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BAR GEORGE

PRIVATE DINING

416.364.1211 · EVENTS@OLIVERBONACINI.COM · OLIVERBONACINIEVENTS.COM

12 November 2025



BREAKFAST & BRUNCH

Choose a selection of platters to serve your party!

priced per person · minimum order of 10 per item

includes coffee & tea

FRESH FRUIT & BERRIES

10

BAKERY

two viennoiseries, jam, butter balls

19

PAIN PERDU

brioche, Québec maple syrup,
vanilla custard, berries

20

SMOKED SALMON PLATTER

smoked salmon, sesame seed bagels,
cream cheese, lemon, onion, capers

18

YOGHURT STATION

build your own

greek yoghurt or mango & coconut chia seeds,
shredded coconut, granola, berries, fruit,
maple syrup, dark chocolate

24

HOT BUFFET

scrambled eggs, applewood-smoked bacon,
breakfast sausages, duck fat potatoes, sourdough

29

OYSTER PLATTER

Canadian oysters, lemon, mignonette, nasty sauce

5.5 each

BAR GEORGE SWEET TABLE

assortment of mignardise

27

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BREAKS

priced per person · minimum order of 10 per item
includes coffee & tea

SALTY

green olives, kettle chips, housemade dip
16

HEALTHY CHOICE

vegetable crudités, whole fruits,
fresh fruit juices
22

CHEESE, PLEASE

chef's selection of local Québec cheeses,
vegetable crudités
26

BAR GEORGE SWEET TABLE

assortment of mignardise
27

LUNCH BUFFET

priced per person · minimum 20 persons

PRESIDENT

MUSHROOM SOUP

ciabatta roll

GREEN LETTUCE SALAD

vegetable shavings

—

SEARED SALMON

miso sauce

GNOCCHI POMODORO

pomodoro sauce, Parmigiano-Reggiano

—

SEASONAL VEGETABLES

MASHED POTATOES

—

CHOCOLATE COOKIES

FRESH FRUIT PLATTER

69

ROYAL

MUSHROOM SOUP

ciabatta roll

GREEN LETTUCE SALAD

vegetable shavings

—

BRAISED MACREUSE

braised jus

SEARED SALMON

miso sauce

GNOCCHI POMODORO

pomodoro sauce, Parmigiano-Reggiano

—

SEASONAL VEGETABLES

POLENTA

—

SWEET TABLE

assortment of mignardise

81

GOURMET

MUSHROOM SOUP

ciabatta roll

BEET SALAD

goat cheese

GREEN LETTUCE SALAD

vegetable shavings

ENDIVE SALAD

endive, blue cheese, pear, walnuts

—

BRAISED MACREUSE

braised jus

SEARED SALMON

miso sauce

GNOCCHI POMODORO

pomodoro sauce, Parmigiano-Reggiano

—

SEASONAL VEGETABLES

POLENTA

—

SWEET TABLE

assortment of mignardise

102

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



PLATED DINNER

priced per person

includes bread service, coffee & tea

L'OUTREMONT

CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips

or

BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing, cured hen's yolk

—

BUTLER'S STEAK

pomme purée, seasonal vegetables, Reform sauce

or

ORGANIC SALMON

potato & leek ecrasé, broccoli florets, creamy miso sauce, smoked leek oil

—

BLUEBERRY SPIRAL

reconstituted almond shortbread, blueberry-lime confit, yoghurt mousse, meringue

85

HAMPSTEAD

CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips

or

BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing, cured hen's yolk

or

BEET SALAD

goat cheese, sherry vinaigrette, physalis, candied buckwheat, mandarin oil

—

ORGANIC SALMON

potato & leek ecrasé, broccoli florets, creamy miso sauce, smoked leek oil

or

GNOCCHI

pomodoro sauce, Parmigiano-Reggiano, basil oil

or

CHICKEN BREAST

potato confit, king oyster mushroom, mushroom purée, Sauce Périgueux

—

HAZELNUT LOG

hazelnut mona lisa, crispy hazelnuts, milk chocolate mousse, whipped milk, chocolate ganache, favorite hazelnuts

or

CARIBBEAN

reconstituted coconut shortbread, passion fruit cream, vanilla mousse, mango jelly, vanilla whipped ganache, mango-lime gel

95

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

PLATED DINNER

priced per person
includes bread service, coffee & tea

LE MONT ROYAL

CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, socca chips
or

BG LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing,
cured hen's yolk
or

HAMACHI CRUDO

Coconut vinaigrette, pickled jalapeño, Lebanese cucumber,
red onion, mint oil
—

LOBSTER RISOTTO

sauce Caroline, makrut lime, mint oil, micro coriander
or

CHICKEN BREAST

potato confit, king oyster mushroom, mushroom purée, Sauce Périgueux
or

BEEF WELLINGTON

pastry-wrapped filet mignon, mushroom duxelles, prosciutto,
parsnip purée, asparagus, Québec gel, green peppercorn sauce
—

HAZELNUT LOG

hazelnut mona lisa, crispy hazelnut, milk chocolate mousse,
whipped milk, chocolate ganache, favorite hazelnut
or

CARIBBEAN

reconstituted coconut shortbread, passion cream,
vanilla mousse, mango jelly, vanilla whipped ganache,
mango-lime gel
or

QUÉBEC CHEESE

sourdough, berries, marmalade

120



RECEPTION PLATTERS

priced per person · minimum order of 10 per item

VEGETABLE CRUDITÉS

housemade dipping sauce

9

FRESH FRUIT & BERRIES

10

SMOKED SALMON PLATTER

blinis, onions, capers, dill

18

CHARCUTERIE BOARD

house pickles, mustard, toasts

18

SHRIMP & OYSTER PLATTER

chilled Gulf shrimp, coastal oysters,
mignonette, Marie Rose & nasty sauce

28

QUÉBEC CHEESES

marmalade, sourdough, berries

20

BAR GEORGE SWEET TABLE

assortment of mignardise

27

menus & pricing are subject to change based on seasonal availability

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PASSED CANAPÉS

priced per piece · minimum order of two dozen per item

GARDEN

BEET TARTARE puffed buckwheat, physalis	5
MUSHROOM TARTLET pickled shimeji	5
ARANCINI mushroom, smoked cheddar, saffron aioli	5
MUSHROOM BITE sautéed mushroom, puffed rice	6
QUÉBEC TOMATO TARTLET basil	6
GRAPE TRUFFLE goat cheese, cranberry, coconut flakes	6
SPRING ROLL sweet chili sauce	6
TRUFFLE MAC & CHEESE BITE truffle aioli	7

MEAT

DEVILS ON HORSEBACK bacon-wrapped prunes, almonds, Biff's mustard	6
STEAK TARTARE oyster mayonnaise on socca chip	6
MORTADELLA TOAST parmigiano-reggiano	6
MINI CHICKEN SLIDER sauce ravigote, lettuce, brioche bun	9
STEAK BROCHETTE ponzu glaze, chimichurri sauce	9
FOIE GRAS TORCHON tart shell, cocoa powder, Québec gel	9
MINI BEEF SLIDER malt mayonnaise, cheddar, brioche bun	10
LAMB LOLLIES mint chimichurri sauce	10

SEAFOOD

CANADIAN OYSTER eastern & western, garnish	5.50
SALMON TARTARE coriander, ponzu vinaigrette	7
CURED SALMON blini, yoghurt, dill	7.50
GRILLED SHRIMP Caroline sauce, coriander	8
LOBSTER ROLL brioche, spicy mayonnaise	15

SWEET

PÂTES DE FRUITS	4.5
BROWNIE	5.75
PRALINE CHOUX	5.75
MACARON	5.75
FINANCIER raspberry	5.75
MADELEINE	5.75
TART blackberry-lime, lemon	6.50
MARSHMALLOW	6.50
SABLÉ chocolate, vanilla	6.50
MINI VANILLA LOG almond biscuit, passionfruit crémeux	6.50
MINI CHOCOLATE LOG hazelnut biscuit, chocolate mousse	6.50
CHOCOLATE BALL cocoa, sablé	6.50
MINI MILLE-FEUILLE vanilla pastry cream	6.50

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

KID'S

priced per child

PASTA

pomodoro sauce, Parmigiano-Reggiano

or

CHICKEN FINGERS

fries, mayo

-

ICE CREAM

berries

25



BEVERAGES

priced per drink

NON-ALCOHOLIC

BOTTLED JUICE apple, cranberry, orange, grapefruit (300ml)		4
SOFT DRINK Coke, Diet Coke, Sprite, Ginger Ale (355ml)		4
COFFEE & TEA Freshly Brewed Coffee, Assorted Specialty Teas		4.50
SPARKLING & STILL MINERAL WATER (750ml)		9
COLD-PRESSED FRUIT & VEGETABLE JUICE seasonal selection (250ml)		9
GRÜVI dry secco, bubbly rosé, dry red blend (250ml)		10
FIN SODA camerise, aperitivo, lemon & lime verbena, rhubarb (250ml)		10
PITCHER OF COLD-PRESSED FRUIT & VEGETABLE JUICE seasonal selection (1L)		25

NESPRESSO COFFEE STATION

SECOND FLOOR (6–40 guests)

1 hour	per person	9.50
2 hours	per person	16

BALLROOM (45–100 guests)

1 hour	per person	7.50
2 hours	per person	14
3 hours	per person	20
6 hours	per person	30

STATIONS

INFUSED WATER	less than 100	35
blueberry orange or cucumber lemon	more than 100	50

BEER & CIDER

ON TAP

Peroni		10
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BEER

Peroni Nastro Azzurro		10
Asahi		12
Krombacher Pilsner		12

CIDER

Fleuri Klaus		12
Fleuri Rose		12

NON-ALCOHOLIC (355ml)

Peroni Libera 0%		10
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ARTISANAL CANS

4 Origines West by Sud-Ouest IPA		15
4 Origines Botanik		15
Dominion City Sunsplit IPA		15
Les Grands Bois L'île de la Nuit Stout		15

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BEVERAGES

priced per drink

COCKTAILS

MANHATTAN

Crown Royal Canadian Whisky	14
Jim Bean Bourbon	20
Canadian Club Rye	20
Bulleit Bourbon	24
Buffalo Trace Bourbon	26

OLD FASHIONED

Wild Turkey Bourbon	20
Jim Bean Bourbon	20
Jack Daniel's Whiskey	20
Maker's Mark Bourbon	24
Buffalo Trace Bourbon	26
Woodford Reserve Bourbon	28

NEGRONI

Tanqueray Gin	16
Bombay Sapphire London Dry Gin	16
Hendrick's Gin	22
Botanist Gin	24

LONDON MULE

16

TOM COLLINS

16

MARTINI

Bombay Sapphire London Dry Gin	18
Ketel One Vodka	18
Tanqueray Gin	18
Belvedere Vodka	30
Hendrick's Gin	30

BAR

PREMIUM

average per oz 14

Ketel One Vodka, Hendrick's Gin, Plantation Original Dark Rum, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Espolòn Blanco Tequila

ULTRA PREMIUM

average per oz 18

Belvedere Vodka, Tanqueray No. Ten Gin, Zacapa No. 23 Centenario Rum, Lot No. 40 Rye, Buffalo Trace Bourbon, Glenmorangie 10 Year Old Scotch, Don Julio Blanco Tequila, Convite Esencial Mezcal

WINE LIST

SPARKLING

Fiol Prosecco, Italy	75
G.H. Martel 'Victoire' Prestige Brut, Champagne, France	190
Laurent-Perrier Cuvée Brut Rosé, Champagne, France	380
Piper-Heidsieck Rare, Champagne, France	980

ROSÉ

Château Miraval, Côtes de Provence, France	100
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WHITE

Trapiche 'Zaphy' Chardonnay, Mendoza, Argentina	60
Domaine Bousquet Chardonnay, Mendoza, Argentina	78
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	85
Bolla 'Retro' Pinot Grigio, Valdadige, Italy	81
Maison Louis Latour Mâcon-Lugny Les Genièvres, France, Bourgogne	115

RED

Trapiche Malbec Réserve, Mendoza, Argentina	60
Domaine Bousquet Cabernet Sauvignon, Valle de Uco, Mendoza, Argentina	78
M. Chapoutier 'Belleruche', Côtes-du-Rhône, France	85
Dominique Raimond La Réserve de Mayne Valentin, Côtes de Bordeaux, France	110
Villa Antinori Toscana, Tuscany, Italy	118

*Not sure what to select? Forward your menu selection and wine price range to your event specialist.
Our sommelier is happy to assist with your selection for your event!*

BAR PACKAGES

priced per person · minimum 100 persons

PREMIUM

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

BAR

Ketel One vodka, Tanqueray gin,
Plantation Original Dark rum, Crown Royal rye,
Bulleit bourbon, Johnnie Walker Black Label scotch,
Tromba Blanco tequila

HOUSE WINES

BEER & CIDER

standard & premium

NON-ALCOHOLIC

soft drinks, juice

70

BOOKING INFORMATION & FAQ

WHAT ARE THE ROOM CAPACITIES?

	Seated Dinner (Round)	Seated Dinner (Rectangular)	Reception	Boardroom	U-shape	Ceremony
Robson Boardroom	10	22	30	12	9	20
Strathcona	43	56	60	20	23	60
Algonquin	20	32	40	16	17	40
President's	N/A	14	30	14	N/A	N/A
President's & Griffin Pub	N/A	N/A	50	N/A	N/A	N/A
Père Lacombe	N/A	N/A	N/A	12	N/A	N/A
Rogers	6	N/A	N/A	N/A	N/A	N/A

WHEN ARE THE ROOMS AVAILABLE?

Bookings are made on a first-come, first-served basis, based upon availability.

Breakfast	Monday to Friday	7–10am
Lunch	Monday to Friday	11:30am–2:30pm
Brunch	Saturday & Sunday	10am–2:30pm
Dinner	Monday to Sunday	5:30pm–12am

**Event timings may be eligible for extension their determined end time. A fee of \$400 plus tax per additional hour may be applied. Please speak to your event specialist for more information.*

IS THERE A CHARGE TO USE THE SPACE?

Traditionally, there is no charge to use the space, provided the minimum food and beverage expenditure is met. However, the events team reserves the right to change this based on the event type. For example, specialty events such as photoshoots might require a fee.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, excluding gratuity (18%) and taxes (14.975%). If the minimum spend requirement is not met, the difference will appear as a “F&B Top Upop” the final bill. Statutory holidays are subject to 150% surcharge.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required at least two business days (weekends not included) in advance of the event date. Please note, if we do not receive the final count two business days before the event, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

IS THERE A CHARGE TO USE THE PRIVATE ROOMS?

Traditionally, there is no charge to use the space, provided the minimum food and beverage expenditure is met. However, the Events team reserves the right to change this based on the event type (ex. photoshoot), or other specialty events.

BOOKING INFORMATION & FAQ

DO YOU SUPPLY AUDIO VISUAL EQUIPMENT?

Encore Global is Oliver & Bonacini's (O&B's) official in-house supplier—please contact Encore Global to coordinate all of your audio visual needs via email (marc.boileau@encoreglobal.com). Alternate permitted AV suppliers are subject to a minimum \$2500 access fee, must supply insurance, and must contract an AV technician through Encore Global if looking to patch into on-site equipment. Please note that adding audio visual equipment may alter room capacities.

WHAT SERVICES & ITEMS DOES BAR GEORGE SUPPLY?

The following services are complimentary:

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

DO YOU PROVIDE REFERRALS TO MUSICIANS, FLORISTS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs! Please speak to your event specialist for more details.

VENDOR MEALS

A vendor meal can be provided upon request. Price is based on your chosen menu and how many courses you'd like to offer your vendor.

WILL THERE BE A BAR SETUP IN THE ROOM?

For events on the first floor (Rogers, Père Lacombe, President's), a satellite bar is not necessary. For all events on the Second floor, (Algonquin, Robson, Strathcona), a bar is highly recommended. This will improve service time for your guests and create a better overall experience. To add a bar to your event space, a fee of \$200, excluding tax and gratuity, will be applied to your final bill. Please speak with your events specialist for recommendations.

HOW ARE BEVERAGE COSTS MANAGED?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages for groups under 100 guests. A cash bar format can be accommodated. Wines are selected from our current list and charged per bottle opened. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order wines that are not part of our current selection.

HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu package. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

DO YOU PROVIDE KOSHER MEALS?

We are unable to provide kosher-friendly food or kosher food. If you require kosher meals for certain guests, please let your event specialist know. An invoice from the food provider will need to be given to your event specialist, and a 20% landmark fee will be charged to your final bill for the outside food. No other outside food is permitted on the premises, except under special circumstances.

BOOKING INFORMATION & FAQ

WHAT OTHER EXPENSES SHOULD I CONSIDER?

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

- Ceremony fee (noted in contract): \$400 + taxes (charged when applicable)
- Insurance: \$150 + taxes
- Clean-up fee: \$150 + taxes (charged when applicable)
- Storage fee: \$50/day
- Labour fee: price based on requirements
- SOCAN legislated music fee (government-mandated): one-time charge based on standing capacity of the space
- RE:SOUND legislated music fee (government-mandated): one-time charge based on standing capacity of the space

IS THERE A CAKE CUTTING FEE?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per-guest fee is based on your confirmed guest count.

Cupcake Station	\$5 per guest
Cake (plated by the chef with garnish)	\$5 per guest

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

A Bar George restaurant or event manager will be your on-site contact upon arrival and for the duration of your event.

WHAT SHOULD I CONSIDER IN REGARDS TO TIMING?

Be sure to consider the following items for your agenda and timing. Your event specialist can help with any questions you may have:

- Cocktails and canapés—how long will?
- Seating—depending on final guest count and pace of crowd, seating can take 10–20 minutes
- Formal introductions, first toasts, and welcome speech
- Order taking—at least 15 minutes required
- Speeches—for best flow, we recommend having speeches after order-taking, before first course is served, or in between courses
- Formal presentation/guest speaker—please speak to your event specialist to coordinate service timing with presentation

IS PARKING AVAILABLE?

Bar George has underground parking available. A maximum of five spots may be reserved per event. Please provide a list of names to your event specialist and confirm if the parking will be charged to the master bill or the individual. Additional parking is available at Superior Parking on 1414 rue Drummond.

IS SMOKING PERMITTED?

Please note that Bar George is a non-smoking establishment in conformity with the Québec Tobacco Control Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at Bar George and on the premises.

BOOKING INFORMATION & FAQ

HOW ARE PAYMENTS MADE?

The signed contract and deposit of \$500 per room is required to secure the date and space, payable by credit card, bank draft, or certified cheque. The balance must be paid by credit card or cash at the conclusion of the event. Please speak with your event specialist regarding payment and billing information regarding buyouts.

CAN WE DO SPLIT BILLS?

We do not offer split bills for events. Everything will be presented to you on one single bill at the end of the event. There is some flexibility with the bill to better accommodate you. We can offer the following:

- One bill (with the deposit) for all food items and another bill with all the drinks
- One bill for all food items (with the deposit) and all drinks are cash bar (each guest orders and pays for their drink right away)
- One bill is presented (with the deposit) and the payment can be made with a maximum of three separate cards

WHAT IS THE CANCELLATION POLICY?

For reservations of singular private rooms, your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of 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.

For buyouts and specialty bookings, deposits are non-refundable.

HOW DO I BOOK A SITE VISIT?

If you wish to book a site visit, please speak with either the event administrator or your event specialist to confirm a date and time. Site visits are conducted by request only, Monday through Friday from 10am–4pm.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

Bar George

1440 rue Drummond
Montréal, QC H3G 1V9

For all booking inquiries, please contact:

events@bargeorge.ca
514.669.9246