

Oliver & Bonacini Events and Catering at

rRemai mModern

102 Spadina Crescent E
Saskatoon, SK S7K 0L3

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Last Updated: July 2018

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OLIVER & BONACINI
EVENTS AND CATERING

(V) Vegetarian · (GF) Gluten-Free

fall & winter 2018/2019 · prices exclude tax & gratuity

booking information & faq

Capacities – Level One

	Rounds of 10	Rounds of 10 w/ 20x20 DF	Theatre	Reception	Boardroom
Atrium	n/a	n/a	n/a	270*	n/a

Capacities – Level Two

	Rounds of 10	Rounds of 10 w/ 20x20 DF	Theatre	Reception	Boardroom
Riverview Buyout (incl. foyer)	350	250	n/a	450	n/a
Riverview Room only	180	120	300	350	60
Riverview Balcony	n/a	n/a	n/a	60	n/a
Theatre (no food & beverage allowed)	n/a	n/a	147	n/a	n/a

Capacities – Level Three

	Rounds of 10	Rounds of 10 w/ 20x20 DF	Theatre	Reception	Boardroom
Gallery Lounge	n/a	n/a	n/a	29*	24
Galleria (all circulation space)	n/a	n/a	n/a	260*	n/a

Capacities – Level Four

	Rounds of 10	Rounds of 10 w/ 20x20 DF	Theatre	Reception	Boardroom
Boardroom	n/a	n/a	n/a	n/a	8
Conference Room	n/a	n/a	n/a	n/a	30
Rooftop	n/a	n/a	n/a	59	n/a

*Available after Museum closing hours or Mondays all day. Capacities may increase for reception with the use of additional gallery space for viewing

Rental & Minimum Spend Requirements

- Use of space within Remail Modern is subject to a landmark rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and gratuity
- If the minimum spend requirement is not met, the difference will appear as an additional room rental fee on the final bill
- Statutory holidays are subject to a surcharge
- All food and beverage pricing is exclusive of tax and gratuity
- A gratuity will be charged at a rate of 17% on all food, beverages and additional room rental fees (if applicable)

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Gallery Space

- Use of Gallery space in conjunction with your event is based on availability
- Exhibitions in and around event spaces may change between the date that an event is placed on the calendar and the date on which it is held. Please be advised that the Museum reserves the right to install works of art, including large sculptures or installation pieces, in spaces used for events without notice.
- No food or beverage is allowed in Gallery space
- Security fees will apply at a rate of 30./hr per guard. Please speak with your Event Specialist regarding availability and pricing

Complimentary Services

- Service staff
- All standard white cotton linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Table numbers

Additional Charges (if applicable)

- On-site ceremonies start at 400.
- Podium
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Audio-visual—slideshows require an on-site AV technician
- Microphone
- Lounge furniture and/or soft seating

Parking

- Parking is available in the attached River Landing Parkade; this facility is managed by the City of Saskatoon

Coat Check

- Coat check services are available for your event; the cost of coat check is based upon the length of your event and guaranteed number of guests

Beverage Costs

- All beverage costs are based on a per person basis or upon consumption per drink (alcoholic and non-alcoholic)
- Customized bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

Wine Selection

- If a consumption bar is chosen, wines will be charged based on bottles consumed
- We do not permit our guests to bring in their own wine or alcohol
- Wine must be selected from our current list

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Menu Selection

- All menus must be preselected
- Menus are based upon our current seasonal selections
- Custom menus are subject to a surcharge
- The only outside food item permitted in Remai Modern 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)

Vendor Meals Only

- 35. per person
- Chef's choice of appetizer, main and dessert

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 will be determined based on the type of entertainment and venue capacity
- SOCAN fees are subject to applicable taxes
- For more information about this tariff please visit www.socan.ca

Room	Without Dancing	With Dancing
Riverview Room	61.69	123.38

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 applicable taxes
- For more information about this tariff please visit www.resound.ca or the Copyright Board of Canada's website, www.cb-cda.gc.ca

Room	Without Dancing	With Dancing
Riverview Room	27.76	55.52

Insurance

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Remai Modern
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name Remai Modern as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name Remai Modern as additional insured
- Your Event Specialist 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

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On-site Contact

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

Suppliers & Details

- If floral arrangements are desired, we can refer you to our preferred suppliers or you may use your own supplier. Please note no florals are allowed in Gallery spaces
- We are happy to provide referrals for entertainment, decor, photography and more; please speak to your Event Specialist
- 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 (subject to a fee)
- Please be aware that the use of balloons, smoke machines, confetti and candles with exposed flames is strictly prohibited

Audio-Visual (AV)

- Freeman Audio Visual Canada is O&B's official in-house supplier—please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 306.665.7874
- Alternate permitted AV suppliers are subject to a 500. (minimum) access fee, must supply insurance, and must contract an AV technician through Freeman Audio Visual Canada if looking to patch into on-site equipment
- Please note that adding audio-visual equipment may alter room capacities

Deliveries

- A formal appointment must be made through your Event Specialist for any deliveries
- A loading dock fee of 50. per hour (based on a three-hour minimum) will apply outside of Monday-Friday 6:30am-5pm operation hours
- A list of all deliveries must be provided to your Event Specialist at least five days prior to event date to guarantee access
- Please note that access will be denied if appropriate arrangements have not been made

Other

- Access to Remai Modern for set up and deliveries is permitted three hours prior to guest invite time—if earlier access is required a service fee may apply
- The use of images of the gallery's building or artworks in any publicity, marketing materials, or invitations is strictly prohibited unless otherwise agreed upon in writing by Remai Modern
- All signage must be freestanding. Nails and staples may not be used on walls, floors, or ceilings
- Signage and other props may not be hung from the roof of the building or placed in public areas outside of the building.

Non-Smoking Establishment

- Please note that Remai Modern is a non-smoking establishment

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Guaranteed Guest Counts

- The guaranteed number of guests attending the function is required five business days in advance of the function
- Please note that unless your Event Specialist 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

- An initial deposit is required to secure the date and space, along with the signed contract
- Deposits can be made by cash, certified cheque, EMT, wire transfer or credit card
- The balance must be paid in accordance with your deposit schedule (outlined in your contract). All estimated charges must be paid in advance of your event to gain access to the venue

Cancellation Policy

- The contract may be terminated with formal written notice from one party to the other within 15 days of signing—a 500. administration fee and applicable taxes will be deducted from your deposit
- All deposits and payments are non-refundable if notice of cancellation is received after the 15-day period
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five business days prior to the function

Key Dates

Formal planning meeting with your Event Specialist	Four to six weeks before event
Vendor insurance due	Four weeks before event
Food and beverage (canapés, menu, wine and bar) selections due	Three weeks before the event
Final guest count and floor plan due	Five business days before event
Payment of 100% of estimated event charges due	Five business days before event

Exact Address:

102 Spadina Crescent E
Saskatoon, SK
S7K 0L3

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breakfast buffet

priced per person

traditional continental (V)

Freshly Baked Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Low-Fat Yoghurt
 Market Fresh Fruit Salad
 Butter & Local Fruit Preserves
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas
 15.

wellness breakfast (V)

Power Breakfast Smoothies
 Build Your Own Hot Oatmeal & Bircher muesli Yoghurt Bar
 House Granola, Fruit Yoghurt, Toasted Nuts, Hemp Seeds,
 Hot Milk, Dried Fruit, Brown Sugar, Honey & Mixed Berries
 Seasonal Selection of Breakfast Muffins & Scones
 Butter & Fruit Preserves
 Sliced Fruit & Berry Presentation
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas
 18.
 (minimum 10 persons)

deluxe continental

Assorted Toasted Bagels, Applewood-Smoked Salmon,
 Red Onion Shavings, Caper Berries & Chive Cream Cheese
 Omega-3 Egg, Cheese, Tomato & Spinach Whole Wheat Breakfast Wraps
 Freshly Baked Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Butter & Fruit Preserves
 Sliced Fruit & Berry Presentation
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas
 18.
 (minimum 15 persons)

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hot breakfast

Omega-3 Scrambled Eggs with Fine Herbs
 Maple-Cured Bacon
 Country Sausages
 Griddled Potato Hash
 Roasted Tomato & Parmigiano-Reggiano
 Freshly Baked Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Low-Fat Yoghurt
 Sliced Fruit & Berry Presentation
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas

24.

(minimum 20 persons)

remai luxe breakfast

Eggs Benedict with Canadian Bacon & Chive Hollandaise
 French Toast with Saskatoon Berry Infused Maple Syrup
 Country Sausages
 Griddled Potato Hash
 Applewood-Smoked Salmon, Red Onion Shavings, Caper Berries,
 Assorted Toasted Bagels & Chive Cream Cheese
 Freshly Baked Artisanal Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins
 Sliced Fruit & Berry Presentation
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas

30.

(minimum 20 persons)

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breakfast enhancements

à la carte

priced per dozen

Individual Fruit Yoghurt (V) (GF)	25.
Chef's Seasonally Inspired Mini Quiche (V)	30.
Fresh Whole Fruit (V) (GF)	30.
Scones (V)	34.
Savoury Cheese, Onion & Bacon Biscuit	35.
Seasonal Selection of Breakfast Muffins (V)	40.
Assorted Mini Danishes (V)	40.
Mixed Platter (Croissants, Danishes & Muffins) (V)	40.
Freshly Baked Butter Croissants (V)	42.

priced per person

Market Fruit Salad (V) (GF)	6.
Blueberry Buttermilk Pancakes with Maple Syrup (V)	7.
Brioche Cinnamon French Toast (V)	7.
Applewood-Smoked Salmon with Shaved Red Onion, Capers Berries & Lemon	8.
Sliced Fruit & Berries (V) (GF)	9.
Eggs Benedict with Canadian Bacon	10.

breakfast canapés

priced per dozen

Enhance your meeting and wow your guests at arrival with a selection of passed breakfast canapés.
A great conversation piece to get the morning started.

Scotched Quail Egg Sausage, Béarnaise
Smoked Salmon Buckwheat Blini Crème Fraîche, Trout Roe
Maple-Glazed Pork Belly & Buttermilk Flapjack Blueberry Compote
Egg White, Tomato, Scallion & Aged Cheddar Quesadilla Chipotle Ketchup (V)
Caramelized Onion, Brie & Fine Herb Quiche (V)
Twice-Baked New Potatoes Emmental Cheese, Fried Egg (V)
Egg Salad Vol-au-Vents Smashed Avocado, Caviar
42.

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plated breakfast

priced per person

prix fixe menu 1

Basket of Morning Breads (V)

Freshly Baked Butter Croissants, Mini Danishes & Muffins

-

Scrambled Eggs

Homestyle Potatoes, Country Sausage, Applewood-Smoked Bacon,
Roasted Tomato, Parmigiano-Reggiano

-

Market Fresh Fruit Salad (V) (GF)

Mint Syrup

-

Freshly Brewed Coffee & Selection of Teas

22.

prix fixe menu 2

Fruit Yoghurt Parfait (V)

Housemade Granola, Toasted Almonds, Fresh & Dried Berries

Poached Omega-3 Eggs

Corned Beef, Shredded Potato Hash,
Chive Hollandaise, Spiced Tomato Ragoût

-

Compressed Fruit & Berries (GF)

-

Freshly Brewed Coffee & Selection of Teas

24.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.
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themed breaks

priced per person

got milk? (V)

Assorted Cookies
 Chocolate Brownies
 Chocolate, White & Soy Milk
 Freshly Brewed Coffee & Selection of Teas
 10.

got junk? (V)

Candy Bars & Movie Candy
 Cookies, Brownies & Salty Snacks
 Soft Drinks & Bottled Water
 Freshly Brewed Coffee & Selection of Teas
 15.

dr. feel good (V)

Vegetable Crudités
 Hummus & Almond Butter
 Cucumber & Minted Greek Yoghurt
 Pita & Flatbreads
 V8 Juice & Smoothies
 Flavoured Water
 Freshly Brewed Coffee & Selection of Teas
 16.

health smart (V)

Freshly Squeezed Orange & Cranberry Juices
 Apple Bran Muffins & Granola Bars
 Deviled Eggs
 Fruit Yoghurt
 Market Fresh Whole Fruit
 Freshly Brewed Coffee & Selection of Teas
 15.

fuel up (V)

Protein Power Bars
 Chocolate-Covered Espresso Beans
 Sliced Fruit & Berry Presentation
 Granola & Date Bar
 Assortment of Sun-Dried Fruits & Almonds
 Oatmeal & Peanut Butter Cookies
 Gatorade, Red Rain & Vitamin Water
 Freshly Brewed Coffee & Selection of Teas
 16.

cheese, please (V)

Canadian & International Cheeses
 Fruit Compotes & Chutneys
 Grapes, Dried Fruit & Nuts
 Breads & Crackers
 18.

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coffee break additions

priced per dozen

Assorted Biscotti (V)	30.
Assorted Freshly Baked Cookies (V)	32.
Scones (V)	34.
Mixed Cookie & Brownie Platter (V)	34.
Chocolate Brownies (V)	36.
Seasonal Selection of Breakfast Muffins (V)	40.
Assorted French Macarons (GF)	42.

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lunch buffet

priced per person

warhol picnic

Chef's Seasonally Inspired Soup

Garden Greens (V)

Root Vegetable Crudités, Sherry Vinaigrette

Beet Salad (V)

Roasted & Raw, Tahini, Pomergranate,
Pistachios

Roasted New Potato Salad

Smoked Bacon, Cucumbers, Celery,
Green Onion, Sauce Gribiche

-

Variety of Seasonally Inspired Gourmet

Meat & Vegetarian Sandwiches

Hot Reuben Sandwich

Shaved Brisket, Sauerkraut,
French's Mustard, Sour Cream

-

Pickled Vegetables & Gherkins (V)

Kosher Dills, Herb & Garlic Marinated Olives (V)

-

Platters of Cookies & Brownies (V)

-

Freshly Brewed Coffee & Selection of Teas

24.

little bernini

Roasted Squash & Marinated Bocconcini (V)

Basil, Balsamic

Celeriac'd Caesar Salad (V)

Romaine Hearts, Roasted Celeriac, Celery,
Apple, Horseradish, Garlic

Mixed Field Greens (V)

Cucumber, Tomato, Radish,
Fried Chickpeas, Red Wine Vinaigrette

-

Toasted Garlic Bread (V)

Chicken Parmesan

Stewed Tomato, Sweet Garlic, Eggplant, Peppers

Nonna's Meatballs

Sautéed Garlic Greens

Penne Pasta (V)

Three-Cheese Alfredo, Mushrooms, Herbs

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

28.

(minimum 15 persons)

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modigliani

Freshly Baked Dinner Rolls (V)

Tender Spinach Greens (V)

Pickled Onion, Sun-Dried Cherries,
Candied Pecans, Sherry Dressing

Traditional Greek Salad (V)

Tomato, Red Onion, Cucumber, Feta,
Dried Black Olives, Red Wine Vinegar, Olive Oil

Mixed Grain Salad (V)

Roasted Red Peppers, Artichoke, Dill, Lemon

-

Lemon & Oregano Marinated Grilled Chicken

Lemon & Chili Schmaltz Potatoes,
Green Beans, Tzatziki

Marinated Beef Kebabs

Charred Tomatoes

Creamy Polenta (V)

Sweet & Spicy Peppers

Roasted Cauliflower (V)

Dates, Pine Nuts, Yoghurt Dressing

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

30.

(minimum 20 persons)

emily carr

Freshly Baked Dinner Rolls (V)

Split Pea & Ham Hock Soup

Thyme, Brown Butter Croutons

Chophouse Cobb Salad

Blue Cheese, Bacon, Green Goddess Dressing

Toasted Prairie Grain Salad (V)

Roasted Sweet Potatoes, Living Sprouts,
Pickles, Greens, Seeds, Yoghurt

-

Pan-Seared Lake Trout

Roasted Vegetables, Sumac Aioli

Braised Boneless Beef Short Ribs

Smashed Potato, Fried Onions

Pressed Cottage Cheese & Cheddar Pierogies

Sour Cream, Bacon, Green Onions

Garlic Broccolini (V)

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

34.

(minimum 20 persons)

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curator

Freshly Baked Dinner Rolls (V)

Chef's Seasonally Inspired Vegetarian Soup

Celeriac'd Caesar Salad (V)

Romaine Hearts, Roasted Celeriac, Celery, Apple, Horseradish, Garlic

Roasted Roots & Sprout Bowl (V)

Roasted & Raw Root Vegetables, Seeds, Sprouts, Lemon Dressing

Seared Squid

Cucumber & Dill Yoghurt, Yam Noodles

-

Diefenbaker Trout Piccata

Braised Fennel, Roasted Root Vegetables, Caper & Butter Sauce

Braised Boneless Beef Short Rib

Goat Cheese Baked Potatoes, Green Beans, Almonds, Bordelaise Jus

Ricotta Gnudi (V)

Butternut Squash, Brown Butter, Parmigiano-Reggiano, Fried Sage

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

42.

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plated lunch

priced per person

o&b working lunch combo

Seasonally Inspired Gourmet Sandwich

Spring Mix Greens & Crudités (V) (GF)

-

Platter of Cookies (V)

-

Freshly Brewed Coffee & Selection of Teas

18.

express lunch 1

Pan-Seared Chicken Breast (GF)

Creamed Cabbage, Mashed Potatoes,
Mushroom Jus

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

25.

express lunch 2

Chili & Rosemary-Scented Chicken Breast

Prairie Grains, Shaved Fennel, Radish,
Sun-Dried Tomato Chimichurri

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

26.

express lunch 3

Grilled Tri-Tip

Red-Eye Gravy, Roasted Home Fries, Broccoli

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

28.

express lunch 4

Pan-Seared Salmon Fillet (GF)

Braised Lentils, Roasted & Raw Root Vegetables,
Sprouted Grains, Caper Butter Sauce

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

28.

Please note that all Express Menus are fixed. No substitutions are permitted.

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prix fixe menu 1

Bittersweet Greens (V) (GF)

Shaved Root Vegetables, Radish,
Compressed Cucumber, Sherry Emulsion

-

Boneless Brick Chicken Leg (GF)

Jicama & Napa Cabbage Slaw, Cilantro,
Papaya, Ginger

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

32.

prix fixe menu 3

Celeriac'd Caesar Salad (V)

Romaine Hearts, Roasted Celeriac, Celery,
Apple, Horseradish, Garlic

-

Pan-Seared Lake Trout (GF)

Slow-Cooked Root Vegetables, Sumac Aioli

-

Devil's Chocolate Ganache Cake (V) (GF)

Saskatoon Berries, Sour Cream

-

Freshly Brewed Coffee & Selection of Teas

40.

prix fixe menu 2

Mushroom & Barley Soup (V)

Brown Butter Breadcrumbs

-

Pig & Duck Tourtière

Root Vegetables, Branston Pickle

-

Platters of Sweet Treats (V)

-

Freshly Brewed Coffee & Selection of Teas

36.

prix fixe menu 4

Heirloom Tomato Salad (V)

Pumpkinseed, Goat Cheese,
Basil, Marinated Red Onion

-

Grilled Sirloin Steak

Red-Eye Gravy, Roasted Home Fries, Broccoli

-

Glen Breton Whisky Pudding (V)

Salted & Candied Pecans, Vanilla Ice Cream

-

Freshly Brewed Coffee & Selection of Teas

42.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.

Speak with your Event Specialist for more details.

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canapés

minimum one dozen per selection · priced per piece

vegetarian

Broccoli Popcorn Nutritional Yeast, Lemon (V) (GF)	2.50
Cheddar & Tomato Mini Grilled Cheese Heinz 57 (V)	2.50
Chickpea Fries Harissa Aioli (V) (GF)	2.50
Portobello Frites Truffle Chive Aioli (V)	2.50
Crispy Vegetable Spring Roll Pommery Plum Sauce (V)	2.75
Tomato & Feta Cucumber & Red Onion Dressing (V) (GF)	3.
Truffle Mac & Cheese Spiced Ketchup (V)	3.
Hummus & Tempura Cauliflower Pita Mint Yoghurt (V) (GF)	3.25
Woodland Mushrooms & Goat Cheese Tart Porcini Foam, Thyme (V)	3.50
Mushroom Ceviche Chili, Citrus (V) (GF)	3.50

seafood

Albacore Tuna Tataki Wild Sesame, Pickled Radish, Citrus & Soy Dressing	3.
Smoked White Fish Pickled Onion, Sour Cream, Pumpernickel	3.
Salmon Tartare Radish, Ginger, Lemon (GF)	3.50
Cured Diefenbaker Trout Pumpernickel, Sea Buckthorn	3.50
Quinoa Fried Shrimp Sweet Chili Dip (GF)	3.50
Scallop Ceviche Citrus, Chili (GF)	3.50
Octopus Fritter Bulldog Mayo, Tuna Bonito	3.75
Fried Fish Slider Dill Pickle Chips, Herb & Caper Aioli	3.75
King Crab Cake Sumac Aioli	4.75

meat

Bacon-Wrapped Date Cream Cheese, Toasted Almond (GF)	3.
Pulled Pork Slider Savoy Slaw, Mustard Aioli	3.25
Nonna's Meatball Slider Italian Sausage, Pickled Hot Peppers, Mozzarella	3.50
Buttermilk Fried Chicken Slider Lettuce, Jalapeño Havarti, Chili Aioli	3.50
Mini Beef & Yorkshire Pudding Sandwich Horseradish Mayonnaise, Crispy Leeks	3.50
Grilled Chicken Skewers Za'atar, Lemon (GF)	3.50
Pork & Foie Tourtière Cigar Branston Pickle	3.50
Chopped Chicken Liver Rye Toast, Sea Buckthorn Relish	3.50
Steak Tartare Taro, Horseradish, Oyster Mayo (GF)	3.50
Harissa-Spiced Lamb Slider Feta, Tomato Jam	3.75
Beef & Cheddar Slider Lettuce, Pickle, Special Sauce	3.75
Classic Yukon Gold Poutine Box Cheese Curds, Pepper Chicken Gravy (GF)	4.
Lamb Chop Dijon, Crispy Lentils, Flax Seeds, Chimichurri (GF)	5.

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

14. per person

3.25 for each additional piece

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OLIVER & BONACINI
EVENTS AND CATERING

(V) Vegetarian · (GF) Gluten-Free

fall & winter 2018/2019 · prices exclude tax & gratuity

plated dinner

Customized menus can be created with the offerings listed below.
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include freshly baked dinner rolls, sea-salted butter & Chef's daily spread.

soups

Roasted Tomato & Fennel Soup (V) (GF)

Basil, Parmigiano-Reggiano Crouton, Olive Oil

7.

Spiced Lentil Soup (V) (GF)

Crispy Beluga Lentils, Chives

8.

Mushroom & Barley (V)

Brown Butter Breadcrumbs

9.

Ruby Red Borscht (V) (GF)

Labneh, Dill, #1 Canola

9.

Split Pea & Ham Soup (GF)

Thyme

9.

salads

Celeriac Waldorf (V) (GF)

Roasted Celeriac, Blue Cheese, Apple, Walnuts

9.

Tender Mixed Greens (V) (GF)

Crispy Shallots, Vegetable Crudités,

Shallot & Thyme Vinaigrette

9.

Celeriac'd Caesar (V)

Romaine Hearts, Roasted Celeriac, Celery,

Apple, Horseradish, Garlic

9.

Heirloom Beet (V) (GF)

Sunflower Seeds, Horseradish,

Apple, Watercress

10.

Seeds, Root & Sprout Bowl (V) (GF)

Roasted & Raw Root Vegetables,

Sprouted Grains, Whipped Goat Cheese,

Lemon Dressing

10.

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starters

Ricotta Gnudi (V)

Butternut Squash, Brown Butter, Parmigiano-Reggiano, Fried Sage
14.

Fior di Latte

Anchovy, Sea Buckthorn, Brown Bread
14.

Whipped Chicken Liver

Bacon Marmalade, Brioche
14.

Smoked White Fish on Toast

Root Vegetable Rémoulade, Dill, Capers, Boston Brown Bread
15.

Seared Squid (GF)

Cucumber & Dill Yoghurt, Yam Noodles, Pickled Cucumber
15.

Pork Rillettes

Pickled Mustard, Cranberry Chutney, Bannock Crisps
15.

main courses

Brick-Grilled Chicken (GF)

Schmaltz Potatoes, Chimichurri, Kale

25.

Grilled Skirt Steak (GF)

Red-Eye Gravy, Smashed Yams, Broccoli

26.

Lemon Roasted Salmon (GF)

Saskatchewan Lentils, Wood-Grilled Onions, Tomato Fondue, Watercress

28.

Jerk Beef Cheeks (GF)

Allspice Hominy Grits, Sea Buckthorn Marmalade

28.

Roasted Cod

Fingerling Potato, Wheat Berries, Collard Greens, Béarnaise

30.

Chicken Suprême (GF)

Roasted Squash, Mashed Potatoes, Chicken Jus

28.

Blackened Saskatoon Diefenbaker Trout (GF)

Slow-Cooked Root Vegetables, Sumac Aioli

30.

Roast Pork Shoulder

9 Mile Legacy Ale, Mustard Spätzle, Apple Gastrique

30.

Lamb Shoulder (GF)

Za'atar, Roasted Root Vegetables, Lamb Jus

32.

Beef Tenderloin (GF)

Goat Cheese Scalloped Potatoes, Green Beans, Almonds, Bordelaise Jus

42.

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desserts

Apple Tarte Tatin (V)

Vanilla Ice Cream

8.

Pumpkin Cheesecake (V)

Chai Glaze, Earl Grey Ice Cream

9.

Platter of Sweet Treats (V)

8.

Glen Breton Whisky Pudding (V)

Salted & Candied Pecans, Vanilla Ice Cream

9.

Classic Butter Tart (V)

Saskatoon Berry Compote

8.

Devil's Chocolate Ganache Cake (V) (GF)

Haskap Berries, Sour Cream

9.

Blueberry Grunt (V) (GF)

Lemon Sour Cream Ice Cream

10.

dinner enhancements

priced per person

family-style platters for the table

Marinated Olives (V) (GF)

Lightly Warmed Mixed Olives
with Lemon, Chillies, Fine Herbs, Garlic

3.

Antipasto Vegetables (V) (GF)

Sweet & Spicy Peppers, Red Onion, Artichokes,
Roasted Garlic, Mushroom, Eggplant, Cherry Tomatoes

6.

Cheese Plates (V)

Chef's Selection of Canadian & International Cheeses,
Seasonal Chutneys, Nuts, Grapes, Bread Crisps

8.

Charcuterie

Mustards, Bread Crisps, Pickles

10.

intermezzo

Champagne Ice, Strawberry & Pepper (V) (GF)

5.

Saskatoon Berry Sorbet Champagne Float (V) (GF)

5.

Lemon Ice, Mint & Sea Salt (V) (GF)

5.

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reception & food stations

priced per person

minimum order relative to guaranteed guest count required · Speak to your Event Specialist for details

Prairie Grain Box (V) (GF)

Mixed Grains, Seeds, Root Vegetables, Goat Cheese, Sherry Dressing
12.

Classic Poutine (GF)

Yukon Gold Fries with Variety of Cheeses & Toppings,
Smothered in Black Pepper Chicken Gravy
12.

Slider Station

Buttermilk Fried Chicken Lettuce, Jalapeño Havarti, Chili Aioli

-

Harissa-Spiced Lamb Goat Cheese, Spiced Tomato Relish

-

Beef & Cheddar Onion, Special Sauce, Pickles

-

Pulled Pork Savoy Slaw, Grainy Mustard Aioli

-

Mushroom & Brown Rice Roasted Red Pepper, Lemon Aioli (V)

10. one type

12. two types

14. three types

16. four types

(based on three sliders per person)

Potato Pierogies

Sour Cream, Bacon, Scallions, Aged Cheddar, Caramelized Onions, Sauerkraut, Kielbasa
12.

Potato Pierogi Poutine

Sour Cream, Bacon, Scallions, Cheese Curds, Spiced Chicken Gravy
14.

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Mediterranean Dips, Crudités & Fruit Table (V)

Hummus, Baba Ghanoush, Truffle White Bean Dip, Sun-Dried Tomato Tapenade,
Sliced Artisanal Breads, Crisps & Vegetable Crudités,
Sliced Seasonal Fruit & Berry Presentation
14.

Maple-Torched Ocean Wise Salmon

Pickles, Horseradish & Lemon Cream, Griddled Bannock
16.

Farmers' Market Salad Bar (V)

Mesclun Garden Salad, Baby Spinach, Arugula, Chopped Romaine, Watercress,
Avocado, Green Goddess Dressing, Caesar, Red Wine & Shallot Vinaigrette,
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green Onions,
Red Onions, Radish, Mushrooms, Dried Fruit,
Goat Cheese, Parmigiano-Reggiano, Feta,
Candied Pecans, Crispy Lentils, Toasted Pumpkin Seeds, Garlic Croutons
15.

Shucked Canadian Oysters (GF)

Mignonettes, Hot Sauce, Lemon
16.

Smoked BBQ Beef Brisket

Prairie Grains, Saskatoon Berry Jus
16.

Tuna Poke

Avocado, Cucumber, Ginger, Cilantro, Radish
18.

Canadian & International Cheese Presentation (V)

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,
Fresh Fruit & Berries, Seasonal Chutneys, Dried Fruit, Grapes, Cascade of Breads & Crisps
18.

Butter-Poached Lobster Mac & Cheese

Tarragon, Mascarpone, Garden Peas
18.

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Antipasto Harvest Table

European Cured Meats & Italian Cheese,
Antipasto Mushrooms, Pickled Eggplant, Sun-Dried Tomatoes, Grilled Peppers,
Herbed Olives & Artichokes, Cascade of Breads & Crisps
18.

Carved New York Strip Loin (GF)

Truffle Aioli, Watercress, Woodland Mushrooms, Gaufrette Potato
26.

Carved Herb-Roasted Lamb Leg (GF)

Salsa Verde, Crispy Lentils
22.

Raw Bar (GF)

Marinated Shrimp, Octopus Salad, Scallop Cerviche, Cured Diefenbaker Trout,
Dressed P.E.I. Mussels, Cured Albacore Tuna, Lobster Rolls, Salt & Pepper Calamari,
Kimchi & Glass Noodle Salad, Accompaniments
40.
(guaranteed guest count required)

Sliced Seasonal Fruit Platter (V) (GF)

Fresh Berries
9.

O&B Dessert Table (V)

An Indulgence of Mini Desserts & Pastries
12.

Nitrogen Marshmallow Bar (V) (GF)

Three Types of Marshmallow with Rye Chocolate Sauce, Sugar & Torched
14.
(minimum 50 persons)

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late night

passed late night food

minimum one dozen per selection · priced per piece

*gluten-free option available

Salted Caramel Popcorn* (V) (GF)	3.
Truffle Popcorn* (V) (GF)	3.
Fried Mac & Cheese Bites Spicy Ketchup (V)	3.
Flatbread Pizza Square Assorted Meat, Cheese & Vegetables	3.25
Individual Chocolate Fondue Fresh Seasonal Fruit* (V) (GF)	3.50
Beef & Cheddar Slider Lettuce, Pickle, Special Sauce	3.75
Fish & Chips Tartar Sauce, Lemon	4.
Yukon Gold Poutine Cheese Curds, Spiced Chicken Gravy* (GF)	4.
Sexy Fries Parmigiano-Reggiano, Truffle, Fine Herbs* (V)	4.
Sweet Potato Fries Chili Aioli (V)	4.
Mini Grilled Cheese (choose from four types)	
Cheddar & Tomato (V)	2.50
Smoked Ham & Provolone	3.
Maple Bacon & Three Cheese	3.
Pulled Piri Piri Chicken	3.25
Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter	4.50
Southern Fried Chicken Mashed Potatoes, Buttered Corn, Hot Gravy	4.50

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wine list

sparkling

Mionetto Prestige Prosecco Treviso, Italy	56.
Margherita Valdobbiadene Prosecco, Italy	64.
Mumm Cordon Rouge Brut, Champagne, France	125.

white

Trivento Pampas del Sur Chenin Blanc/Chardonnay, Argentina	38.
Pelee Island Pinot Grigio, Ontario	43.
Sibling Rivalry 'White', Niagara, Ontario	48.
Graffigna Centenario Reserve Pinot Grigio, Argentina	48.
Angels Gate Sussreserve, Niagara, Ontario	50.
Quails' Gate Chenin Blanc, Okanagan Valley, British Columbia	58.
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand	60.
Gray Monk Pinot Gris, Okanagan Valley, British Columbia	65.

red

Trivento Pampas del Sur Shiraz/Malbec, Argentina	38.
Nederburg Cabernet Sauvignon, Stellenbosch, South Africa	42.
Castello di Gabbiano Chianti, Tuscany, Italy	46.
Henry of Pelham Baco Noir, Niagara, Canada	47.
Graffigna Centenario Reserve Malbec, Argentina	48.
Trapiche Broquel Malbec, Mendoza, Argentina	53.
Ravenswood 'Vintners Blend' Zinfandel, Sonoma County, California	58.
Gray Monk Pinot Noir, Okanagan Valley, British Columbia	64.
Quails' Gate Merlot, Okanagan Valley, British Columbia	72.

beverages

non-alcoholic

Freshly Brewed Coffee & Selection of Teas	per person	3.50
Soft Drink	each	3.50
Bottled Juice	each	3.50
Sparkling or Still Mineral Water (355ml)	each	3.50

basic bar

	per oz	6.95
Smirnoff Vodka		
Beefeater Gin		
Bacardi Rum		
Canadian Club Whisky		
Ballantine's Scotch		
Captain Morgan Spiced Rum		

premium bar

	per oz	7.95
Ketel One Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Rye		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		
Sailor Jerry Spiced Rum		

ultra premium bar

	per oz	9.95
Grey Goose Vodka		
Hendrick's Gin		
Bacardi 8 Year Old Rum		
Pike Creek Rye		
Maker's Mark Bourbon		
Johnnie Walker Black Label Scotch		
The Kraken Black Spiced Rum		

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signature cocktail or mocktail

Let our bartender create a cocktail specific to your event!

mp.

beer

Domestic	per bottle	7.
Import	per bottle	9.
Craft	per can	10.25

tequila

Sauza	per oz	10.
Don Julio	per oz	12.

scotch

Glenlivet 12 Year Old	per oz	14.
Highland Park 10 Year Old	per oz	14.
The Macallan Gold	per oz	16.
Bowmore 12 Year Old	per oz	18.

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beverage stations

please ask your Event Specialist for pricing and details

Infused Water

Still water infused with your choice of seasonal fruits and garnishes

Coffee & Tea

Regular & Decaffeinated

Assorted Tea Squared Specialty Teas

10 cups 25.

35 cups 75.

Premium Coffee

Includes an assortment of liqueurs such as Baileys Irish Cream, Amaretto and Kahlúa
with gourmet toppings

10. per drink

Spiked Lemonade Stand

We pair your alcohol selections with freshly squeezed lemonade blends and assorted fruit garnishes

Mimosa Bar

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired
with fresh fruits and purées for making delightful cocktails

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bar packages

priced per person

soft bar

Sparkling Water, Pop, Juice, Coffee & Tea

25.

10. when in addition to premium or ultra premium package

premium package

Open bar for one-hour reception before dinner
and for five hours after dinner

Premium Bar Rail

Ketel One Vodka, Tanqueray Gin,
Havana Club Reserva Rum,
Sailor Jerry Spiced Rum, Crown Royal Rye,
Bulleit Bourbon, Johnnie Walker Red Label,
Triple Sec, Vermouth

Beer

Import & Domestic

House Wines

Pelee Island Pinot Grigio
Nederburg Cabernet Sauvignon

Non-Alcoholic Beverages

Bottled Water

Freshly Brewed Coffee & Tea

55.

ultra premium package

Open bar for one-hour reception before dinner
and for five hours after dinner

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Snacks

Ultra Premium Bar Rail

Grey Goose Vodka, Hendrick's Gin,
Bacardi 8 Year Old Rum, Pike Creek,
The Kraken Black Spiced Rum,
Maker's Mark Bourbon, Johnnie Walker
Black Label, Triple Sec, Vermouth, Baileys Irish
Cream, Amaretto, Kahlúa

Beer

Import & Domestic

House Wines

Whitehaven Sauvignon Blanc
Trapiche Broquel Malbec

Non-Alcoholic Beverages

Bottled Water

Freshly Brewed Coffee & Tea

68.

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