

ARCADIAN

EXPERIENCE PACKAGE

\$175 including tax & event administration fee
120 person minimum

MENU PACKAGE

- Choice of five types of canapés
- Custom three-course plated dinner
- Choice of three types of late night canapé
- Bar Package

Complimentary Services

The following services are included in your rental:

- Menu tasting for two
- Leather dining chairs
- Ivory bengaline linen
- Custom plexiglass table numbers
- Mercury glass candle holders
- Crystal stemware
- White china
- Stainless steel cutlery
- Printed menus
- Bridal suite with safe
- Cake cutting



CANAPÉS

Please select five canapés

*Included in your package are three canapés per person
+5. for each additional piece*

Smoked Salmon Crêpe · Chive Crème Fraîche
Marinated Shrimp · Tarragon, Marie Rose Sauce **(GF, DF)**
Scallop Ceviche · Pomegranate, Citrus **(GF, DF)**
Curry Chicken · Rice Cracker **(GF)**
Chicken Liver Parfait · Waffle, Berry
Braised Beef Short Rib · Everything Bagel Profiterole

Chickpea Frites · Pepper Relish **(VG)**
Charred Corn Salsa · Corn Tortilla, Cilantro **(GF, VG)**
Saffron Carnaroli Bite · Tomato Confit
Chickpea Falafel · Tahini **(VG,GF)**
Roasted Pepper Polenta · Capers & Squash **(VG)**

(V) Vegetarian (GF) Gluten-free



STARTERS

Please select one starter

Fire-Roasted Tomato & Fennel Bisque **(V) (GF)**

Cheddar Potatoes, Basil

Coconut Curried Squash **(VG, GF)**

Simmered Lentils, Sweet Potato

Artisanal Greens **(VG, GF)**

Heirloom Carrot, Hemp Seeds, Pickled Cucumber, Niagara Riesling Vinaigrette

Iceberg & Carrot Salad

Ricotta, Flax Seed, Citrus Segments, Sunflower Vinaigrette .

Roasted Garlic Caesar **(GF)**

Romaine, Horseradish, Fried Potato, Smoked Bacon

(V) Vegetarian (GF) Gluten-free



MAINS

Select one main to serve guests

Add an additional choice of main to your menu for +14. per person

Herb & Garlic Chicken Suprême **(GF, DF)**

White Bean Ragoût, Tomato, Tarragon, Chicken Jus

Rosemary Short Rib **(GF)**

Pearl Onions, Green Beans, Roasted Potatoes, Red Wine Jus

Lemon Oregano Salmon **(GF, DF)**

Green & Yellow Beans, Young Carrots, Celeriac Purée, Sauce Vierge

Branzino **(DF)**

Fregola Sarda, Capers, Parsley & Cherry Tomatoes

Thyme Shallot & Garlic Cornish Hen **(GF, DF)**

Saskatchewan Lentils, Sunflower Seeds, Dressed Watercress & Fennel

(V) Vegetarian (GF) Gluten-free



DESSERTS

Please select one dessert

Steamed Honey Lemon Cake
Crème Fraîche, Summer Berries

Espresso Milk Chocolate Mousse
Toasted Coconut Chiffon, Cocoa Nib

Vanilla Bean Pavlova
Crème Brûlée Mousseline, Honey Stone Fruit

(V) Vegetarian (GF) Gluten-free



LATE NIGHT CANAPÉS

Please select three canapés

*Included in your package are two canapés per person
+4.75 for each additional piece*

Carrot, Leek & Mushroom Spring Roll · Cilantro, Sambal **(VG)**

Nonna's Meatball · Basil, Parmesan **(V)**

Fried Mac & Cheese Croquette · Smoked Ketchup **(V)**

Poutine · Old School Curds & Proper Gravy **(V)**

Broiled Beef Slider · Cheddar, Tomato, Kosher Dill Pickle

Smokey Fried Chicken Drumette · Hot & Sassy **(DF)**

(V) Vegetarian **(GF)** Gluten-free



BAR PACKAGE

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

Includes wine service with dinner

Bar Rail

Smirnoff Vodka

Tanqueray Gin

El Dorado 3 Year Old White Rum

Canadian Club Rye

J&B Rare Scotch

Beer & Cider

Standard

House Wines

Cave Spring 'O&B White' Chardonnay

Cave Spring 'O&B Red' Cabernet

Non-Alcoholic Beverages

Pop & Juice

Coffee & Tea



BAR ENHANCEMENT

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

Includes wine service with dinner

PREMIUM PACKAGE

CHOOSE ONE RED AND ONE WHITE WINE

+11. per person

Premium Bar Rail

Dillon's Selby Vodka
Dillion's Selby Gin
El Dorado 3 Year White Rum
Havana Club 7 Year Old Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Scotch
Baileys Irish Cream
Campari
Triple Sec
Vermouth

Beer

Standard & Premium

House Wines

Fontamara Pinot Grigio
Fontamara 'Quattro'

Non-Alcoholic Beverages

Pop & Juice
Coffee & Tea

ULTRA PREMIUM PACKAGE

CHOOSE ONE RED AND ONE WHITE WINE

+18. per person

Ultra Premium Bar Rail

Belvedere Vodka
Dillion's Canoe Rye
Dillion's Gin
Havana Club 7 Year Old Rum
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch
Amaretto
Baileys Irish Cream
Campari
Triple Sec
Vermouth

Beer

Standard & Premium

White Wines

Fontamara Pinot Grigio
Gerardo Cesari Bianco delle Venezie

Red Wines

Fontamara 'Quattro'
Gerardo Cesari Lidi Merlot

Non-Alcoholic Beverages

Pop & Juice
Coffee & Tea

**Grey Goose Vodka available as
a substitute on the ultra premium
package for +2. per person**



AUDIO-VISUAL ENHANCEMENTS

Plexi Podium & Microphone

250.

Uplighting & Stage Wash

1,000.

LOFT Screen & Projector

500. for one, **250.** for each additional

COURT Screen & Projector

1000. for one, **500.** for each additional

LOFT DJ Sound System

300.

COURT DJ Sound System

600.

On-site technician fee is 90. per hour





Credit : Christine Cousins Photography

CONTACT

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