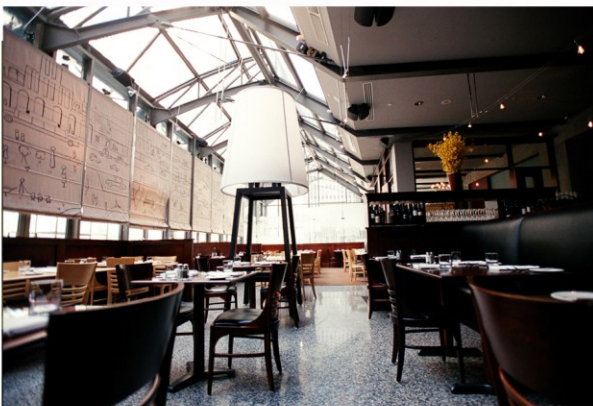




EVENTS



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

## HOW MANY GUESTS DO THE PRIVATE DINING ROOMS ACCOMMODATE?

ROOM	SEATED CAPACITY	RECEPTION CAPACITY
WHITE - PRIVATE	16	25
NORTH - SEMI-PRIVATE	40	50
NORTH/WHITE - SEMI-PRIVATE	60	80
SOUTH - SEMI-PRIVATE	30	35
FULL RESTAURANT BUYOUT	165	300

## WHAT TIME OF DAY CAN WE HAVE OUR FUNCTION?

Private rooms are available Monday through Friday for lunch after 2:30pm. Dinners are available from 5:00pm Monday through Saturday. Saturday afternoon and Sunday functions using the entire restaurant are flexible.

## IS THE RESTAURANT AVAILABLE FOR A FULL BUYOUT?

The main dining room at Jump is available on Saturdays for lunch and all day Sunday. Jump is also available for exclusive events on Saturday nights during summer months. For further information and full buyout options, please speak with one of our event coordinators.

## 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.

ROOM	MINIMUM FOOD & BEVERAGE EXPENDITURE
	DINNER/RECEPTION
WHITE - PRIVATE	\$1000
NORTH - SEMI-PRIVATE	\$2000
NORTH/WHITE - SEMI-PRIVATE	\$3000
SOUTH - SEMI-PRIVATE	\$1500

## HOW ARE THE COSTS DETERMINED AT JUMP?

Charges for the function are based on food and beverage sales plus 15% gratuity, 13% HST (additional 2% Liquor Tax will apply on alcoholic beverages). Wines will be selected from our current list. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine and alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. To hold a ceremony onsite, there is a \$400 (minimum) charge.

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

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



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

For events during the week, Jump is not the best location to have a presentation. For full restaurant buyouts, if you need audio-visual equipment, we can arrange for it to suit your requirements. Charges will be added directly to your final bill, with no additional mark-up.

#### WHAT ITEMS DO I NEED TO SUPPLY? WHAT ITEMS WILL JUMP SUPPLY?

Candles and linens are provided with our compliments. We will print personalized group menus for each of your guests. Jump will also arrange for your floral requirements, adding the charges to your final bill. 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.

#### IS THERE PARKING AVAILABLE?

Underground parking is available in the Commerce Court East Parkade, located at 18 Wellington St. West. Parking is \$2 per car after 5:30pm. Please obtain a ticket upon entering the garage. Parking passes will be stamped at the restaurant.

#### HOW ARE PAYMENTS MADE?

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 at the conclusion of the event. For full restaurant bookings, the deposit is \$2000. Payment structure for full restaurant buyouts can be discussed in detail with the Events Department

#### 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 hour notice, you will be charged the room minimum.

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

Absolutely, but keep in mind that although the White room is private, it is not completely soundproof. Semi-private spaces are not suitable for meetings or presentations.

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

Jump Restaurant  
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



## 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



# 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



# 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

