

65 front st. w 437-961-8215 info@bovinewineclub.com bovinewineclub.com



Bovine Wine Club

Bovine Wine Club is Onatrio's only full licensed private wine club & storage facility. It brings together the sophistication of a modern wine bar with the warmth of a private club to create an experience that is both elevated and inviting. Members can choose between two tiers: one with full lounge access and member privileges, and another that includes secure, personalized wine storage. The elegant lounge features a full-service bar and a curated menu from Blue Bovine Steak + Sushi House, open daily from 11:30 AM to 12 AM. Wine storage members enjoy extended access to their private lockers from 6 AM to 1 AM. With members-only events, tastings, and access to rare vintages, Bovine Wine Club is the ultimate destination for those who appreciate fine wine, elevated dining, and refined atmosphere.

Wine Spectator
BEST OF
AWARD OF
EXCELLENCE





The Players

Bovine Wine Club is the result of a dynamic collaboration between Kevin O'Leary, Mitch Marner, and Nick Di Donato; three visionaries united by a shared passion for excellence, innovation, and hospitality. Combining world-class business acumen, athletic drive, and decades of expertise in luxury dining, this partnership brings together the best of entrepreneurship, performance, and culinary artistry.

Bovine Wine Club is centrally located in the heart of Toronto's Financial District at Union Station, with direct street-level access at the corner of Bay and Front Street. The restaurant is connected to the underground PATH, offering a direct walkway to Scotiabank Arena. It also sits above the city's major transit hubs, including the TTC, UP Express, and GO Transit, providing convenient access from anywhere in the city.





Livery + Valet Services

For guests who prefer a discreet and comfortable arrival, we are pleased to offer private transportation options. Each vehicle has been selected to provide a seamless and elevated experience, with dedicated service and attention to detail throughout.

Mercedes-Benz Sprinter Limo Van
Flat Rate: $200 per hour (minimum 4-hour booking)
Designed for refined group travel, this vehicle accommodates up to 7 guests.

Rolls-Royce Experience
Flat Rate: $500 (includes 1-hour service)
Suited for smaller parties or special occasions, this vehicle accommodates up to 3 guests.

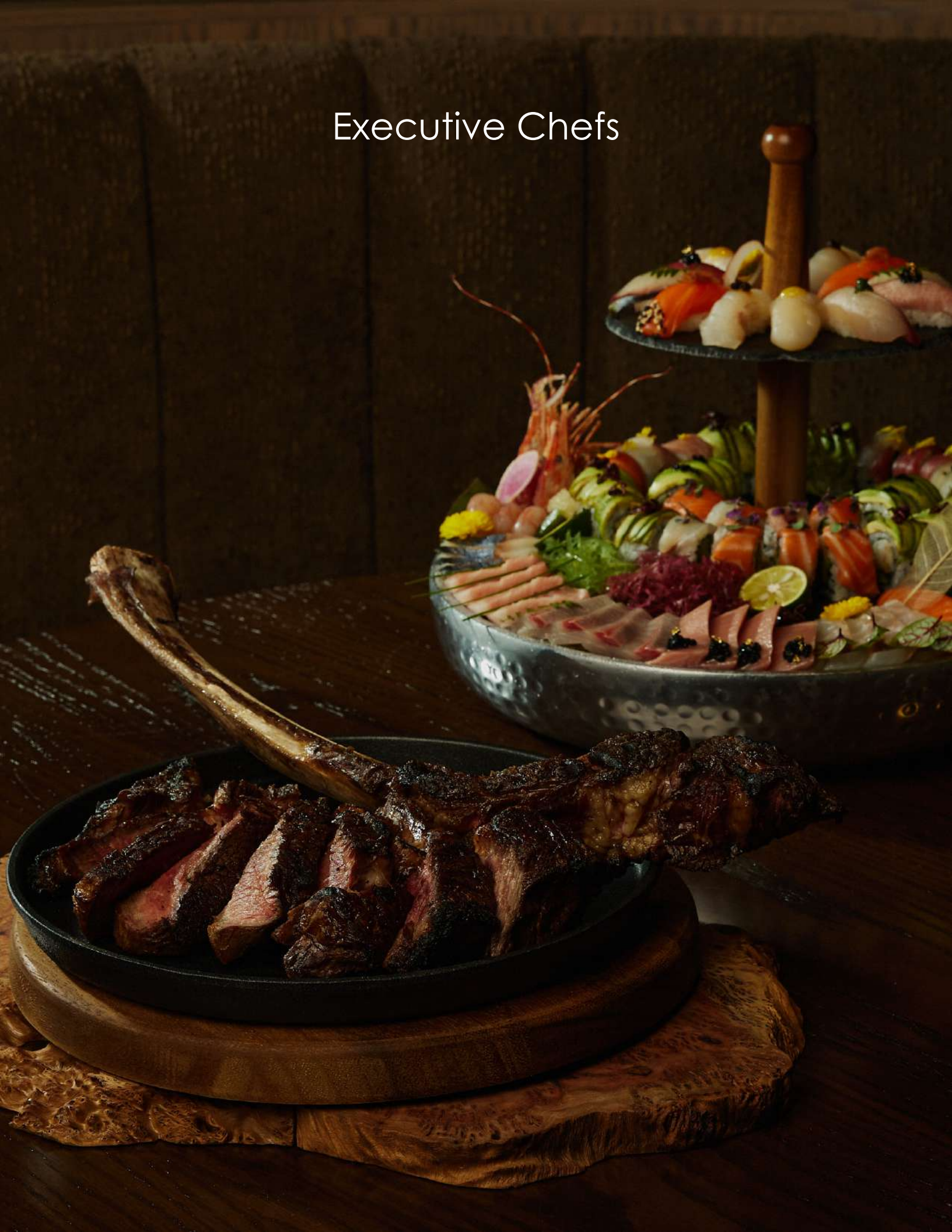
Capacities

Bovine Wine Club offers an exclusive, intimate experience ideal for special occasions, romantic evenings, corporate get togethers, and exclusive private events. We have many private rooms that can fit your needs.

32 Seated, 65 Standing - Private Dining Room 1
16 Seated - Private Dining Room 2 (Exclusive for Bovine Wine Club Members)
175 Standing- Full Venue

Wine Club members get exclusive perks - ask us about our membership!

Executive Chefs



Chef Sean Blomeley

Executive Chef Sean Blomeley has built an extraordinary portfolio that includes extensive experience within fine dining and classic steakhouses, both locally and internationally. His dedication in the kitchen has made him a respected leader and a key player in Toronto's culinary scene.

Prior to joining the Liberty Entertainment Group in 2019, Chef Blomeley proudly built a resume as an Executive Chef at many esteemed restaurants including notables like Sam's Chop House and Shrigley Hall Hotel, both in the United Kingdom. With great attention to detail, Chef Blomeley prides himself in building a dedicated team, executing exceptional cuisine, and sharing his passion for the culinary arts course.

Whether it's the warmth of tradition or the spark of innovation, each plate tells a story meant to be shared.









Sushi Chef Yi Joo Na

Chef Yi-Joo Na is a seasoned culinary professional with over 27 years of experience in casual and premium restaurants, specializing in Japanese cuisine. Although he started cooking at 23, his culinary journey truly began when he moved to the GTA back in 2001. Driven by limitless opportunities and his commitment to culinary excellence, Yi-Joo transitioned into various roles, including General Manager, Head Chef, and Executive Chef, where he built restaurants from the ground up, improved his skills, and created thoughtful menus that reflected his passion for excellence.

As his career progressed, he found that his passion was fueled by high-quality ingredients and creativity in food presentation. He continuously strives to elevate the dining experience for guests by creating unique menu items, collaborating closely with team members to optimize positive guest experiences, and maintaining an unwavering commitment to culinary innovation.











EXPRESS LUNCH

APPETIZER

UNION GREENS (VG) (GF)
HEIRLOOM TOMATOES, AVOCADO, TRUFFLE VINAIGRETTE

MAINS

GRILLED ATLANTIC SALMON (GF)
ASPARAGUS, HOLLANDAISE
OR
STEAK FRITES (GF)
MARTIN'S FARM STRIPLOIN, DUCK FAT KENNEBEC FRIES, PEPPERCORN SAUCE

65 per person

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free

*Prices are subject to applicable gratuity and taxes.

LUNCH MENU 1

APPETIZERS

CAESAR SALAD
HOUSE-MADE DRESSING, BACON LARDONS,
GARLIC CROUTONS, ANCHOVY + PARMESAN
OR
PRIME STEAK TARTARE
HOUSE-MADE PICKLES, CROSTINI

MAINS

GRILLED ATLANTIC SALMON (GF)
ASPARAGUS, HOLLANDAISE
OR
WAGYU STEAK BURGER
AGED CHEDDAR, GARLIC AIOLI, DUCK FAT
KENNEBEC FRIES
OR
PORCINI + RICOTTA RAVIOLI
TRUFFLED CHARDONNAY CREAM

DESSERT

ROYAL CHEESECAKE
WEST COAST BLACK RASPBERRY,
WHITE CHOCOLATE

85 per person

LUNCH MENU 2

APPETIZERS

UNION GREENS (VG) (GF)
HEIRLOOM TOMATOES, AVOCADO,
TRUFFLE VINAIGRETTE
OR
SPICY TUNA MAKI
BB SAUCE
OR
PRIME STEAK TARTARE
HOUSE-MADE PICKLES, CROSTINI

MAINS

GRILLED ATLANTIC SALMON (GF)
ASPARAGUS, HOLLANDAISE
OR
FILET MIGNON STEAK FRITES (GF)
6OZ AAA FILET, DUCK FAT KENNEBEC FRIES,
PEPPERCORN SAUCE
OR
PORCINI + RICOTTA RAVIOLI (V)
TRUFFLED CHARDONNAY CREAM

DESSERT

COCONUT CRÈME PIE
BUTTER GRAHAM CRUST, COCONUT BAVAROIS,
WHIPPED CREAM, TOASTED COCONUT,
PINEAPPLE COULIS

92 per person

SIDES FOR THE TABLE
SERVES 2

TRUFFLE FRIES
SAUTÈED SPINACH
BROCCOLINI WITH MORNAY
GRILLED ASPARAGUS WITH HOLLANDAISE
CREAMED WELSH FARM CORN WITH CORN NUTS
HAND-FORGED WOODLAND MUSHROOMS ONION RINGS WITH SAFFRON AIOLI

20 per order

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free

*Prices are subject to applicable gratuity and taxes.

DINNER MENU 1
SERVED FAMILY-STYLE

APPETIZERS

CAESAR SALAD
HOUSE-MADE CAESAR DRESSING, BACON LARDONS, GARLIC CROUTONS, ANCHOVY, PARMESAN
+
CHEFS' SUSHI SELECTION
+
PRIME STEAK TARTARE
HOUSE-MADE PICKLES, CROSTINI

MAINS

USD PRIME TENDERLOIN
22 OZ BONE-IN RIBEYE
12 OZ CANADIAN PRIME STRIPLOIN

SIDES

RUSSET DUCK FAT FRIES
SAUTÈED MUSHROOMS
GARLIC WHIPPED POTATOES
GRILLED ASPARAGUS WITH HOLLANDAISE
LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE
RASPBERRY CHEESECAKE
APPLE PIE

*Please advise of any dietary restrictions in advance—alternatives to steak can be provided with notice.

190 per person

*Prices are subject to applicable gratuity and taxes.

DINNER MENU 2
SERVED FAMILY-STYLE

APPETIZERS

CAESAR SALAD
HOUSE-MADE CAESAR DRESSING, BACON LARDONS, GARLIC CROUTONS, ANCHOVY, PARMESAN
+
CHEFS' SUSHI SELECTION
+
PRIME STEAK TARTARE
HOUSE-MADE PICKLES, CROSTINI

MAINS

40 OZ DRY AGED PORTERHOUSE
44 OZ DRY AGED TOMAHAWK
40 OZ AGED 28 DAYS PORTERHOUSE
44 OZ AGED 28 DAYS TOMAHAWK

SIDES

RUSSET DUCK FAT FRIES
SAUTÈED MUSHROOMS
GARLIC WHIPPED POTATOES
GRILLED ASPARAGUS WITH HOLLANDAISE
LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE
RASPBERRY CHEESECAKE
APPLE PIE

*Please advise of any dietary restrictions in advance—alternatives to steak can be provided with notice.

240 per person

*Prices are subject to applicable gratuity and taxes.

DINNER MENU 3
SERVED FAMILY-STYLE

APPETIZERS

CAESAR SALAD
HOUSE-MADE CAESAR DRESSING, BACON LARDONS, GARLIC CROUTONS, ANCHOVY, PARMESAN
+
CHEFS' SUSHI SELECTION
+
PRIME STEAK TARTARE
HOUSE-MADE PICKLES, CROSTINI

MAINS

44 OZ AUSTRALIAN WAGYU FLAMING TOMAHAWK
14 OZ USD WAGYU RIBEYE
6 oOZ KOBE FILET MIGNON

SIDES

RUSSET DUCK FAT FRIES
SAUTÈED MUSHROOMS
GARLIC WHIPPED POTATOES
GRILLED ASPARAGUS WITH HOLLANDAISE
LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE
RASPBERRY CHEESECAKE
APPLE PIE

*Please advise of any dietary restrictions in advance—alternatives to steak can be provided with notice.

320 per person

*Prices are subject to applicable gratuity and taxes.

CANAPÉS

VEGETARIAN

VEGETABLE MAKI ROLL (GF + VG)	**5**
VEGETABLE SPRING ROLLS (GF + VG)	**5**
HEIRLOOM TOMATO CROSTINI (V)	**5**
MUSHROOM ARANCINI (V)	**6**
POLENTA SQUARES (VG)	**6**

SEAFOOD

TEMPURA SHRIMP	**6**
BIG EYE TUNA TARTARE	**9**
GRILLED OCTOPUS SKEWER (GF)	**10**
TOGARASHI SHRIMP SKEWER (GF)	**12**
LOBSTER SLIDERS	**16**

MEAT

DUCK SPRING ROLL	**8**
KARAAGE CHICKEN BITES	**6**
TOGARASHI BEEF KABOB (GF)	**7**
STEAK TARTARE CROSTINI	**9**
WAGYU SLIDER	**12**

Prices are charged per piece. Please note that we require a minimum of 12 to be ordered.

FOR THE TABLE MAKIMONOS

VEGETABLE MAKI
SOY-BEAN PAPER, ASPARAGUS, CUCUMBER, AVOCADO, INARI, SAKURA, NO HA **19**

NEGI HAMACHI
YELLOWTAIL, SCALLIONS **23**

FUTO MAKI
BLUEFIN TUNA, PICKLED RADISH, SHRIMP TEMPURA, CAVIAR, GRILLED SEA EEL, TAMAGO, AVOCADO, CUCUMBER **28**

A5 WAGYU
MIYAZAKI A5 WAGYU, ASPARAGUS, SOY GLAZE **37**

*Prices are subject to applicable gratuity and taxes.

PLATTERS + FOOD STATIONS

PLATTERS

CANADIAN AND INTERNATIONAL CHEESE HOUSE-MADE PRESERVES, CHUTNEY, ROASTED NUTS, CROSTINI	
SMALL PLATTER SERVES UP TO 15	**220**
LARGE PLATTER SERVES UP TO 30	**440**
CHARCUTERIE CHEF'S DAILY SELECTION OF CURED MEATS, OLIVES, PICKLES, ROASTED NUTS	
SMALL PLATTER SERVES UP TO 15	**250**
LARGE PLATTER SERVES UP TO 30	**500**
CHEF'S SELECTION SUSHI	
2 PIECES PER GUEST	**22**
5 PIECES PER GUEST	**54**
SWEET TREATS *MINIMUM OF 12	
SEASONAL MINI SWEETS	**8/ea**

STATIONS

CAVIAR BAR BELLINIS, SOUR CREAM, CHIVES, EGG, SHALLOTS	**MP**
OYSTERS *MINIMUM ORDER OF 12 TRADITIONAL SHERRY MIGNONETTE + APPLE CIDER + CUCUMBER MIGNONETTE	**5/ea**
CHILLED SEAFOOD *PRICE PER GUEST KING CRAB, LOBSTER, JUMBO PRAWNS, SALMON CRUDO, OYSTERS, TOBACCO LEMON MIGNONETTE, TUNA TARTARE, CRISPY SHALLOTS, SOY MIRIN	**85**
CANADIAN PRIME RIBEYE CARVING STATION (CHEF-MANNED) *PRICE PER GUEST HORSERADISH, MUSTARDS, PICKLED ONION, SLIDER BUNS	**65**

*Prices are subject to applicable gratuity and taxes.



ADDITIONAL ITEMS

THE FOLLOWING CAN BE ADDED AS AN UPGRADE TO THE MENU:

SHRIMP COCKTAIL: 1 PIECE PER PERSON	**10**
OYSTERS: 2 PIECES PER PERSON	**10**
STRIPLOIN KOBE BEEF (2 oz): 1 PER PERSON	**10**
GRILLED SHRIMP: 1 PER PERSON	**80**
LOBSTER TAIL (8 oz -10 oz): SERVES 1 - 2 PEOPLE	**120/ two**
ALASKAN KING CRAB LEGS: ½ LB PER 2 PEOPLE	**125/two**

*Prices are subject to applicable gratuity and taxes.

Liberty
ENTERTAINMENT GROUP

25 British Columbia Road
info@libertygroup.com
416-542-3789