



OLIVER & BONACINI
BLUE MOUNTAIN

Events

705.444.8680

events.blue@oliverbonacini.com

oliverbonacinievents.com

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, 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 the conveniences of today. Experience The Westin's standard service excellence, exceptional 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.

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BLUE MOUNTAIN

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

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booking information & faq

Booking Availability

- A Banquet Event Order (BEO) must accompany all group reservations in the Oliver & Bonacini Café Grill, Blue Mountain; all charges are applied to the master account

Breakfast

Monday to Friday – 7am to 11:15am

Lunch

Monday to Friday – 12pm to 3:00pm

Sunday & Saturday 12pm to 3:00pm

Dinner

Sunday to Friday – 4pm to 6:30pm and 8pm to 10pm (no reservations between 6:30-8:00pm)

Minimum Spend Requirements - Oliver & Bonacini Café Grill, Blue Mountain

- For all minimum spends, the difference will appear as a room rental fee on the final bill

Buyouts - April to June & November

Day	Time Period	Minimum Food & Beverage Spend
Monday	5pm – 12am	6,000.
Tuesday	5pm – 12am	7,000.
Wednesday	5pm – 12am	7,000.
Thursday	5pm – 12am	8,000.
Friday	5pm – 12am	11,000.
Saturday	5pm – 12am	15,000.
Sunday	5pm – 12am	8,000.

Buyouts - December to March & July to October

Day	Time Period	Minimum Food & Beverage Spend
Monday	5pm – 12am	7,000.
Tuesday	5pm – 12am	8,000.
Wednesday	5pm – 12am	9,000.
Thursday	5pm – 12am	10,000.
Friday	5pm – 12am	14,000.
Saturday	5pm – 12am	TBD
Sunday	5pm – 12am	10,000.

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The Westin Trillium House Conference Facility Rental Fees

- Statutory holidays are subject to a minimum 2,000 surcharge
- All food and beverage pricing is exclusive of tax and gratuity
- A gratuity will be charged at a rate of 20% on all food, beverages, and additional setup/teardown
- Late fee: there is a service charge of 100 for every hour over the agreed upon meeting times, and should we require the room for another event you will be asked to move to the dining room
- A minimum spend of 1,750 per day is required in all O&B Outlets before tax and gratuity, there will be a \$250 food & beverage top up should the minimum spend not be met.
- Setup/teardown outside of your primary meeting room (for example, a room for eating, breakout rooms, storage/office space, etc) a one time setup fee will apply (plus tax and 20% gratuity).
 - Boardroom: 150
 - Tremblant 1: 200
 - Tremblant 2: 200
 - Tremblant: 350
 - Whistler: 250
 - Blackcomb: 250
 - Whistler/Blackcomb: 450
 - Panorama: 400

In-Suite Meeting Service and Trillium Suite

- Setup and teardown fee of 200 per day will apply
- Only breaks may be served for in-suite meetings or in the Connect Lounge; groups may order from the standard in-room dining menu or make a reservation in Oliver & Bonacini Café Grill for main meal periods

Complimentary Services

Included with conference room rental

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing 72" round tables, 6ft banquet tables, 6ft classroom tables, padded banquet chairs and existing lounge furniture
- Standard table flatware and glassware
- Printed menus at each place setting with company logo
- Votive tea light holders
- Table numbers

Additional Charges (If Applicable)

- Food and beverage
- Setup/Teardown labour fees
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Audio-visual
- Microphone
- Cruiser tables
- Upgraded linens
- Chair covers
- Dance floor 400
- Podium
- Stage 65 per piece

Parking

- Contact your Conference Services Manager for details

Coat Check

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- Self-serve coat check—50
- Coat check services are available for your event; the cost of coat check is based on the length of your event and guaranteed guest count

100 guests or less (1 staff – minimum three hours)	35 per hour
101 guests or more (2 staff – minimum three hours)	50 per hour

Beverage Costs

- All beverage costs are based on consumption per drink (alcoholic and non-alcoholic)
- We do not offer fixed price per person bar packages
- Customized bar offerings can be tailored with your Conference Services Manager to manage your bar costs and consumption
- For evening functions, the bar closes at 12am

Wine Selection

- Wines are charged based on bottles consumed and are served to guests by our servers
- In accordance with liquor licensing regulations, we cannot permit our guests to bring in their own wine or alcohol into the conference facility
- We are not able to order wines that are not part of our current selection
- Wine must be selected from our current list
- Due to wine shortages and the unreliability of deliveries, we cannot guarantee availability of your selection or the vintage

Menu Selection

- All menu choices must be confirmed with your Conference Services Manager **21 days prior** to the start of the event—any choices received less than 21 days prior to the event cannot be guaranteed and may result in substitutions or chef's selections
- Menus are based on our current seasonal selections
- You are able to interchange items between menus—prices will be adjusted based on your final selections
- Custom menus are subject to a surcharge and final menus are required **21 days prior** to your function
- Any other outside food is subject to management approval (subject to service fee)
- If you have special dietary needs and food allergies, please notify your Conference Services Manager in advance so we can ensure every detail of your needs are met
- Dietary specific menus required for religious reasons may be ordered through Oliver & Bonacini Café Grill and are subject to a landmark fee and 20% gratuity, plus the cost and delivery for the catered food items. Orders must be placed at least **10 days in advance** or additional delivery and service fees may apply
- All menus and prices are subject to change, based on seasonal availability

Vendor Meals

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

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Insurance

- Outside vendors (i.e. bands, DJ) bringing equipment onto the premises require a copy of their Certificate of General Liability Insurance for bodily injury, personal injury and/or property damage valued at 2,000,000.
- Supplier insurance is a non-negotiable term and can be purchased through an insurance broker of your choice or we can refer you to our provider; additional charges may apply
- Your Conference Services Manager can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

On-Site Contact

- An Event Manager will be your direct on-site contact on the day of your event

Suppliers & Details

- We are happy to provide referrals for entertainment, decor, floral, photography and more; please request our Preferred Suppliers list from your Conference Services Manager
- If designated seating is required, kindly supply your own place cards and/or floor plan
- O&B service staff can be contracted to assist with setup details beyond what is reasonably required for event setups (subject to a fee)
- Please be aware that a 200 removal fee may be applicable for any helium balloons, excessive boxes or garbage brought into The Westin Trillium House
- The use of smoke machines and confetti is strictly prohibited

Audio-Visual (AV)

- AV Canada is The Westin Trillium House's preferred in-house supplier—please contact AV Canada through your Conference Service Manager for more details

Deliveries

- You must make a formal appointment through your Conference Services Manager for any deliveries requiring the loading dock
- A list of all deliveries must be provided to your Conference Services Manager at least three days prior to your event date to guarantee access
- Storage in our conference facility is very limited; if you require storage, arrangements must be made in advance and storage fees may apply; we are not responsible for loss, theft, or damages that may occur in these spaces

Setup

- For changeovers (i.e. meeting to dinner) that require 3 hours or less to complete, a labour fee of 350 will apply

For setup changes made less than 24 hours in advance and it is possible for the Banquet team to execute the last minute changes, a labour fee of 250 will apply

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Non-Smoking Establishment

- Please note that The Westin Trillium House is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at The Westin Trillium House and on the premises up to 20ft to the perimeter of the building

Guaranteed Guest Counts

- The guaranteed number of guests attending the function is **required 72 hours in advance** of the function
- Please note that unless your Conference Services Manager is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater

Payments & Deposits

- All deposits and contracts are arranged between The Westin Conference Services and the client

Cancellation Policy

- If notice of cancellation is received less than 72 hours, you will be billed for the full guaranteed BEO amount
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of the final estimated invoice has not been received five business days prior to the function

Key Dates

Custom menu request and guest count	Two weeks before event
DJ/Band insurance due	Four weeks before event
Food and beverage (canapés, menu, wine and bar) selections due	Two weeks before the event
Final guest count and floor plan due	72 hours before event

For All Booking Inquiries Please Contact:

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

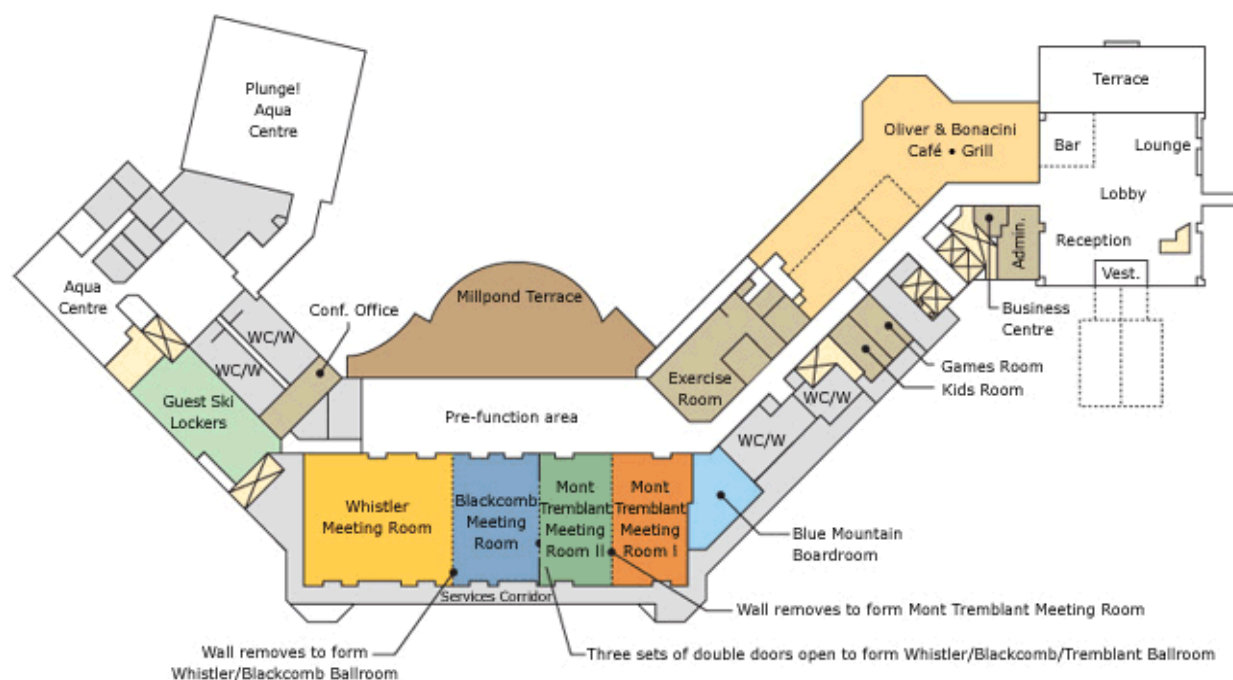
Mailing & Courier Address:

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

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meeting facility



Meeting Room Capacities

- Refer to page 28 for room configuration options

Blue Mountain Boardroom	10 persons including AV
Mont Tremblant Meeting Room 1	32 persons including AV
Mont Tremblant Meeting Room 2	32 persons including AV
Mont Tremblant Meeting Room (1 & 2)	40 persons including AV
Blackcomb Meeting Room	32 persons including AV
Whistler Meeting Room	48 persons including AV
Whistler/Blackcomb Ballroom	96 persons including AV

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breakfast

priced per guest · minimum 20 guests

19 guests and under must order from the Oliver & Bonacini à la Carte Menu

pre-orders are welcome (surcharge of 2 per guest for a la carte conference room dining) and dining in the restaurant is available

individual protein box

minimum 10 guests

Two Hard-Boiled Eggs, Grapes, Apple,
Applewood-Smoked Cheddar, Granola Bar
17.

plated breakfast

minimum 10 guests up to 20 guests maximum,
served simultaneously

Orange & Apple Juice

-

Spinach & Aged Cheddar Omelette

Vine-Ripened Tomato & Basil Salad

Home-Fried Potatoes

or

Eggs Benedict

Two Soft-Poached Free-Range Eggs

Smoked Ham, English Muffin, Hollandaise

Home-Fried Potatoes

-

Freshly Brewed Starbucks Coffee & Selection

of Teas

30.

sunrise continental

minimum 20 guests

Orange & Apple Juice

Seasonal Whole Fruit

Assortment of Individual Flavoured Yoghurts

Butter Croissants & Muffins

Butter & Fruit Preserves

Individual Coconut Chia Parfait Served on Ice

Freshly Brewed Starbucks Coffee & Selection

of Teas

27.

blue mountain breakfast

minimum 20 guests

Orange, Apple & Cranberry Juice

Market Fresh Fruit & Berry Presentation

Butter Croissants & Muffins

House-made 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

Freshly Brewed Starbucks Coffee & Selection

of Teas

36.

Add on

Selection of Rye, White & Multigrain Bread

Butter & Fruit Preserves

6.

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themed breaks

priced per guest · minimum 20 guests

focus & concentrate

Blueberry Super Shot with Mango & Almond Milk

-

Smoked Salmon with Whipped Avocado & Boston Brown Crisps

-

Green Tea Glazed Donuts

24.

energize & motivate

Beet & Kale Smoothie

-

Sweet Potato Hummus with Ancient Grain Flatbread

-

Oatmeal Granola Bar

22.

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breaks

priced per guest · minimum 20 guests

milk & cookies

2% & Chocolate Milk,
Chocolate Chip, Oatmeal Raisin,
White Chocolate & Macadamia Nut Cookie
14.

junk

Candy Bars, Movie-Time Candy, Salty Snacks
Assorted Boylan Soda Bottles
28.

healthy choice

Orange & Apple Juice
Bran Muffins & Granola Bars
Assorted Fruit Yoghurts,
Fresh Whole Fruit
18.

high energy

Organic Energy Bars
Protein Power Bars
Fruit Salad
Crisp Raw Vegetables
Assorted Yoghurts
Assorted Sun-Dried Fruits & Nuts
29.

coffee station

Freshly Brewed Starbucks Coffee, Decaffeinated & Specialty Tazo Teas
8. per person
(maximum 4-hour service)

We are able to accommodate dietary restrictions and allergies.
Please contact your Conference Services Manager for custom break options.

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lunch buffet

priced per guest · minimum 20 guests

19 guests and under must order from the Oliver & Bonacini à la Carte Menu

pre-orders are welcome (surcharge of 2 per guest for a la carte conference room dining) and dining in the restaurant is available

from the grill

Wild Grain & Greens Salad

Apple, Root Vegetables, Dried Apricot,
Osprey Bluffs Honey Vinaigrette

-

Grilled Asparagus Salad

Red Quinoa, Roasted Tomato, Shaved Pecorino,
Burnt Honey & Orange Vinaigrette

-

Grilled Sesame Chicken

Roasted New Potato, Field Mushroom,
Green Beans

-

Braised Lamb Shoulder

Lentils, Carrot, Fennel Slaw

-

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 & Bean

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.

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plated lunch

priced per person · maximum 15 guests

menu 1

Goat Cheese & Baby Mixed Greens

Apple, Root Vegetables, Dried Apricot, Osprey Bluffs Honey Vinaigrette

-

Rosemary-Crusted Chicken Suprême

New Potato, Green Beans, Heirloom Carrots, Pan-Roasted Chicken Jus

-

Oliver's Famous Carrot Cake

Walnuts, Vanilla Ice Cream

52.

menu 2

O&B Mushroom Soup

No Cream or Butter

-

Canadian Cheddar Burger

Grilled 100% Canadian Beef, Black Truffle Aioli, Yukon Gold Fries

or

Seared Salmon Filet

Basmati Rice, Tossed Cherry Tomatoes,
Cucumber, Carrot, Snow Peas, Green Curry Sauce

-

Mac & Cheese

Roast Chicken, Smoked Gouda, Parmigiano-Reggiano

-

Lemon Posset

Fresh Blueberries

60.

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boxed lunch

priced per guest · minimum 20 guests

individually wrapped sandwiches

Includes individual packaged seasonal salad, apple and chocolate chip cookie.

Grilled Chicken Club

Crispy Bacon, Guacamole, Tomato, Arugula, Cheddar, Roasted Jalapeño Aioli, Artisanal Bread

-

Smoked Ham & Swiss

Arugula, Tomato, Honey Mustard, Dill Pickle, Artisanal Bread

-

Smoked Turkey Breast

Marinated Cabbage, Tomato, Cranberry Mayo, Artisanal Bread

-

Falafel & Cauliflower

Roasted Garlic Hummus, Sprouts, Sun-Dried Tomato, Spiced Sour Cream, Spinach & Herb Wrap

-

Smoked Beef Strip Loin

Cheddar Cheese, Pea Shoots, Caramelized Onions, Gorgonzola Aioli, Artisanal Bread

35. three types

37. four types

40. five types

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reception & food stations

priced per guest · minimum 25 guests

An additional labour fee of 35. per hour will apply. Minimum 3 hours.

For all stations, we require a chef to facilitate plating and service.

carved new york strip loin steak

Horseradish, Assorted Mustards, Roasted Mushrooms,
Caramelized Onions, Yorkshire Pudding, Pan Jus

31.

house-smoked brisket

Assorted Mustards, House Pickles, Jalapeño & Scallion Biscuits

18.

roasted garlic & ricotta ravioli

King Oyster Mushrooms, Green Sweet Peas, Parmigiano-Reggiano, Roasted Garlic Tomato Sauce

25.

classic poutine

Yukon Gold Fries with a Variety of Cheeses & Toppings, Red-Eye Gravy

15.

butter-poached lobster mac & cheese

Tarragon, Mascarpone, Garden Peas

42.

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slider station

choose up to four types

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

(based on three pieces per person)

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

Butternut Squash Mostarda, Salsa Verde, Grilled Flatbread

28.

o&b dessert table

An Indulgence of Mini Desserts & Pastries

23.

sliced seasonal fruit & berry platter

10.

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plated dinner

priced per guest · minimum 20 guests

All plated dinners include bread service & coffee or tea.

prix fix menu 1

Caesar Salad

Crisp Romaine, Radicchio, Shaved Broccoli,
Brussels Sprouts, Focaccia Croutons, Capers,
Creamy Caesar Dressing

-

North African Spiced Chicken Suprême

Sweet Potato au Gratin, Cipollini Onion,
Creamed Spinach, Roast Chicken Jus

-

Lemon Tart

Meringue, Raspberry, Vanilla Whipped Cream

52.

prix fix menu 2

O&B Mushroom Soup

No Cream or Butter

-

Slow-Braised Balsamic Boneless Short Rib

Yukon Gold Potato & Parsnip Mash,
Maple Heirloom Carrot,
Shallot & Heirloom Tomato Jam

-

Tiramisu

Mascarpone, Marsala, Dark Chocolate

70.

prix fix menu 3

Charred Tomato Bisque

Parmigiano-Reggiano Croutons, Olive Oil, Basil

-

Crispy Pan-Seared Atlantic Salmon

Creamy Polenta, Tomato, Green Beans, Capers, Black Olives,
Shallot & Citrus Gremolata

or

Wellington County Strip Loin

Potato Gratin, Roasted Shallot, Wild & Tame Mushroom, Sherry Jus

-

Ricotta Cheesecake

Crushed Cannoli Shell, Dark Chocolate, Pistachios

79.

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late night

priced per guest · minimum 25 guests

An additional labour fee of 35. per hour will apply. Minimum 3 hours.

For all stations, we require a chef to facilitate plating and service.

slider station

Southern-Style Fried Chicken Roasted Tomato, Scallion Mayo

Harissa-Spiced Lamb Whipped Goat Cheese, Beetroot Slaw

Ontario Ground Beef Grilled Red Onion, Cheddar, Bacon Mayo, Pickle

Nonna's Meatball Provolone, Tempura Onion, Jalapeño Aioli

Baked Fish Cake Horseradish Tartar Sauce, Root Vegetable Slaw

Black Bean Pickled Red Cabbage, Guacamole, Tomato Mayo

BBQ Pulled Pork Mustard, Coleslaw, Dill Pickle

20. two types

(based on three pieces per person)

classic poutine & grilled cheese station

Yukon Gold Fries with Variety of Cheeses & Toppings, Red-Eye Gravy

21.

meat & vegetarian pizza station

Meat, Cheese & Vegetarian Pizzas, Hot Sauce, Parmigiano-Reggiano, Dried Spices

25.

o&b dessert table

An Indulgence of Mini Desserts & Pastries

23.

sliced seasonal fruit & berry platter

10.

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beverages

To ensure availability, orders must be placed a minimum of 14 business days prior to your event.

non-alcoholic

Soft Drink	each	4.25
Bottled Water	each	4.25
Sparkling Natural Spring Water (355ml)	per person	4.25
Orange & Apple Juice (300ml)	per person	4.25
Seasonal Fresh Juice	per person	6.95

coffee station

Freshly Brewed Starbucks Coffee, Decaffeinated, Black & Specialty Teas	per person	5.
--	------------	----

flavoured water

Two dispensers of Q Water infused with seasonal accompaniments	per person	5.
--	------------	----

basic bar

per oz 9.95

Smirnoff Vodka
Tanqueray Gin
El Dorado 3 Year Old Rum
Canadian Club Rye
J&B Scotch Whisky

domestic beer

per bottle 8.50

Budweiser
Bud Light
Sleeman Clear 2.0
Sleeman Original Lager

premium bar

per oz 10.95

Absolut Vodka
Dillon's Maison Selby Gin
Havana Club 3 Year Old Rum
Johnnie Walker Red Label Scotch
Crown Royal Rye

imported beer

per bottle (341ml) 9.50

Peroni Nastro Azzurro

premium beer

per bottle (341ml) 10.50

Corona
Stella Artois

ultra bar

per oz 13.95

Grey Goose Vodka
Hendrick's Gin
Havana Club Añejo 7 Year Old Rum
Lot No. 40 Rye Whisky
Johnnie Walker Black Label Scotch

after dinner drinks

per oz 10.50

St-Rémy Brandy
Kahlúa
Housemade Irish Cream
(full selection of liqueurs, Cognacs, ports & icewines available upon request)

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bar packages

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

Wine only available during dinner service

Price per person, plus HST and 20% Gratuity

basic package

Basic Bar Rail

Smirnoff Vodka

Tanqueray Gin

El Dorado 3 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

65

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premium package**Premium Bar Rail**

Absolut Vodka
 Hendrick's Gin
 Havana Club 3 Year Old 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
 70

ultra premium package**Ultra Premium Bar Rail**

Grey Goose Vodka
 Sapphire Bombay 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
 80

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.

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beverage stations

Welcome your guests with a signature cocktail to complement your event!
Please ask your Event Specialist for pricing & further details (minimum spend may be required)

mojito bar

Our mixologist will muddle up a classic mojito, complemented with seasonal fruits of your choosing!
14.95 per drink (1oz)

champagne 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.
from 14.50 per drink (5oz)

signature cocktail bar

Let our mixologist create a signature cocktail to complement your event.
from 15.95 per drink (1.5oz)

Canadian bloody Caesar bar

An inspired selection of options on this Canadian classic!
All crafted to order with unique garnishes and seasonings.
12.95 per drink (1oz)

premium coffee

Regular & Decaffeinated Coffee or Hot Chocolate
Assortment of Liqueurs including Baileys Irish Cream, Frangelico,
Kahlúa, Amaretto, Drambuie, Cointreau & Grand Marnier
Assortment of Toppings including Chocolate Shavings, Chocolate Sauce,
Caramel Sauce, Whipped Cream & Cinnamon Sticks
14.95 per drink (1oz)

classic cocktail bar

Manhattan, Old Fashioned, Cosmopolitan, Tom Collins,
Classic Vodka or Gin Martini (Shaken or Stirred)
15.95 per drink (1.5oz)

OLIVER & BONACINI

BLUE MOUNTAIN

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Winter cocktails

Peppermint Egg Nog

Egg Nog, Amber Rum or Bourbon, Finely Crushed Candy Cane

14.95 per drink (1oz)

Mulled Wine

Housemade Mulled Wine with Seasonal Spices & Toppings

11.95 per drink (5oz)

Winter Mule

Vodka, Cranberry and Lime Juice, Ginger Beer, Fresh Cranberries & Mint

11.95 per drink (1oz)

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wine list

sparkling

750ml

Prosecco, Cabert, Italy

65.

white

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

47.

Chardonnay, Leaping Horse, CA

54.

Pinot Grigio, Villa San Martino, IT (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.

Looking for something extra special? Ask your Event Specialist for our full extended wine List!

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

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BLUE MOUNTAIN

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room setups

The following pages are room configuration options for each space in The Westin Trillium House.
These configurations are restricted and cannot be altered, due to COVID-19 guidelines.

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