



HUDSON

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Calgary, AB T2P 1B5

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Last Updated: June 2017

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

booking information & faq

Capacities - Loft

	Square Footage	Rounds of 8	Half Rounds of 6	Theatre	Classroom	Boardroom	Reception
Loft 1	3,035	60	30	100	70	N/A	60
Loft 2	3,257	160	120	200	112	N/A	150
Loft 3	4,137	200	150	250	112	N/A	250
Loft 1 & 2	6,292	220	160	300	210	N/A	210
Loft 2 & 3	7,394	300	200	450	224	N/A	400
Loft Buyout	10,429	480	360	500	322	N/A	600

Capacities - Flat

	Square Footage	Rounds of 8	Half Rounds of 6	Theatre	Classroom	Boardroom	Reception
Flat A	5,308	192	144	175	168	N/A	250
Flat B	841	48	36	72	28	24	50
Flat C	561	24	18	50	32	24	30
Flat D	924	48	36	70	16	20	60
Flat B & C	1,402	72	54	122	60	48	100
Flat B & D	1,765	96	72	140	44	44	150
Flat C & D	1,485	72	54	120	48	44	80
Flat B, C & D	2,326	120	90	140	76	68	175
Flat Buyout	7,634	300	234	300	244	68	425

Rental & Minimum Spend Requirements

- Use of Hudson 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 your final bill
- Statutory holidays are subject to a minimum 2,000. surcharge
- Gratuity is charged at a rate of 18%
- All food and beverage pricing listed in this package is exclusive of 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

Loft

	Breakfast		Lunch	
	Room Rental	Minimum Spend	Room Rental	Minimum Spend
Loft 1	750.	1,700.	750.	3,250.
Loft 2	750.	1,700.	750.	3,250.
Loft 3	1,050.	2,100.	1,050.	4,000.
Loft 1 & 2	1,500.	3,500.	1,500.	6,500.
Loft 2 & 3	1,500.	3,500.	1,500.	7,000.
Loft Buyout	2,000.	5,000.	2,500.	10,000.

	Full Day		Evening	
	Room Rental	Minimum Spend	Room Rental	Minimum Spend
Loft 1	1,300.	5,500.	1,000.	5,000.
Loft 2	1,300.	5,500.	1,000.	5,000.
Loft 3	1,750.	6,775.	1,500.	6,250.
Loft 1 & 2	2,400.	10,000.	2,000.	10,000.
Loft 2 & 3	2,400.	12,000.	1,500.	10,000.
Loft Buyout	3,000.	14,000.	2,500.	Mon-Wed 12,000. Thurs 15,000. Fri 18,000. Sat 25,000. Sun 20,000.

Flat

	Breakfast		Lunch	
	Room Rental	Minimum Spend	Room Rental	Minimum Spend
Flat A	800.	2,050.	1,500.	4,000.
Flat B	150.	400.	325.	800.
Flat C	125.	350.	275.	700.
Flat D	275.	750.	600.	1,500.
Flat B & C	275.	750.	600.	1,500.
Flat B & D	425.	1,150.	925.	2,300.
Flat C & D	400.	1,100.	875.	2,200.
Flat B, C & D	550.	1,500.	1,200.	3,000.
Flat Buyout	1,200.	3,000.	2,400.	6,000.

	Full Day		Evening	
	Room Rental	Minimum Spend	Room Rental	Minimum Spend
Flat A	2,100.	5,600.	1,050.	7,000.
Flat B	425.	1,100.	325.	1,400.
Flat C	375.	975.	275.	1,225.
Flat D	800.	2,075.	600.	2,625.
Flat B & C	800.	2,075.	600.	2,625.
Flat B & D	1,250.	3,200.	925.	4,025.
Flat C & D	1,175.	3,050.	875.	3,850.
Flat B, C & D	1,600.	4,150.	1,200.	5,250.
Flat Buyout	3,300.	8,300.	2,400.	Mon-Wed 10,000. Thurs 12,000. Fri 15,000. Sat 20,000. Sun 18,000.

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 linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- In-house dance floor

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
- Podium for 150.
- Audio-visual: slideshows require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

Beverage Costs

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- 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

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
- Custom menus are subject to a service surcharge
- Outside food is subject to management approval (service fee may apply)

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 403.371.7329
- 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 note that only those AV suppliers listed are permitted in Ow&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

- An Event Manager will be available as your direct on-site contact on the day 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 The Hudson is a non-smoking establishment in conformity with the Alberta Tobacco and Smoking Reduction Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at The Hudson and on the premises

Coat Check

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

Vendor Referrals (musicians, florists, cake makers, etc.)

- 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

Other

- If designated seating is required, kindly supply/print your own place cards and/or floor plan
- 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

Guaranteed Guest Counts

- The guaranteed number of guests attending the event is required five business days 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

- 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

- 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

Exact Address:

Hudson
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Calgary, AB
T2P 1B5

Booking Inquiries:

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OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

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.

wellness breakfast

Power Breakfast Smoothies
 Build Your Own Hot Oatmeal & Bircher muesli 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.

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.

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

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

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)

festa italiana**Sliced Tomato, Artichoke
& Marinated Bocconcini Pearls**

Basil, Balsamic

Hearts of Romaine Caesar Salad

Parmigiano-Reggiano, Garlic Croutons

Mixed Field GreensCucumber, 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)

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.

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

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 & 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

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

ocean

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

farm

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

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.

O&B Mushroom Soup

Truffle Crème, Chives

11.

Beet & Ham Hock Borscht

Sour Cream, Onion, Dill

11.

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

Penne Pomodoro

Olive Oil, Garlic, Grana Padano

14.

Rapini & Chili Orecchiette

Tomato, Italian Sausage, Chili, Basil

15.

Ricotta & Truffle Gnocchi

Pine Nuts, Butternut Squash, White Wine Cream

15.

House-Smoked Organic King Salmon

Prairie Corn, Yams, House Bacon, Toasted Omega Seeds

16.

Braised West Coast Octopus

Pork & Beans, Sherry, Soft Herbs

16.

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.

Organic Canadian King Salmon Fillet

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

Crispy Skinned Arctic Char

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

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

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.

Peanut Butter & Jelly Cheesecake

Reese's Puffs, Strawberries, Chocolate Ice Cream

10.

Warm Dark Chocolate Cake

Candied Hazelnuts, Fresh Berries, Vanilla Gelato

11.

Whipped Crème Brûlée Mousse & Fruit

Sponge Toffee, Mint, Grand Marnier

12.

dinner enhancements

priced per person

for the table

Marinated Olives

Lightly Warmed Mixed Olives
with Lemon, Fine Herbs & Garlic

6.

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

12.

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.

Saffron Omelette & Chèvre Crêpe

Fine Herbs, Avocado Green Goddess Sauce

12.

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.

“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.

Maple-Torched Ocean Wise Salmon

Pickled Melon, Sage Cream, Griddled Bannock

15.

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.

Citrus-Cured Albacore Tuna

Avocado, Cucumber, Ginger, Rice Pearls, Radish

16.

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

Canadian Shucked Oysters

Mignonettes, Anaheim Chili Hot Sauce, Lemon

16.

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.

Thai Stir-Fry & Chow Mein

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

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

18.

Butter-Poached Lobster Mac & Cheese

Tarragon, Mascarpone, Garden Peas

18.

Steak & Eggs

Fried Quail Eggs, Pimenta Chips, Chimichurri

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

19.

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)

Carved New York Strip Loin

Truffle Aioli, Watercress, Woodland Mushrooms, Gaufrette Potato

22.

Carved Alberta Lamb Chop

Salsa Verde, Crispy Lentils

25.

Sliced Seasonal Fruit Platter

Fresh Berries

9.

O&B Dessert Table

An Indulgence of Mini Desserts & Pastries

12.

late night

passed late night food

minimum one dozen per selection · priced per piece

Hangover Helper Chicken Soup	2.50
Salted Caramel Popcorn	3.
Truffle Popcorn	3.
Fried Mac & Cheese Bites Spicy Ketchup	3.50
Individual Chocolate Fondue Fresh Seasonal Fruit	3.50
Flatbread Pizza Square Assorted Meat, Cheese & Vegetables	3.50
Mini Grilled Cheese (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
Southern Fried Chicken Mashed Potato, Hot Gravy	4.
Chef's Breakfast Inspirations (e.g. Scrambled Egg Tart, French Toast, Croque-Monsieur)	4.
Fish & Chips Tartar Sauce, Lemon	4.
Beef Slider Tomato, Lettuce, Cheese, Thousand Island Dressing	4.
Yukon Gold Poutine Cheese Curds, Spiced Chicken Gravy	4.
Sexy Fries Parmigiano-Reggiano, Truffle, Fine Herbs	4.
Sweet Potato Fries Chili Aioli	4.
Chow Mein Noodles Sweet & Sour BBQ Pork, Scallions	5.
Mini Lobster Slider Crème Fraîche, Fine Herbs, Buttered Bun	6.

late night food stations

priced 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 Artisan Breads, Grilled Bannock

18.

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

per bottle 7.

Import

per bottle 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.
Zonin 'White Edition' Prosecco, Italy	55.
Dunes & Greene Brut, Australia	65.
Hillebrand Trius Brut, Niagara, Ontario	70.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	115.
Perrier-Jouët Grand Brut, Champagne, France	175.
Bollinger 'La Grande Année', Champagne, France	450.

rosé

Domaine Lafage 'Miraflores', France	56.
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white

Riff Pinot Grigio, Alto Adige, Italy	50.
Yealands Sauvignon Blanc, Marlborough, New Zealand	57.
Whitehaven Pinot Gris, Marlborough, New Zealand	60.
Secret Cellars Chardonnay, Monterey County, California	62.
Yalumba Viognier, Eden Valley, Australia	67.
Cannonball Chardonnay, Sonoma County, California	72.

red

Zonin 'Primo Amore' Sangiovese-Merlot, Sicily, Italy	42.
Gotham 'Men of Gotham' Shiraz, Australia	45.
Chocolate Shop Red Blend, Sonoma, California	45.
Doña Paula Malbec, Mendoza, Argentina	52.
Mano a Mano Tempranillo, Spain	58.
Secret Cellars Cabernet Sauvignon, Paso Robles, California	65.
J. Bookwalter 'Notebook' Cabernet Blend, Columbia Valley, Washington	68.
Byron Pinot Noir, Santa Maria, California	70.
Edmeades Zinfandel, Mendocino, California	75.
Mission Hill Reserve Shiraz, Okanagan Valley, British Columbia	77.

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

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON