

AUBERGE *du* POMMIER

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PRIVATE DINING & BUYOUTS

Oliver & Bonacini Events and Catering

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CANAPÉS

priced per piece · one dozen minimum order per item
four pieces per person recommended for each hour of cocktail reception



VEGETARIAN

- Goat Cheese Mousse** seed cracker, beet gel 4.5
- Mushroom Tartare** puffed grains, chive emulsion 4.5
- Phyllo Baked Brie** strawberry gel, chervil 4.5
- Cauliflower Schnitzel** truffle emulsion, compressed apple 4.5

SEAFOOD

- Salmon Tartare** rice cracker, yuzu emulsion 5
- Cod Brandade** tomato confit, dill 5
- Grilled Pulpo** chive emulsion, fresh herbs 5
- Trout Caviar** potato blini, lemon crème fraîche 5

MEAT

- Crispy Fried Beef Cheek** smoked paprika aioli 5
- Duck Confit Croquette** raspberry gel 5
- Veal Praline** sauce gribiche, fresh herbs 5
- Foie Gras Parfait** brioche, Maldon salt 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.

14.5 per person



LUNCH

priced per person



EXPRESS LUNCH

Burrata

marinated burrata, chive emulsion,
pickled butternut squash, pumpkin seed pesto

—

Poulet

potato leek purée, honey-glazed carrots,
crispy chicken skin, red wine jus

or

Truite

herbed chickpea panisse, grilled broccolini,
cauliflower crème, beurre blanc

—

Chocolat (to go)

54% chocolate & coffee gâteau, caramelized banana
mouseline, passion fruit sorbet

—

Freshly Brewed Coffee & Selection of Teas

82

MENU A

Burrata

marinated burrata, chive emulsion,
pickled butternut squash, pumpkin seed pesto

or

Soupe

roasted & marinated pumpkin, wild shrimp confit,
makrut lime oil

—

Loup de Mer

herbed chickpea panisse, grilled broccolini,
cauliflower crème, beurre blanc

or

Bœuf

grilled flat iron steak, potato leek purée,
honey-glazed young carrots, crispy leeks, red wine jus

or

Risotto

seared wild mushrooms, Parmesan,
basil pesto, herb salad

—

Cheesecake

five-spice, brown butter crumble,
roasted pear ice cream

—

Freshly Brewed Coffee & Selection of Teas

90

LUNCH

priced per person



MENU B

Tartare

AAA tenderloin, pickled root vegetables, iced Dijon, fresh sourdough

or

Soupe

roasted & marinated pumpkin, wild shrimp confit, makrut lime oil

or

Burrata

marinated burrata, chive emulsion, pickled butternut squash, pumpkin seed pesto

—

Ravioli

goat cheese & tarragon filling, caramelized onion jus, compressed apple, black truffle

—

Truite

herbed chickpea panisse, grilled broccolini, cauliflower crème, beurre blanc

or

Bœuf

grilled beef tenderloin, potato leek purée, honey-glazed young carrots, crispy leeks, red wine jus

or

Risotto

seared wild mushrooms, Parmesan, basil pesto, herb salad

—

Cheesecake

five-spice, brown butter crumble, roasted pear ice cream

or

Chocolat

54% dark chocolate & coffee gâteau, caramelized banana mousseline, passion fruit sorbet

—

Freshly Brewed Coffee & Selection of Teas

138



DINNER

priced per person



MENU A

Tartare

AAA tenderloin, pickled root vegetables,
iced Dijon, fresh sourdough

or

Burrata

marinated burrata, chive emulsion,
pickled butternut squash, pumpkin seed pesto

—

Truite

herbed chickpea panisse, grilled broccolini,
cauliflower crème, beurre blanc

or

Bœuf

bacon-wrapped beef tenderloin,
truffle pomme purée, glazed heirloom carrots,
black truffle, Madeira jus

or

Ravioli

goat cheese & tarragon filling,
caramelized onion jus, compressed apple,
black truffle

—

Lemon Meringue

lemon tartlette, crème fraîche ice cream,
white chocolate crumble

or

Chocolat

54% dark chocolate & coffee gâteau, caramelized
banana mousseline, passion fruit sorbet

—

Freshly Brewed Coffee & Selection of Teas

101

MENU B

Tartare

AAA tenderloin, pickled root vegetables,
iced Dijon, fresh sourdough

or

Burrata

marinated burrata, chive emulsion,
pickled butternut squash, pumpkin seed pesto

—

Risotto

seared wild mushrooms, Parmesan,
basil pesto, herb salad

—

Ravioli

goat cheese & tarragon filling,
caramelized onion jus, compressed apple,
black truffle

or

Loup de Mer

herbed chickpea panisse, grilled broccolini,
cauliflower crème, beurre blanc

or

Bœuf

bacon-wrapped beef tenderloin,
truffle pomme purée, glazed heirloom carrots,
black truffle, Madeira jus

—

Lemon Meringue

lemon tartlette, crème fraîche ice cream,
white chocolate crumble

or

Chocolat

54% dark chocolate & coffee gâteau, caramelized
banana mousseline, passion fruit sorbet

—

Freshly Brewed Coffee & Selection of Teas

130



MENU ADDITIONS

priced per person



AUBERGE DU POMMIER FROMAGE

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.

23 per person

—

PETIT FOURS

Finish with a selection of housemade French-inspired pastries.

12 per person
(three pieces)

—

GUEST FAVOURS

Treat your guests with Chef's selection of housemade petit fours,
packaged in our elegant favour boxes.

15 per person
(three pieces per box)



BAR PRODUCT LIST

priced per drink



VODKA	Ketel One*, Grey Goose, Belvedere, Chopin, Stolichnaya
GIN	Tanqueray*, Bombay Sapphire, Hendrick's, Plymouth
RUM	Havana Club 3 Year*, Appleton Estate V/X, The Kraken Black Spiced
TEQUILA + MEZCAL	Hornitos Plata*, Tromba, Don Julio, Sombra Joven
CANADIAN WHISKY	Canadian Club 12 Year*, Crown Royal
SCOTCH BLEND	Johnnie Walker Red, Johnnie Walker Black, Johnnie Walker Blue
BOURBON	Maker's Mark*, Jack Daniel's, Woodford
SINGLE MALT	Glenmorangie Original, Highland Park 12 Year Old, Glenfiddich, The Glenlivet, Dalwhinnie, Laphroaig, Talisker, The Balvenie DoubleWood 12 Year Old
IRISH WHISKEY	Bushmills Black Bush, Jameson

BAR PRICES

Standard Rail Shot (1oz)		10	Q Water (Still or Sparkling)	per person	3
Premium Rail Shot (1oz)	from	11	Soft Drink		3.95
Signature Cocktail	from	19	Freshly Brewed Coffee		3.95
Single Malt Scotch	from	16	& Selection of Teas		
Martini	from	17	Juice		4
			Espresso Based Coffee	from	5
			Freshly Squeezed Juice		7
			Signature Mocktail	from	10

BEER

Bottles & Cans

Classic (335/341ml)	from	10
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*menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



WINE LIST

priced per bottle



SPARKLING

Cave Spring 'O&B' Brut, Niagara, Ontario, Canada	78
Domaine Baud Crémant de Jura, France	92
Simonnet-Febvre Brut, Crémant de Bourgogne, France	98
Taittinger Brut Réserve, Champagne, France	200

WHITE

Cave Spring 'Dolomite' Chardonnay, Niagara, Ontario, Canada	58
Cave Spring 'Canoe' Riesling, Niagara, Ontario, Canada	58
André Goichot 'L'Envolée' Chardonnay, Pays d'Oc, France	65
Château Pesquié 'Le Paradou' Viognier, Méditerranée, France	68
Yealands Sauvignon Blanc, Marlborough, New Zealand	72
Tiefenbrunner Pinot Grigio, Alto Adige, Italy	82
Cave Spring 'CSV' Chardonnay, Beamsville Bench, Niagara, Ontario	95
Baker & Brain Grüner Veltliner, Edna Valley, California	135
Groth Chardonnay, Napa Valley, California	180

RED

Cave Spring 'O&B Red' Merlot-Cabernet, Niagara, Ontario, Canada	50
Gérard Bertrand Syrah-Grenache, Languedoc-Roussillon, France	60
André Goichot 'L'Envolée' Pinot Noir, Pays d'Oc, France	65
Donna Laura 'Ali' Sangiovese-Cabernet Sauvignon, Tuscany, Italy	75
Jean-Maurice Raffault 'Les Picasses', Chinon, Loire Valley, France	82
Mission Hill 'Reserve' Merlot, Okanagan Valley, British Columbia	85
Rue Naujac Cabernet Sauvignon, Columbia Valley, Washington, U.S.A.	89
Maison Roche de Bellene Vieilles Vignes, Burgundy, France	110
Château Montus, Madiran, Southwest, France	112
Domaine Brusset 'Tradition Le Grand Montmirail' Gigondas, Rhône Valley, France	120
Sokol Blosser 'Estate' Pinot Noir, Willamette Valley, Oregon	140
Domaine François Gay & Fils, Choresy-lès-Beaune, Burgundy, France	175
Hess Collection 'Allomi' Cabernet Sauvignon, Napa Valley, California	185

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!

*menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



BUYOUT

frequently asked questions



Availability

Auberge du Pommier is available on Saturdays for lunch buyouts, with full guest departure by 3:00pm. On Sundays, we are available for lunch or dinner buyouts. Evening functions conclude at 1:00am.

Between January 2 and April 30, we are happy to extend lunch buyouts until 5:00pm. You and your wedding vendors are welcome to arrive for setup two hours prior to guest arrival time.

Complimentary Services

- 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
- Underground parking for guests (not valid for aboveground parking)
- Wedding Party Suite

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.

In order to ensure you are excited about the menu offering, Auberge du Pommier includes a complimentary menu tasting for two guests that will take place approximately one month from your event date at the restaurant.

Entertainment & Audiovisual (AV)

We welcome you to secure entertainment for your event with us at Auberge du Pommier. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ, or alternatively, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier.

If using a screen, please work with your event specialist to design a floorplan that would best accommodate it. 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
- Audiovisual equipment
- Insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

BUYOUT

frequently asked questions



Your O&B Event 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, you will be welcomed by our on-site team of experts that 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/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date.

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



PRIVATE DINING

frequently asked questions



Availability

Auberge du Pommier is designed with two private dining rooms, ideal for any occasion.

The private dining rooms are available for lunch and dinner, Monday to Friday, and only dinner on Saturdays.

- 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

Complimentary Services

- 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

Parking

Complimentary underground parking is available after 5:30pm from Monday to Saturday. We are unable to validate aboveground parking. Prior to 5:30pm, parking is pay and display, charged by the parking lot. Should you wish to arrange complimentary parking for your guests prior to 5:30pm, please contact your event specialist.

Presentations & Audiovisual

We invite you to present your important meeting content during your event. The Sophie room has a 72-inch flat-screen TV built in. Kindly supply your own laptop and connecting cables. We are happy to arrange other equipment through our third-party supplier.

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. 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.

PRIVATE DINING

frequently asked questions



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 as cruiser tables, if desired
- Cake cutting or plating fee

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, 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 deposit is required to secure the date and space, payable by credit card or bank draft. The balance must be paid by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the minimum spend of your event.

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.

PETITS MARIAGES

frequently asked questions



Additional Terms of Petits Mariages

The Outdoor Terrace

The lower terrace (north side) at Auberge du Pommier is the perfect spot to host your ceremony and/or cocktail hour. The lower terrace can accommodate up to 48 guests and is available to book during the warmer months for a rental fee of 400. It is available Monday to Friday from 10:30am to 11:00am and Monday to Saturday from 3:45pm to 4:15pm. Should the weather be inclement, Auberge du Pommier will work with you to relocate your event inside the restaurant.

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 as cruiser tables, if desired
- Cake cutting or plating fee
- Lower terrace rental – 400
- Vendor meals – 40 per person
- Event insurance

Availability

Auberge du Pommier is designed with two private dining rooms, ideal for any occasion.

The private dining rooms are available for lunch and dinner, Monday to Friday, and only dinner on Saturdays.

- 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
- For daytime weddings, you are welcome to arrive at 9:30am for setup, and for evening weddings, you may arrive for setup at 4:00pm.