

CIRRUS

AT SIXTYEIGHT

EVENT PACKAGE

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Breakfast priced per person

PANTRY

Breakfast Breads <i>may include</i> Pumpkin, Banana, Zucchini & Walnut, Carrot v	3.
Seasonal Whole Fruit VG GF	3.
Assorted Muffins <i>may include</i> Banana & Nutella, Blueberry, Lemon & Cranberry, Carrot & Oatmeal, Morning Glory v	4.
Butter Croissant v	4.
Granola & Date Squares v	4.
Pain au Chocolat or Almond Croissant v	4.5
Chef's Daily Mini Quiches <i>may include</i> Lorraine, Florentine, Broccoli & Cheddar, Yukon Gold Potato & Caramelized Onion v	5.
Overnight Oats Sour Cherry, Maple Syrup VG GF	7.
Greek Yoghurt Parfait Fruit Preserve, Toasted Granola, Berries v	7.
Coconut Chia Seed Pudding Toasted Coconut, Berries VG GF	8.
Sliced Fruit & Berry Presentation VG GF	8.
Fried Egg Sandwich Tomato, Cheese, English Muffin v	9.
Breakfast Wrap Bacon, Spinach, Cheddar, Caramelized Onion, Tomato, Peppers, Black Beans	11.
Peameal Bacon Sandwich Fried Egg, Lettuce, Tomato, Dijon, Milk Bread	11.
Peppercorn Smoked Salmon Platter Bagels, Herb Crème, Tomato, Sprouts	12.
Assorted Breakfast Toasts Avocado, Nut Butter, Seeds & Sprouts, Pickled & Marinated Melon v	12.
Smoked Salmon & Sourdough Caper Herb Crème, Pickled Red Onion, Sprouts	12.

CANAPÉS minimum order of 12 per selection

Totchos Smoked Bacon, Green Onion, Hollandaise	4.
Deviled Hen's Egg Maple Bacon, Crispy Onion, Herbs v	4.
Ham & Cheese Empanada Spicy Ketchup	4.5
Fried Egg Tostada Avocado, Cotija Cheese, Cilantro, Salsa Verde v	4.5
Compressed Melon Brochette Mint, Ginger VG GF	4.5
Smoked Salmon on Rye Pumpkin Seeds, Ricotta	4.5
Cremini Mushroom & Pecorino Frittata Tomato Jam v GF	4.5
Coffee-rubbed Brisket Slider Lettuce, Cheese, Cilantro, Salsa Verde	5.

Breakfast priced per person

CONTINENTAL LIGHT

Cold-pressed Orange Juice
Freshly Baked Breakfast Pastries
Whole Fruit
Assorted Fruit Yoghurt
Freshly Brewed Coffee & Selection of Teas

18.

THE CONTINENTAL

Cold-pressed Orange Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Deviled Hen's Eggs
Assorted Fruit Yoghurt
Fruit Salad
Freshly Brewed Coffee & Selection of Teas

24.

THE EXECUTIVE CONTINENTAL

Cold-pressed Orange & Chef's Daily Fruit Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Egg Sandwich
Smoked Bacon, Tomato, Cheese, English Muffins
Peppercorn Smoked Salmon
Pickled Onion, Lemon & Caper Crème, Bagels
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

34.

CAFFEINE & GO

Fruit & Nut Biscotti & Breakfast Breads
Seasonal Whole Fruit
Freshly Brewed Coffee & Selection of Teas

17.

THE BOARDROOM HOT BREAKFAST

Cold-pressed Orange Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Assorted Fruit Yoghurt
Scrambled Hen's Eggs Aged Cheddar, Chives
Maple Bacon & Country Sausage
Herb-roasted Potatoes
Roasted Mushroom & Chickpeas Fine Herbs, Tomato
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

42.

THE BOARDROOM EXECUTIVE BREAKFAST

Cold-pressed Orange & Chef's Daily Fruit Juice
Freshly Baked Butter Croissants,
Fruit Danishes & Muffins
Fruit Yoghurt Parfait Granola, Berries
Poached Hen's Eggs
Sourdough, Spinach, Smoked Pepper Hollandaise
Maple Bacon
Herb-roasted Potatoes
Roasted Mushroom & Chickpeas Fine Herbs, Tomato
Chef's Selection of Fresh Quiches
Sliced Fruit & Berry Presentation
Freshly Brewed Coffee & Selection of Teas

53.

Plated Breakfast *priced per person*

KING STREET

Coconut Chia Pudding VG GF

Toasted Oats, Seeds, Dried Fruit, Fresh Berries,
Maple Syrup, Mint

Poached Hen's Egg & Avocado V

Sliced Radish, Tomato, Sourdough, Salsa Verde

Coffee Cream Profiterole V for the table

Chantilly, Berries

45.

BAY STREET

Overnight Oats VG GF

Caramelized Banana, Sour Cherries, Maple Syrup

Roasted Mushroom & Brie Quiche V

Garden Greens, Shaved & Pickled Root Vegetables,
Citrus Dressing

Fruit & Berry Salad for the table

45.



Break Time priced per person

includes freshly brewed coffee & selection of teas

CHEESE, PLEASE v

Selection of Canadian Cheeses,
Local Preserves & Honey, Dried Fruit, Grapes,
Seeded Crackers, Sourdough
19.

ANTIPASTO v

Grilled Zucchini & Eggplant, Balsamic Red Onion,
Marinated Olives, Artichoke, Red Pepper,
Creamy Chickpeas, Rosemary Focaccia
21.

COOKIE JAR

Assorted Biscotti, Shortbread & Classic Cookies
14.

CHIPS, CHIPS & CHIPS v

Potato, Taro & Plantain Chips
Caramelized Onion & Asiago Dip
17.

POWER UP v

Selection of Protein Bites, Granola & Date Bars,
Fruit & Vegetable Smoothies, Seasonal Whole Fruit
25.

SWEET & SALTY

Caramel Corn, Fruit Gummies,
Chocolate-dipped Pretzels, O&B Trail Mix
18.

Lunch Buffet priced per person

THE KING STREET DELI

Chef's Daily Soup VG GF

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Garden Greens VG GF

Tomato, Crispy Chickpeas, Pickled Onion,
Black Pepper Vinaigrette

Cabbage Slaw VG GF

Carrot, Kale, Scallion, Crunchy Mustard Dressing

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Assorted Seasonally Inspired Meat & Vegetarian Sandwiches & Wraps

Bay St. Club

Herb-roasted Chicken, Maple Bacon, Spinach Aioli,
Butter Lettuce, Creamy Havarti, Tomato,
Sprouts, Pain au Lait

O&B Pickles & Mustard V

-

Cookies & White Chocolate Blondies

Freshly Brewed Coffee & Selection of Teas

42.

ST. LAWRENCE MARKET

Sliced Sourdough & Crisps V

Whipped Black Pepper & Honey Butter

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Baby Gem & Endive Salad VG GF

Fennel, Citrus, Ontario Radish, Pickled Onion,
Tarragon Dressing

Heirloom Potato Salad V GF

Garlic Confit, Dill, Pickled Cucumber, Lemon Crème

Quinoa & Garbanzo Salad VG GF

Roasted Pepper, Zucchini, Oregano Vinaigrette

-

Pulled Pork Empanada

Chimichurri

Citrus-cured Arctic Char

Warm Grains, Seared Greens, Sauce Vierge

Piri Piri Grilled Boneless Chicken Leg GF

Crispy New Potatoes, Broccolini

Seared Mushroom & Carrot VG GF

Eggplant, Kale, Lentil Pistou

-

O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

51.

Lunch Buffet *priced per person*

ISLAND TIME

Chopped Green Salad **VG GF**

Pimento, Pickled Root Vegetables, Tomato, Taro, Avocado Dressing

Chayote Squash & Apple Slaw **VG GF**

Kale, Pumpkin Seeds, Scallion Dressing

Chickpea & Habanero Fritters **VG GF**

Spiced Yoghurt, Cilantro

Spicy Braised Beef Patty

-

Fricassée Boneless Chicken Thigh

Thyme, Carrot, Spinners

Escovitch Fish **GF**

Fried Plantain, Onions, Sweet Peppers

Squash & Okra Rundown **VG GF**

Pumpkin, Pimento, Coconut, Scotch Bonnet

Coconut Rice & Peas **VG GF**

-

O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

54.

THE WELLINGTON

Artisanal Bread Rolls & Sea-salted Butter **V**

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O&B Mushroom Soup **V**

Lolla Rossa & Endive Salad **VG GF**

Pickled Cranberries, Marinated Tomato, Radish, Ginger & Parsley Dressing

Poached Beet & Ricotta Salad **V**

Squash, Fine Beans, Smoked Pumpkin Seeds, Watercress

-

Chili & Lemon Roasted Cod **GF**

Fondant Potato, Charred Peppers, Kale

Braised Lamb & Eggplant **GF**

Chickpeas, Tomato, Garlic Tahini, Pomegranate

Sumac-roasted Cauliflower **VG GF**

Warm Grain Tabbouleh, Tomato, Parsley, Tourn

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O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

62.

Express Lunch priced per person

MENU 1

Shawarma-spiced Boneless Chicken Leg GF
Roasted Eggplant & Carrot, Quinoa & Kale Salad,
Coconut Tzatziki

-

Maple Brown Butter Tart V
Sour Cherries, Chantilly

50.

MENU 2

Pan-roasted B.C. Salmon GF
Leek & Potato Fricassée, Baby Gem Lettuce,
Parsley Crème, Sorrel

-

Wild Blueberry Tart V
Elderflower Crème Diplomat, Lime Chantilly, Mint

52.

MENU 3

Steak Frites
Herb-marinated Flat Iron, Duck Fat Potatoes,
Steakhouse Spinach, Red Wine Jus

-

Matcha Cheesecake V
Miso Caramel, White Chocolate, Yuzu

56.

MENU 4

Juniper-cured Duck Leg Confit GF
Squash, Couscous, Marinated Tomato, Broccoli

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Raspberry Shortcake GF
Lemon Sponge Cake, Vanilla Chantilly,
Candied Almonds

54.

MENU 5

Peppercorn-crusted Strip Loin GF
Celery Root, Fine Beans, Charred Leek, Mustard Jus

-

Neapolitan Mille-feuille
Chocolate Crèmeux, Strawberry Mousse,
Whipped Vanilla Ganache

64.

MENU 6

Roast Chicken Suprême
Whipped Yukon Gold Potatoes, Pearl Onions,
Smoked Bacon, Mushroom Jus

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Flourless Chocolate Torte V GF
Toasted Meringue, Cocoa Nibs, Raspberries

54.



Food Stations *priced per person*

ARTISANAL PASTA BAR *chef-led*

served with chili oil, pangrattato

choose two

Mezzi Rigatoni Alfredo Roast Chicken, Garlic Rapini

Maccheroni Spicy Tomato, Spinach **v**

Fusilli Nonna's Bolognese, Grana Padano

Casarecce Roasted Red Pepper Rosé Sauce, Parsley

Lemon & Ricotta Mafalde Kale Pesto **v**

21.

minimum 50 persons

TACOS *chef-led*

served with corn tortillas, hot sauce & lime

choose two

Asado Grilled Steak Tomato Salsa, Cotija Cheese,
Fried Rosemary

Chili Lime Shrimp Avocado, Marinated Tomato, Cilantro

Chicken Shawarma Iceberg Lettuce, Spiced Yoghurt,
Crispy Chickpeas, Turnip

Roasted Mushrooms & Black Beans Cabbage,
Tomatillo, Crispy Onions **vg**

Barbacoa Cauliflower Pickled Onion, Lettuce, Mint,
Pumpkin Seeds **vg**

26.

minimum 25 persons

CEVICHE *chef-led*

White Fish, Red Onion, Sweet Potato, Avocado,
Coconut & Mojito Granita, Chili Lime Taro Crisps

21.

minimum 25 persons

OYSTERS *chef-led* **GF**

Selection of East & West Coast Oysters, Lemon,
Horseradish, Spicy '68 Hot Sauce, Yuzu Apple &
Charred Cucumber Mignonette

21.

minimum 50 persons

MEZZE BAR

Whipped Chickpeas, Tahini Dressing, Pickled Beets,
Roasted Eggplant, Marinated Tomato, Tzatziki,
Crispy Lentils, Whole Grain Tabbouleh, Falafel,
Grilled Flatbreads & Crisps

add roast chicken 5.

23.

HARVEST TABLE

Selection of Ontario Cheeses & Cured Meats,
Smoked Fish, Roasted Garlic Hummus, Crisp Vegetables,
O&B Artisan Bread & Crackers

25.

TASTE OF THAILAND

choose two

**Garlic Shrimp, Sesame Tofu, Ginger Beef or
Lemongrass Chicken**

Makrut Coconut Tomato Curry, Broccoli, Sweet
Potatoes, Greens, Ginger-scented Jasmine Rice,
Crispy Onions, Chili Crunch, Mint, Toasted Nuts

23.

minimum 25 persons

POKE BOWL *chef-led*

choose tuna or salmon · tofu available

Sushi Rice, Shaved Red Onion, Edamame,
Crispy Onions, Nori, Pickled Ginger, Plantain Chips,
Togarashi Soy Dressing

19.

minimum 25 persons

Food Stations *priced per person*

RISOTTO *chef-led v*

Spiced Squash & Wild Mushroom, Kale & Pine Nut Pesto
18.

minimum 25 persons

BONELESS BRAISED BEEF SHORT RIB *chef-led GF*

Swede Purée, Caramelized Carrot, Bone Marrow Jus
21.

minimum 25 persons

B.C. STEELHEAD TROUT CONFIT *chef-led*

Pastrami-spiced, Truffle Buttermilk, Rye Berry Risotto,
Chilies, Drunken Roe

19.

minimum 25 persons

SLIDERS

Mushroom Smoked Pepper Goat Cheese, Arugula,
Artichoke *v*

Lentil & Legume Sweet Potato, Herbs, Rapini Mole Verde *v*

Swanky Beef Lettuce, Tomato, Cheese, Special Sauce

Spicy Sausage Arugula, Provolone, Fennel Aioli

Avocado Turkey Caesar Romaine, Smoked Bacon,
Tomato, Parmigiano-Reggiano, Creamy Avocado Aioli

Buffalo Chicken Blue Cheese, Tomato, Dill Pickle

Lamb Sun-dried Tomato, Feta, Red Pepper Preserve, Spinach

choose two 14. choose three 16.

three pieces per person

POUTINE

The OG Cheese Curds, Green Onion, Gravy,
Rosemary 15.

The Garden Roasted Carrots, Caramelized Onion,
Mushroom Gravy **VG GF** 17.

Southern Comfort Buttermilk Fried Chicken,
Smoked Cheddar, Red-eye Gravy 18.

The Seoul Bulgolgi Beef, Green Tomato Kimchi,
Spicy Kewpie Mayo 20.

LIQUID NITROGEN BUTTER TART *chef-led v*

Maple Butter Ice Cream, Shortbread, Candied Pecans,
Drunken Raisins, Sea Buckthorn

23.

minimum 100 persons

SEMIFREDDO *chef-led v*

Pistachio Honey, Limoncello Raspberry,
Espresso Chocolate, Toasted Nuts, Mixed Berries,
Chocolate Sauce, White Chocolate Chantilly

21.

minimum 50 persons

O&B SWEET TREATS

Assortment of Mini Tarts, Pies & Squares

16.

DONUTS & FRITTERS

Assortment of Fritters, Donut Holes &
Classic Flavour Favourites

17.



Canapés priced per person

GARDEN

Spiced Cucumber & Avocado	Charred Corn, Mango Salsa VG GF	4.
Fresh Tomato & Lime Tostone	Coconut, Mint VG GF	4.
Chickpea Fritter	Spiced Yoghurt, Cilantro V GF	4.
Sweet Potato Croquette	Chipotle Aioli	4.
Quinoa & Brown Rice Croqueta	Salsa Valentina, Charred Garlic VG GF	4.
Mini Grilled Cheese	Shallot Jam, Havarti, Arugula, Brioche	4.
Sumac Hummus	Cucumber, Pomegranate, Olive Dust VG GF	4.
Mushroom Adobo Tostada	Roasted Garlic, Pasilla VG GF	4.
Spring Roll	Carrot, Leek, Mushroom, Sweet & Sour Sauce	4.
Mushroom & Scamorza Arancini	Tomato, Basil	4.5
Potato Puff	Whipped Goat Cheese, Chive	4.5
Roasted Mushroom Galette	Brie, Walnut	4.5

OCEAN

Salted Cod Fritter	Sweet Pepper, Parsley, Lemon Aioli	4.5
Maple B.C. Trout Confit	Taro, Crème Fraîche, Fennel GF	4.5
Sesame Shrimp	Spicy Tofu, Green Onion	4.5
Arctic Char Ceviche	Taro Crisp, Yuzu, Pickled Ginger GF	4.5
Citrus-marinated Shrimp	Classic Cocktail Sauce GF	4.5
Crab Fritter	Scallion Crema	4.5
Mini Salmon Poke	Rice Pearls, Red Onion, Cilantro, Nori Mayo, Sesame GF	4.5
Ahi Tuna Tartare	Wonton, Avocado, Sesame	4.5
Spicy Salmon Maki	Kewpie Mayo, Wasabi	4.75
East Coast Oyster	Cucumber, Apple Crème GF	4.75
Matane Shrimp Ceviche	Lime, Tomato, Cucumber GF	4.75
Salmon BLT Slider	Smoked Bacon, Lettuce, Tomato, Sauce Gribiche	5.
Beet Smoked Salmon Toast	Brioche, Milk Mayo, Crispy Capers, Pickled Onion	5.
East Coast Lobster Roll	Hana Tsunomata Nori, Celery, Lemon Aioli	6.5

FARM

Gaucho Pie Co. Empanada	Jerk Chicken, Charred Pineapple Salsa	4.5
Smoked Duck & Carnaroli Croqueta	Ontario Cherry Relish	4.5
Ginger & Soy Chicken Skewer	Green Onion, Togarashi GF	4.5
Honey-glazed Pork Belly	Scallion, Chili GF	4.5
Smashburger Slider	Cheddar, Lettuce, Tomato, Dijon Aioli, Sesame Seed Bun	4.5
Chicken Liver Tart	Sour Cherry, Walnut Crumble, Sorrel	4.5
Hoisin-glazed Duck	Scallion Pancake, Cucumber, Sesame	4.5
Beef Tartare	Taro Chip, Smoked Oyster Aioli, Charred Leek GF	4.5
Mini Cubano	Swiss Cheese, Pickles	4.75
General Tso's Chicken Drumette	Sweet & Sour Sauce, Sesame GF	4.75
Braised Beef Short Rib Arancini	Provolone, Tomato Jam	5.
Sun-dried Tomato & Olive Lamb Slider	Whipped Feta, Arugula, Red Pepper Preserve, Pain au Lait	5.
Asado-marinated Steak Brochette	Chimichurri, Crispy Onion V HALAL	5.
Juniper-cured Foie Gras	Leek Confit, Grape Jelly, Brioche	5.5

Plated Dinner priced per person

STARTERS

Roasted Parsnip & Apple Soup	Herbed Lentils, Garlic	VG GF	13.
Chicory Greens	Cucumber, Radish, Fennel, Tomato, Seeded Crisps, Lemon Vinaigrette	VG GF	14.
Mushroom Soup	Truffle Crème, Chives	V GF	15.
Spinach Salad	Pickled Mushrooms, Marinated Tomato, Goat Cheese, Pancetta Vinaigrette	GF	15.
Caesar Salad	Baby Gem Lettuce, Pecorino, Smoked Bacon, Crispy Russet Potatoes, Cured Egg Yolk, Horseradish Dressing	GF	15.
Poached Beets & Whipped Goat Cheese	100km Greens, Pickled Pearl Onions, Spiced Walnuts, Balsamic Vinaigrette	V GF	15.
Carrot & Arugula Salad	Cranberries, Marinated Feta, Candied Almonds, Honey Dijon Dressing	V GF	16.
Beet-cured Smoked Trout	Sea Truffle, Pickled Shallot, Capers, Radish, Sprouts	GF	17.
Orecchiette	Broccoli, Roasted Peppers, Tomato, Spinach, Hazelnuts	VG	18.
Casarecce Pomodoro	Tomato Sugo, Roasted Garlic, Basil, Pecorino	V	18.
Mezzi Rigatoni Alfredo	White Wine Crème, Black Pepper, Kale	V	19.
Seared Scallops	Braised Pork Belly, Preserved Greens, Espelette Pepper Sabayon		23.
Foie Gras	Smoked Potato Waffle, Sour Cherry Jus, Pistachio Crumble, Sorrel		27.

MAINS

Seared Mushroom & Carrot	Caramelized Parsnip, Seared Potato, Lentil & Squash Vierge	VG GF	38.
Sumac-roasted Cauliflower	Chickpea & Piquillo Pepper Ragoût, Fennel, Green Olive Pistou	VG GF	38.
Potato Cannelloni	Roasted Eggplant, White Beans, Spinach, Tomato		38.
Sesame Tofu	King Oyster Mushroom, Red Pepper Coulis, Garlic Greens, Pickled Ginger, Orange	VG	38.
Pan-roasted Salmon	New Potatoes, Spiced Squash, Broccolini, Sprouts	GF	43.
Garlic Butter-poached Shrimp	Celery Root, Pearl Onions, Chili Tomato Broth	GF	44.
Chicken Suprême	Fondant Potato, Heirloom Carrot, Garlic Confit, Tomato	GF HALAL	47.
Seared Branzino	Lemon & Olive Oil White Bean Ragoût, Kale, Seared Fennel	GF	51.
Chili-rubbed Flat Iron Steak	Creamy Polenta, Charred Beets, Swiss Chard, Chimichurri		53.
Duck Leg & Breast	Sarladaise Potato, Broccoli, Roasted Carrot, Pickled Red Onion, Orange Pistou		56.
Cornish Hen Ballotine	Truffle Mushroom & Leeks, Sweet Potato, Swiss Chard		56.
Braised Boneless Beef Short Rib	Mushroom Porridge, Rapini, Blistered Tomato, Mustard Jus	GF	60.
Halibut	Lemon Risotto, Buttered Leeks, Parsley, Tomato	GF	62.
Lamb Sirloin	Carrot Purée, Potato Croquette, Roasted Brussels Sprouts, Mushroom Jus		63.
New York Strip Loin & Garlic Prawns	Whipped Potato, Braised Collard Greens, Red Wine Jus	GF	65.
Beef Tenderloin	Bone Marrow Potato, Fine Beans, Roasted Pearl Onions, Port Jus	GF	71.

DESSERTS

Lemon Olive Oil Cake	Whipped Mascarpone Ganache, Caramelized Figs, Honey Crème Anglaise, Basil	V GF	14.
Walnut Bread Pudding	Bourbon Crème Anglaise, Pickled Cranberries, Brown Butter Tuile	V	14.
Coconut Cream Pie Profiterole	Coconut Pastry Cream, Whipped White Chocolate Ganache, Dark Chocolate Sauce, Toasted Coconut Flakes	V	14.
Calamansi & Elderflower Chiffon Cake	Calamansi Curd, Toasted Basil Meringue, Ginger-spiced Crumble, Lemon Balm	V	14.
Salted Dark Chocolate Tart	Dark Chocolate Ganache, Salted Caramel, White Chocolate Puffed Rice, Miso Tuile, Mint	V	16.
Dark Chocolate Mille-feuille	Pistachio Chantilly, 70% Chocolate Crèmeux, Caramelized Puff Pastry, Raspberry Ice Cream, Almond Croquant		16.

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



Late-night priced per person

CANAPÉS

Mac & Cheese Bite	Spicy Ketchup, Pecorino v	4.5
Crispy Fish Taco	Crunchy Slaw, Cilantro, Corn Tortilla	4.5
The OG Poutine	Squeaky Cheese Curds, Black Pepper Gravy, Yukon Gold Fries, Rosemary	5.
Swanky Beef Slider	Lettuce, Tomato, Cheese, Special Sauce	5.
House Fries	Chive, Comté, Black Pepper, Espelette Pepper v	5.
Meatball Slider	Spicy Pepper, Mozzarella, Basil, Pain au Lait	5.
King Street Noodle Box	Char Siu Chicken, Chow Mein, Shredded Vegetables, Cilantro	6.

FOOD STATIONS

Smashburgers & Fries

Lettuce, Tomato, Cheese, Swanky Sauce, Fried Rosemary, Parmesan Yukon Gold Fries
13.

The Stand

Beef Hot Dog & Smoked Beer Sausage, Sauerkraut, Relish,
Sweet Onion, Spicy Peppers, Crispy Onion, Dijon Mayo, Ketchup
15.



Bar Packages priced per person

BASIC

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Enhance your package with the addition of bar bites (full guest count required)

+4. per person

Bar Rail

Smirnoff Vodka, Tanqueray Gin, El Dorado 5 Year Old Rum, Crown Royal Rye, J&B Scotch

House Wines

Fontamara Pinot Grigio

Fontamara 'Quattro' Red

or

Cave Spring 'O&B Red' Cabernet Franc

Cave Spring 'O&B White' Chardonnay

Beer & Cider

Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

55.

PREMIUM

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Enhance your package with the addition of bar bites (full guest count required)

+4. per person

Bar Rail

Ketel One Vodka, Sauza Silver Tequila, Dillon's Selby Gin, Havana Club Añejo Reserva Rum, Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label Scotch

House Wines

Fontamara Pinot Grigio

Fontamara 'Quattro' Red

or

Cave Spring 'O&B Red' Cabernet Franc

Cave Spring 'O&B White' Chardonnay

Beer & Cider

Import, Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

65.

DELUXE

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Snacks

Bar Rail

Belvedere Vodka, Dejado Blanco Tequila, Dillon's Unfiltered Gin 22, El Dorado 8 Year Old Rum, Dillon's Canoe Rye, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Campari, Vermouth

House Wines

Fontamara Pinot Grigio

Fontamara 'Quattro' Red

or

Cave Spring 'O&B Red' Cabernet Franc

Cave Spring 'O&B White' Chardonnay

Beer & Cider

Import, Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

+20. per person

82.