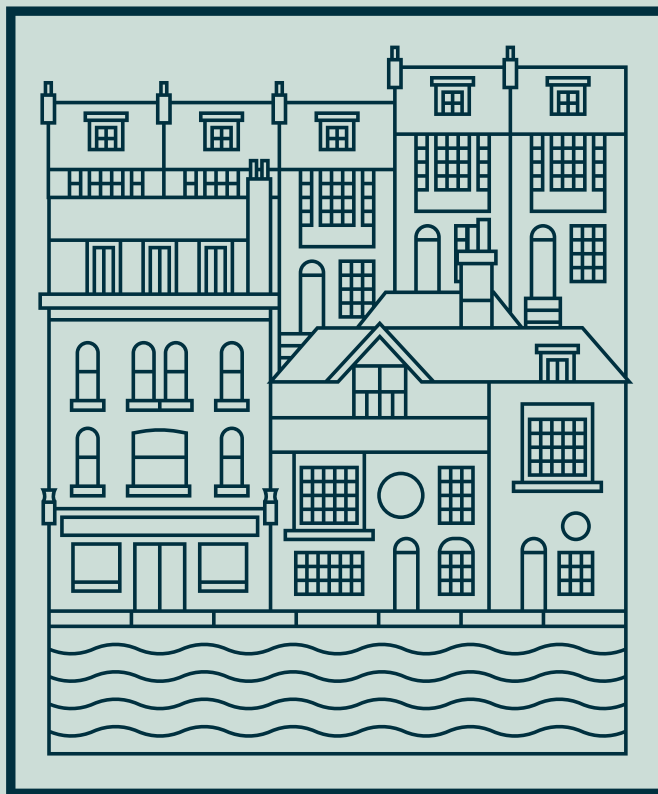


THE DORSET



PRIVATE DINING

416.364.1211 • EVENTS@OLIVERBONACINI.COM

OLIVERBONACINIEVENTS.COM



CANAPÉS

priced per piece · served plated · recommended order of 3–6 pieces per person

VEGETARIAN

AVOCADO CUCUMBER CUP (vg) seaweed batter scrap 4

DEVILED EGG (gf)(df) chive, black pepper 4

CHEESE TOASTIE BITE red onion jam 4.5

WALDORF BITE (gf) baby gem, stilton, brown butter crumble 4.5

MUSHROOM PASTY (vg) green sauce 5.5

SEAFOOD

HARBOURSIDE FISH CAKE old bay mayonnaise 4.5

TUNA TARTARE (gf)(df) moorish mayo, wasabi pea, endive 5

SALMON TARTARE (gf)(df) cucumber cup, tempura, tabasco aioli 5

SESAME PRAWN TOAST uni mayonnaise 5

BATTERED FISH BITE malt mayonnaise, cornichon, dill 5

MEAT

CHICKEN KEBAB (gf) lime pickle glaze, coronation aioli 4.5

DUCK & PORK SAUSAGE ROLL beetroot ketchup 5

STEAK TARTARE (df) chili oil, egg yolk gel, crostini 5

FRIED CHICKEN BITE chili treacle glaze 5

BEEF SLIDER cheddar, worcestershire aioli 5.5

(v) vegetarian (vg) vegan (df) dairy-free (gf) gluten-free

Please inform us of any allergies.

We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



BREAKFAST

priced per person

COUNTRYSIDE CONTINENTAL

freshly squeezed orange juice
o&b artisan croissants & fresh crumpets
dorset cereals muesli,
yoghurt & blueberry compote
apples, bananas & grapes
salted butter, marmalade & fruit jams
fresh brewed coffee & english teas

25

FULL ENGLISH BREAKFAST

freshly squeezed orange juice
proper back bacon,
cumberland sausages & black pudding
scrambled eggs
roasted mushrooms & tomato
treacle baked beans
toast with salted butter,
marmalade & fruit jams
fresh brewed coffee & english teas

36

BREAKFAST ADDITIONS

priced per person · minimum order of 12 pieces

BANANA BREAD (v) 8

DORSET CEREALS (v) 8
muesli, yoghurt, berries, osprey bluffs honey

LARDY CAKE 5
dried fruit, brown sugar, spices

MARKET FRESH FRUIT SALAD (vg)(gf) 8

COCONUT CHIA SEED PUDDING (vg)(gf) 6

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AFTERNOON TEA

priced per person · minimum 10 people

CREAM TEA

freshly baked butter & fruit scones

our clotted cream

fruit preserves & salted butter

selection of british teas & freshly brewed coffee

25

THE DORSET AFTERNOON TEA

freshly baked butter & fruit scones

assorted finger sandwiches
(egg, ham, cucumber, smoked salmon)

quartet of dainty dorset cakes

our clotted cream

fruit preserves & salted butter

selection of british teas & freshly brewed coffee

*addition of bubbles recommended, see page 14

59

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LUNCH

24 per person · additional sandwich +3 per person

SOUP & SANDWICH

choice of two sandwiches served on artisan white bread
with chef's daily vegetarian soup

HAM & CHEDDAR

shaved black forest ham, aged cheddar,
english mustard mayonnaise

CHICKEN & BACON

pulled roast chicken,
spring onion & black pepper mayonnaise

SMOKED SALMON

whipped chive cream cheese, english cucumber

PORTLAND CRAB SANDWICH

tabasco mayonnaise, celery, cucumber, iceberg lettuce

EGG SALAD & CRESS (v)

free-run eggs, grainy mustard, mixed micro cress

DESSERT ADDITION

priced per person

STICKY TOFFEE PUDDING 14

tonka bean semifreddo, toasted milk foam,
brandy butterscotch

SEASONAL SORBET (vg) 14

served with berries

SOLERO (gf) 14

mango & passion fruit semifreddo,
zéphyr white chocolate, black lime

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LUNCH

priced per person

PLATED LUNCH MENU A

ALLOTMENT SOUP (v)
always vegetarian,
seasonally inspired

–

HARBOURSIDE FISH CAKE (df)
radish & apple salad,
malt mayonnaise

or

THE DORSET BURGER
beer & processed cheddar cheese,
branston pickle, worcestershire aioli,
pickled white onion, green salad

–

ENGLISH CUSTARD POT (v)
rhubarb compote,
shortbread cookie

–

**FRESHLY BREWED
COFFEE & ENGLISH TEAS**

55

PLATED LUNCH MENU B

WALDORF SALAD (v)(gf)
apple, celery, honey-roasted walnuts,
brown butter crumble,
blue cheese dressing

–

FISH & CHIPS
tartar sauce, mushy peas,
curry sauce, lemon

or

COTTAGE PIE (gf)
braised beef shin, sticky gravy,
carrots, peas, mashed potatoes

–

ETON MESS (v)(gf)
seasonal berries, lemon curd,
meringue

–

**FRESHLY BREWED
COFFEE & ENGLISH TEAS**

65

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DINNER

priced per person

PLATED DINNER MENU A

WALDORF SALAD (v)(gf)

apple, celery, honey-roasted walnuts,
brown butter crumble,
blue cheese dressing

–

ROAST CHICKEN BREAST

spring vegetable spaetzle,
pickled ramp butter, ricotta salata

or

ATLANTIC SALMON

cod brandade, watercress sauce,
broccolini

–

SOLERO (gf)

mango & passion fruit semifreddo,
zéphyr white chocolate, black lime

–

FRESHLY BREWED COFFEE & ENGLISH TEAS

75

PLATED DINNER MENU B

ALLOTMENT SOUP (v)(gf)

always vegetarian, seasonally inspired

or

SMOKED FISH DIP (gf)

buttermilk, black pepper, chive,
potato chips

–

LAMB SIRLOIN (gf)

scalloped potatoes, crushed peas,
sautéed greens, capers, sherry jus

or

SEA BREAM (gf)

fingerling potatoes, roasted pepper,
saffron cream, orange, basil

or

CAULIFLOWER STEAK (v)(gf)

roasted mushrooms, grilled alliums,
mushroom & coffee sauce

–

STRAWBERRY TRIFLE (v)

cream, custard, sherry sponge

–

FRESHLY BREWED COFFEE & ENGLISH TEAS

85

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DINNER

priced per person

PLATED DINNER MENU C

SCALLOP CRUDO (gf)(df)

lemongrass tea, green apple,
makrut lime, pickled ginger, radish

or

HEIRLOOM TOMATO SALAD (v)(gf)

garlic scape pesto, whipped goat cheese,
pickled onion, new farm greens

—

BARBECUE BEEF SHORT RIB (gf)

dorset bbq sauce, crispy potato rosti,
grilled vegetables, charred onions

or

GREENLAND TURBOT (gf)

english pea risotto, grana padano,
fine herbs, lemon

or

SUMMER TRUFFLE SPAETZLE (v)

spring vegetables, pickled ramp butter,
ricotta salata

—

TRILLIONAIRE TART (v)

caramel, dark chocolate ganache,
caramelized hazelnut ganache

—

FRESHLY BREWED COFFEE & ENGLISH TEAS

95

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HOT FOOD BUFFET STATIONS

priced per person · minimum 20 people

ROAST RUMP OF BEEF 38

chef-led carving station, proper pan gravy,
horseradish sauce, yorkshire pudding

add roasted potatoes +6

add seasonal vegetables +8

sub prime rib +10

sub roast chicken n/c

sub roast lamb +5

MUSSELS & CIDER 18

chef-led station, steamed mussels in cider sauce
with herbs & baked baguette

PIE & MASH

your choice of pie served with
mashed potatoes, gravy & buttered peas
choose one:

curried chickpea & cauliflower 22

chicken & bacon 26

curried lamb 28

steak & mushroom 28

BAKED MAC & CHEESE (v) 18

three cheese sauce, herb breadcrumbs

add bacon +4

add pulled chicken +6

add braised beef +8

add roasted mushrooms +4

DORSET FISH & CHIPS (df)

your choice of crispy battered fish served with
chunky chips, tartar sauce, coleslaw & lemon

haddock 28

scampi 27

cod 28

greenland halibut 35

LENTIL COTTAGE PIE (v)(gf) 16

stewed lentils, carrots, swede,
caramelized onions & thyme topped with
mashed potatoes, served with garden green salad

sub beef (cottage pie) +6

sub lamb (shepherd's pie) +8

YORKSHIRE PUDDING POUTINE (v) 12

fresh yorkshire pudding stuffed with home fries,
canadian cheese curds & mushroom coffee gravy

add bacon +3

add braised beef +6

BUTTER CHICKEN 20

served with basmati rice, raita & naan bread

sub tikka masala n/c

sub butter tofu +2

sub lamb dhansak +4

sub lamb madras +4

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COLD FOOD STATIONS & PLATTERS

priced per person · minimum 10 people

COASTAL OYSTERS (gf)(df) 18

chef-led shucking station, three oysters,
mignonette, horseradish, lemon, hot sauce

*available on a platter

SEAFOOD TOWER (gf) 49

oysters, prawn cocktail, salmon tartare,
halibut ceviche, tuna tartare

CURED MEAT BOARD 18

selection of local cured meats,
pickles, chutney, sippets

COUNTRYSIDE PLOUGHMAN'S 20

scotch egg, shaved ham, cheddar, pickled egg,
grapes, chutney, sourdough

VEGETABLE CRUDITÉS (v)(gf) 15

seasonal vegetables, ranch dip,
sour cream & chive dip

CHEESE BOARD (v) 21

cheddar, blue cheese, goat cheese, grapes,
crackers, chutney, pickles, fruit preserves

FRESH FRUIT PLATTER (v)(gf)(df) 16

apples, pears, grapes, melon, mixed berries

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LATE - NIGHT

minimum 20 pieces per selection

CHEESE TOASTIE BITES (v) 5
red onion jam

CHICKEN DRUMSTICKS (gf) 7
honey lime pickle glaze

PROPER POUTINE 8
french fries, beef or veggie gravy,
cheese curds

CORNISH PASTIES 9
ketchup & hp packets

MUSHROOM PASTIES (v)(df) 9
green sauce

PORK SAUSAGE ROLLS 8
beetroot ketchup

MINI FISH & CHIP CONES (df) 12
lemon, tartare

YORKSHIRE PUDDING POUTINE (df) 12
chunky chip scraps, beef or veggie gravy,
cheese curds

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MINI SWEET TREATS

minimum 20 pieces per selection

DORSET APPLE CAKE (v) 5

LEMON MERINGUE PIE (v) 5

FLOURLESS WALNUT BROWNIE 5

OLIVER'S CARROT CAKE 5

CHOCOLATE PROFITEROLE (v) 5

DATE SQUARES (v) 5

SOUR CHERRY CHEESECAKE (v) 5

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NON-ALCOHOLIC

SOFT DRINKS from 4.25

FRESHLY BREWED COFFEE 4.25

TEA 4.75

ESPRESSO DRINKS from 4.25

BELLINI HI-BALL 11

undone non-alcoholic blanco tequila,
cipriani peach bellini nectar, soda, lemon

BAR

STANDARD RAIL SHOT 1oz 9

PREMIUM RAIL SHOT 1oz from 10


COCKTAILS

DORCHESTER PIMM'S 2oz  17

dillon's selby gin, pimm's no.1 cup,
lemon, ginger ale, lavender-thyme
~ sweet, refreshing & classic

SOLITAIRE 2oz  17

wild turkey bourbon, kahlúa, angostura bitters,
cacao bitters, maple-spiced syrup
~ complex, boozy & luxe

SKYFALL 2oz  19

sauza tequila, los siete misterios mezcal,
havana club reserva rum, lime, cola syrup, honey
** contains milk*
~ silky, opulent & strong

AT HER MAJESTY'S PLEASURE 1.5oz  17

empress 1908 gin, st-germain elderflower liqueur,
lemon, chamomile tea, soda
~ floral, fresh & citrusy

BEER & CIDER

BOTTLES & CANS from 9

WINES

750ml

SPARKLING

Serenissima Prosecco, Veneto, Italy NV 70
Pol Roger 'Extra Cuvée de Réserve' Brut, 225
Champagne, France NV

WHITE

Matto Pinot Grigio, Veneto, Italy '24 60
Delibori Garda Chardonnay, 65
Veneto, Italy '23
Echeverria 'Valle Dorado' Sauvignon Blanc, 70
Chile '23
Joal Family 'Crowded House' Sauvignon Blanc, 78
Marlborough, New Zealand '23
Pearce Predhomme Chenin Blanc, 80
Stellenbosch, South Africa '23
Drouard 'Granite' Muscadet Sèvre et Maine, 80
Loire Valley, France '22
Lucien Joseph Chablis, Burgundy, France '23 110

ROSÉ

Laurent Miquel 'Vendanges Nocturnes', 60
Languedoc, France '23

RED

Henry Of Pelham Cabernet Merlot, 60
Niagara, Ontario NV
Piantaferro Chianti, Tuscany, Italy '23 65
Tawse 'Grower's Blend' Gamay, 65
Niagara, Ontario '23
Casa Solar Tempranillo, Castilla, Spain '20 70
Comte Alexandre Pierre, 75
Côtes du Rhône, France '23
Dominio de Punctum 'Pablo Claro' 80
Cabernet Sauvignon, Castilla-La Mancha,
Spain '22
Deltetto Nebbiolo d'Alba, Piedmont, Italy '22 98
Centerstone Pinot Noir, 90
Willamette Valley, Oregon '18
Navigator Cabernet Sauvignon, 158
Napa Valley, California '22



FREQUENTLY ASKED QUESTIONS

CAPACITIES & AVAILABILITY

The Dorset is a multi-level restaurant with a private dining room located on each floor: Durdle and Chesil.

Perfect for a reception or dinner with ambiance, the Durdle room is located just off of the bar on the main floor.

The private Chesil room features floor-to-ceiling windows and Juliet balconies for a bright and airy event space ideal for a seated dinner or larger receptions.

Room: Durdle

Capacity: maximum 20 guests seated at a single table / 40 guests seated at multiple tables (4 tables of 10) / 28 guests seated with the option of a pre-dinner cocktail reception / 40 guests standing.

Room: Chesil

Capacity: maximum 36 guests seated at a single table / 52 guests seated at multiple tables / 80 guests standing with canapés only / 60 guests standing with canapés and hot stations.

Capacities are subject to change if AV is required.

The rooms are available for breakfast, brunch, lunch and dinner, seven days a week:

- Breakfast/Brunch: 6–11:30am
- Lunch: 11:30am–2:30pm
- Dinner: 5–10pm

THE FOOD & BEVERAGE EXPERIENCE

Your event specialist will invite you to select beverages from our current offering to serve 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. We welcome you to customize it by interchanging items between menus. Your event specialist can assist you with tailoring your selections for the best guest experience.

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.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Linen napkins
- Flameless candles
(real flame candles are not permitted)
- Printed personalized menus at each place setting

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, if desired (e.g. cruiser tables)
- Table linens
- Cake cutting or plating fee

FREQUENTLY ASKED QUESTIONS

PARKING & LOCATION

Location: 453 Wellington St. W, Toronto, ON

The restaurant is located at The Well, accessible via the King and Spadina streetcar routes. The nearest subway stations are St. Andrew and Union. View The Well's directory for location details.

Parking: Paid underground parking is available at 421 Wellington St. W on P3 and P5, on the west end of the parking garage. Sections C and B are closest to The Dorset. Follow the purple signs that read "West Av. Elevators | 455 Wellington | Eat. Shop.", and use the public elevators to access the upper ground floor.

PRESENTATIONS & AUDIOVISUAL

Enhance your event with our state-of-the-art audio-visual capabilities. The Dorset offers a 40-inch high-definition television with built-in speakers, perfect for connecting to any laptop via HDMI. This versatile setup is perfect for sharing presentations, videos, or slideshows with your guests. If you need additional equipment, we can easily arrange it through our trusted third-party supplier to ensure a seamless experience. Please be aware that incorporating AV equipment may affect the room's capacity, and we advise against AV presentations in the Durdle Room due to ambient noise from the bar that may interfere with sound clarity.

YOUR O&B EVENT TEAM

Throughout the planning process, your event specialist will be the main point of contact and will ensure all details are taken care of for your event. When you and your vendors arrive on-site, you will be welcomed by our team of experts who will be the main point of contact during your event.

EXPERIENCE MORE

Looking for an extra experience for your guests before or after your group dinner? Consider visiting [Arcadia Earth](#) located 2 minutes from the restaurant. Arcadia Earth is a multi-sensory journey that combines creative art installations and exciting technology to inspire visitors to take action towards a more sustainable future. This immersive experience showcases the beauty of our planet and the impact of human actions on the environment. Open Wednesday – Sunday, your event specialist can assist in arranging group tickets at a discounted rate of \$35.50 per person + HST. (applicable to groups of 35 or less)

INVESTMENT & CANCELLATION

The signed confirmation form and deposit, payable by credit card or bank draft, are required to secure the date and space. 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 in advance of 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.

For all booking inquiries, please contact:

416.364.1211

events@oliverbonacini.com

oliverbonacinievents.com