

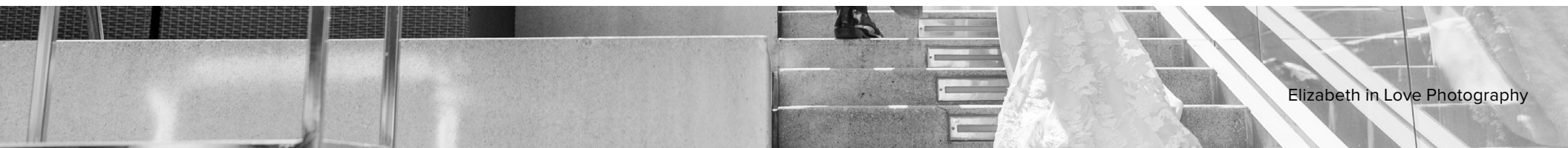


## ALL-INCLUSIVE WEDDING PACKAGE 2025

\$275 per person | minimum 110 guests

includes tax & gratuity · excludes audiovisual

malaparte



Elizabeth in Love Photography

# MENU PACKAGE

- Three Canapés for Cocktail Hour
- Three-course Plated Dinner
- Bread Service with Dinner
- Coffee & Tea Service
- One Late-night Canapé
- All-inclusive Bar Package for Six Hours
- Wine Service with Dinner





# EVENT SERVICES

## COMPLIMENTARY

- *Menu Tasting for Two*
- *Three-hour access/load-in time & Loading Dock*
- *Event Insurance*
- *Room Rental*
- *On-site Ceremony (includes ceremony chairs)*
- *Security*
- *Chef's Choice Vendor Meals (for a maximum of five vendors)*
- *Cake Station*
- *Table Numbers in Acrylic Frames*
- *Printed Menus with Personalized Menu Header*
- *66" Round Dining Tables*
- *Dining Chairs*
- *Dance Floor*
- *Votive Candles & Holders*
- *Outdoor Party Games*
- *Lounge Furniture: Sofas, Benches, Ottomans & Coffee Tables*
- *White Plexi Cruiser Tables & Bars*
- *Table Flatware & Glassware*
- *White Linens (tablecloth & napkins)*
- *Built-in Projectors & Screens (requires on-site tech)*
- *SOCAN legislated music fee (government-mandated)*
- *RE:SOUND legislated music fee (government-mandated)*



# EVENT SERVICES

## NOT INCLUDED

- *Children's Meals (available by request +\$35 per child\*)*
- *Audiovisual Wedding Package (supplied by Encore)*
- *On-site/Day-of Wedding Coordinator*  
*Please ask your event specialist about booking a wedding planner through one of our preferred suppliers.*

*\*includes tax & gratuity*





# PASSED CANAPÉS

*3 pieces per person · choice of 5 varieties maximum*

additional canapés available + 6. per piece\*

## GARDEN

Sumac Hummus & Candied Lemon · *Cucumber, Pomegranate, Olive Dust (VG, GF)*

Marinated Mushroom & Focaccia · *Aged Balsamic, Caramelized Onion, Goat Cheese (V)*

Chickpea Fritter · *Spiced Yoghurt, Cilantro (V)*

Spring Pea & Ricotta Tart · *Tomato Jam, Lemon (V)*

Roasted Fig & Ricotta Bruschetta · *Osprey Bluffs Honey, Toasted Walnuts (V)*

## OCEAN

Sesame Shrimp · *Spicy Tofu, Green Onion*

Tuna Poke 'Bowl' · *Saku Tuna, Edamame, Pickled Onion, Nori, Sesame Aioli, Cucumber (GF)*

Citrus-marinated Shrimp · *Classic Cocktail Sauce (GF)*

Peppercorn-smoked Salmon · *Red Onion Salsa, Pretzel*

## FARM

Ginger & Soy Chicken Skewer · *Green Onion, Togarashi (GF)*

Buttermilk-brined Chicken Drumette · *Cucumber & Dill Crème, Chives*

Prime Rib Slider · *Swanky Sauce, Lettuce, Tomato, Cheese*

Honey-glazed Pork Belly · *Fennel Aioli, Sesame*

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

\*includes tax & gratuity



# APPETIZERS

*select one*

additional pre-selected appetizer choice + 7. per person\*

## Chicory Greens (VG) (GF)

*Cucumber, Radish, Fennel, Seeded Crisps, Tomato, Lemon Vinaigrette*

## Classic Caesar Salad

*Baby Gem Lettuce, Smoked Bacon, Tomato, Grana Padano, Rosemary Croûton, Caper Dressing*

## Iceberg Salad (V)

*Cornbread Croutons, Cherry Tomatoes, Radish, Crumbled Feta, Scallion Dressing*

## Tomato & Feta (V)

*Cucumber, Red Pepper Preserve, Watercress, Pickled Red Onion, Kalamata Olive Crumb*

## Roasted Parsnip & Apple Soup (VG) (GF)

*Herbed Lentils, Garlic*

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

\*includes tax & gratuity





# ENTRÉES

*please select two entrées for advance choice  
chef's choice silent vegetarian option included  
on-site choice available + 13. per person\**

## FARM

Chicken Suprême (GF)

*Fondant Potato, Heirloom Carrot, Garlic Confit, Tomato*

Garlic & Herb Cornish Hen (GF)

*Carrot Purée, Seared Potato, Braised Leeks, Mustard Jus*

Pan-roasted Coulotte Steak (GF)

*Sweet Corn Porridge, Garlic Rapini, Blistered Tomatoes, Chimichurri*

## OCEAN

Lemon & Dill Arctic Char (GF) (DF)

*Grilled Artichoke & Summer Squash, Buckwheat, Tomato Pistou*

Pan-roasted Atlantic Salmon (GF)

*New Potatoes, Spiced Squash, Broccolini, Sprouts*

Seared Branzino (GF)

*Lemon & Olive Oil White Bean Ragoût, Kale, Seared Fennel*

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*\*includes tax & gratuity*



# DESSERTS

*please select one dessert to serve guests*

additional pre-selected dessert choice + 7. per person\*

## Coconut Cream Pie Profiterole

*Coconut Pastry Cream, Whipped White Chocolate Ganache,  
Dark Chocolate Sauce, Toasted Coconut Flakes*

## Salted Dark Chocolate Tart

*Dark Chocolate Ganache, Salted Caramel, White Chocolate Puffed Ruce,  
Miso Tuile, Mint*

## Lavender Pavlova (GF)

*Vanilla Crème Patisserie, Grapefruit, Honey Walnut Croquant*

## Lemon Olive Oil Cake (GF)

*Whipped Mascarpone Ganache, Caramelized Figs,  
Honey Crème Anglaise, Basil*

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\*includes tax & gratuity





# LATE-NIGHT CANAPÉS

*1 piece per person · choice of 2 varieties maximum*

additional canapés available + 6. per piece\*

Mac & Cheese Bites · *Spicy Ketchup (V)*

Smash Burger · *Swanky Sauce, Lettuce, Tomato, Cheese*

Mini Grilled Three-cheese Sandwich · *Tomato Jam (V)*

OG Poutine · *Cheese Curds, Black Pepper Gravy, Herbs*

Buttermilk Fried Chicken Drumette · *Buffalo Sauce, Scallion*

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

\*includes tax & gratuity



# BAR PACKAGE

*Open bar for one-hour reception before dinner and five hours after dinner.  
Wine service throughout.*

signature drinks available using ingredients below at no additional charge

## PREMIUM BAR RAIL

Dillon's Selby Vodka

Dillon's Selby Gin

El Dorado 5 Year Old Rum

Crown Royal Rye

Johnnie Walker Red Label

Sauza Silver Tequila

Triple Sec

Campari

Vermouth

## BEER & CIDER

Standard & Premium

## WINES

Fontamara Pinot Grigio

Fontamara 'Quattro'

## NON-ALCOHOLIC BEVERAGES

Pop & Juice

Coffee & Tea





# UPGRADES

*priced per person*

## SPARKLING TOAST

+13. per person\*

## HARVEST TABLE

+33. per person\*

Ontario Blue, Brie & Gouda, Sharbot Lake Cured Meat, Kozlik's Mustard, Local Jam, Crisp Vegetables & Hummus, Smoked Fish, Rosemary Focaccia, Nut Crackers

## MALAPARTE SWEET TREATS

+21. per person\*

Seasonal Selection of Miniature Desserts

## DONUTS & FRITTERS

+23. per person\*

A selection of your favourites, including our wall of assorted classic donuts

\*includes tax & gratuity



# CONTACT

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