



WESTERN UNIVERSITY • CANADA

Donald K. Johnson Centre

EVENT PACKAGE

Spring/Summer 2026

events@oliverbonacini.com • oliverbonacinievents.com • 416.364.1211



Breakfast *priced per person*

PANTRY

Breakfast Breads v	3.
Seasonal Whole Fruit vG GF	3.
Assorted Muffins v	4.
Butter Croissant v	4.
Granola & Date Squares v	4.
Pain au Chocolat v	4.5
Chef's Daily Mini Quiches <i>may include Lorraine, Florentine, Broccoli & Cheddar, Yukon Gold Potato & Caramelized Onion v</i>	5.
Overnight Oats <i>Sour Cherry, Maple Syrup vG GF</i>	7.
Greek Yoghurt Parfait <i>Fruit Preserve, Toasted Granola, Berries v</i>	7.
Coconut Chia Seed Pudding <i>Toasted Coconut, Berries vG GF</i>	8.
Sliced Fruit & Berry Presentation vG GF	8.
Fried Egg Sandwich <i>Tomato, Cheese, Bacon, English Muffin</i>	9.
Breakfast Wrap <i>Bacon, Spinach, Cheddar, Caramelized Onion, Tomato, Peppers, Black Beans</i>	11.
Peameal Bacon Sandwich <i>Fried Egg, Lettuce, Tomato, Dijon, Milk Bread</i>	11.
Peppercorn Smoked Salmon Platter <i>Bagels, Herb Crème, Tomato, Sprouts</i>	12.
Assorted Breakfast Toasts <i>Avocado, Seeds & Sprouts, Pickled & Marinated Melon v</i>	12.
Smoked Salmon & Sourdough <i>Caper Herb Crème, Pickled Red Onion, Sprouts</i>	12.

Breakfast *priced per person*

CONTINENTAL LIGHT

Cold-pressed Orange Juice
Freshly Baked Breakfast Pastries
Whole Fruit
Assorted Fruit Yoghurt
Freshly Brewed Coffee & Selection of Teas

18.

THE CONTINENTAL

Cold-pressed Orange Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Deviled Hen's Eggs
Assorted Fruit Yoghurt
Fruit Salad
Freshly Brewed Coffee & Selection of Teas

24.

THE EXECUTIVE CONTINENTAL

Cold-pressed Orange & Chef's Daily Fruit Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Egg Sandwich
Smoked Bacon, Tomato, Cheese, English Muffins
Peppercorn Smoked Salmon
Pickled Onion, Lemon & Caper Crème, Bagels
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

34.

CAFFEINE & GO

Biscotti & Breakfast Breads
Seasonal Whole Fruit
Freshly Brewed Coffee & Selection of Teas

17.

THE BOARDROOM HOT BREAKFAST

Cold-pressed Orange Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Assorted Fruit Yoghurt
Scrambled Hen's Eggs Aged Cheddar, Chives
Maple Bacon & Country Sausage
Herb-roasted Potatoes
Roasted Mushroom & Chickpeas Fine Herbs, Tomato
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

42.

minimum 25 persons

Plated Breakfast priced per person · minimum 10 persons

BAY STREET

Coconut Chia Pudding VG GF

Toasted Oats, Seeds, Dried Fruit, Fresh Berries,
Maple Syrup, Mint

Roasted Mushroom & Brie Quiche V

Garden Greens, Shaved & Pickled Root Vegetables,
Citrus Dressing

Fruit & Berry Salad for the table

45.



Break Time *priced per person*

includes freshly brewed coffee & selection of teas

CHEESE, PLEASE **v**

Selection of Canadian Cheeses,
Local Preserves & Honey, Dried Fruit, Grapes,
Seeded Crackers, Sourdough

19.

ANTIPASTO **v**

Roasted Zucchini & Eggplant, Balsamic Red Onion,
Marinated Olives, Artichoke, Red Pepper,
Creamy Chickpeas, Rosemary Focaccia

21.

COOKIE JAR

Assorted Biscotti, Shortbread & Classic Cookies

14.

CHIPS, CHIPS & CHIPS **v**

Potato, Taro & Plantain Chips
Caramelized Onion & Asiago Dip,
Tomatillo Salsa

17.

POWER UP **v**

Selection of Protein Bites, Granola & Date Bars,
Fruit & Vegetable Smoothies, Seasonal Whole Fruit

25.

SWEET & SALTY

Caramel Corn, Fruit Gummies,
Chocolate-dipped Pretzels, O&B Trail Mix

18.

Lunch Buffet *priced per person*

THE KING STREET DELI

Chef's Daily Soup *VG GF*

-

Garden Greens *VG GF*

Tomato, Crispy Chickpeas, Pickled Onion, Black Pepper Vinaigrette

Cabbage Slaw *VG GF*

Carrot, Kale, Scallion, Crunchy Mustard Dressing

-

Assorted Seasonally Inspired Meat & Vegetarian Sandwiches & Wraps

The Reuben

Swiss Cheese, Dijon Aioli, Cornichon Relish, Smoked Brisket, Marble Rye

O&B Pickles & Mustard *v*

-

Cookies & White Chocolate Blondies

Freshly Brewed Coffee & Selection of Teas

42.

ST. LAWRENCE MARKET

Sliced Sourdough & Crisps *v*

Whipped Black Pepper & Honey Butter

-

Baby Gem & Endive Salad *VG GF*

Fennel, Citrus, Ontario Radish, Pickled Onion, Tarragon Dressing

Heirloom Potato Salad *v GF*

Garlic Confit, Dill, Pickled Cucumber, Lemon Crème

Quinoa & Garbanzo Salad *VG GF*

Roasted Pepper, Zucchini, Oregano Vinaigrette

-

Mushroom Empanada

Chimichurri

Citrus-cured Arctic Char

Warm Grains, Seared Greens, Sauce Vierge

Piri Piri Grilled Boneless Chicken Leg *GF*

Roasted New Potatoes, Broccolini

Seared Mushroom & Carrot *VG GF*

Eggplant, Kale, Lentil Pistou

-

O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

51.

minimum 25 persons

Lunch Buffet *priced per person*

THE WELLINGTON

Artisanal Bread Rolls & Sea-salted Butter v

-

Roasted Carrot & Ginger Soup vG

Lolla Rossa & Endive Salad vG GF

Kohlrabi, Marinated Tomato, Radish,
Ginger & Parsley Dressing

Beet & Arugula Salad v

Balsamic Pearl Onion, Toasted Seeds,
Radicchio, Lemon Dressing

-

Maple Dijon Glazed Salmon GF

Quinoa & Garbanzo Beans, Artichoke, Salsa Verde

Asado Flat Iron GF

Smashed Potato, Garlic Greens, Chimichurri

Casarecce Pomodoro v

Roasted Garlic, Spinach, Tomato Sugo, Pecorino

-

O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

62.

minimum 25 persons

Express Lunch *priced per person*

MENU 1

Shawarma-spiced Boneless Chicken Leg GF
Roasted Eggplant & Carrot, Quinoa & Kale Salad,
Coconut Tzatziki

-

Maple Brown Butter Tart v
Sour Cherries, Chantilly
50.

MENU 2

Pan-roasted B.C. Salmon GF
Leek & Potato Fricassée, Baby Gem Lettuce,
Parsley Crème, Sorrel

-

Wild Blueberry Tart v
Elderflower Crème Diplomat, Lime Chantilly, Mint
52.

MENU 3

Steak Frites
Herb-marinated Flat Iron, Duck Fat Roasted Potatoes,
Steakhouse Spinach, Red Wine Jus

-

Matcha Cheesecake v
Miso Caramel, White Chocolate, Yuzu
56.

MENU 4

Juniper-cured Duck Leg Confit GF
Squash, Couscous, Marinated Tomato, Broccoli

-

Raspberry Shortcake GF
Lemon Sponge Cake, Vanilla Chantilly
54.

MENU 5

Peppercorn-crusted Strip Loin GF
Celery Root, Fine Beans, Charred Leek, Mustard Jus

-

Neapolitan Mille-feuille
Chocolate Crèmeux, Strawberry Mousse,
Whipped Vanilla Ganache
64.

MENU 6

Roast Chicken Suprême
Whipped Yukon Gold Potatoes, Pearl Onions,
Smoked Bacon, Mushroom Jus

-

Flourless Chocolate Torte v GF
Toasted Meringue, Cocoa Nibs, Raspberries
54.



Food Stations *priced per person*

TACOS *chef-led*

served with corn tortillas, hot sauce & lime

choose two

Asado Steak Tomato Salsa, Cotija Cheese, Fried Rosemary

Chili Lime Shrimp Avocado, Marinated Tomato, Cilantro

Chicken Shawarma Iceberg Lettuce, Spiced Yoghurt, Crispy Chickpeas, Turnip

Roasted Mushrooms & Black Beans Cabbage, Tomatillo, Crispy Onions **vg**

Barbacoa Cauliflower Pickled Onion, Lettuce, Mint, Pumpkin Seeds **vg**

26.

minimum 25 persons

CEVICHE *chef-led*

White Fish, Red Onion, Sweet Potato, Avocado, Coconut & Lime, Spiced Taro Crisps

21.

minimum 25 persons

OYSTERS *chef-led* **GF**

Selection of Canadian Oysters, Lemon, Horseradish, Spicy '68 Hot Sauce, Yuzu Apple & Charred Cucumber Mignonette

21.

minimum 50 persons

MEZZE BAR

Whipped Chickpeas, Tahini Dressing, Pickled Beets, Roasted Eggplant, Marinated Tomato, Tzatziki, Crispy Lentils, Whole Grain Tabbouleh, Falafel, Grilled Flatbreads & Crisps

add roast chicken 5.

23.

minimum 25 persons

HARVEST TABLE

Selection of Ontario Cheeses & Cured Meats, Smoked Fish, Roasted Garlic Hummus, Crisp Vegetables, O&B Artisan Bread & Crackers

25.

POKE BOWL *chef-led*

choose tuna or salmon · tofu available

Seasoned Rice, Shaved Red Onion, Edamame, Crispy Onions, Nori, Pickled Ginger, Plantain Chips, Togarashi Soy Dressing

19.

minimum 25 persons

Food Stations *priced per person*

RISOTTO *chef-led v*

Garden Vegetables, Radicchio, Parsley

18.

minimum 25 persons

BONELESS BRAISED BEEF SHORT RIB *chef-led GF*

Smashed Potato, Broccoli, Chimichurri

21.

minimum 25 persons

B.C. STEELHEAD TROUT CONFIT *chef-led*

Pastrami-spiced, Truffle Buttermilk, Rye Berry Risotto, Chilies, Drunken Roe

19.

minimum 25 persons

SLIDERS

Mushroom Smoked Pepper Goat Cheese, Arugula, Artichoke *v*

Lentil & Legume Sweet Potato, Herbs, Rapini Mole Verde *v*

Swanky Beef Lettuce, Tomato, Cheese, Special Sauce

Spicy Sausage Arugula, Provolone, Fennel Aioli

Avocado Turkey Caesar Romaine, Smoked Bacon, Tomato, Parmigiano-Reggiano, Crushed Avocado

Buffalo Chicken Blue Cheese, Tomato, Dill Pickle

Lamb Sun-dried Tomato, Feta, Red Pepper Preserve, Spinach

choose two 15. choose three 17.

three pieces per person

LIQUID NITROGEN BUTTER TART *chef-led v*

Maple Butter Ice Cream, Shortbread, Brown Butter Tuile, Drunken Raisins, Sea Buckthorn

23.

minimum 100 persons

O&B SWEET TREATS

Assortment of Mini Tarts, Pies & Squares

16.

DONUTS & FRITTERS

Assortment of Fritters, Donut Holes & Classic Flavour Favourites

14.



Canapés *priced per person*

GARDEN

Spiced Cucumber & Avocado Charred Corn, Mango Salsa VG GF	4.
Fresh Tomato & Lime Tostone Coconut, Mint VG GF	4.
Chickpea Fritter Spiced Yoghurt, Cilantro VG GF	4.
Sweet Potato Rosti Marinated Artichoke, Broccoli VG GF	4.
Watermelon & Feta Sesame Seeds, Mint V GF	4.
Sumac Hummus Cucumber, Pomegranate, Olive Dust VG GF	4.
Mushroom Adobo Tostada Roasted Garlic, Pasilla VG GF	4.
Spring Roll Carrot, Leek, Mushroom, Sweet & Sour Sauce	4.
Mini Grilled Cheese Tomato Jam, Brie, Arugula, Brioche	4.5
Mushroom & Scamorza Arancini Tomato, Basil	4.5
Potato Puff Whipped Goat Cheese, Chive	4.5
Roasted Mushroom Bannock Brie, Thyme	4.5

OCEAN

Salted Cod Fritter Sweet Pepper, Parsley, Lemon Aioli	4.5
Maple B.C. Trout Confit Taro, Crème Fraîche, Fennel GF	4.5
Sesame Shrimp Spicy Tofu, Green Onion	4.5
Arctic Char Ceviche Taro Crisp, Yuzu, Pickled Ginger GF	4.5
Citrus-marinated Shrimp Classic Cocktail Sauce GF	4.5
Crab Fritter Scallion Crema	4.5
Salmon Poke Bite Rice Pearls, Red Onion, Cilantro, Nori Mayo, Sesame GF	4.5
Tuna Tartare Rice Crisp, Passion Fruit, Avocado GF	4.5
Spicy Salmon Maki Kewpie Mayo, Wasabi <small>minimum 100 pieces</small>	4.75
Shrimp Ceviche Lime, Tomato, Cucumber GF	4.75
Salmon BLT Slider Smoked Bacon, Lettuce, Tomato, Sauce Gribiche	5.
East Coast Oyster Watermelon, Mint GF <small>minimum 100 pieces</small>	5.
Smoked Salmon Blini Dill Crème, Pickled Onion	5.
East Coast Lobster Roll Hana Tsunomata Nori, Celery, Lemon Aioli <small>minimum 50 pieces</small>	7.

FARM

Gaucho Pie Co. Empanada Jerk Chicken, Mango Salsa	4.5
Duck & Brie Poutine Yukon Gold Potato, Thyme	4.5
Ginger & Soy Chicken Skewer Green Onion, Togarashi GF	4.5
Honey-glazed Pork Belly Scallion, Chili GF	4.5
Smashburger Slider Cheddar, Lettuce, Tomato, Dijon Aioli, Sesame Seed Bun	4.5
Chicken Liver Tart Sour Cherry, Pumpkin Seed Crumble, Sorrel	4.5
Hoisin-glazed Duck Scallion Pancake, Cucumber, Sesame	4.5
Beef Tartare Taro Chip, Caper Aioli, Charred Leek GF	4.5
Mini Cubano Swiss Cheese, Dijon, Pickles	4.75
General Tso's Chicken Drumette Sweet & Sour Sauce, Sesame GF	4.75
Braised Beef Short Rib Arancini Provolone, Tomato Jam	5.
Sun-dried Tomato & Olive Lamb Slider Whipped Feta, Arugula, Red Pepper Preserve, Pain au Lait	5.
Asado-marinated Steak Brochette Chimichurri, Crispy Onion V HALAL	5.

Plated Dinner *priced per person*

STARTERS

Roasted Carrot & Ginger Soup Marinated Lentils, Garlic VG GF	13.
Garden Greens Whipped Chickpeas, Cucumber, Radish, Fennel, Tomato, Seeded Crisps, Lemon Vinaigrette VG GF	14.
Mushroom Soup Truffle Crème, Chives V GF	15.
Spinach Salad Pickled Mushrooms, Marinated Tomato, Goat Cheese, Pancetta Vinaigrette GF	15.
Caesar Salad Baby Gem Lettuce, Pecorino, Smoked Bacon, Crispy Russet Potatoes, Cured Egg Yolk, Horseradish Dressing GF	15.
Butter Lettuce & Endive Salad Citrus, Feta, Pickled Fennel, Dill Vinaigrette V GF	16.
Beef-cured Smoked Trout Sea Truffle, Pickled Shallot, Capers, Radish, Sprouts GF	17.
Tomato & Mozzarella Salad Basil, Pickled Onion, Kale & Sunflower Seed Pesto, Aged Balsamic V GF	18.
Tuna Crudo Passion Fruit, Citrus, Chili Crunch, Cilantro	26.

MAINS

Seared Mushroom & Carrot Hemp Seeds, Wilted Spinach, Tomato & White Bean Vierge VG GF	38.
Roasted Broccoli Red Pepper Coulis, Crispy Potato, Black Bean Salsa VG GF	38.
Potato Cannelloni Roasted Eggplant, Quinoa, Spinach, Tomato	38.
Sesame Tofu King Oyster Mushroom, Red Pepper, Garlic Greens, Pickled Ginger, Orange VG	38.
Pan-roasted Salmon Fondant Potato, Herb Purée, Lemon-Dill Crème GF	43.
Chicken Suprême Fingerling Potato, Heirloom Carrot, Garlic Confit, Tomato GF HALAL	47.
Seared Branzino Lemon Roasted Potato, Tomato, Fennel, Watercress, Chermoula GF	51.
Peppercorn-rubbed Flat Iron Steak Garlic Whipped Potato, Kale, Salsa Verde GF	53.
Duck Leg & Breast Sarladaise Potato, Broccoli, Roasted Carrot, Pickled Red Onion, Orange Pistou	56.
Braised Boneless Beef Short Rib Sweet Corn Porridge, Rapini, Blistered Tomato, Mustard Jus GF	60.
Halibut Lemon Risotto, Buttered Leeks, Parsley, Tomato GF	62.
New York Strip Loin & Garlic Prawns Whipped Potato, Rapini, Red Wine Jus GF	65.
Beef Tenderloin Celeriac, Broccoli, Mustard Jus GF	71.

DESSERTS

Lemon Olive Oil Cake Whipped Mascarpone Ganache, Caramelized Figs, Honey Crème Anglaise, Basil V GF	14.
Bread Pudding Bourbon Crème Anglaise, Pickled Cranberries, Brown Butter Tuile V	14.
Coconut Cream Pie Profiterole Coconut Pastry Cream, Whipped White Chocolate Ganache, Dark Chocolate Sauce, Toasted Coconut Flakes V	14.
Calamansi & Elderflower Chiffon Cake Calamansi Curd, Toasted Basil Meringue, Ginger-spiced Crumble, Lemon Balm V	14.
Salted Dark Chocolate Tart Dark Chocolate Ganache, Salted Caramel, White Chocolate Puffed Rice, Miso Tuile, Mint V	16.
Black Forest Pavlova Cocoa Pavlova, Kirsch-Poached Cherries, Whipped White Chocolate Ganache, Shaved Chocolate GF	16.

Late-night *priced per person*

CANAPÉS

Mac & Cheese Bite Spicy Ketchup, Pecorino v	4.5
Crispy Fish Taco Crunchy Slaw, Cilantro, Corn Tortilla	4.5
Swanky Beef Slider Lettuce, Tomato, Cheese, Special Sauce	5.
Meatball Slider Spicy Pepper, Mozzarella, Basil, Pain au Lait	5.
King Street Noodle Box Char Siu Chicken, Chow Mein, Shredded Vegetables, Cilantro	6.

FOOD STATIONS

Smashburgers & Root Crisps

Lettuce, Tomato, Cheese, Swanky Sauce, Fried Rosemary, Chili-Lime Taro Root Chips

13.

The Stand

Beef Hot Dog & Smoked Beer Sausage, Sauerkraut, Relish, Sweet Onion, Spicy Peppers, Crispy Onion, Dijon Mayo, Ketchup

15.



Bar Packages *priced per person*

BASIC

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Enhance your package with the addition of bar bites (full guest count required)

+4. per person

Bar Rail

Smirnoff Vodka, Tanqueray Gin, Havana Club Añejo Reserva Rum, Canadian Club Rye, J&B Scotch

House Wines

Matto Pinot Grigio, Veneto, Italy
San Tiziano, Rosso Cabernet
Sauvignon-Merlot, Veneto, Italy
or

Garda Chardonnay, Trevenezie, Italy
Garda Merlot, Tevenezie, Italy

Beer & Cider

Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

55.

PREMIUM

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Enhance your package with the addition of bar bites (full guest count required)

+4. per person

Bar Rail

Dillon's Selby Vodka, Sauza Silver Tequila, Tanqueray Gin, Havana Club Añejo Reserva Rum, Crown Royal Rye, Local Spirit Whisky 3, Johnnie Walker Red Label

House Wines

Matto Pinot Grigio, Veneto, Italy
San Tiziano, Rosso Cabernet
Sauvignon-Merlot, Veneto, Italy
or

Garda Chardonnay, Trevenezie, Italy
Garda Merlot, Tevenezie, Italy

Beer & Cider

Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

65.

DELUXE

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Sparkling & still bottled water included

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Snacks

Bar Rail

Belvedere Vodka, Espolòn Tequila Blanco, Dillon's Unfiltered Gin 22, Havana Club 7 Year Old Rum, Lot No. 40 Rye, Local Spirit Whisky 3, Johnnie Walker Black Label, Campari, Vermouth

House Wines

Matto Pinot Grigio, Veneto, Italy
San Tiziano, Rosso Cabernet
Sauvignon-Merlot, Veneto, Italy
or

Garda Chardonnay, Trevenezie, Italy
Garda Merlot, Tevenezie, Italy

Beer & Cider

Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

82.

KIDS SOFT BAR PACKAGE

Pop & Juice

15.

** Non-alcoholic wines also available*

Bar

BASIC BAR

per oz 9.5

Smirnoff Vodka

Tanqueray Gin

Havana Club Añejo Reserva Rum

Canadian Club Rye

J&B Rare Scotch

PREMIUM BAR

per oz 11.

Dillon's Selby Vodka

Sauza Silver Tequila

Tanqueray Gin

Havana Club Añejo Reserva Rum

Crown Royal Rye

Local Spirit Whisky 3

Johnnie Walker Red Label Blended Scotch

DELUXE BAR

per oz 13.

Belvedere Vodka

Don Julio Blanco Tequila

Dillon's Unfiltered Gin 22

Havana Club 7 Year Old Rum

Lot No. 40 Rye

Johnnie Walker Black Label Blended Scotch

Local Spirit Whisky 3

BEER & CIDER

11.5

Included in all bar packages

Rotating Local Beer & Cider

Non-alcoholic options available

ADDITIONS

Talk to your sales specialist about adding some of the additions from below

Tequila

per oz

Sauza Silver

11.

1800 Blanco

14.

Don Julio Blanco

17.

Scotch

per oz

The Glenlivet 12 Year Old

16.

Highland Park 10 Year Old

16.

The Macallan Gold

18.

Talisker 10 Year Old

20.

After-dinner Drinks

per oz

Amaretto, Bailey's Irish Cream

11.

Courvoisier VS, Martell VS, Grand Marnier

16.

Wine

SPARKLING

Montelliana Prosecco, Veneto, Italy	72.
Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario	90.
Henry of Pelham 'Cuvée Catharine' Brut VQA, Niagara, Ontario	92.
Taittinger Brut Réserve Champagne, France	200.
Veuve Clicquot Brut, Champagne, France	230.

WHITE

Matto Pinot Grigio Veneto, Italy	52.
Garda Chardonnay, Trevenezie, Italy	52.
Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	55.
Pasquiers Sauvignon Blanc Vermentino, Languedoc, France	62.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	64.
Crowded House, Sauvignon Blanc, New Zealand	78.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	90.

RED

San Tiziano, Rosso Cabernet Sauvignon-Merlot, Veneto, Italy	52.
Garda Merlot, Trevenezie, Italy	52.
Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	55.
Casa Solar Tempranillo Vino de la Tierra de Castilla, Spain	58.
Viña Bujanda Crianza, Rioja, Spain	65.
Piantaferro Chianti, Tuscany, Italy	68.
Wakefield Shiraz, Clare Valley, Australia	70.
Comte Alexandre Pierre Côtes du Rhône, France	72.
Henry of Pelham 'Estate' Pinot Noir, Ontario	74.

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!



Cocktails

SPECIALTY COCKTAILS

pre-confirmed quantity required

- Arnold Palmer 'n' Whisky** 17.
Canadian Whisky, Fresh Lemonade, Iced Tea
- The Blue Jay** 19.
Coconut Rum, Blue Curaçao, Pineapple, Lemon Juice
- Blueberry Lemonade** 20.
Gin, Muddled Blueberries, Basil-infused Simple Syrup, Fresh Lemon Juice
- Spicy Margarita** 20.
Blanco Tequila, Triple Sec, Agave Syrup, Lime, Jalapeños, Tajín Salt Rim
- Passionada** 21.
Vodka, Triple Sec, Passion Fruit, Simple Syrup
- Key Lime Pie-tini** 22.
Vanilla Vodka, Coconut Rum, Pineapple Juice, Cream, Simple Syrup, Lime Wedge Garnish

HOUSE COCKTAILS

- Mimosa** 13.
Orange Juice, Prosecco
- Aperol Spritz** 16.
Aperol, Sparkling Wine, Lemon
- French 75** 16.
Gin, Lemon, Sparkling Wine
- Dark & Stormy** 17.
Añejo Rum, Ginger Beer, Lime, Bitters
- Maple Old Fashioned** 18.
Rye, Maple Syrup, Orange Bitters
- Elderflower Paloma** 19.
Tequila, Elderflower Liqueur, Grapefruit, Lemon
- Negroni** 19.
Gin, Campari, Sweet Vermouth
- Espresso Martini** 21.
Vodka, Kahlúa, Espresso

Bar Stations

BUBBLE BAR

Elevate your Mimosa experience!

This station offers your guests the opportunity to customize their own with a selection of fresh juices and fruit garnishes.

Included with station:

Prosecco, Grapefruit, Orange & Pineapple Juice,
Selection of Fresh Seasonal Fruit Garnishes

18.

minimum 25 persons

SMOKED WHISKY

Turn up the drama with our smoked whisky station—where great whisky meets a little fire and flair. Watch as your pour is delicately smoked to unlock bold aromas and deeper flavour, transforming a classic sip into a full sensory experience. Rich, smooth, and unmistakably memorable, it's not just a drink—it's a moment.

Johnnie Walker Red Label

25.

The Glenlivet 12 Year Old

30.

minimum 50 persons

Beverage Stations *priced per person*

NON-ALCOHOLIC

Freshly Brewed Coffee

per person 4.
per 35 cups 88.

Selection of Teas 4.

Soft Drink 4.5

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale

Sparkling or Still Mineral Water

355ml each 4.5
750ml each 11.

San Pellegrino Italian Fruit Waters 4.5.

Bubly Sparkling Waters 4.5

Wake Water 4.5

Detox Pressed Juice Shots 6.

Cold-pressed Seasonal Juices 8.

INFUSED WATER

Berry Orange or Cucumber Mint

for fewer than 100 guests 50.
for more than 100 guests 70.

SPIRIT-FREE MOCKTAILS

minimum 25 persons · pre-confirmed quantity required

Lavender Lemonade 8.

Lavender Syrup, Lemon Juice, Soda, Thyme

Cucumber Cooler 8.

Cucumber, Fresh Mint, Lemon, Thyme, Soda

Nojito 9.

Fresh Lime Juice, Raw Sugar, Mint, Soda