



PURPLE TREE PHOTOGRAPHY



## weddings

malaparte

Oliver & Bonacini Events and Catering  
416.364.1211  
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Last Updated: May 8, 2018



# booking information & faq

## Capacities

- Malaparte can accommodate up to 150 guests for a seated event or 200 guests for a standing cocktail reception

## Rental & Minimum Spend Requirements

- Use of Malaparte is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and event administration fee
- 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
- An events administration fee of 18% will be applied to all food, beverage, and minimum spend offset fees plus applicable government taxes
- All food and beverage pricing listed in this package is exclusive of tax and event administration fee
- 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

## Rooftop Terrace

- Please ask us about booking the rooftop terrace/tent in conjunction with your event
- The tent is fixed and cannot be removed during 'on season'
- Additional rental fees apply
- Available based on season
- In accordance with Ontario laws, smoking is strictly prohibited on the Malaparte Terrace

## 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): 31.72 to 63.49
- RE:SOUND legislated music fee (government-mandated): 13.30 to 26.63
- 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

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- Bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

### Wine Selection

- You will select one white and one red to serve to your guests
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

### Menu Selection

- All menus must be pre-set (maximum choice of two appetizers, three entrées and fixed dessert)
- Menu items and pricing are based on current seasonal selections and market prices
- You are able to interchange items between menus; prices will be adjusted based on your final selections
- Custom menus are subject to a service surcharge
- The only outside food item permitted is the celebratory cake/cupcakes (subject to service fee)
- Any other outside food is subject to management approval (service fee may apply)

### 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)

- EPIQVision is Malaparte's official in-house supplier— please contact your Event Specialist for contact information
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and must contract an AV technician through EPIQVision if looking to patch into on-site equipment
- Please refer to our online preferred suppliers list for a complete listing of our alternate permitted AV suppliers: [bit.ly/obpreferredsuppliers](http://bit.ly/obpreferredsuppliers)
- 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

## Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Malaparte
- 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 Malaparte 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 Malaparte 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

- Available underground in the TIFF Bell Lightbox parkade, entrance off Widmer Street
- Widmer Street can be accessed from both Adelaide Street and King Street West
- Parking is pay-and-display

## Coat Check

- Manned coat check is available for 175.
- We also offer a self-service coat check at no additional charge

## Suppliers & Deliveries

- We are happy to provide referrals for entertainment, decor, photography and more; please refer to our Preferred Suppliers list online for a complete listing of our venue suppliers at [bit.ly/obpreferredsuppliers](http://bit.ly/obpreferredsuppliers)

## 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 Malaparte 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 Audio Visual services
- The final deposit—calculated as the remainder of the estimated total cost of the event, plus applicable sales taxes—is due five (5) business days' prior to the scheduled event date. If at any time a change in event details would increase the estimated cost of the event by more than 5,000. an additional deposit will be due and payable immediately
- Following completion of the event, a final invoice will be produced detailing all actual charges and fees. Upon issuance of the final invoice, payment of any outstanding balance will be due and payable immediately

### 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:

Malaparte  
 TIFF Bell Lightbox, 6<sup>th</sup> Floor  
 350 King Street West  
 Toronto, ON M5V 3X2

### Booking Inquiries:

416.364.1211

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

[oliverbonacinievents.com](http://oliverbonacinievents.com)

OLIVER & BONACINI  
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# dinner previews

priced per piece · minimum one dozen per selection · four pieces per person recommended

## *vegetarian*

<b>Saskatchewan Lentil Croquette</b> Gobi Masala	3.50
<b>Fried Cheddar Pierogi</b> Onion Sour Cream	3.50
<b>Cauliflower Popcorn</b> Lime, Chili	3.50
<b>Mushroom &amp; Green Onion Wonton</b>	3.50
<b>Carrot, Leek &amp; Mushroom Spring Roll</b> Pommery Plum Sauce	3.50
<b>Fried Ricotta Gnudi</b> Basil Marinara	3.50
<b>Fried Panisse</b> Pepper Relish	3.50
<b>EDO Vegetarian Maki Roll</b> Wasabi, Soy (minimum order of 100)	3.75
<b>Black Bean &amp; Avocado Tostada</b> Lime Cream	3.75
<b>Ontario Tomato Bruschetta</b> Whipped Mascarpone, Ficelle	4.
<b>Charred Fennel &amp; Lemon Arancini</b> Tarragon Aioli	4.
<b>Three Cheese Grilled Cheese</b> House Ketchup	4.
<b>Mushroom Empanada</b> Guajillo Chili, Lime	4.25
<b>Sweet Pea &amp; Mozzarella Gougère</b> Scallion, Mint	4.50

## *seafood*

<b>Salt Cod Fritter</b> Romesco Sauce	4.
<b>EDO Fish Maki Roll</b> Wasabi, Soy (minimum order of 100)	4.
<b>Canadian Oyster</b> Chili & Dillon's Bitters	4.
<b>Escargot Turnover</b> Garlic, Butter	4.
<b>Spicy Crab</b> Polenta, Tomato	4.25
<b>Smoked Albacore Tuna</b> Fried Potato, Onion Pickle	4.25
<b>Grilled Octopus</b> Chorizo, Tomato	4.25
<b>Sumac Cured Trout</b> Labneh, Chive Crêpe	4.25
<b>Scallop Ceviche</b> Cucumber, Pepita	4.50
<b>Celery Spiced Shrimp</b> Tomato Jam	4.50
<b>East Coast Fish Cake</b> Old Bay Tartar Sauce	4.50
<b>Blini, Caviar, Crème Fraîche</b>	4.50
<b>Quinoa-Crusted Shrimp</b> Spicy Pepper Mayo	4.50
<b>Arctic Char Tartare</b> Watermelon Radish, Pickle	4.50
<b>Lobster Slider</b> Compressed Cucumber, Crème Fraîche, Boston Bibb	6.

***meat***

<b>Birch Glazed Duck Breast</b> Brioche, Sea Buckthorn	4.
<b>Chicken Parmesan Slider</b> Fior de Latte, Basil, Tomato	4.
<b>Mac &amp; Cheese Croquette</b> Smoked Ham, Spicy Ketchup	4.25
<b>Venison &amp; Foie Gras Tourtière</b> Branston	4.25
<b>Pastrami Grilled Cheese</b> Honey Mustard	4.25
<b>Piri Piri Chicken</b> Scallion Aioli	4.25
<b>Spicy Sausage Polpettine Slider</b> Mozzarella, Tomato Confit	4.25
<b>Buffalo-Style Chicken Drumette</b> Dill, Ranch	4.25
<b>Dark Chocolate &amp; Chicken Liver</b> Sour Cherry	4.25
<b>Chicken n' Waffles</b> Maple Dijon	4.25
<b>Canadian Turkey Burger</b> Bacon, Tomato	4.50
<b>Beef Tartare &amp; Fried Taro</b> Smoked Pepper Aioli, Cured Egg Yolk	4.50
<b>Smoked Brisket</b> Crispy Onions, Creamy Slaw	4.50
<b>Broiled Beef Slider</b> House Pickle, Cheddar, Tomato,	4.50
<b>Sticky Pork Belly</b> Blueberry Preserve, Sourdough	4.50
<b>Jerk Chicken Wonton</b> Mango Lime	4.50
<b>Shaved Rosemary Lamb Loin Slider</b> Salsa Verde, Harissa Mayo	5.
<b>Rabbit Confit Terrine</b> Cedar Jelly	5.

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

15. per person

add 4. for each additional piece



# dinner offerings

priced per item

## *soups*

### **Lobster Bisque**

Fingerling Potato, Fennel, Poached Lobster  
15.

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

Porcini Cream, Truffle  
13.

### **Creamed Vidalia Onion Soup**

Toasted Provolone Focaccia Croutons,  
Torn Parsley  
12.

### **Tomato & Butter Bean Soup**

Torn Sourdough, Young Kale, Oil  
12.

## *salads*

### **Capicola & Melon Salad**

Whipped Ricotta, Candy Cane Beet, Pistachio  
Orange Vinaigrette  
15.

### **Compressed Watermelon & Fennel Salad**

English Cucumber, Preserved Lemon,  
Black Pepper, Basil, Yoghurt  
15.

### **Young Romaine Caesar Salad**

Simmered Egg Yolk, Grana Padano, Fried Potato,  
White Anchovy, Roasted Garlic, Lemon Vinaigrette  
15.

### **Ontario Vegetable Salad**

Young Carrot, Radish, Legumes,  
Lemon & Chive Hummus  
15.

### **Butter Lettuce Salad**

Roasted Grapes, Shaved Roots,  
Pickled Pearl Onions, Chili & Garlic Courgetti,  
Niagara Riesling Vinaigrette  
14.

### **Local Burrata & Broiled Tomato**

Rapini Pesto, Salted Almonds, Fresh Chili  
16.

***pasta***

(appetizer portion)

**Ricotta & Parmesan Tortellini**

Red Onion, Parsley, Arugula

18.

**Maccheroni Pomodoro**

Basil, Parmesan

15.

**Canestri & Peas**

Mint, Basil, Lemon Cream

16.

***fish*****Roasted Atlantic Salmon**Rainbow Swiss Chard, Field Beans, Ontario Radish,  
Chopped Egg, Olive Oil Gribiche

32.

**Atlantic Cod**Fried Cauliflower, Tomato, Chickpeas,  
Arugula, Chili & Torn Herbs

34.

**Pan Seared Branzino Fillet**Warm Simmered Lentil & Chorizo Salad,  
Capers, Parsley, Spanish Paprika

34.

**Fennel Rubbed Arctic Char**Lemon Risotto, Snow Peas, Pancetta,  
Celery, Mint, Basil

35.

***chicken*****Pan Seared Chicken Supreme**Peperonata, Young Carrot, Celery,  
Watercress, Onion Jus

28.

**Roasted Half Cornish Hen**Sautéed Spinach, Fingerling Potato,  
Red Pearl Onions, Duck Confit, Sauce Vierge

32.

**Lemon & Chive Chicken Supreme**Swiss Chard, Crème Fraîche Polenta, Spiced Panisse,  
Tomato & Charred Scallion Pistou

29.

## *beef*

### **Sweet Onion Braised Beef Short Rib**

Creamed Greens, Mixed Mushrooms,  
Field Beans, Broiled Russets, Chianti Jus  
33.

### **Peppercorn Strip Loin**

Pommes Purée, Hen of the Woods Mushrooms,  
Grilled Treviso, Cabernet Jus  
40.

### **Pan Seared Beef Tenderloin & Braised Rib Croquette**

Mustard Greens, Crispy New Potatoes,  
Heirloom Carrots, Grainy Mustard Jus  
44.

### **10oz Ontario Ribeye**

Twice Baked Russet, Wilted Greens,  
Smoked Onion Jus  
50.

## *desserts*

### **Brown Sugar Pavlova**

Sour Cherry Zabaglione, Compressed Stone Fruit  
12.

### **Cappuccino Panna Cotta**

Orange Chocolate Sauce, Biscotti Crumb,  
Chocolate Espresso Beans  
13.

### **Hazelnut Chocolate S'more**

Gianduja Truffle Bar, Soft Marshmallow,  
Graham Sable, Sweet & Salty Smoked Hazelnuts  
13.

### **Milk Chocolate Namelaka**

Chunks Of Flourless Chocolate Torte,  
Olive Oil Ganache, Roasted Fruit  
13.

### **Rosewood Honey Semifreddo**

Marcona Almond Croquant, Apricot Compote,  
Whipped Yogurt  
13.

### **Chocolate Budino**

Red Wine Caramel, Chocolate Crumble,  
Whipped White Chocolate Ganache  
14.

Want to offer guests a choice? We're happy to prepare an additional appetizer selection for 5. per person, and an entrée selection for 10. per person. Speak with your event specialist for more details.

# dinner enhancements

for plated meals · priced per person

## *intermezzos*

### **Strawberry & Watermelon Ice**

Vincotto, Sea Salt

or

### **Lemon Lime Sorbet**

Cucumber Pearls, Gin Syrup

or

### **Cantaloupe Ice**

Triple Sec, Pomegranate

7.

## *for the table*

priced per person

### **Marinated Olives**

Lightly Warmed Mixed Olives with Lemon,  
Roasted Fennel & Garlic

3.

### **Grilled Vegetable Antipasti**

Sweet Peppers, Red Onion, Artichoke,  
Roasted Garlic, Eggplant, Zucchini,  
Cherry Tomatoes

7.

### **Charcuterie**

Niagara Cured Meats,  
Kozlik's Triple Crunch Mustard,  
O&B Artisan Bread & Pickles

11.

### **Cheese Plate**

Chef's Selection of Canadian Cheeses,  
Seasonal Chutney & Compote, Nuts,  
O&B Artisan Breads, Grilled Bannock & Grissini

11.

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# food stations

priced per person

## *vegetarian*

### **Mediterranean Dips & Spreads**

Raw Vegetables, O&B Artisan Loaves & Flatbreads,  
14.

### **Marinated Tofu Poke Bowl**

Spicy Tofu, Whole Grain Rice, Corn Nuts & Sesame Seeds,  
Nori, Edamame, Ponzu  
15.

### **Hand-Mashed Guacamole**

Fried Tortilla Chips, Vegetable Crudités, Pico de Gallo  
15.

### **Lemon Ricotta Ravioli**

Young Spinach, Parmigiano-Reggiano, Tomato  
17.

### **Cheddar & Potato Pierogi Station**

Caramelized Onion, Sour Cream,  
Scallion & Crispy Onion  
15.

### **International & Domestic Cheese Presentation**

Breads, Fruit, Compotes, Nuts  
19.

## *seafood*

### **Tagine-Spiced Baja Fish Tacos**

Cabbage, Guacamole, Avocado,  
Pico de Gallo, Pasilla Pepper  
16.

### **Tartare & Taro Chips**

Atlantic Salmon with Citrus Zest, Shallots,  
Chives, Pickled Mustard Seeds  
Tuna Tartare with Avocado, Grilled Pineapple,  
Anaheim Chilies, Ginger, Coriander,  
Crispy Shallots  
16.

### **Canadian Shucked Oysters**

Freshly Shucked Oysters with  
Chef-Inspired Garnishes & Hot Sauces  
16.

### **Maple-Torched Salmon**

Bannock, Fruit Compote, Sage Cream  
17.

### **Cured Albacore Tuna**

Avocado, Yuzu, Cucumber,  
Rice Pearls, Sesame, Coriander  
17.

### **Cajun-Spiced Shrimp**

Jambalaya Rice, Chorizo Chips, Avocado Crema  
18.

### **EDO Fish & Vegetarian Maki Rolls**

Wasabi, Soy  
19.  
based on six pieces per person  
(minimum 100 persons)

### **Mixed Seafood Ceviche**

Shrimp, Grouper, Scallop, Ají Amarillo,  
Maiz Chulpe, Plantain Chips  
19.

### **“RAW” Oysters**

Canadian Oysters Shucked by an Interactive Live  
Oyster Shucking Team ([www.rawcatering.ca](http://www.rawcatering.ca))  
20.  
(minimum order of 100)

## *meat*

### **Malaparte Poutine**

Smoked Meat, Local Cheese  
Black Pepper Chicken Gravy  
13.

### **Slider Station**

Beef with Thousand Island Dressing  
Buttermilk Fried Chicken  
Maple Pork Belly with Kimchi Mayonnaise  
Spice Broiled White Fish  
Szechuan Eggplant Lettuce Wrap  
14.  
Choose 3 types

### **Porchetta Sandwiches**

Rapini & Chili Salsa, Italian Buns, Lemon Herb Aioli  
16.

### **Montreal-Style Smoked Meat**

Kozlik's Triple Crunch Mustard, House Pickle,  
O&B Artisan Rye  
18.

### **Tomato-Braised Beef Short Rib**

Creamy Polenta, Roasted Carrots, Shaved Parmesan  
18.

### **Antipasto Harvest Table**

Cured Meats & Cheese, Smoked & Marinated Fish,  
Marinated Vegetables, Olives,  
O&B Artisan Breads & Flatbreads  
19.

### **Carved Beef Tenderloin**

Green Olive & Soft Boiled Egg, Warm Potato Hash &  
Toasted Almond Romesco  
23.

## *dessert*

### **Fire & Ice Marshmallow Lollipops**

Flavoured marshmallow lollipops, torched or dipped in liquid nitrogen, dusted with flavoured sugar

13.

### **Campfire S'mores**

Torched Swiss Meringue, Smoked Dark Chocolate,  
Graham Cracker, Toffee Crumb, Brûléed Bananas

16.

### **Malaparte Dessert & Fresh Fruit Table**

An indulgence of our favourite mini desserts, including (but not limited to)

Crème Brûlée, Chocolate Truffles, Petits Fours and Macarons.

Served with freshly brewed coffee and selection of teas

17.

### **Movie Night Popcorn & Cotton Candy**

Personalize your popcorn with a variety of toppings including Cheddar, Caramel,  
Butter Pecan, Sriracha, Dill Pickle, Cajun Spice, Jelly Beans, M&M's, Rolos and more!

19.

### **Liquid Nitrogen Gelato & Sorbet**

Craft your own frozen treat in record time! Combine seasonal gelato and sorbet flavours  
with fresh fruit and delicious toppings to create a one-of-a-kind creamy dessert

21.

additional charges will apply for stations available for more than two hours

# children's menu

priced per child · kindly select one appetizer, entrée & dessert to serve each child

## *appetizers*

### **Mozzarella Sticks**

Tomato Sauce

or

### **Vegetable Crudités**

Ranch Dressing

or

### **Caesar Salad**

## *entrées*

### **Gluten-Free Chicken Tenders**

Yukon Gold Fries, Plum Sauce, Ketchup

or

### **Macaroni & Cheese**

or

### **Pasta with Tomato Sauce or Butter**

or

### **Cheese Pizza**

## *desserts*

### **Ice Cream Sundae**

or

### **Chocolate Brownie**

Vanilla Ice Cream

or

### **Fresh Fruit Cup**

25.



# passed late night food

priced per piece minimum order of one dozen

<b>Hangover Helper Chicken Soup</b>	3.
<b>Salted Caramel Popcorn</b>	3.50
<b>Truffle Popcorn</b>	4.
<b>Flatbread Pizza</b> Assorted Meat, Cheese & Vegetable	4.
<b>Grilled Cheese</b> (choose from four types)	
Cheddar & Tomato	4.
Smoked Ham & Provolone	4.50
Maple Bacon & Three Cheese	4.50
Pulled Piri Piri Chicken	4.50
<b>Mushroom Empanada</b> Icing Sugar, Lime	4.50
<b>Southern Fried Chicken &amp; Waffle</b> Hot Gravy	4.50
<b>Fish &amp; Chips</b> Tartar Sauce, Lemon	4.50
<b>Beef Slider</b> Tomato, Lettuce, Cheese, Thousand Island Dressing	4.50
<b>Yukon Gold Poutine</b> Ontario Cheese Curds, Spiced Chicken Gravy	4.50
<b>Sexy Fries</b> Parmigiano-Reggiano, Truffle, Fine Herbs	4.50
<b>Sweet Potato Fries</b> Chili Aioli	4.50
<b>Chow Mein Noodles</b> Char Siu BBQ Pork	5.

# late night food stations

priced per person · based on one hour service

## Housemade Quesadillas

Charred Tomatillo Salsa, Jalapeño Sour Cream, Guacamole,  
Salsa Roja, Pico de Gallo, Refried Beans

15.

add 3. for pork or chicken

## International & Domestic Cheese Presentation

Fresh Fruit & Berries, Seasonal Chutney, Dried Fruit & Nut Parfaits,  
Cascade of O&B Artisan Breads, Armenian Flat Lavash & Crispy Joysticks

19.

## Sliders

Beef with Thousand Island Dressing

Buttermilk Fried Chicken

Harissa Lamb

Beer-Battered White Fish

Szechuan Eggplant Lettuce Wrap

14.

Choose 3 types

## Gourmet Grilled Cheese Bar

Buffalo Mozzarella, Basil & Sun-Dried Tomato

Thunder Oak, Cranberry Chutney & Sage

Benedictine Bleu, Roasted Pear & Fig

Chèvre, Roasted Mushroom & Rosemary

Farmhouse Cheddar, Smoked Bacon & Sweet Onion

Malaparte's Condiments & Sauces, Artisanal Breads

15.

Choose 2 types

## Malaparte Dessert & Fresh Fruit Table

An indulgence of our favourite mini desserts, including (but not limited to) Crème Brûlée,  
Chocolate Truffles, Petits Fours and Macarons. Served with freshly brewed coffee and selection of teas

17.

Have an idea in mind? Let us design something specific for your event and occasion.  
Speak to your Event Specialist for more details.

# wine list

## *sparkling*

Can Xa Cava Brut, Catalonia, Spain	54.
Canti Prosecco Spumante, Veneto, Italy	64.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	68.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	95.
Perrier-Jouët Grand Brut, Champagne, France	180.

## *white*

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Sauvignon Blanc, Chile	48.
Concilio Pinot Grigio, Trentino, Italy	49.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	52.
Lillypilly Sauvignon Blanc, Riverina, Australia	54.
Mission Hill 'Five Vineyards' Pinot Grigio, Okanagan Valley, British Columbia	56.
Tin Roof Chardonnay, Sacramento Delta, California	58.
Kenwood Sauvignon Blanc, Sonoma County, California	64.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	68.
Coldstream Hills Chardonnay, Yarra Valley, Australia	90.

## *red*

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	44.
Miguel Torres 'Las Mulas' Cabernet Sauvignon, Chile	48.
Gérard Bertrand Syrah/Grenache, Midi, France	54.
Torres 'Altos Ibéricos' Crianza, Rioja, Spain	54.
Argento 'Esquinas de Argento' Malbec, Mendoza, Argentina	54.
Rocca della Macie Chianti Riserva, Tuscany, Italy	56.
Lillypilly Cabernet Sauvignon, Riverina, Australia	58.
Speri Valpolicella Classico, Veneto, Italy	64.
Stoneleigh Pinot Noir, Marlborough, New Zealand	66.
McManis Merlot, Lodi, California	70.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	70.
Kenwood Cabernet Sauvignon, Sonoma County, California	72.
Coldstream Hills Pinot Noir, Yarra Valley, Australia	90.
Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia	90.

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

# beverages

## *non-alcoholic*

Soft Drink	each	4.50.
Freshly Brewed Coffee	per person	4.
Decaffeinated, Black & Specialty Teas	per person	4.
Bottled Juice	each	4.
Sparkling or Still Mineral Water (355ml)	each	4.50.
Sparkling or Still Mineral Water (750ml)	each	9.
Pitcher of Oasis Orange Juice (1L)	each	10.
Pitcher of Freshly Squeezed Juice (1L)	each	18.

## *basic bar*

	per oz	8.50
Smirnoff Vodka		
Beefeater Gin		
Bacardi Superior Rum		
Canadian Club Rye		
Ballantine's Scotch		

## *premium bar*

	per oz	9.50
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Blended Scotch		

## *ultra premium bar*

	per oz	11.50
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Year Old Rum		
Lot No. 40 Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Blended Scotch		

## *signature cocktail*

Let our bartender create a cocktail specific to your event! mp.

## *after dinner drinks*

Amaretto, Bailey's Irish Cream, Grand Marnier, Kahlúa per oz 8.  
 Courvoisier VSOP, Martell VSOP 12.

## *beer*

Domestic 8.  
 Import 9.  
 Craft 10.

## *tequila*

Olmecca per oz 11.  
 Avión 15.  
 Patrón Añejo 17.  
 Patrón Reposado 17.

## *scotch*

The Glenlivet 12 Year Old per oz 15.  
 Highland Park 10 Year Old 15.  
 The Macallan Gold 17.  
 Talisker 10 Year Old 19.

# 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 Tea Squared Specialty Teas

10 cups 28.

35 cups 82.

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

## **Specialty Cocktail Bar**

Let our bartender create a signature cocktail to complement your event

## **Microbrewery Bar**

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

# bar packages

priced per person

## *soft bar*

**Pop, Juice, Coffee & Tea**

25.

10. when in addition to Ultra Premium or Premium package

## *ultra premium package*

Open bar for one hour reception before dinner and  
for five hours after dinner  
Wine only with dinner

### **Sparkling Toast**

### **Bar Bites & Snacks**

Selection of Gourmet Snacks

### **Ultra Premium Bar Rail**

Grey Goose Vodka, Hendrick's Gin,  
Bacardi 8 Year Old Rum, Lot No. 40 Rye,  
Maker's Mark Bourbon, Johnnie Walker Red Label,  
Amaretto, Bailey's Irish Cream, Kahlúa,  
Triple Sec, Soho Lychee Liqueur, Vermouth

### **Beer**

Import & Domestic

### **Wines**

Miguel Torres 'Las Mulas' Sauvignon Blanc  
Miguel Torres 'Las Mulas' Cabernet Sauvignon  
or  
Concilio Pinot Grigio  
Torres 'Altos Ibéricos'

### **Non-Alcoholic Beverages**

Bottled Water, Pop & Juice

### **Freshly Brewed Coffee & Tea**

75.

## *premium package*

Open bar for one hour reception before dinner and  
for five hours after dinner  
Wine only with dinner

### **Premium Bar Rail**

Ketel One Vodka, Tanqueray Gin  
Havana Club Reserva Rum, Crown Royal Rye,  
Bulleit Bourbon, Johnnie Walker Black Label,  
Triple Sec, Soho Lychee Liqueur, Vermouth,

### **Beer**

Import & Domestic

### **House Wines**

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red' Cabernet Franc

### **Non-Alcoholic Beverages**

Bottled Water, Pop & Juice

### **Freshly Brewed Coffee & Tea**

58.