



EVENTS BLUE MOUNTAIN



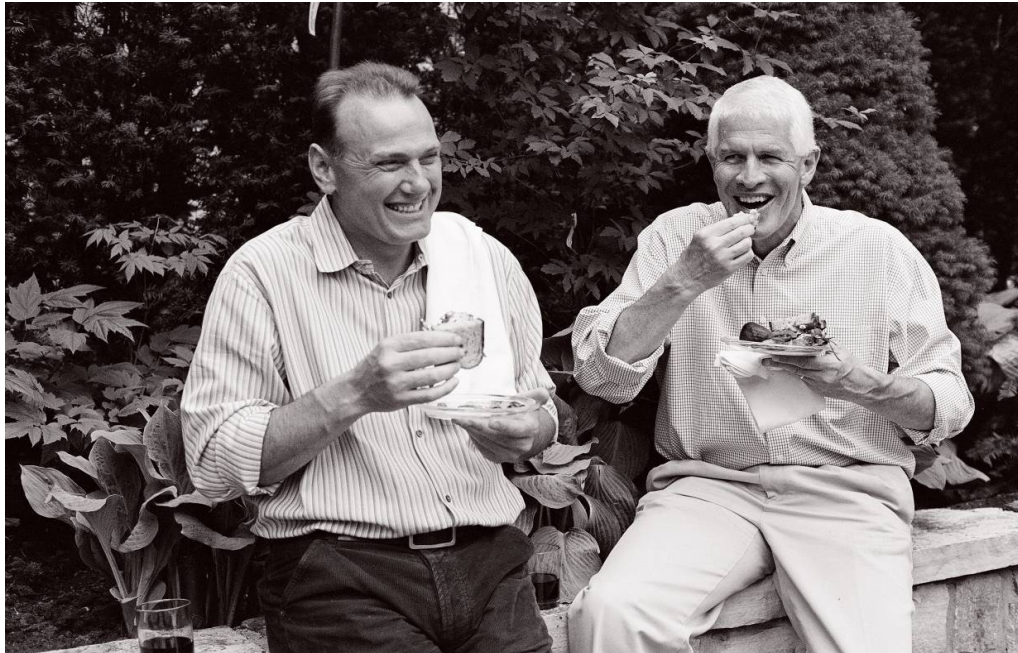
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OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

THE OLIVER & BONACINI CONNECTION



As Toronto restaurateurs, we have long served Toronto's community through our restaurants, which include Canoe, Jump, Auberge du Pommier, Biff's Bistro, Luma, O&B Canteen, Bannock and Oliver & Bonacini Café Grill. We look forward to the opportunity of continuing that relationship by providing an extensive selection of unique, stylish event spaces, now including Malaparte at TIFF Bell Lightbox, Toronto Board of Trade, Westin Trillium House at Blue Mountain, Windermere House in Muskoka, and the gracious Arcadian. With each venue supported by Oliver & Bonacini's chef-driven cuisine, top-notch service team and dedicated on-site event coordinators, we are ready to assist with every aspect of your event needs. From small breakout sessions to large, upscale galas, we look forward to handling your event with the quality, excellence and professionalism on which Oliver & Bonacini prides its reputation.

Here at Blue Mountain, we are delighted to partner with the village's premium resort property, The Westin Trillium House. Over 10,000 sq. ft. of meeting and event space can be easily customized to suit anything from small breakout sessions to large upscale galas. Combined with a chef-driven kitchen and a top-notch service team, we look forward to handling your event with the quality, excellence and professionalism on which Oliver & Bonacini has built its reputation.

A handwritten signature in black ink that reads "Peter Oliver & Michael Bonacini". The signature is written in a cursive, flowing style.

Peter Oliver & Michael Bonacini



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BOOKING INFORMATION & FAQ

MENU SELECTION

- All minimums are exclusive of taxes and gratuity
- Gratuity is charged at 17%
- All food and beverage pricing listed in this package are exclusive of applicable government taxes and gratuity
- No outside food is permitted in Oliver & Bonacini Café Grill

WINE SELECTION

- Wine must 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
- We are not able to order in wines that are not part of our current selection

BANQUET ROOM

- For change overs (i.e. meeting to dinner) that require two or fewer hours to complete, a \$100 labour fee will apply
- For set-up changes made less than 24 hours in advance, a \$100 labour fee will apply
- Additional décor options are available, please speak to your event coordinator for pricing and availability
- If you wish to arrange designated seating, please supply your own place cards and/or floor plan



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BREAKFAST BUFFET

PRICED PER PERSON

SUNRISE CONTINENTAL

MINIMUM 15 GUESTS

Seasonal Fruit Salad with Mint Syrup
Assorted Flavoured Probiotic Yoghurt
Selection of Cereals with Skim Milk
Freshly Baked Pastries including Crisp Buttery Croissants, Chocolate Croissants & Muffins
Sweet Creamery Butter, Fruit Preserves, Marmalade, Peanut Butter & Honey
Fruit Juices: Orange, Apple, Grapefruit & Cranberry
Freshly Brewed Starbucks Coffee & Selection of Teas
\$15

BREAKFAST SANDWICHES

MINIMUM 20 GUESTS

Banana & Mango Shakes
Smoked Ham & Egg on English Muffin
Boiled Free-Range Eggs
Jailhouse Island Smoked Salmon Platter
Caper Cream Cheese, Pickled Red Onions & Dill
Baked Mushroom & Brie Savoury French Toast
Flaky Croissants, Bagels & Multigrain Toast
Fruit Juices: Orange, Apple, Grapefruit & Cranberry
Freshly Brewed Starbucks Coffee & Selection of Teas
\$24

BLUE MOUNTAIN BIG BREAKFAST

MINIMUM 20 GUESTS

Seasonal Fruit Salad with Mint Syrup
Assorted Flavoured Probiotic Yoghurts
Selection of Cereals with Skim Milk
Housemade Hazelnut Maple Granola
Scrambled Eggs with Fresh Chives
Smokehouse Strip Bacon & Country Sausage
Cottage Fried Potatoes
Freshly Baked Pastries including Crisp Buttery Croissants,
Chocolate Croissants & Muffins
Sliced White & Multigrain Toasted at Service
Sweet Creamery Butter, Fruit Preserves, Marmalade, Peanut Butter & Honey
Fruit Juices: Orange, Apple, Grapefruit & Cranberry
Freshly Brewed Starbucks Coffee & Selection of Teas
\$24



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BREAKFAST BUFFET

PRICED PER PERSON

HEALTH SMART BREAKFAST

MINIMUM 15 GUESTS

Seasonal Whole Fruit
Freshly Made Smoothies
Organic Honey Yoghurt & Pomegranate Essence
Muesli with Walnuts & Raisins
Flax Seed & Sour Cream Pancakes
Caramelized Apples
Country Style Turkey Sausage
Broccoli, Goat Cheese & Leek Quiche
Fruit Juices: Orange, Apple, Grapefruit & Cranberry
Almond & Soy Milk
Freshly Brewed Starbucks Coffee & Selection of Teas
\$25

FARMER'S MARKET BREAKFAST

MINIMUM 20 GUESTS

Seasonal Fruit Salad with Mint Syrup
Assorted Flavoured Probiotic Yoghurts
Selection of Cereals with Skim Milk
Housemade Hazelnut Maple Granola
Scrambled Eggs with Fresh Chives
Eggs Benedict with Shaved Ham & Toasted English Muffins in Hollandaise Sauce
Banana & Blueberry French Toast with Maple Syrup
Smokehouse Strip Bacon, Country Sausage
Cottage Fried Potatoes
Freshly Baked Pastries including Crisp Buttery Croissants,
Chocolate Croissants & Muffins
Sweet Creamery Butter, Fruit Preserves, Marmalade, Peanut Butter & Honey
Fruit Juices: Orange, Apple, Grapefruit & Cranberry
Freshly Brewed Starbucks Coffee & Selection of Teas
\$28



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BREAKS

PRICED PER PERSON

CHOCOLATE BAR

Chocolate Milkshakes
Jumbo Chocolate Chip Cookies
Chocolate Brownies
Freshly Brewed Starbucks Coffee
Selection of Teas

\$13

BAKER'S RACK

Housemade Cinnamon Buns
Butter Tarts
Tea Breads
Freshly Brewed Starbucks Coffee
Selection of Teas

\$14

SUMMER BREEZE

Signature Pizzettas
Grilled Chicken
& Chorizo Brochette
Lemon Garlic Hummus,
Creamy Cucumber Dill
& Peperonata
Selection of Fresh Squeezed Lemonades

\$16

CHEESE PLEASE

Selection of Domestic &
International Artisanal Cheeses
Seasonal Fruit Chutneys
Dried Fruit & Nuts
Variety of Breads & Crisps

\$17

HEALTH SMART

Yoghurt Berry Parfait
Housemade Granola Bars
Smoothies
Freshly Brewed Starbucks Coffee
Selection of Teas

\$15

À LA CARTE

THE BAKERY RACK

Assorted Biscotti
Flaky Croissants
Cinnamon Sticky Buns
Assorted Fresh Baked Muffins
Soft Centered Homemade Cookies
Gourmet Brownie Tray
Assorted Homemade Dessert Squares

\$3.00 ea or \$30/dozen
\$3.25 ea or \$34/dozen
\$3.25 ea or \$34/dozen
\$3.25 ea or \$34/dozen
\$3.25 ea or \$34/dozen
\$3.25 ea or \$34/dozen
\$3.95 ea or \$43/dozen

FRUITS & YOGHURT

Probiotic & Flavoured Yoghurts
Fresh Whole Fruit: Banana, Apple, Orange, Plum & Pear
Fruit Salad in Mint Syrup
Sliced Seasonal Fruit
Fresh Berries with Soft Whipped Cream

\$4/each
\$3/person
\$5.95/person
\$6/person
\$8/person

ASSORTED

Granola Bars
Assorted Candy Bars
Individual Bags of Potato Chips or Pretzels
Rosemary & Spice Nut Mix

\$2.25 ea or \$29/dozen
\$3.95 ea
\$3.95 ea
\$6.95/person



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

LUNCH BUFFET

PRICED PER PERSON

BISTRO

MINIMUM 20 GUESTS

Chef's Soup of the Day

Quinoa & Barley Salad

Roasted Butternut Squash, Broccolini, Sundried Tomatoes, Black Olives
& Pumpkin Seeds in Balsamic Vinaigrette

Iceberg Wedge & Lentil Salad

Crumbled Blue Cheese, Pickled Red Onions, Maple Bacon
& Grainy Mustard Apple Cider Vinaigrette

**Variety of Inspired Daily Gourmet
Meat & Vegetarian Sandwiches**

Chef's Daily Quiche

Celeriac, Apple, Walnut & Fennel Slaw

Potato Chips

Fruit Cobbler

Chocolate Walnut Cake

Tosca Almond Cake

\$27



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

MEXICAN MARKET

MINIMUM 20 GUESTS

Grilled Corn & Jalapeño Soup

Jicama, Cucumber & Avocado Salad

Corn Tortilla & Lime Vinaigrette

Spinach & Watercress Salad

Orange, Radish, Manchego Cheese & Ancho Chile Vinaigrette

Pork Pibil Tostadas

Black Beans, Shredded Crisp Lettuce, Tomatoes, Queso Fresco & Guajillo Sauce

Adobo Glazed Beef Ribs

Cumin Roasted Jicama

Roasted Mushroom & Spinach Quesadilla

Fiery Salsa & Cilantro Jalapeño Sour Cream

Caramelized Apple & Raisin Empanada

Cinnamon, Chocolate & Coffee Crème Brûlée

\$27

FROM THE GRILL

MINIMUM 20 GUESTS

Tuscan Romaine Salad

Walnut Feta & Balsamic Roasted Tomato Dressing

Broccoli & Double Smoked Bacon Salad

Golden Raisins, Sunflower Seeds & Pickled Red Onion

Garden Spinach Fregola Salad

Basil, Pesto, Zucchini, Peas, Yellow Pepper & Black Olive

Grilled Chili Lime Chicken Drumsticks

Warm Quinoa, Roasted Corn & Black Bean Salad

House Smoked Beef Brisket

Rosemary Flatbread & Whisky Espresso BBQ Sauce

Grilled Georgian Bay Trout

Arugula & Cannellini Bean Sugo & Lemon Caper Sauce

Blueberry Tart

Chocolate Brownie

\$27



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

RUSTICO
MINIMUM 20 GUESTS

Cannellini Bean Soup
Pancetta & Rosemary Pistou

Sweet & Bitter Garden Spinach Salad
Gorgonzola, Pear & White Balsamic Vinaigrette

Cobb Salad
Butter Lettuce, Bacon, Soft Boiled Egg, Parmesan,
Brioche Croutons & Caesar Vinaigrette

Chef's Pizza Rustica
Homemade Focaccia Topped with Seasonal Vegetables,
Cheese & Cured Meats

Arancini
Crispy Fried Risotto Balls, Stuffed with Buffalo Mozzarella

Sweet & Spicy Fennel Sausage
Roasted Peppers, Onion & Potatoes

Chicken Scaloppine
Prosciutto, Basil & Bocconcini with Roasted Garlic White Wine Sauce

Porcini Mushroom & Truffle Ravioli
Roasted Garlic Rapini, Walnut Pesto & Parmigiano-Reggiano

Raspberry Crostata

Bonet
Biscotti

\$27



OLIVER & BONACINI
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THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

U M A M I
MINIMUM 20 GUESTS

Miso Soup

Enoki Mushrooms, Tofu, Snow Peas, Broccoli, Carrots & Cilantro

Wakame & Cucumber Salad

Carrot, Mango, Radish & Toasted Sesame Seed Ginger Vinaigrette

Spinach & Watercress Salad

Orange, Radish, Manchego Cheese & Ancho Chile Vinaigrette

Bean & Tofu

Green Beans, Edamame, Daikon, Pickled Ginger & Roasted Cashews

Sushi Selection Served with Orange Ponzu Sauce

Spicy Tuna Maki Roll

Avocado, Cucumber & Scallion

Shiitake Mushroom & Pickled Daikon Maki Roll

Ponzu Marinated Atlantic Salmon

Soba Noodles, Snow Peas, Bean Sprouts & Baby Bok Choy

Grilled Teriyaki Chicken Breast

Steamed Long Grain Rice & Sautéed Asian Greens

Simmered Kabocha & Oven Roasted Tofu

Chocolate Brownie

Yuzu Crème Fraîche

Plum Ginger Crisp

\$29



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

WORKING LUNCHES

WORKING LUNCHES ARE SERVED IN YOUR
MEETING SPACE WITH MINIMAL DISTURBANCE.
SUGGESTED FOR GROUPS OF 20 OR LESS
PRICED PER PERSON

WORKING LUNCH #1

Chef's Soup of the Day

Chef's Daily Sandwich

Garden Spinach Salad

Sweet & Salty Pecans, Cremini Mushrooms,
Fuji Apple & Honey Mustard Dressing

Oliver's Famous Carrot Cake

Lemon Sour Cream Gelato

\$23

WORKING LUNCH #2

Miso Soup

Enoki Mushrooms, Tofu, Snow Peas, Broccoli,
Carrots & Cilantro

Wakame & Cucumber Salad

Carrot, Mango, Radish & Toasted Sesame Seed
Ginger Vinaigrette

Grilled Teriyaki Chicken Breast

Udon Noodles, Snow Peas, Bean Sprouts & Baby
Bok Choy

Chocolate Brownie

Yuzu Crème Fraîche

\$25

WORKING LUNCH #3

Sweet & Bitter Garden Spinach Salad

Gorgonzola, Pear & White Balsamic Vinaigrette

Chicken Scaloppine

Prosciutto, Basil & Bocconcini with Roasted Garlic
White Wine Sauce

Porcini Mushroom & Truffle Ravioli

Roasted Garlic Rapini, Walnut Pesto & Parmigiano-
Reggiano

Raspberry Crostata

\$28

WORKING LUNCH #4

Chef's Soup of the Day

Maple Bacon Cobb Salad

Walnuts, Pickled Red Onion, Crumbled Blue Cheese
& Grainy Dijon White Balsamic Dressing

Chef Inspired Gourmet Sandwiches

Potato Chips

Fruit Cobbler

\$27



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BOXED LUNCHES

INCLUDES CHOICE OF SANDWICH, WHOLE FRUIT, A BAG OF CHIPS,
A JUMBO CHOCOLATE CHIP COOKIE & CHOICE OF BEVERAGE
\$21.95 PER PERSON

Chicken Club Sandwich

Multigrain Bread, Shaved Ham, Avocado,
Baby Spinach & Sundried Tomato Mayo

Smoked Ham & Swiss Panini

Arugula, Sliced Tomato & Scallion Mayo

Albacore Tuna Wrap

Mango, Watercress, Avocado & Spicy Cilantro Lime Mayo

Roasted Turkey Ciabatta

Monterey Jack, Sliced Tomato & Grainy Mustard Mayo

Roasted Peppers & Hummus on Olive Baguette

Cucumber, Arugula & Sundried Tomato



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

HORS D'OEUVRES

\$42 PER DOZEN

VEGETARIAN

Carrot, Leek & Mushroom Spring Roll with Sweet Chili Sauce

Sweet Potato Fries with Cashew & Chili Mayo

Porcini Mushroom & Asiago Quiche

Spicy Black Bean & Corn Empanadas

Goat Cheese, Cannellini Bean & Roasted Red Pepper Pizzetta

Shiitake Nori Roll with Tamari & Lime Dipping Sauce

SEAFOOD

Seared Tuna, Pickled Cucumber, Daikon Slaw & Wasabi Aioli

Grilled Prawn & Chorizo Skewer with Sweet Corn Garlic Rémoulade

Seared Scallop, Sweet Peas, Fennel Jam

Jail Island Salmon Burger, Toasted Brioche & Lemon Caper Aioli

Coconut Poached Shrimp Tostadas with Guacamole & Mango Salsa

MEAT

Australian Lamb Lollipop with Maple Onion Glaze

Confit Duck, Green Onion Pancake & Pear Chutney

Blue Smoker Brisket, Grainy Mustard, Swiss Cheese & Marble Rye

Coconut Macadamia Crusted Chicken & Red Pepper Chutney

Chorizo & Pepper Quesadillas, Cilantro, Sour Cream

Tea Smoked Chicken Lettuce Wraps, Micro Greens & Lime Chili Sauce

Beef Carpaccio, Truffled Celeriac & Balsamic Aioli

CHEF'S SELECTION

Not sure what to select? *Leave it to chef...*

a seasonally inspired selection of three (3) hors d'oeuvres per person for your group

\$10 PER PERSON



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

RECEPTION & FOOD STATIONS

PRICED PER PERSON
MINIMUM 20 PEOPLE

CHIPS & DIP

Lemon Garlic Hummus,
Spinach, Mushroom & Goat Cheese Spread,
Roasted Red Pepper Dip,
Artisan Breads, Crisps, Pitas
& Oregano Marinated Olives
\$9

BEEF CARVING STATION

Whole Roasted Wellington County Strip Loin,
Caramelized Onions, Kozlik's Mustard,
Pan Jus & Ciabatta Bread
\$16

ANTIPASTO HARVEST TABLE

Teardrop Tomato & Bocconcini Salad, Basil & Olive Oil,
Parma Prosciutto, Cantaloupe & Italian Cheeses,
Pickled Mushrooms & Grilled Peppers,
Olives & Artichokes
\$12

PIZZA STATION

Classic Margherita, Vegetarian & Chef Inspired Pizzas
Hot Sauce, Parmesan & Chili Flakes
\$10

INTERNATIONAL & DOMESTIC

ARTISANAL CHEESE

Fresh & Dried Fruit, Berries,
Seasonal Nuts & Chutney,
Local Artisan Breads
\$17

SLICED SEASONAL FRUIT PLATTER

\$6

MASHED POTATO BAR

Double Smoked Bacon, Sour Cream,
Scallion, Caramelized Onions,
Aged Cheddar & Beef Jus
\$8

GNOCCHI STATION

Ricotta & Roasted Garlic Gnocchi
in Basil Pomodoro Sauce
\$14

SEAFOOD STATION

Shucked Oysters, Lemon, Fresh Horseradish & Tabasco
Poached Shrimp with Mango Relish,
Fried Calamari Platter with Spicy Marinara Sauce
Jail Island Smoked Salmon,
Red Onion, Capers & Lemon
Clam & Mussel Bar, Garlic, Lemon & Tarragon
\$16

SUSHI BAR

Cucumber & Mushroom Maki,
Shrimp & Salmon Nigiri, Tuna & Sweet Chili Maki,
Carrot Daikon Sprout Maki Roll,
Pickled Ginger, Wasabi & Soya Sauce
3 PIECES PER PERSON
\$12

DESSERT TABLE

An Indulgence of Mini Desserts & Pastries
\$12



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

PLATED DINNER

BUILD YOUR OWN 2 TO 5 COURSE MENU

SOUPS

O&B Mushroom Truffle Oil, Enoki & Chives	\$8
Curried Butternut Squash Scallion Crème Fraîche	\$8
Shiitake Mushroom & Lemongrass Consommé Gorgonzola Crouton	\$9
Parsnip & Apple Bisque Snow Peas, Ginger, Coriander	\$9
Potato, Fennel & Leek Soup Crispy Pancetta Crouton	\$9

SALADS

Garden Spinach & Fennel Pickled Red Onions, Sliced Apple & Hazelnut Vinaigrette	\$8
Hearts of Romaine & Maple Bacon Focaccia, Soft Boiled Eggs & Creamy Garlic Caper Dressing	\$8
Watercress, Lolla Rossa & Manchego Cheese Shaved Pear, Candied Walnuts & Sherry Vinaigrette	\$9
New Farm Field Greens Pickled Beets, Radish, Jalapeño Cornbread & Apple Cider Vinaigrette	\$9

APPETIZERS

Heirloom Tomatoes & Buffalo Mozzarella Basil, Pickled Red Onion & White Balsamic Vinegar	\$15
Ancho Chili Shrimp Cocktail Red Pepper Gazpacho, Pickled Cucumber & Celery Salad	\$16
Beef Carpaccio Edamame, Daikon, Micro Greens, Ginger Ponzu Dressing & Sesame Seed Cracker	\$16
Fennel Seed Crusted Albacore Tuna Green Peas, Pickled Carrots, Cilantro & Nam Prik Dressing	\$17
Seared Atlantic Scallops Crisp Pork Belly, Fennel, Pear & Ginger Purée	\$18

VEGETARIAN

Lemon Ricotta Gnocchi Thyme, Roasted Wild Mushroom, Squash & Brown Butter	\$18
Eggplant & Taleggio Ravioli Pine Nuts, Blistered Tomatoes, Basil & Arugula	\$19
Jerusalem Artichoke & Rosemary Goat Cheese Cannelloni Balsamic Shallot Jam, Bitter Greens & Orange Butter	\$19
Chef's Seasonally Inspired Vegan Entrée	\$21



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

FISH

Pancetta Wrapped Salmon Saffron Mussels & Butter Bean Ragoût	\$26
Pan Seared Georgian Bay Trout Kozlik's Mustard Spätzle, Agrodolce, Onions & Swiss Chard	\$26
Seared Branzino Eggplant Caponata, Fennel & White Bean Herb Salad	\$28
Lemon Baked Halibut Clam Cioppino, Fennel, Roasted Tomato & Buttered Spinach	\$29
Oven Roasted Black Cod & Oxtail Jerusalem Artichokes, Sautéed Wild Mushrooms & Yukon Gold Potato Purée	\$32

MEAT

Honey Rosemary Glazed Chicken Supreme Wild Mushroom Barley Pilaf, Rapini & Jus	\$25
Crispy Duck Leg Lentilles du Puy, Watercress, Butternut Squash & Balsamic	\$25
Balsamic Glazed Wellington County Beef Ribs Roasted Garlic Mash & Carrots	\$28
Mustard Garlic Roasted Strip Loin Sweet Potato Mash, Glazed Red Onion & Green Beans	\$36
Oven Roasted Ontario Lamb Sirloin Potato Croquettes, Kale, Roasted Beets & Jus	\$37
Black Angus Beef Tenderloin Celery Root Purée, Wild Mushroom, Parmigiano-Reggiano Bread Pudding, Green Beans & Jus	\$42

DESSERTS

Maple Butter Tart Spiced Crème Fraîche & Seasonal Compote	\$7
Chocolate Marquise Cake Raspberry Compote & Lemon Whipped Cream	\$9
Flourless Chocolate Decadence Candied Hazelnuts & Vanilla Ice Cream	\$9
Oliver's Famous Carrot Cake Lemon Sour Cream Gelato & Caramel Sauce	\$9
Baked Apple Crumble Crème Anglaise, Vanilla Ice Cream	\$9
Lemon Tart Preserved Blueberries & Meringue	\$9
Seasonal Mixed Berries Whipped Cream	\$10

PLEASE NOTE

Pricing is per person, based on one item per course. To add choice to a course, menu price is based on highest price item plus a choice fee of:

\$3 per appetizer

\$5 per entrée

\$2 per dessert

Individual requests (ie., vegetarian diners, children's portions & allergies) will be accommodated with no additional fee.



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

PLATED DINNER

PRIX FIXE MENU NO. 1

Hearts of Romaine & Maple Bacon

Focaccia, Soft Boiled Eggs & Creamy Garlic Caper Dressing

Honey Rosemary Glazed Chicken Supreme

Wild Mushroom Barley Pilaf, Rapini & Jus

Maple Butter Tart

Spiced Crème Fraîche & Seasonal Compote

\$40 PER PERSON

PRIX FIXE MENU NO. 2

O&B Mushroom Soup

Truffle Oil, Enoki & Chives

Ancho Chili Shrimp Cocktail

Red Pepper Gazpacho, Pickled Cucumber & Celery Salad

Wellington County Beef Ribs

Roasted Garlic Mash, Carrots & Balsamic

Chocolate Marquise

Raspberry Coulis & Lemon Whipped Cream

\$54 PER PERSON

PRIX FIXE MENU NO. 3

New Farm Field Greens

Pickled Beets, Radish, Jalapeño Cornbread & Apple Cider Vinaigrette

Pancetta Wrapped Salmon

Saffron Mussels & Butter Bean Ragoût

or

Grainy Mustard Crusted Strip Loin

Sweet Potato Mash, Grilled Red Onion & Green Beans

Flourless Chocolate Decadence

Candied Hazelnuts & Vanilla Ice Cream

\$58 PER PERSON



OLIVER & BONACINI
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THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

DINNER BUFFET

PRICED PER PERSON

MILLPOND BUFFET

MINIMUM 25 GUESTS

O&B Mushroom Soup

No Cream or Butter

Asparagus & Goat Cheese Salad

Pea Sprouts, Pickled Red Onion & Orange Dressing

Orzo Pasta & Shrimp Salad

Feta, Cucumber & Lemon Dill Dressing

Caesar Salad Station

Herb Crostini, Fresh Parmigiano-Reggiano & Maple Bacon

Creemore Springs Braised Beef Short Ribs

Caramelized Onion & Wild Mushrooms

Grilled Jail Island Salmon

Roasted Carrots & Rapini

Roasted Garlic Mashed Potatoes

O&B Signature Desserts

\$45



OLIVER & BONACINI
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THE WESTIN
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GEORGIAN BAY BUFFET
MINIMUM 40 GUESTS

Parsnip & Pear Soup

Garden Spinach & Fennel Salad
Apple, Pickled Red Onions & Hazelnut Vinaigrette

New Farm Vegetable Salad
Feta & Cumin Spiced Pumpkin Seeds

Cherry Tomato & Bocconcini Salad
Roasted Red Pepper, Niçoise Olives & Basil Vinaigrette

From the Sea
P.E.I. Mussels in Roasted Garlic Tarragon Sauce

Seafood Noodle Salad
Bay Scallops, Shrimp, Calamari, Clams, Baby Bok Choy & Palm Sugar Dressing

Carving Station
Dijon Thyme Crusted Wellington County Strip Loin with Red Wine Jus

Pan Fried Georgian Trout
Butter Beans, Golden Raisins & Toasted Pine Nuts

Oven Roasted Chicken Supreme
Garlic Braised Kale, Plums & Glazed Shallots

Rosemary Potato Mash

O&B Mini Desserts & Squares

\$55



OLIVER & BONACINI
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THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

TRILLIUM HOUSE BUFFET
MINIMUM 50 GUESTS

Roasted Butternut Squash Soup
Curry Oil & Pumpkin Seeds

Gorgonzola & Poached Pear
Lolla Rossa, Radicchio, Walnut & Mustard Vinaigrette

Caesar Salad Station
Herb Crostini, Fresh Parmigiano-Reggiano & Maple Bacon

Farro & Goat Cheese
Pickled Beets, Fresh Herbs & White Balsamic

Grilled Shrimp
Celeriac, Seedlings & Black Olive Tapenade

Cumin & Coriander Spiced Cauliflower
Glazed Carrots & Toasted Almonds

Oyster Station
Shucked Seasonal Oysters, Lemon, Fresh Horseradish,
54 Smoker & Tabasco

Carving Station
Pepper Crusted Alberta Rib Eye, Red Wine Jus

Red Wine Braised Lamb Shank
Glazed Baby Turnip & Parsnip

Celeriac & Yukon Gold Potato Gratin

Housemade Ricotta Gnocchi
Roasted Butternut Squash, Sautéed Greens
& Sage Brown Butter

O&B Mini Desserts & Squares

\$65



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

MEETING PACKAGE

\$120 PER PERSON

FOR GROUPS 20 OR MORE

BREAKFAST

Blue Mountain Big Breakfast Buffet (see page 4)

MORNING BREAK

Whole Fresh Fruit

Fresh Baked Muffins

Starbucks Coffee, Regular & Decaffeinated

Selection of Black & Specialty Teas

LUNCH

Your Choice of Bistro, Mexican Market
or Rustico Buffets (See Page 6-8)

AFTERNOON BREAK

Selection of Gourmet O&B Cookies

Starbucks Coffee, Regular & Decaffeinated

Selection of Black & Specialty Teas

DINNER

Choice of 3-Course Plated Dinner (See Pages 15-16)

One Appetizer, One Entrée, One Dessert

or

Millpond Buffet (see page 18)

FOR GROUPS LESS THAN 20

BREAKFAST

Choice of Entrée from Oliver & Bonacini Café Grill's
à la carte Breakfast Menu

Juice & Coffee or Tea

MORNING BREAK

Whole Fresh Fruit

Fresh Baked Muffins

Starbucks Coffee, Regular & Decaffeinated

Selection of Black & Specialty Teas

LUNCH

Choice of Working Lunch (see page 10-11)

or

Choice of Two Appetizers or One Entrée from
Oliver & Bonacini Café Grill's à la carte Lunch Menu

Dessert Platter & Coffee served in Meeting Room

AFTERNOON BREAK

Selection of Gourmet O&B Cookies

Starbucks Coffee, Regular & Decaffeinated

Selection of Black & Specialty Teas

DINNER

3-Course Dinner from Oliver & Bonacini Café Grill's
à la carte Dinner Menu

Menu substitutions are available - please speak to an event coordinator.

Additional charges may apply.

Groups of 60 or less may dine in Oliver & Bonacini Café Grill
subject to availability. Groups who dine off-site will receive a credit of \$25.

Beverages charged in addition based on consumption.

Audio visual & other equipment requirements will be quoted separately by
your event coordinator.



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

GROUP ACTIVITIES

MIXOLOGY 101 MAXIMUM 12 GUESTS

Learn everything there is to know about bartending from O&B's best bartender!
From classic cocktails & infusions to beer & bourbon, we will discuss it all right at the Café Grill bar.

Tasting is tailored to each group.

\$125 LABOUR FEE
+ PRODUCT CONSUMPTION

WINE & CHEESE MAXIMUM 25 GUESTS

Learn about great local cheese from Collingwood purveyor Dags & Willow.
Discover the tricks of the trade to enjoying fine cheese & great wine!

\$250 LABOUR FEE
+ \$50 PER PERSON

O&B'S 'IRON CHEF' MAXIMUM 48 GUESTS

A fantastic team building activity with our Executive Chef!

Demonstrate your teamwork skills in the kitchen relay to have the advantage in the cooking competition!
Teams will compete to create the best dish with the ingredients provided.

\$500 LABOUR FEE
+ \$25 PER PERSON



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

BEVERAGE MENU

\$500 MINIMUM IN BAR SALES (BEFORE TAXES & GRATUITIES) IS REQUIRED,
OR A BARTENDER CHARGE OF \$100 WILL BE ADDED TO YOUR BILL.

Labour charges of \$25 per hour, for minimum of four hours, will apply to a cash bar.
This charge will be waived if bar sales exceed \$750 before taxes and gratuity.

BEVERAGES

Freshly Brewed Coffee, Decaffeinated, Black & Specialty Teas	PER PERSON	\$3.25
Bottled Juices	EACH	\$3.50
Soft Drinks	EACH	\$2.95
Sparkling & Still Mineral Water	EACH	\$3.50
Vitamin Water	EACH	\$3.50

BASIC BAR	PER OZ.	\$6.50
Polar Ice Vodka		
Beefeater Gin		
Lamb's Rum		
Wiser's Rye		
Ballantine's Scotch		

PREMIUM BAR	PER OZ.	\$7.75
Absolut Vodka		
Tanqueray Gin		
Appleton Estate Rum		
Crown Royal Rye		
Johnnie Walker Red Label Scotch		

MARTINI BAR	2 OZ.	\$11.95
Berry Bliss, Cosmopolitan, Sour Apple		
Classic Vodka or Gin (Shaken or Stirred)		

AFTER DINNER DRINKS		
Bailey's Irish Cream, Grand Marnier, Kahlúa	PER OZ.	\$7.75
Courvoisier VSOP, Rémy Martin VSOP	PER OZ.	\$11.50

DOMESTIC BEER	PER BOTTLE	\$5.75
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IMPORTED BEER	PER BOTTLE	\$6.75
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TRILLIUM SUITE BAR SERVICE

Dry Bar service provides assorted glassware, ice, garnishes, stir sticks & cocktail napkins. Please note this service is only available in guest suites.	25 OR LESS GUESTS	\$75.00
	25 OR MORE GUESTS	\$125.00



OLIVER & BONACINI
CAFÉ GRILL

THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

WINE LIST

WINES SUBJECT TO AVAILABILITY - PRICING SUBJECT TO CHANGE

SPARKLING

Prosecco, Cantina Produttori Cormòns, Italy	\$43
Petite Cuvée Rosé, 13 th Street NV, Niagara, VQA	\$60
Champagne, Perrier-Joüet, France	\$120

WHITE

Sauvignon Blanc, Aresti, Chile	\$32
Pinot Grigio, Geographico, Italy	\$38
Riesling/Pinot Grigio, House Wine Co., Niagara VQA	\$40
Chardonnay, Cave Spring 'Jump', Niagara VQA	\$42
Pinot Grigio, Casa Geretto, Delle Venezie, Italy	\$43
Sauvignon Blanc, Lillypilly, Australia	\$45
Chardonnay, J Lohr, California	\$52

RED

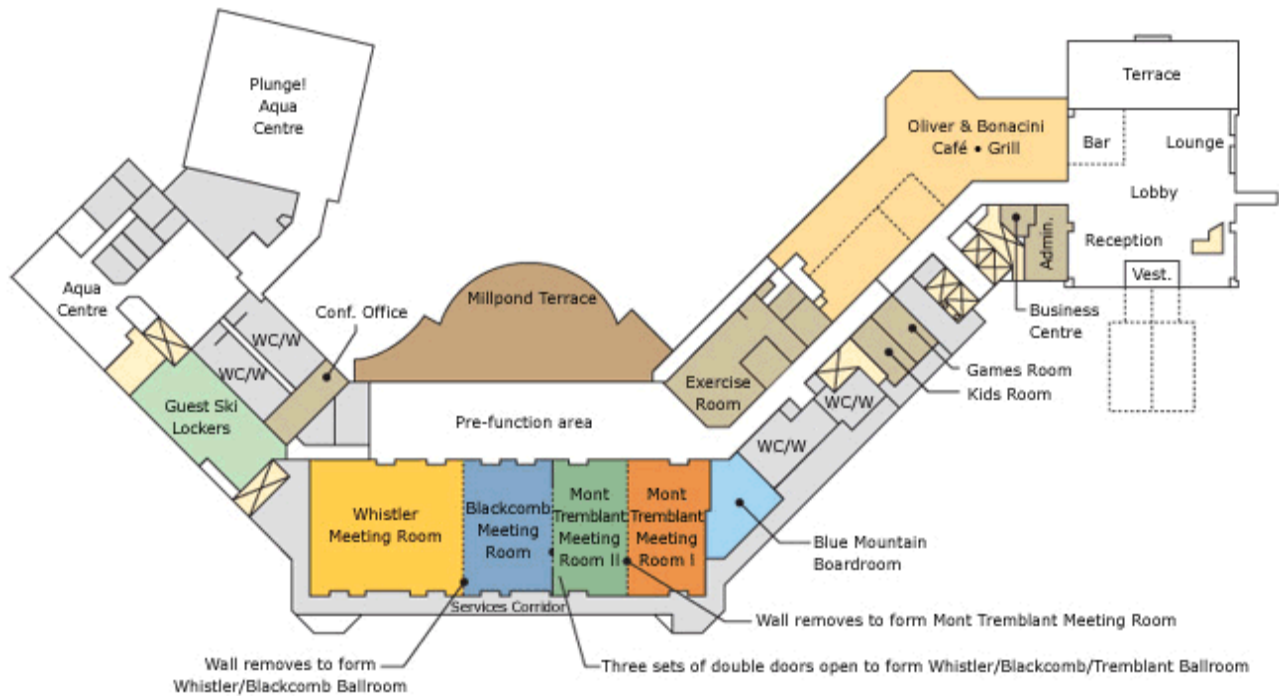
Cabernet Sauvignon, Aresti, Chile	\$34
Cabernet/Shiraz, House Wine Co., Niagara VQA	\$40
Cabernet/Merlot, Cave Spring, "Biff's Juicy Red", Niagara VQA	\$42
Shiraz, Lillypilly, Australia	\$45
Merlot, Oxford Landing, Australia	\$46
Chianti, Colli Senesi, Italy	\$50
Pinot Noir, Henry of Pelham, Niagara VQA	\$50
Cabernet Sauvignon, Columbia Crest, Washington State	\$55
Malbec, Catena, Argentina	\$56
Cabernet Sauvignon, Edge, California	\$81



OLIVER & BONACINI
CAFÉ GRILL

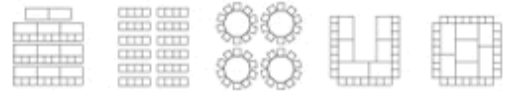
THE WESTIN
TRILLIUM HOUSE
BLUE MOUNTAIN

MEETING FACILITY



Meeting Room Capacities

BALLROOMS AND THE MILLPOND TERRACE



	SIZE	HEIGHT	SQ.FT	RECEPTION	CLASSROOM	THEATRE	BANQUET	U-SHAPE	HOLLOW SQ.
Pre-Function Area	130' x 25'	12'	3302	330	-	-	-	-	-
Whistler/Blackcomb/Tremblant*	142' x 44'	12'	6336	634	-	-	520	-	-
Whistler/Blackcomb Ballroom	88' x 44'	12'	3872	387	267	430	320	-	-
The Millpond Terrace	IRREGULAR	ENDLESS	2287	220	-	-	160	-	-

MEETING ROOMS

	SIZE	HEIGHT	SQ.FT	RECEPTION	CLASSROOM	THEATRE	BANQUET	U-SHAPE	HOLLOW SQ.
Mont Tremblant Meeting Room	54' x 44'	12'	2376	238	162	264	192	68	-
Whistler Meeting Room	56' x 44'	12'	2464	246	168	274	200	70	-
Blackcomb Meeting Room	32' x 44'	12'	1408	141	96	156	112	40	55
Mont Tremblant I Meeting Room	27' x 44'	12'	1188	119	81	132	96	39	45
Mont Tremblant II Meeting Room	27' x 44'	12'	1188	119	81	132	96	39	45

EXECUTIVE BOARD ROOM

	SIZE	HEIGHT	SQ.FT	RECEPTION	CLASSROOM	THEATRE	BANQUET	U-SHAPE	BOARD RM.
Blue Mountain Board Room	IRREGULAR	12'	450	47	30	50	32	12	14

*Whistler/Blackcomb Room opens to Mont Tremblant Room by three sets of double doors through a permanent wall.



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THE WESTIN
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