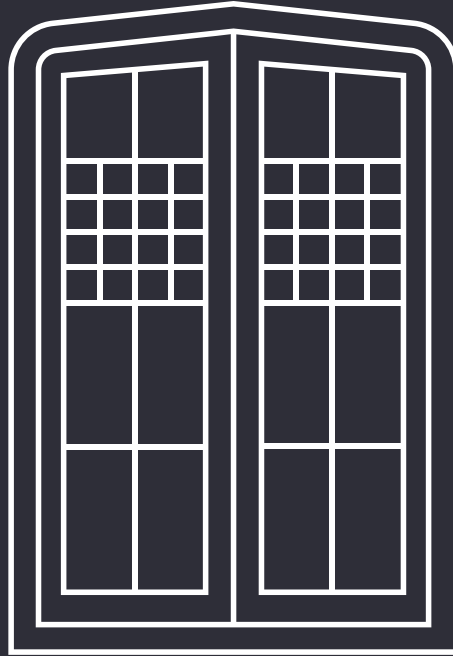




VAUGHAN ESTATE

AT SUNNYBROOK

416.364.1211

oliverbonacinievents.com · events@oliverbonacini.com

Spring Summer 2025

BREAKFAST



BREAKFAST

priced per item

the pantry

Breakfast Breads (may include) Pumpkin, Banana, Zucchini & Walnut, Carrot (V)	3.
Seasonal Whole Fruit (VG, GF)	3.
Assorted Muffins (may include) 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 (may include) Lorraine, Florentine, Broccoli & Cheddar, Yukon Gold Potato & Caramelized Onion	5.
Overnight Oats Sour Cherry & Maple Syrup (VG, GF)	7.
Greek Yoghurt Parfait Fruit Preserve, Toasted Granola, Berries (V, GF)	7.
Coconut Chia Pudding Toasted Coconut, Berries (VG, GF)	8.
Sliced Fruit & Berry Presentation (VG, GF)	8.
Fried Egg Sandwich Tomato, Cheese, English Muffin	9.
Breakfast Wrap Bacon, Spinach, Cheddar, Caramelized Onion, Tomato, Peppers, Black Beans	11.
Peameal Bacon Sandwich Fried Egg, Lettuce, Tomato, Dijon Mustard, Milk Bread	11.
Peppercorn Smoked Salmon Platter Bagels, Herb Crème, Tomato, Sprouts	12.
Assorted Breakfast Toast Avocado, Nut Butter, Seeds & Sprouts, Pickled & Marinated Melon (V)	12.
Smoked Salmon & Sourdough Caper Herb Crème, Pickled Red Onion, Sprouts	12.

breakfast canapés

Tater Tot Nachos Smoked Bacon, Green Onion, Hollandaise	4.
Deviled Hen's Egg Maple Bacon, Crispy Onion, Herbs (V)	4.
Compressed Melon Brochette Mint, Ginger (VG, GF)	4.
Ham & Cheese Empanada Spicy Ketchup	4.25
Fried Egg Tostada Avocado, Cotija Cheese, Cilantro, Salsa Verde	4.5
Cremini & Pecorino Frittata Tomato Jam (V)	4.5
Coffee-rubbed Brisket Slider Lettuce, Cheese, Tomato, Potato Bun	5.
Smoked Salmon & Rye Bread Pumpkin Seeds, Ricotta	5.

BREAKFAST

priced per person

continental light

Cold-pressed Orange Juice

Freshly Baked Breakfast Pastries

Whole Fruit

Assorted Fruit Yoghurts

Freshly Brewed Coffee & Selection of Teas

18.

caffeine & go

Fruit & Nut Biscotti & Breakfast Breads

Seasonal Whole Fruit

Freshly Brewed Coffee & Selection of Teas

19.

traditional continental

Cold-pressed Orange Juice

Freshly Baked Butter Croissants, Fruit Danishes & Muffins

Deviled Hen's Eggs

Assorted Fruit Yoghurts

Fruit Salad

Freshly Brewed Coffee & Selection of Teas

24.

the executive continental

Cold-pressed Orange & Chef's Daily Fruit Juice

Freshly Baked Butter Croissant, Fruit Danishes &

Muffins

Egg Sandwiches Smoked Bacon, Tomato, Cheese, English Muffin

Peppercorn Smoked Salmon Pickled Onion, Lemon Caper Crème, Bagel

Sliced Fruit & Berry Presentation

Freshly Brewed Coffee & Selection of Teas

34.

the estate hot

Cold-pressed Orange Juice

Freshly Baked Butter Croissants, Fruit Danishes &

Muffins

Assorted Fruit Yoghurts

Scrambled Hen's Eggs Aged Cheddar, Chives

Maple Bacon & Country Sausages

Herb-roasted Potatoes

Roasted Mushrooms & Chickpeas Fine Herbs, Tomato

Sliced Fruit & Berry Presentation

Freshly Brewed Coffee & Selection of Teas

42.

the estate executive

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 Mushrooms & Chickpeas Fine Herbs, Tomato

Chef's Selection of Fresh Quiche

Sliced Fruit & Berry Presentation

Freshly Brewed Coffee & Selection of Teas

53.

BREAKFAST

priced per person

plated breakfast

Basket of Assorted Breakfast Pastries

~

Coconut Chia Pudding (VG, GF)

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

~

Roasted Mushroom & Brie Quiche (V)

Garden Greens, Shaved & Pickled Roots, Citrus Dressing

~

For the Table

Fruit & Berry Salad (VG, GF)

Freshly Brewed Coffee & Selection of Teas

48.

BREAK TIME



BREAK TIME

priced per person

cheese plate

Selection of Canadian Cheese, Local Preserves & Honey, Dried Fruit, Grapes

Seeded Crackers & Sourdough

Freshly Brewed Coffee & Selection of Teas

19.

antipasto

Grilled Zucchini & Eggplant, Balsamic Red Onion, Marinated Olives

Artichoke & Red Pepper, Creamy Chickpeas, Rosemary Focaccia

Freshly Brewed Coffee & Selection of Teas

21.

chips, chips & chips

Potato, Taro & Plantain

Caramelized Onion & Asiago Dip

Freshly Brewed Coffee & Selection of Teas

15.

power up

Selection of Protein Bites, Granola & Date Bars

Fruit & Vegetable Smoothies, Seasonal Whole Fruit

Freshly Brewed Coffee & Selection of Teas

23.

sweet & salty

Caramel Corn, Fruit Gummies, Chocolate-dipped Pretzels

O&B Trail Mix

Freshly Brewed Coffee & Selection of Teas

18.

cookie jar

Assorted Biscotti, Shortbread & Classic Cookies

Freshly Brewed Coffee & Selection of Teas

14.

LUNCH



BUFFET

priced per person · minimum 25 persons

the estate deli

Chef's Daily Soup (VG, GF)

Garden Greens (VG, GF)

Tomato, Crispy Chickpeas, Pickled Onion, Black Pepper Vinaigrette

Cabbage Slaw (VG, GF)

Carrot, Kale, Scallion, Crunchy Mustard Dressing

-
Seasonally Inspired Meat & Vegetarian Sandwiches & Wraps

The Chicken Club

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

O&B Pickles & Mustard

-
Cookies & White Chocolate Blondies

Freshly Brewed Coffee & Selection of Teas

42.

st. lawrence market

Sliced Sourdough & Crisps

Whipped Black Pepper & Honey Butter

-
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 Bean Salad (VG, GF)

Roasted Pepper, Zucchini & Oregano Vinaigrette

-
Pulled Pork Empanadas

Chimichurri

Citrus-cured Arctic Char (DF)

Warm Grains, Seared Greens, Sauce Vierge

Piri Piri Grilled Boneless Chicken Leg (GF, DF)

Crispy New Potatoes, Broccolini

Charred Mushrooms & Carrots (VG, GF)

Eggplant, Kale, Lentil Pistou

-
O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

51.

the garden buffet

Sliced Sourdough & Roasted Garlic Hummus

O&B Mushroom Soup (VG, GF)

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

Baby Gem & Endive Salad (VG, GF)

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

-
Sumac Roasted Cauliflower (VG, GF)

Warm Grain Tabbouleh, Tomato, Parsley, Tourn

Charred Mushrooms & Carrots (VG, GF)

Eggplant, Kale, Lentil Pistou

Casarecce Pomodoro (V)

Tomato Sugo, Roasted Garlic, Pecorino, Basil

-
O&B Sweet Treats

56.

the mclean

Artisan Bread Rolls & Sea-salted Butter

-
O&B Mushroom Soup (VG, GF)

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 Pepper & Kale

Braised Beef & Eggplant (GF)

Chickpeas, Tomato, Garlic Tahini, Pomegranate

Sumac Roasted Cauliflower (VG, GF)

Warm Grain Tabbouleh, Tomato, Parsley, Tourn

-
O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas

59.

EXPRESS LUNCH

priced per person
add bread service +4. per person

menu 1

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

-

Maple Brown Butter Tart (V)
Sour Cherry, Chantilly

Freshly Brewed Coffee & Selection of Teas
53.

menu 2

Pan-roasted BC Salmon (GF)
Leek & Potato Fricassée, Baby Gem Lettuce,
Parsley Crème, Sorrel

-

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

Freshly Brewed Coffee & Selection of Teas
55.

menu 3

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

-

Matcha Cheesecake (V)
Miso Caramel, White Chocolate, Yuzu

Freshly Brewed Coffee & Selection of Teas
59.

menu 4

Juniper-cured Duck Leg Confit (DF)
Squash, Couscous, Marinated Tomato, Broccoli

-

Raspberry Shortcake (VG)
Lemon Sponge Cake, Vanilla Chantilly, Candied Almonds

Freshly Brewed Coffee & Selection of Teas
57.

menu 5

Peppercorn-crusted Beef Strip Loin (GF, DF)
Celery Root, Fine Beans, Charred Leek, Mustard Jus

-

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

Freshly Brewed Coffee & Selection of Teas
61.

menu 6

Roast Chicken Suprême (GF)
Whipped Yukon Gold Potatoes, Pearl Onion, Mushroom Jus,
Smoked Bacon

-

Flourless Chocolate Torte (GF)
Toasted Meringue, Cacao Nibs, Raspberries

Freshly Brewed Coffee & Selection of Teas
56. **Freshly Baked Butter Croissant, Fruit Danish &**

Muffin

Fruit Yogurt Parfait Granola & Berries

Poached Hen's Egg Sourdough, Spinach,
Smoked Pepper Hollandaise

Maple Bacon

Herb Roasted Potatoes

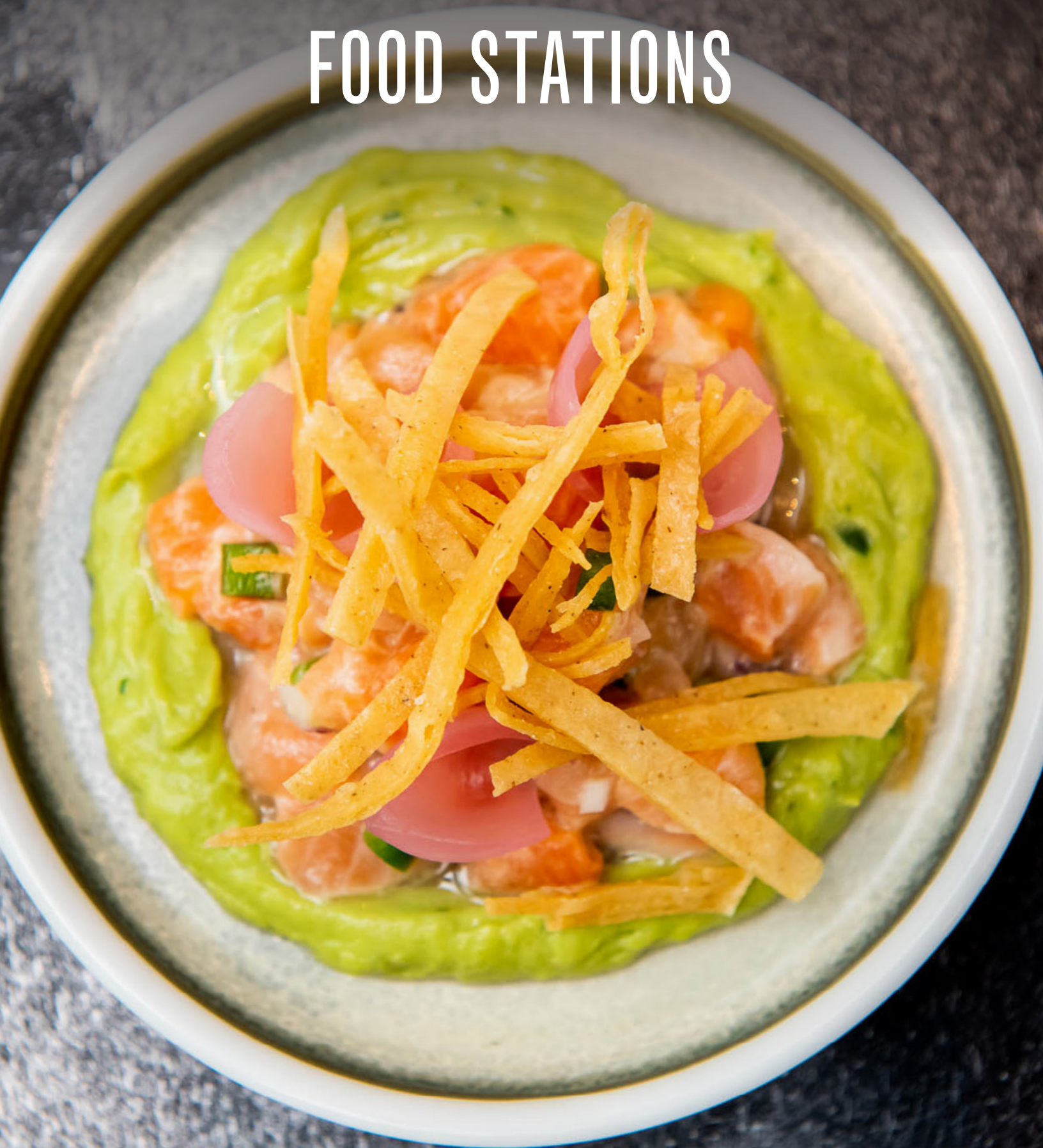
Roasted Mushroom & Chickpea Fine Herbs & Tomato

Chef's Selection of Fresh Quiche

Sliced Fruit & Berry Presentation

Freshly Brewed Coffee & Selection of Teas
53.

FOOD STATIONS



FOOD STATIONS

priced per person

artisan pasta bar

chef-led · choose two

Mezzi Rigatoni Alfredo Roast Chicken, Garlic Rapini

Maccheroni Spicy Tomato & Spinach

Fusilli Nonna's Bolognese, Grana Padano

Casarecce Roasted Red Pepper Rosé Sauce, Parsley

Lemon Ricotta Mafalde Kale Pesto, Chili Oil, Pangrattato
21.

tacos

chef-led · choose two

Asado Grilled Steak Tomato Salsa, Cotija Cheese,
Fried Rosemary

Chili Lime Shrimp Avocado, Marinated Tomato, Cilantro

Chicken Shawarma Iceberg, Spiced Yoghurt, Turnip,
Crispy Chickpeas

Roasted Mushrooms & Black Beans Cabbage,
Tomatillo, Crispy Onion

Barbacoa Cauliflower Pickled Onion, Lettuce, Mint,
Pumpkin Seeds

Served with Corn Tortilla, Hot Sauce, Lime
26.

the estate harvest table

**Selection of Ontario Cheeses & Cured Meats,
Smoked Fish, Roasted Garlic Hummus,
Crisp Vegetables**

**Local Jam & Preserves, O&B Artisan Bread &
Crackers**

25.

poke bowl

chef-led

Choose Tuna or Salmon

tofu available for vegetarians

Sushi Rice, Shaved Red Onion, Edamame,

Crispy Onion, Nori, Pickled Ginger, Plantain Chips,

Togarashi Soy Dressing

19.

“raw” oysters

chef-led · minimum 75 persons · 1.5 hour service

Selection of Canadian Oysters

Freshly Shucked on the Spot, Hot Sauce, Mignonette
21.

mezze bar

Whipped Chickpeas, Tahini Dressing, Pickled Beets, Roasted
Eggplant, Marinated Tomato, Tzatziki, Crispy Lentils, Whole
Grain Tabbouleh, Falafel, Grilled Flatbread, Chips
23.

add roast chicken +5.

the garden salad bar

select three

The Classic Caesar (GF) Baby Gem Lettuce, Smoked
Bacon, Cornbread Croutons, Horseradish Dressing

Garden Greens (VG, GF) Beet Hummus, Cucumber,
Marinated Cabbage, Crispy Chickpeas, Dijon Vinaigrette

Quinoa & Garbanzo Bean (VG) Kale, Sun-dried Tomato,
Toasted Seeds, Balsamic Red Onion, Champagne Dressing

Candied Beet & Blue Cheese (V, GF) Wilted Greens,
Pistachios, Sherry Gastrique

Heirloom Potato (GF) Celery, Cornichon, Pancetta,
Creamy Deviled Egg Dressing

18.

ceviche

chef-led

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

21.

risotto (V)

chef-led

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

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

FOOD STATIONS

priced per person

braised boneless beef short rib (GF)

chef-led

Celeriac Purée, Caramelized Carrot, Bone Marrow Jus
21.

steak frites

chef-led

Carved Rib Eye, Café de Paris Potato, Rosemary Jus
24.

seafood

chef-led

Classic Cocktail Shrimp, Marinated Scallop, Oysters, Smoked Fish, Chili Lime Taro Chips, Hot Sauce, Lemon, Horseradish
36.

seared scallop (GF)

Salsify, Seared Brussels Sprouts, Chorizo, Espelette Sabayon
23.

pastrami-spiced steelhead trout confit

BC Steelhead Trout, Truffle Buttermilk, Rye Berry Risotto, Chilies, Drunken Roe
19.

sliders

three pieces per person

select two types of sliders for 14. · select three types of sliders for 16.

Mushroom (V) Smoked Pepper Goat Cheese, Arugula, Artichoke

Legume (V) Sweet Potato & Herbs, Rapini Mole Verde

Salmon BLT Smoked Bacon, Lettuce, Tomato, Sauce Gribiche

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

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

sweet additions

liquid nitrogen cheesecake bar

chef-led

Pistachio Shortbread Crumble, Wild Blueberry Compote, Sour Cherry, White Chocolate Crèmeux, Bourbon Caramel
23.

semifreddo

chef-led

Pistachio & Honey, Limoncello Raspberry, Espresso Chocolate
Toasted Nuts, Mixed Berries, Chocolate Sauce, White Chocolate Chantilly
21.

o&b sweet treats

Assortment of Mini Tarts, Pies & Squares
16.

donuts & fritters

Assortment of Fritters, Donut Holes & Classic Wall of Your Favorites
18.

cupcakes

Selection of Chocolate, Funfetti & Red Velvet
Buttercream & Cream Cheese Icing, Crispy Pearls, Dark & White Chocolate Curls
16.

DINNER CANAPÉS



CANAPÉS

priced per item · minimum ten per selection

garden

Spiced Cucumber & Avocado	Charred Corn, Mango Salsa (V)	4.
Fresh Tomato & Lime Tostón	Coconut, Mint (V)	4.
Chickpea Fritter	Spiced Yoghurt, Cilantro	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.
Potato Puff	Whipped Goat Cheese, Chive	4.5
Mushroom & Scamorza Arancini	Tomato, Basil	4.5
Roasted Mushroom Galette	Brie, Walnut	4.5

ocean

Salted Cod Fritter	Sweet Pepper, Parsley, Lemon Aioli	4.5
Maple BC Trout Confit	Taro, Crème Fraîche, Fennel	4.5
Sesame Shrimp	Spicy Tofu, Green Onion	4.5
Arctic Char Ceviche	Taro Chip, Yuzu, Pickled Ginger (GF, DF)	4.5
Citrus-marinated Shrimp	Classic Cocktail Sauce (GF, DF)	4.5
Crab Fritter	Scallion Crema	4.5
Salmon Poke Bowl	Pearl Rice, Red Onion, Cilantro, Nori Mayo, Sesame (GF, DF)	4.5
Ahi Tuna Tartare	Wonton, Avocado (DF)	4.5
Spicy Salmon Maki	Kewpie Mayo, Wasabi (DF)	4.75
East Coast Oyster	Cucumber, Apple Crème	4.75
Matane Shrimp Ceviche	Lime, Tomato, Cucumber	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 Nori, Celery, Lemon Aioli	6.5

CANAPÉS

priced per item · minimum ten per selection

farm

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

DINNER



PLATED DINNER

priced per person

appetizers

Roasted Parsnip & Apple Soup	Herbed Lentil & Garlic (V, GF)	13.
Carrot & Arugula Salad	Cranberries, Marinated Feta, Candied Almonds, Honey Dijon Dressing (V, GF)	14.
Estate Greens	Cucumber, Radish, Fennel, Tomato, Seeded Crisps, Lemon Vinaigrette (VG, GF)	14.
Candied Beets & Goat Cheese	Greens, Pickled Pearl Onions, Spiced Walnuts, Sherry Gastrique (V, GF)	15.
Spinach Salad	Pickled Mushroom, 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)	
Mushroom Soup	Porcini Soubise, Chives (GF)	15.
Beet-cured Smoked Trout	Sea Truffle, Pickled Shallot, Capers, Radish, Sprouts (GF)	17.
Salmon Tartare	Caper Berry Crème, Pickled Onion, Cornichon, Espelette Cracker (GF)	18.
Casarecce Pomodoro	Tomato Sugo, Roasted Garlic, Basil, Pecorino (V)	18.
Waldorf Salad	Butter Lettuce, Truffle Walnuts, Celtic Blue Cheese, Blistered Grapes, Maple Yuzu Apple Crème (V, GF)	19.
Mezzi Rigatoni Alfredo	White Wine Crème, Black Pepper, Kale (V)	19.
Orecchiette	Broccoli, Roasted Peppers, Tomato, Spinach, Hazelnuts (VG)	19.
Seared Scallops	Lemon Risotto, Redbor Kale, Espelette Pepper Sabayon	23.

PLATED DINNER

priced per person

mains

Charred Mushrooms & Carrots	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 (VG)	38.
Sesame Tofu	King Oyster Mushroom, Red Pepper Coulis, Garlic Greens, Pickled Ginger & Orange (VG, GF)	38.
Garlic Butter-poached Shrimp	Celery Root, Pearl Onions, Chili Tomato Broth (GF)	42.
Pan-roasted Salmon	New Potatoes, Spiced Squash, Broccolini, Sprouts (GF, DF)	43.
Chicken Suprême	Potato Fondant, Heirloom Carrot, Garlic & Tomato Confit (GF, DF)	45.
Seared Branzino	Lemon & Olive Oil White Bean Ragoût, Kale, Seared Fennel (GF, DF)	49.
Chili-rubbed Flat Iron Steak	Creamy Polenta, Charred Beets, Swiss Chard, Chimichurri (GF)	51.
Cornish Hen Ballotine	Truffle Mushroom & Leek, Sweet Potato, Swiss Chard	55.
Duck Leg & Breast	Sarladaise Potato, Broccoli, Roasted Carrot, Pickled Red Onion, Orange Pistou (GF, DF)	56.
Black Cod	Kale Risotto, Buttered Leeks, Parsley, Tomato	57.
Braised Boneless Beef Short Rib	Mushroom Porridge, Rapini, Blistered Tomato, Mustard Jus (GF)	59.
Lamb Sirloin	Carrot Purée, Potato Croquette, Roasted Sprouts, Mushroom Jus	63.
New York Strip Loin & Garlic Prawn	Whipped Potato, Braised Collard Greens, Red Wine Jus (GF)	65.
Carved Rib Eye	Spinalis Dorsi & Eye, Carrot, Lyonnaise Potato, Garlic Greens, Thyme Jus	68.
Beef Tenderloin	Bone Marrow Potato, Fine Beans, Roasted Pearl Onions, Port Jus (GF)	71.

desserts

Matcha Pavlova	Yuzu Crème Légère, Montmorency Cherry, Sesame Brittle (GF)	13.
Caramelized Apple Galette	Calvados Sabayon, Oat Crumble, Pickled Cranberries	13.
Lemon Raspberry Shortcake	Vanilla Sponge Cake, Lemon Curd, Sumac Toasted Meringue	13.
Brûléed Fig & Almond Tart	Burnt Honey Caramel, Thyme Chantilly, Marcona Almond Croquant	13.
Chocolate Tahini Torte	Maple Crème Anglaise, Pomegranate, Crème Fraîche Ice Cream, Cacao Nib Streusel (GF)	15.
Mille-feuille	Caramelized Puff Pastry, Strawberry Crèmeux, Whipped White Chocolate Ganache, Vanilla Bean Poached Rhubarb	15.
Paris-Brest	Praline Crème Mousseline, Caramelized Hazelnuts, Feuilletine Cluster, Passion Fruit	15.
Hibiscus-poached Pear	Whipped Coconut Yoghurt, Maple Granola, Orange Aquafaba Meringue (VG, 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

LATE-NIGHT



LATE-NIGHT CANAPÉS

priced per piece

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



LATE-NIGHT STATIONS

priced per person

Smash Burgers & Fries

Lettuce, Tomato, Cheese, Special 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.

TERRACE MENU

priced per person · available may to september

The Terrace BBQ

minimum 50 persons

Honey Bourbon Spatchcock Chicken, Citrus & Fennel Cured Whole Roasted Salmon
Duck Fat Roasted Heirloom Potato, Garden Greens, Asparagus
Poblano Verde & Dill Crème
39.

Bubbles & Pearls Oyster Bar

chef-led · minimum 50 persons

O&B Sparkle & Buzz, East Coast Oysters, Drunken Cucumber,
Lemon, Horseradish, Nasty Sauce, Mignonette
26.

add caviar (40g) +120.

Ceviche Bar

chef-led · minimum 25 persons

Choose one

Grouper, Shrimp or Octopus, Passion Fruit Leche de Tigre,
Shaved Onion, Sweet Potato, Plantain & Taro Chips
21.

The Swanky BBQ

minimum 20 persons

Prime Rib Burger, All-beef Hot Dog, Bean Cake, Swanky Sauce, Smoked Ketchup, Ballpark Mustard, Ontario Cheddar,
Corn Relish, Crispy Onion, Lettuce, Tomato, Pain au Lait Buns, Backyard Coleslaw & Taro Chips
32.

Garden Risotto

100km Seasonal Greens & Vegetables, Pecorino, Lemon Butter, Summer Truffle
18.

THE TERRACE PLATTERS

minimum 20 persons · priced per person · available may to september

Village Salad (V)

Vine-ripened Tomato, Sweet Peppers, Pickled Red Onion, Asparagus, Feta, Cucumber, Torn Herbs, Balsamic
14.

The Caesar

Romaine, Kale, Spicy Sunflower Seeds, Asiago Cheese, Tomato, Smoked Bacon, Caper Dressing
15.

Greens (VG, GF)

Mixed Greens, Shaved Roots, Tomato, Lime Cabbage, Chickpeas, Celery, Maple Black Pepper Dressing
11.

Potato Salad (V, GF)

Heirloom Potato, Dill Pickle, Honey Mustard Dressing, Fresh Herbs
11.

Shrimp Cocktail (GF)

Fennel-poached Jumbo Shrimp, Horseradish Ketchup, Lemon
17.

Honey Bourbon BBQ Chicken (GF)

Brined & Grilled Spatchcock Chicken
18.

Citrus & Fennel Cured Whole Roasted Salmon (GF)

Dill Crème
18.

Asado-marinated Carved Flat Iron Steak (GF)

Poblano Verde
20.

Lemon & Herb Grilled Chicken Leg (GF)

Sauce Vierge
16.

Pastrami-spiced Steelhead Trout Confit (GF)

BC Steelhead Trout, Horseradish Crème
18.

Honey Chipotle Glazed Beef Tenderloin (GF)

Chimichurri
29.

Barbacoa Cauliflower (VG, GF)

Whipped Chickpeas, Seeds
14.

Marinated Asparagus & Mushrooms

Herb Olive Oil
14.

Maple Chipotle Glazed Carrots

Toasted Pistachios
10.

desserts

S'mores

Dark Chocolate, Graham Cracker Crumble, Brownie, Marshmallow
9.

Roasted Pineapple

Brown Sugar, Dark Rum, Pistachio Crumble
11.

Donut Holes

Chocolate, Vanilla, Apple
10.

Backyard Cookies

Lemon, S'more, Double Chocolate Chip
42. per dozen

Carnival Eats

chef-led · minimum 20 persons

Candy Floss, Caramel Corn, Summer Tarts & Pies
Vanilla Bean Ice Cream
23.

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

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

infused water station

Blueberry Orange or Cucumber Mint	less than 100	40.
	less than 200	60.

spirit-free

minimum order of 25 guests

Lavender Lemonade		8.
Lavender Syrup, Lemon Juice, Soda, Thyme		
Cucumber Cooler		8.
Cucumber Purée, Fresh Mint, Lemon, Thyme, Soda		
Nojito		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.

—

Beer & Cider

Domestic and non-alcoholic beers available

—

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

—

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.

—

Beer & Cider

Domestic and non-alcoholic beers available

—

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.

—

Beer & Cider

Domestic and non-alcoholic beers available

—

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.