

HUDSON

WEDDING PACKAGE

\$175 including tax & gratuity
150 person minimum



menu package

- Choice of five types of canapés
- Custom three-course plated dinner
- Coffee & tea
- Hosted bar service for six hours, including wine service with dinner

Complimentary Services

The following services are included in your rental:

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- Bridal suite
- In-house dance floor



canapés

Please select five canapés

Included in your package are three canapés per person

+5. for each additional piece

GARDEN

Deviled Egg

Crispy Vegetarian Spring Roll

Mushroom Bruschetta

Fried Mac & Cheese

Stuffed Baked Potato

FARM

Corned Beef & Cabbage Red Cabbage Purée

Crispy Chicken Skin Cracker Salt Cod Mousse,
Cured Egg Yolk

Kielbasa Smoked Sour Cream

Meatball Sticky Glaze, Crunchy Stuff

Deep-Fried Chuck Nugget Braised Beef Chuck
in Red Wine

Spiced Lamb Ball Crumbled Feta

Housemade Black Pudding Apple Ketchup

Steak Tartare Sandwich Textures of Yolk, Crunchy Stuff

OCEAN

Gin & Tonic Salmon Tonic Gel, Juniper

Prawn Fork Crunchy Dill

West Coast Octopus Chorizo Oil, Chive

White Fish Brandade

Salmon Rillettes

SWEET

Petite Lemon Meringue Pie

Seasonal Macaron

Mini Chocolate Tart Smoked Salt, Caramel

Vanilla & Lemon Madeleine

Assortment of Chocolate Truffles

Chef's Seasonal Choice

Crème Fraîche Panna Cotta Rhubarb, Almond

appetizers

Please select one appetizer

O&B Mushroom Soup

Sour Cream, Chive

Wood-Grilled Onion Velouté

Pickled Onion, Thyme

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons, Hen's Egg, Parmigiano-Reggiano, Caesar Vinaigrette

Lollo Rossa & Frisse Salad

Crumbled Feta, Dried Cherries, Green Beans, Toasted Sunflower Seeds, Aged Sherry Dressing

Heritage Salad

Mixed Greens, Shaved Heirloom Beets & Carrots, Parmigiano-Reggiano, Smoked Maple Dressing



entrées

Please select one entrée

Choose an additional entrée for +12. per person

Chicken a La Plancha

Spanish-Style Rice, Saffron, Peas, Shrimp, Chorizo, Tomato Salad

Pan-Roasted Chicken Breast

Baby Potatoes, Wilted Baby Kale, Charred Onions, Root Vegetables, Carrot Purée, Chicken Jus

Poached Wild Pickerel

Spring Peas, Beans, Prairie Lentils, Pistou, Sorrel

Boneless Short Rib

Silky Mash, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus

Slow-Braised Beef Chuck

Sweet Potato Dauphinoise, Wilted Greens, Forest Mushrooms, Roasted Vegetables

ENHANCEMENT

+10. per person

Seared Alberta Beef Tenderloin

Silky Mash, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus



desserts

Please select one dessert

O&B Carrot Cake

Cream Cheese Frosting

Vanilla Panna Cotta

Rose Water Granita, Raspberry

Almond Frangipane Tart

Rhubarb, Crème Fraîche

Milk Chocolate Tart

Salted Caramel, Chantilly



late night canapés

Please select three canapés

Included in your package is one canapé per person · +4 for each additional piece

Classic Poutine

Hand-Cut Russet Fries, Quebec Cheese Curds, Chicken Gravy, Crunchy Stuff

Chinatown Box

Chicken Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice

Korean Fried Chicken Burger

Gochujang, Kimchi

Rogan Josh Sloppy Joe

Spicy Pulled Lamb Curry, Mango Ketchup

Mini Cheeseburger

Ketchup, Mustard, American Cheese, Pickle

BBQ Beef Brisket Slider

Sticky Pulled Beef, Coleslaw Crunch

Pulled Pork on a Bun

Corn Salsa, Crunchy Stuff

Truffle Popcorn

Dusted Parmesan

Fried Mac & Cheese Bites

Spicy Ketchup



bar package

*Open bar for one hour reception before dinner and for five hours after dinner
Includes wine service with dinner*

Bar Rail

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

Canadian Club Rye

Ballantine's Scotch

Beer

Import

Domestic

House Wines

Riff Pinot Grigio

Zonin Chianti

Non-Alcoholic Beverages

Coffee & Tea



bar enhancements

Open bar for one hour reception before dinner and for five hours after dinner

PREMIUM PACKAGE

+15. per person

Premium Bar Rail

Ketel One Vodka

Tanqueray Gin

Havana Club Reserva Rum

Crown Royal Whisky,

Bulleit Bourbon

Johnnie Walker Red Label Scotch

Beer

Import

Domestic

House Wines

Riff Pinot Grigio

Zonin Chianti

Non-Alcoholic Beverages

Coffee & Tea

ULTRA PREMIUM PACKAGE

+25. per person

Sparkling Toast

Bar Bites

Selection of Gourmet Bar Snacks

Ultra Premium Bar Rail

Grey Goose Vodka

Hendrick's Gin

Bacardi 8 Year Old Rum

Pike Creek Rye

Maker's Mark Bourbon

Jonnie Walker Black Label Scotch

Beer

Import

Domestic

House Wines

Secret Cellars Chardonnay

Secret Cellars Cabernet Sauvignon

Non-Alcoholic Beverages

Bottled Water

Coffee & Tea

audio-visual enhancements

excludes tax

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| Package 1 | 300. |
| 1 podium with microphone, 1 digital audio mixer, 1 use of in-house ballroom & foyer audio system, a technician for set-up, dismantling & on-site support | |
| Package 2 | 650. |
| 1 screen & projector, 1 podium with microphone, 1 digital audio mixer, 1 use of in-house ballroom & foyer audio system, a technician for set-up, dismantling & on-site support | |
| Package 3 | 850. |
| 2 screens & projectors, 1 podium with microphone, 1 digital audio mixer, 1 wireless hand-held microphone, 1 use of in-house ballroom & foyer audio system, phone charging station, a technician for set-up, dismantling & on-site support | |





CONTACT

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