



HUDSON

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Last Updated: April 2018

OLIVER & BONACINI  
EVENTS AND CATERING

HUDSON

# booking information & faq

## Capacities—Loft

	Square Footage	Rounds of 8	Half Rounds of 6	Theatre	Classroom	Boardroom	Reception
Loft 1	3,035	60	30	176	72	N/A	60
Loft 2	3,257	104	78	200	112	N/A	160
Loft 3	4,137	128	96	250	112	N/A	250
Loft 1 & 2	6,292	164	138	300	210	N/A	320
Loft 2 & 3	7,394	232	174	450	224	N/A	400
Loft Buyout	10,429	480	360	500	322	N/A	600

## Capacities—Flat

	Square Footage	Rounds of 8	Half Rounds of 6	Theatre	Classroom	Boardroom	Reception
Flat A	5,308	192	144	175	168	N/A	250
Flat B	841	40	30	48	20	24	50
Flat C	561	24	18	50	16	24	30
Flat D	924	40	30	36	16	20	40
Flat B & C	1,402	72	54	72	40	48	90
Flat B, C & D	2,326	112	484	120	60	68	160
Flat Buyout	7,634	300	234	300	244	68	425

## Rental & Minimum Spend Requirements

- Use of Hudson is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and gratuity
- If the minimum spend requirement is not met, the difference will appear as a minimum spend off-set fee on your final bill
- Statutory holidays are subject to a minimum 2,000. surcharge
- Gratuity is charged at a rate of 18%
- All food and beverage pricing listed in this package is exclusive of tax and gratuity
- Your Event Specialist will be happy to present you with the room rental charges and minimum spend requirements for your proposed event
- Room rental fees may include setup, labour, security, administration and cleaning/maintenance fees

### Key Dates

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plans are due five full business days prior to event date
- Payment in full of estimated event charges is due five full business days prior to event date
- DJ/Band insurance is due at least one month in advance

### Complimentary Services

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- In-house dance floor

### Additional Charges (if applicable)

- SOCAN legislated music fee (government-mandated): 22.06 to 187.55
- RE:SOUND legislated music fee (government-mandated): 9.25 to 78.66
- Podium for 150.
- Audio-visual: slideshows require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

### 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

### Wine Selection

- If a host bar is chosen, wines will be charged based on bottles consumed
- Wine must be selected from our current list

### 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 is your celebratory cake or cupcakes (subject to service fee)
- Any other outside food is subject to management approval (subject to service fee)

### Audio-Visual (AV)

- Freeman Audio Visual Canada is O&B's official in-house supplier—please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 403.371.7329
- 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 note that only those AV suppliers listed are permitted in O&B event venues and restaurants
- Please note that adding audio-visual equipment may alter room capacities

### **On-Site Contact Insurance**

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Hudson
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name Hudson as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name Hudson as additional insured
- Your Event Specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

### **On-Site Contact**

- An Event Manager will be available as your direct on-site contact on the day of your event

### **Parking**

- Recommended parking is at Banker's Hall (entrance off 9th Avenue SW). Evening (6pm to 6am) and all day weekend rates at 2. per car

### **Smoking**

- Please note that Hudson is a non-smoking establishment in conformity with the Alberta Tobacco and Smoking Reduction Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at Hudson and on the premises

### **Coat Check**

- Coat Check services are available. Please speak with your Event Specialist for more details

### **Vendor Referrals (musicians, florists, cake makers, etc.)**

- We are happy to provide referrals for all of your needs! Please speak with your Event Specialist

### **Vendor Meals**

- 40. per person, Chef's choice

### **Other**

- If designated seating is required, kindly supply/print your own place cards and/or floor plan
- Access to Hudson for set up and deliveries is permitted three hours prior to guest invite time; if earlier access is required a service fee will apply

### **Guaranteed Guest Counts**

- The guaranteed number of guests attending the event is required five business days prior to the event
- Please note that unless your Event Specialist is 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 attendance, whichever is greater

**Payments & Deposits**

- 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 AV 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

**Cancellation**

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five business days prior to the function

**Exact Address:**

Hudson  
200 8 Avenue SW, 6<sup>th</sup> Floor  
Calgary, AB T2P 1B5

**Booking Inquiries:**

403.770.2275  
[HUDSON@oliverbonacini.com](mailto:HUDSON@oliverbonacini.com)

# breakfast buffet

priced per person

## *continental light*

Seasonal Selection of Breakfast Muffins & Banana Bread  
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve  
 Butter & Jams  
 Market Fresh Whole Fruit  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Tea Selection  
 17.

## *traditional continental*

Freshly Baked Butter Croissants & Mini Danishes  
 Seasonal Selection of Breakfast Muffins & Banana Bread  
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve  
 Butter & Jams  
 Market Fresh Whole Fruit  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Tea Selection  
 20.

## *wellness breakfast*

Breakfast Smoothies  
 Hot Oatmeal with Selection of Organic Cane Sugar, Honey, Prairie Omega Seeds & Blueberries  
 Sunflower Granola with Toasted Mixed Nuts & Chilled Skim Milk  
 Seasonal Selection of Breakfast Muffins & Banana Bread  
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve  
 Butter & Jams  
 Market Fresh Whole Fruit  
 Morning Fruit Juices  
 Freshly Brewed Coffee & Tea Selection  
 23.

### *deluxe continental*

Assorted Bagels, Shaved Red Onion, Capers, Chive Cream Cheese, Smoked Salmon,  
Sliced Tomato, Bacon Bits  
Spinach Wrap with Scrambled Egg, Tomato, Greens & Parmigiano-Reggiano  
Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve  
Butter & Jams  
Sliced Fruit & Berry Platter  
Morning Fruit Juices  
Freshly Brewed Coffee & Tea Selection  
26.

### *hudson executive breakfast*

Eggs Benedict with Canadian Bacon & Hollandaise  
Buttermilk Pancakes & Warm Maple Syrup  
Country Sausages & Smoked Maple Bacon  
Fried Heirloom Potato Hash  
Smoked Salmon Platter, Red Onions, Capers, Watercress & Horseradish Chantilly Cream  
Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Sliced Fruit & Berry Platter  
Morning Fruit Juices  
Freshly Brewed Coffee & Tea Selection  
30.



# breakfast enhancements

## *à la carte*

priced per piece

<b>Chef's Seasonally Inspired Mini Quiche</b>		3.
<b>Fresh Whole Fruit</b>		3.
<b>Individual Fruit Yoghurt</b>		4.
<b>Sliced Banana Bread</b>		4.
<b>Mixed Danishes &amp; Croissants</b>	per dozen	40.
<b>Assorted Mini Danishes</b>	per dozen	40.
<b>All Butter Croissants</b>	per dozen	42.
<b>Seasonal Selection of Breakfast Muffins</b>	per dozen	42.

priced per person

<b>Market Fruit Salad</b>		7.
<b>Buttermilk Pancakes</b> Maple Syrup		7.
<b>Cinnamon French Toast</b>		7.
<b>Applewood-Smoked Salmon Platter</b> Shaved Red Onion, Capers, Watercress, Horseradish Chantilly Cream		9.
<b>Sliced Fruit &amp; Berries</b>		9.
<b>Eggs Benedict</b> Canadian Bacon		10.

## *breakfast canapés*

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.

### **Mini Seasonal Fruit Skewer**

**Cinnamon French Toast** Maple Syrup Drizzle

**Poached Fingerling Potato** Corned Beef & Onion Hash

**Smoked Salmon Croque-Monsieur** Dill Cream Cheese

**Thick Maple-Glazed Bacon Fork** Apple Ketchup

**Twice-Baked Stuffed New Potato** Sour Cream, Bacon, Chive

**Black Pudding Coin** Black Cherry HP Sauce

**Smoked Kielbasa** Smoked Sour Cream

42.

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# plated breakfast

priced per person

## *prix fixe menu 1*

### **Basket of Morning Breads**

All Butter Croissants, Mini Danishes & Muffins

-

### **Scrambled Egg**

Homestyle Potatoes, Country Sausage, Applewood-Smoked Bacon,  
Roasted Tomato, Parmigiano-Reggiano

-

### **Market Fresh Fruit Salad**

Mint Syrup

-

### **Freshly Brewed Coffee & Selection of Teas**

25.

## *prix fixe menu 2*

### **Fruit Yoghurt Parfait**

Housemade Granola, Toasted Almonds, Dried Cranberries

-

### **Poached Omega-3 Eggs**

Corned Beef, Fried Shredded Heirloom Potato Hash,  
Chive Hollandaise, Tomato Ragoût

-

### **Fresh Fruit & Berry Platter**

-

### **Freshly Brewed Coffee & Selection of Teas**

28.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.  
Speak with your Event Specialist for more details.

# themed breaks

priced per person

## *got milk?*

Assorted Cookies  
 Chocolate Brownies  
 Chocolate, White & Soy Milk  
 Freshly Brewed Coffee & Selection of Teas  
 12.

## *health smart*

Fresh Juice Selection  
 Apple Bran Muffins & Granola Bars  
 Fruit Yoghurt Parfaits with Granola Crumble  
 Market Fresh Whole Fruit  
 Freshly Brewed Coffee & Tea  
 16.

## *sweet seduction*

Selection of Chocolates  
 Mini French Patisseries  
 Freshly Brewed Coffee & Tea  
 16.

## *got junk?*

Movie Candy  
 Chocolate Bars, Cookies  
 Salty Snacks  
 Soft Drinks & Bottled Water  
 Freshly Brewed Coffee & Tea  
 16.

## *cheese, please*

Canadian & International Cheeses  
 Fruit Conserves & Chutneys  
 Grapes, Dried Fruit & Nuts  
 Artisanal Bread & Cracker Selection  
 19.

## *high octane*

Energy Bars  
 Protein Power Bars  
 Sliced Fruit & Berry Platter  
 Assortment of Dried Fruits & Nuts  
 Raw Vegetable Crudités  
 Cottage Cheese  
 Fruit Yoghurt Parfaits with Granola Crumble  
 Gatorade, Red Rain & Vitamin Water  
 Freshly Brewed Coffee & Tea  
 20.

## *sandwich board*

Assorted Meat & Vegetarian  
 Sandwiches & Wraps  
 Big Dill Pickles  
 Pickled Vegetables  
 Bottled Water & Fruit Juices  
 22.

## *coffee break additions*

priced per dozen

<b>French Madeleines</b>	24.
<b>Assorted Biscotti</b>	30.
<b>Assorted Baked Cookies</b>	32.
<b>Sliced Banana Bread</b>	34.
<b>Mixed Cookie &amp; Brownie Platter</b>	34.
<b>Chocolate Brownies</b>	36.
<b>Selection of Muffins</b>	38.
<b>Chef's Choice of Seasonal Macarons</b>	40.

# lunch buffet

priced per person

## *o&b deli*

### **Chef's Seasonally Inspired Soup**

#### **Green Salad**

Mixed Greens, Arugula, Baby Spinach,  
Shaved Vegetable Crudités,  
Red Wine Vinaigrette

#### **Baby Potato Salad**

Double-Smoked Bacon, Hen's Egg Gribiche,  
Capers, Green Onion

#### **Prairie Grain Tabbouleh**

Seared Summer Squash,  
Toasted Omega Seeds, Feta Cheese

-

### **Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches**

#### **Reuben Sandwich**

Housemade Brisket, Sauerkraut,  
Swiss Cheeses, Special Dressing

-

### **Pickled Vegetables & Big Sliced Pickles**

-

#### **Cookie & Brownie Platter**

-

### **Freshly Brewed Coffee & Selection of Teas**

32.

## *picnic at pumphouse park*

### **Young Kale & Romaine Caesar**

Crispy Lentils, Smoked Bacon, Focaccia Croutons,  
Hen's Egg, Shaved Parmigiano-Reggiano,  
Caesar Vinaigrette

#### **Lollo Rossa & Frisée Salad**

Crumbled Feta Cheese, Dried Cherries,  
Green Beans, Toasted Sunflower Seeds,  
Aged Sherry Dressing

#### **Prairie Grain Tabbouleh**

Seared Summer Squash,  
Toasted Omega Seeds, Feta Cheese

#### **Baby Potato Salad**

Double-Smoked Bacon, Hen's Egg Gribiche,  
Capers, Green Onion

-

### **Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches**

#### **Monte Cristo Sandwich**

Shaved Ham, Swiss Cheese

-

### **Pickled Vegetables & Big Sliced Pickles**

-

#### **Cookie & Brownie Platter**

-

### **Freshly Brewed Coffee & Selection of Teas**

34.

## *mediterranean*

### Flatbreads

#### Roasted Garlic Hummus & Marinated Olives

#### Traditional Greek Salad

Tomato, Red Onion, Cucumber, Feta

#### Chickpea Salad

Roasted Red Peppers, Artichoke,  
Lemon, Oregano

-

#### Grilled Lemon Chicken

Fingerling Potatoes, Olives, Rosemary, Spinach

#### Grilled Red Snapper & Mussels

Tomato Rice Pilaf, Tuscan Kale,  
Green Beans, Feta

#### Roasted Cauliflower

Spiced Date Gremolata, Toasted Pine Nuts

-

#### O&B Sweet Treats

-

#### Freshly Brewed Coffee & Selection of Teas

38.

(minimum 20 persons)

## *little italy*

### Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons,  
Hen's Egg, Shaved Parmigiano-Reggiano,  
Caesar Vinaigrette

### Grilled Italian Vegetable Antipasto

Extra Virgin Olive Oil, Zucchini, Eggplant,  
Red Peppers, Artichokes, Olives, Fennel

### Caprese Salad

Mixed Tomatoes, Basil, Bocconcini,  
Balsamic Vinegar, Black Pepper

### Luciana-Style Octopus, Clam & Calamari Salad

Tomato, Oregano, Lemon, Capers, Olives

-

### Focaccia Bread

Sea Salt, Rosemary

-

### Da Paolino

Braised Lemon Chicken, Garlic,  
Fennel, Pink Peppercorns

### Pork Shank Osso Buco Milanese

Saffron Risotto, Italian Tomato, Gremolata

### Rapini & Orecchiette

Tomato, Basil, Rapini, Parmigiano-Reggiano

-

### O&B Sweet Treats

-

### Freshly Brewed Coffee & Selection of Teas

40.

(minimum 20 persons)

***asian street***

**Cucumber & Napa Cabbage Salad**  
Charred Green Onions, Shaved Daikon,  
Ginger & Soy Dressing

**Chewy Noodle Salad**  
Carrot, Coriander, Peanut,  
Lime & Red Chili Fish Sauce

**Chilled Pork Potstickers**  
Pickled Ginger, Chili

**Korean BBQ Beef**  
Kimchi

**Vegetable Chow Mein**  
Stir-Fried Asian Vegetables, Egg Fried Rice,  
Bean Sprouts

**Chicken & Shrimp Pad Thai**  
Egg & Glass Noodles, Green Chili, Galangal,  
Peanuts, Lime

**Beef & Broccoli**  
Black Bean Sauce, Red Peppers,  
Toasted Sesame Seeds

**Bubble Tea**

**Freshly Brewed Coffee & Selection of Teas**

42.  
(minimum 20 persons)

***banker's hall***

**Chef's Seasonally Inspired Soup**

**House Baked Dinner Rolls**

**Pickled Beet & Black Barley Salad**  
Crumbled Feta Cheese, Black Sesame Seeds

**Baby Potato Salad**  
Double-Smoked Bacon, Hen's Egg Gribiche,  
Capers, Green Onion

**Prairie Grain Tabbouleh**  
Locally Grown Mixed Grains, Corn, Earl Grey,  
Feta Cheese, Soft Herbs, Dates

**Poached Pickerel Fillet**  
Mixed Beans & Lentils, Crispy Chickpeas,  
Peas, Basil Sauce

**Italian Sausage Orecchiette**  
Extra Virgin Olive Oil, Tomato, Fresh Basil,  
Baby Kale, Shaved Parmigiano-Reggiano

**Boneless Short Rib Bourguignon**  
Fingerling Potatoes, Cipollini Onions,  
Button Mushrooms, Pancetta Lardons,  
Root Vegetables

**O&B Sweet Treats**

**Freshly Brewed Coffee & Selection of Teas**

49.  
(minimum 20 persons)

# plated lunch

priced per person

## *o&b working lunch combo*

Seasonally Inspired Gourmet Sandwich

Mixed Greens & Crudites

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

24.

## *express lunch 1*

**Lemon Chicken Schnitzel**

Roasted Baby Potatoes, Green Beans,  
Spiced Tomato Velouté

-

**Mini Desserts & Sweets**

-

Freshly Brewed Coffee & Selection of Teas

31.

## *express lunch 2*

**Poached Pickerel Fillet**

Mixed Beans & Lentils, Crispy Chickpeas,  
Peas, Basil Sauce

-

**Mini Desserts & Sweets**

-

Freshly Brewed Coffee & Selection of Teas

33.

## *express lunch 3*

**Braised Boneless Short Ribs**

Prairie Corn, Toasted Buckwheat, Carrot Purée,  
Crumble, Thyme, Bordelaise Sauce

-

**Mini Desserts & Sweets**

-

Freshly Brewed Coffee & Selection of Teas

36.

## *express lunch 4*

**Marinated Nicosia-Style Flat Iron Steak Salad**

Sliced Beef, Green Beans, Sliced Egg, Olives,  
Tomato, Baby Gem Lettuce, Red Radish,  
Fingerling Potato, Provençal Dressing

-

**Mini Desserts & Sweets**

-

Freshly Brewed Coffee & Selection of Teas

36.

Please note that all Express Menus are fixed. No substitutions are permitted.

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***prix fixe menu 1*****Green Salad**

Mixed Greens, Arugula, Baby Spinach,  
Shaved Vegetable Crudités,  
Red Wine Vinaigrette

-

**Italian Sausage Orecchiette**

Extra Virgin Olive Oil, Tomato, Fresh Basil,  
Baby Kale, Shaved Parmigiano-Reggiano

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

35.

***prix fixe menu 3*****Young Kale & Heart of Romaine Caesar Salad**

Crispy Lentils, Smoked Bacon, Focaccia Croutons,  
Hen's Egg, Shaved Parmigiano-Reggiano,  
Caesar Vinaigrette

-

**Pan-Roasted Chicken Breast**

Creamed Potatoes, Wilted Baby Kale,  
Charred Onions, Carrot Purée, Chicken Jus

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

40.

***prix fixe menu 2*****O&B Mushroom Soup**

Smoked Sour Cream, Chive

-

**Chicken à la Plancha**

Spanish-Style Rice with Saffron, Peas, Shrimp,  
Chorizo Sausage, Tomato Salad

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

39.

***prix fixe menu 4*****Wood-Grilled Onion Velouté**

Pickled Onion, Thyme

-

**Poached Wild Pickerel**

Peas, Beans, Prairie Lentils  
Basil Pistou, Sorrel

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

45.

***prix fixe menu 5*****Lollo Rossa & Frisée Salad**

Crumbled Feta Cheese, Dried Cherries,  
Green Beans, Toasted Sunflower Seeds,  
Aged Sherry Dressing

-

**Organic Canadian King Salmon**

Northern White Beans, Local Lentils,  
Wilted Greens, Gribiche, Watercress

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

49.

***prix fixe menu 7*****Heritage Salad**

Mixed Greens, Shaved Heirloom Beets & Carrots,  
Shaved Parmigiano-Reggiano,  
Smoked Maple Dressing

-

**Slow-Braised Beef Chuck**

Sweet Potato Dauphinoise, Wilted Greens,  
Forest Mushrooms, Roasted Carrots

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

53.

***prix fixe menu 6*****Heirloom Carrot Velouté**

Crunchy Carrot Chips

-

**Boneless Short Rib**

Silky Mashed Potatoes, Garlic Kale,  
Wood-Grilled Onions, Carrot Purée, Herb Jus

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

51.

***prix fixe menu 8*****Baked Potato Soup**

Sour Cream, Bacon Bits, Green Onion

-

**Seared Alberta Beef Tenderloin**

Silky Mashed Potatoes, Garlic Kale,  
Wood-Grilled Onions, Carrot Purée, Herb Jus

-

**Mini Desserts & Sweets**

-

**Freshly Brewed Coffee & Selection of Teas**

59.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.  
Speak with your Event Specialist for more details.

# canapés

minimum one dozen per selection · priced per piece

## *garden*

<b>Crispy Vegetarian Spring Roll</b>	3.
<b>Deviled Eggs</b>	3.50
<b>Mushroom Bruschetta</b>	4.
<b>Fried Mac &amp; Cheese</b>	4.
<b>Stuffed Baked Potato</b>	4.

## *ocean*

<b>Prawn Fork Crispy Dill</b>	4.
<b>Whitefish Brandade</b>	4.
<b>Salmon Rillettes</b>	4.
<b>Albacore Tuna Ceviche</b>	5.
<b>Chucked Oysters</b> Caesar Mignonette, Bacon, Pickle	5.
<b>West Coast Octopus</b> Chorizo Oil, Chive	5.
<b>Gin &amp; Tonic Salmon</b> Tonic Gel, Juniper	5.

## *farm*

<b>Crispy Chicken Skin Cracker</b> Salt Cod Mousse, Cured Egg Yolk	4.
<b>Kielbasa</b> Smoked Sour Cream	4.
<b>Meatball</b> Sticky Glaze, Crumble	4.
<b>Deep-Fried Chuck Nugget</b> Braised Beef Chuck, Red Wine	4.
<b>Housemade Black Pudding</b> Apple Ketchup	4.
<b>Corned Beef &amp; Cabbage</b> Red Cabbage Purée	4.50
<b>Spiced Lamb Ball</b> Crumbled Feta Cheese	5.
<b>Korean Spiced Chicken Wing</b> Black Sesame Seeds	5.
<b>Steak Tartare</b> Textures of Yolk, Crumble	5.

*sweet*

<b>Petite Lemon Meringue Pie</b>	4.
<b>Crème Fraîche Panna Cotta</b> Rhubarb, Almond	4.
<b>Vanilla &amp; Lemon Madeline</b>	4.
<b>Mini Chocolate Tart</b> Smoked Salt & Caramel	5.
<b>Seasonal Macaron</b>	5.
<b>Assortment of Chocolate Truffle</b> Chef's Seasonal Choice	5.

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.

14. per person

3.25 for each additional piece

16. per person for Chef's dessert selection

# plated dinner

Customized menus can be created with the offerings listed below.  
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea salted butter & chef's daily spread.

## *soups*

### **Chef's Seasonally Inspired Soup**

9.

### **O&B Mushroom Soup**

Smoked Sour Cream, Chive

10.

### **Baked Potato Soup**

Sour Cream, Bacon Bits, Green Onion

11.

### **Beet Soup**

Boiled Ham, Sour Cream, Dill, Crispy Onions

11.

### **Wood-Grilled Onion Velouté**

Pickled Onion, Thyme

10.

### **Curried Squash Velouté**

10.

### **Heirloom Carrot Velouté**

Crunchy Carrot Chips

10.

## *salads*

### **Heritage Salad**

Mixed Greens, Shaved Heirloom Beets & Carrots,

Shaved Parmigiano-Reggiano,

Smoked Maple Dressing

11.

### **Green Salad**

Mixed Greens, Arugula, Baby Spinach,

Shaved Vegetable Crudités, Red Wine Vinaigrette

11.

### **Young Kale & Romaine Caesar**

Crispy Lentils, Smoked Bacon, Focaccia Croutons,

Hen's Egg, Shaved Parmigiano-Reggiano,

Caesar Vinaigrette

12.

### **Lollo Rossa & Frisée Salad**

Crumbled Feta Cheese, Dried Cherries,

Green Beans, Toasted Sunflower Seeds,

Aged Sherry Dressing

12.

### **Prairie Grain Tabbouleh**

Seared Summer Squash,

Toasted Omega Seeds, Feta Cheese

13.

### **Caprese Salad**

Mixed Tomatoes, Basil, Bocconcini,

Balsamic Vinegar, Black Pepper

14.

## *starters*

### **Chicken Liver Parfait**

Orange Marmalade, Toasted Bread

13.

### **Asparagus Spears**

Cheddar Cheese Brûlée

14.

### **Split Ham & Pea Tart**

Egg & Watercress Salad, Golden Beets, Lemon Vinaigrette

15.

### **Beef Carpaccio & Fried Fritter**

Shallots, Crispy Capers, Pickles, Textures of Yolk, Shaved Parmigian-Reggiano

16.

### **Heirloom Tomato & Buffalo Mozzarella**

Aged Balsamic Vinegar, Pickled Cucumber, Black Pepper, Basil, Red Radish, Olive Oil

16.

### **Cured Wild B.C. Salmon**

Pickled Cucumber, Fennel, Green Apple, Watercress, Horseradish Chantilly Cream

16.

### **Classic Steak Tartare**

Crispy Taro Root Chips

16.

## *main courses*

### **Chicken à la Plancha**

Spanish-Style Rice, Saffron, Peas, Shrimp, Chorizo Sausage, Tomato Salad

32.

### **Pan-Roasted Chicken Breast**

Creamed Potatoes, Wilted Baby Kale, Charred Onions, Carrot Purée, Chicken Jus

33.

### **Poached Wild Pickerel**

Peas, Beans, Prairie Lentils, Basil Pistou, Sorrel

33.

### **Duck Leg Confit**

Bacon, Braised Lentils, Heirloom Carrots, Pickled Cipollini Onion, Sherry Jus

34.

### **Organic Canadian King Salmon**

Northern White Beans, Local Lentils, Wilted Greens, Gribiche, Watercress

34.

### **Boneless Short Rib**

Silky Mashed Potatoes, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus

37.

### **Slow-Braised Beef Chuck**

Sweet Potato Dauphinoise, Wilted Greens, Forest Mushrooms, Roasted Vegetables

38.

### **Seared Alberta Beef Tenderloin**

Silky Mashed Potatoes, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus

42.

## *vegetarian mains*

### **Root Vegetable Tart**

Horseradish Chantilly Cream

30.

### **Vegetable Tagine**

Moroccan-Style Couscous, Fire-Roasted Vegetables, Spiced Tomato Broth

30.

### **Butternut Squash Tartine**

Braised Beans & Lentils, Goat Cheese Espuma, Watercress

30.

# dinner enhancements

priced per person

## *for the table*

### **Iced Olives**

Large Marinated Mediterranean Olives

6.

### **Vegetable Antipasto Platter**

Wood-Grilled Bell Pepper, Red Onion, Artichoke, Eggplant, Zucchini, Oregano & Balsamic Oil

9.

### **Charcuterie**

Cured Meats, Dirty Bird Mustard, Artisanal Bread, Pickles & Relish

12.

## *intermezzo*

### **Mascarpone Sorbet**

Lime Meringue

4.

### **Champagne Ice**

Raspberry & Basil

4.

### **Passion Fruit Sorbet**

White Chocolate

3.

### **Cherry Sherbert**

White Balsamic Vinegar

3.



# desserts

priced per person

**Lemon Meringue Pie**

Seasonal Berries

10.

**Vanilla Panna Cotta**

Hazelnut Wafer, Stone Fruit

10.

**Almond Frangipane**

Rhubarb & Crème Fraîche Ice Cream

10.

**Croissant Bread & Butter Pudding**

White Peach Sorbet

10.

**Milk Chocolate Tart**

Mascarpone Ice Cream, Sponge Toffee

11.

**Frozen Cream Cheese & Honeycomb Parfait**

Marinated Berries, Toasted Pistachio

11.

**Dark Chocolate Mousse**

Salted Caramel & Milk Sorbet

12.

# reception & food stations

priced per person

minimum order relative to guaranteed guest count required  
speak to your Event Specialist for details

## Classic Poutine

House-Cut Russet Fries with Quebec Cheese Curds, Chicken Gravy, Crumble  
12.

## Chinatown Box

Chinese Chicken Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice  
14.

## Rapini & Orecchiette

Italian Sausage, Tomato, Basil, Parmigiano-Reggiano  
15.

## Mediterranean Table

White Bean Thyme & Truffle Dip, Black Olive Tapenade, Hummus,  
House-Baked Artisanal Bread Selection, Prairie Grain Tabbouleh,  
Moroccan-Spiced Couscous Salad with Apricots & Dates  
15.

## Farmers Market Salad Bar

Organic Greens, Baby Spinach, Arugula, Chopped Romaine, Alfalfa Sprouts, Watercress,  
Avocado Purée, Red Wine Vinaigrette, Caesar Dressing, Shallot & Herb Dressing,  
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green & Red Onion,  
Green Beans, Radish, Dried Apricots & Cranberries,  
Goat Cheese, Shaved Parmigiano-Reggiano, Crumbled Feta,  
Toasted Sunflower Seeds, Pumpkin Seeds, Focaccia Croutons  
16.

## Shucked Canadian Oysters

Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish  
16.

OLIVER & BONACINI  
EVENTS AND CATERING

HUDSON

**Little Italy**

Caprese Salad with Vine-Ripened Tomato, Mozzarella & Basil,  
Shaved Speck Ham, Prosciutto, Bresaola with Seasonal Garnishes,  
Gorgonzola Cheese, Focaccia, Honeycomb, Red Grape Jelly,  
Grilled Italian Vegetable Antipasto with Extra Virgin Olive Oil,  
Rosemary Crackers, Ciabatta

17.

**Butter-Poached Lobster Mac & Cheese**

Tarragon Crumble

18.

**Canadian Cheese Board**

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,  
Preserved Fruits, Jellies & Chutneys,  
Salted Celery & Artisanal Bread Selection

18.

**Spiced Leg of Roast Lamb\***

Moroccan Couscous, Dried Apricots &amp; Dates, Earl Grey, Cucumber Yoghurt

19.

**Whole Roasted Leg of Alberta Mangalitsa Pork\***

Northern White Bean &amp; Bacon Cassoulet, Sherry

20.

**European Cheese Board**

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,  
Preserved Fruits, Jellies & Chutneys,  
Salted Celery & Artisanal Bread Selection

20.

**Slider Station****Korean Fried Chicken** Gochujang, Kimchi**Lambtastic Farms Rogan Josh** Spicy Pulled Lamb Curry, Mango Ketchup**Mini Cheeseburger** Ketchup, Mustard, American Cheese, Pickle

add .50 for bacon

**BBQ Brisket** Pulled & Smoked BBQ Beef, Crunchy Cabbage Coleslaw**Pulled Pork** Corn Salsa, Crumble

5. per piece

**Slow-Roasted Mangalitsa Porchetta\***

Alberta Mangalitsa Pork, Braised Local Lentils

23.

**Carved Hip of Beef\***

Smoked Mashed Potatoes, Horseradish Chantilly Cream, Huckleberry Jus

24.

or

On a House-Baked Bun with a Selection of Mustards &amp; Housemade Potato Chips

21.

(minimum 100 persons)

**Black Truffle & Grana Padano Risotto\***

Served from Grana Padano Wheel with Shaved Truffle

24.

**Carved Alberta Strip Loin\***

Smoked Mashed Potatoes, Horseradish Chantilly Cream, Huckleberry Jus

25.

or

On a House-Baked Bun with a Selection of Mustards &amp; Potato Chips

23.

(minimum 25 persons)

**Alberta Bison Wellington\***

Pressed Brioche, Wild Mushroom Duxelles, Shaved Ham, Buckwheat Crepe,

Smoked Mashed Potatoes, Rye Jus

26.

**Chopped Fruit Salad**

Fresh Mint, Vanilla

9.

**Sliced Seasonal Fruit Platter**

Fresh Berries

11.

\*chef-manned with a 50. per hour fee and 2-hour minimum

# small plates & bowls

priced per person · minimum one dozen per selection

Wow your guests and let us style your selection of three bites on a plate!

## **Beet & Goat Cheese**

Marinated Beets, Whipped Goat Cheese, Rosemary Honey, Crispy Chickpeas  
10.

## **Chicken Liver Parfait**

Orange Marmalade, Toasted Bread  
10.

## **Shepherd's Pie**

Braised Local Lamb, Silky Mashed Potatoes, Dried Tomato, Rutabaga  
10.

## **Sweet Potato Gratin**

Goat Cheese, Sherry  
10.

## **Poached Wild Pickerel**

Peas, Beans, Prairie Lentils, Basil Pistou, Sorrel  
11.

## **Goat Cheese Panna Cotta**

Wild Honeycomb, Walnut Crumble, Apple Purée  
11.

## **Carved Chicken Breast**

Smoked Mashed Potatoes, Wild Mushrooms, Roasted Carrots, Burnt Honey  
11.

## **Heirloom Tomato & Buffalo Mozzarella**

Aged Balsamic Vinegar, Pickled Cucumber, Black Pepper, Basil, Red Radish, Olive Oil  
12.

OLIVER & BONACINI  
EVENTS AND CATERING

HUDSON

**Roast Peking Duck Breast**

Chestnut Honey, Smoked Beet Purée, Black Barley

12.

**Maple-Torched Salmon**

Smoked Maple Gel, Chive &amp; Horseradish Chantilly Cream, Pickled Cucumber, Watercress

13.

**Beef Carpaccio & Fried Fritter**

Shallots, Crispy Capers, Pickles, Textures of Yolk, Shaved Parmigiano-Reggiano

13.

**Grilled Octopus**

Spiced Risotto, Cavolo Nero, Butternut Squash, Saffron, Samphire

13.

**Sliced Cannon of Lambtastic Farms Lamb**

Woodland Mushrooms, Smoked Potato, Savoy Cabbage

15.

**Baby Burrata Cheese**

Pickled Sultanas, Crispy Chickpeas, Maple Syrup

15.

**Albacore Tuna Tartare**

Pickled Cucumber &amp; Ginger, Soy, Sesame

15.

# late night

## *passed late night food*

minimum one dozen per selection · priced per piece

<b>Salted Caramel Popcorn</b> Smoked Sea Salt	2.50
<b>Truffle Popcorn</b> Parmigiano-Reggiano	3.
<b>Mini Grilled Cheese</b> (choose from four types)	
Cheddar & Tomato	3.
Baked Beans & Cheese	3.
Whipped Goat Cheese & Shaved Beet	3.
BBQ Beef & Cheese Curds	4.
Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter	7.
<b>Flatbread Pizza Square</b> Chef's Choice of Toppings	3.50
<b>Classic Poutine</b> House-Cut Russet Fries, Quebec Cheese Curds, Chicken Gravy, Crumble	4.
<b>French Onion Soup</b> Toasted Crostini, Cheddar, Cheese Curds	4.
<b>Fried Mac &amp; Cheese Bites</b> Spicy Ketchup	4.
<b>Pulled Pork Slider</b> Corn Salsa, Crumble	5.
<b>Korean Fried Chicken</b> Kimchi, Green Onions, Sweet Mustard Drizzle	5.
<b>Lambtastic Farms Rogan Josh</b> Naan Bread, Spicy Pulled Lamb Curry, Mango Ketchup	6.
<b>Mini Cheeseburger</b> Ketchup, Mustard, American Cheese, Pickle (add .50 for bacon)	6.
<b>BBQ Brisket Slider</b> Pulled & Smoked BBQ Beef, Crunchy Cabbage Coleslaw	6.
<b>Shucked Canadian Oyster</b> Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish	6.
<b>Fish &amp; Chips</b> Lemon, Mushy Peas	7.
<b>Korean Fried Chicken Slider</b> Gochujang, Kimchi	7.
<b>Chinatown Box</b> Chinese Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice	8.
<b>Sausage Egg MacMuffins</b> English Muffin, Sausage, Egg, American Cheese, Ketchup	9.
<b>Curry &amp; Chips</b> House-Cut Chips, Spicy Curry Sauce	12.
<b>Traditional Miso Ramen</b> Egg, Noodles, Kimchi	12.
Add Pork Belly	2.
Add Chicken	2.
Add Prawn	3.
Add Choice of Two Proteins	4.

## *late night food stations*

priced per person

### **Mini Cheeseburger**

Ketchup, Mustard, American Cheese, Pickle

6.

add .50 for bacon

### **Curry & Chips**

House-Cut Chips, Spicy Curry Sauce

12.

### **Traditional Miso Ramen**

Egg, Noodles, Kimchi

12.

add 2. for pork belly

add 2. for chicken

add 3. for prawn

add 4. for choice of two proteins

### **Classic Poutine**

House-Cut Russet Fries, Quebec Cheese Curds, Chicken Gravy, Crumble

12.

### **Chinatown Box**

Chinese Chicken Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice

14.

### **Shucked Canadian Oysters**

Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish

16.

(based on three pieces per person)

### **Rapini & Orecchiette**

Italian Sausage, Tomato, Basil, Parmigiano-Reggiano

17.



**Butter-Poached Lobster Mac & Cheese**

Tarragon Crumble

18.

**Canadian Cheese Board**

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,  
Preserved Fruits, Jellies & Chutneys,  
Salted Celery & Bread Selection

18.

**European Cheese Board**

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,  
Preserved Fruits, Jellies & Chutneys,  
Salted Celery & Bread Selection

20.

**Liquid Nitrogen Sundae Bar**

Ice Cream Bar Garnished with Frozen Liquid Nitrogen Toppings &amp; Sauces

17.

# beverages

## *non-alcoholic*

Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Tea	per person	3.50
Bottled Juice	each	3.50
Soft Drink	each	3.50
Sparkling & Still Mineral Water	small - each	3.50
	large - each	8.
Pitcher of Oasis Orange Juice (1L)	each	9.
Pitcher of Freshly Squeezed Juice (1L)	each	12.

## *basic bar*

	per oz	8.
Smirnoff Vodka		
Beefeater Gin		
Bacardi Rum		
Canadian Club Rye		
Ballantine's Scotch		

## *premium bar*

	per oz	10.
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Whisky		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

## *ultra premium bar*

	per oz	11.
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Year Old Rum		
Pike Creek Rye		
Maker's Mark Bourbon		
Jonnie Walker Black Label Scotch		

***signature cocktail***

Let our bartender create a cocktail or mocktail specific to your event!

mp.

***after dinner drinks***

Baileys Irish Cream, Grand Marnier, Kahlúa

per oz 7.

Courvoisier VSOP, Rémy Martin VSOP

per oz 11.50

***beer***

Domestic

per bottle 7.

Craft

8.

Import

per bottle 9.

***tequila***

Sauza

per oz 10.

Patrón Añejo

per oz 16.

Open host bar available in addition to bar package options. Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge of 100. will be added to your bill.

# wine list

## *sparkling*

Il Faggeto Prosecco, Veneto, Italy	45.
Zonin 'White Edition' Prosecco, Italy	55.
Hillebrand Trius Brut, Niagara, Ontario	70.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	115.
Perrier-Jouët Grand Brut, Champagne, France	175.

## *rosé*

Cave de Rasteau, Côtes du Rhône, France	50.
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## *white*

Zonin 'Ventiterre' Pinot Grigio, Italy	44.
Riff Pinot Grigio, Alto Adige, Italy	50.
Yealands Sauvignon Blanc, Marlborough, New Zealand	57.
Kenwood Sauvignon Blanc, Sonoma County, California	60.
Whitehaven Pinot Gris, Marlborough, New Zealand	60.
Secret Cellars Chardonnay, Monterey County, California	62.
Yalumba Viognier, Eden Valley, Australia	67.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	70.

## *red*

Podere Ciona 'Semifonte' Merlot, Tuscany, Italy	44.
Gotham 'Men of Gotham' Shiraz, Australia	46.
Doña Paula Malbec, Mendoza, Argentina	52.
Mano a Mano Tempranillo, Spain	58.
Secret Cellars Cabernet Sauvignon, Paso Robles, California	65.
J. Bookwalter 'Notebook' Cabernet Blend, Columbia Valley, Washington	68.
Kenwood Cabernet Sauvignon, Sonoma County, California	70.
Byron Pinot Noir, Santa Maria, California	70.
Edmeades Zinfandel, Mendocino, California	75.
Mission Hill Reserve Shiraz, Okanagan Valley, British Columbia	80.

Looking for something in particular? Please speak to your Event Specialist for details.