

WEDDING PACKAGE

416.364.1211 · events@oliverbonacini.com · oliverbonacinievents.com

The Gathering

$125

A thoughtfully curated celebration

Includes

CANAPÉS
select two

THREE-COURSE DINNER MENU
choice of one starter,
two mains & one dessert

BAR PACKAGE
four hours of bar & wine service

available Friday & Sundays only
minimum of 65 guests

The Signature

$145

An elevated experience with premium selections

Includes

CANAPÉS
select two

THREE-COURSE DINNER MENU
choice of one starter,
two mains & one dessert

BAR PACKAGE
six hours of bar & wine service

available Friday, Saturday & Sunday
minimum of 65 guests

The Grand Reserve

$175

The ultimate wedding dining experience

Includes

CANAPÉS
select three

FOUR-COURSE DINNER MENU
choice of two starters, one pasta,
two mains & one dessert

BAR PACKAGE
six hours of bar & premium wine service

available Friday, Saturday & Sunday
minimum of 65 guests

Additional Menu Selections

(per guest, per additional choice.)

CANAPÉS +4. / STARTERS +5. / MAINS +7. / DESSERTS +3.

Package prices are per guest and exclude tax & gratuity. Late night food is an optional addition to every package.
Available January 1–November 15, 2027. Package subject to change. Price guaranteed until November 15, 2027.

CANAPÉS

Select two with The Gathering or The Signature, three with The Grand Reserve.
Additional selection+4. per guest.

Vegetarian

VEGETARIAN SPRING ROLLS V
sweet chili jam

AVOCADO TOAST VG
sunflower seeds, pickled shallot, cured tomato

POLENTA FRIES V GF
mushroom ketchup

HALLOUMI AND FIG SKEWER V
caramelized honey, thyme

Available with Signature & Grand Reserve | Gathering +2.

Seafood

CRISPY CALAMARI
lemon aïoli

SMOKED SALMON PANCAKE
crème fraîche

SPICY COD TACO
chimichurri, cilantro

YELLOWFIN TUNA TARTARE
jalapeño, ginger, avocado, wonton crisps

Available with Signature & Grand Reserve | Gathering +2.

Meat

PORK BELLY BITES
soy and mirin glaze, sesame, scallion

STEAK TARTARE
gherkins, mustard, capers, crostini

JERK CHICKEN SKEWER GF
mango salsa, cilantro lime crema

VG vegan V vegetarian GF gluten-free



APPETIZERS

Select one with The Gathering or The Signature, two with The Grand Reserve.
Additional selection +5. *per guest.*

WILD AND 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

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

CRISPY FRIED ARANCINI V
two fried risotto balls, la bomba tomato sauce,
mozzarella, basil

ROASTED BUTTERNUT SQUASH SOUP V
spiced pumpkin seeds, crème fraîche, sage

Enhanced Selections

YELLOWFIN TUNA TARTARE
jalapeño, ginger, avocado, ponzu sauce, wonton crisps
Available with Signature & Grand Reserve | Gathering +5.

STRACCIATELLA V
roasted beets, blood orange, Marcona almonds,
citrus dressing, focaccia
Available with Signature & Grand Reserve | Gathering +5.

WINTER HARVEST SALAD
roasted sweet potato, cellar roots, kale, chickpeas,
candied pecan, maple pecan dressing
Available with Signature & Grand Reserve | Gathering +5.

WAGYU BEEF CARPACCIO
bone marrow aïoli, sunchoke chips,
capers, egg yolk, crostini
Available with Signature & Grand Reserve | Gathering +10.

VG vegan V vegetarian GF gluten-free

PASTA MID COURSE

Select one with The Grand Reserve.

Add to The Gathering or The Signature for +16. *per guest.*

POTATO GNOCCHI v
spicy arrabbiata sauce, grilled broccolini, gremolata

ROASTED MUSHROOM RAVIOLI v
wild & tame mushrooms, porcini cream sauce, Pecorino Romano

RIGATONI ROSÉ v
San Marzano tomato, mascarpone, basil



MAINS

Select two with any package.
Additional selection+7. per guest.

ROASTED SQUASH RISOTTO V
acorn and delicata squash, toasted pepitas, puffed rice,
green oil, Carnaroli rice, Parmigiano-Reggiano

GRILLED PORK CHOP
crispy fingerling potatoes, broccolini,
whiskey caramel apples, Calvados jus

LEMON CHICKEN SUPRÊME GF
charred scallion, pommes purée, black garlic;
seasonal green vegetables

MISO-GLAZED STEELHEAD SALMON
snap pea salad, edamame, shiitake mushrooms,
new potatoes, miso and lime dressing

ROASTED LINGCOD
bok choy, zucchini noodles, bean sprouts,
coconut and lemongrass broth, cashew crumb

Enhanced Selections

RICOTTA AGNOLOTTI
roasted squash, fried sage, brown butter, Pecorino Romano
Available with Signature & Grand Reserve | Gathering +5.

BRAISED BEEF SHORT RIB GF
soft polenta, rapini, roasted peppers, Cabernet jus
Available with Signature & Grand Reserve | Gathering +10.

7oz FLAT IRON STEAK GF
charred broccolini, pommes au gratin,
green peppercorn jus
Available with Signature & Grand Reserve | Gathering +15.
Upgrade your steak:
halal option +5. 6oz tenderloin +20. 12oz ribeye +30.

MUSCOVY DUCK BREAST
mille-feuille potato, endive, soubise,
roasted grapes, port wine sauce
Available with Grand Reserve | Gathering & Signature +7.

ROASTED COD
potato rosti, double smoked bacon, Brussels sprouts,
mint beurre blanc, lemon saffron aïoli, jus
Available with Grand Reserve | Gathering & Signature +7.

VG vegan V vegetarian GF gluten-free

DESSERTS

Select one with any package.
Additional selection+3. *per guest.*

COCONUT PANNA COTTA **VG GF**
Ontario blueberry compote, palm sugar crumble

DARK CHOCOLATE MOUSSE
spiced sour cherry, hazelnut crunch

JUMP WHITE CHOCOLATE CHEESECAKE **V**
phyllo pastry, blueberry compote

OLIVER'S CARROT CAKE **V**
cream cheese frosting, candied walnuts,
orange walnut crumb

Available with Grand Reserve | Gathering & Signature +2.

VG vegan **V** vegetarian **GF** gluten-free



LATE NIGHT

Available as additions to any wedding package.

Canapes

Select two for 10. *per guest.*
Additional selections +5. *per guest.*

JERK CHICKEN TOSTADAS
marinated chicken thighs, avocado mousse,
pineapple and mango salsa, yellow corn tortilla

POUTINE
Yukon Gold fries, cheese curds,
beef gravy, fried rosemary

BEEF SLIDERS
pimento cheese, dill pickles, brioche bun,
triple crunch aïoli

MINI GRILLED CHEESE V
provolone, aged cheddar, pain au lait, tomato aïoli

GLAZED TOFU SKEWERS VG
sweet soy, pickled ginger, togarashi aïoli, cilantro

Stations

Prices are per guest.

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.

VG vegan V vegetarian GF gluten-free



BAR

STANDARD WINES
Fontamara Pinot Grigio, Abruzzo, Italy
Fontamara 'Quattro', Abruzzo, Italy

PREMIUM WINES
Included with Grand Reserve
Loveblock Sauvignon Blanc, Marlborough, New Zealand
Piccini Chianti Riserva, Tuscany, Italy

BEER
16oz Draught 'Jump Lager'

BAR
Smirnoff Vodka, Tanqueray Gin, El Dorado 5yr Rum,
Canadian Club Rye, Sauza Gold tequila, J&B Rare Scotch
1oz pours · mixed drinks only · cocktails excluded

COFFEE & TEA
Drip Coffee, Black Tea

NON-ALCOHOLIC
Soft Drinks
Cranberry, Apple, Orange, Pineapple, Grapefruit Juice

AVAILABLE UPGRADES
Premium spirits and signature cocktails
available upon request.

Shots and double pours are not available with these packages.



PLANNING YOUR CELEBRATION

Everything you need to know about hosting your wedding at Jump.

Wedding Packages & Pricing

If you select a Jump Wedding Package, pricing is based on the established minimum guest count rather than a minimum food & beverage spend. This minimum must be met through actual guest attendance and cannot be supplemented or offset by additional food, beverage, or other purchases. The package will be charged based on the minimum guest count or actual attendance, whichever is greater.

Availability & Access

The All-Inclusive wedding packages are available Friday through Sunday depending on the package tier. These packages are available from January 1st to November 15th, 2027.

Event Start Time:
Friday weddings can begin as early as 5:00PM with access for vendors and set-up 1 hour ahead of guest arrival (earliest access time is 4:00PM for Sat/Sun)
Saturday & Sunday weddings can begin as early as 11:00AM with access for vendors and set-up 2 hours ahead of guest arrival (earliest access time 9:00AM).
All evening functions conclude at 1:00am.

Early/Late Access:
Early access may be accommodated at management's discretion and is subject to prior approval. An additional fee of $250 per hour will apply.

Late access may be accommodated at management's discretion and is subject to prior approval. An additional fee of $300 per hour will apply.

Complimentary Services

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

The Food & Beverage Experience

All food and beverage selections are subject to 18% gratuity + 13% tax.
Working with your event specialist, you will be invited to select the package tier you would like to offer your guests.
Select beverages are included in each package and the breakdown and product available can be found on the beverage page of this package.
Upgrades to both the food and beverage package are available. Your event specialist can assist you with tailoring your selections for the best guest experience.
This menu package is subject to menu item changes based on seasonality and availability, with pricing guaranteed until Novembre 15th, 2027.
In order to ensure you are excited about the menu offering, Jump includes a complimentary menu tasting for two guests which will take place approximately one month from your wedding date at the restaurant.

Entertainment & Audiovisual (AV)

We welcome you to secure entertainment for your event with us at Jump.
The restaurant is not equipped with a DJ sound system, so all required sound systems will need to brought in by your DJ; alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier. Please note that adding AV can alter the capacity of the space.



Photography: Everglow Photography

Additional Expenses For Consideration

Please consider below items as common costs.
For a formal cost estimate, please contact an event specialist.
• SOCAN legislated music fee (government-mandated) – $63.49
• RE:SOUND legislated music fee (government-mandated) – $26.63
• Security (charged by the hour)
• Vendor meals – $40/ per person
• On-site ceremonies – start at $400.
• Ceremony chairs
• Audiovisual equipment
• Insurance
• Place cards or escort cards to designate guest seating
• Additional furniture such as cruiser tables, if desired
• Table linens should you wish to enhance the table settings for your event
• Cake cutting or plating fee

Parking

Paid underground parking is available in the Commerce Court cnderground parking facility. The entrance is located on the north side of Wellington.

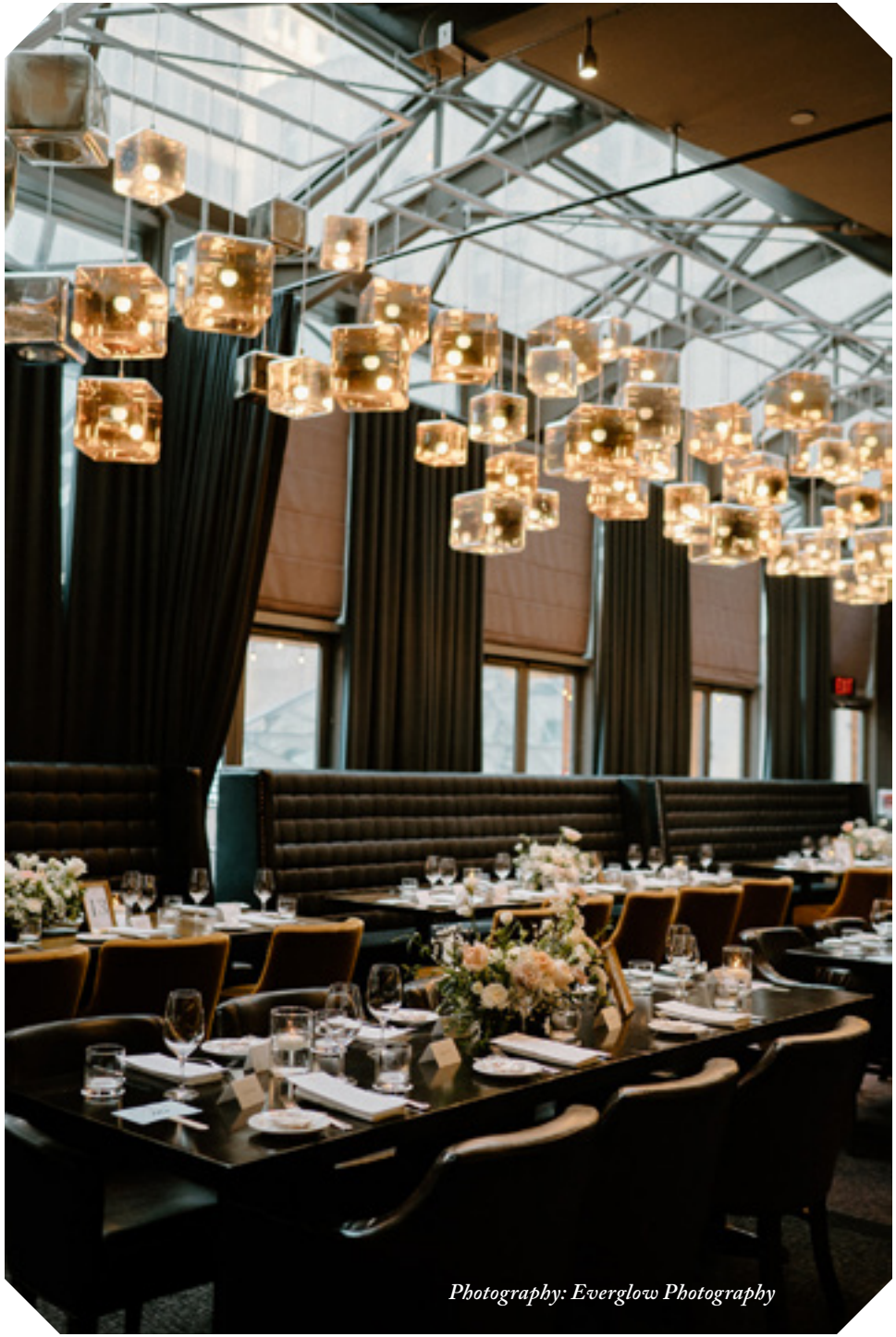
Your O&B Wedding Team

Event Planning:
Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for the big day.

Event Execution:
When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

Payment & Cancellation

A signed contract and initial deposit of $2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and additional beverage consumption (if applicable), less the deposits paid to date. Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.



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