



THE DORSET

TIFF EVENT PACKAGE OPTIONS

available for 2nd floor buyout or full buyout events

416.364.1211 • events@oliverbonacini.com • oliverbonacinievents.com

CONTINENTAL BREAKFAST PACKAGE

25 per person · minimum 60 guests · excludes tax & gratuity

FRESH CROISSANTS

BANANA BREAD

FRESH FRUIT

CHIA SEED PUDDING

FRESH DRIP COFFEE

BRITISH TEAS



COCKTAIL RECEPTION PACKAGE

160 per person · minimum 60 guests · excludes tax & gratuity

CANAPÉS choose up to eight

BEEF SLIDER

FRIED CHICKEN BITE

MINI POUTINE

MINI FISH & CHIPS

GRILLED CHEESE TRIANGLES (v)

POPCORN CAULIFLOWER BITES (vg)(df)

PEAMEAL BACON SAMMIES

SHORT RIB STUFFED YORKIE

FOOD STATIONS choose three

BAKED MAC & CHEESE

plain, bacon or mushroom

COTTAGE PIE STATION

lentil or beef

DUSTED CHICKEN WINGS

MUSSELS & CIDER

COASTAL OYSTERS (gf)(df)

CURED MEAT BOARD

FISH & CHIPS

VEGETABLE CRUDITÉS (v)(gf)

CHEESE BOARD (v)



SWEET TREAT STATION

choose two

LEMON MERINGUE PIE (v)

FLOURLESS WALNUT BROWNIE (v)(gf)

OLIVER'S CARROT CAKE (v)

CHOCOLATE PROFITEROLE (v)

STICKY TOFFEE CAKE POPS (v)

ALL-IN BEVERAGE SERVICE

per-person pricing includes up to 4 hours of hosted beverage service

WINE

Matto Pinot Grigio, Veneto, Italy '24

Henry Of Pelham Cabernet Merlot, Niagara, Ontario NV

CANNED BEER

Lost Craft 'Revivale' Lager 4.8%

High Park 'Lightwave' Session IPA 4.5%

**non-alcoholic beer also available*

BAR RAIL

vodka, rum, scotch, rye, tequila, gin

NON-ALC

juice & pop

