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BAR GEORGE

PRIVATE DINING

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# BREAKFAST BUFFET

*Choose a selection of platters to serve your party!*

priced per person · minimum order of 10 per item

includes coffee & tea

## FRESH FRUIT & BERRIES

10

## BAKERY

viennoiseries, scones, assorted jams

17

## PAIN PERDU

brioche, Québec maple syrup, berries

18

## SMOKED SALMON PLATTER

smoked salmon, sesame seed bagels,  
cream cheese, lemon, onion, capers

18

## HEALTHY

tropical chia bowls with coconut milk,  
shredded coconut, granola, berries

26

## HOT

scrambled eggs, applewood-smoked bacon,  
breakfast sausages, duck fat potatoes

27

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

# BRUNCH BUFFET

*Choose a selection of platters to serve your event!*

priced per person · minimum order of 10 per item

available Saturday & Sunday

includes coffee & tea

## OYSTER PLATTER

Canadian oysters, lemon, mignonette, nasty sauce

5 each

## BEET SALAD

goat cheese, sherry vinaigrette, physalis, candied buckwheat

18

## CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips

15

## BLACK PUDDING HASH

duck fat potatoes, rarebit sauce, green onion

22

## BAR GEORGE SWEET TABLE

assortment of mini desserts

27

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

# BREAKS

priced per person · minimum order of 10 per item  
includes coffee & tea

## SALTY

green olives, kettle chips, housemade dip  
16

## HEALTHY CHOICE

vegetable crudités, whole fruits,  
fresh fruit juices  
22

## CHEESE, PLEASE

chef's selection of local Québec cheeses,  
vegetable crudités  
26

## BAR GEORGE SWEET TABLE

assortment of mini desserts  
27





# PLATED DINNER

priced per person  
includes bread service, coffee & tea

## L'OUTREMONT

### CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips  
or

### BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk  
dressing, cured hen's yolk  
—

### BUTLER'S STEAK

pomme purée, seasonal vegetables,  
Reform sauce  
or

### ORGANIC SALMON

mashed potato & leek, cauliflower florets,  
creamy miso sauce, tobiko  
—

### BLUEBERRY SPIRAL

reconstituted almond shortbread, blueberry-lime  
confit, yoghurt mousse, meringue  
85

## HAMPSTEAD

### CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips  
or

### BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk  
dressing, cured hen's yolk  
or

### BEET SALAD

goat cheese, sherry vinaigrette, physalis,  
candied buckwheat, mandarin oil  
—

### ORGANIC SALMON

mashed potato & leek, cauliflower florets,  
creamy miso sauce, tobiko  
or

### GNOCCHI

pomodoro sauce, Parmigiano-Reggiano, basil oil  
or

### CHICKEN BREAST

winter mushrooms, fingerling potatoes, Suprême sauce  
—

### HAZELNUT LOG

hazelnut mona lisa, crispy hazelnuts, milk chocolate  
mousse, whipped milk, chocolate ganache,  
favorite hazelnuts  
or

### CARIBBEAN

reconstituted coconut shortbread, passion fruit cream,  
vanilla mousse, mango jelly, vanilla whipped ganache,  
mango-lime gel  
95

# PLATED DINNER

priced per person  
includes bread service, coffee & tea

## LE MONT ROYAL

### CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips  
or

### BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing,  
cured hen's yolk  
or

### HAMACHI CRUDO

anchovy vinaigrette, truffle peach, citrus,  
horseradish, grapefruit, pistachios  
—

### LOBSTER RISOTTO

sauce Caroline, makrut lime, mint oil, micro coriander  
or

### CHICKEN BREAST

winter mushrooms, fingerling potatoes, Suprême sauce  
or

### BEEF WELLINGTON

pastry-wrapped filet mignon, mushroom duxelles, prosciutto,  
sweet potato purée, Brussels sprouts, caramelized onion gel,  
green peppercorn sauce  
—

### HAZELNUT LOG

hazelnut mona lisa, crispy hazelnut,  
milk chocolate mousse, whipped milk,  
chocolate ganache, favorite hazelnut  
or

### CARIBBEAN

reconstituted coconut shortbread, passion cream,  
vanilla mousse, mango jelly, vanilla whipped ganache,  
mango-lime gel  
or

### QUÉBEC CHEESE

sourdough, berries, marmalade  
120





# RECEPTION PLATTERS

priced per person · minimum order of 10 per item

## VEGETABLE CRUDITÉS

housemade dipping sauce

9

## FRESH FRUIT & BERRIES

10

## SMOKED SALMON PLATTER

blinis, onions, capers, dill

16

## CHARCUTERIE BOARD

house pickles, mustard, toasts

18

## SHRIMP & OYSTER PLATTER

chilled Gulf shrimp, coastal oysters,  
mignonette, Marie Rose & nasty sauce

28

## QUÉBEC CHEESES

marmalade, sourdough, berries

20

## BAR GEORGE SWEET TABLE

assortment of mini desserts

27

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# PASSED CANAPÉS

priced per piece · minimum order of two dozen per item

## GARDEN

<b>BEET TARTARE</b> puffed buckwheat, physalis	5
<b>MUSHROOM TARTLET</b> pickled shimeji	5
<b>ARANCINI</b> mushroom, smoked cheddar, saffron aioli	5
<b>MUSHROOM BITE</b> sautéed mushroom, puffed rice	6
<b>QUÉBEC TOMATO TARTLET</b> basil	6
<b>GRAPE TRUFFLE</b> goat cheese, cranberry, coconut flakes	6
<b>SPRING ROLL</b> sweet chili sauce	6

## MEAT

<b>DEVILS ON HORSEBACK</b> bacon-wrapped prunes, almonds, Biff's mustard	6
<b>STEAK TARTARE</b> oyster mayonnaise on socca chip	6
<b>MORTADELLA TOAST</b> parmigiano-reggiano	6
<b>MINI CHICKEN SLIDER</b> sauce ravigote, lettuce, brioche bun	9
<b>STEAK BROCHETTE</b> ponzu glaze, chimichurri sauce	9
<b>FOIE GRAS TORCHON</b> tart shell, cocoa powder, Québec gel	9
<b>MINI BEEF SLIDER</b> malt mayonnaise, cheddar, brioche bun	10
<b>LAMB LOLLIES</b> mint chimichurri sauce	10

## SEAFOOD

<b>CANADIAN OYSTER</b> eastern & western, garnish	5.50
<b>SALMON TARTARE</b> ponzu vinaigrette, shiso leaf	7
<b>CURED SALMON</b> blini, yoghurt, dill	7.50
<b>GRILLED SHRIMP</b> Caroline sauce, coriander	8
<b>LOBSTER ROLL</b> brioche, spicy mayonnaise	15

## SWEET

<b>PÂTES DE FRUITS</b>	4.5
<b>BROWNIE</b>	5.75
<b>PRALINE CHOUX</b>	5.75
<b>MACARON</b>	5.75
<b>FINANCIER</b> raspberry	5.75
<b>MADELEINE</b>	5.75
<b>TART</b> blackberry-lime, lemon	6.50
<b>MARSHMALLOW</b>	6.50
<b>SABLÉ</b> chocolate, vanilla	6.50
<b>MINI VANILLA LOG</b> almond biscuit, passionfruit crémeux	6.50
<b>MINI CHOCOLATE LOG</b> hazelnut biscuit, chocolate mousse	6.50
<b>CHOCOLATE BALL</b> cocoa, sablé	6.50
<b>MINI MILLE-FEUILLE</b> vanilla pastry cream	6.50

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

# KID'S

priced per child

## PASTA

pomodoro sauce, Parmigiano-Reggiano

or

## CHICKEN FINGERS

fries, mayo

-

## ICE CREAM

berries

25





# BEVERAGES

priced per drink

## NON-ALCOHOLIC

<b>BOTTLED JUICE</b> apple, cranberry, orange, grapefruit (300ml)	4
<b>SOFT DRINK</b> Coke, Diet Coke, Sprite, Ginger Ale (355ml)	4
<b>COFFEE &amp; TEA</b> Freshly Brewed Coffee, Assorted Specialty Teas	4.50
<b>SPARKLING &amp; STILL MINERAL WATER</b> (750ml)	9
<b>COLD-PRESSED FRUIT &amp; VEGETABLE JUICE</b> seasonal selection (250ml)	9
<b>GRÜVI</b> dry secco, bubbly rosé, dry red blend (250ml)	10
<b>FIN SODA</b> camerise, aperitivo, lemon & lime verbena, rhubarb (250ml)	10
<b>PITCHER OF COLD-PRESSED FRUIT &amp; VEGETABLE JUICE</b> seasonal selection (1L)	25

## STATIONS

<b>INFUSED WATER</b>	less than 100	35
blueberry orange or cucumber lemon	more than 100	50

## BEER & CIDER

### ON TAP

Peroni	10
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### BEER

Peroni Nastro Azzurro	10
Asahi	12
Krombacher Pilsner	12

### CIDER

Fleuri Klaus	12
Fleuri Rose	12

### NON-ALCOHOLIC (355ml)

Peroni Libera 0%	10
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### ARTISANAL CANS

4 Origines West by Sud-Ouest IPA	15
4 Origines Botanik	15
Dominion City Sunsplit IPA	15
Les Grands Bois L'île de la Nuit Stout	15

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

# BEVERAGES

priced per drink

## COCKTAILS

### MANHATTAN

Crown Royal Canadian Whisky	14
Jim Bean Bourbon	20
Canadian Club Rye	20
Bulleit Bourbon	24
Buffalo Trace Bourbon	26

### OLD FASHIONED

Wild Turkey Bourbon	20
Jim Bean Bourbon	20
Jack Daniel's Whiskey	20
Maker's Mark Bourbon	24
Buffalo Trace Bourbon	26
Woodford Reserve Bourbon	28

### NEGRONI

Tanqueray Gin	16
Bombay Sapphire London Dry Gin	16
Hendrick's Gin	22
Botanist Gin	24

LONDON MULE	16
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TOM COLLINS	16
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### MARTINI

Bombay Sapphire London Dry Gin	18
Ketel One Vodka	18
Tanqueray Gin	18
Belvedere Vodka	30
Hendrick's Gin	30

## BAR

### PREMIUM

	average per oz	14
Ketel One Vodka, Hendrick's Gin, Plantation Original Dark Rum, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Espolòn Blanco Tequila		

### ULTRA PREMIUM

	average per oz	18
Belvedere Vodka, Tanqueray No. Ten Gin, Zacapa No. 23 Centenario Rum, Lot No. 40 Rye, Buffalo Trace Bourbon, Glenmorangie 10 Year Old Scotch, Don Julio Blanco Tequila, Convite Esencial Mezcal		

# WINE LIST

## SPARKLING

Villa Conchi Cava Brut, Spain	64
Fiol Prosecco, Italy	69
Chandon, Napa Valley, California	119
G.H. Martel 'Victoire' Prestige Brut, Champagne, France	159
Taittinger Brut Reserve, Champagne, France	240
Piper-Heidsieck Brut, Champagne, France	240
Piper-Heidsieck Rare, Champagne, France	980

## ROSÉ

Gérard Bertrand Gris Blanc, Pays d'Oc, France	61
Miraval, Côtes de Provence, France	78

## WHITE

Boschendal 'The Pavillion' Chenin Blanc, Western Cape, South Africa	50
Clos Montblanc, Castell Macabeu, Catalunya, Spain	52
Trapiche 'Zaphy' Chardonnay, Mendoza, Argentina	52
João Portugal Ramos 'Loureiro' Vinho Verde, Portugal	55
Bolla 'Retro' Pinot Grigio, Valdadige, Italy	57
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Château Ste-Michelle, Chardonnay, Columbia Valley, United States	74

## RED

Trapiche 'Zaphy' Cabernet Sauvignon, Mendoza, Argentina	52
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	64
Frescobaldi 'Castiglioni', Chianti, France	66
Gérard Bertrand 'Tautavel', Côtes du Roussillon, France	68
Grupo Peñaflor 'Koskil' Pinot Noir, Patagonia, Argentina	70
Santi, Valpolicella Classico le Caselle, Italy	72
Château Ste-Michelle, Cabernet Sauvignon, Columbia Valley, United States	78

*Not sure what to select? Forward your menu selection and wine price range to your event specialist.  
Our sommelier is happy to assist with your selection for your event!*



# BAR PACKAGES

priced per person · minimum 100 persons

## PREMIUM

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

## BAR

Ketel One vodka, Tanqueray gin,  
Plantation Original Dark rum, Crown Royal rye,  
Bulleit bourbon, Johnnie Walker Black Label scotch,  
Tromba Blanco tequila

## HOUSE WINES

## BEER & CIDER

standard & premium

## NON-ALCOHOLIC

soft drinks, juice

70

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

# BOOKING INFORMATION & FAQ

## WHAT ARE THE ROOM CAPACITIES?

	Seated Dinner	Reception	Boardroom	U-shape	Ceremony
Robson Boardroom	12	25	12	N/A	20
Strathcona	40	60	20	20	60
Algonquin	20	30	15	15	40
President's	14	30	14	N/A	N/A
Père Lacombe	10	N/A	10	N/A	N/A
Rogers	5	N/A	N/A	N/A	N/A

## WHEN ARE THE ROOMS AVAILABLE?

Bookings are made on a first-come, first-served basis, based upon availability.

Breakfast	Monday to Friday	7–10am
Lunch	Monday to Friday	11:30am–2:30pm
Brunch	Saturday & Sunday	10am–2:30pm
Dinner	Monday to Sunday	5:30pm–12am

*\*Event timings may be eligible for extension their determined end time. A fee of \$400 plus tax per additional hour may be applied. Please speak to your event specialist for more information.*

## IS THERE A CHARGE TO USE THE SPACE?

Traditionally, there is no charge to use the space, provided the minimum food and beverage expenditure is met. However, the events team reserves the right to change this based on the event type. For example, specialty events such as photoshoots might require a fee.

## WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, excluding gratuity (18%) and taxes (14.975%). If the minimum spend requirement is not met, the difference will appear as a “F&B Top Upop” the final bill. Statutory holidays are subject to 150% surcharge.

## WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required at least two business days (weekends not included) in advance of the event date. Please note, if we do not receive the final count two business days before the event, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

## IS THERE A CHARGE TO USE THE PRVTE ROOMS?

Traditionally, there is no charge to use the space, provided the minimum food and beverage expenditure is met. However, the Events team reserves the right to change this based on the event type (ex. photoshoot), or other specialty events.

## DO YOU SUPPLY AUDIO VISUAL EQUIPMENT?

Encore Global is Oliver & Bonacini's (O&B's) official in-house supplier—please contact Encore Global to coordinate all of your audio visual needs via email (marc.boileau@encoreglobal.com). Alternate permitted AV suppliers are subject to a minimum \$2500 access fee, must supply insurance, and must contract an AV technician through Encore Global if looking to patch into on-site equipment. Please note that adding audio visual equipment may alter room capacities.

# BOOKING INFORMATION & FAQ

## WHAT SERVICES & ITEMS DOES BAR GEORGE SUPPLY?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Votive candles
- Printed personalized menus at each place setting
- Table numbers

## DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs! Please speak to your event specialist for more details.

## VENDOR MEALS

A vendor meal can be provided upon request. Price is based on your chosen menu and how many courses you'd like to offer your vendor.

## WILL THERE BE A BAR SETUP IN THE ROOM?

For events on the first floor (Rogers, Père Lacombe, President's), a satellite bar is not necessary. For all events on the Second floor, (Algonquin, Robson, Strathcona), a bar is highly recommended. This will improve service time for your guests and create a better overall experience. To add a bar to your event space, a fee of \$200, excluding tax and gratuity, will be applied to your final bill. Please speak with your events specialist for recommendations.

## HOW ARE BEVERAGE COSTS MANAGED?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages for groups under 100 guests. A cash bar format can be accommodated. Wines are selected from our current list and charged per bottle opened. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order wines that are not part of our current selection.

## HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu package. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

## DO YOU PROVIDE KOSHER MEALS?

We are unable to provide kosher-friendly food or kosher food. If you require kosher meals for certain guests, please let your event specialist know. An invoice from the food provider will need to be given to your event specialist, and a 20% landmark fee will be charged to your final bill for the outside food. No other outside food is permitted on the premises, except under special circumstances.

# BOOKING INFORMATION & FAQ

## WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- Ceremony fee (noted in contract): \$400 + taxes (charged when applicable)
- Insurance: \$150 + taxes
- Clean-up fee: \$150 + taxes (charged when applicable)
- Storage fee: \$50/day
- Labour fee: price based on requirements
- SOCAN legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- RE:SOUND legislated music fee (government-mandated): one-time charge based on standing capacity of the space

## IS THERE A CAKE CUTTING FEE?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per-guest fee is based on your confirmed guest count.

Cupcake Station	\$5 per guest
Cake (plated by the chef with garnish)	\$5 per guest

## WHO IS MY CONTACT ON THE DAY OF THE EVENT?

A Bar George restaurant or event manager will be your on-site contact upon arrival and for the duration of your event.

## WHAT SHOULD I CONSIDER IN REGARDS TO TIMING?

Be sure to consider the following items for your agenda and timing. Your event specialist can help with any questions you may have:

- Cocktails and canapés—how long will?
- Seating—depending on final guest count and pace of crowd, seating can take 10–20 minutes
- Formal introductions, first toasts, and welcome speech
- Order taking—at least 15 minutes required
- Speeches—for best flow, we recommend having speeches after order-taking, before first course is served, or in between courses
- Formal presentation/guest speaker—please speak to your event specialist to coordinate service timing with presentation

## IS PARKING AVAILABLE?

Bar George has underground parking available. A maximum of five spots may be reserved per event. Please provide a list of names to your event specialist and confirm if the parking will be charged to the master bill or the individual. Additional parking is available at Superior Parking on 1414 rue Drummond.

## IS SMOKING PERMITTED?

Please note that Bar George is a non-smoking establishment in conformity with the Québec Tobacco Control Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at Bar George and on the premises.



# BOOKING INFORMATION & FAQ

## HOW ARE PAYMENTS MADE?

The signed contract and deposit of \$500 per room is required to secure the date and space, payable by credit card, bank draft, or certified cheque. The balance must be paid by credit card or cash at the conclusion of the event. Please speak with your event specialist regarding payment and billing information regarding buyouts.

## CAN WE DO SPLIT BILLS?

We do not offer split bills for events. Everything will be presented to you on one single bill at the end of the event. There is some flexibility with the bill to better accommodate you. We can offer the following:

- One bill (with the deposit) for all food items and another bill with all the drinks
- One bill for all food items (with the deposit) and all drinks are cash bar (each guest orders and pays for their drink right away)
- One bill is presented (with the deposit) and the payment can be made with a maximum of three separate cards

## WHAT IS THE CANCELLATION POLICY?

For reservations of singular private rooms, your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

For buyouts and specialty bookings, deposits are non-refundable.

## HOW DO I BOOK A SITE VISIT?

If you wish to book a site visit, please speak with either the event administrator or your event specialist to confirm a date and time. Site visits are conducted by request only, Monday through Friday from 10am–4pm.

## WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

### **Bar George**

1440 rue Drummond  
Montréal, QC H3G 1V9

### **For all booking inquiries, please contact:**

events@bargeorge.ca  
514.669.9246