

EVENTS AT

ARCADIAN

One of Toronto's most sought-after event spaces, this event complex exudes historic charm and modern sophistication in its two distinct venues — the revitalized Arcadian Court and the contemporary Arcadian Loft — and offers interactive experiences in its kitchen studio, Arcadian Studio.

The grand Arcadian Court has been restored to its art deco glory, featuring modern new amenities, while a flexible modern space has also been created in Arcadian Loft. Together, these two spaces form a unique venue that will meet the needs of any event or occasion. Arcadian Studio is also available for a variety of interactive chef-led culinary experiences, ideal for both social and corporate events.





WHAT EVERYONE IS TALKING ABOUT

We know that great food and drinks matter. It's what your guests will remember about your event for weeks to come. Because we're seriously into food, our menus are designed for classic tastes as well as those seeking trendy fare. If you don't see what you are looking for, we will create it for you. We're also happy to offer a variety of bar formats, including hosted, drink tickets and a cash bar.



IT'S ON US

The following are included with your booking:

- service staff
- white cotton linen
- round tables, square tables and cruiser tables
- leather dining chairs
- table flatware, glassware and barware
- candles
- table numbers



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 event timing. Plated and buffet menu packages are available, priced per person. Bar packages are also available.

Other Costs to Consider

- all A/V components
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- lounge furniture and/or soft seating
- loading dock fee
- on-site ceremony fee (beginning at \$400)



ARCADIAN

OLIVER & BONACINI
EVENT VENUES

401 Bay St., Simpson Tower, 8th Floor
Toronto, ON M5H 2Y4 · 416.364.1211

oliverbonacinievents.com · events@oliverbonacini.com

BREAKFAST & BRUNCH



WEEKDAY BREAKFAST BUFFETS

priced per person | minimum 25 guests

8

CONTINENTAL

Artisanal Croissants & Danishes

House-baked Muffins

Zucchini & Almond Loaves (GF)

Individual Yoghurts (GF) & Coconut Chia Pudding (GF, VG)

Fresh Fruit Salad (GF, VG)

Freshly Squeezed Orange Juice, Coffee & Assorted Teas

24.

SMOKED SALMON ADD-ON

Platters of Smoked Salmon (GF, DF)

Fresh Tomatoes, Red Onions & Sprouts

Dill Cream Cheese (GF) & Assorted Bagels

12.

ARCADIAN TRADITIONAL

Artisanal Croissants & Danishes

House-baked Muffins

Zucchini & Almond Loaves (GF)

Coconut Chia Pudding (GF, VG)

Fresh Fruit Salad (GF, VG)

Scrambled Eggs & Chives (GF, DF)

Scallion & Pepper Home Fries (GF, VG)

Country Style Breakfast Sausages & Smoked Bacon (GF, DF)

Slow-roasted Roma Tomatoes & Sprouts (GF, VG)

Freshly Squeezed Orange Juice & Juice of the Day

Coffee & Assorted Teas

33.

We are committed to using locally sourced, sustainable ingredients when available.

(V) vegetarian **(VG)** vegan **(GF)** gluten-free **(DF)** dairy-free

WEEKDAY BREAKFAST BUFFETS

priced per person | minimum 25 guests

9

DELUXE

Artisanal Croissants & Danishes

House-baked Muffins & Scones

Zucchini & Almond Loaves (GF)

Coconut Chia Pudding & Macerated Apricot (GF, VG)

Fresh Fruit Salad (GF, VG)

Individual Vegetarian & Meat Frittatas (GF)

Scallion & Pepper Home Fries (GF, VG)

Country Style Breakfast Sausages & Smoked Bacon (GF, DF)

Summer Berry Pain Perdu & Maple Syrup

Slow-roasted Roma Tomatoes & Sprouts (GF, DF)

Freshly Squeezed Orange Juice & Juice of the Day

Coffee & Assorted Teas

39.

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BRUNCH

Artisanal Croissants & Danishes

House-baked Muffins & Scones

Individual Yoghurts (GF)

Artisan Green Salad (GF, VG)

Hemp Seeds, Broccoli, House Vinaigrette

Individual Vegetarian & Meat Frittatas (GF)

Scallion & Pepper Home Fries (GF, VG)

Country Style Breakfast Sausages & Smoked Bacon

Turkey Sausages (GF, DF)

Summer Berry Pain Perdu & Maple Syrup

Slow-roasted Roma Tomatoes & Sprouts (GF, VG)

Molasses & Maple Baked Beans (GF, VG)

Panisse Croutons

Casarecce Florentine

Pomodoro, Ricotta

Watermelon & Blueberry Mint Salad (GF, VG)

52.

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BREAKFAST & BRUNCH ADDITIONS

11

priced per item · minimum order of 10

Whole Fruit (GF, VG)	3.
Fresh Fruit Cup (GF, VG)	6.
Coconut Chia Seed Pudding & Apricots (GF, VG)	7.
Spiced Maple Granola & Yoghurt Parfait (V)	7.
Chef's Choice Vegetarian Quiche (V)	7.
Quiche Lorraine · Bacon, Leeks, Gruyère	8.
Breakfast Sandwiches	
Hard-boiled Egg Wrap Tahini Hummus, Sun-dried Tomatoes (V, DF)	9.
English Muffin Peameal Bacon, Caramelized Onion, Tomato Jam	10.
Fried Egg BLT Potato Bun	10.
Smoked Salmon Bagel Dill Cream Cheese, Sprouts	10.
Fresh Fruit Platter (GF, VG)	10.
Assorted Muffins (one dozen) (V)	36.
Assorted Breakfast Pastries (one dozen) · Croissants, Muffins, Danishes (V)	42.
O&B Artisan Croissants (one dozen) (V)	45.
Gluten-free Zucchini & Almond Loaves (one dozen) (V, GF)	46.

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BREAKS



STATIONED SNACKS

priced per person · minimum order of 10

13

Granola Bar (V)	4.
Chocolate Bar (V)	4.
Smartfood Popcorn (V)	5.
Potato Chips (V)	5.
Berry Bowl (GF, VG)	12.

BREAK TIME STATIONS

The Not So Early Bird

Deviled Eggs & Mini Frittatas (GF)
Avocado & Hemp Seed Toast (VG)
Coconut Chia Pudding & Macerated Apricots (GF, VG)
Date Squares
Fresh Fruit & Berries (GF, VG)
Freshly Brewed Coffee & Tea

21.

Antipasti Table

Local Ontario Cheeses
Sharbot Lake Meats (GF, DF)
Marinated & Pickled Vegetables (GF, VG)
Artisanal Breads
Freshly Brewed Coffee & Tea

26.

The Pick Me Up

Tahini & Apple Energy Balls
Peanut Butter & Cranberry Energy Balls (VG)
Zucchini & Almond Muffins (GF)
Pumpkin & Banana Loaf
Whole Fruit (GF, VG)
Chocolate-covered Espresso Beans (GF)
Freshly Brewed Coffee & Tea

18.

Sweet & Not So Sweet

Assorted Fresh Dip & Raw Vegetables (GF, VG)
Granola Bars & Housemade Donuts
Fresh Fruit & Berries (GF, VG)
Freshly Brewed Coffee & Tea

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LUNCH



EXPRESS PLATED LUNCH

priced per person

15

Includes bread basket with butter & assorted spreads,
platters of assorted mini desserts,
coffee & tea

Cilantro & Cumin Spiced Chicken Leg (GF, DF)

Mole, Tortilla Crisps, Charred Corn & Black Bean Salad

47.

Herb-roasted Chicken Breast (GF, DF)

Sun-dried Tomato, Artichoke, Olive & Quinoa Salad

48.

Albacore Tuna Tataki (GF, DF)

Avocado, Edamame, Spinach, Sesame Dressing

51.

Beef Coulotte (GF, DF)

Potato Salad, Pickled Onions, Chimichurri

59.

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LUNCH BUFFETS

priced per person | minimum 25 guests

16

QUEEN STREET DELI

Chef's Daily Soup (GF, VG)

Kale & Couscous Salad (VG)

Kalamata Olives, Roasted Eggplant & Zucchini

Artisan Greens (GF)

Tomato, Cucumber, Feta & Balsamic Vinaigrette

Broccoli & Cabbage Slaw (GF, VG)

Toasted Almonds, Cranberries, Celery Seed Dressing

**Selection of Chef-inspired Meat
& Vegetarian Sandwiches & Wraps**

Assorted Cookie Platters

Fresh Fruit Platters & Berry Platters (GF, VG)

Coffee & Selection of Teas

44.

HUDSON'S BAY SALAD BAR

Artisan Greens, Toasted Seeds, Garlic Croutons, Ancient Grains,
Sumac Chickpeas, Tamari Sesame Cashews, Pickled Vegetables,
Cucumbers, Cherry Tomatoes, Feta, Crispy Bits

Assorted Vinaigrettes & Dressings

**Maple Roasted Atlantic Salmon, Garlic Panisse (GF, VG) & Grilled Beef
Flat Iron**

Assorted Mini Desserts

Sliced Fruit & Berries (GF, VG)

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LUNCH BUFFETS

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17

CORSO ITALIA

Caesar Salad

Croutons, Parmesan, Creamy Dressing

Caprese (GF)

Tomatoes, Fior di Latte, Basil

Artichoke & Quinoa Salad (GF, VG)

Pickled Red Onions, Parsley Vinaigrette

Casarecce Leeks

Roasted Peppers, Tomato Confit, Asiago

San Marzano Braised Meatballs

Grilled Treviso, Mushrooms, Butter Beans

Chicken Cacciatore (GF, DF)

Olives, Crushed Tomatoes

Tuscan White Beans & Kale (GF, VG)

Mushrooms, Oregano, Pine Nuts

Assorted Mini Desserts

Fresh Fruit & Berry Platters (GF, VG)

Coffee & Selection of Teas

50.

EXECUTIVE LUNCH

Iceberg Salad (GF)

Cherry Tomatoes, Toasted Seeds, Bacon, Blue Cheese & Chive Dressing

Cucumber & Tomato Salad (GF, VG)

Kalamata Olives, Red Onion, Vincotto

Piri Piri Chicken (GF, DF)

Wilted Greens, White Beans

Crispy Calamari

Fennel, Arugula, Lemon Caper Aioli

Roasted Cauliflower (GF, VG)

Dried Fruits, Carrot, Spiced Vinaigrette

Beef Sirloin (GF, DF)

Caramelized Onion, Mushrooms, Roasted Potatoes

Assorted Mini Desserts

Fresh Fruit & Berry Platters (GF, VG)

Coffee & Selection of Teas

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CANAPÉS



CANAPÉS

priced per piece · minimum one dozen per selection

19

SEAFOOD

Citrus Marinated Shrimp · Classic Cocktail Sauce (GF, DF)	4.50
Sesame Cured Salmon · Rice Cracker, Scallion (GF, DF)	4.50
Smoked Salmon Rösti · Crème Fraîche, Tobiko (GF)	4.50
Albacore Tuna Tataki · Sesame, Zucchini (GF, DF)	4.50
Ahi Tuna Tartare · Tostada, Jalapeño Salsa Verde (GF, DF)	5.
Scallop Ceviche · Leche de Tigre, Taro (GF, DF)	5.
Cajun Fried Shrimp · Celeriac Rémoulade	5.
East Coast Oyster · Cucumber, Gin (GF, DF) – minimum 50 pieces	5.
Citrus & Crab Salad · Roasted Carrot, Tarragon (GF, DF)	5.
Lobster Arancino · Tarragon, Fennel	6.
Red Wine Octopus · Spiced Tomato & Olives (GF, DF)	7.

MEAT

Short Rib Terrine · Horseradish, Pickle (GF, DF)	4.50
Butter Chicken Bite · Naan, Cilantro Crema	4.50
Classic Beef Tartare · Potato Chip, Cured Egg (GF, DF)	4.50
Mole Chicken Taco · Cilantro, Cabbage (DF)	5.
Chicken Liver Parfait · Brown Butter Brioche, Stone Fruit	5.
Beef Flat Iron Yorkie · Caramelized Onion, Hickory	5.
Green Olive & Beef Empanada · Smoked Pepper Aioli (DF)	5.
Sticky Pork Belly · Smoked Watermelon & Lime (GF, DF)	5.
Lamb Kofta · Tzatziki, Pine Nuts (GF)	5.
Hoisin-glazed Duck · Cucumber, Sesame (DF)	5.

VEGETARIAN

Vegetarian Samosa · Cilantro Chutney	4.
Spiced Honey & Brioche · Pickled Strawberry, Pink Peppercorn	4.
Sumac Hummus · Cucumber, Pomegranate, Olive Dust (GF, VG)	4.
Sun-dried Tomato Polenta · Tapenade, Basil (GF, VG)	4.
Roasted Butternut Squash · Apple Gastrique, Raisins (GF, VG)	4.
Potato Puff · Whipped Goat Cheese, Chive	4.
Crispy Panisse · Eggplant, Sesame (GF, VG)	4.50
Pecan Gougère · Balsamic Figs (GF)	4.50
Avocado Toast · Hemp Seeds, Cherry Tomatoes (VG)	4.50
French Onion Mushroom Cap · Gruyère, Chive (GF)	4.50

Not sure what to select? Allow Chef to craft a seasonally inspired selection of four canapés per person, featuring a variety of vegetarian, seafood and meat creations.

16. per person

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DINNER



SOUPS

- Coconut Squash Potage** · Pickled Peppers, Chili **(GF, VG)** 13.
- Spiced Cauliflower & Potato Bisque** · Pumpkin Seeds, Cilantro **(GF, VG)** 14.
- Tuscan Kale & White Beans** · Fire-roasted Tomatoes, Oregano **(GF, VG)** 14.

SALADS & STARTERS

- Artisan Green Salad** · Toasted Seeds, Charred Broccoli, Carrot & Sesame Dressing **(GF, VG)** 16.
- Iceberg Lettuce & Legume Salad** · Hummus, Sugar Snap Peas, Crispy Lentils, Tahini **(GF, VG)** 16.
- Baby Gem Lettuce & Strawberry Salad** · Toasted Cashews, Goat Cheese & Pepper Vinaigrette **(GF)** 17.
- Courgette Salad** · Radicchio, Parmigiano-Reggiano, Chili, Pine Nuts, Balsamic **(GF)** 17.
- Tomato & Ricotta Salad** · Watercress, Vincotto, Pink Peppercorn, Roasted Almonds **(GF)** 18.
- Albacore Tuna Tataki** · Tamari Cucumber, Ginger Chili, Avocado, Sesame Wonton **(DF)** 22.
- Wellington County Beef Tartare** · Pickled Milkweed, Egg Yolk, Mustard, Pretzel Crostini 24.

PASTA COURSE

- Mezzi Rigatoni Pomodoro** · Pomodoro, Parmigiano-Reggiano 19.
- Arugula Casarecce** · Pine Nuts, Pecorino 21.

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MAINS

Crispy Panisse · Charred Eggplant, Ratatouille, Marinated Garbanzo Beans (GF, VG)	33.
Mushroom-stuffed Eggplant · Quinoa Salad, Crispy Kale, Hemp Seeds (GF, VG)	35.
Herb-roasted Chicken Suprême · Braised Leeks & Fingerling Potatoes, Charred Carrot Purée (GF, DF)	42.
Seared Atlantic Cod · Chickpea Salad, Corn Purée, Green Beans (GF, DF)	42.
Lemon Roasted Salmon · Israeli Couscous, Dill Crème Fraîche, Charred Eggplant	43.
Honey Dijon Cornish Hen · Potato Croquettes, Fennel Salad, Soubise (GF)	46.
Rosemary Braised Beef Short Rib · Prairie Grain Porridge, Roasted Maitake, Thyme Jus	54.
Asado-rubbed Beef Strip Loin · Roasted Peppers, Spiced Black Beans, Charred Onions, Chimichurri (GF, DF)	57.
Pasilla Beef Tenderloin · Caramelized Onion, Potato Pavé, Mustard Greens, Malbec Jus (GF, DF)	66.
Beef Strip Loin & Garlic Shrimp · Broccolini, Horseradish Mashed Potatoes, Brown Butter Jus (GF)	69.

DESSERTS

Frangipane Tart · Stone Fruit, Almond Tuile, Whipped Crème Fraîche	14.
Chocolate Mousse · Caramel, Flourless Sponge Cake, Cherry Gel (GF)	15.
Lemon Pistachio Cake · Poached Rhubarb, Aquafaba Meringue, Candied Zest (VG)	15.
Marble Cheesecake · Graham Crumbs, Mixed Berry Jam, Edible Flower	15.
Tropical Choux · Coconut Chantilly, Pineapple Salsa, Mango Curds	15.

Looking to offer your guests a choice? Pre-selected choices can be prepared at your request.
Speak with your event specialist for more details.

appetizer +3. per person / entrée +7. per person

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FOOD STATIONS



FOOD STATIONS

priced per person | minimum 25 guests

24

VEGETARIAN

Cheese Station

Local Ontario Cheeses, Artisan Breads, Fresh Fruit, Compote, Honey

18.

The Dip Bar

Raw & Marinated Vegetables **(GF, VG)**

Charred Eggplant, Curried Cauliflower, Tahini Hummus **(GF, VG)**

Caesar Dressing, Artichoke & Spinach Dip **(GF)**

Artisan Loaves & Flatbreads

15.

Summer Risotto **(GF)** *chef-led*

Spring Peas, Cherry Tomatoes, Thyme, Parmigiano-Reggiano

19.

Mezzi Rigatoni *chef-led*

Goat Cheese, Walnuts, Kale Pesto

gluten-free pasta available

18.

Vegan Poke Bowl **(GF, VG)**

Sushi Rice, Cashew Crema, Edamame, Cucumbers,

Pickled Onions, Wakame

add marinated tuna or salmon **3.**

17.

SEAFOOD

Edo Sushi Station

Assorted Vegetarian & Fish Maki Rolls, Hand Rolls, Nigiri
minimum 50 guests

24.

Green Curry Shrimp **(GF, DF)** *chef-led*

Sweet Potato Noodles, Bean Sprouts, Vegetables, Tofu
vegan alternative: curried tofu

17.

Seafood Bar

East Coast Oysters, Shrimp Cocktail, Smoked Salmon, Albacore Tuna Ceviche, Marinated Mussels, Assorted Accoutrements
minimum 50 guests

44.

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MEAT

Slider Station (select three) 15.

- Triple Pork** • Pulled Pork, Banger Patty, Bacon Aioli, Slaw, Pickle
- Chicken Slider** • Sweet Chili Chicken, Smoked Cheddar, Tomato, Ranch
- Marinated Portobello Mushroom** • Green Olive & Zucchini Relish, Herb Whipped Goat Cheese
- Crispy Turkey** • Buttermilk Ranch, Brussels Sprouts, Mustard
- Salmon Confit** • Sunspun Beets, Herb Aioli
- Blackened Haddock** • Pea Aioli, Salt & Vinegar Chips
- Beef Burger** • Jalapeño Havarti, Pickled Pepper, BBQ Sauce, Roasted Garlic Aioli

Charcuterie Station 19.

Sharbot Lake Cured Meats, Assorted Mustards, House Pickles, Artisanal Breads

Butter Chicken *chef-led* 17.

Housemade Garlic Naan, Cilantro Cream, Basmati
vegan alternative: curried tofu

Pork Carnitas Taco Station *chef-led* 17.

Grilled Pineapple, Pickled Onion, Cilantro, Pico de Gallo, Crema
vegan alternative: pulled jackfruit

Porcini Braised Beef Short Rib *chef-led* 21.

Creamy Semolina, Roasted Mushrooms, Chimichurri
vegetarian alternative: roasted king oysters

Smoked Brisket Station *chef-led* 21.

Cornbread, BBQ Sauce, Slaw

SWEETS

Arcadian Dessert Table 15.

Assorted Mini Sweets, Chocolates, Cakes & Tarts, Fruit & Berry Platters **(GF, VG)**

S'mores Pop *chef-led* 17.

Brownies or Blondies, Housemade Marshmallows, Assorted Toppings
marshmallows torched on the spot

Semifreddo 18.

Pistachio & Honey, Limoncello Raspberry, Espresso Chocolate
Toasted Nuts, Mixed Berries, Cake Crumble **(GF)**

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LATE-NIGHT



LATE-NIGHT PASSED CANAPÉS

priced per piece

27

Potato Puff · Chive Sour Cream (V)	4.
Vegetarian Samosa · Cilantro Chutney (V)	4.
Crispy Panisse · Eggplant, Sesame (GF, VG)	4.50
Truffle Fries · Parmigiano-Reggiano, Scallion (V, GF)	4.50
Beef Burger · Jalapeño Havarti, Pickled Pepper, BBQ Sauce, Roasted Garlic Aioli	5.
The Arcadian Pot Pie Poutine · Chicken Velouté, Peas	5.
Assortment of Meat & Vegetarian Pizzas	5.
Triple Pork · Pulled Pork, Banger Patty, Bacon Aioli, Slaw, Pickle	5.
Classic Poutine · Squeaky Cheese, Traditional Gravy	5.

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BEVERAGES



SPARKLING

Montelliana Prosecco, Veneto, Italy	70.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	75.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	100.
Collet Brut Champagne, France	135.
Taittinger Brut Réserve Champagne, France	200.
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.
Fox Brook Chardonnay, California	57.
Rocca delle Macie 'Giulio Straccali' Pinot Grigio, Lombardy, Italy	60.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	62.
Pasquiers Sauvignon Blanc Vermentino, Languedoc, France	62.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	64.
Corona de Aragón Garnacha Blanca, Cariñena, Spain	64.
Ironstone Chardonnay, Lodi, California	74.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	86.
Cartlidge & Browne Chardonnay, Napa Valley, California	88.

Looking for a recommendation? Forward your menu selection and wine price range to your event specialist and allow our sommelier to choose the wine for your event.

ROSE

Les Oliviers Rosé, Languedoc, France	56.
Cave Spring Rosé, Niagara, Ontario	59.
Cristom Vineyards Estate Rosé, Willamette Valley, Oregon	135.

RED

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	50.
Fontamara 'Quattro', Abruzzo, Italy	52.
Gerardo Cesari 'Lidi' Merlot, Veneto, Italy	55.
Fox Brook Cabernet Sauvignon, California	57.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	62.
Castello di Querceto Chianti, Tuscany, Italy	64.
Velenosi Montepulciano-Sangiovese, Marche, Italy	70.
Luigi Bosca 'Testimonio' Malbec, Mendoza, Argentina	72.
Ironstone Cabernet Sauvignon, Lodi, California	74.
Solid Ground Pinot Noir, California	75.
Speri Valpolicella Classico, Veneto, Italy	77.
Jean-Luc Colombo 'Les Abeilles' Côtes du Rhône, Rhône, France	83.
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	88.
Saint Cosme Syrah, Rhône, France	90.
Olivier Pithon 'Mon P'tit Pithon Rouge', Côtes Catalanes, France	92.
Chemistry Pinot Noir, Willamette Valley, Oregon	99.
Clos LaChance Cabernet Sauvignon, Santa Clara Valley, California	115.

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COCKTAIL STATIONS

Mojito Workshop (minimum 35 guests for one hour) **14.**

Allow your guests to fully customize the classic mojito with their favourite flavors! Choose from rum, tequila or vodka, make it strawberry, hibiscus or mango and garnish with fresh fruits and mint for the ultimate interactive experience.

Sparkling Mule (minimum 35 guests for one hour) **16.**

Choose from orange, grapefruit or passion fruit juice to combine with lime juice, ginger beer and vodka. Topped with sparkling wine and garnished with mint leaves.

NON-ALCOHOLIC

Freshly Brewed Coffee **per person 4.**

Decaffeinated, Black & Specialty Teas **per person 4.**

Bottled Juice **each 4.50**

Soft Drink **each 4.50**

Sparkling or Still Mineral Water **(355ml) each 4.50**

San Pellegrino Sparkling Fruit & Tea Beverages **each 5.**

Station Cold Brew Coffee **each 5.**

Freshly Pressed Juice **(355ml) each 7.**

Freshly Pressed Lemonade **(355ml) each 7.**

Sparkling or Still Mineral Water **(750ml) each 10.**

Cold Pressed Greenhouse Juices **(300ml) each 14.50**

ZERO-PROOF COCKTAILS

Strawberry Basil Smash (minimum 35 guests) **7.**

Strawberry, Muddled Basil, Lime, Soda

Blueberry Nojito (minimum 35 guests) **9.**

Lime Juice, Blueberry Syrup, Soda

Pineapple Confusion **9.**

Pineapple, Mint, Lemon, Soda

Cucumber Cooler (minimum 35 guests) **9.**

Cucumber, Mint, Lemon, Thyme, Soda

BEVERAGE STATIONS

priced per person

32

INFUSED WATER

Blueberry Orange or Cucumber Mint

less than 100 **35.**

more than 100 **50.**

COFFEE & TEA

Freshly Brewed Coffee & Assorted Specialty Teas

35 cups **85.**

PROPELLER COFFEE CO.

minimum 75 guests, led by Propeller baristas for three hours

Espresso-based & Drip Coffees

Pluck Teas

Propeller Cold Brew

Hot Chocolate & Steamers

15. per person

NESPRESSO COFFEE STATION

minimum order of 45. for one and a half hours

Latte, Cappuccino, Espresso

Dark & Light Roast Coffee

Coffee, Pluck Tea, Biscotti

8.50 per person

CHILLED TEA

Citrus Sweet or Berry-infused

less than 100 **65.**

more than 100 **80.**

LEMONADE

Mixed or Herb-infused

less than 100 **65.**

more than 100 **80.**



PREMIUM BAR

per oz **11.50**

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

ULTRA PREMIUM BAR

per oz **13.**

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

BAR BITES & SNACKS

4.

Selection of Gourmet Snacks

AFTER-DINNER DRINKS

per oz

Amaretto, Baileys Irish Cream, Kahlúa **11.**
 Courvoisier VS, Martell VS, Grand Marnier **16.**

BEER

Partake Non-alc **6.**
 Standard **10.**
 Premium **11.50**

TEQUILA

per oz

Sauza Silver **12.**
 Dejado **14.**
 Casamigos Reposado **16.**
 Don Julio Blanco **17.**

SCOTCH

per oz

The Glenlivet 12 Year Old **16.**
 Highland Park 10 Year Old **17.**
 The Macallan Gold **18.**
 Talisker 10 Year Old **20.**

HOUSE & CLASSICS

Aperol Spritz (minimum 35 guests)

Aperol, Sparkling Wine, Lemon

Savoie 75 (minimum 35 guests)

Gin, Lemon, Elderflower Liqueur, Prosecco

Southside

Gin, Mint, Citrus Syrup, Lime, Soda

Dark & Stormy

Añejo Rum, Ginger Beer, Lime, Bitters

Elderflower Paloma (minimum 35 guests)

Tequila, Elderflower Liqueur, Grapefruit, Lemon

Hemingway Daiquiri (minimum 35 guests)

White Rum, Maraschino Liqueur, Lime, Grapefruit

Espresso Martini (minimum 35 guests)

Vodka, Kahlúa, Espresso

Toronto (minimum 35 guests)

Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry

Paper Plane (minimum 35 guests)

Bourbon, Aperol, Amaro, Torched Lemon

SESSIONS

16. Americano **12.**

Campari, Sweet Vermouth, Soda Water, Orange

16. Ville Marie Royale (minimum 35 guests) **13.**

Rye, Cider, Maple Syrup, Lime

16. Lilibet (minimum 35 guests) **15.**

Dry Vermouth, Bénédictine, Lime

17. Kir (minimum 35 guests) **15.**

Cassis Liqueur, Prosecco, Lemon

17.

BATCHED

minimum order of 50, served from the bar

18.

Ozark **12.**

Vodka, Berry Liqueur, Lemon, Strawberry, Mint

19.

Marga-Xalapa **13.**

Tequila Blanco, Jalapeño, Agave, Lime, Watermelon, Salt, Togarashi

19.

Sangria Bianca **14.**

White Rum, Apricot Brandy, White Wine, Peach

19.

Sangria Rossa **14.**

Vodka, Red Wine, Orange Liqueur, Lemon, Orange

BAR PACKAGES

priced per person

PREMIUM PACKAGE

open bar for one-hour reception before dinner
and five hours after dinner, wine only with dinner

Premium Bar Rail

Dillon's Selby Vodka, Dillon's Selby Gin,
Havana Club Añejo Reserva Rum,
Crown Royal Rye, Bulleit Bourbon,
Johnnie Walker Red Label, 1800 Blanco Tequila,
Triple Sec, Campari, Vermouth

—

Beer & Cider

Standard

—

House Wines

Cave Spring 'O&B White' Chardonnay
Cave Spring 'O&B Red' Cabernet Franc

—

Non-alcoholic Beverages

Pop & Juice

—

Freshly Brewed Coffee & Tea

68.

PREMIUM SOFT BAR

Pop
Juice
Coffee
Tea

per person **27.**

ULTRA PREMIUM PACKAGE

open bar for one-hour reception before dinner
and five hours after dinner, wine only with dinner

Sparkling Toast

—

Bar Bites & Snacks

Selection of Gourmet Snacks

—

Ultra Premium Bar Rail

Belvedere Vodka, Dillon's Canoe Rye, Dillon's Unfiltered Gin 22,
El Dorado 8 Year Rum, Maker's Mark Bourbon,
Johnnie Walker Black Label, Tequila Tromba Blanco,
Amaretto, Triple Sec, Campari, Vermouth, Baileys Irish Cream

—

Beer & Cider

Standard & Premium

—

Wines (select one red & one white)

Fontamara Pinot Grigio
Fontamara 'Quattro'

or

Gerardo Cesari 'Lidi' Merlot
Gerardo Cesari Bianco delle Venezie

—

Non-alcoholic Beverages

Bottled Water, Pop & Juice,
San Pellegrino Fruit & Tea Beverages

—

Freshly Brewed Coffee & Tea

85.

ULTRA PREMIUM SOFT BAR per person **32.**

Pop
Juice
Bottled Water
San Pellegrino Fruit & Tea Beverages
Coffee & Tea