

jump
RESTAURANT

Private Dining

416.364.1211 · EVENTS@OLIVERBONACINI.COM

OLIVERBONACINIEVENTS.COM





Breakfast Buffet

priced per person

Continental

O&B ARTISANAL CROISSANTS & MUFFINS,
MARMALADES & MAPLE BUTTER **v**

GRANOLA & YOGHURT PARFAIT **v**

ROASTED TOMATO & MUSHROOM FRITTATA **v GF**

FRESH SEASONAL FRUITS **VG GF**

FRESHLY BREWED COFFEE OR TEA

36.

The Jump Classic

O&B ARTISANAL PASTRIES,
MARMALADES & MAPLE BUTTER **v**

GRANOLA & YOGHURT PARFAIT **v**

ROASTED TOMATO & MUSHROOM FRITTATA **v GF**

APPLEWOOD-SMOKED BACON & SAUSAGE

DUCK FAT HOME FRIES

FRESH SEASONAL FRUITS **VG GF**

FRESHLY BREWED COFFEE OR TEA

45.

VG vegan **V** vegetarian **GF** gluten-free

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Brunch Buffet

priced per person

Jump Classic Brunch

O&B ARTISANAL CROISSANTS & BREADS

CHICORY & APPLE SALAD **v**

compressed Granny Smith apple, celeriac rémoulade, endive,
radicchio, clothbound cheddar

JUMP CAESAR

double-smoked bacon, Parmesan, focaccia croutons

BAKED FRITTATA **v**

spinach, blistered cherry tomatoes, fontina, basil

CRISPY BACON & BREAKFAST SAUSAGE

DUCK FAT HOME FRIES

ROAST CHICKEN BREAST

soft polenta, rapini, roasted peppers, salmoriglio sauce

FRESH SEASONAL FRUITS **VG GF**

JUMP SWEETS **v**

phyllo-wrapped cheesecake, biscotti, cream puff profiteroles

FRESHLY BREWED COFFEE OR TEA

52.

Bay Street Brunch

BREAKFAST PASTRIES & FRESH SEASONAL FRUITS

WILD & TAME MUSHROOM SOUP **v GF**

assorted mushrooms, truffle, no cream or butter

JUMP CAESAR

double-smoked bacon, Parmesan, focaccia croutons

SMASHED AVOCADO TOAST **v**

tomato, pickled shallot, feta, radish

ROASTED & MARINATED SEASONAL VEGETABLES **v GF**

SHAKSHUKA **v**

braised eggs, chickpeas, spiced tomato stew, cilantro

CRISPY BACON & BREAKFAST SAUSAGE

DUCK FAT HOME FRIES

SEARED SALMON **GF**

puttanesca sauce, asparagus, salmoriglio sauce

ROAST CHICKEN BREAST

soft polenta, rapini, roasted peppers, salmoriglio sauce

JUMP SWEETS **v**

phyllo-wrapped cheesecake, biscotti, cream puff profiteroles

FRESHLY BREWED COFFEE OR TEA

65.

Additions

BAGELS & SPREADS 4.

FRENCH TOAST 5.

TURKEY SAUSAGE 5.45

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Canapés

priced per piece · minimum order of one dozen per item
all canapés to be individually plated and plattered to guests

Vegetarian

CHICKPEA FRIES	tomato jam VG	4.50
HALOUMI & FIG SKEWER	caramelized honey, thyme V GF	4.75
VEGETARIAN SPRING ROLL	sweet chili jam	4.75
SWEET POTATO EMPANADA	sesame, jalapeño parsley sauce VG	6.

Seafood

FRIED CALAMARI	lemon aioli	5.
SMOKED SALMON PANCAKE	crème fraîche	5.
GRILLED SHRIMP SKEWER	herbed garlic butter GF	5.50
YELLOWFIN TUNA TARTARE	jalapeño, ginger, avocado, wonton crisps	5.50
FISH TACO	blackened cod, pico de gallo, pickled cabbage, chipotle crema	6.

Meat

STEAK TARTARE	gherkins, mustard, capers, crostini	5.50
PORK BELLY BITES	soy & mirin glaze, sesame, scallion	5.50
SOUTHERN FRIED CHICKEN	ranch dressing, hot sauce (halal option available +1)	5.50
JUMP BEEF SLIDER	Gruyère, pickle, smoky mustard mayo (halal option available +1)	6.
GAUCHO PIE CO. BEEF EMPANADA	chimichurri	6.
LAMB CHOP	minted yoghurt GF (halal option available +1)	10.

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

VG vegan V vegetarian GF gluten-free

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Lunch

priced per person

Menu 1

WILD & TAME MUSHROOM SOUP VG GF
assorted mushrooms, truffle, no cream or butter

or

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons

—

THE JUMP BURGER
ground brisket & braised short rib,
caramelized onion, shredded lettuce, pickles, Gruyère,
smoky mustard mayo, Jump fries
(halal option available +3)

or

BLACKENED CATFISH
dirty rice, black beans, kohlrabi slaw, pico de gallo

—

JUMP WHITE CHOCOLATE CHEESECAKE v
phyllo pastry, wild blueberry compote

—

FRESHLY BREWED COFFEE OR TEA
75.

Menu 2

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons

or

YELLOWFIN TUNA TARTARE
jalapeño, ginger, avocado, yuzu scallion aioli, wonton crisps

—

JUMP'S CLASSIC PEPPERCORN STEAK
6oz beef tenderloin, grilled broccolini,
green peppercorn sauce, Jump fries
(halal option available +3)

or

MISO-GLAZED STEELHEAD SALMON
snap pea salad, soybeans, shiitake mushrooms, new potatoes,
miso & lime dressing

or

RICOTTA GNOCCHI
sweet peas, foraged mushrooms, brown butter,
Pecorino Romano

—

CHOCOLATE FONDANT
clotted cream, raspberries

or

STRAWBERRIES & CREAM v
sugared strawberries, vanilla ice cream, milk crumb

—

FRESHLY BREWED COFFEE OR TEA
109.

VG vegan V vegetarian GF gluten-free

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Express Lunch

priced per person

WILD & TAME MUSHROOM SOUP **VG GF**

assorted mushrooms, truffle, no cream or butter

—

7OZ FLATIRON STEAK SALAD

Vietnamese cabbage slaw, carrot, edamame, cilantro,
fried shallots, toasted almonds, soy & sesame dressing
(halal option available +3)

or

BAY STREET TUNA POKE BOWL

albacore tuna, quinoa, snap peas, radish, soybeans,
sprouts, shredded nori, house pickles,
sesame soy dressing, togarashi aioli

—

FRESHLY BREWED COFFEE OR TEA

63.

VG vegan **V** vegetarian **GF** gluten-free

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Dinner

priced per person

Menu 1

WILD & TAME MUSHROOM SOUP **VG, GF**
assorted mushrooms, truffle gastrique, chives

or

BABY GEM SALAD
pancetta, avocado, Green Goddess dressing,
snap peas, radish

—

BLACKENED CATFISH
dirty rice, black beans, kohlrabi slaw, pico de gallo

or

LAMB SIRLOIN
heirloom carrots, Hakurei turnips, smoked eggplant purée,
brown butter Provençale
(halal option available +5)

—

OLIVER'S CARROT CAKE
candied walnuts, cream cheese frosting

—

FRESHLY BREWED COFFEE OR TEA
89.

Menu 2

BURRATA **VG**
heirloom tomatoes, olive dust, pistachios,
aged balsamic, focaccia

or

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons

—

MISO-GLAZED STEELHEAD SALMON
snap pea salad, edamame, shiitake mushrooms, new potatoes,
miso & lime dressing

or

10OZ STRIPLOIN **GF**
grilled asparagus, buttermilk mash, shallot jus
(halal option available +5)

or

ROASTED MUSHROOM RAVIOLI **V**
spring peas, roasted mushrooms,
brown butter, Pecorino Romano

—

JUMP WHITE CHOCOLATE CHEESECAKE **V**
phyllo pastry, wild blueberry compote

or

CHOCOLATE FONDANT
raspberries, clotted cream

—

FRESHLY BREWED COFFEE OR TEA
105.

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Dinner

priced per person

Menu 3

BABY GEM SALAD
pancetta, avocado, Green Goddess dressing,
snap peas, radish

or

WILD & TAME MUSHROOM SOUP VG GF
assorted mushrooms, truffle gastrique, chives

—

PEPPERCORN STEAK
6oz beef tenderloin, broccolini,
Jump fries, green peppercorn jus
(halal option available +5)

or

CORNISH HEN
asparagus, charred scallion, pommes purée, black garlic
(halal option available +5)

or

MISO-GLAZED STEELHEAD SALMON
snap pea salad, edamame, shiitake mushrooms,
new potatoes, miso & lime dressing

—

STRAWBERRIES & CREAM v
sugared strawberries, vanilla ice cream, milk crumb

or

OLIVER'S CARROT CAKE
candied walnuts, cream cheese frosting

—

FRESHLY BREWED COFFEE OR TEA
115.

Menu 4

TUNA TARTARE
jalapeño, ginger, avocado, yuzu-scallion aioli, wonton crisps

or

BURRATA VG
heirloom tomatoes, olive dust, pistachios,
aged balsamic, focaccia

—

ROASTED MUSHROOM RAVIOLI v
spring peas, roasted mushrooms,
brown butter, Pecorino Romano

—

BEEF TENDERLOIN SURF & TURF
butter-poached lobster, braised greens, pommes au gratin,
black truffle jus
(halal option available +5)

or

MUSCOVY DUCK BREAST
mille-feuille potatoes, endive, soubise,
roasted grapes, port wine sauce

—

JUMP WHITE CHOCOLATE CHEESECAKE v
phyllo pastry, wild blueberry compote

or

CHOCOLATE FONDANT
raspberries, clotted cream

—

FRESHLY BREWED COFFEE OR TEA
165.

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Children's Menu

priced per child

JUMP CAESAR v

classic creamy Caesar dressing,
brioche croutons, Parmigiano-Reggiano

or

VEGETABLE SPRING ROLLS

plum sauce

—

PENNE WITH CHUNKY TOMATO SAUCE v

garlic bread

or

CRISPY CHICKEN FINGERS

French fries

—

NUT-FREE BROWNIE

ice cream, chocolate sauce

or

ICE CREAMS & SORBETS

daily selection

35.

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Additional Reception Options

Small Plates

priced per plate · minimum order of one dozen per item

SEASONAL RISOTTO v GF

19.

SEARED SALMON FILLET

snap pea salad, edamame, shiitake mushrooms,
new potatoes, miso & lime dressing

21.

BBQ SHORT RIB POUTINE

smoked cheddar, chicken gravy

18.

ROASTED MUSHROOM RAVIOLI v

spring peas, roasted mushrooms,
brown butter, Pecorino Romano

21.

YELLOWFIN TUNA TARTARE

jalapeño, ginger, avocado, wonton crisps

19.

SCALLOP CRUDO

avocado, baby cucumber, radish, citrus gel

21.

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Supplements

priced per person

Mid-course Pasta

add to your plated dinner

POTATO GNOCCHI v

spicy arrabbiata sauce, grilled broccolini, gremolata

16.

ROASTED MUSHROOM RAVIOLI v

spring peas, foraged mushrooms, brown butter, Pecorino Romano

19.

RIGATONI ROSÉ v

mascarpone, basil

16.

SPICY SAUSAGE CAVATELLI

garlic, rapini, cured tomato

18.

Truffle

add 5g of fresh truffle to your steak or pasta · full guest count required

30.

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Stations

priced per person

Snacks & Platters

MEDITERRANEAN SPREAD **V**
hummus, baba ghanoush, olives, grilled
& pickled vegetables, seasonal crudités,
O&B Artisan loaves & flatbreads
19.

SALUMI & CHEESE
domestic & imported cured meats & cheeses,
mostarda, olives, fruit preserves, housemade pickles,
focaccia & crisps
21.

Pasta & Risotto *chef-led*

SAUSAGE RIGATONI ROSÉ
fennel sausage, San Marzano tomato, mascarpone,
Parmigiano-Reggiano
18.

FUSILLI PUTTANESCA
olives, capers, anchovies, Peccorino
16.

ROASTED MUSHROOM & TRUFFLE RISOTTO **V GF**
Parmigiano-Reggiano, porcini mushrooms, thyme
22.

Meats & Carving *chef-led*

BRAISED SHORT RIB
creamy polenta, gremolata, sunchoke chips, Cabernet jus
24.

CLASSIC PORCHETTA
kaiser bun, crispy skin, mostarda, pickles
20.
minimum 50 persons

WHOLE ROASTED STRIP LOIN
salsa verde, horseradish, Yorkshire pudding
36.
minimum 50 persons

Fish & Shellfish *chef-led*

SHUCKED CANADIAN OYSTERS **GF**
assortment of Canadian oysters, mignonette,
lemon, fresh horseradish, nasty sauce
19.

POKE BOWL
tuna, baby shrimp, marinated tofu, sushi rice,
red quinoa, edamame, house pickles, radish, cucumber,
pineapple, sesame soy dressing,
togarashi aioli, crispy seaweed
22.

Sweets

FRESH FRUIT & BERRIES **V GF**
melon, fresh fruit, berries, whipped crème fraîche
12.

JUMP CLASSIC MINI DESSERTS
phyllo-wrapped cheesecake, lemon meringue tarts,
cream puff profiteroles
16.

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Beverages

priced per drink

Non-alcoholic

Freshly Brewed Coffee & Tea		4.25
Espresso		4.75
Cappuccino, Latte		6.
Q Water (Still & Sparkling)	<i>per person</i>	4.
Soft Drink		4.
Cranberry, Apple, Orange, Pineapple, Grapefruit Juice		6.
Freshly Squeezed Juice		7.
Virgin Cocktail	<i>from</i>	8.

Bar

Standard Rail Shot (1oz)		9.
Premium Rail Shot (1oz)	<i>from</i>	10.
Single Malt Scotch	<i>from</i>	14.
Cognac	<i>from</i>	14.
Rail Martini		15.
Premium Martini	<i>from</i>	17.

Beer

Domestic Bottle	<i>from</i>	9.50
Import Bottle	<i>from</i>	10.
16oz Draught	<i>from</i>	9.
20oz Draught	<i>from</i>	11.

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Signature Cocktails

priced per drink

Cocktails

PASSIONFRUIT GIMLET 2oz

Tanqueray gin, passionfruit, lime

16.

LYCHEE LADY 2oz

Absolut Raspberri vodka, lychee, grapefruit

17.

SUMMER VIBES 2oz

Absolut Citron vodka, St-Germain elderflower liqueur,
lemon, cucumber syrup

17.

GUILT & HONEY 2oz

Pike Creek whisky, Amaro Montenegro, lemon, honey

18.

PIÑA'S LITTLE SISTER 2oz

Havana Club Añejo rum, Captain Morgan Spiced Rum,
pineapple, coconut, lime

22.

No & Low (non-alcoholic)

MINT LEMONADE

mint, lemon, Sanpellegrino Limonata, honey

9.

SUNSET SPRITZ

Bella alcohol free bitter aperitif, Sanpellegrino Aranciata, orange

12.

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Wine List

Champagne & Sparkling

Montelliana Prosecco, Treviso, Italy	65.
Cuvée Catharine Brut Rosé, Niagara	78.
Veuve Clicquot Brut Champagne, France	180.
Taittinger Brut Champagne, France	195.
Laurent-Perrier Cuvée Brut Rosé Champagne, France	235.

White

Fontamara Pinot Grigio, Abruzzo, Italy	65.
Domaine de l'Herré Sauvignon Blanc, Gascogne, France	65.
Cave Spring 'Canoe' Riesling Dry, Niagara, ON	72.
Vignerons de Bel Air, Bourgogne Chardonnay, Burgundy, France	95.
Loveblock Sauvignon Blanc, Marlborough, New Zealand	95.
Domaine de la Villaudière, Sancerre, France	120.
Domaine Bachelier Chablis, Burgundy	125.
Château de Maligny 1er Cru Vau de Vay Chablis, Burgundy	175.

Red

Fontamara Quattro, Abruzzo, Italy	65.
Catena Malbec, Mendoza, Argentina	72.
Cave Spring 'Biff's' Cabernet Franc Estate Grown, Niagara, Ontario	72.
Flat Rock Pinot Noir, Niagara, Ontario	75.
Piccini Chianti Riserva, Tuscany, Italy	80.
Vignerons de Bel Air Bourgogne Pinot Noir, Burgundy, France	95.
Marqués de Murrieta Reserva, Rioja, Spain	105.
Borgogno 'No Name' Nebbiolo Langhe, Piedmont	155.
Domaine Chante Perdrix, Châteauneuf-du-Pape, France	165.

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!

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Frequently Asked Questions

Jump Buyout

AVAILABILITY

Jump is available Monday through Friday for breakfast events starting at 7:00am and concluding at 10:00am. For weekend events, Jump is available for breakfast, lunch and dinner. Evening functions conclude at 1:00am. For weekday buyouts, please check with your event specialist for availability. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

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, Jump includes a complimentary menu tasting for two guests which will take place approximately one month from your wedding date at the restaurant.

ENTERTAINMENT & AUDIOVISUAL (AV)

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

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) – 31.72 to 63.49
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security
- Vendor meals – 40. per person
- On-site ceremonies – start at 400.
- Ceremony chairs
- Audiovisual equipment
- Insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linens should you wish to enhance the table settings for your event
- 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.

Frequently Asked Questions

Jump Private Dining

CAPACITIES & AVAILABILITY

Jump is designed with one private dining room, the North room, and one semi-private room, the South room. Both rooms offer an intimate space for dinner within Jump's energetic dining room. The capacities are as follows:

	<i>North</i>	<i>Semi-private South</i>	<i>Patio</i>
<i>Seated events</i>	50	32	70
<i>Seated events with screen & projector</i>	30	—	—
<i>Standing cocktail reception</i>	65	40	—

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

- Breakfast Monday to Friday 7:00am–10:00am
- Lunch 2:30pm–4:30pm
- Dinner 5:00pm–12:00am

Jump is available for exclusive full restaurant buyouts — 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, 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.

	<i>North</i>	<i>Semi-Private South</i>
<i>Breakfast</i>	800.	—
<i>Lunch</i>	2,500.	1,000.
<i>Dinner</i>	3,000.	1,500.*1 / 2,000.*2

*1 only available Monday, Friday & Saturday

*2 only available Tuesday, Wednesday & Thursday

PARKING

Underground parking is available at 2. per car after 5:00pm Monday through Friday or after 3:00pm on Saturdays and Sundays.

Please obtain a ticket upon entering the parking garage and a blue validation ticket from Jump upon arrival at the restaurant. If a car is left overnight, the owner will be responsible for any additional overnight parking fees. A map and directions can be accessed through our website at oliverbonacinievents.com.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

PRESENTATIONS & AUDIOVISUAL

The semi-private South room is equipped with a wall-mounted flat-screen TV. We are happy to arrange other equipment through our third-party supplier — charges will be added directly to your bill with no additional markup. Please speak with your event specialist to assess if the spaces at Jump are appropriate for your presentation needs.

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.

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 a cruiser tables, if desired
- Table linens
- Cake cutting or plating fee
- Furniture removal fee - 250.

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.

PAYMENT & CANCELLATION

The signed confirmation form and a deposit, payable by credit card or bank draft, are required to secure the date and space. The balance must be paid by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the minimum spend of your event.