



66 WELLINGTON STREET WEST  
54<sup>TH</sup> FLOOR, TORONTO DOMINION BANK TOWER  
TORONTO, ON M5K 1H6

CONTACT OLIVER & BONACINI EVENTS FOR BOOKING AND INFORMATION:

TEL. 416.364.1211 • FAX. 416.366.4848

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# FREQUENTLY ASKED QUESTIONS

## WHAT ARE THE ROOM CAPACITIES?

	EAST	WEST	COMBINED
SEATED EVENTS	40	24	64
STANDING COCKTAIL RECEPTION	50	30	100

## WHEN CAN I USE THE PRIVATE ROOMS?

Canoe's private rooms are available on a first come, first serve basis Monday through Friday.

- Breakfast: 7:00am - 10:30am
- Lunch: 11:30am - 3:00pm
- Evening: from 5:00pm

## IS THERE A CHARGE TO USE THE SPACE?

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

	EAST	WEST	COMBINED
BREAKFAST / LUNCH	\$1500	\$1000	\$2500
DINNER / RECEPTION	\$2500	\$1500	\$4000

## HOW ARE BEVERAGE COSTS MANAGED?

All beverages are charged based upon consumption plus gratuity and applicable government taxes. We do not offer fixed price per person bar packages.

## HOW ARE THE COSTS DETERMINED AT CANOE?

Charges for the functions are based on Food and Beverage sales plus 15% gratuity and 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.

## HOW ARE MENUS CREATED FOR MY FUNCTION?

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

## 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 greater.

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

Absolutely, but keep in mind that although the rooms are private, they are not soundproof. Adding audio-visual equipment may alter the room capacities.

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

The only item we have on-site is a screen, which is provided with our compliments. We can arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

#### WHAT ITEMS WILL CANOE SUPPLY?

Candles and linens are provided with our compliments. We will print personalized group menus for each of your guests.

#### IS PARKING AVAILABLE?

Underground parking is available at the Toronto Dominion Centre parkade located on the north side of Wellington Street, between Bay Street and York Street. Parking is complimentary after 5:30pm—vouchers are provided at the restaurant. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your event coordinator.

#### HOW ARE PAYMENTS MADE?

The signed confirmation form and an initial deposit of \$500 is requested to secure each room, payable by cash, company cheque or credit card. The balance will be paid by credit card or cash 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?

Canoe Restaurant & Bar  
54<sup>th</sup> Floor, Toronto Dominion Bank Tower  
66 Wellington Street West  
Toronto, ON M5K 1E6  
416.364.0054

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# HORS D'OEUVRES

PRICED PER PIECE, EXCLUDING TAXES AND GRATUITY.  
FOR A ONE HOUR RECEPTION, WE RECOMMEND 3-4 PIECES PER PERSON.  
ONE DOZEN MINIMUM ORDER PER ITEM.

## SEAFOOD

King Crab Rice Paper Roll Sweet Chili Sauce	\$5.00
Ahi Tuna Tartare Black Bean & Endive	\$4.25
East Coast Fish Sliders Caper Mayo	\$4.00
Oyster Boy Selection on the Half Shell with 54 Smoker	\$3.75

## VEGETARIAN

Vegetarian Samosa Tamarind Dip	\$4.00
Sweet Corn Bavarois Crispy Shallot	\$3.50
Green Tomato Gazpacho Shooter Cumin Yoghurt	\$3.00
Compressed Watermelon Mint & Balsamic	\$3.00
Vegetable Spring Roll Spiced Plum Sauce	\$3.00
100km Tomato Salsa Sweet Potato Chip	\$3.00

## MEAT

Screech Marinated Foie Gras Seasonal Compote & Brioche	\$5.00
Canoe Classic Game Tourtière Cedar Jelly	\$4.75
Wellington County Beef Burgers Truffle Mayo & Tomato Jam	\$4.50
Wellington County Beef Tartare Pretzel Crostini	\$4.25
Tree Syrup Glazed Frog Legs	\$4.00
Chicken, Shiitake & Ginger Spring Roll Spiced Plum Sauce	\$3.25

## SPECIAL ORDERS

MINIMUM ORDER OF 100 PIECES AND TWO DAYS NOTICE REQUIRED

Chilled Peking Duck Roll	\$4.75
Vegetable Rice Paper Roll	\$4.00

## CHEF'S SELECTION

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

and he will create a seasonally inspired selection of three (3) hors d'oeuvres per person for your group which will include one of the following: vegetarian, seafood and meat

\$10.00 PER PERSON

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# BREAKFAST

PRICED PER PERSON

## HOT BUFFET

### Canoe Frittata

Northern Woods Mushrooms, Leeks,  
Tomato, Truffle & Oka Gratin

### Breakfast Sausage & Maple Bacon

### Basket of Morning Breads

Scones, Bagels & Croissants

Jams, Marmalades & Vanilla Crème Fraîche

### Fresh-Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$38

## HEALTHY CHOICE

### Northern Woods Mushroom

Egg White Quiche

Organic Muesli & Activia Yoghurts

### Fresh Fruit Kebabs

Freshly Brewed Coffee or Tea

\$32

## BREAKFAST SANDWICH STATION

Cranberry Buttermilk Biscuits & Croissants

Salmon Gravlax & Peameal Bacon

Scrambled & Boiled Free-Range Eggs

Aged Cheddar & Cream Cheese

Freshly Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$36

## CONTINENTAL BUFFET

### Basket of Morning Breads

Scones, Bagels & Treats

Jams, Marmalades & Vanilla Crème Fraîche

### Canoe Applewood Smoked Salmon

Traditional Garnishes

Freshly Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$28

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# LUNCH

PRICED PER PERSON

## MENU 1

### **New Farm Greens**

Crisp & Pickled Cookstown Roots,  
Maple Mustard Dressing

*or*

### **Chilled Sweet Pea Soup**

Mint & Whipped Crème Fraîche

*or*

### **Bufala Mozzarella**

100km Heirloom Tomatoes  
& Maple Sherry Reduction

### **Cold Poached East Coast Salmon**

Cookstown Vegetable Salad & Cauliflower Purée

*or*

### **Wellington County Beef Strip Loin**

Roasted Northern Woods Mushrooms  
& Creamy Alliston Spuds

*or*

### **Pan-Roasted Chicken**

Crushed Fingerling Potatoes,  
Asparagus & Jus Vinaigrette

### **Raspberry Macaron**

Niagara Orchard Compote

*or*

### **Old Fashion Lemon Tart**

Macerated Seasonal Berries

Freshly Brewed Coffee or Tea

\$78

## MENU 2

### **Chilled Golden Bell Pepper Soup**

Ingersoll Ricotta & Basil

*or*

### **Crisp Romaine Salad**

Creamy Garlic Dressing  
& Double-Smoked Bacon

### **Broiled B.C. Halibut**

Steamed Vegetables, Pickled Shallots,  
Wild Leek Broth

*or*

### **Yukon Gold Potato Gnocchi**

Cherry Tomatoes, Olive Oil, Garlic  
& Québec Chèvre

*or*

### **Roasted Alberta Lamb Sirloin**

Summer Squash, Mixed Grains & Roasted Garlic

### **Wild Blueberry Panna Cotta**

Strawberry Consommé, Mojito Sorbet

*or*

### **Deconstructed Birch Tart**

Orange Marmalade, Smoked Almond Crumble

Freshly Brewed Coffee or Tea

\$72

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## MENU 3

### **New Farms Greens**

Crisp & Pickled Cookstown Roots,  
Maple Mustard Dressing

*or*

### **Chilled Sweet Pea Soup**

Mint & Whipped Crème Fraîche

### **Pan-Fried Great Lakes Pickerel**

Crispy Fingerling Potatoes, Green Beans  
& Watercress Aioli

*or*

### **Wellington County Flat Iron Steak**

Boiled Potato, Steamed Vegetables,  
Smoked Mustard Sauce

### **Chocolate Fondant**

Ginger Mousse, Sesame Chocolate Sorbet

**Freshly Brewed Coffee or Tea**

\$60

## MENU 4

### EXPRESS LUNCH

### **Northern Woods Mushroom Soup**

Snipped Chives & Truffle Cream

### **Cold-Poached East Coast Salmon**

Cookstown Vegetable Salad & Cauliflower Purée

*or*

### **Pan-Roasted Chicken Supreme**

Asparagus, Crushed Yukon Gold Potato  
& Jus Vinaigrette

### **Old Fashioned Lemon Tart**

Macerated Seasonal Berries

**Freshly Brewed Coffee or Tea**

\$55

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# DINNER

PRICED PER PERSON

## MENU 1

**Ingersol Bufala Mozzarella**  
Watermelon, Vine Ripe Tomato,  
Maple Sherry Reduction

*or*

**Maple-Torched Heritage Salmon**  
Fennel, Radish & Horseradish Cream

*or*

**Iced Sweet Pea Soup**  
King Crab, Peppered Yoghurt & Mint

-

**Clover Roads Duck Breast**  
Wilted Greens, Quinoa & Port Shallot Jus

*or*

**Wellington County Beef Tenderloin**  
Steel-Cut Oats, Green Beans  
& Maple-Glazed Bacon

*or*

**Broiled Organic Ocean Sablefish**  
Guelph Navy Beans, Heirloom Carrots  
& Fennel Saffron Cream

-

**Wild Blueberry Panna Cotta**  
Strawberry Consommé, Mojito Sorbet

*or*

**Old Fashioned Lemon Tart**  
Macerated Seasonal Berries & Crème Fraîche

-

**Freshly Brewed Coffee or Tea**

\$95

## MENU 2

**Iced Sweet Pea Soup**  
King Crab, Peppered Yoghurt & Mint

*or*

**Maple-Torched Heritage Salmon**  
Fennel, Radish & Horseradish Cream

-

**Roasted Alberta Lamb Sirloin**  
Branston Pickle, Baby Potatoes  
& Market Vegetables

*or*

**Wellington County Beef Tenderloin**  
Steel-Cut Oats, Green Beans  
& Maple-Glazed Bacon

*or*

**Sustainable Blue Sea Bass**  
Roasted Bell Peppers, Couscous & Spring Onion

-

**Wild Blueberry Panna Cotta**  
Strawberry Consommé, Mojito Sorbet

*or*

**Chocolate Fondant**  
Ginger Mousse, Sesame Chocolate Sorbet

-

**Freshly Brewed Coffee or Tea**

\$92

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## MENU 3

### **Chilled Heirloom Tomato Soup**

Ingersoll Ricotta & Basil

or

### **Canoe Caesar Salad**

Anchovies, Herbed Croutons & Smoked Bacon

### **Sustainable Blue Sea Bass**

Roasted Bell Peppers, Couscous & Spring Onion

or

### **Clover Roads Duck Breast**

Wilted Greens, Quinoa & Port Shallot Jus

### **Raspberry Macaron**

Niagara Orchard Compote

or

### **Deconstructed Birch Tart**

Orange Marmalade, Smoked Almond Crumble

Freshly Brewed Coffee or Tea

\$74

## MENU 4

### **New Farm Greens**

Crisp & Pickled Cookstown Roots,  
Maple Mustard Dressing

### **Honey-Glazed Cornish Hen**

Citrus-Braised Endive, Watercress & Barley

or

### **Broiled Organic Ocean Sablefish**

Guelph Navy Beans, Heirloom Carrots,  
Fennel Saffron Cream

### **Old Fashioned Lemon Tart**

Macerated Seasonal Berries & Crème Fraîche

Freshly Brewed Coffee or Tea

\$70

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# TASTE CANOE

CHEF'S SEASONAL SELECTIONS OF TASTING-SIZED CANOE FAVOURITES  
ACCOMPANIMENTS AND DESSERTS CHANGE REGULARLY BASED ON SEASON.  
PRICED PER PERSON

Amuse Bouche

-

Heirloom Tomato

-

Yarmouth Lobster

-

Tartare

-

Intermezzo

-

Choice of:

Alberta Beef\*

or

Canadian Game\*

or

East to West Coast Fish\*

or

Tea Smoked Duck\*

-

Dessert

\$120

*\*Choose two main course selections to be offered to all of your guests for them to choose from on site.  
Please note that accompaniments and desserts change regularly based on the season.*

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# PACKAGE ADD-ONS

## THE CANOE CHEESE COURSE

A selection of three Canadian artisanal cheeses, O&B Artisan breads, grapes, dried fruit & walnuts  
\$18 PER PERSON

## CANOE AMUSE / INTERMEZZO COURSES

Add an Amuse and Intermezzo course  
\$10 PER PERSON

# CANOE PLATTERS

### Platter of Ontario's Finest Vegetable Offerings with Seasonal Dips

SMALL PLATTER (15 GUESTS) - \$45  
LARGE PLATTER (25 GUESTS) - \$75

### Platter of Fresh Seasonal Fruit & Berries

SMALL PLATTER (15 GUESTS) - \$70  
LARGE PLATTER (25 GUESTS) - \$115

### Platter of Fine Canadian Cheeses with Fruits, Nuts & Crackers

SMALL PLATTER (15 GUESTS) - \$140  
LARGE PLATTER (25 GUESTS) - \$250

### Platter of Canoe's Applewood Smoked Salmon with Traditional Garnishes

LARGE PLATTER (20 GUESTS) - \$120

# CANOE RAW ICE BAR

FEATURING HOME GROWN, SEASONAL AND INSPIRED FISH AND SHELLFISH SPECIALTIES  
CRACKED, SHUCKED AND PRESENTED WITH CANOE'S ICE BAR CONDIMENTS

Oyster Boy's Select Seasonal Coast Oysters

Poached Gulf Shrimp with Horseradish & Mustard Foam

Mahone Bay Scallop Ceviche

Yarmouth Lobster & Soba Noodle Salad

Applewood Smoked Salmon Roll with Enoki & Sweet Onion

Tartare of Heritage Salmon with Chili & Endive

Spiced Yellowfin Tuna Tartare

\$36 PER PERSON

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# WINE LIST

ALL ITEMS HAVE BEEN HAND-SELECTED BY OUR SOMMELIER FOR GROUPS OF 12 OR MORE.  
WE RECOMMEND SELECTING ONE RED AND ONE WHITE. YOU ARE CHARGED BY THE BOTTLE. A COMPLETE WINE LIST IS AVAILABLE FOR YOUR CONSIDERATION.

## SPARKLING

2007 Cave Spring O&B 'Sparkle & Buzz' Niagara Peninsula Ontario VQA	\$55
NV Nino Franco "Primo Franco" Prosecco Brut Veneto Italy	\$64
NV Henry of Pelham Cuvée Catharine Brut Rosé Niagara Ontario VQA	\$76
NV Perrier-Jouët Brut Champagne France	\$125

## WHITE

2010 Henry of Pelham Sauvignon Blanc Niagara Ontario VQA	\$38
2009 Cave Spring Oliver & Bonacini 'Jump' Chardonnay Niagara Ontario VQA	\$40
2010 Cave Spring Oliver & Bonacini 'Canoe' Riesling Niagara Ontario VQA	\$40
2009 Mission Hill Reserve Pinot Gris Okanagan Valley	\$52
2010 Firestone Sauvignon Blanc Santa Ynez Valley	\$56
2010 Wilhelm Walch Pinot Grigio Alto Adige Italy	\$64
2011 Map Maker Sauvignon Blanc Marlborough New Zealand	\$64
2009 Santa Barbara Winery Chardonnay Santa Barbara California	\$68
2009 Conundrum Napa Valley California	\$68
2009 Chateau Montelena Chardonnay Napa Valley California	\$125

## RED

2009 Cave Spring Oliver & Bonacini 'Biff's Juicy Red' Niagara Ontario VQA	\$40
2009 Henry of Pelham Cabernet-Merlot Meritage Niagara VQA	\$42
2009 Maison Drouhin La Forêt Pinot Noir Burgundy France	\$55
2007 Mission Hill Reserve Merlot Okanagan Valley British Columbia VQA	\$56
2009 BenMarco Malbec Mendoza Argentina	\$56
2008 J. Lohr Merlot Paso Robles California	\$60
2010 J. Lohr Cabernet Sauvignon Seven Oaks Paso Robles California	\$60
2008 Saltram Pepperjack Shiraz Barossa Valley Australia	\$64
2010 Peninsula Ridge Reserve Cabernet Sauvignon Niagara Peninsula	\$66
2008 Castello di Gabbiano Chianti Classico Reserva Tuscany Italy	\$75
2008 Langmeil Valley Floor Shiraz Barossa Australia	\$80
2007 J. Lohr Hilltop Cabernet Sauvignon Napa Valley California	\$115

## DESSERT WINE

2009 Cave Spring Indian Summer Late Harvest Riesling Niagara Peninsula Ontario VQA	\$72
2008 Cave Spring Riesling Icewine Niagara Ontario VQA	\$135
Graham's 20yr Tawny Port Douro Portugal (500ml)	\$98

### NOT SURE WHAT TO SELECT?

Forward your menu selection and wine price range to your event coordinator  
& allow our Sommelier to select wine for your event!

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