

# bannock

## RESTAURANT BUYOUT

Oliver & Bonacini Hospitality

416.364.1211

[events@oliverbonacini.com](mailto:events@oliverbonacini.com)

[oliverbonacinievents.com](http://oliverbonacinievents.com)

# CANAPÉS

priced per piece · minimum order of one dozen per item  
4 pieces per person recommended for cocktail hour

## meat

<b>Two-bite Tourtière</b> spiced ketchup	3.25
<b>Buttermilk Fried Chicken Wings</b> thousand island dressing	3.5
<b>Turkey Slider</b> pickle & avocado	3.5
<b>Pork Belly Bannaco</b> housemade kimchi	3.75
<b>Cheeseburger Slider</b> white sauce, celeriac	4
<b>Chicken Pot Pie Poutine</b>	4.5

## seafood

<b>Cod &amp; Shrimp Cake</b> tartar sauce	3.25
<b>Salmon BLT</b> lemon	3.5
<b>Beer-battered Fish</b> tartar sauce	3.5
<b>Tuna Tartare</b> sesame mayo & taro chip	3.5
<b>Smoked Pickerel &amp; Toasted Barley Fritter</b> spicy yoghurt	3.5
<b>Griddled Haddock Bannacos</b> whitefish caviar, rutabaga	3.75

## vegetarian

<b>Brussels Sprouts</b> maple miso	2.25
<b>Fried Mac &amp; Cheddar</b> tomato jam	3
<b>Cauliflower Popcorn</b> sesame, lemon, chilies	3
<b>Falafel Fritter</b> roasted chickpea hummus	3.25
<b>Proper Pierogie</b> sour cream, sweet onions, mushrooms	3.5
<b>Mini Grilled Cheese</b> spicy tomato mayo	3.5

# BREAKFAST

priced per person

## continental buffet

**Platter of O&B Artisan Pastries**

—

**Freshly Cut Fruits & Berries**

—

**Yoghurt & Housemade Granola**

—

**Freshly Brewed Coffee or Tea**

15

## hot buffet

**Platter of O&B Artisan Pastries**

—

**Scrambled Eggs**

—

**Duck Fat Potatoes**

—

**French Toast & Maple Syrup**

—

**Smoked Bacon & 100k Caramelized**

**Onion & Pepper Sauages**

—

**Freshly Cut Fruits & Berries,  
Yoghurt & Housemade Granola**

—

**Freshly Brewed Coffee or Tea**

26

## bannock luxe

**Platter of O&B Artisan Pastries**

—

**Yoghurt & Housemade Granola**

—

**Freshly Cut Fruit & Berries**

—

**Bannock Shakshuka**

—

**Fried Chicken & French Toast,  
Ontario Maple Syrup, Nasty Snow Peas & Radish**

—

**Peameal Bacon, 100k Caramelized  
Onion & Pepper Sauages**

33



# LUNCH & DINNER

priced per person

## menu 1

### Daily Soup

—

### Free-run Turkey Burger

tempura onion, avocado, dill pickle mayo

or

### Pork Shoulder Tourtière

bannock pickles, wild blueberries

—

### Nanaimo Bars

—

### Freshly Brewed Coffee or Tea

41

## menu 2

### Green Greens Salad

locally sourced greens, green beans, green apple, gouda, baba ghanoush & cider vinaigrette

—

### Peppered Flat Iron Steak

proper mash, mushrooms, broccoli, sunflower romesco

or

### Fish & Shrimp Cake

apple & celery salad, warm northern beans, salted lemon, dill pickle mayo

—

### O&B Artisan Butter Tart

—

### Freshly Brewed Coffee or Tea

55

## menu 3

### Bannock Caesar

romaine hearts, dinosaur kale, crispy lentils, peas

or

### Tomato Soup

saltines

—

### Fish & Shrimp Cake

apple & celery salad, warm northern beans, salted lemon, dill pickle mayo

or

### Arcadian Court Chicken Pot Pie

the one & only, mashed potatoes, scratch gravy

—

### Warm S'mores Pie

or

### O&B Artisan Butter Tart

—

### Freshly Brewed Coffee or Tea

58

## menu 4

### Daily Soup

or

### Chopped Salad

avocado, cucumber, white beans, tomato, beets, bright's feta

—

### Mac & Cheese

ontario cheddar, spinach, cauliflower, cornbread crumbs

or

### Peppered Flat Iron Steak

proper mash, mushrooms, broccoli, sunflower romesco

or

### Roasted Salmon

split peas, spinach, beets, sourdough crouton

—

### Warm S'mores Pie

or

### O&B Artisan Butter Tart

—

### Freshly Brewed Coffee or Tea

60

# BRUNCH

priced per person · served Saturday & Sunday from 10am – 3pm

## menu 1

### Daily Soup

or

### Tomato Soup

saltines

—

### Avocado Toast

baba ghanoush, poached eggs, tomato jam, crispy shallots

or

### Smoked & Scrambled

arugula, bannock, scrambled eggs, smoked salmon

or

### Maple'd French Toast

apple chutney, maple yogurt,  
ontario maple syrup, granola

—

### Naniamo Bar

—

### Freshly Brewed Coffee or Tea

25

## menu 2

### Bannock Caesar

romaine hearts, dinosaur kale, crispy lentils, peas

or

### Green Greens Salad

locally sourced greens, green beans, green apple,  
gouda, baba ghanoush & cider vinaigrette

—

### Avocado Toast

baba ghanoush, poached eggs, tomato jam, crispy shallots

or

### Fried Bologna & Eggs

bannock, tomato jam, duck fat potatoes

or

### Maple'd French Toast

apple chutney, maple yogurt,  
ontario maple syrup, granola

—

### O&B Artisan Butter Tart

or

### Ices & Ice Creams

—

### Freshly Brewed Coffee or Tea

32

# STATIONS

priced per person

## **Charcuterie**

locally cured meats, kozlik's mustard, o&b artisan bread, pickles

12

## **Poutine Station**

yukon gold fries, scratch gravy, ontario cheese curds,  
duck confit, aged cheddar, caramelized brisket

13

## **Canadian Cheese Presentation**

canadian cheese, fresh fruit & berries, seasonal chutneys & compotes,  
dried fruit & nuts, o&b artisan breads, grilled bannock, grissini

14

## **Torched S'mores**

warm dark chocolate cake, crumbled graham crackers,  
torched marshmallow & white chocolate ganache

14

## **Pizza Your Way**

fire up your own bannock pizza and build it to suit your taste  
with seasonal ingredients and market cheese

15

## **Bannock Smoked Salmon**

spiced maple, pickled onion, corn nuts

15

## **Canadian Shucked Oysters**

assortment of canadian oysters, black bean mignonette, lemon, nasty sauce

16

## **Canoe Bacon Bannacos**

apple, rutabaga, parsley hummus, avocado, nasty sauce

16





# WINE LIST

sparkling	750ml
<b>Brut Spumante</b> , Araldica Vini, Casalotta, IT	56
<b>Cuvée</b> , Henry of Pelham, Niagara, ON 🍁	85
rosé	750ml
<b>Rosé</b> , Stratus, Tollgate, Niagara, ON 🍁	60
white	
<b>O&amp;B White</b> , Cave Spring, Niagara, ON 🍁	45
<b>Pinot Gris</b> , 13th Street, Niagara, ON 🍁	56
<b>Sauvignon Blanc</b> , 13th Street, Niagara, ON 🍁	56
<b>Pinot Grigio</b> , Cantì, Venezia, IT	56
<b>Sauvignon Blanc</b> , Stoneleigh, Marlborough, NZ	60
<b>Pinot Grigio</b> , Mission Hill, Okanagan Valley, BC	60
<b>Chardonnay</b> , Kendall-Jackson, CA	65
red	
<b>O&amp;B Red</b> , Cave Spring, Niagara, ON 🍁	45
<b>Malbec</b> , Tilia, Mendoza, AR	45
<b>Valpolicella Ripasso</b> , Luigi Righetti, Campolieti, Veneto, IT	54
<b>Gamay</b> , Cave Spring, Niagara, ON 🍁	54
<b>Merlot</b> , 13th Street, Niagara, ON 🍁	56
<b>Tempranillo</b> , Campo Viejo, Rioja, ES	56
<b>Shiraz</b> , Yalumba, South Australia, AU	60
<b>Pinot Noir</b> , Mission Hill, Okanagan Valley, BC 🍁	60
<b>Cabernet Sauvignon</b> , Liberty School, Paso Robles, CA	65
sweet	375ml
<b>Late Harvest Vidal</b> , Henry of Pelham, Niagara, ON	45

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!

# BEER

draught 14oz

**Lost Craft Revivale Lager**, Toronto, ON 4.9%  
refined hop, malt & fruit notes with a crisp finish

6.5

**Henderson Food Truck Blonde Ale**, Toronto, ON 4.8%  
crisp & clean with a subtle honey finish

6.5

**Hop City Barking Squirrel Amber Ale**, Brampton, ON 5.0%  
hop bitterness & roasted caramel malt sweetness

6.5

**Moosehead Cracked Canoe Lager**, Saint John, NB 3.5%  
light beer that drinks like a refreshing, full-bodied lager

6.5

**Maison Selby Wit**, Ottawa, ON 5%  
fruity esters, malty, lingering citrus and mild bitterness

7

**Parallel 49 Trash Panda Hazy IPA**, Vancouver, BC 5.5%  
melon, tropical fruit & pear

7

**Muskoka Cream Ale**, Bracebridge, ON 5%  
smooth, rich malt body with a slight caramel sweetness & light floral notes

7

**Side Launch Dry Hopped Sour**, Collingwood, ON 4.2%  
tart citrus & tropical fruit followed by apple & basil notes

7

**Thornbury Wild Blueberry Elderflower Apple Cider**, Thornbury, ON 5.3%  
light refreshing blueberry with a subtle elderflower

7



# SIGNATURE COCKTAILS

## bannock faves

**Autumn Harvest Sangria** 4.25oz  
smirnoff vodka, rosé, triple sec, pear juice, ginger ale 14

**Yuzu Margarita** 1.5oz  
sauza silver tequila, triple sec, yuzu 12

**Tropical Holiday** 1.5oz  
el dorado 3 year rum, pineapple, mint, ginger beer, soda 12

**Stampede Caesar** 1oz  
smirnoff vodka, nasty sauce, walter caesar mix, dill, dillon's angelica bitters, beef jerky skewer 11

**Stormy in St. John's** 2oz  
screch rum, ginger beer, maple lemonade, candied ginger 14

## classics

**Cosmopolitan** 2oz  
smirnoff vodka, triple sec, lime & cranberry juice 14

**Fresh Lime Margarita** 1.5oz  
sauza silver, triple sec, lime juice 12

**Classic Old Fashioned** 1.5oz  
jim beam bourbon, angostura bitters, sugar, orange 12

**Aperol Spritz** 4oz  
aperol, sparkling wine 14

**Classic Negroni** 2oz  
tanqueray gin, campari, cinzano vermouth, orange 13

**Manhattan** 1.75oz  
lot no. 40 whisky, cinzano vermouth 14

# FREQUENTLY ASKED QUESTIONS

## What is the capacity?

The main dining room can accommodate up a maximum of 60 guests for a seated event or 100 guests for a standing cocktail reception. A full buyout of Bannock can accommodate 80 guests for a seated event and 150 for a standing cocktail reception.

## When is bannock available for a buyout?

- Breakfast: Monday to Friday—7 to 10am
- Brunch: Saturday & Sunday—10am to 3pm
- Dinner: 6pm to 12am

## Is there a charge to use the space?

There is no charge to use the space provided the minimum food and beverage expenditure is met.

## What are the minimum spend requirements?

The room minimums are based on food and beverage combined, excluding tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

	Dining Room	Buyout
<b>Weekday Breakfast</b>	800	1800
<b>Weekend Brunch</b>	2700	3500
<b>Lunch</b>	3000 (Mon & Tues) 4000 (Wed-Fri)	event specialist to confirm availability and rate
<b>Dinner</b>	4000 (Mon & Tues) 6000 (Wed-Sat)	event specialist to confirm availability and rate

## What are the key dates to remember?

- Formal planning meeting with an event specialist—four to six weeks before event date
- Final food and beverage selections—due two weeks in advance
- Final guest count and floor plan—due five days in advance
- Insurance—due one month in advance

## What services and items does Bannock supply?

The following services are complimentary:

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

## Do you provide referrals to musicians, florists, cake makers, etc?

We are happy to provide referrals for all of your needs! Please refer to our preferred suppliers list online at [bit.ly/obpreferredsuppliers](http://bit.ly/obpreferredsuppliers).

## How are beverage and wine costs managed?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection. Bar offerings can be tailored with your event specialist.

## How is the menu determined?

All food items for private events are selected from our current seasonal menu package. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your event specialist can assist you with tailoring your selections for the best guest experience.

## What other expenses should i consider?

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

- SOCAN legislated music fee (government-mandated)—**29.56 to 59.17**
- RE:SOUND legislated music fee (government-mandated)—**13.30 to 26.63**
- Security (mandatory if 20 or more guests are underage)
- Vendor meals—**40** per person
- Audio-visual equipment
- Insurance
- For designated seating please provide your own place cards, escort cards and/or seating chart
- If cruiser tables or additional furniture is required, your event specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up

**Is there a cake or cupcake plating fee?**

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcakes	flat fee <b>125</b>
Cake—cut and plated by Chef	per guest <b>3</b>
Cake—cut and plated by Chef with garnish	per guest <b>5</b>
Cake—cut and plated as part of a self-serve station—100 guests or less	flat fee <b>125</b>

**What should I consider in regards to timing?**

Be sure to consider the following items for your agenda and timing. Your event specialist can help with any questions you may have regarding:

- Cocktail reception—how long?
- Seating—depending on final guest count and pace of crowd, seating can take 10-30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking—at least 15 minutes needed
- Speeches—for best flow, we recommend having speeches after order taking, before first course is served or in-between entrée and dessert

**When do we get access for setup?**

For evening events, you have access to Bannock two hours prior to event start time. For breakfast events, you have a maximum one hour prior to event start time.

**Who is my contact on the day of the event?**

A Bannock Restaurant Manager will be your on-site contact upon arrival and for the duration of your event.

**Is parking available?**

Parking is available in the City Hall underground lot at Nathan Phillips Square. Parking is pay-and-display (not validated by Bannock). Prepaid parking can be arranged and requires a special event rebate ticket. A map and directions can be accessed through our website at [oliverbonacinievents.com](http://oliverbonacinievents.com).

**How are payments made?**

The signed confirmation form and deposit of **500** is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid by credit card at the conclusion of the event.

**What is the cancellation policy?**

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.

**What address should I use for my invitations?**

Bannock  
401 Bay Street  
Toronto, ON.  
M5H 2Y4

**For all booking inquiries please contact**

416.364.1211  
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