

HUDSON



Savour the spectacular views of downtown Calgary's historic district from the sixth floor of Hudson's Bay's heritage building. Boasting impressive design and incredible versatility, Hudson is a state-of-the-art event complex that comprises two unique venues — the contemporary Hudson Loft and the grand Hudson Flat.

As both a tribute to HBC's tradition and a reflection of its progress, the venue's decor combines the building's existing historic grandeur and charm with new, urban accents. From high-profile galas and romantic weddings to intimate meetings and corporate conferences, this simple and sophisticated open-concept space is well-suited for a diverse range of occasions.







What's Included

- » Green room/bridal suite
- » Service staff
- » An Event Manager will be available as your direct on-site contact on the day of your event
- » All standard white linens (tablecloths & napkins)
- » Round tables, square tables & cocktail tables
- » Leather dining chairs
- » Table flatware, glassware & barware
- » Candles
- » Table numbers
- » Printed, personalized menus for each place setting
- » In-house dance floor

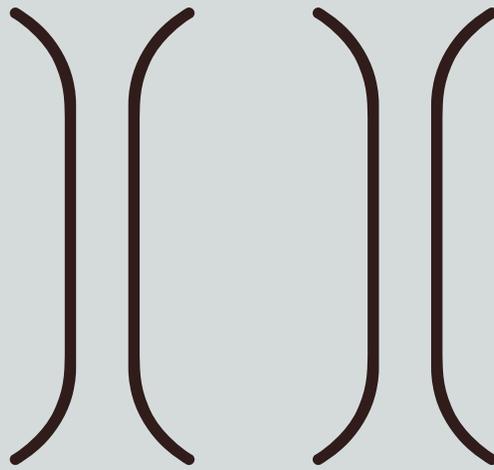
Venue Costs

Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Host, cash and bar packages are also available. Customized offerings can be tailored with your event specialist.

Other Costs to Consider

- » Audio-visual components
- » Coat check
- » Event insurance
- » Venue security
- » SOCAN legislated music fee (government-mandated)
- » RE:SOUND legislated music fee (government-mandated)
- » Lounge furniture and/or soft seating
- » On-site ceremonies start at \$400
- » Cake or cupcake fees
- » In-house dance floor





HUDSON

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Last Updated September 2024

BREAKFAST



Breakfast Buffet

priced per person · minimum 20 persons

Available Monday through Friday only, excluding holidays.

Traditional Continental

Freshly Baked Butter Croissants & Mini Danishes v
Seasonal Selection of Breakfast Muffins & Banana Bread v
Yoghurt & Granola Jars with Seasonal Fruit Conserve v
Butter & Jams v
Market Fresh Whole Fruit vG GF
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
25.

Wellness Breakfast

Fresh Fruit Smoothies v GF
Coconut Milk Chia Seed Parfaits vG GF
Hot Oatmeal with Selection of Organic Cane Sugar, Honey,
Prairie Omega Seeds & Blueberries v GF
Sunflower Granola with Toasted Mixed Nuts
& Chilled Skim Milk v GF
Seasonal Selection of Breakfast Muffins & Zucchini Bread v
Yoghurt & Granola Jars with Seasonal Fruit Conserve v
Butter & Jams v
Sliced Fruit & Berry Platter vG GF
Infused Water Station
Freshly Brewed Coffee & Selection of Teas
29.

Deluxe Continental

Assorted Bagels, Smoked Salmon Spread, Roasted Garlic
& Herbs, Everything Cream Cheese v
Spinach Wrap with Scrambled Egg, Tomato,
Artisan Greens, Aged Cheddar, Mayo v
Freshly Baked Butter Croissants & Mini Danishes v
Seasonal Selection of Breakfast Muffins & Banana Bread v
Yoghurt & Granola Jars with Seasonal Fruit Conserve v
Butter & Jams v
Sliced Fruit & Berry Platter vG GF
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
37.

Hudson Pioneer Breakfast

Scrambled Eggs with Fine Herbs v
Country Sausages & Smoked Bacon GF
Heirloom Potato Hash v GF
Roasted Plum Tomatoes vG GF
Buttermilk Pancakes v
Freshly Baked Butter Croissants & Mini Danishes v
Seasonal Selection of Breakfast Muffins & Banana Bread v
Yoghurt & Granola Jars with Seasonal Fruit Conserve v
Sliced Fruit & Berry Platter vG GF
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
39.

The Full Hudson

Chef's Selection of Oven-baked Frittatas
Brioche French Toast & Maple Syrup v
Country Sausages & Smoked Bacon GF
Heirloom Potato Hash v GF
Oven-roasted Tomatoes vG GF
Smoked Salmon Platter with Red Onions, Capers,
Watercress & Chive Cream Cheese GF
Freshly Baked Butter Croissants & Mini Danishes v
Assorted Selection of Muffins, Bagels & Banana Bread v
Yoghurt & Granola Jars with Seasonal Fruit Conserve v
Sliced Fruit & Berry Platter vG GF
Morning Fruit Juices
Fresh Fruit Smoothies
Freshly Brewed Coffee & Selection of Teas
49.

Breakfast Enhancements

priced per piece · minimum order of one dozen

À la Carte

Chef's Seasonally Inspired Mini Quiche v	3.
Fresh Whole Fruit vG GF	3.
Fruit Yoghurt v	3.
Sliced Banana Bread v	3.
Assorted Mini Danishes v	3.
Butter Croissants v	3.
Seasonal Selection of Breakfast Muffins v	3.50
Soft or Hard-boiled Eggs v GF	3.50
Market Fruit Salad vG GF	4.
Brioche French Toast Cinnamon Sugar v	4.
Gluten-free Muffin v GF	4.25
Gluten-free Banana Bread v GF	4.50
Buttermilk Pancakes Maple Syrup v	5.
Mini Seasonal Fruit Skewer v GF	7.
Smoked Salmon Platter Shaved Red Onion, Capers, Watercress, Horseradish Chantilly Cream GF	9.
Sliced Fruit & Berries vG GF	9.
Vegan Scramble vG GF	9.

BREAK TIME



Break Time priced per person

Health Smart v GF

Infused Water & Fresh Fruit Smoothies
Assorted Fresh Dip & Raw Vegetables
Sliced Seasonal Fruit & Berries
Coconut Chia Seed Pudding with Dried Fruit
Freshly Brewed Coffee & Selection of Teas
17.

Sweet Seduction v

Selection of Chocolates, Mini French Pastries & Tarts
Sliced Seasonal Fruit & Berries
Freshly Brewed Coffee & Selection of Teas
17.

Cheese, Please! v

Local & International Cheeses
Fruit Preserves
Grapes & Berries
Freshly Baked Bread
Freshly Brewed Coffee & Selection of Teas
17.

Veggies, Chips & Dips v

Creamy Turmeric Hummus
Smoky Baba Ghanoush
Creamy Tzatziki
Tortilla Chips & Vegetables Crudités
Freshly Brewed Coffee & Selection of Teas
18.

Additions priced per dozen

Coffee Cakes <small>v</small>	36.
Sliced Banana Bread <small>v</small>	36.
Assorted Biscotti <small>v</small>	37.
Assorted Madeleines <small>v</small>	37.
Assortment of Freshly Baked Cookies <small>v</small>	39.
Assortment of Cookies & Brownies <small>v</small>	42.
Breakfast Muffins <small>v</small>	44.
Freshly Baked Artisanal Butter Croissants <small>v</small>	44.
Chocolate Brownies <small>v GF</small>	46.

LUNCH



Lunch Buffet

priced per person · minimum 20 persons

Olympic Plaza Picnic

Young Kale & Romaine Heart Caesar
Housemade Lardons, Sourdough Croutons,
Parmigiano-Reggiano, Caesar Dressing

Artisanal Greens v GF
Crumbled Goat Cheese, Dried Cherries,
Shaved Root Vegetables, Toasted Sunflower Seeds,
Balsamic & Oregano Vinaigrette

Chickpea & Bean Salad vG GF
Cherry Tomatoes, Bell Pepper, Cucumber,
Fine Herb & Grainy Mustard Vinaigrette

Baby Potato Salad v GF
Boiled Egg, Celery, Green Onion, Dill Pickle,
Parsley, Housemade Mayo

—

**Variety of Seasonally Inspired Artisanal Meat
& Vegetarian Sandwiches**

Reuben Panini
Montréal-style House-smoked Meat, Russian Dressing,
Swiss Cheese, Sauerkraut

—

Kosher Dill Pickles & Peperoncino vG GF

—

Cookie & Brownie Platter v

—

Freshly Brewed Coffee & Selection of Teas

40.

Bubusia's Table

Potato Salad v GF
Egg, Green Onion, Dill Pickle

Cucumber & Radish Salad v GF
Tomato, Chives, Yoghurt

Borscht v GF
Beets, Cabbage, Carrots, Potato, Sour Cream

Cabbage Rolls
Brown Rice, Ground Beef, Hungarian Paprika, Onion

—

Roast Chicken GF
Herbed Butter, Fingerling Potatoes, Chicken Jus

Pierogies
Bacon, Green Onion, Sour Cream

Buttered Root Vegetables v GF
Fresh Dill

Mac & Cheese v
Panko Breadcrumbs

—

O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

44.

Lunch Buffet

priced per person · minimum 20 persons

Il Pranzo

Young Kale & Romaine Heart Caesar
Housemade Lardons, Sourdough Croutons,
Parmigiano-Reggiano, Caesar Dressing

Grilled Vegetable Antipasto **VG GF**
Zucchini, Eggplant, Red Peppers, Artichokes, Olives,
Fennel, Olive Oil

Caprese Salad **V GF**
Mixed Tomatoes, Bocconcini, Basil, Vincotto

Conchiglie Pasta Salad **V**
Red Onion, Tomato, Arugula Pistou, Pecorino

Focaccia Bread **V**
Rosemary, Sea Salt, Olive Oil

—

Olive Chicken **GF**
Roast Chicken Thighs, Stewed Peppers, Red Wine, Tomato

Polpette
Beef Meatballs, Tomato Sauce, Basil, Parmigiano-Reggiano

Broccoli Penne **V**
Roasted Garlic, Chilies, Olive Oil, Parmigiano-Reggiano

Roast Pork Shoulder **GF**
Fennel Confit, Pork Jus

—

O&B Sweet Treats **V**

—

Freshly Brewed Coffee & Selection of Teas

49.

The Elizabethan

Chickpea & Bean Salad **V**
Cherry Tomatoes, Bell Pepper, Cucumber,
Fine Herb & Grainy Mustard Vinaigrette

Kale & Sweet Potato Salad **V GF**
Red Onion, Snap Peas, Watercress,
Candied Pecans, Maple Vinaigrette

Tomato & Cucumber Salad **V GF**
Feta, Fresh Basil, Balsamic Dressing

Mixed Leafy Greens **V GF**
Shaved Carrot & Fennel, Cranberries, Poppy Seeds

—

Grilled Rosemary Focaccia **V**

Assortment of Housemade Pickles **V GF**

—

Sliced Chicken Breast **GF**
Tarragon Chili Gremolata

Grilled Flat Iron Steak **GF**
Red Wine Sauce

Falafel **V**
Chimichurri

—

O&B Sweet Treats **V**

—

Freshly Brewed Coffee & Selection of Teas

49.

Lunch Buffet

priced per person · minimum 20 persons

The Hudson Classic minimum 25 persons

Chicory Chopped Salad v GF
Cucumber, Peppers, Cherry Tomatoes, Radishes,
Chickpeas, Citrus Dressing

Iceberg Wedge Salad v GF
Cured Tomato, Pomegranate, Crispy Lentils,
Avocado, Creamy Blue Cheese Dressing

Baby Potato Salad v GF
Boiled Egg, Celery, Green Onion, Dill Pickle,
Parsley, Housemade Mayo

—

Whole Roast Chicken GF
Lemon, Chilies, Tarragon

Slow-cooked Atlantic Salmon GF
Fine Herb Rice Pilaf, Charred Orange Emulsion

Roasted Winter Vegetable Ragoût v GF
Baby Kale, Creamy Polenta

Crispy Brussels Sprouts v
Pine Nuts, Sweet Mustard Aioli

—

O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

55.

New Delhi

Fresh Kachumber Salad v GF
Cucumber, Cherry Tomatoes, Radish, Carrot, Cilantro,
Fresh Lemon, Cumin

Mixed Leafy Greens v GF
Tomato, Pickled Red Onion, Fried Chickpeas,
Spiced Yoghurt Dressing

—

Grilled Naan v

—

Chickpea & Eggplant Curry v GF

Vegetable Korma v GF
Stewed Mixed Vegetables, Chickpeas, Cilantro, Coconut

Red Lentil Dal v GF
Tomatoes, Onions, Spices

Cumin Basmati Rice v GF

Butter Chicken GF
Chicken Thighs, Creamy Tomato Sauce

Beef Vindaloo GF
Slow-cooked Beef, Spiced Red Sauce

—

O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

56.

Additions

Boiled Eggs v GF 3.

Marinated Tofu vG GF 5.

Seared Halloumi v GF 6.

Express Lunch priced per person

Express Lunch 1

Herb-roasted Boneless Chicken Thighs **GF**
Charred Tomato, Mixed Green Salad,
White Balsamic Vinaigrette

—

Mini Desserts & Sweets **v**

—

Freshly Brewed Coffee & Selection of Teas
46.

Express Lunch 2

Seared Chicken Breast **GF**
Niçoise Salad, Green Beans, Olives, Tomatoes,
Potato, Fine Herbs, Classic Vinaigrette

—

Lemon Posset & Fresh Berries **v GF**

—

Freshly Brewed Coffee & Selection of Teas
50.

Express Lunch 3

Oven-roasted Icelandic Cod **GF**
Black Bean & Roasted Corn Succotash, Wilted Greens

—

Mini Desserts & Sweets **v**

—

Freshly Brewed Coffee & Selection of Teas
55.

Express Lunch 4

Grilled Flat Iron Steak **GF**
Smashed New Potatoes, Broccoli, Red Wine Jus

—

Vanilla Panna Cotta & Fresh Berries **v GF**

—

Freshly Brewed Coffee & Selection of Teas
58.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for a 10. per person, prior to taxes and an event administration fee. Speak with your event specialist for more details.

CANAPÉS



Canapés

priced per piece · minimum one dozen per selection

Garden

Crispy Spring Roll Plum Sauce vg	4.
Pickled Red Beet Thyme Vinaigrette, Goat Cheese, Potato Chip v gf	4.
Mushroom Bruschetta Porcini Cracker, Balsamic, Fine Herbs vg gf	4.
Tomato & Baby Mozzarella Basil v gf	4.
Buffalo Cauliflower Bite Ranch Dollop v	4.
Creamed Leeks Puff Pastry, Gorgonzola v	4.
Spinach Tartlet Onion Jam, Feta v	4.
Fried Mac & Cheese Spicy Ketchup, Chive v	4.
Smoky Deviled Egg Spanish Paprika, Chive v gf	4.
Fine Herbs Scone Goat Cheese Mousse v	4.
Chickpea Falafel Tomato Jam, Pickled Shallot vg gf	4.

Ocean

Shucked East Coast Oyster Classic Mignonette gf	5.
Crab Cake Creole Rémolade	5.
Shrimp & Avocado Tostada Refried Beans, Fresh Salsa, Tortilla	5.
Coconut Shrimp Sweet Chili Sauce	5.
Fried Fish Fritter Tartar Sauce	5.
Flaked Salmon Potato Chip, Crème Fraîche, Pernod Roe gf	5.50
Albacore Tuna Tataki Rice Cracker, Sticky Ponzu, Sesame gf	5.50
Bay Scallop Crudo Orange, Fennel, Thai Chili gf	5.50
Salmon Gravlax Dill Cream Cheese, Bagel Crisp	5.50
Ahi Tuna Tartare Soy Sesame, Avocado, Wonton Crisp	6.

Farm

Merchant Sausage Potato Chip, Housemade Mustard	5.
Meatball Tomato Sauce, Basil, Grana Padano	5.50
Crispy Fried Pork Belly Jack Daniel's Drizzle, Pickled Jalapeño gf	5.50
Korean Fried Chicken Napa Cabbage & Scallion Slaw	5.50
Bulgogi Beef Bao Pickled Carrots, Cilantro	5.50
Spiced Lamb Meatball Crumbled Feta, Mint, Lamb Jus	5.50
Chicken & Vegetable Dumpling Gochujang, Sesame, Scallion	5.50
Butter Chicken Skewer Cilantro Chutney gf	5.50
Seared Duck Breast Whipped Goat Cheese, Shallot Marmalade, Crostini	6.
Braised Short Rib Arancini Spicy Aioli	6.
Beef Curry Lemongrass, Basil gf	6.

Sweet

Churro Cinnamon Sugar v	4.
Raisin Butter Tart v	4.
Cranberry Mousse Tart v	4.
Nutella Brioche Bite Banana Brûlée, Cream v	4.50
Profiterole Bavarian Cream v	4.50

Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

15. per person 3.75 for each additional piece 15. per person for Chef's dessert selection

DINNER



Plated Dinner priced per item

Customize your multi-course dinner menu by selecting from the offerings below. Your event specialist can assist with tailoring your selections to suit your event needs.

Dinner includes artisanal bread, sea salted butter & Chef's daily spread.

Soups

Corn & Basil Velouté v GF
Charred Corn Niblets, Basil
12.

Silky Potato GF
Bacon Bits, Cheddar, Green Onion
12.

Butternut Squash VG GF
Scallion Oil, Spiced Pumpkin Seeds
12.

Chilled Gazpacho VG
Sourdough, Thyme, Croutons
12.

Wood-grilled Onion VG GF
Pickled Shallot, Crispy Leeks
13.

Mushroom Forestière v
Truffle Cream, Chives
15.

Starters

Beet Carpaccio v GF
Goat Cheese, Micro Greens, Orange, Fennel, Toasted Pecans
18.

Rigatoni Pomodoro v
Sugo, Basil, Grana Padano
18.

Cheese & Spinach Tartlet v
Phyllo, Goat Cheese, Onion Jam, Frisée Salad
19.

Chicken Ballotine GF
Mushroom Brandy Fricassée, Cream, Petite Greens
20.

House-cured Salmon GF
Pickled Cucumber, Fennel, Green Apple, Watercress,
Horseradish Chantilly Cream
22.

Classic Steak Tartare
Potato Chips
24.

Salads

The Hudson v GF
Mixed Greens, Shaved Heirloom Beets & Carrots,
Pecorino, Toasted Sunflower Seeds,
White Balsamic Vinaigrette
15.

Baby Greens VG GF
Mixed Greens, Arugula, Baby Spinach, Dried Cranberries,
Pickled Root Vegetables, Toasted Pumpkin Seeds,
Red Wine Vinaigrette
16.

Baby Arugula v GF
Shaved Fennel, Asian Pear, Spiced Pecans,
Citrus Olive Oil, Shaved Grana Padano
16.

Crunchy Asian Slaw v GF
Cabbage, Vegetable Ribbons, Charred Greens Onion,
Cilantro, Sesame Dressing
16.

Young Kale & Romaine Caesar
Smoked Bacon, Focaccia Croutons,
Grana Padano, Caesar Vinaigrette
17.

Mediterranean v GF
Quinoa, Roasted Red Pepper, Olives, Tomato,
Cucumber, Arugula, Feta, Spiced Citrus Vinaigrette
17.

Caprese v GF
Mixed Tomatoes, Basil, Fior di Latte,
Vincotto, Cold-pressed Canola, Pine Nuts
19.

Plated Dinner priced per item

Main Courses

Smoked & Seared Chicken Breast **GF**

Smashed Herbed Fingerling Potatoes, Charred Broccolini, Carrots, Caramelized Tomato Jam
38.

Pan-roasted Chicken Suprême **GF**

Yukon Gold & Sweet Potato Mash, Mushroom Fricassée, Roasted Brussels Sprouts, Brandy Peppercorn Demi-glace
40.

Center Cut Pork Chop

Brined, Smoked & Grilled, Prairie Grain Risotto, Cider-braised Red Cabbage, Wilted Kale, Grainy Mustard Jus
40.

Canadian Atlantic Salmon **GF**

Haricots Verts, Braised Radish, Fingerling Potatoes, White Onion Soubise, Watercress
43.

Oven-roasted Icelandic Cod **GF**

Potato Pavé, Wilted Greens, Parsnip Purée, Chicken Jus
45.

Boneless Short Rib **GF**

Silky Mash, Garlic Kale, Rainbow Carrots, Parsnip Purée & Crunch, Red Wine Sauce
47.

Mustard & Rosemary Grilled Flat Iron Steak

Creamed Spinach, Smashed New Potatoes, Roasted Tomato, Watercress, Chimichurri
47.

Slow-braised Beef Cheek **GF**

Parsnip Purée, Fondant Potato, Roasted Carrots, Forest Mushrooms, Grilled Green Onion, Braising Jus
48.

Seared Duck Breast **GF**

Potato Rösti, Broccoli Florets, Cipollini Onions, Sour Cherry Gastrique
55.

Seared Alberta Beef Tenderloin **GF**

Silky Mash, Garlic Kale, Rainbow Carrots, Parsnip Purée & Crunch, Red Wine Sauce
60.

Vegetarian Mains

Charred Cauliflower Steak **VG GF**

Za'atar Spice, Carrot Purée, Tomato Confit, Quinoa Pilaf, Chimichurri
32.

Cajun-smoked Cauliflower **VG GF**

Sweet Potato Mash, Braised Lentils, Red Pepper Chimichurri
32.

Chickpea & Eggplant Curry **VG**

Coconut Basmati, Cilantro Chutney, Grilled Naan
33.

Butternut Squash Tartine **V**

Braised Beans & Lentils, Whipped Herb Goat Cheese, Watercress
34.

Want to offer guests a choice? We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée. Speak with your event specialist for more details.

Dinner Enhancements priced per person

For The Table

Large Marinated Mediterranean Olives VG GF

4.

Vegetable Antipasto Platter VG GF

Wood-grilled Bell Pepper, Artichoke, Eggplant, Zucchini,
Oregano, Balsamic Oil

6.

Trio of Dips V

Smoked Baba Ganoush, Za'atar-spiced Beets,
Roasted Garlic & Pepper Hummus, Grilled Bread

7.

Cheese Course V

International Cheese Selection, Preserves, Chutney, Crostini

9.

Charcuterie

Cured Meats, Grainy Mustard, Lavash, Pickles

9.

Intermezzo

Lemon & Ginger Sorbet VG GF

4.

Blood Orange Granita VG GF

5.

Cucumber & Mint Sorbet VG GF

5.

Lime Sherbet VG GF

5.

Desserts

priced per person

Lemon Posset v GF

Fresh Berries, Shortbread

13.

Vanilla Panna Cotta v GF

Yuzu, Chocolate Shards, Strawberries

13.

Pistachio Cake v

Lemon Curd, Raspberry Glaze, Blueberry Compote

14.

Poppy Seed Cake v

Mango Mousse, Chantilly Cream, Brandy Snap

14.

Mocha Mousse Fudge Brownie v GF

Strawberry Sauce, Mint

14.

Tiramisu v

Espresso, Chocolate, Dulce de Leche

15.

Black Forest Chocolate Cake v

Coconut & Pecan Filling, Sour Cherries

15.

RECEPTION & FOOD STATIONS



Reception & Food Stations priced per person

minimum order relative to guaranteed guest count required · speak to your event specialist for details

Crudité Platter v GF

Seasonal Vegetables, Creamy Turmeric Hummus, Truffle Ranch Dip
12.

Classic Poutine

House-cut Russet Fries, Cheddar Cheese Curds, Chicken Gravy, Green Onion Curls
14.

Make it vegetarian with our own mushroom gravy

16.

Add Smoked Chicken 5. BBQ Pulled Pork 7.

Sliders

Choice of three sliders · based on three pieces per person

Korean Fried Chicken Thigh Gochujang, Kimchi

Montréal Smoked Meat Sauerkraut, Swiss Cheese, Russian Dressing

Mini Cheeseburger Burger Sauce, American Cheese, Pickle
add bacon 0.50

Pulled BBQ Beef Red Cabbage Slaw

Pork Belly Apple & Fennel Slaw, Honey Mustard

Falafel Vegan Mayo, Pickled Red Onion, Arugula vg

Crispy Tofu Charred Green Onion, Roasted Garlic & Sesame Aioli v

16.

Mediterranean Table v

Roasted Beet Dip, Black Olive Tapenade, Hummus, House-baked Artisanal Bread Selection, Greek Salad, Pearl Couscous Salad with Dried Fruits

18.

Pastas v

Served with parmigiano-reggiano, chilies, garlic bread & olive oil

Spicy Rigatoni Puttanesca Tomato, Olives, Capers, Red Onion, Chilies

Creamy Potato Gnocchi Mushroom, Truffle, Arugula, Cream
18.

Gluten-free pasta available upon request

Tacos GF

Pork Carnitas, Smoked Chicken, Roasted Cauliflower, Corn Tortillas, Avocado, Pico de Gallo, Crema, Pickled Red Onions, Cotija Cheese, Cilantro, Jalapeño, Salsa Verde

19.

Poke Bowls GF

Ahi Tuna, Atlantic Salmon, Fried Eggplant, Sushi & Brown Rice, Avocado, Seaweed, Radish, Cucumber, Pickled Cabbage, Jalapeño, Green Onions, Spicy Mayo, Miso Aioli

19.

Farmers' Market Salad Bar v

Organic Greens, Baby Spinach, Arugula, Chopped Romaine, Red Wine Vinaigrette, Caesar & Green Goddess Dressing, Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Red Onion, Green Beans, Radish, Dried Apricots & Cranberries, Goat Cheese, Parmigiano-Reggiano, Crumbled Feta, Toasted Sunflower Seeds, Pumpkin Seeds, Focaccia Croutons

24.

Reception & Food Stations priced per person

Shucked Canadian Oysters GF

Classic Mignonette, Lemon, Tabasco,
Worcestershire Sauce, Horseradish

18.

minimum 100 persons

Canadian Deli Counter

Selection of Canadian Cheeses, Preserves, Chutneys,
Housemade Smoked Meat, Selection of Salumi Cured
Meats, Potato Salad, Pasta Salad, Marinated Peppers &
Olives, Housemade Pickles, Sauerkraut, Rye Bread,
Grilled Bread, Crostini

19.

Boneless Roast Lamb

Mediterranean Salad, Tzatziki, Grilled Pita Bread

22.

Slow-roasted Porchetta

Brioche Bun, Crunchy Slaw, Arugula, Honey Mustard Aioli

24.

Beef Carving Station

*Whole cuts, gently cured, lightly smoked
& rubbed with a blend of spices & fresh herbs*

Choice of one protein

Top Butt 24.

Strip Loin 29.

Prime Rib 32.

Mash, Horseradish Cream, Housemade Mustard,
Proper Beef au Jus, Mini Yorkshires, Potato Chips

Sliced Seasonal Fruit Platter VG GF

Fresh Berries

16.

Dessert Shop v

Mini Chocolate Bars, Gummies, Smarties, Licorice,
Caramels, Cinnamon Rolls, Cream Puffs, Croissants,
Danishes, Assorted Cookies & Brownies

17.

LATE NIGHT



Late Night

priced per piece · minimum one dozen per selection

Salted Caramel Popcorn Sea Salt v GF	4.
Truffle Popcorn Parmigiano-Reggiano v GF	4.
Fried Mac & Cheese Bite Spicy Ketchup v	4.
Mini Grilled Cheese	
Cheddar & Tomato v	4.
Smoked Cheddar & Caramelized Onion v	4.
BBQ Beef & Cheese Curds	4.50
Ham & Swiss Cheese	4.50
Tater Tot Poutine Cheddar Curds, Chicken Gravy	4.50
Fish & Chips Beer-battered Whitefish, Potato Chips, Tartar Sauce	5.
Nachos Queso Dip, Pico de Gallo, Jalapeño, Cilantro	5.
<i>Add Chicken</i>	3.
<i>Add Pork</i>	3.
Falafel Slider Vegan Mayo, Pickled Red Onions, Arugula vg	5.50
Pork Belly Slider Apple & Fennel Slaw, Honey Mustard	5.50
Korean Fried Chicken Slider Kimchi, Gochujang	5.50
Montréal Smoked Meat Slider Sauerkraut, Swiss Cheese, Russian Dressing	5.50
Cheeseburger Slider Burger Sauce, American Cheese, Pickle	5.50
<i>Add Bacon</i>	0.50

BEVERAGES



Beverages

Non-Alcoholic

Freshly Brewed Coffee	<i>per person</i>	4.50
Decaffeinated, Black & Specialty Tea	<i>per person</i>	4.50
Bottled Juice	<i>each</i>	4.
Soft Drink	<i>each</i>	4.
Sparkling & Still Mineral Water	<i>small each</i>	4.
	<i>large each</i>	8.
Freshly Squeezed Seasonally Inspired Lemonade	<i>per person</i>	5.
Infused Water Blueberry Orange or Cucumber Mint	<i>less than 100</i>	35.
	<i>more than 100</i>	50.

Basic Bar

	<i>per oz</i>	9.
Smirnoff Vodka		
Sauza Silver Tequila		
Tanqueray Gin		
Jim Beam Whiskey		
Bacardi White Rum		
Canadian Club Rye		
Ballantine's Scotch		

Premium Bar

	<i>per oz</i>	11.
Tito's Vodka		
Bombay Sapphire Gin		
Havana Club Club Reserva Rum		
Crown Royal Whisky		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

Ultra Premium Bar

	<i>per oz</i>	13.
Belvedere Vodka		
Tanqueray 10 Gin		
Bacardi 8 Year Rum		
Pike Creek Rye		
Maker's Mark Bourbon		
Jonnie Walker Black Label Scotch		

After Dinner Drinks

Baileys Irish Cream, Kahlúa	<i>per oz</i>	7.
Grand Marnier	<i>per oz</i>	9.
Courvoisier VSOP, Rémy Martin VSOP	<i>per oz</i>	14.

Beer

Domestic	<i>per bottle</i>	8.
Craft	<i>per bottle</i>	9.
Import	<i>per bottle</i>	10.
Draught	<i>per 12oz</i>	9.
Non-Alcoholic Beer	<i>per bottle</i>	8.

Tequila

Sauza Silver	<i>per oz</i>	9.
Patrón Añejo	<i>per oz</i>	17.

Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge of 100. will be added to your bill.

Bar Package - Soft Bar

Pop, Juice, Coffee & Tea	<i>per person</i>	25.
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Cocktails

Zero-proof

Strawberry No-hito	Strawberry Syrup, Lime, Soda Water	8.
Pineapple Confusion	Pineapple, Mint, Lemon, Soda Water	9.
Cucumber Cooler	Mint, Lemon, Thyme, Soda Water	9.

Batched served from the bar

Bloody Caesar	Vodka, Clamato Juice, Tabasco, Lime, Worcestershire Sauce	<i>minimum order of 25</i>	14.
Margarita	Tequila, Triple Sec, Lime	<i>minimum order of 50</i>	14.
Espresso Martini	Vodka, Kahlúa, Baileys, Espresso	<i>minimum order of 50</i>	15.
Negroni	Gin, Vermouth, Campari	<i>minimum order of 25</i>	16.
Old Fashioned	Bourbon, Angostura Bitters, Orange Twist	<i>minimum order of 25</i>	17.
French 75	Gin, Prosecco, Lemon	<i>minimum order of 50</i>	17.
Aperol Spritz	Prosecco, Aperol, Soda Water	<i>minimum order of 50</i>	17.

Signature

Hudson Sangria (Seasonally Inspired White or Red)		12.
<i>Let our bartender create a cocktail or mocktail specific to your event!</i>		mp.

Wine List

Sparkling

Benvolio Prosecco, Veneto, Italy	55.
Masottina Prosecco Rosé Brut, Veneto, Italy	65.
Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon, France	80.
Taittinger Cuvée Prestige Brut, Champagne, France	145.

Rosé

Perrin Ventoux Rosé, Rhône Valley, France	48.
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White

Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy	48.
Mount Riley Sauvignon Blanc, Marlborough, New Zealand	55.
Joel Gott Sauvignon Blanc, California	60.
Dr. Loosen Riesling, Mosel, Germany	63.
11th Hour Cellars Chardonnay, California	64.
Lake Breeze Pinot Gris, Okanagan Valley, Canada	72.
Domaine Laroche 'Saint Martin' Chablis, France	84.

Red

Benvolio 'Rosso', Veneto, IT	48.
Luigi Bosca 'La Linda' Malbec, Mendoza, Argentina	48.
Bodegas Arráziz 'Eduardo Bermejo' Tempranillo, Valencia, Spain	54.
11th Hour Cellars Pinot Noir, California	54.
Frescobaldi Castiglioni Chianti, Italy	59.
Château Recougne Bordeaux Blend, Bordeaux Supérieur, France	63.
Giusti Merlot, Veneto, Italy	63.
Campagnola Valpolicella Ripasso, Veneto, Italy	66.
Joel Gott '815' Cabernet Sauvignon, California	70.
Gérard Bertrand Malbec, Cahors, France	72.
Sokol Blosser 'Evolution' Pinot Noir, Willamette Valley, Oregon	73.
Massolino, Barbera d'Alba, Piedmont Italy	80.
Amarone della Valpolicella Campagnola, Veneto, Italy	110.
Kendall Jackson Vintner's Reserve, Napa Valley, CA	115.

Looking for something in particular? Please speak to your event specialist for details.