

OLIVER & BONACINI

CAFÉ GRILL



YONGE & FRONT PRIVATE DINING

416.364.1211 • events@oliverbonacini.com

oliverbonacinievents.com



CANAPÉS

priced per piece · minimum one dozen order per selection
all canapés to be individually plattered to guests

Korean Fried Cauliflower	gochujang sauce, scallions, sesame ⑤ VEGAN	5
Avocado Toast	guacamole, olive crumble, herb salad ⑤ VEGAN	5
Falafel	tahini, smoked paprika, micro cilantro ⑤ VEGAN	5
Mac & Cheese Bites	tomato jam ⑤	4
Mini Grilled Cheese	cream of tomato ⑤	4.50
Noonie's Spring Roll	sweet ginger chili sauce ⑤	5
Satay Chicken	achar, peanut sauce	5
Tomato Bocconcini Skewer	pesto, olive crumble ⑥	5
Butter Chicken Skewer	spiced chicken breast, chili pepper, cilantro ⑥	5
Crispy Haddock	tartar, slaw	5
Poached Shrimp Cocktail	spicy Marie Rose sauce ⑥	5.50
Tempura Shrimp	ginger-chili sauce, scallions	5.50
Beef Slider	Russian dressing, American cheese, pickle	6
Ahi Tuna Tartare	leche de tigre, pineapple, avocado, pickled shallot, Anaheim chilies, taro ⑥	6
Truffle Hunter Slider	caramelized onion, truffle pimento	7
Beef Skewers	chimichurri sauce, fried onions, micro greens	7
Mini Oliver's Carrot Cake	cream cheese icing, candied walnuts	4.50
Mini Chocolate Ganache	salted caramel, pistachio crumble	4.50

Chef's Selection

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, one seafood and one meat creation.
15 per person



MENUS

priced per person

LUNCH MENU A

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

or

Kale & Romaine Caesar
curly kale, romaine, crispy bacon,
Parmigiano-Reggiano, croutons, lemon

–

Spicy Salmon Poke Bowl (GF)
avocado, soybeans, cucumber, radish, spicy mayo,
sweet rice, scallion, sesame, crispy seaweed,
soy & jalapeño dressing

or

Butter Chicken (GF)
marinated boneless chicken breast, smoked tomato
sauce, butter garlic naan, cumin rice

–

Oliver's Carrot Cake
cream cheese icing, walnuts

–

Coffee & Tea

61

LUNCH MENU B

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

or

Classic Hummus (V) VEGAN
toasted chickpeas, cilantro,
crushed & toasted cumin, sesame pita

or

Kale & Romaine Caesar
curly kale, romaine, crispy bacon,
Parmigiano-Reggiano, croutons, lemon

–

Fish & Chips
7oz haddock, sea salt fries, 33Y slaw, tartar sauce

or

Steak Salad (GF)
8oz coulotte steak, roasted mushrooms,
spring mix, pine nuts, red wine vinaigrette,
Parmigiano-Reggiano

–

Oliver's Carrot Cake
cream cheese icing, walnuts

or

Chocolate Ganache
salted caramel, pistachio crumble, berries

–

Coffee & Tea

72

MENUS

priced per person

DINNER MENU A

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

or

Beets & Figs (V) (GF)
pickled beets, poached figs, whipped ricotta,
arugula, walnuts, sherry vinaigrette,
Parmigiano-Reggiano

–

Rigatoni Bolognese
pork, veal, beef & tomato ragù,
Parmigiano-Reggiano

or

Butter Chicken (GF)
marinated boneless chicken breast, smoked tomato
sauce, butter garlic naan, cumin rice

or

Fish & Chips
7oz haddock, sea salt fries, 33Y slaw, tartar sauce

–

Oliver's Carrot Cake
cream cheese icing, walnuts

–

Coffee & Tea
63

DINNER MENU B

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

or

Kale & Romaine Caesar
curly kale, romaine, crispy bacon,
Parmigiano-Reggiano, croutons, lemon

–

O&B 33 Mac & Cheese (V)
Mornay sauce, old cheddar,
Goldfish cracker crumbs

or

Steak Salad (GF)
8oz coulotte steak, roasted mushrooms,
spring mix, pine nuts, red wine vinaigrette,
Parmigiano-Reggiano

or

Spicy Salmon Poke Bowl (GF)
avocado, soybeans, cucumber, radish, spicy mayo,
sweet rice, scallion, sesame, crispy seaweed,
soy & jalapeño dressing

–

Oliver's Carrot Cake
cream cheese icing, walnuts

or

Chocolate Ganache
salted caramel, pistachio crumble, berries

–

Coffee & Tea
72

(V) vegetarian (GF) gluten-free

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

MENUS

priced per person

DINNER MENU C

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

or

Gaucho Empanadas
two pieces, served with chimichurri dip
choice of beef or vegan mushroom (V)

or

Kale & Romaine Caesar
curly kale, romaine, crispy bacon,
Parmigiano-Reggiano, croutons, lemon

–

Butter Chicken (GF)
marinated boneless chicken breast, smoked tomato
sauce, butter garlic naan, cumin rice

or

Spicy Salmon Poke Bowl (GF)
avocado, soybeans, cucumber, radish,
spicy mayo, sweet rice, scallion, sesame,
crispy seaweed, soy & jalapeño dressing

or

Steak Frites
10oz strip loin, frites, seared greens, Cabernet jus

–

Oliver's Carrot Cake
cream cheese icing, walnuts

or

Chocolate Ganache
salted caramel, pistachio crumble, berries

–

Coffee & Tea
83

DINNER MENU D

Beets & Figs (V) (GF)
pickled beets, poached figs, whipped ricotta,
arugula, walnuts, sherry vinaigrette,
Parmigiano-Reggiano

or

O&B Mushroom Soup (V) (GF) VEGAN
assorted wild & tame mushrooms,
no cream or butter

–

Ahi Tuna Tartare
leche de tigre, charred pineapple, avocado, pickled
shallot, Anaheim chilies, taro crisps

or

Classic Hummus (V) VEGAN
toasted chickpeas, cilantro,
crushed & toasted cumin, sesame pita

–

Pan-seared Salmon Fillet (GF)
warm spring vegetable succotash, snap peas,
coconut lime sauce, chili oil, pea shoots

or

Steak Frites
10oz strip loin, frites, seared greens, Cabernet jus

or

Gnocchi (V)
truffle cream, forest mushrooms, gremolata
crumble, Parmigiano-Reggiano, herb oil

–

Oliver's Carrot Cake
cream cheese icing, walnuts

or

Chocolate Ganache
salted caramel, pistachio crumble, berries

–

Coffee & Tea
98

(V) vegetarian (GF) gluten-free

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

KIDS' MENUS

STARTERS

Kale & Romaine Caesar

curly kale, romaine, crispy bacon, Pecorino, croutons, lemon 12

Noonie's Spring Rolls

three pieces, plum sauce 12

Tempura Shrimp

four pieces, XO aioli 15

Gaucha Empanada

served with chimichurri dip 9
choice of beef or vegan mushroom (V)

DESSERTS

Chocolate Ganache

cream Chantilly, pistachio crumble, caramel sauce 11

Ice Cream

two scoops 9
choice of vanilla or coconut

MAINS

O&B Mac & Cheese

white sauce, aged cheddar 13

Fish & Chips

haddock, fries, tartar sauce 13

Cheeseburger

beef patty, ketchup, mayo, lettuce 13

Pizza Margarita

fior di latte mozzarella, San Marzano tomato, Parmigiano-Reggiano, fresh basil 18



BEVERAGES

priced per drink

NON-ALCOHOLIC

Freshly Brewed Coffee		4.25
Cappuccino, Caffè Latte, Espresso	from	4.25
Freshly Squeezed Juice		7
Juice		5
Soft Drink		4.25
Eska Water	from	5

BAR

Standard Rail Shot 1oz		8.75
Premium Rail Shot 1oz	from	10
Rail Martini 2oz		15
Premium Martini 2oz	from	17

bar pricing subject to change without notice

COCKTAILS

priced per drink

SIGNATURE COCKTAILS

Sangria Bianco 3.5oz	15
Henry of Pelham Sauvignon Blanc, triple sec, peach lemonade, orange, raspberry	
Sangria Rosso 3.5oz	15
Henry of Pelham Cabernet Merlot, apricot brandy, blackberry lemonade, orange, blackberry	
Sangria Rosé 4.5oz	15
Nicholas Idiart Espérance Rosé, peach schnapps, rosé lemonade, raspberries, lemon, club soda	
Electric Unicorn 1.5oz	15
Smirnoff vodka, raspberry liqueur, blueberry lemonade, simple syrup, raspberries, rainbow candy belt	
Strawberry Collins 1.5oz	15
Dillon's Selby strawberry rhubarb vodka, lemon juice, strawberry syrup, club soda	
Burlesque Mule 1.5oz	15
Dillon's Selby strawberry rhubarb vodka, apricot brandy, lime, ginger beer	
Fancy Bliss 1.75oz	16
butterfly pea flower infused gin, Aperol, white rum, fresh lemon juice, simple syrup	
Jalapeño Margarita 1.75oz	16
jalapeño infused tequila blanco, triple sec, lime	

BUBBLES & SPRITZ

Aperol Spritz 4.5oz	15
Aperol, Prosecco, club soda, orange slice	
French 75 3.5oz	15
Tanqueray gin, lemon juice, simple syrup, sparkling wine	
Strawberry Watermelon Spritzer 3.75oz	16
Absolut Watermelon, sparkling wine, strawberry syrup, cranberry juice, club soda	
Pear Lychee Spritzer 3.75oz	16
Soho Lychee liqueur, sparkling wine, pear juice, club soda, pear slice	
Berry Spritzer 3.75oz	16
crème de cassis, sparkling wine, berry juice, club soda, blueberries	

Y&F CLASSICS

Dark & Stormy 1.5oz	15
Goslings rum, ginger beer, lime juice, Angostura bitters	
Orange Basil Collins 1.5oz	15
Dillon's Selby gin, orange basil syrup, basil lemonade, lime juice, club soda	
Cucumber Elderflower Gimlet 2oz	17
Dillon's Selby cucumber gin, St-Germain elderflower liqueur, lime juice	
Old Limari 2.5oz	17
Pisco El Gobernador, sparkling wine, pear juice, lime juice, honey syrup	
Old Fashioned 2oz	17
Jim Beam bourbon, Angostura bitters, sugar	
Classic Negroni 2.25oz	17
Dillon's Selby gin, Dillon's vermouth, Campari	
Paper Plane 2.25oz	17
Jim Beam bourbon, Aperol, Amaro Montenegro, lemon juice	
Pimm's Cup 2oz	17
Pimm's No. 1, lemon juice, ginger ale, strawberry syrup	
Espresso Martini 2oz	17
Smirnoff vodka, Kahlúa, espresso, simple syrup	

ZERO-PROOF

Strawberry Sunset	5
strawberry syrup, orange juice, club soda	
Virgin Cucumber Gimlet	6
lime juice, simple syrup, muddled cucumber, mint, club soda	
Tajín Tango	6
mango, lime juice, Tajín-spiced rim	
Lucid in the Sky with Diamonds	6
lime juice, sugar, club soda, blue butterfly pea flower tea float, sugar & salt rim	
Rosemary Blueberry Smash	6
blueberry, rosemary, simple syrup, lemon juice, club soda	
Pineapple Cobbler	6
pineapple & lime juice, strawberry syrup, club soda	

BEERS

BOTTLES & CANS

Collective Arts 'Beyond Reason' Micro Pale Ale low-alc 2.9%	473ml	8
Bud Light 5%	341ml	8
Budweiser 4%	341ml	8
Lost Craft Wildberry Wheat 5.2%	473ml	8.95
Lost Craft 'Duality' Peach Sour 4.5%	473ml	8.95
Collective Arts Guava Gose 4.9%	473ml	8.95
Collingwood 'Kingpost' English Pale Ale 5.8%	473ml	8.95
Danforth 'Danny' Lager 5%	473ml	8.95
Glutenberg Blonde gluten-free 4.5%	473ml	8.95
Glutenberg IPA gluten-free 6%	473ml	8.95
Rainhard 'Armed 'n Citra' Pale Ale 5.2%	473ml	8.95
Bellwoods 'Jelly King' Dry Hopped Sour 5.6%	500ml	14.95

DRAUGHT

Indie Alehouse 'Marco Polo' Pilsner	16oz	8.95
Indie Alehouse 'Instigator' IPA		8.95
Lost Craft 'Coastal Wave' IPA		8.95
Lost Craft 'Revivale' Lagered Ale		8.95
Unibroue 'Blanche de Chambly'		8.95
Amsterdam Brewery 'Space Invader' IPA		8.95
Amsterdam Brewery '3 Speed' Lager		8.95
Henderson's Best Amber Ale		8.95
Stella Artois		10.50
Guinness		10.50

BEERS

CIDERS & REFRESHERS

Lost Craft Sparkling Cold Tea ‘Peach Nigiri’ non-alc 0.0%	355ml	8
Juicebox Raspberry Lemonade Beer 5%	473ml	8.95
Lost Craft Apple Cider 5%	473ml	8.95
Lost Craft Cucumber Mint Radler 2.5%	473ml	8.95
White Claw Lime Hard Seltzer 5%	473ml	8.95

NON-ALCOHOLIC

Erdinger Alkoholfrei non-alc 0.4%	500ml	7.50
Rival House Amber Ale non-alc 0.4% 3	35ml	8.50
Brewdog Elvis AF non-alc 0.4%	335ml	9.50
Brewdog Punk AF non-alc 0.4%	335ml	9.50

WINE LIST

SPARKLING

Pink Cava Brut, Parés Baltà, ES	75
Cava Brut, Parés Baltà, ES	75
Cuvée Catharine Brut, Henry of Pelham, ON	86
Brut Réserve Champagne, Taittinger, FR	150
Grand Réserve Brut, Gosset, FR	250

WHITE

Chardonnay

Kendall-Jackson, Reserve, CA	69
Petit Chablis, Madame Veuve Point, FR	96

Sauvignon Blanc

Domaine de l'Herré, FR	65
Fumé Sauvignon Blanc, Henry of Pelham, ON	72
Loveblock Estate, NZ	84
Les Pierblancs Sancerre, Robert Cantin, FR	110

Pinot Grigio

Principato, IT	63
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Other Interesting Whites

Muscadet Sèvre et Maine, Héritage du Cléray, FR	59
Viognier, McManis, CA	66
Viognier La Violette, Jean-Luc Colombo, FR	78
Gavi di Gavi, La Giustiniana, IT	78

ROSÉ

Pinot Grigio, Folonari, Pink, IT	53
Cave Spring, Niagara, ON	59
Cape Bleue Rosé, Jean-Luc Colombo, FR	76

WINE LIST

RED

Cabernet Sauvignon & Blends

Louis M. Martini, CA	70
Decoy, Sonoma County, CA	100
Angels & Cowboys, Sonoma County, CA	110
Duckhorn, Napa Valley, CA	184
Faust, Napa Valley, CA	185

Merlot

Cusumano, IT	52
Rodney Strong, CA	66

Malbec

Luigi Bosca, La Linda, AR	57
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Pinot Noir

Bouchard Père & Fils, Bourgogne, FR	74
Pinot Noir, McManis, CA	77
Chemistry, Willamette Valley, OR	97

Syrah & Shiraz

Petite Sirah, McManis, CA	77
Saint Cosme Côtes du Rhône, FR	86

Other Interesting Reds

Luccarelli, Primitivo, IT	49
Argiano, Non Confunditur, IT	89
Langhe Nebbiolo, Aurelio Settimo, IT	120

Not sure what to select? Forward your menu selection and wine price range to your event specialist. Our sommelier is happy to assist with selecting wines for your event! Subject to change without notice.





YONGE & FRONT PDR

COMPLIMENTARY SERVICES

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

PARKING

Underground parking is available at 33 Yonge Street for \$3 per car after 5:30pm from Monday to Friday and all day Saturday and Sunday. The parking garage entrance is on Scott Street. Prior to arrival, call 647-260-2070 for a validation code to enter at the parking pay station.

PRESENTATIONS - AUDIOVISUAL

The only AV equipment we have on-site is a complimentary 5x5' tripod screen. 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, and 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.

YONGE & FRONT PDR

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
- 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

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid on site by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

For all booking inquiries, please contact:

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