

## Private Dining



Breakfast Buffetpriced per person
Continental
O\&B ARTISANAL CROISSANTS \& MUFFINS,MARMALADES \& MAPLE BUTTER vGRANOLA \& YOGHURT PARFAIT vROASTED TOMATO \& MUSHROOM FRITTATA v GFFRESH SEASONAL FRUITS vg GFFRESHLY 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
JUMP SWEETS v
phyllo-wrapped cheesecake, biscotti, cream puff profiteroles

FRESHLY BREWED COFFEE OR TEA
56.

## Additions

BAGELS \& SPREADS 4.
FRENCH TOAST 5.
TURKEY SAUSAGE 5.45

VG vegan $V$ vegetarian $G F$ gluten-free


## 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 aioli ..... 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

## 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
$80 z$ house-ground and griddle-cooked, smoked pimento cheese, mustard mayo, Jump fries
or
CHICKEN AL PESTO
$\mathrm{O} \& \mathrm{~B}$ artisinal pasta, basil pesto, roasted peppers, pine nuts
$\qquad$
JUMP WHITE CHOCOLATE CHEESECAKE v
phyllo pastry, mulled cranberries, mint
or
ICE CREAMS \& SORBETS v GF daily selection

FRESHLY BREWED COFFEE OR TEA
68.

## Menu 2

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons
or
YELLOWFIN TUNA TARTARE
jalapeño, ginger, avocado, mesquite barbecue chips

LEMON-MARINATED CHICKEN SUPREAME 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 GF
daily selection

FRESHLY BREWED COFFEE OR TEA
78.


## Dinner

priced per person

## Menu 1

DAILY SOUP
seasonally inspired soup and garnishes
or
GREEN SALAD vg 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 aioli
or
SEARED 7OZ 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
10OZ 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
or
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.

VG vegan $\mathbf{V}$ vegetarian GF gluten-free

# 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<br>priced per plate $\cdot$ minimum order of one dozen per item<br>SEASONAL RISOTTO v GF<br>16.<br>SEARED SALMON FILET GF braised cannellini beans, Tuscan kale, Calabrian chili, preserved lemon relish<br>19.<br>BBQ SHORT RIB POUTINE<br>smoked cheddar, chicken gravy<br>14.<br>ROASTED MUSHROOM RAVIOLI v<br>wild and tame mushrooms, porcini cream sauce, Pecorino Romano<br>12.<br>YELLOWFIN TUNA TARTARE<br>jalapeño, ginger, avocado, mesquite barbecue chips<br>18.<br>CAJUN SHRIMP QUESADILLA corn tortilla, avocado, salsa verde<br>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 5 g 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 chefled
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 chefled

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 aioli, 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 ..... 4.25
Espresso ..... 4.75
Cappuccino, Caffè Latte ..... 6.
QWater (Still \& Sparkling) per person 3.50
Soft Drink ..... 4.
Cranberry, Apple, Orange, Pineapple, Grapefruit Juice ..... 6.
Freshly Squeezed Juice ..... 7.
Virgin Cocktail ..... 7.
Bar

| Standard Rail Shot (1oz) |  | 9. |
| :--- | ---: | ---: |
| Premium Rail Shot (1oz) | from | 10. |
| Single Malt Scotch | from | 13. |
| Cognac | from | 14. |
| Rail Martini |  | 15. |
| Premium Martini | from | 17. |

## Beer

| Domestic Bottle | from | 8.50 |
| :--- | :--- | :--- |
| Import Bottle | from | 8.50 |
| 160 oz Draught | from | 9.25 |

## Signature Cocktails

Cocktails<br>GUILT \& HONEY $20 z$<br>Dillon's Canoe rye, Amaro Montenegro, lemon, honey, rosemary<br>17.<br>TANGERINE PALOMA 2oz<br>Sauza Gold tequila, tangerine, lime, grapefruit bitters, Tajín<br>18.<br>MEZCAL OLD FASHIONED $2 o z$<br>Mezcal Amores Verde Momento, Sauza Gold tequila, orange and clove syrup, orange bitters<br>22.<br>GINGER LIME COLLINS $2 o z$<br>Tanqueray No. Ten gin, honey ginger syrup, lime, soda<br>23.<br>\section*{Spirit Free}<br>MANGO MULE<br>mango juice, ginger beer, lime<br>8.<br>YUZU SPRITZ<br>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.


# 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 $A V$ 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 <br> South | Patio |
| :---: | :---: | :---: | :---: |
| Seated events | 50 | 32 | 70 |
| Seated evemts with screen <br> Epprojector | 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
2:30pm-4:30pm
5:00pm-12:00am

- Lunch
- Dinner

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 | $3,000$. | $1,500 .{ }^{* 1} / 2,000 .{ }^{* 2}$ |

*1 only available Monday, Friday \& Saturday
*2 only available Tuesday, Wednesday \& Thursday

## 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 oliverbonacinievents.com.

## 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 wallmounted 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.

