Nestled between the shores of Georgian Bay and the heights of the Niagara Escarpment is The Westin Trillium House, Blue Mountain, in Ontario's largest mountain resort region. Built in the architectural style of grand Georgian Bay lodges, the resort was designed to embody the gracious hospitality of majestic hotels past without compromising the conveniences of today. Experience The Westin's standard service excellence, exceptional amenities and four seasons of activities.

The Westin Trillium House experience includes 24 hour WestinWORKOUT®, Westin Kids Club®, outdoor heated swimming pool, and two hot tubs. Guest rooms feature the luxurious Westin Heavenly Bed®, Heavenly Bath®, kitchenette or full kitchen, gas fireplace, TV and DVD player.

Just two hours northwest of Toronto, Blue Mountain is recognized as the province's top-rated ski and snowboard destination. The Village at Blue features a unique pedestrian community built around a millpond of activity. The village mirrors historic Ontario and is home to a variety of boutiques, dining, golf, tennis, beach activities and nightlife.

The Westin Trillium House, Blue Mountain is also a unique and breathtaking wedding destination.
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menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
booking information & faq

Booking Availability

- A Banquet Event Order (BEO) must accompany all group reservations in the Oliver & Bonacini Café Grill, Blue Mountain; all charges are applied to the master account

Breakfast

Monday to Friday – 7am to 11:30am

- Groups of 15 guests or less may order from the à la carte menu—**10. per person fee will be charged** to the BEO for no-show guests
- Groups of 20 minimum or more may order from the buffet breakfast only—à la carte service is not available for groups this size

Buffet Breakfast · Sunday & Saturday 7am to 11:30am

- Available for groups of 20 minimum or more may order from the buffet menu
- For groups of 61 to 130 guests, Oliver & Bonacini Café Grill is available for a buyout fee of 3,000. for a maximum of 2.5 hours

Lunch

Monday to Friday – 11:30am to 4pm

- Groups of 15 guests or less may order from the à la carte menu—**10. per person fee will be charged** to the BEO for no-show guests
- Groups of 20 minimum or more may order from the buffet lunch and prix fixe menus only—à la carte service is not available for groups this size

Sunday & Saturday 11:30am to 4pm

- Available for groups of 16 minimum to 60 maximum may order from the prix fixe menus
- Available for groups of 20 minimum or more may order from the buffet menu
- For groups of 61 to 130 guests, Oliver & Bonacini Café Grill is available for a buyout fee of 3,000. for a maximum of 2.5 hours

Dinner

Sunday to Friday – 4pm to 6:30pm and 8pm to 10pm

- Groups of 15 or less may order from the à la carte menu at Oliver & Bonacini Café Grill; a **fee of 25. per person** will be charged to the BEO for cancellations made less than 72 hours from the time stated on the BEO; the à la carte menu is only available in the dining room of Oliver & Bonacini Café Grill
- Groups of 16 to 60 may order from the plated dinner prix fixe menus—ask your Conference Services Manager for details; à la carte service is not available for groups this size; cancellations made less than 72 hours from the BEO time will be charged for the full estimated total of the menu price
- For groups of 61 to 130 guests, Oliver & Bonacini Café Grill is available for buyout
- Depending on the season, buyouts may be available on Saturdays
Minimum Spend Requirements

- For all minimum spends, the difference will appear as a room rental fee on the final bill

Buyouts - April to June & November

<table>
<thead>
<tr>
<th>Day</th>
<th>Time Period</th>
<th>Minimum Food &amp; Beverage Spend</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>5pm – 12am</td>
<td>5,000.</td>
</tr>
<tr>
<td>Tuesday</td>
<td>5pm – 12am</td>
<td>6,000.</td>
</tr>
<tr>
<td>Wednesday</td>
<td>5pm – 12am</td>
<td>6,000.</td>
</tr>
<tr>
<td>Thursday</td>
<td>5pm – 12am</td>
<td>7,000.</td>
</tr>
<tr>
<td>Friday</td>
<td>5pm – 12am</td>
<td>10,000.</td>
</tr>
<tr>
<td>Saturday</td>
<td>5pm – 12am</td>
<td>12,000.</td>
</tr>
<tr>
<td>Sunday</td>
<td>5pm – 12am</td>
<td>7,000.</td>
</tr>
</tbody>
</table>

Buyouts - December to March & July to October

<table>
<thead>
<tr>
<th>Day</th>
<th>Time Period</th>
<th>Minimum Food &amp; Beverage Spend</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>5pm – 12am</td>
<td>7,000.</td>
</tr>
<tr>
<td>Tuesday</td>
<td>5pm – 12am</td>
<td>8,000.</td>
</tr>
<tr>
<td>Wednesday</td>
<td>5pm – 12am</td>
<td>8,000.</td>
</tr>
<tr>
<td>Thursday</td>
<td>5pm – 12am</td>
<td>9,000.</td>
</tr>
<tr>
<td>Friday</td>
<td>5pm – 12am</td>
<td>12,000.</td>
</tr>
<tr>
<td>Saturday</td>
<td>5pm – 12am</td>
<td>15,000.</td>
</tr>
<tr>
<td>Sunday</td>
<td>5pm – 12am</td>
<td>9,000.</td>
</tr>
</tbody>
</table>

The Westin Trillium House Conference Facility Rental Fees

- Use of The Westin Trillium House, Blue Mountain is subject to a rental fee as determined by The Westin and is exclusive of tax and gratuity
- Statutory holidays are subject to a minimum 2,000. surcharge
- All food and beverage pricing is exclusive of tax and gratuity
- A gratuity will be charged at a rate of 18% on all food, beverages and additional room rental fees (if applicable)
- Room rental fees may include charges for setup, labour, security, administration and cleaning/maintenance
- A minimum spend of 1,500. is required in all F&B Outlets per day or a 150. labour fee will apply

In-Room Meeting Service

- Setup and teardown fee of 150. per day will apply
- Only breaks may be served for in-room meetings or in the Connect Lounge; groups may order from the standard in-room dining menu or make a reservation in Oliver & Bonacini Café Grill for main meal periods
Complimentary Services
Included with conference room rental
• Service staff
• All standard ivory linens (tablecloths and napkins)
• All existing 72" round tables, 6ft banquet tables, 6ft classroom tables, padded banquet chairs and existing lounge furniture
• Standard table flatware and glassware
• Printed menus at each place setting with company logo
• Votive tea light holders
• Table numbers

Additional Charges (If Applicable)
• Food and beverage
• Setup labour fees
• SOCAN legislated music fee (government-mandated)
• RE:SOUND legislated music fee (government-mandated)
• Audio-visual
• Microphone
• Cruiser tables
• Upgraded linens
• Chair covers
• Dance floor
• Podium

Parking
• Contact your Conference Services Manager for details

Coat Check
• Self-serve coat check—50.
• Coat check services are available for your event; the cost of coat check is based on the length of your event and guaranteed guest count

<table>
<thead>
<tr>
<th>Number of Guests</th>
<th>Staff Required</th>
<th>Cost Per Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 or less</td>
<td>1</td>
<td>35. per hour</td>
</tr>
<tr>
<td>101 or more</td>
<td>2</td>
<td>50. per hour</td>
</tr>
</tbody>
</table>

Beverage Costs
• All beverage costs are based on consumption per drink (alcoholic and non-alcoholic)
• We do not offer fixed price per person bar packages
• Customized bar offerings can be tailored with your Conference Services Manager to manage your bar costs and consumption
• For evening functions, the bar closes at 12am

Wine Selection
• Wines are charged based on bottles consumed and are served to guests by our servers
• In accordance with liquor licensing regulations, we cannot permit our guests to bring in their own wine or alcohol into the conference facility
• Wine must be selected from our current list
• We are not able to order wines that are not part of our current selection
Menu Selection

- All menu choices must be confirmed with your Conference Services Manager **10 days prior** to the start of the event—any choices received less than ten days prior to the event cannot be guaranteed and may result in substitutions or chef’s selections
- Menus are based on our current seasonal selections
- You are able to interchange items between menus—prices will be adjusted based on your final selections
- Custom menus are subject to a surcharge and final menus are required 15 days prior to your function
- The only outside food item permitted at The Westin Trillium House is your celebratory cake or cupcakes (subject to a cake cutting fee)
- Any other outside food is subject to management approval (subject to service fee)
- If you have special dietary needs and food allergies, please notify your Conference Services Manager in advance so we can ensure every detail of your needs are met
- Dietary specific menus required for religious reasons may be ordered through Oliver & Bonacini Café Grill and are subject to a 40. per day handling fee plus the cost and delivery for the catered food items. Orders must be placed at least 10 days in advance or additional delivery and service fees may apply
- All menus and prices are subject to change; pricing and menus are guaranteed at least 30 days prior to your event date, based on seasonal availability

**Cake & Cupcake Service Fees**

<table>
<thead>
<tr>
<th>Service</th>
<th>Per Cupcake</th>
<th>Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>1.75</td>
<td></td>
</tr>
<tr>
<td>Cut, plated by the Chef and served</td>
<td></td>
<td>5.00</td>
</tr>
<tr>
<td>Cut, plated by the Chef with garnish and served</td>
<td></td>
<td>8.00</td>
</tr>
</tbody>
</table>

**Vendor Meals**

- 40. per person
- Applies to vendors that are not seated with your guests
- Chef’s choice of appetizer, main, dessert or buffet

**SOCAN Fees**

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) is applicable to all functions where live or reproduced music is played
- The amounts are determined based on the type of entertainment and room capacity
- SOCAN fees are subject to 13% HST
- For more information about this tariff please visit [www.socan.ca](http://www.socan.ca)

<table>
<thead>
<tr>
<th>Room</th>
<th>Reception Capacity</th>
<th>Without Dancing</th>
<th>With Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panorama</td>
<td>330</td>
<td>66.19</td>
<td>132.39</td>
</tr>
<tr>
<td>Mont Tremblant</td>
<td>238</td>
<td>31.72</td>
<td>63.49</td>
</tr>
<tr>
<td>Tremblant 1 or 2</td>
<td>119</td>
<td>31.72</td>
<td>63.49</td>
</tr>
<tr>
<td>Blackcomb</td>
<td>141</td>
<td>31.72</td>
<td>63.49</td>
</tr>
<tr>
<td>Whistler</td>
<td>246</td>
<td>31.72</td>
<td>63.49</td>
</tr>
<tr>
<td>Whistler &amp; Blackcomb</td>
<td>387</td>
<td>66.19</td>
<td>132.39</td>
</tr>
</tbody>
</table>
RE:SOUND Fees

- RE:SOUND fees (license for the use of recorded music to accompany receptions, including weddings, conventions, assemblies and fashion shows) are applicable to all functions where either live or reproduced music is played
- The amounts will be determined based on the type of entertainment and venue capacity
- RE:SOUND fees are subject to 13% HST
- For more information about this tariff please visit www.resound.ca or the Copyright Board of Canada’s website, www.cb-cda.gc.ca

<table>
<thead>
<tr>
<th>Room</th>
<th>Reception Capacity</th>
<th>Without Dancing</th>
<th>With Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Panorama</td>
<td>330</td>
<td>27.76</td>
<td>55.52</td>
</tr>
<tr>
<td>Mont Tremblant</td>
<td>238</td>
<td>13.30</td>
<td>26.63</td>
</tr>
<tr>
<td>Tremblant 1 or 2</td>
<td>119</td>
<td>13.30</td>
<td>26.63</td>
</tr>
<tr>
<td>Blackcomb</td>
<td>141</td>
<td>13.30</td>
<td>26.63</td>
</tr>
<tr>
<td>Whistler</td>
<td>246</td>
<td>13.30</td>
<td>26.63</td>
</tr>
<tr>
<td>Whistler &amp; Blackcomb</td>
<td>387</td>
<td>27.76</td>
<td>55.52</td>
</tr>
</tbody>
</table>

Insurance

- Outside vendors (i.e. bands, DJ) bringing equipment onto the premises require a copy of their Certificate of General Liability Insurance for bodily injury, personal injury and/or property damage valued at 2,000,000.
- Supplier insurance is a non-negotiable term and can be purchased through an insurance broker of your choice or we can refer you to our provider; additional charges may apply
- Your Conference Services Manager can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

On-Site Contact

- An Event Manager will be your direct on-site contact on the day of your event

Suppliers & Details

- We are happy to provide referrals for entertainment, decor, floral, photography and more; please request our Preferred Suppliers list from your Conference Services Manager
- If designated seating is required, kindly supply your own place cards and/or floor plan
- O&B service staff can be contracted to assist with setup details beyond what is reasonably required for event setups (subject to a fee)
- Please be aware that a 200. removal fee may be applicable for any helium balloons brought into The Westin Trillium House
- The use of smoke machines and confetti is strictly prohibited

Audio-Visual (AV)

- Five-Star AudioVisual is The Westin Trillium House’s preferred in-house supplier—please contact Five-Star AV through your Conference Service Manager for more details
Deliveries

- You must make a formal appointment through your Conference Services Manager for any deliveries requiring the loading dock
- A list of all deliveries must be provided to your Conference Services Manager at least three days prior to your event date to guarantee access
- Storage in our conference facility is very limited; if you require storage, arrangements must be made in advance and storage fees may apply; we are not responsible for loss, theft, or damages that may occur in these spaces

Setup

- Setup fee of 150. per day may apply; this charge will be waived if food and beverage sales exceed 1,500. in all Oliver & Bonacini outlets (banquet room and dining room) per day
- For changeovers (i.e. meeting to dinner) that require two hours or less to complete, a labour fee of 150. will apply
- For setup changes made less than 24 hours in advance, a labour fee of 150. will apply

Non-Smoking Establishment

- Please note that The Westin Trillium House is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at The Westin Trillium House and on the premises up to 20ft to the perimeter of the building

Guaranteed Guest Counts

- The guaranteed number of guests attending the function is required 72 hours in advance of the function
- Please note that unless your Conference Services Manager is 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 attendance, whichever is greater

Payments & Deposits

- All deposits and contracts are arranged between The Westin Conference Services and the client

Cancellation Policy

- If notice of cancellation is received less than 72 hours, you will be billed for 50% of the estimated BEO amount
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of the final estimated invoice has not been received five business days prior to the function
Key Dates

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Custom menu request and guest count</td>
<td>Two weeks before event</td>
</tr>
<tr>
<td>DJ/Band insurance due</td>
<td>Four weeks before event</td>
</tr>
<tr>
<td>Food and beverage (canapés, menu, wine and bar) selections due</td>
<td>Two weeks before the event</td>
</tr>
<tr>
<td>Final guest count and floor plan due</td>
<td>72 hours before event</td>
</tr>
</tbody>
</table>

For All Booking Inquiries Please Contact:

Oliver & Bonacini Café Grill, Blue Mountain
705.293.3555
events.blue@oliverbonacini.com

Mailing & Courier Address:

Oliver & Bonacini Café Grill
The Westin Trillium House, Blue Mountain
220 Gord Canning Dr.
The Blue Mountains, ON L9Y 0V9
meeting facility

### Meeting Room Capacities

**Ballrooms and the Millpond Terrace**

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Size</th>
<th>Height</th>
<th>Sq. Ft</th>
<th>Reception</th>
<th>Classroom</th>
<th>Theatre</th>
<th>Banquet</th>
<th>U-Shape</th>
<th>Hollow Sq.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-Function Area</td>
<td>130’ x 25’</td>
<td>12’</td>
<td>3302</td>
<td>330</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Whistler/Blackcomb/Tremblant*</td>
<td>142’ x 44’</td>
<td>12’</td>
<td>6336</td>
<td>634</td>
<td>-</td>
<td>-</td>
<td>520</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Whistler/Blackcomb Ballroom</td>
<td>88’ x 44’</td>
<td>12’</td>
<td>3872</td>
<td>387</td>
<td>267</td>
<td>430</td>
<td>320</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>The Millpond Terrace</td>
<td>IRREGULAR</td>
<td>ENDLESS</td>
<td>2287</td>
<td>220</td>
<td>-</td>
<td>-</td>
<td>160</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

**Meeting Rooms**

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Size</th>
<th>Height</th>
<th>Sq. Ft</th>
<th>Reception</th>
<th>Classroom</th>
<th>Theatre</th>
<th>Banquet</th>
<th>U-Shape</th>
<th>Hollow Sq.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mont Tremblant Meeting Room</td>
<td>54’ x 44’</td>
<td>12’</td>
<td>2376</td>
<td>238</td>
<td>162</td>
<td>264</td>
<td>192</td>
<td>68</td>
<td>-</td>
</tr>
<tr>
<td>Whistler Meeting Room</td>
<td>56’ x 44’</td>
<td>12’</td>
<td>2464</td>
<td>246</td>
<td>168</td>
<td>274</td>
<td>200</td>
<td>70</td>
<td>-</td>
</tr>
<tr>
<td>Blackcomb Meeting Room</td>
<td>32’ x 44’</td>
<td>12’</td>
<td>1408</td>
<td>141</td>
<td>96</td>
<td>156</td>
<td>112</td>
<td>40</td>
<td>55</td>
</tr>
<tr>
<td>Mont Tremblant I Meeting Room</td>
<td>27’ x 44’</td>
<td>12’</td>
<td>1188</td>
<td>119</td>
<td>81</td>
<td>132</td>
<td>96</td>
<td>39</td>
<td>45</td>
</tr>
<tr>
<td>Mont Tremblant II Meeting Room</td>
<td>27’ x 44’</td>
<td>12’</td>
<td>1188</td>
<td>119</td>
<td>81</td>
<td>132</td>
<td>96</td>
<td>39</td>
<td>45</td>
</tr>
</tbody>
</table>

**Executive Board Room**

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Size</th>
<th>Height</th>
<th>Sq. Ft</th>
<th>Reception</th>
<th>Classroom</th>
<th>Theatre</th>
<th>Banquet</th>
<th>U-Shape</th>
<th>Board Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Mountain Board Room</td>
<td>IRREGULAR</td>
<td>12’</td>
<td>450</td>
<td>47</td>
<td>30</td>
<td>50</td>
<td>32</td>
<td>12</td>
<td>14</td>
</tr>
</tbody>
</table>

*Whistler/Blackcomb Room opens to Mont Tremblant Room by three sets of double doors through a permanent wall.*
breakfast buffet

priced per person

sunrise continental

minimum 12 persons

Freshly Squeezed Orange & Apple Juice
Market Fresh Fruit & Berry Salad
Assortment of Flavoured Yoghurts
Butter Croissants, Zucchini Bread, Fruit-Filled Danishes, Muffins, Butter & Fruit Preserves
Freshly Brewed Starbucks Coffee & Selection of Teas

17.

health smart deluxe

minimum 20 persons

Hemp & Blueberry Breakfast Smoothies
Freshly Squeezed Orange, Apple & Cranberry Juice
Market Fresh Fruit & Berry Presentation
Build Your Own Granola Parfait with an Assortment of Yoghurts & Almond Granola
Spinach, Mushroom & Goat Cheese Sandwich
Scrambled Eggs, Multigrain Croissant
Hot Organic Steel-Cut Oatmeal with Hot Milk, Raisin, Brown Sugar, Honey & Mix Berry Compote
Zucchini Bread, Butter & Fruit Preserves
Freshly Brewed Starbucks Coffee & Selection of Teas

26.

hot latin breakfast

minimum 20 persons

Freshly Squeezed Orange, Apple & Cranberry Juice
Market Fresh Fruit & Berry Salad
Assortment of Flavoured Yoghurts
Butter Croissants, Zucchini Bread, Fruit-Filled Danishes, Muffins, Butter & Fruit Preserves
Scrambled Eggs with Fresh Chives & Salsa Fresco
Housemade Baked Beans, Smokehouse Strip Bacon, Turkey Sausage
Rosemary & Thyme Cottage Fried Potatoes
Selection of Rye, White & Multigrain Bread
Freshly Brewed Starbucks Coffee & Selection of Teas

27.
blue mountain breakfast

minimum 20 persons

Freshly Squeezed Orange, Apple & Cranberry Juice
Market Fresh Fruit & Berry Presentation
Butter Croissants, Zucchini Bread, Fruit-Filled Danishes, Muffins, Butter & Fruit Preserves
Housemade Almond Granola
Assortment of Flavoured Yoghurts
Scrambled Eggs with Fresh Chives
Eggs Benedict with Shaved Ham, Toasted English Muffin & Hollandaise
Smokehouse Strip Bacon & Country Sausage
Rosemary & Thyme Cottage Fried Potatoes
Selection of Rye, White & Multigrain Bread
Butter & Fruit Preserves
Freshly Brewed Starbucks Coffee & Selection of Teas

28.
breakfast additions

priced per piece

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fruit &amp; Berry Platter</td>
<td>per person 10.</td>
</tr>
<tr>
<td>Individual Fruit Yoghurt</td>
<td>3.50</td>
</tr>
<tr>
<td>Oven-Roasted Half Tomato</td>
<td>3.50</td>
</tr>
<tr>
<td>Chef’s Seasonally Inspired Quiche</td>
<td>4.50</td>
</tr>
<tr>
<td>Blueberry Yoghurt Pancakes Maple Syrup</td>
<td>4.50</td>
</tr>
<tr>
<td>Baked Brioche French Toast</td>
<td>8.50</td>
</tr>
<tr>
<td>Market Fruit &amp; Berry Salad</td>
<td>9.50</td>
</tr>
<tr>
<td>Eggs Benedict Shaved Ham, English Muffin, Black Forest Ham, Hollandaise</td>
<td>10.50</td>
</tr>
<tr>
<td>Eggs Florentine Zucchini Bread, Wilted Spinach, Hollandaise</td>
<td>11.50</td>
</tr>
<tr>
<td>House-Smoked Salmon Bagel Cream Cheese, Pickled Shallot, Caper Berries, Lemon</td>
<td>12.50</td>
</tr>
</tbody>
</table>
themed breaks

priced per person · minimum 12 persons

**focus & concentrate**
Blueberry Super Shot with Mango & Almond Milk
Smoked Salmon with Whipped Avocado & Boston Brown Crisps
Green Tea Glazed Donuts
21.

**connect & collaborate**
Carrot Ginger Shooter with Turmeric & Yoghurt
Whole Grain Grilled Cheese with Roasted Tomato
Banana Bread with Coconut Icing
21.

**rest & recuperate**
Orange Ginger Beer
Chilled Shrimp with Nori, Soy Lime & Chili
Lavender Yoghurt with Toasted Oats & Berries
21.

**energize & motivate**
Beet & Kale Smoothie
Sweet Potato Hummus with Ancient Grain Flatbread
Oatmeal Granola Bar
21.

**enhancements**
Tomato Sumac Dusted Popcorn
3.

Shucked Oysters with Orange & Chili Mignonette
16.
(three per person)
breaks

priced per person · minimum 15 persons

milk & cookies
2%, Chocolate & Almond Milk
Chocolate Chip, Oatmeal Raisin,
White Chocolate & Macadamia Nut Cookie
10.

healthy choice
Freshly Squeezed Orange & Cranberry Juice
Bran Muffins & Granola Bars
Assorted Fruit Yoghurts
Fresh Whole Fruit
16.

chocolate lovers
Flourless Chocolate Brownies
Chocolate Biscotti
White Chocolate Tiramisu
Chocolate Pots de Crème
16.

cheese, please
Canadian & International Cheeses,
Selection of Brie, Blue, Cow, Goat & Sheep’s
Milk Cheeses
Fresh Berries, Grapes, Dried Fruit,
Nuts, Wildflower Honey
Assorted Wine Jellies, Fig Cabernet,
Apricot Riesling
O&B Artisan Breads & Crackers
18.

junk
Candy Bars, Movie-Time Candy, Salty Snacks
Assorted Boylan Soda Bottles
19.

high energy
Organic Energy Bars
Protein Power Bars
Market Fresh Fruit & Berry Presentation
Assorted Sun-Dried Fruits & Nuts
Crisp Raw Vegetables
Assorted Yoghurts
20.
coffee break additions
priced per dozen

Seasonal Sliced Fruit & Berry Platter per person 10.
Assorted Biscotti 30.
Assorted Cookie Platter 32.
Assorted Brownie Platter 32.
Blueberry Coffee Cake Green Tea Icing 42.
Quinoa Scone Seasonal Jams 43.
Mini Zucchini Bread 43.
Mini Banana Bread 43.
Blueberry Scone 43.
Cheddar Cheese Scone 43.
Multigrain Croissant 43.
Gluten-Free Muffin 48.

coffee station
Freshly Brewed Starbucks Coffee, Decaffeinated & Specialty Tazo Teas
4. per person
(maximum 3-hour service)

We are able to accommodate dietary restrictions and allergies.
Please contact your Conference Services Manager for custom break options.
lunch buffet

priced per person • minimum 20 persons

**o&b deli lunch**

Chef’s Seasonally Inspired Soup

- **Sweet & Bitter Greens**
  Apple, Root Vegetables, Dried Apricot,
  Osprey Bluffs Honey Vinaigrette

- **Heirloom Potato Salad**
  Radicchio, Sweet Peas, Brussels Sprouts,
  Radish, Roasted Garlic Creamy Dressing

- **Variety of Seasonally Inspired**
  Gourmet Meat & Vegetarian Sandwiches

- **Philly Cheesesteak Sandwich**
  Shaved Roast Beef Au Jus,
  Caramelized Onions, Roasted Peppers,
  Provolone Cheese

- **Pickled Vegetables & Gherkins**

**Sweet Treats**

29.

**from the grill**

Wild Grain & Greens Salad
Apple, Root Vegetables, Dried Apricot,
Osprey Bluffs Honey Vinaigrette

- **Roasted Butternut Squash Salad**
  Red Onion, Valentine Radish, Cucumber,
  Black Beans, Vidalia Onion Vinaigrette

- **Grilled Asparagus Salad**
  Red Quinoa, Roasted Tomato, Shaved Pecorino,
  Burnt Honey & Orange Vinaigrette

- **Grilled Sesame Chicken**
  Roasted New Potato, Field Mushroom,
  Green Beans

- **Braised Lamb Shoulder**
  Lentils, Carrot, Fennel

- **Smoked Georgian Bay Fish Cake**
  Creamy Succotash, Pickled Shallot

**Sweet Treats**

32.
off the smoker

Caesar Salad
Crisp Romaine, Radicchio, Shaved Broccoli, Brussels Sprouts, Focaccia Croutons, Capers, Creamy Caesar Dressing

Bean & Lentil Salad
Zucchini, Tomatoes, Eggplant, Feta, White Balsamic Vinaigrette

Spinach & Grain Salad
Apple, Caramelized Shallot, Candied Pecans, Sesame Seeds, Goat Cheese Vinaigrette

Cajun-Spiced Catfish
Applewood-Smoked Beans, Braised Collard Greens

Barbecue Chicken Legs
Butternut Squash, Broccoli

Pork Back Ribs
Creamy Mustard Coleslaw

Jalapeño Cornbread

Sweet Treats
35.

mexican flare

Chips & Dips
Pico de Gallo, Guacamole, Sour Cream, Tomato Salsa

Tomato & Avocado Salad
Crisp Iceberg, Lettuce, Radish, Pickled Cucumber, Roasted Tomato, Creamy Dill Dressing

Spinach & Chickpea Salad
Grilled Red Onion, Radish, Bacon, Cotija Cheese, Lime Vinaigrette

Red Rice & Bean
Jalapeño Havarti, Green Onion, Cilantro

Cilantro Lime Red Snapper
Salsa Fresco, Sesame Seeds, Green Beans

Crispy Chicken Thigh
Braised Red Cabbage, Green Apple, Cilantro

Ancho Lime Smoked Beef Brisket
Home-Fried Potato, Corn & Black Bean Salsa

Sweet Treats
36.

light italian

Chopped Salad
Raisins, Radish, Chickpeas, Black Olives, Pepperoncini, Apple Mostarda Vinaigrette

Fior di Latte Caprese Salad
Heirloom Tomatoes, Pickled Red Onion, Picked Basil, Balsamic Reduction

Panzanella Salad
Artisanal Greens, Parsley Croutons, Cured Tomato, Pickled Red Onion, Cucumber, White Balsamic Vinaigrette

Classic Meatballs
Roasted Garlic Tomato Sauce

Pan-Seared Branzino
Cauliflower Purée, Tomato, Capers, Kalamata Olives

Grilled Chicken Marsala
Potato, Tomato, Citrus Gremolata

Wild Mushroom & Ricotta Ravioli
Celery Root Cream, Porcini, Leek

Sweet Treats
37.

OLIVER & BONACINI
BLUE MOUNTAIN

menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
plated lunch

priced per person · maximum 15 persons

menu 1

Goat Cheese & Baby Mixed Greens
Apple, Root Vegetables, Dried Apricot, Osprey Bluffs Honey Vinaigrette

Rosemary-Crusted Chicken Suprême
New Potato, Green Beans, Heirloom Carrots, Shallot Marmalade, Pan-Roasted Chicken Jus

Oliver’s Famous Carrot Cake
Walnuts, Vanilla Ice Cream
35.

menu 2

O&B Mushroom Soup
No Cream or Butter

Canadian Cheddar Burger
Grilled 100% Canadian Beef, Black Truffle Aioli, Yukon Gold Fries
or
Miso Trout
Crisp Romaine, Cashews, Cucumber, Pickled Ginger, Shiitake Mushroom, Sesame Soy Dressing

Mac & Cheese
Roast Chicken, Double-Smoked Bacon, Blue Cheese, Caramelized Onions, Parmigiano-Reggiano

Lemon Posset
Fresh Blueberries
40.
working lunch

priced per person · maximum 25 persons

*menu 1*

Chef’s Seasonally Inspired Soup

Chef-Inspired Gourmet Sandwich
Assorted Mustards, House Pickles

Platter of Cookies
25.

*menu 2*

O&B Mushroom Soup
No Cream or Butter

Sweet & Bitter Greens
Apple, Root Vegetables, Dried Apricot, Osprey Bluffs Honey Vinaigrette

Grilled Chicken Marsala
Potato, Tomato, Citrus Gremolata

Platter of Sweet Treats
26.
boxed lunch

priced per person

Includes seasonal salad, whole fruit & a chocolate chip cookie

Grilled Chicken Club
Crispy Bacon, Guacamole, Tomato, Arugula, Cheddar, Roasted Jalapeño Aïoli, Artisanal Bread

Smoked Ham & Swiss
Arugula, Tomato, Honey Mustard, Dill Pickle, Artisanal Bread

Smoked Turkey Breast
Marinated Cabbage, Tomato, Cranberry Mayo, Artisanal Bread

Falafel & Cauliflower
Roasted Garlic Hummus, Sprouts, Sun-Dried Tomato, Spiced Sour Cream, Spinach & Herb Wrap

Smoked Beef Strip Loin
Cheddar Cheese, Pea Shoots, Caramelized Onions, Gorgonzola Aïoli, Artisanal Bread

25. three types
28. four types
31. five types
canapés

priced per piece · minimum one dozen order per item

vegetarian

Double Cream Brie Walnut, Red Grape, Endive 3.50
Carrot, Leek & Mushroom Spring Roll Sweet Chili Sauce 3.50
Crispy Brussels Sprout Caper Lemon Aioli 3.75
Portobello Frites Truffle Chive Aioli 4.
Grilled Cheese Brioche, Shallot Marmalade 4.
Woodland Mushroom & Goat Cheese on Toast Honey, Basil 4.
Crispy Mushroom Sushi Roll Togarashi Aioli 4.50

seafood

Smoked Fish Cake Candied Jalapeño, Caper Aioli 4.50
Coconut-Crusted Shrimp Tempura Mango Ponzu Dip 5.
Fogo Island Salt Cod Fritter Chipotle Crème Fraîche 5.
Salmon Tartare Radish, Shiitake Mushroom, Miso 5.
Smoked Georgian Bay Trout Pancake Chive Cream Cheese, Pickled Onion, Trout Caviar 6.
Seared Scallop Heirloom Radish, Beet, Bacon Marmalade 6.50

meat

Prosciutto & Melon Mint, White Balsamic 4.
Candied Bacon Crêpe Apple, Maple Mascarpone 4.
Crispy Chicken & Leek Potsticker Jalapeño Maple Ponzu 4.
Buttermilk Fried Chicken Waffle, Honey Mustard 4.50
Maple-Glazed Pork Belly Pickled Mustard, Apple Gastrique 4.50
Za'atar Spiced Lamb Meatball Sesame Seeds, Pomegranate 5.
Pulled Pork Baby Back Rib Jalapeño Scallion Biscuit, Aged Cheddar 5.50
Mini Beef Wellington Garlic Spinach, Mushrooms 6.

Not sure what to select? Chef will create a seasonally inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations.

12. per person
add 4.50 for each additional piece
reception & food stations

priced per person · minimum 25 persons
For select stations, we require a chef to facilitate plating and service.

canadian & international cheese presentation
Selection of Brie, Blue, Cow, Goat & Sheep’s Milk Cheeses
Fresh Berries, Grapes, Dried Fruit, Nuts & Wildflower Honey
Assorted Wine Jellies, Fig Cabernet & Apricot Riesling
Cascade of O&B Artisan Breads, Crisps & Grissini
18.

antipasto harvest table
Vine-Ripened Tomatoes, Compressed Watermelon, Figs, Goat Cheese, Radish & Basil
European Cured Meats, Salami & Italian Cheeses
Antipasto Mushrooms, Pickled Eggplants, Sun-Dried Tomatoes, Grilled Peppers & Herbed Olives
Cascade of O&B Artisan Breads, Crisps & Grissini
21.

farmers’ market salad bar
Artisanal Garden Salad, Baby Spinach, Arugula & Chopped Romaine
Avocado Green Goddess Dressing, Caesar & Apple Cider Vinaigrette
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green Onion, Jicama,
Red Onion, Snow Peas, Radish, Mushrooms & Dried Fruit
Goat Cheese, Parmigiano-Reggiano & Feta
Candied Pecans, Crispy Lentils, Toasted Pumpkin Seeds & Focaccia Croutons
14.

mediterranean dips & crudités
Hummus, Baba Ghanoush, Guacamole, Sweet Potato & Roasted Garlic Dip
Sun-Dried Tomato & Black Olive Tapenade
Sliced O&B Artisan Breads, Crisps & Vegetable Crudités
16.

canadian shucked oysters*
Fresh Horseradish, Anaheim Chili Hot Sauce, Lemon
16.
carved new york strip loin steak*
Horseradish, Assorted Mustards, Roasted Mushrooms, Caramelized Onions, Yorkshire Pudding, Pan Jus
23.

house-smoked brisket*
Assorted Mustards, House Pickles, Jalapeño & Scallion Biscuits
14.

roasted garlic & ricotta ravioli*
King Oyster Mushrooms, Green Sweet Peas, Parmigiano-Reggiano, Roasted Garlic Tomato Sauce
16.

classic poutine*
Yukon Gold Fries with a Variety of Cheeses & Toppings, Red-Eye Gravy
13.

butter-poached lobster mac & cheese*
Tarragon, Mascarpone, Garden Peas
18.

slider station
choose up to four types
Southern-Style Fried Chicken Roasted Tomato, Scallion Mayo
Harissa-Spiced Lamb Whipped Goat Cheese, Beetroot Slaw
Ontario Ground Beef Tempura Onion, Cheddar Cheese, Bacon Mayo, Sweet Pickle
Nonna's Meatball Provolone, Tempura Onion, Jalapeño Aioli, Potato Scallion Bun
Oven-Baked Fish Cake Horseradish Tartar Sauce, Root Vegetable Slaw
Black Bean Pickled Red Cabbage, Guacamole, Tomato Mayo
BBQ Pulled Pork Mustard, Coleslaw, Dill Pickle
13. one type
15. two types
16. three types
19. four types
(based on three pieces per person)
potato bar
Sweet, Yukon Gold & Purple Potatoes, Double-Smoked Bacon, Sour Cream, Scallions, Caramelized Onions, Aged Cheddar, Red Eye Gravy
12.

maple-torched atlantic salmon*
Butternut Squash Mostarda, Salsa Verde, Grilled Flatbread
15.

o&b dessert table
An Indulgence of Mini Desserts & Pastries
12.

sliced seasonal fruit & berry platter
10.

*Chef required—an additional fee of 25. per hour will apply.
dinner plated

priced per person · minimum 20 persons
All plated dinners include bread service & coffee or tea.

**prix fix menu 1**

Caesar Salad
Crisp Romaine, Radicchio, Shaved Broccoli, Brussels Sprouts, Focaccia Croutons, Capers, Creamy Caesar Dressing
- North African Spiced Chicken Suprême
  Sweet Potato au Gratin, Cipollini Onion, Creamed Spinach, Roast Chicken Jus
- Lemon Tart
  Meringue, Raspberry, Vanilla Whipped Cream
  52.

**prix fix menu 2**

Roasted Butternut Squash Soup
  Chive Sour Cream
- Rosemary-Crusted Chicken Suprême
  Fingerling Potato Confit, Balsamic Root Vegetables, Roast Chicken Jus
- Lemon Posset
  Blueberries, Cranberry Biscotti
  53.

**prix fix menu 3**

O&B Mushroom Soup
  No Cream or Butter
- Slow-Braised Balsamic Boneless Short Rib
  Yukon Gold Potato & Parsnip Mash, Maple Heirloom Carrot, Shallot & Heirloom Tomato Jam
- Tiramisu
  Mascarpone, Marsala, Dark Chocolate
  55.

**prix fixe menu 4**

Sweet & Bitter Greens
  Dried Cranberries, Compressed Cucumber, Pickled Vegetables, Valentine Radish, Goat Cheese, Apple Cider Vinaigrette
- Pan-Seared Georgian Bay Trout
  Roasted Potato & Leek, Bacon, Crispy Brussels Sprouts, Caper & Tomato Crudo
- Oliver’s Famous Carrot Cake
  Caramel Sauce, Mulled Cranberries, Vanilla Whipped Cream
  56.
**prix fix menu 5**
Charred Tomato Bisque
Parmigiano-Reggiano Croutons, Olive Oil, Basil
- Crispy Pan-Seared Atlantic Salmon
  Creamy Polenta, Tomato, Green Beans, Capers, Black Olives, Shallot & Citrus Gremolata
  - Ricotta Cheesecake
    Crushed Cannoli Shell, Dark Chocolate, Pistachios
56.

**prix fix menu 6**
Red Wine Poached Pear
Whipped Goat Cheese, Candied Walnuts, Spinach, Radish, Red Wine Reduction
- Porcini-Scented Lamb Sirloin
  Jerusalem Artichoke, Caramelized Shallot, Brussels Sprouts, Lamb Reduction
  - Flourless Chocolate Cake
    Currants, Chocolate Bark, Anise Crème Fraîche
60.

**prix fix menu 7**
Fior di Latte & Tomato Salad
Black Mission Fig Chutney, Pickled Shallots, Arugula Sprouts, Balsamic Reduction, Extra Virgin Olive Oil
- Wellington County Strip Loin
  Potato Gratin, Roasted Shallot, Wild & Tame Mushroom, Spiced Cauliflower, Sherry Jus or
  Crispy Arctic Char
  Beet & Yukon Gold Potato, Grilled Red Onion, Smoked Tomato Emulsion
- Chocolate Marquise
  Hazelnut Crust, Chocolate Mousse, Raspberry Coulis, Vanilla Whipped Cream
68.
dinner buffet

piped per person

mill pond
minimum 25 persons

Chef's Seasonally Inspired Soup
- Sweet & Bitter Greens
  Dried Cranberries, Apple, Pickled Vegetables, Valentine Radish, Heirloom Carrot, Apple Cider Vinaigrette
- Caesar Salad
  Crisp Romaine, Radicchio, Shaved Broccoli, Brussels Sprouts, Focaccia Croutons, Capers, Creamy Caesar Dressing
- Oven-Roasted Atlantic Salmon
  Curried Lentils, Tomato, Fennel Slaw
- Thyme & Lemon Roasted Chicken Suprême
  Mint & Pea Risotto, Glazed Carrot, Lemon Butter
- Roasted Ratatouille
  Red Pepper, Zucchini, Eggplant, Red Onion, Spelt Penne
- Sweet Treats
  40.

simcoe county
minimum 30 persons

Chef's Seasonally Inspired Soup
- Caesar Salad
  Crisp Romaine, Radicchio, Shaved Broccoli, Brussels Sprouts, Focaccia Croutons, Capers, Creamy Caesar Dressing
- Tomato, Grilled Asparagus & Arugula Salad
  Pickled Red Onion, Beet, Radish, Raspberry Vinaigrette
- Seared Albacore Tuna & Caponata Salad
  Tomato, Red Pepper, Eggplant, Fennel, Raisins, Capers, Lemon
- Oven-Roasted Atlantic Salmon
  Heirloom Potato, Butternut Squash, Braised Leek, Citrus Gremolata
- Grilled Chicken Suprême
  Roasted Parsnip, Roma Tomato Jam, Green Beans, Chimichurri
- Carved Beef Ponderosa Hip
  Kozlik’s Mustard, Horseradish, Red Wine Jus

Green Lentil Dahl
  Glazed Carrots, Potato, Mint & Coconut Yoghurt
- Yukon Gold Mash Potatoes
- Seasonal Vegetable Medley
- Sweet Treats
  53.

OLIVER & BONACINI
BLUE MOUNTAIN

menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity
georgian bay
minimum 25 persons

O&B Mushroom Soup
No Cream or Butter

- Mixed Wild Grain & Greens Salad
  Heirloom Carrots, Mushroom,
  Toasted Pumpkin Seeds,
  Spiced White Balsamic Vinaigrette

- Cucumber, Dill & Radish Salad
  Pickled Red Onion, Feta Cheese, Beet,
  Crispy Lentils, Lime Vinaigrette

- Kale & Blue Cheese Salad
  Pickled Red Onion, Tomato, Avocado,
  Black Olives, Radish, Buttermilk Dill Dressing

Whole Roasted Wellington County Strip Loin
Kozlik’s Mustard, Horseradish, Red Wine Jus

- Pan-Seared Georgian Bay Trout
  Coconut Basmati Rice, Carrot, Broccoli,
  Bok Choy, Red Thai Curry Sauce

- Blackened Chicken Suprême
  New Potatoes, Green Beans, Mushroom,
  Goat Milk’s Feta Raita, Roasted Chicken Jus

- Yukon Gold Mash Potatoes

Roasted Root Vegetable Medley

- Sweet Treats
  58.

northern lights
minimum 30 persons

Chef’s Seasonally Inspired Soup

- Heirloom Tomato Carpaccio
  Pickled Red Onion, Beet, Radish, Arugula,
  Goat Cheese, Balsamic Vinaigrette

- Mixed Wild Grain & Greens Salad
  Heirloom Carrots, Mushroom,
  Toasted Pumpkin Seeds,
  Spiced Apple Cider Vinaigrette

- Tuna Niçoise Salad
  Sesame-Seared Albacore Tuna, Purple Potatoes,
  French Green Beans, Roma Tomatoes,
  Black Sesame Seeds, Egg,
  Chili-Preserved Lemon Vinaigrette

Whole Roasted Wellington County Rib Eye
Kozlik’s Mustard, Horseradish, Red Wine Jus

- Thyme & Lemon Roasted Chicken Suprême
  Creamy Polenta, Sweet Onion, Tomato,
  Wilted Spinach

- Oven-Roasted Atlantic Salmon
  Coconut Basmati Rice, Carrot, Broccoli,
  Bok Choy, Red Thai Curry Sauce

- Butternut Squash Ravioli
  Charred Leek, Caramelized Onions,
  Roasted Garlic Cream Sauce

- Roasted Shelburne Potatoes
Seasonal Vegetable Medley

- Sweet Treats
Fruit & Berry Presentation
  70.
late night

priced per person · minimum 25 persons

slider station

Southern-Style Fried Chicken  Roasted Tomato, Scallion Mayo
Harissa-Spiced Lamb  Whipped Goat Cheese, Beetroot Slaw
Ontario Ground Beef  Grilled Red Onion, Cheddar, Bacon Mayo, Pickle
Nonna’s Meatball  Provolone, Tempura Onion, Jalapeño Aioli
Baked Fish Cake  Horseradish Tartar Sauce, Root Vegetable Slaw
Black Bean  Pickled Red Cabbage, Guacamole, Tomato Mayo
BBQ Pulled Pork  Mustard, Coleslaw, Dill Pickle

15. two types
(based on three pieces per person)

mediterranean dips, crudités & fruit table

Hummus, Baba Ghanoush, Guacamole, Sweet Potato & Roasted Garlic Dip
Sun-Dried Tomato & Black Olive Tapenade
Sliced O&B Artisan Breads, Crisps & Vegetable Crudités
Sliced Seasonal Fruit & Berry Presentation

16.

canadian & international cheese presentation

Selection of Brie, Blue, Cow, Goat & Sheep’s Milk Cheeses
Fresh Berries, Grapes, Dried Fruit, Nuts & Wildflower Honey,
Assorted Wine Jellies, Fig Cabernet & Apricot Riesling
Cascade of O&B Artisan Breads, Crisps & Grissini

18.
classic poutine & grilled cheese station*
Yukon Gold Fries with Variety of Cheeses & Toppings, Red-Eye Gravy
16.

meat & vegetarian pizza station
Meat, Cheese & Vegetarian Pizzas, Hot Sauce, Parmigiano-Reggiano, Dried Spices
12.

o&b dessert table
An Indulgence of Mini Desserts & Pastries
12.

sliced seasonal fruit & berry platter
10.

*Chef-manned station—an additional fee of 25. per hour will apply.
### Group Activities

#### Mixology 101

- **maximum 12 persons**
- **(approx. 1 hour)**

From mixing classic cocktails to sipping bourbon, learn how to serve and craft the perfect drink with an expert bartender. Tastings are tailored for your group.

- 100. demo fee
- + product consumption

#### Wine & Cheese

- **maximum 20 persons**
- **(approx. 1 hour)**

Learn the art of wine and cheese pairings with our executive chef. Your group will enjoy 1.5oz samples of one sparkling, two whites, two reds and one sweet wine, paired perfectly with an assortment of local cheeses.

- 250. demo fee
- + 60. per person
- (subject to availability)

#### Beer & Cheese

- **maximum 20 persons**
- **(approx. 1 hour)**

If suds are more to your liking, discover how to pair local cheeses with locally brewed craft beer. Your group will enjoy 3oz samples of five local beers, paired with an assortment of cheeses.

- 250. demo fee
- + 40. per person
- (subject to availability)

#### Sommelier Wine Tasting

- **maximum 50 persons**
- **(approx. 2 hours)**

Sip and savour through a variety of vinos and vintages, while sharpening your wine knowledge. Includes palate cleansers and 1.5oz samples of selected wines. We suggest choosing one sparkling, three whites, three reds and one sweet wine. Tailored to your group’s interests and experience.

- 250. demo fee
- + product consumption

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*Menus and pricing are subject to change based on seasonal availability. Prices exclude tax & gratuity.*
"o&b’s bar stadium team challenge"

Sample Itinerary

1. To begin the competition, teams are greeted with a welcome cocktail. The bartender is introduced and demonstrates how to prepare the welcome cocktail, which can be created to match your corporate colours or event theme!

2. Teams are divided into groups of 5 to 7 and proceed to their satellite bars.

3. The bartender provides instructions and rules for the cocktail competition, including how they will be judged, by whom, and the time limit. Teams can select any glassware, ingredients and garnishes to create their cocktail.

4. Teams head back to their satellite bars to begin the competition. The bartender/judge observes and evaluates the teams as part of their overall score.

5. Judging commences—let the best cocktail win!

6. The bartender re-creates and serves the winning team’s recipe to the group.

   250. bartender fee
   25. per person for two drinks

*Room rental in The Westin private banquet area is not included in price.*

*Activities can run from 1 to 2 hours.*
**o&b’s iron chef**

12 to 50 participants

Welcome to Oliver & Bonacini’s Kitchen Stadium, where the spirit of competition, creativity and art of cooking come together in the ultimate team-building workshop! This event is fully customizable and can be adjusted to suit your group’s experience and interests.

500.
+ 25. per person

*minimum 45-day notice prior to function*

To begin the competition, teams are introduced to our Master O&B Iron Chef who will explain the various mini challenges such as a blind tasting and relay race. For the main cooking challenge, teams must execute an assigned culinary dish within an allotted timeframe. The final dishes will be judged according to taste, presentation and originality. The team with the highest overall score will be crowned the winners!

**Challenges**

Test your team’s ability to work together, encourage each other and get amped for the main cooking challenge!

These activities give groups a sense of the ingredients, while also getting a head start on the prep.

<table>
<thead>
<tr>
<th><strong>Blind Tasting</strong></th>
<th><strong>Relay Race</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>The chef’s table is set up with various herbs, spices and cooking ingredients that relate to the main cooking challenge dish. One person is asked to identify the ingredients. Points are awarded for each correct answer.</td>
<td>Peeling, chopping, slicing and dicing! Teams line up along their prep station and one-by-one complete a given prep task. You cannot start your task until the teammate before you has finished theirs, so cheer them on! The first team to complete all tasks wins.</td>
</tr>
</tbody>
</table>

The winning team of each challenge is rewarded with either a unique ingredient for the main dish (that the other team will not receive), five minutes of guidance from our Master O&B Iron Chef or a special surprise from chef during the main challenge!
**iron chef theme examples**

**Sushi Rolling**
Teams are given a lesson from chef and ingredients for making maki sushi. Each team member is responsible for creating a roll. Teams choose the best three rolls to be judged and scored based on appearance, taste, creativity and teamwork.

*add 15, per person*
(maximum 15 guests)
*minimum 45-day notice prior to function*

**Full Meal**
Teams prepare a full meal consisting of an appetizer, protein, starch and vegetable.

**Copycat Dish**
Each team must replicate a dish created by the Master O&B Iron Chef.
The dish is judged on how closely it matches the original dish.

**sample itinerary**

1. **Intro by chef** - 5 minutes
2. **Blind tasting challenge** - 20 minutes
3. **Chef reviews ingredients from blind tasting challenge** - 5 minutes
4. **Relay race challenge** - 15 minutes
5. **Chef demonstrates various ways to use ingredients** - 15 minutes
6. **Group cooking competition** - minimum 45 minutes (10 minutes meal planning, 30 minutes cooking, 5 minutes plating)
7. **Review dishes** - 10 minutes

This activity can be customized to allow for 1 hour minimum to 2.5 hours maximum of participation.

Part of the challenge’s excitement is guests do not know what the ingredients are! Please inform us of allergies or dietary restrictions in your group, so we can plan the ingredients accordingly.

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*menus and pricing are subject to change based on seasonal availability*
*prices exclude tax & gratuity*
tailgate texas chili cook-off
12 to 20 participants

Teams compete in a series of challenges (determined by the client) for first choice from the chef ingredient table, featuring various vegetables, proteins, beans, hot sauces, spices and other unexpected items. Teams of two are given two hours to prepare their dish as well as touring each other’s stations for peer judging.

Includes all basic chili ingredients, access to the chef ingredient table, and a selection of fresh bread, creamery butter and tortilla chips. Teams are also provided coaching and guidance from a chef, and all necessary cooking equipment.

500.
40. per person
minimum 45-day notice prior to function

Rental fee may apply for use of The Westin conference space.
Activity can run from 3.5 to 4 hours.
beverages

non-alcoholic

Soft Drink each 3.50
Bottled Water each 4.
Q-Water (Sparkling & Still) per person 3.
Eska Sparkling Natural Spring Water (355ml) per person 4.
Freshly Brewed Starbucks Coffee, Decaffeinated, Black & Specialty Tea per person 4.
Orange & Apple Juice (300ml) per person 4.
Seasonal Fresh Juice per person 7.

flavoured water

Two Dispensers of Q-Water Infused with Seasonal Accompaniments per person 5.

basic bar

Smirnoff Vodka
Tanqueray Gin
El Dorado 3 Year Old Rum
Canadian Club Rye
J&B Scotch Whisky per oz 7.95

premium bar

Absolut Vodka
Dillon’s Maison Selby Gin
Havana Club 3 Year Old Rum
Johnnie Walker Red Label Scotch
Crown Royal Rye per oz 8.95

ultra bar

Grey Goose Vodka
Hendrick’s Gin
Havana Club Añejo 7 Year Old Rum
Maker’s Mark Bourbon
Lot No. 40 Rye Whisky
Johnnie Walker Black Label Scotch per oz 12.95
**domestic beer**  
per bottle 7.50  
Creemore Springs Lager, Sleeman Clear 2.0, Sleeman Original Lager

**imported beer**  
per bottle 8.50  
Stella Artois, Peroni Nastro Azzurro

**premium beer**  
per bottle 8.95  
Corona

**after dinner drinks**  
per oz 10.50  
St-Rémy Brandy  
Frangelico  
Kahlúa  
Housemade Irish Cream  
Grand Marnier  
(full selection of liqueurs, Cognacs, port & icewines available upon request)
beverage stations

please ask your event specialist for pricing & further details

mojito bar
Our mixologist will muddle up a classic mojito, complemented with seasonal fruits of your choosing!
12.95 per drink

champagne bar
A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired with delicious fresh fruits and purées for making delightful cocktails.
from 12.95 per drink

signature cocktail bar
Let our mixologist create a signature cocktail to complement your event.
from 9.95 per drink

canadian bloody caesar bar
An inspired selection of options on this Canadian classic!
All crafted to order with unique garnishes and seasonings.
12.95 per drink
premium coffee

Regular & Decaffeinated Coffee or Hot Chocolate
Assortment of Liqueurs including Housemade Irish Cream, Frangelico, Kahlúa, Amaretto, Drambuie, Cointreau & Grand Marnier
Assortment of Toppings including Chocolate Shavings, Chocolate Sauce, Caramel Sauce, Whipped Cream & Cinnamon Sticks
12.95 per drink

classic cocktail bar

Manhattan, Old Fashioned, Negroni, Tom Collins,
Classic Vodka or Gin Martini (Shaken or Stirred)
12.95 per drink (2oz)

scotch tasting bar

Select up to seven Scotches to serve at your tasting bar
1oz each – charged based on consumption

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Glenlivet 12 Year Old</td>
<td>18.95</td>
</tr>
<tr>
<td>Glenfiddich 12 Year Old</td>
<td>18.95</td>
</tr>
<tr>
<td>Cragganmore 12 Year Old</td>
<td>18.95</td>
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<tr>
<td>Glenmorangie 10 Year Old</td>
<td>18.95</td>
</tr>
<tr>
<td>The Balvenie 12 Year Old</td>
<td>23.95</td>
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<tr>
<td>Laphroaig 10 Year Old</td>
<td>19.95</td>
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<tr>
<td>Glenkinchie 12 Year Old</td>
<td>21.95</td>
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<tr>
<td>Kilkerran 12 Year Old</td>
<td>21.95</td>
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<tr>
<td>Dalwhinnie 15 Year Old</td>
<td>24.95</td>
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<tr>
<td>Talisker 10 Year Old</td>
<td>24.95</td>
</tr>
<tr>
<td>Oban 14 Year Old</td>
<td>27.95</td>
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<tr>
<td>Lagavulin 16 Year Old</td>
<td>29.95</td>
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<tr>
<td>The Dalemore 15 Year Old</td>
<td>28.95</td>
</tr>
<tr>
<td>The Glenlivet 18 Year Old</td>
<td>32.95</td>
</tr>
<tr>
<td>Glenfiddich 18 Year Old</td>
<td>32.95</td>
</tr>
</tbody>
</table>
bar services

*trillium suite*

dry bar with assorted glassware, ice, garnishes, stir sticks & cocktail napkins

3. per person

(only available in guest suites)

*host bar*

A minimum of 500. in bar sales (before tax and gratuity) is required, or a labour charge of 25. per hour, for a minimum of three hours, will be added to your bill.

*cash bar*

A labour charge of 25. per hour, for a minimum of three hours, will be applied to your bill. This charge is waived if bar sales exceed 750. before tax and gratuity.
wine list

**sparkling**

San Martino, Proviamo, Prosecco, Veneto, Italy  
Paul Zinck, Crémant Brut Rosé, Alsace, France 110.

**white**

Cave Spring, O&B White, Chardonnay, Ontario 47.  
Cabert, Cantina di Bertiolo, Pinot Grigio, Fruili, Italy 53.  
Laurent Miquel, Classic Blanc, France 49.  
Cave Spring, Riesling, Niagara, Ontario 50.  
Tenuta Santornè, Pinot Grigio, Veneto, Italy 54.  
Leaping Horse, Chardonnay, Lodi, California 54.  
Yealands, Sauvignon Blanc, Marlborough, New Zealand 59.  
Kenwood, Sauvignon Blanc, Sonoma County, California 66.  
Stoneleigh, Sauvignon Blanc, Marlborough, New Zealand 68.  
Kendall-Jackson, Vintner’s Reserve, Chardonnay, California 69.  
J. Lohr, Riverstone, Chardonnay, Monterey County, California 76.

**red**

Cave Spring, O&B Red, Cabernet, Ontario 47.  
Laurent Miquel, Classic Rouge, France 49.  
Rocca delle Macie, Chianti, Riserva, Italy 59.  
Leaping Horse, Cabernet Sauvignon, Lodi, California 54.  
Campo Viejo, Tempranillo, Rioja, Spain 64.  
Fattoria Montecchino, CB, Chainti, Italy 65.  
Ironstone, Cabernet Sauvignon, Lodi, California 66.  
Grayson Cellars, Cabernet Sauvignon, California 66.  
McManis, Pinot Noir, California 70.  
Catena, Malbec, Mendoza, Argentina 72.  
Kenwood, Cabernet Sauvignon, Sonoma County, California 76.  
Belle Glos, Meiomi, Pinot Noir, Sonoma County, California 107.

Not sure what to select?

Forward your menu selection and wine price range to your Event Specialist. Looking for something extra special? Ask your Event Specialist for our full extended wine List!

*Wine selections need to be given to your Event Specialist two weeks in advance to ensure your selections are in stock.*