



HUDSON

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Last Updated: July 2018

OLIVER & BONACINI
EVENTS AND CATERING

HUDSON

booking information & faq

Capacities—Loft

- Hudson Loft can accommodate up to 480 guests for a seated event or 600 guests for a standing cocktail reception

Capacities—Flat

- Hudson Flat can accommodate up to 304 guests for a seated event or 425 guests for a standing cocktail reception

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

Buyout—Loft

	Room Rental	Minimum Spend
Friday	2,000.	12,000.
Saturday	2,500.	20,000.
Sunday	2,000.	15,000.

Buyout—Flat

	Room Rental	Minimum Spend
Friday	1,500.	10,000.
Saturday	1,500.	15,000.
Sunday	1,500.	12,000.

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): 22.06 to 187.55
- 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:

403.351.3771

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

Crispy Vegetarian Spring Roll	3.
Deviled Eggs	3.50
Mushroom Bruschetta	4.
Fried Mac & Cheese	4.
Stuffed Baked Potato	4.

ocean

Prawn Fork Crispy Dill	4.
Whitefish Brandade	4.
Salmon Rilette	4.
Albacore Tuna Ceviche	5.
Chucked Oysters Caesar Mignonette, Bacon, Pickle	5.
West Coast Octopus Chorizo Oil, Chive	5.
Gin & Tonic Salmon Tonic Gel, Juniper	5.

farm

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

sweet

Petite Lemon Meringue Pie	4.
Crème Fraîche Panna Cotta Rhubarb, Almond	4.
Vanilla & Lemon Madeline	4.
Mini Chocolate Tart Smoked Salt & Caramel	5.
Seasonal Macaron	5.
Assortment of Chocolate Truffle 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.

OLIVER & BONACINI
EVENTS AND CATERING

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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.

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 & Dates, Earl Grey, Cucumber Yoghurt

19.

Whole Roasted Leg of Alberta Mangalitsa Pork*

Northern White Bean & 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 & 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 & 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.

Roast Peking Duck Breast

Chestnut Honey, Smoked Beet Purée, Black Barley

12.

Maple-Torched Salmon

Smoked Maple Gel, Chive & 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 & Ginger, Soy, Sesame

15.

kids' menu

priced per child (10 & under) · choose one appetizer, main & dessert

appetizer

Mozzarella Sticks

Tomato Sauce

or

Vegetable Crudités

Ranch Dressing

or

Caesar Salad

main

Chicken Fingers

Yukon Gold Fries, Plum Sauce & Ketchup

or

Grilled Cheese

Yukon Gold Fries & Ketchup

or

Cheese Pizza

dessert

Milk & Cookies

or

Ice Cream & Chocolate Brownies

or

Fresh Fruit Cup

25.

late night

passed late night food

minimum one dozen per selection · priced per piece

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

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

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

Zonin Chianti, 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.

beverage packages

priced per person

soft bar

Pop, Juice, Coffee & Tea

25. (or 10. when in addition to Ultra Premium or Premium 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

75.

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 Chianti

Non-Alcoholic Beverages

Coffee & Tea

60.