



# THE FIELD

AT SUNNYBROOK

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Spring Summer 2025



element tents and structures

element event solutions



# FREQUENTLY ASKED QUESTIONS

**Rental Fee: \$15,000 + HST**

## ITEMS INCLUDED

### Tent

15m x 35m x 4m (50' x 115' x 13')

The tent will be equipped with:

- Clear sidewalls, gables, and a combination of clear & white roof panels
- Full ceiling, valence, and leg draping in white
- Edison bulbs on dimmers with black stands

### Kitchen

A full-service kitchen and tent that will be used for all food service required.

### Washrooms

Elegant portable guest washrooms. Two (2) female and two (2) male stalls to be provided per event. Should you require additional washrooms, they can be added for a fee.

### Power

All electrical equipment required.

## ITEMS NOT INCLUDED

### Furnishings & Plateware

You will need rental items not included in the booking fee (e.g. tables, chairs, linens, flatware, dinnerware, glassware, bars, cruiser tables), which will change depending on your event type. Our teams will support this order by providing Element with the exact specifications needed, as well as assisting with the delivery and setup of all items. All items can be applied to your final invoice as one master bill.

Your catering manager can help identify the exact items you will need, and the team at Element will be happy to host a viewing of the items to help you decide. If you do not wish to custom-select the items, our team can order our standard items and add them to your invoice.

Should you wish to change any standard items within the tent (e.g. draping or lighting), a fee may apply.

### Staffing

All staff will be provided by O&B and will be charged by the hour with a minimum four-hour shift. This will include service staff, bartenders, and cooks.

### Food & Beverage

All food and beverage will be provided by O&B, to be pre-selected before the event. Your catering manager can assist you in making menu selections, and we will gladly customize menu and drink options.

### Outdoor Ceremony Space Tent & Chairs

Access to an outdoor ceremony space located beside the main tent is included in the booking. The space does not include chairs. All chairs can be moved from the tent to the ceremony space and back by the O&B team. A ceremony fee of \$400 will be applied for chair setup and teardown.

In case of rain, a rain tent for the outdoor ceremony space can be supplied by Element for a fee based on your guest count. Your event specialist will provide you a tent quote based on your exact needs. Clients must decide on whether to include a rain tent within 48 hours' notice to Element prior to the tent install. If no tent is added and there is rain, the ceremony will take place inside the tent at the guests' table.

### Sound Permit

In order to bypass the City's 11:00pm sound bylaw and play music beyond this time, a permit will be required. O&B will submit the request on your behalf. All permits are subject to the city's approval. Should the city deny the sound permit request, all music will be reduced to a low level at 11:00pm.

# CANAPÉS



# CANAPÉS

priced per item · minimum ten per selection

## vegetarian

<b>Spinach &amp; Artichoke Grilled Cheese</b>	Red Pepper Jelly	4.
<b>Spicy Lentil Fritter</b>	Coconut Chutney, Fresh Cilantro (VG, GF)	4.
<b>Oven-dried Tomato &amp; Charred Onion</b>	Puffed Tapioca, Charred Onion Soubise, Chervil (VG, GF)	4.
<b>Arugula &amp; Sunflower Seed Pesto</b>	Buckwheat, Grilled Artichokes, Lemon, Fried Rosemary (VG, GF)	4.
<b>Truffle Brie Tart</b>	Leek Confit, Thyme	4.
<b>Soy &amp; Ginger Cucumber</b>	Seared Rice, Sriracha & Tofu Sauce, Black Sesame (VG, GF)	4.
<b>Truffle Potato &amp; Cheese Croquettes</b>	Grainy Mustard, Ontario Gouda (GF)	4.
<b>Mac &amp; Cheese Bites</b>	Smoked Ketchup	4.
<b>Feta-stuffed Shishito Peppers</b>	Roasted Red Peppers, Parsley (GF)	4.
<b>Eggplant Parmesan Slider</b>	Basil, Tomato, Mozzarella	4.

## meat

<b>Buffalo Chicken Grilled Cheese</b>	Blue Cheese Sauce	5.
<b>Caramelized Pineapple &amp; Tandoori Chicken Skewer</b>	Mint Chutney, Toasted Coconut (GF, DF)	5.
<b>Yakitori Chicken</b>	Teriyaki Glaze, Seared Rice, Wakame Salad (GF, DF)	5.
<b>Blackened Flat Iron Steak</b>	Focaccia Crisp, Red Pepper Preserve, Sorrel Cress (DF)	5.
<b>Lemongrass Chicken Dumpling</b>	Kewpie Mayo, Scallions (DF)	5.
<b>Beef Tartare on Yukon Gold Chip</b>	Paprika Mayo, Egg Yolk (GF, DF)	5.
<b>Hoisin Duck</b>	Spring Onion Pancake, Pickled Carrots	5.
<b>Mini Cheeseburger</b>	Cheddar, Pickle, White Onion, Secret Sauce	5.
<b>Smoked Duck Croquettes</b>	Apple & Red Pepper Mostarda	5.
<b>Smoked Lamb Shawarma</b>	Balkan Yoghurt, Pita, Wild Rice Tabbouleh	5.



# CANAPÉS

priced per item · minimum ten per selection

## seafood

<b>Shrimp Salad Roll</b> Brioche, Celery, Dill	4.
<b>Maple-glazed Arctic Char</b> Potato Rösti, Crème Fraîche, Chives (GF)	4.
<b>Canadian East Coast Oysters</b> Classic Mignonette (GF, DF)	4.
<b>Soy &amp; Citrus Cured Salmon</b> Seared Rice Cake, Crispy Peas, Sriracha Aioli (DF)	4.
<b>Sesame-crusted Shrimp</b> Togarashi Aioli, Scallions (DF)	4.
<b>Avocado &amp; Crab Toast</b> Brioche, Lemon	4.
<b>Crispy Shrimp &amp; Bay Scallop Croquette</b> Cucumber & Dill Sauce (DF)	4.
<b>Red Curry Shrimp Satay</b> Red Coconut Curry Sauce, Makrut Lime Toasted Coconut (GF, DF)	4.
<b>Ahi Tuna Tartare</b> Plantain Chip, Avocado Purée, Mango Salsa (GF, DF)	4.
<b>Butter-poached Lobster</b> Puffed Nori Tapioca, Nasturtium, Lobster Aioli (GF)	8.

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

16. per person



PLATED





# APPETIZERS

priced per person

## soups

<b>Roasted Chicken &amp; Celeriac</b> Celery, Chervil (GF)	14.
<b>Potato &amp; Leek</b> Double-smoked Bacon, Chives (GF)	14.
<b>Truffle Mushroom</b> Porcini Crème (V, GF)	15.
<b>East Coast Lobster Bisque</b> New Potatoes, Celery, Tarragon (GF)	21.

## salads & starters

<b>O&amp;B Greens</b> Shaved Carrot, Compressed Cucumber, Crispy Buckwheat, Charred Green Onion Dressing (VG, GF)	14.
<b>Tuscan Chopped Salad</b> Kale, Endive, Grilled Radicchio, Romaine, White Balsamic Dressing, Pecorino, Pistachios (V, GF)	14.
<b>Wedge Salad</b> Tomato, Cucumber, Basil, Avocado Dressing, Crispy Chickpeas & Shallots (VG, GF)	15.
<b>Fennel &amp; Orange Salad</b> Belgian Endive, Baby Gem Lettuce, Whipped Feta, Sprouted Seeds, Tarragon Dressing (V, GF)	16.
<b>Roasted Garlic Caesar Salad</b> Romaine, Dressed Green Beans, Smoked Bacon, Lemon, Garlic Caesar Dressing (GF)	17.
<b>Za'atar Carrot &amp; Hummus Salad</b> Tahini Dressing, Pickled Pearl Onions, Jalapeño Harissa (VG, GF)	17.
<b>Burrata &amp; Artichokes</b> Fried Rosemary, Pistachios, Arugula, Lemon Dressing (V, GF)	22.
<b>Smoked Duck &amp; Frisée Salad</b> Egg Yolk Confit, Pickled Apple, Black Pepper & Mustard Dressing (GF, DF)	23.
<b>Foie Gras Terrine</b> Brioche, Red Wine Poached Pears, Spicy Greens	24.

## pastas

<b>Penne Pomodoro</b> Tomato, Basil & Chili Olive Oil, Shaved Parmigiano-Reggiano (V)	15.
<b>Rigatoni Bolognese</b> Classic Ragu, Grated Parmigiano-Reggiano, Micro Basil	17.
<b>Mezzi Rigatoni all'Amatriciana</b> Tomato, Chilies, Pancetta, Cracked Pepper, Pecorino	17.



(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free



# DINNER

priced per person

## mains

<b>Black Bean &amp; Corn Cake</b>	Seared Fingerling Potatoes, Warm Tomato Salsa, Wilted Kale, Oyster Mushrooms (VG, GF)	28.
<b>Stuffed Eggplant</b>	Roasted Pepper Romesco, Watercress, Roasted Fennel, Lentils, Puffed Wild Rice (VG, GF)	28.
<b>Turmeric-steeped Cauliflower</b>	Pistachios, Green Olives, Pickled Carrot, Hummus, Wild Rice Tabbouleh (VG, GF)	28.
<b>BBQ Spiced Chicken Leg</b>	Corn Purée, Yukon Gold Potatoes, Grilled Scallions, Cauliflower Florets, Chicken Jus (GF, DF)	28.
<b>Arctic Char</b>	Cannellini Beans, Watercress, Fennel, Pickled Apple, Celeriac Purée (GF, DF)	32.
<b>Seared Chicken Suprême</b>	Smoky Chickpeas, Blistered Cherry Tomatoes, Sweet Potato, Chicken Jus (GF, DF)	32.
<b>Marinated Flat Iron Steak</b>	Potato Purée, Swiss Chard, Oyster Mushrooms, Thyme Jus (GF)	34.
<b>Garlic &amp; Oregano Cornish Hen</b>	Tuscan Kale, Fregola Sarda, Baby Carrots, Castelvetro Olives, Chicken Jus (DF)	34.
<b>Poached Atlantic Salmon &amp; Humboldt Squid</b>	Apple, Kohlrabi, Spinach, Shaved Fennel (GF)	36.
<b>Rosemary Short Rib</b>	Grilled Broccolini, Smashed Celeriac & Yukon Potato, Red Wine Jus, Fingerling Potato Chips (GF, DF)	40.
<b>Garlic-rubbed Strip Loin</b>	Artichoke Gratin, Chili Broccoli, Chimichurri	54.
<b>Black Cod</b>	Lemon & Pea Risotto, Marinated Shrimp, Basil, Black Kale, Potato Chips (GF, DF)	60.
<b>Beef Tenderloin</b>	Pomme Purée, Foie Gras Torchons, Shaved Truffle, Thyme Jus	80.

## desserts

<b>Lemon &amp; Brown Butter Tart</b>	Thyme Toasted Meringue, Sour Cherry	14.
<b>Berry Trifle</b>	Vanilla Sponge, Macerated Berries, Coconut Custard, Aquafaba Meringue (VG, GF)	14.
<b>Orange Chiffon Cake</b>	Raspberries, Vanilla Bean Chantilly, Mint	14.
<b>PB &amp; J Profiterole</b>	Peanut Butter Mousse, Roasted Strawberry, Dark Chocolate, Sweet & Salty Peanuts	14.
<b>Chocolate Crèmeux Tart</b>	Lime Butterscotch, Toasted Pecans, White Chocolate Chantilly	15.
<b>Salted Caramel &amp; Chocolate Pavé</b>	Chocolate Cake, Hazelnut Ganache, Feuilletine	15.
<b>Earl Grey Pavlova</b>	Lavender Chantilly, Blueberries, Pistachio Crumble, Edible Flowers (GF)	15.

Want to offer guests a choice? We're happy to prepare an additional selection! Speak with your event specialist for more details.



(V) Vegetarian · (VG) Vegan · (GF) Gluten-free · (DF) Dairy-free

# FOOD STATIONS





# FOOD STATIONS

priced per person

## bits & bites

self-serve

### **Mezze Station** (V)

Hummus, Tzatziki, Baba Ghanoush, Tapenade,  
Marinated Feta, Sun-dried Tomatoes, Herbed Cucumber  
Salad, O&B Pickled & Marinated Vegetables,  
Pita Crisps & Flatbreads

14.

### **Antipasto Harvest Table**

Cured Meats & 100km Cheeses, Marinated Vegetables &  
Olives, Artisan Breads & Flatbreads

19.

### **EDO Fish & Vegetarian Maki Rolls**

*minimum 75 people*

Wasabi, Soy Sauce

*based on four pieces per person*

21.

### **Slider Station** *choose three types*

#### ***Cheeseburger***

White Onion, Secret Sauce

#### ***Short Rib Cheesesteak***

Green Peppers, Provolone, Onions

#### ***Gochujang Pork Belly***

Fresh Cucumber, Pickled Carrots, Cilantro

#### ***Fried Cod***

Tartar Sauce & Pickles

#### ***Eggplant Parmesan***

Fior di Latte, Basil, Tomato

#### ***Nashville Chicken***

Sour Pickles, Creamy Slaw

#### ***Jerk Chicken***

Mango & Napa Slaw, Scallion Aioli

15.

# FOOD STATIONS

priced per person  
minimum 25 people per station

## street eats

chef-led

### **Noodle Box** *choose one type · (V) option included*

1.5 pieces per person

#### **Broccoli & Mushroom Glass Noodles** (GF, VG)

Sweet Potato Noodles, Sesame, Carrot

#### **Chili & Spring Onion** (VG)

Tofu, Soy & Miso Soba Noodles, Cucumber, Mint

#### **Lemongrass & Lime Shrimp Vermicelli** (GF, DF)

Rice Noodles, Nam Phrik, Mint, Basil, Pickled Carrots

#### **Chicken Yaki Udon** (DF)

Soy, Bok Choy, Cremini Mushrooms

#### **Char Siu Chow Mein** (DF)

BBQ Pork, Scallions, Bean Sprouts

10.

### **Tacos** *choose one type · (V) option included*

served with corn & flour tortillas, pico de gallo,  
guacamole, housemade hot sauce

1.5 pieces per person

#### **Cauliflower al Pastor** (VG)

Caramelized Pineapple, Cherry Bomb Peppers, Cilantro

#### **Lamb Barbacoa** (DF)

Lamb Shoulder, Barbacoa Sauce, White Onion, Cilantro

#### **Chicken Tinga** (DF)

Chipotle, Serrano Peppers, Pickled Onions

#### **Mojo de Ajo Shrimp** (DF)

Avocado Chunks, Savoy Cabbage, Pickled Chilies

#### **Pork Carnitas** (DF)

Mole Verde, Toasted Pumpkin Seeds, White Onion

12.

### **Meatballs** *choose one type · (V) option included*

1.5 pieces per person

#### **Nonna's Meatball**

Creamy Polenta, Fried Rosemary, Pecorino

#### **Garlic & Ginger Chicken Meatball** (GF, DF)

Rice, Bok Choy, Scallions

#### **Lamb Keema Meatball** (GF)

Potatoes, Yoghurt, Basmati, Cilantro

#### **Swedish Chicken Meatball**

Creamy Gravy, Garlic Potatoes, Curly Parsley

10.

### **Pitas** *choose one type · (V) option included*

served with pita bread, tomato & parsley salad,  
housemade hot sauce

1.5 pieces per person

#### **Garlic & Oregano Chicken Souvlaki**

Tzatziki, Shaved Red Onions

#### **Beef Shawarma** (DF)

Spice-rubbed Beef, Hummus, Tahini

#### **Vegan Coriander Falafel**

Hummus, Tahini, Shaved Red Onions (VG)

#### **Lamb Kofta**

Red Cabbage, Mint, Yoghurt Dressing

#### **Pork Belly 'Souvlaki' Style**

Tzatziki, Shaved Red Onions

12.



# FOOD STATIONS

priced per person  
minimum 25 people per station

## street eats

chef-led

### **Salad Bar** *choose two types*

#### **O&B Greens** (VG, GF)

Shaved Carrot, Compressed Cucumber,  
Crispy Buckwheat, Charred Green Onion Dressing

#### **Iceberg Salad** (VG, GF)

Tomatoes, Cucumber, Avocado Dressing,  
Crispy Chickpeas & Shallots

#### **Roasted Garlic Caesar Salad** (GF)

Romaine, Dressed Green Beans, Smoked Bacon, Lemon,  
Garlic Caesar Dressing

#### **Za'atar Carrot & Hummus Salad** (VG, GF)

Pickled Red Pearl Onions, Jalapeño Harissa,  
Tahini Dressing

#### **Sun-dried Tomato Pasta Salad**

Cucumber, Feta, Apricot, Lemon, Kale

#### **Burrata & Artichokes** (GF)

Fried Rosemary, Toasted Pistachios, Arugula

10.

### **BBQ** *choose meat & one side*

*served with pickles, hot sauce & cornbread muffin*

#### **Baby Back Ribs**

Ancho BBQ Sauce

#### **BBQ Smoked Brisket**

Carolina Mustard Sauce

#### **Smoked Chicken Drumsticks**

Charred Onion BBQ Sauce

#### **Sides**

Baked Mac & Cheese

Creamy Coleslaw

Brisket End Baked Beans

Grilled Corn on the Cob

Creamy Potato Salad

18.

# FOOD STATIONS

priced per person

## petite plates

chef-led

### **Mezzi Rigatoni** *choose one type*

#### **Sausage & Dandelion**

Fennel Sausage, Dandelions, Ontario Gouda

#### **Cacio e Pepe** (V)

Fresh Truffle, Pecorino, Black Pepper

#### **Bolognese**

Classic Ragu, Parmigiano-Reggiano, Basil

14.

### **Risotto** *choose one type*

#### **Truffle Mushroom** (V, GF)

Shaved Truffle, Oyster & Cremini, Thyme,  
Parmigiano-Reggiano

#### **Milanese** (GF)

Saffron Rice, Braised Short Rib, Rosemary

#### **Verdissimo** (GF)

Sweet Peas, Chili-marinated Shrimp, Basil

14.

### **Poke Bowl** (GF, DF)

*choose soy-marinated salmon or tuna*

Sushi Rice, Sesame, Edamame, Crispy Shallots,  
Pickled Onions

15.

### **Roasted Garlic Beef Short Rib** (GF)

Mashed Potatoes, Pickled Pearl Onions, Red Wine Jus,  
Matchstick Potatoes

18.

### **Grilled Sumac Chicken Leg** (GF, DF)

Roasted Sweet Potato, Baba Ghanoush, Pomegranate,  
Toasted Dukkah

13.

### **Oyster & Shrimp Bar** (GF, DF)

*minimum 75 people*

Shucked East Coast Oysters, Cocktail Shrimp,  
Classic Cocktail Sauce, Fresh Horseradish,  
Oranges, Lemons, Limes, Mignonette,  
Housemade Hot Sauce

19.

### **Piri Piri Flat Iron Salad** (GF, DF)

Chimichurri Potatoes, Vine-ripened Tomatoes,  
Roasted Red Peppers

18.

### **Hoisin Duck Confit** (DF)

Carrot, Daikon, Mango, Broccoli, Toasted Peanuts,  
Mint, Bean Sprouts, Sesame & Ginger Dressing

16.

### **Arctic Char Ceviche** (GF, DF)

Cucumber, Jalapeño & Red Onion Aguachile, Cilantro,  
Tortilla Crisps, Avocado

14.

### **Classic Butter Chicken**

Scented Basmati Rice, Buttered Naan, Cilantro

13.



# FOOD STATIONS

priced per person

## sweet treats

### **Sweet Charcuterie Table** (V)

Chocolate Bark, Pretzels, Shortbread, Biscotti  
Chocolate Strawberries, Caramel Popcorn, Macarons,  
Berries

15.

### **O&B Artisan Dessert Table** (V)

An indulgence of our favourite mini desserts

15.

### **Pudding Parfaits** *choose two types*

*1.5 pieces per person*

Tiramisu, Strawberry Shortcake, Mango & Passion Fruit,  
Chocolate Fudge & Toasted Peanuts, Coconut Cream &  
Pineapple (VG, GF)

12.

### **Crazy for Cannoli**

Traditional & Chocolate-dipped Shells  
Lemon, Chocolate, Hazelnut Ricotta Filling  
Pistachios, Candied Orange, Mini Chocolate Chips  
Chocolate-covered Espresso Beans

15.

### **Waffle Tacos**

Chocolate Mousse, Vanilla Mousse, Chantilly, Macerated  
Strawberries, Blueberries, Pistachio Crumble,  
Yellow Sprinkles

15.

### **Edible Garden**

Dark Chocolate Mousse, Chocolate Cake 'Soil',  
Black Sesame Stones, 'Moss' Sponge Cake, Edible  
Flowers & Herbs

16.

### **Artisan Pies & Nitro Ice Cream** *choose two types*

*minimum 100 people*

Classic Pumpkin, Cinnamon & Apple, Cranberry & Wild  
Blueberry, Maple Pecan

20.

LATE-NIGHT



# LATE-NIGHT PASSED CANAPÉS

priced per piece

<b>Smoky Chicken Drumette</b> Hot & Sassy (GF, DF)	4.
<b>Buffalo Fried Cauliflower</b> Lime, Dill (VG, GF)	4.
<b>Sweet Donut Bites</b> Chocolate-glazed with Oreo Cookie, Birthday Cake, PB & J	4.
<b>Chicken &amp; Waffle Sliders</b> Black Pepper Gravy, Scallion Waffle	5.
<b>Mini Cheese Burger</b> Cheddar, Pickle, White Onion, Secret Sauce	5.
<b>Pepperoni &amp; Cheese Pizza Fritta</b> Creamy Garlic	5.
<b>Hawaiian Pizza Fritta</b> Creamy Garlic	5.
<b>Gaucho Mushroom Empanadas</b> Cilantro, Chili Verde (V)	5.
<b>Smoked Brisket Poutine Box</b> Cheese Curds, Beef Jus, Roasted New Potatoes	6.
<b>Tater Tots Box</b> Nacho Cheese Sauce, Pickled Jalapeños	7.
<b>Char Siu Chow Mein Box</b> BBQ Pork, Scallions, Bean Sprouts	7.





# BEVERAGES



# WINE LIST

## sparkling

Montelliana Prosecco, Veneto, Italy	72.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	74.
Henry of Pelham 'Cuvée Catharine' Brut Rosé, Niagara, Ontario	100.
Taittinger Brut Réserve, Champagne, France	170.
Veuve Clicquot Brut, Champagne, France	230.

## white

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	50.
Fontamara Pinot Grigio, Terre di Chieti, Italy	52.
Garda Chardonnay, Trevenezie, Italy	52.
Pasquiers Sauvignon Blanc-Vermentino, Languedoc, France	62.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	62.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	64.
Map Maker Sauvignon Blanc, Marlborough, New Zealand	78.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	90.

## red

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	50.
Fontamara 'Quattro', Abruzzo, Italy	52.
Garda Merlot, Trevenezie, Italy	55.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	59.
Wakefield Shiraz, Clare Valley, Australia	68.
Luigi Bosca 'Testimonio' Malbec, Mendoza, Argentina	72.
Jean-Luc Colombo 'Les Abeilles' Côtes du Rhône, Rhône Valley, France	83.
Saint Cosme '100% Syrah', Rhône Valley, France	90.

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!

# BEVERAGES

priced per person

## non-alcoholic

<b>Freshly Brewed Coffee</b>	per person	4.
	per 35 cups	88.
<b>Selection of Teas</b>		4.
<b>Soft Drink – Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale</b>		4.50
<b>Sparkling &amp; Still Mineral Water</b>	(355ml) each	4.50
	(750ml) each	11.
<b>San Pellegrino Italian Fruit Waters</b>		4.50
<b>Bubly Sparkling Waters</b>		4.50
<b>Wake Water</b>		4.50
<b>Detox Pressed Juice Shots</b>		6.
<b>Cold-pressed Seasonal Juices</b>		8.

## infused water station

<b>Blueberry Orange or Cucumber Mint</b>	less than 100	40.
	less than 200	60.

## spirit-free

*minimum order of 25 guests*

<b>Lavender Lemonade</b>		8.
Lavender Syrup, Lemon Juice, Soda, Thyme		
<b>Cucumber Cooler</b>		8.
Cucumber Purée, Fresh Mint, Lemon, Thyme, Soda		
<b>Nojito</b>		9.
Fresh Lime Juice, Raw Sugar, Mint, Soda		



# BEVERAGE STATIONS

## **bubble bar**

*minimum order of 25 guests*

18.

Elevate your Mimosa experience! This station offers your guests the opportunity to customize their own with a selection of fresh juices and fruit garnishes.

**Prosecco**

**Grapefruit, Orange, Pineapple**

**Selection of Fresh Seasonal Fruit Garnishes**

## **caesar bar**

*minimum order of 25 guests*

20.

Create Your Own Canadian Classic! With a bartender on hand to assist guests and talk through the options, our Caesar Bar features a variety of mixers, garnishes, and spices for you to customize your perfect Caesar.

**Vodka, Gin, Tequila**

**Celery Salt, Montreal Steak Spice**

**Tabasco, Worcestershire, Hot Sauce, Sriracha**

**Clamato & Tomato Juice**

**Celery, Pepperettes, Pickles, Olives**

Skewers Add-on

*per piece*

**Mozzarella, Salami & Basil**

+5.

**Old Bay Poached Shrimp, Charred Zucchini**

+7.

**White Anchovy, Olive, Piquillo Pepper**

+5.

**Pork Belly, Maple & Fennel**

+6.

# BAR

## cocktails

### classic & house

*minimum order of 25 guests*

#### Mimosa

Orange Juice, Prosecco

13.

#### Aperol Spritz

Aperol, Sparkling Wine, Lemon

16.

#### Bichon Frisé

Vodka, Elderflower Liqueur, Grapefruit Juice, Lemon

16.

#### Sunnybrook 75

Gin, Lemon, Sparkling Wine

16.

#### Negroni

Gin, Campari, Sweet Vermouth

17.

#### Dark & Stormy

Añejo Rum, Ginger Beer, Lime, Bitters

17.

#### Vaughan Old Fashioned

Rye, Maple Syrup, Orange Bitters

18.

#### Margarita

Blanco Tequila, Cointreau, Agave Syrup, Lime

18.

### batched cocktails

*minimum order of 40 guests*

#### Ozark

Vodka, Berry Liqueur, Strawberry Juice, Lime, Soda

12.

#### Bourbon Peach Smash

Bourbon, Peach Syrup, Ginger Beer, Soda, Mint

14.

#### Sangria Bianca

White Rum, Apricot Brandy, White Wine, Peach, Fresh Fruit

14.

#### Sangria Rossa

Vodka, Red Wine, Orange Liqueur, Lemon, Orange, Fresh Fruit

14.

# BAR PACKAGES

priced per person

## basic package

*open bar for one-hour reception before dinner  
and for five hours after dinner,  
wine only with dinner*

Enhance your bar package by adding bar bites (full guest count required) for an additional \$4 per person.

### Bar Rail

Smirnoff Vodka, Dillon's Selby Gin  
El Dorado 5 Year Rum, Crown Royal Rye  
J&B Scotch

Soft drinks and mixers are included.

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### Beer & Cider

Domestic and non-alcoholic beers available

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### House Wines

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red'  
Non-alcoholic wines also available

55.

## deluxe package

*open bar for one-hour reception before dinner  
and for five hours after dinner,  
wine only with dinner*

Gourmet bar bites are included.

### Sparkling & Still Bottled Water

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### Bar Rail

Belvedere Vodka, Dejado Blanco Tequila, Dillon's Unfiltered  
Gin 22, El Dorado 8-Year Rum, Canoe Barrel Aged Rye,  
Local Spirit Small Batch Craft Whiskey 3, Johnnie Walker  
Black Label Scotch, Campari, Vermouth

Soft drinks and mixers are included.

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### Beer & Cider

Domestic and non-alcoholic beers available

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### House Wines

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red'  
Non-alcoholic wines also available

82.

## premium package

*open bar for one-hour reception before dinner  
and for five hours after dinner,  
wine only with dinner*

Enhance your bar package by adding bar bites (full guest count required) for an additional \$4 per person.

### Bar Rail

Dillon's Selby Vodka, Sauza Silver Tequila, Dillon's Selby  
Gin, Havana Club Añejo Reserva Rum, Crown Royal Rye,  
Local Spirit Small Batch Craft Whiskey 3,  
Johnnie Walker Red Label

Soft drinks and mixers are included.

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### Beer & Cider

Domestic and non-alcoholic beers available

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### House Wines

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red'  
Non-alcoholic wines also available

65.

## kids soft bar package

### Pop & Juice

20.