

HUDSON

PREMIER WEDDING PACKAGE

\$135 including tax & gratuity · 72 person minimum



menu package

- Choice of three types of canapés
- Choice of three-course plated dinner or buffet dinner
- Coffee & tea
- Bread service
- Bottle of red & white wine per table during dinner

Complimentary Services

The following services are included in your rental:

- Round dinner tables
- Leather dining chairs
- Crystal stemware
- White plateware
- Stainless steel table flatware
- Printed menus
- Votive candles
- Custom plexiglass table numbers
- Bridal suite
- In-house dance floor
- Menu tasting for two

Complimentary Decor

The following are exclusively provided by Chair Flair Event Design

- Table centrepieces
- Custom coloured tablecloth & napkins
- Custom coloured acrylic charger
- Head table decor & backdrop
- Cake table decor & stand

Our Premier Wedding Package is for a minimum of 72 guests.
Surcharge of 10. per guest will be applied for events with 50 to 71 guests.

Please note that a wedding planner is not included in this package. Ask your event specialist about booking a wedding planner through one of our partners.



canapés

Please select three canapés
+5. for each additional piece

GARDEN

Deviled Egg Smoked Paprika, Chive
Creamed Leek Puff Pastry, Gorgonzola
Crispy Vegetarian Spring Roll Plum Sauce
Mushroom Bruschetta Porcini Cracker
Fried Mac & Cheese Spicy Ketchup
Baba Ghanoush Pita Chip, Olive Crumble

OCEAN

Coconut Shrimp Sweet Chili Sauce
Salmon Mousse Cucumber, Tobiko
Albacora Tuna Tataki Sriracha, Wonton
Mahi-mahi Ceviche Corn Chip, Chilies
Crab Cake Chipotle Aioli

FARM

Merchant Sausage Potato Chip, House Mustard
Meatball Tomato Sauce, Grana Padano
Glazed Pork Belly Jack Daniel's Sauce, Jalapeño
Lamb Meatball Crumbled Feta, Mint
Butter Chicken Skewer Cilantro Chutney



appetizers

Please select one appetizer

Mushroom Soup

Smoked Sour Cream, Chive

Roasted Squash Soup

Scallion Oil, Spiced Pumpkin Seeds

Romaine Caesar

Smoked Bacon, Croutons, Shaved Grana Padano, Caesar Dressing

Boston & Buttermilk Salad

Boston Lettuce, Fresh Herbs, Crispy Shallots, Fried Bread,
Spiced Buttermilk Dressing

Heritage Salad

Mixed Greens, Shaved Heirloom Beets & Carrots, Toasted Sunflower Seeds,
White Balsamic Vinaigrette



entrées

Please select one entrée

Choose an additional entrée for +12. per person

Charred Cauliflower Steak

Za'atar Spice, Coconut Carrot Purée, Tomato Confit, Quinoa Pilaf, Chimichurri

Smoked & Seared Chicken Breast

Smashed Herbed Fingerling Potatoes, Charred Broccolini, Carrots, Caramelized Tomato Jam

Oven-roasted Chicken Thighs

Braised Lentils, Sautéed Greens, Tomato Confit, White Wine Pan Jus

Chicken Scallopini

Creamy Mash, Green Beans, Caramelized Shallots, Lemon Caper Cream Sauce

Canadian Atlantic Salmon

Fennel Purée, Green Beans, Butter-braised Radish, Horseradish Dill Cream, Watercress

Grilled Mahi-mahi

Lemongrass Brined, Spaghetti Squash, Sautéed Greens, Coconut Cream Sauce, Crunchy Slaw

Seared Top Sirloin

Creamy Mash, Mushroom Fricassée, Garlic Kale, Brandy Peppercorn Sauce

ENHANCEMENT

+3. per person

Braised Boneless Short Rib

Roasted Garlic Mash, Asparagus, Rosemary Jus, Crispy Leeks



desserts

Please select one dessert

Carrot Cake

Walnuts, Salted Caramel

Chocolate Cake

Kahlúa, Hazelnuts

Cheesecake

Graham Cracker, Blueberry Compote

Lemon Posset

Shortbread, Seasonal Berries

Coconut Panna Cotta

Yuzu, Strawberry



buffet

Please select two salads, two entrées, four sides and four desserts

SALADS

Field Greens Cherry Tomatoes, Shaved Fennel, Balsamic, Pickled Root Vegetables

Potato Dill Pickle, Dill, Green Onion, Boiled Egg, House Mayo

Tabbouleh Bulgur Wheat, Mint, Parsley, Onion, Olive Oil, Lemon, Tomato

Pasta & Pesto Cherry Tomatoes, Bocconcini, Red Onion

Greek Cucumber, Vine-ripened Tomato, Red Onion, Kalamata Olives, Feta, Oregano

Caesar Romaine, Lardons, Creamy Dressing, Croutons, Grana Padano

ENTRÉES

Eggplant Parmigiana Grilled Tomato Sauce, Mozzarella

Roasted Cauliflower Steak Moroccan Spice, Harissa Sauce

Oven-roasted Cod Shaved Fennel, Citrus Salsa

Grilled Salmon Horseradish Dill Cream Sauce

Chicken Leg Cacciatore Tomato Sauce, Stewed Peppers, Olives

Smoked Chicken Breast Caramelized Tomato Jam, Corn Succotash

Chicken Scallopini White Wine, Lemon Cream Sauce

Roast Pork Loin Crispy Brussels Sprouts, Apple Gastrique

Braised Boneless Short Rib Rosemary Jus, Braised Onions

Seared Sirloin Brandy Peppercorn Sauce, Mushroom Fricassée

Gumbo Chicken, Shrimp, Housemade Sausage



buffet

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SIDES

Smashed Fingerling Potatoes Fresh Herbs, Olive Oil

Mashed Potatoes Roasted Garlic, Buttermilk, Chives

Warm Sweet Potato Salad Grainy Mustard Vinaigrette, Snow Peas

Fondant Potato Fresh Thyme, Butter

Quinoa Pilaf Carrot, Celery, Shallots

Wild Rice Pilaf Mirepoix, Fresh Herbs

Grilled Broccolini Butter, Shallots, Almonds

Grilled Asparagus Butter, Bacon Bits

Roasted Fennel Olive Oil, Orange Zest

Brussels Sprouts Chili Maple Glaze, Brown Butter Crumble

Seasonal Vegetables Garden Variety, Fresh Herbs

Mac & Cheese Four Cheese Sauce, Goldfish Cracker Crumble

Rigatoni all'Amatriciana Cured Meat, Tomato, Basil, Pecorino

Penne Arrabiata Tomato, Chilies, Basil, Garlic, Grana Padano

DESSERTS

Lemon Meringue

Cheesecake

Chocolate Brownie

Fruit Tart

Carrot Cake

Pistachio Cake

Panna Cotta

Chocolate Cake

wine

Please select one red and one white

Sparkling prosecco toast for +9. per person

White

Benvolio Pinot Grigio, Friuli, Italy

Canyon Road Chardonnay, California

Carmel Road 'Unoaked' Chardonnay, California

Santa Ema 'Select Terroir' Sauvignon Blanc, Chile

Protea Chenin Blanc, Coastal Region, South Africa

Red

Trevini 'Primo' Merlot, Puglia, Italy

Castillo de Monséran Garnacha, Cariñena, Spain

Canyon Road Cabernet Sauvignon, California

Zonin Chianti, Tuscany, Italy

Renacer 'Punto Final' Malbec, Mendoza, Argentina



enhancements

CEREMONY PACKAGE

+11. per person · 50 person minimum

- Arch & backdrop provided by Chair Flair
- Choice of ceremony space (The Guild East Patio, Sub Rosa, Flat Foyer, Flat B/C/D)

CHIAVARI CHAIRS

+7. per person

- Silver, gold or wood cross back

CAFÉ LIGHTS OVER DANCE FLOOR

+525. per event

CEREMONY RUNNER

+105. per event

GOLD OR ROSE GOLD CUTLERY

+3.15 per person

GOLD BAR

+315. per event

- Geo or floral front

LATE-NIGHT CANAPÉS

+5. per piece

- Classic poutine
- Nachos
- Pad thai box
- Sliders
- Mini grilled cheese





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Exclusive Decor Provider

Chairflair
Linen Rentals and Event Decor