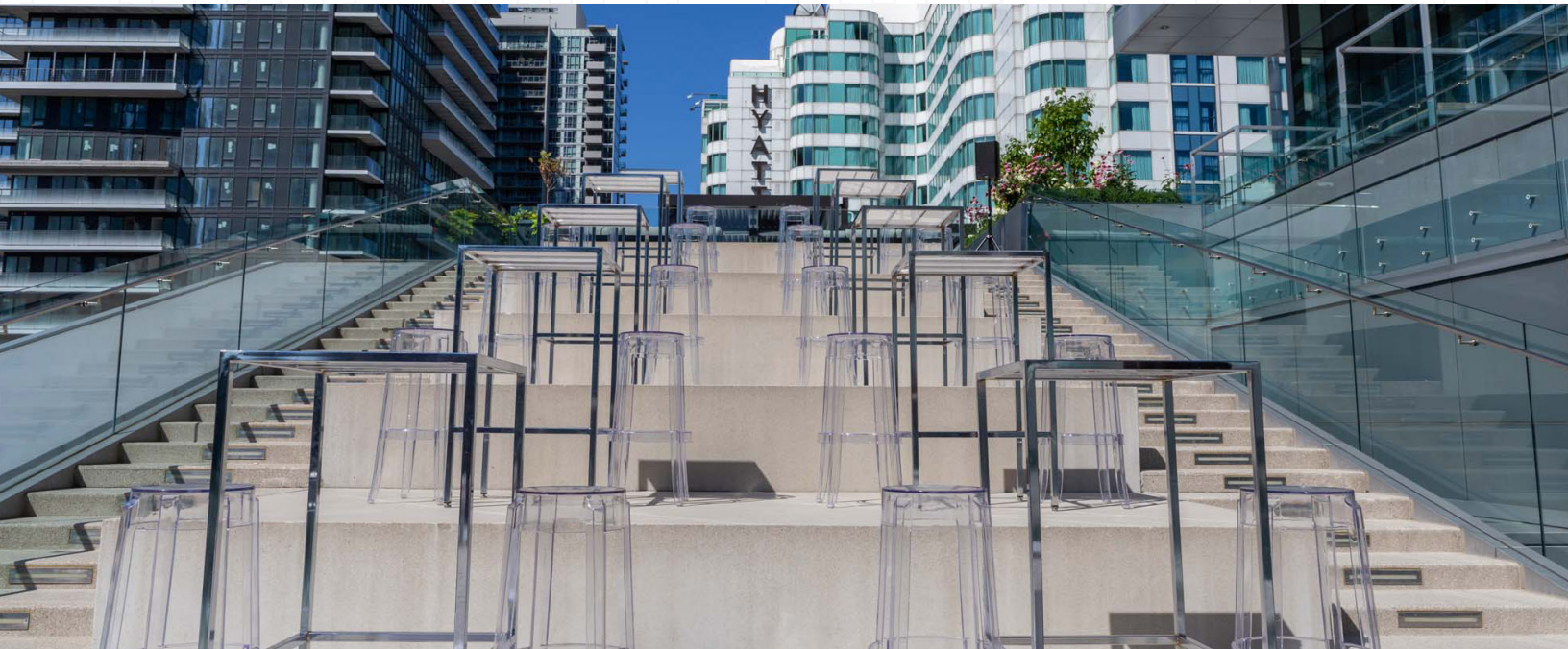
malaparte
HYATT

EVENTS AT MALAPARTE

Watch the stars come out against the breathtaking cityscape backdrop at Malaparte. A spectacular event space on the sixth floor of TIFF Bell Lightbox, Malaparte sits in the heart of downtown Toronto's Entertainment District. Featuring floor-to-ceiling windows, a stunning rooftop terrace and magnificent views of the city, this sophisticated King West venue offers both indoor and outdoor versatility. The outdoor amphitheatre is reminiscent of the roof of Villa Malaparte in Capri, where Jean-Luc Godard shot *Le Mépris*. The sophisticated textures of the indoor space exude shimmer and elegance, perfect for exclusive private events and star-studded soirées. Equipped with a dedicated kitchen to handle any need, O&B's culinary team offers an endless selection of creative dishes that are sure to wow your guests.



IT'S ON US

The following are included with your booking:

- table numbers in acrylic frames
- printed menus
  (with personalized menu header)
- 66" round dining tables
- dining chairs
- dance floor
- votive candles & holders
- outdoor party games
- white plexi cruiser tables & bars
- table flatware & glassware
- white linens
  (tablecloths & napkins)
- built-in projectors & screens
  (requires on-site tech)

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 the timing of your event.

Photo: Barb Simkova for
Tara McMullen Photography

OTHER COSTS TO CONSIDER

- audiovisual
- event insurance
- additional lounge furniture
- additional load-in time
- chairs for outdoor ceremonies
- cake & cupcake service fees
- on-site ceremonies $400
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- security

WORTH NOTING

- in the heart of the Entertainment District
- tented outdoor terrace
- breathtaking cityscape backdrop
- floor-to-ceiling windows
- underground parking available on-site

OLIVER & BONACINI
EVENT VENUES

malaparte

350 King Street West
TIFF Lightbox, Sixth Floor
Toronto, ON M5V 3X5
416.364.1211

events@oliverbonacini.com · malaparte.ca

Last Updated: March 2024

BREAKFAST

BREAKFAST BUFFETS

priced per person

TRADITIONAL CONTINENTAL

Freshly Squeezed Orange Juice

Freshly Baked Butter Croissants & Breakfast Muffins **(V)**

Coconut Chia Seed Pudding **(VG, GF)**
Toasted Granola, Berries

Market Fresh Fruit Salad

Butter & Ontario Fruit Preserves

Freshly Brewed Coffee & Selection of Teas

26.

DELUXE CONTINENTAL

Freshly Squeezed Orange Juice

Freshly Baked Butter Croissants & Breakfast Muffins **(V)**

Coconut Chia Seed Pudding **(VG, GF)**
Toasted Granola, Berries

Fried Egg Sandwich
Cheese, Tomato, Smoked Bacon, English Muffin

Market Fresh Fruit Salad

Butter & Ontario Fruit Preserves

Freshly Brewed Coffee & Selection of Teas

30.

MALAPARTE BREAKFAST

Freshly Squeezed Orange Juice & Chef's Juice of the Day

Scrambled Eggs & Chives

Herb-roasted Tomato **(VG, GF)**
Legume Vierge

Maple-cured Bacon & Honey Dijon Glazed Beef Brisket **(GF)**

Home Fries **(V)**
Sautéed Onions, Peppers

Market Fresh Fruit Salad

Freshly Baked Butter Croissants & Breakfast Muffins **(V)**

Coconut Chia Seed Pudding **(VG, GF)**
Toasted Granola, Berries

Freshly Brewed Coffee & Selection of Teas

40.

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

BREAKFAST ADDITIONS

priced per item · minimum order of 10

Seasonal Whole Fruit	**3.**
Sliced Breakfast Bread · (may include) *Banana, Pumpkin, Carrot* **(V)**	**3.50**
Muffins · (may include) *Blueberry, Lemon Cranberry, Raisin Bran* **(V)**	**4.**
Butter Croissant **(V)**	**4.**
Breakfast Cookies · *Toasted Seeds, Cranberries* **(V)**	**4.**
Pain au Chocolat or Almond Croissant **(V)**	**4.50**
Chef's Daily Mini Quiche **(V)**	**4.50**
Avocado Sourdough · *Toast, Seeds, Radish, Tomato* **(V)**	**6.**
Coconut Chia Seed Pudding · *Toasted Granola, Berries* **(VG, GF)**	**7.**
Greek Yoghurt Parfait · *Toasted Granola, Fruit Compote, Berries* **(V, GF)**	**8.**
Chef's Selection of Fruit & Vegetable Smoothies	**9.**
Sliced Fruit & Berry Presentation **(VG, GF)**	**9.**
Smoked Salmon Platter · *Herb-caper Crème, Sliced Tomato, Pickled Red Onion, Bagels*	**12.**

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BREAK TIME!

BREAK TIME

priced per person

COOKIE JAR

Assortment of Shortbread & Sugar Cookies, Biscotti

Double Chocolate Brownies

Freshly Brewed Coffee & Selection of Teas

14.

CHIPS, CHIPS & CHIPS

Yukon Potato, Taro & Plantain Chips

Caramelized Onion & Spinach Dip

Tomatillo Salsa

Artichoke Dip

Freshly Brewed Coffee & Selection of Teas

16.

SAY CHEESE

Locally Sourced Cheese Board

Dried Fruit & Nuts

Ontario Fruit Jam

Toasted Bread & Nut Crackers

Freshly Brewed Coffee & Selection of Teas

17.

SWEET TOOTH

Chocolate Bars & Assorted Movie Candies

Chicago Style Popcorn

Soft Drinks

Freshly Brewed Coffee & Selection of Teas

17.

ANTIPASTO

Marinated Olives

Grilled & Pickled Vegetables

Basil Pesto & Beet Hummus

Pecorino Cheese

Rosemary Focaccia

Freshly Brewed Coffee & Selection of Teas

19.

POWER UP

Assorted Protein Balls & O&B Trail Mix

Crispy Vegetables & Hummus

Fruit & Vegetable Smoothies

Freshly Brewed Coffee & Selection of Teas

21.

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

LUNCH

LUNCH BUFFETS

priced per person

TASTE OF ITALY

minimum 25 guests

Rosemary Focaccia

Sea Salt Butter & Spreads

—

Tossed Kale & Romaine Caesar Salad
Torn Croutons, Shaved Parmesan, Tomato, Smoked Bacon, Caper Dressing

Tomato & Mozzarella **(V, GF)**
Pickled Red Onion, Basil, Vincotto

Butter Bean & Kale **(VG, GF)**
Kalamata Olives, Roasted Red Pepper, Marinated Tomato, Sherry Vinaigrette

—

Chicken Piccata
Lemon, Herbs

Lemon Oregano Salmon **(GF, DF)**
Garlic Greens, Potato

Charred Eggplant & Cannellini **(VG)**
Grilled Vegetable Ragoût, Chickpea Croutons, Basil Pesto

Mezzi Rigatoni Alfredo **(V)**
Asiago Crème, Kale

—

Cannoli & Fresh Fruit

Freshly Brewed Coffee & Selection of Teas

52.

KING ST.DELI

minimum 25 guests

Chef's Selection of Vegan Soup **(VG)**

Garden Greens **(VG, GF)**
Shaved Roots, Pickled Onion, Toasted Seeds, Cider Vinaigrette

Broccoli & Fennel Slaw **(V, GF)**
Apple, Dried Cherries, Hemp Seeds, Green Goddess Dressing

Heirloom Potato Salad **(VG, GF)**
Balsamic Red Onion, Spinach, Tarragon Mustard Dressing

—

Chef's Selection of Seasonally Inspired Meat, Seafood, and Vegetable Sandwiches & Wraps

The Cubano
Mojo-roasted Pork Loin, Dijon Mayo, Swiss Cheese, Dill Pickle, Baguette

O&B Pickled Vegetables & Mustards

—

Double Chocolate Chip Cookies & Blondies

Freshly Brewed Coffee & Selection of Teas

46.

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

LUNCH BUFFETS

priced per person

DIRECTOR'S CUT

minimum 25 guests

O&B Mushroom Soup **(VG, GF)**

Lollo Rossa & Watercress Salad **(VG, GF)**
Toasted Buckwheat, Celery, Cucumber, Black Pepper & Maple Vinaigrette

Quinoa & Kale Salad **(VG, GF)**
Tomato, Sweet Pepper, Chickpeas, Dijon Dressing

Cabbage & Fennel Slaw **(VG, GF)**
Radicchio, Apple, Sunflower Seeds, Herb Dressing

—

Maple-glazed Atlantic Salmon **(GF, DF)**
Shaved Kohlrabi & Kale, Pickled Pearl Onions

Grilled Flat Iron Steak **(DF)**
Chili Potato, Broccolini, Marinated Tomato Vierge

Roasted Eggplant **(VG, GF)**
Grilled Vegetable & White Bean Ragoût, Garlic Tahini

Rigatoni Arrabbiata **(V)**
Spinach, Fresh Mozzarella

—

O&B Mini Treats

Sliced Fruit & Berry Presentation

Freshly Brewed Coffee & Selection of Teas

59.

THE TERRACE LUNCH **chef-led**

minimum 50 guests

Iceberg Salad **(V, GF)**
Pickled Onion, Corn Nuts, Roasted Pepper, Radish, Green Goddess Dressing

Roasted Heirloom Potato Salad **(VG, GF)**
Torn Herbs, Celery, Crunchy Mustard Dressing

Village Salad **(V, GF)**
Tomato, Cucumber, Olives, Feta, Sweet Peppers, Basil, Balsamic Dressing

—

Piri Piri Grilled Boneless Chicken Legs **(GF, DF)**

Honey Chipotle Flat Iron Steak **(GF, DF)**

Lemon & Dill Cured Atlantic Salmon **(GF, DF)**

Shawarma Spiced Cauliflower **(VG, GF)**

Grilled Greens **(VG, GF)**
Served with Chimichurri, Garlic Tahini, Hot Sauce, Crusty Bread

—

Torched S'mores & Watermelon

Freshly Brewed Coffee & Selection of Teas

63.

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

EXPRESS LUNCH

priced per person

EXPRESS LUNCH 1

Piri Piri Boneless Chicken Leg **(GF, DF)**

New Potato, Confit Garlic & Kale Salad, Celery, Roots, Salsa Verde

—

O&B Mini Treats

—

Freshly Brewed Coffee & Selection of Teas

46.

EXPRESS LUNCH 2

Pan-seared Salmon **(GF)**

Carrot Purée, Beluga Lentils, Escarole, Roe Beurre Blanc

—

O&B Mini Treats

—

Freshly Brewed Coffee & Selection of Teas

51.

EXPRESS LUNCH 3

Duck Leg Confit **(GF, DF)**

Seared Potato, Broccoli, Orange & Pickled Onion Vierge

—

O&B Mini Treats

—

Freshly Brewed Coffee & Selection of Teas

56.

EXPRESS LUNCH 4

Asada Grilled Flat Iron Steak **(GF)**

Baked Horseradish & Cheddar Russet Potato, Charred Roots, Chimichurri

—

O&B Mini Treats

—

Freshly Brewed Coffee & Selection of Teas

57.

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

CANAPÉS

CANAPÉS

priced per piece · minimum one dozen per selection

GARDEN

Marinated Mushrooms & Focaccia · *Aged Balsamic, Caramelized Onion, Goat Cheese*	**4.**
Roasted Fig & Ricotta Bruschetta · *Osprey Bluffs Honey, Toasted Walnuts*	**4.**
Whipped Goat Cheese Gougère · *Peach*	**4.**
Charred Maitake Pont Neuf · *Pickled Thyme, Hollandaise* **(VG)**	**4.**
Beetroot Hummus & Candied Lemon · *Cucumber, Crispy Quinoa* **(VG)**	**4.**
Chickpea Panisse · *Chipotle Aïoli*	**4.**
Mushroom Arancini · *Tomato, Grana Padano*	**4.**
Spring Pea & Ricotta Tart · *Tomato Jam, Lemon*	**4.**
Gaucho Pie Co. Mushroom Empanada · *Chimichurri*	**4.50**

SEAFOOD

Coconut Shrimp · *Mango, Chives*	**4.50**
Tuna Poke 'Bowl' · *Saku Tuna, Edamame, Pickled Onions, Nori, Sesame Aïoli, Cucumber* **(GF, DF)**	**4.50**
Ceviche · *Citrus, Sweet Potato, Avocado, Cilantro* **(GF, DF)**	**4.50**
Fennel-poached Shrimp Cocktail · *Horseradish Crema* **(GF)**	**4.50**
Peppercorn Smoked Salmon · *Red Onion Salsa, Pretzel*	**4.50**
East Coast Oyster · *Tarragon, Apple* **(GF)**	**5.**
East Coast Lobster Roll · *Brioche, Lemon-Herb Crema, Chervil*	**8.**

FARM

Honey Garlic Chicken Skewer · *Scallion* **(GF, DF)**	**4.50**
Buttermilk-brined Chicken Drumette · *Truffle Blue Cheese, Chives*	**4.50**
Gaucho Pie Co. Jerk Chicken Empanada · *Pineapple Salsa* **(DF)**	**4.50**
Maple-braised Pork Belly · *Fennel Aïoli, Sesame*	**4.50**
Steak Brochette · *Chimichurri* **(GF, DF)**	**5.**
Chicken Liver Mousse Profiterole · *Sour Cherry, Pistachios*	**5.**
Prime Rib Slider · *Swanky Sauce, Lettuce, Tomato, Cheese*	**5.**
Ontario Lamb Slider · *Whipped Goat Cheese, Arugula, Tomato Jam*	**5.**
Beef Tartare · *Taro, Anchovies, Chives, Charred Leeks, Egg Yolk Aïoli* **(DF)**	**5.50**

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

16. *per person*

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

DINNER

PLATED DINNER

priced per person

COLD APPETIZERS

Spring Garden Greens · *Whipped Chickpeas, Pickled Onions, Shaved Roots, Toasted Seeds, Cider Vinaigrette* **(VG, GF)** **15.**

Avocado Caesar Salad · *Baby Gem Lettuce, Smoked Bacon, Tomato, Grana Padano, Cured Egg Yolk, Harissa Dressing* **17.**

Green Bean & Artichoke · *Fine Beans, Roasted Artichoke, Pickled Mushrooms, Toasted Seeds, Tarragon, Balsamic* **(V, DF)** **17.**

Caprese · *Heirloom Tomato, Mozzarella, Pickled Onion, Almond Crumbs, Basil, Balsamic* **(V)** **17.**

Iceberg Salad · *Cornbread Croutons, Cherry Tomatoes, Radish, Crumbled Feta, Scallion Dressing* **(V)** **17.**

Tomato & Feta · *Cucumber, Red Pepper Preserve, Watercress, Pickled Red Onions, Kalamata Crumbs* **(V)** **17.**

Scallop Crudo · *Jalapeño, Uni, Orange, Macadamia, Cilantro* **(GF, DF)** **27.**

HOT APPETIZERS

Leek & Potato Soup · *Kale Pistou* **(VG, GF)** **11.**

Mushroom Soup · *Porcini Cream, Roasted Maitake, Chives* **(V, GF)** **15.**

Mezzi Rigatoni Alfredo · *Brie Crème, Sweet Peas, Basil* **(V)** **21.**

Ricotta Gnocchi · *Tomato Fondue, Kale* **(V)** **23.**

Garlic Prawns · *Piquillo Peppers, Cilantro, Thyme, Crustry Bread* **(GF)** **27.**

Want to offer guests a choice? We're happy to prepare an additional selection for **5.** per person, per appetizer and **10.** per person, per entrée. Speak with your event specialist for more details.

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PLATED DINNER

priced per person

FARM

Herb-roasted Chicken Suprême · *Smoked Bacon & Pearl Onion Ragoût, Yukon Gold Potato, Soubise, Thyme Jus* **(GF)**	**44.**
Garlic & Herb Cornish Hen · *Carrot Purée, Potato Galette, Braised Leeks, Roasted Garlic Jus* **(GF)**	**46.**
Duck Leg Confit · *Seared Potato, Broccoli, Quail Egg, Orange & Pickled Onion Vierge* **(GF, DF)**	**47.**
Asado Grilled Beef Strip Loin · *Goat Cheese Whipped Potato, Charred Kale, Sweet Onion Jus* **(GF)**	**54.**
Braised Beef Short RIb · *Sweet Corn Porridge, Garlic Rapini, Blistered Tomato, Mustard Jus* **(GF)**	**56.**
Beef Striploin & Garlic Prawns · *Caramelized Onion, Whipped Potato, Broccolini, Confit Tomato, Herb Butter* **(GF)**	**67.**
Beef Tenderloin · *Buttered Brioche, Fine Beans, Maitake, Truffle Foie Gras Crème*	**69.**

OCEAN

Maple-glazed Atlantic Salmon · *Toasted Cous Cous, Spinach, Pickled Pearl Onions, Dijon Crema*	**42.**
Tuna Niçoise · *Marble Potato, Fine Beans, Tomato Jam, Watercress, Cured Egg Yolk, Black Olive Crumbs* **(DF)**	**42.**
Grilled Octopus · *Bravas Potatoes, Chorizo Salsify Mousseline, Sea Truffle, Asparagus* **(GF)**	**43.**
Lemon-dill Arctic Char · *Grilled Artichoke & Summer Squash, Buckwheat, Tomato Pistou* **(GF, DF)**	**44.**
Seared Scallops · *Potato Pavé, Brussels Sprouts, Heirloom Carrot, Salmon Roe Crème* **(GF)**	**49.**
Branzino · *Seared Fennel, New Potato, Dill, Sauce Marinière* **(GF)**	**52.**

GARDEN

Sesame & Ginger Tofu · *Seared Mushrooms, Mustard Greens, Pickled Carrot, Cilantro* **(VG, GF)**	**32.**
Barbacoa Cauliflower · *Confit Potato, Balsamic Red Onion, Charred Cabbage, Black Bean Salsa* **(VG, GF)**	**32.**
Roasted Eggplant · *Grilled Vegetable Ragoût, Chickpeas, Kale, Sesame* **(VG, GF)**	**34.**
Chickpea Panisse · *Pickled Roots, Herb Purée, Roasted Tomato, Cannelloni Bean Vierge* **(VG)**	**34.**

DESSERTS

Blueberry & Lemon Tart · *Torched Lime Meringue, Graham Crumble, Blueberries, Mint*	**14.**
Cherry Frangipane Cake · *Vanilla Crème Fraîche, Spiced Almonds, Cherry Compote, Sorrel*	**14.**
Tropical Profiterole · *Passion Fruit Curd, Mango Crémeux, Caramelized Pineapple Compote, Coconut Streusel*	**14.**
Chocolate Espresso Cake · *Whipped Hazelnut Ganache, Espresso Crème Anglaise, Raspberry Gel, Milk Crumbs*	**15.**
Lavender Pavlova · *Vanilla Crème Pâtissière, Grapefruit, Honey Walnut Croquant* **(GF)**	**15.**
Stone Fruit Shortcake · *Lemon Sponge Cake, Vanilla Chantilly, Macerated Stone Fruit, Oat Crumble, Lemon Balm* **(VG, GF)**	**15.**
Kir Royale Cake · *Prosecco Mousse, Lemon Chiffon Cake, Cassis Confit, Raspberries, Sablé Breton*	**15.**

Want to offer guests a choice? We're happy to prepare an additional selection for **5.** per person, per appetizer and **10.** per person, per entrée. Speak with your event specialist for more details.

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

FOOD STATIONS

FOOD STATIONS

priced per person

SLIDERS **3 pieces per person**

choose 2 types **13.**

choose 3 types **15.**

Prime Rib
Cheese, Lettuce, Tomato, Swanky Sauce

Grilled Chicken Caesar
Romaine, Smoked Bacon, Tomato, Horseradish

Citrus-cured Atlantic Salmon
Bibb Lettuce, Pickled Onion, Dill Crème

Nonna's Meatball
Spicy Pepper, Mozzarella

Sesame & Pickled Ginger Tofu **(V)**
Scallion Aïoli, Marinated Cabbage, Pickled Carrot

Roasted Mushroom & Goat Cheese **(V)**
Caramelized Onions, Arugula, Red Pepper Preserve

POUTINE

choose 1 type **15.**

The OG
Cheese Curds, Black Pepper Gravy, Green Onion

Spice Route
Butter Chicken, Spiced Yoghurt, Cilantro Chutney

The Seoul
Bulgogi Short Rib, Kimchi, Sesame

Southern Comfort
Buttermilk Popcorn Chicken, Red Eye Gravy, Smoked Cheddar

The Garden **(V)**
Mushroom Gravy, Cheese Curds, Grilled Roots, Crispy Herbs

TACOS **3 pieces per person**

served with corn & flour tortillas, pico de gallo, guacamole and hot sauce

choose 2 types **15.**

choose 3 types **17.**

Carne Asada Flat Iron Steak
Chipotle, Pickled Onions, Cilantro Crema

Garlic Shrimp
Chunky Avocado, Savoy Cabbage, Piquillo Peppers

Smoked Chicken
Tomatillo Salsa, Creamy Slaw, Pickled Kohlrabi

Pulled Pork Carnitas
Mole Verde, Cotija Cheese, Cilantro

Shawarma-spiced Cauliflower **(V)**
Mint Chutney, Saffron Raisins, Crispy Onions

Honey Garlic Eggplant **(V)**
Sesame, Green Onions

BAO

choose 2 types **16.**

Maple Pork Belly
Kimchi, Spicy Mayo

Teriyaki Chicken
Marinated Cucumber, Scallion, Sesame

BBQ Brisket
Jalapeño, Cilantro

Sesame Tofu **(V)**
Pickled Ginger Aïoli, Carrot

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

FOOD STATIONS

priced per person

CAPTAIN NEON POKE **(GF)**

Salmon or Tuna Poke **19.**

Choice of Salmon or Tuna, Sushi Rice, Edamame, Pickled Onions, Nori, Sesame, Avocado, Taro, Ginger-soy Dressing

EDO SUSHI **4 pieces per person**

minimum of 50 guests

Assorted Sushi Selection **21.**

Maki, Sashimi, Nigiri, Wasabi, Soy, Pickled Ginger

SEAFOOD, SEAFOOD, SEAFOOD **chef-led**

Assorted Seafood Selection **55.**

Fennel-poached Shrimp Cocktail, East Coast Oysters, Bay Scallops & Zucchini, Black Pepper Smoked Salmon, Grouper Ceviche, Horseradish, Lemon, Cocktail Sauce, Mignonette, Taro Chips

PAELLA **(GF) chef-led** **21.**

Short Grain Rice, Chorizo, Shrimp, Smoked Chicken, Saffron

SHORT RIB **(GF) chef-led** **22.**

Red Wine Braised Beef Short Rib, Mustard-whipped Yukon Gold Potato, Maple-roasted Roots, Rosemary Jus

GARDEN RISOTTO **(V, GF) chef-led** **22.**

Arborio Rice, Sweet Peas, Asparagus, Garden Tomato, Parmigiano-Reggiano

HARVEST TABLE **25.**

Ontario Blue, Brie & Gouda, Sharbot Lake Cured Meat, Kozlik's Mustard, Local Jam, Crisp Vegetables, Hummus, Smoked Fish, Rosemary Focaccia, Nut Crackers

LONG BONE RIB EYE **(GF) chef-led** **45.**

Rib Eye Steak, Charred Roots & Potato, Garlic Kale, Mustard, Horseradish, Red Wine Jus

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

FOOD STATIONS

priced per person

SWEETS

Malaparte Sweet Treats **(V)**
Seasonal selection of miniature desserts

16.

Cupcake Station
An assortment of mini and regular-sized cupcakes in a variety of flavours

16.

Donuts & Fritters
A selection of your favourites, including our wall of assorted classic donuts

17.

S'mores **chef-led**
Vanilla Bean, Passion Fruit & Raspberry Marshmallow, Double Chocolate Chip Cookies, Dulce de Leche, White Chocolate Chantilly, Brownie Crumbs

18.

Carnival Eats **chef-led** **(V)**
Candy Floss, Assorted Mini Pies & Tarts, Pecan Bar, Caramel Corn, Liquid Nitrogen Vanilla Bean Ice Cream
minimum 100 guests

26.

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

LATE-NIGHT

PASSED CANAPÉS

priced per piece · minimum one dozen per selection

Charred Maitake Pont Neuf · *Pickled Thyme, Hollandaise* **(VG)**	**4.**
Mac & Cheese Bites · *Spicy Ketchup* **(V)**	**4.**
Three-cheese Mini Grilled Cheese Sandwich · *Tomato Jam*	**4.**
Gaucho Pie Co. Chorizo Empanada · *Garlic Aïoli*	**4.50**
OG Poutine · *Cheese Curds, Black Pepper Gravy, Herbs*	**4.50**
Buttermilk Fried Chicken Drumette · *Buffalo Sauce, Scallion*	**4.50**
Smash Burger · *Swanky Sauce, Lettuce, Tomato, Cheese*	**5.**
Meatball Slider · *Spicy Pepper, Mozzarella, Basil*	**5.**
Spadina Ave. Noodle Box · *Chow Mein, Shredded Vegetables, Mint, Cilantro, Soy* **(DF)**	**5.**
Libretto Pizza Slice · *Margherita or Pepperoni*	**5.**

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

BEVERAGES

WINE LIST

SPARKLING

Montelliana Prosecco, Veneto, Italy	**70.**
Parés Baltà Cava Brut, Spain	**72.**
Cave Spring 'O&B' Brut, Niagara, Ontario	**74.**
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	**100.**
Collet Brut Champagne, France	**135.**
Taittinger Brut Réserve Champagne, France	**170.**
Moët & Chandon Champagne, France	**250.**

ROSÉ

Les Oliviers, Languedoc, France	**55.**
Gerard Bertrand Gris Blanc, Languedoc, France	**67.**
Cave Spring 'Estate', Niagara, Ontario	**76.**

WHITE

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	**50.**
Fontamara Pinot Grigio, Terre di Chieti, Italy	**52.**
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	**55.**
Fox Brook Chardonnay, California	**57.**
Rocca delle Macìe 'Giulio Straccali' Pinot Grigio, Lombardy, Italy	**60.**
Pasquiers Sauvignon Blanc-Vermentino, Languedoc, France	**62.**
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	**62.**
Cave Spring 'Canoe' Riesling, Niagara, Ontario	**64.**
Umani Ronchi 'Villa Bianchi' Pecorino, Marche, Italy	**70.**
Ironstone Chardonnay, Lodi, California	**74.**
Map Maker Sauvignon Blanc, Marlborough, New Zealand	**78.**
Jean-Luc Colombo 'La Violette' Viognier, Rhône, France	**78.**
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	**86.**
Cartlidge & Browne Chardonnay, Napa Valley, California	**88.**

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

WINE LIST

RED

Cave Spring ‘O&B Red’ Cabernet Franc, Niagara, Ontario	**50.**
Fontamara ‘Quattro’, Abruzzo, Italy	**52.**
Gerardo Cesari ‘Lidi’ Merlot, Veneto, Italy	**55.**
Fox Brook Cabernet Sauvignon, California	**57.**
Les Jamelles Cabernet Sauvignon, Pays d’Oc, France	**60.**
Velenosi Montepulciano-Sangiovese, Marche, Italy	**70.**
Más Buscados Tempranillo-Petit Verdot, Castilla, Spain	**72.**
Luigi Bosca ‘Testimonio’ Malbec, Argentina	**72.**
Ironstone Cabernet Sauvignon, Lodi, California	**74.**
Solid Ground Pinot Noir, California	**75.**
Speri Valpolicella Classico, Veneto, Italy	**77.**
Jean-Luc Colombo ‘Les Abeilles’ Côtes du Rhône, Rhône Valley, France	**83.**
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	**88.**
Saint Cosme 100% Syrah, Rhône Valley, France	**90.**
Olivier Pithon ‘Mon P’tit Pithon’, Côtes Catalanes, France ***limited availability**	**92.**
Chemistry Pinot Noir, Willamette Valley, Oregon ***limited availability**	**99.**
Clos LaChance ‘Estate’ Cabernet Sauvignon, Santa Clara Valley, California ***limited availability**	**115.**

Looking for something in particular? Please speak to your event specialist for details.

BEVERAGES

NON-ALCOHOLIC

Freshly Brewed Coffee	per person	**4.**
Decaffeinated, Black & Specialty Teas	per person	**4.**
Bottled Juice	each	**4.**
Soft Drink	each	**4.50**
Sparkling or Still Mineral Water (355ml)	each	**4.50**
San Pellegrino Sparkling Fruit 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	**9.**

SPIRIT-FREE

Strawberry Basil Smash **7.**
Strawberry, Muddled Basil, Lime, Soda

Raspberry No-hito **9.**
Lime Juice, Raspberry Syrup, Soda

Pineapple Confusion **9.**
Pineapple, Mint, Lemon, Soda

Cucumber Cooler **9.**
Cucumber, Mint, Lemon, Thyme, Soda

Dry January **10.**
Seedlip Garden, Green Juice, Cayenne, Lemon, Worcestershire

BASIC SOFT BAR

per person **25.**

Pop
Juice
Coffee
Tea

PREMIUM SOFT BAR

per person **30.**

Pop
Juice
Bottled Water
San Pellegrino Fruit Beverages
Coffee
Tea

BEVERAGE STATIONS

priced per station

INFUSED WATER

Lemon Basil or Cucumber Mint

For fewer than 100 guests **35.**

For more than 100 guests **50.**

COFFEE & TEA

Freshly Brewed Coffee & Assorted Specialty Teas

35 cups **82.**

PROPELLER COFFEE CO.

minimum 75 guests
led by Propeller baristas

Espresso-based & Drip Coffees

Pluck Teas

Propeller Cold Brew

Hot Chocolate & Steamers

per person **15.**

CHILLED TEA

Spiced Citrus or TIFF Sweet Tea

For fewer than 100 guests **65.**

For more than 100 guests **80.**

CHILLED LEMONADE

Sparkling Citrus or Berry Thyme

For fewer than 100 guests **65.**

For more than 100 guests **80.**

BAR

BASIC BAR

per oz **10.**

Smirnoff Vodka

Tanqueray Gin

Canadian Club Rye

El Dorado 5 Year Old Rum

Jim Beam White Label Bourbon

J&B Rare Scotch

PREMIUM BAR

per oz **11.50**

Dillon's Selby Vodka

Dillon's Selby Gin

El Dorado 5 Year Old 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

Havana Club 7 Year Old Rum

Maker's Mark Bourbon

Johnnie Walker Black Label Blended Scotch

BEER & CIDER

	each
Standard	**10.**
Premium	**11.50**

AFTER-DINNER DRINKS

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

TEQUILA

	per oz
Sauza Silver	**12.**
Dejado	**14.**
Don Julio Blanco	**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.**

COCKTAILS

HOUSE & CLASSICS

Dark & Stormy **17.**
Añejo Rum, Ginger Beer, Lime, Bitters

Aperol Spritz **16.**
Aperol, Sparkling Wine, Lemon, Soda

Savoie 75 **16.**
Gin, Lemon, Elderflower Liqueur, Sparkling Wine

Elderflower Paloma **17.**
Tequila, Elderflower Liqueur, Grapefruit, Lemon

Clarified Margarita **18.**
Tequila, Clarified Citrus, Triple Sec, Bitters
Like it spicy? Add Thai chili for no extra charge.

Espresso Martini **19.**
Vodka, Kahlúa, Espresso

Toronto Cocktail **19.**
Rye, Fernet, Simple Syrup, Angostura Bitters

Hemingway Daiquiri **19.**
Rum, Luxardo Maraschino, Grapefruit, Lime

Swiss Cartel **21.**
Tequila, Sweet Vermouth, Campari

The Last Word **22.**
Gin, Green Chartreuse, Luxardo Maraschino, Lime

SESSIONS

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

Kir **15.**
Cassis Liqueur, Sparkling Wine, Lemon

Negroni Sbagliato **15.**
Campari, Sweet Vermouth, Prosecco

BATCHED

minimum 50 orders required
served from the bar

Marga-Xalapa **13.**
Tequila Blanco, Jalapeño, Agave, Lime, Watermelon, Salt, Togarashi

Sangria Roja **14.**
Vodka, Red Wine, Orange Liqueur, Lemon, Orange

Sangria Blanca **14.**
White Rum, Apricot Brandy, White Wine, Peach

Ozark **12.**
Vodka, Berry Liqueur, Strawberry Juice, Lime, Soda

BAR PACKAGES

priced per person

PREMIUM PACKAGE

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

Premium Bar Rail
Dillon's Selby Vodka, Dillon's Selby Gin,
El Dorado 5 Year Old Rum,
Crown Royal Rye, Bulleit Bourbon,
Johnnie Walker Red Label, Sauza Silver Tequila,
Triple Sec, Campari, Vermouth

—

Beer & Cider
Standard & Premium

—

Wines
Fontamara Pinot Grigio
Fontamara 'Quattro'

—

Non-alcoholic Beverages
Pop & Juice

—

Freshly Brewed Coffee & Tea

68.

ULTRA PREMIUM PACKAGE

Open bar for one-hour reception before dinner
and for 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, Havana Club 7 Year Old Rum,
Maker's Mark Bourbon, Johnnie Walker Black Label,
Dejado Tequila Blanco, Amaretto, Triple Sec,
Campari, Vermouth

—

Beer & Cider
Standard & Premium

—

Wines **choice of 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 Beverages

—

Freshly Brewed Coffee & Tea

85.