



6<sup>th</sup> FLOOR EVENT SPACE  
at TIFF Bell Lightbox

OLIVER & BONACINI  
EVENTS

tel. 416.364.1211 fax. 416.366.4848  
events@oliverbonacini.com  
www.oliverbonacini.com

# BOOKING INFORMATION & FAQ

## Capacities

Malaparte can accommodate up to 150 for a seated event or 250 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
- If the minimum spend requirement is not met, the difference will appear as an additional room rental fee on the final bill
- All minimums are exclusive of taxes and gratuity
- Statutory Holidays are subject to a minimum \$2,000 surcharge

Day	Time Period	Minimum Food & Beverage Spend	Rental Fee
Monday	7 am - 4 pm	\$3,000	\$2,000
Tuesday	7 am - 4 pm	\$4,000	\$2,500
Wednesday	7 am - 4 pm	\$4,000	\$2,500
Thursday	7 am - 4 pm	\$4,000	\$2,500
Friday	7 am - 3 pm	\$3,000	\$2,000
Saturday	7 am - 2 pm	\$4,000	\$2,500
Sunday	7 am - 2 pm	\$4,000	\$2,500
Evening	Time Period	Minimum Food & Beverage Spend	Rental Fee
Monday	5 pm - 2 am	\$6,000	\$2,500
Tuesday	5 pm - 2 am	\$8,000	\$2,500
Wednesday	5 pm - 2 am	\$8,000	\$2,500
Thursday	5 pm - 2 am	\$10,000	\$3,000
Friday	4 pm - 2 am	\$12,000	\$3,000
Saturday	4 pm - 2 am	\$14,000	\$4,000
Sunday	4 pm - 2 am	\$12,000	\$3,000

## Roof Terrace

Please ask us about booking the Rooftop Terrace in conjunction with your event. (\*Available based on season)

## Complimentary Services

- Service staff
- All standard white cotton linens (table cloths & napkins)
- All existing tables & chairs
- Standard table flatware & glassware
- Candles
- Table numbers

## Parking

- Available underground in the TIFF Bell Lightbox parkade - entrance off Widmer Street
- Widmer Street can be accessed from both Adelaide Street or King Street
- Parking is 'Pay and Display'

### **Beverage Costs**

- All beverage is based upon consumption per drink – alcoholic and non-alcoholic
- Customized bar offerings can be tailored with you event coordinator to manage your bar costs and consumption

### **Wine selection**

- You are charged by the bottles consumed
- Wine must be selected from our current list
- Corkage fees will apply to wines brought on premises
- Corkage fees do not apply towards food and beverage minimum spend requirement

### **Menu Selection**

- All menus must be pre-set
- The menus are based upon our current selections
- You are able to interchange items between each menu
- Prices will be adjusted according to your selection
- Choice menus are subject to a service surcharge
- The only outside food item permitted in Malaparte is your celebratory cake/cupcakes (\*subject to a cake cutting fee)
- Any other outside food is subject to managements' approval and a handling fee may apply

### **Insurance**

- Any equipment that is brought into the venue by an outside vendor i.e. bands / DJ / AV suppliers, we require 1 month in advance (outlined in contract) a copy of their Certificate of Insurance valued at \$2,000,000.00
- Supplier Insurance is a non-negotiable term for any outside equipment suppliers and must be provided to gain access to TIFF Bell Lightbox
- Insurance can be purchased by your supplier through an insurance broker of choice

### **Key Dates**

- Final food and beverage: hors d'oeuvres, menu, wine and bar selections are due 2 weeks in advance
- Final guest count and floor plan is due (5) five full days in advance
- Payment of 100% of estimated event charges are due (5) five full business days in advance
- DJ/Band insurance is due 1 month in advance (outlined in contract)

### **Onsite Contact**

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

### **Suppliers & Details**

- Should you require floral arrangements we can put you in touch with our preferred supplier, or you are more than welcome to bring your own supplier
- We are happy to provide referrals for entertainment, decor, photography and more
- If designated seating is required, kindly supply your own place cards and /or floor plan
- O&B service staff can be contracted to assist with set up details, subject to a fee

### **Audio Visual**

- Adding audio visual equipment may alter the room capacities
- Outside AV Suppliers are subject to a \$150 fee
- Please contact **AVW-TELAV** to coordinate all of your audio visual needs at **416.862.5208**.

**Deliveries**

- Deliveries requiring a loading dock must be made by reservation only through TIFF Management
- All weekend deliveries are subject to a fee and require reservations
- Please provide names and times of your deliveries to the coordinator to make appropriate arrangements well in advance of your event
- Please note access may be denied if appropriate arrangements are not made

**Guaranteed Guest Counts**

- The guaranteed number of guests attending the function is required five (5) business days in advance of the function
- Please note: unless your coordinator 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**

- An initial deposit of \$2000.00 is required to secure the date and space, along with the signed contract
- Deposits can be made by cash, certified cheque or credit card
- The balance (100%) must be paid in accordance with your individual deposit schedule (outlined in your contract), all estimated charges must be paid in advance of your event to gain access to the venue

**Cancellation**

As per the contract: 'The contract may be terminated with formal written notice from one party to the other within 15 days of signing. A \$500 administration fee + applicable taxes will be deducted from your deposit. All deposits & payments are non-refundable if notice of cancellation is received after the 15 day period. Note: Oliver & Bonacini Events reserves the right to terminate any function for which payment of final estimated invoice has not been received five (5) business days prior to the function.'

**Malaparte**

TIFF Bell Lightbox, 6<sup>th</sup> Floor  
330 King Street West, Toronto, ON M5V 3X2  
Tel: 647.288.4120

For all booking inquiries please contact:

**Oliver & Bonacini Events**

First Canadian Place, Suite 350  
Toronto Board of Trade, Toronto, ON M5X 1C1  
Tel: 416.364.1211  
events@oliverbonacini.com  
www.oliverbonacini.com

# BREAKFAST TRAILERS

## Breakfast Canapés

Banana and Toasted Pecan Spring Roll, Chocolate Dipping Sauce  
Mixed Berry Votives with Mini Fruit Skewer  
Mini Lobster and Quail Egg Benedict  
Cinnamon French Toast Baton with Ontario Maple Syrup  
Poached Fingerling Potato Filled with Corned Beef and Onion Hash  
Smoked Salmon and Dill Cream Cheese Croque-Monsieur  
Brown Sugar and Cinnamon Dusted Churros  
Maple Glazed Pork Belly and Raisin Riesling Jam on Brioche French Toast  
Egg White, Tomato, Scallion and Aged Cheddar Quesadilla, Avocado Yogurt  
Melted Leek and Brie Quiche, Truffle Essence  
Dried Cranberry Oatmeal with Reduced Pomegranate Drizzle  
Individual Servings of Bircher muesli  
**\$42 per dozen**

# BREAKFAST PRODUCTIONS

## Breakfast Buffets

### **Traditional Continental**

Freshly Squeezed Orange Juice and Chef's Juice of the Day  
O&B Artisan Butter Croissants, Pain au Chocolat and Viennoise Danish  
Tiny Breakfast Muffins and Mini Bagel Sandwiches  
Low Fat Activia Yogurt  
Seasonal Market Fruit Salad  
Butter and Ontario Fruit Preserves  
Freshly Brewed Coffee and Selection of Teas  
**\$20 per person**

### **New York Lox and Bagel**

Chef Meireles' Power Breakfast Smoothie  
Freshly Squeezed Orange and Cranberry Juice  
Applewood Smoked Salmon, Red Onion Shavings and Caper Berries  
Assorted Toasted Bagels, Chive Cream Cheese, Sliced Tomatoes and 100 km Sprouts  
Low Fat Activia Yogurt  
Seasonal Sliced Fruit Presentation  
Freshly Brewed Coffee and Selection of Teas  
**\$22 per person**



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## Wellness Breakfast

Detoxifying Wheatgrass and Spinach Juice Shooters  
Freshly Squeezed Orange Juice and Grapefruit Juice  
Birchermüesli Yogurt Bar  
Gluten Free Granola, Fruit Yogurt, Toasted Nuts  
Dried Fruit, Brown Sugar, Organic Honey and Mixed Berries  
Hot Organic Steel Cut Oatmeal  
Hot Milk, Dried Fruit, Brown Sugar, Organic Honey and Mixed Berries  
Seasonal Sliced Fruit and Berry Presentation  
Low Fat Pumpkin Muffins, Banana Bread  
Butter and Ontario Fruit Preserves  
Freshly Brewed Coffee and Selection of Teas  
**\$24 per person**

## Hot Breakfast

Freshly Squeezed Orange Juice, Cranberry Juice and Chef's Juice of the Day  
Eggs Benedict with Canadian Back Bacon and Chive Hollandaise on Toasted Cheddar Scone  
Banana and Pecan Cinnamon French Toast, Local Syrup  
Maple Cured Strip Bacon  
Chicken and Northern Spy Apple Sausage  
Three Potato Home Fries  
Tomato, Zucchini and Eggplant Ratatouille  
O&B Artisan Butter Croissants, Pain au Chocolat and Viennoise Danish  
Tiny Breakfast Muffins and Mini Bagel Sandwiches  
Low Fat Activia Yogurt  
Seasonal Fruit and Berry Presentation  
Freshly Brewed Coffee and Selection of Teas  
**\$30 per person**



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# BREAKFAST ON SET

Plated Breakfast

## **Edit No. 1**

Basket of Morning Breads

O&B Artisan Butter Croissants, Pain au Chocolat and Tiny Breakfast Muffins

.....

Poached Omega-3 Eggs

Corned Beef and Shredded Potato Hash Topped with Truffle Hollandaise

.....

Fresh Fruit Brochettes

Freshly Brewed Coffee and Selection of Teas

**\$25 per person**

## **Edit No. 2**

Low Fat Yogurt Parfait

Gluten Free Granola, Toasted Almonds, Fresh and Dried Berries

.....

Woodland Mushroom, Goat Cheese and Asparagus Quiche

Sweet Potato and Roasted Root Vegetables

Watercress Salad

.....

Warm French Crêpes with Spiced Fruit Compote

Freshly Brewed Coffee and Selection of Teas

**\$ 30 per person**



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# LUNCH ON LOCATION

Lunch Buffets

## EAST ASIA

Assorted Fish and Vegetarian Maki Rolls  
Steamed Shrimp Siu Mai, Deep Fried Pork Dumplings and Vegetable Spring Rolls  
Soy-kissed Soba Noodle, Mushroom and Pepper Salad  
Roasted Corn, Edamame, Black Bean and Red Onion Salad  
Crispy Chow Mein with Chicken, Toasted Almond, Carrot and Bean Sprout  
.....  
Korean BBQ Short Ribs with Chinese Broccoli  
Vanilla Miso Cod with Chili Baby Bok Choy  
Egg and Vegetable Fried Rice  
.....  
Green Tea Pot de Crème, Fortune Cookies, Pocky Sticks and Platters of Orange Wedges  
Freshly Brewed Coffee and Selection of Teas  
**\$40 per person**

## ITALY

Tomato, Basil and Buffalo Mozzarella Caprese Salad  
Romaine Heart Caesar Salad with Parmesan Cheese and Garlic Focaccia Croutons  
Mario Pingue's Niagara Cured Meats and Italian Cheese and Bread Sticks  
Balsamic Glazed Antipasto Vegetables and Marinated Olives  
.....  
Toasted Garlic Bread  
Sundried Tomato, Mushroom and Caramelized Onion Flatbread  
Fried Calamari with Spicy Marinara Sauce  
Vegetable Lasagna, Tomato Basil Fondue  
Veal Marsala, Mushrooms and Garlic Rapini  
.....  
Tiramisu, Sweet Mascarpone Cannoli and Biscotti  
Freshly Brewed Coffee and Selection of Teas  
**\$44 per person**



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## FRANCE

Mediterranean Fish and Seafood Bouillabaisse  
French and Québec Cheese Boards  
Sliced O&B Artisan Bâtard and Baguette  
Bittersweet Greens with Toasted Pine Nuts, Chèvre, Sherry Vinaigrette  
Tuna Niçoise Salad with Black Olives, Green Beans and Boiled Egg  
.....

Marinated Basque Chicken on Braised Fennel with Tomato  
Beef and Mushroom Bourguignon on Farfalle Pasta  
Aubergine and Courgette Ratatouille  
Sweet Potato and Leek Dauphinoise  
Spinach and Saint André Quiche  
.....

Platters of Mini Crème Brûlée, Chocolate Éclairs and Butter Tarts  
Freshly Brewed Coffee and Selection of Teas

**\$42 per person**

## INDIA

Papadum Chips  
Cucumber and Mint Salad with Lime Yogurt  
Yellow Lentil Salad with Cumin, Raisins, Goji Berries and Ginger Essence  
Kaliyani Vegetable Samosas  
.....

Garlic Naan Bread  
Butter Chicken with Pulao Basmati Rice  
Goan Style Prawn and Fish Curry  
Curried Spinach and Fried Paneer Cheese  
Spiced Eggplant, Roasted Cauliflower and Toasted Mustard Seeds  
Mango Chutney, Coriander Chutney and Raita Dipping Sauces  
.....

Cardamom Scented Rice Pudding and Tropical Fruit Display  
Freshly Brewed Coffee and Selection of Teas

**\$40 per person**



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# LUNCH ON SET

Plated Lunch

## Take 1

Butternut Squash Bisque  
Brown Butter and Crème Fraîche

.....

Habitant Beef Tourtière  
Bittersweet Greens, Branson Pickle

Or

Leek and 4 Year Thunder Oak Gouda Quiche  
Baby Arugula Salad, Truffle Vinaigrette

.....

Shared Plates of O&B Chef Inspired Tiny Desserts  
Freshly Brewed Coffee and Selection of Teas

**\$45 per person**

## Take 2

Boston Bibb Lettuce Salad  
Pistachio Crusted Hearts of Palm, Orange and Avocado Yogurt Dressing

.....

Wild Turkey, Lobster and Spaetzle Pot Pie

Or

Sweet Potato Agnolotti  
Braised Pork Belly, Wilted Bitter Greens, Spaghetti Squash, Sage Cream

.....

Macerated Seasonal Berries  
Lemon Sabayon  
Freshly Brewed Coffee and Selection of Teas

**\$53 per person**

## Take 3

Malaparte Caesar  
Romaine Hearts, Black Olive Tapenade, Garlic Toast, Marinated White Anchovy, Quail Egg

.....

Piri Piri Chicken Supreme  
Chickpea and Chorizo Cake, Sweet Yam Purée, Collard Greens, Natural Pan Jus

Or

Wild Mushroom and Truffle Gnocchi  
Baby Spinach and Parmesan Foam

.....

Ontario Apple Tarte Tatin  
Lemon Crème Fraîche  
Freshly Brewed Coffee and Selection of Teas

**\$55 per person**



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## Take 4

Roasted Fall Vegetable Medley  
Candy Cane Beets, Butternut Squash, Arugula Cress, Herbed Goat Cheese and Jerusalem Artichokes  
.....

Red Wine Braised Beef Short Rib  
Roasted Garlic Spun Potato, Beer Battered Onion Rings, Sautéed Greens, Veal BBQ Jus  
Or

Orange Dusted Filet of Salmon  
Niçoise Style Quail Egg, Fingerling Potato, Black Olive, Confit Tomato and Haricot Vert  
.....

Warm Dark Chocolate Cake  
Raspberry Compote, SOMA Vanilla Ice  
Freshly Brewed Coffee and Selection of Teas

**\$55 per person**

## Take 5

Parsnip and Pear Purée  
Pear and Pink Peppercorn Chutney, Snipped Chives  
Or  
Watercress and Blonde Frisée Salad  
Blue Cheese, Candied Walnuts, Port Reduction, Apple Chips  
.....

La Ferme Québec Duck Leg Confit  
Lentilles du Puy, Brussels Sprouts and Split Chicken Jus  
Or  
Seared Tuna and Avocado Tian  
Navy Beans, Romaine Lettuce, Caviar, Petite Herbs and Tomato Water Vinaigrette  
.....

Vanilla and White Chocolate Panna Cotta  
Freshly Brewed Coffee and Selection of Teas

**\$60 per person**

## Take 6

New England Clam Chowder  
Smoked Haddock, Parsley Crouton  
Or  
Heirloom Tomato and Compressed Watermelon Salad  
Burrata Cheese, Icicle Radish, Basil, Mint  
.....

Wellington County Beef Striploin Steak  
Pommes Pont-Neuf, Balsamic Glazed Cipollini Onions, Chimichurri Sauce  
Or

Crisp Skinned Arctic Char  
Watercress, Marinated Artichokes, Lemon Butter Caper Sauce  
.....

Banana Parfait  
Coconut Mousse and Lime Biscuit  
Freshly Brewed Coffee and Selection of Teas

**\$68 per person**



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# DINNER PREVIEWES

Minimum 1 Dozen Hors d'Oeuvres per Selection

- Butter Chicken Skewer, Garlic Naan Toast \$3.50
- Chicken Empanada, Salsa Sour Cream \$3.50
- Mini Beef and Yorkshire Pudding Sandwiches, Horseradish Mayo, Crispy Leeks \$4
- Peeking Duck Sliders, Hoisin Mayo \$4
- Shanghai Crispy Pork and Black Sesame Sticks, Ponzu Dipping Sauce \$3.50
- Duck Leg Rilette on a Crostini, Toasted Almonds and Dried Cherry Compote \$4
- Black Chorizo Sausage, Pineapple Salsa \$3.50
- Jerk Chicken and Butter Lettuce Wrap \$3
- Québec Foie Gras Terrine, Toasted Brioche, Cherry Compote, Candied Pumpkin Seeds \$5
- Garlic and Herb Lamb Chop, Mint Lemongrass Syrup \$5
- Duck Confit, Shiitake and Brie Quesadilla, Red Pepper Ketchup \$3.50
- Rosemary Scented Mini Lamb Burgers, Goat Cheese, Tomato Jam \$4
- Sesame Crusted Chicken Satay, Pomegranate Soy Lacquer \$3.50
- Assorted Fish and Vegetarian Maki Rolls, Wasabi and Soy \$4
- Poached Shrimp Cocktail Shooter \$3.50
- Vermouth Poached Oysters Rockefeller, Spinach and Watercress, Crispy Bacon \$4
- Tuna Tartare in a Cucumber Cup with Ginger and Lemon \$3.50
- Soft Shell Crab Club Slider, Pancetta Chip and Chipotle Mayo \$4.50
- Shrimp Potstickers, Curried Corn Sauce \$4
- Beet Cured Salmon Lollipops, Citrus Crème Fraîche \$3
- Smoked Trout Mousse, Pickled Red Onion, Mini Egg \$3.50
- Salmon and Cream Cheese Croque-Monsieur \$3
- Salt Cod Fritters, Lemon Chive Aioli \$3.50
- Ginger and Cilantro Crab Cake, Avocado Yogurt \$4
- Corn Battered Shrimp Pogo, Mango Rice Vinegar Ketchup \$3.50
- Scallop Ceviche, Radish Heirloom Beet and Popcorn \$5
- Grilled Octopus, Fava Bean, Salsa Verde \$3.50
- Herb Crusted Tuna Chopsticks, Sweet Mirin Sauce \$3.50

## Vegetarian Options

- Portobello Frites, Truffle Chive Aioli \$3
- Carrot, Leek and Mushroom Spring Roll, Pommery Plum \$3
- Parmesan Crisps with Mushroom Goat Cheese Mousse \$3
- Woodland Mushroom Tartlette, Porcini Cream \$3.50
- Roasted Baby Tomatoes and Black Olive Cream Cheese Éclairs \$3
- Goat Cheese and Port Wine Poutine \$3.50
- Spinach and Feta Spanikopita \$3
- Belgian Endive with Blue Cheese Mousse, Walnut and Fig \$3.50
- Individual Cheese Fondue Served with O&B Artisan Bread \$3
- Kaliyani Vegetable Samosa, Mint Raita \$3.50

## Chef's Selection

Chef Meireles will create a seasonally inspired selection of three hors d'oeuvres per person for your group which will include a variety of vegetarian, seafood and meat creations.

**\$10 per person (\$4 for each additional piece)**



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# DINNER ON SET

Plated Dinner

## Scene 1

Collard Greens and Yukon Spud Soup

Chorizo and Garlic Chips

Or

Boston Bibb Lettuce Salad

Pistachio Crusted Hearts of Palm, Orange and Avocado Yogurt Dressing

.....

Ocean Wise B.C. Salmon Filet

Creamed Saffron Mussels, Tomato, Leek, White Corn

Or

Tarragon Scented Chicken Supreme

Sweet Potato and Goat Cheese Pavé, Winter Roots, Preserved Lemon Pan Jus

.....

Pumpkin Pie

Whipped Cream and Spiced Pecan Brittle, SOMA Cinnamon Gelato

Freshly Brewed Coffee and Selection of Teas

**\$60 per person**

## Scene 2

Chicken and Lemongrass Consommé

Shrimp Wontons

Or

Crispy Duck Leg Spring Roll

Salad of Mushroom, Savoy Cabbage and Crosnes, Pomegranate Soy Glaze

.....

Poached Pacific Coast Sablefish

Kaffir Lime Perfumed Vegetable Nage, Caper Flowers

Or

Crab and Ginger Stuffed Chicken Supreme

Garlickissed Asian Greens, Preserved Lemon Pan Jus

.....

Green Tea Infused Crème Brûlée

Freshly Brewed Coffee and Selection of Teas

**\$64 per person**



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### Scene 3

Butternut Squash Bisque  
Wild Rice Fritter, Brown Butter and Crème Fraîche  
Or  
Heirloom Tomato and Compressed Watermelon Salad  
Burrata Cheese, Icicle Radish, Basil, Mint  
.....  
Crisp Skinned Arctic Char  
Watercress, Marinated Artichokes, Lemon Butter Caper Sauce  
Or  
Herb and Garlic Marinated Beef Striploin  
Cauliflower Gratin, Horseradish Bread Pudding, Parsnip Spears, Roasted Onion Jus  
.....  
Ontario Apple Tarte Tatin  
Lemon Crème Fraîche  
Freshly Brewed Coffee and Selection of Teas  
**\$70 per person**

### Scene 4

New England Seafood Chowder  
Smoked Haddock, Parsley Crouton  
Or  
Deconstructed Ratatouille Salad  
Artichoke, Tomato Jelly, Eggplant Purée, Patty Pan Squash, Red Pepper Leather  
.....  
Line Caught Pacific Coast Halibut  
Mushrooms, Spring Creek Short Rib Ravioli, Edamame and Wild Mustard  
Or  
Grilled Provimi Veal Chop  
Gorgonzola Polenta, Golden Beets, Madeira Jus  
.....  
Warm Dark Chocolate Cake  
Raspberry Compote, SOMA Vanilla Ice  
Freshly Brewed Coffee and Selection of Teas  
**\$80 per person**



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## Scene 5

Oliver & Bonacini Mushroom Soup

Truffle Foam

Or

Seared Qualicum Beach Scallop

Salsify and Pear Purée, Reduced Apple Veal Jus

.....

Pomegranate Lacquered Cornish Hen

Winter Root Vegetables, Confit Garlic Spun Potato, Saskatoon Berry Jus

Or

Wellington County Beef Tenderloin Rossini

Mini Yorkshire Pudding, Foie Gras Butter, Woodland Mushrooms and Crispy Sweetbreads

Or

Roasted Great Lakes Whitefish

Buttered Cabbage, Dilled Fingerling Potatoes, Saffron Vanilla Sauce

.....

Banana Parfait

Coconut Mousse and Lime Biscuit

Freshly Brewed Coffee and Selection of Teas

**\$90 per person**

## Scene 6

Roasted Fall Vegetable Salad

Candy Cane Beets, Butternut Squash, Herbed Goat Cheese and Jerusalem Artichokes

.....

Honey Glazed Squab

Candied Apricots, Baby Carrots, Caramelized Parsnips, Confit Shallots and Sherry Vinegar Jus

.....

Butter Poached Yarmouth Lobster Tail

Seared Foie Gras, Port Poached Black Mission Fig, Coral Froth

.....

Venison Medallion

Roasted Jerusalem Tarte Tatin, Pumpkin Purée, Swiss Chard, Blackberry Jus

.....

Coffee Parfait Cappuccino

Banana Doughnut, Chocolate Foam

Freshly Brewed Coffee and Selection of Teas

**\$100 per person**



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# FOREIGN FEATURES

Reception Menus Include a Food Station, Passed Canapés and One Passed Dessert

## JAPAN

### Japanese Tuna Wrap Station

Ponzu Glazed Ahi Tuna with Avocado, Toasted Sesame and Taro Chips

### Passed Canapés

Vegan Miso Soup, Assorted Maki Rolls, Sushi Pizza  
Carrot and Mushroom Spring Rolls, Vegetable Cold Rolls

### Passed Dessert

Green Tea Crème Brule

**\$24 per person**

## INDIA

### Indian Rice Station

Creamy Butter Chicken with Garlic Naan Toast on Basmati Rice and Pea Tendrils  
Cucumber Mint Raita, Mango Chutney, Coriander Chutney

### Passed Canapés

Kaliyani Vegetable Samosa, Vegetable Pakora, Shrimp and Mango on Papadum Chip  
Ginger Lamb Rack with Mint Lemongrass Syrup

### Passed Dessert

Cardamom Scented Rice Pudding with Raisins

**\$26 per person**

## MIDDLE EAST

### Dips & Spread Station

Classic Chickpea & Spiced Soy Bean Hummus, Baba Ganoush, Truffle White Bean Spread  
Stuffed Grape Leaves, Spiced Tomato Jam, Mint Chutney, Marinated Olives, Spiced Nuts, Medjool Dates  
O&B Artisan Bâtard, Pretzel Buns, Grilled Pita & Flatbread

### Passed Canapés

Spanikopita, Grilled Chicken Kabobs, Falafel Dumplings, Lamb Kofta

### Passed Dessert

Baklava

**\$24 per person**



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## MEXICO

### Guacamole Station

Mortar & Pestle Smashed Avocado and Lime Guacamole  
Pico de Gallo Salsa, Chive Sour Cream, Jalapeño Con Queso  
Yellow and Blue Corn Tortilla Chips

### Passed Canapés

Duck Confit, Caramelized Onion and Brie Quesadilla  
Chicken and Avocado Salad in a Barquette  
Tomato Gazpacho with Poached Shrimp, Beef Empanada

### Passed Dessert

Chili Chocolate Panna Cotta  
**\$24 per person**

## BRITAIN

### Mashed Potato Martini Bar

English Bangers, Yukon Gold Spun Potato and Caramelized Onion Jus

### Passed Canapés

Mini Shaved Beef and Yorkshire Pudding Sandwiches  
Mini Thunder Oak Gouda Welsh Rarebit  
Fish and Chips with Daisy Caper Tartar Sauce  
Potato and Garden Pea Cornish Pasties

### Passed Dessert

Tiny Trifles  
**\$25 per person**

## CANADA

### Poutine Station

Fresh Cut Yukon Gold Fries served with Variety of Toppings, Cheese Curds and Beef Gravy

### Passed Canapés

Tomato, Lettuce and Cheddar (TLC) Beef Sliders  
Lamb Sliders with Tomato Jam & Goat Cheese  
Lobster and Crab Club Sandwiches

### Passed Dessert

O&B Butter Tarts  
**\$24 per person**



**DIRECTOR'S PICK** - Custom design your own menu based on any of the above items. Please speak with an O&B Event Coordinator for details and pricing - 416.364.1211 or [events@oliverbonacini.com](mailto:events@oliverbonacini.com)

## SPAIN

### Ceviche Station

Qualicum Beach Scallop with Radish and Spy Apple Gastrique

### Passed Canapés

Chef Inspired Meat, Fish and Vegetarian Tapas

### Passed Dessert

Spanish Churros with Chocolate Dipping Sauce

**\$32 per person**



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# THE CHOCOLATE FACTORY

Dessert Station

Cheesecake Lollipops  
Caramel and Pecan Popcorn  
O&B Butter Tarts  
Assorted Chocolate Tiny Desserts  
SOMA Sweet Treats  
Portuguese Custard Tarts  
**\$16 per person**



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# BEVERAGE LIST

## BEVERAGES

Freshly Brewed Coffee	PER PERSON	\$3.25
Decaffeinated, Black and Specialty Teas	PER PERSON	\$3.25
Bottled Juices	EACH	\$3.50
Soft Drinks	EACH	\$2.95
Sparkling or Still Mineral Water	EACH	\$3.50
San Pellegrino Limonata/Arranciata	EACH	\$3.50
Glacéau Vitamin Water - assorted flavours	EACH	\$4.25
Red Bull Energy Drinks	EACH	\$3.50



We now offered high quality filtered water, purified on site.  
Still or Sparkling (unlimited) - \$2.50 PER GUEST

## BASIC BAR

PER OZ. \$5.95

Polar Ice Vodka  
Beefeater Gin  
Lamb's Rum  
Wiser's Rye  
Ballantine's Scotch

## PREMIUM BAR

PER OZ. \$6.75

Absolut Vodka  
Tanqueray Gin  
Appleton Estate Rum  
Crown Royal Rye  
Johnnie Walker Red Label Scotch

## MARTINI BAR

2 ½ OZ MARTINIS \$9.95

Berry Bliss, Cosmopolitan, Sour Apple  
Classic Vodka or Gin (Shaken or Stirred)



## Signature Cocktails

Let our mixologist create a customized cocktail specific to your event!  
Please speak with an O&B Event Coordinator for details.

## DOMESTIC BEER

PER BOTTLE \$5.50

Canadian, Coors Light, Alexander Keith's, Mill St. Organic

## IMPORTED BEER

PER BOTTLE \$6.25

Stella, Heineken, Corona, Beck's

*\*Please note, a minimum of \$500 bar sales before taxes & gratuities is required, or a bartender charge of \$100 will be added to your bill.*

# WINE LIST

## SPARKLING

Nino Franco, Prosecco, Veneto, Italy	\$45
Henry of Pelham, Cuvée Catharine Brut, Niagara, Ontario VQA	\$50
O&B Sparkle & Buzz, Niagara, Ontario VQA	\$55
Perrier-Jouët Grand Brut, Champagne, France	\$110

## WHITES

### chardonnay

Cave Spring "Jump", Jordan, Ontario VQA	\$38
Rodney Strong, Sonoma County, California	\$52
Southbrook, Niagara-on-the-lake, Ontario	\$55
Castle Rock, Central Coast, California	\$66

### pinot grigio

Fielding Estates, Pinot Gris, Niagara, Ontario VQA	\$46
Firesteed, Oregon	\$48
Tiefenbrunner, Italy	\$52

### riesling

Cave Spring "Canoe", Jordan, Ontario VQA	\$40
Grant Burge, Eden Valley, South Australia	\$45
Jeanneret, Clare Valley, South Australia	\$58

### sauvignon blanc

Henry of Pelham, Niagara, Ontario VQA	\$40
Lillypilly, Australia	\$42
Nautilus, Marlborough, New Zealand	\$58

### interesting

Sumac Ridge, Gewürztraminer, British Columbia	\$40
Quails' Gate, Chenin Blanc, British Columbia	\$50
Conundrum, Blend, Rutherford, Napa Valley, California	\$80

# WINE LIST

## REDS

### cabernet

Cave Spring "Biff's Juicy Red", Jordan, Ontario VQA	\$38
Porta Reserve, Cabernet Sauvignon, Chile	\$42
J. Lohr Seven Oaks, Cabernet Sauvignon, Paso Robles, California	\$55
Huff Estates, Cabernet Sauvignon, Prince Edward County	\$62
Ella Valley, Cabernet Sauvignon, Israel	\$65
Foreign Affair, Cabernet Sauvignon, Niagara Peninsula, Ontario	\$100

### merlot

McManis, California	\$48
J. Lohr Los Osos, Paso Robles, California	\$58
Daniel Lenko, Niagara, Ontario	\$65

### pinot noir

Inniskillin Reserve, Niagara, Ontario VQA	\$45
Rochford Latitude, Australia	\$60
Mount Riley, Pinot Noir, Marlborough, New Zealand	\$62
Norman Hardie, Prince Edward County	\$75

### shiraz

Lillypilly, Shiraz, Australia	\$42
Prospect, Okanagan Valley, British Columbia VQA	\$46
Nyarai Cellars, Niagara, Ontario	\$50

### italian varieties

Delibori, Ripasso Valpolicella	\$45
Ognissole Feudi di San Gregório, Primitivo, Puglia	\$55
Geografico, Chianti	\$65

### interesting

Fielding Estates, Red Conception, Niagara, Ontario VQA	\$45
Truchard, Zinfandel, Napa Carneros, California	\$60