

# LIBERTY COMMONS

AT BIG ROCK BREWERY

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## PRIVATE DINING

416.364.1211 • [events@oliverbonacini.com](mailto:events@oliverbonacini.com)  
[oliverbonacinievents.com](http://oliverbonacinievents.com)

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# LUNCH

priced per person

## EXPRESS

served all at once with daily soup,  
raw vegetable salad + chocolate chip cookie

### FRIED CHICKEN SANDWICH

LC secret sauce, roasted garlic aioli,  
rémoulade slaw, pickles  
or

### THE COMMON BURGER

nasty processed cheese, onion tomato relish,  
pickle mayo, sesame bun  
or

### CHICKPEA BURGER (V)

quinoa tabbouleh, garlic mayo, iceberg,  
pickles, tomato

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FRESHLY BREWED COFFEE + SELECTION OF TEAS  
39.

## LIBERTY LUNCH

### ROASTED TOMATO + BASIL SOUP (V)

herb oil, sourdough croutons  
or

### RAW VEGETABLE SALAD (VG) (GF)

carrots, cabbage, radishes, summer squash,  
sesame + ginger dressing

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### THE COMMON BURGER

nasty processed cheese, onion tomato relish,  
pickle mayo, sesame bun, fries  
or

### LIBERTY FISH + CHIPS

AGD battered haddock, fries, slaw, mushy peas,  
tartar sauce  
or

### LIBERTY POWER BOWL (V)

black beans, quinoa, sweet potato, corn,  
charred jalapeño dressing

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### BERRY PAVLOVA (V) (GF)

goosey meringue, fresh berries, whipped cream  
or

### SORBET (VG) (GF)

macerated berries

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FRESHLY BREWED COFFEE + SELECTION OF TEAS  
50.

(V) Vegetarian (VG) Vegan (GF) Gluten-free

menus + pricing are subject to change based on seasonal availability  
prices exclude tax + gratuity

# LUNCH

*priced per person*

## PITMASTER'S LUNCH

### SWEET CORN SOUP (VG) (GF)

cilantro, charred jalapeño sauce

*or*

### CAESAR SALAD (V)

Parmigiano-Reggiano, spiced croutons,  
roasted garlic dressing

### BBQ HALF JERK CHICKEN

Canadian wild rice + peas, raita, cilantro, radish

*or*

### ½LB BEEF BRISKET

potato salad, slaw, pickles, BR Traditional Ale  
BBQ sauce, beer cheddar scone

*or*

### MAC + CHEESE (V)

rarebit cheese sauce, roasted cauliflower, arugula

### STICKY TOFFEE PUDDING

vanilla ice cream, bourbon butterscotch

*or*

### SORBET (VG) (GF)

macerated berries

### FRESHLY BREWED COFFEE + SELECTION OF TEAS

**55.**

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# CANAPÉS

*priced per piece*

## PASSED CANAPÉS + LATE NIGHT SNACKS

PICKLED DEVILED EGG (V) (GF)	3.
FRIED MAC + CHEESE spicy ketchup (V)	3.
MAPLE SRIRACHA CAULIFLOWER ranch dressing (V) (GF)	3.
BLACK BEAN TOSTADA sweet potato, avocado, cilantro (VG) (GF)	4.
SALT + PEPPER FRENCH FRIES ketchup (VG) (GF)	4.
FALAFEL BITES tahini sauce (VG) (GF)	4.
JERK CHICKEN SKEWER jerk sauce	4.50
SALMON TARTARE Belgian endive, hoppy mayo, tempura scraps (GF)	4.50
BEER-BATTERED HADDOCK BITE tartar sauce, lemon	4.50
JERKED MAHI MAHI SKEWER yoghurt sauce	4.50
STEAK TARTARE grilled sourdough, AP sauce, egg yolk	5.
THE COMMON SLIDER nasty processed cheese, pickle mayo, onion tomato relish	5.50
BBQ LAMB KOFTA cucumber + mint yoghurt	5.50

*Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.*

**14.** *per person*

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# DINNER FARE

priced per person

## PROPER PUB FOOD

**ROASTED TOMATO + BASIL SOUP** (V)  
herb oil, sourdough croutons

or

**CAESAR SALAD** (V)  
Parmigiano-Reggiano, spiced croutons,  
roasted garlic dressing

or

**SCOTCH EGG**  
pork sausage, hen's egg, AP sauce, piccalilli

**HALF ROTISSERIE CHICKEN**  
loaded potato skin, barbecued sweet corn,  
smoked sauce

or

**LIBERTY FISH + CHIPS**  
AGD battered haddock, fries, slaw, mushy peas,  
tartar sauce

or

**RAREBIT MAC + CHEESE** (V)  
aged cheddar, roasted cauliflower, spicy ale mustard

**CRÈME BRÛLÉE**  
raspberry, corn cookie

or

**STICKY TOFFEE PUDDING** (V)  
bourbon butterscotch, vanilla ice cream

**FRESHLY BREWED COFFEE + SELECTION OF TEAS**  
55.

## PROPER SIT-DOWN

**SWEET CORN SOUP** (VG) (GF)  
cilantro, charred jalapeño sauce

or

**GRILLED CALAMARI**  
chickpea stuffing, romesco sauce, charred lemon

or

**RAW VEGETABLE SALAD** (VG) (GF)  
carrots, cabbage, radishes, summer squash,  
sesame + ginger dressing

**FLAT IRON STEAK** (GF)  
double-baked potato, sour cream, green beans,  
chimichurri

or

**JERKED MAHI MAHI** (GF)  
wild rice + peas, zucchini, raita,  
BBQ corn + tomato salsa

or

**BBQ CABBAGE** (V)  
charred onion, radish, parmigiana,  
smoked tomato sauce

**BERRY PAVLOVA** (V) (GF)  
gooey meringue, fresh berries, whipped cream

or

**STICKY TOFFEE PUDDING** (V)  
bourbon butterscotch, vanilla ice cream

**FRESHLY BREWED COFFEE + SELECTION OF TEAS**  
72.

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# FAMILY-STYLE FARE

serves 8-10

## ROAST DINNER

wood-fired Alberta beef, Yorkshire puddings,  
proper pan gravy, Nan's roasted potatoes,  
cheesy cauliflower, seasonal vegetables, horseradish

### STICKY TOFFEE PUDDING (V)

bourbon butterscotch, vanilla ice cream  
**350.**

## FISH FRY

battered haddock, fried calamari, fish cakes, shrimp,  
Caesar salad, fries, tartar sauce, coleslaw,  
mushy peas, curry sauce

### BERRY PAVLOVA (V) (GF)

goosey meringue, fresh berries, whipped cream  
**375.**

## LC BBQ

beef brisket, jerk chicken, Hogtown spare ribs,  
sausage, potato salad, coleslaw, scones,  
Caesar salad, baked beans, corn on the cob

### BERRY PAVLOVA (V) (GF)

goosey meringue, fresh berries, whipped cream  
**400.**

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**BIG ROCK**  
**BREWERY**



# BEVERAGES

priced per drink

## NON-ALCOHOLIC

FRESHLY BREWED COFFEE	4.
CAFFÈ LATTE	4.50
CAPPUCCINO	4.75
ESPRESSO	3.95
POP	3.50
VIRGIN COCKTAIL	from 5.50

## BAR

STANDARD RAIL SHOT 1oz	8.50
PREMIUM RAIL SHOT 1oz	from 12.
RAIL MARTINI	14.
PREMIUM MARTINI	from 15.

## GIVE A SIP

daily from 2:30pm-5:30pm • 9pm-close

SELECT SIGNATURE BEER 16oz	6.25
SPIKED LEMONADE 1.5oz	10.
JALAPEÑO MARGARITA 1.5oz	10.
SELECT RED + WHITE WINE 5oz	8.

## BEER

SIGNATURE DRAUGHT 12oz	6.75
SIGNATURE DRAUGHT 16oz	8.95
NANO DRAUGHT 12oz	6.75
NANO DRAUGHT 16oz	8.95

## BOOZE-FREE BEER

RIVAL HOUSE AMBER LAGER 355ml	8.
BREWDOG ELVIS AF 355ml	8.
BREWDOG PUNK AF 355ml	8.

## CIDER

	473mL
LOST CRAFT CIDER	10.
BRICKWORKS CIDERHOUSE BATCH: 1904	10.

## REFRESHERS

	473mL
WHITE CLAW LIME	10.
WHITE CLAW MANGO	10.
WHITE CLAW BLACK CHERRY	10.

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# BEVERAGES

*priced per drink*

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**KRAKEN DARK + STORMY** 1oz **11.**  
island classic featuring The Kraken black spiced rum,  
ginger beer + lime

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**CANADIAN SUMMER** 1.5oz **14.**  
summer in a glass with a Canadian rye twist.  
Canoe rye, mint, cucumber + a splash of Sprite  
make for a refreshing combo

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**BUENA ONDA PALOMA** 1oz **13.**  
meaning “good vibes”, this crisp + refreshing riff  
on a Mexican paloma hits with vibrant + bright  
notes of grapefruit + citrus

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**JALAPEÑO MARGARITA** 1.5oz **14.**  
a refreshing classic with Dejado tequila, triple sec,  
lime juice + simple syrup with jalapeño + spices for a kick

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**SPIKED LEMONADE** 1.5oz **14.**  
housemade ginger lemonade spiked with  
Dillon's Selby pineapple honey gin,  
topped with mixed berries

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**SPARKLING SUMMER SANGRIA** 3oz **14.**  
thirst-quenching white wine sangria with lemon,  
cranberry + pineapple juice, Sprite + mixed berries  
combine in a bright, juicy mix of tropical flavours

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**LONG ISLAND LC** 2.5oz **16.**  
the classic Long Island made with Dillon's Selby  
vodka + gin, Sauza tequila, Bacardi + triple sec  
topped with Coca-Cola

# WINE LIST

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## SPARKLING

HENRY OF PELHAM, LAZZARA BIANCO SECCO, NIAGARA, ON	53.
MONTELLIANA 'MONT BLANC', SPUMANTE, VENETO, IT	57.

## ROSÉ

CAVE SPRING, NIAGARA, ON	49.
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## WHITE

HENRY OF PELHAM, SAUVIGNON BLANC, NIAGARA, ON	45.
FONTAMARA, PINOT GRIGIO, VENETO, IT	49.
CAVE SPRING 'O&B WHITE', CHARDONNAY, NIAGARA, ON	49.
CAVE SPRING 'DOLOMITE', RIESLING, NIAGARA, ON	52.
LAS MULAS, SAUVIGNON BLANC, CL	55.

## RED

HENRY OF PELHAM, CABERNET-MERLOT, NIAGARA, ON	45.
FONTAMARA 'QUATTRO', VENETO, IT	49.
CAVE SPRING 'O&B RED', NIAGARA, ON	49.
CAVE SPRING 'BIFF'S JUICY RED', NIAGARA, ON	49.
LUIGI BOSCA 'LA LINDA', MALBEC, AR	52.
THREE THIEVES, CABERNET SAUVIGNON, CA	55.

*Not sure what to select? Let your event specialist know.  
Our sommelier is happy to assist with selecting wines for your event!*





# LIBERTY COMMONS PDR

## CAPACITIES + AVAILABILITY

Liberty Commons is designed with one private dining room, the Barrel Room, and also offers full restaurant buyouts. The capacity for the Barrel Room is noted below:

	SEATED EVENTS	STANDING COCKTAIL RECEPTION
BARREL ROOM	32	40

The Barrel Room is available from Monday to Sunday for the following times and meal periods:

- Breakfast – 7 to 10am
- Lunch – 11:30am to 3pm
- Dinner – 5pm to 12am
- Weekend Brunch – 10am to 3pm

Restaurant buyouts are available any day and time, subject to availability and approval. The capacity is 125 for seated events and 175 for combination seated and standing reception. Speak with your event specialist for details.

## MINIMUM FOOD + BEVERAGE EXPENDITURE

There is no room fee to use the space, provided the minimum food and beverage expenditure is met. The room minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

### BARREL ROOM

	MON-WED	THU + FRI	SAT	SUN
BREAKFAST	600	600	800	800
LUNCH	650	650	650	650
DINNER	800	1000	1200	600

## COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers

## PARKING

There are several paid parking lots around the area, plus on-street parking on Atlantic Avenue.

## PRESENTATIONS + AUDIOVISUAL

The Barrel Room is equipped with a 60" TV and has individually controlled sound. We are happy to arrange other equipment through our third-party supplier – charges will be added directly to your bill with no additional mark-up.

## THE FOOD + BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. All beverage service will be delivered by our staff into your room during the event.

Your menu selection will be made from our current seasonal menu package. We welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

# LIBERTY COMMONS PDR

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## ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider below items as common costs.  
For a formal cost estimate, please contact  
an event specialist.

- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linens
- Cake cutting or plating fee

## YOUR O&B EVENT TEAM

Throughout the duration of the planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event with us. When you and your vendors arrive, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

## INVESTMENT + CANCELLATION

The signed confirmation form and a deposit are required to secure the date and space, payable by credit card or bank draft. The balance must be paid by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the minimum spend of your event.

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### FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416.364.1211

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