



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 16 guests for a seated event at one table or 24 guests at three tables. For standing receptions, we can accept 35 guests.



leighland

The Leighland Room is a semi-private space perfect for larger groups of up to 60 guests for seated events and 80 guests for standing receptions. Combined with the Trafalgar Room, we can accommodate 84 guests for seated events, and 135 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	35	80	135	-	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)—11:00am 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	300.	300.	300.	300.	500.	500.	300.
	Dinner	500.	500.	500.	500.	850.	850.	500.
Leighland	Lunch	750.	750.	750.	750.	1000.	1000.	750.
	Dinner	1000.	1000.	1000.	1000.	2000.	2000.	1000.
Trafalgar & Leighland	Lunch	1,050.	1,050.	1,050.	1,050.	1,500.	1,500.	1,050.
	Dinner	1,500.	1,500.	1,500.	1,500.	2,850.	2,850.	1,500.
Halton	Lunch	400.	400.	400.	400.	500.	400.	400.
	Dinner	600.	600.	600.	600.	700.	700.	600.

Holiday Minimum Spend (November-December)

		Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Trafalgar	Lunch	300.	300.	500.	500.	500.	500.	500.
	Dinner	500.	500.	750.	750.	1000.	1000.	500.
Leighland	Lunch	750.	750.	750.	750.	1000.	1000.	750.
	Dinner	1000.	1000.	1000.	1000.	2000.	2000.	1000.
Trafalgar & Leighland	Lunch	1,050.	1,050.	1,050.	1,250.	1,500.	1,500.	1,250.
	Dinner	1,500.	1,500.	1,500.	1,750.	2,850.	2,850.	1,500.
Halton	Lunch	500.	500.	500.	500.	500.	500.	500.
	Dinner	750.	750.	750.	750.	1000.	1000.	750.

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 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 onsite 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

hors d'oeuvres

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

Sausage Rolls Dijon Mustard	2.
Baked Brie Crostini, Mango Chutney	2.
Bruschetta Tomato, Basil, Feta	2.
Melon Skewers Prosciutto, Basil	2.
Bacon-Wrapped Dates Stuffed with Goat Cheese	2.
Chicken Skewers Honey & Soy Chicken, Coconut Dipping Sauce	2.
Margherita Pizza San Marzano Tomato Sauce, Fior di Latte, Basil	2.25
Beef Skewers Honey & Soy Alberta Beef, Coconut Dipping Sauce	2.50
Haddock Sliders Pickles, Tartar Sauce	2.50
Mushroom Crostini Wild & Tame Mushrooms, Goat Cheese	2.50
Beef Tartare Traditionally Seasoned, Crostini	2.50
Tuna Tartare Chili, Lime, Rice Cracker	2.50
Crispy Vegetable Spring Rolls Sweet Chili Dipping Sauce	2.50
Poached Black Tiger Shrimp Citrus Cocktail Sauce	3.
Beef Sliders Bacon, Cheese, Horseradish Aioli	3.50

OLIVER & BONACINI
CAFÉ GRILL

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

stations & platters

72 hours notice required

Crudité Platter

Selection of Fresh Vegetables with Chef's Aioli & Black Olive Tapenade

Small (serves 12-18 guests)	Medium (serves 20-30 guests)	Large (serves 30-45 guests)
50.	90.	130.

Hummus Platter

Chickpea Hummus, Warm Marinated Olives, Goat Cheese Dip served with Pita & Bread Twists

Small (serves 12-18 guests)	Medium (serves 20-30 guests)	Large (serves 30-45 guests)
50.	90.	130.

Spinach & Artichoke Dip

Three-Cheese & Artichoke Dip served with Pita, Crostini & Crackers

Small (serves 20-30 guests)	Medium (serves 30-40 guests)	Large (serves 30-45 guests)
70.	110.	150.

Poached Shrimp Platter

Poached Black Tiger Shrimp served cold with Housemade Cocktail Sauce

Small (serves 20-30 guests)	Medium (serves 30-40 guests)	Large (serves 30-45 guests)
80.	120.	160.

Antipasto Platter

A colourful offering of Marinated Vegetables, Olives, Rustic Artisan Breads,
Selection of Cured Meats & Rich Cheeses

Small (serves 20-30 guests)	Medium (serves 30-40 guests)	Large (serves 30-45 guests)
80.	120.	160.

OLIVER & BONACINI
CAFÉ GRILL

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

Charcuterie Board

Selection of Artisanal Cured & Smoked Meats served with Mustards, Fruit Preserves & Crostini

Small (serves 20-30 guests)	Medium (serves 30-40 guests)	Large (serves 30-45 guests)
80.	150.	200.

Cheese Board

Selection of Artisanal Creamy, Sharp & Blue Cheese served with Fresh Fruit, Preserves & Crackers

Small (serves 20-30 guests)	Medium (serves 30-40 guests)	Large (serves 30-45 guests)
80.	150.	200.

breakfast

priced per person

oakville continental

Orange Juice & Cranberry Juice
Variety of Pastries & Croissants
Seasonal Selection of Breakfast Muffins
Housemade Coffee Cake
Butter & Fruit Preserves
Freshly Brewed Coffee & Tea
16.

deluxe continental

Orange & Cranberry Juices
Variety of Pastries & Croissants
Seasonal Selection of Breakfast Muffins
Butter & Fruit Preserves
Scrambled Eggs
Bacon & Breakfast Sausage
Russet Potato Home-Fried Potatoes
Freshly Brewed Coffee & Tea
24.

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

Double-Smoked Bacon & Aged Cheddar Frittata

Served with Home-Fried Potatoes

or

Belgian Waffle

Vanilla Chantilly, Fresh Berries, Melted Chocolate,
Organic Maple Syrup

or

Eggs Benedict

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

or

O&B Artisan Granola

Fresh Seasonal Fruit, Organic Yoghurt

-

Freshly Brewed Coffee or Tea

23.

plated brunch classics

Toasted Granola Parfait

Fresh Fruit & Greek Yoghurt

-

Eggs Benedict

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

or

Cinnamon French Toast

Vanilla Ice Cream, Blueberries

or

Broccoli, Leek & Cheddar Quiche

Smoked Salmon, Pickled Red Onion, Arugula Salad

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

26.

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,
Chicken Salad,
Maple-Smoked Ham & Kozlik's Mustard,
Smoked Salmon with Cream Cheese & Pickled Onions,
Hummus & Grilled Vegetables,
Tuna Salad

-

Selection of Cookies & Squares

Chocolate Chip, Oatmeal, Nanaimo Bar, Date Square, Fudge

-

Freshly Brewed Coffee & Tea Station

27.

working lunch buffet 2

Selection of Sandwiches

Roast Beef with Horseradish Aioli,
Chicken Salad,
Maple-Smoked Ham & Kozlik's Mustard,
Smoked Salmon with Cream Cheese & Pickled Onions,
Hummus & Grilled Vegetables,
Tuna Salad

-

Selection of Salads

Spinach, Pasta, Quinoa, Caesar

-

Selection of Cookies & Squares

Chocolate Chip, Oatmeal, Nanaimo Bar, Date Square, Fudge

-

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

express lunch

(in & out in 45 minutes)

Garden Lettuce

Shaved Vegetables, House Pickles, Red Wine Vinaigrette

or

Romaine Heart & Baby Kale Caesar

Brioche Croutons, Bacon, Parmigiano-Reggiano

-

Chicken Salad

Spinach, Quinoa, Avocado, Double-Smoked Bacon,

Tomato, Buttermilk Dressing

or

Roasted Atlantic Salmon

Israeli Couscous, Charred Broccoli, Smoked Almonds,

Sun-Dried Tomatoes, Minted Yoghurt

-

Chocolate-Chip Cookie (To Go)

-

Freshly Brewed Coffee (To Go)

36.

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

-

Chicken Salad Sandwich

Chicken Breast, Celery, Iceberg Lettuce,
Pickels, Buttermilk Ranch

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

or

Asparagus Salad

Macerated Strawberries,
Prosciutto, Parmigiano-Reggiano

-

Avocado Toast

Hummus, Vine-Ripened Tomato,
Crispy Shallots, Garden Lettuce Salad

or

Chicken Salad

Spinach, Quinoa, Avocado, Double-Smoked Bacon,
Tomato, Buttermilk Dressing

-

Flourless Chocolate Torte

Vanilla Chantilly Cream

-

Freshly Brewed Coffee or Tea

37.

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

Romaine Hearts & Baby Kale Caesar

Brioche Croutons, Bacon, Parmigiano-Reggiano

-

Rigatoni

Black Knight Pork & Fennel Sausage,

Garden Peas, Parmesan Cream

or

Chicken Suprême

Bacon-Wrapped Asparagus,

Smashed New Potatoes, Mushroom Jus

-

O&B Tiniest Dessert

-

Freshly Brewed Coffee or Tea

42.

dinner

priced per person

plated dinner essentials

Garden Lettuce

Shaved Vegetables, House-Pickles,
Red Wine Vinaigrette

or

O&B Mushroom Soup

No Cream or Butter

-

Chicken Suprême

Bacon-Wrapped Asparagus,
Smashed New Potatoes, Mushroom Jus

or

Steelhead Trout

Warm Potato Salad, Mustard, Boiled Egg,
Pickled Red Onion

-

Flourless Chocolate Torte

Blueberry Compote

-

Freshly Brewed Coffee or Tea

45.

plated dinner classics

Asparagus Salad

Macerated Strawberries,
Prosciutto, Parmigiano-Reggiano

or

O&B Mushroom Soup

No Cream or Butter

-

Roasted Atlantic Salmon

Israeli Couscous, Charred Broccoli,
Smoked Almonds, Sun-Dried Tomatoes,
Minted Yoghurt

or

Chicken Suprême

Bacon-Wrapped Asparagus,
Smashed New Potatoes, Mushroom Jus

or

6oz Beef Strip Loin

Horseradish & Broccoli Purée,
Seasonal Vegetables, Mashed Potatoes,
Beef Jus

-

Phyllo-Wrapped Cheesecake

Berry 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

Marinated Zucchini Salad

Goat Cheese, Walnuts

or

Warm Trout Salad

Crème Fraîche, Double-Smoked Bacon, Blue Potato, Boiled Egg

or

Beef Tartare

Caper & Pickle Aioli, Crispy Shallots, Crostini

-

Roasted Atlantic Salmon

Israeli Couscous, Charred Broccoli, Smoked Almonds,

Sun-Dried Tomatoes, Minted Yoghurt

or

10oz Beef Strip Loin

Horseradish & Broccoli Purée, Seasonal Vegetables,

Pomme Purée, Beef Jus

or

Chicken Suprême

Bacon-Wrapped Asparagus,

Smashed New Potatoes, Mushroom Jus

-

Phyllo-Wrapped Cheesecake

Macerated Berries

or

Strawberry Shortcake

Macerated Strawberries, Sponge Cake,

Chantilly Cream

-

Freshly Brewed Coffee or Tea

61.

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

kids plated meal 1

Spring Roll Basket

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,
choice of Caesar Salad or Yukon Gold Fries

-

Selection of Gelatos & Sorbets

19.

kids plated meal 2

Cup of O&B Mushroom Soup

No Cream or Butter

or

Kids Caesar

Brioche Croutons, Creamy Garlic Dressing

-

Chicken Breast

Seasonal Vegetables

or

Kids Pasta

Choice of Tomato Sauce or Butter with Parmesan

-

Selection of Gelatos & Sorbets

22.

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

one dozen minimum order per item

Butter Tart

-

Brownie

-

Selection of Truffles

-

Nanaimo Bar

-

Cheesecake

3. per piece

chef's seasonal selection of fruit

4. per person

fruit & chocolate fondue platter

Fresh Berries & Fruit served with Warm Chocolate Fondue

Small (serves 20-30 guests)

80.

Medium (serves 30-40 guests)

150.

Large (serves 30-45 guests)

200.

OLIVER & BONACINI
CAFÉ GRILL

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

beverages

priced per drink

non-alcoholic

Freshly Brewed Coffee & Tea	3.75
Cappuccino, Café Latte, Espresso	from 3.75
Freshly Squeezed Seasonal Juices	5.95
Carafe of Freshly Squeezed Seasonal Juice (1L)	23.
Juices (Orange, Cranberry, Apple)	3.75
Carafe of Juice (1L)	15.
Soft Drinks (Unlimited Refills)	3.25
Q-Water (Filtered Still or Sparkling)	3.

bar

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

beer

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

bar pricing subject to change without notice

OLIVER & BONACINI
CAFÉ GRILL

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

wine list

wines subject to availability · pricing subject to change without notice

sparkling & rosé

Casalotta Spumante, Italy	48.
Henry of Pelham Rosé, Niagara, Ontario	48.
Canti Prosecco, Italy	52.
Perrier-Jouët 'Grand Brut', Champagne, France	145.

white

Farnese Pinot Grigio, Italy	40.
J. Bouchon Sauvignon Blanc, Maule Valley, Chile	40.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	44.
Henry of Pelham Sauvignon Blanc, Niagara, Ontario	46.
Cave Spring Riesling, Niagara, Ontario	48.
Cave Spring 'Jump' Chardonnay, Niagara, Ontario	48.
Armas de Guerra Godello, Bierzo, Spain	52.
Mission Hill Pinot Grigio, Okanagan Valley, British Columbia	54.
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

Anselmi San Vincenzo, Italy	40.
Luccarelli Primitivo, Italy	40.
Jorio Montepulciano d'Abruzzo, Italy	40.
Argento 'AG Forty Seven' Malbec, Mendoza, Argentina	44.
Lillypilly Shiraz, Leeton, Australia	44.
J. Lohr 'Riverstone' Chardonnay, Paso Robles, California	58.
Jean Gagnerot 'Auberge du Pommier Vingt Cinq' Pinot Noir, Burgundy, France	64.
J. Lohr 'Seven Oaks' Cabernet Sauvignon, Paso Robles, California	64.

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	40.
Tilia Malbec, Mendoza, Argentina	40.
Cave Spring 'O&B Red' Merlot-Cabernet, Niagara, Ontario	44.
Cave Spring 'Biff's Juicy Red', Niagara, Ontario	48.
Campo Viejo Tempranillo, Rioja, Spain	52.
Bodegas LAN Rioja Crianza, Tempranillo, Spain	52.
Rocca delle Macie Chianti Riserva, Italy	52.
Jacob's Creek 'Reserve' Cabernet Sauvignon, Barossa Valley, Australia	54.
Luigi Bosca 'La Linda' Malbec, Luján de Cuyo, Argentina	54.
Yalumba Shiraz, Australia	56.
Parducci Cabernet Sauvignon, Mendocino County, California	56.
Esquinas Malbec, Mendoza, Argentina	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	62.
Catena Malbec, Mendoza, Argentina	64.
Rodney Strong Merlot, Sonoma County, California	64.
Tomero Malbec, Mendoza, Argentina	65.
Penley Estate 'Hyland' Shiraz, Coonawarra, Australia	68.
Penley Estate 'Phoenix' Cabernet Sauvignon, Coonawarra, Australia	68.
Kenwood Cabernet Sauvignon, California	72.
Rodney Strong Cabernet Sauvignon, Sonoma Coast, California	75.
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	95.
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