

A romantic wedding scene featuring a bride and groom in formal attire sharing a kiss on a grassy hilltop. The bride is wearing a white lace dress and a long veil, holding a bouquet of white flowers. The groom is in a light blue suit with a boutonniere. They are positioned in the lower center of the frame. The background is a vast, scenic view of a large body of water (likely Lake Michigan) under a cloudy sky, with a city and surrounding greenery visible in the distance. Lush green trees are on the left and right sides of the image.

OLIVER & BONACINI

BLUE MOUNTAIN

WEDDINGS AT THE WESTIN TRILLIUM HOUSE

705.293.3555 · events.blue@oliverbonacini.com
oliverbonacinievents.com

WHO WE ARE

Founded in 1993 by Peter Oliver and Michael Bonacini, Oliver & Bonacini Hospitality is now recognized as one of Canada's leading restaurant and event groups. This chic Blue Mountain eatery in the upscale Westin Trillium House is custom-built for mountain dining as well as full-service catering anywhere in the Georgian Triangle, and it offers an extensive breakfast, lunch and dinner selection, as well as some seriously indulgent culinary experiences.

Oliver & Bonacini credits its success to the development of a strong corporate culture, where excellence of food quality and service are valued above all else. With even further expansion ahead, Oliver & Bonacini's standards of food and service excellence remain the main focus of the company's vision.





— THE WESTIN TRILLIUM HOUSE —

Nestled between the shores of Georgian Bay and the heights of the Niagara Escarpment is The Westin Trillium House, Blue Mountain, located in Ontario's largest mountain resort region. Built in the architectural style of grand Georgian Bay lodges, the resort was designed to embody the gracious hospitality of majestic hotels past without compromising amenities and four seasons of activities.

The Westin Trillium House experience includes 24-hour WestinWORKOUT, Westin Kids Club, outdoor heated swimming pool and two hot tubs. Guest rooms feature the luxurious Westin Heavenly Bed, Heavenly Bath, kitchenette or full kitchen, gas fireplace, TV and DVD player.

Just two hours northwest of Toronto, Blue Mountain is recognized as the province's top-rated ski and snowboard destination. The Village at Blue features a unique pedestrian community built around a millpond of activity. The village mirrors historic Ontario and is home to a variety of boutiques, dining, golf tennis, beach activities and nightlife.

The Westin Trillium House, Blue Mountain is also a unique and breathtaking wedding destination.



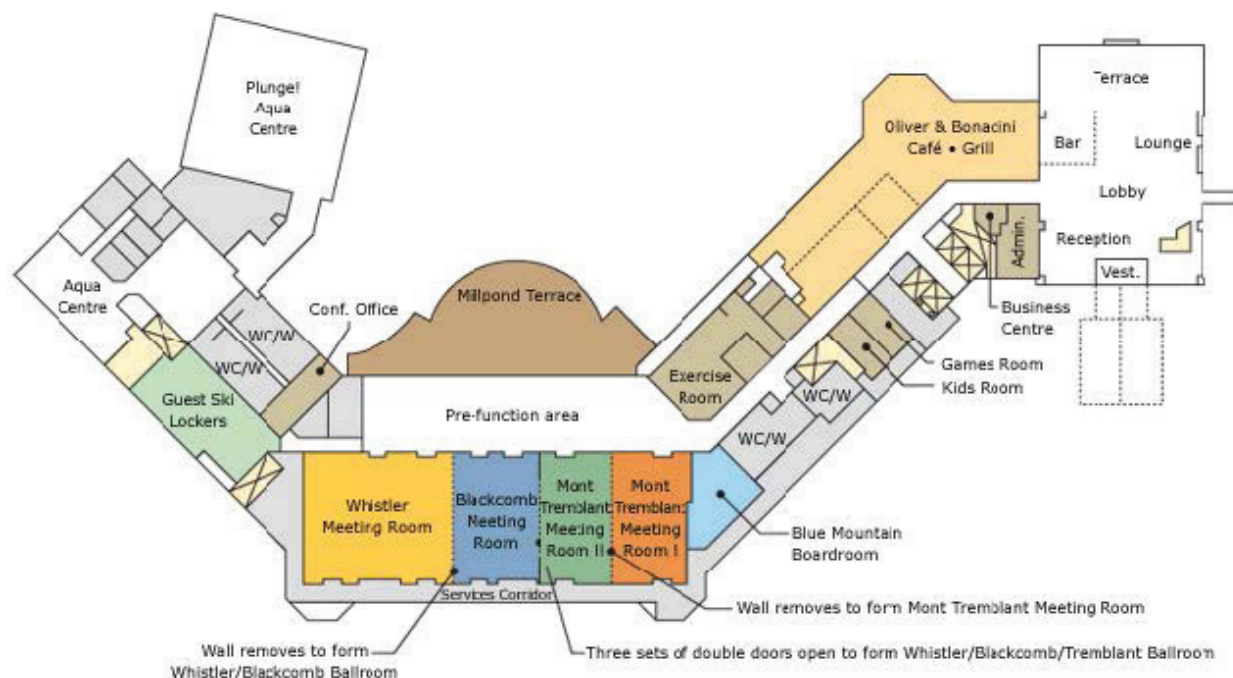
CAPACITIES

BANQUET STYLE

PANORAMA	150
MONT TREMBLANT	150
TREMBLANT 1 OR 2	60
BLACKCOMB	80
WHISTLER	120
WHISTLER/BLACKCOMB	250

RECEPTION STYLE

PANORAMA	300
MONT TREMBLANT	200
TREMBLANT 1 OR 2	100
BLACKCOMB	160
WHISTLER	230
WHISTLER/BLACKCOMB	330





CANAPÉS

priced per piece · minimum order one dozen per item

VEGETARIAN

DOUBLE CREAM BRIE walnut, red grape, endive	3.5
SPRING ROLL carrot, leek, mushroom, sweet chili sauce	3.5
CRISPY BRUSSELS SPROUTS caper lemon aioli ✓	4.
WHIPPED GOAT CHEESE compressed watermelon, mint, pumpkin seeds	4.
PORTOBELLO FRITES truffle chive aioli ✓	4.
GRILLED CHEESE brioche, shallot marmalade	4.
WOODLAND MUSHROOM & GOAT CHEESE ON TOAST honey, basil	4.
GOLDEN BEET & GOAT CHEESE ON TOAST onion top pesto	4.5
CRISPY MUSHROOM SUSHI ROLL togarashi aioli ✓	4.5

SEAFOOD

SMOKED FISH CAKE candied jalapeño, caper aioli	4.5
FOGO ISLAND SALT COD FRITTER chipotle crème fraîche	5.
COCONUT-CRUSTED SHRIMP TEMPURA mango ponzu dip	6.
SMOKED GEORGIAN BAY TROUT PANCAKE chive cream cheese, pickled onion, trout caviar	6.
AHI TUNA POKE green onion, sesame seeds, creamy togarashi sauce	6.
SEARED SCALLOP heirloom radish, beet, bacon marmalade	6.5

MEAT

PROSCIUTTO & MELON mint, white balsamic	4.
CANDIED BACON CRÊPE apple, maple mascarpone	4.
CRISPY CHICKEN & LEEK POTSTICKER jalapeño ponzu	4.
BUTTERMILK FRIED CHICKEN WAFFLE honey mustard	4.5
PULLED PORK BABY BACK RIB jalapeño scallion biscuit, aged cheddar	5.5
MINI BEEF WELLINGTON garlic spinach, mushrooms	6.

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

12. per person

add 4.50 for each additional piece

✓ this item can be made vegan

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



PLATED DINNER

priced per person

MENU 1

CAESAR SALAD

crisp romaine, radicchio, shaved broccoli, Brussels sprouts, focaccia croutons, capers, creamy Caesar dressing

-

GARLIC & THYME CHICKEN SUPRÊME

sweet potato au gratin, cipollini onion, creamed spinach, roast chicken jus

-

LEMON TART

meringue, raspberry, vanilla whipped cream
60.

MENU 2

CHARRED TOMATO & WATERMELON GAZPACHO ✓

mint oil, tomato relish

-

CRISPY PAN-SEARED ATLANTIC SALMON

creamy polenta, tomato, green beans, black olives, shallot & citrus gremolata

-

CHOCOLATE MOUSSE TRUFFLE CAKE

raspberry jelly, candied almond
79.

MENU 3

HEIRLOOM TOMATO SALAD

fior di latte, pickled shallots, basil pesto, arugula, balsamic reduction, cold-pressed olive oil

-

WELLINGTON COUNTY STRIP LOIN

potato gratin, roasted shallot, wild & tame mushroom, spiced cauliflower, sherry jus

or

CRISPY ARCTIC CHAR

beet & Yukon Gold potato, grilled red onion, smoked tomato emulsion

-

LEMON LAVENDER CHEESECAKE

SHORTBREAD CRUMBLE, PICKLED STRAWBERRIES

85.

✓ this item can be made vegan

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

DINNER À LA CARTE

priced per person · minimum 20 persons
includes bread service, coffee or tea

FIRST COURSE

- CAESAR SALAD** 18.
crisp romaine, radicchio, focaccia croutons, capers, creamy Caesar dressing, Parmigiano-Reggiano
- SWEET & BITTER GREENS SALAD** ✓ 15.
cranberries, cucumber, pickled vegetables, Valentine radish,
whipped goat cheese, apple cider vinaigrette
- RED WINE & POACHED PEAR** 18.
whipped goat cheese, candied walnuts, spinach, radish, red wine reduction
- BABY KALE SALAD** ✓ 16.
red cabbage, heirloom carrots, cherry tomatoes, toasted hemp seeds, maple vinaigrette
- HEIRLOOM TOMATO SALAD** 21.
fior di latte, pickled shallots, basil pesto, arugula, balsamic reduction, cold-pressed olive oil

SOUPS

- O&B MUSHROOM** ✓ 13.
no cream or butter
- FRENCH ONION** 13.
smoky Gouda crostini
- CHARRED TOMATO BISQUE** ✓ 13.
Parmigiano-Reggiano, croutons, olive oil, basil
- ROASTED BUTTERNUT SQUASH** ✓ 14.
chive sour cream
- PARSNIP & APPLE** 14.
maple sour cream
- CREAMY CORN CHOWDER** 19.
cheddar cheese crouton

✓ this item can be made vegan

menus & pricing are subject to change based on seasonal availability
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DINNER À LA CARTE

priced per person · minimum 20 persons
includes bread service, coffee or tea

MAIN COURSE - FISH

- PAN-SEARED SEA BREAM** 45.
fingerling potato confit, corn, tomato & olive relish, fennel salad, charred lemon
- CRISPY PAN-SEARED ATLANTIC SALMON** 48.
heirloom potato salad, chimichurri shallot & citrus gremolata
- PAN-SEARED GEORGIAN BAY TROUT** 48.
roasted potato & leek, bacon, crispy Brussels sprouts, caper & tomato crudo
- CRISPY ARCTIC CHAR** 55.
red pepper & eggplant caponata, baby potato, charred lemon

MAIN COURSE - MEAT

- MAPLE HALF CHICKEN** 35.
grains pilaf, green onion top pesto, leek & onion marmalade
- GARLIC & THYME CHICKEN SUPRÊME** 40.
sweet potato au gratin, cipollini onion, rapini, roast chicken jus
- SLOW-BRAISED BALSAMIC BONELESS BEEF SHORT RIB** 45.
Yukon Gold Mash, maple heirloom root vegetables, shallot & tomato jam
- WELLINGTON COUNTY STRIP LOIN** 45.
potato pavé, roasted shallots, wild & tame mushrooms, black garlic jus
- PORCINI-SCENTED LAMB SIRLOIN** 55.
Jerusalem artichokes, caramelized shallots, Brussels sprouts, lamb reduction
- COFFEE-RUBBED BEEF TENDERLOIN** 75.
truffle bread pudding, baby carrots, Brussels sprouts, red wine jus

MAIN COURSE - VEGETARIAN

- BUTTERNUT SQUASH LASAGNA** 35.
baby spinach, goat cheese, Parmesan cream
- ROASTED CAULIFLOWER RISOTTO** ✓ 35.
king oyster mushroom, arugula, walnut pesto
- ROOTS & LENTILS** ✓ 35.
harissa-spiced carrots, fennel, coconut, chickpeas, onion top salsa verde
- CRISPY TOFU** ✓ 35.
basmati rice, snow peas, cherry tomatoes, carrots, cucumber, green curry sauce

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

✓ this item can be made vegan

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



DINNER À LA CARTE

priced per person · minimum 20 persons
includes bread service, coffee and tea

DESSERT

LEMON POSSET blueberries, cranberry biscotti	14.
LEMON TART meringue, raspberry, vanilla whipped cream	14.
TIRAMISU mascarpone, Marsala, dark chocolate	14.
NEW YORK CHEESECAKE macerated berries, shaved white chocolate, raspberry sauce	14.
FLOURLESS CHOCOLATE GANACHE CAKE ✓ berry compote, fresh berries	14.
OLIVER'S FAMOUS CARROT CAKE caramel sauce, mulled cranberries, vanilla whipped cream	14.
STICKY TOFFEE PUDDING sponge toffee, mascarpone butterscotch	14.

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DINNER BUFFET

priced per person
includes bread service, coffee or tea

GEORGIAN BAY

minimum 25 persons

O&B MUSHROOM SOUP

no cream or butter

MIXED WILD GRAIN & GREENS SALAD

heirloom carrots, mushroom, toasted pumpkin seeds, spiced wine balsamic vinaigrette

CUCUMBER, DILL & RADISH SALAD ✓

pickled red onion, feta cheese, beet, crispy lentils, lime vinaigrette

KALE & BLUE CHEESE SALAD

pickled red onion, tomato, avocado, black olives, radish, buttermilk dill dressing

WHOLE ROASTED WELLINGTON COUNTY STRIP LOIN

Kozlik's mustard, horseradish, red wine jus

PAN-SEARED GEORGIAN BAY TROUT

coconut basmati rice, carrot, broccoli, bok choy, red Thai curry sauce

BLACKENED CHICKEN SUPRÊME

new potatoes, green beans, mushroom, goat feta raita, roast chicken jus

YUKON GOLD MASH POTATOES

ROASTED ROOT VEGETABLE MEDLEY

SWEET TREATS

85.

NORTHERN LIGHTS

minimum 30 persons

CHEF'S SEASONALLY INSPIRED SOUP

HEIRLOOM TOMATO CARPACCIO

pickled red onion, beet, radish, arugula, goat cheese, balsamic vinaigrette

TUNA NIÇOISE SALAD

sesame-seared albacore tuna, purple potatoes, French green beans, Roma tomatoes, black sesame seeds, egg, chili-preserved lemon vinaigrette

WHOLE ROASTED WELLINGTON COUNTY RIB EYE

Kozlik's mustard, horseradish, red wine jus

OVEN-ROASTED ATLANTIC SALMON

coconut basmati rice, carrot, broccoli, bok choy, red Thai curry sauce

BUTTERNUT SQUASH RAVIOLI

charred leek, caramelized onions, roasted garlic cream sauce

THYME & LEMON ROASTED CHICKEN SUPRÊME

creamy polenta, sweet onion, tomato, wilted spinach

ROASTED SHELburne POTATOES

ROASTED ROOT VEGETABLE MEDLEY

SWEET TREATS

FRUIT & BERRY PRESENTATION

90.

✓ this item can be made vegan

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— RECEPTION & FOOD STATIONS —

priced per person · minimum 25 persons

CANADIAN & INTERNATIONAL CHEESE PRESENTATION

selection of Brie, blue, cow, goat & sheep cheeses
fresh berries, grapes, dried fruit, nuts & wildflower honey
assorted wine jellies, fig Cabernet & apricot Riesling
cascade of O&B Artisan breads, crisps & grissini

27.

ANTIPASTO HARVEST TABLE

vine-ripened tomatoes, compressed watermelon, figs, goat cheese, radish & basil
European cured meats, salami & Italian cheeses

24.

FARMER'S MARKET SALAD BAR

artisanal garden salad, baby spinach, arugula & chopped romaine
avocado green goddess dressing, Caesar & apple cider vinaigrette
broccoli, cauliflower, carrots, celery, cucumber, peppers, tomato, cabbage, green onion, jicama,
red onion, snow peas, radish, mushrooms & dried fruit
goat cheese, Parmigiano-Reggiano & feta
candied pecans, crispy lentils, toasted pumpkin seeds & focaccia croutons

23.

MEDITERRANEAN DIPS & CRUDITÉS

hummus, baba ghanoush, guacamole, sweet potato & roasted garlic dip
sun-dried tomato & black olive tapenade
sliced O&B Artisan breads, crispy vegetable crudités

18.

CANADIAN SHUCKED OYSTERS (CHEF-LED)

fresh horseradish, Anaheim chili hot sauce, cucumber mignonette, lemon

20.

CARVED NEW YORK STRIPLOIN STEAK (CHEF-LED)

horseradish, assorted mustards, roasted mushrooms, caramelized onions,
Yorkshire pudding, pan jus

31.

HOUSE-SMOKED BRISKET (CHEF-LED)

assorted mustards, house pickles, jalapeño & scallion biscuits

18.

ROASTED GARLIC & RICOTTA RAVIOLI (CHEF-LED)

king oyster mushrooms, green sweet peas, Parmigiano-Reggiano,
roasted garlic tomato sauce

25.

✓ this item can be made vegan

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— RECEPTION & FOOD STATIONS —

priced per person · minimum 25 persons

SLIDER STATION

choose up to four types based on three pieces per person

Southern-style Fried Chicken *roasted tomato, scallion mayo*

Harissa-spiced Lamb *whipped goat cheese, beetroot slaw*

Ontario Ground Beef *tempura onion, cheddar cheese, bacon mayo, sweet pickle*

Nonna's Meatball *provolone, tempura onion, jalapeño aioli, potato scallion bun*

Oven-baked Fish Cake *horseradish tartar sauce, root vegetable slaw*

Black Bean *pickled red cabbage, guacamole, tomato mayo*

BBQ Pulled Pork *mustard, coleslaw, dill pickle*

18. one type

20. two types

22. three types

25. four types

BUTTER-POACHED LOBSTER MAC & CHEESE (CHEF-LED)

tarragon, mascarpone, garden peas

42.

POTATO BAR

sweet, Yukon Gold & purple potatoes

double-smoked bacon, sour cream, scallions, caramelized onions

aged cheddar, red-eye gravy

21.

MAPLE-TORCHED ATLANTIC SALMON (CHEF-LED)

butternut squash mostarda, salsa verde, grilled flatbread

28.

CLASSIC POUTINE (CHEF-LED)

Yukon Gold fries with a variety of cheeses & toppings, red-eye gravy

16.

O&B DESSERT TABLE

assortment of mini desserts & pastries

23.

SLICED SEASONAL FRUIT & BERRY PLATTER

10.

✓ this item can be made vegan

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prices exclude tax & gratuity



REHEARSAL DINNER

priced per person · minimum 16 persons
4-10pm daily

Let us help you celebrate all of life's special occasions. From rehearsal dinners to bachelor and bachelorette parties, our team can craft seasonal prix fixe menus suited to every celebration. Treat your guests to chef-curated fare and attentive service in our beautiful, contemporary space — the perfect setting for your memorable day.

BRIDAL SHOWER

priced per person · minimum 20 persons
menus available at The Westin Conference Space only · 12-3pm

FROM THE GRILL

WILD GRAIN & GREENS SALAD

apple, root vegetables, dried apricot, Osprey Bluffs honey vinaigrette

GRILLED ASPARAGUS SALAD

quinoa, roasted tomato, shaved Pecorino, burnt honey & orange vinaigrette

GRILLED SESAME CHICKEN

roasted new potato, field mushrooms, green beans

BRAISED LAMB SHOULDER

lentils, carrot, fennel

SWEET TREATS

45.

MEXICAN FLARE

CHIPS & DIPS

guacamole, tomato salsa

TOMATO & AVOCADO SALAD

crisp iceberg, lettuce, radish, pickled cucumber, roasted tomato, creamy dill dressing

RED RICE & BEANS

jalapeño havarti, green onion, cilantro

POBLANO-RUBBED BAKED SALMON

street corn salsa

HOT & SOUR CRISPY CHICKEN THIGH

pickled cucumber & carrots

ANCHO LIME SMOKED BEEF

brisket, potato scallion rolls

SWEET TREATS

48.

✓ this item can be made vegan

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

BREAKFAST BUFFET

priced per person

menus available at The Westin Conference Space only · 7:30–11:15am

SUNRISE CONTINENTAL

minimum 12 persons

ORANGE & APPLE JUICE

MARKET FRESH FRUIT & BERRY SALAD

ASSORTMENT OF FLAVOURED YOGHURTS

BUTTER CROISSANTS, MUFFINS,
BUTTER & FRUIT PRESERVES

FRESHLY BREWED STARBUCKS COFFEE
& SELECTION OF TEAS

27.

BLUE MOUNTAIN BREAKFAST

minimum 20 persons

ORANGE, APPLE & CRANBERRY JUICE

MARKET FRESH FRUIT & BERRY PRESENTATION

BUTTER CROISSANTS, MUFFINS,
BUTTER & FRUIT PRESERVES

HOUSEMADE ALMOND GRANOLA

ASSORTMENT OF FLAVOURED YOGHURTS

SCRAMBLED EGGS WITH FRESH CHIVES

EGGS BENEDICT WITH SHAVED HAM,
TOASTED ENGLISH MUFFIN & HOLLANDAISE

SMOKEHOUSE STRIP BACON
& COUNTRY SAUSAGE

ROSEMARY & THYME COTTAGE
FRIED POTATOES ✓

BUTTER & FRUIT PRESERVES

FRESHLY BREWED STARBUCKS COFFEE
& SELECTION OF TEAS

36.

ADD ON

SELECTION OF RYE, WHITE
& MULTIGRAIN BREAD

6.

✓ this item can be made vegan

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



BEVERAGES

priced based on consumption

NON-ALCOHOLIC

SOFT DRINK	each	4.50
BOTTLED WATER	each	4.50
SPARKLING NATURAL SPRING WATER (355ml)	per person	5.
ORANGE & APPLE JUICE (300ml)	per person	4.50

COFFEE STATION

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED, BLACK & SPECIALTY TEAS	per person	8.
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BASIC BAR

SMIRNOFF VODKA	per oz	9.95
TANQUERAY GIN		
HAVANA CLUB 3 YEAR OLD RUM		
CANADIAN CLUB RYE		
J&B SCOTCH WHISKY		

PREMIUM BAR

TITO'S VODKA	per oz	10.95
SAPPHIRE BOMBAY GIN		
HAVANA CLUB 3 YEAR OLD RUM		
APPLETON V/X RUM		
CROWN ROYAL RYE		

ULTRA BAR

GREY GOOSE VODKA	per oz	14.95
HENDRICK'S GIN		
DIPLOMATICO RUM		
LOT NO. 40 RYE WHISKY		
JOHNNIE WALKER BLACK LABEL SCOTCH		

BEVERAGES

priced based on consumption

DOMESTIC BEER

BUDWEISER

BUD LIGHT

SLEEMAN CLEAR 2.0

SLEEMAN ORIGINAL LAGER

per bottle (341ml) 8.5

IMPORTED BEER

PERONI NASTRO AZZURRO

per bottle (341ml) 9.5

PREMIUM BEER

CORONA

STELLA ARTOIS

per bottle (341ml) 10.5

ADD-ONS

Additional bar add-ons and options are available upon request.

MOCKTAILS

Custom mocktails available upon request

BAR PACKAGE

open bar for one-hour reception before dinner and four hours after dinner

wine only available during dinner service

priced per person, plus HST and 20% gratuity

BASIC PACKAGE

BASIC BAR RAIL

SMIRNOFF VODKA

TANQUERAY GIN

HAVANA CLUB YEAR OLD RUM

CANADIAN CLUB RYE

J&B SCOTCH WHISKY

-

BEER

BUDWEISER

BUD LIGHT

SLEEMAN CLEAR 2.0

SLEEMAN ORIGINAL LAGER

-

HOUSE WINE

CHARDONNAY, CAVE SPRING, O&B, ON

CABERNET FRANC, CAVE SPRING, O&B RED, ON

-

NON-ALCOHOLIC BEVERAGES

POP & JUICE

75.

BAR PACKAGE

open bar for one-hour reception before dinner and four hours after dinner

wine only available during dinner service

priced per person, plus HST and 20% gratuity

PREMIUM PACKAGE

PREMIUM BAR RAIL

TITO'S VODKA
SAPPHIRE BOMBAY GIN
APPLETON V/X/ RUM
CROWN ROYAL RYE
JOHNNIE WALKER RED LABEL SCOTCH

IMPORTED BEER

STELLA ARTOIS
PERONI NASTRO AZZURRO

WINE

PINOT GRIGIO, VILLA SAN MARTINO, IT
CABERNET SAUVIGNON, LEAPING HORSE, CA

NON-ALCOHOLIC BEVERAGES

POP & JUICE

85.

ULTRA PREMIUM PACKAGE

ULTRA PREMIUM BAR RAIL

GREY GOOSE VODKA
HENDRICKS GIN
DIPLOMATICO RUM
LOT NO. 40 RYE WHISKY
JOHNNIE WALKER BLACK LABEL SCOTCH

BEER

CORONA
STELLA ARTOIS

WINE

CHARDONNAY, LEAPING HORSE, CA
CHIANTI, GATTAVECCHI, IT

NON-ALCOHOLIC BEVERAGES

POP & JUICE

95.

BAR SERVICES

TRILLIUM SUITE

Dry bar with assorted glassware, ice, stir sticks & cocktail napkins

6. per guest

3. per guest for garnishes
(only available in guest suites)

HOST BAR

(minimum 40 guests)

A minimum of 1000. in bar sales (before tax and gratuity) is required,
otherwise a labour charge of 35 per hour, per bartender, for a minimum of three hours,
will be added to your bill.

BEVERAGE STATIONS

welcome your guests with a signature cocktail to complement your event!

please ask your event specialist for pricing and further details (minimum spend may be required)

preferred lower pricing included with bar package

MOJITO BAR

Our mixologist will muddle up a classic mojito, complemented with seasonal fruits of your choosing!

PROSECCO BAR

A unique approach to bubbly! Your selection of sparkling wine or Champagne is paired with delicious fresh fruits and purées for making delightful cocktails.

CLASSIC COCKTAIL BAR

Manhattan, Old Fashioned, Cosmopolitan, Tom Collins, classic vodka or gin Martini (shaken or stirred)

CANADIAN BLOODY CAESAR BAR

An inspired selection of options on this Canadian classic! All crafted to order with unique garnishes and seasonings.

PREMIUM COFFEE

To be ordered alongside our regular & decaffeinated coffee or hot chocolate
assortment of liqueurs
(Baileys Irish Cream, Frangelico, Kahlúa, Amaretto, Drambuie, Cointreau & Grand Marnier)
assortment of toppings
(chocolate shavings, chocolate sauce, caramel sauce, whipped cream & cinnamon sticks)

SIGNATURE COCKTAIL BAR

Let our mixologist create a signature cocktail to complement your event.

WINE LIST

SPARKLING

Prosecco, Cabert, Italy

750ML

65.

WHITE

Chardonnay, Cave Spring, O&B, Niagara, ON

47.

Chardonnay, Leaping Horse, CA

54.

Pinot Grigio, Villa San Martino, Italy (1000ml)

61.

Sauvignon Blanc, Map Maker, NZ

80.

RED

Cabernet Franc, Cave Spring, O&B, Niagara, ON

47.

Cabernet Sauvignon, Leaping Horse, CA

54.

Chianti, Riserva, Gattavecchi, IT

58.

Pinot Noir, Bachelder, Parfum, Niagara, ON

78.

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!

Wine selections need to be given to your event specialist two business weeks in advance to ensure your selections are in stock.



— BOOKING INFORMATION & FAQ —

THE WESTIN TRILLIUM HOUSE CONFERENCE FACILITY RENTAL FEES

- Use of The Westin Trillium House, Blue Mountain is subject to a rental fee exclusive of tax and gratuity
- Room rental fees include charges for cleaning/maintenance

COMPLIMENTARY SERVICES AT THE WESTIN TRILLIUM HOUSE

- Menu tasting for two
- Catering & Events Manager to assist you with your special day
- Special room rates when blocking group reservations at The Westin
- Service staff for the event
- All standard white linens (tablecloths and napkins)
- All existing 72-inch round tables, 6-foot banquet tables, 6-foot classroom tables, padded banquet chairs and existing lounge furniture
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Votive tea light holders
- Table numbers

ADDITIONAL EXPENSES FOR CONSIDERATION

- Food and beverage
- Setup labour fees may apply
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Audiovisual
- Microphone
- Cruiser tables
- Upgraded linens
- Chair covers
- Dance floor 400.
- Podium 50.
- Staffed coat check 50. per hour

VENDOR MEALS

- 50. per person
- Applies to vendors that are not seated with your guests
- Chef's choice of appetizer, main, dessert or buffet

CAKE & CUPCAKE SERVICE FEES

Chef will happily serve and plate your cake and cupcakes. We do not provide cake and/or cupcakes.

- Cupcakes 3.75 per guest
- Cut, plated by Chef and served 5. per guest
- Cut, plated by Chef with garnish and served 8. per guest
- Cut, stationed 3. per guest

— BOOKING INFORMATION & FAQ —

YOUR O&B WEDDING TEAM

Throughout the duration of your planning, your event specialist will be the main point of contact. They will ensure all details are covered in preparation for your special day. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts who will be able to assist you during the event.

PREFERRED VENDORS

We have a specially designed list of preferred vendors for all of your wedding needs.

ROOM DROPS

Do you have a special gift, such as chocolate-covered strawberries or a bottle of Prosecco that you would like delivered to your parents or wedding party? We can have them delivered to your guests' room upon their arrival.

AUDIOVISUAL (AV)

AV CANADA is The Westin Trillium House's preferred in-house supplier.

ENTERTAINMENT

Your function, including music and entertainment, may continue until 1:00am. Please note that for any equipment that is being brought into the establishment by an outside vendor (e.g. bands, DJ, AV supplier), we will require a copy of their Certificate of Insurance valued at \$2,000,000. A copy of the insurance must be received **one month in advance** to confirm their access to the venue. Pyrotechnics, smoke and fog machines are prohibited.

DAMAGES

We reserve the right to inspect and control all private functions that take place within our premises. The client acknowledges and agrees that they will be responsible for any damage to the premises caused by the client or its employees, independent contractors used by the client and event guests, as determined by us at our sole discretion, acting reasonably. A clean-up charge of \$150 minimum will be levied for excessive refuse left behind. The use of confetti and real flower petals is prohibited.

PAYMENT & CANCELLATION

A signed contract and initial deposit of 35% is required to secure the date and space. You will have two weeks (14 days) to the date of your first deposit to cancel and receive your deposit back, otherwise the first deposit and any other deposits made are non-refundable. Your contract will outline your own individual payment schedule, which traditionally includes three payments. The final payment is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date. Your final bill is due the day of the event. Final guest count is due 14 days prior to the event. You will be billed for the guaranteed number given or the actual number of guests in attendance, whichever is greater. Your contract may be terminated with formal notice if notice of cancellation is received 72 hours before the event, however all deposits are non-refundable. Any cancellation after 72 hours will require payment in full.

FOR ALL BOOKING INQUIRES, PLEASE CONTACT:

Oliver & Bonacini Café Grill, Blue Mountain
705.444.8680
events.blue@oliverbonacini.com

MAILING & COURIER ADDRESS:

Oliver & Bonacini Café Grill
The Westin Trillium House, Blue Mountain
220 Gord Canning Dr.
The Blue Mountains, ON L9Y 0V9
705.444.8680