

LIBERTY COMMONS

AT BIG ROCK BREWERY

PRIVATE DINING

416.364.1211 • events@oliverbonacini.com
oliverbonacinievents.com





LUNCH

priced per person

PUB LUNCHEON

ROASTED TOMATO + BASIL SOUP (V)

cheddar croutons, basil oil

or

CAESAR SALAD (V)

romaine, kohlrabi, horseradish garlic dressing, cheddar croutons

BBQ ½ JERK CHICKEN

Canadian wild rice + peas, raita

or

EAST COAST CRAB CAKES

P.E.I rock crab, tartar sauce, green salad

or

SASKATOON LENTIL + CHICKPEA TAGINE (V) (GF)

roasted peppers, eggplant, turmeric rice, peas, cilantro

STICKY TOFFEE PUDDING

hopped whisky butterscotch, vanilla ice cream

or

RASPBERRY SORBET (V) (GF)

toasted coconut, almonds

FRESHLY BREWED COFFEE + SELECTION OF TEAS

45.

PROPER PUB LUNCH

ROASTED TOMATO + BASIL SOUP (V)

cheddar croutons, basil oil

or

CAESAR SALAD (V)

romaine, kohlrabi, horseradish garlic dressing, cheddar croutons

THE COMMON BURGER

nasty processed cheese, onion tomato relish, pickle mayo, sesame bun, fries

or

LIBERTY FISH + CHIPS

AGD lager battered haddock, fries, mushy peas, tartar sauce

or

RAREBIT MAC + CHEESE (V)

aged cheddar, BBQ broccoli, spicy ale mustard, arugula

THE '99'

vanilla soft serve cone, Cadbury Flake

or

RASPBERRY SORBET (V) (GF)

toasted coconut, almonds

FRESHLY BREWED COFFEE + SELECTION OF TEAS

35.

(V) Vegetarian (GF) Gluten-free

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

LUNCH

priced per person

EXPRESS

served with daily soup, caesar salad + donut holes

WEST COAST SALMON BURGER

breaded salmon patty, Kewpie mayo,
okonomiyaki sauce, cabbage, sesame bun

or

FRIED CHICKEN SANDWICH

LC secret sauce, roasted garlic aioli,
remoulade slaw, pickles

or

THE COMMON BURGER

nasty processed cheese, onion tomato relish,
pickle mayo, sesame bun

or

BLACK BEAN BURGER Ⓥ

black bean, sweet potato + quinoa patty, avocado,
sweet + smoky mayo

FRESHLY BREWED COFFEE + SELECTION OF TEAS

29.

Ⓥ Vegetarian Ⓤ Gluten-free

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



BIG ROCK
BREWERY

LIBERTY

SHARERS + SNACKS

TO SHARE *serves 4-6 persons*

MOBY DICK whole-fried pickerel, proper chunky chips, coleslaw, tartar sauce	119.
LC BBQ PLATTER pork ribs, beef brisket, jerk chicken, sausage, wings, slaw, potato salad	100.
4LB CHICKEN WINGS honey lime pickle <i>or</i> butter hot sauce	65.
BEER CAN CHICKEN fries, charred zucchini, 100km greens, gravy	55.
CANADIAN CHARCUTERIE selection of Ontario meats, pickles, pretzel crostini	55.
LIBERTY NACHOS corn chips, Yorkshire pudding, avocado, salsa, jalapeños, cheese, sour cream	40.
RAW VEGETABLE PLATTER garlic & horseradish dip, ranch (GF)	25.
O&B ARTISAN PRETZEL STICKS housemade mustards	7.

PASSED CANAPÉS & LATE NIGHT SNACKS *priced per piece*

THE COMMON SLIDER nasty processed cheese, pickle mayo, onion tomato relish	5.
BBQ LAMB KOFTA cucumber + mint yogurt	5.
STEAK TARTARE pretzel crostini, AP sauce, egg yolk	5.
JERK CHICKEN SKEWER jerk sauce	4.
BBQ CUBANO BITE smoked ham, BBQ pork shoulder, mustard, pickles, Swiss cheese	4.
TUNA TARTARE Belgian endive, hoppy mayo, tempura scraps (GF)	4.
COCKTAIL SHRIMP Marie Rose sauce, chives (GF)	4.
BEER BATTERED HADDOCK BITES tartar sauce, lemon	4.
SALT + PEPPER FRENCH FRIES (V) (GF)	4.
FRIED MAC + CHEESE spicy ketchup (V)	3.
BLACK BEAN TOSTADA sweet potato, avocado, cilantro (V) (GF)	3.
BUFFALO CAULIFLOWER butter hot sauce, ranch dressing (V) (GF)	3.
RAW VEGETABLE RICE PAPER WRAP (V) (GF)	3.
FALAFEL BITE tahini sauce (V) (GF)	4.
JALAPEÑO + CHEDDAR PIEROGI sour cream, green onions (V)	3.
PICKLED DEVILED EGG (V)	2.

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

12. per person

(V) Vegetarian (GF) Gluten-free

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



DINNER FARE priced per person

PROPER SIT DOWN

SWEET CORN SOUP (V)

tomato + corn salsa, jalapeño sour cream

or

RAW VEGETABLE SALAD (V)

root vegetables, broccoli, radishes,
sesame + ginger dressing

or

HAIDA GWAII TUNA TARTARE (GF)

Belgian endive, hopy mayo, tempura scraps, dill

B.C KETA SALMON (GF)

BBQ romesco, zucchini, pepper relish, lentils,
pea shoots

or

ROTISSERIE ½ CHICKEN (GF)

rosemary-roasted potatoes, French beans,
watercress, chimmichurri

or

SASKATOON LENTIL + CHICKPEA TAGINE (V) (GF)

roasted peppers, eggplant, turmeric rice,
peas, cilantro

STRAWBERRY + RHUBARB TRIFLE

rhubarb jelly, custard, vanilla cream

or

STICKY TOFFEE PUDDING

hopped whisky butterscotch, vanilla ice cream

FRESHLY BREWED COFFEE + SELECTION OF TEAS

49.

PROPER PUB FOOD

ROASTED TOMATO + BASIL SOUP (V)

cheddar croutons, basil oil

or

SCOTCH EGG

pork sausage, pickles, spicy ale mustard

or

CAESAR SALAD (V)

romaine, kohlrabi, horseradish garlic dressing,
cheddar croutons

THE COMMON BURGER

nasty processed cheese, onion tomato relish,
pickle mayo, sesame bun, fries

or

RAREBIT MAC + CHEESE (V)

aged cheddar, BBQ broccoli, spicy ale mustard, arugula

or

LIBERTY FISH + CHIPS

AGD lager battered haddock, fries, mushy peas,
tartar sauce

STRAWBERRY + RHUBARB TRIFLE

rhubarb jelly, custard, vanilla cream

or

STICKY TOFFEE PUDDING

hopped whisky butterscotch, vanilla ice cream

FRESHLY BREWED COFFEE + SELECTION OF TEAS

39.

(V) Vegetarian (GF) Gluten-free

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



FAMILY-STYLE FARE

serves 8-10 persons

LC BBQ

beef brisket, jerk chicken, baby back ribs, sausage, wings, potato salad, coleslaw, scones, caesar salad, baked beans, corn on the cobb

BLACKBERRY + LEMON PAVLOVA

lemon curd, whipped cream

or

STRAWBERRY + RHUBARB TRIFLE

rhubarb jelly, custard, vanilla cream

295.

ROAST DINNER

wood-fired P.E.I strip loin, Yorkshire puddings, proper pan gravy, me nan's roast potatoes, cauliflower cheese, seasonal vegetables, horseradish

BLACKBERRY + LEMON PAVLOVA

lemon curd, whipped cream

or

STRAWBERRY + RHUBARB TRIFLE

rhubarb jelly, custard, vanilla cream

275.

FISH FRY

battered haddock, fried calamari, fish cakes, smelts, caesar salad, fries, tartar sauce, coleslaw, mushy peas, curry sauce

BLACKBERRY + LEMON PAVLOVA

lemon curd, whipped cream

or

STRAWBERRY + RHUBARB TRIFLE

rhubarb jelly, custard, vanilla cream

275.

 **Vegetarian**  **Gluten-free**

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



BIG ROCK
BREWERY

BEVERAGES

priced per drink

NON-ALCOHOLIC

FRESHLY BREWED COFFEE	3.50
CAPPUCCINO, CAFFÈ LATTE	4.95
ESPRESSO	3.95
JUICE	3.95
FRESH JUICE	5.95
SOFT DRINK	3.25
POP	2.95
VIRGIN COCKTAIL	from 4.50

BAR

STANDARD RAIL SHOT (1oz)	7.
PREMIUM RAIL SHOT (1oz)	from 8.
RAIL MARTINI	12.95
PREMIUM MARTINI	from 14.

BEER

DRAUGHT (20oz)	7.50
----------------	------

 Vegetarian  Gluten-free

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

WINE LIST

WHITE

CAVE SPRING 'O&B WHITE' CHARDONNAY, NIAGARA, ONTARIO	44.
HENRY OF PELHAM PINOT GRIGIO, NIAGARA, ONTARIO	47.
TAWSE RIESLING, NIAGARA, ONTARIO	52.
BRANCOTT ESTATE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	56.
FLAT ROCK CHARDONNAY, NIAGARA, ONTARIO	57.
KENWOOD SAUVIGNON BLANC, SONOMA COUNTY, CALIFORNIA	62.
FOREIGN AFFAIR RIESLING, NIAGARA, ONTARIO	67.
DELOACH CHARDONNAY, RUSSIAN RIVER, CALIFORNIA	77.

RED

CAVE SPRING 'O&B RED' CABERNET FRANC, NIAGARA, ONTARIO	44.
FLAT ROCK PINOT NOIR, NIAGARA, ONTARIO	60.
FOREIGN AFFAIR 'THE CONSPIRACY' CABERNET SAUVIGNON, NIAGARA, ONTARIO	64.
MISSION HILL RESERVE SHIRAZ, OKANAGAN VALLEY, BRITISH COLUMBIA	67.
KENWOOD CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA	62.
CARMEL ROAD PINOT NOIR, MONTEREY, CALIFORNIA	87.

Looking for something in particular? Please speak to your Event Specialist for details.

 **Vegetarian**  **Gluten-free**

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

LIBERTY COMMONS PDR

CAPACITIES & AVAILABILITY

Liberty Commons is designed with one private dining room- The Barrel Room, and also offers full restaurant buyouts. The capacities of these spaces are noted below:

	SEATED EVENTS	STANDING COCKTAIL RECEPTION
BARREL ROOM	32	40
RESTAURANT BUYOUT	173	340

The private dining rooms are available for Monday to Sunday for the following times and meal periods:

- Breakfast 7 to 10am
- Lunch 11:30am to 3pm
- Dinner 5pm to 12am
- Weekend Brunch 10am to 3pm

Restaurant Buyouts are available for any day and time, subject to availability and approval.

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.

BARREL ROOM

	MON-WED	THU + FRI	SAT	SUN
BREAKFAST	600	600	800	800
LUNCH	500	500	500	500
DINNER	800	1000	1200	600

FULL BUYOUT

	MON	TUE	WED	THUR	FRI	SAT	SUN
LUNCH	5000						
DINNER	8000	8000	10000	10000	15000	15000	8000

COMPLEMENTARY SERVICES:

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

PARKING

There are several paid parking lots around the area, plus on street parking on Atlantic Avenue.

PRESENTATIONS & AUDIO VISUAL

The Barrel Room is equipped with a 60" TV, and has individually controlled sound. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

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 we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

LIBERTY COMMONS PDR

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
- Table Linens
- 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

The signed confirmation form a deposit is required to secure the date and space, payable by credit card or bank draft. The balance must be paid by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the minimum spend of your event.

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com