



## EVENTS AT **100 QUEENS QUAY EAST** **TORONTO REGION BOARD OF TRADE**

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Oliver & Bonacini is proud to partner with Toronto Region Board of Trade to offer a state-of-the-art event space in an unparalleled location on Toronto's waterfront. Be among the first to experience the iconic new venue, housing approximately 38,000 square feet of contemporary design indoors and a spacious 22,000 foot open-air terrace with iconic city views. Large windows, high concrete ceilings and natural wood accents carry through to an inviting entryway and lounge, large gala space, multiple meeting rooms and an innovative digital studio and breakout spaces that include a media zone and café. Outside, guests are transported to a lush third floor terrace offering impressive city views by day or night.

A short distance from Union Station, Toronto's transportation hub, and steps from the city's picturesque Sugar Beach, this bright, modern, leading-edge location can accommodate up to 400 guests with ample arrangements available for every type of occasion. Our chef-driven kitchen, first-class service team and dedicated on-site event coordinators ensure style, sophistication and attention to detail are at the forefront of every corporate, social or celebratory engagement. At more than double its previous footprint, the Toronto Region Board of Trade is eager to welcome guests to its coveted new home as of fall 2022.



## FEATURES

- A Class AAA LEED Platinum office building adjacent to three-acre public park
- Iconic third floor event space inclusive of:
  - \* Large gala space
  - \* Four standalone large workshop/meeting rooms
  - \* Spacious city-view terrace featuring covered pagoda and ample patio seating
  - \* State-of-the-art digital studio with premium audiovisual capabilities
  - \* Multiple breakout spaces including entryway lounge, media zone and café
- Sought-after waterfront location

## NEARBY AMENITIES INCLUDE:

- Sugar Beach
- Union Station (with eventual PATH access)
- St. Lawrence Market
- Distillery District
- Martin Goodman Trail (bike & pedestrian)
- And more!





**FULL VENUE BUYOUT** | Reception: 725

**GALA SPACE**

- Can be partitioned into three separate event spaces (Brampton, Hamilton, Mississauga) / MHB - Full Buyout

**Capacities**

Seated: 410

Reception: 500



**FOUR DISTINCT MEETING ROOMS**

**Capacities**

Markham: 96

Vaughan: 72

Kitchener: 64

Oakville: 32

**BOARDROOMS**

**Capacities**

Burlington: 8

Richmond Hill: 10

**CITY-VIEW TERRACE**

**Capacities**

Reception: 400





## IT'S ON US

The following are included with your booking:

- White cotton napkins
- All existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed, personalized menus at each place setting
- Table numbers



## VENUE COSTS

Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Bar packages are also available.

### Other Costs to Consider

- All AV components
- On-site ceremonies start at \$400
- Cake cutting fee
- Security (if required)
- Vendor meals
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)

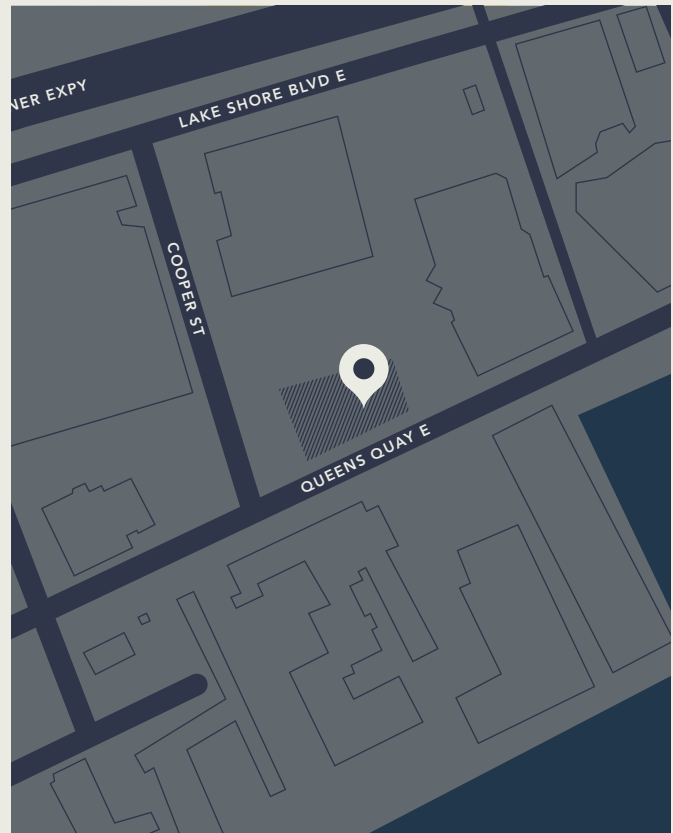
*Please note that special discounts are available for Toronto Region Board of Trade Members*





## QUICK FACTS

- Flexible space that can accommodate groups from 12 to 400
- Class AAA LEED Platinum office
- Outdoor terrace overlooking the city
- Valet and guest self-parking available
- State-of-the-art AV capabilities
- Chef-driven kitchen
- Professional, interactive and engaged service staff



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# BREAKFAST



# BREAKFAST BUFFET

priced per person

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Upgrade juices to individually bottled, fresh pressed juices for 4.

## CAFFEINE & GO

Assorted Biscotti  
Bacon & Egg Sandwich *Cheese & Tomato, English Muffin*  
Seasonal Whole Fruit  
Freshly Brewed Coffee & Selection of Teas  
17.

## 1QQ CONTINENTAL

Freshly Squeezed Orange Juice  
Individual Fruit Yoghurt  
Butter Croissants & Fruit Danishes  
Deviled Hen's Egg  
Market Fresh Fruit Salad & Berries  
Freshly Brewed Coffee & Selection of Teas  
23.

## HEALTHY START

Fruit & Vegetable Smoothies  
Whole Fruit  
Coconut Chia Pudding  
Granola, Dried Fruit & Berries  
Buckwheat Pancakes  
Caramelized Peaches  
Turkey Sausage  
Almond & Soy Milk  
Freshly Brewed Coffee & Selection of Teas  
30.

## 1QQ CONTINENTAL SANDWICH BAR

*Choose Two Sandwiches*

Freshly Squeezed Orange Juice  
Artisan Butter Croissants & Fruit Danishes  
Alderwood Smoked Salmon Bagel *Capers, Herb Crème, Tomato & Sprouts*  
1QQ Egg Sandwich *Smoked Bacon, Tomato, Cheese, English Muffin*  
Vegan Breakfast Burrito *Crushed Chickpeas & Lentils, Tomato, Charred Poblano, Sprouts, Spinach*  
Sliced Fruit & Berries  
Freshly Brewed Coffee & Selection of Teas  
32.

## HOT BREAKFAST

Cold Pressed Fruit Juices  
100km Fruit Yoghurt & Granola  
Artisan Butter Croissants & Fruit Danishes  
Breakfast Breads *Pumpkin, Banana, Carrot*  
Farm Fresh Chive Scrambled Eggs  
Applewood Smoked Bacon & Country Sausage  
Duck Fat Breakfast Potato *Caramelized Onion, Peppers*  
Sliced Fruit & Berries  
Freshly Brewed Coffee & Selection of Teas  
37.

## BOARD ROOM EXECUTIVE BREAKFAST

Cold Pressed Fruit Juices  
100km Fruit Yoghurt & Granola  
Ham & Cheese Empanada  
Breakfast Breads *Pumpkin, Banana, Carrot*  
Smashed Avocado & Tomato Crusty Bread *Seeds & Sprouts*  
Applewood Smoked Bacon & Country Sausage  
Poached Hen's Egg Shakshuka *Chickpeas, Tomato, Pickled Red Onion, Sesame Seeds*  
Duck Fat Breakfast Potato *Caramelized Onion, Peppers*  
Sliced Fruit & Berries  
Freshly Brewed Coffee & Selection of Teas  
47.



# BREAKFAST

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## 1QQ PANTRY

Breakfast Breads <i>(may include) Pumpkin, Banana, Zucchini-Walnut, Carrot</i>	3.
Seasonal Whole Fruit	3.
Muffins <i>(may include) Banana Nutella, Blueberry, Lemon Cranberry, Carrot Oatmeal, Morning Glory</i>	4.
Butter Croissant	4.
Granola & Date Squares	4.
Pain au Chocolat or Almond Croissant	4.5
Chef's Daily Mini Quiches <i>(may include) Lorraine, Florentine, Broccoli &amp; Cheddar, Yukon Gold Potato &amp; Caramelized Onion</i>	5.
Overnight Oats <i>Maple, Wild Berries</i>	7.
Greek Yoghurt Parfait <i>Berry Jam, Granola</i>	7.
Coconut Chia Seed Pudding <i>Toasted Coconut, Berries</i>	8.
Sliced Fruit & Berry Presentation	8.
1QQ Egg Sandwich <i>Smoked Bacon, Tomato, Cheese, English Muffin</i>	9.
Breakfast Wraps <i>Bacon, Spinach, Cheddar, Caramelized Onion, Tomato, Peppers, Black Bean</i>	11.
Peameal Sandwich <i>Fried Egg, Lettuce, Tomato, Dijon, Milk Bread</i>	11.
Alderwood Smoked Salmon Platter <i>Bagels, Herb Crème, Tomato &amp; Sprouts</i>	12.
Oatmeal Bar <i>Gluten-free Oats, Macerated Berries, Brown Sugar, Toasted Nuts</i>	12.
Waffle Bar <i>Macerated Berries, Caramelized Bananas, Caramel &amp; Chocolate Sauces, Chantilly, Feuilletine Crunch</i>	12.
Assorted Breakfast Toast <i>Avocado, Nut Butter, Seeds &amp; Sprouts, Pickled &amp; Marinated Melon</i>	12.
Smoked Salmon & Sourdough <i>Caper Herb Crème, Pickled Red Onion, Sprouts</i>	12.
1QQ Yoghurt Bar <i>Fruit Yoghurts, Chia Pudding, House Granola, Hemp Seeds, Dried Fruit, Toasted Nuts, Brown Sugar, Honey, Mixed Berries</i>	14.

# PLATED BREAKFAST

priced per person

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## PARLIAMENT ST.

Overnight Oats  
*Maple, Sour Cherry & Banana*

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Smoked Salmon & Ricotta Quiche  
*Red Oak Salad, Pickled Roots, Citrus, Lemon Dressing*

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### For the Table

Marinated Fruit & Berries

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Freshly Brewed Coffee & Selection of Teas  
39.

## THE GARDINER

100km Fruit Yoghurt Parfait  
*Toasted Oats, Dried Fruit, Coconut, Berries*

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Poached Hen's Egg & Avocado  
*Toasted Sourdough, Radish, Blistered Tomato, Spinach, Herb Olive Oil*

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### For the Table

Lemon Profiteroles  
*Raspberry*

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Freshly Brewed Coffee & Selection of Teas  
44.

# BREAK TIME



# THEMED BREAKS

*priced per person*

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## **COOKIE JAR**

Assortment of Shortbread & Sugar Cookies, Biscotti, Double Chocolate Brownie

12.

## **COFFEE & SWEETS**

Donuts, Biscotti, Alfajores, Freshly Brewed Coffee

12.

## **CHIP, CHIPS & CHIPS**

Yukon Potato, Taro & Plantain  
Caramelized Onion & Spinach Dip,  
Tomatillo Salsa, Artichoke Dip

14.

## **100KM "PRODUCE BOX"**

Locally Sourced Fruit, Yoghurts, Vegetables

17.

## **FOCACCIA BRUSCHETTA**

Balsamic Mushroom, Roasted Eggplant,  
Tomato & Cheese

17.

## **100KM GRILLED & PICKLED ANTIPASTO VEGETABLES**

Marinated Olives, Basil Pesto, Beet Hummus,  
Rosemary Focaccia

17.

## **SWEET TOOTH**

Chocolate Bars, Assorted Movie Candies,  
Chicago Style Popcorn, Soft Drinks

17.

## **SAY CHEESE**

Locally Sourced Cheese Board  
Dried Fruit & Nuts, Ontario Fruit Jam,  
Toasted Bread & Nut Crackers

18.

## **POWER UP**

Assorted Protein Balls, O&B Trail Mix,  
Crisp Vegetables & Hummus,  
Fruit & Vegetable Smoothies

21.

## **GO NUTS**

BBQ Spice, Kettle Cooked & Candied Nuts  
Nut Butters & Crackers, Hazelnut Dark Chocolate Truffles

23.

# LUNCH



# LUNCH BUFFET

priced per person

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## 100 DELI BUFFET

Chef's Seasonally Inspired Soup

Garden Greens

*New Farm Greens, Radish, 100km Carrot, Pomegranate Dressing*

Shaved Fennel, Kale & Radicchio Salad

*Carrot, Pickled Onion, Chayote Squash, Cilantro Vinaigrette*

Assorted Seasonally Inspired Meat & Vegetarian Sandwiches

Brie & Mozzarella Grilled Cheese Sandwich

*Sourdough, Caramelized Onion, Tomato Jam, Arugula*

Kozlik's Mustard, O&B Pickles

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Cookies & Brownies

38.

## SUGAR BEACH SALAD BAR

Garden Greens

*Quinoa, Lentils, Chickpeas, Pasta*

Pickled Red Onion, Spicy Sunflower Seeds, Lime Cabbage, Tomato, Aged Cheese, Cucumber, Hemp Seeds, Focaccia Croutons, Crispy Onion

Chef's Selection of Vinaigrettes & Dressings

Roasted Whole Steelhead Trout, Grilled Chicken Breast, Sweet Potato & Bean Cake

Fruit Tarts, Date & Granola Squares, Vegan Chocolate Cupcakes

38.

## THE WELLINGTON BUFFET

O&B Mushroom Soup (VG)

Tossed Kale & Romaine Caesar Salad

*Smoked Bacon, Parmesan, White Anchovy, Brioche Crouton, Hen's Egg, Horseradish Dressing*

Spinach & Fregola Salad

*Pickled Red Onion, Grilled Zucchini, Snap Peas, Spiced Almonds, Apple Vinaigrette*

Heirloom Beet & Ricotta Salad

*Smoked Pumpkin Seed, Fine Beans, Watercress, Carrot Gastrique*

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Asado-marinated Flat Iron Steak

*Potato Confit, Grilled Kale*

Lime & Cilantro Atlantic Salmon

*Summer Lentil Salad*

Pea & Asparagus Fusilli

*Arugula, Pine Nuts, Goats Cheese*

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Mini Donut Holes

*Local Jam, Caramel*

54.

# LUNCH BUFFET

priced per person

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## WTC BUFFET

Rice Noodle & Shredded Vegetable Salad  
*Bean Sprout, Mint, Lime, Pad Thai Dressing*

Roasted Cauliflower & Chickpea Salad  
*Torn Parsley, Toasted Seeds, Sesame, Pomegranate*

100km Roasted Carrot  
*Garlic & Herb Labneh, Pistachio, Sunflower Seeds*

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Gaucha Pie Co. Bulgogi Beef Empanada  
*Sesame Aioli*

Soy-Lemongrass Marinated Chicken Thigh  
*Spicy Greens, Sesame*

Barbacoa Glazed Atlantic Salmon  
*Cabbage, Sweet Onion*

Maccheroni Arrabbiata  
*Kale, Mozzarella*

—

Mini Sweets  
46.

## TASTE OF THE DANFORTH

Grilled Flatbread & Sumac Hummus

Chopped Green Salad  
*Pickled Onion, Cucumber, Shredded Carrot,  
Oregano Vinaigrette*

Mezze Platter  
*Grilled & Marinated Vegetables, Pickled Beets,  
Olives, Labneh*

Grilled Calamari & Butter Bean Salad  
*Arugula, Tomato, Lemon, Sherry Dressing*

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Lemon & Oregano Chicken Legs  
*Caramelized Onion, Lentil Rice Pilaf*

Smoked Pepper Beef Brochette  
*Chili Potato, Kale*

Roasted Cauliflower  
*Whipped Chickpeas, Parsley, Crispy Onion,  
Pomegranate, Garlic, Tahini*

—

Baklava & Fresh Fruit  
49.

# EXPRESS LUNCH

includes coffee

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add bread service for 4. per person

## SMOKED BRISKET REUBEN & GREENS

Sweet Pickle Smoked Brisket, Havarti Cheese, Swanky Sauce, Pickled Cabbage, Marble Rye, Garden Green Salad, Shaved Roots, Seeds, Balsamic Dressing

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Brûléed Lemon Tart

*Pink Peppercorn Meringue, Macerated Strawberries*

Fresh Coffee & Tea

32.

## PROTEIN SALAD BOWL

Roasted Beet Hummus, Avocado, White Lentils, Marinated Cabbage, Roasted Sweet Potato, Cucumber, Kale, Herbs, Honey Turmeric Dressing

Choose one:

Roasted Steelhead Trout

Grilled Chicken Breast

Sweet Potato & Bean Cake

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Chocolate & Peanut Butter Cookies

Fresh Coffee & Tea

39.

## CILANTRO & GARLIC CHICKEN LEG

White Beans, Grilled Roots, Dressed Watercress, Herb Olive Oil

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Peach & Brown Butter Tart

*Whipped Crème Fraîche, Honey Thyme Pecans*

Fresh Coffee & Tea

43.

## CHILI & LIME ROASTED SALMON

Quinoa & Lentil Salad, Tomato, Sweet Peppers, Spinach, Arugula Pesto

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Coconut Cream Tart

*White Chocolate Chantilly, Lime Mousse*

Fresh Coffee & Tea

46.

## ASADO GRILLED FLAT IRON STEAK

Garlic Kale, Fingerling Potato, Chimichurri

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Flourless Chocolate Cake

*Espresso Anglaise, Candied Almonds, Raspberry*

Fresh Coffee & Tea

52.

## HONEY-CHIPOTLE GRILLED NEW YORK STRIP LOIN STEAK

Steakhouse Spinach, Seared Potato, Mustard Jus

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White Chocolate Cheesecake

*Sour Cherry Pistachio Crumble*

Fresh Coffee & Tea

58.



# NETWORKING LUNCH

3-4 stations recommended per event

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## HUMMUS BAR

Fresh Pita, Crisp Flatbreads, Tabbouleh, Pickled Beets, Hummus, Baba Ghanoush, Chickpeas, Olives, Roasted Cauliflower, Labneh, Schug  
15.

Add:

Roasted Chicken 6.  
Falafel 5.

## LALA'S CANTINA

Traditional Beef & Sweet Potato Empanada,  
Broken Avocado Salad, Alfajores  
17.

## TACO TUESDAY, EVERYDAY

Shredded Lettuce, Cotija Cheese, Poblano Salsa, Tomatillo, Black Bean, Cilantro & Lime Mole Verde, O&B Hot Sauce, Chipotle

Choose two:

Pulled Pork, Smoked Chicken, Barbacoa Beef,  
Roasted Cauliflower, Maple Sweet Potato  
17.

## CAPTAIN NEON POKE BOWL *chef-led*

Choose from Atlantic Salmon or Tuna

Sushi Rice, Cucumber, Nori, Taro Root, Pickled Red Onion,  
Sesame, Avocado, Edamame, Ginger-Lemongrass Soy  
19.

## ARTISAN PASTA *choose two*

Rapini, Smoked Chicken & Toasted Almond Rigatoni  
Cherry Tomato, Roasted Fennel, Spinach & Maccheroni  
Nonna's Fusilli Bolognese

Served with Garlic Toast, Pangritata, Chili Olive Oil &  
Pecorino Romano

21.

## 1QQ HARVEST TABLE

Ontario Blue, Brie & Gouda, Sharbot Lakes Cured Meat,  
Kozlik's Mustard, Local Jam, 100km Roots & Hummus,  
Smoke Bloke Salmon, Rosemary Focaccia,  
Fruit & Nut Crackers

21.

## 1QQ DELI BAR *chef-led*

Build Your Sandwich or Salad

Greens, Grains, Legumes, Crispy Bits & Dressing,  
Shaved Meats, Fish Salad, Balsamic Vegetables,  
Aioli, Mustard, Horseradish, O&B Pickles,  
Selection of Breads, Wraps, Sandwich Buns

26.

# CANAPÉS



# CANAPÉS

priced per piece · minimum one dozen per selection

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## GARDEN

Guacamole in Spiced Cucumber Cups <i>Sweet Paprika, Tomatillo</i>	4.
Marinated Mushroom & Focaccia <i>Aged Balsamic, Caramelized Onion, Goat Cheese</i>	4.
Black Bean Fritters <i>Poblano Salsa, Guajillo Gastrique</i>	4.
Quinoa & Brown Rice Croquette <i>Salsa Valentina, Charred Garlic</i>	4.
Mac & Cheese Bites <i>Smoked Tomato Aioli, Parmesan</i>	4.
Roasted Fig & Ricotta Bruschetta <i>Osprey Bluffs Honey, Toasted Walnut</i>	4.
Whipped Goat Cheese Gougères <i>Charred Peach</i>	4.
Charred Maitake Pont Neuf <i>'Hollandaise', Pickled Thyme</i>	4.
Caprese Skewers <i>Marinated Mozzarella, Fresh Basil, 100km Tomatoes, Vincotto</i>	4.
Gaucho Pie Co. Mushroom Empanadas <i>Chiminasty Sauce, Oregano</i>	4.5
Spring Pea & Goats Cheese Tart <i>Tomato Chutney, Mint</i>	4.5

## OCEAN

Peppercorn Smoked Salmon & Pretzel <i>Dijon Crème, Red Onion Salsa</i>	4.5
Crispy Fish "BLT" Slider <i>Smoked Bacon, Lettuce, Tomato, Gribiche</i>	4.5
Firecracker Shrimp Tempura <i>Smoked Habanero Ketchup, Mango</i>	4.5
Tuna Poke "Bowl" <i>Cucumber, Nori, Pickled Onion, Soy, Sesame, Rice Pearls</i>	4.5
Canadian East Coast Oysters <i>Charred Cucumber Mignonette</i>	4.5
Salmon Cake <i>Preserved Lemon &amp; Caper Aioli</i>	5.
Grouper Ceviche <i>Taro Crisp, Passion Fruit</i>	5.
Salmon Roe Toast <i>Milk Mayo, Avocado</i>	5.5
East Coast Lobster Salad <i>Tarragon, Pumpernickel</i>	6.
Piri Piri Octopus <i>Egg Yolk Aioli</i>	6.

# CANAPÉS

priced per piece · minimum one dozen per selection

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## FARM

Steak Brochette <i>Chimichurri</i>	4.
Grilled Chili Chicken Satay <i>Coconut Curry, Scallion</i>	4.5
Smoked Chicken Taco <i>Shredded Vegetables, Tomatillo Salsa, Cilantro</i>	4.5
Char Siu BBQ Pork Slider <i>Green Tomato Kimchi, Honey, Sesame</i>	4.5
feasTO Lemongrass Chicken Dumpling <i>Special Sauce</i>	4.5
Hoisin Duck Pancake <i>Spring Onion, Pickled Carrot, Cilantro</i>	5.
Chicken Drumette <i>Sweet &amp; Sour</i>	5.
Prime Rib Beef Slider <i>Caramelized Onion Aioli, Ontario Gouda, Tomato, Potato Bun</i>	5.
Gaucho Pie Co. Jerk Chicken Empanada <i>Pineapple Chutney</i>	5.
Ontario Lamb Slider <i>Red Pepper Preserve, Arugula, Goat Cheese</i>	5.
Chicken Liver Parfait <i>Toasted Brioche, House Pickles</i>	5.
Beef Tartare <i>Yukon Chip, Cured Yolk, Pickled Vegetables, Chervil</i>	5.5
Lamb Kofta <i>Harissa Cumin Mint Yoghurt</i>	5.5
Charred Lamb Chops <i>Mint &amp; Pea Pistou</i>	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 · add 3.5 for each additional piece

# RECEPTION & FOOD STATIONS



# RECEPTION & FOOD STATIONS

*priced per person*

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## **SLIDER STATION** *three pieces per person*

Mushroom Slider *Smoked Pepper Goat Cheese, Arugula, Artichoke*

Lentil & Legume Slider *Sweet Potato & Herbs, Rapini Mole Verde*

Crispy Fish Slider *Shredded Vegetables, Gribiche*

Swanky Beef Slider *Lettuce, Tomato, Cheese, Special Sauce*

Maple Pork Belly Slider *Green Tomato, Kimchi, Hoisin BBQ, Sesame*

Buffalo Chicken Slider *Blue Cheese, Tomato, Dill Pickle*

Sun-dried Tomato & Feta Lamb Slider *Red Pepper Preserve, Spinach*

*choose two 13.*

*choose three 15.*

*served on potato buns*

## **PAELLA STATION** *chef-led*

Bomba Rice, Chorizo, Shrimp, Smoked Chicken & Saffron

18.

## **EAST MEETS WEST OYSTER STATION** *chef-led, minimum 50 guests*

Selection of East & West Coast Oysters, Hot Sauce, Lemon, Sea Buckthorn, Charred Cucumber, Horseradish

21.

## **100 HARVEST TABLE**

Ontario Blue, Brie & Gouda, Sharbot Lakes Cured Meat, Kozlik's Mustard, Local Jam,  
100km Roots & Hummus, Smoke Bloke Salmon, Rosemary Focaccia, Fruit & Nut Crackers

21.

## **CITRUS CURED RAINBOW TROUT** *chef-led*

Blood Orange, Cookstown Beets, Fennel, Sheldon Creek Horseradish Labneh

23.

## **CLEAVER MEAT CO. SMOKED PEPPER RUBBED TOMAHAWK STEAK** *chef-led*

Steakhouse Spinach, Goat Cheese & Green Onion Russet, Charred Carrot,  
Chimichurri, Red Wine Jus, Mustard, Horseradish

45.

# RECEPTION & FOOD STATIONS

*priced per person*

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## **BAO STATION** *chef-led*

Hoisin Pork Belly *Pickled Chili, Peanuts, Cilantro*  
Smoked Brisket *Pickled Cabbage, Sesame Aioli, Cilantro*  
Char Siu BBQ Chicken *Cucumber, Carrot, Mint*  
Teriyaki Tofu *Cabbage, Scallion, Sesame Seeds*  
15.

## **POUTINE STATION**

*choose one*

Pulled Short Rib Or Smoked Chicken  
Yukon Fries, Squeaky Curds, Scallion, Chicken Gravy & Mushroom Gravy  
16.

## **GNOCCHI STATION** *chef-led*

Ricotta Gnocchi *Spring Peas, Asparagus, Pancetta, Fresh Herbs, Brown Butter, Ricotta Salata*  
18.

## **RISOTTO STATION** *chef-led*

Roasted Summer Squash, Spring Peas, Grana Padano, New Farm Arugula  
18.

## **EDO SUSHI** *four pieces per person, minimum 50 guests*

Assorted Maki, Sashimi & Nigiri, Wasabi, Soy, Pickled Ginger  
21.

## **SHORT RIB STATION** *chef-led*

Cabernet Braised Beef Short Rib, Proper Mash, 100km Carrots, Sorrel  
22.

## **TASTE OF THAILAND** *chef-led choose two*

Chili Beef, Sesame Chicken, Garlic Shrimp, Basil Tofu, Ginger-Lemongrass, Coconut Curry  
Jasmine Rice, Shredded Vegetables, Cilantro, Toasted Nuts, Naan  
26.

## **SEAFOOD, SEAFOOD, SEAFOOD**

Fennel Poached Shrimp Cocktail, East Coast Oysters, Matane Shrimp & Zucchini, Grouper Ceviche, Grilled Octopus, Birch Cured Salmon Horseradish, Lemon, Cocktail Sauce, Mignonette, Taro, 100km Greens, Sheldon Creek Labneh, Dill  
55.

# RECEPTION & FOOD STATIONS

*priced per person*

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## **EMPANADA STATION** *choose two*

*Traditional Gaucho Beef, Olive, Egg*

*Bulgogi Grass-fed Beef, Potato, Scallions, Roasted Red Pepper, Tomato*

*Chorizo Smoked Paprika, Caramelized Onion, Roasted Red Peppers*

*Jerk Chicken Scotch Bonnet, Thyme, Allspice*

*Roasted Mushroom Pasilla Peppers, Olives, Roasted Red Pepper*

*Roasted Sweet Potato Parallel's Sesame Tahini, Pomegranate Molasses  
served with chimichurri & housemade hot sauces*

13.

## **BEAUTY EATS PIZZA** *choose two*

*The Truffle Hunter Mushrooms, Parsley, Truffle Crema*

*The Classic Proper Racing Stripe Pizza Sauce, Italian Oregano, Basil*

*The Parking Lot Pepperoni Housemade Pepperoni, Mozzarella*

14.

## **TACO STATION** *choose two*

*Carne Asada Beef Skirt Steak, Chipotle, Pickled Onions, Cilantro Lime Crema*

*Baja Shrimp Chunky Avocado, Savoy Cabbage, Sriracha Crema*

*Charred Corn Tomatillo, Sweet Corn, Serrano Peppers, Goat Feta*

*Chicken Tinga Chipotle, Pickled Onions, Cilantro, Cotija*

*Pork Carnitas Mole Verde, Toasted Sunflower Seeds*

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

17.

## **CAPTAIN NEON POKE STATION** *chef-led*

*Choose from Atlantic Salmon or Tuna*

*Sushi Rice, Cucumber, Nori, Taro Root, Pickled Red Onion, Sesame,  
Avocado, Edamame, Ginger-Lemongrass Soy*

19.



# DESSERT STATIONS

*priced per person*

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## **DIY S'MORES**

Vanilla Bean, Passion Fruit & Raspberry Marshmallow,  
Chocolate Chip & Double Chocolate Cookies,  
Dulce de Leche, White Chocolate Chantilly, Brownie Crumb  
16.

## **CRÈME BRÛLÉE BAR**

Classic Vanilla Bean, Lemon, Green Tea & Chocolate Crème Brûlée,  
Assorted Biscotti, Macerated Berries, Toasted Nuts  
17.

## **CUP – CONE – COOKIES!** *chef-led*

*minimum 100 guests*

Liquid Nitrogen Vanilla Ice Cream  
Sugar Cones, Chocolate Chip & Double Chocolate Cookies  
Salted Caramel, Strawberry Sauce  
Rainbow Sprinkles, Cake Crumbs, Candy  
21.

# PLATED

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## COLD APPETIZERS

Green Greens <i>Leafy Greens, Cucumber, Kohlrabi, Zucchini, Parsley Herb Vinaigrette</i>	14.
Watermelon Gazpacho <i>Cucumber, Crème Fraîche, Toasted Almonds</i>	14.
Caesar Salad <i>Romaine, Horseradish, Pecorino, Smoked Bacon, Crispy Russets</i>	15.
Tomato & Feta <i>Pomegranate, Dandelion, Arugula &amp; Pumpkin Seed Vinaigrette</i>	16.
Charred Beets <i>Lemon Ricotta, Arugula, Pearl Red Onions, Poppy Seed</i>	16.
Watermelon Salad <i>Butter Lettuce, Goat Feta, Heirloom Tomato, Parsley Vinaigrette</i>	17.
Smoked Salmon & Citrus <i>Whipped Ricotta, Pickled Beet, Dill, Focaccia</i>	19.
Seared Albacore Tuna Crudo <i>Milk Mayo, Passion Fruit, Radish, Cucumber</i>	19.
Heirloom Tomato & Mozzarella Salad <i>Young Basil, Pickled Pearls, Balsamic</i>	19.
Beef Carpaccio <i>Honey Mushrooms, Parmesan, Rosemary Focaccia</i>	20.

## HOT APPETIZERS

Roasted Tomato Bisque <i>Cheddar'd Croutons, Cracked Pepper</i>	12.
Mushroom Soup <i>Roasted Maitake, Chives, Crème Fraiche</i>	14.
Warm Brie & Focaccia <i>BBQ Eggplant, Tomato, Osprey Bluffs Honey, Morita</i>	16.
Pea & Asparagus Fusilli <i>Arugula, Pine Nuts, Goat Cheese</i>	18.
Potato & Sweet Onion Cannelloni <i>Rosemary Cream, Pickled Mushrooms</i>	19.
Ricotta Gnocchi <i>Spring Peas, Asparagus, Pancetta, Fresh Herbs, Brown Butter, Ricotta Salata</i>	19.

## MAIN COURSE

Sumac & Garlic Roasted Cauliflower <i>Grilled Vegetable Ragu, White Bean, Dandelion Vierge</i>	30.
Charred Eggplant <i>Whipped Chickpeas, Heirloom Carrot, Green Lentils, Roasted Garlic Tahini</i>	30.
Charred Maitakes <i>Heirloom Carrots, Brown Rice, Cherry Tomato Vierge</i>	30.
Pan-roasted Chicken Suprême <i>Leek &amp; Mushroom Fricassée, Riesling Jus</i>	32.
Seared Branzino <i>Garlic Rapini, Tomato, Chickpeas, Lemon</i>	34.
Slow-roasted Pacific Salmon <i>Toasted Barley, Swiss Chard, Peppers, Fennel</i>	35.
Grilled Salmon <i>Nigella Crème Fraîche, Mustard Greens, Smashed New Potato</i>	35.
Thyme & Shallot Cornish Hen <i>Grain Pilaf, Garlic &amp; Chili Kale, Riesling Jus</i>	38.
Cabernet Braised Beef Short Rib <i>Mushroom Porridge, Crispy Russets, Grilled Broccoli</i>	44.
Rosemary & Pepper Rubbed Strip Loin <i>Proper Mash, Warm Pepper &amp; Vidalia Salad, Chimichurri</i>	48.
Ontario Lamb Sirloin <i>100km Carrots, Spring Peas, Roasted Fingerlings, Chimichurri</i>	51.
Butter Poached Prawn & Strip Loin <i>Seared Potato, Carrot, Brussels Sprouts, Red Wine Jus</i>	57.
Beef Tenderloin <i>Celeriac, Glazed Carrots, Charred Pearls, Mustard Jus</i>	60.

# PLATED

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## DESSERT

Peach Melba <i>Coconut Rum Cream, Pineapple Compote, White Chocolate</i>	13.
Tarte au Fraise <i>Macerated Strawberries, Vanilla Bean Custard, Shortcake Streusel, Mint</i>	13.
Key Lime Profiterole <i>Burnt Meringue, Candied Lime, Graham Crumble</i>	13.
Chocolate Espresso Tart <i>Passion Fruit Curd, Hazelnut Biscotti, Milk Chocolate Chantilly</i>	14.
Limoncello Tiramisu <i>Honey Gelée, Wild Blueberry Compote, Crystallized Lemon</i>	14.
Chocolate Olive Oil Cake <i>Sea Buckthorn, Hibiscus Meringue, Edible Flowers (VG/GF)</i>	14.

## FOR THE TABLE *served family style, priced per person*

Marinated Olives & Sumac Hummus <i>Flatbread</i>	5.
Grilled & Marinated Antipasto Vegetables <i>Basil Pesto, Toasted Bread</i>	5.
Sharbot Lakes Cured Meat <i>Mustard, Pickles, Sourdough</i>	7.
Locally Sourced Cheese <i>Compote, Dried Fruit, Crackers</i>	9.

# CHILDREN'S MENU

*priced per child*

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*Please select one appetizer, one main and one dessert for the group — or let the kids eat what the grown-ups are eating!  
Same dishes, just smaller portions.*

## **APPETIZERS**

Crisp Vegetables & Hummus

Cheese & Crackers

Caesar Salad *Romaine, Cheese, Croutons*

## **MAINS**

Maccheroni & Cheese

Buttered Fusilli & Peas

Rigatoni, Tomato Sauce & Braised Meatball

Grilled Chicken Tenders & Fries

Beef Slider & Fries

## **DESSERTS**

Vanilla Ice Cream *Sprinkles, Candy, Chocolate Sauce*

Chocolate Fudge Brownie *Caramel, Sprinkles*

Cookies & Milk

Fruit Cup

35.

# LATE-NIGHT

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## FOOD STATIONS

Smash Burger Sliders & Fries  
*Smoked Ketchup, Spicy Aioli*  
11.

## POUTINE STATION *choose one*

The OG  
*Black Pepper Gravy, Cheese Curds, Green Onion, Spice Route  
Butter Chicken, Spiced Yoghurt, Cilantro Chutney*

Far East  
*Bulgolgi Short Rib, Kimchi, Sesame*

Southern Comfort  
*Buttermilk Fried Chicken, Red Eye Gravy, Smoked Cheddar*

The Garden  
*Mushroom Gravy, Cheese Curds, Grilled Roots, Crispy Herbs*  
14.

## LIBRETTO PIZZA *choose two*

Classic Margherita  
*Tomato Sauce, Buffalo Mozzarella, Basil*

Funghi  
*Roasted Mushrooms, Thyme, Truffle Crema*

Meat Lovers  
*Italian Sausage, House Pepperoni, Smoked Bacon*  
14.

## CANAPÉS

Mac & Cheese Bites <i>Spicy Ketchup, Pecorino</i>	4.
Swanky Beef Slider <i>Lettuce, Tomato, Cheese, Special Sauce</i>	4.5
Gaucha Pie Co. Ham & Cheese Empanada <i>Red Pepper Preserve</i>	5.
Roasted White Fish Taco <i>Black Pepper &amp; Maple Crunchy Slaw, Cilantro, Corn Tortilla</i>	4.5
Spicy Beef Patty <i>Mango Amba Sauce</i>	4.5
Street Noodle Box <i>Chow Mein, Shredded Vegetables, Mint, Cilantro, Soy</i>	5.5
Meatball Slider <i>Spicy Pepper, Mozzarella, Basil, Pain au Lait</i>	4.5

# BEVERAGE



# WINE LIST

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## SPARKLING

Montelliana Prosecco, Veneto, Italy	68.
Pares Balta NV Cava Brut, Spain	70.
Cave Spring 'O&B Sparkle & Buzz', Niagara, Ontario	72.
Henry of Pelham 'Cuvée Catharine' Rosé, Niagara, Ontario	100.
Collet NV Brut, Champagne, France	135.
Tattinger Brut Reserve, Champagne, France	170.
Moët & Chandon, Champagne, France	250.

## WHITE

Cave Spring 'O&B White' Chardonnay, Niagara, Ontario	47.
Fontamara Pinot Grigio, Terre di Chieti, Italy	49.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy	52.
Pasquiers Sauvignon Blanc-Vermentino, Languedoc, France	54.
Rocca delle Macie Giulio Straccali Pinot Grigio, Lombardy, Italy	56.
Les Jamelles Sauvignon Blanc, Pays d'Oc, France	59.
Cave Spring 'Canoe' Riesling, Niagara, Ontario	60.
Redwood Chardonnay, California	62.
Umani Ronchi Villa Bianchi Pecorino, Marche, Italy	70.
Ironstone Chardonnay, Lodi, California	70.
Maria Bonita Loureiro, Vinho Verde, Portugal	72.
Torrent Bay Sauvignon Blanc, Marlborough, New Zealand	75.
Jean-Luc Colombo 'La Violette' Viognier, Rhône, France	78.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa	86.
Cartlidge & Browne Chardonnay, Napa Valley, California	88.

## RED

Cave Spring 'O&B Red' Cabernet Franc, Niagara, Ontario	47.
Fontamara 'Quattro', Abruzzo, Italy	49.
Gerardo Cesari 'Lidi' Merlot, Venezie, Italy	51.
Más Buscados Tempranillo-Petit Verdot, Castilla, Spain	54.
Les Jamelles Cabernet Sauvignon, Pays d'Oc, France	59.
Redwood Cabernet Sauvignon, California	62.
Luigi Bosca Malbec, Argentina	72.
Velenosi Montepulciano-Sanglovese, Marche, Italy	67.
Ironstone Cabernet Sauvignon, Lodi, California	67.
Solid Ground Pinot Noir, California	75.
Speri Valpolicella Classico, Veneto, Italy	77.
Jean-Luc Colombo 'Les Abeilles' Côtes du Rhône, Rhône Valley, France	83.
Cartlidge & Browne Cabernet Sauvignon, Napa Valley, California	88.
Saint Cosme, Syrah, Côtes du Rhône, France	90.
Olivier Pithon, 'Mon P'tit Pithon Rouge', Côtes Catalanes, France *limited availability	92.
Chemistry Pinot Noir, Willamette Valley, Oregon	95.
Clos LaChance 'Estate' Cabernet Sauvignon, Santa Clara Valley, California *limited availability	115.

*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

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## **BASIC BAR**

*per oz* 9.5

Smirnoff Vodka  
Tanqueray Gin  
El Dorado 5 Year Rum  
Canadian Club Rye  
J&B Scotch

## **PREMIUM BAR**

*per oz* 11.

Dillon's Selby Vodka  
Dillon's Selby Gin  
Havana Añejo Reserva Rum  
Crown Royal Rye  
Bulleit Bourbon  
Johnnie Walker Red Label Scotch

## **ULTRA PREMIUM BAR**

*per oz* 13.

Belvedere Vodka  
Dillon's Unfiltered Gin 22  
El Dorado 8 Year Rum  
Canoe Barrel Aged Rye  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch



# BEVERAGES

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## SCOTCH

The Glenlivet 12 Year Old Scotch	14.
Highland Park 10 Year Old Scotch	14.
The Macallan Gold Single Malt Scotch	16.
Talisker 10 Year Old Single Malt Scotch	18.

## TEQUILA

Sauza Tequila	12.
Dejado Tequila	14.
Don Julio Blanco Tequila	17.

## AFTER-DINNER DRINKS

Baileys Irish Cream, Grand Marnier, Kahlúa, Amaretto,	11.
Courvoisier VS, Martell VS	17.

## BEER & CIDER

Standard	9.5
Premium	11.

*Please note a minimum of 500. in bar sales before tax and gratuity is required, or a bartender charge of 100. will be added to your bill.*

# BEVERAGES

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## SPIRIT-FREE

### **STRAWBERRY BASIL SMASH**

Strawberry, Muddled Basil, Lime, Soda  
6.

### **BLACKBERRY NOHITO**

Lime Juice, Blackberry Syrup, Soda Water  
8.

### **PINEAPPLE CONFUSION**

Pineapple, Mint, Lemon, Soda  
9.

### **CUCUMBER COOLER**

Cucumber, Mint, Lemon, Thyme, Soda  
9.

# BEVERAGES

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## NON-ALCOHOLIC

Soft Drinks <i>Coke, Diet Coke, Sprite, Ginger Ale</i>	355ml	3.5
Bottled Juices <i>Apple, Cranberry, Orange, Grapefruit</i>	300ml	4.
Still & Sparkling Water	355ml	4.5
Sparkling San Pellegrino Fruit Juices <i>Limonata, Aranciata, Aranciata Rossa</i>	355ml	5.
WakeWater <i>Lemon, Grapefruit, Blackberry</i>	355ml	5.
Propeller Cold Brew		5.
Cold-pressed Fruit & Vegetable Well Juices & Lemonades <i>Seasonal Flavours Available</i>	355ml	8.
Leitz Non-Alcoholic Sparkling Wines <i>Sparkling Riesling, Sparkling Rose</i>	200ml	8.

# BEVERAGE STATIONS

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## INFUSED WATER STATION

*less than 100* 35.  
*more than 100* 50.

Blueberry Orange  
Cucumber Mint

## COFFE & TEA

35 cups 82.

Freshly Brewed Coffee & Assorted Specialty Teas

## PROPELLER COFFEE CO.

*per person* 12.

*minimum 75 guests*  
*led by Propeller baristas*

Espresso-based & Drip Coffees  
Pluck Teas  
Propeller Cold Brew  
Hot Chocolate & Steamers



## CHILLED TEA

*less than 100* 65.  
*more than 100* 80.

Cranberry Citrus  
Terrace Sweet Tea

## LEMONADE

*less than 100* 65.  
*more than 100* 80.

Sparkling Raspberry  
Mixed Citrus

# BAR PACKAGES

*priced per person*

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## **BASIC PACKAGE**

*Open bar for one hour reception before dinner and for five hours after dinner. Wine only with dinner.*

### **Basic Bar Rail**

*Smirnoff Vodka, Tanqueray Gin, El Dorado 5 Year Rum, Canadian Club Rye, J&B Rare Scotch*

### **House Wines**

*Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red' Cabernet Franc*

### **Beer & Cider**

*Standard*

### **Non-Alcoholic Beverages**

*Pop, Juice*

*Freshly Brewed Coffee & Tea, Pop, Juice  
60.*

## **PREMIUM PACKAGE**

*Open bar for one hour reception before dinner and for five hours after dinner*

### **Premium Bar Rail**

*Dillon's Selby Vodka, Dillon's Selby Gin,  
Havana Añejo Reserva Rum, Crown Royal Rye,  
Bulleit Bourbon,  
Johnnie Walker Red Label*

### **House Wines**

*Fontamara Pinot Grigio  
Fontamara Quattro*

### **Beer & Cider**

*Standard and Premium*

### **Non-Alcoholic Beverages**

*Pop, Juice*

*65.*

# BAR PACKAGES

*priced per person*

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## **ULTRA PREMIUM PACKAGE**

*Open bar for one-hour reception before dinner and for five hours after dinner*

Sparkling Toast

Bar Bites

*Gourmet Bar Snacks*

Ultra Premium Bar Rail

*Belvedere Vodka, Dillon's Unfiltered Gin 22, El Dorado 8 Year Rum,*

*Canoe Barrel Aged Rye, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch*

Beer & Cider

*Standard & Premium*

House Wines

*Fontamara Pinot Grigio*

*Gerardo Cesari Bianco delle Venezie*

*or*

*Fontamara 'Quattro'*

*Gerardo Cesari 'Lidi' Merlot*

Non-alcoholic Beverages

*Bottled Water*

*Standard Pops*

*Coffee & Tea*

**80.**

# COCKTAILS

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## HOUSE & CLASSICS

### DARK & STORMY

Añejo Rum, Ginger Beer, Lime, Bitters  
15.

### SOUTHSIDE

Gin, Mint, Citrus Syrup, Lime, Soda  
16.

### ELDERFLOWER PALOMA

Tequila, Elderflower Liqueur, Grapefruit, Lemon  
16.

### SWISS CARTEL

Tequila, Sweet Vermouth, Campari, Orange  
19.

### TORONTO COCKTAIL

Rye, Fernet, Simple Syrup, Angostura Bitters  
19.

### ESPRESSO MARTINI

Vodka, Kahlúa, Espresso  
18.

### PAPER PLANE

Bourbon, Aperol, Amaro, Torched Lemon  
19.

## SESSIONS

### AMERICANO

Campari, Sweet Vermouth, Soda Water, Orange  
12.

### MARGA-XALAPA

Silver Tequila, Fresh Lime Juice, Fresh Watermelon Juice,  
Agave, Togarashi & Coarse Salt Rim  
12.

### SANGRIA ROSSO

Red Wine, Orange Liqueur, Dillon's Selby Vodka,  
Seasonal Juices & Fruit Garnishes  
12.

### BERRY AID

Dillon's Selby Strawberry Rhubarb Vodka, Dillon's Selby  
Berry Bliss Liqueur, Fresh Lemonade, Strawberry-Citrus  
Syrup, Soda Water, Dehydrated Lemon Wheel  
12.

### APEROL SPRITZ

Sparkling Wine, Aperol, Lemon Juice, Orange, Soda  
14.

### SAVOIE 75

Sparkling Wine, Lemon, Elderflower Liqueur  
14.

### KIR

Cassis Liqueur, Prosecco, Lemon  
15.

### BATCHED

*minimum 50 orders required  
served from the bar*