



AUBERGE
du
POMMIER

PRIVATE DINING

Oliver & Bonacini Events and Catering
416.364.1211
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oliverbonacinievents.com

CANAPÉS

PRICED PER PIECE · ONE DOZEN MINIMUM ORDER PER ITEM
3-4 PIECES PER PERSON RECOMMENDED FOR A ONE HOUR RECEPTION

vegetarian

Mushroom Vol-au-Vent <i>Onion Jam</i>	3.5
Goat Cheese Mousse <i>Lemon Espelette Aioli</i>	3.5
Bleu d'Auvergne Toast <i>Caramelized Fig</i>	3.5
Black Truffle Arancini <i>Parmigiano-Reggiano</i>	3.
Seasonal Soup Cup <i>Chilled or Hot</i>	3.

seafood

Fogo Island Crab Brioche <i>Gherkin Rémooulade</i>	4.5
Yellowfin Tuna Tartare <i>Sesame Tuile & Sorrel Emulsion</i>	4.
Grilled Octopus Brochette <i>Carrot Ginger Marmalade</i>	4.
Poached Shrimp <i>Tomato Horseradish Dip</i>	4.
Wild Cod Beignet <i>Chili Aioli</i>	3.

meat

Steak Tartare Baguette Crostini <i>Classic Garnishes</i>	4.
Merguez Lamb Burger <i>Herbed Goat Cheese</i>	4.
Chicken Jambonette <i>Sauce Gribiche</i>	3.5
Foie Gras Parfait <i>Potato Blini</i>	3.5

chef's selection

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation

12. per person

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PLATTERS

PRICED PER PLATTER · SERVES 12-15 GUESTS

petit déjeuner

Selection of Morning Pastries, Cheese & Seasonal Fruit

120.

Add Coffee & Sloane Tea Service

5. per person

légumes du marché

Assortment of Local & Seasonal Vegetables from the Market with Dips & Spreads

55.

le plat du fermier

*Housemade Farmer-Inspired Charcuterie, Pâté, Rillettes, Terrine,
Sliced Ham, Fresh Sausage & Housemade Pickles*

95.

les fromages

*Selection of French & Québec Artisanal Cheeses,
Seasonal Fruit Preserves & Roasted Nuts*

120.

oysters

On the Half Shell with Housemade Sauce

3.5 per piece

(one dozen minimum)

fresh seasonal fruit & berries

Small Platter

(serves 20 guests)

85.

Large Platter

(serves 35 guests)

135.

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BUFFET PETIT DÉJEUNER

PRICED PER PERSON

O&B Artisan Bread & Freshly Baked Croissants

Preserves & Butter

-

Smoked Irish Salmon

-

Rissole Sausage & Bacon

-

Farm Egg Scramble

Plain or Seasonally Garnished

-

Herb-Roasted Potatoes

-

Seasonal Fruit

-

Granola & Yoghurt Parfait

-

Freshly Brewed Coffee or Tea

34.

Juice Station

Fresh-Pressed Orange & Grapefruit

5.

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LUNCH

PRICED PER PERSON

menu a

Salade de Courge

*Roasted Squash Salad, Sheep's Milk Cheese,
Mâche Lettuce & Apple Vinegar*

or

Soupe aux Champignons

*Northern Woods Mushroom Soup,
Duck Confit, Mascarpone & Truffle Oil*

or

Boeuf Tartare

*Hand-Cut Beef, White Anchovy
& Classic Garnishes*

-

Morue

*Pan-Seared Fogo Island Wild Cod,
Fingerling Potatoes, Caviar Dill Sour Cream
& Golden Beets*

or

Poulet

*Pan-Roasted Chicken Breast,
Herbed Fingerling Potatoes, Braised Turnips,
Green Olive & Speck Jus*

or

Steak Frites

*Grilled Flat Iron, Wilted Spinach
& Sauce Bordelaise*

-

Crème Brûlée

Preserved Fig & Langue de Chat

or

Mousse au Chocolat

*Cranberry Compote, Nut Clusters
& Salted Caramel*

-

Freshly Brewed Coffee or Tea

78.

menu b

Soupe à la Courge

*Roasted Butternut Squash Purée,
Herbed Sheep's Milk Cheese*

& Brioche Croûton

or

Endive

*Caramelized Pear, Bleu d'Auvergne
& Toasted Walnuts*

-

Risotto

*Northern Woods Mushroom & Pearl Onion
Fricassée, Fromage Comté, Chives*

& Porcini Jus

or

Saumon

*Pan-Seared B.C. Salmon, Fingerling Potatoes,
Caviar Dill Sour Cream & Golden Beets*

or

Poulet

*Pan-Roasted Chicken Breast,
Herbed Fingerling Potatoes, Braised Turnips,
Green Olive & Speck Jus*

-

Tarte au Citron

Wild Blueberry & Torched Meringue

or

Mousse au Chocolat

*Cranberry Compote, Nut Clusters
& Salted Caramel*

-

Freshly Brewed Coffee or Tea

69.

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menu c

Romaine

*Apple, Kohlrabi, Parmigiano-Reggiano
& Anchovy Vinaigrette*

or

Soupe à la Citrouille

*Roasted Pumpkin Purée, Vadouvan Crème Fraîche
& Spiced Pumpkin Seeds*

-

Thon

*Albacore Tuna, Caramelized Fennel, Piquillo Pepper,
Mâche Lettuce, Chive & Shallot Vinaigrette*

or

Steak Frites

*Grilled Flat Iron, Wilted Spinach
& Sauce Bordelaise*

-

Chocolat

*Flourless Chocolate Torte, Cranberry Compote,
Candied Lemon & Crème Fraîche*

-

Freshly Brewed Coffee or Tea

63.

menu d - express lunch

Méli Mélo

*Greenhouse Greens & Sprouts, Pickled Squash
& Persimmon Vinaigrette*

-

Thon

*Albacore Tuna, Caramelized Fennel, Piquillo Pepper,
Mâche Lettuce, Chive & Shallot Vinaigrette*

or

Poulet

*Pan-Roasted Chicken Breast, Herbed Fingerling Potatoes,
Braised Turnips, Green Olive & Speck Jus*

-

Biscuits

*Milk & Dark Chocolate Cookies
(available for takeaway)*

-

Freshly Brewed Coffee or Tea

53.

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DINNER

PRICED PER PERSON

menu a – four course

Bisque de Crustacés

Chicken Liver Parfait & Nova Scotia Crab
or

Salade de Courge

*Roasted Squash Salad, Sheep's Milk Cheese,
Mâche Lettuce, Caramelized Fig
& Apple Vinegar*
-

Risotto

*Northern Woods Mushroom & Pearl Onion
Fricassée, Fromage Comté, Chives
& Porcini Jus*
-

Saumon

*Grilled B.C. Salmon, Tomato & Braised Fennel
Couscous, Salmon Caviar Crème Fraîche*
or

Canard

*Roasted Duck Breast, Charred Orange,
Braised Endive & Rosemary Jus*
or

Boeuf

*Beef Tenderloin, Truffled Parsnip Purée,
Haricots Verts & Sauce Bordelaise*
-

Crème Brûlée

Preserved Fig & Langue de Chat
or

Mousse au Chocolat

*Cranberry Compote, Nut Clusters
& Salted Caramel*
-

Freshly Brewed Coffee or Tea

105.

menu b

Romaine

*Apple, Kohlrabi, Parmigiano-Reggiano
& Anchovy Vinaigrette*
or

Boeuf Tartare

*Hand-Cut Beef, White Anchovy
& Classic Garnishes*
or

Soupe à la Citrouille

*Roasted Pumpkin Purée, Vadouvan
Crème Fraîche & Spiced Pumpkin Seeds*
-

Morue

*Baked Fogo Island Wild Cod, Braised Leek,
Northern Woods Mushrooms
& Champagne Cream*
or

Canard

*Roasted Duck Breast, Charred Orange,
Braised Endive & Rosemary Jus*
or

Agneau

*Roasted Lamb Sirloin, Spiced Dates,
Chickpea Cassoulet & Moroccan-Spiced Jus*
-

Mousse au Chocolat

*Cranberry Compote, Nut Clusters
& Salted Caramel*
or

Tarte au Citron

Wild Blueberry & Torched Meringue
-

Freshly Brewed Coffee or Tea

89.

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menu c

Soupe à la Courge

*Roasted Butternut Squash Purée,
Herbed Sheep's Milk Cheese
& Brioche Crouton*

or

Méli Mélo

*Greenhouse Greens & Sprouts, Pickled Squash
& Persimmon Vinaigrette*

-

Saumon

*Grilled B.C. Salmon, Tomato & Braised Fennel
Couscous, Salmon Caviar Crème Fraîche*

or

Poulet de Cornouailles

*Pan-Seared Cornish Hen, Salsify,
Caramelized Chestnuts & Grape Jus*

or

Boeuf

*Beef Tenderloin, Truffled Parsnip Purée,
Haricots Verts & Sauce Bordelaise*

-

Mousse au Chocolat

*Cranberry Compote, Nut Clusters
& Salted Caramel*

-

Freshly Brewed Coffee or Tea

83.

menu d

Salade de Courge

*Roasted Squash Salad, Sheep's Milk Cheese,
Mâche Lettuce, Caramelized Fig
& Apple Vinegar*

or

Soupe aux Champignons

*Northern Woods Mushroom Soup,
Duck Confit, Mascarpone & Truffle Oil*

-

Thon

*Albacore Tuna, Grilled Piquillo Pepper,
Caramelized Fennel & Olive Crème Fraîche*

or

Agneau

*Roasted Lamb Sirloin, Spiced Dates,
Chickpea Cassoulet & Moroccan-Spiced Jus*

-

Crème Brûlée

Preserved Fig & Langue de Chat

-

Freshly Brewed Coffee or Tea

67.

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MENU ADDITIONS

the auberge du pommier cheese course

Featuring a selection of cheeses served with O&B Artisan bread and seasonal accompaniments.

The cheese course can be served between the main course and dessert or following dessert.

16. per person

petits fours

Finish with a selection of housemade French-inspired pastries. Choose from Seasonal Macarons, Canelé, Marshmallows, Candied Orange Peels, Sea Salt and Vanilla Caramels.

3 pieces per person

8. per person

pasta course

Enjoy a simple pasta course, or let Chef get creative with local, seasonal ingredients.

Please speak with your Event Specialist about the possibilities!

*Appetizer size starting at **14.** per person*

*Entrée size starting at **20.** per person*

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CHILDREN'S MENU

PRICED PER CHILD

Caesar Salad

or

Crudités & Dip

or

Mixed Greens with Lemon Honey Vinaigrette

-

Fish Goujonettes

Chips & Tartar Sauce

or

Petite Filet of Beef

Frites & Sautéed Spinach

or

Roasted Chicken

Roasted Fingerling Potatoes & French Beans

or

Penne Pasta

Roasted Tomato Sauce & Parmigiano-Reggiano

-

Chocolate Brownie & Vanilla Ice Cream

Chocolate Sauce & Strawberries

or

Ice Cream Sundae

Three Scoops of Ice Cream, Fresh Berries & Chocolate Sauce

26.

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LATE NIGHT SAVOURY

PRICED PER PIECE · ONE DOZEN MINIMUM ORDER PER ITEM
2-3 PIECES PER PERSON RECOMMENDED

Grilled Shrimp Brochette <i>Herbes de Provence</i>	4.
Nova Scotia Crab Cake <i>Espelette Aioli</i>	4.
Mini Croque-Monsieur <i>Herb Béchamel & Jambon de Paris</i>	3.5
Pork Belly Slider <i>Cider Glaze</i>	3.5
Frites <i>Mustard Aioli</i>	3.
Roasted Squash Beignet <i>Maple Syrup Glaze</i>	2.5

LATE NIGHT SWEET

PRICED PER PIECE · ONE DOZEN MINIMUM ORDER PER ITEM
1-2 PIECES PER PERSON RECOMMENDED

Chocolate-Covered Pâte à Choux <i>Raspberry Cream</i>	4.
Cookie <i>Milk & Dark Chocolate</i>	2.5
Macaron <i>Seasonal Flavours</i>	2.5

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BAR PRODUCT LIST

PRICED PER DRINK

bottled beer

Selection of Canadian and imported beers, based upon season and availability

standard bar rail

Polar Ice Vodka, Beefeater Gin, Bacardi White Rum, Wiser's Rye, Teacher's Blended Scotch
(prices and brands subject to change without notice)

bar prices

<i>Standard Rail Shot (1.25oz)</i>		8.5	<i>Soft Drink</i>	3.5
<i>Premium Rail Shot (1oz)</i>	<i>from</i>	9.5	<i>Juice</i>	3.95
<i>Caesar</i>		10.	<i>Fresh Pressed Juice</i>	5.95
<i>Mimosa</i>		12.5	<i>Cappuccino</i>	5.5
<i>Martini</i>	<i>from</i>	15.	<i>Café Latte</i>	5.5
<i>Single Malt Scotch</i>	<i>from</i>	9.5	<i>Espresso</i>	3.95
<i>Bottled Beer</i>	<i>from</i>	7.	<i>Q Water (Still & Sparkling)</i>	<i>per person</i> 3.

signature cocktails

Let our mixologist create a cocktail specific to your event!

*Signature Cocktails from **12.***

*Signature Mocktails from **7.***

sloane loose leaf tea station

*Signature Black, Earl Grey, Classic Green, Snow Dragon Jasmine, Cocoa Chai Chai,
Pomme, Marrakesh Mint, Citron Chamomille*

5. per person

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WINE LIST

sparkling

<i>Cave Spring 'O&B Sparkle & Buzz' Brut, Niagara, Ontario</i>	60.
<i>Hinterland 'Whitecap', Prince Edward County, Ontario</i>	62.
<i>Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara, Ontario</i>	72.
<i>Perrier-Jouët Grand Brut, Champagne, France</i>	128.

white

<i>Cave Spring 'Canoe' Riesling, Niagara, Ontario</i>	44.
<i>Cave Spring 'Jump' Chardonnay, Niagara, Ontario</i>	44.
<i>Castle Rock Chardonnay, Central Coast, California</i>	56.
<i>Les Vignoble Foncalieu 'Le Versant' Sauvignon Blanc, Pays d'Oc, France</i>	64.
<i>Domaine Pfister Pinot Blanc, Alsace, France</i>	68.
<i>Domaine Fourrey Chablis, Burgundy, France</i>	68.

red

<i>Cave Spring 'Biff's Juicy Red', Niagara, Ontario</i>	44.
<i>McManis Family Vineyards Merlot, California</i>	60.
<i>Château Eugénie 'Cuvée Pierre le Grand' Cahors, France</i>	60.
<i>Domaine de Fontavin 'Terre d'Ancêtres', Côtes du Rhône, France</i>	64.
<i>Château Franc-Cardinal, Côtes de Francs, Bordeaux, France</i>	67.
<i>Jean Gagnerot 'Auberge du Pommier Vingt Cinq' Pinot Noir, Bourgogne, France</i>	72.
<i>Edge Cabernet Sauvignon, Napa Valley, California</i>	100.

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!

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FREQUENTLY ASKED QUESTIONS

WHAT ARE THE ROOM CAPACITIES?

	Sophie	Oscar
Seated events	30	48
Seated events with screen & projector	30	40
Standing cocktail reception	50	60

WHEN ARE THE ROOMS AVAILABLE TO BOOK?

The private dining rooms are available for breakfast, lunch and dinner, Monday to Friday, and dinner only on Saturdays. Bookings are made on a first-come, first-serve basis, based upon availability.

- Breakfast – 7:00am to 10:00am
- Lunch – 11:30am to 3:30pm
- Dinner – 5:30pm to 12:00am
- Saturdays – 5:30pm to 12:00am
- Auberge du Pommier is available for exclusive full restaurant buyouts on Saturdays from 9:00am to 3:00pm, and all day on Sundays—please contact an Event Specialist for more details

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, not including tax and 18% gratuity. If the minimum spend requirement is not met the difference will appear as a room rental fee on the final bill. Please note that during the holiday season (December 1 to December 24) the room minimums increase for lunch only.

	Sophie	Oscar
Breakfast or Lunch	500.	500.
Dinner	1,800.	2,000.
Lunch (Dec 1 to 24)	1,000.	1,200.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE ROOMS?

Absolutely! Please note that adding audio-visual equipment will alter the room capacities.

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DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

The Sophie private room has a 72" flat-screen TV built in. Kindly supply your own laptop and connecting cables. For the Oscar private room we have a complimentary tripod 5x5' AV screen. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

WHAT SERVICES AND ITEMS DOES AUBERGE SUPPLY?

The following services are complimentary:

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Easel

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.

WILL THERE BE A BAR SET UP IN THE ROOM?

Auberge du Pommier service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience

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.

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.

HOW DO I BOOK THE TERRACE?

The lower terrace (north side) at Auberge du Pommier is available to book during the warmer months for parties of 12 or less. Please refer to our separate Terrasse du Fond package on our website at oliverbonacinievents.com.

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WHAT OTHER EXPENSES SHOULD I CONSIDER?

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

- If designated seating is required, please provide your own place cards and/or seating chart
- If cruiser tables are 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 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.

Cupcake station	<i>per guest</i>	2.
Cake - cut and plated by Chef with garnish and served as part of the dinner menu	<i>per guest</i>	5.
Cake - cut and plated as part of a self-serve station	<i>per guest</i>	3.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

An Auberge du Pommier Restaurant Manager will be your onsite contact upon arrival and for the duration of your event.

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:

- Cocktails and canapés – how long?
- Seating – depending on final guest count and pace of crowd, seating can take 10-20 minutes
- Formal introductions, first toasts and welcome speech
- Order taking – at least 15 minutes required
- Speeches – for best flow, we recommend having speeches after order taking, before first course is served or in-between courses
- Formal Presentation/Guest Speaker – please speak to your Event Specialist to coordinate service timing with presentation

IS PARKING AVAILABLE?

Complimentary underground parking is available after 5:30pm Monday to Saturday—please obtain a ticket upon entering the underground garage. Validation is provided to guests at the restaurant on event date. We are unable to validate above-ground parking. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your Event Specialist. A map and directions can be accessed through our website at oliverbonacinievents.com.

IS SMOKING PERMITTED?

Please note that Auberge du Pommier is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at Auberge du Pommier and on the premises.

HOW ARE PAYMENTS MADE?

The signed confirmation form and deposit of **500.** per room 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 or cash at the conclusion of the event.

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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?

Auberge du Pommier
4150 Yonge Street
Toronto, ON M2P 2C6

FOR ALL BOOKING INQUIRIES PLEASE CONTACT

416.364.1211
events@oliverbonacini.com
oliverbonacinievents.com

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