



OLIVER & BONACINI  
CAFÉ GRILL

## *yonge & front private dining*

Oliver & Bonacini Events and Catering

416.364.1211

[events@oliverbonacini.com](mailto:events@oliverbonacini.com)

[oliverbonacinievents.com](http://oliverbonacinievents.com)

# canapés

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

<b>Tuna Tartare</b> Crispy Taro, Green Peas, Honey Miso	4.
<b>Peekytoe Crab &amp; Shrimp Fritter</b> Pico de Gallo, Lime	4.
<b>Beef Slider</b> Russian Dressing, American Cheese, Pickle	3.75
<b>Beef Empanada</b> Chimichurri	3.50
<b>Hot Smoked Salmon Flatbread</b> Maple Soy Glaze, Ricotta	3.50
<b>Vegetable Samosa</b> Cucumber Yoghurt, Tamarind Sauce, Cilantro (V)	3.50
<b>Jerk Chicken Skewer</b> Spiced Chicken Breast, Chili, Lime Yoghurt	3.50
<b>Mixed Mushrooms</b> Goat Cheese, Grilled Flatbread (V)	3.25
<b>Mac &amp; Cheese Bite</b> Tomato Jam (V)	3.25
<b>Goat Cheese Crostini</b> Beets, Orange (V)	3.25
<b>Avocado Toast</b> Smoked Bacon, Cherry Tomatoes	3.25
<b>Noonie's Spring Roll</b> Sweet Ginger Chili Sauce (V)	3.25
<b>Bacon &amp; Beet Meatball</b> Tomato, Basil, Parmesan	3.25
<b>Crispy Cauliflower</b> Lime Aioli (V)	3.25

## 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.

11. per person

## *platters for the table*

priced per platter

<b>Quebec &amp; Ontario Cheeses</b> Preserves, Housemade Pickles, Flatbreads (serves 10)	55.
<b>Charcuterie Board</b> Seed to Sausage Charcuterie, Mixed Mustards, Olives, Pretzel Crisps (serves 10)	55.
<b>Mezze Platter</b> Fire-Roasted Eggplant Dip, Whipped Feta, Roasted Garlic Hummus, Flatbread, Cruditiés Olives (serves 10)	40.

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(V) Vegetarian · (GF) Gluten-Free

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# brunch

priced per person

## *assorted breakfast pastry platter*

Muffins & Bagels served with Butter & Cream Cheese

26. per dozen

## *sandwich platter*

Chicken Club

Roast Beef

Roasted Veggie Wrap

12.50 per sandwich

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# lunch

priced per person

## *the express lunch*

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

or

### **Spinach Salad (V) (GF)**

Potato Sticks, Radish, Sunflower Seeds, Sherry Dressing

-

### **Tuna Tartare Bowl (GF)**

Snap Peas, Spicy Greens, Honey Miso, Sweet Rice

or

### **Buffalo Chicken Club**

Green Goddess Aioli, Tomato, Smoked Bacon, Yukon Gold Fries

-

### **Desserts to Go**

29.

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## *menu a*

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

or

### **Traditional Caesar**

Croutons, Lemon, Parmesan, Garlic,  
Black Pepper

or

### **Grilled Calamari & Bean Bowl (GF)**

Escarole, Capers, Anchovies

-

### **7oz Flat Iron Steak (GF)**

Montreal Steak Spice, Yukon Gold Fries

or

### **Roasted Salmon (GF)**

Simmered Chickpeas, Tomato, Eggplant, Mint

or

### **Rigatoni (V)**

Creamy Tomato Vodka Sauce, Jalapeño,  
Fresh Mozzarella

-

### **Carrot Cake**

or

### **Ice Cream Bowl (V) (GF)**

-

### **Freshly Brewed Coffee & Tea**

55.

## *menu b*

### **Soup of the Day**

Seasonally Inspired

or

### **Kale Salad (V) (GF)**

Orange, Ginger, Edamame,  
Sunflower Seeds, Beets

or

### **Beef Empanada**

Green Olive, Piquillo Pepper

-

### **Grilled Chicken Breast (GF)**

Yukon Gold Fries, Roasted Garlic Aioli

or

### **Squash Noodle Forestière (V) (GF)**

Northern Woods Mushrooms, Spinach, Pepitas

or

### **Crab & Cod Cake**

Shrimp, Avocado, Pico de Gallo,  
Jalapeño Dressing

-

### **Crème Brûlée (GF)**

or

### **Ice Cream (V) (GF)**

-

### **Freshly Brewed Coffee & Tea**

50.

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*menu c*

**Spinach Salad (V) (GF)**

Potato Sticks, Radish, Sunflower Seeds,  
Sherry Dressing  
or

**Crispy Pork Potstickers**

Ponzu, Scallions

-

**Margherita Pizza (V)**

San Marzano Tomato Sauce, Mozzarella,  
Parmesan, Basil  
or

**Tuna Tartare Bowl (GF)**

Snap Peas, Spicy Greens, Honey Miso,  
Sweet Rice

-

**Tiramisu**

-

**Freshly Brewed Coffee & Tea**

45.

*menu d*

**O&B Mushroom Soup (V) (GF)**

No Cream or Butter  
or

**Traditional Caesar**

Croutons, Lemon, Parmesan, Garlic,  
Black Pepper

-

**33 Burger**

American Cheese, Tomato, Iceberg Lettuce,  
Pickle, Russian Dressing, Yukon Gold Fries  
or

**Rigatoni (V)**

Creamy Tomato Vodka Sauce, Jalapeño,  
Fresh Mozzarella

-

**Carrot Cake**

-

**Freshly Brewed Coffee & Tea**

42.

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## *menu e*

### **Spinach Salad (V) (GF)**

Potato Sticks, Radish, Sunflower Seeds,  
Sherry Dressing

or

### **Heirloom Tomato & Feta Bowl (V) (GF)**

Fennel, Green Olive, Oregano & Almond Pesto

-

### **Mac & Cheese (V)**

Cheddar, Gouda, Gruyère

or

### **Grilled Calamari & Bean Bowl (GF)**

Escarole, Capers, Anchovies

-

### **Chocolate Ganache Cake (GF)**

-

### **Freshly Brewed Coffee & Tea**

39.

## *vegetarian*

### **Spinach Salad (GF)**

Potato Sticks, Radish, Sunflower Seeds,  
Sherry Dressing

or

### **Smoked Eggplant & Chickpea Dip**

Roots, Flatbread

-

### **Healthy Greens Pizza**

Kale & Walnut Pesto, Zucchini, Broccoli,  
Fior di Latte

or

### **Squash Noodle Forestière (GF)**

Northern Woods Mushrooms, Spinach, Pepitas

-

### **Ice Cream Bowl (V) (GF)**

-

### **Freshly Brewed Coffee & Tea**

35.

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# dinner

priced per person

## *menu a*

### **Soup of the Day**

Seasonally Inspired

or

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

-

### **Crispy Pork Potstickers**

Ponzu, Scallions

or

### **Tuna Tartare Bowl (GF)**

Snap Peas, Spicy Greens, Honey Miso,

Sweet Rice

or

### **Little Gem & Cabbage Salad (GF)**

Avocado Green Goddess Dressing,

Poppy Seeds, Bacon, Tomato

-

### **10oz Strip Loin (GF)**

Whipped Yukon Gold Potatoes,

Red Wine Gravy

or

### **Piri Piri Half Chicken (GF)**

Yukon Gold Fries, Roasted Garlic Aioli

or

### **Broiled B.C. Cod**

Mustard & Miso Glaze, Curried Lentils, Shiitake

-

### **Carrot Cake**

or

### **Chocolate Ganache Cake (GF)**

-

### **Freshly Brewed Coffee & Tea**

70.

## *menu b*

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

or

### **Kale Salad (V) (GF)**

Orange, Ginger, Edamame,

Sunflower Seeds, Beets

or

### **Grilled Calamari & Bean Bowl (GF)**

Escarole, Capers, Anchovies

-

### **Rigatoni (V)**

Creamy Tomato Vodka Sauce, Jalapeño,

Fresh Mozzarella

or

### **8oz Lamb Sirloin (GF)**

Garlic, Rosemary, Old-Fashioned Mint Sauce

or

### **Roasted Salmon (GF)**

Simmered Chickpeas, Tomato, Eggplant, Mint

-

### **Tiramisu**

or

### **Ice Cream Bowl (V) (GF)**

-

### **Freshly Brewed Coffee & Tea**

65.

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## *menu c*

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

or

### **Warm Black Pepper Tofu Bowl (V) (GF)**

Black Rice, Mango, Kohlrabi

or

### **Beef Empanada**

Green Olive, Piquillo Pepper

-

### **8oz Pork Shoulder Steak (GF)**

Montreal Steak Spice, Prunes, Mustard

or

### **Shrimp Tagliatelle**

Tomato, Basil, Garlic, Chilies

or

### **Grilled Chicken Breast (GF)**

Yukon Gold Fries, Roasted Garlic Aioli

-

### **Carrot Cake**

or

### **Ice Cream Bowl (V) (GF)**

-

### **Freshly Brewed Coffee & Tea**

60.

## *menu d*

### **Heirloom Tomato & Feta Bowl (V) (GF)**

Fennel, Green Olive, Oregano & Almond Pesto

or

### **Spinach Salad (V) (GF)**

Potato Sticks, Radish, Sunflower Seeds,  
Sherry Dressing

-

### **7oz Flat Iron Steak (GF)**

Yukon Gold Fries, Roasted Garlic Aioli

or

### **Crab & Cod Cake**

Shrimp, Avocado, Pico de Gallo,  
Jalapeño Dressing

-

### **Chocolate Ganache Cake (GF)**

-

### **Freshly Brewed Coffee & Tea**

55.

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## *menu e*

### **O&B Mushroom Soup (V) (GF)**

No Cream or Butter

or

### **Smoked Eggplant & Chickpea Dip (V)**

Roots, Flatbread

-

### **Rigatoni (V)**

Creamy Tomato Vodka Sauce, Jalapeño,

Fresh Mozzarella

or

### **Healthy Greens Pizza (V)**

Kale & Walnut Pesto, Zucchini, Broccoli,

Fior di Latte

-

### **Tiramisu**

-

### **Freshly Brewed Coffee & Tea**

50.

## *vegetarian*

### **Warm Black Pepper Tofu Bowl (GF)**

Black Rice, Mango, Kohlrabi

or

### **Spinach Salad (GF)**

Potato Sticks, Radish, Sunflower Seeds,

Sherry Dressing

or

### **Smoked Eggplant & Chickpea Dip**

Roots, Flatbread

-

### **Healthy Greens Pizza**

Kale & Walnut Pesto, Zucchini, Broccoli,

Fior di Latte

or

### **Squash Noodle Forestière (GF)**

Northern Woods Mushrooms, Spinach, Pepitas

or

### **The Alternative Broccoli Burger**

Avocado, Cured Tomato,

Chipotle Mayo, Cucumber

-

### **Ice Cream Bowl (GF)**

-

### **Freshly Brewed Coffee & Tea**

40.

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# 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.

<b>Black Forest Cake</b> (12 Inch)	serves up to 30 slices	135.
<b>Oliver's Famous Carrot Cake</b> (12 Inch)	serves up to 26 slices	100.
<b>Oliver's Famous Carrot Cake</b> (10 Inch)	serves up to 16 slices	80.
<b>Red Velvet Cake</b> (10 Inch)	serves up to 16 slices	80.
<b>Mocha Cake</b> (10 Inch)	serves up to 16 slices	80.

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# beverages

priced per drink

## *non-alcoholic*

Freshly Brewed Coffee		3.75
Cappuccino, Caffè Latte, Espresso	from	4.
Freshly Squeezed Juice		5.50
Juice		3.75
Soft Drink		3.25
Q Water (Still or Sparkling)	per person	3.

## *bar*

Standard Rail Shot (1oz)		7.95
Premium Rail Shot (1oz)	from	8.95
Rail Martini (2oz)		13.95
Premium Martini (2oz)	from	14.95

bar pricing subject to change without notice

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# cocktails

priced per drink

## **North Star**

Lamb's Spiced Rum, Amaro Montenegro, Apricot Cider, Lime, Cherry

## **Sparkling Reef Sangria**

Prosecco, Lillet Blanc, Cranberry Raspberry Juice, Strawberries, Rhubarb Bitters

## **Berry Sour**

Beefeater Gin, Dolin White Vermouth, Lemon, Raspberry

## **Jalapeño Margarita**

Jalapeño-Infused Sauza Gold Tequila, Triple Sec, Lime, Sliced Jalapeño

## **Drunken Mule**

Smirnoff Vodka, Amaro Montenegro, Lime, Mint, Ginger Beer

## **Garibaldi**

Prosecco, Aperol, Dolin Red Vermouth

## **Terry's Spiked Orange**

Bulleit Bourbon, Crème De Cacao,  
Phillips Butter Ripple Schnapps, Orange Peel, Chocolate

14.

## *mocktails*

### **Cracked Pepper Strawberry Mojito**

Lime, Strawberry, Mint, Cracked Pepper, Soda

### **Citrus Refresher**

Citrus Syrup, Berries, Soda

### **Pink Lemonade**

Grapefruit, Elderflower, Lemon, Thyme

7.

subject to change without notice

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# beers

## *domestic*

	341ml
Budweiser	8.
Bud Light	8.
Steam Whistle	8.
Michelob Ultra	8.

## *import*

	341ml
Grolsch (450ml)	9.
Modelo Especial	9.
Hoegaarden	9.
Heineken	9.
Corona (330ml)	9.

## *tall cans*

	500ml
Brickworks Cider (473ml)	10.
Lost Craft Seasonal	10.
Stiegl Grapefruit Radler	10.
Sapporo	10.

## *draught beer*

	12oz	16oz
Ace Hill Pilsner	7.	8.
Liberty Commons Lager	7.	8.
Mill Street Organic Lager	7.	8.
Mill Street Seasonal Selection	7.	8.
Muskoka Detour Session IPA	7.	8.
Liberty Commons Rotating Tap	7.	8.
Alexander Keith's IPA	8.	9.
Goose Island Honker's Ale	8.	9.
Goose Island IPA	8.	9.
Peroni Nastro Azzurro	9.	10.
Stella Artois	9.	10.
Guinness (12oz / 20oz)	9.	11.

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# wine list

## *sparkling*

Casalotta Brut Spumante, Italy	53.
Canti Prosecco, Italy	60.
Perrier-Jouët 'Grand Brut', Champagne, France	153.

## *rosé*

Henry of Pelham, Niagara, Ontario	51.
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## *white*

### **Chardonnay**

Cave Spring 'O&B White', Niagara, Ontario	47.
Cave Spring 'Jump', Niagara, Ontario	51.
Tin Roof, Arroyo Seco, California	62.
Kendall-Jackson 'Vintner's Reserve', California	69.
Domaine Laroche, Chablis, Burgundy, France	74.
La Crema, Sonoma Coast, California	90.

### **Sauvignon Blanc**

J. Bouchon, Maule Valley, Chile	47.
Henry of Pelham, Niagara, Ontario	49.
Yealands, Marlborough, New Zealand	59.
Stoneleigh, Marlborough, New Zealand	62.
Kenwood, Sonoma County, California	66.
Nautilus, Marlborough, New Zealand	70.

### **Pinot Grigio & Pinot Gris**

Farnese, Pinot Grigio, Abruzzo, Italy	47.
Mission Hill, Pinot Grigio, Okanagan Valley, British Columbia	59.
Cesari, Pinot Grigio, Veneto, Italy	61.
Mission Hill, Pinot Gris, Okanagan Valley, British Columbia	68.

### **Other Interesting Whites**

Cave Spring, Riesling, Niagara, Ontario	49.
McManis, Viognier, California	66.

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## *red*

### **Cabernet Sauvignon & Blends**

Argento, Mendoza, Argentina	47.
Cave Spring 'O&B Red', Cabernet Franc, Niagara, Ontario	47.
Cave Spring 'Biff's Juicy Red', Niagara, Ontario	51.
Jacob's Creek, Reserve, Barossa Valley, Australia	57.
Fox Brook, California	62.
Louis M. Martini, Sonoma County, California	66.
Penley Estate, Phoenix, Coonawarra, Australia	72.
Kenwood, Sonoma County, California	76.
Rodney Strong, Sonoma County, California	79.
Decoy, Sonoma County, California	100.
Edge, North Coast, California	111.
Caravan, Napa Valley, California	158.
Duckhorn, Napa Valley, California	184.

### **Merlot**

Tin Roof, North Coast, California	59.
Rodney Strong, Sonoma County, California	68.

### **Malbec**

Esmeralda, Tilia, Argentina	47.
Luigi Bosca, La Linda, Mendoza, Argentina	57.
Esquinas, Mendoza, Argentina	59.
Catena, Mendoza, Argentina	68.
Tomero, Mendoza, Argentina	70.

### **Pinot Noir**

Henry of Pelham, Niagara, Ontario	57.
Mission Hill, Okanagan Valley, British Columbia	61.
McManis, California	68.
La Crema, Sonoma Coast, California	95.
Migration, Russian River Valley, California	104.

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### **Shiraz**

Yalumba, Shiraz Viognier, Australia	59.
Earthworks, Barossa Valley, Australia	63.
Penley Estate, Hyland, Coonawarra, Australia	72.
Langmeil 'Valley Floor', Barossa Valley, Australia	90.
Penfolds 'Bin 128', Coonawarra, Australia	95.

### **Other Interesting Reds**

Campo Viejo, Tempranillo, Rioja, Spain	49.
Luccarelli 'Primitivo', Puglia, Italy	49.
Delaforce, Douro, Portugal	51.
Bodegas Lan 'Crianza', Tempranillo, Spain	55.
Rocca delle Macie, Chianti, Riserva, Italy	59.
Henry of Pelham, Baco Noir Reserve, Niagara, Ontario	61.
Cesari 'Zardini', Amarone, Italy	126.
Frog's Leap, Zinfandel, Napa Valley, California	132.

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 is the private dining room capacity?

	Standing	One Table	Two Tables	Three Tables
Seated events	—	20	30	32
Seated events with screen & projector	—	18	26	—
Standing cocktail reception	35	—	—	—

## When is the private dining room available?

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

- Lunch—11:00am to 3:00pm
- Dinner—4:00pm to 12:00am
- Brunch—10:00am to 3:00pm (Saturdays and Sundays only)
- Oliver & Bonacini Café Grill, Yonge & Front is not available for full restaurant buyouts—please speak with an Event Specialist to learn more about our event spaces suitable for larger guest counts

## 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. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

- Lunch or Brunch—800.
- Dinner—1,200.

## 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 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 (AV) equipment?

The only AV equipment we have on-site is a complimentary 5x5' tripod 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.

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### **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
- Candles
- 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](http://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 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.

### **What other expenses should I consider?**

Please consider below items as common costs. For a formal cost estimate please contact an 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

### **How do I book the patio?**

The Deck portion of the patio is available to book during the warmer months. Please refer to our separate patio FAQ on our website at [oliverbonacinievents.com](http://oliverbonacinievents.com).

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### 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.

### 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

### 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.

### Is parking available?

Underground parking is available at 33 Yonge Street for 2. per car after 5:30pm, Monday to Friday and all day Saturday and Sunday. The parking garage entrance is on Scott Street. Please obtain a ticket upon entering the garage. A map and directions can be accessed through our website at [oliverbonacinievents.com](http://oliverbonacinievents.com).

### Is smoking permitted?

Please note that Oliver & Bonacini Café Grill, Yonge & Front 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, Yonge & Front 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.

### 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.

OLIVER & BONACINI  
CAFÉ GRILL

(V) Vegetarian · (GF) Gluten-Free  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity

**What address should I use for my invitations?**

**Oliver & Bonacini Café Grill, Yonge & Front**  
33 Yonge Street, Suite 101  
Toronto, ON M5E 1G4

**For all booking inquiries please contact**

416.364.1211

[events@oliverbonacini.com](mailto:events@oliverbonacini.com)

[oliverbonacinievents.com](http://oliverbonacinievents.com)

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