



LENNOX
HALL

social & weddings

Oliver & Bonacini Events and Catering

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

oliver & bonacini events



Oliver & Bonacini is thrilled to be the exclusive service provider for Lennox Hall at the Toronto Region Board of Trade. Located in the heart of Toronto, we offer an array of packages to accommodate various styles, tastes and budgets. With our chef-driven kitchen, top-notch service team and dedicated on-site Event Specialists, we are ready to assist with every aspect of your event.

We have long served Toronto 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 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.

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'. Both are written in a cursive, flowing style.

Peter Oliver & Michael Bonacini

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OLIVER & BONACINI
EVENTS AND CATERING



booking information & faq

The O&B difference

- Exclusive use of the venue
- Interactive and engaged service staff
- Complimentary green room/bridal party suite, including Champagne and O&B treats
- Dishes made with the highest quality, locally sourced ingredients
- Superior management of your event
- 'It's all in the details' planning with your Event Specialist
- Access to our preferred suppliers list

Capacities

	Lennox Hall	ABCD
Ceremony	350	100
Reception with food stations	400	200
Rounds of 8 with dance floor	220	-
Rounds of 6 with dance floor	175	-
Medieval with dance floor	170	-

Key Dates

Formal planning meeting with your Event Specialist	Four to six weeks before event
Food and beverage (canapés, menu, wine and bar) selections due	Four to six weeks before event
Final guest count and floor plan due	Five full business days before event
DJ/band insurance due	One month before event

When are the facilities available?

- Bookings are made on a first-come, first-serve basis
- Saturday and Sunday afternoon lunch events run from 11am–4pm and evening events from 5pm–2am
- Full-day buyouts are available Saturday and Sunday
- Bookings are available on statutory holidays—a 2,000. surcharge applies

What does it cost to use the facilities?

- A room rental fee and food and beverage minimum spend will apply. 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
- An events administration fee of 18% will be applied to all food, beverage, and minimum spend off-set fees plus applicable government taxes

Minimum food & beverage spend requirements

- Saturday or Sunday: 11am to 4pm—3,500.
- Saturday or Sunday: 5pm to 1am—7,000.

What services are included?

- Green room/bridal party suite
- All white cotton linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed, personalized menus at each place setting
- Table numbers

What other expenses should I consider?

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

- SOCAN legislated music fee (government-mandated): 29.56 to 123.38
- RE:SOUND legislated music fee (government-mandated): 13.30 to 55.52
- Security (required for all events where alcohol is served)
- Vendor meals
- On-site ceremonies (start at 400.)
- Rentals and incidentals (audio-visual equipment, linens, etc.)
- Cake service and plating

Beverage Costs

- Host bars, cash bars and bar packages are available for your event
- A host bar is based upon consumption per drink, both alcoholic and non-alcoholic
- Customized bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

Menu Selection

- All menus must be pre-set
- Menus are based upon our current seasonal selections
- You are able to interchange items between menus—prices will be adjusted based upon your final selections
- Custom menus, including a preselected or on-site selected entrée are subject to a service surcharge
- The only outside food item permitted in Toronto Region Board of Trade is your celebratory cake or cupcakes (subject to service fee)
- Any other outside food is subject to management approval (subject to service fee)

What is the cost of cake service/plating?

Cut & plated by the Chef	per guest	3.
Cut & plated by the Chef with garnish	per guest	5.
Served upon request by server at station	99 guests or less (includes coffee)	75.
Served upon request by server at station	100 guests or more (includes coffee)	125.

When is my guest count due?

- Please notify us of your total guaranteed guest count five business days in advance of your function
- If no revised guest count is provided, the original contracted number will be assumed accurate and taken as your guarantee
- You will be billed for the guaranteed number given or attendance, whichever is greater

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

Can I plan designated seating?

- If you wish to arrange designated seating, please supply your own place cards and/or floor plan

Can you arrange florals, entertainment, décor or photography?

- We are happy to provide referrals through our preferred suppliers list. Please see our Preferred Suppliers list on our website for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers

Audio-visual (AV)

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

Is parking available?

- Underground parking is available at First Canadian Place located on the south side of Adelaide Street between York Street 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

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 ten (10) 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

What else should I consider?

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

- Ceremony—Location, length, and travel time to venue if off-site
- Photos—Pre or post ceremony? Location? How long will they take? Do guests know when and where they are to be for photos?
- Cocktails/Canapés—Where? How long?
- Receiving line
- Seating—Depending on final guest count and pace of crowd, seating can take from 10-30 minutes
- Formal introductions, first toasts, welcome speech
- Order taking—At least 15 minutes needed
- Speeches—For best flow, we recommend having speeches between courses

Are vendor meals available?

- A three-course vendor meal is 35. per person, Chef's choice and determined on the day of the event

Will I have time to set up?

- Yes, you will have access for set up three hours prior to your contracted event start time

How can I arrange deliveries?

- Please provide the company names and times of your deliveries to your Event Specialist so that 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–6pm, Monday to Friday
- All weekend deliveries and weekday deliveries prior to 6am and after 6pm are subject to a fee and require reservations through First Canadian Place/Toronto Region Board of Trade

Is security required?

- Security is mandatory for all events where alcohol is served to monitor activity in and out of the premises to ensure only invited guests are granted access
- The fee for security is 35. per hour and is arranged through your Event Specialist

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

Can I have an on-site rehearsal?

- On-site rehearsals are based on availability and subject to approval. Venue rental fees may apply

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

Do you have a cancellation policy?

- Your contract may be terminated with formal written notice within 15 days of signing. A 500. administration fee plus HST will be deducted from your deposit. All deposits and payments are non-refundable if notice of cancellation is received more than 15 days after signing
- Oliver & Bonacini Events and Catering reserves the right to terminate any functions for which payment of final estimated invoice has not been received five business days prior to the event

Exact address for invitations

Lennox Hall
at Toronto Region Board of Trade
77 Adelaide St. W., First Canadian Place
Toronto, ON M5X 1C1

For booking inquiries, please contact:

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

menus

Our menus are based on current seasonal selections. All menus are preset and can be created with a choice your guests can either pre-select or make on-site (surcharges apply). Feel free to interchange items between menus—prices will be adjusted based on your final selections. Please note, your celebratory cake or cupcakes are the only outside food permitted.

tastings

A menu tasting that includes a maximum of two appetizers, two main courses and two desserts is complimentary for two guests. Additional guests are responsible for all food and beverage consumed. Tastings do not include canapés, kids' meals or food station items. Date and times are subject to Chef availability and can be arranged through your Event Specialist.

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

hot & cold appetizers

priced per person

Bittersweet Winter Green Salad

Shaved Roots, Toasted Walnuts,
Butternut Squash Vinaigrette

9.

Fennel-Scented Shrimp Cocktail

Horseradish & Tomato Crème,
Winter Greens, Pickled Roots

16.

Roasted Heirloom Beet & Goat Cheese Salad

Pistachio Brittle, Pickled Cauliflower,
Watercress, Fig Dressing

11.

Butter-Poached Lobster & Artichoke

Marinated Tomato, Orange, Toasted Pine Nuts,
Peppered Greens, Romesco Dressing

20.

Roasted & Pickled Winter Roots

& Buffalo Ricotta Salad

Heirloom Potato, Pine Nut Brittle, 100km Greens,
Maple Sage Gastrique

11.

Ricotta Ravioli

Roasted Mushrooms, Sautéed Greens,
Grana Padano & Basil, Parsnip Alfredo Sauce

16.

Baby Spinach & Roasted Pear Salad

Quinoa Crunch, Shaved Fennel, Curly Endive,
Pickled Shallot, Dried Cranberry,
White Wine Vinaigrette

10.

Goat Cheese Gnocchi

Rapini, Tomato Fondue, Chili & Basil

16.

Beet-Cured Atlantic Salmon

Marinated Cucumber, Pickled Pearls,
Dill Crème, Brioche

18.

Little Gem, Kale & Maple Bacon Caesar Salad

Parmesan Crisp, Fried Quail Egg,
Crispy Anchovy, Creamy Caper Dressing

12.

soups

priced per person

O&B Mushroom Soup

Porcini Crème & Chive

10.

Caramelized Onion & Parsnip Soup

Walnut Pistou

8.

Roasted Onion, Tomato & Chorizo Soup

Yukon Gold Potato, Lentils, Cabbage

10.

Butternut Squash Bisque

Pickled Onion Pistou

8.

Potato & Leek Chowder

Double-Smoked Bacon, Celery, Red Pepper Pesto

10.

main course

priced per person

Maple Dijon Glazed Chicken Suprême

Roasted Sweet Potato & Parsnip,
Caramelized Brussels Sprouts, Garlic Jus
26.

Savory-Rubbed Roast Half Chicken

Parmesan Baked New Potato, Broccolini,
Smoked Pepper Jus
28.

Crispy Skinned Atlantic Salmon

Confit Tomato & White Bean Ragout,
Rapini, Caper Pistou
28.

Baked Mediterranean Branzino

Roasted New Potato, Brava Sauce,
Fine Beans, Pickled Onion,
Caramelized Fennel Sauce Antiboise
30.

Pan-Seared Ontario Lake Trout

Braised Lentils, Fine Beans,
Marinated Tomato, Grilled Scallion Salsa Verde
30.

Braised Boneless Beef Short Rib

Creamy Mascarpone Polenta, Kale,
Cipollini Onion, Balsamic Jus
32.

Grilled Angus Beef Strip Loin

Salt Baked Russet Potato, Winter Squash,
Charred Broccoli, Tomato & Garlic Confit
36.

Dry-Aged New York Strip Loin & Chicken Suprême Duo

Pommery-Whipped Yukon Gold Potato,
Winter Greens, Heirloom Carrot, Port Jus
37.

Cumin-Scented Lamb Sirloin

Celeriac Purée, Seared Greens,
Black Trumpet Mushroom, Burnt Honey Jus
38.

Dry-Aged Beef Tenderloin

Pressed Yukon Gold Potato, Swiss Chard,
Roasted Onion, Peppercorn Jus
42.

Braised Boneless Beef Short Rib & Garlic Prawns

Crushed Cauliflower, Mustard Greens,
Sweet Potato, Red Wine Jus
42.

vegetarian offerings

Caramelized Onion & Prairie Grains Potato Cannelloni

Braised Cabbage & Leeks,
Butternut Squash, Rapini

19.

Roasted Sweet Potato & Lentil Cake

Toasted Quinoa, Marinated Zucchini,
Blistered Tomato Sauce Vierge

19.

Charred Cauliflower & Radicchio

Heirloom Beets, Pomegranate, Bitter Greens,
Carrot Gastrique

19.

desserts

priced per person

Winter-Spiced Courtland Apple Crumble

Aged Cheddar Crème Anglaise,

Fresh Berries, Mint

9.

Lemon Curd Tart

Toasted Coconut, Pink Peppercorn Meringue,

Dark Chocolate & Raspberry

9.

O&B Artisan White Chocolate Cheesecake

Dulce de Leche, Saskatoon Berry, Quinoa Candy

9.

O&B Artisan Butter Tart

Sour Cream Chantilly, Orange Marmalade,

Toasted Almond & Mint

9.

Cinnamon-Whipped Crema Catalana

Vanilla Sponge, Candied Walnut Crumble,

Macerated Strawberries, Caramel & Lemon Balm

10.

Sea-Salted Chocolate Hazelnut Bar

Espresso Anglaise, Candied Filbert, Marshmallow

10.

Chocolate Panna Cotta

Raspberry, Hazelnut Crumble, Passion Fruit Gelée

10.

additional offerings

priced per person

Chef's Seasonally Inspired Intermezzo

5.

Family-Style Italian Cured Meat & Antipasto Vegetables

O&B Artisan Bread & Crisps, Olives, Bomba Purée

10.

Locally Produced Cheese with O&B Artisan Bread

Fresh Fruit Compote & Organic Honey

12.

Piri Piri Shrimp, Grilled Calamari & Crispy Fish Platter

Garden Green Salad, Lemon

14.

children's menu

priced per child

Please select one appetizer, one main, one dessert for the group

...or let the kids eat what the grown-ups are eating!

Same dishes, just smaller portions

appetizer

Mozzarella Sticks

Tomato Sauce

-

Vegetable Crudités

Ranch Dressing

-

Caesar Salad

main

Crispy Chicken Fingers with French Fries

Plum Sauce, Ketchup

-

Penne Pasta

Butter or Tomato Sauce

-

Macaroni & Cheese

-

Cheese Quesadilla

Sour Cream, Salsa

dessert

O&B Artisan Chocolate Brownie

Vanilla Ice Cream

-

Ice Cream Sundae

-

Fresh Fruit Salad

25.

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.

late night

passed late night food

priced per piece

Kettle-Cooked Potato Chips Chili Aioli	3.
Sweet & Salty "Chicago-Style" Popcorn Cheesy Caramel	3.
Grilled Cheese & Roasted Tomato Sandwich	3.
Caramelized Onion & Duck Confit Quesadilla Havarti, Red Pepper Ketchup	3.50
Beef Slider Smoked Bacon Aioli, Cheddar	3.50
Smoked Brisket Taco Chipotle Aioli, Pickled Cabbage, Crispy Onion	3.50
Jerk Chicken Taco Allspice Aioli, Pineapple Salsa	3.50
Baja Fish Taco Avocado, Tomato, Cilantro, Jalapeño	3.75
Yukon Gold Potato Poutine Cheese Curds, Black Pepper Chicken Gravy	3.75
Buttermilk Fried Chicken & Waffles Chili Maple Glaze, Soy Aioli, Scallion	3.75
Sexy Fries Parmigiano-Reggiano, Truffle	4.
Pulled Beef Short Rib Poutine Ontario Cheese Curds, Green Onion, Spiced Gravy	4.50

food stations

priced per person

Sliced Fruit & Berry Presentation

6.

O&B Mini Dessert Table

Assortment of Tiny Desserts & Tarts

12.

Gourmet Poutine Station

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

12.

Canadian & Imported Cheese Presentation

Fresh Fruit & Berries, Seasonal Chutney,
Dried Fruit & Nut Parfaits,
Cascade of O&B Artisan Breads, Crisps & Grissini

16.

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)

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 event administration fee is required,
or a bartender charge of 100. will be added to your bill.

bar packages

priced per person

soft bar

Bottled Water, Pop & Juice

9.

buzz package

Includes wine with dinner and an open bar before dinner (one hour) and after dinner (five hours)

Standard Bar Rail

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,
Canadian Club Rye, Ballantine's Scotch

House Wines

Cave Spring 'O&B White' (Chardonnay)
Cave Spring 'O&B Red' (Cabernet/Merlot)

Beer

Import, Domestic & Craft

Non-Alcoholic Beverages

Coffee & Tea

42.

sparkle package

Includes wine with dinner and an open bar before dinner (one hour) and after dinner (five hours)

Premium Bar Rail

Ketel One Vodka, Tanqueray Gin,
Lot No. 40 Rye, Havana Club Rum,
Johnnie Walker Red Label Scotch

House Wines

Cave Spring 'O&B White' (Chardonnay)
Cave Spring 'O&B Red' (Cabernet/Merlot)

Beer

Import, Domestic & Craft

After Dinner Drinks

Baileys Irish Cream, Grand Marnier,
Kahlúa, Amaretto

Non-Alcoholic Beverages

Coffee & Tea

55.

celebration package

Includes wine with dinner and an open bar before dinner (one hour)
and after dinner (five hours)

Sparkling Toast

Bar Bites & Snacks

Selection of three canapés per person

Selection of Gourmet Bar Snacks

Ultra Premium Bar Rail

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

Beer

Import, Domestic & Craft

House Wines

Lillypilly Sauvignon Blanc

Zanatta Pinot Grigio

or

Miguel Torres 'Las Mulas' Cabernet Sauvignon

Rocca delle Macie Chianti

After Dinner Liqueurs

Baileys Irish Cream, Grand Marnier,

Kahlúa, Amaretto

Non-Alcoholic Beverages

Bottled Water

Coffee & Tea

68.