

# LUMA

## WEDDING PACKAGE

220 including tax & gratuities

No venue rental fee

80 person minimum



## LOVE IN THE HEART OF THE CITY

Welcome to Luma, where your wedding becomes a true Toronto experience. Nestled on the second floor of the TIFF Lightbox, our dining room and bar feature rich woods, leather, and stone, while our cozy lounge showcases plush sofas and striking artwork. Floor-to-ceiling windows provide breathtaking views of King Street West and the downtown skyline, making Luma the perfect backdrop for couples who want to be at the heart of the city's vibrant energy.

At Luma, we bring Toronto's multicultural spirit to life through globally inspired, locally sourced cuisine crafted to delight every guest. As part of the Oliver & Bonacini family of restaurants, our team draws on decades of hospitality experience to make your wedding seamless, sophisticated, and truly memorable. With us, you can relax and fully enjoy your day, confident that every detail is handled with care and expertise.

We've designed our turn-key wedding package to provide a fully inclusive experience, simplifying planning while giving you the flexibility to tailor your day to your vision.



## EVENT TIMING + LOAD IN / LOAD OUT

Your wedding includes 9 hours of venue use, from guest arrival to departure (for example, 5:00 PM to 2:00 AM), giving you plenty of time to celebrate with family and friends.

Load-in begins three hours before guest arrival, including access to the loading dock. Additional load-in time can be arranged if needed.

Load-out must be completed within one hour after your event, ensuring a smooth and seamless wrap-up

## SET UP, TEAR DOWN + CLEAN UP

Our team will take care of the setup and breakdown of all furniture, linens, rentals, and venue-provided décor.

Couples are welcome to bring personal décor items to add their own touch; the setup and care of these items will be the responsibility of the client.

After your celebration, our staff will ensure the venue is cleaned and ready for the next day, with any remaining items removed.

## FURNITURE

We provide a selection of in-house furniture at no additional cost, including:

- Dining room chairs, booths, and square tables
- Ceremony chairs
- Bar stools

All furniture is provided as-is. Should you wish to rent additional or specialty pieces, you are welcome to do so through an external vendor.





## AUDIO + VISUAL

Your wedding package includes the SOCAN and RE:SOUND music fees (government-mandated). Audio/visual equipment is not included, but your Oliver & Bonacini event specialist can guide you through options in our Encore Wedding Package. Alternatively, DJs are welcome to bring their own equipment.

## CEREMONY

Your wedding package includes a complimentary on-site ceremony, thoughtfully prepared by our team, to take place within your 9-hour event duration.

Couples are invited to bring personal décor items to make the space uniquely yours, with setup and care of these items handled by you.

## DEDICATED EVENT SPECIALIST

From the moment you begin planning, a dedicated event specialist will be by your side to ensure every detail of your wedding is stress-free and seamless. Over two one-hour meetings—an initial planning session and a final review—your specialist will help you create:

- A hospitality timeline tailored to the needs of our kitchen and staff
- A floor plan to coordinate seating and create a smooth, enjoyable flow for your guests

Your specialist will also schedule and guide your tasting and be your main point of contact for catering, bar, linens, and rental selections. On your wedding day, a venue manager will be onsite to ensure everything runs flawlessly. For additional support, day-of coordination services are available through our trusted preferred vendors.



## STAFFING

Your wedding includes a full team of hospitality professionals, dedicated to providing exceptional service to you and your guests:

- Floor manager
- Bartenders
- Barbacks
- Servers
- Bussers
- Security

## LINENS, RENTALS + TABLE DÉCOR

Your package includes napkins, full rentals of dinnerware, glassware, flatware, and barware. To create a polished and inviting atmosphere, we provide white votive candles with holders, acrylic frame table numbers, and printed menus.

For couples looking to add a personal or elevated touch, upgraded linens and additional décor options are available through our preferred partners.



## CULINARY EXPERIENCE

At Luma, we believe exceptional food is just the beginning. As part of the Oliver & Bonacini family—the creative force behind acclaimed restaurants like Aera, Bar George, Canoe, Maison Selby, and Auberge du Pommier—we bring the same passion, precision, and innovation to every wedding and event we host. What sets us apart is more than our name; it's the culinary expertise and hospitality of our celebrated restaurants, extended to your wedding experience.

Your wedding package includes a thoughtfully curated food and beverage experience:

- Three canapés per person for cocktail hour
- Three-course plated dinner
- Bread service with dinner
- Coffee and tea service
- One late-night canapé
- Five hour bar package
- Wine service with dinner

Please see the following pages for a detailed selection of menu options.





# CANAPÉS

priced per piece · please select three  
+5 for additional piece per person

## VEGETARIAN

**CARROT, LEEK + MUSHROOM SPRING ROLL** cilantro, sweet chili sauce (df)

**AVOCADO CUCUMBER CUP** sushi rice, tempura scraps (vg)(df)

**VEGETABLE SAMOSA** tamarind sauce (df)

**SPLIT PEA FRITTER** donair aïoli (v)(gf)

**GOAT CHEESE STUFFED DATE** salted pecan, honey (v)(gf)

**LUMA TRUFFLE FRIES** truffle oil, parmigiano-reggiano, herbs

**MUSHROOM EMPANADA** chimichurri sauce (vg)(df)

## MEAT

**BISON MEATBALL** smoky mustard gravy (df)

**KOREAN FRIED CHICKEN** gochujang sauce, scallions

**STEAK TARTARE** crostini, egg, cornichon, capers (df)

**JERK CHICKEN SKEWER** cilantro and green onion relish (df)(gf)

**BEEF SLIDER** dijonnaise, cheddar cheese, lettuce, bread and butter pickles

**LAMB KOFTA** mint, yoghurt (gf)

## SEAFOOD

**SMOKED SALMON** blini, crème fraîche, dill

**LUMA PRAWN COCKTAIL** horseradish, tomato (df)(gf)

**BREADED FISH CAKE** housemade tartar sauce, lemon

**CANADIAN EAST COAST OYSTER** cucumber mignonette (df)(gf)

**TUNA TARTARE** crispy wonton, pineapple, charred jalapeño, cilantro (df)

**CRAB SALAD** mayo, tabasco, dill, celery, cucumber cup (gf)



(v) vegetarian · (vg) vegan · (gf) gluten-free · (df) dairy-free

please inform us of any allergies. we will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.

## APPETIZERS

priced per piece · please select one  
+5 for additional dish per person

### BUTTERNUT SQUASH SOUP

nutmeg yoghurt, fried sage, brown butter croutons (v)

### WINTER GARDEN SALAD

kale, roasted broccoli, radish, heirloom carrots,  
sesame and ginger dressing (vg)(gf)

### CAESAR SALAD

romaine, roasted garlic dressing, crispy bacon, soft-boiled hen's egg,  
white anchovies, parmigiano-reggiano

### MIRVISH BEET SALAD

roasted beet hummus, tahini, sesame, dill, mint (vg)(gf)

### CLASSIC O&B MUSHROOM SOUP

shimeji, cremini, chives, truffle, sherry vinegar (vg)(gf)

### CLASSIC BEEF TARTARE +5

wagyu beef, shallot, pickles, capers, dijon dressing, cured egg yolk, crostini

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## MAIN COURSE

priced per piece · please select two  
+8 for additional dish per person

### TRUFFLE MUSHROOM RIGATONI

truffle cream, black truffle, fresh greens, parmigiano-reggiano (v)

### CHICKEN SUPRÊME

potato fondant, roasted parsnip purée, rapini,  
caramelized chestnut jus (gf)

### ROASTED SALMON

celeriac and white bean casserole, preserved green tomato

### CAULIFLOWER STEAK

smoked chickpeas, grilled alliums, mushroom gravy (vg)(gf)

### SUNCHOKES RISOTTO

roasted sunchoke, walnut pesto, grana padano (v)(gf)

\*individual vegan options available upon request

### MAPLE MOLASSES BEEF SHORT RIB

creamy mashed potatoes, savoy cabbage, red wine jus (gf)

add shaved black truffle +10 per person

upgrade to 10oz strip loin +15 per person

upgrade to 7oz tenderloin +19 per person

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## DESSERT

priced per piece · please select one  
+5 for additional dessert per person

### CHOCOLATE MOUSSE CAKE

salted caramel sauce (v)

### BASQUE CHEESECAKE

amarena cherries, brown butter graham crumble (v)

### BAILEYS CRÈME BRÛLÉE

cocoa cookie, espresso ganache (v)

\*gluten-free if served without cookie

### APPLE CRUMBLE TART

cinnamon roasted apples, vanilla ice cream, oat crumble (v)

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## PASSED LATE-NIGHT

please choose one · additional piece +6 per person

**MAPLE SRIRACHA CAULIFLOWER BITES** (vg)(gf)

### LUMA TRUFFLE FRIES

truffle oil, herbs (v)(df)

### GRILLED CHEESE

cheddar, mozzarella, spicy ketchup (v)

### GRILLED MUSHROOM TACO

pico de gallo, avocado, cilantro (vg)(df)

### BEEF SLIDER

dijonnaise, bread and butter pickles (df)

### POPCORN CHICKEN BOX

 (df)

### POUTINE

local cheese curds, mushroom or rosemary chicken gravy

### BUFFALO CHICKEN DRUMSTICK

 (gf)

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## BAR PACKAGE

open bar for five hours after dinner · includes wine service with dinner

## BAR RAIL

Smirnoff Vodka  
Tanqueray Gin  
El Dorado 3 Year Old White Rum  
Canadian Club Rye  
J&B Rare Scotch

## BEER & CIDER

Standard

## HOUSE WINES

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red' Cabernet

## NON-ALCOHOLIC BEVERAGES

Pop & Juice  
Coffee & Tea



## BAR ENHANCEMENT

open bar for five hours after dinner · includes wine service with dinner

### PREMIUM PACKAGE

+11 per person

choose one red and one white wine

#### PREMIUM BAR RAIL

Dillon's Selby Vodka  
Dillon's Selby Gin  
El Dorado 3 Year White Rum  
Havana Club 7 Year Old Rum  
Crown Royal Rye  
Bulleit Bourbon  
Johnnie Walker Red Label Scotch  
Baileys Irish Cream  
Campari  
Triple Sec  
Vermouth

#### BEER

Standard & Premium

#### HOUSE WINES

Fontamara Pinot Grigio  
Fontamara 'Quattro'

#### NON-ALCOHOLIC BEVERAGES

Pop & Juice  
Coffee & Tea

### ULTRA PREMIUM PACKAGE

+18 per person

choose one red and one white wine

#### ULTRA PREMIUM BAR RAIL

Belvedere Vodka  
Dillon's Canoe Rye  
Dillon's Gin  
Havana Club 7 Year Old Rum  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch  
Amaretto  
Baileys Irish Cream  
Campari  
Triple Sec  
Vermouth

*Grey Goose Vodka available as  
a substitute on the ultra premium  
package for +2 per person*

#### BEER

Standard & Premium

#### WHITE WINES

Fontamara Pinot Grigio  
Gerardo Cesari Bianco delle Venezie

#### RED WINES

Fontamara 'Quattro'  
Gerardo Cesari Lidi Merlot

#### NON-ALCOHOLIC BEVERAGES

Pop & Juice  
Coffee & Tea







## CONTACT

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