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*function package*

# Welcome to Bonterra

Thank you for your interest in using Bonterra Trattoria as the ideal location for your group event. The following is some information you'll find useful in helping us to create an exquisite experience for both you and your guests.

## Venue Information

The restaurant is comprised of two separate areas: The Main Room (70 guests) and The Wine Room (30 guests). For standing, cocktail style events, we can accommodate up to 160 guests between both areas. From June until September we offer additional seating for up to 60 guests on our outdoor heated Terrace (weather permitting). We can also host ceremonies such as weddings for a small fee, dependent on the extent of the set-up required.

## Booking Information

In order to book the Main Room, Wine Room, or Terrace privately, a minimum budget is required. Please note that the taxes and gratuity are not included in the minimum required budget. Groups of 20 or less may book the Wine Room semi-privately without a minimum budget (a portion of the room will be partitioned to provide privacy).

<b>September 15 to May 14</b>	<b>WED &amp; THU</b>	<b>FRI &amp; SAT</b>	<b>SUN – TUE</b>	<b>LUNCH</b>
ENTIRE RESTAURANT (INCLUDING TERRACE)	<b>\$7000</b>	<b>\$8500</b>	<b>\$5000</b>	<b>\$4500</b>
MAIN FLOOR	<b>\$4750</b>	<b>\$5750</b>	<b>\$3000</b>	<b>\$3000</b>
WINE ROOM	<b>\$2250</b>	<b>\$2750</b>	<b>\$2000</b>	<b>\$1500</b>
<b>May 15 to September 14</b>	<b>WED &amp; THU</b>	<b>FRI &amp; SAT</b>	<b>SUN – TUE</b>	<b>LUNCH</b>
ENTIRE RESTAURANT (INCLUDING TERRACE)	<b>\$7000</b>	<b>\$9500</b>	<b>\$6000</b>	<b>\$4500</b>
MAIN FLOOR	<b>\$5500</b>	<b>\$7250</b>	<b>\$4500</b>	<b>\$3500</b>
WINE ROOM	<b>\$2000</b>	<b>\$2750</b>	<b>\$2000</b>	<b>\$1500</b>

A 10% DEPOSIT, BASED ON THE MINIMUM REQUIREMENT, WILL BE NECESSARY IN ORDER TO CONFIRM YOUR BOOKING. ALL PRICES QUOTED DO NOT INCLUDE GST AND 18% GRATUITY.

In order to exceed your expectations we strive to have all the details of your event, with the exception of final guest count, agreed upon 14 days prior to the event. The final guest count can be confirmed up to 48 hours prior to the event. At minimum, you will be billed for your confirmed number of guests, greater if your guest count increases.



# Menu Information

For your convenience, we've prepared a variety of menu packages from which you can select the one that best suits your needs. If our packages aren't quite what you're looking for, we'll be happy to customize a special menu for your event.

I look forward to assisting you in planning a great event!

**Tim Ormond**

FUNCTION COORDINATOR

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# Grandiosa Festa

(THE GRAND FEAST) \$66 PER GUEST

A hedonistic feast fit for a Roman Emperor, this menu is offered for standing, cocktail style events. The intent is to ensure each of your guests has a full and satisfying meal in a casual cocktail setting. It would be wrong to call it a buffet but a unique social setting to enjoy food with friends and family.

These four different food stations are scattered through-out the space to encourage the flow and movement of your guests to enhance social interaction:

## THE ANTIPASTI STATION

This station offers between 18 to 21 different selections capitalizing on seasonal fresh ingredients. Offerings may include: Funghi Marinate – marinated mushrooms with fried caper, white tuffle oil and asiago; Prosciutto with grilled asparagus, lemon emulsion and grana padano; Bruchetta with garlic crostini, extra virgian olive oil and grana padano; Elk Salami with white anchovies, fennel and olive relish; Olive Oil Poached Tuna with green beans, almonds and romesco; Cured Swordfish with arugula, pine nuts and currants.

## THE PASTA STATION

A manned station offering 3 different pasta's which will generally include a meat choice, a vegetarian choice and a seafood choice with one being in the form of risotto.

## THE CARNE STATION

A manned carving station, serving up your choice of meat (ie: pork, beef, or lamb).

## THE DESSERT STATION

Offering a selection of delectable treats from the traditional Tiramisu and Panna Cotta to Bonterra's own Double Chocolate and Pistachio Brownie all made bite size for convenience.

LOOKING TO CUSTOMIZE YOUR COCKTAIL EXPERIENCE? CONTACT TIM TO CREATE A TAILOR MADE GRANDIOSO OFFERING TO FIT YOUR BUDGET.



# *Flors D' Oeuvres & Antipasti Selections*

COLD (PRICED PER PIECE)

**Bruschetta** • TOMATO WHEN IN SEASON, MUSHROOM YEAR ROUND 2

**Vitello Arragosta** • VEAL AND LOBSTER, CRISP POTATO, ORANGE AGRO-DOLCE 3

**Prosciutto e Formaggio** • PROSCIUTTO, MELON, AND GORGONZOLA 3

**Seared Tuna** • BLACK OLIVE CRUSTED TUNA LOIN 3

**Bistecca** • GRILLED BEEF, ARUGULA, GRANA PADANO, TOMATO MARMALADE 3

HOT (PRICED PER PIECE)

**Arancini** • SAFFRON RICE BALLS WITH PROVOLONE AND TOMATO 3

**Calzone** • SMOKED SALMON, RICOTTA, PINE NUTS 3

**Gamberi** • TARRAGON-MARINATED SHRIMP, SMOKED PANCETTA, CURRANTS AND PINE NUTS 3

**Pollo Saltimboca** • LEMON AND OLIVE OIL MARINATED CHICKEN WITH PROSCIUTTO 3

**Lamb Chop** • GRILLED LAMB CHOP WITH MINT AND CHERRY 6

PLATTERS (PRICED PER GUEST)

**Antipasto Platter** • CAPPICOLA, GENOA SALAMI, PROSCIUTTO, WINTER MELON, BOCCONCINI, MARINATED VEGETABLES 6

**Olive & Cheese Platter** • SELECTION OF IMPORTED CHEESES AND OLIVES 5

**Fruit Platter** • SELECTION OF SEASONAL FRUIT 4



# Dinner Menu Options

PLEASE SELECT FROM DINNER MENU A, B, C, OR D. AT YOUR EVENT YOUR GUESTS WILL BE ABLE TO SELECT ONE ITEM FROM EACH COURSE FROM THE MENU YOU CHOSE.

## Menu "A" \$46

### ANTIPASTI

**Zuppa di Funghi** • WILD MUSHROOM, TARRAGON, MASCARPONE, WHITE TRUFFLE OIL

**Insalata Verde** • MIXED GREENS, RHUBARB, HAZELNUTS, GOAT CHEESE, BEETS

### SECONDI

**Risotto** • MOREL MUSHROOMS, SWEET PEAS, ASPARAGUS, GRANA PADANO

**Pollo Arrosto** • PANCETTA & GOAT CHEESE CRUSTED CHICKEN BREAST, HONEY ESPRESSO SUGO

### DOLCE

Please select three desserts from "Dolce Selection" section.

## Menu "B" \$48

### ANTIPASTI

**Panzanella** • CRISP FOCACCIA, CAMPARI TOMATOES, ROASTED PEPPERS, RED WINE VINAIGRETTE

**Insalata di Spinaci** • SPINACH, SHITAKE, APPLE, PISTACHIO, SOUR CHERRY VINCOTTO DRESSING

### SECONDI

**Pollo Arrosto** • PANCETTA & GOAT CHEESE CRUSTED CHICKEN BREAST, HONEY ESPRESSO SUGO

**Risotto** • MOREL MUSHROOMS, SWEET PEAS, ASPARAGUS, GRANA PADANO

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER- CURRENT VINAIGRETTE

### DOLCE

Please select three desserts from "Dolce Selection" section.



## Menu "E" \$55

### ANTIPASTI

**Panzanella** • CRISP FOCACCIA, CAMPARI TOMATOES, ROASTED PEPPERS, RED WINE VINAIGRETTE

**Insalata Verde** • MIXED GREENS, RHUBARB, HAZELNUTS, GOAT CHEESE, BEETS

**Calamari** • CURRANTS, ALMONDS, TOMATOES, OLIVES

### SECONDI

**Ravioli** • PAN SEARED SCALLOPS, SPOT PRAWN RAVIOLI, PISTACHIO, PECORINO, WHITE TRUFFLE OIL

**Gnocchi** • RICOTTA & SPINACH DUMPLINGS, TOMATO BASIL SUGO

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER-CURRENT VINAIGRETTE

**Bistecca Tartuffo** • GRILLED 6OZ BEEF TENDERLOIN WITH TRUFFLE BUTTER

### DOLCE

Please select three desserts from "Dolce Selection" section.

## Menu "D" \$62

### ANTIPASTI

**Panzanella** • CRISP FOCACCIA, CAMPARI TOMATOES, ROASTED PEPPERS, RED WINE VINAIGRETTE

**Insalata di Spinaci** • SPINACH, SHITAKE, APPLE, PISTACHIO, SOUR CHERRY VINCOTTO DRESSING

**Calamari** • CURRANTS, ALMONDS, TOMATOES, OLIVES

### SECONDI

**Risotto** • MOREL MUSHROOMS, SWEET PEAS, ASPARAGUS, GRANA PADANO

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER- CURRENT VINAIGRETTE

**Rack of Lamb** • GRILLED RACK OF LAMB WITH RED-WINE DEMI-GLAZE

**Bistecca Tartuffo** • GRILLED 6OZ BEEF TENDERLOIN WITH TRUFFLE BUTTER

### DOLCE

Please select three desserts from "Dolce Selection" section.



# Lunch Menu Options

PLEASE SELECT FROM LUNCH MENU A, B, OR C. AT YOUR EVENT YOUR GUESTS WILL BE ABLE TO SELECT ONE ITEM FROM EACH COURSE OFF THE MENU YOU'VE CHOSEN.

## Menu "A" \$44

### ANTIPASTI

**Zuppa di Funghi** • WILD MUSHROOM, TARRAGON, MASCARPONE, WHITE TRUFFLE OIL

**Panzanella** • CRISP FOCACCIA, CAMPARI TOMATOES, ROASTED PEPPERS, RED WINE VINAIGRETTE

### SECONDI

**Ravioli** • PAN SEARED SCALLOPS, SPOT PRAWN RAVIOLI, PISTACHIO, PECORINO, WHITE TRUFFLE OIL

**Pollo Pesto** • PESTO-MARINATED GRILLED CHICKEN BREAST WITH THYME AND WILD MUSHROOM CREAM SAUCE

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER-CURRENT VINAIGRETTE

### DOLCE

Please select three desserts from "Dolce Selection" section.

## Menu "B" \$46

### ANTIPASTI

**Zuppa di Funghi** • WILD MUSHROOM, TARRAGON, MASCARPONE, WHITE TRUFFLE OIL

**Insalata Verde** • MIXED GREENS, RHUBARB, HAZELNUTS, GOAT CHEESE, BEETS

### SECONDI

**Risotto** • MOREL MUSHROOMS, SWEET PEAS, ASPARAGUS, GRANA PADANO

**Pollo Pesto** • PESTO-MARINATED GRILLED CHICKEN BREAST WITH THYME AND WILD MUSHROOM CREAM SAUCE

**Linguine Carbonara** • LINGUINE TOSSED WITH PANCETTA, CHILLIES, PARMESAN, AND EGG

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER-CURRENT VINAIGRETTE

### DOLCE

Please select three desserts from "Dolce Selection" section.



# Menu "E" \$51

## ANTIPASTI

**Panzanella** • CRISP FOCACCIA, CAMPARI TOMATOES, ROASTED PEPPERS, RED WINE VINAIGRETTE

**Insalata di Spinaci** • SPINACH, SHITAKE, APPLE, PISTACHIO, SOUR CHERRY VINCOTTO DRESSING

**Calamari** • CURRANTS, ALMONDS, TOMATOES, OLIVES

## SECONDI

**Pollo Pesto** • PESTO-MARINATED GRILLED CHICKEN BREAST WITH THYME AND WILD MUSHROOM CREAM SAUCE

**Ravioli** • PAN SEARED SCALLOPS, SPOT PRAWN RAVIOLI, PISTACHIO, PECORINO, WHITE TRUFFLE OIL

**Ippoglosso** • PAN-SEARED HALIBUT, CAPER-CURRENT VINAIGRETTE

**Bistecca Porcini** • GRILLED TOP SIRLOIN, PORCINI, GORGONZOLA SUGO

## DOLCE

Please select three desserts from "Dolce Selection" section.

## Dolce Menu

PLEASE SELECT 3 DESSERTS TO BE ADDED TO YOUR MENU SELECTION

## DOLCE

**Panna Cotta** • WILDFLOWER HONEY YOGURT SET CREAM, BLUEBERRIES, LEMON, HAZELNUT CRUNCH

**Tiramisu** • LADYFINGERS, ESPRESSO, MASCARPONE CREAM, MARSALA

**Torta al Fromaggio** • RICOTTA CHEESECAKE, STRAWBERRIES, CARAMELIZED RHUBARB, ALMONDS

**Tortini di Cioccolato** • DOUBLE CHOCOLATE PISTACHIO BROWNIE, CURRANT SAUCE, PISTACHIO GELATO

**Affogato di Gelato** • VANILLA GELATO, ESPRESSO, BISCOTTI

**Dolce Freddo** • CHOICE OF GELATO OR SORBETTO

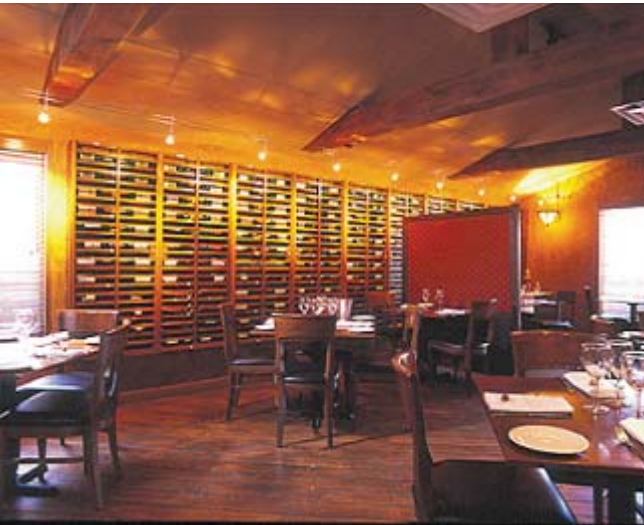


# Location Photos

BAR AND DINING ROOM AREA



WINE ROOM



PATIO

