



Wedding Package 2025 - 2026

120. per person *excluding tax & gratuity*

minimum 60 guests

available until October 1st, 2026

416.364.1211 · events@oliverbonacini.com · oliverbonacinievents.com



Canapés

select three canapés · add additional canapés +4.

Vegetarian

VEGETABLE SAMOSA mango chutney **V**

AVOCADO TOAST sunflower seeds, pickled shallot, cured tomato **VG**

CHICKPEA FRIES crispy panisse, smoked eggplant caviar **VG GF**

Seafood

CRISPY CALAMARI yuzu aioli, scallion

SMOKED SALMON ON CORNBREAD spiced crème fraîche, chive

SPICY COD TACO chimichurri, cilantro

Meat

PORK BELLY BITES soy & mirin glaze, sesame, scallion

SHAVED ROAST BEEF CROSTINI horseradish cream, breakfast radish

PERUVIAN CHICKEN SKEWER smoked paprika, ají verde sauce **GF**



Dinner

choice of an app, two mains and a dessert

Appetizers 7. per person, per additional choice **Mains** 10. per person, per additional choice

Desserts 5. per person, per additional choice

Apps

WILD & TAME MUSHROOM SOUP **VG GF**

assorted mushrooms, truffle gastrique, chives

GREEN SALAD **VG GF**

red leaf lettuce, arugula, frisée, Treviso, radish, pickled onion, lemon vinaigrette

CAESAR SALAD

kale, romaine, double-smoked bacon, Parmesan focaccia croutons

CRISPY FRIED ARANCINI

two fried risotto balls, tomato, mozzarella, peas, spicy marinara

TUNA TARTARE

jalapeño, ginger, avocado, ponzu sauce, wonton crisps

Mains

BRAISED BEEF SHORTRIB **GF**

soft polenta, rapini, roasted peppers, Cabernet jus

Upgrade to 6oz tenderloin steak +\$20/person Upgrade to 12oz rib eye steak +\$30/person

LEMON CHICKEN SUPRÊME **GF**

pommes purée, charred broccolini, salmoriglio sauce

SEARED ATLANTIC SALMON

tomato purée, couscous risotto, celery, currants, cherry tomato & olive salsa

BLACKENED CATFISH

dirty rice, black beans, carrot & kohlrabi slaw, pico de gallo

CAULIFLOWER RISOTTO **VG**

cashew crema, pickled and roasted cauliflower, romanesco, chive oil

Desserts

COCONUT PANNA COTTA **VG GF**

Ontario blueberry compote, palm sugar crumble

OPERA CAKE

almond sponge cake, buttercream, coffee syrup

JUMP WHITE CHOCOLATE CHEESECAKE **V**

phyllo pastry, blueberry compote, mint

Additions

priced per person

menus and pricing are subject to change based on seasonal availability

prices exclude tax and gratuity

Pasta Mid-course

served between apps & mains

POTATO GNOCCHI v

spicy arrabbiata sauce, grilled broccolini, gremolata

16.

ROASTED MUSHROOM RAVIOLI v

wild and tame mushrooms, porcini cream sauce, Pecorino Romano

17.

RIGATONI ROSÉ v

San Marzano tomato, mascarpone, basil

16.

Late Night Stations

CHICKEN SHAWARMA & HUMMUS BAR

parsley, tomato, onion, lettuce, pickles, garlic sauce, tahini yoghurt, pita

16.

GUACAMOLE BAR v GF

charred corn, grilled pineapple, pico de gallo, tomatillo salsa, lime crema, scallions, corn chips

15.

JUMP CLASSIC MINI DESSERT STATION

phyllo-wrapped cheesecake, lemon meringue tarts, profiteroles

14.



Beverages

bar will remain open for a one-hour reception and three hours of evening service
wine is included with dinner

Wine

Fontamara Pinot Grigio, Abruzzo, IT
Fontamara 'Quattro', Abruzzo, IT

Beer

16oz Draught

Bar

1oz Standard Bar Rail
mixed drinks only, cocktails not included

Coffee & Tea

Drip Coffee
Black Tea

Non-alcoholic

Soft Drink
Cranberry, Apple, Orange, Pineapple, Grapefruit Juice