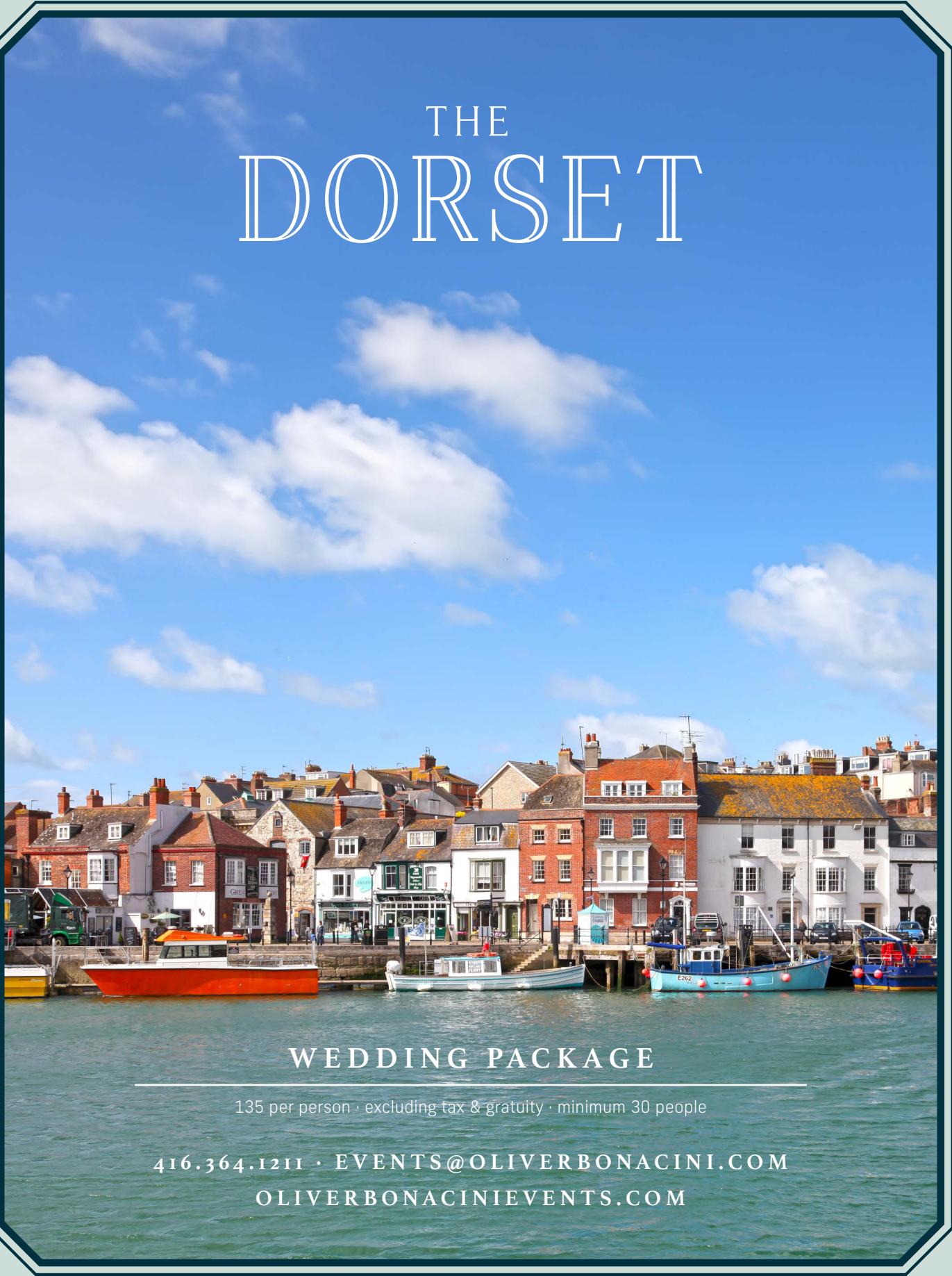


THE DORSET

A scenic view of a coastal town, likely Weymouth or Dorset, showing a row of colorful buildings with red roofs along a waterfront. Several boats, including a prominent orange one, are docked in the harbor in the foreground. The sky is blue with scattered white clouds.

WEDDING PACKAGE

135 per person · excluding tax & gratuity · minimum 30 people

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CANAPÉS

choice of three canapés · additional canapé 5 per person

VEGETARIAN

CHEESE TOASTIE BITE red onion jam

AVOCADO CUCUMBER CUP (vg) seaweed batter scrap

MUSHROOM PASTY (vg) green sauce

SEAFOOD

HARBOURSIDE FISH CAKE old bay mayonnaise

PRAWN COCKTAIL (gf)(df) proper marie rose sauce

SALMON TARTARE (gf)(df) cucumber cup, tempura, tabasco aïoli

MEAT

DUCK & PORK SAUSAGE ROLL beetroot ketchup

CHICKEN KEBAB (gf) lime pickle glaze, coronation aïoli

ROAST BEEF CROSTINI (df) horseradish aïoli, pickled onion, fried bread

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

Please inform us of any allergies.

We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



DINNER

choice of app, two mains and a dessert
additional app 5 per person · additional main 7 per person · additional dessert 5 per person

APPS

CURED SALMON

wasabi butter, apple & beet relish,
toasted pumpernickel

CAESAR SALAD

bacon crumble, herb croutons,
parmigiano-reggiano, creamy garlic dressing
**available vegetarian*

POTTED SHRIMP

lettuce cups, salad cream, brown butter

ROASTED RED PEPPER & TOMATO SOUP (v)

herb chantilly, smoked paprika pumpkin seeds
**available vegan*

BEEF TARTARE

egg yolk gel, puffed cheddar, capers, shallot

BEETROOT SALAD (v)

roasted gingerbread, whipped ricotta,
sweet & sour cabbage, roasted pecans
**available vegan*

FOIE GRAS PARFAIT

maple & apple jelly, toasted brioche
**supplement +10*

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DINNER

choice of app, two mains and a dessert
additional app 5 per person · additional main 7 per person · additional dessert 5 per person

MAINS

BARBECUE BEEF SHORT RIB

dorset bbq sauce, loaded potato skin, steamed kale, charred onions

FISH & CHIPS

tartar sauce, mushy peas, curry sauce, lemon

ROAST CHICKEN BREAST

wild mushroom spätzle, celery root, buttered leeks, green sauce

PAN SEARED ARCTIC CHAR

smoked pork, creamed cabbage, baby potatoes, cider cream

*available pescatarian

CELERIAC RISOTTO (v)

leeks, pine nuts, brown butter, grana padano, crispy kale chips

CAULIFLOWER STEAK (vg)

green sauce, grilled alliums, roasted mushrooms, coffee mushroom sauce

ROAST LEG OF LAMB

fondant potato, minted pea purée, buttered turnips & leeks, rosemary jus

*supplement +10

BROILED SABLEFISH

chestnut satay sauce, grilled bok choy, crispy tofu, daikon & asian pear slaw

*supplement +15

8oz AAA STRIPLOIN STEAK

crispy rosti potato, green beans, smoky mustard aïoli, red wine jus

*supplement +15

SUNDAY ROAST PRIME RIB

yorkshire pudding, beef fat roasties, seasonal veggies, horseradish, gravy

*supplement +20

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DINNER

choice of app, two mains and a dessert
additional app 5 per person · additional main 7 per person · additional dessert 5 per person

DESSERTS

TRILLIONAIRE TART

caramel, dark chocolate ganache,
caramelized hazelnut ganache

CARAMEL APPLE CUSTARD POT

candied walnuts, cinnamon sponge, salted fudge

STRAWBERRY TRIFLE

cream, custard, strawberry jelly, sponge

STICKY TOFFEE PUDDING

brandy butterscotch, vanilla ice cream

SOLERO

mango & passion fruit semifreddo,
zéphyr white chocolate, black lime

SEASONAL FRUIT SORBET (vg)

fresh berries

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L A T E - N I G H T

choice of one canapé · additional late-night canapé 5 per person

C A N A P É S

BEEF SLIDER

cheddar, worcestershire aïoli

FRIED CHICKEN BITE

chili treacle glaze

MINI POUTINE

french fries, veggie gravy, cheese curds

GRILLED CHEESE TRIANGLES

caramelized onion, cheddar, paprika, mustard

MINI FISH & CHIPS

lemon, tartar

E X T R A S

FRESH OYSTER STATION 4.5 per oyster

chef-led, minimum 100 oysters,

honey apple mignonette, tabasco,

horseradish, lemon

CURED MEAT BOARD 18 per person

minimum 20 persons, selection of local charcuterie,

pickles, chutney, sippets

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LATE-NIGHT

priced per person

FOOD STATIONS

HOT HAND PIES 15

your choice of one:

- short rib
- chicken & ham
- curried lamb
- mushroom & lentil

DIRTY SPUDS (v) 12

roasted potato wedges, smoked mayo,
pickled mustard seeds & shallots, chives

**add pulled beef, chicken or pork +3*

MAC & CHEESE (v) 14

three cheese sauce, elbow noodles,
herb panko crust

DORSET KIMCHI FRIED RICE STATION 14

homemade kimchi, egg, onions, carrots,
soy, seaweed chips

DORSET SWEET TREAT TOWER 15

sticky toffee cake pops, lemon meringue pie,
chocolate profiterole, oliver's carrot cake

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B E V E R A G E S

W I N E

Matto Pinot Grigio, Veneto, Italy '24

Henry Of Pelham Cabernet Merlot, Niagara, Ontario NV

C A N N E D B E E R

Lost Craft 'Revivale' 4.8%

High Park 'Lightwave' Session IPA 4.5%

**Non-alcoholic beer also available*

B A R R A I L

vodka, rum, scotch, rye, tequila, gin

N O N - A L C O H O L I C

full range of juice & pop

A D D I T I O N S

C O C K T A I L R E C E P T I O N

add \$9 per person

cocktails can be custom made up to 2oz
and up to two cocktails per event.

P R O S E C C O R E C E P T I O N O R T O A S T

add \$8 per person for 5oz pour

*Don't see what you'd like? Our bar team would be happy to create something for you
or accommodate your requests where possible.*



FREQUENTLY ASKED QUESTIONS

AVAILABILITY

The Dorset is available for weddings either as a second floor buyout or a full restaurant buyout, Tuesday through Sunday. Weddings may be hosted at lunch or dinner.

**Mondays are available upon request and subject to approval*

Hours:

- Lunch: Tues–Fri 11:45am–2:30pm
- Dinner: Tues–Sun 5pm–10pm
- Brunch: Sat & Sun 11am–2:30pm

Event end times:

- Lunch & Brunch: 2:30pm
- Dinner: 11:30pm

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Linen napkins
- Flameless candles
(real flame candles are not permitted)
- Printed personalized menus at each place setting
- Table numbers
- Easel (1 available)
- Podium
- Standard Restaurant Music

PARKING

Paid underground parking is available at 421 Wellington St. W., Levels P3 and P5 (West end of garage). Sections C and B are closest to The Dorset.

Follow purple signage reading: "West Ave. Elevators | 455 Wellington | Eat. Shop."

Guests must use the public elevators to access the upper ground floor

Complimentary parking is not available; however, pre-purchased parking vouchers can be arranged with your O&B event specialist.

PRESENTATIONS & AUDIOVISUAL

As The Dorset is not equipped with an in-house DJ sound system, we would be happy to assist in arranging audiovisual equipment through our preferred suppliers.

One mounted TV is available in the Durdle Room, along with one 55" tripod TV for use in our other spaces. Clients are responsible for providing a laptop and HDMI cable for presentations.

**Please note that the addition of audiovisual equipment may impact room capacities.*

ENTERTAINMENT & MUSIC

In-house music is controlled internally and zoned by space. Personalized Spotify playlists can be accommodated.

Outside speakers are not permitted in Private Dining spaces but are permitted for full buyouts.

DJ plug-ins are available:

- Downstairs by the bar
- Upstairs by the kitchen

FREQUENTLY ASKED QUESTIONS

YOUR O&B EVENTS TEAM

Throughout the planning process, your event specialist will be your main point of contact, guiding you through every detail in preparation for the big day. On the day of your event, you and your vendors will be welcomed by our on-site team, who will support you and serve as the primary point of contact throughout the celebration.

THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will select food and beverages from The Dorset's current wedding package offerings.

DIETARY ACCOMMODATIONS

We are pleased to offer vegan options, with halal chicken available upon request.

Availability may vary. Additional charges may apply.

ADDITIONAL EXPENSES FOR CONSIDERATION

The following items may be subject to additional costs. For a formal estimate, please contact your event specialist.

- Additional furniture rentals
- Linens
- Audiovisual equipment
- Vendor meals
- Cake cutting or plating fees
- Security (full buyout or at manager's discretion)
- Early access (prior to standard access times)
- SOCAN / RE:SOUND fees (full buyouts only)
- Ceremony fees

PAYMENT & CANCELLATION

A signed contract and deposit are 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, gratuities & tax, less payments made to date.

For all booking inquiries, please contact:

416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com