



HUDSON

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Last Updated: June 2017

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

wedding · spring & summer 2017 · prices exclude tax & gratuity

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
- On-site ceremonies start at 400.
- 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
- 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

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.

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 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

- 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
200 8 Avenue SW, 6th Floor
Calgary, AB
T2P 1B5

Booking Inquiries:

403.770.2275

HUDSON@OLIVERBONACINI.COM

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

menus

Our menus are based on current seasonal selections. All menus are pre-set, and can be created with a choice your guests can make on-site. Feel free to interchange items between menus—prices will be adjusted based on your final selections. Please note, your celebratory cake or cupcakes are the only outside food permitted.

tastings

A menu tasting that includes a maximum of two appetizers, two main courses and two desserts is complimentary for two guests. Additional guests are responsible for all food and beverage consumed. Tastings do not include canapés, kids' meals or food station items. Date and times are subject to Chef availability and can be arranged through your Event Specialist.

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

Papadam 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.

beverage stations

please ask your Event Specialist for pricing and details

Infused Water

Still water infused with your choice of seasonal fruits and garnishes

Coffee & Tea

Regular & Decaffeinated

Assorted Specialty Teas

10 cups 25.

35 cups 75.

Add Chocolate Shavings, Whipped Cream & Cinnamon Sticks

3. per person

Premium Coffee

Includes an assortment of liqueurs

12. per drink

Spiked Lemonade Stand

A twist on a childhood favourite. We pair your alcohol selections with freshly squeezed lemonade

Champagne Bar

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired with fresh fruits and purées for making delightful cocktails

Microbrewery Bar

If suds are more to your liking, a selection of craft beers may be in order

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

beverage packages

priced per person

soft bar

Pop & Juice

Coffee & Tea

25. (or 10. when in addition to Celebration or Sparkle packages)

celebration package

Open bar for one hour reception before dinner

Open bar for five hours after dinner

Sparkling Toast

Bar Bites

Selection of Gourmet Bar Snacks

Premium Bar Rail

Grey Goose Vodka

Tanqueray 10 Gin

Havana Club 7 Year Old Rum

Chivas Regal Scotch

Lot No. 40 Whisky

Glenlivet 12 Year Old Scotch

Beer

Import & Domestic

House Wines

Secret Cellars, Chardonnay

Secret Cellars, Cabernet Sauvignon,

Non-Alcoholic Beverages

Bottled Water

Coffee & Tea

68.

sparkle package

Open bar for one hour reception before dinner

Open bar for five hours after dinner

Bar Rail

Absolute Elyx Vodka

Beefeater 24 Gin

Havana Club Reserva Rum

Crown Royal Whisky

Chivas Regal Scotch

Beer

Import & Domestic

House Wines

Riff Pinot Grigio, Alto Adige, Italy

Zonin 'Primo Amore' Sangiovese-Merlot, Sicily, Italy

Non-Alcoholic Beverages

Coffee & Tea

50.