

# BIEFF'S

— BISTRO —



## PRIVATE DINING

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# CANAPÉS

priced per piece • minimum order of one dozen per item  
all canapés to be individually plattered

## *Vegetarian*

CRISPY CAULIFLOWER	<i>battered cauliflower, romesco sauce</i> (V) (GF)	4.50
CUMIN SHORTBREAD	<i>whipped Boursin, herbs</i> (V)	4.50
BRIE BITES	<i>phyllo-wrapped Brie, seasonal compote</i> (V)	4.50
TRUFFLED FRIES	<i>Parmigiano-Reggiano</i> (V)	7

## *Seafood*

OYSTER ON THE HALF SHELL	<i>mignonette, lemon, horseradish</i> (GF)	4
ESCARGOT	<i>parsley garlic butter, puff pastry</i>	4
SHRIMP BROCHETTE	<i>garlic &amp; herb marinated shrimp</i> (GF)	5
SMOKED SALMON CROQUETTE	<i>horseradish cream</i>	5

## *Meat*

GRILLED CHICKEN BROCHETTE	<i>marinated chicken skewer</i> (GF)	4.50
DUCK CROQUETTE	<i>duck confit, sweet &amp; smoky aioli</i>	5
STEAK TARTARE BITES	<i>Biff's mustard, egg yolk, crostini</i>	5.50
BEEF SLIDER	<i>green peppercorn aioli, raclette</i>	6

## 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, one seafood and one meat creation.  
15 per person



(V) Vegetarian (GF) Gluten-free

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



# CANAPÉS

priced per piece · minimum one dozen order per item  
all canapés to be individually plattered

## *Platters & Boards*

priced per person · minimum of six guests

HOUSEMADE CHARCUTERIE	<i>Biff's mustard, pickled vegetables, crostini</i>	12
CHEESE BOARD	<i>French &amp; Québécois cheeses, traditional garnishes</i>	10
FRUIT BOARDS OR CRUDITÉS	<i>seasonal fruit or vegetables with dips (V)(GF)</i>	8

## *Sweet Treats*

priced per piece · minimum order of one dozen

CHOCOLATE CHIP COOKIES	3
OATMEAL RAISIN COOKIES	3
SEASONAL PÂTE DE FRUITS	3
LEMON TARTELETTES	3
EARL GREY MADELEINES (three per person)	3



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# LUNCH

priced per person

## Menu A

### FIG SALAD (V)(GF)

*mixed greens, goat cheese, balsamic & thyme vinaigrette,  
pine nuts, raspberries*

or

### SOUP À L'OIGNON

*French onion soup, baguette, Gruyère*

—

### LASAGNE (V)

*mushrooms, charred leeks, Mornay sauce*

or

### STEAK FRITES (GF)

*6oz strip loin, fresh cut fries, green beans,  
red wine jus, Béarnaise sauce*

or

### SALADE NIÇOISE (GF)

*seared tuna, hen's egg, anchovies, green beans, tomato,  
olives, mixed greens*

—

### CRÈME BRÛLÉE (V)(GF)

*caramelized vanilla custard, fresh fruit*

or

### BASQUE PUMPKIN CHEESECAKE (V)

*toasted pecans, salted caramel*

—

### FRESHLY BREWED COFFEE OR TEA

90

## Menu B

### CHICKEN LIVER PARFAIT

*Biff's mustard, pickles, grilled sourdough*

or

### SALADE CÉSAR

*romaine, kale, bacon, Parmigiano-Reggiano, croustons,  
sun-dried tomato, anchovy dressing*

—

### TROUT AMANDINE (GF)

*seared trout, creamy polenta, green beans, almonds,  
capers, lemon, brown butter*

or

### BURGER DE BŒUF

*green peppercorn aioli, raclette, caramelized onions, frites*

—

### CRÈME BRÛLÉE (V)(GF)

*caramelized vanilla custard, fresh fruit*

—

### FRESHLY BREWED COFFEE OR TEA

78



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# DINNER

priced per person

## Menu A

### FIG SALAD (V) (GF)

*mixed greens, goat cheese, balsamic & thyme vinaigrette,  
pine nuts, raspberries*

or

### SOUPE À L'OIGNON

*French onion soup, baguette, Gruyère*

or

### STEAK TARTARE

*Biff's mustard, pickles, grilled sourdough*

—

### TROUT AMANDINE (GF)

*seared trout, creamy polenta, green beans, almonds,  
capers, lemon, brown butter*

or

### COQ AU VIN (GF)

*braised chicken, bacon lardons, onion,  
pomme purée, red wine jus*

or

### STEAK FRITES (GF)

*6oz tenderloin, fresh cut fries, green beans,  
red wine jus, Béarnaise sauce*

—

### CRÈME BRÛLÉE (V)(GF)

*caramelized vanilla custard, fresh fruit*

or

### BASQUE PUMPKIN CHEESECAKE (V)

*toasted pecans, salted caramel*

—

### FRESHLY BREWED COFFEE OR TEA

105

## Menu B

### CHICKEN LIVER PARFAIT

*Biff's mustard, pickles, grilled sourdough*

or

### SALADE CÉSAR

*romaine, kale, bacon, Parmigiano-Reggiano, croûtons,  
sun-dried tomato, anchovy dressing*

—

### LASAGNE (V)

*mushrooms, charred leeks, Mornay sauce*

or

### STEAK FRITES (GF)

*8oz strip loin, fresh cut fries, green beans,  
red wine jus, Béarnaise sauce*

or

### TROUT AMANDINE (GF)

*seared trout, creamy polenta, green beans, almonds,  
capers, lemon, brown butter*

—

### BASQUE PUMPKIN CHEESECAKE (V)

*toasted pecans, salted caramel*

—

### FRESHLY BREWED COFFEE OR TEA

95

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# DINNER

priced per person

## Menu C

### CRÈME DE CHAMPIGNONS (V)

*cream of mushroom soup*

or

### SALADE CÉSAR

*romaine, kale, bacon, Parmigiano-Reggiano, croûtons,  
sun-dried tomato, anchovy dressing*

–

### TROUT AMANDINE (GF)

*seared trout, creamy polenta, green beans, almonds,  
capers, lemon, brown butter*

or

### BŒUF BOURGUIGNON (GF)

*braised beef, roasted root vegetables, pearl onions, bacon,  
mushrooms, pomme purée*

–

### CRÈME BRÛLÉE (V)

*caramelized vanilla custard, fresh fruit*

–

### FRESHLY BREWED COFFEE OR TEA

85



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# CHILDREN'S MENU

priced per person

## CRÈME DE CHAMPIGNONS (V)

*cream of mushroom soup*

or

## SALADE CÉSAR

*romaine, kale, bacon, Parmigiano-Reggiano, croûtons*

or

## PETITE CHARCUTERIE

*cured meats, cheese, crostini, mustard*

–

## FISH & CHIPS

*breaded white fish, fries, tartar sauce*

or

## CHICKEN BREAST

*mashed potatoes, green beans, jus*

or

## PASTA

*tomato sauce, Parmigiano-Reggiano*

or

## BEEF BURGER

*brioche bun, lettuce, fries*

–

## TARTE TATIN AUX POMMES

*caramelized apple tart, vanilla ice cream, caramel*

or

## CRÈME BRÛLÉE

*caramelized vanilla custard, fresh fruit*

or

## BASQUE PUMPKIN CHEESECAKE (V)

*toasted pecans, salted caramel*

45

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# CHEF'S TASTING MENU

Tasting menus allow you and your guests to experience all the gastronomic wonders Biff's Bistro has to offer. Using the finest seasonal ingredients, Chef will create a custom multi-course menu perfectly suited to your occasion, tastes and needs.

starting at 98 per person







# BEVERAGES

priced per drink

## Cocktails

BIFF'S SPIRITZ	<i>Aperol, Dejado tequila, sparkling wine, falernum (contains cloves, almonds)</i>	17
PURPLE HAZE	<i>Empress 1908 gin, lemon, sparkling wine</i>	17
UN AIR DE SOLEIL	<i>Absolut Citron vodka, peach schnapps, Sour Puss apple liquor, lemon, soda</i>	17
VIEUX CARRÉ	<i>Calvados brandy, Dillon's Canoe rye, Bénédictine, vermouth, Angostura</i>	19

## Non-alcoholic

Q WATER (still or sparkling)	per person	3
ESPRESSO		3,50
SOFT DRINK		3,75
FRESHLY BREWED COFFEE		3,95
CAPPUCCINO		5,50
CAFFÈ LATTE		5,50
FRESHLY SQUEEZED JUICE		6

## Zéro proof

MADEMOISELLE BORDEAUX	<i>BG Reynolds falernum (contains cloves, almonds), gingerbeer, pineapple &amp; lime juice</i>	10
LA PARISIENNE	<i>HP 0.5% AbV gin, grapefruit, basil, pink peppercorn, soda</i>	12

## Bar

STANDARD RAIL SHOT (1oz)		9
PREMIUM RAIL SHOT (1oz)	from	11
RAIL MARTINI		16
PREMIUM MARTINI	from	18

bar pricing subject to change without notice



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# WINE LIST

## Sparkling

N.V. Cave Spring Riesling Brut, Niagara, ON	75
N.V. Henry of Pelham Cuvée Catharine Rosé Brut, Niagara, ON	115
N.V. Laurent-Perrier 'La Cuvée Brut', Champagne, FR	225

## White

2021 Cave Spring 'Canoe' Riesling, Niagara, ON	80
2021 Haut-Grelot Sauvignon Blanc, Bordeaux, FR	80
2022 Dom Brial Mi-Nuit Chardonnay, Pays d'Oc, FR	85
2017 Closson Chase 'The Loyalist' Chardonnay, PEC	88

## Red

2020 Domaine du Séminaire, Côtes du Rhône, FR	75
2012 Cave Spring 'Biff's' Cabernet Franc, Niagara, ON	80
2020 The Introvert Reserve Cabernet Sauvignon, CA	85
2018 Maison Roche de Bellene 'Vieilles Vignes' Pinot Noir, Bourgogne, FR	105

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!







# BIFF'S BISTRO PDR

## *Capacities & Availability*

Biff's Bistro offers two exclusive private dining rooms, the intimate grey room and the more dramatic red room, boasting 18-foot ceilings and spacious seating, as well as the stylish semi-private gallery space.

	GREY ROOM	RED ROOM	SEMI-PRIVATE GALLERY
SEATED EVENTS	12	36	24
SEATED EVENTS WITH SCREEN & PROJECTOR	10	30	—
STANDING COCKTAIL RECEPTION	—	50	—

The private dining rooms are available Monday to Friday for lunch and dinner. On Saturday and Sunday, only dinner is available.

Buyouts available any day of the week, subject to availability.

The available buyout times are as follows:

- Lunch: Mon to Fri, 12–2:30pm
- Dinner: Mon to Sun, 4–9:30pm

## *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.

	GREY ROOM	RED ROOM	SEMI-PRIVATE GALLERY
LUNCH	500	800	800
DINNER	800	1500	1500

## *Complimentary Services*

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Candles
- Standard white cotton linens (tablecloths & napkins)

## *Parking*

Underground parking is available at 33 Yonge Street for \$3 per car after 5:30pm Monday to Friday and all day Saturday and Sunday. The parking garage entrance is on Scott Street. Please ask your guests to obtain a ticket upon entering the garage and to bring their ticket to the restaurant for validation.





# ..... BIFF'S BISTRO PDR .....

## *Presentations & Audiovisual*

Biff's can provide one complimentary 5x5-tripod AV screen. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

## *The Food & Beverage Experience*

Working with your event specialist, you will be invited to select beverages 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 as cruiser tables, if desired
- Cake cutting or plating fee

## *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, 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 confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid onsite by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

**FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:**

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