

AUBERGE *du* POMMIER

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PRIVATE DINING & BUYOUTS

Oliver & Bonacini Events and Catering

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CANAPÉS

priced per piece · one dozen minimum order per item
4 pieces per person recommended for each hour of cocktail reception



VEGETARIAN

- Cumin Shortbread Parmesan** curd, pickled jalapeño 4.50
Sourdough Tartine smoked aubergine, pine nuts 4.50
Halloumi chili yoghurt, pecan praline 4.50
Caraway Oatcake Roquefort, candied walnut 4.50

SEAFOOD

- Salt Cod Mousse** ink cracker, citrus gel 4.50
Sole Goujons saffron aioli, nori powder 4.50
Crispy Oyster dill Hollandaise, pickled daikon 4.50
Octopus Espelette, chorizo 5.00

MEAT

- Steak Tartare** grilled baguette, classic garnishes 4.50
Duck Boulette orange marmalade 5.00
Venison Meatball juniper, birch 5.00
Foie Gras Bonbon brioche, elderberry preserve 5.75

CHEF'S SELECTION

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

14. per person

PLATTERS

priced per platter



PETIT DÉJEUNER

selection of morning pastries,
cheese, seasonal fruit

125.

(serves 30 guests)

Add Coffee & Sloane Tea Service

6. per person

—

LES FROMAGES

selection of French & Québec artisanal cheeses,
seasonal fruit preserves, roasted nuts

125.

(serves 20 guests)

—

LE PLAT DU FERMIER

housemade farmer-inspired charcuterie, pâté,
rillettes, terrine, sliced ham, fresh sausage,
baguette, housemade pickles

100.

(serves 20 guests)

FRUITS DE SAISON

Small Platter

90.

(serves 20 guests)

Large Platter

150.

(serves 35 guests)

—

LÉGUMES DU MARCHÉ

assortment of local & seasonal
market vegetables with dips & spreads

60.

—

HUÎTRES

oysters on the half shell with mignonette

4. per piece

(one dozen minimum)



LUNCH

priced per person



EXPRESS LUNCH

Romaine

apple, kohlrabi, Parmigiano-Reggiano,
anchovy vinaigrette

—

Thon

albacore tuna, baby gem, black olives,
quail egg, green beans, new potato

Poulet

chicken suprême, grilled asparagus,
confit potato, caper sauce à la volaille

—

Freshly Baked Cookies

(available for takeaway)

—

Freshly Brewed Coffee & Tea

61.

MENU A

Velouté

asparagus & potato soup, Parmesan croutons,
chive crème fraîche

Romaine

apple, kohlrabi, Parmigiano-Reggiano,
anchovy vinaigrette

—

Ravioli

ricotta, pan-roasted mushrooms, arugula,
truffle cream sauce

Saumon

Atlantic salmon, wilted spinach,
pommes écrasées, Champagne cream sauce

Poulet

chicken suprême, grilled asparagus,
confit potato, caper sauce à la volaille

—

Opéra

chocolate crémeux, coffee buttercream,
hazelnut mandarin ice cream

—

Freshly Brewed Coffee & Tea

70.

LUNCH

priced per person



MENU B

Terrine

foie gras & chicken, Ontario wine jelly,
dandelion, baguette crisps

Velouté

asparagus & potato soup,
Parmesan croutons, chive crème fraîche

—

Thon

albacore tuna, baby gem, black olives,
quail egg, green beans, new potato

Bœuf

flat iron steak, haricots verts,
mushroom fricassée, pommes frites,
sauce Bordelaise

—

Crème Brulée

blueberries, shortbread cookie

—

Freshly Brewed Coffee & Tea

80.

MENU C

Salade Composée

heirloom tomato, sheep's cream, grilled crouton,
coriander vinaigrette

Soupe

chilled sweet pea soup, curried yoghurt,
crushed minted peas

Tartare

hand-cut beef tenderloin, classic garnishes

—

Saumon

Atlantic salmon, wilted spinach,
pommes écrasées, Champagne cream sauce

Poulet

chicken suprême, grilled asparagus,
confit potato, caper sauce à la volaille

Bœuf

flat iron steak, haricots verts,
mushroom fricassée, pommes frites,
sauce Bordelaise

—

Crème Caramel

malt crumble, vanilla Chantilly

Opéra

chocolate crémeux, coffee buttercream,
hazelnut mandarin ice cream

—

Freshly Brewed Coffee & Tea

89.



DINNER

priced per person



MENU A

Romaine

apple, kohlrabi, Parmigiano-Reggiano,
anchovy vinaigrette

Soupe

bouillabaisse, prawns, mussels, clams,
baguette, saffron aioli

—

Truite

ocean trout, wilted greens, orzo, clam,
cultured beurre blanc

Poulet

Cornish hen, mixed fèves, Savoy cabbage,
caper sauce à la volaille

—

Gâteau Fromage

sour cream cheesecake,
cardamom oat crumble, passion fruit ice cream

—

Freshly Brewed Coffee & Tea

74.

MENU B

Romaine

apple, kohlrabi, Parmigiano-Reggiano,
anchovy vinaigrette

Soupe

bouillabaisse, prawns, mussels, clams,
baguette, saffron aioli

—

Risotto

cauliflower, Bayonne ham, Parmesan cream

Flétan

halibut, grilled baby gem, sea asparagus, spätzle,
citrus butter sauce

Agneau

lamb saddle, braised shoulder, minted peas,
potato fondant, cumin yoghurt,
sauce vierge

—

Parfait au Cassis

preserved blackberries, cinnamon sable,
buttermilk sherbet

—

Freshly Brewed Coffee & Tea

88.

DINNER

priced per person



MENU C

Salade Composée

heirloom tomato, sheep's cream,
grilled crouton, coriander vinaigrette

Velouté

asparagus & potato soup,
Parmesan croutons, chive crème fraîche

—

Saumon

Atlantic salmon, wilted spinach, salmon caviar,
pommes écrasées, Champagne cream sauce

Poulet

Cornish hen, mixed fèves, Savoy cabbage,
caper sauce à la volaille

Bœuf

beef tenderloin, spinach,
Sarladaise potato, sauce Périgueux

—

Gâteau Fromage

sour cream cheesecake,
cardamom oat crumble, passion fruit ice cream

—

Freshly Brewed Coffee & Tea

92.

MENU D

Salad Composée

heirloom tomato, sheep's cream,
grilled crouton, coriander vinaigrette

Tartare de Bœuf

hand-cut beef, grilled bread, classic garnishes

Velouté

asparagus & potato soup,
Parmesan croutons, chive crème fraîche

—

Truite

ocean trout, wilted greens, orzo, clam,
cultured beurre blanc

Magret de Canard

duck breast, orange-braised endive, sweet peas,
confit celeriac, Grand Marnier jus

Agneau

lamb saddle, braised shoulder, minted peas, potato
fondant, cumin yoghurt, sauce vierge

—

Opéra

chocolate crèmeux, coffee buttercream,
hazelnut mandarin ice cream

Gâteau Fromage

sour cream cheesecake,
cardamom oat crumble, passion fruit ice cream

—

Freshly Brewed Coffee & Tea

96.

DINNER

priced per person



MENU E - FOUR COURSES

Soupe

bouillabaisse, prawns, mussels, clams,
baguette, saffron aioli

Terrine

foie gras & chicken, Ontario wine jelly,
dandelion, baguette crisps

—

Risotto

cauliflower, Bayonne ham, Parmesan cream

—

Flétan

halibut, grilled baby gem, sea asparagus,
spätzle, citrus butter sauce

Magret de Canard

duck breast, orange-braised endive, sweet peas,
confit celeriac, Grand Marnier jus

Bœuf

beef tenderloin, spinach, Sarladaise potato,
sauce Périgueux

—

Parfait au Cassis

preserved blackberries, cinnamon sable,
buttermilk sherbet

Opéra

chocolate crémeux, coffee buttercream,
hazelnut mandarin ice cream

—

Freshly Brewed Coffee & Tea

126.



MENU ADDITIONS

priced per person



AUBERGE DU POMMIER FROMAGE

Featuring a selection of cheeses served with O&B Artisan bread and seasonal accompaniments.
The cheese course can be served between the main course and dessert or following dessert.

22. per person



PETITS FOURS

Finish with a selection of housemade French-inspired pastries.
Choose from seasonal macarons, canelés, marshmallows,
candied orange peels, sea salt and vanilla caramels.

10. per person
(three pieces)



PASTA COURSE

Enjoy a simple pasta course, or let Chef get creative with local, seasonal ingredients.
Please speak with your Event Specialist about the possibilities!

Appetizer size starting at 18. per person

Entrée size starting at 23. per person



GUEST FAVOURS

Treat your guests with Chef's selection of housemade petits fours,
packaged in our elegant favour boxes.

12. per person
(five pieces per box)

CHILDREN'S MENU

priced per child



Caesar Salad

Tomato Soup & Crackers

—

Fish Goujonettes & Chips

tartar sauce

Roast Chicken

roasted fingerling potatoes, french beans

Penne Pasta

roasted tomato sauce, Parmigiano-Reggiano

—

Chocolate Brownie & Vanilla Ice Cream

chocolate sauce, strawberries

Ice Cream Sundae

three scoops of ice cream, fresh berries, chocolate sauce

26.

LATE NIGHT SAVOURY

priced per piece · one dozen minimum order per item

2-3 pieces per person recommended



Grilled Shrimp Brochette herbes de Provence 9.

Nova Scotia Crab Cake espelette aioli 7.

Duck Confit Croquette carrot purée, candied pistachios 4.

Pork Belly Slider cider glaze 4.

Frites truffle aioli 6.

Comté Gougères 4.

LATE NIGHT SWEET

priced per piece · one dozen minimum order per item

1-2 pieces per person recommended

Cookie milk & dark chocolate 3.

Macaron seasonal flavours 3.

Éclair hazelnut cream 4.



SIGNATURE DRINKS

priced per drink



COCKTAILS

Pomme Martini

Polar Ice vodka, Calvados, apple juice, lime, sugar

16.

Tropic Parisien

'Jump' Chardonnay or 'Canoe' Riesling, Domaine de Canton, ginger beer, lime juice, muddled raspberries

16.

Black Cherry Sour

Polar Ice vodka, black cherry juice, lime, agave syrup, Dillon's cranberry bitters

16.

Feuille Douce

Beefeater gin, Lillet Blanc, tangerine, lemon, tonic, mint

16.

Aperol Spritz

Aperol, Codorníu Cava, orange twist, Dillon's orange bitters

16.

French Kiss

Limoncello, Codorníu Cava, crème de cassis, lemon, sugar

16.

MOCKTAILS

Selection of rotating fresh seasonal juices, with or without sparkling water and citrus

6.

BAR PRODUCT LIST

priced per drink



BOTTLED BEER

Selection of Canadian and imported beers,
based upon season and availability

STANDARD BAR RAIL

Polar Ice Vodka, Beefeater Gin, Bacardi White Rum,
J.P. Wiser's Rye, Teacher's Blended Scotch

BAR PRICES

<i>Standard Rail Shot (1.25oz)</i>	9.95
<i>Premium Rail Shot (1.25oz)</i>	from 10.95
<i>Caesar</i>	11.
<i>Mimosa</i>	13.
<i>Martini</i>	from 16.
<i>Single Malt Scotch</i>	from 12.
<i>Bottled Beer</i>	from 8.
<i>Soft Drink</i>	3.95
<i>Juice</i>	5.
<i>Freshly Pressed Juice</i>	7.
<i>Cappuccino</i>	6.
<i>Caffè Latte</i>	6.
<i>Espresso</i>	4.50
<i>Q Water (Still & Sparkling)</i>	per person 3.

SLOANE LOOSE LEAF TEA STATION

Signature Black, Earl Grey, Classic Green,
Snow Dragon Jasmine, Cocoa Chai Chai, Pomme,
Marrakesh Mint, Citron Chamomile

6. per person

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



Photo credit: Mango Studios

WINE LIST

priced per bottle



SPARKLING

Canti Prosecco, Italy	60.
Cave Spring 'O&B Sparkle & Buzz' Brut, Niagara, Ontario	68.
Les Cordeliers Prestige Brut Crémant de Bordeaux Blanc, France	84.
Perrier-Jouët Grand Brut, Champagne, France	175.

WHITE

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	46.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	52.
Cave Spring 'Jump' Chardonnay, Niagara, Ontario	52.
Château Pesquié 'Le Paradou' Viognier, France	56.
La Francette Sauvignon Blanc, France	60.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	64.
Fidora 'Organic' Pinot Grigio, Veneto, Italy	68.
Kenwood Sauvignon Blanc, Sonoma County, California	72.
Domaine Laroche 'Saint Martin' Chablis, Burgundy, France	84.
Domaine Crochet, Sancerre, France	92.

RED

Cave Spring 'O&B Red' Merlot/Cabernet, Niagara, Ontario	46.
Cave Spring 'Biff's Juicy Red', Niagara, Ontario	52.
Château Pesquié 'Le Paradou' Grenache, France	56.
Domaine du Séminaire, Côtes du Rhône, France	64.
Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia	68.
Château Cône-Taillason Sabourin, Bordeaux, France	72.
Kenwood Cabernet Sauvignon, Sonoma County, California	80.
Maison Roche de Bellene 'Vieille Vignes' Pinot Noir, Burgundy, France	88.
Carione Brunello di Montalcino, Tuscany, Italy	100.
Hess Collection 'Allomi' Cabernet Sauvignon, Napa Valley, California	130.

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!

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



Photo credit: Mango Studios

BUYOUT

frequently asked questions



Capacity

The capacity of a full restaurant buyout is 98 guests for a seated event in the main dining room. For a standing cocktail reception, Auberge du Pommier can accommodate a maximum of 200 guests.

Availability

Auberge du Pommier is available on Saturdays for lunch buyouts, with full guest departure by 3:00pm. On Sundays, we are available for lunch or dinner buyouts. Evening functions conclude at 1:00am.

Between January 2 to April 30, we are happy to extend lunch buyouts until 5:00pm. You and your wedding vendors are welcome to arrive for setup two hours prior to guest arrival time.

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, excluding 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.

- Saturday Lunch – 6,000.
- Sunday Lunch or Dinner – 10,000.
- Sunday Lunch, Jan 2 to April 30 – 7,500.
- Sunday preceding a statutory holiday – 12,500.
- Statutory holidays are available at a 1,000. surcharge

Complimentary Services

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Audio-visual screen
- Easel
- Underground parking for guests (not valid for above ground parking)
- Wedding Party Suite

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 and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity.

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.

In order to ensure you are excited about the menu offering, Auberge du Pommier includes a complimentary menu tasting for two guests that will take place approximately one month from your wedding date at the restaurant.

BUYOUT

frequently asked questions



Entertainment & Audio Visual (AV)

We welcome you to secure entertainment for your event with us at Auberge du Pommier. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ, or alternatively, we would be happy to assist with arranging your AV equipment through our preferred audio-visual supplier.

Auberge does have a 5x5' tripod screen available for use, should you wish to have a presentation during your event. Please work with your event specialist to design a floorplan that would work best for the screen. Please note that adding AV can alter the capacity of the space.

Additional Expenses for Consideration

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

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security (mandatory if 20 or more guests are underage)
- Vendor meals – 40. per person
- On-site ceremonies – start at 400.
- Ceremony chairs
- Audio-visual equipment
- Insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

Your O&B Wedding Team

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

Payment & Cancellation

A signed contract and initial deposit of 2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date.

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.



PRIVATE DINING

frequently asked questions



Capacities & Availability

Auberge du Pommier is designed with two private dining rooms, ideal for any occasion. The rooms are named the Sophie and the Oscar. The capacities are as follows:

	<i>Sophie</i>	<i>Oscar</i>
Seated events	32	48
Seated events with screen & projector	32	40
Standing cocktail reception	50	60

The private dining rooms are available for lunch and dinner, Monday to Friday, and dinner only on Saturdays.

- Lunch – 11:30am to 3:30pm
- Dinner – 5:30pm to 12:00am
- Saturdays – 5:30pm to 12:00am
- Auberge du Pommier is available for exclusive full restaurant buyouts on Saturdays from 9:00am to 3:00pm, and all day on Sundays—please contact an Event Specialist for more details

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.

	<i>Sophie</i>	<i>Oscar</i>
Lunch	700.	800.
Dinner	1,800.	2,000.
Lunch (Dec 1 to 24)	1,000.	1,200.
Winterlicious / Summerlicious Lunch	1,000.	1,200.
Winterlicious / Summerlicious Dinner	2,200.	2,800.

Complimentary Services:

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

Parking

Complimentary underground parking is available after 5:30pm Monday to Saturday. We are unable to validate above-ground parking. Prior to 5:30pm, parking is pay and display and charged by the parking lot. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your event specialist.

Presentations & Audio Visual

We invite you to present your important meeting content during your event. The Sophie room has a 72" flat-screen TV built in. Kindly supply your own laptop and connecting cables. The Oscar room comes with a complimentary tripod 5x5' AV screen. We are happy to arrange other equipment through our third-party supplier.

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 and 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.

PRIVATE DINING

frequently asked questions



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 as 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 on-site, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

Investment & Cancellation

The signed confirmation form and deposit of 500. per room is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid on-site by credit card or cash at the conclusion of the event.

Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the 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.

PETITE MARIAGES

frequently asked questions



Additional Terms of Petite Mariages

The Outdoor Terrace

The lower terrace (north side) at Auberge du Pommier is the perfect spot to host your ceremony and/or cocktail hour. The lower terrace can accommodate up to 48 guests and is available to book during the warmer months for a 400. rental fee. It is available Monday to Friday from 10:30am to 11:30am, and Monday to Saturday from 4:00pm to 4:30pm. Should the weather be inclement, Auberge du Pommier will work with you to relocate your event inside the restaurant.

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 as cruiser tables, if desired
- Cake cutting or plating fee
- Lower terrace rental – 400.
- Vendor meals – 40. per person
- Event insurance

Capacities & Availability

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- Lunch – 11:30am to 3:30pm
- Dinner – 5:30pm to 12:00am
- Saturdays – 5:30pm to 12:00am
- Auberge du Pommier is available for exclusive full restaurant buyouts on Saturdays from 9:00am to 3:00pm, and all day on Sundays—please contact an event specialist for more details
- For daytime weddings, you are welcome to arrive at 9:30am for setup, and for evening weddings, you may arrive for setup at 4:00pm.