are not recommended as the spaces are not fully private. If you are booking the entire venue, presentations can be facilitated without any concerns. Hudson is able to accommodate meetings and presentations, but please keep in mind that although the rooms are private, they are not soundproof.

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## Timing

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

- Cocktails and canapés – How long?  
Seating – depending on final guest count and pace of crowd, seating can take 10-30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking – at least 15 minutes needed
- Speeches – for best flow, we recommend having speeches after order taking, before first course is served or between courses
- Formal presentation/guest speaker for fully private events – please speak to your Event Specialist to coordinate service timing with presentation

## Address:

200 8 Avenue SW  
Calgary, AB  
T2P 1B5

## For all booking inquiries, please contact:

403.770.2275

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

[oliverbonacinievents.com](http://oliverbonacinievents.com)

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