EVENTS AT THE

CARLU

Transport your guests back to an era of worldly glamour at The Carlu. Renovated to the nines, The Carlu is an exceptional venue for stylish and sophisticated weddings, live entertainment performances, gala fundraisers and countless other occasions. From a sun-soaked exchange of vows in the Sky Room to an elegant cocktail reception around the Lalique fountain, The Carlu's stunning architectural features will make your celebration one to remember through the ages. The handsome multi-functional space features four distinct rooms ready to accommodate any social or corporate need. Equipped with state-of-the-art AV technology and two full-service kitchens, modern amenities complement The Carlu's historic charm.

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GEORGE PIMENTEL PHOTOGRAPHY

THE HISTORY

Originally opened in 1930 as Eaton's Seventh Floor, The Carlu was spearheaded by businessman Timothy Eaton. Lady Eaton, who aspired to bring high society and world-class culture to Toronto, was actively involved in the planning and design of Eaton's College Street and the Seventh Floor. To realize her desire for style and elegance, she commissioned famed French architect, Jacques Carlu.

Carlu was renowned for his masterpieces in the Art Moderne style, known as streamlined monumentalism for its clean lines and grand scale. The Seventh Floor exemplified this style in every element, including the colour palette, architectural details, artwork, room appointments, as well as the glorious Lalique fountain gracing the centre of The Round Room. In fact, it is said that the sheer beauty and unique shape of The Round Room may have inspired the design of The Rockefeller Center's iconic Rainbow Room.

In 2003, the space at 444 Yonge St. in College Park was reopened as The Carlu event venue after an extensive restoration. Now recognized as one of Toronto's best examples of Art Moderne architecture, The Carlu has been designated as a National Historic Site of Canada. It has played host to royalty on several occasions as the preferred space for high profile social fetês, conventions, and corporate celebrations.

EVENT ENHANCEMENTS

- Sky Room candle wall
- Round Room round dance floor
- Concert Hall uplit staircase
- Red carpet

WHAT'S INCLUDED

The following are included with your booking:

- Service staff
- Standard black linens (tablecloths & napkins)
- 60″ round tables & 30″ cruiser tables
- Leather dining chairs
- Dinnerware, table flatware, glassware & barware
- Candles
- Table numbers
- Select in-house seating

VENUE COSTS

Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event.

OTHER COSTS TO CONSIDER

- Audiovisual components
- Coat check
- Event insurance
- Venue security
- Additional lounge/soft seating
- Cake & cupcake service fees
- $400 for on-site ceremonies
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)

QUICK FACTS

- Located in downtown Toronto at the corner of Yonge & College
- Direct TTC access
- Underground public parking for 1,100 vehicles
- 47,532 square feet
- Two freight elevators and one loading dock
- Two guest elevators (with potential access to four)
- Full backstage with dressing rooms and green room
- State-of-the-art AV capabilities
- In-floor power available for food stations, trade show booths, etc.

KRISTA MACKINNON

OLIVER & BONACINI
EVENT VENUES

CARLU

444 Yonge Street, 7th Floor
Toronto, ON M5B 2H4 · 416.364.1211
oliverbonacinievents.com · events@oliverbonacini.com

Last Updated: June 2023

BREAKFAST

BREAKFAST BUFFET

priced per person

continental light

Freshly Squeezed Orange Juice
O&B Artisan Assorted Croissants & Danishes
Assorted Yoghurt
Butter & Fruit Preserves
Market Fresh Whole Fruit
Freshly Brewed Coffee & Selection of Teas
22.

wellness breakfast

Power Breakfast Smoothies
Freshly Squeezed Orange & Cranberry Juice
Müesli Station (Yoghurt Station)
House Granola, Fruit Yoghurt, Toasted Nuts, Hemp Seeds, Chia Pudding, Dried Fruit, Brown Sugar, Honey, Mixed Berries
Selection of Breakfast Muffins, Banana Bread & Fruit Preserves
Sliced Fruit & Berries
Freshly Brewed Coffee & Selection of Teas
32.

hot breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
Scrambled Eggs with Fine Herbs
Maple-cured Bacon
Artisanal Sausages
Fried Heirloom Potato
Roasted Tomato & Parmigiano-Reggiano
O&B Artisan Assorted Croissants & Danishes
Assorted Yoghurts
Sliced Fruit & Berries
Freshly Brewed Coffee & Selection of Teas
37.

***gluten-free, vegetarian or vegan options available**

traditional continental

Freshly Squeezed Orange Juice & Cranberry Juice
O&B Artisan Assorted Croissants & Danishes
Selection of Breakfast Muffins
Assorted Yoghurt
Hard-boiled Eggs with Chives & Smoked Paprika
Market Fresh Fruit Salad, Berries & Mint
Berries & Fruit Preserves
Freshly Brewed Coffee & Selection of Teas
26.

deluxe continental

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
Assorted Bagels
Smoked Salmon, Capers, Arugula, Sunflower Sprouts, Lemon & Dill Cream Cheese, Sliced Tomatoes
Chef-inspired Baked Egg Bites
O&B Artisan Assorted Croissants & Danishes
Butter & Fruit Preserves
Sliced Fruit & Berries
Freshly Brewed Coffee & Selection of Teas
36.

the carlu executive breakfast

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
Eggs Benedict with Canadian Bacon, Cheddar Scone & Chive Hollandaise
Maple-cured Bacon
Artisanal Sausages
Fried Heirloom Potato
Roasted Tomato & Parmigiano-Reggiano
Assorted Bagels
Smoked Salmon, Capers, Arugula, Sunflower Sprouts, Lemon & Dill Cream Cheese
O&B Artisan Assorted Croissants & Danishes
Selection of Breakfast Muffins
Sliced Fruit & Berries
Freshly Brewed Coffee & Selection of Teas
46.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

BREAKFAST ENHANCEMENTS

à la carte

priced per piece

Individual Fruit Yoghurt (V, GF)		3.
Chef-inspired Mini Quiche (V)		4.
Fresh Whole Fruit (V)		4.
Sliced Banana Bread (V)		4.
Savoury Egg Bites (V)	*per dozen*	44.
Breakfast Muffins (V)	*per dozen*	44.
Assorted Danishes (V)	*per dozen*	44.
Mixed Platter of Croissants, Danishes & Muffins (V)	*per dozen*	44.
Freshly Baked Butter Croissants (V)	*per dozen*	46.

priced per person

Market Fruit Salad (V, GF)	7.
Brioche Cinnamon French Toast (V)	8.
Blueberry Buttermilk Pancakes with Maple Syrup (V)	9.
Smoked Salmon with Shaved Fennel, Capers & Lemon (GF)	9.
Sliced Fruit & Berries (V, GF)	10.
Eggs Benedict with Canadian Bacon	11.

hot & cold cereal bar

only available as an add-on · select one · priced per person · minimum 20 persons

Steel-cut Hot Oatmeal *Brown Sugar, Punpkin, Sunflower & Hemp Seeds, Dried Fruits & Berries, Dark Chocolate*	8.
House made Granola *Fresh & Dried Fruit, Toasted Nuts, Yoghurt*	8.
Chia Seed & Yoghurt Pudding *Toasted Coconut, Seeds & Nuts, Berries, Honey*	8.
Assorted Classic Breakfast Cereals & Müseli *Whole Milk, Fruits & Berries, Various Garnishes*	8.

BREAK TIME

BREAK TIME

priced per person

sweet & salty

Assorted Cookies & Brownies
Rice Crispy Squares
Mixed Nuts
Bits & Bites
Popcorn
Chips
Freshly Brewed Coffee & Selection of Teas
15.

veggies, chips & dip

Creamy Turmeric Hummus (V)
Smoky Baba Ghanoush (V)
Creamy Tzatziki (V)
Tortilla Chips (V)
Vegetable Crudités (V)
Freshly Brewed Coffee & Selection of Teas
18.

healthy & smart

Selection of Fresh & Healthy Juices
Energy Power Balls
Granola Bars
Seasonal Whole Fruit
Freshly Brewed Coffee & Selection of Teas
18.

coffee, donuts & cake

Selection of Housemade Donuts & Coffee Cakes
Freshly Brewed Coffee & Selection of Teas
16.

artisanal flatbread

Chef's Selection of Assorted Flatbreads
Meat, Veggie, Margherita & Custom Creations
Freshly Brewed Coffee & Selection of Teas
18.

hipster juice bar

Selection of Cold-pressed Juices & Healthy Beverages
Artisanally Crafted with Optimum Health Benefits for the Mind, Body & Soul
Freshly Brewed Coffee & Selection of Teas
17.

candy tuck shoppe

Candy Bars
Assorted Movie Candy
Cookies
Brownies
Chips
Popcorn
Salty Snacks
Freshly Brewed Coffee & Selection of Teas
16.

cheese, spreads & charcuterie

Selection of Artisanal Cheeses, Charcuterie, Crackers, Flatbreads, Chutneys, Mustards, Vegetarian Spreads with Various Accoutrements
Freshly Brewed Coffee & Selection of Teas
22.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

COFFEE BREAK ADDITIONS

priced per dozen

Coffee Cakes	36.
Sliced Banana Bread	36.
Assorted Biscotti	37.
Assorted Madeleines	37.
Assorted Freshly Baked Cookies	39.
Mixed Cookie & Brownie Platter	42.
Breakfast Muffins	44.
Freshly Baked O&B Artisan Butter Croissants	44.
Assorted Donuts	46.
Chocolate Brownies	46.
Assorted French Macarons	49.
Vegan Chocolate Cupcakes (VG)	49.

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LUNCH

LUNCH BUFFET

priced per person

the carlu deli

minimum 25 persons

Winter Cabbage Slaw *Carrot, Pomegranate, Mint, Apple Cider Dressing* **(V, GF, DF)**
Farfalle Pasta Salad *Roasted Squash, Dried Cranberries, Baby Spinach, Feta Cheese, Oregano, Red Wine Vinaigrette* **(V)**
The Carlu Reuben *Steamed Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing, Marble Rye*
Variety of Chef-inspired Meat & Vegetarian Sandwiches
Kosher Dills, Cornichons, Peperoncini, Marinated Olives
Pickled Vegetables **(V, GF, DF)**
Platters of Cookies & Brownies
Fruit Salad
Freshly Brewed Coffee & Selection of Teas
44.

the carlu classic

minimum 25 persons

Chicory Chopped Salad *Cucumber, Peppers, Cherry Tomatoes, Radishes, Chickpeas, Citrus Dressing* **(V, GF, DF)**
Iceberg Wedge Salad *Cured Tomato, Pomegranate, Crispy Lentils, Avocado, Creamy Blue Cheese Dressing* **(V, GF)**
Whole Roast Chicken *Lemon, Chili, Tarragon* **(GF, DF)**
Slow-cooked Atlantic Salmon *Wild Rice Pilaf, Charred Orange Emulsion* **(GF, DF)**
Roasted Winter Vegetable Ragoût *Baby Kale, Creamy Polenta* **(V, GF, DF)**
Crispy Brussels Sprouts *Pine Nuts, Sweet Mustard Aïoli* **(V, GF, DF)**
O&B Sweet Treats
Freshly Brewed Coffee & Selection of Teas
49.

LUNCH BUFFET

priced per person

the college park lunch

minimum 25 persons

Grilled Baguette & Tomato Bruschetta *Red Onion, Aged Balsamic, Basil* (V, DF)
Cannellini Bean Salad *Kale, Celery, Sweet Peppers, Radish, Aged Red Wine Vinaigrette* (V, GF, DF)
Organic Mixed Salad Greens *Shaved Roots & Shoots, White Balsamic Vinaigrette* (V, GF, DF)
Chicken Cacciatore *Fennel, Mushrooms, Green Olives, Red Wine Tomato Sauce, Thyme* (GF, DF)
Baked Arctic Char *Crispy New Potatoes, Salsa Verde* (GF, DF)
Mezzi Rigatoni Pasta *Kale, Pesto, Extra Virgin Olive Oil, Parmigiano-Reggiano* (V)
Seasonal Winter Greens *Chili & Citrus Gremolata* (V, GF, DF)
O&B Sweet Treats
Freshly Brewed Coffee & Selection of Teas
55.

the glenn gould lunch

minimum 25 persons

Winter Bean, Chicory & Chickpea Salad *Pickled Red Onion, Baby Arugula, Fennel, Cucumber, Clementine, Lemon Herb Dressing* (V, GF, DF)
Roasted Squash & Edamame Salad *Watercress, Feta, Pickled Beets, Toasted Pepitas, Maple Cider Dressing* (V, GF)
Marinated & Grilled Skirt Steak *Chimichurri Sauce* (GF, DF)
Birch Syrup Glazed Atlantic Salmon *Braised Savoy Cabbage, Mustard Sauce* (GF)
Lemon & Herb-marinated Chicken Paillard *Sherry, Parsley & Caper Sauce* (GF)
Grilled Vegetable Ratatouille *Eggplant, Peppers, Zucchini, Red Onion, Light & Zesty Tomato Sauce* (V, GF, DF)
Smashed Fried New Potatoes *Charred Rapini, Roasted Garlic & Dijon Dressing* (V, GF, DF)
O&B Sweet Treats
Freshly Brewed Coffee & Selection of Teas
60.

LUNCH BUFFET

priced per person

the carlu executive lunch

minimum 20 persons

Black Barley & Vegetable Chopped Salad *Sunflower Sprouts, Feta, Baby Arugula, Citrus Vinaigrette* **(V)**
Shaved Cauliflower, Endive & Radicchio Salad *Charred Aleppo Peppers, Raisins, Pistachios, Aged Cider Vinaigrette* **(V, GF, DF)**
Organic Mixed Greens *Shaved Roots, Sprouted Lentils, Creamy Herb Dressing, Puffed Wild Rice* **(V, GF)**
Braised Beef Short Rib *Buttermilk Whipped Potato Purée, Cabernet Sauvignon Jus* **(GF)**
Marinated Whole Roast Chicken *Charred Rapini, Lemon Garlic Tzatziki* **(GF)**
Grilled Swordfish Steaks *Roasted Fennel & Baby Spinach, Chili Romesco Sauce* **(GF, DF)**
Roasted Heirloom Carrots *Vadouvan Spice, Coconut Yoghurt* **(V, GF, DF)**
Fresh Casarecce Pasta *Fire-roasted Tomato Sugo, Arugula, Basil, Chilies, Parmigiano-Reggiano* **(V)**
O&B Sweet Treats
Freshly Brewed Coffee & Selection of Teas
68.

add-on soup station

select one · minimum 20 persons

Butternut Squash Bisque *Spiced Coconut Yoghurt, Crispy Pepitas* **(V, GF, DF)**	5.
Northern Woods Mushrooms *Truffle Cream, Enoki Mushrooms, Chives* **(V, GF)**	5.
Tortilla *Crispy Tortilla, Charred Corn, Cilantro* **(V, DF)**	5.
Curry Red Lentil *Apricot, Toasted Coconut, Chilies, Cilantro* **(V, GF, DF)**	5.
Seafood Chowder *Shrimp, Bay Scallops, Goldfish Crackers* **(GF)**	10.

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PLATED LUNCH

priced per person

express menu 1

Lemon & Cilantro Marinated Chicken Paillard *Spiced Couscous, Charred Vegetables, Mint Yoghurt*
Chocolate Chestnut Torte *White Wine Poached Pears, Vanilla Crème Légère, Cranberries*
Freshly Brewed Coffee & Selection of Teas
51.

express menu 2

Grilled Ontario Flat Iron Steak *Heirloom Tomato Salad, Watercress, Aged Balsamic Dressing* **(GF, DF)**
Brûléed Lemon Bar *Wild Blueberries, Pink Peppercorn Meringue, Toasted Coconut Crumble*
Freshly Brewed Coffee & Selection of Teas
58.

express menu 3

Slow-cooked Atlantic Salmon *Winter Beans, Vegetable & Edamame Ragoût, Gazpacho Vinaigrette* **(GF, DF)**
O&B Artisan Butter Tart *Berry Compote, Lemon Crème Fraîche*
Freshly Brewed Coffee & Selection of Teas
56.

Please note that all express menus are fixed. No substitutes are permitted.

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CANAPÉS

CANAPÉS

priced per piece · minimum one dozen per selection

vegetarian

Gochujang-glazed Crispy Tofu *Toasted Sesame Seeds* (VG, DF)	4.
Chickpea Fries *Smoked Eggplant & Tomato Caviar* (VG, GF, DF)	4.
Fried Truffle Mac & Cheese *Smoked Pepper Ketchup*	4.
Buffalo Cauliflower Bites *Yoghurt Ranch Dipping Sauce*	4.
Curried Cauliflower Tabbouleh *Apricot Dressing, Candied Pistachios, Brown Rice Crisp* (VG, DF)	4.
Spiced Lentil Fritter *Curried Coconut Yoghurt, Mint* (VG, GF, DF)	4.
Vietnamese Cold Roll *Passion Fruit, Sweet Chili (minimum 100 pieces)* (VG, GF, DF)	4.
Vegetarian Maki *(minimum 100 pieces)* (VG, DF)	4.
Hoisin Organic Tofu Bao Bun *Grilled Pineapple, Miso Cashew Crema, Cilantro Radish Slaw*	4.
Cheddar Beignets *Sesame & Chili Dressing*	4.
Fresh Ricotta & Drunken Fig Bruschetta *Lavender Honey, Toasted Walnuts*	4.
Jackfruit Carnitas Tacos *Avocado Tomatillo Crema, Crunchy Slaw, Corn Taco* (GF)	4.50
Mushroom Empanadas *Charred Tomatillo Salsa Verde*	4.50
Kimchi Poutine *Squeaky Curds, Sriracha Aïoli, Scallion* (GF)	5.

seafood

Canada's Finest East Coast Oysters *Classic Accompaniments* (GF, DF)	4.25
Poached Shrimp Cocktail *Bloody Caesar Cocktail Sauce* (GF, DF)	4.25
Salmon Tartare *Pickled Ginger, Daikon, Mirin, Puffed Rice Cracker* (GF, DF)	4.50
Fogo Island Fish Taco *Avocado Lime Crema, Roasted Tomatillo Jalapeño Dressing, Radish & Coriander Slaw*	4.50
Crispy Crab Fritter *Chili Rémoulade Sauce*	4.50
Tempura Tiger Shrimp *Yuzu Kosho Dipping Sauce* (DF)	4.50
Ahi Tuna Crudo *Passion Fruit, Coconut, Nori, Pineapple* (GF, DF)	5.
Ponzu-glazed Tuna *Lemonade, Fruit & Avocado Purée, Taro Crisp* (DF)	5.
Gin & Beetroot Cured Salmon *Sour Cream, Fennel Pollen, Pumpernickel* (DF)	5.
Blue Crab & Heart of Palm *Apple, Anaheim Pepper, Citrus, Cucumber Cup* (GF, DF)	5.50
Seared Scallop *Padrón Pepper Romesco Sauce* (DF, GF)	5.50
East Coast Lobster Salad *Espelette Aïoli, Tarragon, Caviar, Melba Toast*	7.
Northern Divine Sturgeon *Caviar Blini, Crème Fraîche*	12.

Not sure what to select?
Chef will create a seasonally inspired selection of four canapés per person,
which will include a variety of vegetarian, seafood and meat creations at 16.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-Free · (DF) Dairy-Free

CANAPÉS

priced per piece · minimum one dozen per selection

meat

Chicken Potsticker *Sesame Chili Gyoza Sauce*	4.50
Spiced Pork Belly Bao *Kimchi Aïoli, Cucumber & Daikon Slaw*	4.50
Beef & Enoki Mushroom Carpaccio *Truffle Aïoli, Aged Balsamic, Cold-pressed Olive Oil, Baby Arugula* (GF, DF)	4.50
Korean Beef Bulgogi *Kimchi, Asian Pear, Baby Gem Lettuce, Yuzu Aïoli* (GF, DF)	4.50
Pineapple Chicken Satay *Lemongrass & Pink Peppercorn Glaze* (GF)	4.50
Buttermilk Fried Chicken *Blue Cheese Ranch & Chili Maple Glaze*	4.50
Gaucho Jerk Chicken Empanada *Chimichurri* (DF)	4.50
New York Steak Stick *Charred Strip Loin, Caper Rémoulade* (GF, DF)	4.75
Duck Croquette *Confit Leg, Cranberry Sauce* (DF)	4.75
The Carlu Beef Tartare *Shallots, Caper, Dijon, Cornichon, Cured Egg, Grilled Bread*	5.
Lamb Kofta *Harissa, Cumin, Mint Yoghurt* (GF)	5.
Beef Slider *Aged Cheddar, Carlu Special Sauce, Lettuce, Pickle, Artisanal Bun*	5.
Roast Ontario Lamb Loin *Salsa Verde, Smoked Salt* (GF)	7.

Not sure what to select?
Chef will create a seasonally inspired selection of four canapés per person,
which will include a variety of vegetarian, seafood and meat creations at 16.

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DINNER

DINNER

priced per person

soups

Cinderella Squash *Ginger, Nice Spice Cream, Toasted Pecan Crumble* (V)	14.
Cauliflower Purée *Saffron Crema, Cilantro & Cauliflower Couscous* (V, GF)	14.
Red Lentil *Apricot & Coconut Purée, Cilantro, Chilies* (V, GF, DF)	14.
Northern Woods Mushroom *Enoki Mushrooms, Truffle Cream, Chervil* (V,GF)	15.
Lobster Bisque *Cognac, Tarragon Chantilly, Poached Lobster*	25.

salads & starters

Seasonal Mixed Field Geens *Shaved Crudités, Puffed Wild Rice, White Balsamic Dressing* (V, GF, DF)	15.
Grilled Radicchio & Endive Salad *Pistachios, Orange, Fennel, Champagne Dressing* (V, GF, DF)	15.
Roasted Squash & Baby Spinach Salad *Feta, Pickled Red Onions, Toasted Pine Nuts, Creamy Herb Dressing* (VG, GF)	16.
The Carlu Vegetable Salad *Raw & Charred Vegetables, Milk Mayo, Tomatillo Green Goddess Dressing* (V, GF)	17.
Baby Gem Caesar Salad *Crispy Pancetta, Hen's Egg, White Anchovies, Puy Lentils, Creamy Dressing*	17.
Roasted & Pickled Beetroot Salad *Goat Cheese Mousse, Baby Arugula, Toasted Sunflower Seeds, Aged Sherry Vinaigrette* (GF)	18.
Roasted Tomato & Ricotta Tartlet *Olive Tapenade, Basil, Winter Green Salad*	18.
Birch Syrup Cured Steelhead Trout *Crème Fraîche, Dill, Pickled Cucumber, Pumpernickel*	19.
Twice-baked Goat Cheese Soufflé *Roasted Cauliflower, Pumpkin Seeds* (V)	19.
Burrata Citrus Green Salad *Toasted Pine Nuts, Radish, Blood Orange Dressing, Sourdough Crostini*	21.
Crab Salad *Grapefruit, Heart of Palm, Avocado, Sweet Greens, Makrut Lime Aïoli* (GF)	24.
Poached Lobster Salad *Celery, Mango, Yuzu Aïoli*	27.
Seared Tuna Loin *Black Olive Dust, Smoked Romesco Sauce, Purple Potato Salad* (GF, DF)	26.

pasta

served as a mid-course · all pasta is housemade by O&B

Penne *Pomodoro Sugo, Basil, Grana Padano* (V)	18.
Fusilli *Basil Pesto, Cured Tomato, Grana Padano* (V)	22.
Mezzi Rigatoni *Ragu alla Bolognese, Chili, Grana Padano*	25.

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DINNER

priced per person

fish

Slow-cooked Heritage Salmon *Winter Bean & Edamame Ragoût, Charred Gazpacho Vinaigrette* (GF, DF) 42.
Grilled Sustainable Swordfish *Grilled Vegetable Ratatouille, Charred Padrón Peppers, Purple Potato Crisps* (GF, DF) 44.
Seared Sustainable Salmon *Leek & Potato Pavé, Asparagus, Champagne Citrus Beurre Blanc* (GF) 46.
Sustainable Roasted Arctic Char *Celeriac Rémoulade, Green Beans Almondine, Sauce Vierge* (GF) 45.
Seared Ahi Tuna *Saffron Potatoes, Green Beans, Black Olive Tapenade, Tomato Antiboise* (GF, DF) 52.
Sustainable Chilean Sea Bass *Lemongrass & Makrut Lime Coconut Broth, Baby Bok Choy, Shiitake Mushrooms* (GF) 60.
Roasted Halibut *Fingerling Potatoes, Baby Spinach, Blistered Tomatoes, Shrimp & Saffron Bisque* (GF) 60.
Baked Black Cod *Cauliflower Purée, Shimeji Mushrooms, Gai Lan, Ginger, Chili Miso Glaze* (DF) 65.

meat

Chicken Suprême *Apricot Couscous, Harissa-spiced Carrots, Saffron Yoghurt* 40.
Chicken Suprême *Winter Succotash, Charred Kale, Salsa Verde* (GF, DF) 40.
Marinated Cornish Hen *Braised Puy Lentils, Squash, Honey Mushrooms, Tarragon Jus* (GF, DF) 42.
Braised Beef Short Ribs *Creamed Semolina & Spinach, Red Onion Relish, Broccoli Rabe, Biff's Juicy Red Jus* 50.
Roast Duck Breast *Parsnip Purée, Brussels Sprouts, Fat Fried Potatoes, Berry Gastrique* (GF, DF) 52.
Ontario Beef Strip Loin *Creamy Pomme Purée, Crispy Sunchokes, Seasonal Greens, Red Wine Jus* (GF) 55.
Roast Lamb Loin *Charred Eggplant Purée, Grilled Ratatouille, Baby Spinach* (GF, DF) 60.
Ontario Beef Tenderloin *Porcini-dusted, Squash Purée, Roasted Potatoes, Baby Carrots, Seasonal Greens, Merlot Jus** (GF) 60.
Ontario Beef Tenderloin *Buttermilk Whipped Potato, Grilled Rapini, King Oyster Mushrooms, Foie Gras Jus** (GF) 64.
**add sustainable jumbo shrimp for 14.*

vegetarian

Spiced Cauliflower Steak *Stewed Peppers, Saffron Yoghurt, Pomegranate, Crispy Chickpeas* (V, GF) 35.
Baked Thai Tofu *Makrut Lime, Coconut, Shiitake Mushrooms, Long Beans, Cilantro* (V, DF) 35.
Persian Stuffed Baby Eggplant *Peppers, Tomato, Cauliflower, Tahini, Feta, Pomegranate* (V, GF) 35.
Root Vegetable Pavé *Carrot Purée, Crispy Roots, Seasonal Greens* (V, GF) 35.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

DINNER

priced per person

enhancements

for the table

Marinated Olives *Artisan Mixed Olives, Lemon, Rosemary, Garlic* (VG, GF)	4.
Antipasto Vegetable Platter *Marinated Mushrooms, Artichokes, Chili Eggplant, Cured Tomatoes* (V, GF)	6.
Charcuterie *Selection of Cured Meats, Marinated Olives, Mustards, Cornichons, Pickled Onion, O&B Artisan Breads*	8.
Cheese Plates *Chef's Selection of Canadian Cheeses, Seasonal Fruit Compotes & Chutneys, Grapes, Dried Fruits, Nuts, Crackers, Breads, Grissini* (V)	10.

desserts

Peach Ginger Crumble *Peach Ginger Tart, Crumble, Ginger Chantilly, Bourbon Vanilla Anglaise, Tuille*	14.
Chocolate Chestnut Torte *White Wine Poached Pears, Vanilla Crème Légère, Cranberries*	14.
Brûléed Lemon Bar *Wild Blueberries, Pink Peppercorn Meringue, Toasted Coconut Crumble*	14.
Éclair *Crunchy Feuilletine, Candied Hazelnut Paste, Espresso Milk Chocolate Chantilly, Chocolate Dip*	14.
Black Forest Roll Cake *Flourless Sponge, Amarena Cherry, Chocolate Cream, Miso Chocolate Ganache, Shaved Chocolate* (GF)	14.
Chocolate Olive Oil Cake *Dark Chocolate Mousse, Aquafaba Vanilla Bean Meringue, Pomegranate* (V, GF)	15.
Chocolate Buttermilk Cake *Salted Caramel Crémeux, Passion Fruit, Crystalline Hazelnuts*	15.

Want to offer guests a choice?
We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.
Speak with your event specialist for more details.

**gluten-free on request*

(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

FOOD STATIONS

FOOD STATIONS

priced per person

taco station

choose one type

Jackfruit al Pastor (VG, GF, DF)
Pineapple, Jalapeño, Tomatillo, Avocado, Cilantro, Corn Taco

Beef Birria
Shredded Cheese, Onion, Tomatillo Salsa, Cilantro, Flour Taco

Chicken Tinga
Cotija Cheese, Shredded Lettuce, Avocado Crema, Cilantro, Flour Taco

Tacos de Chorizo
Pork Sausage, Pico de Gallo, Red Salsa, Cilantro, Flour Taco

Fish de Pescatore
Cabbage Slaw, Avocado Lime Sour Crema, Cilantro, Flour Taco
15.

seafood

Tuna Poke Experience* 19.
Sushi Rice, Edamame, Pickled Ginger, Avocado, Mango, Grilled Pineapple, Nori, Sesame, Pickled Cucumber, Taro Crisps

Shucked Canadian Oysters* 18.
Assortment of the Finest East Coast Oysters, Traditional & Not So Traditional Garnishes

Birch Syrup Cured Sustainable Salmon* (GF) 19.
Pickled Cucumber, 100km Greens, Puffed Wild Rice, Crème Fraîche, Dill

Sushi Station 24.
Assorted Fish, Seafood & Vegetarian Options, Sashimi, Nigiri, Maki Rolls, Pickled Ginger, Soy, Wasabi
(minimum 100 persons · estimated at three pieces per person)

Raw Bar* (GF) 55.
Shucked East Coast Oysters, Fish Ceviches, Calamari Salad, Marinated Mussels, Shrimp Cocktail, Cracked Crab, Lobster Rolls, Classic Cocktail Sauce, Jalapeño & Citrus Salsa, Carlu Hot Sauce, Fried Taro Chips, Togarashi Popcorn
(minimum 100 persons)

**chef-led station*

(V) Vegetarian · (VG) Vegan · (GF) Gluten-Free · (DF) Dairy-Free

FOOD STATIONS

priced per person

slider station

choose three types · estimated at three pieces per person

Beef Slider
Aged Cheddar, Carlu Special Sauce, Pickle, Lettuce

Turkey Slider
Avocado Mayo, Sliced Tomato, Swiss Cheese, Lettuce
(add crispy bacon for 1.)

Falafel Burger (V)
Beetroot Hummus, Tahini, Pickled Radish Slaw

Pulled Pork
Kimchi Slaw, Hoisin BBQ Sauce

IPA Beer-battered Fogo Island Fish
Malt Vinegar Chips, Dill Pickle Rémoulade

Mediterranean Lamb Burger
Tzatziki, Sun-dried Tomato, Lettuce
15.

*chef-led station

meaty

Classic Poutine Station 15.
choose one type · smoked chicken, crispy bacon, cheese burger or roasted mushroom
Yukon Gold Fries, Squeaky Cheese Curds, Home-style Gravy, (vegetarian mushroom gravy also available)

Chicken Shawarma 16.
Lemon Garlic Yoghurt Sauce, Parsley, Tomato, Onion, Lettuce, Pickle, Pita

Nonna's Meatballs* 16.
Soft Corn Polenta, Grana Padano, Basil

Porchetta Station 17.
Artisanal Kaiser Bun, Truffle Aïoli, Baby Arugula, Parmigiano-Reggiano, Hot Peppers

Beauty BBQ Beef Brisket 18.
Traditional Ale BBQ Sauce, Classic Coleslaw, Potato Roll

Charcuterie Table 18.
Selection of Cured & Smoked Meats, Assortment of Canadian Cheeses, Marinated Mushrooms, Artichokes, Pickled Giardiniera, Cured Tomatoes, Mixed Olives, O&B Artisan Breads, Crostini & Crispy Grissini

Braised Boneless Beef Short Rib* 20.
Creamed Porcini Semolina, Wilted Watercress, Chimichurri

Antipasto Harvest Table 24.
Vine-ripened Tomatoes, Basil & Buffalo Mozzarella, Canadian Cheeses, Canadian Cured Meats, Smoked Salmon, House Giardiniera, Pickled Onions, Marinated Artichokes, Chili Eggplant, O&B Artisan Breads, Crisps & Grissini

Carved Dry-aged Beef Strip Loin* 24.
Yukon Gold Mash, Mini Yorkshire Pudding, Various Garnishes & Sauces

FOOD STATIONS

priced per person

vegetarian

Dips, Crudités & Chips (V) 14.
Hummus, Baba Ghanoush, Truffled Tuscan White Beans, Fire-roasted Tomato, Sliced Artisanal Breads, Crisps, Chips & Vegetable Crudités

Guacamole Bar (V, GF) 15.
Grilled Pineapple, Bacon, Sour Cream, Charred Corn, Pico de Gallo, Tomatilla Salsa, Scallions, Corn Chips

100km Spun Heirloom Roots (V, GF) 15.
Jícama, Kohlrabi, Fennel, Cucumber, Beets, Carrots, Sprouted Grains, Seeds & Crunchy Stuff, Avocado Green Goddess Dressing

Yukon Gold Potato Gnocchi* 17.
Sweet Pea Nage, Pecorino, Toasted Pine Nuts, Preserved Lemon, Parmigiano-Reggiano
(add east coast lobster for 15.)

Artisanal Cheese Station 18.
Canadian & International Cheeses, Seasonal Fruit Compotes & Chutneys, Fresh & Dried Fruit & Nuts, Breads & Crackers

sweets

Interactive S'mores Station* 16.
Miniature Mason Jars Filled with Toasted Marshmallows, 70% Dark Chocolate, Graham Crackers, Dulce de Leche, Finished with Hickory Smoke

Classic Crêpe Station* (V) 18.
Liquid Nitrogen Vanilla Bean Ice Cream, Flambéed Stone Fruit
(minimum 100 persons)

Interactive Liquid Nitrogen Ice Cream Sundae Station* 21.
Chocolate, Caramel & Raspberry Sauces, Assorted Garnishes, Sprinkles, Nuts, Brownie Crumble, Whipped Cream, Crunchy Candy & More
(minimum 100 persons)

O&B Mini Dessert Table (V) 15.
An Indulgence of Mini Desserts & Pastries, Macarons, Tarts, Cheesecakes, Brownies, Cookies & Biscotti

Candy & Bake Shoppe 16.
Classic & Old School Candy, Mini Chocolate Bars, Licorice, Jelly Beans, Caramels, Smarties, Gummies, Assorted Cupcakes, Brownies, Whoopie Pies, Butter Tarts, Cookies, Rice Crispy Squares & More

Hot & Cold Lava* 22.
Warm Chocolate Lava Cake, Vanilla Bean Liquid Nitrogen Ice Cream, Raspberry Sauce, Salted Caramel
(minimum 100 persons)

Croffles!* 16.
Fresh Croissant Waffles, White Chocolate Chantilly, Fudge Sauce, Mixed Berry Compote, Toasted Nuts, Cake Crumbs

**chef-led station*

LATE-NIGHT

LATE-NIGHT

priced per piece · minimum one dozen per selection

passed food

Truffle Popcorn (V, GF)	4.
Mini Grilled Cheese *Spiced Ketchup* (V)	4.
Lamb Spiedini *Sauce Verde* (GF)	4.50
Korean Fried Chicken Slider *Kimchi Aïoli, Pickled Cucumber, Crunchy Coleslaw*	4.50
Carlu Smoked Salmon *St. Urbain Bagel, Cream Cheese, Dill, Capers, Lemon*	4.50
Pulled Pork Sandwich *Green Apple & Jicama Slaw, Artisanal Milk Bun*	5.
Fogo Island Cod Taco *Avocado Lime Crema, Napa Cabbage & Jalapeño Slaw*	5.
Steamed Bao *Braised Beef, Hoisin BBQ Sauce, Pickled Carrot & Cilantro Slaw*	5.
Beef Slider *Aged Cheddar, Carlu Special Sauce, Lettuce, Pickle*	5.
Montréal Smoked Meat Sandwich *Artisan Pretzel Bun, Kozlik's Mustard*	5.50
Old School Poutine *Yukon Gold Fries, Squeaky Cheese Curds, Home-style Gravy*	5.50

passed sweets

Éclair *Vanilla Custard, Dark Chocolate*	4.
Churro *Dulce de Leche, Cinnamon Sugar* (V)	4.
Mini Donuts *Strawberry Powder* (V)	4.
Rolled Crêpe Suzette *Salted Caramel Mousse, White Chocolate*	4.50
Toasted Nutella Brioche *Banana Crackle, Sea Salt* (V)	4.50

Not sure what to select?
Chef will select two pieces per person at 8.

(V) Vegetarian · (VG) Vegan · (GF) Gluten-Free · (DF) Dairy-Free

BEVERAGES

WINE LIST

sparkling

Montelliana Prosecco, Veneto, Italy	70.
Parés Baltà NV Cava Brut, Spain	75.
Cave Spring ‘O&B Sparkle & Buzz’, Niagara, Ontario	75.
Henry of Pelham ‘Cuvée Catharine’ Rosé Brut, Niagara, Ontario	100.
Collet NV Brut, Champagne, France	135.
Taittinger Brut Réserve, Champagne, France	170.
Moët & Chandon, Champagne, France	250.

white

Cave Spring ‘O&B White’ Chardonnay, Niagara, Ontario	50.
Fontamara Pinot Grigio, Terre di Chieti, Italy	52.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	55.
Pasquiers Sauvignon Blanc-Vermentino, Pays d’Oc, France	56.
Rocca delle Macìe Giulio Straccali Pinot Grigio, Lombardy, Italy	58.
Les Jamelles Sauvignon Blanc, Pays d’Oc, France	62.
Cave Spring ‘Canoe’ Riesling, Niagara, Ontario	64.
Leaping Horse Chardonnay, California	64.
Ironstone Chardonnay, Lodi, California	72.
Lua Cheia-Saven ‘Maria Bonita’ Loureiro, Vinho Verde, Portugal	74.
Map Maker Sauvignon Blanc, Marlborough, New Zealand	77.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	86.
Cartlidge & Browne Chardonnay, Napa Valley, California	88.

Looking for something in particular? Please speak to your event specialist for details.

WINE LIST

red

Cave Spring ‘O&B Red’ Cabernet Franc, Niagara, Ontario	50.
Fontamara ‘Quattro’, Abruzzo, Italy	52.
Gerardo Cesari ‘Lidi’ Merlot, Venezie, Italy	54.
Más Buscados Tempranillo-Petit Verdot, La Mancha, Spain	55.
Les Jamelles Cabernet Sauvignon, Pays d’Oc, France	60.
Leaping Horse Merlot, California	64.
Velenosi Montepulciano-Sangiovese, Marche, Italy	69.
Luigi Bosca ‘Testimonio’ Malbec, Argentina	74.
Ironstone Cabernet Sauvignon, Lodi, California	76.
Speri Valpolicella Classico, Veneto, Italy	79.
Jean-Luc Colombo ‘Les Abeilles’ Côtes du Rhône, Rhône Valley, France	83.
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	88.
Saint Cosme Syrah, Côtes du Rhône, France	90.
Clos LaChance ‘Estate’ Cabernet Sauvignon, Santa Clara Valley, California ***limited availability**	115.

Looking for something in particular? Please speak to your event specialist for details.

BEVERAGES

priced per person

premium bar

per oz 10

Smirnoff Vodka
Tanqueray Gin
El Dorado 5 Year Old Rum
Canadian Club Rye
J&B Scotch

ultra premium bar

per oz 11.50

Dillon's Selby Vodka
Dillon's Selby Gin
Havana Añejo Reserva Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Scotch

deluxe bar

per oz 13.

Belvedere Vodka
Dillon's Unfiltered Gin 22
El Dorado 8 Year Old Rum
Canoe Barrel-aged Rye
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch

BEVERAGES

priced per person

scotch

	per oz
The Glenlivet 12 Year Old	14.
Highland Park 10 Year Old	14.
The Macallan Gold Single Malt	16.
Talisker 10 Year Old Single Malt	18.

tequila

	per oz
Sauza	12.
Dejado	14.
Don Julio Blanco	17.

after-dinner drinks

	per oz
Baileys Irish Cream, Grand Marnier, Kahlúa, Amaretto	11.
Courvoisier VS, Martell VS	17.

beer & cider

Standard	10.
Premium	11.50
Cider	11.50

Please note a minimum of 500. in bar sales before tax and gratuities is required, otherwise a bartender charge of 150. will be added to your bill.

BEVERAGES

non-alcoholic

Freshly Brewed Coffee	*per person* 4.
Selection of Teas	*per person* 4.
Soft Drink	*each* 5.
Sparkling or Still Mineral Water (355ml)	*each* 5.50
San Pellegrino Sparkling Juices	*each* 6.
Station Cold Brew Coffee	*each* 6.
Cold-pressed Juices	*each* 8.
Sparkling or Still Mineral Water (750ml)	*each* 10.

standard soft bar

per person 22.

Pop
Juice
Coffee
Tea
Water Station

premium soft bar

per person 28.

Pop
Juice
Bottled Water
San Pellegrino Sparkling Juices
Coffee
Tea

spirit-free

Lavender Lemonade 8.
Muddled Lemon, Lavender Syrup, Lemon Juice, Soda, Thyme Sprig

Grey Cloud 10.
Earl Grey Tea Syrup, Lemon Juice, Aquafaba, Tonic Water

Red Sea 10.
Hibiscus Tea, Non-alcoholic Ginger Beer, Lime Wheel, Hibiscus Flower

Berry Punch 10.
Muddled Berries, Rosemary & Clove Syrup, Club Soda, Orange Bitters, Rosemary Sprig

BEVERAGE STATIONS

priced per station

infused water

Cranberry Pear or Pomegranate

less than 100 35.

more than 100 50.

coffee & tea

Freshly Brewed Coffee & Assorted Specialty Teas

35 cups 84.

chilled tea

Honey Citrus Tea or Spiced Peach Tea

less than 100 65.

more than 100 80.

cider

Sparkling Cranberry or Cinnamon Orange

less than 100 65.

more than 100 80.

propeller coffee co.

minimum 75 guests
led by Propeller baristas

Espresso-based & Drip Coffees
Pluck Teas
Propeller Cold Brew
Hot Chocolate & Steamers

per person 15.

BAR PACKAGES

priced per person

ultra premium bar

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only at dinner.

Ultra Premium Bar Rail
Dillon's Selby Vodka, Dillon's Selby Gin, Havana Añejo Rum, Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label

Beer & Cider
Standard & Premium Selection

House Wine
Fontamara Pinot Grigio
Fontamara 'Quattro'

Non-alcoholic Beverages
Pop, Juice

Freshly Brewed Coffee & Selection of Teas
67.

deluxe bar

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only at dinner.

Sparkling Toast
Selection of Gourmet Bar Snacks

Deluxe Bar Rail
Belvedere Vodka, Dillon's Unfiltered Gin 22, El Dorado 8 Year Old Rum, Canoe Barrel-aged Rye, Maker's Mark Bourbon, Baileys Irish Cream, Triple Sec, Johnnie Walker Black Label, Campari, Vermouth, Amaretto

Beer & Cider
Standard & Premium Selection

House Wine
Fontamara Pinot Grigio or Gerardo Cesari Bianco delle Venezie
Fontamara 'Quattro' or Gerado Cesari 'Lidi' Merlot

Non-alcoholic Beverages
Bottled Water, Pop, Juice

Freshly Brewed Coffee & Selection of Teas
80.

Open host bar available in addition to bar package options. Please note a minimum of 500. in bar sales before tax and gratuities is required, otherwise a bartender charge of 150. will be added to your bill.

COCKTAILS

sessions

Blue Sparkle 14.
Blue Curaçao, Prosecco, Pineapple Juice, Edible Glitter

Wonderland Collins 15.
Dillon's Cherry Gin, Lime Juice, Thyme Simple Syrup, Ginger Bitters, Soda Water, Thyme Sprig

PH Mule 16.
Muddled Pineapple, Dillon's Selby Pineapple Honey Gin, Ginger Beer

batched

minimum 50 orders required, served from the bar

Blonde Sangria 2.0 14.
Brandy, White Wine, Orange Liqueur, White Cranberry Juice, Lime Mix, Soda Water

Playa Margarita 16.
Ancho Chili Infused Tequila, Orange Liqueur, Simple Syrup, Lime, Salt, Tajín

seasonal cocktails

Mrs. Grinch 14.
Gin, Lime Juice, Midori, Ginger Beer

CN Sour 18.
Bourbon, Earl Grey Syrup, Lemon Juice, Aquafaba, Red Wine Float, Maraschino Cherry

Smoked Chata 16.
Horchata Water, Vanilla Syrup, Dark Rum, Cinnamon Stick to Smoke Glass

Carlu Campfire 18.
Baileys Irish Cream, Kahlúa, Grand Marnier, Cold Brew, Chocolate Graham Cracker Rim, Toasted Marshmallow Topping

house & classics

Dark & Stormy 15.
Añejo Rum, Ginger Beer, Lime, Bitters

Southside 15.
Gin, Mint, Citrus Syrup, Lime, Soda

Birds of Paradise 19.
Mezcal, Aperol, Orange Liqueur, Pineapple, Lime, Maraschino

Savoie 75 16.
Gin, Lemon, Elderflower Liqueur, Prosecco

Targaryen's Mojito 16.
Rum, Lime, Dragon Fruit, Mint, Soda

Toronto Cocktail 19.
Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry

Espresso Martini 18.
Vodka, Kahlúa, Espresso

Paper Plane 19.
Bourbon, Aperol, Amaro, Torched Lemon

Pick your favourite cocktail or choose them all at a package price. Ask your event specialist for details.