



event



**TORONTO
REGION
BOARD OF TRADE**

Oliver & Bonacini Events and Catering

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

oliver & bonacini service



Oliver & Bonacini is thrilled to be the exclusive service provider for the Toronto Region Board of Trade. With over 30,000 sq. ft. of meeting and event space, a chef-driven kitchen, top-notch service team and dedicated on-site event planners, we are ready to assist with every aspect of your event needs.

We have long served Toronto's business community through our restaurants, which include Canoe, Jump, Auberge du Pommier, Biff's Bistro, Luma, Bannock, O&B Canteen, Leña, Liberty Commons at Big Rock Brewery and Oliver & Bonacini Café Grill. We have also expanded our events and catering services to offer an extensive selection of unique, stylish event spaces, including Arcadian, Malaparte at TIFF Bell Lightbox, The Carlu, Westin Trillium House at Blue Mountain, Aperture Room at The Thornton-Smith Building and the beautifully renovated Toronto Region Board of Trade.

From small breakout sessions to large upscale galas, we look forward to handling your event with the quality, excellence and professionalism on which Oliver & Bonacini prides its reputation.

Two handwritten signatures in black ink. The first signature on the left is 'Peter Oliver' and the second signature on the right is 'Michael Bonacini'.

Peter Oliver & Michael Bonacini

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Last Updated: August 2017

booking information & faq

What are the costs to use the facilities?

- All rooms have a room rental fee plus a minimum spend requirement for food and beverage
- If the food and beverage minimum spend is not met, the difference appears as a minimum spend off-set fee on the final bill
- All minimums are exclusive of tax
- Your Event Specialist will be happy to present you with the room rental charges and minimum spend requirements for your proposed event
- An events administration fee of 18% will be applied to all food, beverage, and minimum spend off-set fees plus applicable government taxes

When are the facilities available?

- Bookings are made on a first-come, first-serve basis
- Saturday and Sunday afternoon lunch events run from 8am–4pm and evening events from 5pm–2am
- Full day buyouts are available any day of the week
- Bookings are available on statutory holidays—a 2,000. surcharge applies

What is the room rental rate structure?

- Full-day: 6am–5pm
- Breakfast: 6am–10:30am
- Lunch: 12pm–3:30pm
- Dinner: 5pm onwards
- If you are only booking a half-day event, the room rental fee would fall under the full-day rate
- Room rental fees may include setup fees, labour fees, security charges, administration fees and cleaning/maintenance fees.

Do I have to order food & beverages?

- You do not have to order food and beverage, however our rooms have food and beverage minimum spends
- We do not permit any outside food and/or beverage in the facility

How are payments & deposits arranged?

- The full payment of the applicable room rental is required to secure the date and space, along with the signed contract; deposits can be made by certified cheque or EFT, bank draft or wire transfer
- A second deposit—calculated as 50% of the estimated cost of the event, plus applicable sales taxes—which includes but is not limited to charges for the provision food and beverage; rentals; and Audio Visual services
- The final deposit—calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes—is due five (5) business days' prior to the scheduled event date. If at any time a change in event details would increase the estimated cost of the event by more than 5,000. an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees. Upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately

Key dates

- Event details—due two to three weeks before event
- Food and beverage (canapés, menu, wine and bar) selections—due two to three weeks before event
- Final guest count—due by noon, two business days before event
- Supplier insurance—due one month before event

What menu options are available?

- Our menus are based on current seasonal selections
- All menus must be pre-set
- Feel free to interchange items between menus—prices will be adjusted based on your final selections
- Custom menus, including a preselected or on-site selected entrée are subject to a service surcharge
- Any other outside food is subject to management approval (subject to service fee)

What services are included?

The following services are complimentary when you book your event at the Toronto Region Board of Trade:

- All standard white cotton linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Candles (if required)
- Table numbers and stands
- Cruiser tables

What other expenses should I consider?

For a formal cost estimate, please contact your Event Specialist. Generally, consider these common costs:

- SOCAN legislated music fee (government-mandated): 20.56 to 123.38
- RE:SOUND legislated music fee (government-mandated): 9.25 to 55.52
- Audio-visual equipment
- Shipping and handling
- Furniture rentals and incidentals (anything additional to what we offer)
- Security (if required)

Can you arrange florals, entertainment, décor or photography?

- Although we do not arrange the above, we are happy to provide referrals for entertainment, décor, photography and more
- Please refer to our preferred suppliers list online for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers

Can I bring my own band/DJ?

- Yes. If any outside equipment is brought onto the property, a copy of the vendor's Certificate of Insurance valued at 2,000,000. is required one month in advance of your event
- Supplier insurance is a non-negotiable term and can be purchased through an insurance broker of your choice or we can refer you to our provider. Additional charges may apply

When is my guest count due?

- Please notify us of your total guaranteed guest count by 12pm, two business days prior to your function
- If no revised guest count is provided, the originally contracted number will be assumed accurate and taken as your guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater

How can I arrange shipping or deliveries?

- We do not arrange for the shipment of packages. Your Event Specialist will provide you with a label to fill out for your boxes that will allow us to identify them upon receipt from your courier.
- For deliveries, please provide the company names and times of your deliveries to your Event Specialist so arrangements can be made in advance of your event. Access may be denied if appropriate arrangements are not made
- Deliveries requiring a loading dock must be made between 6am and 6pm, Monday to Friday. All weekend deliveries and weekday deliveries before 6am and after 6pm are subject to a fee and require reservations through First Canadian Place/Toronto Region Board of Trade

When will I have access to the space for set up?

- You will have access for set up and deliveries up to two hours prior to guest invite time, based on availability

Can I place signage in the building?

- Signage outside of the Toronto Region Board of Trade area is subject to approval by First Canadian Place
- For approval, submit a photo or file of your proposed signage to your Event Specialist no later than five business days before your event with details on dimensions, placement, when the signage will be in place and for how long. Once approved, easels will be supplied
- Signage is permitted in the Toronto Region Board of Trade venue facilities at the discretion of the Event Managers
- There are electronic reader boards on each floor of the facility that display your event name, time and location.

How do I arrange audio-visual (AV) services?

- Freeman Audio Visual Canada is O&B's official in-house supplier. Please contact them to coordinate all of your AV needs at 416.862.5208
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and contract an AV technician through Freeman Audio Visual Canada if they are looking to patch into on-site equipment
- Please refer to our online preferred suppliers list for a complete listing of our alternate permitted AV suppliers: bit.ly/obpreferredsuppliers
- Please note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Adding AV equipment may alter room capacities

Is coat check available?

- Manned coat check is available for 25. per hour for a minimum of four hours. However, we do offer a self-service coat check at no additional charge
- Please arrange this with your Event Specialist prior to your event

Is parking available?

- Underground parking is available at First Canadian Place, located on the south side of Adelaide between York and Bay Street
- Prepaid parking passes or valet service can be arranged for your guests by contacting your Event Specialist. We are happy to provide you with maps, directions and specific parking instructions

Is smoking permitted?

- Please note that the Toronto Region Board of Trade 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 the Toronto Region Board of Trade and on the premises

Is security required?

- Security is required for all evening events over 100 guests
- If you wish to have security for your event the fee is 35. per hour (minimum four hours) and is arranged through your Event Specialist

Do you have a cancellation policy?

Your deposit is fully refundable if notice of cancellation is received 61 or more days prior to the event date. If the contract is cancelled within 60 days before the event, the group's liability for liquidated damages will be as follows:

- 60 to 30 days prior: Deposit non-refundable
- 29 to 14 days prior: Deposit non-refundable and 25% of minimum spend requirement
- 13 to 6 days prior: Deposit non-refundable and 50% of minimum spend requirement
- 5 days to 72 hours prior to event: Deposit non-refundable and 100% of minimum spend requirement
- 72 hours prior to the event or less: Deposit non-refundable and 100% of food ordered based on last known guest count

Who can I contact on the day of the event?

- The scheduled Event Manager will be your on-site contact the day of your event

Exact address for invitations & courier shipments for events:

Toronto Region Board of Trade
77 Adelaide St. West
First Canadian Place
Toronto, ON M5X 1C1

For remittance of payments:

Oliver & Bonacini Events and Catering
176 Yonge Street
Toronto, ON M5C 2L7

For all booking inquiries, please contact:

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

breakfast buffet

priced per person

continental light

Freshly Squeezed Orange Juice
 Chef's Seasonally Inspired Mini Quiche
 Seasonal Selection of Breakfast Muffins & Breads
 Butter & Ontario Fruit Preserves
 Assorted Fruit Yoghurts
 Market Fresh Fruit Salad
 Freshly Brewed Coffee & Selection of Teas
 16.

traditional continental

Freshly Squeezed Orange Juice & Cranberry Juice
 Freshly Baked O&B Artisan Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Assorted Fruit Yoghurts
 Market Fresh Fruit Salad
 Butter & Ontario Fruit Preserves
 Freshly Brewed Coffee & Selection of Teas
 18.

wellness breakfast

Power Breakfast Smoothies
 Freshly Squeezed Orange Juice & Cranberry Juice
 Bircher muesli Yoghurt Bar
 Housemade Granola, Fruit Yoghurt & Toasted Nuts
 Hot Organic Steel-Cut Oatmeal
 Hot Milk, Dried Fruit, Brown Sugar, Organic Honey & Mixed Berries
 Seasonal Selection of Breakfast Muffins & Breads
 Butter & Ontario Fruit Preserves
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas
 21.

deluxe continental

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
 Assorted Bagels, Applewood-Smoked Salmon,
 Caper Berries & Herb Cream Cheese
 Sliced Tomatoes & Sprouts
 Omega-3 Egg & Spinach Whole Wheat Breakfast Wraps
 Avocado, Tomato & Cheese
 Freshly Baked O&B Artisan Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Assorted Fruit Yoghurts
 Butter & Ontario Fruit Preserves
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas

23.

hot breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
 Omega-3 Scrambled Eggs with Fine Herbs
 Applewood Smoked Bacon
 Country Turkey Sausage
 Fried Heirloom Potato Hash
 Maple-Roasted Tomato & White Bean Ragout
 O&B Artisan Freshly Baked Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Assorted Fruit Yoghurts
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas

25.

executive breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
 Eggs Benedict with Peameal Bacon, O&B Artisan Bâtard & Chive Hollandaise
 Griddled Buttermilk Pancakes, Fresh Berries & Warm Ontario Maple Syrup
 Country Turkey Sausages
 Fried Heirloom Potato Hash
 Marinated Tomato & Lemon Ricotta
 Freshly Baked O&B Artisan Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Sliced Fruit & Berry Presentation
 Freshly Brewed Coffee & Selection of Teas

27.

breakfast enhancements

à la carte

priced per piece

Individual Fruit Yoghurt	2.25
Sliced Banana Bread	2.50
Chef's Seasonally Inspired Mini Quiche	2.75
Market Fresh Whole Fruit	3.
Savoury Cheese, Onion & Bacon Mini Scone	3.25
Seasonal Breakfast Muffin	3.25
O&B Artisan Mini Danish	3.50
Freshly Baked O&B Artisan Butter Croissant	3.50
Assorted Mini Bagels with Herb Cream Cheese	3.50

priced per person

Country Turkey Sausage	3.
Maple-Roasted Bacon	3.
Market Fresh Fruit Salad	5.
Omega-3 Scrambled Eggs Fine Herbs	6.
Sliced Fruit & Berries	6.
Breakfast Smoothies Chef's Selection of Seasonal Fruit & Vegetable Smoothies	6.
Griddled Buttermilk Pancakes with Ontario Maple Syrup	7.
Brioche Cinnamon French Toast	7.
Omega-3 Egg Whole Wheat Breakfast Wrap Spinach, Avocado, Tomato, Cheddar	8.
Applewood-Smoked Salmon Shaved Red Onion, Caper Berries, Lemon	8.
Eggs Benedict with Canadian Bacon	10.
Oatmeal Bar Steel-Cut Oats, Mixed Berries, Brown Sugar, Toasted Nuts	10.
Yoghurt Bar Assorted Fruit Yoghurt, Housemade Granola, Mixed Berries, Toasted Nuts	12.

priced per dozen

Assorted Mini Bagels with Herb Cream Cheese	34.
Seasonal Selection of Breakfast Muffins	38.
Freshly Baked Basket of Breakfast Pastries	38.

breakfast hors d'oeuvres

priced per dozen

Enhance your meeting and wow your guests at arrival with a selection of passed breakfast canapés—a great conversation piece to get the morning started.

- Mixed Berry Votives** Mini Fruit Skewer
- Cinnamon French Toast** Ontario Maple Syrup
- Poached Fingerling Potatoes** Corned Beef & Onion Hash
- Smoked Salmon Croque-Monsieurs** Dill Cream Cheese
- Brown Sugar & Cinnamon Dusted Beignets** Seasonal Jam
- Mini Ricotta & Mortadella Grilled Cheese Sandwich** Red Pepper Ketchup
- Egg White, Tomato, Scallion & Aged Cheddar Quesadillas** Chipotle Ketchup
- Fried Egg & Bacon Taco** Shredded Lettuce, Cheddar, Chili Aioli
- Caramelized Onion, Brie & Fine Herb Quiche**
- Deviled Hen's Egg** Dijon & Fine Herbs
- Mini Fruit Yoghurt Parfait** Housemade Granola & Berries

32.

plated breakfast

priced per person

prix fixe menu 1

Basket of Morning Breads

Freshly Baked O&B Artisan Butter Croissants, Mini Danishes & Muffins

-

Poached Hen's Eggs & Waffles

Crispy Onions, Spinach, Country Turkey Sausage

Oven-Dried Tomato, Basil Hollandaise

-

Market Fresh Fruit Salad

-

Freshly Brewed Coffee & Selection of Teas

24.

prix fixe menu 2

Chia Seed Yoghurt Parfait

Housemade Granola, Fresh Berries, Almond, Honey, Dried Fruit, Mint

-

Caramelized Onion, Brie & Asparagus Quiche

Garden Greens, Shaved & Pickled Roots, Citrus Vinaigrette

-

Compressed Fruit & Berries

-

Freshly Brewed Coffee & Selection of Teas

26.

themed breaks

priced per person

got milk?

Assorted Cookies
O&B Artisan Chocolate Brownies
Chocolate, Whole & Soy Milk
11.

health smart

Freshly Squeezed Orange & Cranberry Juice
Multigrain Muffins & Granola Bars
Assorted Fruit Yoghurt
Market Fresh Whole Fruit
13.

cheese, please

Canadian & Imported Cheeses
Fruit Compotes & Chutneys
Grapes, Dried Fruit & Nuts
Breads & Crackers
16.

sweet seduction

Selection of O&B Artisan Chocolates
Mini French Pastries & Tarts
12.

got junk?

Candy Bars & Movie Candy
Cookies, Brownies & Salty Snacks
Soft Drinks & Bottled Water
14.

high octane

Protein Power Bars
Sliced Fruit & Berry Presentation
Assortment of Sun-Dried Fruits & Nuts
Raw Vegetable Crudités
Roasted Garlic Hummus & Cottage Cheese
Assorted Fruit Yoghurt
Gatorade, Energy Drink & Vitamin Water
18.

o&b deli sandwich board

Assorted Meat & Vegetarian Sandwiches & Wraps
Kettle-Cooked Chips
Kosher Dills & Sweet Gherkins
Pickled Vegetables
18.

coffee break additions

priced per dozen

Sliced Banana Bread	24.
French Madeleines	26.
Assorted Biscotti	28.
Assorted Freshly Baked Cookies	30.
Mixed Cookie & Brownie Platter	34.
O&B Artisan Brownies	36.
Assorted French Macarons	36.
Mini Vegan Chocolate Cupcakes	36.
O&B Artisan Mini Danishes	40.
Freshly Baked O&B Artisan Butter Croissants	42.

lunch buffet

priced per person

yonge street deli

Chef's Seasonally Inspired Vegetarian Soup

Chicory Green Salad

Shaved Roots, Housemade Vinaigrette

Cabbage, Kale & Fennel Slaw

Chia & Hemp Seed, Apple Vinaigrette

Creamy New Potato Salad

Celery, Anaheim Chili, Herb Aioli

-

Variety of Seasonally Inspired Gourmet Meat & Vegetarian Sandwiches & Wraps

Coffee-Rubbed BBQ Brisket

Rueben Sandwich

Roasted Poblano, Dill Pickled Cabbage,
Provolone, Caramelized Onion, Rye

-

O&B Pickled Vegetables & Gherkins

Whole Grain & Dijon Mustards

-

Platters of Cookies & O&B Artisan Brownies

-

Freshly Brewed Coffee & Selection of Teas

26.

picnic in high park

Spinach & Endive Salad

Shaved Carrot, Quinoa Candy, Goat Cheese,
Housemade Dressing

Roasted Sweet Potato & Tomato Panzanella Salad

Arugula, Pickled Onion, Cucumber,
White Balsamic Vinaigrette

Rotini Pasta Salad

Swiss Chard, Marinated Tomato,
Creamy Dijon Dressing

-

Variety of Seasonally Inspired Meat & Vegetarian Gourmet Sandwiches & Wraps

Piri Piri Pulled Chicken

Grilled Cheese Sandwich

Havarti, Smoked Pepper Aioli, Arugula, Sourdough

-

O&B Pickled Vegetables & Gherkins

Whole Grain & Dijon Mustards

-

Platters of Cookies & O&B Artisan Brownies

-

Freshly Brewed Coffee & Selection of Teas

28.

toronto island bbq

Roasted New Potato Salad

Kale, Red Onion, Kidney Beans,
Chipotle Vinaigrette

Chopped Green Salad

Marinated Cucumber, Pickled Cabbage,
Shaved Peppers, Roasted Garlic
Buttermilk Dressing

Grilled Romaine & Radicchio Salad

Radish, Smoked Bacon, Focaccia Croutons,
Paprika & Horseradish Vinaigrette

-

Whole Roasted Jerk Chicken

Braised Greens, Scallion & Allspice Aioli

Honey Dijon Glazed Atlantic Salmon

Toasted Barley, Faro & Red Pepper Salad

Roasted Winter Roots

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

32.

(minimum 12 persons)

taste of little italy

O&B Artisan Rolls

Truffle White Bean Dip
& Roasted Red Pepper Pesto

Cherry Tomato & Marinated Bocconcini Pearls

Basil, Vincotto

Hearts of Romaine & Kale Caesar Salad

Crispy Lentil, Parmigiano-Reggiano,
Garlic Croutons, Creamy Horseradish Dressing

Marinated Eggplant Caponata Salad

Oregano Dressing

Crispy Calamari

Lemon Aioli, Shaved Fennel, Radish

-

Chili-Rubbed Grilled Chicken Parmesan

Mozzarella, Tomato, Broccolini

Cavatappi Pasta

Roasted Mushroom, Broccoli,
Sage Cream Sauce

Nonna's Meatballs

Spicy Sausage, Fontina-Whipped Potato,
Parsley, Pomodoro

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

35.

(minimum 20 persons)

greektown, opa!**O&B Artisan Rolls & Flatbreads****Hummus & Marinated Olives****Iceberg & Shaved Sweet Pepper Salad**Crispy Capers, Pickled Red Onion,
Oregano Dressing**Danforth Greek Salad**Tomato, Cucumber, Red Pepper, Feta, Arugula,
Lemon Dressing**Mediterranean Pasta Salad**Red Peppers, Artichoke, Lemon
-**Eggplant & Mushroom Moussaka**

Parmesan Béchamel Sauce

Chili & Oregano Marinated Chicken Souvlaki

Tzatziki

Pan-Roasted Sea BreamTomato, Grilled Onion, Chickpea,
Lemon & Olive Sauce Vierge**Crispy Onion & Lentil Rice Pilaf****Briami Vegetables**Zucchini, Sweet Pepper, Roots
-**O&B Sweet Treats**
-**Freshly Brewed Coffee & Selection of Teas**

34.

(minimum 12 persons)

st. lawrence market**O&B Artisan Rolls & Sea Salted Butter****Lolla Rossa & Endive Salad**Shaved Apple, Celery Ribbons, Spiced Walnuts,
Honey Dijon Vinaigrette**Winter Squash & Ricotta Salad**Marinated Tomato, Cucumber,
Toasted Pine Nuts, Basil Sauce Vierge**Lentil & Radicchio Salad**

Dill, Feta Cheese, Parsley Vinaigrette

Gauche Pie Chicken EmpanadasScallion Aioli
-**Herb-Marinated Flat Iron Steak**Olive Oil Smashed Potato, Marinated Zucchini
Horseradish Butter**Atlantic Cod**

Winter Roots, Caper Crème

**Caramelized Onion, Zucchini
& Sweet Potato Cakes**Salsa Verde
-**O&B Sweet Treats**
-**Freshly Brewed Coffee & Selection of Teas**

36.

(minimum 12 persons)

bay street executive

O&B Artisan Rolls & Sea Salted Butter

Seasonally Inspired Vegetarian Soup

Farro, Quinoa & Barley Salad

Sweet Yam, Roasted Fennel, Kale,
Sunflower Seed Vinaigrette

Curly Endive, Bibb Lettuce & Caper Salad

Anchovy, Pistachio, Crispy Onion, Tomato,
Olive & Parsley Dressing

Roasted Beet & Goat Cheese Salad

Bitter Greens, Sage, Toasted Pine Nuts,
Apple Vinaigrette

-

Crispy Skinned Atlantic Salmon

Stewed Saffron Tomato & White Beans,
Charred Broccoli Pistou

Mustard-Braised Boneless Beef Short Rib

Yukon Gold & Parsnip Purée, Cipollini Onion,
Marinated Tomato, Mushroom Jus

Butternut Squash Ravioli

Braised Kale, Parmesan Alfredo

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

39.

(minimum 20 persons)

boxed lunches

priced per box

box 1

The Wrap

Toasted Quinoa, Lentils, Roasted Red Peppers,
Sprouts, Spinach, Hummus

-

Garden Green Salad

Shaved Roots, Housemade Vinaigrette

-

Market Fresh Whole Fruit

Baked Cookie

16.

box 3

Bay Street Club on Pan au Lait

Lemon & Thyme Scented Chicken Breast
Salami, Chili Aioli, Crisp Lettuce, Tomato,
Alfalfa Sprouts

-

Garden Green Salad

Shaved Roots, Housemade Vinaigrette

-

Market Fresh Whole Fruit

Baked Cookie

18

box 2

Shaved Beef on Pretzel Bun

Young Arugula, Vine-Ripened Tomato,
Caramelized Onion Aioli

-

Garden Green Salad

Shaved Roots, Housemade Vinaigrette

-

Market Fresh Whole Fruit

Baked Cookie

18.

box 4

The Caesar Salad

Romaine Hearts, Garlic Croutons,
Smoked Bacon, Tomato, Crispy Lentils,
Creamy Horseradish Dressing

-

Market Fresh Whole Fruit

Baked Cookie

13.

- 5. add Grilled Chicken Breast
- 7. add Roasted Atlantic Salmon
- 9. add Marinated Steak

plated lunch

priced per person

o&b working lunch combo

Choice of Daily Soup or Salad

-

Seasonally Inspired Gourmet Sandwich

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

18.

express lunch 1

Grilled 8oz Turkey Burger

Caramelized Onion Aioli, Lettuce, Avocado,
Cheese, Dill Pickle, Pain au Lait Bun

-

Garden Green Salad

Shaved Roots, Housemade Vinaigrette

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

24.

express lunch 3

Roasted Atlantic Salmon Fillet

Cauliflower, Caramelized Beets,
Watercress Sauce Vierge

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

30.

express lunch 2

Chili & Lemon Marinated Chicken Breast

Toasted Farro & Quinoa Salad, Blistered Pepper,
Balsamic Red Onions, Kale & Sunflower Seed,
Pickled Cabbage Pistou

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

30.

express lunch 4

Fennel-Crusted Chicken Schnitzel

Celeriac, Savoy & Kale Slaw,
Shaved & Pickled Roots, Watercress,
Lemon Pepper Aioli

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

32.

express lunch 5**Lemon & Thyme Marinated Chicken Suprême**

Roasted Sweet Potato & Parsnip,
Brussels Sprouts, Spinach
Heirloom Carrot Gastrique

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

32.

express lunch 7**Braised Boneless Beef Short Rib**

Creamy Mascarpone Polenta, Garlic Greens,
Butternut Squash, Smoked Pepper Jus

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

35.

express lunch 6**Horseradish-Rubbed Flat Iron Steak**

Smashed New Potato Salad, Marinated Tomato,
Swiss Chard, Sauce Gribiche

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

34.

express lunch 8**Grilled Angus Beef Strip Loin**

Pommery-Whipped Yukon Gold Potato,
Buttered Leeks, Heirloom Carrot, Mushroom Jus

-

O&B Mini Treats

-

Freshly Brewed Coffee & Selection of Teas

40.

express lunch upgrades

salads

Chicory Greens Salad

Shaved Roots, Pumpkin Seeds,
Roasted Pear, White Wine Vinaigrette

8.

Spinach & Endive Salad

Spiced Pecan, Shaved Fennel, Red Wine Shallot,
Honey Mustard Vinaigrette

9.

Heirloom Potato & Mozzarella Salad

Tomato, Marinated Cucumber,
Pistachio Crumble, Dill Dressing

11.

Iceberg Wedge Salad

Cherry Tomato, Crumbled Blue Cheese,
Shaved Radish, Smoked Bacon,
Buttermilk Ranch Dressing

9.

Roasted Red Pepper Panzanella Salad

Torn Croutons, Arugula, Cucumber,
Cherry Tomato, Red Onion, Balsamic Dressing

9.

Little Gem & Smoked Bacon Caesar Salad

Deviled Hen's Egg, Garlic Crouton,
Grana Padano, Crispy Lentil,
Creamy Caper Dressing

11.

soups

Roasted Carrot & Ginger Bisque

Maple Walnut Gastrique

8.

Parsnip & Caramelized Onion

Apple & Brie

8.

Winter Root Vegetable Bisque

8.

O&B Mushroom Soup

Truffle Porcini Crème

10.

desserts

O&B Artisan Butter Tart

Sour Cream Chantilly,
Orange Marmalade,
Toasted Almond

Winter-Spiced

Courtland Apple Crumble
Aged Cheddar Crème Anglaise,
Fresh Berries, Mint

Lemon Curd Tart

Pink Peppercorn
Meringue Brownie,
Raspberry & Walnut Crumb

3. upgrade to plated dessert

canapés

priced per piece · minimum one dozen per selection

garden

Carrot, Leek & Mushroom Spring Roll Pommery Plum Sauce	2.50
Mini Caramelized Onion & Brie Grilled Cheese Seasonal Chutney	3.
Golden Beet & Goat Cheese Crostini Chive, Balsamic	3.
Portobello Frite Truffle Chive Aioli	3.
Cherry Tomato & Bocconcini Skewer Balsamic, Basil	3.
Chickpea Pakora Minted Yoghurt	3.
Truffle Mac & Cheese Grana Padano, Spicy Ketchup	3.
Vegetable Samosa Mint Raita	3.
Thyme Gougère Whipped Ricotta, White Bean Jam & Pine Nuts	3.25
Eggplant & Parmesan Croquette Tarragon Aioli	3.25
Mango & Root Vegetable Cold Roll Tamarind Sauce (minimum order of 100)	3.50

ocean

Confit Salmon Salad Chili, Tarragon, Dijon, O&B Artisan Crisp	3.50
Assorted Fish & Vegetarian Maki (minimum order of 100)	3.50
Salt Cod Croquette Smoked Pepper Aioli	3.50
Atlantic Salmon Slider Lemon, Dill, Caper Aioli	3.50
Tiki Shrimp Mango Pineapple Chutney	3.75
Baja Fish Taco Avocado, Shredded Lettuce, Pico de Gallo, Chili Aioli	3.75
Fish Ceviche Baby Gem Lettuce, Red Onion, Sweet Potato, Chili, Lime, Popcorn	3.75
Maryland Crab Cake Ginger, Cilantro, Chili, Sauce Gribiche	4.
Smoked Bacon & Crab Deviled Hen's Egg Tobiko, Crispy Shallot, Smoked Pepper & Cress	4.
Lobster & Shrimp Roll Tarragon, Celery, Pickled Cucumber, Brioche, Lemon Crème Fraîche	5.

farm

Sweet Chili Chicken Lollipop Scallion, Sesame	3.50
Mini Beef & Yorkshire Pudding Sandwich Truffle Aioli, Crispy Onion	3.50
Maple Glazed Pork Belly Buttermilk Flapjack, Blueberry	3.50
Green Olive & Feta Lamb Slider Arugula Pesto, Radicchio	3.50
Beef Slider Brie, Jalapeño	3.50
Herb-Whipped Lemon Ricotta Crostini Pickled Cantaloupe, Prosciutto	3.50
Mini Jalapeño & Cheese Curd Smokie Red Pepper Ketchup, Cucumber Relish	3.50
Sweet Chili Buffalo Chicken Buttermilk Tofu, Scallion	3.50
Crispy Chicken & Waffles Pickled Cabbage, Smoked Pepper Aioli	3.75
Nonna's Meatball Slider Spicy Sausage, Provolone, Banana Peppers	3.75
Beef & Mushroom Melt Chili Aioli, Cheddar, Buttermilk Onions	3.75
Grilled Chicken Caesar Slider Shredded Romaine, Bacon Gribiche, Manchego	3.75
Braised Beef Short Rib & Potato Pont Neuf Niagara Gold	4.
Caramelized Onion & Duck Quesadilla Ricotta & Orange Chutney	4.
Cured Foie Gras Peach Marmalade, Walnut Crumb, Brioche	4.
Dijon & Rosemary Crusted Lamb Chop Mint Salsa Verde	6.

Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

13. per person

add 3.50 for each additional piece

reception & food stations

priced per person · minimum order relative to guaranteed guest count required
speak to your Event Specialist for details

Chips & Dip

Guacamole, Pico de Gallo, Chipotle Sour Cream,
Yellow & Blue Corn Tortilla Chips

10.

Gourmet Poutine

Freshly Cut Yukon Gold Fries with Variety of Cheeses & Toppings,
Smothered in Black Pepper Chicken Gravy

12.

Mediterranean Dips, Crudités & Fruit Table

Hummus, Baba Ghanoush, Truffle White Bean Dip & Sun-Dried Tomato Tapenade,
Sliced O&B Artisan Breads, Crisps & Vegetable Crudités,
Sliced Seasonal Fruit & Berry Presentation

14.

Lemon Ricotta Ravioli

Parsnip Crème, Roasted Mushrooms & Crispy Sage

15.

Cheese Boutique's Inspired Canadian Cheese Presentation

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,
Fresh Fruit & Berries, Seasonal Chutneys & Compotes, Dried Fruit,
Cascade of O&B Artisan Breads, Crisps & Grissini

16.

Canadian Shucked Oysters

Mignonettes, Anaheim Chili Hot Sauce & Lemon

16.

Sushi By EDO

Fish & Vegetarian Maki Rolls

18.

(minimum 20 guests, 6pcs per person)

Steak & Eggs

Fried Quail Eggs, Pimenta Chips & Chimichurri

18.

Carved Ontario Lamb Popsicle

Salsa Verde & Crispy Lentils

18.

Antipasto Harvest Table

Vine-Ripened Tomatoes, Basil & Buffalo Mozzarella,
European Cured Meats & Italian Cheeses,
Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes, Grilled Peppers,
Herbed Olives & Artichokes,
Cascade of O&B Artisan Breads, Crisps & Grissini

19.

Slider Station

Beef Slider Brie, Jalapeño

-

Spicy Buffalo Chicken Slider Ranch Dressing, Iceberg Lettuce, Tomato

-

Green Olive & Feta Lamb Slider Arugula Pesto & Radicchio

-

Nonna's Meatball Spicy Sausage, Pickled Pepper, Provolone

-

Crispy Fish & Chip Butty Caper Sauce Gribiche, Lettuce, Dill Pickle

10. one type

12. two types

14. three types

16. four types

(based on three sliders per person)

Sliced Seasonal Fruit Platter

Fresh Berries

6.

O&B Dessert Table

An Indulgence of Mini Desserts & Pastries

12.

wine list

sparkling

Canti Prosecco, Italy	50.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	65.
Henry of Pelham 'Cuvée Catharine' Rosé, Niagara, Ontario	90.
Perrier-Jouët Grand Brut, Champagne, France	150.

white

J. Bouchon Sauvignon Blanc, Maule Valley, Chile	38.
Henry of Pelham 'Sibling Rivalry' White, Niagara, Ontario	40.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	40.
Zanatta Pinot Grigio, Veneto, Italy	46.
Cave Spring Riesling, Niagara, Ontario	48.
Lillypilly Sauvignon Blanc, Leeton, Australia	50.
Casa Geretto Pinot Grigio, Veneto, Italy	52.
Mission Hill Pinot Grigio, Okanagan Valley, British Columbia	54.
Tin Roof Chardonnay, California	55.
Kenwood Sauvignon Blanc, Sonoma County, California	62.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	64.

red

Argento Malbec, Argentina	38.
Cave Spring 'O&B Red' Merlot-Cabernet, Niagara, Ontario	40.
Henry of Pelham 'Sibling Rivalry' Red, Niagara, Ontario	40.
Argento Cabernet Sauvignon, Argentina	42.
Cave Spring 'Biff's Juicy Red' Merlot-Cabernet Blend, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	45.
Rocca delle Macie Chianti, Tuscany, Italy	50.
Cesari Valpolicella Ripasso, Veneto, Italy	54.
Lillypilly Shiraz, Leeton, Australia	55.
Catena Malbec, Argentina	58.
Mission Hill Pinot Noir, Okanagan Valley, British Columbia	58.
Rodney Strong Merlot, Sonoma County, California	65.
Kenwood Cabernet Sauvignon, Sonoma, California	68.

Not sure what to select? Forward your menu selection and wine price range to your Event Specialist and allow our Sommelier to select wine for your event!

beverages

non-alcoholic

Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Teas	per person	3.50
Soft Drink	each	3.50
Bottled Juice	each	3.50
Sparkling & Still Mineral Water	each	3.50
Whole Milk, 2% or Skim Milk (250ml)	each	3.50

standard bar

	per oz	6.95
Smirnoff Vodka		
Beefeater Gin		
Bacardi Rum		
Canadian Club Rye		
Ballantine's Scotch		

premium bar

	per oz	7.95
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Johnnie Walker Red Label Scotch		

ultra premium bar

	per oz	9.95
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Year Old Rum		
Lot No. 40 Rye		
Johnnie Walker Black Label Scotch		

signature cocktails & martinis

let our team of mixologists create custom cocktails and martinis for your event

bar enhancements

The Glenlivet single malt scotch	14.
Highland Park single malt scotch	14.
The Macallan Gold single malt scotch	16.
Talisker single malt scotch	18.
Sauza Tequila	7.
Patrón Silver Tequila	16.

after dinner drinks

Baileys Irish Cream, Grand Marnier, Kahlúa, Amaretto,	7.
Courvoisier VSOP Cognac, Martell VSOP Cognac	11.

beer

Domestic	7.
Import	8.
Craft	9.

Please note: a minimum of 500. in bar sales before tax and gratuity is required,
or a bartender charge of 100. will be added to your bill.