



EVENTS & BUYOUTS

OLIVER & BONACINI HOSPITALITY

416.364.1211

EVENTS@OLIVERBONACINI.COM

OLIVERBONACINIEVENTS.COM





BITES

PRICED PER PIECE

DIM SUM

PEKIN DUCK (carving station available for an additional cost — ask for more details)	30pcs / 140.
CSB char siu, mexican topping	5.
GRANDPA'S FUN GUO chicken, truffle, bamboo	3.5
FRENCH ONION SPRING ROLL beef short rib, caramelized onions, swiss cheese, beef jus	3.75
DAN TAT soy gribiche, salted duck egg, cured egg yolk, hosemade tart	3.
LO BAK GO pan seared turnip cake, chorizo, har mi, pat chun vinegar	2.

MEAT

FOIE GRAS "PB&J" hazelnut thyme butter, ribena jelly, preserved plum jam, toasted brioche	8.
KIMBAP TOSTADAS kalbi beef, kimchi salsa, sushi rice, nori crisp	4.
SICHUAN BONE MARROW braised short rib, sichuan gremolata, fermented chilies, housemade crostini	4.
FRIED CHICKEN karaage style, gochujang glaze, nori mayo, scallions	5.
R&D FRIED RICE mushroom XO, porcini butter, maitake, smoked portobello, olive leaf, enoki branch, coconut rice	6.
CURRIED LAMB CHOPS pan seared, malaysian curry jus, pine nuts, butternut squash purée, bulgur	15.

SEAFOOD

SALMON MI-CUIT tom yum gai, chili oil, kaffir lime leaf, toasted pepitas	4.
CHILI CRAB SALAD lump crab meat, scallop, shrimp, chili crab ice cream, avocado, crispy garlic	5.
POPCORN SHRIMP jumbo shrimp, sweet sambal glaze, hong kong umami crumb	3.
SLOW-COOKED OCTOPUS sichuan eggplant, chengdu spice, purple soubise, octopus chip	5.

VEGETABLES

BRUSSELS SPROUTS deep fried, korean soy glaze, puffed wild rice	3.
BLACK BEAN CRISPY TOFU shimeji mushroom, garlic, roasted red pepper, sesame	3.
WOK-FRIED BOK CHOY mirin, yamasa soy, curry leaves, thai chili, singapore crunch	3.
ROASTED BEETS miso butterscotch, d'affinois cheese, pistachios, beet powder	3.
MACAU CURRY FALAFEL yellow curry, chickpeas, sambal, spiced yoghurt, pickled shallot	3.

SWEET

MILLE-FEUILLE phyllo, apple, salted lemon caramel, jasmine tea pastry cream	5.
NOT THAI ICED TEA roasted oolong sponge, milk tea mousse, white chocolate ganache, housemade fortune cookie	5.
PANDAN PARADISE pineapple & passion fruit sorbet, pandan cheesecake foam, macadamia crumble, kaffir lime meringue	5.
PROFITEROLES lau sa pastry cream	4.

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



SHARED PLATES

PRICED PER PIECE

DIM SUM

CSB char siu, mexican topping	2pcs / 10.
GRANDPA'S FUN GUO chicken, truffle, bamboo	3pcs / 10.
FRENCH ONION SPRING ROLL beef short rib, caramelized onions, swiss cheese, beef jus	3pcs / 11.
DAN TAT soy gribiche, salted duck egg, cured egg yolk, housemade tart	3pcs / 9.
LO BAK GO pan seared turnip cake, chorizo, har mi, pat chun vinegar	8pcs / 12.

SMALL

SALMON MI-CUIT tom yum gai, chili oil, kaffir lime leaf, toasted pepitas	19.
CHILI CRAB SALAD lump crab meat, scallop, shrimp, chili crab ice cream, avocado, crispy garlic	22.
FOIE GRAS "PB&J" hazelnut thyme butter, ribena jelly, preserved plum jam, toasted brioche	22.
MACAU CURRY FALAFEL yellow curry, chickpeas, sambal, spiced yoghurt, pickled shallot	15.
POPCORN SHRIMP jumbo shrimp, sweet sambal glaze, hong kong umami crumb	16.
KIMBAP TOSTADAS kalbi beef, kimchi, sushi rice, nori tempura	16.
SICHUAN BONE MARROW braised short rib, sichuan gremolata, fermented chilies, housemade crostini	21.
SLOW COOKED OCTOPUS sichuan eggplant, chengdu spice, purple soubise, octopus chip	21.

VEGETABLES

BRUSSELS SPROUTS deep fried, korean soy glaze, puffed wild rice	12.
BLACK BEAN CRISPY TOFU shimeji mushroom, garlic, roasted red pepper, sesame	12.
WOK-FRIED BOK CHOY mirin, yamasa soy, curry leaves, thai chili, singapore crunch	12.
ROASTED BEETS miso butterscotch, d'affinois cheese, pistachios, beet powder	13.

LARGE

R&D FRIED RICE mushroom XO, porcini butter, maitake, smoked portobello, olive leaf, enoki branch, coconut rice	25.
FRIED CHICKEN karaage style, gochujang glaze, nori mayo, scallions	21.
LAKSA CAVATELLI crispy red snapper, handmade cavatelli, charred corn succotash, pearl onion	30.
TAIWANESE CHOW MEIN spatchcock Cornish hen, three cup sauce, crispy egg noodles, bell peppers, bok choy, bean sprouts	29.
CURRIED LAMB CHOPS pan seared, malaysian curry jus, pine nuts, butternut squash purée, bulgur	50.
@WOK_LOBSTER butter-poached tail, crispy cajun claws, lobster dashi, sweet corn purée, vermicelli, lobster chip	56.
BEST DUCK IN THE CITY whole roasted pekin duck, roasted garlic hoisin, cucumber, leeks, steamed baos add extra steamed baos 8pcs / 4. add extra cucumber, leeks & hoisin 2.	90.

SHARED PLATES

PRICED PER PIECE

DESSERT

MILLE-FEUILLE 13.

phyllo, apple, salted lemon caramel,
jasmine tea pastry cream

NOT THAI ICED TEA 12.

roasted oolong sponge, milk tea mousse,
white chocolate ganache, housemade fortune cookie

PANDAN PARADISE 10.

pineapple & passion fruit sorbet, pandan cheesecake foam,
macadamia crumble, kaffir lime meringue

PROFITEROLES 10.

lau sa pastry cream

R&D IS A SHARED PLATES DINING EXPERIENCE

Dishes are designed to be shared with your fellow guests.
Please make us aware of allergies and dietary restrictions
as there may be ingredients that are not listed. The menu is
subject to seasonal change.



BEVERAGES

PRICED PER DRINK

NON-ALCOHOLIC

freshly brewed coffee	3.25
chinese & herbal tea	3.50
freshly squeezed juices	6.
q water (still or sparkling)	per person 3.

BAR

standard rail shot (1oz)	8.
premium rail shot (1oz)	from 9.
martini	from 13.
single malt scotch	from 13.

BEER

tap (16oz)	9.
bottles/cans (330ml)	8. - 15.

SAKE

hakutsuru draft	25.
hakutsuru awayuki sparkling	27.
hakutsuru nigori	30.
hakutsuru junmai ginjo	35.
hakutsuru junmai dai ginjo	40.

MOCKTAILS

CALM & STORMY	5.
ginger beer, lime, palm syrup	

FLAVOURED SODA	3.50
sparkling q water with choice of bitters: cranberry, rhubarb, cherry, plum, cardamom or west indian orange	

COCKTAILS

HER FAVOURITE COLOUR (2oz)	16.
ungava gin, prickly pear liqueur, blue curacao, orgeat, lime juice	

LYCHEE CENSORED (2oz)	14.
kaffir lime infused vodka, fino sherry, lychee, lime, sugar	

TEA-KI (1.75oz)	14.
black tea infused rum, mango liqueur, pineapple, lime, sugar, angostura bitters	

RICH GIRL (2oz)	17.
pike creek whisky, crème de bergamon, caramel, fig syrup, lime, egg white	

THE ICARUS (1.75oz)	14.
beefeater gin, crème de violette, lemon juice, sugar, mandarin orange	

FLOWERS 4 BAE (2oz)	18.
belvedere vodka, floral liqueurs, lemon juice, sugar	

#RELATIONSHIPGOALS (2.75oz)	18.
hibiscus mezcal, campari, dolin sweet vermouth, ginger, sugar	

WINE

PRICED PER BOTTLE

SPARKLING

canti prosecco, italy	52.
veuve cliquot brut champagne, fr	200.

WHITE

fontamara pinot grigio, italy	44.
franschhoek cellars, sauvignon blanc, south africa	50.
annie's lane riesling, australia	54.
solid ground, chardonnay, united states	65.

RED

fontamara quattro, italy	44.
les jamelles, merlot, france	50.
esquinas, malbec, argentina	50.
telmo almuvedre, tinta monastrell, spain	54.
lyeth, cabernet sauvignon, united states	80.
zardini amarone della valpolicella, italy	150.



FREQUENTLY ASKED QUESTIONS

EVENTS

WHAT ARE THE MAXIMUM CAPACITIES OF THE SPACES?

	Seated Event	Standing Cocktail Reception
Bar/Lounge Area	-	45
Main Dining Room - Partial	30	-
Main Dining Room - Full	56	100

IS R&D AVAILABLE FOR A BUYOUT?

Absolutely! Please contact an event specialist for details.

WHEN IS R&D AVAILABLE FOR GROUP DINING?

Group dining can only be accommodated on Sunday to Thursday from 5:30-11:00pm.

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.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

	Sun. to Tues.	Wed. & Thurs.
Bar/Lounge Area	1,000.	1,200.
Main Dining Room - Partial	1,500.	1,800.
Main Dining Room - Full	3,000.	5,500.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, 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 the actual number in attendance, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE SPACES?

Due to the open-concept nature of the main dining room, presentations are not permitted. Please speak with an event specialist to explore other options.

WHAT SERVICES ARE INCLUDED?

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 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 our list of preferred suppliers.

WILL THERE BE A BAR SET UP IN THE ROOM?

R&D service staff can provide full cocktail service to your guests. Please speak to your event specialist for suggestions on tailoring your beverage selections and guest experience.

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 or individual bills. Wines are selected from our current list, and charged per bottle. 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 in 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. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

FREQUENTLY ASKED QUESTIONS

EVENTS

IS THERE A CAKE PLATING 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.

Cupcakes	per guest 2.
Cake – cut and plated by Chef with garnish and served as part of the dinner menu	per guest 2.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

An R&D restaurant manager will be your onsite contact upon arrival and for the duration of your event.

IS PARKING AVAILABLE?

There is an underground pay and display parking lot on Spadina Avenue, south of Sullivan Street. Additionally, there is an above ground Green P parking lot on the west side of Spadina Avenue, south of the restaurant.

IS SMOKING PERMITTED?

Please note that R&D is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at R&D and on the premises.

HOW ARE PAYMENTS MADE?

The signed confirmation form and deposit of \$500 per space is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid by credit card or cash at the conclusion of the event.

WHAT IS THE CANCELLATION POLICY?

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.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

R&D Restaurant
241 Spadina Avenue
Toronto, ON M5T 2E2

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416-645-1342
events@rdspadina.com
rdspadina.com



FREQUENTLY ASKED QUESTIONS

BUYOUT

WHAT IS THE CAPACITY?

The main dining room can accommodate a maximum of 56 guests for a seated event or 100 guests for a standing cocktail reception.

WHEN IS R&D AVAILABLE FOR A BUYOUT?

- Lunch – Daily from 11am-3pm
- Dinner – Daily from 5:30pm-12am

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.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

	Lunch	Dinner
Sun. to Tues.	2,000.	3,500.
Wed. & Thur.	2,000.	5,500.
Fri. & Sun.	2,000.	7,000.

- Statutory holidays are available at a 1,000. surcharge

WHAT ARE THE KEY DATES TO REMEMBER?

- Formal planning meeting with an event specialist – four to six weeks before event date
- Final food and beverage selections – due two weeks in advance
- Final guest count and floor plan – due five days in advance
- Insurance – due one month in advance

WHAT SERVICES AND ITEMS DOES R&D 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 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 our list of preferred suppliers.

HOW ARE BEVERAGE AND WINE 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 or individual bills. Wines are selected from our current list, and charged per bottle. 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 in wines that are not part of our current selection. Bar offerings can be tailored with your event specialist.

HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

CAN I HAVE A SLIDESHOW OR PRESENTATION?

Due to the layout of the main dining room, there are limitations as to what type of presentations and AV elements can be utilized. Please speak with an event specialist to explore your options.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs. For a formal cost estimate please contact an Event Specialist.

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security (mandatory if 20 or more guests are underage)
- Vendor meals – 40. per person
- Audio-visual equipment
- Insurance
- For designated seating please provide your own place cards, escort cards and/or seating chart
- If cruiser tables or additional furniture is required, your event specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional markup
- If you require table linens, your event specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional markup

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FREQUENTLY ASKED QUESTIONS

BUYOUT

IS THERE A CAKE PLATING FEE?

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.

Cupcakes	flat fee 125.
Cake – cut and plated by Chef with garnish and served as part of the dinner menu	per guest 2.
Cake – cut and plated for a self-serve station – 100 guests or less	flat fee 125.

IS INSURANCE REQUIRED?

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at R&D Restaurant
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name R&D Restaurant as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totaling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name R&D Restaurant as additional insured
- Your event specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

WHEN DO WE GET ACCESS FOR SETUP?

You and your vendors have access to R&D two hours 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?

An R&D restaurant manager will be your onsite contact upon arrival and for the duration of your event.

IS PARKING AVAILABLE?

There is an underground pay and display parking lot on Spadina Avenue, south of Sullivan Street. Additionally, there is an above ground Green P parking lot on the west side of Spadina Avenue, south of the restaurant.

IS SMOKING PERMITTED?

Please note that R&D is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at R&D and on the premises.

HOW ARE PAYMENTS MADE?

A signed contract and initial deposit of 2,000. payable by bank draft or credit card is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date.

WHAT IS THE CANCELLATION POLICY?

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable. We reserve the right to terminate any contract for which payment of the final estimated invoice is not received five business days prior to the event.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

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241 Spadina Avenue
Toronto, ON M5T 2E2

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