

CARLU

THE PERFECT MATCH PACKAGE

\$150 per person
plus tax & event administration fee



MENU PACKAGE

- Three Canapés per Person
- Custom Three-Course Plated Dinner
- Coffee & Tea
- Hosted Bar Service for Six Hours

Complimentary Services

The following services are included in your rental:

- Menu Tasting for Two
- Leather Dining Chairs
- 60" Round Dining Tables
- Black Dinner Linen
- Table Numbers
- Candle Holders
- Crystal Stemware
- White China
- Stainless Steel Cutlery
- Printed Menus
- Bridal Suite



CANAPÉS

Please select three varieties of canapés

Based on three canapés per person · Additional canapés are +4.75 per person

Vegetable Samosa (V)

Mint, Coriander Coulis

Salmon Tartare (GF)

Ginger Scallion, Fennel Pollen, Corn Chip

New York Steak Stick (GF)

Charred Beef Strip Loin, Caper Remoulade, Crispy Herbs

Curried Cauliflower Tabbouleh (V)

Apricot Dressing, Candied Pistachios, Brown Rice Crisp

Butternut Squash Bruschetta (V)

Fresh Ricotta, Walnuts, Balsamic

Pork Wonton

Lemongrass Coconut Sauce, Mint



APPETIZERS

Please select one appetizer to serve guests

O&B Blended Field Greens (V, GF)

Crudités, Root Vegetables, Balsamic, Thunder Oak Gouda

Roasted Tomato & Fennel Bisque (V)

Sourdough Croutons, Crème Fraîche, Basil

Grilled Radicchio & Chicory Salad (V, GF)

Fennel, Parmigiano-Reggiano, Champagne Vinaigrette

Northern Woods Mushroom Soup (V, GF)

Enoki Mushrooms, Chive Cream



ENTRÉES

Please select one entrée to serve guests

Choose an additional entrée for +13. per person

Chicken Suprême (GF)

Crispy Brussels Sprouts, Double-Smoked Bacon, New Potatoes, Kozlik's Triple Crunch Mustard Jus

Beef Short Rib (GF)

Yukon Gold Mashed Potatoes, Broccoli Rabe, Biff's Juicy Red Jus

Roasted Heritage Salmon

Rye Berries, Beets, Swiss Chard, Dill Sour Cream



DESSERTS

Please select one dessert to serve guests

Flourless Chocolate Cake (GF)

Vanilla Mousse, Cocoa Nib Tuile, Candied Hazelnut

Lemon Tart

Bay Laurel, Italian Meringue, Raspberry

Sour Cream Panna Cotta

Cranberry Orange Sauce, Pistachio Tuile



LATE NIGHT CANAPÉS

Please select two varieties of canapés
Based on two canapés per person
Additional canapés are +4.75 per person

Turkey Slider

Swiss Cheese, Tomato, Lettuce, Mayo

Shrimp & Saffron Arancini

Bravas Sauce

Kimchi Poutine (V, GF)

Squeaky Cheese Curds, Sriracha Aioli, Scallion



BAR PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner
Wine service throughout

BAR RAIL

Smirnoff Vodka

Beefeater Gin

Havana Club 3 Year Old Rum

Canadian Club Rye

Ballantine's Scotch

BEER

Import, Domestic & Cider

HOUSE WINES

Cave Spring 'Carlu Select' Chardonnay

Cave Spring 'Carlu Select' Merlot/Cabernet

NON-ALCOHOLIC BEVERAGES

Bottled Water

Coffee & Tea

Pop & Juice



MENU ENHANCEMENTS

O&B DESSERT TABLE

An Indulgence of Mini Desserts & Pastries
+20. per person, plus tax & event administration fee

ULTRA PREMIUM PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner
Wine service throughout
+30. per person

Sparkling Toast

Bar Bites

Selection of Gourmet Bar Snacks

Premium Bar Rail

Belvedere Vodka
Hendrick's Gin
Havana Club 7 Year Old Rum
Lot No. 40 Rye
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch
Amaretto
Baileys Irish Cream
Kahlúa
Triple Sec
Soho Lychee Liqueur
Vermouth

Beer

Import & Domestic

House Wines

White

White Cliff Sauvignon Blanc
Fontamara Pinot Grigio

Red

Gérard Bertrand Cabernet Sauvignon
Fontamara 'Quattro'

Non-Alcoholic Beverages

Bottled Water
Coffee & Tea
Pop & Juice



CONTACT

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