



HUDSON

off-site catering

Oliver & Bonacini Events and Catering
403.351.3771
hudson@oliverbonacini.com
oliverbonacinievents.com

breakfast buffets

priced per person

continental light

Seasonal Selection of Breakfast Muffins
& Banana Bread
Housemade Fruit Yoghurt Parfait
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
17.

wellness breakfast

Breakfast Smoothies
Sunflower Granola with Toasted Mixed Nuts
& Chilled Skim Milk
Seasonal Selection of Breakfast Muffins
& Banana Bread
Housemade Fruit Yoghurt Parfait
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
23.

traditional continental

Freshly Baked Butter Croissants & Mini Danishes
Seasonal Selection of Breakfast Muffins
& Banana Bread
Housemade Fruit Yoghurt Parfait
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
20.

deluxe continental

Assorted Bagels, Shaved Red Onion, Capers,
Chive Cream Cheese, Smoked Salmon,
Sliced Tomato & Bacon Bits
Spinach Wrap with Omelette, Tomato, Greens
& Parmigiano-Reggiano
Freshly Baked Butter Croissants & Mini Danishes
Seasonal Selection of Breakfast Muffins
& Banana Bread
Housemade Fruit Yoghurt Parfait
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Sliced Fruit & Berry Platter
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
29.

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breakfast à la carte

priced per piece · minimum one dozen per selection

Chef's Seasonally Inspired Mini Quiche	3.
Fresh Whole Fruit	3.
Mixed Danish & Croissant	3.25
Assorted Mini Danish	3.25
Butter Croissant	3.25
Seasonal Selection of Breakfast Muffins	3.25
Individual Fruit Yoghurt	4.
Sliced Banana Bread	4.

priced per person

Market Fruit Salad	7.
Applewood-Smoked Salmon Platter Shaved Red Onion, Capers, Watercress, Horseradish Chantilly	9.
Sliced Fruit & Berries	9.

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themed breaks

priced per person

got milk?

Assorted Cookies
Chocolate Brownies
Chocolate, White & Soy Milk
Freshly Brewed Coffee & Selection of Teas
12.

sweet seduction

Selection of Chocolates
Mini French Patisseries
Freshly Brewed Coffee & Selection of Teas
16.

cheese, please

Canadian & International Cheeses
Fruit Conserves & Chutneys
Grapes, Dried Fruit & Nuts
Artisanal Bread & Cracker Selection
19.

sandwich board

Assorted Meat & Vegetarian
Sandwiches & Wraps
Big Dill Pickles
Pickled Vegetables
Bottled Water & Fruit Juices
22.

health smart

Fresh Juice Selection
Apple Bran Muffins & Granola Bars
Fruit Yoghurt Parfaits with Granola Crumble
Market Fresh Whole Fruit
Freshly Brewed Coffee & Selection of Teas
16.

got junk?

Movie Candy
Chocolate Bars, Cookies
Salty Snacks
Soft Drinks & Bottled Water
Freshly Brewed Coffee & Selection of Teas
16.

the vegan

Sliced Fruit & Berry Platter
Assortment of Dried Fruits & Nuts
Raw Vegetable Crudités
Quinoa Salad
Chickpea & Buckwheat Salad
Mixed Green Salad with Shaved Vegetables
& Aged Sherry Dressing
18.

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coffee break additions

priced per piece · minimum one dozen per selection

French Madeleine	3.
Assorted Biscotti	3.
Assorted Baked Cookie	3.
Sliced Banana Bread	3.
Mixed Cookie & Brownie Platter	3.
Chocolate Brownie	3.
Selection of Muffins	3.25
Chef's Choice of Seasonal Macaron	3.50

lunch buffets

priced per person

o&b deli

Chef's Seasonally Inspired Soup

Green Salad

Mixed Greens, Arugula, Baby Spinach,
Shaved Vegetable Crudités,
Red Wine Vinaigrette

Baby Potato Salad

Double-Smoked Bacon, Hen's Egg Gribiche,
Capers, Green Onion

Prairie Grain Tabbouleh

Seared Summer Squash,
Toasted Omega Seeds, Feta

-

Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches

Ham & Swiss

Honey Ham, Swiss Cheese, Butter Lettuce

Pickled Vegetables & Sliced Big Pickles

-

Cookie & Brownie Platter

-

Freshly Brewed Coffee & Selection of Teas

32.

picnic at pumphouse park

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon,
Focaccia Croutons, Hen's Egg,
Parmigiano-Reggiano, Caesar Vinaigrette

Lollo Rosso & Frisée Salad

Crumbled Feta, Dried Cherries,
Green Beans, Toasted Sunflower Seeds,
Aged Sherry Dressing

Prairie Grain Tabbouleh

Seared Summer Squash,
Toasted Omega Seeds, Feta

Baby Potato Salad

Double-Smoked Bacon, Hen's Egg Gribiche,
Capers, Green Onion

-

Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches

Turkey Pastrami

Rye Bread, Sauerkraut, Mustard

-

Pickled Vegetables & Sliced Big Pickles

-

Cookie & Brownie Platter

-

Freshly Brewed Coffee & Selection of Teas

34.

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canapés

priced per piece · minimum one dozen per selection

garden

Deviled Egg	3.50
Mushroom Bruschetta	4.
Stuffed Potato Crème Fraîche	4.
Tomato & Polenta Smoky Mayonnaise	4.

ocean

Prawn Fork Crispy Dill	4.
Salmon Rillettes	4.
White Fish Brandade Fritter Tartar Sauce	4.
Albacore Tuna Ceviche	5.
Gin & Tonic Salmon Tonic Gel, Juniper	5.

farm

Kielbasa Smoked Sour Cream	4.
Crispy Chicken Skin Cracker Salt Cod Mousse, Cured Egg Yolk	4.
Corned Beef & Cabbage Red Cabbage Purée	4.50
Spiced Lamb Ball Crumbled Feta	5.

sweet

Petite Lemon Meringue Pie	4.
Crème Fraîche Panna Cotta Rhubarb, Almond	4.
Vanilla & Lemon Madeleine	4.
Seasonal Macaron	4.
Mini Chocolate Tart Smoked Salt & Caramel	5.
Assortment of Chocolate Truffle Chef's Seasonal Choice	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

Mediterranean Table

White Bean Thyme & Truffle Dip, Black Olive Tapenade, Hummus,
Selection of Housemade Bread, Prairie Grain Tabbouleh,
Moroccan-Spiced Couscous Salad with Apricots & Dates
15.

Farmers Market Salad Bar

Organic Greens, Baby Spinach, Arugula, Chopped Romaine, Alfalfa Sprouts, Watercress,
Avocado Purée, Red Wine Vinaigrette, Caesar Dressing, Shallot & Herb Dressing,
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green & Red Onion,
Green Beans, Radish, Dried Apricots & Cranberries,
Goat Cheese, Shaved Parmigiano-Reggiano, Crumbled Feta,
Toasted Sunflower Seeds, Pumpkin Seeds, Focaccia Croutons
16.

Little Italy

Caprese Salad with Vine-Ripened Tomato, Mozzarella & Basil,
Shaved Speck Ham, Prosciutto, Bresaola with Seasonal Garnishes,
Gorgonzola Cheese, Focaccia, Honeycomb, Red Grape Jelly,
Grilled Italian Vegetable Antipasto with Extra Virgin Olive Oil,
Rosemary Crackers, Ciabatta
17.

International Cheese Board

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,
Preserved Fruits, Jellies & Chutneys,
Salted Celery & Artisanal Bread Selection
19.

Sliced Seasonal Fruit Platter

Fresh Berries
11.

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frequently asked questions

How far in advance do we need to book?

In order to best serve you, we require a minimum notice of three business days (72 hours) prior to your event date to accommodate your request. Please contact Oliver & Bonacini Events and Catering at 403.351.3771 or by email at events@oliverbonacini.com.

Do you require a deposit?

To secure your event service details, a deposit of 4,000. is due upon signing. The 2nd deposit is due two months prior to the event date based on 50% of the total estimated costs at that time. The final deposit is due 5 business days prior to the event and is based on the outstanding balance at that time. Following the event, we will bill or reimburse based on actual costs/consumption.

How are delivery/rental/staffing/setup charges handled?

Delivery, staffing, rental and setup charges will be arranged through our events team based on your requirements.

Is there a cancellation fee?

Your deposit is fully refundable unless the function is cancelled with less than three business days (72 hours). Please note that if the function is cancelled with less than two business days' (48 hours) notice, you will be charged the full estimated food and beverage costs.

How are payments made?

Payment of the final bill, minus any deposits is due at the conclusion of the event by credit card. Oliver & Bonacini Events and Catering does not offer invoicing services at this time.

If my guest count increase or decrease on the day of my function, how will I be billed?

The guaranteed number of guests is required 48 hours in advance of the function. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.

Can the food be dropped off?

Yes, you will be charged a delivery fee based on your order. Please contact your Event Specialist for pricing.

Do you provide plates/cutlery/glasses? Are they disposable?

Yes. We have disposables as well as rentals for an additional charge.

Do you provide coffee and tea service?

Yes. Oliver & Bonacini can provide your coffee and tea service.

Can you provide buffet service? Can you come back and clean up after our meal?

Yes. Staffing charges may apply.

Do you provide linens?

Yes. Linen rental charges will apply.

If we want to serve alcohol, could you facilitate?

Yes. We are fully licensed.

Do you accommodate dietary restrictions and allergies?

Yes. We would be happy to accommodate any request. Please let us know at your earliest convenience so we can tailor the menu accordingly.

Can you arrange to have flowers delivered with our food?

Yes. We work with a preferred suppliers list and would be happy to order and include flowers in your catering quote.

Can we customize a menu to suit our needs?

Yes. Our Chefs would be happy to create a custom menu to suit your event.

Can you provide staff to stay and serve my function?

Yes. Please contact an Event Specialist for details and pricing.

For all booking inquiries please contact:

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