



HUDSON

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Last Updated: October 2017

OLIVER & BONACINI  
EVENTS AND CATERING

HUDSON

wedding · fall & winter 2017/2018 · prices exclude tax & gratuity

# 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

**Loft**

|             | <b>Breakfast</b>   |                      | <b>Lunch</b>       |                      |
|-------------|--------------------|----------------------|--------------------|----------------------|
|             | <b>Room Rental</b> | <b>Minimum Spend</b> | <b>Room Rental</b> | <b>Minimum Spend</b> |
| Loft 1      | 750.               | 1,700.               | 750.               | 3,250.               |
| Loft 2      | 750.               | 1,700.               | 750.               | 3,250.               |
| Loft 3      | 1,050.             | 2,100.               | 1,050.             | 4,000.               |
| Loft 1 & 2  | 1,500.             | 3,500.               | 1,500.             | 6,500.               |
| Loft 2 & 3  | 1,500.             | 3,500.               | 1,500.             | 7,000.               |
| Loft Buyout | 2,000.             | 5,000.               | 2,500.             | 10,000.              |

  

|             | <b>Full Day</b>    |                      | <b>Evening</b>     |   |
|-------------|--------------------|----------------------|--------------------|---|
|             | <b>Room Rental</b> | <b>Minimum Spend</b> | <b>Room Rental</b> | <b>Minimum Spend</b>  |
| Loft 1      | 1,300.             | 5,500.               | 1,000.             | 5,000.  |
| Loft 2      | 1,300.             | 5,500.               | 1,000.             | 5,000.  |
| Loft 3      | 1,750.             | 6,775.               | 1,500.             | 6,250.  |
| Loft 1 & 2  | 2,400.             | 10,000.              | 2,000.             | 10,000.   |
| Loft 2 & 3  | 2,400.             | 12,000.              | 1,500.             | 10,000.   |
| Loft Buyout | 3,000.             | 14,000.              | 2,500.             | Mon–Wed 12,000.<br>Thurs 15,000.<br>Fri 18,000.<br>Sat 25,000.<br>Sun 20,000. |

**Flat**

|               | <b>Breakfast</b>   |                      | <b>Lunch</b>       |                      |
|---------------|--------------------|----------------------|--------------------|----------------------|
|               | <b>Room Rental</b> | <b>Minimum Spend</b> | <b>Room Rental</b> | <b>Minimum Spend</b> |
| Flat A        | 800.               | 2,050.               | 1,500.             | 4,000.               |
| Flat B        | 150.               | 400.                 | 325.               | 800.                 |
| Flat C        | 125.               | 350.                 | 275.               | 700.                 |
| Flat D        | 275.               | 750.                 | 600.               | 1,500.               |
| Flat B & C    | 275.               | 750.                 | 600.               | 1,500.               |
| Flat B, C & D | 550.               | 1,500.               | 1,200.             | 3,000.               |
| Flat Buyout   | 1,200.             | 3,000.               | 2,400.             | 6,000.               |

|               | Full Day    |               | Evening     |   |
|---------------|-------------|---------------|-------------|---|
|               | Room Rental | Minimum Spend | Room Rental | Minimum Spend   |
| Flat A        | 2,100.      | 5,600.        | 1,050.      | 7,000.  |
| Flat B        | 425.        | 1,100.        | 325.        | 1,400.  |
| Flat C        | 375.        | 975.          | 275.        | 1,225.  |
| Flat D        | 800.        | 2,075.        | 600.        | 2,625.  |
| Flat B & C    | 800.        | 2,075.        | 600.        | 2,625.  |
| Flat B, C & D | 1,600.      | 4,150.        | 1,200.      | 5,250.  |
| Flat Buyout   | 3,300.      | 8,300.        | 2,400.      | Mon–Wed 10,000.<br>Thurs 12,000.<br>Fri 15,000.<br>Sat 20,000.<br>Sun 18,000. |

### 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): 20.56 to 174.79
- RE:SOUND legislated music fee (government-mandated): 9.25 to 78.66
- On-site ceremonies start at 400.
- 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)

### Cake & Cupcake Service Fees

|  |                                      |      |
|--|--------------------------------------|------|
| Cut & plated by the chef                 | per guest                            | 5.   |
| Cut & plated by the chef with garnish    | per guest                            | 8.   |
| Served upon request by server at station | 99 guests or less (includes coffee)  | 125. |
| Served upon request by server at station | 100 guests or more (includes coffee) | 175. |

### 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, 6th Floor  
Calgary, AB T2P 1B5

**Booking Inquiries:**

403.770.2275

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



## menus

Our menus are based on current seasonal selections. All menus are pre-set, and can be created with a choice your guests can make on-site. 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

minimum one dozen per selection · priced per piece

## *garden*

|   |      |
|---|------|
| <b>Cheddar &amp; Tomato Mini Grilled Cheese</b> Spicy Ketchup                     | 2.50 |
| <b>Crispy Vegetarian Spring Roll</b> Pommery Plum Sauce                           | 2.50 |
| <b>Roasted Pepper &amp; Tomato Bruschetta</b>                                     | 2.50 |
| <b>Roasted Garlic Hummus</b> Radish, Sun-Dried Tomato, Shaved Parmigiano-Reggiano | 2.50 |
| <b>Portobello Frites</b> Truffle Chive Aioli                                      | 3.   |
| <b>Tomato &amp; Feta</b> Cucumber & Red Onion Dressing                            | 3.   |
| <b>Truffle Mac &amp; Cheese</b> Smoked Pepper Ketchup                             | 3.   |
| <b>Avocado &amp; Black Bean Soft Taco</b> Lettuce, Cabbage, Pico de Gallo         | 3.   |
| <b>Woodland Mushrooms &amp; Goat Cheese on Toast</b> Honey, Thyme                 | 3.50 |
| <b>Griddled Potato &amp; Quail Egg</b> Kalamata Olive, Sun-Dried Tomato Tapenade  | 3.50 |

## *ocean*

|   |      |
|---|------|
| <b>Smoked Salmon Croque-Monsieur</b> Dill Cream Cheese & Béchamel Sauce | 3.   |
| <b>Smoked Lake Trout</b> Pickled Onion, Sour Cream, Potato Chip         | 3.   |
| <b>Tuna Togarashi</b> Sesame Seeds, Fried Onion, Ponzu                  | 3.50 |
| <b>Tuna Tartare</b> Radish, Ginger, Lemon                               | 3.50 |
| <b>Cured Salmon</b> Crème Fraîche, Chives                               | 3.50 |
| <b>Marinated Fish Tostada</b> Avocado, Pico de Gallo, Jalapeño          | 3.50 |
| <b>Shrimp &amp; Avocado Salad</b> Chili Marie Rose, Cucumber            | 3.50 |
| <b>Maryland Crab Cake</b> Mascarpone, Dill, Chili & Lemon Aioli         | 4.   |
| <b>White Fish Ceviche</b> Chili, Lime, Tortilla                         | 5.   |

***farm***

|  |      |
|--|------|
| <b>Pulled Pork Slider</b> Savoy Slaw, Dirty Bird Mustard Aioli                         | 3.   |
| <b>Duck Confit &amp; Caramelized Onion Fritter</b>                                     | 3.   |
| <b>BBQ Chicken Quesadilla</b> Smoked Pepper Ketchup                                    | 3.50 |
| <b>Buttermilk Fried Chicken Slider</b> Lettuce, Jalapeño Jack Cheese, Chili Aioli      | 3.50 |
| <b>Jerk Chicken Soft Taco</b> Grilled Pineapple, Poblano Salsa                         | 3.50 |
| <b>Pork Belly BLT</b> Dried Tomato, Iceberg Lettuce                                    | 3.50 |
| <b>Mini Beef &amp; Yorkshire Pudding Sandwich</b> Horseradish Mayonnaise, Crispy Leeks | 4.   |
| <b>Harissa-Spiced Lamb Slider</b> Goat Cheese, Spiced Tomato Relish                    | 4.   |
| <b>Alberta Beef Slider</b> Crispy Onion, Special Sauce, Pickles                        | 4.   |
| <b>Beef Tartare</b> Cornichon, Chili & Egg Yolk Aioli                                  | 4.   |
| <b>Classic Yukon Gold Poutine</b> Cheese Curds, Pepper Chicken Gravy                   | 4.   |
| <b>Tandoori Chicken &amp; Chips</b> Cabbage Slaw, Coriander                            | 4.50 |
| <b>Ginger-Rubbed Lamb Chop</b> Lemongrass Mint Syrup                                   | 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.

14. per person

3.25 for each additional piece

# 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 Artisan bread, sea salted butter & chef's daily spread.

## *soups*

### **Cream of Cauliflower**

Spiced Pine Nuts & Shallots, Yoghurt, Parsley  
10.

### **Wood-Grilled Onion Velouté**

Thyme, Croutons  
10.

### **Curried Coconut & Grilled Squash**

Papadam Crumble  
10.

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

Truffle Crème, Chives  
11.

### **Beet & Ham Hock Borscht**

Sour Cream, Onion, Dill  
11.

## *salads*

### **Baby Spinach & Lollo Rossa Salad**

Roasted Sweet Potato,  
Parmigiano-Reggiano, Celery,  
Tarragon Dressing  
11.

### **Lollo Rossa & Frisée Salad**

Crispy Shallots, Shaved Vegetables,  
Raspberry Maple Vinaigrette  
11.

### **Young Kale & Heart of Romaine Caesar**

Crispy Lentils, Smoked Bacon,  
Focaccia Crouton, Hen's Egg,  
Shaved Parmigiano-Reggiano,  
Roasted Garlic Dressing  
12.

### **Heirloom Potato**

### **& Marinated Cucumber Salad**

Ricotta, Smoked Bacon, Almond, Dill,  
Sherry Vinaigrette  
13.

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

Basil, Balsamic & Olive Oil  
14.

## *hot starters*

### **Penne Pomodoro**

Olive Oil, Garlic, Grana Padano

14.

### **Rapini & Chili Orecchiette**

Tomato, Italian Sausage, Chili, Basil

15.

### **Ricotta & Truffle Gnocchi**

Pine Nuts, Butternut Squash, White Wine Cream

15.

### **House-Smoked Organic King Salmon**

Prairie Corn, Yams, Housemade Bacon,

Toasted Omega Seeds

16.

### **Braised West Coast Octopus**

Pork & Beans, Sherry, Soft Herbs

16.

## ***main courses***

### **Grilled Chicken Suprême**

Butter Beans, Wilted Spinach, Squash, Sun-Dried Tomato Pistou,  
Shallot & Tarragon Jus

30.

### **Chicken à la Plancha**

Braised Oxtail Ragoût, Pickled Cipollini Onions,  
Woodland Mushrooms, Northern White Beans

30.

### **Organic Canadian King Salmon Fillet**

Prairie Chickpeas, Lentils, Carrot Purée, Kale, Wood-Grilled Onions, Watercress

32.

### **Crispy Skinned Arctic Char**

Cauliflower Purée, Roasted Yams, Charred Tomato, Wilted Greens & Garlic Confit

33.

### **Great Lakes Pickerel**

Toasted Buckwheat, Peas, Mushrooms, Green Beans,  
Dressed Dandelion Greens

34.

### **Slow-Braised Boneless Short Rib**

Whipped Potatoes, Garlic Kale, Fried Onions, Heirloom Carrot, Rosemary Jus

34.

### **Chargrilled Alberta Strip Loin**

Sweet Potato Dauphinoise, Wilted Greens, Truffled Cauliflower Gratin,  
Root Vegetable, Roasted Onion Jus

38.

### **Pan-Roasted Angus Beef Tenderloin**

Forest Mushrooms, Mash, Brussels Sprouts, Apple, Walnuts,  
Celery Root Slaw, Bordelaise Jus

42.

### **Alberta Rib Eye Steak**

Garlic Greens, Pumpkin-Spiced Potato, Roasted Parsnips,  
Cipollini Onion, Cabernet Reduction

40.

## *sample seasonal vegetarian dishes*

### **Pumpkin Tart**

Goat Cheese, Lentils, Chickpeas, Watercress

### **Moroccan-Spiced Tagine**

Prairie Grain Tabouleh, Dried Okanagan Fruits, Root Vegetables

### **Vegan Vegetable Pad Thai**

Rice Noodles, Bean Sprouts, Peanuts, Coriander & Tomato Coconut Sauce

## *desserts*

### **Blood Orange Tart**

White Chocolate, Blackberries

10.

### **Sticky Toffee Pudding**

Sticky Toffee Sauce, Clotted Cream Ice Cream, Spiced Apple

10.

### **Almond Frangipane Tart**

Brandy-Soaked Apricot & Crème Fraîche

10.

### **Charcoal-Roasted Pineapple Pavlova**

Curd & Earl Grey

10.

### **Dark Chocolate Kiss**

Salted Caramel, Vanilla Chantilly

12.

### **Classic Crème Brûlée**

Sultanas, Vanilla Whipped Cream

12.

# dinner enhancements

priced per person

## *for the table*

### **Marinated Olives**

Lightly Warmed Mixed Olives  
with Lemon, Fine Herbs & Garlic

6.

### **Antipasto Vegetable Platters**

Sweet & Spicy Peppers, Red Onion, Artichokes,  
Roasted Garlic, Eggplant & Cherry Tomatoes

8.

### **Cheese Plates**

Chef's Selection of Canadian Cheeses,  
Seasonal Chutneys & Compotes, Nuts,  
Artisanal Breads

14.

### **Charcuterie**

Cured Meats, House Mustard,  
Artisan Bread & Pickles

14.

## *intermezzo*

**Champagne Ice, Strawberry & Pepper**

5.

**Lime Sorbet & White Chocolate**

5.

**Maple Sherbet with Birch-Smoked Sea Salt**

5.



# reception & food stations

priced per person

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

## **Chinese Takeout**

Chinese Chicken Stir Fry with Mixed Asian Vegetables  
& Szechuan Noodles,  
13.

## **Classic Poutine**

Yukon Gold Fries with Variety of Cheeses & Toppings,  
Smothered in Black Pepper Chicken Gravy  
12.

## **Rapini & Chili Orecchiette**

Tomato, Italian Sausage, Basil  
15.

## **“Out of The Box” Poutine**

Pan-Fried Baby New Potatoes with Braised Short Rib, Quebec Cheese Curds, Mushrooms,  
Fresh Herbs, Finished with Spiced Beef Gravy  
15.

## **Maple-Torched Ocean Wise Salmon**

Corn Mayonnaise, Griddled Bannock  
15.

## **Farmers Market Salad Bar**

Mesclun Garden Salad, Baby Spinach, Arugula, Chopped Romaine, Alfalfa & Onion Sprouts, Watercress,  
Green Goddess Dressing, Caesar, Red Wine & Shallot Vinaigrette,  
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green Onions, Jicama,  
Red Onions, Snow Peas, Radish, Mushrooms, Dried Fruit,  
Goat Cheese, Parmigiano-Reggiano, Feta,  
Candied Pecans, Crispy Lentils, Toasted Pumpkin Seeds, Focaccia Croutons  
15.

**Citrus-Cured Albacore Tuna**

Avocado, Cucumber, Ginger

16.

**Canadian Shucked Oysters**

Mignonettes, Bloody Mary Sauce, Lemon, horseradish

16.

**Mediterranean Dips, Crudités & Fruit Table**Hummus, Baba Ghanoush, Truffle White Bean Dip & Sun-Dried Tomato Tapenade,  
Sliced Artisan Breads, Crisps & Vegetable Crudités,

16.

**Thai Stir-Fry & Chow Mein Salad**Spicy Shrimp, Vegetable & Tofu Stir-Fry,  
Lemongrass-Scented Tomato Coconut Sauce & Chow Mein Salad,  
Cilantro, Cashews, Bean Sprouts

16.

**Canadian & International 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 Artisan Breads, Crisps

19.

**Butter-Poached Lobster Mac & Cheese**

Tarragon, Mascarpone, Garden Peas

18.

**Steak Tartare**Hand-Chopped Alberta Beef, Capers, Pickles,  
Shallots, Soft Herbs, Crunchy Stuff

18.

**Antipasto Harvest Table**Vine-Ripened Tomatoes, Basil & Buffalo Mozzarella,  
Cured Meats & Local Cheeses,  
Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes & Grilled Peppers,  
Herbed Olives & Artichokes,  
Cascade of Artisan Breads, Crisps

19.

### Slider Station

**Buttermilk Fried Chicken** Lettuce, Jalapeño Jack Cheese, Chili Aioli

-

**Harissa-Spiced Lamb** Goat Cheese, Spiced Tomato Relish

-

**Alberta Beef** Crispy Onion, Special Sauce, Pickles

-

**Pulled Pork** Savoy Slaw, Dirty Bird Mustard Aioli

11. one type

12. two types

14. three types

16. four types

(based on three sliders per person)

### Carved Alberta Strip Loin

Truffle Aioli, Watercress, Woodland Mushrooms, Potato Chips

22.

### Carved Alberta Lamb Chop

Salsa Verde, Crispy Lentils

25.

### Sliced Seasonal Fruit Platter

Fresh Berries

9.

### O&B Dessert Table

An Indulgence of Mini Desserts & Pastries

12.

# late night

## *passed late night food*

minimum one dozen per selection · priced per piece

|   |      |
|---|------|
| <b>Hangover Helper Chicken Soup</b>   | 2.50 |
| <b>Salted Caramel Popcorn</b>   | 3.   |
| <b>Truffle Popcorn</b>  | 3.   |
| <b>Fried Mac &amp; Cheese Bites</b> Spicy Ketchup   | 3.50 |
| <b>Flatbread Pizza Square</b> Assorted Meat, Cheese & Vegetables                              | 3.50 |
| <b>Mini Grilled Cheese</b> (choose from four types)   |      |
| Cheddar & Tomato  | 3.50 |
| Smoked Ham & Provolone  | 3.75 |
| Maple Bacon & Three Cheese  | 3.75 |
| Pulled Smoked Chicken   | 3.75 |
| Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter                             | 4.50 |
| <b>Southern Fried Chicken</b> Mashed Potato, Hot Gravy  | 4.   |
| <b>Chef's Breakfast Inspirations</b> (e.g. Scrambled Egg Tart, French Toast, Croque-Monsieur) | 4.   |
| <b>Fish &amp; Chips</b> Tartar Sauce, Lemon   | 4.   |
| <b>Beef Slider</b> Tomato, Lettuce, Cheese, Thousand Island Dressing                          | 4.   |
| <b>Yukon Gold Poutine</b> Cheese Curds, Spiced Beef Gravy                                     | 4.   |
| <b>Sexy Fries</b> Parmigiano-Reggiano, Truffle, Fine Herbs                                    | 4.   |
| <b>Sweet Potato Fries</b> Chili Aioli   | 4.   |
| <b>Chow Mein Noodles</b> BBQ Pork, Scallions  | 5.   |

## *late night food stations*

priced per person

### **Housemade Brisket**

Selection of Breads, Sauerkraut, Mustards, Pickles

12.

### **Poutine**

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

12.

### **Meat & Vegetarian Pizza**

Platters of Meat, Cheese & Vegetarian Pizzas,  
Hot Sauce, Parmigiano-Reggiano

12.

### **Canadian Cheese Presentation**

Selection of Canadian Cheeses, Fresh Fruit & Berries, Seasonal Chutneys & Compotes,  
Dried Fruits & Nuts, Cascade of Artisan Breads, Grilled Bannock

18.

# 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.

Import

per bottle 8.

Craft

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.

# beverage stations

please ask your Event Specialist for pricing and details

## Infused Water

Still water infused with your choice of seasonal fruits and garnishes

## Coffee & Tea

Regular & Decaffeinated

Assorted Specialty Teas

10 cups 25.

35 cups 75.

Add Chocolate Shavings, Whipped Cream & Cinnamon Sticks

3. per person

## Premium Coffee

Includes an assortment of liqueurs

12. per drink

## Spiked Lemonade Stand

A twist on a childhood favourite. We pair your alcohol selections with freshly squeezed lemonade

## Champagne Bar

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired with fresh fruits and purées for making delightful cocktails

## Microbrewery Bar

If suds are more to your liking, a selection of craft beers may be in order



# 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*

|                                     |     |
|-------------------------------------|-----|
| Domaine Lafage 'Miraflores', France | 56. |
|-------------------------------------|-----|

## *white*

|   |     |
|---|-----|
| Zonin 'Ventiterre' Pinot Grigio, Italy                                    | 42. |
| Kenwood Sauvignon Blanc, Sonoma County, California                        | 45. |
| Riff Pinot Grigio, Alto Adige, Italy                                      | 50. |
| Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California | 52. |
| Yealands Sauvignon Blanc, Marlborough, New Zealand                        | 57. |
| Whitehaven Pinot Gris, Marlborough, New Zealand                           | 60. |
| Secret Cellars Chardonnay, Monterey County, California                    | 62. |
| Yalumba Viognier, Eden Valley, Australia                                  | 67. |
| Cannonball Chardonnay, Sonoma County, California                          | 72. |

## *red*

|  |     |
|--|-----|
| Zonin 'Primo Amore' Sangiovese-Merlot, Sicily, Italy                 | 42. |
| Gotham 'Men of Gotham' Shiraz, Australia                             | 45. |
| Doña Paula Malbec, Mendoza, Argentina                                | 52. |
| Kenwood Cabernet Sauvignon, Sonoma County, California                | 53. |
| Mano a Mano Tempranillo, Spain                                       | 58. |
| Secret Cellars Cabernet Sauvignon, Paso Robles, California           | 65. |
| J. Bookwalter 'Notebook' Cabernet Blend, Columbia Valley, Washington | 68. |
| Byron Pinot Noir, Santa Maria, California                            | 70. |
| Edmeades Zinfandel, Mendocino, California                            | 75. |
| Mission Hill Reserve Shiraz, Okanagan Valley, British Columbia       | 77. |

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

OLIVER & BONACINI  
EVENTS AND CATERING

HUDSON

# beverage packages

priced per person

## *soft bar*

Pop, Juice, Coffee & Tea

25. (or 10. when in addition to Celebration or Sparkle packages)

## *ultra premium package*

Open bar for one hour reception before dinner

Open bar for five hours after dinner

### **Sparkling Toast**

### **Bar Bites & Snacks**

Selection of Gourmet Bar Snacks

### **Ultra Premium Bar Rail**

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

### **Beer**

Import & Domestic

### **House Wines**

Secret Cellars, Chardonnay  
Secret Cellars, Cabernet Sauvignon,

### **Non-Alcoholic Beverages**

Bottled Water, Coffee & Tea

68.

## *premium package*

Open bar for one hour reception before dinner

Open bar for five hours after dinner

### **Premium Bar Rail**

Ketel One Vodka, Tanqueray Gin  
Havana Club Reserva Rum, Crown Royal Whisky,  
Bulleit Bourbon, Johnnie Walker Red Label Scotch

### **Beer**

Import & Domestic

### **House Wines**

Riff Pinot Grigio  
Zonin 'Primo Amore' Sangiovese-Merlot

### **Non-Alcoholic Beverages**

Coffee & Tea

50.