



18 WELLINGTON STREET WEST  
COMMERCE COURT EAST  
TORONTO, ON M5L 1G4

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

# FREQUENTLY ASKED QUESTIONS

## CAPACITY

The main dining room can accommodate a maximum of 164 people for a seated event or 300 people for a standing cocktail reception.

## AVAILABILITY

The restaurant is available for full buyout:

- Saturday lunch – all year round with full guest departure by 3:00pm
- Saturday dinner – from the last weekend in April up to and including Labour Day weekend
- Sundays – lunch and dinner year round
- Please note there is a \$1000 surcharge for statutory holidays

## TIMING

You may have access to Jump for set-up, deliveries and photography two hours prior to guest invite time. If earlier access is required a labour surcharge will apply. Bar closing time is 1:00 am.

## MINIMUM SPEND REQUIREMENTS

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

FULL BUYOUT	MINIMUM FOOD & BEVERAGE EXPENDITURE
SATURDAY LUNCH	\$5,000
SATURDAY DINNER	\$15,000
SUNDAY LUNCH OR DINNER	\$7,000

## ADDITIONAL CHARGES (if applicable)

For a formal cost estimate, please contact an event coordinator.

- SOCAN legislative music fee – \$29.56 to \$59.17 (government mandated)
- vendor meals – \$40 per person
- onsite ceremonies start at \$400
- ceremony chairs start at \$8 per chair
- audio visual equipment
- security (mandatory if 20 or more guests are underage)

## COMPLIMENTARY SERVICES

- standard white cotton linens (table cloths & napkins)
- service staff
- all existing tables and chairs
- standard place setting and glassware
- candles
- printed menus at each place setting
- table numbers



## PARKING

Underground parking is available in the Commerce Court East Parkade, located at 18 Wellington St. West. Parking for Jump guests during restaurant buyouts is \$2 per car. Cars left overnight will incur additional charges upon pickup. Please speak with your event coordinator for maps and directions.

## BEVERAGE & WINE COSTS

All beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink. All wine is charged based upon bottle consumed. You will preselect one red and one white wine to be served to your guests during the entire function. Custom bar offerings can be tailored with your event coordinator. We do not offer fixed price per person beverage packages. Unfortunately we cannot permit guests to bring their own wine or alcohol in accordance with liquor licensing regulations. We would be delighted to assist you in selecting wine from our list.

## MENU & FOOD DETAILS

All menus for private functions are pre-set. The menus are based on our current selections—we go through seasonal changes in May and October. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices.

## MENU TASTINGS

The menu tasting is complimentary for two people. Any additional guests are responsible for all food and beverage consumed. Tastings include a maximum of three appetizers, three entrées and three desserts, plus one red and one white wine. It does not include canapés, kids' meals or food station items. Tastings are set up a maximum of four (4) weeks in advance of event date, and take place between Monday and Wednesday with a fixed 5:00pm start time.

## INSURANCE REQUIRMENTS

All outside vendors bringing equipment onto the property (i.e. bands, DJs, AV suppliers) are required to provide a copy of their certificate of insurance valued at \$2,000,000.00 one month in advance of your event.

## ONSITE REHEARSAL

Onsite rehearsals are considered on a case-by-case basis and must be approved by the General Manager. Jump is open for regular business Monday to Saturday. Please speak to your event coordinator for further details.

## DAY-OF CONTACT

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

## KEY DATES

- formal planning meeting with your event coordinator: four to six (4-6) weeks in advance at Jump
- final food & beverage selections: two (2) weeks in advance
- final guest count and floor plan: five (5) days in advance
- DJ/band insurance: one (1) month in advance



## WHAT ARE THE REGULATIONS REGARDING ENTERTAINMENT?

A SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee will apply to any function requiring music. The amounts will be determined based on the type of entertainment and number of guests. SOCAN Fees are subject to 13% HST. For more information about this tariff you can go to <http://www.socan.ca/>

- Without Dancing - \$29.56
- With Dancing - \$59.17

## DAY-OF AGENDA

- 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/canapés - where? How long?
- receiving line
- seating - depending on final guest count and pace of crowd, seating can take from 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

## BRIDAL / WEDDING PARTY SUITE

Unfortunately, due to the layout of Jump we are unable to provide bridal or wedding party suites.

## PAYMENT SCHEDULE

An initial deposit of \$2000 (payable by cash, certified cheque or credit card) is required to secure the date and space, along with the signed contract. A second deposit of half the minimum spend requirement, followed by the final estimated balance, are each due in accordance with your individual deposit schedule outlined in your contract. Please note: regardless of payment method, a valid credit card must be provided at the time of contract signing for back-up purposes.

## CANCELLATION POLICY

You may cancel within 15 days of signing the contract—a \$500 administration fee and applicable taxes will be deducted from your deposit. All deposits and payments are non-refundable if notice of cancellation is received after the 15 day period. Oliver & Bonacini Events 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.

## DESIGNATED SEATING

Yes, please kindly print and supply your own place cards and/or floor plan.

## PREFERRED SUPPLIERS LIST

Yes, we are happy to provide referrals for florals, entertainment, décor, photography and more. Please see Preferred Supplier List included at end of package.

## WHAT IS THE EXACT ADDRESS I SHOULD USE FOR MY INVITATION?

Jump

Commerce Court East, Court Level

18 Wellington Street West

Toronto, ON M5L 1G4

416.363.3400



# HORS D'OEUVRES

FOR PRE-DINNER COCKTAIL RECEPTIONS, WE SUGGEST 3-4 PIECES PER PERSON.  
MINIMUM ORDER IS ONE DOZEN (12) OF EACH SELECTED ITEM. PRICED PER PIECE.

## SEAFOOD

Oyster on the Half Shell Chili, Lime, Green Mango & Jicama Salsa	\$3.75
Chili Lime Five Spice Popcorn Shrimp Lime Cilantro Aioli	\$3.50
Beer Battered Pacific Halibut Spicy Tartar Sauce	\$3.50
Togarashi Seared Bigeye Tuna Chopsticks Wasabi Mayo & Pickled Ginger	\$3.50

## VEGETARIAN

Kalyani Vegetable Samosas Mint Raita	\$3.25
Marinated Cherry Tomato Bruschetta Black Olive & Goat Cheese	\$2.75
Stuffed Fingerling Potato Skins Jalapeño Chive Cream Cheese	\$2.75
Vegetarian Spring Roll Sweet & Sour Pepper Dip	\$2.75

## MEAT

Lamb Scottadito Rack Chops Salsa Verde	\$4.75
Beef Tenderloin Tartare Crostini Truffle Mayo & Parmigiano-Reggiano	\$3.75
Roasted Prosciutto Wrapped Mission Fig Stuffed with Gorgonzola	\$3.75
Mini Jump Burger Jack Cheese, Horseradish Mayo & Tomato Onion Relish	\$3.75
BBQ Duck & Brie Quesadilla	\$3.50
Chicken & Mushroom Spring Rolls Sweet & Sour Pepper Dip	\$2.75

## 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 which will include one of the following: vegetarian, seafood and meat

\$8.00 PER PERSON



# LUNCH

PRICED PER PERSON, NOT INCLUDING TAXES AND GRATUITY.

## MENU A

### **Baby Spinach & Ruby Grapefruit Salad**

Fennel, Roasted Cashews  
& Yoghurt Poppy Seed Dressing

*or*

### **Ontario Buffalo Mozzarella Salad**

Pickled Holland Marsh Beets, Rocket,  
Candied Pecans & Vincotto Vinaigrette

### **Grilled 8oz Flat Iron Steak**

Charred Market Vegetables,  
Jump Fries, Tomato Mayo  
& Sticky Onion Gravy

*or*

### **Pan-Seared Lake Huron Whitefish**

Lemony Chickpeas, Baby Arugula,  
Green Olive & Feta Vinaigrette

*or*

### **Rigatoni with Spicy Fennel Sausage**

Garden Peas & Parmigiano-Reggiano  
Cream Sauce

### **White Chocolate Cheesecake**

Double-Baked in Phyllo  
with Biscotti Crust

Freshly Brewed Coffee or Tea

\$63

## MENU B

### **Potted Foie Gras Parfait**

Kozlik's Triple Crunch Mustard,  
Toasted Crostini, Gherkins  
& Fig Orange Marmalade

*or*

### **Bigeye Tuna Tartare**

Jalapeño, Avocado,  
Ginger Soy Vinaigrette  
& Terra Root Chips

### **Grilled 8oz Flat Iron Steak**

Charred Market Vegetables,  
Jump Fries, Tomato Mayo  
& Sticky Onion Gravy

*or*

### **The Veggie Rice Bowl**

Jasmine Rice, Chickpea & Vegetable Tagine,  
Falafel, Grain Salad, Silken Tofu, Tahini Dressing  
& Smoky Pepper Hot Sauce

### **Vanilla Gelato & Strawberry Rhubarb Preserves**

Hazelnut Crunch, Aged Balsamico  
& Sweet Cream

*or*

### **Toffee Crème Brulee**

Cinnamon Chocolate  
Shortbread Sugar Cookie

Freshly Brewed Coffee or Tea

\$57



## MENU C

### **Baby Romaine Caesar Salad**

Marinated White Anchovy, Kalamata Olive,  
Shaved Parmigiano-Reggiano & Caesar Vinaigrette

*or*

### **Wild & Tame Mushroom Soup**

No Less than Six Types of Mushrooms  
(No Cream or Butter)

-

### **Ash's Butter Chicken**

Sweet Pea Basmati Rice Pilaf,  
Cucumber Cilantro Raita & Papadum

*or*

### **Grilled Atlantic Salmon**

Dill Pickled Holland Marsh Beets, Horseradish  
& Chive Sour Cream & Watercress Salad

-

### **Jump Molten Chocolate Cake**

Served Warm with a Scoop of Vanilla Ice Cream  
& Espresso Crème Anglaise

-

**Freshly Brewed Coffee or Tea**

\$48



# DINNER

PRICED PER PERSON, NOT INCLUDING TAXES AND GRATUITY.

## MENU A

### **Chilled Tomato Gazpacho**

Shrimp, Avocado & Green Olive  
Cornbread Crouton

or

### **Grilled Spatchcock Boneless Quail**

Cracked Cerignola Olive,  
Pickled Heirloom Carrots, Cacciatore Salami

or

### **Wild & Tame Mushroom Soup**

No Less Than Six Types of Mushrooms  
(No Cream or Butter)

-

### **Roasted Organic Half Chicken**

Caramelized Onions, Capers,  
Cracked Green Olives, Chicken Lemon Jus  
& Mascarpone Polenta

or

### **Roasted Fillet of European Sea Bass**

Crisp Pancetta, Arugula, Cherry Tomato,  
Confit & Preserved Lemon Risotto

or

### **12oz Bone-In Beef Tenderloin**

Buttermilk Mashed Potato,  
Housemade Spring Jardinière  
& Green Peppercorn Jus

-

### **Vanilla Gelato & Strawberry Rhubarb Preserves**

Hazelnut Crunch, Aged Balsamico  
& Sweet Cream

or

### **White Chocolate Cheesecake**

Double-Baked in Phyllo  
with Biscotti Crust

or

### **Ices**

Orange, Blackberry & Mango

-

Freshly Brewed Coffee or Tea

\$83



## MENU B

### **Bigeye Tuna Tataki**

Ginger Soy Oyster Sauce,  
Toasted Nori, Sesame, Chili,  
Daikon & Coriander Salad

or

### **Wild & Tame Mushroom Soup**

No Less Than Six Types of Mushrooms  
(No Cream or Butter)

or

### **Ontario Buffalo Mozzarella Salad**

Heirloom Tomato, Watercress, Lemon  
& Fruttato Extra Virgin Olive Oil

-

### **10oz Black Angus New York Strip Loin**

Mashed Potato & Marrow Pudding,  
Buttered Haricot Vert

or

### **Grilled Lamb Porterhouse Chops**

Minted Spring Pea & Garden Bean Salad,  
Smashed Fried Potatoes, Green Olive Tapenade

or

### **Roasted Fillet of European Sea Bass**

Crisp Pancetta, Arugula, Cherry Tomato,  
Confit & Preserved Lemon Risotto

-

### **Jump Molten Chocolate Cake**

Served Warm with a Scoop of Vanilla  
Ice Cream & Espresso Crème Anglaise

or

### **White Chocolate Cheesecake**

Double-Baked in Phyllo with Biscotti Crust

or

### **Toffee Crème Brûlée**

Cinnamon Chocolate  
Shortbread Sugar Cookie

or

### **Ices**

Orange, Blackberry & Mango

-

Freshly Brewed Coffee or Tea

\$80



OLIVER & BONACINI  
EVENTS

## MENU C

**Ontario Buffalo Mozzarella Salad**  
Heirloom Tomato, Watercress, Lemon  
& Fruttato Extra Virgin Olive Oil

*or*

**Baby Romaine Salad**  
Marinated White Anchovy,  
Niçoise Olive, Pickled Quail Eggs  
& Caesar Vinaigrette

*or*

**Wild & Tame Mushroom Soup**  
No Less Than Six Types of Mushrooms  
(No Cream or Butter)

-

**Pan-Seared Sea Scallops**  
Jerk Oxtail & Pigeon Pea Ragù,  
Chili, Lime, Green Mango & Jicama Salsa

*or*

**Roasted Fillet of European Sea Bass**  
Crisp Pancetta, Arugula, Cherry Tomato,  
Confit & Preserved Lemon Risotto

*or*

**10oz Black Angus New York Strip Loin**  
Mashed Potato & Marrow Pudding,  
Buttered Haricot Vert

-

**Jump Molten Chocolate Cake**  
Served Warm with a Scoop of Vanilla  
Ice Cream & Espresso Crème Anglaise

*or*

**Toffee Crème Brûlée**  
Cinnamon Chocolate  
Shortbread Sugar Cookie

*or*

**Ices**  
Orange, Blackberry & Mango

-

Freshly Brewed Coffee or Tea

\$75

## MENU D

**Grilled Spatchcock Boneless Quail**  
Cracked Cerignola Olive,  
Pickled Heirloom Carrots, Cacciatore Salami

*or*

**Wild & Tame Mushroom Soup**  
No Less Than Six Types of Mushrooms  
(No Cream or Butter)

*or*

**Boston Bibb & Mission Fig Salad**  
Crispy Pancetta, Goat Milk Feta, Red Onion  
& Honey Balsamic Vinaigrette

-

**10oz Black Angus New York Strip Loin**  
Mashed Potato & Marrow Pudding,  
Buttered Haricot Vert

*or*

**Grilled Ontario Pork Chops**  
Yukon Gold Potato Pancakes, Malt Vinegar Salt,  
& Bourbon Apple Sauce

*or*

**Five Spice Dry-Rubbed Crisp Skin Salmon**  
Sweet Pea, Jasmine Rice, Daikon, Chili, Cilantro  
& Heirloom Beet Slaw with Mirin Vinaigrette

-

**Jump Molten Chocolate Cake**  
Served Warm with a Scoop of Vanilla  
Ice Cream & Espresso Crème Anglaise

*or*

**White Chocolate Cheesecake**  
Double-Baked in Phyllo  
with Biscotti Crust

-

Freshly Brewed Coffee or Tea

\$73



## MENU E

**Boston Bibb & Mission Fig Salad**  
Crispy Pancetta, Goat Milk Feta,  
Red Onion & Honey Balsamic Vinaigrette

or

**Wild & Tame Mushroom Soup**  
No Less Than Six Types of Mushrooms  
(No Cream or Butter)

or

**Ontario Buffalo Mozzarella Salad**  
Heirloom Tomato, Watercress, Lemon  
& Fruttato Extra Virgin Olive Oil

-

**Pan-Seared Sea Scallops**  
Jerk Oxtail & Pigeon Pea Ragù,  
Chili, Lime, Green Mango & Jicama Salsa

or

**Five Spice Dry-Rubbed Crisp Skin Salmon**  
Sweet Pea, Jasmine Rice, Daikon, Chili, Cilantro  
& Heirloom Beet Slaw with Mirin Vinaigrette

or

**Grilled Flat Iron Steak**  
Smashed Fried Potatoes, Roasted Sweet Peppers,  
Arugula & Jump Steak Sauce

-

**Jump Molten Chocolate Cake**  
Served Warm with a Scoop of Vanilla  
Ice Cream & Espresso Crème Anglaise

or

**Toffee Crème Brûlée**  
Cinnamon Chocolate  
Shortbread Sugar Cookie

-

Freshly Brewed Coffee or Tea

\$66

## MENU F

**Baby Romaine Salad**  
Marinated White Anchovy,  
Niçoise Olive, Pickled Quail Eggs  
& Caesar Vinaigrette

or

**Wild & Tame Mushroom Soup**  
No Less Than Six Types of Mushrooms  
(No Cream or Butter)

-

**Grilled Lamb Porterhouse Chops**  
Minted Spring Pea & Garden Bean Salad,  
Smashed Fried Potatoes, Green Olive Tapenade

or

**Roasted Organic Half Chicken**  
Caramelized Onions, Capers,  
Cracked Green Olives, Chicken Lemon Jus  
& Mascarpone Polenta

or

**Five Spice Dry-Rubbed Crisp Skin Salmon**  
Sweet Pea, Jasmine Rice, Daikon, Chili, Cilantro  
& Heirloom Beet Slaw with Mirin Vinaigrette

-

**Jump Molten Chocolate Cake**  
Served Warm with a Scoop of Vanilla  
Ice Cream & Espresso Crème Anglaise

or

**Ices**  
Orange, Blackberry & Mango

-

Freshly Brewed Coffee or Tea

\$61



## MENU G

### **Boston Bibb & Mission Fig Salad**

Crispy Pancetta, Goat Milk Feta,  
Red Onion & Honey Balsamic Vinaigrette

*or*

### **Wild & Tame Mushroom Soup**

No Less Than Six Types of Mushrooms  
(No Cream or Butter)

-

### **The Veggie Rice Bowl**

Jasmine Rice, Chickpea & Vegetable Tagine, Falafel, Grain Salad,  
Silken Tofu, Tahini Dressing & Smoky Pepper Hot Sauce

*or*

### **Five Spice Dry-Rubbed Crisp Skin Salmon**

Sweet Pea, Jasmine Rice, Daikon, Chili, Cilantro  
& Heirloom Beet Slaw with Mirin Vinaigrette

-

### **Toffee Crème Brûlée**

Cinnamon Chocolate  
Shortbread Sugar Cookie

*or*

### **Ices**

Orange, Blackberry & Mango

-

**Freshly Brewed Coffee or Tea**

\$54



# FOOD STATIONS

PRICED PER PERSON, NOT INCLUDING TAXES AND GRATUITY.

## LAND & SEA

### Sweet & Bitter Greens Salad

Pear, French Mustard & Sherry Vinaigrette

### Shucked Oysters & Shrimp Cocktail Bar

Cocktail Sauce, Fresh Horseradish, Lemon,  
Red Wine Shallot Vinegar & Jump's Five Chili Hot Sauce

### Truffle Ricotta Gnocchi

Wild Mushrooms & Porcini Cream

### Roasted Canadian Black Angus Strip Loin

Carved à la Minute, with Boulart Ciabatta Bun,  
Dijon & Horseradish Mayo

\$65

## CLASSIC

### Jump Caesar Salad

Classic Creamy Caesar Dressing, Focaccia Crostini  
& Parmigiano-Reggiano

### The Pasta Bar

Prepared à la Minute with Penne or Fusilli  
& Your Choice of Roasted Chicken,  
Hot Italian Sausage, Market Vegetables or Calamari,  
Tossed with Fresh Tomato Sauce, Parmigiano-Reggiano Cream Sauce,  
Garlic & Olive Oil or Basil Pesto

### Roasted Porchetta

Boulart Ciabatta Buns, Roasted Cubanelle Peppers,  
Sautéed Onions & Apple Mostarda

\$50



# LATE NIGHT FOOD STATIONS

PRICED PER PERSON, NOT INCLUDING TAXES AND GRATUITY.

BBQ Beef Short Ribs & Smoked Cheddar Poutine	\$4.00
BBQ Duck & Brie Quesadillas	\$3.50
Mini Jump Burger Jack Cheese, Horseradish Mayo & Tomato Onion Relish	\$3.50
Truffled Popcorn with Parmigiano-Reggiano	\$2.50
Hot & Sour Chicken Wing Drummettes	\$2.50
Mini Jump Fries Take-Out Box with Tomato Mayo	\$2.50
Chicken & Mushroom Spring Rolls Sweet & Sour Pepper Dip	\$2.50

## MINI DESSERTS

Jump's White Chocolate Cheesecake Double-Baked in Phyllo with Biscotti Crust	\$4.50
Baked Chocolate Espresso Mousse	\$3.75
Lemon Posset with Raspberry	\$3.50
Filippo's Chocolate Rimmed Sicilian Canoli Vanilla Cream	\$3.25



# ADDITIONAL RECEPTION OPTIONS

PRICED PER PERSON

## STATIONARY ITEMS

### **Jump Cheese Plate**

A Selection of Domestic & Imported Cheeses with Fresh Fruit & Assorted Crackers

\$9

### **Jump Smoked Salmon**

A Platter of Smoked Salmon Served with Traditional Accompaniments

\$8

### **Jump Antipasto Table**

A Selection of Domestic & Imported Cheeses, Prosciutto, Salami, Smoked Salmon & Seasonal Vegetable Crudités with Traditional Accompaniments of Spiced Mediterranean Olives, Marinated Roasted Pepper Salad, Chili & Mint Grilled Sicilian Eggplant, Assorted Breads, Flatbread & Crostini

\$18

## PASSED SMALL PLATE

### **Seared Scallop**

Jerk Oxtail & Pigeon Pea Ragù, Chili, Lime, Green Mango & Jicama Salsa

\$9.95

### **Truffle Ricotta Gnocchi**

Northern Woods Wild Mushrooms & Porcini Cream

\$6.50

### **Butter-Poached Lobster Risotto**

Sweet Corn, Roasted Peppers & Tarragon

\$10.95

### **Spicy Baja Fish Taco**

Halibut, Soft Corn Taco, Avocado Relish, Crunchy Slaw, Lime Crema & Jump's Five Chili Hot Sauce

\$7.50

### **Pulled Pork Carnitas**

Soft Taco with Corn Salsa & Queso Blanco

\$7.50

### **Seared Bigeye Tuna Niçoise Salad**

with Pickled Quail Egg

\$8.95

### **Ash's Butter Chicken**

Sweet Pea Jasmine Rice Pilaf, Cucumber Raita & Papadam

\$7.95



# CHILDREN'S MENU

PRICED PER PERSON, NOT INCLUDING TAXES AND GRATUITY.

## MENU A

### **Jump Caesar Salad**

Classic Creamy Caesar Dressing,  
Tuscan Croutons & Parmigiano-Reggiano

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### **Penne with Chunky Tomato Sauce**

Garlic Bread

-

### **Nutless Brownie**

Ice Cream & Chocolate Sauce

\$24

## MENU B

### **Jump Caesar Salad**

Classic Creamy Caesar Dressing,  
Tuscan Croutons & Parmigiano-Reggiano

-

### **Chicken Fingers**

French Fries

-

### **Nutless Brownie**

Ice Cream & Chocolate Sauce

\$24



# SWEET TABLE

A SELECTION OF PASTRIES AND COOKIES.  
MINIMUM ORDER OF 12 PIECES OF EACH SELECTED ITEM.

Mini Lemon Meringue Tartelettes

Mini Banana & Coconut Cream Pies

Fresh Fruit Tartelettes

Mini Molten Chocolate Cakes

Jump Chocolate Brownies

Cappuccino & Chocolate Nanaimo Bars

Chocolate Dipped Strawberries

Filippo's Sicilian Ricotta Cannoli

Housemade Cookies

Jump's Chocolate Almond Biscotti

\$2.75 PER PIECE

CHEF'S SELECTION OF SEASONAL FRUITS & BERRIES  
\$6.00 PER PERSON



# WINE LIST

ALL WINES HAVE BEEN HAND SELECTED FOR GROUPS OF 12 OR MORE.  
A FULL RESTAURANT WINE LIST IS ALSO AVAILABLE FOR YOUR CONSIDERATION.

## CHAMPAGNE & SPARKLING

NV Serenissima Prosecco, Veneto, Italy	\$55
NV Cave Spring "O&B Sparkle & Buzz", Niagara	\$55
NV Henry of Pelham Rosé Brut, Niagara	\$70
NV Perrier-Jouët, Champagne, France	\$125
NV Perrier-Jouët 'Belle Epoque', Champagne, France	\$290

## WHITE WINES

10 Creekside Winery Unoaked Chardonnay, Niagara	\$40
09 Cave Spring "Jump" Chardonnay, Niagara	\$40
10 Cave Spring "Canoe" Riesling, Niagara	\$40
08 Prospect Winery Sauvignon Blanc, BC	\$48
10 Forchir Pinot Grigio, Friuli, Italy	\$52
09 Grayson Cellars Chardonnay, California	\$52
10 Fielding Estate Pinot Gris, Niagara	\$55
09 Nautilus Sauvignon Blanc, New Zealand	\$60
09 William Fèvre Chablis, France	\$60
08 Conundrum, California	\$72
07 Mer Soleil Chardonnay, Santa Lucia Highlands, California	\$100

## RED WINES

09 Creekside Winery Merlot, Niagara	\$40
09 Cave Spring "Biff's Juicy Red", Niagara	\$40
08 Delibori, Valpolicella, Veneto, Italy	\$46
09 Reds Zinfandel/Carignan/Petite Sirah, Lodi, California	\$49
09 J. Lohr Los Osos Merlot, Paso Robles, California	\$52
09 Querciabella Mongrana, Tuscany, Italy	\$55
10 Catena Malbec, Medoza, Argentina	\$56
09 J. Lohr Seven Oaks Cabernet Sauvignon, Paso Robles, California	\$60
10 Hunter's Pinot Noir, Marlborough, New Zealand	\$60
08 Volpaia Chianti Classico, Tuscany, Italy	\$68
09 Edge Cabernet Sauvignon, Napa Valley, California	\$80
10 Duckhorn Decoy Cabernet, Napa Valley, California	\$90
06 Salvalai, Amarone della Valpolicella, Italy	\$105
05 Ehret Family Cabernet Sauvignon, Sonoma, California	\$115
07 Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, California	\$140
06 Brigaldara, Amarone della Valpolicella, Italy	\$150



# BEVERAGE MENU

## BEVERAGES

Freshly Brewed Coffee	\$3.50
Cappuccino	\$3.95
Café Latte	\$3.95
Espresso	\$3.50
Freshly Squeezed Juices	\$5.00
Juices	\$4.00
Soft Drinks	\$2.95
Virgin Cocktails	\$3.50

## BAR

Bar Rail Shots	\$5.25
Premium Shots	FROM \$6.00 TO \$8.45
Cocktails	\$5.25
Premium Cocktails (e.g. Caesars)	\$6.25
Deluxe Cocktails (e.g. Long Island)	\$8.00
Martinis	FROM \$8.95 TO \$14.95
Single Malt Scotches	\$38.00
Cognacs	FROM \$9.00 TO \$25.00

## BEER

Domestic Beer	\$4.75
Premium Beer	\$5.75
Import Beer	\$5.75
Small Draught	FROM \$4.25 TO \$4.95
Large Draught	FROM \$5.75 TO \$6.75

COFFEE & TEA STATION  
\$3.25 PER PERSON



Our dining tables are getting greener!  
We now offer high quality filtered water purified on site.

STILL OR SPARKLING · 2.50 PER GUEST





# PREFERRED SUPPLIER LIST 2012

## ACCESSORIES & BEAUTY

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Valencienne  
Custom Bridal Gowns  
Kim Ironmonger  
416.781.6885  
www.valencienne.com

KC's Hats  
David Dunkley  
416.538.0998  
www.kcshats.com

Sash & Bustle  
Cynthia Martyn  
416.414.3617  
www.sashandbustle.com

Lift Beauty Boutique  
416.960.5438  
www.liftbeautyboutique.com

John Allan's  
Men's Grooming Club  
416.861.6307  
www.johnallans.com

Hair Stylist  
Fay Linksman  
647.294.4949  
fay\_linksman@rogers.com

## ACCOMMODATION

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Windermere House  
705.769.3611  
www.windermerehouse.com  
\*O&B preferred rates

Fairmont Royal York  
416.860.6541  
www.fairmont.com  
\*O&B preferred rates

Hyatt Regency  
Vivek Satoskar  
416.595.2580  
www.hyattregencytoronto.com  
\*O&B preferred rates

Sheraton Centre Toronto  
416.814.1299  
www.starwoodhotels.com  
\*O&B preferred rates

## CHAUFFEUR & VALET

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Great Gatsby Livery  
905.306.0404

Rosedale Livery  
905.677.9444  
www.rosedalelivery.com

## CUSTOM PRINTING

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Palettera  
Deborah Lau-Yu  
647.727.0220  
www.palettera.ca

Bellartisan Inc.  
Chloe Arnould  
416.488.9630  
www.bellartisan.com

Laura K Design  
Laura Beauparlant  
416.461.2309  
www.laurakdesign.com

Sweet Peony Press  
647.292.3017  
info@sweetpeonypress.com  
www.sweetpeonypress.com

Pantry Press Inc.  
Christian & Julie  
416.537.9977  
www.pantrypress.com

Shinzo Media  
905.604.0263  
www.shinzomedia.com



## DJ & ENTERTAINMENT

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Sole Power Productions\*  
DJ's, live entertainment,  
bands, specialty performers,  
Dancers and much more!  
Edan Kaufman  
416.663.7653  
www.solepowerproductions.com

Michael Coombs  
Entertainment\*  
416.676.7992  
www.michaelcoombs.ca

Impact Entertainment\*  
Randy Woolman  
& Paul Hutchison  
416.953.5281  
www.impactentertainment.ca

Maximum Music\*  
416.255.2910  
www.maximumDJ.com

\* fully insured by O&B Events

## EVENT PLANNERS, DESIGNERS, & DECORATORS

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Bliss  
Tara O'Grady  
416.323.3353  
www.blissevents.ca

Candice & Alison  
Luxury Events  
416.840.7240  
www.candiceandalison.com

Cynthia Martyn Events  
416.651.6600  
www.cynthiamartyn.com

Distinct Occasions  
Crystal Adai-Benning  
416.562.6995  
www.distinctoccasions.ca

Double Happiness Events  
Shirley Lo Cadotte  
647.448.0717  
www.doublehappinessevents.ca

Event Decorator  
Elizabeth Johnston  
1.800.450.4789  
www.eventdecorator.com

Melissa Andre Events  
Melissa Andre  
www.melissaandre.com  
416.816.6197

Mode Function Event Design  
Jeffery Crawford &  
Michael Alonso 416.319.7469  
www.modefunction.com

One Fine Day  
Melissa Samborski  
416.522.0503  
www.eventsbyonefineday.com

Rachel A. Clingen,  
Wedding & Event Design  
905.763.7700  
www.rachelaclingen.com

Sole Power Productions  
Edan Kaufman  
416.663.7653  
www.solepowerproductions.com

Spectacular Spectacular  
Melissa Haggerty  
416.921.2444  
www.spectacularspectacular.ca

The Event Boutique  
Lianne Adelson  
416.805.1764  
www.theeventboutique.ca

## EXTRAS

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LOL Candy  
Debra Novack  
416.854.4383  
www.lolcandy.com

The Ice-Man  
416.504.6615  
www.theiceman.com

Snapz Photo Booth  
1.877.412.6684  
www.snapzphotobooth.ca

Ninutik [Maple Sugar]  
416.703.4478  
www.ninutik.com

Cheese Boutique  
Afrim Pristine  
416.762.6292  
www.cheeseboutique.com

The Idea Hunter  
Janice Cardinale  
905.707.9919  
www.theideahunter.ca

SOMA Chocolate Maker  
416.815.7662  
www.somachocolate.com

The Bay Gift Registry  
1.800.521.2364  
www.thebay.com/giftregistry

## FLORAL & DECOR

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Jackie O  
Todd Kjargaard  
416.901.7346  
www.jackieo.ca

Pink Twig  
416.537.7465  
www.pinktwig.ca

Stemz  
416.686.8526  
www.stemz.ca



## LINEN, FURNITURE & RENTALS

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Divine Furniture Rental  
416.750.9272  
www.divinefurniturerental.com

Exclusive Affair Rentals  
416.759.2611  
www.exclusiveaffair.com

Micki's Fine Linen  
905.738.1161  
www.mickis.ca

Advanced Tent Rental  
905.660.7221  
www.advancedtent.com

## LIVE & STRING MUSIC

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Sole Power Productions  
Toronto's top musicians  
Playing everything from  
top forty to classic hits  
Edan Kaufman  
416.663.7653  
www.solepowerproductions.com  
/private-events/weddings

The Cocktail Shakers  
Rebecca Peirson  
416.886.8607  
thecocktailshakersband.com

## AUDIO VISUAL & LIGHTING

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AVW - TELAV  
Dave Pelvin  
(416) 862-5208  
www.avwtelav.com

Sole Power Productions  
Staging, video, audio,  
uplighting and everything  
in between  
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416.663.7653  
www.solepowerproductions.com/  
private-events/event-production

## MARRIAGE SERVICES

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Sarah Bunnnett-Gibson  
416.967.9322  
www.weddingsheart.com

Doug Norris  
416.924.0725 x24  
dnorris@rosedaleunited.org

Cantor - Deborah Staiman  
416.483.9532  
www.jewishlifecycles.ca

Suzanne Peters  
647.891.3087  
suzanne@lifedeserves  
ceremonies.com

Suzanne Wilkinson  
416.444.7896  
rev.sue@rogers.com

Gordon Kushner  
416.761.9215

## PHOTOGRAPHY

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Oink & Co  
647.712.5880  
www.oinkandcoo.ca

Ikonica  
416.259.6795  
www.ikonica.ca

5ive15ifteen  
416.487.0515  
www.5ive15ifteen.com

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

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Bobbette & Belle  
416.466.8800  
[www.bobbetteandbelle.com](http://www.bobbetteandbelle.com)

Papillon Cakes  
416.931.0434  
[www.papilloncakes.ca](http://www.papilloncakes.ca)

The Wedding Cake Shoppe  
416.916.2253  
[theweddingcakeshoppe.com](http://theweddingcakeshoppe.com)

Cake Opera Co.  
647.347.2626  
[www.cakeoperaco.com](http://www.cakeoperaco.com)

## YOUTH SERVICES

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Sole Power Productions  
Edan Kaufman  
416.663.7653  
[www.solepowerproductions.com](http://www.solepowerproductions.com)

Bar/Bat Mitzvah Security  
Radcliffe  
416.991.1821

Little Party Goers  
Maria Vrontos  
416.830.2056  
[www.littlepartygoers.com](http://www.littlepartygoers.com)

