

Private Dining

416.364.1211 · EVENTS@OLIVERBONACINI.COM

OLIVERBONACINIEVENTS.COM





# Breakfast Buffet

priced per person

### Continental

O&B ARTISANAL CROISSANTS & MUFFINS, MARMALADES & MAPLE BUTTER  $\, v \,$ 

GRANOLA & YOGHURT PARFAIT v

ROASTED TOMATO & MUSHROOM FRITTATA V GF

FRESH SEASONAL FRUITS VG GF

FRESHLY BREWED COFFEE OR TEA 36.

## The Jump Classic

O&B ARTISANAL PASTRIES, MARMALADES & MAPLE BUTTER  $\, v \,$ 

GRANOLA & YOGHURT PARFAIT v

ROASTED TOMATO & MUSHROOM FRITTATA V GF

APPLEWOOD-SMOKED BACON & SAUSAGE

DUCK FAT HOME FRIES

FRESH SEASONAL FRUITS VG GF

FRESHLY BREWED COFFEE OR TEA

45.

# Brunch Buffet

priced per person

## Jump Classic Brunch

O&B ARTISANAL CROISSANTS & BREADS

CHICORY & APPLE SALAD v compressed Granny Smith apple, celeriac rémoulade, endive, radicchio, clothbound cheddar

JUMP CAESAR double-smoked bacon, Parmesan, focaccia croutons

 $BAKED \ FRITATTA \ v \\ spinach, blistered \ cherry \ tomatoes, fontina, basil$ 

CRISPY BACON & BREAKFAST SAUSAGE

DUCK FAT HOME FRIES

ROAST CHICKEN BREAST soft polenta, rapini, roasted peppers, salmoriglio sauce

FRESH SEASONAL FRUITS VG GF

JUMP SWEETS v phyllo-wrapped cheesecake, biscotti, cream puff profiteroles

FRESHLY BREWED COFFEE OR TEA 46.

# Bay Street Brunch

BREAKFAST PASTRIES & FRESH SEASONAL FRUITS

WILD & TAME MUSHROOM SOUP V GF assorted mushrooms, truffle, no cream or butter

JUMP CAESAR double-smoked bacon, Parmesan, focaccia croutons

SMASHED AVOCADO TOAST v tomato, pickled shallot, feta, radish

ROASTED & MARINATED SEASONAL VEGETABLES V GF

SHAKSHUKA v

braised eggs, chickpeas, spiced tomato stew, cilantro

CRISPY BACON & BREAKFAST SAUSAGE

DUCK FAT HOME FRIES

SEARED SALMON GF
puttanesca sauce, asparagus, salmoriglio sauce

ROAST CHICKEN BREAST soft polenta, rapini, roasted peppers, salmoriglio sauce

 $\label{eq:JUMP SWEETS v} \mbox{phyllo-wrapped cheesecake, biscotti, cream puff profiteroles}$ 

FRESHLY BREWED COFFEE OR TEA 56.

### Additions

BAGELS & SPREADS 4.

FRENCH TOAST 5.

TURKEY SAUSAGE 5.45



# Canapés

priced per piece · minimum order of one dozen per item all canapes to be individually plated and plattered to guests

# Vegetarian

CAULIFLOWER WRAPS gochujang, avocado, housemade pickles vg	4
TOMATO MOZZARELLA PINCHO basil pesto GF	4
VEGETARIAN SPRING ROLL Anaheim chili jam	4.50
MUSHROOM EMPANADAS chimichurri vg	4.50
VEGETABLE SAMOSA mango chutney	4.50
Seafood	
CORN-CRUSTED CALAMARI saffron aïoli	4.75
SMOKED SALMON ON CORNBREAD spiced crème fraîche	4.75
ALBACORE TUNA RILLETTE tomato chutney, focaccia toast	4.75
GRILLED SHRIMP SKEWER chimichurri GF	5
YELLOWFIN TUNA TARTARE jalapeño, ginger, avocado, mesquite chip	5
Meat	
STEAK TARTARE gherkins, mustard, capers, crostini	5
CARNITAS TACO pulled pork, avocado, cilantro, pickled onion	5
SOUTHERN FRIED CHICKEN ranch dressing, nasty sauce	5
BEEF EMPANADAS chimichurri	5
ONTARIO BEEF SLIDER pimento cheese	5
PROSCUITTO & MELON SKEWER aged balsamic GF	5
LAMB LOIN 'SCOTTADITO' CHOP Salmoriglio sauce GF	10

# 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 and meat creation.

14. per person



# Lunch

priced per person

#### Menu 1

WILD & TAME MUSHROOM SOUP vg GF assorted mushrooms, truffle, no cream or butter

or

### JUMP CAESAR

kale, romaine, double-smoked bacon, Parmesan focaccia croutons

THE JUMP BURGER

8oz house-ground and griddle-cooked, smoked pimento cheese, mustard mayo, Jump fries

or

CHICKEN AL PESTO O&B artisinal pasta, basil pesto,

roasted peppers, pine nuts

JUMP WHITE CHOCOLATE CHEESECAKE v phyllo pastry, mulled cranberries, mint

or

ICE CREAMS & SORBETS V GF daily selection

FRESHLY BREWED COFFEE OR TEA

#### Menu 2

JUMP CAESAR

kale, romaine, double-smoked bacon, Parmesan focaccia croutons

or

YELLOWFIN TUNA TARTARE jalapeño, ginger, avocado, mesquite barbecue chips

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LEMON-MARINATED CHICKEN SUPRÊME GF soft polenta, rapini, roasted peppers, salmoriglio sauce

or

SEARED SALMON FILET GF braised cannellini beans, Tuscan kale, Calabrian chili,

preserved lemon relish

or

POTATO GNOCCHI v spicy arrabbiata sauce, grilled broccolini, gremolata

OPERA CAKE v almond sponge, buttercream, coffee syrup

or

ICE CREAMS & SORBETS v gr daily selection

FRESHLY BREWED COFFEE OR TEA 78.



# Dinner

priced per person

### Menu 1

DAILY SOUP seasonally inspired soup and garnishes

or

GREEN SALAD vo GF red leaf lettuce, arugula, frisée, Treviso, radish, pickled onion, lemon vinaigrette

ALBACORE TUNA POKE BOWL snap peas, radish, soybeans, sprouts, shredded nori, house pickles, sesame soy dressing, togarashi aïoli

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SEARED 70Z COULOTTE STEAK GF green beans, buttermilk mash, sherry jus

or

FUSILI AL PESTO  $\, v \,$  basil pesto, roasted peppers, pine nuts

ICE CREAMS & SORBETS v GF daily selection

FRESHLY BREWED COFFEE OR TEA 78.

#### Menu 2

WILD & TAME MUSHROOM SOUP vg GF assorted mushrooms, truffle, no cream or butter

or

JUMP CAESAR kale, romaine, double-smoked bacon, Parmesan focaccia croutons

SEARED SALMON FILET GF braised cannellini beans, Tuscan kale, Calabrian chili, preserved lemon relish

or

100Z GRILLED STRIP LOIN GF maple glazed heirloom carrots, roasted parsnip, buttermilk mash, shallot jus

or

ROASTED MUSHROOM RAVIOLI v wild and tame mushrooms, porcini cream sauce, Pecorino Romano

JUMP WHITE CHOCOLATE CHEESECAKE v phyllo pastry, mulled cranberries, mint

or

ICE CREAMS & SORBETS v GF daily selection

FRESHLY BREWED COFFEE OR TEA 89.

# Dinner

priced per person

### Menu 3

WILD & TAME MUSHROOM SOUP vg GF assorted mushrooms, truffle, no cream or butter

or

YELLOWFIN TUNA TARTARE jalapeño, ginger, avocado, mesquite barbecue chips

GRASS FED BEEF TENDERLOIN charred broccolini, pommes gratin, black truffle jus

Of

LEMON-MARINATED CHICKEN SUPRÊME GF soft polenta, rapini, roasted peppers, salmoriglio sauce

or

SEARED SALMON FILET GF braised cannellini beans, Tuscan kale, Calabrian chili, preserved lemon relish

JUMP WHITE CHOCOLATE CHEESECAKE v phyllo pastry, mulled cranberries, mint

or

OPERA CAKE  $\, v \,$  almond sponge, buttercream, coffee syrup

FRESHLY BREWED COFFEE OR TEA 99.

# Children's Menu

priced per child

## JUMP CAESAR v

classic creamy Caesar dressing, Tuscan croutons, Parmigiano-Reggiano

PENNE WITH CHUNKY TOMATO SAUCE  $\,v\,$  garlic bread

or

CRISPY CHICKEN FINGERS
French fries

NUT-FREE BROWNIE ice cream, chocolate sauce 32.

# Additional Reception Options

## Small Plates

priced per plate · minimum order of one dozen per item

SEASONAL RISOTTO V GF

16.

#### SEARED SALMON FILET GF

braised cannellini beans, Tuscan kale, Calabrian chili, preserved lemon relish

19.

#### BBQ SHORT RIB POUTINE

smoked cheddar, chicken gravy

14.

### ROASTED MUSHROOM RAVIOLI v

wild and tame mushrooms, porcini cream sauce, Pecorino Romano

### YELLOWFIN TUNA TARTARE

jalapeño, ginger, avocado, mesquite barbecue chips

18.

#### CAJUN SHRIMP QUESADILLA

corn tortilla, avocado, salsa verde 16.

# Supplements

priced per person

## Mid-course Pasta

add to your plated dinner

#### POTATO GNOCCHI V

spicy arrabbiata sauce, grilled broccolini, gremolata 16.

### ROASTED MUSHROOM RAVIOLI v

wild and tame mushrooms, porcini cream sauce, Pecorino Romano 18.

#### RIGATONI ROSÉ V

mascarpone, basil 16.

## SPICY SAUSAGE CAVATELLI

garlic, rapini, cured tomato 18.

### Truffle

add 5g of fresh truffle to your steak or pasta  $\cdot$  full guest count required 30.

# Stations

priced per person

#### Snacks & Platters

MEDITERRANEAN SPREAD v hummus, baba ghanoush, olives, grilled and pickled vegetables, seasonal crudités, O&B Artisan loaves and flatbreads

19.

#### SALUMI & CHEESE

domestic and imported cured meats and cheeses, mostarda, olives, fruit preserves, housemade pickles, focaccia and crisps

21.

## Pasta & Risotto chef-led

BRAISED SAUSAGE RIGATONI fennel sausage, tomato ragù, fior di latte, Parmigiano-Reggiano

18.

#### FUSILLI PUTTANESCA

olives, capers, anchovies, Peccorino

16.

ROASTED MUSHROOM & TRUFFLE RISOTTO v GF Parmigiano-Reggiano, porcini mushrooms, thyme 22.

# Meats & Carving chef-led

BRAISED SHORT RIB creamy polenta, gremolata, sunchoke crips, Cabernet jus

18

CLASSIC PORCHETTA

kaiser bun, crispy skin, mostarda, pickles

16.

WHOLE ROASTED STRIP LOIN

salsa verde, horseradish, proper Yorkshire pudding

28.

### Fish & Shellfish chef-led

SHUCKED CANADIAN OYSTERS GF assortment of Canadian oysters, mignonette, lemon, fresh horseradish, nasty sauce 19.

#### POKE BOWL

tuna, baby shrimp, marinated tofu, sushi rice, red quinoa, edamame, house pickles, radish, cucumber, pineapple, sesame soy dressing, togarashi aïoli, crispy seaweed

22.

#### Sweets

FRESH FRUIT & BERRIES v GF melon, fresh fruit, berries, whipped crème fraîche 9.

JUMP CLASSIC MINI DESSERTS
phyllo-wrapped cheesecake, lemon meringue tarts,
cream puff profiteroles
14.



# Beverages

priced per drink

# Non-Alcoholic

Freshly Brewed Coffee & Tea Espresso Cappuccino, Caffè Latte Q Water (Still & Sparkling) Soft Drink Cranberry, Apple, Orange, Pineapple, Grapefruit Juice Freshly Squeezed Juice Virgin Cocktail  fro	4.25 4.75 6. - person 3.50 4. 6. 7.
Standard Rail Shot (102) Premium Rail Shot (102) Single Malt Scotch Cognac Rail Martini Premium Martini fro	m 13. m 14. 15.
Beer  Domestic Bottle from Import Bottle from Impor	

16oz Draught

9.25

from

# Signature Cocktails

priced per drink

### Cocktails

GUILT & HONEY 202 Dillon's Canoe rye, Amaro Montenegro, lemon, honey, rosemary 17.

TANGERINE PALOMA 202 Sauza Gold tequila, tangerine, lime, grapefruit bitters, Tajín 18.

MEZCAL OLD FASHIONED 202 Mezcal Amores Verde Momento, Sauza Gold tequila, orange and clove syrup, orange bitters 22.

GINGER LIME COLLINS 202 Tanqueray No. Ten gin, honey ginger syrup, lime, soda 23.

# Spirit Free

MANGO MULE mango juice, ginger beer, lime 8.

YUZU SPRITZ Japanese yuzu juice, soda 10.



# Wine List

# Champagne & Sparkling

Cantina Montelliana Prosecco, Treviso, Italy	62.
Taittinger Brut Champagne, France	215.
White	
Fontamara Pinot Grigio, Abruzzo, Italy	57.
Domaine de l'Herré Sauvignon Blanc, Gascogne, France	65.
Cave Spring 'Canoe' Riesling Dry Estate Grown, Niagara, Ontario	80.
Vignerons de Bel Air, Bourgogne Chardonnay, Burgundy, France	81.
Pearce Predhomme Pinot Gris, Willamette Valley, Oregon	86.
Loveblock Sauvignon Blanc, Marlborough, New Zealand	95.
Truchard Vineyards Chardonnay, Carneros, California	135.
Red	
Fontamara Quattro, Abruzzo, Italy	57.
Flat Rock Pinot Noir, Niagara, Ontario	68.
Catena Malbec, Mendoza, Argentina	72.
Hayes Valley Cabernet Sauvignon, Central Coast, California	73.
Block Nine 'Caiden's Vineyards' Pinot Noir, California	78.
Cave Spring 'Biff's' Cabernet Franc Estate Grown, Niagara, Ontario	80.
Piccini Chianti Riserva, Tuscany, Italy	80.
Vignerons de Bel Air Bourgogne Pinot Noir, Burgundy, France	81.
Pearce Predhomme Pinot Noir, Willamette Valley, Oregon	100.
Marqués de Murrieta Reserva, Rioja, Spain	105.
Truchard Vineyards Cabernet Sauvignon, Napa Valley, California	135.
Domaine Chante Perdrix, Châteauneuf-du-Pape, France	165.

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!



# Frequently Asked Questions

# Jump Buyout

#### **AVAILABILITY**

Jump is available Monday through Friday for breakfast events starting at 7:00am and concluding at 10:00am. For weekend events, Jump is available for breakfast, lunch and dinner. Evening functions conclude at 1:00am. For weekday buyouts, please check with your event specialist for availability. Vendors are welcome to arrive for set up two hours prior to guest arrival time.

#### COMPLIMENTARY SERVICES

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

#### 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.

In order to ensure you are excited about the menu offering, Jump includes a complimentary menu tasting for two guests which will take place approximately one month from your wedding date at the restaurant.

#### ENTERTAINMENT & AUDIO VISUAL (AV)

We welcome you to secure entertainment for your event with us at Jump. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to brought in by your DJ, or alternatively, we would be happy to assist with arranging your AV equipment through our preferred audio-visual supplier.

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.

- SOCAN legislated music fee (government-mandated) 31.72 to 63.49
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security
- Vendor meals 40. per person
- Onsite ceremonies start at 400.
- Ceremony chairs
- Audio-visual equipment
- Insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Table linens should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

#### YOUR O&B WEDDING 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 that 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/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.

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

# Frequently Asked Questions

## Jump Private Dining

### **CAPACITIES & AVAILABILITY**

Jump is designed with one private dining room, the North room, and one semi-private room, the South room. Both rooms offer a intimate space for dinner within Jump's energetic dining room. The capacities are as follows:

	North	Semi–Private South	Patio
Seated events	50	32	70
Seated evemts with screen & projector	30	_	_
Standing cocktail reception	65	40	_

The private dining rooms are available for breakfast, late lunch, and dinner, Monday to Friday, and dinner only on Saturdays.

•	Breakfast	Monday to Friday	7:00am-10:00am
•	Lunch		2:30pm-4:30pm
•	Dinner		5:00pm-12:00am

Jump is available for exclusive full restaurant buyouts — please contact an event specialist for more details.

### 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.

	North	Semi-Private South
Breakfast	800.	-
Lunch	2,500.	1,000.
Dinner	3,000.	1,500.*1 / 2,000.*2

<sup>\*1</sup> only available Monday, Friday & Saturday

### PARKING

Underground parking is available at 2. per car after 5:00pm Monday through Friday or after 3:00pm on Saturdays and Sundays.

Please obtain a ticket upon entering the parking garage and obtain a blue validation ticket from Jump upon arrival at the restaurant. If a car is left overnight, the owner will be responsible for any additional overnight parking fees. A map and directions can be accessed through our website at <u>oliverbonacinievents.com</u>.

#### COMPLIMENTARY SERVICES

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

#### PRESENTATIONS & AUDIO VISUAL

The semi-private South room is equipped with a wall-mounted flat-screen TV. We are happy to arrange other equipment through our third-party supplier — charges will be added directly to your bill with no additional markup. Please speak with your event specialist to assess if the spaces at Jump are appropriate for your presentation needs.

## 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 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.

- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Table linens
- Cake cutting or plating fee
- Furniture removal Fee 250.

#### 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 a deposit is required to secure the date and space, payable by credit card or bank draft. The balance must be paid by credit card or cash at the conclusion of the event. Your Event Specialist will confirm the deposit amount based on the minimum spend of your event.

<sup>\*2</sup> only available Tuesday, Wednesday & Thursday