

AUBERGE *du* POMMIER

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PRIVATE DINING & BUYOUTS

Oliver & Bonacini Events and Catering

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CANAPÉS

priced per piece · one dozen minimum order per item
four pieces per person recommended for each hour of cocktail reception



VEGETARIAN

- Mushroom Fritter*** truffle emulsion, Parmigiano-Reggiano 4.5
- Triple Cream Cheese*** caramelized honey, cracker 4.5
- Cauliflower Schnitzel*** charred cauliflower aioli, compressed apple 4.5

SEAFOOD

- Premium Oyster on the Half Shell*** apple & espelette mignonette 4.75
- Chopped Pacific Scallop*** mirin mayonnaise, endive 5.25
- Crystal Battered Icelandic Cod*** dill tartar sauce 5
- Sturgeon Caviar*** potato blini, lemon crème fraîche 9

MEAT

- Bayonne Ham Crêpe*** Saint-Paulin cheese 5
- Foie Gras Parfait*** brioche, marmalade 5
- Buttermilk Fried Chicken*** citrus aioli 5
- Beef Tartare*** charred baguette 6
- Truffled Beef Slider*** truffle mayonnaise, lettuce 7



LUNCH

priced per person



EXPRESS LUNCH

Salade de Burrata

heirloom beets, beluga lentils,
tender shoots, red wine vinaigrette

—

Poulet au Vin Jaune

Cornish hen, fingerling potato,
wild mushrooms, sauce vin jaune

or

Truite Pochée

olive oil poached trout, leeks, squash,
vadouvan curry, watercress

—

Gâteau au Chocolat (to go)

54% chocolate & coffee gâteau, caramelized banana
mousseline, passion fruit coulis

—

Freshly Brewed Coffee & Teas

85

MENU A

Salade Composée

goat cheese, toasted pepitas, seasonal fruit,
Champagne vinaigrette

or

Soupe aux Champignons

truffle mushroom soup, Parmesan cream,
cèpe dust

—

Truite Pochée

olive oil poached trout, leeks, squash,
vadouvan curry, watercress

or

Steak Frites

grilled beef filet, rapini, French fries,
sauce au poivre

—

Cheesecake à la Vanille

vanilla cheesecake, brown butter crumble,
roasted pear compote

—

Freshly Brewed Coffee & Teas

95

LUNCH

priced per person



MENU B

Tartare de Bœuf

hand-cut beef tartare, Dijonnaise, pickled onion, radish

or

Salade de Burrata

heirloom beets, beluga lentils, tender shoots, red wine vinaigrette

—

Truite Pochée

olive oil poached trout, leeks, squash, vadouvan curry, watercress

or

Steak Frites

grilled beef filet, rapini, French fries, sauce au poivre

or

Risotto aux Champignons

seared wild mushrooms, Parmigiano-Reggiano, bitter greens

—

Tartelette au Citron

lemon meringue tartlet, whipped crème fraîche, white chocolate crumble

or

Gâteau au Chocolat

54% dark chocolate & coffee gâteau, caramelized banana mousseline, passion fruit coulis

—

Freshly Brewed Coffee & Teas

113



DINNER

priced per person



MENU A

Salade Composée

goat cheese, toasted pepitas, seasonal fruit,
Champagne vinaigrette

or

Salade de Burrata

heirloom beets, beluga lentils,
tender shoots, red wine vinaigrette

—

Truite Pochée

olive oil poached trout, leeks, squash,
vadouvan curry, watercress

or

Bœuf Braisé

braised boneless short rib, glazed heirloom carrots,
pomme purée, Madeira jus

—

Tartelette au Citron

lemon meringe tartlet, whipped crème fraîche,
white chocolate crumble

or

Cheesecake à la Vanille

vanilla cheesecake, brown butter crumble,
roasted pear compote

—

Freshly Brewed Coffee & Teas

106

MENU B

Salade Composée

goat cheese, toasted pepitas, seasonal fruit,
Champagne vinaigrette

or

Tartare de Bœuf

hand-cut beef tartare, Dijonnaise, pickled onion, radish

or

Soupe aux Champignons

truffled mushroom soup, Parmesan cream,
cèpe dust

—

Ravioli à la Ricotta

ricotta-filled ravioli, fresh truffle,
caramelized onion jus, compressed apple

or

Truite Pochée

olive oil poached trout, leeks, squash,
vadouvan curry, watercress

or

Filet de Bœuf

bacon-wrapped beef tenderloin, truffle pomme purée,
glazed heirloom carrots, black truffle, Madeira jus

—

Tartelette au Citron

lemon meringe tartlet, whipped crème fraîche,
white chocolate crumble

or

Gâteau au Chocolat

54% dark chocolate & coffee gâteau, caramelized
banana mousseline, passion fruit coulis

—

Freshly Brewed Coffee & Teas

128

DINNER

priced per person



MENU C

Salade Composée

goat cheese, toasted pepitas, seasonal fruit, Champagne vinaigrette

or

Tartare de Bœuf

hand-cut beef tartare, Dijonnaise, pickled onion, radish

or

Crudo de Saint-Jacques

scallop crudo, leeks, lettuce, turnip, sauce ravigote

—

Risotto aux Champignons

seared wild mushrooms, Parmigiano-Reggiano, bitter greens

appetizer size

—

Magret de Canard

aged duck breast, celeriac confit, Swiss chard, caramelized onion jus

or

Truite Pochée

olive oil poached trout, leeks, squash, vadouvan curry, watercress

or

Filet de Bœuf

bacon-wrapped beef tenderloin, truffle pomme purée, glazed heirloom carrots, black truffle, Madeira jus

—

Tartelette au Citron

lemon meringue tartlet, whipped crème fraîche, white chocolate crumble

or

Gâteau au Chocolat

54% dark chocolate & coffee gâteau, caramelized banana mousseline, passion fruit coulis

or

Cheesecake à la Vanille

vanilla cheesecake, brown butter crumble, roasted pear compote

—

Freshly Brewed Coffee & Teas

166

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



MENU ADDITIONS

priced per person



AUBERGE DU POMMIER FROMAGE

Featuring a selection of cheeses served with O&B Artisan bread and seasonal accompaniments.
The cheese course can be served between the main course and dessert or following dessert.

23 per person

—

CHARCUTERIE PLATTER

A selection of charcuterie with bread, pickles and mustard.

19 per person

—

VEGETABLE PLATTER

Seasonal selection of vegetables with green goddess dressing.

16 per person

—

FRUIT PLATTER

A selection of seasonal fruit.

18 per person

—

PETIT FOURS

Finish with a selection of housemade French-inspired pastries.

12 per person

(three pieces)

—

GUEST FAVOURS

Treat your guests with Chef's selection of housemade petit fours,
packaged in our elegant favour boxes.

15 per person

(three pieces per box)

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BAR PRODUCT LIST

priced per drink



VODKA	Ketel One*, Grey Goose, Belvedere, Chopin, Tito's
GIN	Tanqueray*, Bombay Sapphire, Hendrick's, Empress 1908, Roku
RUM	Havana Club 3 Year*, The Kraken Black Spiced, Bumbu, Ron Zacapa 23
TEQUILA + MEZCAL	Hornitos Plata*, Don Julio, Sombra Joven, Casamigos Reposado
CANADIAN WHISKY	Canadian Club 12 Year*, Crown Royal
SCOTCH BLEND	Johnnie Walker Red*, Johnnie Walker Black, Johnnie Walker Blue
BOURBON	Maker's Mark*, Woodford, Buffalo Trace
SINGLE MALT	Glenmorangie Original, Highland Park 12 Year Old, Glenfiddich, The Glenlivet, Dalwhinnie, Laphroaig, Talisker, The Balvenie DoubleWood 12 Year Old
IRISH WHISKEY	Bushmills Black Bush, Writers' Tears

BAR PRICES

Standard Rail Shot (1oz)		12	Soft Drink		4.50
Premium Rail Shot (1oz)	from	13	Freshly Brewed Coffee & Tea		3.95
Signature Cocktail	from	19	Juice		5
Single Malt Scotch	from	18	Espresso Based Coffee	from	5
Martini	from	17	Freshly Squeezed Juice		8
			Signature Mocktail	from	13

BEER

Bottles & Cans

Classic (335/341ml)	from	11
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WINE LIST

priced per bottle



SPARKLING

Cave Spring 'O&B' Brut, Niagara Peninsula, Ontario	85
Taittinger Brut Réserve, Champagne, France	230

WHITE

Cave Spring Riesling, Niagara Peninsula, Ontario	58
Redtail Vineyards Chardonnay, Ontario	58
Spy Valley 'Satellite' Sauvignon Blanc, Marlborough, New Zealand	72
Cave Spring 'Canoe' Estate Dry Riesling, Beamsville Bench, Niagara, Ontario	80
Tiefenbrunner Pinot Grigio, Alto Adige, Italy	82
Vignerons de Bel-Air Bourgogne Chardonnay, Burgundy, France	88
Cave Spring 'CSV' Chardonnay, Beamsville Bench, Niagara, Ontario	95
Baker & Brain Grüner Veltliner, Edna Valley, California, U.S.A.	135
Groth Chardonnay, Napa Valley, California, U.S.A.	180

RED

Cave Spring 'O&B Red' Cabernet Franc, Niagara Peninsula, Ontario	58
Naudin Tiercin 'L'Envolée' Pinot Noir, Pays d'Oc, France	70
Gérard Bertrand Syrah-Grenache, Languedoc-Roussillon, France	70
Donna Laura 'Ali' Sangiovese-Cabernet Sauvignon, Tuscany, Italy	75
Cave Spring 'Biff's Bistro' Estate Cabernet Franc, Beamsville Bench, Niagara, Ontario	80
Domaine de Verquière, Rasteau, Southern Rhône Valley, France	95
Château Roquegrave Médoc Cru Bourgeois, Bordeaux, France	98
Rue Naujac Cabernet Sauvignon, Columbia Valley, Washington, U.S.A.	98
Maison Roche de Bellene Vieilles Vignes, Burgundy, France	120

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!

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



BUYOUT

frequently asked questions



Availability

Auberge du Pommier is available for lunch or dinner buyouts. Please speak with an event specialist for availability and pricing.

Complimentary Services

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Flameless LED candles
- Printed personalized menus at each place setting
- Table numbers
- Easel
- Underground parking for guests (not valid for aboveground parking)

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, Auberge du Pommier includes a complimentary menu tasting for two guests that will take place approximately one month from your event date at the restaurant.

Entertainment & Audiovisual (AV)

We welcome you to secure entertainment for your event with us at Auberge du Pommier. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ, or alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier.

If using a screen, please work with your event specialist to design a floorplan that would best accommodate it. 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
- Security (mandatory if 20 or more guests are underage and for all Sunday evening buyouts)
- Vendor meals – 40 per person
- On-site ceremonies – start at 400
- Ceremony chairs
- Audiovisual equipment
- Insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

BUYOUT

frequently asked questions



Your O&B Event 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 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.



PRIVATE DINING

frequently asked questions



Availability

Auberge du Pommier is designed with two private dining rooms, ideal for any occasion.

The private dining rooms are available for lunch and dinner, Monday to Friday, and only dinner on Saturdays.

- Lunch – 11:30am to 2:30pm
- Dinner – 5:30pm to 10:30pm
- Saturdays – 5:00pm to 10:30pm

Complimentary Services

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Flameless LED candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

Parking

Complimentary underground parking is available after 5:30pm from Monday to Saturday. We are unable to validate aboveground parking. Prior to 5:30pm, parking is pay and display, charged by the parking lot. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your event specialist.

Presentations & Audiovisual

We invite you to present your important meeting content during your event. The Sophie room has a 72-inch flat-screen TV built in. Kindly supply your own laptop and connecting cables. We are happy to arrange other equipment through our third-party supplier.

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.

PRIVATE DINING

frequently asked questions



Additional Expenses for Consideration

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- 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

The signed confirmation form and 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.

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.

PETITS MARIAGES

frequently asked questions



Additional Terms of Petits Mariages

The Outdoor Terrace

The lower terrace (north side) at Auberge du Pommier is the perfect spot to host your ceremony and/or cocktail hour. The lower terrace can accommodate up to 40 guests and is available to book during the warmer months for a rental fee of 400. It is available Monday to Friday from 4:15pm to 4:45pm and Saturdays from 3:45pm to 4:15pm. Should the weather be inclement, Auberge du Pommier will work with you to relocate your event inside the restaurant.

Additional Expenses for Consideration

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- Additional furniture such as cruiser tables, if desired
- Cake cutting or plating fee
- Lower terrace rental – 400
- Vendor meals – 40 per person

Availability

Auberge du Pommier is designed with two private dining rooms, ideal for any occasion.

The private dining rooms are available for lunch and dinner, Monday to Friday, and only dinner on Saturdays.

- Lunch – 11:30am to 2:30pm
- Dinner – 5:30pm to 10:30pm
- Saturdays – 5:00pm to 10:30pm