



RESTAURANT BUYOUT
EVENTS AUBERGE *du* POMMIER



4150 YONGE STREET
TORONTO, ON M4P 2C6

CONTACT OUR EVENTS TEAM FOR BOOKING AND INFORMATION:
TEL. 416.364.1211 • FAX. 416.366.4848
www.oliverbonacini.com
events@oliverbonacini.com

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE ROOM CAPACITIES?

The main dining room can accommodate a maximum of 100 for a seated event or 200 for a standing cocktail reception. The long room can accommodate a maximum of 40 additional guests for a seated event. For ceremony capacities in the long room or terrace, please speak to your event coordinator.

WHEN IS AUBERGE DU POMMIER AVAILABLE FOR BUYOUT?

We are available for buyout:

- Saturdays – breakfast or lunch with full guest departure by 3:00pm
- Sundays – breakfast, lunch or dinner
- Statutory holidays are available at a \$1000 surcharge

IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space provided the minimum food and beverage expenditure is met. All room minimums are based on food and beverages exclusive of taxes and gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

- Saturday – minimum spend requirement \$6000
- Sunday – minimum spend requirement \$10,000

WHEN CAN I SET UP?

You have access to Auberge du Pommier for setup two hours prior to the event start time.

WHEN DOES THE BAR CLOSE?

For evening functions, the bar closes at 1:00am.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

For a formal cost estimate, please contact an event coordinator. Generally speaking, consider these common costs:

- SOCAN legislative music fee (government mandated)
- Security (parties with guests under 19 years of age i.e. birthdays, bar/bat mitzvahs)
- Vendor meals
- Onsite ceremonies (start at \$400)
- Rentals and incidentals (audio visual equipment, linens, etc.)
- Cake service and plating

WHAT SERVICES ARE INCLUDED?

The following services are complimentary:

- All linens (table cloths and napkins)
- Service staff
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed, personalized menus at each place setting
- Table numbers
- Audio visual screen



WHAT IS THE COST OF CAKE SERVICE / PLATING?

Cut and plated by Chef	\$5 per guest
Cut and plated by Chef with garnish	\$8 per guest
Served upon request by server at cake station* - for less than 100 guests	\$125
Served upon request by server at cake station* - for more than 100 guests	\$175

* includes coffee station

IS PARKING AVAILABLE?

Underground parking is available at the Yonge Corporate Centre parkade located North of York Mills and South of the 401, on the West side of Yonge. Parking is complimentary for buyout guests. If vehicles are left overnight, the owner will incur a charge upon pickup. Validation is provided to guests on your event day.

HOW ARE BEVERAGE COSTS MANAGED?

All beverages are charged based upon consumption plus gratuity and applicable government taxes. Customized bar offerings can be tailored with your event coordinator to manage cost and consumption.

HOW ARE MENUS CREATED FOR MY FUNCTION?

All menus for private functions are pre-set. The menus are based on our current seasonal selections. You are able to interchange items between each menu—prices will be adjusted accordingly. Please be mindful that Auberge du Pommier is a classic French restaurant and menus are unable to be reinvented to other cuisines. Food items are subject to current market prices.

CAN I HAVE A MENU TASTING?

Menu tastings are complementary for two people—this includes a maximum of three appetizers, three mains and three desserts. Any additional guests will be responsible for all food and beverage consumed. Tastings do not include canapés, children's meals or food station items and take place at Auberge du Pommier between Monday and Wednesday with a 5:30pm start time.

CAN I BRING MY OWN BAND/DJ/AV SUPPLIER?

Yes. If any outside equipment is brought onto the property, a copy of the vendor's Certificate of Insurance valued at \$2,000,000 is required one (1) month in advance of your event.

WHAT ARE THE KEY DATES TO REMEMBER?

- Formal planning meeting with an event coordinator – four to six (4-6) weeks before at Auberge du Pommier
- Final food and beverage selections – due two (2) weeks in advance
- Final guest count and floor plan – due five (5) days in advance
- DJ/Band insurance – due one (1) month in advance



WHAT ELSE SHOULD I CONSIDER?

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

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

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

The floor manager will be your onsite contact for the day of the event

CAN I HAVE AN ON-SITE REHEARSAL?

On-site rehearsals are based on availability and subject to approval by the General Manager

CAN I RENT A BRIDAL/WEDDING PARTY SUITE?

Absolutely, the private dining rooms can accommodate a bridal or wedding party suite.

ARE VENDOR MEALS AVAILABLE?

Yes. A chef's choice vendor meal is \$40 per person.

HOW ARE PAYMENTS AND DEPOSITS ARRANGED?

Your contract will outline your individual payment schedule. Your signed contract and an initial deposit of \$2,000 (payable by cash, certified personal cheque or credit card) is required to secure the date and space. A second deposit of half the minimum spend requirement, followed by the remaining balance is due according to dates outlined in your contract.

DO YOU HAVE A CANCELLATION POLICY?

Your contract may be terminated with formal written notice within 15 days of signing. A \$500 administration fee plus GST will be deducted from your deposit. All deposits and payments are non-refundable if notice of cancellation is received more than 15 days after signing. Oliver & Bonacini reserves the right to terminate any functions for which payment of final estimated invoice has not been received five (5) business days prior to the event.

CAN YOU REFER ME TO A FLORIST, DESIGNER OR PHOTOGRAPHER?

We are happy to provide referrals for any of your needs.

WHAT IS THE EXACT ADDRESS I SHOULD USE FOR MY INVITATIONS?

Auberge du Pommier
4150 Yonge Street
Toronto, ON M4P 2C6
416.222.2220



CANAPÉS

PRICED PER PIECE, EXCLUDING TAXES AND GRATUITY.
3-4 PIECES PER PERSON IS RECOMMENDED.
ONE DOZEN MINIMUM ORDER PER ITEM.

SEAFOOD

Chilled Brandade Anchovy Aioli, Romaine Hearts	\$3.50
Kampachi Tartare Wasabi, Lavash	\$3.50
Lobster Salad Tarragon Aioli, Warm Brioche	\$4.50
Crispy Potatoes with Caviar & Lemon Crème Fraîche	\$5.00

VEGETARIAN

Seasonal Hummus	\$3.00
Goat Cheese Mousse Sweet & Sour Gelée, Rye Crisps	\$3.00
Vegetable Tartelettes	\$3.50
Crispy Vegetable Cornets	\$4.00

MEAT

Steak Tartare Classic Garni	\$4.00
Scotch Quail Egg Spiced Sausage, Mustard Mousseline	\$4.50
Smoked Beef Tenderloin Horseradish Aioli	\$4.50
Foie Gras Torchon Pickled Seasonal Fruit	\$5.00

CHEF'S SELECTION

Not sure what to select? *Leave it to chef...*
and he will create a seasonally inspired selection of
three (3) hors d'oeuvres per person for your group.

\$10.00 PER PERSON



AUBERGE DU POMMIER PLATTERS

LÉGUME DU MARCHÉ

Assortment of Local & Seasonal Vegetables from the Market
with Green Goddess Sauce, Anchovy-Garlic Aioli & Pistou
\$65.00 PER PLATTER (APPROX. 15 GUESTS)

PLAT DE HUÎTRE

Featuring the Freshest Seasonal Oysters that our Oceans have to offer.
Classic & Modern Garnishes
\$5.00 PER OYSTER

LA PLAT DU FERMIER

Housemade Farmer Inspired Charcuterie
Pâté, Rillettes, Terrine, Sliced Ham, Fresh Sausage,
Housemade Pickles, Churned Butter & Baguette
\$95 PER PLATTER (APPROX. 15 GUESTS)

LES FROMAGES

Selection of French & Québec Artisanal Cheeses
Seasonal Fruit Preserves & Roasted Nuts
\$120 PER PLATTER (APPROX. 15 GUESTS)

MACARONS

Finish with a selection of our housemade macarons.
\$4.00 EACH (Minimum order of 1 dozen)

SOMA CHOCOLATES

For artisan chocolates and truffles to add to your dessert plates
or custom gift boxes designed for you and your guests.

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BREAKFAST

PRICED PER PERSON

BUFFET BREAKFAST A

Fresh & Dried Fruits
Organic Goat's Milk & Cheeses
Boiled Eggs
Cracked Pepper, Fleur de Sel
& Whole Grain Breads
Organic Yoghurt
Oven-Baked Granola
Smoked Organic Salmon & Flax Seeds
Organic Fruit & Vegetable Juices
Freshly Brewed Coffee or Tea

\$39

BUFFET BREAKFAST B

Fresh Baked Breads
Baguette, Croissant & Apple Bread
Jams, Marmalade & Pont-l'Évêque Cheese
Salt Cod Brandade
Fresh Apples & Cider
Freshly Brewed Coffee or Tea

\$25

PLATED BREAKFAST A

Auberge du Pommier Egg Frittata
Slow-Roasted Roots, Thyme & French Brie
Cured Ham
Morning Pastries
Pain au Chocolat, Croissant
& Fennel Date Bread
Freshly Brewed Coffee or Tea

\$36

PLATED BREAKFAST B

Auberge du Pommier Scrambled Eggs
Champagne & Chives
Lardons & Sausage Rissolés
House-Smoked Salmon
Multigrain Bread & Croissant
Freshly Brewed Coffee or Tea

\$30



LUNCH

PRICED PER PERSON

MENU A

Salade de Haricot Vert & Legume

Green & Wax Bean Salad, Romaine Hearts,
Pine Nuts, Lemon Thyme Crème Fraîche

or

Soup du Saison

Hot or Cold Seasonal Soup

or

Steak Tartare

Beef Tenderloin, White Anchovy,
Cornichon Gelée, Pickled Mustard Seed

-

Loup de Mers

Roasted Sea Bass, Vegetable Fricassé,
Parsley Root Purée, Lemon Viniagrette

or

Poulet Rôti

Roasted Chicken Breast, Braised Greens
Potato & Tomme le Champ Doré Risotto

or

Entrecôte de Boeuf

Grilled New York Strip, Vegetable Ragoût,
Pomme Purée, Sauce Bordelaise

-

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

-

Freshly Brewed Coffee or Tea

\$83

MENU B

Salade de Haricot Vert & Legume

Green & Wax Bean Salad, Romaine Hearts,
Pine Nuts, Lemon Thyme Crème Fraîche

or

Soup du Saison

Hot or Cold Seasonal Soup

-

Loup de Mers

Roasted Sea Bass, Vegetable Fricassé,
Parsley Root Purée, Lemon Viniagrette

or

Ravioli à la Ricotta

Ricotta Ravioli, Seasonal Vegetables,
Pistou Bouillon, Black Pepper & Parmesan Cream

or

Hampe de Boeuf

Grilled Skirt Steak, Potato Salad Grand-Mère,
Haricot Vert, Crispy Onions

-

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

-

Freshly Brewed Coffee or Tea

\$67



MENU C

Salade du Marché

Market Greens, Petit Herbs, Toasted Cashews,
Niagara Ice Wine Vinaigrette

or

Soup du Saison

Hot or Cold Seasonal Soup

-

Loup de Mers

Roasted Sea Bass, Vegetable Fricassé,
Parsley Root Purée, Lemon Vinaigrette

or

Ravioli à la Ricotta

Ricotta Ravioli, Seasonal Vegetables,
Pistou Bouillon, Black Pepper & Parmesan Cream

-

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

-

Freshly Brewed Coffee or Tea

\$59

MENU D

Salade du Marché

Market Greens, Petit Herbs, Toasted Cashews,
Niagara Ice Wine Vinaigrette

-

Croque-Monsieur

Grilled Ham & Cheese, Dijon Mustard,
Frites, Green Bean Salad

or

Ravioli à la Ricotta

Ricotta Ravioli, Seasonal Vegetables,
Pistou Bouillon, Black Pepper & Parmesan Cream

-

Macaron

Assorted Seasonal Flavours

-

Freshly Brewed Coffee or Tea

\$53



DINNER

PRICED PER PERSON

MENU A FOUR COURSE MENU

Salade du Marché

Market Greens, Petit Herbs, Toasted Cashews,
Niagara Ice Wine Vinaigrette

or

Salade de Haricot Vert & Legume

Green & Wax Bean Salad, Romaine Hearts,
Pine Nuts, Lemon Thyme Crème Fraîche

-

Soup du Saison

Hot or Cold Seasonal Soup

or

Steak Tartare

Beef Tenderloin, White Anchovy,
Cornichon Gelée, Pickled Mustard Seed

-

Flétan

Seared Halibut, Chorizo Sausage,
Potato Gnocchi, Pistou Bouillon

or

Poulet Rôti

Roasted Chicken Breast, Braised Greens
Potato & Tomme le Champ Doré Risotto

or

Tournedos de Bœuf

Grilled Beef Fillets, Vegetable Ragoût,
Pomme Purée, Sauce Bordelaise

-

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

or

Mousse de Chocolate

Chocolate Mousse Cake,
Chocolate Crumble, Hazelnut Ice Cream

-

Freshly Brewed Coffee or Tea

\$106

MENU B

Salade de Haricot Vert & Legume

Green & Wax Bean Salad, Romaine Hearts,
Pine Nuts, Lemon Thyme Crème Fraîche

or

Soup du Saison

Hot or Cold Seasonal Soup

-

Flétan

Seared Halibut, Chorizo Sausage,
Potato Gnocchi, Pistou Bouillon

or

Poulet Rôti

Roasted Chicken Breast, Braised Greens
Potato & Tomme le Champ Doré Risotto

or

Tournedos de Bœuf

Grilled Beef Fillets, Vegetable Ragoût,
Pomme Purée, Sauce Bordelaise

-

Pavé Chocolat

Dark Chocolate Pavé, Spiced Sable,
Blood Orange Sherbert, Sauce Café Diablo

or

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

-

Freshly Brewed Coffee or Tea

\$87



MENU C

Salade du Marché

Market Greens, Petit Herbs, Toasted Cashews,
Niagara Ice Wine Vinaigrette

or

Soup du Saison

Hot or Cold Seasonal Soup

Loup de Mers

Roasted Sea Bass, Vegetable Fricassé,
Parsley Root Purée, Lemon Vinaigrette

or

Poulet Rôti

Roasted Chicken Breast, Braised Greens
Potato & Tomme le Champ Doré Risotto

Gâteaux & Fruit

Market Fruit, Poppy Seed Biscuit,
Crème Fraîche Sorbet

Freshly Brewed Coffee or Tea

\$65

MENU D

Salade du Marché

Market Greens, Petit Herbs, Toasted Cashews,
Niagara Ice Wine Vinaigrette

Loup de Mers

Roasted Sea Bass, Vegetable Fricassé,
Parsley Root Purée, Lemon Vinaigrette

or

Hampe de Boeuf

Grilled Skirt Steak, Potato Salad Grand-Mère,
Haricot Vert, Crispy Onions

Mousse de Chocolate

Chocolate Mousse Cake,
Chocolate Crumble, Hazelnut Ice Cream

Freshly Brewed Coffee or Tea

\$59

THE AUBERGE DU POMMIER CHEESE COURSE

A selection of cheeses served with O&B Artisan bread and seasonal accompaniments.
This can be served between main course and dessert or after dessert.

\$16.00 PER PERSON



CHILDREN'S MENU

KINDLY SELECT ONE APPETIZER, ONE MAIN AND ONE DESSERT TO SERVE EACH CHILD.

APPETIZER

Caesar Salad

Crudités & Dip

Greens with House Vinaigrette

Crispy Spring Rolls with Plum Sauce

Sliced Fruit & Yogurt

Mushroom Broth

\$5 EACH

MAIN

Goujonettes of Snapper

Chips & Tartar Sauce

Penne Pasta

Tomato Fondue & Parmigiano-Reggiano

Chicken Fingers & Crispy Fries

Plum Sauce & Ketchup

Leek & Potato Quiche

\$15 EACH

DESSERT

Vanilla Ice Cream & Chocolate Brownie

Chocolate Sauce & Strawberries

Banana Split

Three Scoops & Three Sauces

Fruit Salad with Cookies

\$6 EACH



BAR PRODUCT LIST

BOTTLE Kronenbourg 1664, Heineken, Creemore Premium Lager, Mill Street Organic, Affligem Blonde, Waterloo Dark, Anti-Gravity Light

HOUSE BRAND Polar Ice Vodka, Beefeater Gin, Bacardi White Rum, Wisner's Rye, Teacher's Blended Scotch

*prices & brands subject to change without notice

BAR PRICES

House Brand Shots	\$6.50	Soft Drinks	\$3.50
Premium Shots start at	\$7.00	Juices	\$3.95
Caesars	\$7.50	Fresh Pressed Juices	\$5.95
Mimosas	\$12.50	Cappuccino	\$4.75
Martinis start at	\$12.00	Café Latte	\$4.75
Single Malt Scotches start at	\$9.50	Espresso	\$3.95
Bottled Beer	\$7.00	Signature Mocktails from	\$7.00
Signature Cocktails from	\$9.00		

Q WATER
STILL & SPARKLING

\$2.50 PER PERSON



WINE LIST

WE RECOMMEND SELECTING ONE RED AND ONE WHITE TO SERVE YOUR GUESTS.
YOU ARE CHARGED BY THE BOTTLE CONSUMED.

SPARKLING

N.V.	Parés Baltà Cava, Penedès, Spain	\$48
N.V.	Cave Spring Oliver & Bonacini 'O&B Sparkle & Buzz' Brut, Niagara, Canada	\$55
N.V.	Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Canada	\$60
N.V.	Perrier-Jouët Grand Brut, Champagne, France	\$110
N.V.	Tarlant Rosé Brut, Champagne, France	\$125

WHITE

2010	Cave Spring Oliver & Bonacini 'Canoe' Riesling, Niagara, Canada	\$40
2009	Cave Spring Oliver & Bonacini 'Jump' Chardonnay, Niagara, Canada	\$40
2010	Tiefenbrunner Pinot Grigio, Alto Adige, Italy	\$50
2005	Domaine Barmès-Buecher 'Herrenweg' Pinot Gris, Alsace, France	\$52
2010	Hunter's Sauvignon Blanc, Marlborough, New Zealand	\$56
2010	Giustiniana Gavi di Gavi, Piedmonte, Italy	\$60
2010	Joseph Drouhin 'Laforêt' Chardonnay, Bourgogne, France	\$60
2007	Kenneth Volk Chardonnay, Santa Barbara County, California, U.S.A.	\$80
2010	Domaine du Carrou, Sancerre, Loire Valley, France	\$70
2008	Cave Spring 'CSV' Riesling, Beamsville Bench, Niagara, Canada	\$72
2009	Domaine Roger Luquet, Pouilly Fuissé, Burgundy, France	\$80
2007	Vine Cliff 'Los Carneros' Chardonnay, Carneros, California, U.S.A.	\$130

RED

2009	Cave Spring Oliver & Bonacini 'Biff's Juicy Red', Niagara, Canada	\$42
2006	Château Eugénie 'Cuvée Pierre le Grand', Cahors, France	\$48
2009	Jean-Luc Colombo 'Les Abeilles', Rhône Valley, France	\$50
2009	Joseph Drouhin 'Laforêt' Pinot Noir, Bourgogne, France	\$56
2008	Château Le Breuil Renaissance, Médoc, Bordeaux, France	\$56
2009	J. Lohr Cabernet Sauvignon, Paso Robles, California, U.S.A.	\$58
2007	Mission Hill Reserve Merlot, Okanagan Valley, Canada	\$58
2009	Bodega Noemia 'a Lisa' Malbec, Patagonia, Argentina	\$65
2007	Falchini 'Paretaio', Tuscany, Italy	\$68
2008	Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia	\$77
2009	Belle Glos 'Meiomi' Pinot Noir, Sonoma Coast, California, U.S.A.	\$78
2008	Edge Wines Cabernet Sauvignon, Napa Valley, California, U.S.A.	\$80
2009	Ridge 'Three Valleys' Zinfandel, Sonoma County, California, U.S.A.	\$90
2007	J. Lohr Estates 'Hilltop Vineyard', Paso Robles, California, U.S.A.	\$110

Sommelier

Ben Shillow

May 2012

IF YOU HAVE QUESTIONS, WOULD LIKE RECOMMENDATIONS, OR ADDITIONAL SELECTIONS, PLEASE CONTACT OUR SOMMELIER BEN SHILLOW AT (416) 222-2220 OR VIA EMAIL AT BEN.SHILLOW@OLIVERBONACINI.COM.





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Mango Studios
416.366.4723
www.mangostudios.ca

Phototerra
416.479.0724
www.phototerra.com

Henry Park Photography
416.578.9871
henryparkphotography.com

Rebecca Wood Photography
647.880.9669
rebeccawoodphotography.com

Garrison McArthur
416.892.6925
www.garrisonmcarthur.com



CAKES, FAVOURS & SWEETS

Bobbette & Belle
416.466.8800
www.bobbetteandbelle.com

Papillon Cakes
416.931.0434
www.papilloncakes.ca

The Wedding Cake Shoppe
416.916.2253
theweddingcakeshoppe.com

Cake Opera Co.
647.347.2626
www.cakeoperaco.com

YOUTH SERVICES

Sole Power Productions
Edan Kaufman
416.663.7653
www.solepowerproductions.com

Bar/Bat Mitzvah Security
Radcliffe
416.991.1821

Little Party Goers
Maria Vrontos
416.830.2056
www.littlepartygoers.com

