



OLIVER & BONACINI
CAFÉ GRILL

bayview village private dining

Oliver & Bonacini Events and Catering

416.364.1211

events@oliverbonacini.com | oliverbonacinievents.com

private dining rooms



North

The North room can accommodate up to 15 guests for a seated event, or 20 guests for a standing reception.



South

The South room can accommodate up to 22 guests for a seated event, or 40 guests for a standing reception.



North & South

Together, the North and South rooms can accommodate up to 40 guests for a seated event, or 60 guests for a standing reception.

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menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

canapés

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

vegetarian

Mixed Mushrooms & Goat Cheese Vol-au-Vent	4.50
Vegetable Samosa Mango Chutney, Cilantro	4.
Goat Cheese Crostini Asparagus, Mint, Honey	3.75
Crispy Vegetable Spring Roll Sweet Chili Sauce	3.75
Avocado Toast Cherry Tomatoes	3.50

fish

Salmon Tartare Crispy Taro, Avocado, Sweet XO Sauce	5.75
Peekytoe Crab & Shrimp Fritter Pico de Gallo, Lime	4.50
Smoked Salmon Flatbread Chives, Smoked Ricotta	4.50

meat

Beef Slider 100% Canadian Ground Beef, Roasted Garlic Aioli, Aged Cheddar	4.25
Chicken & Leek Potsticker Jalapeño Ponzu Sauce	4.
Beef Tartare Crispy Shallots, Crispy Garlic Toast, Cilantro	4.
Jerk Chicken Skewer Grilled Chicken Breast, Chili, Lime	3.75

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.

11. per person

platters for the table

priced per platter

Meat Platter Thinly Sliced Black Forest Ham, Chicken Breast, Roast Beef, Kalamata Olives (serves 10–12)	75.
Artisanal Cheese Preserves, Flatbreads (serves 10–12)	65.
Mezze Platter Sweet Pea Hummus, Goat's Milk Feta, Flatbread, Pickled Vegetables, Olives (serves 12–15)	30.
Tomato & Red Onion Bruschetta Toasted Baguette, Fresh Basil, Parmigiano-Reggiano (12 pieces)	20.

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brunch

priced per person

pastry platter a

Chocolate-Covered Butter Croissants

Cheddar & Scallion Scones

Large Danishes

(serves 10–12 people)

70.

pastry platter b

Banana Bread

Cinnamon Buns

Zucchini Loaf

Apple Loaf

(serves 10–12 people)

65.

assorted breakfast pastry platter

Muffins & Bagels served with Butter & Cream Cheese

32. per dozen

fruit platter

Sliced Market Fresh Fruit

(serves 15)

60.

sandwich platter

Chicken Club

Roast Beef

Roasted Veggie Wrap

14.50 per sandwich

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menu a

O&B Artisan Granola

Fresh Seasonal Fruit, Organic Yoghurt

-

Broccoli, Leek & Cheddar Quiche

Smoked Salmon, Pickled Red Onion,
Arugula Salad

or

Chicken Caesar

Chicken Breast, Maple Bacon, Croutons,
Roasted Garlic Dressing

or

Beef Brisket Hash

Two Poached Eggs,
Smashed Fried Yukon Gold Potatoes, Spinach,
Caramelized Onions, Hollandaise

or

Smoked Salmon Croissant

O&B Artisan Croissant,
Poached Eggs, Hollandaise

-

Tiny Carrot Cake

Pineapple Sour Cream Gelato, Walnuts

-

Freshly Brewed Coffee or Tea

42.

menu b

O&B Artisan Granola

Fresh Seasonal Fruit, Organic Yoghurt

or

Romaine Hearts

Garlic Buttermilk Dressing, Croutons,
Violet Kale, Curly Endive

-

Eggs Benedict

Two Poached Eggs & Smoked Ham on a
Cheddar Scone, Hollandaise,
Home-Fried Potatoes

or

Fried Chicken & French Toast

Organic Maple Syrup

or

O&B Breakfast

Scrambled Eggs, Three Slices of Bacon,
Two Sausages, Multigrain Toast,
Home-Fried Potatoes

-

Double Chocolate Ganache Cake

Graham Cracker, Drunken Raspberries,
Chocolate Sauce

-

Freshly Brewed Coffee or Tea

40.

menu c

O&B Artisan Granola

Fresh Seasonal Fruit, Organic Yoghurt

or

Baby Spinach Salad

Buttermilk Dressing, Dried Cranberries,
Toasted Almonds, Sliced Apple

-

Eggs Benedict

Two Poached Eggs & Smoked Ham on a Cheddar Scone,
Hollandaise, Home-Fried Potatoes

or

Smoked Salmon Croissant

O&B Artisan Croissant,
Poached Eggs, Hollandaise

-

Double Chocolate Ganache Cake

Graham Cracker, Drunken Raspberries, Chocolate Sauce

-

Freshly Brewed Coffee or Tea

37.

lunch

priced per person

menu a

O&B Mushroom Soup

No Cream or Butter
or

Romaine Hearts

Garlic Buttermilk Dressing, Croutons,
Violet Kale, Curly Endive

-

Wood Stone Oven Roasted Salmon

Japanese Caesar Salad, Cashews,
Shiitake Mushrooms, Wasabi, Sesame
or

Chicken Club Wrap

Maple Bacon, Swiss, Lettuce, Tomato,
Garden Lettuce Salad

-

Tiny Carrot Cake

Pineapple Sour Cream Gelato, Walnuts

-

Freshly Brewed Coffee or Tea

49.

menu b

Garden Lettuce

Shaved Vegetables, House Pickles,
Red Wine Vinaigrette

or

Roasted Beet Salad

Citrus Dressing, Arugula, Goat Cheese

-

Peekytoe Crab & Cod Cake

Shrimp, Avocado, Pico de Gallo,
Charred Jalapeño Dressing

or

Grilled Lemon Chicken Suprême

Seasonal Vegetables, Onion Gravy,
Buttermilk Mashed Potatoes

-

Tiny Ganache Cake

Graham Cracker, Drunken Raspberries,
Chocolate Sauce

-

Freshly Brewed Coffee or Tea

47.

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menu c

O&B Mushroom Soup

No Cream or Butter

or

Roasted Kabocha Salad

Baby Spinach, Goat Cheese, Pomegranate, Citrus Vinaigrette

-

Seafood Spaghettini

Shrimp, Scallops, Mussels, Tomato, White Wine

or

Chicken Club Wrap

Maple Bacon, Swiss, Lettuce, Tomato,

Garden Lettuce Salad

-

Tiny Carrot Cake

Pineapple Sour Cream Gelato, Walnuts

-

Freshly Brewed Coffee or Tea

41.

menu d

Broccoli, Leek & Cheddar Quiche

Smoked Salmon, Pickled Red Onion & Arugula Salad

or

Miso-Glazed Salmon

Japanese Caesar Salad, Cashews, Shiitake Mushrooms, Wasabi, Sesame

-

Tiny Nanaimo Bar

Drunken Raspberries, Chocolate Sauce

-

Freshly Brewed Coffee or Tea

33.

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dinner

priced per person

menu a

O&B Mushroom Soup

No Cream or Butter

or

O&B Grilled Calamari

Roasted Garlic, Capers, Anchovies,
Black Olives, Tomatoes, Brown Butter

-

Grilled 8oz Strip Loin Steak

Potato Purée, Mushroom & Onion Jus,
Seasonal Vegetables

or

Lemon Chicken

Gnocchi, Shiitake Mushrooms,
Roasted Squash, Sherry Pan Dripping

or

Seared Salmon

Green Lentils, Roasted Winter Squash, Lemon,
White Wine Butter Sauce

-

Double Chocolate Ganache Cake

Graham Cracker, Drunken Raspberries,
Chocolate Sauce

or

Oliver's Famous Carrot Cake

Pineapple Sour Cream Gelato, Walnuts

-

Freshly Brewed Coffee or Tea

65.

menu b

O&B Mushroom Soup

No Cream or Butter

or

Garden Lettuce

Shaved Vegetables, House Pickles,
Red Wine Vinaigrette

-

Braised Beef Short Ribs

Red Wine Braised, Potato Purée,
Roasted Mushrooms, Seasonal Vegetables

or

Seafood Spaghettini

Shrimp, Scallops, Mussels, Tomato,
White Wine

-

Double Chocolate Ganache Cake

Graham Cracker, Drunken Raspberries,
Chocolate Sauce

-

Freshly Brewed Coffee or Tea

57.

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menu c

O&B Mushroom Soup

No Cream or Butter

or

Garden Lettuce

Shaved Vegetables, House Pickles,
Red Wine Vinaigrette

-

Seared Salmon

Green Lentils, Roasted Squash, Lemon,
White Wine Butter Sauce

or

Spinach & Ricotta Ravioli

Wilted Escarole, Double-Smoked Bacon,
Caramelized Onions

-

Double Chocolate Ganache Cake

Graham Cracker, Drunken Raspberries,
Chocolate Sauce

or

Classic Vanilla Bean Crème Brûlée

-

Freshly Brewed Coffee or Tea

54.

menu d

O&B Mushroom Soup

No Cream or Butter

or

Roasted Kabocha Salad

Baby Spinach, Goat Cheese, Pomegranate,
Citrus Vinaigrette

-

Smoked Chicken Penne

Snap Peas, Rosé Sauce, Mushrooms
Parmigiano-Reggiano, Olive Oil

or

Seared Salmon

Green Lentils, Roasted Squash, Lemon,
White Wine Butter Sauce

-

Oliver's Famous Carrot Cake

Pineapple Sour Cream Gelato, Walnuts

-

Freshly Brewed Coffee or Tea

51.

vegan menu

Roasted Beet & Avocado Salad

Mushrooms, Lemon Shallot Vinaigrette

-

Spaghettini

Seasonal Vegetables, Tomato, Basil & Extra Virgin Olive Oil

or

Crispy Tofu Bowl

Quinoa, Roasted Cashew, Cucumber, Spicy Red Chili Sauce

or

Grilled Marinated Vegetables Platter

Eggplant, Zucchini, Red Pepper, Portobello Mushroom,
Aged Balsamic Reduction

-

Fresh Fruit Bowl

With lime honey

-

Freshly Brewed Coffee or Tea

48.

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children's menu

priced per child

appetizer

Caesar Salad

Garlic Buttermilk Dressing, Croutons

or

Crispy Spring Rolls

Plum Sauce

entrée

Mac & Cheese

or

Chicken Fingers

Crispy Yukon Gold Fries, Ketchup

or

Spaghettini

Homemade Zesty Tomato Sauce,
Fresh Parmigiano-Reggiano

or

Cheeseburger

Crispy Yukon Gold Fries, Ketchup

dessert

Double Chocolate Ganache Cake

Graham Cracker, Raspberries, Chocolate Sauce

or

Chocolate or Vanilla Gelato

24.

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pastries & cakes

priced per piece

Almond Croissant	4. each
Butter Croissant	3.50 each
O&B Tiniest Desserts	3.50 each
Lemon Posset	3.25 each
Butter Tart	3.25 each
O&B Artisan Freshly Baked Cookies	3.25 each
Oatmeal Raisin	
Chocolate Chunk	
White Chocolate Almond	
Double Chocolate Pecan	
Fresh Assorted Muffins	3. each
Mini Danish	2.75 each

special occasion cakes

Let Oliver & Bonacini help make your next occasion special with a delicious cake. Please provide a minimum of 72 hours' notice for cake orders.

Black Forest Cake (12 Inch)	serves up to 18 slices	140.
Oliver's Famous Carrot Cake (12 Inch)	serves up to 18 slices	105.
Oliver's Famous Carrot Cake (10 Inch)	serves up to 16 slices	85.
Red Velvet Cake (10 Inch)	serves up to 16 slices	85.
Mocha Cake (10 Inch)	serves up to 16 slices	85.

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wine list

sparkling

Casalotta Brut Spumante, Italy	50.
Canti Prosecco, Italy	54.
Perrier-Jouët 'Grand Brut', Champagne, France	147.

white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	46.
Henry of Pelham Sauvignon Blanc, Niagara, Ontario	48.
Cave Spring Riesling, Niagara, Ontario	50.
Cave Spring 'Jump' Chardonnay, Niagara, Ontario	50.
Armas de Guerra Godello, Bierzo, Spain	54.
Mission Hill Pinot Grigio, Okanagan Valley, British Columbia	56.
Yealands Sauvignon Blanc, Marlborough, New Zealand	58.
Tin Roof Chardonnay, Arroyo Seco, California	58.
Cesari Pinot Grigio, Venezie, Italy	60.
Kenwood Sauvignon Blanc, Sonoma Coast, California	64.
Kendall-Jackson Chardonnay, California	64.
Mission Hill Pinot Gris, Okanagan Valley, British Columbia	66.
Nautilus Sauvignon Blanc, Marlborough, New Zealand	70.
La Crema Chardonnay, Sonoma Coast, California	87.

rosé

Henry of Pelham, Niagara, ON	50.
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red

Cave Spring 'O&B Red' Merlot-Cabernet, Niagara, Ontario	46.
Cave Spring 'Biff's Juicy Red', Niagara, Ontario	50.
Bodegas LAN Crianza, Tempranillo, Spain	54.
Rocca delle Macie Chianti, Tuscany, Italy	54.
Luigi Bosca 'Reserva' Malbec, Luján de Cuyo, Argentina	56.
Yalumba Shiraz, Australia	58.
Tin Roof Merlot, California	58.
Mission Hill Pinot Noir, Okanagan Valley, British Columbia	60.
Henry of Pelham Baco Noir Reserve, Niagara, Ontario	60.
Earthworks Shiraz, Barossa Valley, Australia	62.
Fox Brook Cabernet Sauvignon, California	62.
Louis M. Martini Cabernet Sauvignon, Sonoma County, California	64.
Catena Malbec, Mendoza, Argentina	66.
Rodney Strong Merlot, Sonoma County, California	66.
Penley Estate 'Hyland' Shiraz, Coonawarra, Australia	70.
Penley Estate 'Phoenix' Cabernet Sauvignon, Coonawarra, Australia	70.
Kenwood Cabernet Sauvignon, Sonoma County, California	74.
Rodney Strong Cabernet Sauvignon, Sonoma County, California	77.
Edmeades Zinfandel, Mendocino County, California	82.
Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia	87.
La Crema Pinot Noir, Sonoma Coast, California	92.
Decoy, Cabernet Sauvignon, Sonoma Country, California	97.
Edge Cabernet Sauvignon, North Coast, California	110.
Cesari Zardini, Amarone, Italy	125.

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

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frequently asked questions

What are the private dining room capacities?

	North	South	North & South
Seated events	15	22	40
Seated events with screen & projector	12	22	34
Standing cocktail reception	20	40	60

When are the private dining rooms available?

The private dining rooms are available Monday to Sunday for lunch and dinner, plus brunch on Saturdays and Sundays. Bookings are made on a first-come, first-served basis, based upon availability.

- Lunch—11:00am to 3:00pm
- Dinner—5:00pm to 10:00pm
- Saturday & Sunday Brunch—10:00am to 2:00pm
- Oliver & Bonacini Café Grill, Bayview Village is not available for full restaurant buyouts—please speak with your Event Specialist to learn more about our event spaces suitable for larger guest counts

What are the minimum spend requirements?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

Regular Minimum Spend

		Mon	Tue	Wed	Thurs	Fri	Sat	Sun
North	Lunch	400.	400.	400.	400.	500.	500.	600.
	Dinner	500.	500.	500.	500.	800.	800.	500.
South	Lunch	500.	500.	500.	500.	500.	650.	800.
	Dinner	700.	700.	700.	700.	1,000.	1,000.	700.
North & South	Lunch	800.	800.	900.	900.	1,000.	1,150.	1,400.
	Dinner	1,200.	1,200.	1,200.	1,200.	1,800.	1,800.	1,200.

Holiday Minimum Spend (December 1 to 24)

		Mon	Tue	Wed	Thurs	Fri	Sat	Sun
North	Lunch	600.	600.	600.	600.	600.	700.	800.
	Dinner	600.	600.	600.	600.	900.	900.	500.
South	Lunch	600.	600.	700.	700.	700.	850.	1,000.
	Dinner	800.	800.	800.	800.	1,100.	1,100.	700.
North & South	Lunch	1,000.	1,000.	1,000.	1,000.	1,200.	1,350.	1,600.
	Dinner	1,500.	1,500.	1,500.	1,500.	2,000.	2,000.	1,500.

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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.

Can I hold a meeting or presentation in the private dining rooms?

Absolutely! Please keep in mind that although the rooms are private, they are not soundproof. Adding audio-visual equipment will alter the room capacities.

Do you supply audio-visual equipment?

The only AV equipment we have on-site is a complimentary tripod 5x5' AV screen. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

What services and items does Oliver & Bonacini Café Grill supply?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting

Do you provide referrals to musicians, florists, cake makers, etc.?

We are happy to provide referrals for all of your needs! Please refer to our preferred suppliers list online at bit.ly/obpreferredsuppliers.

Will there be a bar set up in the room?

Oliver & Bonacini Café Grill 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.

How are beverage and wine 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. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience.

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What other expenses should I consider?

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

- If designated seating is required, please provide your own place cards and/or seating chart
- If cruiser tables are required, your Event Specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- If you require table linens, your Event Specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up

Is there a cake plating fee?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcake station	per guest	2.
Cake—cut and plated as part of a self-serve station	per guest	3.
Cake—cut and plated by Chef with garnish and served as part of the dinner menu	per guest	5.

Who is my contact on the day of the event?

An Oliver & Bonacini Café Grill Restaurant Manager will be your on-site contact upon arrival and for the duration of your event.

What should I consider in regards to timing?

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

- Cocktails and canapés—how long?
- Seating—depending on final guest count and pace of crowd, seating can take 10-20 minutes
- Formal introductions, first toasts and welcome speech
- Order taking—at least 15 minutes required
- Speeches—for best flow, we recommend having speeches after order taking, before first course is served or in-between courses
- Formal Presentation/Guest Speaker—please speak to your Event Specialist to coordinate service timing with presentation

Is parking available?

Parking is plentiful and complimentary in the Bayview Village Shopping Centre parking lot. A map and directions can be accessed through our website at oliverbonacinievents.com.

Is smoking permitted?

Please note that Oliver & Bonacini Café Grill 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 Oliver & Bonacini Café Grill and on the premises.

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.

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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 day 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?

Oliver & Bonacini Café Grill
Bayview Village Shopping Centre
2901 Bayview Avenue
Toronto ON M2K 1E6

For all booking inquiries please contact

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

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