



events

malaparte

Oliver & Bonacini Events and Catering
416.364.1211
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oliverbonacinievents.com

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Last Updated: May 8, 2018

OLIVER & BONACINI
EVENTS AND CATERING

malaparte

booking information & faq

Capacities

- Malaparte can accommodate up to 150 guests for a seated event or 200 guests for a standing cocktail reception

Rental & Minimum Spend Requirements

- Use of Malaparte is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and event administration fee
- 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
- An events administration fee of 18% will be applied to all food, beverage, and minimum spend offset fees plus applicable government taxes
- All food and beverage pricing listed in this package is exclusive of tax and event administration fee
- 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 plan 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

Rooftop Terrace

- Please ask us about booking the rooftop terrace/tent in conjunction with your event
- The tent is fixed and cannot be removed during 'on season'
- Additional rental fees apply
- Available based on season
- In accordance with Ontario laws, smoking is strictly prohibited on the Malaparte terrace

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): 31.72 to 63.49
- RE:SOUND legislated music fee (government-mandated): 13.30 to 26.63
- 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 preset (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)

- EPIQVision is Malaparte's official in-house supplier— please contact your Event Specialist for contact information
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and must contract an AV technician through EPIQVision if looking to patch into on-site equipment
- Please refer to our online preferred suppliers list for a complete listing of our alternate permitted AV suppliers: bit.ly/obpreferredsuppliers
- Please note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Please note that adding audio-visual equipment may alter room capacities

Insurance

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

- Available underground in the TIFF Bell Lightbox parkade, entrance off Widmer Street
- Widmer Street can be accessed from both Adelaide Street and King Street West
- Parking is pay-and-display

Coat Check

- Manned coat check is available for 175.
- We also offer a self-service coat check at no additional charge.

Suppliers & Deliveries

- We are happy to provide referrals for entertainment, decor, photography and more; please refer to our Preferred Suppliers list online for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers

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 Malaparte 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:

Malaparte
TIFF Bell Lightbox, 6th Floor
350 King Street West
Toronto, ON M5V 3X2

Booking Inquiries:

416.364.1211

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OLIVER & BONACINI
EVENTS AND CATERING

malaparte

breakfast trailers

breakfast canapés · minimum one dozen per selection

Mixed Berry Votives with Mini Fruit Skewers

Yoghurt Parfait with Granola & Fresh Berries

Smoked Salmon & Herb Cream Cheese Crêpe

Country Ham & Gruyère Monte Cristo

Twice-Baked New Potatoes, Emmental & Chives

Chef-Inspired Deviled Eggs

Cinnamon-Dusted Churros & Hot Chocolate

Corned Beef & Onion Hushpuppies

Maple Bacon & Mascarpone on an Herb Biscuit

Apple Crostini, Fresh Ricotta, Pear Compote & Walnuts

Smashed Avocado, Egg Salad & Caviar Blini

43. per dozen

breakfast on set

plated breakfast · priced per person

edit no. 1

Yoghurt Parfait

Toasted House Granola, Maple Syrup, Berries, Bee Pollen

-

House-Smoked Arctic Char

Poached Egg, Dill & Pickled Shallot Verde, Tender Greens, Scone

-

Brûléed Grapefruit

Pistachio, Pomegranate

-

Freshly Brewed Coffee & Selection of Teas

26.

edit no. 2

Basket of Morning Breads

O&B Artisan Butter Croissants, Danishes & Breakfast Breads

-

Caramelized Onion & White Cheddar Quiche

Tomato & Chicory Salad, Avocado, Smoked Bacon

-

Fresh Ricotta & Honey

Mint, Strawberry

-

Freshly Brewed Coffee & Selection of Teas

26.

breakfast productions

breakfast buffet · priced per person · minimum 25 persons

traditional continental

Freshly Squeezed Orange Juice &
 Chef's Juice of the Day
 O&B Artisan Breakfast Breads & Viennoiserie
 Individual Yoghurts
 Market Fruit Salad
 Butter & Ontario Fruit Preserves
 Freshly Brewed Coffee & Selection of Teas
 21.

wellness breakfast

Seasonal Fruit Smoothies
 Freshly Squeezed Orange Juice
 & Chef's Juice of the Day
 Breakfast Cereal Bars
 Hung Yoghurt with
 House Granola, Toasted Nuts, Dried Fruit,
 Organic Honey & Mixed Berries
 Egg White, Cheddar, Tomato
 & Spinach Whole Wheat Wraps
 Seasonal Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas
 23.

new york continental

Yoghurt & Fruit Breakfast Smoothie
 Freshly Squeezed Orange & Cranberry Juice
 Applewood-Smoked Salmon
 Pickled Red Onions & Capers
 O&B Artisan Pretzel Crisps, Chive Cream Cheese,
 Vine-Ripened Tomatoes & Fresh Herb Tendrils
 Individual Yoghurts
 Seasonal Sliced Fruit Presentation
 Freshly Brewed Coffee & Selection of Teas
 23.

hot breakfast

Freshly Squeezed Orange Juice,
 Cranberry Juice & Chef's Juice of the Day
 Farm Fresh Scrambled Eggs, Fine Herbs
 Blueberry Pancakes with 100km Maple Syrup
 Maple-Smoked Bacon
 Caramelized Onion Breakfast Sausages
 Three Onion Home Fries
 O&B Artisan Butter Croissants, Cinnamon Buns
 Danishes & Breakfast Breads
 All Natural Yoghurt
 Market Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas
 29.

brunch on location

brunch buffet · priced per person · minimum 25 persons

brunch matinée

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
O&B Artisan Butter Croissants, Cinnamon Buns, Danishes & Breakfast Breads
Hung Yoghurt with Toasted Granola
Seasonal Fruit & Berries

-

Spanish Tortilla, Egg, Confit Potato & Onions, Marinated Olives
Crêpes with Nutella, Caramelized Bananas, Whipped Cream
Scrambled Eggs & Cheese, Maple Bacon, Roasted Tomatoes & Three Onion Home Fries

-

Freshly Brewed Coffee & Selection of Teas

32.

brunch premiere

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
O&B Artisan Butter Croissants, Cinnamon Buns, Danishes, Breakfast Breads
Individual Yoghurts
Seasonal Fruit & Berries

-

Chef-Inspired Deviled Eggs
Smoked Salmon & Pretzel Crisps with Chive Cream Cheese, Tomatoes,
Pressed Cucumber, Pickled Red Onions & Capers
French Toast with Maple-Whipped Mascarpone, Hazelnut Brittle & Fresh Berries
Eggs Benedict with Peameal Bacon, Scallion Hollandaise, Cheddar Scone
Pork Belly & Braised Beans, Parsley, Paprika -
Freshly Brewed Coffee & Selection of Teas

36.

brunch on set

plated brunch · priced per person

all plated brunch options include:

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day,
O&B Artisan, Breakfast Breads

edit no. 1

Jambon de Paris & Melon

-

Poached Eggs & Pan Fried Miche

Cumin Scented Chickpea, Tomato, Chimichurri

-

Freshly Brewed Coffee & Selection of Teas

29.

edit no. 2

Preserved Berry Yoghurt Parfait

Toasted Granola, Maple Syrup, Berries, Bee Pollen

-

Canadian Eggs Florentine

Scallion Hollandaise, Cheddar Scone, P.E.I. Wedges, Spinach

-

Freshly Brewed Coffee & Selection of Teas

33.

lunch on location

lunch buffet · priced per person · minimum 25 persons

u.s.a.

Chef's Seasonal Soup

Chopped Cobb Salad

Radish, Bacon, Red Onion, Tomatoes,
Aged Cheddar, Avocado, Buttermilk Ranch

New Potato & Egg Salad

Scallions, Creamy Mustard Vinaigrette

Green Bean Salad

Fine Herbs, Cucumber, Red Onion,
Red Wine Vinaigrette

-

Variety of Chef-Inspired Gourmet Meat & Vegetarian Sandwiches & Wraps

Roast Chicken & Avocado Club

Chili Aioli, Tomato, Iceberg Lettuce

-

Platters of Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

29.

france

Carrot & Ginger Vegetable Soup

Harvest 365 Salad Greens

Toasted Pepitas, Apple, Chèvre, Pickled Grapes,
Cider Vinaigrette

Haricot Vert

White Beans, Toasted Almonds,
Chicory Greens, Dijon Vinaigrette

Quiche Lorraine

Smoked Ham, Onion, Gruyère

-

Basque Chicken

Bell Peppers, Saffron, Rice Pilaf

Eggplant & Zucchini Ratatouille Provençal

Cipollini Onion Confit, Plum Tomato Ragoût

Steak Frites

Grilled Flat Iron, Pommes Frites, Champagne Mayo,
Shallot Sauce Vierge

-

Platters of Petit Fours

-

Freshly Brewed Coffee & Selection of Teas

39.

canada**Mixed Seasonal Greens
& Shaved Root Vegetable Salad**

Niagara Riesling Vinaigrette

Baby Spinach GreensWalnut, Pickled Pearl Onions,
Shaved Heirloom Carrot, Local Brie,
Honey Mustard Dressing

-

Bannock PizzaForest Mushrooms, Roasted Garlic,
Fresh Herbs, Field Tomato,
Ontario Mozzarella**Maple Broiled Salmon**

Prairie Grains, Sweet Peas

Braised Hunter's ChickenOyster Mushrooms, Cherry Tomatoes,
Wine Braised Cipollini Onions, Baby Arugula**Mac & Cheese au Gratin**

Broccoli, Sourdough

-

Platters of Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

42.

italy**Fregola Minestrone Soup**

Garlic Croutons

Fior di Latte Caprese SaladCharred Tomato, Beet Crudités,
Fine Herbs, Olive Oil, Vincotto**Baby Arugula Salad**Citrus Supreme, Pecorino, Pine Nuts,
White Wine Vinaigrette**Hearts of Romaine Caesar Salad**Grilled Focaccia, Sharbot Lake Capicola,
Anchovy Vinaigrette

-

Calamari Fritti

Lemon Aioli

Ricotta & Parmesan Tortellini

Rosemary Cream, Red Onion, Spinach

Lemon Chicken Piccata

Caper & Parsley Butter Sauce, Garlic Rapini

Beef Short Rib Stracotto

Porcini Mushroom, Pearl Onions, Creamy Polenta

-

Platters of Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

44.

craft boxed lunch

priced per box · minimum 25 persons

all craft boxed lunches include a cookie or whole fruit and fruit juice or bottled water
(marinated tofu or Moroccan-spiced chickpea cake can be added to any salad as vegetarian options)

box no. 1

Chicken & Avocado Wrap

Lettuce, Tomato, Chili Aioli, Chickpea & Roasted Pepper Salad

29.

box no. 2

Poached Salmon Caesar

Young Romaine, Smoked Bacon, Garlic Croutons, Crispy Lentils, Grana Padano

32.

box no. 3

Piri Piri Chicken

Chickpeas, Chorizo, Blistered Tomatoes, Oregano & Garlic Vinaigrette

32.

box no. 4

Spanish Paprika & Oregano Marinated Flat Iron

Lentils, Olives, Capers, Watercress, Arugula Pesto

34.

lunch on set

plated lunch · priced per person

express take 1

Lemon & Chive Grilled Chicken Paillard

Shaved Zucchini, Green Beans & Orange Salad,
Mint, Basil, Toasted Sourdough

-

Shared Plates of Chef-Inspired Tiny Desserts

-

Freshly Brewed Coffee & Selection of Teas

28.

express take 2

Grilled Salmon Fillet

Petite Herb Salad, House Pickles, Cucumber, White Beans

-

Shared Plates of Chef-Inspired Tiny Desserts

-

Freshly Brewed Coffee & Selection of Teas

32.

express take 3

Mustard-Braised Beef Short Rib

Cipollini Onion, Smashed Russets, Wilted Greens,
Roasted Pepper Salsa

-

Shared Plates of Chef-Inspired Tiny Desserts

-

Freshly Brewed Coffee & Selection of Teas

38.

lunch offerings

priced per item

soups

O&B Mushroom Soup

Porcini Foam, Truffle Oil

13.

Roasted Tomato & Fennel Bisque

Toasted Gouda Croutons, Basil Pesto

12.

Roast Chicken Cream

Scallion, Charred Fennel

12.

salads

Baby Gem & Ontario Radish Salad

Charred Eggplant Baba Ghanoush,
Celery, Parsley, Preserved Lemon

13.

Tomato & Falafel Salad

Cucumber Ribbons, Pickled Red Onions, Chicory,
Mint, Dill, Lemon Yogurt Dressing

14.

Grilled Young Romaine

Pretzel Crisps, Parmesan, Sharbot Lake Capicola,
Hen's Egg, Roasted Garlic Dressing

15.

New Potato & Smoked Trout Salad

Snow Peas, Hazelnut Aioli, Watercress

16.

pasta

Braised Lamb Rigatoni

Oregano, Roasted Garlic, Mornay

25.

Cavatelli

Chilies, Rapini, 'Nduja, Garlic

23.

fish

Grilled Salmon

Field Tomato, Shaved Fennel, Black Olive,
Lemon, Olive Oil Yolk with Fine Herbs

30.

Pan Roasted Atlantic Cod

Fresh Pepper Fregola Sarda, Chickpeas,
Marinated Cucumber, Mint

32.

OLIVER & BONACINI
EVENTS AND CATERING

malaparte

chicken

Tarragon & Olive Oil Poached Chicken Breast

Smashed Peas & Shallots, Green Beans,
Fingerling Potato Vierge

28.

Roast Chicken Supreme

Roma Tomato, Swiss Chard, Red Pearl Onion,
Charred Cauliflower

26.

Rosemary Grilled Boneless Chicken Leg

Wilted Escarole, Charred Eggplant Hummus,
Roasted Peppers, Basil Oil

25.

beef

Grilled Strip Loin Steak Frites

Pont Neuf Potatoes, Garlic Spinach,
Garlic Mayonnaise, Chimichurri

35.

Rosemary Braised Boneless Beef Short Rib

Oyster Mushroom, Barley Risotto,
Lemon, Crème Fraîche & Greens

32.

Pan Roasted Flat Iron Steak

Broiled Onion, Broccoli, Mustard Greens
Jalapeno Relish

30.

desserts

Assorted Mini Sweets

Seasonally Inspired Platters of Sweet Treats

10.

Rosewood Honey Semifreddo

Marcona Almond Croquant, Apricot Compote,
Whipped Yoghurt

13.

Lemon Cheesecake

Glazed Blueberries, Mascarpone Chantilly & Ice

12.

Warm Ricotta Melba Tart

Raspberries, Blood Peach, Vanilla Gelato

12.

Want to offer guests a choice? We're happy to prepare an additional appetizer selection for 5. per person, and an entrée selection for 10. per person. Speak with your event specialist for more details.

dinner previews

priced per piece · minimum one dozen per selection · four pieces per person recommended

vegetarian

Saskatchewan Lentil Croquette Gobi Masala	3.50
Fried Cheddar Pierogi Onion Sour Cream	3.50
Cauliflower Popcorn Lime, Chili	3.50
Mushroom & Green Onion Wonton	3.50
Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce	3.50
Fried Ricotta Gnudi Basil Marinara	3.50
Fried Panisse Pepper Relish	3.50
EDO Vegetarian Maki Roll Wasabi, Soy (minimum order of 100)	3.75
Black Bean & Avocado Tostada Lime Cream	3.75
Ontario Tomato Bruschetta Whipped Mascarpone, Ficelle	4.
Charred Fennel & Lemon Arancini Tarragon Aioli	4.
Three Cheese Grilled Cheese House Ketchup	4.
Mushroom Empanada Guajillo Chili, Lime	4.25
Sweet Pea & Mozzarella Gougère Scallion, Mint	4.50

seafood

Salt Cod Fritter Romesco Sauce	4.
EDO Fish Maki Roll Wasabi, Soy (minimum order of 100)	4.
Canadian Oyster Chili & Dillon's Bitters	4.
Escargot Turnover Garlic, Butter	4.
Spicy Crab Polenta, Tomato	4.25
Smoked Albacore Tuna Fried Potato, Onion Pickle	4.25
Grilled Octopus Chorizo, Tomato	4.25
Sumac Cured Trout Labneh, Chive Crêpe	4.25
Scallop Ceviche Cucumber, Pepita	4.50
Celery Spiced Shrimp Tomato Jam	4.50
East Coast Fish Cake Old Bay Tartar Sauce	4.50
Blini, Caviar, Crème Fraîche	4.50
Quinoa-Crusted Shrimp Spicy Pepper Mayo	4.50
Arctic Char Tartare Watermelon Radish, Pickle	4.50
Lobster Slider Compressed Cucumber, Crème Fraîche, Boston Bibb	6.

meat

Birch Glazed Duck Breast Brioche, Sea Buckthorn	4.
Chicken Parmesan Slider Fior de Latte, Basil, Tomato	4.
Mac & Cheese Croquette Smoked Ham, Spicy Ketchup	4.25
Venison & Foie Gras Tourtière Branston	4.25
Pastrami Grilled Cheese Honey Mustard	4.25
Piri Piri Chicken Scallion Aioli	4.25
Spicy Sausage Polpettine Slider Mozzarella, Tomato Confit	4.25
Buffalo-Style Chicken Drumette Dill, Ranch	4.25
Dark Chocolate & Chicken Liver Sour Cherry	4.25
Chicken n' Waffles Maple Dijon	4.25
Canadian Turkey Burger Bacon, Tomato	4.50
Beef Tartare & Fried Taro Smoked Pepper Aioli, Cured Egg Yolk	4.50
Smoked Brisket Crispy Onions, Creamy Slaw	4.50
Broiled Beef Slider House Pickle, Cheddar, Tomato,	4.50
Sticky Pork Belly Blueberry Preserve, Sourdough	4.50
Jerk Chicken Wonton Mango Lime	4.50
Shaved Rosemary Lamb Loin Slider Salsa Verde, Harissa Mayo	5.
Rabbit Confit Terrine Cedar Jelly	5.

Not sure what to select? Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

15. per person

add 4. for each additional piece

dinner offerings

priced per item

soups

Lobster Bisque

Fingerling Potato, Fennel, Poached Lobster

15.

O&B Mushroom Soup

Porcini Cream, Truffle

13.

Creamed Vidalia Onion Soup

Toasted Provolone Focaccia Croutons,

Torn Parsley

12.

Tomato & Butter Bean Soup

Torn Sourdough, Young Kale, Olive Oil

12.

salads

Capicola & Melon Salad

Whipped Ricotta, Candy Cane Beet, Pistachio,
Orange Vinaigrette

15.

Compressed Watermelon & Fennel Salad

English Cucumber, Preserved Lemon,
Black Pepper, Basil, Yoghurt

15.

Young Romaine Caesar Salad

Simmered Egg Yolk, Grana Padano, Fried Potato,
White Anchovy, Roasted Garlic, Lemon Vinaigrette

15.

Ontario Vegetable Salad

Young Carrot, Radish, Legumes,
Lemon & Chive Hummus

15.

Butter Lettuce Salad

Roasted Grapes, Shaved Roots,
Pickled Pearl Onions, Chili & Garlic Courgetti,
Niagara Riesling Vinaigrette

14.

Local Burrata & Broiled Tomato

Rapini Pesto, Salted Almonds, Fresh Chili

16.

pasta

(appetizer portion)

Ricotta & Parmesan Tortellini

Red Onion, Parsley, Arugula

18.

Maccheroni Pomodoro

Basil, Parmesan

15.

Canestri & Peas

Mint, Basil, Lemon Cream

16.

fish**Roasted Atlantic Salmon**Rainbow Swiss Chard, Field Beans,
Ontario Radish, Chopped Egg, Olive Oil Gribiche

32.

Atlantic CodFried Cauliflower, Tomato, Chickpeas,
Arugula, Chili & Torn Herbs

34.

Pan Seared Branzino FilletWarm Simmered Lentil & Chorizo Salad,
Capers, Parsley, Spanish Paprika

34.

Fennel Rubbed Arctic CharLemon Risotto, Snow Peas, Pancetta,
Celery, Mint, Basil

35.

chicken**Pan Seared Chicken Supreme**Peperonata, Young Carrot, Celery,
Watercress, Onion Jus

28.

Roasted Half Cornish HenSautéed Spinach, Fingerling Potato,
Red Pearl Onions, Duck Confit, Sauce Vierge

32.

Lemon & Chive Chicken SupremeSwiss Chard, Crème Fraîche Polenta, Spiced Panisse,
Tomato & Charred Scallion Pistou

29.

beef

Sweet Onion Braised Beef Short Rib

Creamed Greens, Mixed Mushrooms,
Field Beans, Broiled Russets, Chianti Jus

33.

Peppercorn Strip Loin

Pommes Purée, Hen of the Woods Mushrooms,
Grilled Treviso, Cabernet Jus

40.

Pan Seared Beef Tenderloin

& Braised Rib Croquette

Mustard Greens, Crispy New Potatoes,
Heirloom Carrots, Grainy Mustard Jus

44.

10oz Ontario Ribeye

Twice Baked Russet, Wilted Greens,
Smoked Onion Jus

50.

desserts

Brown Sugar Pavlova

Sour Cherry Zabaglione, Compressed Stone Fruit

12.

Cappuccino Panna Cotta

Orange Chocolate Sauce, Biscotti Crumb,
Chocolate Espresso Beans

13.

Hazelnut Chocolate S'more

Gianduja Truffle Bar, Soft Marshmallow,
Graham Sable, Sweet & Salty Smoked Hazelnuts

13.

Milk Chocolate Namelaka

Chunks Of Flourless Chocolate Torte,
Olive Oil Ganache, Roasted Fruit

13.

Rosewood Honey Semifreddo

Marcona Almond Croquant, Apricot Compote,
Whipped Yogurt

13.

Chocolate Budino

Red Wine Caramel, Chocolate Crumble,
Whipped White Chocolate Ganache

14.

Want to offer guests a choice? We're happy to prepare an additional appetizer selection for 5. per person, and an entrée selection for 10. per person. Speak with your event specialist for more details.

dinner enhancements

for plated meals · priced per person

intermezzos

Strawberry & Watermelon Ice

Vincotto, Sea Salt

or

Lemon Lime Sorbet

Cucumber Pearls, Gin Syrup

or

Cantaloupe Ice

Triple Sec, Pomegranate

7.

for the table

priced per person

Marinated Olives

Lightly Warmed Mixed Olives with Lemon,

Roasted Fennel & Garlic

3.

Grilled Vegetable Antipasti

Sweet Peppers, Red Onion, Artichoke,

Roasted Garlic, Eggplant, Zucchini,

Cherry Tomatoes

7.

Charcuterie

Niagara Cured Meats,

Kozlik's Triple Crunch Mustard,

O&B Artisan Bread & Pickles

11.

Cheese Plate

Chef's Selection of Canadian Cheeses,

Seasonal Chutney & Compote, Nuts,

O&B Artisan Breads, Grilled Bannock & Grissini

11.

food stations

priced per person

vegetarian

Mediterranean Dips & Spreads

Raw Vegetables, O&B Artisan Loaves & Flatbreads,
14.

Marinated Tofu Poke Bowl

Spicy Tofu, Whole Grain Rice, Corn Nuts & Sesame Seeds,
Nori, Edamame, Ponzu
15.

Hand-Mashed Guacamole

Fried Tortilla Chips, Vegetable Crudités, Pico de Gallo
15.

Lemon Ricotta Ravioli

Young Spinach, Parmigiano-Reggiano, Tomato
17.

Cheddar & Potato Pierogi Station

Caramelized Onion, Sour Cream,
Scallion & Crispy Onion
15.

International & Domestic Cheese Presentation

Breads, Fruit, Compotes, Nuts
19.

seafood

Tagine-Spiced Baja Fish Tacos

Cabbage, Guacamole, Avocado,
Pico de Gallo, Pasilla Pepper
16.

Tartare & Taro Chips

Atlantic Salmon with Citrus Zest, Shallots,
Chives, Pickled Mustard Seeds
Tuna Tartare with Avocado, Grilled Pineapple,
Anaheim Chilies, Ginger, Coriander,
Crispy Shallots
16.

Canadian Shucked Oysters

Freshly Shucked Oysters with
Chef-Inspired Garnishes & Hot Sauces
16.

Maple-Torched Salmon

Bannock, Fruit Compote, Sage Cream
17.

Cured Albacore Tuna

Avocado, Yuzu, Cucumber,
Rice Pearls, Sesame, Coriander
17.

Cajun-Spiced Shrimp

Jambalaya Rice, Chorizo Chips, Avocado Crema
18.

EDO Fish & Vegetarian Maki Rolls

Wasabi, Soy
19.

based on six pieces per person
(minimum 100 persons)

Mixed Seafood Ceviche

Shrimp, Grouper, Scallop, Ají Amarillo,
Maiz Chulpe, Plantain Chips
19.

“RAW” Oysters

Canadian Oysters Shucked by an Interactive Live
Oyster Shucking Team (www.rawcatering.ca)
20.
(minimum order of 100)

meat

Malaparte Poutine

Smoked Meat, Local Cheese
Black Pepper Chicken Gravy
13.

Slider Station

Beef with Thousand Island Dressing
Buttermilk Fried Chicken
Maple Pork Belly with Kimchi Mayonnaise
Spice Broiled White Fish
Szechuan Eggplant Lettuce Wrap
14.
Choose 3 types

Porchetta Sandwiches

Rapini & Chili Salsa, Italian Buns, Lemon Herb Aioli
16.

Montreal-Style Smoked Meat

Kozlik's Triple Crunch Mustard, House Pickle,
O&B Artisan Rye
18.

Tomato-Braised Beef Short Rib

Creamy Polenta, Roasted Carrots, Shaved Parmesan
18.

Antipasto Harvest Table

Cured Meats & Cheese, Smoked & Marinated Fish,
Marinated Vegetables, Olives,
O&B Artisan Breads & Flatbreads
19.

Carved Beef Tenderloin

Green Olive & Soft Boiled Egg, Warm Potato Hash &
Toasted Almond Romesco
23.

dessert

Fire & Ice Marshmallow Lollipops

Flavoured marshmallow lollipops, torched or dipped in liquid nitrogen, dusted with flavoured sugar
13.

Campfire S'mores

Torched Swiss Meringue, Smoked Dark Chocolate,
Graham Cracker, Toffee Crumb, Brûléed Bananas
16.

Malaparte Dessert & Fresh Fruit Table

An indulgence of our favourite mini desserts, including (but not limited to)
Crème Brûlée, Chocolate Truffles, Petits Fours and Macarons.
Served with freshly brewed coffee and selection of teas
17.

Movie Night Popcorn & Cotton Candy

Personalize your popcorn with a variety of toppings including Cheddar, Caramel,
Butter Pecan, Sriracha, Dill Pickle, Cajun Spice, Jelly Beans, M&M's, Rolos and more!
19.

Liquid Nitrogen Gelato & Sorbet

Craft your own frozen treat in record time! Combine seasonal gelato and sorbet flavours
with fresh fruit and delicious toppings to create a one-of-a-kind creamy dessert
21.

additional charges will apply for stations available for more than two hours

children's menu

priced per child · kindly select one appetizer, entrée & dessert to serve each child

appetizers

Mozzarella Sticks

Tomato Sauce

or

Vegetable Crudités

Ranch Dressing

or

Caesar Salad

entrées

Gluten-Free Chicken Tenders

Yukon Gold Fries, Plum Sauce, Ketchup

or

Macaroni & Cheese

or

Pasta with Tomato Sauce or Butter

or

Cheese Pizza

desserts

Ice Cream Sundae

or

Chocolate Brownie

Vanilla Ice Cream

or

Fresh Fruit Cup

25.

passed late night food

priced per piece minimum order of one dozen

Hangover Helper Chicken Soup	3.
Salted Caramel Popcorn	3.50
Truffle Popcorn	4.
Flatbread Pizza Assorted Meat, Cheese & Vegetable	4.
Grilled Cheese (choose from four types)	
Cheddar & Tomato	4.
Smoked Ham & Provolone	4.50
Maple Bacon & Three Cheese	4.50
Pulled Piri Piri Chicken	4.50
Mushroom Empanada Icing Sugar, Lime	4.50
Southern Fried Chicken & Waffle Hot Gravy	4.50
Fish & Chips Tartar Sauce, Lemon	4.50
Beef Slider Tomato, Lettuce, Cheese, Thousand Island Dressing	4.50
Yukon Gold Poutine Ontario Cheese Curds, Spiced Chicken Gravy	4.50
Sexy Fries Parmigiano-Reggiano, Truffle, Fine Herbs	4.50
Sweet Potato Fries Chili Aioli	4.50
Chow Mein Noodles Char Siu BBQ Pork	5.

late night food stations

priced per person · based on one hour service

Housemade Quesadillas

Charred Tomatillo Salsa, Jalapeño Sour Cream, Guacamole,
Salsa Roja, Pico de Gallo, Refried Beans

15.

add 3. for pork or chicken

International & Domestic Cheese Presentation

Fresh Fruit & Berries, Seasonal Chutney, Dried Fruit & Nut Parfaits,
Cascade of O&B Artisan Breads, Armenian Flat Lavash & Crispy Joysticks

19.

Sliders

Beef with Thousand Island Dressing
Buttermilk Fried Chicken
Harissa Lamb
Beer-Battered White Fish
Szechuan Eggplant Lettuce Wrap

14.

Choose 3 types

Gourmet Grilled Cheese Bar

Buffalo Mozzarella, Basil & Sun-Dried Tomato
Thunder Oak, Cranberry Chutney & Sage
Benedictine Bleu, Roasted Pear & Fig
Chèvre, Roasted Mushroom & Rosemary
Farmhouse Cheddar, Smoked Bacon & Sweet Onion
Malaparte's Condiments & Sauces, Artisanal Breads

15.

Choose 2 types

Malaparte Dessert & Fresh Fruit Table

An indulgence of our favourite mini desserts, including (but not limited to) Crème Brûlée,
Chocolate Truffles, Petits Fours and Macarons. Served with freshly brewed coffee and selection of teas

17.

Have an idea in mind? Let us design something specific for your event and occasion.
Speak to your Event Specialist for more details.

wine list

sparkling

Can Xa Cava Brut, Catalonia, Spain	54.
Canti Prosecco Spumante, Veneto, Italy	64.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	68.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	95.
Perrier-Jouët Grand Brut, Champagne, France	180.

white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	48.
Concilio Pinot Grigio, Trentino, Italy	49.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	52.
Lillypilly Sauvignon Blanc, Riverina, Australia	54.
Mission Hill 'Five Vineyards' Pinot Grigio, Okanagan Valley, British Columbia	56.
Tin Roof Chardonnay, Sacramento Delta, California	58.
Kenwood Sauvignon Blanc, Sonoma County, California	64.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	68.
Coldstream Hills Chardonnay, Yarra Valley, Australia	90.

red

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	48.
Gérard Bertrand Syrah/Grenache, Midi, France	54.
Torres 'Altos Ibéricos' Crianza, Rioja, Spain	54.
Argento 'Esquinas de Argento' Malbec, Mendoza, Argentina	54.
Rocca della Macie Chianti Riserva, Tuscany, Italy	56.
Lillypilly Cabernet Sauvignon, Riverina, Australia	58.
Speri Valpolicella Classico, Veneto, Italy	64.
Stoneleigh Pinot Noir, Marlborough, New Zealand	66.
McManis Merlot, Lodi, California	70.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	70.
Kenwood Cabernet Sauvignon, Sonoma County, California	72.
Coldstream Hills Pinot Noir, Yarra Valley, Australia	90.
Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia	90.

Not sure what to select? Forward your menu selection and wine price range to your Event Specialist and allow our Sommelier to select wine for your event!

beverages

non-alcoholic

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

basic bar

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

premium bar

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

ultra premium bar

	per oz	11.50
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Year Old Rum		
Lot No. 40 Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Blended Scotch		

signature cocktail

Let our bartender create a cocktail specific to your event!

mp.

after dinner drinks

Amaretto, Bailey's Irish Cream, Grand Marnier, Kahlúa	per oz	8.
Courvoisier VSOP, Martell VSOP		12.

beer

Domestic		8.
Import		9.
Craft		10.

tequila

Olmecca	per oz	11.
Avión		15.
Patrón Añejo		17.
Patrón Reposado		17.

scotch

The Glenlivet 12 Year Old	per oz	15.
Highland Park 10 Year Old		15.
The Macallan Gold		17.
Talisker 10 Year Old		19.

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 Tea Squared Specialty Teas

10 cups 28.

35 cups 82.

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

Specialty Cocktail Bar

Let our bartender create a signature cocktail to complement your event

Microbrewery Bar

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