

# leña



## PRIVATE DINING

oliver & bonacini hospitality

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[oliverbonacinievents.com](http://oliverbonacinievents.com)







# CANAPÉS & PINCHOS

*Pinchos are a small snack, usually 'spiked' with a skewer or toothpick.  
priced per piece*

## VEGETARIAN

PATATAS BRAVAS <i>spiced tomato dressing, milk mayonnaise</i>	3.75
ESCABECHE SKEWER <i>piquillo pepper, cucumber, zucchini, chiminasty sauce (GF)</i>	4
AVOCADO TOAST <i>crispy sourdough cracker, lime, tajín, cilantro</i>	4
BLISTERED SHISHITO PEPPER <i>parmigiano-reggiano (GF)</i>	4
YUCA FRIES <i>sherry aioli (GF)</i>	4.25
ROASTED MUSHROOM TOSTADA <i>roasted garlic glaze, red onion salsa (GF)</i>	4.25
MUSHROOM EMPANADA <i>chiminasty sauce</i>	4.5

## SEAFOOD

CRISPY FRIED CALAMARI <i>jalapeño aioli, lime</i>	4.25
CITRUS POACHED SHRIMP <i>pineapple jalapeño salsa (GF)</i>	4.5
EAST COAST OYSTER <i>nasty sauce, grapefruit mignonette (GF)</i>	4.5
TUNA TARTARE <i>crostini, jalapeño, corn, red onion, lime</i>	4.5
SMOKED SALMON CROSTINI <i>whipped ricotta crema, capers, lemon</i>	4.5
SEARED JAMÓN-WRAPPED SCALLOPS <i>salsa criolla, lemon (GF)</i>	8

## MEAT

CARLITO <i>ham &amp; provolone pressed sandwich, green olive relish</i>	4
CRISPY CHICKEN SLIDER <i>spicy tomato sauce, provoleta</i>	4.5
JAMÓN-WRAPPED DATES <i>blue cheese, marcona almonds (GF)</i>	4.5
GRILLED HOUSEMADE CHORIZO <i>chimichurri (GF)</i>	4.5
GAUCHO BEEF EMPANADA <i>egg, olives, chiminasty sauce</i>	5
GUAJILLO-GLAZED BEEF SLIDER <i>sherry aioli, pickled cucumber</i>	5
LAMB SKEWER ASADO <i>onion salsa, mint (GF)</i>	5.5

## CHEF'S SELECTION

*Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of six pinchos per person, which will include two vegetarian, seafood and meat creations.  
25 per person*

(V) vegetarian · (GF) gluten-free

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

# FOOD STATIONS

## RECEPTION-STYLE SMALL PLATES

priced per person · all stations require full guest count

### FRESH EXTRUDED RIGATONI PASTA

*fresh whole egg noodles, tomato sauce, basil, green olives, creamed ricotta*

14

### CAVATELLI PASTA

*housemade chorizo sausage, charred rapini, rosé sauce, chilies*

16

### PENNE PUTTANESCA PASTA

*fresh whole egg noodles, gulf shrimp, tomato sauce, olives, capers, anchovy*

19

### CANADIAN SHUCKED OYSTERS (GF)

*grapefruit mignonette, nasty sauce, lemon  
(chef-led)*

18

### LOCAL SMOKED SALMON

*assorted breads & crisps, lemon crème fraîche, pickled red onion, avocado crema, lemon*

18

### SEAFOOD

*oysters, scallop ceviche, poached shrimp, albacore tuna crudo,  
whipped shrimp & artichoke pâté, marinated mussels,  
& chef's selection offerings*

48

### GUAJILLO-BRAISED SHORT RIBS (GF)

*roasted baby potatoes, seasonal vegetables*

22

### CHIMICHURRI BEEF STRIP LOIN

*assorted breads, grainy mustard, yuca fries, jus, roasted mushrooms*

28

### BROKEN AVOCADO SALAD (GF)

*kohlrabi, toasted pepitas, smoked paprika & orange vinaigrette*

11

### HAND-CARVED JAMÓN

*spanish serrano ham, aged 24 months, crisps, olives, pickles  
(chef-led · minimum 25 guests)*

30

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## SHAREABLE PLATTERS

### QUESO - CHEESE

*canadian, spanish & italian selection, preserved & fresh fruits, artisanal honey, nuts, biscuits*

small (serves 20-30 persons) – 148

large (serves 40-50 persons) – 275

### EMBUTIDOS - CHARCUTERIE

*mixed charcuterie, canadian & spanish sausages, housemade pickles, mustard*

small (serves 20-30 persons) – 210

large (serves 40-50 persons) – 400

### FRESH SEASONAL FRUIT & BERRIES

small (serves 20 persons) – 100

large (serves 40 persons) – 145

### CRUDITÉS

*anchovy emulsion & bravas aioli*

(serves 30-40 persons)

100

### BROKEN AVOCADO SALAD

*kohlrabi, toasted pepitas, smoked paprika, orange vinaigrette*

(serves 12 persons)

39

## SWEET CANAPÉ OFFERINGS

priced per piece · minimum order of one dozen per item

### MINI QUINCE TART

*lemon crumble, vanilla*

4

### CHEESECAKE SQUARES

*passion fruit syrup*

4

### ALFAJORES

*shortbread, dulce de leche, coconut*

4.25

### FLOURLESS CHOCOLATE TORTE SQUARES

*dulce de leche*

4.25

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# LUNCH

priced per person

## MENU 1

### ESCAROLE CAESAR SALAD

*caesar vinaigrette, anchovies, jamón,  
parmigiano-reggiano*

—

### SEARED CHICKEN BREAST

#### & AVOCADO SALAD (GF)

*green beans, kohlrabi, toasted pepitas,  
smoked paprika & orange vinaigrette*

or

### RIGATONI PASTA (V)

*tomato sauce, basil, green olives,  
creamed burrata cheese*

—

### ALFAJORES (GF)

*two pieces, shortbread, dulce de leche, coconut*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

68

## MENU 2

### BROKEN AVOCADO SALAD (GF)

*green beans, kohlrabi, toasted pepitas,  
smoked paprika & orange vinaigrette*

or

### LEÑA DAILY SOUP

*seasonally inspired*

—

### BEEF FLAT IRON STEAK (GF)

*charred onions, potato purée,  
grilled rapini, chimichurri*

or

### SEARED B.C. STEELHEAD TROUT (GF)

*crushed fingerling potatoes,  
spicy tomato sauce, green beans*

—

### BURNT CHEESECAKE (GF)

*seasonal fruit preserve*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

73

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# LUNCH

priced per person

## MENU 3

### LEÑA DAILY SOUP

*seasonally inspired*

or

### ESCAROLE CAESAR SALAD

*caesar vinaigrette, anchovies, jamón,  
parmigiano-reggiano*

or

### LOCAL BURRATA CHEESE (GF)

*pesto rosso, preserved tomato,  
toasted almonds, frisée*

—

### SEARED B.C. STEELHEAD TROUT (GF)

*crushed fingerling potatoes,  
spicy tomato sauce, green beans*

or

### GUAJILLO SHORT RIB HASH

*braised short rib, boiled egg, baby potatoes,  
charred herb salsa, toasted sourdough, chimichurri*

or

### RIGATONI PASTA (V)

*tomato sauce, basil, green olives, creamed burrata cheese*

—

### MILK CHOCOLATE TRES LECHES CAKE

*dulce de leche*

or

### FLOURLESS CHOCOLATE TORTE (GF)

*meringue, dulce de leche, berries*

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

78

## MENU 4

### CHARRED BEEF TARTARE

*oyster mayonnaise, green olives, crostini*

or

### LEÑA DAILY SOUP

*seasonally inspired*

or

### ESCAROLE CAESAR SALAD

*caesar vinaigrette, anchovies, jamón,  
parmigiano-reggiano*

—

### SEARED B.C. TROUT & AVOCADO SALAD (GF)

*green beans, kohlrabi, toasted pepitas,  
smoked paprika & orange vinaigrette*

or

### BEEF FLAT IRON STEAK (GF)

*charred onions, potato purée,  
grilled rapini, chimichurri*

or

### ROASTED CAULIFLOWER A LA PLANCHA (GF)

*mojo rojo, black beans, jalapeño aioli,  
corn pico de gallo, cilantro*

—

### FLOURLESS CHOCOLATE TORTE (GF)

*meringue, dulce de leche, berries*

or

### BURNT CHEESECAKE (GF)

*seasonal fruit preserve*

—

### FRESHLY BREWED COFFEE & SELECTION OF TEAS

82

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## DINNER

priced per person

### MENU 1

#### LEÑA DAILY SOUP

*seasonally inspired*

or

#### ARGENTINE EGGPLANT EN ESCABECHE (V)

*red onion, parsley, crispy chickpeas,  
smoked paprika & garlic emulsion*

—

#### SEARED B.C. STEELHEAD TROUT (GF)

*garlic rapini, tomato braise,  
lemon fingerling potatoes*

or

#### LEÑA CLASSIC AURORA CHICKEN (GF)

*braised lemon chicken, egg, saffron,  
mushrooms, potato purée*

—

#### MILK CHOCOLATE TRES LECHES CAKE

*dulce de leche*

—

#### FRESHLY BREWED COFFEE & SELECTION OF TEAS

75

### MENU 2

#### ESCAROLE CAESAR SALAD

*caesar vinaigrette, anchovies, jamón,  
parmigiano-reggiano*

or

#### SUSANA'S GAUCHO BEEF EMPANADA

*chiminasty sauce, jardiniere pickles & olives*

or

#### ALBACORE TUNA CRUDO (GF)

*watermelon, marinated cucumber, cilantro,  
whipped avocado, mint, toasted black sesame*

—

#### RIGATONI & SHRIMP

*garlic, tomato passata, cracked green olives, basil*

or

#### BEEF FLAT IRON STEAK (GF)

*charred onions, potato purée,  
grilled rapini, chimichurri*

or

#### ROASTED CAULIFLOWER A LA PLANCHA (GF)

*mojo rojo, black beans, jalapeño aioli,  
corn pico de gallo, cilantro*

—

#### BURNT CHEESECAKE (GF)

*seasonal fruit preserve*

or

#### FLOURLESS CHOCOLATE TORTE (GF)

*meringue, dulce de leche, berries*

—

#### FRESHLY BREWED COFFEE & SELECTION OF TEAS

79

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## DINNER

priced per person

### MENU 3

#### BROKEN AVOCADO SALAD (GF)

*green beans, kohlrabi, toasted pepitas,  
smoked paprika & orange vinaigrette*

OR

#### CHARRED BEEF TARTARE

*oyster mayonnaise, green olives, crostini*

—

#### SEARED B.C. STEELHEAD TROUT (GF)

*garlic rapini, tomato braise,  
lemon fingerling potatoes*

OR

#### ROASTED MOJO-GLAZED CHICKEN BREAST (GF)

*mojo rojo, black beans, jalapeño aioli,  
corn pico de gallo, cilantro, crispy yuca*

OR

#### BRAISED BEEF SHORT RIBS (GF)

*potato purée, zucchini, salsa criolla*

—

#### MILK CHOCOLATE TRES LECHES CAKE

*dulce de leche*

OR

#### FLOURLESS CHOCOLATE TORTE (GF)

*meringue, dulce de leche, berries*

—

#### FRESHLY BREWED COFFEE & SELECTION OF TEAS

87

### MENU 4

#### ESCAROLE CAESAR SALAD

*caesar vinaigrette, anchovies, jamón,  
parmigiano-reggiano*

OR

#### ALBACORE TUNA CRUDO (GF)

*watermelon, marinated cucumber, cilantro,  
whipped avocado, mint, toasted black sesame*

OR

#### LOCAL BURRATA CHEESE (GF)

*pesto rosso, preserved tomato,  
toasted almonds, frisée*

—

#### GRILLED VEAL STRIP LOIN STEAK (GF)

*crispy yuca, seared escarole, tomato jam,  
boiled egg, chimichurri*

OR

#### SEARED B.C. STEELHEAD TROUT (GF)

*garlic rapini, tomato braise,  
lemon fingerling potatoes*

OR

#### ROASTED CAULIFLOWER A LA PLANCHA (GF)

*mojo rojo, black beans, jalapeño aioli,  
corn pico de gallo, cilantro*

OR

#### RIGATONI & SHRIMP

*garlic, tomato passata, cracked green olives, basil*

—

#### BURNT CHEESECAKE (GF)

*seasonal fruit preserve*

OR

#### FLOURLESS CHOCOLATE TORTE (GF)

*meringue, dulce de leche, berries*

—

#### FRESHLY BREWED COFFEE & SELECTION OF TEAS

95

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## VEGAN MENU OPTIONS

substitute any menu item with a vegan option at no additional charge

or

add a vegan option to any menu, prices below

### APPETIZERS +7 per selection

ARGENTINE EGGPLANT EN ESCABECHE *red onion, parsley, crispy chickpeas, smoked paprika & garlic emulsion* (V)

BROKEN AVOCADO SALAD *green beans, kohlrabi, toasted pepitas, smoked paprika & orange vinaigrette* (GF)

ROASTED MUSHROOM TOSTADA *crispy corn tortilla, black beans, pico de gallo* (GF)

### MAINS +10 per selection

ROASTED CAULIFLOWER A LA PLANCHA *mojo rojo, black beans, jalapeño aioli, corn pico de gallo, cilantro* (GF)

CAVATELLI *piquillo peppers, spicy tomato sauce, herbs*

POTATO & SAFFRON RISOTTO *marinated artichokes, charred herb salsa* (GF)

GUAJILLO-GLAZED TOFU *crushed fingerling potatoes, green beans, charred herb salsa* (GF)

### DESSERTS +5 per selection

BAKED APPLE *warm chocolate, toasted almonds, cinnamon* (GF)

MUDDLED FRUIT COUPE *seasonal fruit, limoncello, fruit sorbet* (GF)

RASPBERRY SORBETTO *frozen raspberries, limoncello raspberry compote, coconut tuile, lemon verbena* (GF)

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## FAMILY FEASTS

All of our Family Feast menus are served family-style at the centre of the table for your guests to share and enjoy.

All allergies and dietary restrictions will be carefully considered to ensure everyone enjoys the experience.

Custom menus are available on request. Available for groups of any size, dinner only.

### MENU A

three courses

#### HOUSEMADE SOURDOUGH FOCACCIA

*tomato spread, housemade olive mix*

—

#### ARGENTINE EGGPLANT EN ESCABECHE (V)

*red onion, parsley, crispy chickpeas,  
smoked paprika & garlic emulsion*

*and*

#### SUSANA'S GAUCHO BEEF EMPANADAS

*chiminasty sauce*

*and*

#### LALA'S SPICY FRIED 'BRAVAS' POTATOES (GF)

*paprika, spiced tomato aioli*

—

#### LEÑA CLASSIC AURORA CHICKEN (GF)

*braised lemon chicken, egg, saffron,  
mushrooms, potato purée*

*and*

#### FRESH RIGATONI PASTA

*tomato sauce, basil, green olives,  
creamed burrata cheese*

*and*

#### ROASTED FINGERLING POTATOES & GRILLED VEGETABLES

—

#### SWEETS PLATTER

*chef's selection*

80

### MENU B

three courses

#### HOUSEMADE SOURDOUGH FOCACCIA

*tomato spread, housemade olive mix*

—

#### BEEF TARTARE

*oyster mayonnaise, green olives, vegetable ash  
and*

#### BROKEN AVOCADO SALAD (GF)

*green beans, kohlrabi, clementine, cucumber,  
toasted pumpkin seeds, sherry vinaigrette*

*and*

#### LALA'S SPICY FRIED 'BRAVAS' POTATOES (GF)

*paprika, spiced tomato aioli*

*and*

#### BLISTERED SHISHITO PEPPERS (GF)

*chili dust, grana padano*

—

#### BEEF FLAT IRON STEAK (GF)

*jus, chimichurri*

*and*

#### SEAFOOD CALDOSO (GF)

*grilled shrimp, escargot, green beans, cilantro*

*and*

#### CAULIFLOWER STEAK A LA PLANCHA (GF)

*mojo rojo, black beans, jalapeño aioli,  
corn pico de gallo, cilantro*

*and*

#### ROASTED FINGERLING POTATOES & GRILLED VEGETABLES

—

#### SWEETS & FRUIT PLATTER

*chef's selection*

95

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# FAMILY FEASTS

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## MENU C

four courses

### HOUSEMADE SOURDOUGH FOCACCIA

*tomato spread, housemade olive mix*

—

### ESCAROLE CAESAR SALAD

*anchovy vinaigrette, roasted garlic, jamón crumbs, parmigiano-reggiano*

*and*

### SUSANA'S GAUCHO BEEF EMPANADAS

*chiminasty sauce*

*and*

### ALBACORE TUNA CRUDO (GF)

*watermelon, marinated cucumber, cilantro, whipped avocado, mint, toasted black sesame*

*and*

### LOCAL BURRATA CHEESE (GF)

*pesto rosso, preserved tomatoes, toasted almonds, frisée, basil*

—

### FRESH RIGATONI PASTA (V)

*tomato sauce, basil, green olives, creamed burrata cheese*

—

### SEARED B.C. STEELHEAD TROUT (GF)

*garlic rapini, tomato braise, basil*

*and*

### GUAJILLO-GLAZED BRAISED BEEF SHORT RIBS (GF)

*grilled zucchini, onion salsa*

*and*

### CAULIFLOWER STEAK A LA PLANCHA (GF)

*mojo rojo, black beans, jalapeño aioli, corn pico de gallo, cilantro*

*and*

### ROASTED FINGERLING POTATOES & GRILLED VEGETABLES

—

### MIXED SWEETS & FRUIT PLATTER

*and*

### CHURROS

*warm spiced chocolate sauce*

105

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# CHILDREN'S MENU

priced per child

## MENU 1

GARLIC BREAD

—

CAVATELLI

*tomato sauce, parmigiano-reggiano*

—

FLOURLESS CHOCOLATE CAKE (GF)

*sour cream ice cream*

24

## MENU 2

GAUCHO BEEF EMPANADA

*sherry aioli*

—

BEEF SLIDERS

*romaine, caesar vinaigrette, leña fries*

—

CHURROS

*hot chocolate*

29

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# WINE LIST

## ESPUMOSA

cava brut, vita vivet, spain	85
cava rosé, honor rosé, spain	85

## ROSADO

mencia rosado, vinos guerra 'armas de guerra', spain	68
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## BLANCO

pinot grigio, lunardi, veneto, italy	68
sauvignon blanc, casas del bosque, chile	68
pinot gris, cave spring, niagara, ontario	68
viura/chardonnay, faustino 'art collection', rioja, spain	68
albariño, paco & lola, rías baixas, spain	74
riesling, cave spring vineyards 'estate selection', niagara, ontario	80

## TINTO

malbec, crios, argentina	68
cabernet sauvignon, pares baltà 'mas petit', penedès, spain	68
tempranillo blend, rioja vega 'estate selection', rioja, spain	72
pinot noir, humberto canale 'estate', patagonia, argentina	85
cabernet franc, cave spring 'la penna' appassimento, niagara, ontario	100
tempranillo, señorío de p. peciña crianza, rioja, spain	110
garnacha, gomez cruzado, rioja, spain	110
malbec, colomé 'lote especial la brava', salta, argentina	130

## DESSERT & FORTIFIED

graham's late bottled vintage port, portugal	74
graham's 10 year old tawny port, portugal	124
graham's 20 year old tawny port, portugal	124

*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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## BEVERAGES

priced per drink

### NON-ALCOHOLIC

soft drink		4
freshly brewed coffee		4.25
selection of teas		4.75
espresso		4.75
cappuccino, caffe latte		6
freshly squeezed juice		7
bottled water (still or sparkling)	(per bottle) 750ml	8
virgin cocktail	from	8

### BAR PRICES

standard rail shot (1oz)	from	9
premium rail shot (1oz)	from	10
rail martini	from	12.95
premium martini	from	14.95
single malt scotch	from	11
signature cocktails	from	17

### BEER

domestic	(per bottle) from	8.5
import/premium	from	8.5

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# SIGNATURE COCKTAILS

priced per drink

BATIDA (1.5oz)	15
<i>el dorado 5 year old rum, leblon cachaça, coconut milk, passion fruit, lime</i>	
LAS PUMAS (4oz)	15
<i>st-rémy brandy, meaghers triple sec, nicolas idiart syrah, orange, cranberry, lemon, cinnamon, ginger</i>	
BUENOS AIRES 75 (4oz)	17
<i>dillon's selby gin, montelliana spumante, chocolate bitters, lemon, passion fruit</i>	
THE HAND OF GOD (1.5oz)	17
<i>dejado tequila, cilantro, lemon, lime</i>	
NEGRONI DI GUERRA (3oz)	18
<i>dillon's selby gin, campari, guerra sweet vermouth</i>	





## FREQUENTLY ASKED QUESTIONS

### CAPACITIES & AVAILABILITY

Leña is a multi-level restaurant with unique spaces on each level. Perfect for a standing cocktail reception, Bar Lala is located on the lowest level of the restaurant. The Artichoke Room is an intimate semi-private room located on the second floor, across from our main dining room. Our top floor is dedicated to a fully private space featuring two rooms, Sala Uno and Dos, which can be used separately or combined.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala	Artichoke Room
Seated Events	40	32	72	-	10
Standing Cocktail Reception	60	40	100	110	-

The private dining rooms are available for lunch and dinner from Monday to Saturday.

- Lunch – 11:30am to 3:00pm
- Dinner – 5:00pm to 11:00pm

### 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.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala	Artichoke Room
Lunch	1,800	1,500	2,800	3,000	600
Dinner	2,600	1,800	4,000	5,000	1,000

### COMPLIMENTARY SERVICES:

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

### PARKING

There are several pay and display parking lots in the area around Leña. Please speak with your event specialist for directions and recommendations.

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## PRESENTATIONS & AUDIOVISUAL

Sala Uno and Dos each include a complimentary built-in monitor that we are happy to make available at no additional charge. We are happy to arrange other equipment through our third-party supplier — charges will be added directly to your bill with no additional markup.

## 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 can be customized 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 cruiser tables, if desired
- Cake cutting or plating fee

## YOUR O&B EVENT TEAM

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

## INVESTMENT & CANCELLATION

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

(V) vegetarian · (GF) gluten-free

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