



MALAPARTE

AT TIFF BELL LIGHTBOX

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OLIVER & BONACINI
EVENTS AND CATERING

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BOOKING INFORMATION & FAQ

CAPACITIES

- Malaparte can accommodate up to 150 guests for a seated event or 200 guests for a standing cocktail reception

RENTAL & MINIMUM SPEND REQUIREMENTS

- Use of Malaparte is subject to a rental fee plus a minimum spend requirement for food and beverage, exclusive of tax and gratuity
- If the minimum spend requirement is not met, the difference appears as an extra room rental fee on your final bill
- Statutory holidays are subject to a minimum **2,000.** surcharge
- Gratuity is charged at 18%
- All food and beverage pricing listed in this package is exclusive of tax and gratuity
- Your Event Specialist will be happy to present you with the room rental charges and minimum spend requirements for your proposed event
- Room rental fees may include set up fees, labour fees, security charges, administration fees and cleaning/maintenance fees

KEY DATES

- Final food and beverage selections are due and locked in two weeks prior to event date
- Final guest count and floor plan is due five full business days prior to event date
- Payment in full of estimated event charges is due five full business days prior to event date
- DJ/Band insurance is due at least one month in advance

ROOFTOP TERRACE

- Please ask us about booking the rooftop terrace/tent in conjunction with your event
- The tent is fixed and cannot be removed during the 'on season'
- Additional rental fees apply
- Available based on season
- In accordance with Ontario laws, smoking is strictly prohibited on the Malaparte terrace

COMPLIMENTARY SERVICES

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- In-house dance floor

ADDITIONAL CHARGES (if applicable)

- SOCAN legislated music fee (government-mandated): **29.56** to **59.17**
- RE:SOUND legislated music fee (government-mandated): **13.30** to **26.63**
- Onsite ceremonies start at **400**.
- Podium: **150**.
- Audio-visual: slideshows require an onsite AV technician
- Microphone
- Lounge furniture and/or soft seating

BEVERAGE COSTS

- All beverage costs are based upon consumption per drink (alcoholic and non-alcoholic)
- Bar offerings can be tailored with your Event Specialist to manage your bar costs and consumption

WINE SELECTION

- You will select one white and one red to serve to your guests
- You are charged per bottle consumed
- Wine must be selected from our current list
- In accordance with liquor licensing regulations we cannot permit guests to bring in their own wine
- We are not able to order in wines that are not part of our current selection

MENU SELECTION

- All menus must be preset (maximum choice of two appetizers, three entrées and fixed dessert)
- Menu items and pricing are based upon current seasonal selections/market prices
- You are able to interchange items between menus. Prices will be adjusted based upon your final selections
- Custom menus are subject to a service surcharge
- The only outside food item permitted is the celebratory cake/cupcakes (subject to service fee)
- Any other outside food is subject to management approval—a service fee may apply

CAKE & CUPCAKE SERVICE FEES

Cut and plated by the Chef	per guest	5.
Cut and plated by the Chef with garnish	per guest	8.
Served upon request by server at station	99 guests or less (includes coffee)	125.
Served upon request by server at station	100 guests or more (includes coffee)	175.

INSURANCE

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at Malaparte
- Commercial General Liability insurance is required to provide a minimum liability of **2,000,000**. for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name Malaparte as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of **2,000,000**. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name Malaparte as additional insured

- Your Event Specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event

AUDIO-VISUAL (AV)

- Adding AV equipment may alter room capacities. Freeman Audio Visual Canada is O&B's official in-house supplier
- Alternate permitted AV Suppliers are subject to a **500.** (minimum) access fee, must supply insurance, and must contract an AV technician through Freeman Audio Visual Canada if looking to patch into onsite equipment
- Please contact Freeman Audio Visual Canada to coordinate all of your audio-visual needs at 416.862.5208
- Please refer to our online Preferred Suppliers list for a complete listing of our Alternate Permitted AV Suppliers: bit.ly/obpreferredsuppliers
- Please note: only those suppliers listed are permitted in O&B Event venues and restaurants

ONSITE CONTACT

- An Event Manager will be available as your direct onsite contact on the day of your event

PARKING

- Available underground in the TIFF Bell Lightbox parkade—entrance off Widmer Street
- Widmer Street can be accessed from both Adelaide Street and King Street West
- Parking is pay-and-display

COAT CHECK

- Coat check services are available for your event. The cost of coat check is based upon the length of your event and guaranteed number of guests
- We also offer a self-service coat check at no additional charge—please arrange this with your Event Specialist prior to your event

SUPPLIERS & DELIVERIES

- We are happy to provide referrals for entertainment, decor, photography and more
- Please refer to our Preferred Suppliers list online for a complete listing of our venue suppliers at bit.ly/obpreferredsuppliers

VENDOR MEALS

- **40.** per person, Chef's choice

OTHER

- If designated seating is required, kindly supply/print your own place cards and/or floor plan
- Access to Malaparte for set up and deliveries is permitted three hours prior to guest invite time. If earlier access is required a service fee will apply

NON-SMOKING ESTABLISHMENT

- Please note that Malaparte is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at Malaparte and on the premises

GUARANTEED GUEST COUNTS

- The guaranteed number of guests attending the event is required five business days in advance of the function
- Please note: unless your specialist is notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance—whichever is greater

PAYMENTS & DEPOSITS

- An initial deposit of **4,000.** is required to secure the date and space, along with the signed contract
- Deposits can be made by certified cheque or credit card
- A valid credit card must be provided at time of contract signing for backup purposes.
- The balance must be paid in full according to your deposit schedule (outlined in contract)

CANCELLATION

- The contract may be terminated with formal written notice from one party to the other
- All deposits and payments are non-refundable
- Oliver & Bonacini Events and Catering reserves the right to terminate any function for which payment of final estimated invoice has not been received five business days prior to the function

EXACT ADDRESS FOR INVITATIONS

Malaparte

TIFF Bell Lightbox, 6th Floor
350 King Street West
Toronto, ON M5V 3X2

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

Oliver & Bonacini Events and Catering

Simpson Tower, 9th Floor
401 Bay Street
Toronto, ON M5H 2Y4
416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

BREAKFAST TRAILERS

BREAKFAST CANAPÉS · PRICED PER DOZEN

Mixed Berry Votives with Mini Fruit Skewers
Hewitt's Dairy All Natural Yoghurt Parfait
Orange Julep Shooters & Maple Vanilla Foam
Country Ham & Gruyère Croque-Monsieurs
Twice-Baked New Potatoes, Emmental & Fried Egg
Deviled Quail Eggs
Cinnamon-Dusted Churros & Hot Chocolate
Breakfast Sausage Scotch Eggs
Corned Beef & Onion Hush Puppies
Maple & Mascarpone Crêpe Roulade with Bacon Jam
Apple Crostini, Fresh Ricotta, Rhubarb Compote & Walnuts
Breakfast Pizza Squares with Egg, Potato, Leeks & Ham
Mortadella & Cheese Fritters with Lingonberry
Black Pudding & Sweet Potato Skewers
Smashed Avocado, Egg Salad & Caviar Vol-au-Vents

42.

BREAKFAST ON SET

PLATED BREAKFAST · PRICED PER PERSON

edit no. 1

Hewitt's Dairy All Natural Yoghurt Parfait

Toasted House Granola, Maple Syrup, Berries & Bee Pollen

-

Ham & Eggs Florentine

Poached Egg, Ham, Spinach, Country Bread & Hollandaise

-

Fresh Grapefruit

Sabayon & Fennel Fronds

-

Freshly Brewed Coffee & Selection of Teas

25.

edit no. 2

Basket of Morning Breads

O&B Artisan Butter Croissants, Danishes & Breakfast Muffins

-

Potato & Piquillo Pepper Frittata

Caramelized Onions, Tomato & Chicory Salad, Espelette Aioli

-

Fresh Ricotta & Toasted Filberts

Caramelized Figs & Thyme-Infused Honey

-

Freshly Brewed Coffee & Selection of Teas

25.

BREAKFAST PRODUCTIONS

BREAKFAST BUFFET · PRICED PER PERSON
MINIMUM 25 GUESTS

traditional continental

*Freshly Squeezed Orange Juice
& Chef's Juice of the Day*
*O&B Artisan Butter Croissants,
Pain au Chocolat & Danishes*
Breakfast Muffins
Hewitt's Dairy All Natural Yoghurt
Market Fruit Salad
Butter & Ontario Fruit Preserves
Freshly Brewed Coffee & Selection of Teas

20.

new york continental

Matcha Green Tea Breakfast Smoothie
Freshly Squeezed Orange & Cranberry Juice
*Applewood-Smoked Salmon,
Pickled Red Onions & Caper Berries*
*O&B Artisan Bagel Crisps, Chive Cream Cheese,
Vine-Ripened Tomatoes & Fresh Herb Tendrils*
Hewitt's Dairy All Natural Yoghurt
Seasonal Sliced Fruit Presentation
Freshly Brewed Coffee & Selection of Teas

22.

wellness breakfast

Seasonal Fruit & Soy Milk Smoothies
Freshly Squeezed Orange & Grapefruit Juice
Kashi Cereal Bars
House Granola with Hewitt's Dairy
*All Natural Yoghurt, Toasted Nuts, Dried Fruit,
Organic Honey & Mixed Berries*
*Egg White, Guacamole, Cheddar, Tomato
& Spinach Whole Wheat Wraps*
*Hot 100km Organic Steel-Cut Oatmeal,
Cinnamon Maple Syrup, Hot Milk, Dried Fruit,
Brown Sugar, Organic Honey & Mixed Berries*
Seasonal Sliced Fruit & Berry Presentation
Butter & Ontario Fruit Preserves
Freshly Brewed Coffee & Selection of Teas

24.

hot breakfast

*Freshly Squeezed Orange Juice,
Cranberry Juice & Chef's Juice of the Day*
*Eggs Benedict with Chive Hollandaise
& Toasted Cheddar Scone*
Blueberry & Ricotta Pancakes with 100km Syrup
Housemade Maple Bacon
Cumbrae's Breakfast Sausages
*Breakfast Pizzas with Sarladaise Potatoes,
Caramelized Onions, Oven-Dried Tomatoes
& Fried Eggs*
*O&B Artisan Butter Croissants,
Pain au Chocolat & Danishes*
Breakfast Muffins
Hewitt's Dairy All Natural Yoghurt
Market Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

30.

BRUNCH ON LOCATION

BRUNCH BUFFET · PRICED PER PERSON
MINIMUM 25 GUESTS

brunch matinée

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
O&B Artisan Butter Croissants, Pain au Chocolat & Danishes
Breakfast Muffins
Hewitt's Dairy All Natural Yoghurt
Seasonal Fruit & Berries

-

Deviled Eggs

Whole Wheat Breakfast Wraps with Fluffy Eggs, Cheddar, Kale & Mushrooms
Crêpes with Nutella, Caramelized Bananas & Whipped Cream
Scrambled Eggs & Cheese, Housemade Maple Bacon,
Baked Beans, Roasted Tomatoes, Home Fries & Toast

-

Freshly Brewed Coffee & Selection of Teas

35.

brunch premiere

Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
O&B Artisan Butter Croissants, Pain au Chocolat & Danishes
Breakfast Muffins
Hewitt's Dairy All Natural Yoghurt
Seasonal Fruit & Berries

-

Deviled Eggs with Caviar & Dill

Smoked Salmon & Multigrain Bagels,

Chive Cream Cheese, Pickled Onions & Capers

French Toast, Maple Mascarpone, Hazelnut Brittle & Fresh Berries

Eggs Benedict with Peameal Bacon, Hollandaise & Ranchero Sauce on an English Muffin

-

Freshly Brewed Coffee & Selection of Teas

40.

BRUNCH ON SET

PLATED BRUNCH · PRICED PER PERSON

All Plated Brunch Options Include:

*Freshly Squeezed Orange Juice, Cranberry Juice & Chef's Juice of the Day
O&B Artisan Butter Croissants, Pain au Chocolat & Danishes
Breakfast Muffins & Breads*

edit no. 1

Ham & Melon Salad

Watermelon, Honeydew, Cantaloupe & Jambon de Paris

-

Crêpes

*Nutella, Brûléed Bananas, Lemon-Whipped Cream
& Macerated Strawberries*

-

Freshly Brewed Coffee & Selection of Teas

25.

edit no. 2

Hewitt's Dairy All Natural Yoghurt Parfait

Toasted House Granola, Maple Syrup, Berries & Bee Pollen

-

Canadiana Eggs Benedict

*Peameal Bacon, Hollandaise, English Muffin,
P.E.I. Home Fries & Blistered Tomatoes*

-

Freshly Brewed Coffee & Selection of Teas

30.

edit no. 3

Fresh Ricotta

Toasted Filberts, Caramelized Figs & Thyme-Infused Honey

-

Steak & Eggs

*Cumbræ's Dry-Aged 8oz Strip Loin, Sautéed Spinach,
Root Vegetable Hash & Roasted Tomato*

-

Freshly Brewed Coffee & Selection of Teas

35.

LUNCH ON LOCATION

LUNCH BUFFET · PRICED PER PERSON
MINIMUM 25 GUESTS

canada

Creamy Leek & Potato Soup

Mixed Winter Greens & Shaved Root Vegetable Salad *Niagara Riesling Vinaigrette*
Roasted Carrots & Parsnips *Arugula, Shaved Brussels Sprouts, Cranberries & Walnuts*
Canadian Cheese Presentation *Ontario Fruit Preserves*

-

Bannock Pizza *Caramelized Onions, Roasted Tomatoes, Shaved Broccoli & Local Mozzarella*
Crispy B.C. Salmon *Rutabaga Mash & Broccoli*
Hunter's Chicken *Potato & Bell Pepper Stew*

-

Mini Fruit Pies & Butter Tarts

-

Freshly Brewed Coffee & Selection of Teas

40.

france

Lentilles du Puy Soup

Heirloom Carrot Salad *Pecans & Blackcurrants*
Bittersweet Greens *Toasted Pine Nuts, Chèvre, Sliced Apple & Cider Vinaigrette*
Vegetarian Niçoise Salad *Black Olives, Radish, Bell Pepper, Celery & New Potatoes*
Saucisson Secs, Great French Cheeses, Baguette & Country Bread

-

Duck à l'Orange *Parisian Gnocchi, Peas & Carrots*
Zucchini Pissaladière *Anchovies, Olives, Peppers & Comté Cheese*
Steak Frites *Grilled Flat Iron, Lemon Compound Butter, Buttermilk Mash & Shallot Confit*

-

Platters of French Pastries & Tarts

-

Freshly Brewed Coffee & Selection of Teas

40.

india

Mulligatawny Soup *Papadum Chips*
Green Mango Salad *Carrots, Cucumber, Red Onions, Cashews, Coriander & Lime Dressing*
Shrimp & Cucumber Salad *Pomegranate, Red Onion, Coriander & Coconut Vinaigrette*
Kalyani Vegetable Samosas

-

Garlic Naan Bread

Butter Chicken *Basmati Rice Pulao*
Spice-Baked Salmon *Chickpea Dal, Potatoes & Coriander*
Curry-Roasted Cauliflower *Eggplant, Red Peppers & Zucchini*
Mango Chutney, Coriander Chutney & Raita Dipping Sauces

-

Coconut Rice Pudding & Tropical Fruits
Gulab Jamun in Cardamom Syrup

-

Freshly Brewed Coffee & Selection of Teas
40.

italy

White Bean Minestrone
Fior di Latte Caprese Salad *Sun-Dried Tomato Pesto & Basil Cress*
Mixed Chicory Salad *Pears, Pine Nuts & Blackberry Vinaigrette*
Niagara Cured Meats, Italian Cheeses, Breadsticks, Antipasto Vegetables & Olives

-

Calamari Fritto *Lemon*
Eggplant Involtni *Ricotta, Spinach & Tomato Sauce*
Chicken Parmigiana *Farfalle Alfredo*
Veal Meatballs *Creamy Polenta, Mushrooms & Rapini*

-

Tiramisu

-

Freshly Brewed Coffee & Selection of Teas
45.

CRAFT BOXED LUNCH

PRICED PER BOX · MINIMUM 25 GUESTS

All Craft Boxed Lunches Include: Sweet Square or Whole Fruit and Fruit Juice or Bottled Water

box no. 1

Tijuana Chicken on Ancient Grains

*Roasted Corn, Black Beans, Grape Tomatoes, Pickled Onions, Monterey Jack,
Crushed Tortilla Chips & Coriander Lime Vinaigrette*

30.

box no. 2

Bulgogi Beef Strip Loin

*Gluten-Free Sweet Potato Noodles, Market Vegetables,
Sweet Soy & Sesame*

30.

box no. 3

Pastrami-Spiced Tofu on Ancient Grains

*Grilled Sweet Potato, Bean Sprouts, Edamame, Broccolini,
Sesame Bok Choy & Ginger Miso Vinaigrette*

30.

LUNCH ON SET

PLATED LUNCH · PRICED PER PERSON

express take

Grilled Chicken Caesar Salad

Fried Lentils, White Anchovy & Parmigiano-Reggiano Croutons

-

Shared Plates of O&B Chef-Inspired Tiny Desserts

-

Freshly Brewed Coffee & Selection of Teas

30.

take 1

Yellowfin Tuna Salad

Heirloom Tomato, New Zealand Spinach, Chillies, Fresh Herbs & Thai Dressing

-

Gluten-Free Gnocchi

Sage Cream, Rapini, Dried Tomato & Vincotto

-

Warm Apple Crumble

Maple Anglaise & Rhubarb Chutney

-

Freshly Brewed Coffee & Selection of Teas

49.

take 2

O&B Mushroom Soup

Porcini Foam & Truffle Oil

-

Crispy Duck Confit

Smoked Lentils & Pickled Cabbage

or

Ricotta Ravioli

Oven-Roasted Tomatoes, Oyster Mushrooms, Caramelized Leek & Pecorino

-

Platters of Assorted Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

52.

take 3

Malaparte Kale & Baby Gem Caesar*White Anchovy, Poached Quail's Egg, Crispy Sunchoke, Jamón, Lemon & Manchego*

-

Boneless Beef Short Rib Pot-au-Feu*Baby Carrot, Cipollini Onion, Creamer Potatoes & Roasted Pepper Salsa*

-

Wine-Poached Pear*Nocino Cream, Red Pepper Jelly & Lemon Zest*

-

Freshly Brewed Coffee & Selection of Teas**52.**

take 4

Chicory & Lentil Salad*Roasted Apple, Caramelized Squash & Lemon Vinaigrette*

-

Dry-Aged Flat Iron Steak Frites*Pommes Pont Neuf, Spicy Rapini, Roasted Vine Tomatoes & Chimichurri**or***Pan-Roasted Halibut***Yukon Gold & Mussel Chowder, Double-Smoked Bacon, Pearl Onion & Parsnip*

-

Seasonal Fruit Sabayon*Jellies & Crunchy Quinoa Brittle*

-

Freshly Brewed Coffee & Selection of Teas**60.**

take 5

Shrimp & Grapefruit Salad*Shaved Fennel, Sweet Peppers, Mango, Toasted Cashews & Coconut Lime Dressing*

-

Strip Loin Steak Diane*Green Peas, Lettuce, Carrots, Lardons, Whipped Potatoes & Mushroom Cream Sauce**or***Haddock Fillet***Dill-Roasted Potato, Mustard-Braised Savoy, Apple & Fennel*

-

Cherry Cheesecake*Graham Cracker Crumbs, Lime Curd & Chocolate Blossoms*

-

Freshly Brewed Coffee & Selection of Teas**65.**

DINNER PREVIEWS

MINIMUM ONE DOZEN CANAPÉS PER SELECTION
FOUR PIECES PER PERSON RECOMMENDED · PRICED PER PIECE

vegetarian

Fried Onion Petal <i>Buttermilk Ranch</i>	2.5
Ficelle Crostini <i>Heirloom Beet Tartare & Woolwich Goat Cheese</i>	3.
Kalyani Vegetable Samosa <i>Mint Raita</i>	3.
Apple Cider Consommé <i>Pumpkin Pearls & Spiced Foam</i>	3.
Portobello Frites <i>Truffle Chive Aioli</i>	3.
Carrot, Leek & Mushroom Spring Roll <i>Pommery Plum Sauce</i>	3.
Plantain Tostones <i>Guacamole & Queso Ranchero</i>	3.
EDO Vegetarian Maki Roll <i>Wasabi & Soy (minimum 100 per order)</i>	3.
Polenta Cake <i>Mushroom & Apricot Ragout</i>	3.25
Fried Zucchini Sticks <i>Lemon Herb Aioli</i>	3.5
Kung Pao Cauliflower Soft Taco <i>Purple Cabbage & Lemon Tahini</i>	3.5
Black Figs <i>Boursin Cheese, Pickled Cantaloupe & Balsamic Caramelized Onions</i>	3.75
Mushroom Empanada <i>Guajillo Chili, Lime & Five-Spice</i>	3.75

seafood

White Anchovy Tomato & Manzanilla Olive Skewer	3.
Tempura Salmon <i>Teriyaki Dip</i>	3.5
Shrimp Cocktail in a Squid Ink Cone	3.5
EDO Fish Maki Roll <i>Wasabi & Soy (minimum 100 per order)</i>	3.5
Clam Gratinée <i>Lime, Soy & Parmigiano-Reggiano</i>	3.5
Canadian Oyster <i>Cucumbers & Yuzu Jelly</i>	3.5
Boudin Blanc <i>Black Truffle & Sautéed Apple</i>	3.5
Prawns on Toast <i>Pineapple Chili Sauce</i>	3.75
Ponzu-Marinated Tuna Loin <i>Shrimp Cracker, Avocado & Espelette Pepper</i>	3.75
Hamachi Tartare <i>Watermelon Radish & Togarashi</i>	3.75
Bloody Mary Seafood Shot	3.75
Grilled Octopus <i>Lemon-Fried Potatoes & Piquillo Aioli</i>	3.75
Crab Roll <i>Crème Fraîche & Herbes de Provence</i>	4.
Quinoa-Crusted Shrimp <i>Passion Fruit Gastrique & Sesame</i>	4.
Lobster Slider <i>Herb Aioli, Tomato & Baby Gem Lettuce</i>	6.

meat

Beef Short Rib Pommes Dauphine <i>Salpicón</i>	3.75
Buttermilk-Fried Chicken <i>Sauce Gribiche</i>	3.75
Pastrami Grilled Cheese <i>Honey Mustard</i>	3.75
Hoisin-Glazed Chicken Polpette	3.75
Plantain Tostones <i>Fava Bean Spread & Beef Salpicón</i>	3.75
Smoked Sweetbread <i>Old Bay Aioli</i>	3.75
Mini Beef & Yorkshire Pudding Sandwich <i>Horseradish Mayo & Crispy Leeks</i>	3.75
Chicken Vol-au-Vent <i>Yellow Pepper Sauce Piquant & Alfonso Olive</i>	3.75
Lamb Scottadito <i>Bagna Càuda</i>	4.
Morcilla Skewer <i>Sweet Potato & Cured Foie Gras</i>	4.
Beef Slider <i>Bocconcini Pickle & Tarragon Aioli</i>	4.
Wild Boar Terrine Crostini <i>Kozlik's Triple Crunch Mustard & Sour Cherries</i>	4.
Thyme & Chocolate Chip Cookie <i>Pork Belly & Blueberry Preserve</i>	4.
Foie Gras Stuffed Date <i>Amaretti</i>	4.5
Hot Dog Poutine <i>Kennebec Cheese Curds & Spiced Gravy</i>	4.5
Wagyu Tartare <i>Crunchy Dijonnaise, Shallots, Toast & Radish</i>	4.5

Not sure what to select? Chef will create a seasonally inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations.

11. per person

add 4. for each additional piece

DINNER ON SET

PLATED DINNER · PRICED PER PERSON

scene 1

O&B Mushroom Soup

Porcini Foam, White Truffle Oil & Shaved Truffles

-

Port-Braised Wellington County Beef Short Ribs

*Spinach & Ricotta Cannelloni, Romesco,
Parsley & Shallot Salad, Au Jus*

-

Chocolate Fondant

Tahitian Vanilla Ice Cream & Berry Coulis

-

Freshly Brewed Coffee & Selection of Teas

64.

scene 2

Kale & Baby Gem Caesar

*White Anchovy, Poached Quail's Egg, Crispy Sunchoke,
Jamón, Lemon & Manchego*

-

Dry-Aged Ontario Strip Loin

*Duchess Potatoes, Young Carrots, Pearl Onions,
Cremini Mushrooms, Bacon Jam & Bourguignon Jus*

or

Spinach Risotto

*Chorizo, Charred Leeks, Pecorino,
Spiced Pepita Seeds & Purple Basil*

-

Pumpkin Cake

*Maple Cream Cheese Frosting,
Candied Pecans & Pickled Melons*

-

Freshly Brewed Coffee & Selection of Teas

76.

scene 3

Savoury Chestnut Custard

*Grilled Radicchio, Shiitake Mushroom, Pickled Carrots,
Chayote & Celery Salad*

-

Espresso & Cocoa Crusted Beef Tenderloin

*Caper Peperonata, Mustard Spaetzle, Sauerkraut,
Roasted Shallot & Chambord Jus*

or

Basque-Style Cod

*Baby Octopus, Chickpea Purée, Grilled Piquillo Peppers,
Roasted Potatoes, Vizcaína Sauce & Extra Virgin Olive Oil*

-

Cassata

*Milanese Vanilla Ice Cream, Raspberry Sorbet, Chantilly,
Pistachios & Berry Blast Coulis*

-

Freshly Brewed Coffee & Selection of Teas

77.

scene 4

"Pan con Tomate"

*Speck, Burrata, Roasted Tomatoes, Pickled Onions,
Olive Tapenade & Parsley*

or

Saffron-Poached Shrimp

*Butternut Squash, Prosciutto Crisp, Toasted Pumpkin Seeds,
& Pumpkin Seed Oil*

-

Slow-Cooked Duck Leg

*Savoury Oat Risotto, Local Carrots Three Ways,
Hoisin & Cherry Jus*

or

Atlantic Cod

*Bell Peppers, Mussels, Jasmine Fried Rice, Coconut Panang Sauce,
Lime Oil & Scallions*

-

Apricot Panna Cotta

*Luxardo Maraschino Cherries, Honey Caviar, Thyme Cress,
Ritz Cracker Crumble & Vanilla Bean Chantilly*

-

Freshly Brewed Coffee & Selection of Teas

79.

scene 5

Winter Salad

*Pomegranate Seeds, Queso Fresco, Fennel, Heirloom Beets,
Quinoa, Pickled Cauliflower & Mint*

or

Broccoli & Cauliflower Soup

Thunder Oak Gouda Croutons, Tomato Oil & Fine Herbs

-

Dry-Aged Ontario Prime Strip Loin

*Torched Polenta, Collard Greens, Carrots,
Onion Ring, Red Beet Jus & Watercress*

or

Chai-Spiced Lamb Rack

*Aromatic Couscous, Provençal Vegetable Tian, Smoked Garlic Hummus,
Pickled Grapes & Crispy Anchovies*

-

PB&J Cheesecake

Peanut Butter Mousse, Raspberry & Hazelnut Praline

-

Freshly Brewed Coffee & Selection of Teas

82.

scene 6

Grilled Octopus

*Buttermilk, Black-Eyed Peas, Chorizo, Watercress Purée,
& Smoked Paprika Vinaigrette*

-

Ontario Venison Loin

*Parsley Root Purée, Garlic Ginger Spinach, Shallot Marmalade,
Roasted Salsify & Spruce Jus*

or

Shrimp & Grits

*Sweet & Sour Shrimp, Cheesy Corn Grits, Red-Eye Gravy,
4 Minute Egg & Acadian Trinity*

-

O&B Artisan Butter Tart

Sea Buckthorn Compote, Whipped Crème Fraîche & Shiso

-

Freshly Brewed Coffee & Selection of Teas

82.

scene 7

Winter Vegetable Mulligatawny Soup

Puffed Rice, Mint Yoghurt, Fried Egg, Lime & Coriander

or

Seared Diver Scallop Salad

Plum Purée, Asian Slaw, Crispy Vermicelli & Edible Flowers

-

Pan-Roasted Halibut

Parsley Root Purée, Crab Cake, Asian Pear, Radicchio,

Butternut Squash Tabbouleh & Tajine Sauce

or

Seared Lamb Loin

Barley, Spinach, Carrots, Tartiflette & Pea Shoots

-

Catalan Crème Brûlée

Compressed Plum, Crispy Phyllo & Shiso

-

Freshly Brewed Coffee & Selection of Teas

83.

scene 8

Winter Caprese

Stracciatella di Bufala, Sun-Dried Tomatoes,

Pine Nut Pesto & Chicharrón

-

Swiss Chard & Ricotta Mezzelune

Marjoram, Porcini & Cauliflower Pesto

-

Crispy Chinook Salmon

Baby Beets, Quinoa, Watercress & Celeriac Foam

or

Grilled Black Angus Beef Short Rib

Shiitake Mushroom Cabbage Roll, Kimchi Purée, Carrot,

Scallion & Chili Slaw, Bulgogi Glaze & Mizuna

-

Mulled Wine Roasted Pears

Lemon Posset, Pumpkin Crumble & Chocolate Sauce

-

Freshly Brewed Coffee & Selection of Teas

90.

Please consult your Event Specialist if you are interested in adding truffles, foie gras or caviar to your dinner. Available at market price.

DINNER ENHANCEMENTS

FOR PLATED MEALS · PRICED PER PERSON

intermezzos

Champagne Ice

Strawberry Squares & Mint

or

Passion Fruit Sorbet

Grass Jelly & Shiso

or

Pear Sorbet

Chamomile Pearls

5.

for the table

Marinated Olives

Lightly Warmed Mixed Olives with Lemon, Roasted Fennel & Garlic

4.

Grilled Vegetable Platter

*Sweet Peppers, Red Onion, Artichoke, Roasted Garlic,
Eggplant, Zucchini & Cherry Tomatoes*

8.

Charcuterie

Niagara Cured Meats, Kozlik's Mustard, O&B Artisan Bread & Pickles

14.

Cheese Plate

*Chef's Selection of Canadian Cheeses, Seasonal Chutney & Compote, Nuts,
O&B Artisan Breads, Grilled Bannock & Grissini*

14.

pasta courses

Tortellini Bolognese alla Brodo

Kale, Capon Broth & Grana Padano

16.

Fava Bean Tortello

Sofrito Emulsion, Pecans & Arugula

17.

Kabocha Squash Medaglie

Chestnut Crema, Sage, Lemon & Parmigiano-Reggiano

18.

OLIVER & BONACINI
EVENTS AND CATERING

malaparte

SHORT FEATURES

PASSED MINI COMPOSED PLATES · PRICED PER PLATE

vegetarian

Kung Pao Cauliflower <i>Chinese Vegetables & Szechuan Glaze</i>	7.
Grilled Vegetable Tian <i>Pecorino D.O.P.</i>	7.
Green Pea Ravioli <i>Glazed Carrots, Snow Peas, Sheep's Milk Foam & Purple Basil</i>	7.
Fontina Raviolo <i>Bomba, Sheep's Milk Foam & Purple Basil</i>	7.
Beet & Goat Cheese Tart <i>Caramelized Onions, Sorrel & Shaved Truffle</i>	7.
Chickpea Falafel <i>Cracked Bulgur Tabbouleh & Vegan Tahini</i>	7.
Dolmades <i>Dill-Herbed Rice, Sheep's Milk Ricotta, Zucchini Fritters & Avgolemono Sauce</i>	7.
Tomato Medley <i>Tofu, White Soy & Shiso</i>	8.
Eggsperiment <i>Jelly, Quiche & Croquette</i>	9.

seafood

Mussels Provençale <i>Pan con Tomate</i>	8.
Grilled Octopus <i>Ají Panca, Potatoes & Salsa Verde</i>	9.
Ahi Tuna & Compressed Watermelon <i>Olive Oil Textures & Aged Balsamic</i>	10.
Arctic Char Tartare <i>Chicharrón, Avocado Mousse, Pickled Mustard Seeds & Jalapeño</i>	10.
Hamachi <i>Tomatillo Consommé, Radish, Poblano Peppers, Nori & Amaranth</i>	10.
Seafood Paella <i>Sea Urchin, Shrimp, Scallops, Clams & Bomba Rice</i>	12.
Live Scallop & Zucchini Carpaccio <i>Grapefruit Segments, Shiso, Aguachile & Infused Oils</i>	12.
Butter-Poached Lobster <i>Basquaise Pepper Purée, Tortellini & Maitake Mushrooms</i>	12.
King Crab & Avocado Roulade <i>Crème Fraîche, Carrot Consommé & Compressed Radishes</i>	13.

meat

Pork Croquette <i>Honey Miso & Kimchi</i>	8.
Seared Pork Belly <i>Sweet Potato, Criolla, Sweet Soy & Poached Quail's Egg</i>	8.
Beef Tartare <i>Ontario Cheddar, Egg Yolk Dijonnaise, Gherkins, Capers, Watercress & Toast</i>	8.
Oat Risotto <i>Escargots, Parmigiano-Reggiano & Persillade</i>	9.
Corn Tamale <i>Chicken & Olives</i>	9.
Australian Lamb Rack Popsicle <i>Red Pepper Pesto & Crispy Lentils</i>	10.
Ontario Lamb Loin <i>Mushy Pea Ravioli, Wild Mushrooms & Mustard Jus</i>	10.
Seared Foie Gras <i>Brioche, Peanut Butter & Jelly</i>	12.
Rabbit & Prune <i>Wasabi Peas & Chanterelle Mushrooms</i>	12.

FOOD STATIONS

PRICED PER PERSON

vegetarian

Mediterranean Dips & Spreads

Raw Vegetables, O&B Artisan Loaves & Flatbreads

13.

Hand-Mashed Guacamole

Fried Tortilla Chips, Vegetable Crudités & Pico de Gallo

14.

Housemade Quesadillas

*Charred Tomatillo Salsa, Jalapeño Sour Cream, Guacamole, Salsa Roja,
Pico de Gallo & Refried Beans*

15.

add 3. for Pork or Chicken

Gourmet Grilled Cheese Bar

Selection of Two Gourmet Grilled Cheeses, Sauces & Artisanal Breads

16.

Spinach Malfatti

Gorgonzola Cream Sauce, Pecans & Basil

16.

Crespelle

*Ricotta, Zucchini, Piquillo Pepper, Toasted Crêpe,
Fontina Sauce & Cherry Tomato Salad*

17.

Paella Española

*Piquillo Pepper, Seasonal Mushrooms, Vidalia Onions, Ñora Peppers,
Marcona Almonds, Pimentón de la Vera & Saffron*

18.

*Ingredients subject to change based on market availability. Protein options available.
(minimum 75 guests)*

International & Domestic Cheese Presentation

Breads, Fruit, Compotes & Nuts

18.

seafood

Fish & Chips

Mushy Pea Aioli
14.

Baja Fish Tacos

*Cabbage Cilantro Slaw,
Chipotle Mayo & Limes*
15.

Tuna Tataki

*Asian Vegetable Slaw, Crispy Roots
& Plum Dressing*
15.

Tartare & Taro Chips

*Atlantic Salmon Trio with Citrus Zest, Shallots,
Chives & Pickled Mustard Seeds
Tuna Tartare with Avocado, Grilled Pineapple,
Anaheim Chilies, Ginger, Coriander
& Crispy Shallots*
15.

Oysters & Pearls

*Freshly Shucked Oysters,
Chef's Caviar Creations & Traditional Fixings*
15.

Mustard Spaetzle

Seared Scallops, Snow Pea Shoots & Broth
15.

EDO Fish & Vegetarian Maki Rolls

Wasabi & Soy
18.
(minimum 100 guests)

Curried White Fish

*Coconut-Infused Jasmine Rice, Tomato,
Peppers, Cauliflower & Mango Slaw*
18.

Mixed Seafood Ceviche

*Shrimp, Squid, Octopus, Scallop & Ají Amarillo
Cassava & Plantain Chips*
18.

Shrimp Lettuce Wraps

*Baby Gem Lettuce, Fried Vermicelli, Kohlrabi,
Bamboo & Pineapple Salsa*
19.

meat

Yukon Gold Poutine

*Seasonal Toppings, Variety of Cheeses
& Spiced Chicken Gravy*
14.

Slider Station

*Beef with Thousand Island Dressing
Buttermilk-Fried Chicken
Harissa Lamb
Oyster Po' Boy*
16.
(choose two types)

Smoked Meat

Rye Bread, Yellow Mustard & House-Cured Dills
17.

Meatball Casserole

Mozzarella, Pickled Pepper & Bánh Mi Bread
17.

Cochinita Pibil

*Pork Shoulder, Fresh Pressed Corn Arepas,
Queso Crema, Jalapeño, Coriander
& Pico de Gallo*
17.

Antipasto Harvest Table

*Cured Meats & Cheeses,
Smoked & Marinated Fish,
Marinated Vegetables, Olives,
O&B Artisan Breads & Flatbreads*
18.

Porchetta

*Eggplant Caponata, Orange Segments
& Peanut Crumble*
20.

Carved Jamón Serrano

*Pan con Tomato, Pickled Cantaloupe
& Manchego*
20.
(minimum 75 guests)

Carved Cumbrae's Rib Eye

Fried Quail's Egg, Pimenta Chips & Chimichurri
22.

Carved Ontario Lamb Popsicles

Scallion Pesto & Crispy Lentils
25.

dessert

Movie Night Popcorn

Personalize your popcorn with a variety of toppings including cheddar, caramel, butter pecan, Sriracha, dill pickle, Cajun spice, jelly beans, M&M's, Rolos and more.

13.

Milkshake Bar

Choose from a variety of toppings and flavours to create your own custom blended creation. Imagination is key!

14.

Malaparte Dessert & Fresh Fruit Table

An indulgence of our favourite mini desserts, including (but not limited to) crème brûlée, panna cotta, petit fours and macarons. Served with freshly brewed coffee and a selection of teas.

16.

Liquid Nitrogen Gelato & Sorbet

Craft your own frozen treat in record time! Combine seasonal gelato and sorbet flavours with fresh fruit and delicious toppings to create a one-of-a-kind creamy dessert.

20.

Cabane à Sucre

Inspired by the traditional sugar shacks of Québec. Handcrafted maple taffy over snow and warm fried dough topped with classic accompaniments such as cinnamon sugar, chocolate and more.

20.

Additional charges will apply for stations available for more than two hours.

PASSED LATE NIGHT FOOD

PRICED PER PIECE

Hangover Helper Chicken Soup	2.5
Salted Caramel Popcorn	3.
Truffle Popcorn	3.
Individual Chocolate Fondue <i>Fresh Seasonal Fruit</i>	3.5
Flatbread Pizza Squares <i>Assorted Meat, Cheese & Vegetable</i>	3.5
Mini Grilled Cheese <i>(choose from three types)</i>	
<i>Cheddar & Tomato</i>	3.5
<i>Smoked Ham & Provolone</i>	3.75
<i>Pulled Piri Piri Chicken</i>	3.75
<i>Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter</i>	4.5
Beef Empanada <i>Icing Sugar & Lime</i>	3.75
Southern Fried Chicken & Waffle <i>Hot Gravy</i>	4.
Breakfast <i>Chef's Inspirations (e.g. Scrambled Egg Tart, French Toast, Croque-Monsieur)</i>	4.
Fish & Chips <i>Tartar Sauce & Lemon</i>	4.
Beef Slider <i>Tomato, Lettuce, Cheese & Thousand Island Dressing</i>	4.
Smoked Meat Poutine <i>Quebec Cheese Curds & Spiced Chicken Gravy</i>	4.5
Chow Mein Noodles <i>Char Siu BBQ Pork</i>	5.
Mini Lobster Slider <i>Crème Fraîche, Fine Herbs & Buttered Bun</i>	6.

LATE NIGHT FOOD STATIONS

PRICED PER PERSON · BASED ON ONE HOUR SERVICE

international & domestic cheese presentation

*Fresh Fruit & Berries, Seasonal Chutney, Dried Fruit & Nut Parfaits,
Cascade of O&B Artisan Breads, Armenian Flat Lavash & Crispy Joysticks*

18.

gourmet poutine

*Freshly Cut Yukon Gold Fries with a Variety of Cheeses & Toppings,
Smothered in Spiced Chicken Gravy*

12.

slider station

Beef with Thousand Island Dressing

-

Chicken Parmesan

-

Lamb with Tomato Jam & Goat Cheese

-

Pulled Pork with Crispy Onions & Lemon Aioli

12. *one type*

*add 3. for each additional type of slider
(based on three pieces per person)*

malaparte dessert & fresh fruit table

*An indulgence of our favourite mini desserts, including (but not limited to) crème brûlée,
panna cotta, petit fours and macarons. Served with freshly brewed coffee and a selection of teas*

16.

Have some ideas? Allow our Chef and event team to design something fitting to your occasion.
Speak to your Event Specialist for more details.

BEVERAGES

non-alcoholic

<i>Soft Drinks</i>	<i>each</i>	3.5
<i>Brewed Coffee, Served</i>	<i>per person</i>	3.25
<i>Self-Serve Coffee Station</i>	<i>10 cups</i>	25.
	<i>35 cups</i>	75.
<i>Selection of Teas, Served</i>	<i>per person</i>	3.25
<i>Self-Serve Tea Station</i>	<i>10 cups</i>	25.
	<i>35 cups</i>	75.
<i>Bottled Juices</i>	<i>each</i>	3.5
<i>Red Bull or Rockstar Energy Drink</i>	<i>each</i>	3.5
<i>Glacéau Vitamin Water (assorted flavours)</i>	<i>each</i>	4.25
<i>Sparkling or Still Mineral Water (750ml)</i>	<i>each</i>	8.

basic bar

	<i>per oz</i>	6.5
<i>Absolut Vodka</i>		
<i>Beefeater Gin</i>		
<i>Havana Club 3 Year Old Rum</i>		
<i>Wiser's Rye</i>		
<i>Ballantine's Scotch</i>		

premium bar

	<i>per oz</i>	7.5
<i>Wyborowa Vodka</i>		
<i>Tanqueray Gin</i>		
<i>Havana Club Reserva Rum</i>		
<i>Crown Royal Rye</i>		
<i>Maker's Mark Bourbon</i>		
<i>Johnnie Walker Red Label Blended Scotch</i>		

ultra premium bar

	<i>per oz</i>	8.95
<i>Grey Goose Vodka</i>		
<i>Hendrick's Gin</i>		
<i>Havana Club 7 Year Old Rum</i>		
<i>Crown Royal Black</i>		
<i>Woodford Reserve Bourbon</i>		
<i>Johnnie Walker Black Label Blended Scotch</i>		

martini bar

	<i>2.5oz</i>	9.95
<i>Berry Bliss, Cosmopolitan, Sour Apple, Classic Vodka or Gin</i>		

signature cocktails

PRICES VARY

Let our mixologist create a cocktail specific to your event!

bottled beer

<i>Domestic</i>	<i>each</i>	5.75
<i>Import</i>	<i>each</i>	6.75

tequila

<i>Olmeca</i>	<i>per oz</i>	9.
<i>Avión</i>	<i>per oz</i>	12.
<i>Patrón Añejo</i>	<i>per oz</i>	15.
<i>Patrón Reposado</i>	<i>per oz</i>	15.

scotch

<i>Glenfiddich 12 Year Old</i>	<i>per oz</i>	9.
<i>Talisker 10 Year Old</i>	<i>per oz</i>	15.
<i>Glenmorangie 10 Year Old</i>	<i>per oz</i>	15.
<i>Lagavulin 16 Year Old</i>	<i>per oz</i>	25.
<i>Oban 14 Year Old</i>	<i>per oz</i>	25.

BEVERAGE STATIONS

PLEASE ASK YOUR EVENT SPECIALIST FOR PRICING & FURTHER DETAILS

coffee station

*Regular & Decaffeinated
Assorted Tea Squared Specialty Teas
Chocolate Shavings, Whipped Cream & Cinnamon Sticks*
6. per person

premium coffee station

Includes an Assortment of Liqueurs
12. per drink

mojito bar

12. per drink

martini bar

12. per drink

champagne bar

A unique approach to bubbly, your selection of sparkling wine or Champagne is paired with delicious fresh fruits & purées for making delightful cocktails.

"mixed-to-match" specialty cocktail bar

Custom coloured martini bar. Let our mixologist create a signature martini to complement the event.

microbrewery bar

If suds are more to your liking, a selection of craft beers may be in order.

WINE LIST

sparkling

<i>Collavini Prosecco, Veneto, Italy</i>	48.
<i>Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario</i>	55.
<i>Tenuta Santomè Prosecco, Treviso, Italy</i>	56.
<i>Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario</i>	68.
<i>Perrier-Jouët Grand Brut, Champagne, France</i>	125.
<i>Taittinger Brut, Champagne, France</i>	140.
<i>Laurent-Perrier Rosé Brut, Champagne, France</i>	180.

white

<i>Sibling Rivalry 'White', Niagara, Ontario</i>	40.
<i>Cave Spring 'O&B White' Chardonnay, Niagara, Ontario</i>	40.
<i>Cave Spring 'Canoe' Riesling, Niagara, Ontario</i>	44.
<i>Yealands Sauvignon Blanc, Marlborough, New Zealand</i>	48.
<i>McManis Viognier, California</i>	50.
<i>Cesari Pinot Grigio, Veneto, Italy</i>	52.
<i>Stoneleigh Chardonnay, Marlborough, New Zealand</i>	54.
<i>Hunter's Sauvignon Blanc, Marlborough, New Zealand</i>	64.
<i>Craggy Range Sauvignon Blanc, Martinborough, New Zealand</i>	75.
<i>Stratus 'White', Niagara, Ontario</i>	90.

red

<i>Sibling Rivalry 'Red', Niagara, Ontario</i>	40.
<i>Cave Spring 'O&B Red' Merlot/Cabernet, Niagara, Ontario</i>	40.
<i>Podere Elisa, Chianti, Italy</i>	44.
<i>Speri Valpolicella Classico, Italy</i>	48.
<i>McManis Merlot, California</i>	50.
<i>Jean-Luc Colombo 'Les Abeilles', Côtes du Rhone, France</i>	52.
<i>Catena Malbec, Argentina</i>	58.
<i>Jean Gagnerot 'Auberge du Pommier Vingt Cinq' Pinot Noir, Burgundy, France</i>	60.
<i>Mission Hill 'Reserve' Shiraz, Okanagan Valley, British Columbia</i>	60.
<i>Campo Viejo Tempranillo, Rioja Reserva, Spain</i>	64.
<i>Mission Hill 'Reserve' Merlot, Okanagan Valley, British Columbia</i>	64.
<i>Cannonball Cabernet Sauvignon, California</i>	66.
<i>Langmeil 'Valley Floor' Shiraz, Barossa Valley, Australia</i>	70.
<i>Stratus 'Red', Niagara, Ontario</i>	87.
<i>Norman Hardie 'County' Pinot Noir, Prince Edward County, Ontario</i>	90.
<i>Kenwood 'Jack London' Cabernet Sauvignon, Sonoma Valley, California</i>	95.
<i>Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, California</i>	145.

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!

OLIVER & BONACINI
EVENTS AND CATERING

malaparte