



leña

PRIVATE DINING

oliver & bonacini hospitality

416.364.1211 · events@oliverbonacini.com

oliverbonacinievents.com



PINCHOS

Pinchos are a small snack, usually 'spiked' with a skewer or toothpick.

priced per piece

served individually plated for each guest

VEGETARIAN

FRIED GNOCCHI <i>black pepper, parmigiano-reggiano</i> (V)	3
GRILLED MUSHROOMS <i>roasted garlic glaze, chimichurri</i> (V) (GF)	3.25
ESCABECHE SKEWER <i>piquillo pepper, cucumber, zucchini, tomatillo dressing</i> (V) (GF)	3.25
ONION FOCACCIA <i>oregano, mascarpone cheese, olive oil</i> (V)	3.5

SEAFOOD

POACHED SHRIMP <i>red onion salsa, shishito pepper</i> (GF)	3.25
CHARRED CALAMARI <i>jalapeño, garlic oil, herbs</i> (GF)	4.25
GRILLED OCTOPUS <i>spiced glaze, chimichurri</i> (GF)	4.5
CRAB MONTADITO <i>boiled egg, aioli, grilled baguette</i>	4.75

MEAT

SERRANO HAM <i>crispy potato, pickled onion</i> (GF)	4.25
JAMÓN-WRAPPED DATES <i>blue cheese, marcona almonds</i>	4.5
CIDER-BRAISED CHORIZO <i>chimichurri</i>	4.5
CHARRED BEEF TENDERLOIN SKEWER <i>hazelnut romesco sauce, leña spice</i> (GF)	4.75

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of six pinchos per person (individually plated), which will include two vegetarian, seafood and meat creation.

21 per person

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



LUNCH

priced per person

MENU 1

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, focaccia croutons*

or

WHITE BEAN SOUP (V)(GF)

*coco bianco bean purée, tomatillo, cabbage,
hominy corn*

—

GRILLED FLAT IRON STEAK (GF)

*cipollini onions, roasted fingerling potato, piquillo pepper,
chimichurri*

or

SEA BASS (GF)

*zucchini, peanut & chili salsa, sugar snap peas,
tomato confit*

—

BURNT CHEESECAKE (GF)

vanilla macerated strawberries

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

69

MENU 2

CHARRED BEEF TARTARE

oyster mayonnaise, green olives, grilled bread

or

WHITE BEAN SOUP (V)(GF)

*coco bianco bean purée, tomatillo, cabbage,
hominy corn*

or

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, focaccia croutons*

—

ORGANIC CHICKEN BREAST (GF)

caper butter, fregola, roasted kohlrabi

or

GRILLED VEAL STRIP LOIN (GF)

*fingerling potatoes, roasted mushrooms,
white onion & cabbage slaw, chimichurri*

or

ATLANTIC SALMON (GF)

*artichokes, sunchoke chips, grilled runner beans,
lemon emulsion*

—

FLOURLESS CHOCOLATE TORTE (GF)

*spiced chocolate sauce, candied hazelnuts,
sour cream ice cream*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

79

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



DINNER

priced per person

MENU 1

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

or

WHITE BEAN SOUP (V)(GF)

*coco bianco bean purée, tomatillo, cabbage,
hominy corn*

—

SEA BASS (GF)

*shaved onion, horseradish cream, fregola,
grilled lemon*

or

GRILLED FLAT IRON STEAK (GF)

*fried fingerling potato, charred onions, mushrooms,
chimichurri*

—

ORANGE & ALMOND CAKE

crème fraîche, toasted almonds

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

72

MENU 2

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, focaccia croutons*

or

WHITE BEAN SOUP (V)(GF)

*coco bianco bean purée, tomatillo, cabbage,
hominy corn*

or

TUNA TARTARE (GF)

fennel pollen, chili, charred clementine, taro chips

—

CAVATELLI (GF)

tomato sauce, basil, green olives, creamed burrata cheese

or

ATLANTIC SALMON

*artichokes, sunchoke chips, grilled runner beans,
lemon emulsion*

or

ORGANIC CHICKEN BREAST (GF)

*roasted mushrooms, spiced jus, fingerling potatoes,
scallion*

—

FLOURLESS CHOCOLATE TORTE (GF)

*spiced chocolate sauce, candied hazelnuts,
sour cream ice cream*

or

ORANGE & ALMOND CAKE

crème fraîche, toasted almonds

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

97

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

DINNER

priced per person

MENU 3

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

or

MUSHROOM EMPANADA

chiminasty sauce, bitter greens

or

STRACCIATELLA CHEESE

*house-pulled mozzarella, orange marmalade, oven-dried tomatoes,
grapes, red onion*

—

BRAISED BEEF SHORT RIBS (GF)

tomato braise, yuca, radicchio

or

SEA BASS (GF)

*shaved onion, horseradish cream, fregola,
grilled lemon*

or

ALBERTA LAMB SIRLOIN (GF)

oregano marinade, gnocchi, caper butter, mustard greens

or

CAVATELLI

tomato sauce, basil, green olives, creamed burrata cheese

—

BURNT CHEESECAKE (GF)

vanilla macerated strawberries

or

FLOURLESS CHOCOLATE TORTE (GF)

*spiced chocolate sauce, candied hazelnuts,
sour cream ice cream*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

108

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

VEGAN MENU OPTIONS

priced per dish · choose one appetizer, main and dessert

APPETIZERS

BUTTERCUP SQUASH PURÉE <i>spiced chickpeas, guajillo oil</i> (GF)	12
CHICKPEAS & CUMIN <i>chickpea hummus, coriander, pickled onion, grilled miche bread</i>	12
AVOCADO SALAD <i>green beans, kohlrabi, toasted pepitas, smoked paprika & orange vinaigrette</i> (GF)	16

MAINS

GRILLED AVOCADO SANDWICH <i>hazelnut romesco, charred cucumber, yuca fries</i>	18
CAVATELLI <i>roasted tomato passata, eggplant, chilies</i>	19
TOMATO & SAFFRON RISOTTO <i>lemon-braised artichokes, charred scallion oil</i> (GF)	21

DESSERTS

MUDDLED FRUIT COUPE <i>seasonal fruit, limoncello, fruit sorbet</i> (GF)	12
BAKED APPLE <i>warm chocolate, toasted almonds, cinnamon</i> (GF)	12

(V) vegetarian · (GF) Gluten-Free

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

CHILDREN'S MENU

priced per child

MENU 1

GARLIC BREAD

—

CAVATELLI

tomato sauce, parmigiano-reggiano

—

FLOURLESS CHOCOLATE CAKE (GF)

sour cream ice cream

24

MENU 2

GAUCHO BEEF EMPANADA

sherry aioli

—

BEEF SLIDERS

romaine, caesar vinaigrette, leña fries

—

CHURROS

hot chocolate

29

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



WINE LIST

SPARKLING

cava brut nature, el celleret, spain	62
cava rosé, can xá, spain	75
g.h. mumm 'cordon rouge' brut, champagne, france	150

WHITE

chardonnay, cave spring 'o&b white', niagara, ontario	48
pinot grigio, callia, tulum valley, argentina	58
viognier, dominio de punctum, la mancha, spain	60
sauvignon blanc, salentein 'portillo', uco valley, argentina	64
chardonnay, catena, mendoza, argentina	68
sauvignon blanc, loveblock, marlborough, new zealand	70
pinot grigio, tenuta mosole, veneto, italy	72
albariño, morra o conto, rias baixas, spain	72
tempranillo blanco, rioja vega, rioja, spain	86

RED

cabernet franc, cave spring 'o&b red', niagara, ontario	48
malbec, luigi bosca 'tabu', mendoza, argentina	52
tempranillo, viña bujanda, rioja, spain	60
malbec, callia reserve, mendoza, argentina	64
merlot, mcmanis, california	64
pinot noir, viña echeverría 'gran reserva', casablanca valley, chile	68
merlot, mission hill 'reserve', okanagan valley, british columbia	70
malbec, château eugénie, cahors, france	72
cabernet sauvignon, salentein 'reserve', mendoza, argentina	80
malbec, benmarco, mendoza, argentina	85
sangiovese, carione brunello di montalcino, tuscan, italy	98

DESSERT & FORTIFIED

graham's late bottled vintage port, portugal	74
graham's 10 year old tawny port, portugal	124
graham's 20 year old tawny port, portugal (500ml)	124

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

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BAR PRODUCT LIST

priced per drink

vodka	smirnoff*, grey goose, belvedere, ketel one, chopin, absolut, absolut elyx, stolichnaya, tito's handmade
gin	beefeater*, tanqueray, tanqueray no. ten, bombay sapphire, no.3 london dry, hendrick's, plymouth, dillon's, dillon's rose, ungava
rum	el dorado 3 year old*, havana club 7 year old, havana club añejo reserva, appleton estate reserve, mount gay eclipse, malibu, the kraken black spiced
rye	canadian club*, dillon's white, crown royal, crown royal northern harvest, lot no. 40, collingwood
scotch blend	ballantine's*, j&b, chivas regal 12 year old, johnnie walker black, johnnie walker blue
bourbon	jim beam black, wild turkey, maker's mark, knob creek, woodford reserve
single malt	ardbeg, oban, glenmorangie 10 year old, glenfiddich, the glenlivet, dalwhinnie, lagavulin, laphroaig, talisker, balvenie doublewood 12 year old, the macallan gold, amber & sienna
irish whiskey	tullamore dew, bushmills, bushmills black bush, jameson

BAR PRICES

standard rail shot (1oz)	from	8
premium rail shot (1oz)	from	9.95
signature cocktail	from	14
signature mocktail	from	7.50
martini	from	15
single malt scotch	from	13
soft drink		3.95
freshly squeezed juice		7
freshly brewed coffee or tea		3.95
espresso-based coffee	from	5.50

BEER

domestic	per bottle	7.5
import/premium		8.5

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



FREQUENTLY ASKED QUESTIONS

CAPACITIES & AVAILABILITY

Please note: to ensure social distancing, capacities are currently limited. Ask your event specialist for details.

Leña is a multi-level restaurant with unique spaces on each level. Perfect for a standing cocktail reception, Bar Lala is located on the lowest level of the restaurant. The Artichoke Room is an intimate semi-private room located on the second floor, across from our main dining room. Our top floor is dedicated to a fully private space featuring two rooms, Sala Uno and Dos, which can be used separately or combined.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala	Artichoke Room
Seated events	40	32	72	-	10
Standing Cocktail Reception	60	40	100	110	-

The private dining rooms are available for breakfast, lunch and dinner from Monday to Friday; lunch and dinner on Saturday; and lunch only on Sundays.

- Breakfast – 7:00am to 10:00am
- Lunch – 11:30am to 3:00pm
- Dinner – 5:00pm to 12:00am

MINIMUM FOOD & BEVERAGE EXPENDITURE

There is no room fee to use the space, provided the minimum food and beverage expenditure is met.

The room minimums are based on food and beverage combined, exclusive of tax and an 18% gratuity.

If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala*	Artichoke Room
Breakfast	1,000	700	1,500	-	500
Lunch	1,200	900	2,100	3,000	500
Dinner	2,000	1,200	3,200	5,000	800

*Bar Lala is available for dinner only on Mondays and Tuesdays, with a minimum spend of 3,000.

COMPLIMENTARY SERVICES:

- Standard white cotton linens
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

PARKING

There are several pay and display parking lots in the area around Leña. Please speak with your event specialist for directions and recommendations.

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

PRESENTATIONS & AUDIO VISUAL

Sala Uno and Dos each include a complimentary built-in monitor that we are happy to make available at no additional charge. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional markup.

THE FOOD & BEVERAGE EXPERIENCE:

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic & non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. All beverage service will be delivered by our staff into your room during the event.

Your menu selection will be made from our current seasonal menu package and can be customized by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

ADDITIONAL EXPENSES FOR CONSIDERATION:

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

- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Cake cutting or plating fee

YOUR O&B EVENT TEAM

Throughout the duration of the planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event with us. When you and your vendors arrive onsite, you will be welcomed by our onsite team of experts that will be the main point of contact during the event.

INVESTMENT & CANCELLATION

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid onsite by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

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.

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity