

BEAUMONT

KITCHEN

BEAUMONT KITCHEN

(416) 364-1211

EVENTS@OLIVERBONACINI.COM

BEAUMONTKITCHEN.COM

HORS D'OEUVRES

priced per piece · one dozen minimum order per item · 3-4 pieces per person recommended for cocktail hour

BEEF TARTARE ON TOAST traditional garnishes	3.
MINI GRILLED CHEESE SANDWICH aged cheddar	3.25
MUSHROOMS ON TOAST	3.25
VEGETABLE SPRING ROLLS sweet chili dipping sauce	3.25
WATERMELON SKEWERS marinated mozzarella	3.25
MINI AVOCADO TOAST hummus, marinated cherry tomatoes, crispy kale	3.25
MINI ROASTED SQUASH FLATBREAD kale walnut pesto, rosemary, mozzarella, gorgonzola	3.25
CRISPY COCONUT SHRIMP sweet chili dipping sauce	3.5
SHRIMP COCKTAIL	3.5
BEEF PATTY SLIDER cheddar cheese, pickles, mayo	3.5
FRIED CHICKEN SLIDER pickles, aioli	3.5
TUNA TATAKI tortilla chip, avocado, mango sauce, pickled onions	4.
SMOKED SALMON beet chip, dill cream cheese, pickled onions	4.5
MINI FISH CAKES avocado crema	4.5
PULLED BRISKET SLIDER spiced tomato sauce, cabbage slaw	4.5

CHEF'S SELECTION

Not sure what to select? Leave it to the chef who will create
a seasonally inspired selection of three canapes per person
which will include one vegetarian, seafood and meat creation.

12. per person

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

STATIONS & PLATTERS

priced per platter · 72 hours notice required

SMALL (serves 12-20 guests)	MEDIUM (serves 20-30 guests)	LARGE (serves 30-40 guests)	EXTRA LARGE (serves 40-50 guests)
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	<i>small</i>	<i>medium</i>	<i>large</i>	<i>extra large</i>
ANTIPASTO PLATTER olives, rustic artisanal breads, selection of cured meats & rich cheeses	80.	120.	160.	200.
CHARCUTERIE BOARD selection of cured & smoked meats <i>served with mustards, fruit preserves & crostini</i>	80.	150.	160.	200.
CHEESE BOARD selection of artisanal cheeses <i>served with fresh fruit, preserves & crackers</i>	80.	150.	160.	200.
CRUDITÉ PLATTER selection of fresh vegetables <i>with chef's aioli & black olive tapenade</i>	50.	90.	130.	170.
HUMMUS PLATTER chickpea hummus, crudité <i>served with pita & artisan bread</i>	50.	90.	130.	170.
POACHED SHRIMP PLATTER poached shrimp <i>served cold with housemade cocktail sauce</i>	80.	120.	160.	200.

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BREAKFAST BUFFET

priced per person

BEAUMONT CONTINENTAL

ORANGE & CRANBERRY JUICES

VARIETY OF PASTRIES & CROISSANTS

SEASONAL SELECTION OF BREAKFAST MUFFINS

BUTTER & FRUIT PRESERVES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

18.

DELUXE CONTINENTAL

ORANGE & CRANBERRY JUICES

VARIETY OF PASTRIES & CROISSANTS

SEASONAL SELECTION OF BREAKFAST MUFFINS

BUTTER & FRUIT PRESERVES

SCRAMBLED EGGS

BACON & BREAKFAST SAUSAGE

RUSSET POTATO HOME FRIES

FRESHLY BREWED COFFEE & SELECTION OF TEAS

28.

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PLATED BRUNCH

priced per person · choice of appetizer and main course

MENU 1

SEASONAL FRESH FRUIT CUP

FRITTATA
chef-inspired

FRENCH TOAST
seasonal fruit, powdered sugar,
maple syrup, chantilly

FRESHLY BREWED COFFEE OR TEA
35.

MENU 2

YOGHURT PARFAIT
granola, seasonal fruit, seasonal fruit compote

FRENCH TOAST
seasonal fruit, powdered sugar,
maple syrup, chantilly

SMOKED SALMON TOAST
whipped herb cream cheese,
pickled onions, scrambled eggs

FRESHLY BREWED COFFEE OR TEA
40.

CHILDREN'S MENU

SEASONAL FRUIT CUP

FRENCH TOAST
seasonal fruit, powdered sugar,
maple syrup, chantilly

MAC & CHEESE
cheese curds, parmigiano-reggiano,
herbed breadcrumbs
20.

ADDITIONS

FRUIT – 4. *per person*

ALMOND CROISSANT – 4.5 *per piece*

CHOCOLATE CROISSANT – 3.5 *per piece*

CROISSANT – 3. *per piece*

FLAVOURED SCONE – 3.5 *per piece*

BUTTER SCONE – 3. *per piece*

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PLATED LUNCH

priced per person · choice of appetizer, main course and dessert

MENU 1

SOUP OF THE DAY

chef-inspired

—

MAC & CHEESE

cheese curds, parmigiano-reggiano,
herbed breadcrumbs

SEARED SALMON

roasted new potatoes, seasonal vegetables,
lemon butter sauce

—

LEMON TART

seasonal fruit compote, pistachio crumb

—

FRESHLY BREWED COFFEE OR TEA

45.

MENU 2

CAESAR SALAD

romaine, caesar dressing, croûtons,
bacon, parmigiano-reggiano

—

SEARED SALMON

roasted new potatoes, seasonal vegetables,
lemon butter sauce

THE SHAWARMA BOWL

chicken shawarma, wheat berry & rice pilaf,
caramelized onions, mango amba sauce

—

CHOCOLATE TART

salted caramel, vanilla crème fraîche

—

FRESHLY BREWED COFFEE OR TEA

50.

CHILDREN'S MENU

CAESAR SALAD

romaine, caesar dressing, croûtons,
bacon, parmigiano-reggiano

—

MAC & CHEESE

cheese curds, parmigiano-reggiano,
herbed breadcrumbs

CHICKEN TENDERS & FRIES

—

SCOOP OF VANILLA ICE CREAM

28.

*menus and pricing are subject to change based on seasonal availability
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PLATED DINNER

priced per person · choice of appetizer, main course and dessert

MENU 1

SOUP OF THE DAY

chef-inspired

—

SEARED SALMON

roasted new potatoes, seasonal vegetables,
lemon butter sauce

CAULIFLOWER RISOTTO

roasted cauliflower, lemon, almonds,
herbed breadcrumbs

—

LEMON TART

seasonal fruit compote, pistachio crumb

—

FRESHLY BREWED COFFEE OR TEA

45.

MENU 2

CAESAR SALAD

romaine, caesar dressing, croûtons,
bacon, parmigiano-reggiano

—

SEARED SALMON

roasted new potatoes, seasonal vegetables,
lemon butter sauce

BRAISED SHORT RIB

mashed potatoes, seasonal vegetables, jus

—

CHOCOLATE TART

salted caramel, vanilla crème fraîche

—

FRESHLY BREWED COFFEE OR TEA

55.

CHILDREN'S MENU

CAESAR SALAD

romaine, caesar dressing, croûtons,
bacon, parmigiano-reggiano

—

MAC & CHEESE

cheese curds, parmigiano-reggiano,
herbed breadcrumbs

CHICKEN TENDERS & FRIES

—

SCOOP OF VANILLA ICE CREAM

28.

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BEVERAGES

priced per person

SIGNATURE COCKTAILS

- BEAUMONT SANGRIA** (3.5oz) 13.
choice of red or white wine, malibu rum, apricot brandy,
orange & cranberry juice, ginger ale
- BERRY BLISS SANGRIA** (3.5oz) 16.
dillon's selby berry bliss liqueur, monvin cabernet sauvignon,
malibu rum, orange & cranberry juice, ginger ale
- HONEY PINEAPPLE SANGRIA** (4oz) 13.
dillon's selby honey pineapple gin, san martino pinot grigio,
lemon & pineapple juice, soda water
- BOURBON SMASH** (1.5oz) 14.
jim beam bourbon, dillon's selby elderflower liqueur, grapefruit juice, rosemary, orange
- BLUEBERRY ROSE** (1.25oz) 14.
dillon's rose gin, lillet blanc, tonic water, blueberries
- SELBY'S MARK** (1.35oz) 15.
maker's mark bourbon, dillon's selby absinthe, angostura bitters
- SIESTA** (2.25oz) 13.
lillet blanc, sauza silver tequila, campari, cranberry & grapefruit juice, sprite

MARTINIS

- RASPBERRY SOUR** (1.5oz) 13.
tanqueray gin, chambord, lime juice, egg whites
- COCO-LY-NI** (1.5oz) 15.
cîroc coconut vodka, malibu rum, lychee cactus pear & lime juice
- APPLE PIE-TINI** (1.5oz) 13.
chic choc spiced rum, disaronno amaretto, apple juice
- CHOCOLATE ORANGE ESPRESSO MARTINI** (2.25oz) 16.
kahlúa, crème de cacao liqueur, mcguinness triple sec, espresso

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BEVERAGES

priced per drink

SEASONAL COCKTAILS

SPIKED APPLE CIDER (1.5oz)	17.
local spirit gin 7, apple cider, lime juice, honey, cinnamon, fresh thyme	
APPLE CIDER MIMOSA (3oz)	13.
montelliana spumante, apple cider	
THE FANCY FIG (2oz)	18.
bacardí rum, grand marnier liqueur, lemon juice, sage syrup	
ACTIVATED CHARCOAL MARGARITA (2oz)	19.
jim beam bourbon, campari, sweet vermouth	
CRANBERRY 75 (4oz)	18.
ungava gin, montelliana spumante, cranberry & lemon juice	
MAPLE BOURBON SOUR (1oz)	18.
jim beam bourbon, lemon juice, honey, rosemary	

CLASSIC COCKTAILS

ESPRESSO MARTINI (2.25oz)	16.
local spirit vodka 8, kahlúa, espresso	
SHAKEN DAIQUIRI (2oz)	15.
el dorado 3 year old rum, lime juice	
PALOMA (1.5oz)	13.
sauza silver tequila, soda water, lime & grapefruit juice, salt rim	
BOULEVARDIER (2.25oz)	16.
jim beam bourbon, campari, sweet vermouth	
NEGRONI (2.25oz)	13.
local spirit gin 7, campari, sweet vermouth	
FRENCH CONNECTION (2oz)	15.
vecchia romagna brandy, amaretto	
BEAUMONT BELLINI (3oz)	13.
montelliana prosecco, peach juice	
BEAUMONT CAESAR (1oz)	11.
dillon's canoe dill pickle vodka, clamato juice, worcestershire, tabasco, salt & pepper	
MOJITO (1.5oz)	13.
el dorado 3 year old rum, mint, lime juice, soda	
SINGLE BARREL MANHATTAN (2.5oz)	16.
dillon's canoe single barrel rye, sweet vermouth, angostura bitters, maple syrup	

BEVERAGES

priced per drink

NON-ALCOHOLIC

FRESHLY BREWED COFFEE & TEA	3.95
CAPPUCCINO, CAFÉ LATTE	5.5
AMERICANO, ESPRESSO	4.5
FRESHLY SQUEEZED SEASONAL JUICES	5.95
SPECIALTY LATTES	6.5
JUICES (<i>orange, cranberry, apple</i>)	4.
SOFT DRINKS	3.5
Q-WATER (<i>filtered still or sparkling</i>)	3.

SPIRIT FREE

BEAUMONT REFRESHER fresh juice of the day, sparkling water	7.
DAILY MOJITO fresh lime juice, mint, sparkling water <i>blended with your choice of juice of the day</i>	
COCO-LADA coconut water, pineapple & lychee cactus pear juice	
GRÜVI GOLDEN NON-ALCOHOLIC LAGER	7.
GRÜVI BUBBLY NON-ALCOHOLIC ROSÉ	9.

BAR

priced per drink

DRAUGHT BEER

furnace room wit
mill st. organic (14oz)
muskoka brewery detour

BEER BOTTLES & CANS

steam whistle pilsner
stella artois (330ml)
peroni (330ml)
lost craft premium craft cider (473ml)
guinness (440ml)
dejado tequila soda lime (473ml)
corona (330ml)
muskoka mad tom ipa

VODKA

absolut
absolut citron, raspberry, vanilla
stolichnaya
dillon's selby
cîroc coconut
belvedere
grey goose
ketel one
tito's handmade
dillon's method 95

GIN

beefeater
dillon's selby pineapple honey
tanqueray
beefeater 24
bombay sapphire
dillon's selby
dillon's unfiltered 22
dillon's rose
ungava premium
hendrick's

RUM

el dorado 3 year old
malibu
sailor jerry
havana club añejo reserva
havana club 7 year old
el dorado 5 year old
the kraken

16oz

7.95
8.5
8.95

341ml

8.5
8.5
8.5
8.5
10.
10.
10.
10.75

1oz

8.5
8.5
9.
9.
10.
11.
11.
11.
11.
11.
11.

1oz

8.
8.
8.
8.5
8.5
9.
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11.
11.
11.
11.

1oz

8.
8.5
9.
10.
10.
10.
11.

TEQUILA

sauza silver
olmeca gold
sauza gold
olmeca altos plata
jaral de berrio mezcal
tromba blanco
dejado
casamigos blanco
casamigos reposado

1oz

8.
8.5
8.5
10.
12.
12.
14.
16.
16.

CANADIAN WHISKY

j.p. wiser's deluxe
canadian club premium
collingwood
dillon's canoe
crown royal
lot no. 40
dillon's white

1oz

8.5
8.75
10.
10.
11.
12.
12.

AMERICAN WHISKEY

jim beam
jack daniel's
wild turkey
maker's mark
bulleit
sazerac

1oz

8.
9.
10.
11.
11.
14.

INTERNATIONAL WHISKY

suntory toki

1oz

13.5

BLENDED MALT SCOTCH

chivas regal 12 year old
johnnie walker black label
johnnie walker gold label

1oz

12.
12.
18.

SINGLE MALT SCOTCH

the glenlivet 12 year old
glenmorangie 10 year old
the macallan gold
dalwhinnie 15 year old
laphroaig quarter cask
the glenlivet 15 year old
lagavulin 16 year old
the glenlivet 18 year old

1oz

14.
18.
20.
22.
22.
22.
30.
30.

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WINE LIST

wines subject to availability · pricing subject to change without notice

SPARKLING

montelliana prosecco, italy	60.
cave spring 'o&b sparkle & buzz' brut, niagara, ontario	75.
henry of pelham, 'cuvée catharine' brut, niagara, ontario	105.
taittinger brut réserve, champagne, france	150.
perrier-jouët grand brut champagne, champagne, france	170.
laurent-perrier cuvée rosé, montagne de reims, france	225.

ROSÉ

henry of pelham 'sibling rivalry pink', niagara, ontario	40.
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WHITE

cave spring 'o&b' chardonnay, niagara, ontario	46.
henry of pelham pinot grigio, niagara, ontario	54.
henry of pelham sauvignon blanc, niagara, ontario	54.
cave spring 'canoe' riesling dry, niagara, ontario	54.
cave spring riesling dry, niagara, ontario	55.
folonari pinot grigio, veneto, it	60.
stoneleigh sauvignon blanc, marlborough, new zealand	64.
prà 'otto' soave classico, veneto, italy	66.
armas de guerra godello, bierzo, spain	68.
mission hill 'reserve' pinot gris, okanagan valley, british columbia	65.
chloe chardonnay, sonoma county, california	70.
kendall-jackson vintner's reserve chardonnay, california	70.
rodney strong chardonnay, sonoma county, california	75.
louis latour 'les genievres' mâcon-lugny, burgundy, france	80.
josh cellars chardonnay, california	80.
mcmanis viognier, california	88.
cristom pinot gris, willamette valley, oregon	120.

RED

cave spring 'o&b' cabernet franc, niagara, on	46.
luccarelli primitivo, puglia, italy	50.
cave spring gamay, niagara, ontario	60.
mission hill 'reserve' shiraz, okanagan valley, british columbia	66.
montpellier pinot noir, california	75.
louis m. martini, sonoma, california	82.
nicolis 'seccal' valpolicella ripasso, veneto, italy	95.
mission hill 'terroir' syrah, okanagan valley, british columbia	115.
lafond pinot noir, santa rita hills, california	125.
giovanni rosso barolo, piedmont, italy	145.
stoller pinot noir, oregon, united states	150.
tin barn 'pickberry vineyard' cabernet sauvignon, california	160.
valpantena amarone della valpolicella, veneto, italy	175.
mission hill quatrain, okanagan valley, british columbia	250.

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AFTER DINNER DRINKS

priced per drink

ICE WINE & PORT

750ml

taylor fladgate late bottled vintage port

78.

graham's late bottled vintage port

78.

cave spring 'late harvest' riesling, niagara, on

85.

graham's 10 year old tawny port

108.

DIGESTIF

1oz

sandro bottega club grappa

11.

boulard calvados

12.

martell vs

15.

hennessy vs

18.

martell vsop

21.

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BOOKING INFORMATION & FAQ

WHAT ARE THE DINING ROOM CAPACITIES?

	GUESTS
Semi-private seated events at one table	12
Semi-private seated events at multiple tables	40
Buyout seated event	TBC
Buyout standing reception	200

WHAT TIMES CAN I BOOK?

- Breakfast - 8:00am to 10:30am
- Brunch (Sat & Sun) - 10:30am to 3:00pm
- Lunch (Mon to Fri) - 10:30am to 3:00pm
- Evening - 4:30pm to close

IS THE RESTAURANT AVAILABLE FOR A FULL BUYOUT?

Beaumont Kitchen is available for a full buyout. Please speak with our Event Specialist for further details.

CAN I HOLD A MEETING OR PRESENTATION IN THE PRIVATE ROOMS?

No you would not be able to hold a meeting that includes a presentation because we do not have private rooms. Our restaurant has an open style concept, although we can hold semi private events.

HOW FAR IN ADVANCE SHOULD I BOOK?

As bookings are made on a first-come, first-served basis. It is recommended to book as early as possible to maximize on availability options.

IS A DEPOSIT REQUIRED TO BOOK A PRIVATE DINING RESERVATIONS (PDR)?

An initial deposit of 500. is required to secure the booking. Deposits are payable by cash, debit or credit card. The balance can be paid by cash, debit or credit card at the conclusion of the event. Only after the deposit is received, will your date be held.

WHAT IS THE CANCELLATION POLICY FOR A PDR?

Your deposit is fully refundable if notice of cancellation is received 30 or more days prior to the event. If notice of cancellation is received with less than 30 days' notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice you will be charged minimum spend plus tax and gratuity.

HOW ARE PAYMENTS MADE FOR A BUYOUT?

A signed contract and initial deposit of 500. payable by cash, debit or credit card is required to secure the space and date. Your contract will outline your payment schedule. At the end of the event, you will be charged for the remaining costs incurred during the event.

1 st deposit	500.
30 days prior to event	Balance of required minimum spend
Final payment	Costs incurred during the event

WHAT IS THE CANCELLATION POLICY FOR A BUYOUT?

Your contract may be terminated with formal written notice. If notice of cancellation is received, the initial 500. deposit is refundable as long it is 30 or more days from the event. Beaumont Kitchen reserves the right to terminate any contract for which payment of the final deposit are not received five business days prior to the event.

IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space, provided the minimum food and beverage expenditure is met. If they are not met, the difference will be added to the final bill.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the function is required 24 hours in advance of the function. Unless we are 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 actual attendance, whichever is greater.

HOW IS THE MENU DETERMINED?

All food items for functions 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



BOOKING INFORMATION & FAQ

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The minimum spend is based on food and beverage combined, exclusive of tax and 18% gratuity. Please note that for any function booked in between dining periods, you will need to meet the minimum spend for both dining periods combined. If the minimum spend requirement is not met the difference will appear as a room rental fee on the final bill.

MINIMUM SPEND

Please note that minimum spends are subject to change

ROOM <i>(max capacity of guests)</i>		MON-TUES	WED-THUR	FRI	SAT	SUN
THE LIBRARY (20)	<i>lunch</i>	AVAILABLE FOR BUYOUTS	1000.	1250.	1500.	1750.
	<i>dinner</i>	AVAILABLE FOR BUYOUTS	1000.	1500.	1500.	AVAILABLE FOR BUYOUTS
THE LOUNGE PLUS (60)	<i>lunch</i>	—	2000.	2000.	2000.	2500.
	<i>dinner</i>	—	2000.	2000.	2000.	—
THE LOUNGE + HARVEST (72)	<i>lunch</i>	—	3000.	3000.	3000.	3000.
	<i>dinner</i>	—	3000.	3000.	3000.	—
RESTAURANT BUYOUT (120 <i>seated, 150 standing reception</i>)	<i>lunch</i>	5000.	5000.	6000.	6000.	6000.
	<i>dinner</i>	6000.	6000.	6000.	6000.	6000.

WHAT SERVICES AND ITEMS DOES BEAUMONT KITCHEN SUPPLY?

The following services are complimentary:

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

DO YOU SUPPLY FLORAL ARRANGEMENTS?

If you would like floral arrangements, we can arrange it in advance. Charges will be added directly to your final bill. Alternatively we put you in contact with our preferred vendor list.

CAN I BRING MY OWN WINE?

You are more than welcome to supply your own wine. A 25. per bottle (750ml) corkage fee applies in addition to applicable government taxes and an 18% gratuity for service.

WILL THERE BE A BAR SET UP IN THE ROOM?

Beaumont Kitchen service staff can provide full cocktail service to your guests.

DO YOU SUPPLY AUDIO-VISUAL EQUIPEMENT?

Beaumont Kitchen does not have any AV equipment onsite. We are happy to arrange AV equipment through our third- party supplier if you are doing a buyout. The charges will be added directly to your bill with no additional mark-up. Please note that Beaumont Kitchen audio system is for in-house background music only. If a microphone is required, please have your musician or DJ supply.



BOOKING INFORMATION & FAQ

CAN I BRING MY OWN CAKE?

Yes, we will gladly serve and plate your cake for 2.50 per guest and cupcakes for 1.25 per guest. For an additional fee of 1.75 per guest we can provide individual to-go containers. The only outside food item permitted to be brought in is a celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

WHAT SHOULD I CONSIDER IN REGARDS TO TIMING FOR BUYOUTS?

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help you with any questions you have regarding the following:

- Cocktail reception
- Seating – depending on the final count and pace of the crowd, seating can take 10-30 minutes.
- Formal introductions, first toasts and welcome speeches
- Speeches – for best flow we recommend having speeches after order taking, before first course is served or in-between courses

IS PARKING AVAILABLE?

Parking is plentiful and complimentary in the CF Sherway Gardens parking lot. Driving and public transit directions are available upon request. A map and directions can be accessed through our website at www.beaumontkitchen.com.

WHEN DO WE GET ACCESS FOR SETUP?

You and your vendors have access to Beaumont Kitchen one hour prior to guest invite time. If earlier access is required, an additional fee of 250. per hour will apply.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

A Beaumont Kitchen Restaurant Manager will be your onsite, contact upon arrival and for the duration of your event.

WHAT IS THE ADDRESS I SHOULD USE FOR MY INVITATIONS?

Beaumont Kitchen
CF Sherway Gardens
25 The West Mall
Etobicoke, ON M9C 1B8

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416.641.7327
beaumontpdr@oliverbonacini.com