

# c a n o e

Oliver & Bonacini Hospitality  
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[oliverbonacinievents.com](http://oliverbonacinievents.com)



# canapés

priced per piece · minimum order of one dozen per item  
4 pieces per person recommended for a one-hour reception

## vegetarian

|   |      |
|---|------|
| rapini tempura ricotta salata (V)                                 | 3.50 |
| warm ricotta cattail bannock, fine herbs + toasted hazelnuts (V)  | 3.75 |
| mac + cheese croquette parmesan + clay pepper custard (V)         | 4.   |
| mushroom rillettes charred baguette + caramelized goat cheese (V) | 4.75 |

## seafood

|  |      |
|--|------|
| crispy calamari saffron rouille  | 4.25 |
| roasted albacore tuna tartare puffed tapioca crisp + seaweed mayo (GF) | 4.50 |
| maple cured salmon wild rice flatbread + bottarga emulsion             | 4.50 |
| b.c. pink shrimp roll charred cabbage + wasabi mayo (GF)               | 5.   |

## meat

|   |      |
|---|------|
| crispy buttermilk chicken pickled shallot + nori salt                             | 4.   |
| grass fed steak tartare egg yolk, foraged pickles + pretzel toast                 | 4.50 |
| canoe classic tourtière cedar jelly + sea buckthorn                               | 5.   |
| twice baked potato truffle mayo, applewood smoked bacon + spring onion            | 5.   |
| foie gras parfait burnt onion, preserved berries, pickled Pernod + herb flatbread | 5.   |

## hand-rolled rice paper rolls

minimum order of 100 pieces · two days' notice required

|                                  |      |
|----------------------------------|------|
| seasonal vegetable roll (GF)     | 4.50 |
| chilled peking duck roll (V)(GF) | 5.   |

## oyster station

Oyster Boy's Finest served on the half shell with 54 smoker + mignonette  
4.75. per piece · live shucker available for an additional fee

## 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 + meat creation.  
14. per person

(V) vegetarian · (GF) gluten-free

menus and pricing are subject to change based on seasonal availability  
prices exclude tax + gratuity

# breakfast

priced per person

## continental

**basket of morning breads** (V)  
scones, bagels, croissants,  
marmalades + vanilla crème fraîche  
-

**maple cured salmon gravlax** (GF)  
traditional garnishes  
-

**fresh fruits + berries** (V) (GF)  
-

**housemade granola + yoghurt** (V)  
-

**freshly brewed coffee + selection of teas**  
30.

## healthy choice

**organic hen's egg quiche** (V) (GF)  
broccoli, spinach + ricotta  
-

**maple buckwheat porridge** (V)  
-

**housemade granola + yoghurt** (V)  
-

**avocado + berries** (V) (GF)  
-

**freshly brewed coffee + selection of teas**  
38.

## cottage breakfast

**ontario apples + wild cranberry french toast** (V)  
whipped butter + local maple syrup  
-

**crème fraîche scrambled eggs** (V)  
field mushrooms + chives  
-

**applewood smoked bacon + sausage**  
-

**canoe home fries** (V)  
-

**steel cut oat porridge** (V)  
fresh berries + Osprey Bluffs honey  
-

**freshly brewed coffee + selection of teas**  
41.

## classic canoe breakfast

**canoe frittata** (V) (GF)  
Northern Woods mushrooms,  
Ashley goat cheese + charred leeks  
-

**applewood smoked bacon + sausage**  
-

**pastries** (V)  
scones, croissants, danishes,  
marmalades + vanilla crème fraîche  
-

**fresh fruits + berries** (V) (GF)  
-

**housemade granola + yoghurt** (V)  
-

**freshly brewed coffee + selection of teas**  
44.

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# lunch

priced per person

## express lunch

**green bean + hazelnut salad** (V) (GF)  
pickled shallots, shaved fennel, Pernod  
+ wild ginger dressing

-

**steelhead trout** (GF)  
roasted fingerling potato, braised daikon,  
spring onion, pickled dill + celeriac broth

or

**flat iron steak**  
arugula salad, pommes frites  
+ Canadian peppercorn sauce

-

chef's selection of sweets for the table

-

freshly brewed coffee + selection of teas  
70.

## menu a

**green bean + hazelnut salad** (V) (GF)  
pickled shallots, shaved fennel, Pernod  
+ wild ginger dressing

or

**northern woods mushroom soup** (V) (GF)  
shaved mushrooms, chives + puffed wild rice

-

**haida gwaii albacore tuna** (GF)  
roasted baby gem, sugar snap peas,  
warm tartar sauce + crispy confit potato

or

**aurora chicken pot pie**  
Tamworth pancetta, sage, wild + tame mushrooms

-

**tarte au sucre** (V)  
wintergreen Chantilly, vanilla crisp, rum + raisins

-

freshly brewed coffee + selection of teas  
71.

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## menu b

**northern woods mushroom soup** (V) (GF)  
shaved mushrooms, chives + puffed wild rice  
or

**romaine salad**  
bacon, Melba toast, Parmesan cream,  
cured yolk + Caesar dressing  
-

**haida gwaii albacore tuna**  
roasted baby gem, sugar snap peas,  
warm tartar sauce + crispy confit potato  
or

**leo's ricotta pasta** (V)  
torn basil, roasted tomato + ricotta salata  
or

**flat iron steak**  
wild rice + barley fricassée, celeriac purée,  
crispy burdock, capers + molasses jus  
-

**tarte au sucre** (V)  
wintergreen Chantilly, vanilla crisp, rum + raisins  
or

**dark chocolate torte** (V)  
maple sortilège mousse, milk chocolate glaze  
+ hazelnut meringue  
-

**freshly brewed coffee + selection of teas**  
81.

## menu c

**green bean + hazelnut salad** (V) (GF)  
pickled shallots, shaved fennel, Pernod  
+ wild ginger dressing  
or

**100km roasted heirloom carrot soup** (V) (GF)  
roasted beets + charred radish  
or

**grass fed steak tartare**  
foraged pickles, gelled yolk + pretzel toast  
-

**steelhead trout**  
roasted fingerling potato, braised daikon,  
spring onion, pickled dill + celeriac broth  
or

**aurora chicken pot pie**  
Tamworth pancetta, sage, wild + tame mushrooms  
or

**beef tenderloin** (GF)  
charred onion petals, roasted rapini,  
crispy leaves, creamy mash + stout jus  
-

**wild cranberry panna cotta** (V)  
orange chiffon + milk crumble  
or

**strawberry shortcake** (V)  
cheesecake mousse, Victorian sponge  
+ sumac meringue  
-

**freshly brewed coffee + selection of teas**  
94.

(V) vegetarian · (GF) gluten-free

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# dinner

priced per person

## menu a

**northern woods mushroom soup** (V) (GF)  
balsam fir crème fraîche + puffed wild rice  
or

**romaine salad**  
bacon, Melba toast, Parmesan cream,  
cured yolk + Caesar dressing  
-

**atlantic salmon** (GF)  
roasted fingerling potato, braised daikon,  
spring onion, pickled dill + celeriac broth  
or

**tamarack farms lamb rump**  
anchovied turnips, broccoli, spätzle  
+ beurre noisette  
-

**wild cranberry panna cotta** (V)  
orange chiffon + milk crumble  
-

freshly brewed coffee + selection of teas  
85.

## menu b

**100km roasted heirloom carrot soup** (V)  
roasted beet + charred radish  
or

**vine ripened tomato farcie** (V)  
Fogo island crab, local burrata, charred pretzel  
+ heirloom consommé  
-

**tamarack farms lamb rump**  
anchovied turnips, broccoli, spätzle  
+ beurre noisette  
or

**kohlrabi risoni** (V)  
Parmigiano-Reggiano, ricotta,  
roasted gem lettuce + watercress  
-

**tarte au sucre** (V)  
wintergreen Chantilly, vanilla crisp, rum + raisins  
or

**wild cranberry panna cotta** (V)  
orange chiffon + milk crumble  
-

freshly brewed coffee + selection of teas  
96.

(V) vegetarian · (GF) gluten-free

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## menu c

**vine ripened tomato farcie** (V)  
Fogo island crab, local burrata, charred pretzel  
+ heirloom consommé  
or

**romaine salad**  
bacon, Melba toast, Parmesan cream,  
cured yolk + Caesar dressing  
-

**west coast halibut**  
roasted baby gem, sugar snap peas,  
warm tartar sauce, crispy confit potato  
+ brandade croquette  
or

**tea smoked duck breast**  
pickled apple, Jerusalem artichoke,  
salt baked celeriac, jus gras + sorrel emulsion  
or

**ontario beef tenderloin**  
beef cheek gratin, miso aubergine purée,  
hen of the woods fondant + stout jus  
-

**dark chocolate torte** (V)  
maple sortilège mousse, milk chocolate glaze  
+ hazelnut meringue  
or

**strawberry shortcake** (V)  
cheesecake mousse, Victorian sponge  
+ sumac meringue  
-

**freshly brewed coffee + selection of teas**  
102.

## menu d

**northern woods mushroom soup** (V) (GF)  
balsam fir crème fraîche + puffed wild rice  
or

**grass fed steak tartare**  
foraged pickles, gelled yolk + pretzel toast  
or

**romaine salad**  
bacon, Melba toast, Parmesan cream,  
cured yolk + Caesar dressing  
-

**tea smoked duck breast**  
pickled apple, Jerusalem artichoke,  
salt baked celeriac, jus gras + sorrel emulsion  
or

**ontario beef tenderloin**  
beef cheek gratin, miso aubergine purée,  
hen of the woods fondant + stout jus  
or

**atlantic salmon** (GF)  
roasted fingerling potato, braised daikon,  
spring onion, pickled dill + celeriac broth  
-

**wild cranberry panna cotta** (V)  
orange chiffon + milk crumble  
or

**strawberry shortcake** (V)  
cheesecake mousse, Victorian sponge  
+ sumac meringue  
-

**freshly brewed coffee + selection of teas**  
110.

(V) vegetarian · (GF) gluten-free

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## menu e

**northern woods mushroom soup** (V) (GF)

balsam fir crème fraîche + puffed wild rice

or

**vine ripened tomato farcie** (V)

Fogo island crab, local burrata, charred pretzel

+ heirloom consommé

-

**québec foie gras parfait**

seasonal flavours

-

**tamarack farms lamb rump**

anchovied turnips, broccoli, spätzle + beurre noisette

or

**west coast halibut**

roasted baby gem, sugar snap peas, warm tartar sauce,

crispy confit potato + brandade croquette

-

**tarte au sucre** (V)

wintergreen Chantilly, vanilla crisp, rum + raisins

or

**dark chocolate torte** (V)

maple sortilège mousse, milk chocolate glaze + hazelnut meringue

-

**freshly brewed coffee + selection of teas**

112.

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# taste canada

priced per person

Chef's seasonal selection of tasting-sized Canoe favourites.  
Accompaniments and desserts change regularly based on the season.

east coast

-

north of 60th parallel

-

B.C.

-

Ontario

-

Alberta beef\*

or

Prairie game\*

or

Atlantic or Pacific fish\*

-

pre-sweet

-

Québec

-

petit fours

130.

\*pre-select two main course options for your guests to choose from

(V) vegetarian · (GF) gluten-free

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# package add-ons

priced per person

## cheese course

selection of three Canadian cheeses,  
fig + walnut bread  
+ Osprey Bluffs honey  
20.

## handmade pasta mid-course <sup>(V)</sup>

choice of tomato fondue or aged Ontario cheddar  
cavatelli or farfalle 18.  
ricotta-stuffed pasta 21.

## seasonally inspired amuse + pre-dessert courses

10.

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# platters

priced per platter

**fine canadian cheeses** (V)  
preserved fruits, artisanal honey,  
herb lavash + biscuits

small platter  
(serves 20 persons)  
150.

large platter  
(serves 40 persons)  
285.

**fresh seasonal fruit + berries** (V)

small platter  
(serves 20 persons)  
95.

large platter  
(serves 35 persons)  
150.

**canadian meat platter**  
mixed charcuterie, sausage + pâtés  
from across Canada + housemade

small platter  
(serves 10 to 15 persons)  
160.

large platter  
(serves 25 to 30 persons)  
275.

**sumac + rye whisky  
salmon gravlax**  
traditional + foraged garnishes

small platter  
(serves 15 to 20 persons)  
150.

**ontario's finest vegetable offerings** (V)

market vegetables + housemade dips

small platter  
(serves 20 persons)

55.

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## composed plates

priced per piece · minimum order of one dozen per item

|  |     |
|--|-----|
| <b>handmade cavatelli</b> roasted cherry tomatoes + aged Ontario cheddar (V)     | 10. |
| <b>buttermilk fried chicken on waffle</b> birch syrup, foie parfait + sauerkraut | 11. |
| <b>foie gras parfait</b> seasonal flavours                                       | 19. |
| <b>roasted albacore tuna</b> smoked mussel emulsion + fingerling potatoes        | 19. |
| <b>braised beef cheek</b> creamy mash + roasted onion (GF)                       | 20. |

## food stations

priced per person

|  |     |
|--|-----|
| <b>wild + tame mushroom risotto</b> hazelnuts, brown butter + ricotta salata (V)                 | 30. |
| <b>roast heritage chicken</b> buttermilk mash, French beans + pan gravy                          | 36. |
| <b>carved grass fed beef strip loin</b> campfire roots, roasted potatoes + caramelized onion jus | 39. |
| <b>whole roasted grass fed beef rib eye</b> cattail Yorkshire pudding + horseradish cream        | 49. |

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# canoe raw bar

priced per person

Featuring home-grown, seasonally inspired fish + shellfish specialties  
Cracked, shucked + presented with seasonal garnishes

**oyster boy's east + west coast oysters**

-

**poached ontario shrimp**

-

**chopped scallop**

-

**yarmouth lobster salad**

-

**sumac + rye whisky salmon gravlax**

-

**tuna + salmon tartare**

-

**chef's addition**

47.

(V) vegetarian · (GF) gluten-free

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prices exclude tax + gratuity



## late night

priced per piece · minimum order of one dozen per item

|  |       |
|--|-------|
| maple popcorn (V)  | 2.50. |
| french fries in mini take-out box truffle mayonnaise + ketchup | 4.    |
| mac + cheese croquettes parmesan + clay pepper custard (V)     | 4.    |
| mini canoe peameal blt smoked cheddar + Canadian bacon         | 4.50  |
| alberta beef slider truffle mayonnaise                         | 5.    |
| crispy fried chicken pickled shallot + nori salt               | 5.50  |
| canoe poutine Monforte cheese curds + duck confit              | 7.    |

## sweet offerings

priced per piece · minimum order of one dozen per item

mini tarte au sucre

-

birch coffee cake

-

seasonal berry pavlova

-

double chocolate torte

-

marble cheesecake bar

-

nanaimo bar

-

housemade cookies

4.50

(V) vegetarian · (GF) gluten-free

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# children's menu

priced per child · pre-select one dessert

## menu 1

vegetable spring rolls (V)  
plum sauce

-

### beef slider

green beans + French fries

-

choose a dessert

32.

## menu 2

chicken fingers

bbq sauce

-

spaghetti + garlic bread (V)

extra virgin olive oil, Thunder Oak Gouda,  
meatballs + tomato sauce

-

choose a dessert

28.

## desserts

o&b artisan chocolate brownie (V)

vanilla ice cream + fudge sauce

-

strawberry shortcake (V)

vanilla pound cake, strawberries + whipped cream

(V) vegetarian · (GF) gluten-free

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prices exclude tax + gratuity



# bar product list

priced per drink

|                        |   |
|------------------------|---|
| <b>vodka</b>           | Smirnoff*, Grey Goose, Belvedere, Chopin, Ketel One, Georgian Bay, Stolichnaya, Tito's Handmade, Absolut, Spirit of York  |
| <b>gin</b>             | Tanqueray*, Tanqueray No. Ten, Bombay Sapphire, Hendrick's, Plymouth, Dillon's, Dillon's Rose, The Botanist, Spirit of York   |
| <b>rum</b>             | El Dorado 3 Year*, Bacardi 8 Year Old, Bacardi Añejo, Mount Gay, Appleton Estate 12 Year Old, Havana Club, The Kraken Black Spiced, Newfoundland Screech  |
| <b>canadian whisky</b> | Canadian Club*, Canadian Club 100% Rye, Crown Royal, Dillon's Canoe Rye, Crown Royal Northern Harvest, Lot No. 40, Gooderham & Worts Four Grain   |
| <b>scotch blend</b>    | J&B*, Cutty Sark, Dewar's, Chivas, Johnnie Walker Red, Johnnie Walker Black, Johnnie Walker Blue  |
| <b>bourbon</b>         | Jim Beam*, Jack Daniel's, Jack Daniel's Single Barrel, Maker's Mark, Woodford Reserve, Basil Hayden's, Blanton's  |
| <b>single malt</b>     | Glenmorangie Original, Highland Park 12 Year Old, Glenfiddich, The Glenlivet, Dalwhinnie, Bowmore, Laphroaig, Talisker, Balvenie, Balvenie DoubleWood 12 Year Old, The Macallan 12 Year Old, The Macallan 15 Year Old, The Macallan 18 Year Old, The Macallan Rare Cask |
| <b>irish whiskey</b>   | Tullamore Dew, Bushmills Black Bush, Jameson  |

## bar prices

|                          |      |     |                                   |            |      |
|--------------------------|------|-----|-----------------------------------|------------|------|
| Standard Rail Shot (1oz) |      | 9.  | Soft Drink                        |            | 3.95 |
| Premium Rail Shot (1oz)  | from | 11. | Juice                             |            | 4.   |
| Signature Cocktail       | from | 16. | Freshly Squeezed Juice            |            | 7.   |
| Martini                  | from | 17. | Signature Mocktail                | from       | 7.   |
| Single Malt Scotch       | from | 15. | Freshly Brewed Coffee             |            |      |
|                          |      |     | + Selection of Teas               |            | 3.95 |
|                          |      |     | Espresso Based Coffee             | from       | 5.   |
|                          |      |     | Q Water (Still or Sparkling)      | per person | 3.   |
|                          |      |     | Eska (Still or Sparkling) (750ml) |            | 8.   |

## beer

|                       |  |     |                 |  |            |
|-----------------------|--|-----|-----------------|--|------------|
| <b>Draught</b> (16oz) |  | 10. | <b>Bottle</b>   |  |            |
|                       |  |     | Classic (375ml) |  | 9. to 12.  |
|                       |  |     | Large Format    |  | 14. to 18. |

\*indicates standard bar rail products; bar pricing and brands subject to change without notice

# wine list

## sparkling

|   |      |
|---|------|
| Canti Prosecco, Veneto, Italy                               | 66.  |
| Cave Spring O&B Sparkle & Buzz, Niagara, Ontario            | 69.  |
| Henry of Pelham Cuvée Catharine Brut Rosé, Niagara, Ontario | 91.  |
| Taittinger Brut Réserve, Champagne, France                  | 150. |

## white

|   |      |
|---|------|
| Cave Spring Jump Chardonnay, Niagara, Ontario                     | 52.  |
| Cave Spring Canoe Riesling, Niagara, Ontario                      | 52.  |
| Fielding Pinot Grigio, Niagara, Ontario                           | 58.  |
| Brancott Estate Sauvignon Blanc, Marlborough, New Zealand         | 64.  |
| Bouchard Père & Fils, Mâcon-Lugny, Saint-Pierre, Burgundy, France | 73.  |
| Pearce-Predhomme Chenin Blanc, Stellenbosch, South Africa         | 80.  |
| Kendall Jackson, Chardonnay, Sonoma, California                   | 83.  |
| Wilhelm Walch Pinot Grigio, Alto Adige, Italy                     | 84.  |
| DeLoach Chardonnay, Russian River Valley, California              | 96.  |
| William Fèvre Chablis, France                                     | 100. |
| Reverdy & Fils Sancerre, Loire Valley, France                     | 105. |
| Tawse Robyn's Block Chardonnay, Niagara, Ontario                  | 130. |

## red

|   |      |
|---|------|
| Cave Spring Biff's Juicy Red, Niagara, Ontario                                | 52.  |
| Fielding Fireside Red Cabernet, Niagara, Ontario                              | 58.  |
| Argento Esquinas Malbec, Mendoza, Argentina                                   | 61.  |
| Torre a Cona Chianti Colli Fiorentini, Tuscany, Italy                         | 75.  |
| Mission Hill Reserve Shiraz, Okanagan Valley, British Columbia                | 76.  |
| McManis Petit Sirah, California   | 76.  |
| Bachelor Parfum Pinot Noir, Niagara Peninsula, Ontario                        | 78.  |
| Kenwood Cabernet Sauvignon, Sonoma County, California                         | 79.  |
| The Foreign Affair Dream Cabernet Sauvignon Blend, Niagara Peninsula, Ontario | 90.  |
| Decoy Cabernet Sauvignon, Sonoma County, California                           | 103. |
| Pearce-Predhomme Première Cuvée Pinot Noir, Willamette Valley, Oregon         | 111. |
| Stratus Red Cabernet Sauvignon Blend, Niagara-on-the-Lake, Ontario            | 140. |

## dessert + fortified

|  |      |
|--|------|
| 13th Street 13 Below Zero Riesling, Niagara, Ontario (375ml) | 54.  |
| Cave Spring Riesling Icewine, Niagara, Ontario (375ml)       | 140. |

## reserve champagne

|                                     |      |
|-------------------------------------|------|
| Moët & Chandon Dom Pérignon, France | 575. |
| Louis Roederer Cristal, France      | 685. |

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!





# frequently asked questions

## canoe buyout

### Capacity

Canoe has a capacity of 140 guests for a seated event and 200 guests for a standing cocktail reception. For a wedding ceremony, the private dining rooms can accommodate a maximum of 140 for an on-site ceremony.

### Availability

Canoe is available for buyouts predominantly on Saturdays and Sundays. We can accommodate a breakfast, lunch or dinner event. For a weekday buyout, we are happy to consider requests and will confirm based on the restaurant's availability. Please note that all evening events conclude at 1:00am.

### Minimum Food + Beverage Expenditure

There is no room rental fee, provided the minimum food and beverage expenditure is met. These minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

- **Saturday – 18,000.**
- **Sunday – 12,000.**
- **Sundays (preceding a statutory holiday in Ontario) – 18,000.**
- **Statutory holidays are available at a 1,000. surcharge**

### Complimentary Services:

- Standard white cotton napkins
- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Candles
- Personalized menus at each place setting
- Table numbers
- Audio-visual screen
- Easel
- Podium

### The Food + Beverage Experience

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity.

Your menu selection will be made from our current seasonal menu package and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

Canoe includes a complimentary menu tasting for two guests that will take place approximately one month before your wedding date.

### **Entertainment + Audio Visual (AV)**

Since the restaurant is not equipped with a DJ sound system, we would be happy to assist with arranging your AV equipment through our preferred audio-visual supplier.

Canoe does have a 5x5' tripod screen available, should you wish include a presentation during your event. Please note that adding AV can alter the capacity of the space.

### **Additional Expenses for Consideration**

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

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE:SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Security (mandatory if 20 or more guests are underage)
- Vendor meals – 40. per person
- On-site ceremonies – start at 400.
- Ceremony chairs
- Audio-visual equipment
- Insurance
- Additional furniture
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

### **Your O&B Wedding Team**

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for the big day. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts who will be the main point of contact during the event.

### **Payment + Cancellation**

A signed contract and initial deposit of 2,000. is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments. The final (largest) payment is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date.

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.

## canoe private dining

### Capacities + Availability

Canoe has two private dining rooms with stunning lake views. The capacities are as follows:

|                             | East | West | East & West |
|-----------------------------|------|------|-------------|
| Seated events               | 40   | 24   | 60          |
| Standing cocktail reception | 60   | 40   | 100         |

The private dining rooms are available Monday to Friday, based upon availability.

- Breakfast – 7:00am to 10:00am
- Lunch – 11:30am to 3:00pm
- Dinner – 5:00pm to 12:00am
- Canoe is available for exclusive full restaurant buyouts on Saturdays and Sundays—please contact an event specialist for more details

### Minimum Food + Beverage Expenditure

There is no room rental fee, provided the minimum food and beverage expenditure is met. The room minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

|                    | East   | West   | East & West |
|--------------------|--------|--------|-------------|
| Breakfast or Lunch | 1,500. | 1,000. | 2,500.      |
| Dinner             | 2,500. | 1,500. | 4,000.      |

### What services and items does Canoe supply?

- Service staff
- Existing tables and chairs
- Cotton linen napkins
- Standard flatware and glassware
- Personalized menus at each place setting
- Table numbers
- Easel

### Parking

Complimentary underground parking is available after 5:30pm from Monday to Friday at the Toronto Dominion Parking Facility. Please obtain a ticket from the machine upon entering the parking garage. Validation is provided to guests at the restaurant on event date. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your event specialist.

### Presentations + Audio Visual

Canoe does have one on-site tripod 5x5' screen which we are happy to extend to your event. Should you require additional equipment this can be arranged through our third-party supplier — charges will be added directly to your bill with no additional markup.



## **The Food + Beverage Experience**

Working with your event specialist, you can select beverages of your choice from our current offering. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. All beverage service will be delivered by our staff into your room during the event.

Your menu selection will be made from our current seasonal menu package and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

## **Additional Expenses for Consideration**

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

- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Cake cutting or plating fee
- Vendor meals – 40. per person

## **Your O&B Event Team**

Throughout the duration of the planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event with us. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

## **Payment + Cancellation**

The signed confirmation form and an initial deposit is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based upon the room and meal period that you are booking.

Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the 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.