



LUMIA



PRIVATE DINING

Oliver & Bonacini Hospitality
416.364.1211 • events@oliverbonacini.com
oliverbonacinievents.com

BREAKFAST

priced per person

TRADITIONAL CONTINENTAL

freshly squeezed orange juice
o&b artisan butter croissants and breakfast muffins
coconut chia seed pudding
market fruit salad
butter and ontario fruit preserves
freshly brewed coffee and selection of teas

25

EXECUTIVE BREAKFAST

freshly squeezed orange juice
chef's juice of the day
scrambled eggs and chives
maple-cured bacon and country sausages
sweet pepper and scallion home fries
o&b artisan butter croissants and breakfast muffins
coconut chia seed pudding
market fruit salad
freshly brewed coffee and selection of teas

36

BREAKFAST ADDITIONS

minimum order of 12

WHOLE FRUIT banana, apple, pear	3
SLICED BREAKFAST BREAD banana, pumpkin, carrot	4
MARKET FRESH FRUIT SALAD (vg)(gf)	8
O&B HEMP SEED GRANOLA + GREEK YOGHURT	7
OVERNIGHT OATS almonds, blueberries, maple syrup (vg)	7
COCONUT CHIA SEED PUDDING (vg)(gf)	8
VILLAGE JUICERY green juices, kombucha (vg)(gf)	8
SCRAMBLED TOFU (vg)(gf)	7
BREAKFAST SANDWICHES	
hard-boiled egg, spinach, hummus, whole wheat wrap (v)(df)	9
peameal bacon, caramelized onion, tomato, english muffin	11
fried egg, shaved brisket, tomato jam, potato bun	12
spinach and mushroom frittata, cream cheese, croissant	11
smoked salmon, red onion, capers, lemon, bagel	12
VEGAN WRAP crushed spiced chickpeas, peppers, onions, vegan herb mayo (vg)(df)	10

STATIONED SNACKS

minimum order of 12

GRANOLA BAR popular brands and flavours (v)	3
CHOCOLATE BAR popular brands and flavours (v)	3
POPCORN salted (v)	3
TRUFFLE POPCORN parmesan (v)	4
SALTED CARAMEL POPCORN (v)	4
POTATO CHIPS popular brands and flavours (v)	4
FRESH SLICED FRUIT (vg)(gf)	9
LUMA TRAIL MIX (vg)	9
BERRY BOWL (vg)(gf)	11
MEDITERRANEAN DIPS hummus, baba ghanoush, truffled white beans, crisps and crudités (vg)(df)	14
CHEESE BOARD assorted cheese, fruit preserves, sippets, honey (v)	17
CHARCUTERIE sharbot lake cured meats, o&b pickles, mustard, sippets	18
GRILLED CROSTINI crushed pea and mint, zucchini, chili oil (v)(df)	14
TUNA + AVOCADO CEVICHE tomato and cilantro salsa, crispy tortilla (gf)(df)	18
VEGETABLE TEMPURA peppers, sweet potato, okra, ponzu, lime (vg)(gf)(df)	15
GREEK FOCACCIA tomato, olives, red onion, capers, arugula, lemon vinaigrette (v)	14

CANAPÉS

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

VEGETARIAN

CARROT, LEEK + MUSHROOM SPRING ROLL cilantro, sweet chili sauce (df)	4
MUSHROOM EMPANADA chimichurri sauce (vg)(df)	4
AVOCADO CRISP pico de gallo, cilantro (vg)(df)	4
VEGETABLE SAMOSA tamarind sauce (df)	4
WILD MUSHROOM TOAST (vg)	4
HONEY GOAT CHEESE fig jam, mary's cracker (v)(gf)	4
LUMA TRUFFLE FRIES truffle oil, parmigiano-reggiano, herbs	4.50

MEAT

CHICKEN POTSTICKER hoisin, sesame (df)	5
KOREAN FRIED CHICKEN gochujang sauce, scallions (df)	5
BEEF SLIDER dijonnaise, bread and butter pickles (df)	5
ASADO BEEF SKEWER salsa verde (df)(gf)	6
FRIED CHICKEN SLIDER garlic aioli, bread and butter pickles	6
LAMB KOFTA mint, yoghurt	6.50

SEAFOOD

LUMA PRAWN COCKTAIL horseradish, tomato (df)(gf)	4.25
SMOKED SALMON chive cream cheese, pickled mustard and apple, crostini	5
BREADED FISH CAKE housemade tartar sauce, lemon	5
CANADIAN EAST COAST OYSTER cucumber mignonette (df)(gf)	5
TUNA TARTARE crispy wonton, pineapple, charred jalapeño, cilantro (df)	5
CRAB SALAD mayo, tabasco, dill, cucumber cup, trout roe (gf)	6

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of four canapés per person, which will include vegetarian, seafood and meat creations **16** per person

(v) vegetarian · (vg) vegan · (gf) gluten-free · (df) dairy-free
menus and pricing are subject to change based on seasonal availability
prices exclude tax and gratuity



LUNCH

priced per person · minimum order of one dozen per item

BOWLS

- FALAFEL** 23
harissa-spiced chickpeas, mixed lettuce, cucumber, pickled onion and grapes, hummus, bulgur (vg)(df)
- PAN-SEARED MOROCCAN SPICED CHICKEN THIGH** 24
moroccan couscous, cucumber, tomato, kale, radish, lemon-garlic dressing (df)(gf)
- SOUTHWEST SALMON** 25
chili lime salmon, guacamole, roasted corn, black beans, tomato salsa, lemon brown rice, chipotle crema, honey-lime dressing (df)(gf)

WRAPS

served with fresh fruit cup or potato chips
sub gluten-free wrap +2

- FALAFEL** 22
whole wheat wrap, lettuce, roasted red onion, cucumber, tomato, roasted red onion, hummus and tahini dressing (vg)(df)
- BURRATA + BROCCOLI PESTO** 22
whole wheat wrap, broccoli, tomato salsa, red pepper, lemon garlic aioli (v)
- TURKEY CLUB** 23
whole wheat wrap, bacon, lettuce, pickled red onions, chili, avocado, lemon garlic aioli, tomato, cream cheese
- CHICKEN TIKKA** 23
whole wheat wrap, lettuce, cucumber, carrots, cilantro and mango chutney aioli (df)
- SPICY CHIPOTLE TUNA** 24
whole wheat wrap, pickled jalapeños, shredded cabbage, carrots, peppers, ranch dressing

LUNCH

priced per person · minimum order of one dozen per item

SALADS

CAESAR	18
romaine lettuce, garlic croutons, bacon, egg, lemon, parmesan, caesar dressing	
TOMATO	19
fresh marinated tomatoes, red onion, cucumbers, crostini, basil, mint, sherry dressing (vg)(df)	
NIÇOISE	20
potato, tomato, fresh green beans, hard-boiled eggs, corn, olives, greens, salad cream (v)(gf)	
PESTO PASTA	21
roasted red peppers, sweet potato, onion, basil pesto, pine nuts, spinach, penne pasta (v)(df)	
ADD PROTEIN TO ANY SALAD	
grilled marinated tofu	+3
4oz grilled chicken	+4
4oz grilled salmon	+5
4oz grilled tuna	+6

PLATED MENUS

priced per person

MENU 1

CAESAR SALAD

romaine lettuce, garlic croutons, bacon, egg, lemon,
parmesan, anchovies

.....

SEARED BC STEELHEAD TROUT

warm mediterranean cannellini salad, garlic, olives,
peppers, artichokes (df)(gf)

or

CORNISH HEN

grilled hen, pear and barley risotto, peas, fava beans,
asparagus, pearl onion, fresh herbs, chicken jus (df)

.....

STRAWBERRY SHORTCAKE

victoria sponge cake, vanilla whipped cream,
fresh strawberries, strawberry coulis, mint

.....

COFFEE + TEA

73

MENU 2

THE ALWAYS VEGETARIAN SOUP

(v)(df)(gf)

or

TOMATO SALAD

fresh marinated tomatoes, red onion, cucumbers,
crostini, basil, mint, sherry dressing

.....

TRUFFLE MUSHROOM RIGATONI

truffle cream, black truffle, spinach, parmesan (v)

or

PORK CHOP LOIN

charcoal-grilled pork chop, corn, pepper,
carrot, zucchini, baby potato, garlic,
lemon and date bbq sauce (df)(gf)

or

MONKFISH

petits pois peas, bacon, onion, mushrooms,
lettuce, chicken jus

.....

LEMON ETON MESS

lemon curd, fresh raspberries, crusted meringue,
fresh cream, grated chocolate (v)(gf)

.....

COFFEE + TEA

83

PLATED MENUS

priced per person

MENU 3

CAESAR SALAD

romaine lettuce, garlic croutons, bacon, egg, lemon,
parmesan, anchovies

or

SHRIMP CEVICHE

sliced shrimp, tequila, lime, avocado, chili,
cilantro, fried taco shell (df)(gf)

.....

ROASTED SEA BREAM

asparagus, edamame, snap peas, baby potatoes,
pea velouté, lemon oil (gf)

or

CORNISH HEN

grilled hen, pear and barley risotto, peas, fava beans,
asparagus, pearl onion, fresh herbs, chicken jus (df)

or

8oz GRILLED BEEF SIRLOIN

smashed potatoes, buttery green beans,
roasted shallots and tomato, beef jus (gf)

.....

CHOCOLATE MOUSSE CAKE

fresh strawberries, strawberry compote,
sponge toffee (v)

.....

COFFEE + TEA

93

MENU 4

four courses

THE ALWAYS VEGETARIAN SOUP

(v)(df)(gf)

.....

GRILLED OCTOPUS NIÇOISE SALAD

sliced grilled octopus, potatoes, tomato,
green beans, hard-boiled eggs, olives, greens,
salad cream dressing (gf)

or

BURRATA + TOMATO SALAD

fresh burrata, heirloom tomatoes, red onion, cucumbers,
crostini, basil, mint, sherry dressing (v)

.....

PAN-FRIED HALIBUT

petits pois peas, bacon, onion, mushrooms,
lettuce, chicken jus (df)(gf)

or

MEDITERRANEAN CANNELLINI BEAN STEW

tomato, beans, garlic, olives, peppers, artichokes,
basil, focaccia (vg)(df)

or

6oz GRILLED BEEF TENDERLOIN

potato pavé, asparagus, maitake mushrooms,
red wine jus (gf)

.....

BASQUE CHEESECAKE

amarena cherries, brown butter graham crumble (v)

.....

COFFEE + TEA

117

FOOD STATIONS

priced per person

FRIED RICE	11
carrot, peas, green onion, bean sprouts, sesame, soy (v)(df)	
add chicken	+3
add shrimp	+4
add beef	+4
SHANGHAI NOODLES	14
cabbage, bean sprouts, carrot, scallion, curry spice (v)(df)	
add chicken	+3
add shrimp	+4
add beef	+4
ASSORTED DUMPLINGS	15
chef-led station, house ponzu, chili oil, crispy onions, sesame seeds	
includes: chicken and leek, tofu and spinach, shrimp and carrot	
LUMA SLIDERS	15
<i>choose three types</i>	
BEEF potato bun, cheese, pickles, mustard aioli	
CHICKEN potato bun, lettuce, spicy aioli	
FISH breaded fried fish cake, potato bun, red onion, tartar sauce	
EGGPLANT sliced eggplant, tomato and mushroom sauce (vg)	
SMOKED SLICED CARROT dill and caper vegan cream cheese, pickled beetroot (v)(vg)	
VEGETABLE + CHEESE FONDUE	18
assortment of raw and steamed seasonal vegetables, pickles, bread, classic cheese fondue (v)	
GREEK LAMB SOUVLAKI	19
pulled spiced lamb, warm flatbread, seasonal greens, pickles,	
hummus, yoghurt, spicy souvlaki sauce, fries	
add grilled vegetables	+2
add pulled chicken	+3
add pulled beef	+4

FOOD STATIONS

priced per person

INTERNATIONAL + DOMESTIC CHEESE PRESENTATION	20
o&b artisan breads, crackers, fresh fruit compote, honey, roasted nuts	
POKE BOWL	16
chef-led station, soy-marinated salmon, sushi rice, sesame, edamame, crispy shallots, pickled onions (df)(gf)	
EDO FISH + VEGETARIAN MAKI ROLLS	19
wasabi, soy, ginger (minimum of 25 guests, chef-led for groups over 85 guests)	
PIEROGI	16
cheddar and potato pierogis, caramelized onions, scallions, sour cream	
add braised short ribs	+7
add smoked chicken	+5
RAW BAR	23
selection of canadian oysters, poached shrimp, smoked and marinated seafood (df)(gf)	
ANTIPASTO HARVEST TABLE	22
cured meats and cheese, smoked and marinated fish, marinated vegetables, olives, o&b artisan breads and flatbreads	

FOOD STATIONS

priced per person

DESSERT STATIONS

SWEET TREATS

15

chef's selection or choose a maximum of two items from each category

CANDY m&m, smarties, sour patch kids, twizzlers, reese's, lollies, popping candy

COOKIES chocolate chip, oatmeal raisin, ginger, s'more

MINI TARTS + CAKES lemon tart, caramel chocolate tart, peach tart, chef's cupcakes, chocolate brownies, lemon poppy seed cake, red velvet cake

COFFEE + TEA

82

35 cups of freshly brewed coffee and assorted specialty teas

* vegan options available on request

PASSED LATE-NIGHT

priced per piece · minimum order of one dozen per item

BEEF SLIDER

5

dijonnaise, bread and butter pickles (df)

KOREAN FRIED CHICKEN

5

gochujang sauce, scallions (df)

BUFFALO CAULIFLOWER BITES (vg)(df)

5

POUTINE

5

local cheese curds, mushroom or rosemary chicken gravy

BROCCOLI + POTATO TOTS

7

spicy ketchup (vg)(df)

LUMA TRUFFLE FRIES

7

truffle oil, herbs (v)(df)

BUFFALO CHICKEN DRUMETTE (gf)

8



BEVERAGES

priced per drink · pricing subject to change without notice

NON-ALCOHOLIC

Q water (still or sparkling — high-quality purified water on-site)	per person	3
freshly brewed coffee or tea		4.25
soft drink		4.25
sparkling or still mineral water (355ml)		4.5
bottled juice		5
cappuccino, caffè latte, espresso	from	6
signature mocktail	from	6
freshly pressed juice		7

STANDARD BAR (10z)

from 9

Smirnoff Vodka
Tanqueray Gin
Sauza Gold Tequila
El Dorado 5 Year Old Rum
Canadian Club Rye
Jim Beam White Bourbon
J&B Scotch Blend

SPECIALTY BAR

premium shot (1oz)	from	10
single malt scotch	from	16
cognac	from	18
signature cocktail	from	16
rail martini	from	16
premium martini	from	18

BEER

domestic bottle	from	9
imported bottle	from	11
draught	from	9

WINE LIST

SPARKLING

Cantina Montelliana Prosecco, Veneto, IT	60
Cave Spring 'O&B Brut Traditional Method', Niagara, ON	72
Henry of Pelham 'Cuvée Catharine' Brut, Niagara, ON	94
Tarlant, Champagne, FR	125
Perrier-Jouët, Champagne, FR	195
Moët & Chandon Brut Rosé, Champagne, FR	245

WHITE

Cave Spring 'O&B White', Niagara, ON	48
Cave Spring 'Canoe' Riesling, Niagara, ON	52
Fontamara Pinot Grigio, Abruzzo, IT	56
Miguel Torres 'Las Mulas' Chardonnay Reserva, Central Valley, CL	64
Stoneleigh Sauvignon Blanc, Marlborough, NZ	66
Umani Ronchi Pecorino, Abruzzo, IT	72
Possente 'Kima', Sicily, IT	76
Aquitania 'Bernón' Albariño, Rías Baixas, ES	74
Cedar Rock Chardonnay, CA	80
Pearce Predhomme Pinot Gris, Willamette Valley, OR	90
Fontanassa Gavi del Comune di Gavi, Piedmont, IT	110

Not sure what to select? Let your event specialist know, and our sommelier will be happy to assist with selecting wines for your event!

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

WINE LIST

RED

Cave Spring 'O&B Red', Niagara, ON	48
Cave Spring 'Biff's Juicy Red', Niagara, ON	52
Domaine Tinedo 'Ja!' Tempranillo, La Mancha, ES	56
Henry of Pelham 'Family Tree - The Padre' Cabernet-Merlot, Niagara, ON	56
Piccini 'Black Label' Chianti DOCG, Tuscany, IT	60
Cave Spring Gamay, Niagara, ON	64
McManis Petite Sirah, CA	72
Malivoire 'Small Lot' Pinot Noir, Niagara, ON	76
Boutinot 'Les Coteaux' Côtes du Rhône Villages, FR	82
Carlos Basso 'Viña Amalia' Malbec Reserva, Uco Valley, AR	85
Maison Noir 'Horseshoes and Handgrenades' Pinot Noir-Syrah, Red Mountain, WA	85
Cannonball Cabernet Sauvignon, CA	90
Blazon Merlot, Lodi, CA	97

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



LUMA PRIVATE DINING FREQUENTLY ASKED QUESTIONS

CAPACITIES + AVAILABILITY

Luma is designed with one private dining room and three semi-private spaces. The King Rail Bar offers scenic views of King Street by our main bar. The main dining room can be sectioned off to allow your large group to dine together in the restaurant.

	Seated Event	Standing Cocktail Reception
Private Dining Room	14	-
King Rail Bar	-	40
Patio (May to Oct)	-	60
Main Dining Room — East	40	-
Main Dining Room — West	80	-

The spaces are available Tuesday to Saturday for dinner only from 5:00pm to 12:00am.

Bookings are made on a first-come, first-served basis, based upon availability.

Luma is available for exclusive full restaurant buyouts seven days a week — please contact an event specialist for more details.

MINIMUM FOOD + BEVERAGE EXPENDITURE

There is no room fee to use the space, 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.

	Dinner
Private Dining Room	800
King Rail Bar	1,000
Patio	2,000
Main Dining Room — East	3,000
Main Dining Room — West	5,000

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers

PARKING

Underground parking is available in the TIFF Bell Lightbox parkade. Parking is pay-and-display (not validated by Luma).

A map and directions can be accessed through our website at oliverbonacinievents.com.

PRESENTATIONS + AUDIOVISUAL

Luma does not have any AV equipment on-site. We are happy to arrange AV 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.

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 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 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 deposit are required to secure the date and space, payable by credit card. 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.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

Luma

TIFF Bell Lightbox, 2nd Floor
350 King Street West
Toronto, ON M5V 3X5

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com

LUMA BUYOUT FREQUENTLY ASKED QUESTIONS

The main dining room of Luma can accommodate 128 guests for a seated dining event and 200 guests for a standing cocktail reception. The TIFF Founders Lounge can be rented in conjunction with the restaurant, which increases the capacity of the space. Your event specialist can assist in checking availability for this space.

AVAILABILITY

Luma is available seven days a week for breakfast, lunch and dinner events. Lunch events must conclude at 3:00pm. Evening events conclude at 1:00am. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

MINIMUM FOOD + BEVERAGE EXPENDITURE

There is no room fee to use the space, provided the minimum food and beverage expenditure is met. The room minimums are based on food and beverage combined, exclusive of 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. Note that statutory holidays are available at a 2,000 surcharge. For full restaurant buyout rates please contact an event specialist.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers

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.

ENTERTAINMENT + AUDIOVISUAL

We welcome you to secure entertainment for your event with us at Luma. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred supplier. 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) — 31.72 to 63.49
- RE:SOUND legislated music fee (government-mandated) — 13.30 to 26.63
- Loading dock — 150
- Furniture removal — 250
- Security (mandatory if 20 or more guests are underage)
- Vendor meals — 40 per person
- On-site ceremonies — starting at 400
- Ceremony chairs
- Audiovisual equipment
- Insurance — 150
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Additional glassware for standing reception events (if required)
- Table linens, should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

PARKING

Underground parking is available in the TIFF Bell Lightbox parkade. Parking is pay-and-display (not validated by Luma).

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.

If contract is cancelled by the client all deposits paid are non-refundable. O&B reserves the right to terminate any function for which payment of final estimated invoice has not been received five (5) business days prior to the function

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