



# EVENTS **BIFF'S** BISTRO



4 FRONT STREET EAST  
TORONTO, ON M5E 1E6

CONTACT OLIVER & BONACINI EVENTS FOR BOOKING AND INFO:

TEL. 416.364.1211 • FAX. 416.366.4848

[www.oliverbonacini.com](http://www.oliverbonacini.com)

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

# PRIVATE DINING & ENTERTAINING



## THE RED ROOM

The Red Private Dining Room can accommodate up to **36** guests for a seated meal or **50** guests for a standing cocktail reception.



## THE GREY ROOM

The Grey Private Dining Room can accommodate up to **12** guests for a seated meal.

## FREQUENTLY ASKED QUESTIONS

### WHEN CAN I USE THE PRIVATE ROOMS?

The Red Room and Grey Room are available for breakfast 7:00am to 10:30am, luncheons from 11:30am to 3:00pm and evening functions from 5:00pm. Saturday and Sunday afternoon functions using the whole restaurant are flexible.

### IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space if the minimum expenditure is met. All room minimums are based on food and beverages exclusive of taxes and gratuity.

	GREY	RED
LUNCH - MONDAY-FRIDAY	\$500	\$800
DINNER - MONDAY-SUNDAY	\$800	\$1,500

### HOW ARE THE COSTS DETERMINED AT BIFF'S?

Charges for the functions are based on Food and Beverage sales plus 15% gratuity, 13% HST. Wines will be selected from our current list. In accordance with liquor licensing regulations, we cannot permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

### WILL THERE BE A BAR SET UP IN THE ROOM?

Our staff will provide full cocktail service to your guests.

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#### HOW ARE MENUS CREATED FOR MY FUNCTION?

All menus for private functions are pre-set. A pre-set menu package is available for your considering. These menus are based on current restaurant selections and can be mixed and matched to suit your requirements. Prices will be adjusted according to your selections. Breakfast, lunch, cocktail reception and dinner menus are available.

#### IS THE RESTAURANT AVAILABLE FOR A FULL BUY-OUT?

Biff's main dining room is available for full buy-out on Saturday and Sundays for lunch only (until 3:00 pm). The main dining room can seat up to 90 and the lounge can seat up to 45 for a total of 135. Please speak with an event coordinator for more details.

#### IF MY NUMBER OF GUESTS INCREASE OR DECREASE ON THE DAY OF MY FUNCTION, HOW WILL I BE BILLED?

The guaranteed number of guests attending the function is required 24 hours in advance of the function for private dining bookings. Please note, that unless we are notified of a guest count revision, the number contracted originally will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is the greater.

#### CAN I HOLD A MEETING IN THE PRIVATE ROOMS?

Absolutely, but keep in mind that although the rooms are private, they are not soundproof.

#### WHAT ITEMS DO WE NEED TO SUPPLY? WHAT ITEMS WILL BIFF'S SUPPLY?

Candles and linens are provided with our compliments. We will print personalized group menus for each of your guests. Floral arrangements are not included in the rooms. If you do require floral arrangements, please speak with your event coordinator to discuss possible options. If designated seating is required, please supply your own place cards. Although we do not arrange for entertainment, theming or photography, we are happy to provide referrals.

#### DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

The only item we have on-site is a screen, which is provided with our compliments. If you need any other audio-visual equipment, please speak with your event coordinator and they will be happy to discuss the necessary arrangements.

#### HOW FAR IN ADVANCE DO I NEED TO BOOK?

Bookings are made on a first-come, first-serve basis. Please contact Oliver and Bonacini Events at 416.364.1211 or by email at [events@oliverbonacini.com](mailto:events@oliverbonacini.com).

#### IS THERE PARKING AVAILABLE?

Underground parking is available at 33 Yonge Street for \$2/car after 5:30pm. The parking garage entrance is on Scott Street, which runs between Front and Wellington Streets, one block east of Yonge. Please obtain a ticket upon entering the garage.

#### HOW ARE PAYMENTS MADE?

An initial deposit of \$500.00 is requested to secure each room, payable by cash, company cheque or credit card. The balance will be paid by credit card at the conclusion of the event.

#### IS THERE A CANCELLATION FEE?

Your deposit is fully refundable unless the function is cancelled with less than 14 days notice, at which time the deposit will be forfeited. Please note that if the function is cancelled with less than 48 hours notice, you will be charged the room minimum.

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

Biff's Bistro  
4 Front Street East  
Toronto, ON M5E 1G4  
416.860.0086



# HORS D'OEUVRES

PRICED PER PIECE, EXCLUDING TAXES AND GRATUITY.  
ONE DOZEN MINIMUM ORDER PER ITEM.

## SEAFOOD

<b>Cured Salmon Skewer</b> with Caper Crème Fraîche	\$3.00
<b>Oyster</b> on the Half Shell	\$3.00
<b>Poached Shrimp</b> with Cocktail Sauce	\$3.00
<b>Tuna Tartare</b> with Harissa Mayonnaise	\$3.50

## VEGETARIAN

<b>Chèvre Mousse</b> on Crouton with Tomato Jam	\$2.75
<b>Quiche Florentine</b> with Spinach	\$2.75
<b>Gougère</b> with Grand Crème de Lin	\$3.00

## MEAT

<b>Chicken Brochette</b> with Grainy Mustard	\$3.25
<b>Steak Tartare</b> on Sippet	\$3.50
<b>Roast Lamb Chops</b>	\$5.00

# PRIVATE DINING PLATTERS

## THE CHEESE BOARD

A variety of classic French cheeses served with traditional garnishes.

\$8.00 PER PERSON  
(served as platter)  
\$96.00 PER PLATTER  
(based on 12 guests)

## CRUDITÉS

An assortment of fresh seasonal vegetables and savoury dips.

\$5.00 PER PERSON  
(served as platter)  
\$60.00 PER PLATTER  
(based on 12 guests)

## BIFF'S FRUITS DE MER BAR

An assortment of our fresh St. Lawrence specials – poached shrimp, oysters, chilled mussels, clams, ceviche, octopus terrine and chef's daily additions.  
Lobster available upon request at market price.

\$10.00 PER PERSON  
(served as platter)  
\$120.00 PER PLATTER  
(based on 12 guests)

Looking to include a plated cheese course as part of your dining experience? Please ask your event coordinator!

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# BREAKFAST

## CONTINENTAL BUFFET BREAKFAST

Basket of Morning Breads  
including Croissants, Bagels & Muffins

Jams, Marmalades & Butter

Fresh Cut Seasonal Fruits with Berries  
Served with Yogurt & Granola

Freshly Brewed Coffee or Tea

\$20.00 PER PERSON

## HOT BUFFET BREAKFAST

Sweet Onions & Yukon Potato Frittata  
with Goat Cheese

Breakfast Sausages & Bacon

Basket of Morning Breads  
including Croissants, Bagels & Muffins

Jams, Marmalades & Butter

Fresh Cut Seasonal Fruits with Berries  
Served with Yogurt & Granola

Freshly Brewed Coffee or Tea

\$30.00 PER PERSON

## HOT PLATED BREAKFAST

Eggs Benedict en Croissant  
with Honey Roasted Ham & Hollandaise Sauce

Fresh Cut Seasonal Fruits with Berries  
Served with Yogurt & Granola

Freshly Brewed Coffee or Tea

\$28.00 PER PERSON

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# LUNCH

## LUNCH MENU 1

Biff's Soup Du Jour  
*or*  
Biff's Cured Salmon  
with Crème Fraîche  
-  
Basquez Chicken  
with Chorizo & Preserved Lemon  
*or*  
Seared Arctic Char  
with Rémooulade & Toasted Almond Vinaigrette  
-  
Classic Vanilla Bean Crème Brûlée  
-  
Freshly Brewed Coffee or Tea  
  
\$50.00 PER PERSON

## LUNCH MENU 2

Roasted Beet Salad  
with Ciel de Charlevoix & Mâche  
*or*  
Cream of Mushroom Soup with Tarragon  
-  
Ratatouille with Spiced Couscous  
*or*  
Beef Bourguignon  
with Semoule & Gruyère  
*or*  
Ontario Pickerel  
with Creamed Leeks & Wild Mushrooms  
-  
Sticky Date Cake  
with Brandy Toffee Sauce  
-  
Freshly Brewed Coffee or Tea  
  
\$57.00 PER PERSON

## LUNCH MENU 3

Hearts of Boston Bibb  
with Champagne Vinaigrette  
*or*  
Chicken Liver Parfait  
with Biff's Moutarde  
-  
Duck Confit  
with Pommes Rissolette & Moutarde  
*or*  
Flat Iron Steak  
with Mashed Potatoes  
*or*  
Seared Salmon  
with Sweet Potato Fourchette  
& Lardon  
-  
Dark Chocolate Torte  
with Caramel & Vanilla Maldon  
-  
Freshly Brewed Coffee or Tea  
  
\$58.00 PER PERSON

## LUNCH MENU 4

Biff's Smoked Salmon  
with Traditional Garnish  
*or*  
Organic Greens  
with Biff's Pickles & Monforte Toscana  
-  
Seared Arctic Char  
with Rémooulade & Toasted Almond Vinaigrette  
*or*  
Grilled Beef Tenderloin  
with Mashed Potatoes & Salsa Verde  
*or*  
Basquez Chicken  
with Chorizo & Preserved Lemon  
-  
Dark Chocolate Torte  
with Caramel & Vanilla Maldon  
-  
Freshly Brewed Coffee or Tea  
  
\$67.00 PER PERSON

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# DINNER

## DINNER MENU 1

Chicken Liver Parfait  
with Biff's Moutarde  
*or*  
Cream of Mushroom Soup  
with Tarragon  
-  
Seared Arctic Char  
with Remoulade & Warm Almond Vinaigrette  
*or*  
Duck Confit  
with Lentils & Duck Hearts  
-  
Classic Vanilla Bean Crème Brûlée  
-  
Freshly Brewed Coffee or Tea

\$51.00 PER PERSON

## DINNER MENU 3

Ted's Organic Arctic Char Ceviche  
with Preserved Lemon  
*or*  
Roasted Beet Salad  
with Ciel de Charlevoix & Mâche  
*or*  
Cream of Mushroom Soup  
with Tarragon  
-  
Basquez Chicken  
with Chorizo & Preserved Lemon  
*or*  
Flat Iron Steak  
with Pommes Rissollette  
*or*  
Seared Salmon  
with Creamed Leeks & Wild Mushrooms  
-  
Sticky Date Cake  
with Brandy Toffee Sauce  
-  
Freshly Brewed Coffee or Tea

\$62.00 PER PERSON

## DINNER MENU 2

Organic Greens  
with Biff's Pickles & Monforte Toscana  
*or*  
Biff's Soup Du Jour  
-  
Basquez Chicken  
with Chorizo & Preserved Lemon  
*or*  
Ontario Pickerel  
with Smoked Haddock Chowder  
*or*  
Roasted Lamb Sirloin  
with Smoked Lamb Cassoulet  
-  
Dark Chocolate Torte  
with Caramel & Vanilla Maldon  
-  
Freshly Brewed Coffee or Tea

\$57.00 PER PERSON

## DINNER MENU 4

Chicken Liver Parfait  
with Biff's Moutard  
*or*  
Organic Greens  
with Biff's Pickles & Monforte Toscana  
*or*  
Biff's Cured Salmon  
with Crème Fraîche  
-  
Skin Roasted Arctic Char  
with Remoulade & Warm Almond Vinaigrette  
*or*  
35 Day Dry-Aged Ribeye  
with Pomme Aligot  
*or*  
Roasted Lamb Sirloin  
with Smoked Lamb Cassoulet  
-  
Dark Chocolate Torte  
with Caramel & Vanilla Maldon  
*or*  
Classic Vanilla Bean Crème Brûlée  
-  
Freshly Brewed Coffee or Tea

\$69.00 PER PERSON

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# CHEF'S TASTING MENU

TRY IT ALL! TASTING MENUS ARE A GREAT OPPORTUNITY FOR YOU AND YOUR GUESTS TO EXPERIENCE ALL THE GASTRONOMIC WONDERS BIFF'S BISTRO HAS TO OFFER.

Amuse Bouche

Ted's Organic Arctic Char Ceviche  
with Preserved Lemon

Fricassée of Escargot  
with Lardon

35 Day Dry-Aged Ribeye  
with Pommes Aligot

*or*

Skin Roasted Arctic Char  
with Remoulade & Warm Almond Vinaigrette

*or*

Duck Confit  
with Lentils & Duck Hearts

Dark Chocolate Torte  
with Caramel & Vanilla Maldon

*or*

Classic Vanilla Bean Crème Brûlée

Freshly Brewed Coffee or Tea

\$84.00 PER PERSON

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WINTER 2012 · PRICES EXCLUDE TAXES & GRATUITY

# WINE LIST

PLEASE CONTACT BIFF'S BISTRO IF YOU HAVE QUESTIONS,  
WOULD LIKE RECOMMENDATIONS, OR FURTHER SELECTION AT 416.860.0086

## SPARKLING

N.V. Codorniu, Cava, Spain	\$40
N.V. O&B Sparkle & Buzz, Cave Spring, Niagara	\$55
N.V. Domaine Roger Luquet, Cremant de Bourgogne, France	\$60
N.V. Perrier-Jouët Grand Brut, Champagne, France	\$100

## WHITE

2009 Cave Spring "Jump" Chardonnay, Niagara, Canada	\$40
2009 Cave Spring "Canoe" Riesling, Niagara, Canada	\$40
2009 Les Jamelles Viognier, Languedoc, France	\$42
2009 Jacques Lurton Sauvignon Blanc, Loire Valley, France	\$48
2009 William Fèvre, Chablis, Burgundy, France	\$54
2007 Southbrook Chardonnay, Niagara, Canada	\$54
2009 Tiefenbrunner, Pinot Grigio, Italy	\$56
2010 Hunter's Sauvignon Blanc, New Zealand	\$60
2009 Caymus "Conundrum", California, U.S.A.	\$79
2009 Domaine Henry Pelle, Sancerre, Loire Valley, France	\$85
2008 Domaine Roger Luquet Terroir, Pouilly-Fuissé, France	\$88
2007 Château de Maligny, Vau de Vey, 1er Cru, Chablis, France	\$91

## RED

2009 Les Jamelles, Merlot, Languedoc, France	\$36
2008 Cave Spring "Biff's Juicy Red", Niagara, Canada	\$40
2007 Château Le Breuil Renaissance, Haut Medoc, Bordeaux, France	\$50
2009 Ferraton Père et Fils "Samorëns", Côtes du Rhône, France	\$50
2007 Prospect Winery Shiraz, Okanagan Valley, Canada	\$50
2009 McManis Merlot, California, U.S.A.	\$50
2001 Gran Oristan Reserva, La Mancha, Spain	\$55
2008 Columbia Crest Cabernet Sauvignon, Washington, U.S.A.	\$58
2007 Magnotta Meritage Gran Riserva, Niagara, Canada	\$58
2008 Domaine Gardiès "Mas Las Cabes", Côtes du Roussillon, France	\$60
2003 Château Roquegrave, Bordeaux, France	\$62
2008 Kenwood Pinot Noir, Russian River Valley, California, U.S.A.	\$62
2009 Domaine Gauby, "Les Calcinaires", Côtes du Roussillon, France	\$87
2006 La Brulieres de Beychevelle, Haut Medoc, Bordeaux, France	\$89



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

STILL OR SPARKLING  
\$2.50 PER GUEST

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