



AMERICA
RESTAURANT

SKY LOUNGE

Oliver & Bonacini Events and Catering
416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com

CANAPÉS

PRICED PER PIECE · MINIMUM ONE DOZEN ORDER PER ITEM
4 PIECES PER PERSON RECOMMENDED FOR EACH HOUR OF COCKTAIL RECEPTION

vegetarian

Truffle Fries <i>Tarragon & Lemon Aioli</i>	4.50
Mac & Cheese Croquette <i>Black Pepper Ketchup</i>	4.25
Vegetable Spring Roll <i>Sweet Chili Sauce</i>	4.25
Cucumber Fresh Roll <i>Chive Buttermilk, Pecan Praline</i>	4.
Zucchini Roll-Up <i>Avocado, Edamame, Sprouts</i>	4.
Buttered Radish <i>Smoked Sea Salt</i>	2.50

seafood

Blackened Shrimp Tostado <i>Avocado, Napa Cabbage, Pico de Gallo</i>	5.
Rock Shrimp Tempura <i>Lemon Garlic Dip</i>	5.
Sea Bass Goujon <i>Kabosu Aioli</i>	4.75
Clams Casino <i>Hickory-Smoked Bacon</i>	4.50
Finest Coastal Oysters <i>House Hot Sauce, Lemon, Horseradish</i>	4.25
Hawaiian Tuna Lettuce Wrap <i>Pineapple, Avocado, Coriander</i>	4.25

meat

Devils on Horseback <i>Maple Bacon, Medjool Dates</i>	5.
NY Steak Stick <i>Kozlik's Triple Crunch Mustard, Creamy Horseradish</i>	4.75
Prosciutto Cold Roll <i>Peach & Cucumber Salsa</i>	4.50
Jerk Chicken Vermicelli <i>Pickled Carrot & Coriander Slaw</i>	4.50
Grandview Farms Angus Beef Slider <i>Pimento Cheese, Bourbon Thousand Island</i>	4.25
Fried Chicken <i>Coca-Cola Honey</i>	4.25

chef's selection

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

13. *per person*

AMERICA
RESTAURANT

PASSED COMPOSED PLATES

PRICED PER PLATE

Grilled Washington Lamb Chop

Super Mashed Potato, Roasted Mushrooms

25.

Heirloom Tomato & Burrata

White Balsamic Cherries, Arugula

20.

Pan-Seared Scallop

Lemon Risotto, Wild Mushroom, 100km Squash

19.

Macaroni & Cheese

Truffled Mornay Sauce, Gruyère

12.

Open-Faced King Salmon Tartine

Toasted Sourdough, Wild Remoulade, Root Crudités, Preserved Lemon

12.

Steak Tartare

BBQ Fingerling Potato Crisps

12.

AMERICA

RESTAURANT

STATIONED ENHANCEMENTS

PRICED PER PERSON · MINIMUM 20 GUESTS

dips, crudités & chips

*Hummus, Baba Ghanoush, Tuscan White Bean Dip, Fire-Roasted Tomato & Avocado Dip,
Sliced Artisanal Breads, Crisps, Root Chips, Vegetable Crudités*

14.

la fromagerie

*Chef's Assortment of Local & European Artisanal Cheeses
Accompanied by Nuts, Fresh & Dried Fruits, Housemade Preserves, Whole Grain Bread, Crisps*

18.

charcuterie slate

Inspired Hams, House Creole Mustards, Chow Chow Pickles, Grilled Sourdough

18.

raw bar

*Shucked Oysters, Poached Prawns, Crudo, Trout Rilletes, Daily Additions,
Traditional & Not So Traditional Condiments*

MP.

(Chef optional – additional charges may apply)

sushi by EDO

*Assorted Fish, Seafood & Vegetarian, Sashimi, Nigiri & Maki Rolls
Served with Pickled Ginger, Soy Sauce, Wasabi*

16.

(three pieces per person)

shucked oysters

Assortment of Season's Best Oysters with Traditional Garnishes

450. per 100 oysters

(Chef optional – additional charges may apply)

AMERICA
RESTAURANT

DESSERT STATIONS

PRICED PER PERSON · MINIMUM 20 GUESTS

Minimum quantities for any food station must be based on your guaranteed guest count.
Please ask your Event Specialist for further details.

dessert table

Tarts

*Coconut Banana Cream, Dark Chocolate
Salted Caramel, Fresh Fruit, Lemon Meringue*

Cakes, Macarons & Others

*New York Style Seasonal Cheesecake,
Fresh Fruit Skewers, Assorted Cupcakes
Artisanal Chocolate Bonbons,
Assorted Macarons, Profiteroles,
Mini Seasonal Fruit Cups*

selection of eight varieties

12. *(three pieces per person)*

4.50 *for each additional piece*

candy & bake shoppe

*Classic & Nostalgic Candy,
Bake Shoppe Goods including
Mini Chocolate Bars, Licorice, Jelly Beans,
Caramels, Smarties, Gummies,
Assorted Cupcakes, Brownies, Whoopie Pies,
Butter Tarts, Cookies, Rice Krispie Squares,
Fruit Pies & More*

16.

(includes takeaway containers)

coffee & doughnuts

*Freshly Made Doughnuts with a Selection of
Glazed, Chocolate, Plain & Filled
Served with Coffee, Tea, Accompaniments*

18.

artisanal handmade chocolates

*Your own display of Custom Barks, Bonbons,
Cupcakes, Macarons, Truffles, Caramels,
Toffees & More*

Petite

Chef's selection of eight varieties

25. *(five pieces per person)*

Grande

Chef's selection of 14 varieties

40. *(eight pieces per person)*

Add takeaway boxes at departure
starting from **2.** *per person*

Add custom colour theme
starting from **4.** *per person*

Add company logo
starting from **4.** *per person*

seasonal fruit platter

Fresh Berries

13.

AMERICA

RESTAURANT

SKY LOUNGE · SUMMER 2016 · PRICES EXCLUDE TAX & GRATUITY

SIGNATURE DRINKS

PRICED PER DRINK

cocktails

Peach Bellini

Prosecco, Peach Liqueur, Peach Nectar

16.

Orange-Spiced Bourbon Tea

Jim Beam Bourbon, Peach Liqueur, Orange-Spiced Chai Tea, Lemon Juice

15.

Graperol Spritz

Aperol, Lillet Blanc, Perrier Pink Grapefruit

14.

Pomegranate Pimm's

Pimm's, Pomegranate Liqueur, Sprite

15.

Le Provençal

Lillet Blanc, Cointreau, Amaro Montenegro

15.

mocktails

Apple Fizz

Apple Juice, Fresh Mint, Cucumber, Lemon, Ginger Ale

10.

Alice Mystery

Raspberries, Cranberry Juice, Lemon, Vanilla

10.

AMERICA

RESTAURANT

BEERS & CIDERS

PRICED PER DRINK

beer

10.

Stella Artois, Belgium

Steam Whistle Pilsner, Ontario

Mill Street Organic Lager, Ontario

Mill Street '100th Meridian' Amber Lager, Ontario

Lost Craft 'Revivale' Lagered Ale, Ontario

Corona, Mexico

Hoegaarden, Belgium

Anchor Liberty Ale, America

Muskoka 'Mad Tom' IPA, Ontario

Guinness, Ireland

cider

8.

Brickworks Batch: 1904, Ontario

non-alcoholic

8.

Beck's, Germany

AMERICA

RESTAURANT

WINE LIST

sparkling

<i>Belstar Prosecco, Veneto, Italy</i>	60.
<i>Henry of Pelham 'Cuvée Catharine' Rosé, Niagara Peninsula, Ontario</i>	80.
<i>Taittinger, Champagne, France</i>	145.
<i>Veuve Clicquot, Champagne, France</i>	210.
<i>Dom Pérignon, Champagne, France</i>	500.

white

<i>Stratus 'Tollgate' Sauvignon Blanc, Niagara Peninsula, Ontario</i>	55.
<i>Cave Spring 'Dolomite' Riesling, Niagara Escarpment, Ontario</i>	60.
<i>Louis Jadot Mâcon-Villages Chardonnay, Burgundy, France</i>	60.
<i>Tiefenbrunner Pinot Grigio, Alto Adige, Italy</i>	65.
<i>Murphy-Goode Chardonnay, California</i>	65.
<i>Map Maker Sauvignon Blanc, Marlborough, New Zealand</i>	70.
<i>R8 Chardonnay, California</i>	80.
<i>Pearl Morissette Chardonnay, Twenty Mile Bench, Ontario</i>	95.
<i>Schug Chardonnay, Carneros, California</i>	140.

red

<i>Vineland Estates Winery 'America' Cabernet-Merlot, Niagara Escarpment, Ontario</i>	56.
<i>Delibori Valpolicella Classico Superiore Ripasso, Veneto, Italy</i>	60.
<i>Mission Hill 'Five Vineyards' Pinot Noir, Okanagan Valley, British Columbia</i>	60.
<i>Murphy-Goode Cabernet Sauvignon, California</i>	75.
<i>Pearl Morissette Cabernet Franc, Twenty Mile Bench, Ontario</i>	95.
<i>Rutherford Ranch Cabernet Sauvignon, Napa Valley, California</i>	100.
<i>Carione Brunello di Montalcino, Tuscany, Italy</i>	115.
<i>Caymus Zinfandel, Napa Valley, California</i>	135.
<i>Duckhorn Merlot, Napa Valley, California</i>	175.
<i>Cakebread Cellars Cabernet Sauvignon, Napa Valley, California</i>	275.

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

AMERICA
RESTAURANT

FREQUENTLY ASKED QUESTIONS

WHAT IS THE CAPACITY OF THE SKY LOUNGE?

The Sky Lounge terrace at America can accommodate up to 45 people for a standing cocktail reception.

WHEN IS THE SKY LOUNGE AVAILABLE TO BOOK?

Bookings are made on a first-come, first-serve basis, Monday through Sunday, based upon availability and season. If you are interested in booking the Sky Lounge in conjunction with your event in America Loft, please speak to your Event Specialist.

IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space, provided the minimum expenditure is met. The minimum spend for the Sky Lounge is **1,000**, based on food and beverage combined, not including tax or 20% gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

CAN I HOST A RECEPTION ON TERRACE & A SEATED EVENT IN THE SEMI-PRIVATE LOFT?

Absolutely! For a minimum spend of **3,500**, (40 people maximum) the terrace is available for a standing cocktail reception, with a seated dinner served in the semi-private Loft inside America.

IS THE SKY LOUNGE WEATHER-PROOF?

Although the terrace is partially covered and somewhat sheltered from the elements, we reserve the right to relocate your group to an internal space should the weather be problematic.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

An America Restaurant Manager will be your on-site contact upon arrival and for the duration of your event.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are 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 the actual number in attendance, whichever is greater.

WILL THERE BE A BAR SET UP ON THE PATIO?

Yes, a table bar can be set up for your event. Alternatively, America service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience.

ARE CASH BAR OPTIONS AVAILABLE FOR GROUPS?

Cash bar options are not available; however, a drink ticket system can be made available. Please ask your Event Specialist for more details.

AMERICA
RESTAURANT

HOW ARE BEVERAGE COSTS MANAGED?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu package. Food items are subject to current market prices.

IS SMOKING PERMITTED?

Please note that America is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at America and on the premises.

IS PARKING AVAILABLE?

Underground parking is available at Trump Toronto, Monday to Sunday, rates vary depending on time of day and length of stay. A map and directions can be accessed through our website at oliverbonacinievents.com.

HOW ARE PAYMENTS MADE?

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

WHAT IS THE CANCELLATION POLICY?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours notice you will be charged the room minimum plus tax and gratuity.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

America Restaurant

Trump International Hotel & Tower Toronto, 31st Floor
325 Bay Street
Toronto, ON M5H 4G3

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

LAST UPDATED: MAY 2016

AMERICA
RESTAURANT

SKY LOUNGE · SUMMER 2016 · PRICES EXCLUDE TAX & GRATUITY