

# c a n o e

Oliver & Bonacini Hospitality  
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[oliverbonacinievents.com](http://oliverbonacinievents.com)



# canapés

priced per piece · minimum order of one dozen per item  
four pieces per person recommended for a one-hour reception  
all canapés will be plattered + served individually

## vegetarian

wild onion fritter ricotta salata (V)	4.25
whipped goat cheese Dutchman's Gold honey, fine herbs, lavosh (V)	4.25

## seafood

calamari clay pepper rouille	4.50
scallop tartare citrus gremolata, sea lettuce, apple, nori vinaigrette	5.50
crispy buttermilk oyster truffle custard, sea buckthorn	5.75
mini canoe lobster club smoked gouda	7.50

## meat

crispy fried chicken pickled shallot, nori salt	4.50
foie parfait pickled pear, ginger beer, wild rice	5.25
steak tartare foraged flavours, charred baguette	5.25
beef sliders potato roll, truffle cream	7.50

## to share

raw bar (serves 4–6) cracked, shucked + presented with seasonal garnishes	115.
half dozen oysters (serves 2–3) 54 smoker + seawood xo mignonette	32.
charcuterie (serves 2–4) chef's daily selection of cured meats, preserves + charred sourdough	34.

## 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 + meat creation.  
14. per person

# breakfast

priced per person

## continental

**basket of morning breads** (V)  
scones, bagels, croissants,  
marmalades + vanilla crème fraîche

-

## meat platter

Chef's daily selection of cured meats  
+ Canadian preserves

-

**fresh seasonal fruits + berries** (V) (GF)

-

**housemade granola + yoghurt** (V)

-

**freshly brewed coffee + tea**

48.

## cottage breakfast

**local apples + wild cranberry french toast** (V)  
whipped birch butter, local maple syrup

-

**crème fraîche scrambled eggs** (V)

field mushrooms, chives

-

**applewood smoked bacon + sausage**

-

**steel cut oat porridge** (V)

-

**fresh berries + vanilla crème fraîche**

Dutchman's Gold honey

-

**freshly brewed coffee + tea**

62.

(V) vegetarian · (GF) gluten-free

menus + pricing are subject to change based on seasonal availability

prices exclude tax + gratuity



# **lunch**

priced per person

## **express lunch**

**kendal hills farm mushroom soup** (V) (GF)

shaved mushrooms, chives, puffed wild rice

-

**atlantic salmon** (GF)

creamed leeks, spring onion,  
smoked mussel

or

**5.5oz aged albertan filet**

caramelized onion soubise, whipped Kozlik's mustard,  
crispy onions, pommes frites

-

**screeched tarte au sucre** (V)

wintergreen Chantilly

-

**freshly brewed coffee + tea**

89.

(V) vegetarian · (GF) gluten-free

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# lunch

priced per person

## lunch menu a

### **vine-ripened tomato** (V)

green tomato confit, charred cherry tomatoes,  
burnt baguette, goat cheese  
or

### **onion soup** (GF)

Parmesan custard, caramelized onion, laurel oil

### **5.5oz aged albertan filet**

caramelized onion soubise, whipped Kozlik's mustard,  
crispy onions, pommes frites  
or

### **wild halibut**

sea lettuce tartar sauce,  
pomme purée, spring onion  
-

### **screached tarte au sucre** (V)

wintergreen Chantilly  
or

### **chocolate + orange**

Grand Marnier, milk chocolate mousse,  
hazelnuts  
-

### **freshly brewed coffee + tea**

101.

## lunch menu b

### **vine-ripened tomato** (V)

green tomato confit, charred cherry tomatoes,  
burnt baguette, goat cheese  
or

### **flat iron steak tartare**

pickled sunchoke, truffle aioli, egg yolk,  
caperberries, crispy celeriac  
or

### **romaine**

Parmesan custard, sumac Caesar dressing,  
crispy bacon, cured duck yolk, sourdough  
-

### **5.5oz aged albertan filet**

caramelized onion soubise, whipped Kozlik's mustard,  
crispy onions, pommes frites  
or

### **wild halibut**

sea lettuce tartar sauce,  
pomme purée, spring onion  
or

### **cornish game hen**

barbequed half-hen, grilled romaine,  
warm potato salad, truffle aioli  
-

### **screached tarte au sucre** (V)

wintergreen Chantilly  
or

### **chocolate + orange**

Grand Marnier, milk chocolate mousse,  
hazelnuts  
or

### **lemon meringue**

sumac, sablé, lemon curd  
-

### **freshly brewed coffee + tea**

125.

(V) vegetarian · (GF) gluten-free

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# dinner

priced per person

## menu a

**kendal hills farm mushroom soup** (V) (GF)  
shaved mushrooms, chives, puffed wild rice  
or

**vine-ripened tomato** (V)  
green tomato confit, charred cherry tomatoes,  
burnt baguette, goat cheese

-

### atlantic salmon

 (GF)

creamed leeks, spring onion,  
smoked mussel  
or

### lamb sirloin

braised red cabbage, salt-baked celeriac,  
roasted kohlrabi, brown butter jus

-

### screeched tarte au sucre

 (V)

wintergreen Chantilly  
or

### chocolate + orange

Grand Marnier, milk chocolate mousse,  
hazelnuts

-  
**freshly brewed coffee + tea**  
104.

## menu b

### onion soup

 (GF)

Parmesan custard, caramelized onion, laurel oil  
or

### steak tartare

pickled sunchoke, truffle aioli, egg yolk,  
caperberries, crispy celeriac

-

### wild halibut

sea lettuce tartar sauce,  
pomme purée, spring onion  
or

### butternut risoni

 (V)

crispy Brussels sprouts, feta, poached onion,  
ricotta salata, toasted pepitas  
or

### 5.5oz aged albertan filet

caramelized onion soubise, whipped Kozlik's mustard,  
crispy onions, pommes frites

-

### chocolate + orange

Grand Marnier, milk chocolate mousse,  
hazelnuts  
or

### lemon meringue

sumac, sablé, lemon curd

-  
**freshly brewed coffee + tea**  
111.

## shareables

 serves 4–6

**crispy brussels sprouts, double-smoked bacon, tamarack farms maple syrup**  
38.

**roots revival greens, minus 8 concord vinegar, camelina oil**  
38.

**creamed kale + ricotta salata**  
38.

**pan-roasted kendal hills farm mushrooms**  
38.

(V) vegetarian · (GF) gluten-free

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## menu c

### venison tartare

game parfait, red cabbage,  
pickled blood plum, beetroot

or

### green bean

laurel oats, nori vinaigrette,  
pickled Pernod, hazelnut

or

### onion soup <sup>(GF)</sup>

Parmesan custard, caramelized onion, laurel oil

-

### wild halibut

sea lettuce tartar sauce,  
pomme purée, spring onion

or

### butternut risoni <sup>(V)</sup>

crispy Brussels sprouts, feta, poached onion,  
ricotta salata, toasted pepitas

or

### surf + turf

lobster Thermidor, aged Albertan beef filet,  
pomme purée, lobster jus gras

-

### chocolate + orange

Grand Marnier, milk chocolate mousse, hazelnuts

or

### screeched tart au sucre <sup>(V)</sup>

wintergreen Chantilly

or

### cheeses <sup>(V)</sup>

selection of two Canadian cheeses, fig + walnut bread,  
seasonal chutney

-

### freshly brewed coffee + tea

168.

<sup>(V)</sup> vegetarian · <sup>(GF)</sup> gluten-free

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# children's menu

priced per child · pre-select one dessert

## menu a

vegetable spring rolls (V)

plum sauce

-

beef slider

French fries

-

choose a dessert

32.

## menu b

chicken fingers

BBQ sauce

-

spaghetti + garlic bread

extra virgin olive oil, Thunder Oak Gouda,

meatballs, tomato sauce

-

choose a dessert

28.

## desserts

canoe chocolate brownie (V)

vanilla ice cream, fudge sauce

-

strawberry shortcake (V)

vanilla pound cake, strawberries, whipped cream

(V) vegetarian · (GF) gluten-free

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## late night

priced per piece · minimum order of one dozen per item

<b>crispy fried chicken</b> pickled shallot, nori salt	4.50
<b>french fries</b> truffle mayonnaise, chicken salt	5.
<b>grilled cheese</b> Ontario aged cheddar, Parmesan Custard	5.
<b>beef sliders</b> potato roll, truffle cream	7.50
<b>mini canoe lobster club</b> smoked Gouda	7.50
<b>charcuterie</b> Chef's daily selection of cured meats, preserves + charred sourdough (serves 2-4)	34.

## food stations

priced per person

*will incur rentals*

<b>butternut squash risoni</b> brown butter, ricotta salata, caramelized onion (V)	39.
<b>roasted heritage chicken</b> Hewitt's buttermilk mash, roasted asparagus, pan gravy	44.
<b>grass-fed aged ontario beef strip loin</b> campfire roasted root vegetables, roasted potatoes, red wine jus	58.
<b>whole roasted grass-fed beef rib eye</b> cattail Yorkshire pudding, horseradish cream	71.

## sweet treats

priced per piece · minimum order of one dozen per item

<b>lemon sumac cake</b> (V)	4.
<b>chocolate brownie</b> (V)	4.
<b>birch syrup madeleines</b> (V)	4.50
<b>cheesecake bars</b> (V)	5.50
<b>tart au sucre</b> (V)	6.
<b>lemon tart</b> (V)	6.

(V) vegetarian · (GF) gluten-free

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# platters

priced per platter

<b>artisanal selection of local + canadian cheeses</b> fig + walnut bread, seasonal chutney	
small platter (serves up to 20)	150.
large platter (serves up to 40)	285.
<b>fresh seasonal fruit + berries</b>	
small platter (serves up to 20)	110.
large platter (serves up to 35)	155.
<b>local + regional charcuterie</b> selection of cured Canadian meats + sausages, including in-house creations	
medium platter (serves 10–15)	185.
large platter (serves 25–30)	280.
<b>ontario vegetable crudités</b> fresh market vegetables + housemade dips	
small platter (serves 10–15)	68.

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# bar product list

priced per drink

<b>vodka</b>	Ketel One*, Grey Goose, Belvedere, Chopin, Stolichnaya, Absolut
<b>gin</b>	Tanqueray*, Bombay Sapphire, Hendrick's, Plymouth, Aviation
<b>rum</b>	Havana Club 3 Year*, Mount Gay, Appleton Estate V/X, The Kraken Black Spiced, Flor de Caña, Plantation 3 Star
<b>tequila + mezcals</b>	Hornitos Plata*, Tromba, Don Julio, Los Siete Misterios
<b>canadian whisky</b>	Canadian Club 12 Year*, Crown Royal, Dillon's Canoe Rye, Lot No. 40
<b>scotch blend</b>	J&B*, Johnnie Walker
<b>bourbon</b>	Maker's Mark*, Jack Daniel's, Wild Turkey, Woodford, Buffalo Trace
<b>single malt</b>	Glenmorangie Original, Highland Park 12 Year Old, Glenfiddich, The Glenlivet, Dalwhinnie, Laphroaig, Talisker, Balvenie DoubleWood 12 Year Old
<b>irish whiskey</b>	Bushmills Black Bush, Jameson

## bar prices

Standard Rail Shot (1oz)		10.	Q Water (Still or Sparkling)	per person	3.
Premium Rail Shot (1oz)	from	11.	Soft Drink		4.50
Single Malt Scotch	from	16.	Freshly Brewed Coffee		3.95
Martini	from	21.	Juice		5.
Signature Cocktail	from	23.	Espresso Based Coffee	from	5.
			Freshly Squeezed Juice		8.

## beer

<b>draught</b> (16oz)	11.	<b>bottles + cans</b> (375ml)	11. to 15.
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\*indicates standard bar rail products; bar pricing + brands subject to change without notice

# wine list

## bubbles

	750ml
Cave Spring O&B Brut, Niagara Peninsula, Ontario NV	78.
Cave Spring Blanc de Blancs, Beamsville Bench, Ontario NV	92.
Henry of Pelham Cuvée Catharine Rosé Brut, Niagara Peninsula, Ontario NV	105.
Taittinger Brut Réserve Champagne, France NV	215.

## white

Cave Spring Dolomite Chardonnay, Beamsville Bench, Ontario 2021	58.
Fielding Estate Pinot Grigio, Niagara Peninsula, Ontario 2021	62.
MW Cellars Pinot Gris, Niagara-on-the-Lake, Ontario 2022	75.
Cave Spring Canoe Dry Estate Grown Riesling, Beamsville Bench, Ontario 2020	80.
Tiefenbrunner Pinot Grigio, Alto Adige, Italy 2021	84.
Leaning Post Sauvignon Blanc, Niagara Lakeshore, Ontario 2021	88.
Cave Spring CSV Riesling, Beamsville Bench, Ontario 2020	90.
Pearce Predhomme Pinot Gris, Willamette Valley, Oregon 2022	95.
La Crema Chardonnay, Sonoma Coast, California 2021	100.

## rosé

Malivoire 'Moira', Beamsville Bench, Ontario 2021	84.
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## red

Fielding Estate 'Fireside Red' Cabernet blend, Niagara Peninsula, Ontario 2021	60.
McManis Merlot, Lodi, California 2021	76.
Cave Spring Biff's Estate Grown Cabernet Franc, Beamsville Bench, Ontario 2021	80.
Stéphane-Aviron Beaujolais-Villages, Beaujolais, France 2020	82.
Cartlidge & Browne Cabernet Sauvignon, California 2021	85.
Mazzei 'Ser Lapo', Chianti Classico Riserva, Tuscany, Italy 2019	90.
Rue Naujac '33' Cabernet Sauvignon, Columbia Valley, Washington 2019	100.
Closson Chase 'Vineyard' Pinot Noir, Prince Edward County, Ontario 2021	115.





# frequently asked questions

## canoe buyout

### Availability

Canoe is available for buyouts predominantly on Saturdays and Sundays. We can accommodate a breakfast, lunch or dinner event. For a weekday buyout, we are happy to consider requests and will confirm based on the restaurant's availability. Please note that all evening events conclude at 1:00am.

### Complimentary Services:

- Standard white cotton napkins
- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Flameless candles
- Personalized menus at each place setting
- Table numbers
- Audiovisual screen
- Easel
- Podium

### 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.

Canoe includes a complimentary menu tasting for two guests that will take place approximately one month before your wedding date.

### Entertainment + Audiovisual (AV)

Since the restaurant is not equipped with a DJ sound system, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier. Canoe does have a 5x5' tripod screen available, should you wish include a presentation during your event. 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.

- Room Rental – 1,500. + HST
- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Vendor meals – 40. per person
- On-site ceremonies – start at 400.
- Ceremony chairs
- Audiovisual equipment
- Insurance
- Additional furniture
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

### Your O&B Events 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 who 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. The final (largest) payment is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date.

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.



## canoe private dining

### Availability

Canoe is available for private dining on Monday thru Fridays. We can accommodate a breakfast, lunch or dinner event. Please note that all breakfast events are held 8am-9:30am, lunch events 11:45am-2:30pm, and dinner events, 5pm-10:30pm.

### What services and items does Canoe supply?

- Service staff
- Existing tables and chairs
- Cotton linen napkins
- Standard flatware and glassware
- Personalized menus at each place setting
- Table numbers
- Easel

### Parking

Complimentary underground parking is available after 5:30pm from Monday to Friday at the Toronto Dominion Parking Facility. Please obtain a ticket from the machine upon entering the parking garage. Validation is provided to guests at the restaurant on event date. Should you wish to arrange parking for your guests prior to 5:30pm, please contact your event specialist two (2) weeks prior to your event date.

### Presentations + Audiovisual

Canoe does have one on-site tripod 5x5' screen which we are happy to extend to your event. Should you require additional equipment this can be arranged through our third-party supplier.

### The Food + Beverage Experience

Working with your event specialist, you can select beverages of your choice from our current offering. 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.

- Additional furniture such a cruiser tables, if desired
- Cake cutting or plating fee
- Vendor meals – 40. per person

### 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 an initial 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 will confirm the deposit amount based upon the room and meal period that you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to 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.