



OLIVER & BONACINI
CAFÉ GRILL

oakville events

Oliver & Bonacini Events and Catering

289.291.0265

oakville.events@oliverbonacini.com

oliverbonacinievents.com

private dining rooms



trafalgar

The Trafalgar Room is a private space that can accommodate up to 18 guests for a seated event at one table or 24 guests at three tables. For standing receptions, we can accept 30 guests.



leighland

The Leighland Room is a semi-private space perfect for larger groups of up to 60 guests for seated events and 70 guests for standing receptions. Combined with the Trafalgar Room, we can accommodate 84 guests for seated events, and 120 guests for standing receptions.



halton

The Halton Room is a semi-private space that can accommodate up to 12 guests for a seated event at one table, or 26 guests at three tables.



lounge

The Lounge is available as a semi-private space for standing receptions of up to 40 guests.

OLIVER & BONACINI
CAFÉ GRILL

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

booking information & faq

What are the private dining room capacities?

	Trafalgar	Leighland	Trafalgar & Leighland	Halton	Lounge
Seated events	24	60	84	26	-
Seated events with screen & projector	16	40	-	-	-
Standing cocktail reception	30	70	120	-	40

When are the private dining rooms available?

- Breakfast—9:00am to 11:00am
- Brunch (Sat & Sun)—10:30am to 3:30pm
- Lunch (Mon to Fri)—11:30am to 3:30pm
- Evening—5:00pm to close

The availability of the lounge is flexible—please ask your Event Specialist for details.

Is the restaurant available for a full buyout?

Oliver & Bonacini Café Grill, Oakville Place is available for a full buyout. Please speak with our Event Specialist for further details.

How far in advance should I book?

As bookings are made on a first-come, first-served basis, it is recommended to book as early as possible to maximize on availability options.

Is a deposit required to book the private dining rooms?

An initial deposit of 250. per space is required to secure the booking. Deposits are payable by cash, debit or credit card. The balance can be paid by cash, debit or credit card 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.

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

What are the minimum spend requirements?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. Please note that for any function booked in between dining periods, you will need to meet the minimum spend for both dining periods combined. If the minimum spend requirement is not met the difference will appear as a room rental fee on the final bill.

OLIVER & BONACINI
CAFÉ GRILL

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

Regular Minimum Spend

		Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Trafalgar	Lunch	400.	400.	400.	400.	500.	500.	500.
	Dinner	600.	600.	600.	600.	850.	850.	600.
Leighland	Lunch	750.	750.	750.	750.	1000.	1000.	1000.
	Dinner	1000.	1000.	1000.	1000.	1500.	2000.	1000.
Trafalgar & Leighland	Lunch	1200.	1200.	1200.	1200.	1500.	1500.	1500.
	Dinner	1500.	1500.	1500.	1500.	2850.	2850.	1500.
Halton	Lunch	500.	500.	500.	600.	600.	600.	600.
	Dinner	700.	700.	700.	800.	800.	800.	700.

Holiday Minimum Spend (November-December)

		Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Trafalgar	Lunch	400.	400.	600.	600.	600.	700.	700.
	Dinner	500.	500.	750.	750.	1000.	1000.	600.
Leighland	Lunch	1000.	1000.	1000.	1000.	1000.	1200.	1200.
	Dinner	1500.	1500.	1500.	1500.	2000.	2000.	1000.
Trafalgar & Leighland	Lunch	1200.	1200.	1200.	1500.	1750.	1750.	1750.
	Dinner	1750.	1750.	1750.	1750.	2,850.	2,850.	1,500.
Halton	Lunch	600.	600.	600.	600.	600.	700.	700.
	Dinner	800.	800.	800.	800.	1000.	1000.	800.

When is the final guest count due?

The guaranteed number of guests attending the function is required 48 hours in advance of the function. 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 actual attendance, whichever is greater.

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

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

Do you supply audio-visual (AV) equipment?

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

What services and items does Oakville 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 supply floral arrangements?

If you would like floral arrangements, we can arrange it in advance. Charges will be added directly to your final bill.

OLIVER & BONACINI
CAFÉ GRILL

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

Can I bring my own wine?

You are more than welcome to supply your own wine. A 25. per bottle (750ml) corkage fee applies.

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

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.

Can I bring my own music?

Alternate music may only be played in the Trafalgar Room.

Can I bring my own cake?

Yes, we will gladly serve and plate your cake for 2.50 per guest and cupcakes for 1.25 per guest. For an additional fee of 1.75 per guest we can provide individual to-go containers. The only outside food item permitted to be brought in is a celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Is parking available?

Parking is plentiful and complimentary in the Oakville Place parking lot. Driving and public transit directions are available upon request. A map and directions can be accessed through our website at oakville.obcafegrill.com

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 is the address I should use for my invitations?**Oliver & Bonacini Café Grill**

240 Leighland Avenue, Oakville Place
Oakville, ON L6H 3H6

For all booking inquiries, please contact:

289.291.0265

oakville.events@oliverbonacini.com

oliverbonacinievents.com

OLIVER & BONACINI
CAFÉ GRILL

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

Sausage Roll Eggplant HP Sauce	2.
Baked Brie Crostini, Mango Chutney	2.
Bruschetta Tomato, Basil, Feta	2.
Bacon-Wrapped Date Stuffed with Goat Cheese	2.
Chicken Skewer Satay-Style, Spicy Peanut Sauce	2.
Margherita Pizza San Marzano Tomato Sauce, Fior di Latte, Basil	2.25
Chicken & Leek Potsticker Jalapeño Ponzu Sauce	2.50
Beef Skewer Satay-Style, Spicy Peanut Sauce	2.50
Fried Chicken Slider Pickled Jalapeño, Chipotle Aioli	2.50
Thai Quinoa Bite Spicy Peanut Sauce	2.50
Tuna Tartare Chili, Lime, Rice Cracker	2.50
Crispy Vegetable Spring Roll Sweet Chili Dipping Sauce	2.50
Melon Skewer Prosciutto, Basil, Fior di Latte	3.
Antipasto Skewer Prosciutto, Cerignola Olive, Fior di Latte	3.
Mushroom Arancini Lemon Aioli	3.
Poached Black Tiger Shrimp Citrus Cocktail Sauce	3.
Beef Slider Bacon, Cheese, Garlic Aioli	3.50
Smoked Salmon Crostini Herbed Cream Cheese, Dill, Capers	3.50

for the table

priced per person

Mixed Nuts

Salty, Sweet & Spicy

2.

Marinated Olives

Garlic, Rosemary, Orange, Chili

3.75

OLIVER & BONACINI
CAFÉ GRILL

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

stationary platters

72 hours' notice required

Crudité Platter

Selection of Fresh Vegetables with Caesar Dressing & Black Olive Tapenade

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
50.	90.	130.

Hummus Platter

Chef's Chickpea Hummus, Warm Marinated Olives, Served with Pita & Bread Sticks

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
50.	90.	130.

Spinach & Artichoke Dip

Three-Cheese & Artichoke Dip, Served with Pita & Crostini

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
70.	110.	150.

Antipasto Platter

A colourful offering of Marinated Vegetables, Olives, House-Baked Flatbread,
Selection of Cured Meats & Rich Cheeses

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
80.	120.	160.

Charcuterie Board

Selection of Artisanal Cured & Smoked Meats, Served with Mustards, Pickled Vegetables, Olives,
Fruit Preserves & Crostini

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
80.	160.	225.

Cheese Board

Selection of Artisanal Cheese, Served with Fresh Fruit, Preserves, Olives & Crostini

Small (serves 15–20 guests)	Medium (serves 25–35 guests)	Large (serves 40–50 guests)
80.	160.	225.

OLIVER & BONACINI
CAFÉ GRILL

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

breakfast

priced per person

oakville continental

Orange & Cranberry Juice
Variety of Pastries & Croissants
Seasonal Selection of Breakfast Muffins
Butter & Fruit Preserves
Market Fruit Salad
Freshly Brewed Coffee & Tea
18.

deluxe continental

Orange & Cranberry Juices
Freshly Baked Cheddar Scallion Scones & Bagels
Seasonal Selection of Breakfast Muffins
Butter & Housemade Fruit Preserves
Smoked Salmon, Capers, Sweet Onions & Fine Herb Cream Cheese
Greek Yoghurt & Granola Parfait
Market Fruit Salad
Freshly Brewed Coffee & Tea
26.

OLIVER & BONACINI
CAFÉ GRILL

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

brunch

priced per person

plated brunch essentials

Avocado Toast

Hummus, Vine-Ripened Tomato, Crispy Shallots,
Home-Fried Potatoes

or

Belgian Waffle

Vanilla Chantilly, Mixed Berry Compote, Melted Chocolate,
Organic Maple Syrup

or

Eggs Benedict

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

-

Freshly Brewed Coffee or Tea

22.

plated brunch classics

Toasted Granola Parfait

Fresh Fruit, Honey & Cinnamon Greek Yoghurt

-

Eggs Benedict

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

or

Mixed Berry Mascarpone-Stuffed French Toast

Lavender Honey, Hazelnut Praline, Chantilly Cream

or

Broccoli, Leek & Cheddar Quiche

Smoked Salmon, Pickled Red Onion, Arugula Salad, Herb Sour Cream

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

27.

OLIVER & BONACINI
CAFÉ GRILL

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

plated brunch luxe

Toasted Granola Parfait

Fresh Fruit, Honey & Cinnamon Greek Yoghurt

-

Spicy Sausage Hash

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

or

Smoked Salmon Benedict

Two Poached Eggs, Cheddar Scone, Hollandaise, Home-Fried Potatoes

or

Sweet & Spicy Fried Chicken & Waffle

Thyme Maple Syrup

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

34.

OLIVER & BONACINI
CAFÉ GRILL

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

working lunch

priced per person

working lunch buffet 1

Selection of Sandwiches

Roast Beef with Horseradish Aioli,
Roasted Turkey & Pesto,
Smoked Salmon with Cream Cheese & Pickled Onions,
Hummus & Grilled Vegetables,

-

Selection of Cookies & Squares

Biscotti, Nanaimo Bar, Fudge Brownie

-

Freshly Brewed Coffee & Tea Station

27.

working lunch buffet 2

Selection of Sandwiches

Roast Beef with Horseradish Aioli,
Roast Turkey & Pesto,
Smoked Salmon with Cream Cheese & Pickled Onions,
Hummus & Grilled Vegetables,

-

Selection of Salads

Pasta, Garden Lettuce

-

Selection of Cookies & Squares

Biscotti, Nanaimo Bar, Fudge Brownie

-

Freshly Brewed Coffee & Tea Station

31.

OLIVER & BONACINI
CAFÉ GRILL

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

lunch

priced per person

plated lunch essentials

O&B Mushroom Soup

No Cream or Butter

-

Roast Chicken Club

Maple Bacon, Swiss, Lettuce, Tomato,

Pain au Lait, Yukon Gold Fries

or

Mac & Cheese

Canadian Aged Cheddar, Cheese Curds,

Parmigiano-Reggiano, Au Gratin

-

Freshly Brewed Coffee or Tea

30.

plated lunch classics

O&B Mushroom Soup

No Cream or Butter

-

Avocado Toast

Hummus, Vine-Ripened Tomato,

Crispy Shallots, Garden Lettuce Salad

or

Salmon & Quinoa Salad

Spinach, Cherry Tomatoes, Red Onion,

Chickpeas, Lemon Vinaigrette

-

Freshly Brewed Coffee or Tea

36.

OLIVER & BONACINI
CAFÉ GRILL

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

plated lunch luxe

O&B Mushroom Soup

No Cream or Butter

or

Classic Caesar

Crouton, Lemon, Parmigiano-Reggiano

-

Pork & Fennel Sausage Rigatoni

Red Onion, Kalamata Olives, Spinach, Tomato Sauce

or

Chicken Suprême

Bacon-Wrapped Asparagus, Lemon, Parmigiano-Reggiano,

Mashed Potato, Chicken Jus

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

43.

dinner

priced per person

plated dinner essentials

O&B Mushroom Soup

No Cream or Butter

or

Garden Lettuce Salad

Shaved Vegetables, House Pickles,
Red Wine Vinaigrette

-

Chicken Suprême

Bacon-Wrapped Asparagus, Lemon,
Parmigiano-Reggiano, Mashed Potato, Chicken Jus

or

Pesto Shrimp Linguine

Black Tiger Shrimp, Charred Cherry Tomatoes,
Pesto Cream Sauce

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

45.

plated dinner classics

O&B Mushroom Soup

No Cream or Butter

or

Asparagus Salad

Shaved & Crispy Asparagus, Pine Nuts,
Parmigiano-Reggiano, Lemon Vinaigrette

-

Roasted Atlantic Salmon

Quinoa, Zucchini, Artichoke,
Sun-Dried Tomatoes, Orange Salsa

or

Chicken Suprême

Bacon-Wrapped Asparagus, Lemon,
Parmigiano-Reggiano, Mashed Potato, Chicken Jus

or

6oz Strip Loin

Horseradish Chimmichurri, Beef Jus,
Seasonal Vegetables, Mashed Potatoes

-

Flourless Chocolate Torte

Seasonal Compote

-

Freshly Brewed Coffee or Tea

48.

OLIVER & BONACINI
CAFÉ GRILL

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

plated dinner luxe

Asparagus Salad

Shaved & Crispy Asparagus, Pine Nuts,
Parmigiano-Reggiano, Lemon Vinaigrette

or

O&B Grilled Calamari

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

or

Tomato Salad

Fior di Latte, Basil, Kalamata Olives, Balsamic Reduction

-

Pan-Seared Scallops

Sweet Corn Risotto, Charred Corn, Double-Smoked Bacon

or

10oz Strip Loin

Horseradish Chimichurri, Seasonal Vegetables,
Pomme Purée, Beef Jus

or

Chicken Suprême

Bacon-Wrapped Asparagus, Mashed Potatoes, Lemon,
Parmigiano-Reggiano, Mushroom Jus

-

Oliver's Famous Carrot Cake

Lemon & Sour Cream Gelato, Walnuts

or

Phyllo-Wrapped Cheesecake

Seasonal Compote

-

Freshly Brewed Coffee or Tea

64.

OLIVER & BONACINI
CAFÉ GRILL

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

children's menu

priced per child (12 & under)

children's plated meal 1

Spring Roll Basket

Two Pieces, Sweet Chili Dipping Sauce

-

Mac & Cheese

Canadian Aged Cheddar, Cheese Curds,
Parmigiano-Reggiano, Goldfish Cracker Crumbs

or

Three-Cheese Pizzetta

Fresh Tomato Sauce, Fior di Latte, Mozzarella,
Parmigiano-Reggiano, Yukon Gold Fries

-

Selection of Gelatos & Sorbets

20.

children's plated meal 2

Cup of O&B Mushroom Soup

No Cream or Butter

or

Caesar Salad

Brioche Croutons, Creamy Garlic Dressing

-

Chicken Breast

Seasonal Vegetables

or

Pasta

Choice of Tomato Sauce or Butter
with Parmigiano-Reggiano

-

Selection of Gelatos & Sorbets

22.

children's plated brunch

available Saturdays & Sundays

Seasonal Fruit Cup

-

Eggs Benedict

Poached Egg & Ham on Cheddar Scone,
Home-Fried Potatoes, Hollandaise

or

Waffle

Seasonal Berries, Whipped Cream, Maple Syrup

13.

OLIVER & BONACINI
CAFÉ GRILL

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

dessert

special occasion cakes

Let Oliver & Bonacini help make your next occasion special by choosing a delicious cake.

Please provide a minimum of 72 hours' notice for cake orders.

Please speak with our Event Specialist about our Chef-inspired flavours!

sweets table

minimum one dozen order per item

Butter Tart

-

Brownie

-

Biscotti

-

Nanaimo Bar

-

Cheesecake

3. per piece

chef's seasonal selection of fruit

4. per person

OLIVER & BONACINI
CAFÉ GRILL

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

beverages

charged by consumption · bar pricing subject to change without notice

non-alcoholic

Q-Water (Filtered Still or Sparkling)		3.
Soft Drinks (Unlimited Refills)		3.25
White Milk		3.50
Chocolate Milk		3.95
Juices (Orange, Cranberry, Apple)		3.75
Freshly Brewed Coffee & Tea		3.75
Cappuccino, Caffè Latte, Espresso	from	3.75
Freshly Squeezed Seasonal Juices		5.95
Carafe of Juice (1L)		15.
Carafe of Freshly Squeezed Seasonal Juice (1L)		25.

bar

Standard Rail Shots	from	6.95
Premium Rail Shots	from	7.95
Mimosas		8.95
Caesars		8.95
Single Malt Scotches	from	7.95
Cognacs	from	7.95
Martinis	from	12.95
Premium Martinis	from	14.95

beer

Domestic Bottles		6.50
Import Bottles	from	7.50
Draught (16oz)	from	6.95

OLIVER & BONACINI
CAFÉ GRILL

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

wine list

subject to availability · pricing subject to change without notice
charged by consumption

sparkling & rosé

Casalotta Spumante, Italy	50.
Henry of Pelham Rosé, Niagara, Ontario	50.
Canti Prosecco, Italy	54.
Perrier-Jouët 'Grand Brut', Champagne, France	145.

white

Farnese Pinot Grigio, Italy	42.
J. Bouchon Sauvignon Blanc, Maule Valley, Chile	42.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	46.
Henry of Pelham Sauvignon Blanc, Niagara, Ontario	46.
Cave Spring 'Jump' Chardonnay, Niagara, Ontario	48.
Cave Spring Riesling, 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	56.
Tin Roof Chardonnay, Sacramento Delta, California	56.
Cesari Pinot Grigio, Delle Venezie, Italy	58.
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand	62.
Kenwood Sauvignon Blanc, California	62.
Kendall-Jackson Chardonnay, California	62.
McManis Viognier, California	62.
Mission Hill Pinot Gris, Okanagan Valley, British Columbia	64.
Nautilus Sauvignon Blanc, Marlborough, New Zealand	68.
La Crema Chardonnay, Sonoma Coast, California	85.

bin ends

Lillypilly Shiraz, Leeton, Australia	40.
Henry of Pelham Baco Noir, Niagara	40.
Columbia Crest Chardonnay, Washington	40.
Cave Spring 'Canoe' Riesling, Niagara	40.
J. Lohr 'Riverstone' Chardonnay, Paso Robles, California	50.
Parducci Cabernet Sauvignon, California	50.

OLIVER & BONACINI
CAFÉ GRILL

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

red

Argento Cabernet Sauvignon, Mendoza, Argentina	42.
Tilia Malbec, Mendoza, Argentina	42.
Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	46.
Cave Spring 'Biff's Juicy Red', Niagara, Ontario	50.
Campo Viejo Tempranillo, Rioja, Spain	52.
Rocca delle Macie Chianti Riserva, Italy	52.
Luigi Bosca 'La Linda' Malbec, Luján de Cuyo, Argentina	54.
Bodegas LAN Rioja Crianza, Tempranillo, Spain	54.
Yalumba Shiraz-Viognier, Australia	56.
Esquinas Malbec, Mendoza, Argentina	56.
Jacob's Creek 'Reserve' Cabernet Sauvignon, Barossa Valley, Australia	56.
Tin Roof Merlot, Washington	56.
Henry of Pelham Pinot Noir, Niagara, Ontario	58.
Mission Hill Pinot Noir, Okanagan Valley, British Columbia	58.
Henry of Pelham Baco Noir Reserve, Niagara, Ontario	58.
Fox Brook Cabernet Sauvignon, California	60.
Earthworks Shiraz, Barossa Valley, Australia	60.
Louis M. Martini Cabernet Sauvignon, Sonoma County, California	64.
Rodney Strong Merlot, Sonoma County, California	65.
Tomero Malbec, Mendoza, Argentina	65.
Catena Malbec, Mendoza, Argentina	65.
Penley Estate 'Hyland' Shiraz, Coonawarra, Australia	68.
Penley Estate 'Phoenix' Cabernet Sauvignon, Coonawarra, Australia	68.
Kenwood Cabernet Sauvignon, California	74.
Rodney Strong Cabernet Sauvignon, Sonoma Coast, California	77.
Edmeades Zinfandel, Mendocino County, California	80.
Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia	85.
La Crema Pinot Noir, Sonoma Coast, California	90.
Decoy Cabernet Sauvignon, Sonoma County, California	97.
Edge Cabernet Sauvignon, North Coast, California	105.
Cesari Amarone, Veneto, Italy	120.
Darioush 'Caravan' Cabernet Sauvignon, Napa Valley, California	130.

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!

OLIVER & BONACINI
CAFÉ GRILL

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