



E V E N T P A C K A G E

416.364.1211 · events@oliverbonacini.com · oliverbonacinievents.com
25 Ordhance Street, Toronto, ON M6K 0E9



BREAKFAST

priced per person

CONTINENTAL LIGHT

Fresh Fruit Salad
Assorted Pastries & Muffins
Local Yoghurt, Granola & Berries
Pressed Juices, Coffee & Tea

22.

TRADITIONAL CONTINENTAL

Fresh Sliced Fruit
Assorted Pastries & Muffins
Overnight Oats, Strawberry Compote & Granola
Individual Fruit Yoghurts
Deviled Eggs
Pressed Juices, Coffee & Tea

26.




RISE & SHINE

Fresh Sliced Fruit
Assorted Pastries & Muffins
Overnight Oats, Strawberry Compote & Granola
Coconut, Chia & Maple Walnut Pudding
Energy Balls, Superfood Cookies & Strength Date Bars
Chef's Selection of Egg Bites
Pressed Juices, Smoothies, Coffee & Tea

35.

BREAKFAST SANDWICHES

Avocado Wrap Onion Sprouts, Tomato, Cucumber	11.
Whole Wheat Western Wrap Egg, Bacon, Peppers, HP Sauce	11.
Smoked Ham & Swiss Pain au Lait, Tomato, Egg	11.
Smoked Salmon & Red Onion Multigrain Bagel, Cream Cheese, Herbs	12.

 vegetarian  vegan  gluten-friendly




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




CANAPÉS

priced per piece · 3-6 pieces per person


VEGETARIAN




Fried Ravioli Fried Mini Ravioli, Roasted Tomato Sauce, Parmigiano-Reggiano	4.
Chickpea Falafel Mint & Cilantro Yoghurt 	4.
Mini Grilled Cheese Brie, Cheddar, Apple, Caramelized Onion Jam	4.
Peppercorn Goat Cheese Spiced Walnut, Cranberry, Melba Toast	4.
Tomato & Bocconcini Skewer Cherry Tomatoes, Bocconcini, Pesto 	4.
Cauliflower Bite Kimchi, Togarashi Chipotle Dip	4.
Shoestring Fries Lemon Garlic Aioli 	4.
Mushroom Empanada Chimichurri	4.
Avocado & Black Bean Tostada Cilantro, Tomato, Corn	4.

SEAFOOD

Salmon Poke in Cucumber Cup Salmon, Wasabi Peas, Radish 	4.5
Bourbon glazed Steelhead Trout Cherry Tomato Confit, Jalapeño Lime Crema	4.5
Spiced Shrimp Caper & Olive Dressing	4.5
Crispy Fried Squid Dill Pickle, Lemon Tartar Sauce	4.5
Jerk Spiced Fish Taco Soft Tortilla, Pineapple Pico Salsa, Cabbage Jalapeño, Lime Crema	5.
Tuna Tartare Avocado, Ginger Ponzu, Wonton Chip	5.

MEAT

Chicken Satay Marinated Chicken Breast, Peanut Sauce 	4.
Curry Chicken Salad on Melba Toast Chicken Breast, Apple, Celery, Grape on Melba Toast	4.5
Catalyst Slider 2oz Beef Patty, Peppercorn Aioli, Caramelized Onion, Pickle, Gouda cheese	5.
Fried Chicken Slider Buttermilk Fried Chicken, Pickled Apple & Kimchi, Chipotle Mayo	5.
Traditional Beef Empanada Beef, Olives, Egg	5.

 vegetarian  vegan  gluten-free

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



PLATTERS

priced per person

FRUIT

Seasonal Fruit, Fresh Berries

10.

minimum 12 persons

VEGGIE & DIPS

Carrot, Celery, Cauliflower, Cherry Tomatoes, Cucumber, Housemade Dips

15.

minimum 12 persons

ARTISAN CHEESE

Local Cheeses, Honey, Assorted Dried Fruits, Fresh Bread, Crackers

18.

minimum 12 persons

CHARCUTERIE

Assorted Artisanal Cured Meats, Olives, Mustard, Fresh Bread, Crackers

18.




minimum 12 persons

ASSORTED SANDWICHES

Chef's Selection

19.

minimum 12 persons

 vegetarian  vegan  gluten-friendly

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

STATIONS

priced per person

PROPER POUTINE

Cheese Curds, Gravy, Fried Rosemary

14.

minimum 10 persons

JACKED UP NACHOS

Corn Chips, Tomatillo, Pico de Gallo, Jack Cheese,
Sour Cream, Jalapeño, Avocado

15.

minimum 10 persons

ALL THE WINGS

Salt, Pepper, Sticky Sesame Scallion

18.

minimum 12 persons

SHUCKIN' OYSTERS

Coastal Selections, Fixings

19.




minimum 60 persons

HARVEST TABLE

Local Cheeses & Charcuterie, Grilled Veggies, Olives, Fresh Fruit,
Spreads, Crackers, Fresh Bread

25.

minimum 25 persons

 vegetarian  vegan  gluten-friendly

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



KIDS MENU

for kids 12 years & under · priced per child

minimum 10 persons

Yukon Potato French Fries 

Ketchup

6.

Sweet Potato Fries 

Ketchup, Garlic Mayo

8.

Chicken Fingers




Ketchup, Plum Sauce

14.

Assorted Flatbread Pizzas

Tomato Sauce, Mozzarella Cheese , Chef's Selected Toppings

16.

 vegetarian  vegan  gluten-friendly




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








PLATED

priced per person

APPETIZERS




- Liberty Village Salad**  16.
Tomatoes, Onions, Feta, Olives, Oregano Dressing
- Spicy Kale Caesar** 17.
Romaine, Kale, Harissa Caesar Dressing, Pickled Red Onions, Smoked Bacon, Crispy Chickpeas, Lemon
- Tex Mex Salad**  17.
Brown Rice, Lentils, Grains, Leaves, Pico de Gallo, Corn, Black Bean Salsa, Avocado, Miso Dressing
- Buddha Salad Bowl**  18.
Edamame, Brown Rice, Corn, Black Beans, Arugula, Kale, Carrot, Crispy Chickpeas, Miso Dressing

MAINS

- Sweet Potato & Brown Lentil Croquette**   32.
Spiced Hummus, Warm Carrot & Savoy Salad, Lemon & Sumac Dressing
- Piri Piri Chicken Breast**  37.
Lemon Potatoes, Charred Onion, Leeks, Asparagus or Broccolini
- Steak & Fries** 38.
8oz Strip Loin Steak, Red Wine Jus, Fries
- Steelhead Trout**  38.
Charred Green Onion, Green Beans, Cherry Tomato Confit, Jalapeño Lime Crema
- Seared Yellowfin Tuna**  40.
Lentils, Grains, Brown Rice, Marinated Tomatoes, Shaved Fennel, Caper & Olive Dressing

DESSERTS

- Sticky Toffee Pudding** 14.
Whisky Caramel Sauce
- Flourless Chocolate Cake** 15.
Mascarpone Cream, Amarena Cherries
- Fresh Fruit Pavlova**   15.
Seasonal Fruit, Aquafaba, Drunken Compote

 vegetarian  vegan  gluten-friendly

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

FREQUENTLY ASKED QUESTIONS

AVAILABILITY

Catalyst Restaurant is available for buyouts Monday to Sunday based on the restaurant's availability. We can accommodate a breakfast, lunch or dinner event. Please note that all evening events conclude at 1:00am.

COMPLIMENTARY SERVICES

Standard white cotton napkins

- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Candles
- Menus at each place setting
- Table numbers

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.

ENTERTAINMENT + AUDIOVISUAL (AV)

Since the restaurant is not equipped with a DJ sound system, we would be happy to assist with arranging your AV equipment through our preferred audiovisual 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) - 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) - 13.30 to 26.63
- Vendor meals - 40. per person
- Audiovisual equipment
- Insurance
- Additional furniture
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

YOUR O&B EVENTS 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, 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.