

OLIVER & BONACINI

BLUE MOUNTAIN



CATERED WEDDINGS

705.293.3555 • events.blue@oliverbonacini.com
oliverbonacinievents.com

NUPTIALS



WHO WE ARE

Founded in 1993 by Peter Oliver and Michael Bonacini, Oliver & Bonacini Hospitality is now recognized as one of Canada's leading restaurant and event groups. This chic Blue Mountain eatery in the upscale Westin Trillium House is custom-built for mountain dining as well as full-service catering anywhere in the Georgian Triangle, and offers an extensive breakfast, lunch and dinner selection, as well as some seriously indulgent culinary experiences.

Oliver & Bonacini credits its success to the development of a strong corporate culture, where excellence of food quality and service are valued above all else. With even further expansion ahead, Oliver & Bonacini's standards of food and service excellence remain the main focus of the company's vision.



CATERING

Whether you've already picked your venue, or you are in search of the perfect spot, Oliver & Bonacini is happy to cater alongside you for your special event.

With the capacity to take our services on the road, Oliver & Bonacini Catering offers professional, consistent, memorable moments, that are sure to exceed all of your expectations. We are happy to offer drop off services, in addition to a fully catered

execution with staff and coordinated rentals. O&B Blue Mountain catering has the capacity to set up a satellite kitchen and bring our services virtually anywhere, including a private residence, winery, charter service, or an open field overlooking the beautiful landscapes of the Georgian Triangle! We are happy to direct you to some of our preferred venues in addition to finding your perfect location.



PREFERRED VENUES



COLLINGWOOD BREWERY

At the Collingwood Brewery, we celebrate the good things in life. Our beers are crafted from the freshest, all-natural ingredients. We are inspired by classic styles of brewing traditions and aim to create local brews that reflect international flavours from around the world.

Our venue space speaks for itself, there is nothing else quite like what we have in the Collingwood area. We invite you to come visit; we would love to show you around in preparation for any events you can think of, Cheers!



SERENITY COTTAGE

This luxury cottage rental is located 15 minutes east of Owen Sound, a short 2.5 hour drive from Toronto and only 40 minutes from the ski hills of Collingwood. A recently built 8-bedroom stone and log home with sleeping for up to 16 located on a 2-acre, Georgian Bay waterfront property, Serenity Cottage is the perfect getaway venue to highlight the beautiful cottage views along Lake Huron. This intimate venue space can host up to 65 guests for an outside dinner and reception, and 55 inside.



GEORGIAN HILLS VINEYARD

Set peacefully in the Beaver Valley outside Ravenna, in The Town of The Blue Mountains, Georgian Hills Vineyards rests on Niagara Escarpment's most pristine land. Offering views of over 12 acres of vineyards, the property boasts a stunning natural backdrop for your event. From small intimate celebrations to large tented events, our variety of venue settings for ceremonies and receptions are sure to suit your unique vision.

PREFERRED VENUES



TYROLEAN VILLAGE

Tyrolean Village Resorts has been providing amazing chalet experiences to groups and families for over 50 years. Our timeless, original, Swiss Style Chalets overlooking the mountain now sit side by side with our brand new Luxury Chalets, providing unique and affordable guest experiences to thousands of visitors every year. Whether you are looking for a corporate retreat or a group getaway, our collection of over 25 chalets can accommodate groups of all sizes.

PREFERRED VENDORS



CAMIELLE STEWART PHOTOGRAPHY

Hi we are Camielle & Steve, husband and wife wedding photographers based in Blue Mountain area. Capturing love stories whether in Ontario or worldwide! We began our careers as professional photographers in 2011 with a passion for people and story telling. We are about documenting raw, genuine moments and emotion with a high attention to detail. If you connect with that, we want to third wheel and make the most beautiful memories to last a lifetime.

@camiellestewartphotography
camiellestewart@gmail.com



ART IN BLOEM

Art In Bloem is a full-service floral design and wedding/event company providing stylish florals and on-trend decor rentals. Laurie and Nemo are the creative duo behind Art In Bloem. Nemo is a Dutch Master Designer from the Netherlands. Laurie began her career on the West Coast and was inducted into the American Institute of Floral Design. We love our art and are passionate about bringing your dreams, vision and personal style to fruition with thoughtfully curated floral designs and decor styling.

info@artinbloem.ca · www.artinbloem.ca · 705.309.1950



EUCLID DESIGN

Euclid Design Co is a creative studio providing full-service event flowers for the south Georgian Bay region. It was founded in 2017 by Rachel Kwan, who works out of her studio, to deliver flowers to clients from Collingwood to Southampton, and Shelburne to Tobermory. Rachel's design approach gathers clean, geometric elements with softer organic materials. Rachel strives to create event designs and tablescapes that encourage authentic connection and easy camaraderie between people gathered at a celebration or a meal.

info@eucliddesign.co · www.eucliddesign.co

PREFERRED VENDORS



PASTOR MICHAEL BRYANT

Reverend Michael Bryant has served as a minister since 1999. He has performed weddings that range from formal and traditional, to casual and themed, in Ontario, and as far as Florida and Arizona.

Weddings have ranged in attendance from hundreds of people, to as small as one couple with two witnesses. Whether the ceremony is planned for a charming country church, a rustic barn, a garden, the edge of the Niagara Escarpment at Blue Mountain, or on the rocky shore of Georgian Bay, Pastor Mike can help make your dream-day come true.

The ceremony is always uniquely designed for you, with your input. It can be religious, or simply a civil ceremony. Pastor Mike has a network of other officiants to call if you require a specific style of ceremony that requires unique cultural or religious aspects, and can work with other officiants that you might wish to incorporate.

feversham.ca@gmail.com · www.feversham.ca/officiants



BREAKFAST BUFFET

priced per person

SUNRISE CONTINENTAL

minimum 12 persons

FRESHLY SQUEEZED ORANGE & APPLE JUICE

MARKET FRESH FRUIT & BERRY SALAD

ASSORTMENT OF FLAVOURED YOGHURTS

BUTTER CROISSANTS, ZUCCHINI BREAD,
FRUIT-FILLED DANISHES, MUFFINS,
BUTTER & FRUIT PRESERVES

FRESHLY BREWED STARBUCKS COFFEE
& SELECTION OF TEAS

17.

✓ this item can be made vegan

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



LUNCH BUFFET

priced per person · minimum 20 persons

O&B DELI LUNCH

CHEF'S SEASONALLY INSPIRED SOUP

SWEET & BITTER GREENS

apple, root vegetables, dried apricot,
Osprey Bluffs Honey vinaigrette

HEIRLOOM POTATO SALAD

radicchio, sweet peas, Brussels sprouts, radish,
roasted garlic creamy dressing

VARIETY OF SEASONALLY INSPIRED GOURMET MEAT & VEGETARIAN SANDWICHES

PHILLY CHEESESTEAK SANDWICH

shaved roast beef au jus, caramelized onions,
roasted peppers, provolone cheese

ACCOMPANIMENTS

pickled vegetables & gherkins, whole grain &
dijon mustards, marinated olives

SWEET TREATS

29.

FROM THE GRILL

WILD GRAIN & GREENS SALAD

apple, root vegetables, dried apricot, Osprey
Bluffs Honey vinaigrette

ROASTED BUTTERNUT SQUASH SALAD

red onion, Valentine radish, cucumber, black
beans, Vidalia onion vinaigrette

GRILLED ASPARAGUS SALAD

quinoa, roasted tomato, shaved Pecorino, burnt
honey & orange vinaigrette

GRILLED SESAME CHICKEN

roasted new potato, field mushrooms, green beans

BRAISED LAMB SHOULDER

lentils, carrot, fennel

SMOKED GEORGIAN BAY FISH CAKE

creamy succotash, pickled shallot

SWEET TREATS

29.

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CANAPÉS

priced per piece · minimum order one dozen per item

VEGETARIAN

DOUBLE CREAM BRIE walnut, red grape, endive	3.5
SPRING ROLL carrot, leek, mushroom, sweet chili sauce	3.5
CRISPY BRUSSELS SPROUTS caper lemon aioli ✓	4.
WHIPPED GOAT CHEESE compressed watermelon, mint, pumpkin seeds	4.
PORTOBELLO FRITES truffle chive aioli ✓	4.
GRILLED CHEESE brioche, shallot marmalade	4.
WOODLAND MUSHROOM & GOAT CHEESE ON TOAST honey, basil	4.
GOLDEN BEET & GOAT CHEESE ON TOAST onion top pesto	4.5
CRISPY MUSHROOM SUSHI ROLL togarashi aioli ✓	4.5

SEAFOOD

SMOKED FISH CAKE candied jalapeño, caper aioli	4.5
COCONUT-CRUSTED SHRIMP TEMPURA mango ponzu dip	5.
FOGO ISLAND SALT COD FRITTER chipotle crème fraîche	5.
SMOKED GEORGIAN BAY TROUT PANCAKE chive cream cheese, pickled onion, trout caviar	6.
AHI TUNA POKE green onion, sesame seeds, creamy togarashi sauce	6.
SEARED SCALLOP heirloom radish, beet, bacon marmalade	6.5

MEAT

PROSCIUTTO & MELON mint, white balsamic	4.
CANDIED BACON CRÊPE apple, maple mascarpone	4.
CRISPY CHICKEN & LEEK POTSTICKER jalapeño ponzu	4.
BUTTERMILK FRIED CHICKEN WAFFLE honey mustard	4.5
PULLED PORK BABY BACK RIB jalapeño scallion biscuit, aged cheddar	5.5
MINI BEEF WELLINGTON garlic spinach, mushrooms	6.

Not sure what to select? Chef will create a seasonally inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations.

12. per person

add 4.50 for each additional piece

✓ this item can be made vegan

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prices exclude tax & gratuity



— RECEPTION & FOOD STATIONS —

priced per person · minimum 25 persons

**For select selections, we require a chef to facilitate plating and service*

CANADIAN & INTERNATIONAL CHEESE PRESENTATION

selection of Brie, blue, cow, goat & sheep's milk cheeses
fresh berries, grapes, dried fruit, nuts & wildflower honey
assorted wine jellies, fig cabernet & apricot Riesling
cascade of O&B Artisan breads, crisps & grissini

18.

ANTIPASTO HARVEST TABLE

vine-ripened tomatoes, compressed watermelon, figs, goat cheese, radish & basil
European cured meats, salami & Italian cheeses

21.

FARMER'S MARKET SALAD BAR

artisanal garden salad, baby spinach, arugula & chopped romaine
avocado green goddess dressing, Caesar & apple cider vinaigrette
broccoli, cauliflower, carrots, celery, cucumber, peppers, tomato, cabbage, green onion, jicama,
red onion, snow peas, radish, mushrooms & dried fruit
goat cheese, Parmigiano-Reggiano & feta
candied pecans, crispy lentils, toasted pumpkin seeds & focaccia croutons

14.

MEDITERRANEAN DIPS & CRUDITÉS

hummus, baba ghanoush, guacamole, sweet potato & roasted garlic dip
sun-dried tomato & black olive tapenade
sliced O&B artisan breads, crispy & vegetable crudités

16.

CANADIAN SHUCKED OYSTERS*

fresh horseradish, Anaheim chili hot sauce, cucumber mignonette, lemon

16.

CARVED NEW YORK STRIP LOIN STEAK*

horseradish, assorted mustards, roasted mushrooms, caramelized onions,
Yorkshire pudding, pan jus

23.

HOUSE-SMOKED BRISKET*

assorted mustards, house pickles, jalapeño & scallion biscuits

14.

ROASTED GARLIC & RICOTTA RAVIOLI*

king oysters mushrooms, green sweet peas, Parmigiano-Reggiano,
roasted garlic tomato sauce

16.

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— RECEPTION & FOOD STATIONS —

priced per person · minimum 25 persons

**For select selections, we require a chef to facilitate plating and service*

SLIDER STATION

choose up to four types based on three pieces per person

Southern-Style Fried Chicken *roasted tomato, scallion mayo*

Harissa-Spiced Lamb *whipped goat cheese, beetroot slaw*

Ontario Ground Beef *tempura onion, cheddar cheese, bacon mayo, sweet pickle*

Nonna's Meatball *provolone, tempura onion, jalapeño aioli, potato scallion bun*

Oven-Baked Fish Cake *horseradish tartar sauce, root vegetable slaw*

Black Bean *pickled red cabbage, guacamole, tomato mayo*

BBQ Pulled Pork *mustard, coleslaw, dill pickle*

13. one type

15. two types

16. three types

19. four types

BUTTER-POACHED LOBSTER MAC & CHEESE*

tarragon, mascarpone, garden peas

18.

POTATO BAR

sweet, Yukon Gold & purple potatoes

double-smoked bacon, sour cream, scallions, caramelized onions

aged cheddar, red-eye gravy

12.

MAPLE-TORCHED ATLANTIC SALMON*

butternut squash mostarda, salsa verde, grilled flatbread

15.

CLASSIC POUTINE*

Yukon Gold fries with a variety of cheeses & toppings, red-eye gravy

13.

O&B DESSERT TABLE

assortment of mini desserts & pastries

12.

SLICED SEASONAL FRUIT & BERRY PLATTER

10.

✓ this item can be made vegan

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PLATED DINNER

priced per person

MENU 1

CAESAR SALAD

crisp romaine, radicchio, shaved broccoli,
Brussels sprouts, focaccia croutons, capers,
creamy Caesar dressing

-

NORTH AFRICAN SPICED CHICKEN SUPRÊME

sweet potato au gratin, cipollini onion,
creamed spinach, roast chicken jus

-

LEMON TART

meringue, raspberry, vanilla whipped cream
52.

MENU 2

CHARRED TOMATO BISQUE ✓

Parmigiano-Reggiano croutons, olive oil, basil

-

CRISPY PAN-SEARED ATLANTIC SALMON

creamy polenta, tomato, green beans,
black olives, shallot & citrus gremolata

-

RICOTTA CHEESECAKE

crushed cannoli shell, dark chocolate, pistachios
56.

MENU 3

HEIRLOOM TOMATO SALAD

burrata cheese, pickled shallots, basil pesto,
arugula, balsamic reduction, cold-pressed olive oil

-

WELLINGTON COUNTY STRIP LOIN

potato gratin, roasted shallot, wild & tame
mushroom, spiced cauliflower, sherry jus

or

CRISPY ARCTIC CHAR

beet & Yukon Gold potato, grilled red onion,
smoked tomato emulsion

-

CHOCOLATE MARQUISE

hazelnut crust, chocolate mousse,
raspberry coulis, vanilla whipped cream
68.

✓ this item can be made vegan

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DINNER À LA CARTE

priced per person · minimum 20 persons

includes bread service, coffee or tea

FIRST COURSE

- CAESAR SALAD** 12.
crisp romaine, radicchio, focaccia croutons, capers, creamy Caesar dressing, Parmigiano-Reggiano
- SWEET & BITTER GREENS SALAD** ✓ 12.
dried cranberries, compressed cucumber, pickled vegetables, Valentine radish,
whipped goat cheese, apple cider vinaigrette
- RED WINE & POACHED PEAR** 12.
whipped goat cheese, candied walnuts, spinach, radish, red wine reduction
- BABY KALE SALAD** ✓ 13.
red cabbage, heirloom carrots, cherry tomatoes, toasted hemp seeds, maple vinaigrette
- HEIRLOOM TOMATO SALAD** 14.
burrata cheese, pickled shallots, basil pesto, arugula, balsamic reduction, cold-pressed olive oil

SOUPS

- O&B MUSHROOM SOUP** ✓ 12.
no cream or butter
- FRENCH ONION SOUP** 12.
smoky Gouda crostini
- CHARRED TOMATO BISQUE** ✓ 12.
Parmigiano-Reggiano, croutons, olive oil, basil
- ROASTED BUTTERNUT SQUASH SOUP** ✓ 12.
chive sour cream
- PARSNIP & APPLE** 12.
maple sour cream
- CREAMY CORN CHOWDER** 14.
cheddar cheese crouton

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DINNER À LA CARTE

priced per person · minimum 20 persons
includes bread service, coffee or tea

MAIN COURSE - FISH

- PAN-SEARED SEA BREAM** 27.
red pepper & eggplant caponata, fingerling potato confit, charred lemon
- CRISPY PAN-SEARED ATLANTIC SALMON** 34.
creamy polenta, tomatoes, green beans, capers, black olives, shallot & citrus gremolata
- CRISPY ARCTIC CHAR** 35.
beet, Yukon Gold potato, grilled red onion, smoked tomato emulsion
- PAN-SEARED GEORGIAN BAY TROUT** 35.
roasted potato & leek, bacon, crispy Brussels sprouts, caper & tomato crudo

MAIN COURSE - MEAT

- SMOKED MAPLE HALF CHICKEN** 28.
grains pilaf, green onion top pesto, leek & onion marmalade
- ROSEMARY-CRUSTED CHICKEN SUPRÊME** 28.
fingerling potato confit, balsamic root vegetables, roast chicken jus
- AFRICAN SPICED CHICKEN SUPRÊME** 28.
sweet potato au gratin, cipollini onion, creamed spinach, roast chicken jus
- SLOW-BRAISED BALSAMIC BONELESS BEEF SHORT RIB** 36.
Yukon Gold Mash, maple heirloom root vegetables, shallot & tomato jam
- WELLINGTON COUNTY STRIP LOIN** 40.
potato gratin, roasted shallots, wild & tame mushrooms, black garlic jus
- PORCINI-SCENTED LAMB SIRLOIN** 42.
Jerusalem artichokes, caramelized shallots, Brussels sprouts, lamb reduction
- COFFEE-RUBBED BEEF TENDERLOIN** 48.
truffle bread pudding, baby carrots, Brussels sprouts, red wine jus

MAIN COURSE - VEGETARIAN

- BUTTERNUT SQUASH LASAGNA** 24.
baby spinach, goat cheese, Parmesan cream
- ROASTED CAULIFLOWER RISOTTO** ✓ 25.
king oyster mushroom, arugula, walnut pesto
- ROOTS & LENTILS** ✓ 25.
harissa-spiced carrots, fennel, coconut, chickpeas, onion top salsa verde
- CRISPY TOFU** ✓ 26.
basmati rice, snow peas, cherry tomatoes, carrots, cucumber, green curry sauce

✓ this item can be made vegan

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DINNER À LA CARTE

priced per person · minimum 20 persons

includes bread service, coffee or tea

DESSERT

LEMON POSSET	10.
blueberries, cranberry biscotti	
LEMON TART	12.
meringue, raspberry, vanilla whipped cream	
TIRAMISU	12.
mascarpone, Marsala, dark chocolate	
OLIVER'S FAMOUS CARROT CAKE	12.
caramel sauce, mulled cranberries, vanilla whipped cream	
NEW YORK CHEESECAKE	12.
macerated berries, shaved white chocolate, raspberry sauce	
FLOURLESS CHOCOLATE CAKE	12.
citrus sour cream, blueberry compote	
STICKY TOFFEE PUDDING	13.
sponge toffee, mascarpone butterscotch	
CHOCOLATE MARQUIS	14.
hazelnut crust, chocolate mousse, raspberry coulis, vanilla whipped cream	

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DINNER BUFFET

priced per person · minimum 20 persons
includes bread service, coffee or tea

GEORGIAN BAY

minimum 25 persons

O&B MUSHROOM SOUP

no cream or butter

MIXED WILD GRAIN & GREENS SALAD

heirloom carrots, mushroom, toasted pumpkin seeds, spiced wine balsamic vinaigrette

CUCUMBER, DILL & RADISH SALAD ✓

pickled red onion, feta cheese, beet, crispy lentils, lime vinaigrette

KALE & BLUE CHEESE SALAD

pickled red onion, tomato, avocado, black olives, radish, buttermilk dill dressing

WHOLE ROASTED WELLINGTON COUNTY STRIP LOIN

Kozlik's mustard, horseradish, red wine jus

PAN-SEARED GEORGIAN BAY TROUT

coconut basmati rice, carrot, broccoli, bok choy, red Thai curry sauce

BLACKENED CHICKEN SUPRÊME

new potatoes, green beans, mushroom, goat milk's feta raita, roast chicken jus

YUKON GOLD MASH POTATOES

ROASTED ROOT VEGETABLE MEDLEY

SWEET TREATS

58.

NORTHERN LIGHTS

minimum 30 persons

CHEF'S SEASONALLY INSPIRED SOUP

HEIRLOOM TOMATO CARPACCIO

pickled red onion, beet, radish, arugula, goat cheese, balsamic vinaigrette

TUNA NIÇOISE SALAD

sesame-seared albacore tuna, purple potatoes, French green beans, Roma tomatoes, black sesame seeds, egg, chili-preserved lemon vinaigrette

WHOLE ROASTED WELLINGTON COUNTY RIB EYE

Kozlik's mustard, horseradish, red wine jus

OVEN-ROASTED ATLANTIC SALMON

coconut basmati rice, carrot, broccoli, bok choy, red Thai curry sauce

BUTTERNUT SQUASH RAVIOLI

charred leek, caramelized onions, roasted garlic cream sauce

THYME & LEMON ROASTED CHICKEN SUPRÊME

creamy polenta, sweet onion, tomato, wilted spinach

ROASTED SHELburne POTATOES

ROASTED ROOT VEGETABLE MEDLEY

SWEET TREATS

FRUIT & BERRY PRESENTATION

70.

✓ this item can be made vegan

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BEVERAGES

all beverage bars are priced based on consumption

NON-ALCOHOLIC

SOFT DRINK	each	3.5
BOTTLED WATER	each	4.
Q-WATER (sparkling & still)	per person	3.
ESKA SPARKLING NATURAL SPRING WATER (355ml)	per person	4.
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED, BLACK & SPECIALTY TEAS	per person	4.
ORANGE & APPLE JUICE (300ml)	per person	4.
SEASONAL FRESH JUICE	per person	7.

FLAVOURED WATER

per person 5.

two dispensers of Q-Water infused with seasonal accompaniments

BASIC BAR SPECIAL

per oz 3.95

For a limited time only, our basic bar package for all catered events* will include setup, service and bartender fees.

SMIRNOFF VODKA
TANQUERAY GIN
EL DORADO 3 YEAR OLD RUM
CANADIAN CLUB RYE
J&B SCOTCH WHISKEY

*Basic Bar Special is not available for events at The Westin Trillium House

PREMIUM BAR

per oz 8.95

ABSOLUT VODKA
DILLON'S MAISON SELBY GIN
HAVANA CLUB 3 YEAR OLD RUM
JOHNNIE WALKER RED LABEL SCOTCH
CROWN ROYAL RYE

ULTRA BAR

per oz 12.95

GREY GOOSE VODKA
HENDRICK'S GIN
HAVANA CLUB AÑEJO 7 YEAR OLD RUM
LOT NO. 40 RYE WHISKEY
JOHNNIE WALKER BLACK LABEL SCOTCH

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BEVERAGES

priced based on consumption

DOMESTIC BEER

CREEMORE SPRINGS LAGER

SLEEMAN CLEAR 2.0

SLEEMAN ORIGINAL LAGER

per bottle 7.5

IMPORTED BEER

STELLA ARTOIS

PERONI NASTRO AZZURO

per bottle 8.5

PREMIUM BEER

CORONA

per bottle 8.95

AFTER DINNER DRINKS

ST-RÉMY BRANDY

KAHLÚA

HOUSEMADE IRISH CREAM

(full selections of liqueurs, cognacs, port & icewine available upon request)

per bottle 10.5

— BEVERAGE STATIONS —

PROSECCO BAR

A unique approach to bubbly! Your selection of sparkling wine or Prosecco is paired with delicious fresh fruits and purées for making delightful cocktails.

40. per person

SIGNATURE COCKTAIL BAR

Let our mixologist create a signature cocktail to complement your event.

12.95 per drink

CANADIAN BLOODY CAESAR BAR

An inspired selection of options on this Canadian classic!
All crafted to order with unique garnishes such as, gherkins, bacon, olives and celery.

18. per person

WINE LIST

SPARKLING

Prosecco, Montelliana, IT	62.
Champagne, Perrier-Jouët, FR	175.
Champagne, Moët & Chandon, FR	220.

WHITE

Chardonnay, Cave Spring, O&B, ON	46.
Pinot Grigio, Fontamara, IT	47.
Sauvignon Blanc, Yealands, NZ	61.
Riesling, Cave Spring, ON	64.
Chardonnay, Cedar Rock, CA	74.

RED

Blend, Fontamara, Quattro, IT	47.
Cabernet Franc, Cave Spring, O&B, ON	47.
Tempranillo, Campo Viejo, ES	54.
Chianti, Rocca delle Macie, Riserva, IT	55.
Cabernet Sauvignon, Cedar Rock, CA	74.
Pinot Noir, McManis, CA	74.
Cabernet Sauvignon, Cannonball, CA	84.

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!



Camielle Stewart Photography



Camielle Stewart Photography

— BOOKING INFORMATION & FAQ —

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.

VENDOR MEALS

- 40. per person
- Applies to vendors that are not seated with your guests
- Chef's choice of appetizer, main, dessert or buffet

CAKE & CUPCAKE SERVICE FEES

Our Chef will happily serve and plate your cake and cupcakes. We do not provide cake and/or cupcakes.

Cupcakes	per guest 1.75
Cut, plated by the Chef and served	per guest 5.
Cut, plated by the Chef with garnish and served	per guest 8.

ON-SITE CONTACT

An Event Manager will be your direct on-site contact on the day of your event.

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 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.

FOR ALL BOOKING INQUIRES PLEASE CONTACT:

Oliver & Bonacini Café Grill, Blue Mountain
705.293.3555
events.blue@oliverbonacini.com

MAILING & COURIER ADDRESS:

Oliver & Bonacini Café Grill
The Westin Trillium House, Blue Mountain
220 Gord Canning, Dr.
The Blue Mountains, ON L9Y 0V9
705.293.3555