



EVENTS

OLIVER & BONACINI CAFÉ GRILL, WATERLOO



550 KING ST. N., WATERLOO, ON
TEL 519.772.0783 - FAX 519.772.0789
waterlooevents@oliverbonacini.com
www.oliverbonacini.com

PRIVATE DINING & ENTERTAINING



THE CONESTOGA PRIVATE DINING ROOM

The Conestoga Private Dining Room can accommodate up to 18 guests for a seated event at one table or 24 guests at three tables. For standing receptions, we can accept 30 guests.



SEMI-PRIVATE DINING & ENTERTAINING

Oliver & Bonacini offers a variety of semi-private spaces throughout the restaurant for groups of 10-150 for plated lunches, dinners and stand-up cocktail receptions.

FREQUENTLY ASKED QUESTIONS

WHEN CAN I USE THE FACILITIES?

The private dining room and semi-private rooms are available daily beginning at 8:00am for breakfast, 11:30am for brunch or lunch and 4:00 pm for evening functions.

OLIVER & BONACINI
CAFÉ GRILL

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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. Final charges are based on food and beverage sales plus 15% gratuity and applicable government taxes.

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
LUNCH	\$300	\$300	\$300	\$300	\$300	\$300	\$300
DINNER	\$500	\$500	\$500	\$500	\$500	\$750	\$750

CAN I BRING MY OWN CAKE?

We will gladly serve, plate and provide candles for \$1.50 per person.

IS PARKING AVAILABLE?

Parking is plentiful and complimentary in the Conestoga Mall parking lot. Driving and public transit directions are available upon request.

HOW ARE MENUS CREATED FOR MY FUNCTION?

All event menus are pre-set based on your selections. The menus are based on current restaurant selections and can be 'mixed and matched' to suit your tastes.

IF I HAVE MORE/LESS GUESTS THAN PLANNED ON THE DAY OF MY FUNCTION, HOW AM I BILLED?

The guaranteed number of guests attending the function is required 24 hours in advance of the function. Unless we are 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 actual attendance; whichever is greater.

CAN I HOLD A MEETING IN THE PRIVATE ROOM?

Absolutely, however please keep in mind that although the room is private, it is not completely soundproof.

DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

If you need audio-visual equipment, we can arrange it to suit your requirements. Charges are added directly to your final bill with no additional mark-up. Adding A/V equipment may change the room capacity.

DO YOU SUPPLY FLORAL ARRANGEMENTS?

If you would like floral arrangements, we can arrange it in advance. Charges are added directly to your final bill.

HOW DO I PLACE A HOLD ON AN EVENT SPACE?

We take a credit card number to place a hold on your event space. A fee will only be charged in the event that your function is cancelled with less than 48 hours notice.

IS THERE A CANCELLATION FEE?

In the event your function is cancelled with less than 48 hours notice, your credit card will be charged for the food and beverage minimum indicated on your contract.

WHAT IS THE ADDRESS I SHOULD USE FOR MY INVITATIONS?

Oliver & Bonacini Café Grill
Conestoga Mall
550 King Street N.,
Waterloo, ON., N2L 5W6
519.772.0783

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TEAM LUNCHEES

SERVED FAMILY STYLE

TEAM 1

Mixed Greens

Baby Romaine, Spinach, Arugula, Endive,
Sundried Cranberry, Pecans, Radish, Beet
& White Balsamic Vinaigrette

Caesar Salad

Balsamic Croutons, Maple Bacon,
Creamy Garlic & Parmigiano-Reggiano Dressing

Fries

Rosemary & Parmigiano-Reggiano,
Lemon & Roasted Garlic Mayo

Chicken Parmigiana Panini Sandwich

Crispy Pancetta, Tomato & Arugula

Spicy Italian Sausage Ragù

Bite Sized Lasagne Shaped Pasta, Wilted Spinach, Basil
& Classic Tomato Sauce

Dessert Platter

Chef's Selection

\$23.95 PER PERSON

TEAM 2

Risotto Balls

Stuffed with Porcini Mushroom
& Mozzarella, Homemade Tomato Sauce

Mixed Greens

Baby Romaine, Spinach, Arugula, Endive,
Sundried Cranberry, Pecans, Radish, Beet
& White Balsamic Vinaigrette

Caesar Salad

Balsamic Croutons, Maple Bacon,
Creamy Garlic & Parmigiano-Reggiano Dressing

Giardiniera Pizza

Grilled Zucchini, Eggplant,
Glazed Onions, Fire Roasted Peppers
& Sundried Tomato

O&B Macaroni & Cheese

Aged White Cheddar & Goat Cheese

Grilled Chicken Sliders

Lean Ground Chicken,
Crispy Pancetta, Smoked Provolone
& Balsamic Glazed Onions

Dessert Platter

Chef's Selection

\$25.95 PER PERSON

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TEAM LUNCHESES

SERVED FAMILY STYLE

TEAM 3

Gazpacho Salad

Crispy Ciabatta Croutons, Toasted Almonds, Ripened Tomato, Cucumber, Hearts of Romaine, Grilled Red Peppers & Red Onions in Charred Roma Tomato Vinaigrette

Caesar Salad

Balsamic Croutons, Maple Bacon, Creamy Garlic & Parmigiano-Reggiano Dressing

Sweet Potato Fries

Smoky Tomato Mayo

Roasted Angus Beef Baguette

Portobello Mushrooms, Gorgonzola & Arugula, Roasted Garlic Horseradish Mayo

Gnocchi & Veal

Handmade Potato Gnocchi in Slow Braised Veal Shank, Garlic, Tomato & Red Wine Ragù

Dessert Platter

Chef's Selection

\$29.95 PER PERSON

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ANTIPASTO

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

Margherita Pizza Ripened Tomato, Bocconcini Cheese & Basil	\$2.00
Pollo e Funghi Pizza Grilled Chicken, Portobello Mushrooms, Woolwich Goat Cheese, Basil Pesto & Tomato Sauce	\$2.00
Crispy Vegetable Spring Rolls Szechuan Dipping Sauce	\$2.00
Fried Calamari Lemon, Roasted Garlic & Caper Mayo	\$2.25
Bruschetta Crisp Rosemary Pizza Bianca, Ripened Tomatoes, Basil, Roasted Garlic & Balsamic	\$2.25
Risotto Balls Stuffed with Porcini Mushroom & Mozzarella, Homemade Tomato Sauce	\$2.25
Fries Rosemary & Parmigiano-Reggiano, Lemon & Roasted Garlic Mayo	\$2.50
Grilled Chicken Slider Lean Ground Chicken, Crispy Pancetta, Smoked Provolone & Balsamic Glazed Onions	\$2.75
Fine Herb Poached Tiger Shrimp Cocktail Sauce	\$3.25
Portobello Slider Fire Roasted Red Pepper, Garlic & Oregano Goat Cheese, Oven Dried Roma Tomato, Pickled Eggplant & Basil Pesto	\$3.25

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BRUNCH

BRUNCH LIGHT

Eggs Benedict

Two Poached Eggs & Smoked Ham on a
Cheddar Scone with Cottage Fried Potatoes
& Hollandaise

or

Belgian Waffle

Fresh off the Iron with Caramelized Bananas,
Whipped Cream & Maple Syrup

O&B Tiniest Dessert

Freshly Brewed Coffee or Tea

\$14.95 PER PERSON

BRUNCH ESSENTIAL

Toasted Granola Parfait

Fresh Fruit & Yoghurt

Eggs Benedict

Two Poached Eggs & Smoked Ham on a
Cheddar Scone with Cottage Fried Potatoes
& Hollandaise

or

Belgian Waffle

Fresh off the Iron with Caramelized Bananas,
Whipped Cream & Maple Syrup

or

Smoked Provolone & Crispy Bacon Frittata

Caramelized Onions, Roasted Potatoes,
Sautéed Mushrooms & Arugula Salad

O&B Tiniest Dessert

Freshly Brewed Coffee or Tea

\$19.95 PER PERSON

BRUNCH LUXE

Toasted Granola Parfait

Fresh Fruit & Yoghurt

Eggs Benedict

Two Poached Eggs & Smoked Ham on a
Cheddar Scone with Cottage Fried Potatoes
& Hollandaise

or

Belgian Waffle

Fresh off the Iron with Caramelized Bananas,
Whipped Cream & Maple Syrup

or

Steak & Eggs

Grilled Sirloin Steak with Two Poached Eggs,
Sautéed Mushrooms & Hollandaise Sauce

O&B Tiniest Dessert

Freshly Brewed Coffee or Tea

\$24.95 PER PERSON

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LUNCH MENUS

LUNCH LIGHT

Caesar Salad

Balsamic Croutons, Maple Bacon,
Creamy Garlic & Parmigiano-Reggiano Dressing

Chicken Parmigiana Panini Sandwich

Crispy Pancetta, Tomato & Arugula,
Choice of Caesar Salad or Fries

or

Smoked Chicken Fusilli

Wild Mushrooms, Sugar Snap Peas
& Tomato Cream Sauce

Freshly Brewed Coffee or Tea

\$23.95 PER PERSON

LUNCH ESSENTIAL

Mixed Greens

Baby Romaine, Spinach, Arugula, Endive,
Sundried Cranberry, Pecans, Radish, Beet
& White Balsamic Vinaigrette

Margherita Pizza

Oven Roasted Roma Tomatoes,
Bocconcini & Basil

or

Gnocchi & Veal

Handmade Potato Gnocchi in Slow Braised
Veal Shank, Garlic, Tomato & Red Wine Ragù

Freshly Brewed Coffee or Tea

\$28.95 PER PERSON

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LUNCH MENUS

LUNCH LUXE LIGHT

Mixed Greens

Baby Romaine, Spinach, Arugula, Endive,
Sundried Cranberry, Pecans, Radish, Beet
& White Balsamic Vinaigrette

or

O&B Mushroom Soup

With a Little Extra Porcini
(No Cream or Butter)

Roasted Angus Beef Baguette

Portobello Mushrooms, Gorgonzola & Arugula,
Roasted Garlic Horseradish Mayo

Giardiniera Pizza

Grilled Zucchini, Eggplant
Glazed Onions, Fire Roasted Peppers
& Sundried Tomato

Dessert Platter

Chef's Selection

\$24.95 PER PERSON

LUNCH LUXE

Grilled Calamari Puttanesca

Anchovies, Capers, Tomatoes,
Black Olives & Smoked Paprika

or

Gazpacho Salad

Crispy Ciabatta Croutons, Toasted Almonds, Ripened
Tomato, Cucumber, Hearts of Romaine, Grilled Red
Peppers & Red Onions
in Charred Roma Tomato Vinaigrette

Pollo e Funghi Pizza

Grilled Chicken Portobello Mushrooms,
Woolwich Goat Cheese, Basil Pesto
& Tomato Sauce

or

Rock Shrimp Linguine

Tomato, Basil Pesto, White Wine
& Extra Virgin Olive Oil

Dessert Platter

Chef's Selection

\$27.95 PER PERSON

& BONACINI
FÉ GRILL

EXCLUDE TAXES & GRATUITY

DINNER MENUS

DINNER LIGHT

O&B Mushroom Soup
With a Little Extra Porcini
(No Cream or Butter)

or

Mixed Greens

Baby Romaine, Spinach, Arugula, Endive,
Sundried Cranberry, Pecans, Radish, Beet
& White Balsamic Vinaigrette

Roast Chicken & Gnocchi

Rosemary Gnocchi, Sautéed Mushrooms
& Roasted Garlic Jus

or

Grilled Jail Island Salmon

Chef's Vegetables & Roasted Potatoes,
Fresh Herb Butter Sauce

Freshly Brewed Coffee or Tea

\$31.95 PER PERSON

DINNER ESSENTIAL

**Tuscan White Bean
& Smoked Ham Hock Soup**
Crispy Rosemary & Extra Virgin Olive Oil

or

Caesar Salad

Balsamic Croutons, Maple Bacon,
Creamy Garlic & Parmigiano-Reggiano Dressing

Smoked Chicken Fusilli

Wild Mushrooms, Sugar Snap Peas
& Tomato Cream Sauce

or

Osso Buco

Veal Shank Slowly Braised in
Red Wine & Risotto

Freshly Brewed Coffee or Tea

\$34.95 PER PERSON

DINNER MENUS

DINNER LUXE LIGHT

Grilled Calamari Puttanesca
Anchovies, Capers, Tomatoes,
Black Olives & Smoked Paprika
or

Gazpacho Salad
Crispy Ciabatta Croutons, Toasted Almonds, Ripened
Tomato, Cucumber, Hearts of Romaine, Grilled Red
Peppers & Red Onions
in Charred Roma Tomato Vinaigrette

**6 oz. Beef Tenderloin Wrapped
in Stemmler's Double-Smoked Bacon**
Seasonal Greens, Mushroom & Peppercorn Sauce,
Roasted Garlic & Pecorino Mashed Potatoes
or

Grilled Jail Island Salmon
Chef's Vegetables & Roasted Potatoes,
Fresh Herb Butter Sauce
or

Roast Chicken & Gnocchi
Rosemary Gnocchi, Sautéed Mushrooms
& Roasted Garlic Jus

Choice of Dessert

Freshly Brewed Coffee or Tea

\$51.95 PER PERSON

DINNER LUXE

Jumbo Tiger Shrimp Risotto
Sweet Pea & Crispy Pancetta
or

Caesar Salad
Balsamic Croutons, Maple Bacon,
Creamy Garlic & Parmigiano-Reggiano Dressing
or

O&B Mushroom Soup
With a Little Extra Porcini
(No Cream or Butter)

12 oz. Aged Black Angus Beef Strip Loin
Seasonal Greens, Mushroom & Peppercorn Sauce,
Roasted Garlic & Pecorino Mashed Potatoes
or

Grilled Atlantic Salmon
Chef's Vegetables & Roasted Potatoes,
Fresh Herb Butter Sauce
or

Roast Chicken & Gnocchi
Rosemary Gnocchi, Sautéed Mushrooms
& Roasted Garlic Jus

Choice of Dessert

Freshly Brewed Coffee or Tea

\$56.95 PER PERSON

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DESSERT

PRICED PER PIECE, EXCLUDING TAXES AND GRATUITY

Torta Cioccolato Milk Chocolate Torte with Hazelnut Praline Crunch	\$7.95
Tiramisu an Italian Classic, Drunken Ladyfingers in Mascarpone Cream	\$7.95
Elmira Maple Pudding Candied Peanuts & Burnt Almond Gelato	\$7.95
Ice Creams & Sorbets Chef's Selection Two Scoops	\$6.25

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WINE LIST

WINES SUBJECT TO AVAILABILITY - PRICING SUBJECT TO CHANGE

SPARKLING

Prosecco, Cantina Produttori Cormòns, IT	\$40
Sparkling, Jacob's Creek, AUS	\$40
NV Champagne, Perrier-Jouët, France	\$110

WHITE

10 13th Street, White Palette, Niagara VQA	\$36
09 Henry of Pelham, Sauvignon Blanc, Niagara VQA	\$38
09 Cave Spring, Jump Chardonnay, Niagara VQA	\$40
09 Casa Geretto, Pinot Grigio, Delle Venezie, IT	\$41
09 Columbia Crest, Chardonnay, Columbia Valley, WA	\$42
09 Gunderloch, Riverside Riesling, Germany	\$43
08 Camelot, Chardonnay, CA	\$44
08 The Foreign Affair, Riesling, Niagara VQA	\$45
09 Rodney Strong, Sauvignon Blanc, Sonoma, CA	\$46
10 Stoneleigh, Sauvignon Blanc, Marlborough, NZ	\$46
08 13th Street, Sandstone Chardonnay, Niagara VQA	\$46
10 Kim Crawford, Sauvignon Blanc, Marlborough, NZ	\$49
09 Mission Hill, Reserve Pinot Gris, Okanagan, BC VQA	\$49
08 The Foreign Affair, Sauvignon Blanc, Niagara VQA	\$51
08 Robert Mondavi, Fumé Blanc, CA	\$55
07 The Foreign Affair, Chardonnay, Niagara VQA	\$75
08 Miner, Chardonnay, CA	\$76
09 La Crema, Chardonnay, Sonoma Coast, CA	\$77
07 Le Clos Jordanne, Claystone Terrace Chardonnay, Niagara VQA	\$83

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RED

08 13th Street, Niagara VQA	\$36
09 Bankside, Shiraz, Australia	\$38
07 Henry of Pelham, Cabernet-Merlot, Niagara VQA	\$39
09 Blackstone, Merlot, Sonoma, CA	\$40
08 Columbia Crest, Cabernet Sauvignon, WA	\$41
08 Quinta de Ventozelo, Douro Reserva, Portugal	\$41
08 Clos Du Bois, Cabernet Sauvignon, CA	\$42
08 Cave Spring, Biff's Juicy Red, Niagara VQA	\$42
07 Torres Ibéricos, Tempranillo, Rioja, Spain	\$43
08 Luigi Bosca Reserva, Malbec, Argentina	\$44
08 Earthworks, Shiraz, Barossa Valley, AUS	\$47
06 Bodegas Lan, Rioja Crianza, Tempranillo, Spain	\$47
07 Rodney Strong, Cabernet Sauvignon, Sonoma, CA	\$48
06 Rodney Strong, Merlot, Sonoma, CA	\$51
09 J. Lohr, Seven Oaks Cabernet Sauvignon, CA	\$52
07 Chateau Ste. Michelle, Merlot, Columbia Valley, WA	\$53
08 Penley Estate, Hyland Shiraz, AUS	\$56
09 Fess Parker, Pinot Noir, CA	\$56
06 Terre Rouge, Tête-à-Tête, Sierra Foothills, CA	\$57
08 Henry of Pelham, Baco Noir Reserve, Niagara VQA	\$58
08 The Foreign Affair, Meritage, Niagara VQA	\$58
08 Penley Estate, Phoenix Cabernet Sauvignon, AUS	\$62
08 Edmeades, Zinfandel, CA	\$67
08 Langmeil, Valley Floor Barossa Shiraz, AUS	\$68
07 Pétales d'Osoyoos, Okanagan Valley, BC VQA	\$69
09 La Crema, Pinot Noir, Sonoma Coast, CA	\$73
08 Thomas George, Zinfandel, CA	\$75
07 The Foreign Affair, Cabernet Appassimento, Niagara VQA	\$75
08 Edge, Cabernet Sauvignon, CA	\$77
07 Tolaini, Al Passo, IT	\$79
08 Le Clos Jordanne, Claystone Terrace Pinot Noir, Niagara VQA	\$85
06 Campaccio, Sangiovese-Cabernet Sauvignon, IT	\$88
06 Cesari, Zardini, Amarone, IT	\$95
08 Caravan, Cabernet Sauvignon, Napa Valley, CA	\$105
07 J. Lohr, Fog's Reach Pinot Noir, CA	\$115
07 Stag's Leap Wine Cellars, Cabernet Sauvignon, CA	\$125

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