



ALL-INCLUSIVE WEDDING PACKAGE 2026

\$250 per person | minimum 100 guests

includes tax & gratuity · excludes audiovisual

malaparte



Elizabeth in Love Photography

MALPARTE

Nestled on the 6th floor of the TIFF Lightbox building, with spectacular views of Toronto's downtown skyline, Malaparte offers elegance and luxury in the heart of the city. The rooftop terrace and outdoor amphitheatre is reminiscent of the roof of Villa Malaparte in Capri, where Jean-Luc Godard shot *Le Mépris*. Sophisticated textures, shimmer and elegance make it perfect for couples in search of the wow-factor.

We welcome you to Malaparte and can't wait to host your wedding!
We promise your guests won't stop talking about it.



EVENT SERVICES

Oliver & Bonacini is recognized as one of Canada's leading hospitality companies. Hosting your wedding at Malaparte means working with a team of industry professionals, committed to ensuring a seamless, detail-oriented, and client-focused wedding planning process. Be a guest at your own event, knowing that our team is dedicated to ensuring your wedding day is flawless!

Our turn-key wedding package is designed to offer couples an all-inclusive experience, providing a one-stop and streamlined planning process.

LOAD IN & LOAD OUT

Load in access to the venue is permitted three hours prior to guest arrival. This includes use of the loading dock. Additional load in hours are available, at an additional cost. Load out, including all personal belongings, must be completed by one hour after guest departure.

SET UP, TEAR DOWN & CLEAN UP

Malaparte will assign a team dedicated to the set up and tear down of furniture, linen, rentals, and venue-provided decor. Personal decor items will be the responsibility of the client. Clean up of the venue, and removal of any items left on the property, will be completed by staff.



EVENT SERVICES

FURNITURE

Malaparte offers an assortment of in-house furniture, available for use at no additional cost to the couple.

This Includes:

- *Dining Room Chairs*
- *Ceremony Chairs*
- *66" Round Tables*
- *Sofas*
- *Benches*
- *Ottomans & Coffee Tables*
- *White Plexi Glass Bars*
- *White Plexi Glass Cruiser Tables*

Furniture is available as-is. Should couples choose to rent additional or other furniture, they can do so using an external rental vendor.

AUDIO & VISUAL

Your wedding package covers fees associated with SOCAN legislated music fee (government-mandated) and RE:SOUND legislated music fee (government-mandated). It does not, however, include use of Audio/Visual equipment. Please refer to our Encore Wedding Package for options pertaining to their services. Alternatively, DJs are permitted to bring in their own equipment..



EVENT SERVICES

CEREMONY

Your package includes a complimentary onsite ceremony, including set up. Your ceremony will take place within the 9H event duration of your contract. Set up and movement of personal decor items is the responsibility of the client.

EVENT DURATION

Your wedding package offers use of Malaparte on a 9H event duration, from guest arrival to guest departure (ex: 5:00pm to 2:00am). Reminder that load in access is 3H prior to guest arrival and load out is completed by 1H after guest departure.

EVENT SPECIALIST

An events specialist will be assigned to your event to assist with the organization and coordination of all venue-related products and services. Over the course of two one-hour meetings (initial meeting and final meeting), your events specialist will work with you in building: your hospitality timeline, which will focus on the hospitality needs of our kitchen and staff; and a floor plan, which will be used to coordinate and assign seating of guests. In addition, they will schedule and coordinate your tasting. Your events specialist will be your contact person in the selection and finalization of catering and bar, linen, and rental orders. Note that a venue manager will be onsite the day of your wedding. Further, day-of coordination services are available through our preferred vendors, if desired.



EVENT SERVICES

STAFFING

Your wedding package includes a full team of hospitality professionals, dedicated to ensuring top quality service to you and your guests:

- *General Manager*
- *Bartenders*
- *Barbacks*
- *Servers*
- *Bussers*
- *Security*

LINEN

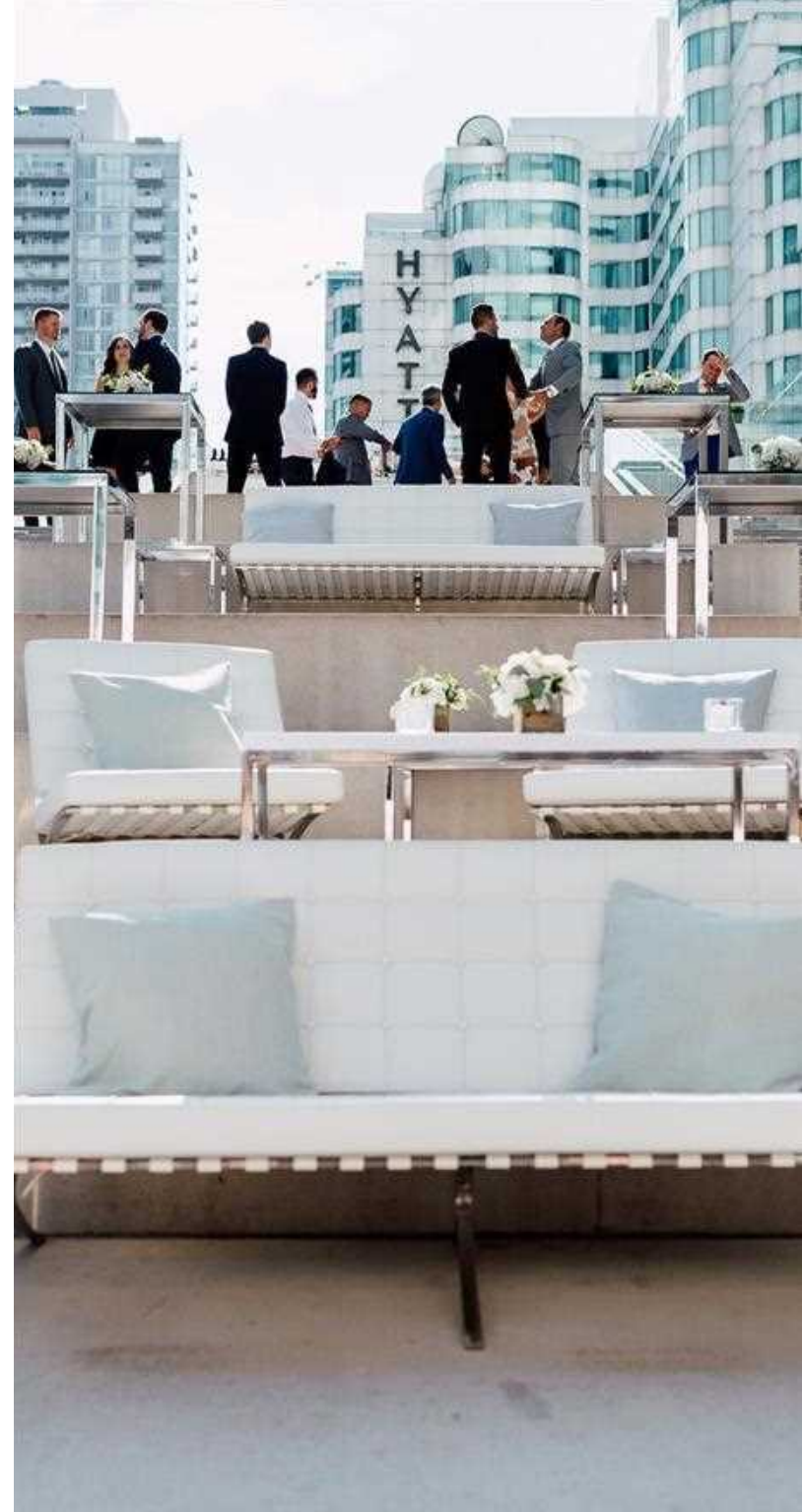
White linen is included in your wedding package. This includes tablecloth and napkins. Upgraded linen is available, at an additional cost, through our preferred partners.

RENTALS

Full rentals are included in your wedding package: white dinnerware, clear glassware, stainless steel flatware, and barware.

DECOR & OTHER

- *White Votive Candles and Holders*
- *Acrylic-Frame Table Numbers*
- *Printed Menus*
- *Outdoor Party Games*



MENU PACKAGES

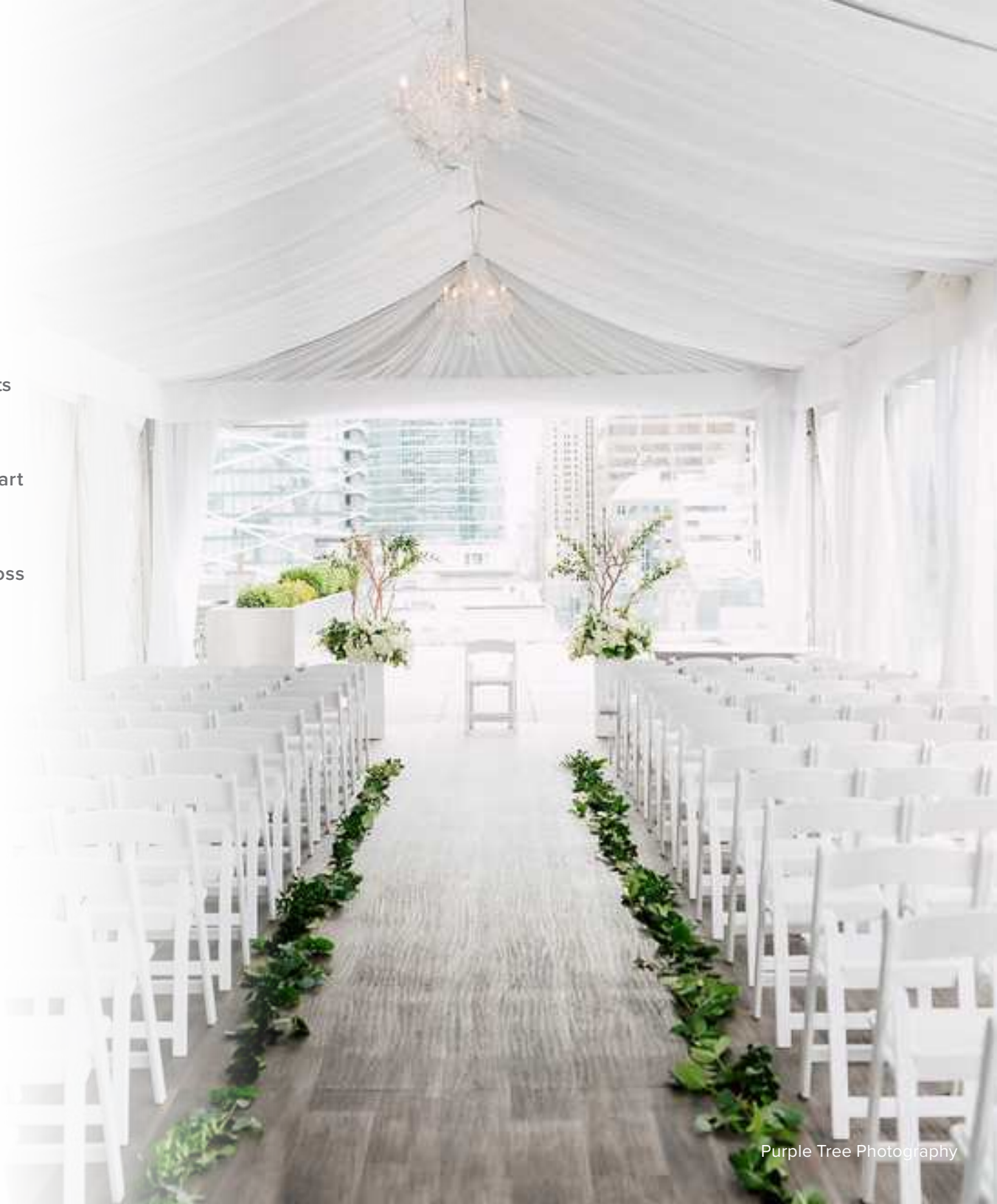
At Oliver & Bonacini, we believe exceptional food is just the beginning.

As the creative force behind acclaimed restaurants like Aera, Bar George, Canoe, Maison Selby, and Auberge du Pommier, we bring the same passion, precision and innovation to every wedding and event we cater. What sets us apart is more than just name recognition — it's the restaurant-calibre quality and hospitality that we deliver beyond our dining rooms and into event venues, offices, and private spaces across Toronto and the GTA.

Your wedding package includes the following food and beverage offering:

- *Three Canapés Per Person for Cocktail Hour*
- *Three-course Plated Dinner*
- *Bread Service with Dinner*
- *Coffee & Tea Service*
- *One Late-night Canapé Per Person*
- *Six Hour Bar Package*
- *Wine Service with Dinner*

Please see the next pages for a detailed selection



PASSED CANAPÉS

3 pieces per person · choice of 5 varieties maximum
additional canapés available + 6. per piece*

GARDEN

Sumac Hummus · *Cucumber, Marinated Tomato (VG, GF)*

Mushroom & Scamorza Arancini · *Tomato, Basil (V)*

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

Spiced Cucumber & Avocado · *Charred Corn & Mango Salsa (VG, GF)*

Pickled Beet Bruschetta · *Spiced Seeds (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)*

Beet Smoked Salmon Toast · *Brioche, Milk Mayo, Pickled Onion, Capers*

FARM

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

Gaucha Pie Co. Jerk Chicken Empanada · *Mango Salsa*

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

Honey-glazed Pork Belly · *Egg Yolk Aioli, Green Onion*

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

*includes tax & gratuity



APPETIZERS

select one

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

Garden Greens (VG) (GF)

Whipped Chickpeas, 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 Coulis, Watercress, Pickled Red Onion, Kalamata Olive Crumb

Chilled Sweet Pea Soup (V) (GF)

Crème Fraîche, Chive

(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)

Confit Potato, Marinated Zucchini, Cherry Tomato Salsa

Garlic & Herb Cornish Hen (GF)

Carrot, Smashed Potato, Kale, Sauce Vierge

Grilled Flat Iron Steak (GF)

Sweet Corn Porridge, Garlic Rapini, Blistered Tomatoes, Chimichurri

OCEAN

Chili Mustard Roasted Cod (GF) (DF)

Marinated Artichoke, Seared Potato, Tomato, Green Olive Pistou

Lemon & Honey Glazed Salmon (GF, DF)

Fingerling Potatoes, Broccolini, Herb Oil

Seared Branzino (GF, DF)

Charred Potato, Wilted Kale, Confit Garlic & Roasted Fennel

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

**includes tax & gratuity*



DESSERTS

please select one dessert to serve guests

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

Cherry Cheesecake Profiterole

*Cream Cheese Mousse, Sour Cherry Compote,
Graham Streusel, Chocolate Ganache*

Chocolate Caramel Tart

*70% Chocolate Crèmeux, Salted Caramel, Vanilla Bean Ganache,
Passion Fruit, Milk Crumb*

Raspberry Pavlova (GF)

*Passion Fruit Mousse, Macerated Berries,
Lime & Coconut Crumble, Mint*

Lemon Olive Oil Cake (GF)

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

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

*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*

Spicy Tuna Crispy Rice · *Sushi Rice, Avocado, Jalapeño, Herbs*

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

Buttermilk Fried Chicken Drumette · *Maple Hot Sauce, Chives*

(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.*

2 signature drinks available using ingredients below at no additional charge

PREMIUM BAR RAIL

Dillon's Selby Vodka

Dillon's Selby Gin

Havana Club Añejo Reserva Rum

Crown Royal Rye

Local Whisky 3

Johnnie Walker Red Label

Sauza Silver Tequila

Triple Sec

Campari

Vermouth

BEER & CIDER

Premium

WINES

Matto Pinot Grigio

San Tiziano Cabernet Sauvignon/Merlot/Rosso

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, 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



EVENT SERVICES

WHAT'S NOT INCLUDED

- *Vendor Meals (available by request +\$55* per vendor)*
- *Children's Meals (available by request +\$35* per child)*
- *Audiovisual Wedding Package (supplied by Encore)*
- *On-site/Day-of Wedding Coordinator*
- *Wedding Cake*
- *Florals & Decor (outside of votive candles)*

*includes tax & gratuity



WE LOOK FORWARD TO
HEARING FROM YOU

CONTACT

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malaparte.ca