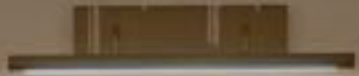


leña



PRIVATE DINING

oliver & bonacini hospitality

416.364.1211 · events@oliverbonacini.com

oliverbonacinievents.com

CANAPÉS

priced per piece · minimum order of one dozen per item
3-4 pieces per person recommended for a one hour reception

VEGETARIAN

FRIED GNOCCHI <i>black pepper</i> (V)	3
GRILLED MUSHROOM SKEWER <i>roasted garlic glaze, chimichurri</i> (V) (GF)	3.25
YUCA FRIES <i>hazelnut romesco sauce</i> (V) (GF)	3.25
ESCABECHE SKEWER <i>piquillo pepper, cucumber, zucchini, tomatillo dressing</i> (V) (GF)	3.25
JICAMA TOSTADA <i>avocado, sweet green tomato, lime, nasty sauce</i> (V)	3.25
PATATAS BRAVAS <i>spiced tomato dressing, milk mayonnaise</i> (GF)	3.5
SPINACH & RICOTTA CROQUETA <i>sherry aioli</i> (V)	3.75
MUSHROOM EMPANADA <i>chiminasty sauce</i> (V)	4.25
BLISTERED SHISHITO PEPPERS <i>parmigiano-reggiano, lemon, chili dust</i> (V) (GF)	4.25

SEAFOOD

CHARRED CALAMARI <i>jalapeño garlic oil</i> (GF)	4.25
CITRUS-POACHED PRAWN <i>tomatillo & coriander dressing</i> (GF)	4.5
EAST COAST OYSTER <i>nasty sauce, mignonette</i> (GF)	4.5
GRILLED OCTOPUS <i>cinnamon-spiced tomato sauce</i> (GF)	4.5
TUNA TARTARE <i>jalapeño, milk mayonnaise, almonds</i>	4.75
CRAB MONTADITO <i>boiled egg, aioli, grilled baguette</i>	4.75

MEAT

CARLITO <i>ham & provolone pressed sandwich, green olive relish</i>	4
SERRANO HAM <i>potato tortilla, pickled onion</i> (GF)	4.25
BEEF SLIDER <i>hazelnut romesco, pickled cucumber</i>	4.5
JAMÓN-WRAPPED DATES <i>blue cheese, marcona almonds</i>	4.5
CIDER-BRAISED CHORIZO <i>chimichurri</i>	4.5
CHARRED BEEF TENDERLOIN SKEWER <i>chickpeas, leña spice, lime</i> (GF)	4.75
GUAJILLO-GLAZED CHICKEN SLIDER <i>iceberg lettuce, sherry aioli</i>	4.25
GAUCHO EMPANADA <i>beef, egg, olives, chiminasty sauce</i>	4.75

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

12 per person

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

BREAKFAST

priced per person

CONTINENTAL BUFFET

ARGENTINIAN BREAKFAST PASTRIES

SMOKED SALMON (GF)

caper & dill crema, assorted breads & crisps

MUDDLED FRESH FRUIT COUPE (V) (GF)

limoncello, mint

DULCE DE LECHE PARFAIT

*vanilla yoghurt, coconut granola, macadamia nuts,
pineapple*

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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HEALTHY CHOICE BUFFET

FRESH-CUT FRUIT & BERRIES (GF)

YERBA MATE SMOOTHIE (GF)

kale, pineapple, honey

GARBANZO TOASTS

*chickpea spread, smoked paprika,
oven-dried tomato & avocado*

EGG WHITE & HERB FRITTATA (GF)

swiss chard, parsley

FRESHLY BREWED COFFEE & SELECTION OF TEAS

36

HOT BUFFET

LALA'S TORTILLA (GF)

yukon gold potatoes, egg, spanish onion, bay leaf

REVUELTO (GF)

scrambled eggs, smoked salmon, asparagus

MEDIALUNAS

puff pastry, rock sugar

LEÑA BACON (GF)

chimichurri

FRESH-CUT FRUIT & BERRIES (GF)

housemade granola, yoghurt

FRESHLY BREWED COFFEE & SELECTION OF TEAS

42

(V) vegetarian · (GF) Gluten-Free

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BRUNCH

priced per person

THE FULL GAUCHO BUFFET

ARGENTINIAN BREAKFAST PASTRIES

—

POTATOES À LA PLANCHA (GF)

—

ZUCCHINI FRITTATA (GF)

—

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

—

MUDDLED FRESH FRUIT COUPE (V) (GF)

limoncello, mint

—

EMPANADAS

beef, egg, olive, chiminasty sauce

—

SEVILLE ORANGE CREPES

ricotta, toasted almonds, vincotto

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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PLATED BRUNCH

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

or

TORTILLA Y JAMÓN SERRANO (GF)

*spanish ham, yukon gold potatoes, egg,
spanish onion, bay leaf*

or

GARBANZO TOASTS

*chickpea spread, smoked paprika,
oven-dried tomato, avocado*

—

THE FULL GAUCHO

*herbed eggs, leña bacon,
mushrooms, potatoes à la plancha,
onion & parmigiano-reggiano flatbread*

or

BREAKFAST EMPANADAS

poached eggs, chimichurri, sautéed greens

or

REVUELTO

scrambled eggs, asparagus, crème fraîche

or

WELLINGTON COUNTY FLAT IRON STEAK (GF)

fried quail eggs, yuca fries, chimichurri

—

SEVILLE ORANGE CRÊPES

ricotta, toasted almonds, vincotto

or

MUDDLED FRESH FRUIT COUPE (V) (GF)

seasonal fruit, limoncello, mint

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

84

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



LUNCH

priced per person
add 5 for bread basket

MENU 1

AVOCADO SALAD (V) (GF)

*green beans, kohlrabi, toasted pepitas,
smoked paprika & orange vinaigrette*

—

ORGANIC CHICKEN BREAST (GF)

stewed chickpeas, rapini, lemon, cornbread, fresh herbs

or

TUBETTI PASTA

capers, lemon, parmigiano-reggiano, escarole

—

ALFAJORES

*shortbread, dulce de leche, coconut
(packaged to go, optional)*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

60

MENU 2

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, kale croutons*

or

CHICKPEA & ROASTED GARLIC SOUP (GF)

smoked paprika, olive oil

—

GRILLED FLAT IRON STEAK (GF)

charred onions, roasted potato, mushrooms, chimichurri

or

SEA BASS (GF)

*baby potatoes, charred tomatillo, arugula,
kale, green tomato*

—

BURNT CHEESECAKE (GF)

passion fruit syrup

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

69

(V) vegetarian · (GF) Gluten-Free

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MENU 3

CHARRED BEEF TARTARE

oyster mayonnaise, green olives, crostini
or

CHICKPEA & ROASTED GARLIC SOUP (GF)

smoked paprika, olive oil
or

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, kale croutons*
—

ORGANIC CHICKEN BREAST (GF)

stewed chickpeas, rapini, lemon, cornbread, fresh herbs
or

GRILLED VEAL STRIP LOIN (GF)

celery root, roasted mushrooms, chimichurri
or

ATLANTIC SALMON (GF)

*white bean & artichoke stew, braised escarole,
grilled lemon*
—

FLOURLESS CHOCOLATE TORTE (GF)

*condensed milk cream, candied hazelnuts,
sour cream ice cream*
—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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MENU 4

CHICKPEA & ROASTED GARLIC SOUP (GF)

smoked paprika, olive oil
or

RED OAK LEAF LETTUCE SALAD (GF)

*escarole, clementine, shallot vinaigrette,
toasted pumpkin seeds*
or

STRACCIATELLA CHEESE

*house-pulled mozzarella, cherry gastrique,
pickled treviso, crostini*
—

GRILLED FLAT IRON STEAK (GF)

charred onions, roasted potato, mushrooms, chimichurri
or

ATLANTIC SALMON (GF)

*white bean & artichoke stew, braised escarole,
grilled lemon*
or

RICOTTA CANNELLONI

*nutmeg, green pepper tomato sauce,
idiazabal cheese*
—

BURNT CHEESECAKE (GF)

passion fruit syrup
or

FLOURLESS CHOCOLATE TORTE (GF)

*condensed milk cream, candied hazelnuts,
sour cream ice cream*
—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

84

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity



DINNER

priced per person
add 5 for bread basket

MENU 1

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

OR

CHICKPEA & ROASTED GARLIC SOUP (GF)

smoked paprika, olive oil

—

SEA BASS (GF)

*white bean & artichoke stew, braised escarole,
grilled lemon*

OR

GRILLED FLAT IRON STEAK (GF)

potato purée, charred onions, mushrooms, chimichurri

—

ORANGE & ALMOND CAKE

crème fraîche, toasted almonds

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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MENU 2

RED OAK LEAF LETTUCE SALAD (GF)

*escarole, clementine, shallot vinaigrette,
toasted pumpkin seeds*

OR

CHARRED BEEF TARTARE

oyster mayonnaise, green olives, crostini

—

ATLANTIC SALMON

roasted baby potatoes, braised escarole, garlic cream

OR

ORGANIC CHICKEN BREAST (GF)

stewed chickpeas, rapini, lemon, cornbread, fresh herbs

OR

BRAISED BEEF SHORT RIBS (GF)

tomato braise, candied orange gastrique, polenta

—

FLOURLESS CHOCOLATE TORTE (GF)

condensed milk cream, candied hazelnuts,

sour cream ice cream

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

80

(V) vegetarian · (GF) Gluten-Free

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DINNER

priced per person
add 5 for bread basket

MENU 3

ROMAINE SALAD

*grana padano cheese, anchovies, crispy ham,
caesar vinaigrette, kale croutons*

or

CHICKPEA & ROASTED GARLIC SOUP (GF)

smoked paprika, olive oil

or

ALBACORE TUNA TARTARE (GF)

*lime, coconut, jalapeño, cilantro,
pickled red onion, taro chips*

—

CAVATELLI & SHRIMP PASTA (GF)

garlic, chilies, herb pesto, olive oil

or

ATLANTIC SALMON

roasted baby potatoes, braised escarole, garlic cream

or

ORGANIC CHICKEN BREAST (GF)

stewed chickpeas, rapini, lemon, cornbread, fresh herbs

—

FLOURLESS CHOCOLATE TORTE (GF)

*condensed milk cream, candied hazelnuts,
sour cream ice cream*

or

ORANGE & ALMOND CAKE

crème fraîche, toasted almonds

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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MENU 4

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

or

SMOKED SALMON CEVICHE (GF)

*avocado emulsion, green olives, dill,
piquillo pepper, toasted sesame seeds*

or

STRACCIATELLA CHEESE

*house-pulled mozzarella, cherry gastrique,
pickled treviso, crostini*

—

BRAISED BEEF SHORT RIBS (GF)

tomato braise, candied orange gastrique, polenta

or

SEA BASS (GF)

*white bean & artichoke stew, braised escarole,
grilled lemon*

or

ALBERTA LAMB SIRLOIN (GF)

oregano marinade, roasted sunchoke, dandelion greens

or

RICOTTA CANNELLONI

*nutmeg, green pepper tomato sauce,
idiazabal cheese*

—

BURNT CHEESECAKE (GF)

passion fruit syrup

or

FLOURLESS CHOCOLATE TORTE (GF)

*condensed milk cream, candied hazelnuts,
sour cream ice cream*

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

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VEGAN MENU OPTIONS

priced per dish · choose one appetizer, main and dessert

APPETIZERS

BUTTERCUP SQUASH PURÉE <i>spiced chickpeas, guajillo oil</i> (GF)	12
CHICKPEAS & CUMIN <i>chickpea hummus, coriander, pickled onion, grilled miche bread</i>	12
RADISH CEVICHE <i>cucumber, coriander, charred orange, coconut aguachile</i> (GF)	14
AVOCADO SALAD <i>green beans, kohlrabi, toasted pepitas, smoked paprika & orange vinaigrette</i> (GF)	16

MAINS

GRILLED AVOCADO SANDWICH <i>hazelnut romesco, charred cucumber, yuca fries</i>	18
CAVATELLI <i>roasted tomato passata, eggplant, chilies</i>	19
CHICKPEA & HOMINY CORN STEW <i>buttercup squash, crispy brussels sprouts</i> (GF)	19
GLAZED CARROTS <i>polenta, grilled rapini</i> (GF)	20
POTATO & SAFFRON RISOTTO <i>lemon-braised artichokes, charred scallion oil</i> (GF)	21

DESSERTS

MUDDLED FRUIT COUPE <i>seasonal fruit, limoncello, fruit sorbet</i> (GF)	12
BAKED APPLE <i>warm chocolate, toasted almonds, cinnamon</i> (GF)	12

(V) vegetarian · (GF) Gluten-Free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



FAMILY FEASTS

for groups of 8-20 · priced per person

Enjoy an array of shared starters, followed by a family-style main course, and finish things off with traditional sweets. Main course option must be pre-selected.

FEAST 1

CHIPAS Y PAN, OLIVES & PICKLES

kale & parmesan cheese buns, miche bread

JAMÓN (GF)

ibérico, aged 24 months

GARLIC SHRIMP (GF)

smoked paprika, white wine, olive oil

ORGANIC CHICKEN BREAST (GF)

stewed chickpeas, rapini, lemon, cornbread, fresh herbs

LALA'S PATATAS BRAVAS (GF)

pil-pil, milk mayonnaise

GRILLED RAPINI (GF)

romesco sauce

CHOCOLATE MOUSSE

passion fruit custard, candied hazelnuts

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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FEAST 2

CHIPAS Y PAN, OLIVES & PICKLES (GF)

kale & parmesan cheese buns, miche bread

BLISTERED PADRÓN PEPPERS (GF)

reggianito, ají

SUSANA'S GAUCHO BEEF EMPANADAS

beef, egg, olives, chiminasty sauce

TUNA CRUDO (GF)

coconut aguachile, purple yam, cilantro, taro chips

WHOLE ROASTED BRANZINO (GF)

caper shallot sauce, chili, lemon, olive oil

or

CAVATELLI

eggplant & tomato sauce, whipped ricotta

KALE SAUTÉ (V) (GF)

charred orange

BURNT CHEESECAKE

passion fruit syrup

FRESHLY BREWED COFFEE & SELECTION OF TEAS

81

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

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FAMILY FEASTS

for groups of 8-20 · priced per person

Enjoy an array of shared starters, followed by a family-style main course, and finish things off with traditional sweets. Main course option must be pre-selected.

FEAST 3

CHIPAS Y PAN, OLIVES & PICKLES (GF)

kale & parmesan cheese buns, miche bread

—

QUAIL EGGS (GF)

piri piri aioli, celery salt, jalapeño

JAMÓN-WRAPPED DATES (GF)

blue cheese, marcona almonds

GARLIC SHRIMP (GF)

smoked paprika, white wine, olive oil

—

ORGANIC CHICKEN BREAST (GF)

*laurel, lemon & saffron sauce, mushrooms,
boiled egg, potato purée*

or

ROASTED LAMB SIRLOIN (GF)

roasted sunchokes, oregano, taleggio cream

12 VEGETABLE SALAD (GF)

*milk mayonnaise, charred & raw vegetables,
tomatillo & coriander dressing*

—

WARM CHURROS

BURNT CHEESECAKE (GF)

—

FRESHLY BREWED COFFEE & SELECTION OF TEAS

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*Enhance your feast experience with a cheese course
16 per person*

(V) vegetarian · (GF) Gluten-Free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*

FOOD STATIONS

priced per person · all stations require full guest count

CAVATELLI PASTA

fresh semolina noodles, braised short rib, mushrooms, tomato passata, chilies

13

RIGATONI PASTA (GF)

fresh whole egg noodles, tomato sauce, basil, green olives, creamed ricotta

14

LEÑA SMOKED SALMON

assorted breads & crisps, lemon crème fraîche, pickled red onion, avocado crema, lemon

17

CANADIAN SHUCKED OYSTERS (GF)

*grapefruit mignonette, nasty sauce, lemon
(chef-manned)*

18

RIGATONI PUTTANESCA PASTA

fresh whole egg noodles, shrimp, tomato sauce, olives, capers, anchovy

19

BRAISED BEEF SHORT RIBS (GF)

roasted baby potatoes, seasonal vegetables

19

CHIMICHURRI BEEF STRIP LOIN

*assorted breads, grainy mustard, yuca fries, jus, roasted mushrooms
(chef-manned)*

21

SEAFOOD (GF)

*oysters, marinated octopus, poached shrimp, sea bream crudo,
whipped shrimp & artichoke pâté, marinated mussels*

48

(V) vegetarian · (GF) Gluten-Free

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15

SHAREABLE PLATTERS

FRESH SEASONAL FRUIT & BERRIES (V) (GF)

10 per person

QUESOS - CHEESE

canadian, spanish & italian selection, preserved & fresh fruits, artisanal honey, nuts, biscuits

17 per person

EMBUTIDOS - CHARCUTERIE

mixed charcuterie, sausage from across canada & spain, housemade pickles, mustard

21 per person

BROKEN AVOCADO SALAD (V) (GF)

kohlrabi, toasted pepitas, smoked paprika, orange vinaigrette

(serves 12 persons)

39

CRUDITÉS

anchovy emulsion & bravas aioli

(serves 30-40 persons)

100

(V) vegetarian · (GF) Gluten-Free

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SWEET OFFERINGS

priced per piece · minimum order of one dozen per item

MINI QUINCE TART

lemon crumble, vanilla

3

BURNT CUSTARD TART

mixed berry compote

3

CHEESECAKE SQUARES

passion fruit syrup

3.25

ALFAJORES

shortbread, dulce de leche, coconut

3.5

ORANGE & ALMOND SQUARES

crème fraîche, marmalade syrup

4

FLOURLESS CHOCOLATE TORTE SQUARES

dulce de leche

4.25

(V) vegetarian · (GF) Gluten-Free

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CHILDREN'S MENU

priced per child

MENU 1

GARLIC BREAD

—

CAVATELLI

tomato sauce, parmigiano-reggiano

—

FLOURLESS CHOCOLATE CAKE (GF)

sour cream ice cream

24

MENU 2

GAUCHO BEEF EMPANADA

sherry aioli

—

BEEF SLIDERS

romaine, caesar vinaigrette, leña fries

—

CHURROS

hot chocolate

29

(V) vegetarian · (GF) Gluten-Free

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prices exclude tax & gratuity



WINE LIST

SPARKLING

cava brut nature, el celleret, spain	62
cava rosé, can xá, spain	75
g.h. mumm 'cordon rouge' brut, champagne, france	150

WHITE

chardonnay, cave spring 'o&b white', niagara, ontario	48
pinot grigio, callia, tulum valley, argentina	58
viognier, dominio de punctum, la mancha, spain	60
sauvignon blanc, salentein 'portillo', uco valley, argentina	64
chardonnay, catena, mendoza, argentina	68
sauvignon blanc, loveblock, marlborough, new zealand	70
pinot grigio, tenuta mosole, veneto, italy	72
albariño, morra o conto, rias baixas, spain	72
tempranillo blanco, rioja vega, rioja, spain	86

RED

cabernet franc, cave spring 'o&b red', niagara, ontario	48
malbec, luigi bosca 'tabu', mendoza, argentina	52
tempranillo, viña bujanda, rioja, spain	60
malbec, callia reserve, mendoza, argentina	64
merlot, mcmanis, california	64
pinot noir, viña echeverría 'gran reserva', casablanca valley, chile	68
merlot, mission hill 'reserve', okanagan valley, british columbia	70
malbec, château eugénie, cahors, france	72
cabernet sauvignon, salentein 'reserve', mendoza, argentina	80
malbec, benmarco, mendoza, argentina	85
sangiovese, carione brunello di montalcino, tuscan, italy	98

DESSERT & FORTIFIED

graham's late bottled vintage port, portugal	74
graham's 10 year old tawny port, portugal	124
graham's 20 year old tawny port, portugal (500ml)	124

*Not sure what to select? Forward your menu selection and wine price range to your event specialist.
Our sommelier is happy to assist with selecting wines for your event!*

(V) vegetarian · (GF) Gluten-Free

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BAR PRODUCT LIST

priced per drink

vodka	smirnoff*, grey goose, belvedere, ketel one, chopin, absolut, absolut elyx, stolichnaya, tito's handmade
gin	beefeater*, tanqueray, tanqueray no. ten, bombay sapphire, no.3 london dry, hendrick's, plymouth, dillon's, dillon's rose, ungava
rum	el dorado 3 year old*, havana club 7 year old, havana club añejo reserva, appleton estate reserve, mount gay eclipse, malibu, the kraken black spiced
rye	canadian club*, dillon's white, crown royal, crown royal northern harvest, lot no. 40, collingwood
scotch blend	ballantine's*, j&b, chivas regal 12 year old, johnnie walker black, johnnie walker blue
bourbon	jim beam black, wild turkey, maker's mark, knob creek, woodford reserve
single malt	ardbeg, oban, glenmorangie 10 year old, glenfiddich, the glenlivet, dalwhinnie, lagavulin, laphroaig, talisker, balvenie doublewood 12 year old, the macallan gold, amber & sienna
irish whiskey	tullamore dew, bushmills, bushmills black bush, jameson

BAR PRICES

standard rail shot (1oz)	from	8
premium rail shot (1oz)	from	9.95
signature cocktail	from	14
signature mocktail	from	7.50
martini	from	15
single malt scotch	from	13
soft drink		3.95
freshly squeezed juice		7
freshly brewed coffee or tea		3.95
espresso-based coffee	from	5.50

BEER

domestic	per bottle	7.5
import/premium		8.5

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Our sommelier is happy to assist with selecting wines for your event!*



FREQUENTLY ASKED QUESTIONS

CAPACITIES & AVAILABILITY

Leña is a multi-level restaurant with unique spaces on each level. Perfect for a standing cocktail reception, Bar Lala is located on the lowest level of the restaurant. The Artichoke Room is an intimate semi-private room located on the second floor, across from our main dining room. Our top floor is dedicated to a fully private space featuring two rooms, Sala Uno and Dos, which can be used separately or combined.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala	Artichoke Room
Seated events	40	32	72	-	10
Standing Cocktail Reception	60	40	100	110	-

The private dining rooms are available for breakfast, lunch and dinner from Monday to Friday; lunch and dinner on Saturday; and lunch only on Sundays.

- Breakfast – 7:00am to 10:00am
- Lunch – 11:30am to 3:00pm
- Dinner – 5:00pm to 12:00am

MINIMUM FOOD & BEVERAGE EXPENDITURE

There is no room fee to use the space, provided the minimum food and beverage expenditure is met.

The room minimums are based on food and beverage combined, exclusive of tax and an 18% gratuity.

If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

	Sala Uno	Sala Dos	Uno & Dos	Bar Lala*	Artichoke Room
Breakfast	1,000	700	1,500	-	500
Lunch	1,200	900	2,100	3,000	500
Dinner	2,000	1,200	3,200	5,000	800

*Bar Lala is available for dinner only on Mondays and Tuesdays, with a minimum spend of 3,000.

COMPLIMENTARY SERVICES:

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

PARKING

There are several pay and display parking lots in the area around Leña. Please speak with your event specialist for directions and recommendations.

(V) vegetarian · (GF) Gluten-Free

menus and pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

PRESENTATIONS & AUDIO VISUAL

Sala Uno and Dos each include a complimentary built-in monitor that we are happy to make available at no additional charge. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional markup.

THE FOOD & BEVERAGE EXPERIENCE:

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic & non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. All beverage service will be delivered by our staff into your room during the event.

Your menu selection will be made from our current seasonal menu package and can be customized by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

ADDITIONAL EXPENSES FOR CONSIDERATION:

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Cake cutting or plating fee

YOUR O&B EVENT TEAM

Throughout the duration of the planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event with us. When you and your vendors arrive onsite, you will be welcomed by our onsite team of experts that will be the main point of contact during the event.

INVESTMENT & CANCELLATION

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid onsite by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

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