

EVENTS AT

ARCADIAN

One of Toronto's most sought-after event spaces, this event complex exudes historic charm and modern sophistication in its two distinct venues — the revitalized Arcadian Court and the contemporary Arcadian Loft — and offers interactive experiences in its kitchen studio, Arcadian Studio.

The grand Arcadian Court has been restored to its art deco glory, featuring modern new amenities, while a flexible modern space has also been created in Arcadian Loft. Together, these two spaces form a unique venue that will meet the needs of any event or occasion. Arcadian Studio is also available for a variety of interactive chef-led culinary experiences, ideal for both social and corporate events.



The image is a collage of three food photographs. The top-left photo shows a vegetable terrine with a yellow bell pepper, a red tomato, and a garnish of green herbs and a thin, golden-brown wafer. The top-right photo shows a whole roasted chicken with a golden-brown skin, served with a variety of vegetables including carrots, mushrooms, and potatoes. The bottom photo shows a slice of cheesecake with a white cream topping, a dollop of whipped cream, and a garnish of brown crumbs and a green leaf.

WHAT EVERYONE IS TALKING ABOUT

We know that great food and drinks matter. It's what your guests will remember about your event for weeks to come. Because we're seriously into food, our menus are designed for classic tastes as well as those seeking trendy fare. If you don't see what you are looking for, we will create it for you. We're also happy to offer a variety of bar formats, including hosted, drink tickets and a cash bar.



IT'S ON US

The following are included with your booking:

- service staff
- white cotton linen
- round tables, square tables and cruiser tables
- leather dining chairs
- table flatware, glassware and barware
- candles
- table numbers



VENUE COSTS

Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and event timing. Plated and buffet menu packages are available, priced per person. Bar packages are also available.

Other Costs to Consider

- all A/V components
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- lounge furniture and/or soft seating
- loading dock fee
- on-site ceremony fee (beginning at \$400)



ARCADIAN

OLIVER & BONACINI
EVENT VENUES

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BREAKFAST & BRUNCH



WEEKDAY BREAKFAST BUFFETS

priced per person | minimum 25 guests

8

CONTINENTAL

Artisanal Croissants & Danishes

House-baked Muffins

Gluten-free Zucchini & Almond Loaves

Individual Yoghurts & Coconut Chia Pudding

Fresh Fruit Salad

Freshly Squeezed Orange Juice, Coffee & Assorted Teas

24.

SMOKED SALMON ADD-ON

Platters of Smoked Salmon

Fresh Tomatoes, Red Onions & Sprouts

Dill Cream Cheese & Assorted Bagels

12.

ARCADIAN TRADITIONAL

Artisanal Croissants & Danishes

House-baked Muffins

Individual Yoghurts

Fresh Fruit Salad

Scrambled Eggs & Chives

Scallion & Pepper Home Fries

Country Style Breakfast Sausages & Smoked Bacon

Slow-roasted Roma Tomatoes & Sprouts

Freshly Squeezed Orange Juice & Juice of the Day

Coffee & Assorted Teas

32.

BREAKFAST

priced per person | minimum 25 guests

9

DELUXE

Artisanal Croissants & Danishes

House-baked Muffins & Scones

Gluten-free Zucchini & Almond Loaves

Coconut Chia Pudding & Macerated Apricot

Fresh Fruit Salad

Individual Vegetarian & Meat Frittatas

Scallion & Pepper Home Fries

Country Style Breakfast Sausages & Smoked Bacon

Pumpkin Spice Pain Perdu, Candied Walnuts & Maple Syrup

Slow-roasted Roma Tomatoes & Sprouts

Freshly Squeezed Orange Juice & Juice of the Day

Coffee & Assorted Teas

39.

BRUNCH

Artisanal Croissants & Danishes

House-baked Muffins & Scones

Individual Yoghurts

Artisanal Green Salad

Hemp Seeds, Broccoli & House Vinaigrette

Individual Vegetarian & Meat Frittatas

Scallion & Pepper Home Fries

Country Style Breakfast Sausages & Smoked Bacon

Turkey Sausages

Pumpkin Spice Pain Perdu

Candied Walnuts & Maple Syrup

Slow-roasted Roma Tomatoes & Sprouts

Molasses & Maple Baked Beans

Panisse Croutons

Rigatoni Florentine

Pomodoro, Ricotta

Watermelon & Blueberry Mint Salad

52.

BREAKFAST & BRUNCH ADDITIONS

11

priced per item · minimum order of 10

Whole Fruit (VG, GF)	3.
Fresh Fruit Cup (VG, GF)	6.
Coconut Chia Seed Pudding & Apricots (VG, GF)	7.
Spiced Maple Granola & Yoghurt Parfait (V)	7.
Chef's Choice Vegetarian Quiche (V)	7.
Quiche Lorraine · Bacon, Leeks, Gruyère	8.
Breakfast Sandwiches	
Hard-boiled Egg Wrap Tahini Hummus, Sun-dried Tomatoes (V, DF)	9.
English Muffin Peameal Bacon, Caramelized Onion, Tomato Jam	10.
Fried Egg BLT Potato Bun	10.
Smoked Salmon Bagel Dill Cream Cheese, Sprouts	10.
Fresh Fruit Platter (VG, GF)	10.
Assorted Breakfast Pastries (one dozen) · Croissants, Muffins, Danishes (V)	35.
Assorted Muffins (one dozen) (V)	36.
O&B Artisan Croissants (one dozen) (V)	38.
Gluten-free Zucchini & Almond Loaves (one dozen) (V, GF)	40.

BREAKS



STATIONED SNACKS

priced per person · minimum order of 10

13

Granola Bar (V)	3.
Chocolate Bar	3.
Smartfood Popcorn (V)	5.
Potato Chips (V)	4.
Berry Bowl (VG, GF)	12.

BREAK TIME STATIONS

The Not So Early Bird

Deviled Eggs & Mini Frittatas (GF)
Avocado & Hemp Seed Toast (VG)
Coconut Chia Pudding & Macerated Apricots (VG, GF)
Date Squares
Fresh Fruit & Berries (VG, GF)
Freshly Brewed Coffee & Tea

21.

Antipasti Table

Local Ontario Cheeses
Sharbot Lake Meats (DF, GF)
Marinated & Pickled Vegetables (VG, GF)
Artisanal Breads
Freshly Brewed Coffee & Tea

26.

The Pick Me Up

Tahini & Apple Energy Balls
Peanut Butter & Cranberry Energy Balls (VG)
Zucchini & Almond Muffins (GF)
Pumpkin & Banana Loaf
Whole Fruit (VG, GF)
Chocolate-covered Espresso Beans
Freshly Brewed Coffee & Tea

18.

Sweet & Not So Sweet

Assorted Fresh Dip & Raw Vegetables (VG, GF)
Granola Bars & Housemade Donuts
Fresh Fruit & Berries (VG, GF)
Freshly Brewed Coffee & Tea

17.

LUNCH



EXPRESS PLATED LUNCH

priced per person

15

Includes: platters of assorted mini desserts
or individually plated butter tart,
coffee & tea

Honey Dijon Chicken Breast (GF, DF)

Kale, Pickled Cabbage & Garbanzo Bean Salad

45.

Poached Salmon (GF, DF)

Granny Smith Apples, Celeriac, White Beans

49.

Cilantro & Cumin Spiced Chicken Leg (GF, DF)

Mole, Tortilla Crisps, Charred Corn & Rice Salad

45.

Braised Beef Short Rib

Roasted Peppers, Mushroom Porridge, Chimichurri

59.

LUNCH BUFFETS

priced per person | minimum 25 guests

16

QUEEN STREET DELI

Chef's Daily Soup

Rotini & Feta Salad

Roasted Tomato, Basil Vinaigrette

Artisanal Greens

Shaved Roots, Cucumber, House Vinaigrette

Roasted Cauliflower Salad

Dried Fruits, Carrot, Spiced Vinaigrette

Selection of Chef-inspired Meat & Vegetarian Sandwiches & Wraps

Assorted Cookie Platters

Fresh Fruit Platters & Berry Platters

Coffee & Selection of Teas

42.

CORSO ITALIA

Caesar Salad

Croutons, Parmesan, Creamy Dressing

Caprese

Tomatoes, Fior di Latte, Basil

Orange & Fennel Salad

White Beans, Artichokes, Citrus Vinaigrette

Arugula Rigatoni

Lemon Ricotta, Chili

San Marzano Braised Meatballs

Rapini Pesto

Chicken Cacciatore

Olives, Crushed Tomatoes

Winter Squash & Kale

Polenta Croutons, Oregano, Pine Nuts

Assorted Mini Desserts

Fresh Fruit & Berry Platters

Coffee & Selection of Teas

50.

EXECUTIVE LUNCH

Roasted Beet & Citrus Salad

Dill, Walnuts

Cucumber & Avocado Salad

Sesame Vinaigrette

Arugula & Hemp Seed

Pickled Onions, Chermoula Vinaigrette

Lemon Chicken Drumette

Charred Eggplant, Zucchini

Crispy Chickpea & Garlic Panisse

Peperonata & Onion Marmalade

Grilled Flat Iron Steak

Warm Potato Salad, Chimichurri

Oregano Seared Salmon

Toasted Barley, Herb Oil

Assorted Mini Desserts

Fresh Fruit & Berry Platters

Coffee & Selection of Teas

58.

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free

CANAPÉS



CANAPÉS

priced per piece · minimum one dozen per selection

18

SEAFOOD

Citrus Marinated Shrimp · Classic Cocktail Sauce (GF, DF)	4.50
White Anchovy Pissaladière · Sun-dried Tomato, Thyme	4.50
Wasabi Salmon · Split Pea Fritter, Sesame (DF)	4.50
Smoked Salmon Rösti · Crème Fraîche, Tobiko (GF)	4.50
Albacore Tuna Tataki · Hemp Seeds, Citrus (GF, DF)	4.50
Ahi Tuna Tartare · Tostada, Jalapeño Salsa Verde (GF, DF)	5.
Seared Scallop · Bacon Jam, Chervil (GF, DF)	5.
East Coast Oysters · Pink Peppercorn, Prosecco Gel (GF, DF)	5.
Citrus & Crab Salad · Roasted Carrot, Tarragon (GF, DF)	5.
Lobster Bread Pudding · Béarnaise	7.

MEAT

Short Rib Terrine · Horseradish, Pickle (GF, DF)	4.50
Butter Chicken Bites · Naan, Cilantro Crema	4.50
Nonna's Meatballs · Tomato, Parmigiano-Reggiano	4.50
Classic Beef Tartare · Potato Chip, Cured Egg (GF, DF)	4.50
Maple Pork Belly · Potato Croquette, Scallion (GF, DF)	5.
Mole Chicken Taco · Cilantro, Cabbage (DF)	5.
Jalapeño Bacon Fritter · Maple Aioli	5.
Beef Flat Iron Yorkie · Caramelized Onion, Hickory	5.
Green Olive & Beef Empanada · Smoked Pepper Aioli (DF)	5.

VEGETARIAN

Charred Heirloom Carrots · Hazelnuts, Arugula (GF, VG)	4.50
Crispy Panisse · Eggplant, Sesame (GF, VG)	4.50
Pickled Beet Gougère · Fior di Latte, Dill	4.50
Avocado Toast · Hemp Seeds, Cherry Tomatoes (VG)	4.50
Vegetarian Samosa · Cilantro Chutney	4.
Roasted Grape & Goat Cheese · Flaxseed Cracker (GF, VG)	4.
Charred Corn & Roasted Red Peppers · Polenta Crisp (GF, VG)	4.
Pumpkin Spice Barley Arancini · Walnuts, Kale	4.
Pommes Dauphine · Chive Sour Cream	4.
Roasted Mushroom Crostini · Ricotta, Fine Herbs	4.

CANAPÉS

priced per piece · minimum one dozen per selection

19

DESSERTS

Profiteroles	4.
Madeleines	4.
Flourless Chocolate Cake	4.
Assorted Cookie Sandwiches	4.
Mini Tartlets	4.
Seasonal Fruit Cheesecake	4.
Assorted Chocolate Truffles	4.50
Mini Cannoli	4.50
Macarons	4.50
Chef's Choice Crème Brûlée (GF)	4.50
Chef's Selection (based on two pieces per person)	7.

Not sure what to select? Allow Chef to craft a seasonally inspired selection of four canapés per person, featuring a variety of vegetarian, seafood and meat creations.

16. per person

DINNER



SOUPS

- Maple Roasted Squash Potage · Pickled Peppers, Chili **(VG, GF)** 13.
Curried Cauliflower & Potato Bisque · Pumpkin Seeds, Cilantro **(VG, GF)** 14.
Tuscan Kale & White Bean · Fire-roasted Tomatoes, Oregano **(VG, GF)** 14.

SALADS & STARTERS

- Artisanal Green Salad · Beetroot Hummus, Hemp Seeds, Tahini Vinaigrette **(VG, GF)** 16.
Iceberg Salad · Toasted Seeds, Citrus, Ricotta, Sunflower Vinaigrette **(GF)** 16.
Tossed Caesar Salad · Garlic Croutons, Parmigiano-Reggiano, Bacon 17.
Charred Grapes & Baby Gem · Pickled Shallots, Candied Pecans, Mulled Wine Vinaigrette **(GF, DF)** 17.
Heirloom Carrot Salad · Hazelnut Cream, Spiced Raisins, Arugula **(GF, VG)** 18.
Poached Salmon · Granny Smith Apples, Potato Crisps, Fine Herbs **(GF, DF)** 21.
Caramelized Onion & Goat Tart · Microgreens, Lemon Vinaigrette 20.
Tourtière Gougère · Braised Pork Shoulder, Truffle, Branston Chutney, Pea Shoots 25.

PASTAS (available as a starter)

- Mezzi Rigatoni Pomodoro · Pomodoro, Parmigiano-Reggiano 18.
Arugula Casarecce · Pine Nuts, Pecorino 21.

MAINS

Crispy Panisse · Charred Eggplant, Ratatouille, Marinated Garbanzo Beans (GF, VG)	32.
Quinoa & Chia Cake · Winter Spiced Carrots, Braised Lentils, Chimichurri (GF, VG)	33.
Red Wine Glazed Chicken · Pearl Onion, Bacon, Mushrooms & Potato Purée (GF)	40.
Chermoula Chicken Suprême · Curried Tomato, Fennel, Wild Rice (GF, DF)	40.
Seared Atlantic Cod · Roasted Squash, Chickpea Salad, Almond Vierge (GF, DF)	42.
Maple Rosemary Salmon · Mustard Brussels Sprouts, Celeriac, Parsnip (GF, DF)	42.
Honey Dijon Cornish Hen · Braised Cabbage, Mustard Greens, Apple & Celeriac Purée, Pea Shoots (GF, DF)	44.
Braised Beef Short Rib · Potato Croquette, Roasted Mushrooms, Thyme Jus (GF, DF)	52.
Mustard Braised Short Rib & Confit Chicken · Charred Carrot Purée, Fingerling Potatoes, Rapini, Smoked Onion Jus (GF, DF)	52.
Pasilla Beef Tenderloin · Caramelized Onion, Prairie Grain Porridge, Wilted Greens, Malbec Jus	65.
Beef Strip Loin & Lobster Bread Pudding · Roasted Peppers, Carrot & Tarragon Jus	69.

DESSERTS

Warm Apple Crumble · Thyme Chantilly, Bourbon Vanilla Anglaise	13.
Lemon Tea Cake · Lemon Chantilly, Honey Citrus, Oatmeal Crumble	14.
Caramel & Dark Chocolate Tart · Espresso Anglaise, Salted Caramel, Pecans	15.
Black Forest Cake · Flourless Sponge, Milk & White Chocolate Chantilly, Cherries (GF)	15.
Warm Almond Coffee Cake · Cranberries, Whipped Crème Fraîche, Almond Tuile	15.
Maple & Oat Milk Panna Cotta · Fruit Compote, Granola Crumble (GF, VG)	15.

Looking to offer your guests a choice? Additional selections can be prepared at your request.

Speak with your event specialist for more details.

appetizer +5. per person / entrée +10. per person

FOOD STATIONS



VEGETARIAN

Cheese Station

Local Ontario Cheeses, Artisan Breads, Fresh Fruit, Compote, Honey

18.

The Dip Bar

Raw & Marinated Vegetables **(GF, VG)**

Charred Eggplant, Curried Cauliflower, Tahini Hummus **(GF, VG)**

Caesar Dressing, Artichoke Spinach Dip **(GF)**

Artisan Loaves & Flatbreads

15.

Maitake Mushroom Risotto **(GF)**

Thyme, Parmigiano-Reggiano

19.

Mezzi Rigatoni

Goat Cheese, Walnut, Kale Pesto

gluten-free pasta available

18.

Vegan Poke Bowl **(GF, VG)**

Sushi Rice, Cashew Crema, Edamame, Cucumbers,

Pickled Onions, Wakame

add marinated tuna or salmon **3.**

17.

SEAFOOD

Edo Sushi Station

Assorted Vegetarian & Fish Maki Rolls, Hand Rolls, Nigiri

24.

Green Curry Shrimp **(DF, GF)**

Sweet Potato Noodles, Bean Sprouts, Vegetables, Tofu

vegan alternative : Curried Tofu

17.

Maple Torched Salmon **(GF)**

Granny Smith Apples, Potato Crisps, Tobiko

vegan alternative : Roasted Carrots

17.

Seafood Bar

East Coast Oysters, Shrimp Cocktail, Smoked Salmon,

Albacore Tuna Ceviche, Marinated Mussels,

Assorted Accoutrements

44.

FOOD STATIONS

priced per person

25

MEAT

- Slider Station (select three)** **15.**
Mole Pulled Chicken • Tortilla Crisps, Charred Tomato
Hoisin-glazed Pork Belly • Sesame Slaw, Cilantro
Smoked Beef Burger • Gouda, Caramelized Onions
Ginger Cilantro Fried Shrimp • Pickled Cucumbers, Chilies
BBQ Jackfruit • Avocado, Hickory Sticks **(V)**
Beer-battered Haddock • Malt Mayo, Cabbage
- Charcuterie Station** **19.**
Sharbot Lake Cured Meats, Assorted Mustards,
House Pickles, Artisanal Breads
- Butter Chicken** **17.**
Housemade Garlic Naan, Cilantro Cream, Basmati
vegan alternative : Curried Tofu
- Pork Carnitas Taco Station** **16.**
Grilled Pineapple, Pickled Onions, Cilantro, Pico de Gallo, Crema
vegan alternative : Pulled Jackfruit
- Porcini Braised Beef Short Rib** **21.**
Creamy Semolina, Roasted Mushrooms, Chimichurri
vegan alternative : Roasted King Oysters

SWEETS

- Croffle Station (V)** **18.**
Sauces: Vanilla, Chocolate, Strawberry
Toppings: Toasted Nuts, Shredded Coconut, Cookie Crumbs
Chantilly: Lemon, White Chocolate
- Cannoli Station** **15.**
Lemon, Pistachio, Hazelnut, Chocolate, Custard
- Arcadian Dessert Table** **15.**
Assorted Mini Sweets, Chocolates, Cakes & Tarts,
Fruit & Berry Platters **(VG, GF)**

LATE-NIGHT



LATE-NIGHT PASSED CANAPÉS

priced per piece

27

The Toronto Slider · Peameal Bacon, Ballpark Mustard	5.
Smoked Beef Burger · Gouda, Caramelized Onions	5.
Classic Poutine · Squeaky Cheese, Traditional Gravy	6.
The Arcadian Poutine · Chicken Velouté, Peas	5.
Truffle Fries · Parmigiano-Reggiano, Scallions (V, GF)	4.50
Pommes Dauphine · Chive Sour Cream (V)	4.
Crispy Panisse · Eggplant, Sesame (VG, GF)	4.
Vegetarian Samosa · Cilantro Chutney (V)	4.

HOLIDAY OFFERINGS



HOLIDAY BUFFETS

priced per person

HOLIDAY BUFFET 1

Seeded Rolls & Butter

Celeriac & Truffle Soup

Romaine & Kale Salad · Cranberries, Citrus & Mulled Wine Vinaigrette

Roasted Squash & White Bean Salad · Pepitas, Tahini

Pickled Beet & Citrus Salad · Dill, Walnuts

Maple Brined Roast Turkey · Cranberry & Apple Stuffing, Traditional Gravy, Cranberry Sauce

Ginger & Black Pepper Salmon · Pomegranate, Quinoa

Rosemary Dijon Flat Iron Steak · Roasted Brussels Sprouts, Red Wine Jus

Buttermilk Mashed Potatoes & Roasted Vegetables

Arugula Casarecce · Pine Nuts, Cherry Tomatoes

Assorted Festive Desserts · Fresh Fruit & Berry Platters

65.

HOLIDAY BUFFET 2

Seeded Rolls & Butter

Celeriac & Truffle Soup

Romaine & Kale Salad · Cranberries, Citrus & Mulled Wine Vinaigrette

Roasted Squash & White Bean Salad · Pepitas, Tahini

Pickled Beet & Citrus Salad · Dill, Walnuts

Citrus Marinated Shrimp · Horseradish, Traditional Cocktail Sauce, Lemons

Maple Brined Roasted Turkey · Cranberry & Apple Stuffing, Traditional Gravy, Cranberry Sauce

Ginger & Black Pepper Salmon · Pomegranate, Quinoa

Rosemary Dijon Prime Rib · Roasted Brussels Sprouts, Red Wine Jus

Buttermilk Mashed Potatoes & Roasted Vegetables

Arugula Casarecce · Pine Nuts, Cherry Tomatoes

Assorted Festive Desserts · Fresh Fruit & Berry Platters

72.

HOLIDAY OFFERINGS

priced per person

HOLIDAY STATIONS

Classic Turkey Carving Station

Roast Turkey, Cranberry & Apple Stuffing,
Proper Gravy, Cranberry Sauce

18.

Smoked Ham Carving Station (DF, GF)

Honey & Maple Glaze, Sweet Potato Purée, Apple Chutney

16.

Peppercorn-crusted Boneless Beef Rib Eye (GF)

Horseradish Whipped Potato, 100km Heirloom Carrots,
Mustard Jus

21.

Oyster Bar

Assortment of Canadian Oysters with Traditional Garnishes
northern divine sturgeon caviar +12. per person

20.

SWEETS

Holiday Sweets & Gingerbread

O&B Artisan Holiday Sweets, Squares, Gingerbread

16.

HOLIDAY PLATED DINNER

priced per person

APPETIZERS

- Maple Roasted Squash Potage** · Pickled Peppers, Chilies **(V, GF)** **13.**
- Celeriac & Truffle Bisque** · Walnut Pesto **(V, GF)** **14.**
- Artisanal Green Salad** · Pickled Cranberries, Torched Goat Cheese, Mulled Wine Vinaigrette **(GF)** **15.**
- Tourtière Gougère** · Braised Pork Shoulder, Truffle, Branston Chutney, Pea Shoots **25.**

MAINS

- Atlantic Salmon** · Spiced Squash Purée, Braised Turnip, Pumpkin Seed Pesto **(DF, GF)** **37.**
- Thyme & Red Wine Braised Short Rib** · Sweet Potato, Brussels Sprouts, Maple Roasted Carrot **(DF, GF)** **49.**
- Carved Roast Turkey** · Proper Gravy, Mashed Potatoes, Herbed Stuffing, Cranberries **40.**

DESSERT

- Warm Apple Crumble** · Thyme Chantilly, Bourbon Vanilla Anglaise **13.**
- Gingerbread Pavlova** · Spiced Custard, Brandy Snaps, Orange Marmalade **15.**
- Black Forest Log** · Flourless Sponge Cake, Milk & White Chocolate Chantilly, Cherries **(GF)** **15.**

COCKTAIL STATIONS



COCKTAIL STATIONS

priced per drink

33

Mojito Workshop (minimum 35 guests) 14.

Allow your guests to fully customize the classic mojito with their favourite flavors! Choose from rum, tequila or vodka, make it strawberry, hibiscus or mango and garnish with fresh fruits and mint for the ultimate interactive experience.

Champagne Mule (minimum 35 guests) 16.

Choose from orange, grapefruit or passion fruit juice to combine with lime juice, ginger beer and vodka. Topped with Champagne and garnished with mint leaves.

HOLIDAY COCKTAILS

Arcadian Mulled Wine 13.

Seasonal Spices

The Grinch 14.

Vodka, Pineapple Juice, Soda, Ginger Ale, Lemon Lime Mix

White Christmas 16.

Vodka, Baileys, Peppermint Schnapps, Whipped Cream

Sparkling Harvest 15.

Orange Liqueur, Cranberry Juice, Sparkling Wine

BEVERAGES



WINE LIST

priced per bottle

35

SPARKLING

Montelliana Prosecco, Veneto, Italy	68.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	75.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	100.
Collet NV Brut Champagne, France	135.
Taittinger Brut Réserve Champagne, France	200.
Moët & Chandon Champagne, France	250.

WHITE

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	48.
Fontamara Pinot Grigio, Terre di Chieti, Italy	49.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	53.
Rocca delle Macie Giulio Straccali Pinot Grigio, Lombardy, Italy	53.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	59.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	62.
Campo Flores Bianco, La Mancha, Spain	64.
Ironstone Chardonnay, Lodi, California	70.
Flaxbourne Sauvignon Blanc, Marlborough, New Zealand	75.
Jean-Luc Colombo 'La Violette' Viognier, Rhône, France	78.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	86.
Cartlidge & Browne Chardonnay, Napa Valley, California	88.

Looking for a recommendation? Forward your menu selection and wine price range to your event specialist and allow our sommelier to choose the wine for your event.

ROSE

Cave Spring Rosé, Niagara, Ontario	59.
Les Oliviers Rosé, Languedoc, France	62.
Les Jamelles 'Claire de Rosé', Languedoc, France	65.
Cristom Vineyards Estate Rosé, Willamette Valley, Oregon	135.

RED

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	48.
Fontamara 'Quattro', Abruzzo, Italy	49.
Gerardo Cesari 'Lidi' Merlot, Venetie, Italy	53.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	59.
Castello di Querceto Chianti, Tuscany, Italy	62.
Velenosi Montepulciano-Sangiovese, Marche, Italy	67.
Luigi Bosca 'Testimonio' Malbec, Mendoza, Argentina	72.
Solid Ground Pinot Noir, California	72.
Ironstone Cabernet Sauvignon, Lodi, California	74.
Speri Valpolicella Classico, Veneto, Italy	77.
Jean-Luc Colombo 'Les Abeilles' Côtes du Rhône, Rhône, France	83.
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	88.
Saint Cosme Syrah, Rhône, France	90.
Olivier Pithon 'Mon P'tit Pithon Rouge', Côtes Catalanes, France	92.
Chemistry Pinot Noir, Willamette Valley, Oregon	95.
Clos LaChance Cabernet Sauvignon, Santa Clara Valley, California	115.

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NON-ALCOHOLIC

Freshly Brewed Coffee	per person 4.
Decaffeinated, Black & Specialty Teas	per person 4.
Bottled Juice	each 4.50
Soft Drink	each 4.50
Sparkling or Still Mineral Water (355ml)	each 4.50
San Pellegrino Sparkling Fruit & Tea Beverages	each 5.
Station Cold Brew Coffee	each 5.
Freshly Pressed Juice (355ml)	each 7.
Freshly Pressed Lemonade (355ml)	each 7.
Sparkling or Still Mineral Water (750ml)	each 10.
Cold Pressed Greenhouse Juices (300ml)	each 14.50

PREMIUM SOFT BAR

per person 27.

Pop
Juice
Coffee
Tea

ULTRA PREMIUM SOFT BAR

per person 32.

Pop
Juice
Bottled Water
San Pellegrino Fruit & Tea Beverages
Coffee & Tea

ZERO-PROOF COCKTAILS

Pumpkin Pie	10.
Peach & Pumpkin Cider, Apple Juice, Cinnamon Syrup	
Merry Delight	9.
Pomegranate Blueberry Juice, Soda, Mint	
Candied Apple	9.
Cranberry & Apple Juice, Soda, Rosemary	
12 Reindeers	9.
Orange Juice, Cranberry Juice, Sparkling Apple Cider, Cinnamon, Rosemary	

BEVERAGE STATIONS

priced per person

38

INFUSED WATER

Blueberry Orange or Cucumber Mint

less than 100 **35.**

more than 100 **50.**

COFFEE & TEA

Freshly Brewed Coffee & Assorted Specialty Teas

35 cups **85.**

PROPELLER COFFEE CO.

minimum 75 guests, led by Propeller baristas for 3 hours

Espresso-based & Drip Coffees

Pluck Teas

Propeller Cold Brew

Hot Chocolate & Steamers

15. per person

NESPRESSO COFFEE STATION

minimum order of 45. for 1.5 hours

Latte, Cappuccino, Espresso

Dark & Light Roast Coffee

Coffee, Pluck Tea, Biscotti

7. per person

CINNAMON HOT CHOCOLATE

minimum order of 65.

Marshmallow, Candy Cane, Whipped Cream

6.50 per person

HOT APPLE CIDER

minimum order of 65.

Flavoured with Fruits & Spices

6.50 per person



PREMIUM BAR

per oz 11.

Dillon's Selby Vodka
Dillon's Selby Gin
Havana Club Añejo Reserva Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Blended Scotch

ULTRA PREMIUM BAR

per oz 13.

Belvedere Vodka
Dillon's Canoe Rye
Dillon's Unfiltered Gin 22
El Dorado 8 Year Old Rum
Maker's Mark Bourbon
Johnnie Walker Black Label Blended Scotch

AFTER-DINNER DRINKS

per oz

Amaretto, Baileys Irish Cream, Kahlúa 11.
Courvoisier VS, Martell VS, Grand Marnier 16.

BEER

Standard 10.
Premium 11.50

TEQUILA

per oz

Sauza Silver 12.
Dejado 14.
Don Julio Blanco 16.
Casamigos Reposado 17.

SCOTCH

per oz

The Glenlivet 12 Year Old 16.
Highland Park 10 Year Old 16.
The Macallan Gold 18.
Talisker 10 Year Old 20.

HOUSE & CLASSICS

Dark & Stormy

Añejo Rum, Ginger Beer, Lime, Bitters

Aperol Spritz

Aperol, Sparkling Wine, Lemon

Savoie 75

Gin, Lemon, Elderflower Liqueur, Prosecco

Southside

Gin, Mint, Citrus Syrup, Lime, Soda

Elderflower Paloma

Tequila, Elderflower Liqueur, Grapefruit, Lemon

Espresso Martini

Vodka, Kahlúa, Espresso

Hemingway Daiquiri

White Rum, Maraschino Liqueur, Lime, Grapefruit

Toronto Cocktail

Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry

Paper Plane

Bourbon, Aperol, Amaro, Torched Lemon

SESSIONS

15. Americano **12.**
Campari, Sweet Vermouth, Soda Water, Orange

16. Lilibet **15.**
Dry Vermouth, Bénédictine, Lime

16. Kir **15.**
Cassis Liqueur, Prosecco, Lemon

16. Ville Marie Royale **13.**
Rye, Cider, Maple Syrup, Lime

17.

BATCHED

minimum order of 50, served from the bar

18. Marga-Xalapa **12.**
Tequila Blanco, Jalapeño, Agave, Lime, Watermelon, Salt, Togarashi

18. Bianca **12.**
White Rum, Apricot Brandy, White Wine, Peach

19. Sangria Rosso **12.**
Vodka, Red Wine, Orange Liqueur, Lemon, Orange

19. Ozark **12.**
Vodka, Berry Liqueur, Lemon, Strawberry, Mint

BAR PACKAGES

priced per person

41

PREMIUM PACKAGE

open bar for one-hour reception before dinner
and five hours after dinner, wine only with dinner

Premium Bar Rail

Dillon's Selby Vodka, Dillon's Selby Gin,
Havana Club Añejo Reserva Rum,
Crown Royal Rye, Bulleit Bourbon,
Johnnie Walker Red Label, 1800 Blanco Tequila,
Triple Sec, Campari, Vermouth

—

Beer & Cider

Standard

—

House Wines

Cave Spring 'O&B White' Chardonnay
Cave Spring 'O&B Red' Cabernet Franc

—

Non-alcoholic Beverages

Pop & Juice

—

Freshly Brewed Coffee & Tea

65.

ULTRA PREMIUM PACKAGE

open bar for one-hour reception before dinner
and five hours after dinner, wine only with dinner

Sparkling Toast

—

Bar Bites & Snacks

Selection of Gourmet Snacks

—

Ultra Premium Bar Rail

Belvedere Vodka, Dillon's Canoe Rye, Dillon's Unfiltered Gin 22,
El Dorado 8 Year Rum, Maker's Mark Bourbon,
Johnnie Walker Black Label, Tequila Tromba Blanco,
Amaretto, Triple Sec, Campari, Vermouth, Baileys Irish Cream

—

Beer & Cider

Standard & Premium

—

Wines (select one red and one white)

Fontamara Pinot Grigio

Fontamara 'Quattro'

or

Gerardo Cesari 'Lidi' Merlot

Gerardo Cesari Bianco delle Venezie

—

Non-alcoholic Beverages

Bottled Water, Pop & Juice,

San Pellegrino Fruit & Tea Beverages

—

Freshly Brewed Coffee & Tea

80.