

AERA

PRIVATE DINING

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SPRING SUMMER 2025



LUNCH

MENU A

CAESAR SALAD

creamy garlic, anchovies, pepper, bacon

or

CREAM OF MUSHROOM SOUP

porcini, crème fraîche, truffles

—

MAC & CHEESE

cheddar, truffled onion, toasted crumbs

or

WILD SALMON POKE BOWL

tomato ponzu, rice, edamame, quinoa,
toasted sesame, root & shoot pickles

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

ICE CREAM

flavour of the day

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

79.

MENU B

STEAK TARTARE

capers, b&b pickles, kewpie,
confit egg yolk, melba toast

or

CREAM OF MUSHROOM SOUP

porcini, crème fraîche, truffles

—

DRY-AGED BEEF BURGER

aged cheddar, tomato,
pickles, caramelized onion

or

RIGATONCINI (VEGETARIAN)

tomato, roasted peppers, burrata cream, basil

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

ICE CREAM

flavour of the day

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

87.

LUNCH

MENU C

CREAM OF MUSHROOM SOUP

porcini, crème fraîche, truffles

or

STEAK TARTARE

capers, b&b pickles, kewpie,
confit egg yolk, melba toast

—

SEARED TRUFFLE PONZU STEAK BOWL

chopped sirloin, arugula, mushrooms,
whipped sesame, edamame

or

CHICKEN CAESAR

grilled chicken breast, garlic, anchovies,
black pepper, brioche, bacon

or

PEPPER-GLAZED CAULIFLOWER

rice & grain pilaf, tomato, citrus, sesame

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

LEMONADE FRUIT TRIFLE (GLUTEN-FREE)

yuzu gelée, buckwheat, matcha mousse, sesame snaps

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

108.

MENU D

CHARRED MUSHROOM BROCHETTE & JERUSALEM ARTICHOKE

maple chutney, crunchy enoki mushrooms,
citrus chimichurri crema

or

SEARED QUÉBEC FOIE GRAS

griddled brioche, montmorency cherry chutney,
spiced sunchoke

or

SHRIMP COCKTAIL

five shrimp, tomato horseradish catsup, lemon

—

MARITIME LOBSTER SPAGHETTI

tomato bisque, basil, lobster butter

or

5oz BURKHART FARM, ONTARIO AAA BEEF TENDERLOIN

whipped potatoes, roasted carrots, red wine jus

or

PEPPER-GLAZED CAULIFLOWER

rice & grain pilaf, tomato, citrus, sesame

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

DECADENT CHOCOLATE MOLTEN CAKE

raspberry stracciatella ripple ice cream, chambord gel

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

129.

DINNER

MENU A

STEAK TARTARE

capers, b&b pickles, kewpie,
confit egg yolk, melba toast

or

CREAM OF MUSHROOM SOUP

porcini, crème fraîche, truffles

—

DRY-AGED BEEF BURGER

american cheese, caramelized onions, housemade pickles

or

RIGATONCINI (VEGETARIAN)

tomato, roasted peppers, burrata cream, basil

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

ICE CREAM

flavour of the day

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

99.

MENU B

CREAM OF MUSHROOM SOUP

porcini, crème fraîche, truffles

or

SHRIMP COCKTAIL

five shrimp, tomato horseradish catsup, lemon

—

5oz BURKHART FARM, ONTARIO AAA BEEF TENDERLOIN

whipped potatoes, roasted carrots, red wine jus

or

RIGATONCINI (VEGETARIAN)

tomato, roasted peppers, burrata cream, basil

or

ROAST CHICKEN BREAST

truffled mushroom stuffing, bacon, forestière sauce

—

LEMONADE FRUIT TRIFLE (GLUTEN-FREE)

yuzu gelée, buckwheat, matcha mousse, sesame snaps

or

ICE CREAM

flavour of the day

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

118.

DINNER

MENU C

CREAMY TUNA CRUNCH ROLL

tuna, avocado, diced takuan & negi

or

BROILED SCALLOPS

three bacon-wrapped scallops

or

ROASTED BEET & BURRATA SALAD

dill, cucumber, endive, radish

—

10oz U.S. PRIME STRIP LOIN

whipped potatoes, roasted carrots, red wine jus

or

MARITIME ATLANTIC SALMON

braised french lentils, spinach,
mustard & horseradish espuma

or

MAC & CHEESE

cheddar, truffled onion, toasted crumbs

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

LEMONADE FRUIT TRIFLE (GLUTEN-FREE)

yuzu gelée, buckwheat, matcha mousse, sesame snaps

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

160.

MENU D

YELLOWTAIL CEVICHE

miso, jalapeño, squash, sea buckthorn

or

ROASTED BEET & BURRATA SALAD

dill, cucumber, endive, radish

or

SEARED QUÉBEC FOIE GRAS

griddled brioche, montmorency cherry chutney,
spiced sunchoke

—

CREAMY TUNA CRUNCH ROLL

tuna, avocado, diced takuan & negi

or

VEGETARIAN ROLL

avocado, asparagus, chipotle soy, sea truffle

—

10oz BURKHART FARM, ONTARIO AAA BEEF TENDERLOIN

whipped potatoes, roasted carrots, red wine jus

or

RIGATONCINI (VEGETARIAN)

tomato, roasted peppers, burrata cream, basil

or

B.C. SABLEFISH

miso, maple, charred eggplant,
spinach greens, soybeans

or

STUFFED CHICKEN BREAST

truffled mushroom stuffing, forestière sauce

—

STICKY BOURBON TOFFEE PUDDING

vanilla ice cream, walnut crunch

or

DECADENT CHOCOLATE MOLTEN CAKE

raspberry stracciatella ripple ice cream, chambord gel

—

FRESHLY BREWED COFFEE & SELECTION OF TEA

210.



PLATTERS & SHAREABLES

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

ARTISANAL SELECTION OF LOCAL & CANADIAN CHEESES

grilled sourdough crostini, seasonal chutney

small platter 150. *serves up to 15*

large platter 260. *serves up to 30*

FRESH SEASONAL FRUIT & BERRIES

small platter 110. *serves up to 15*

large platter 185. *serves up to 30*

LOCAL & REGIONAL CHARCUTERIE

selection of cured canadian meats

small platter 185. *serves 10-15*

large platter 280. *serves 25-30*

ONTARIO VEGETABLE CRUDITÉS

fresh market vegetables, housemade dips

small platter 68. *serves 10-15*

SUSHI PLATTER 320.

serves up to 10 sushi lovers

selection of vegetarian roll, spicy scallops roll, tuna & salmon nigiri, tuna & cucumber maki

THE WELL SEAFOOD TOWER ROYALE 350.

serves up to 10 seafood lovers

poached shrimp, yellowtail ceviche, steamed mussels, oysters, maritime lobster with truffle ponzu, tuna tartare, chef's special, crisps, tomato-horseradish ketchup, mignonette, lemon

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

PLATTERS & SHAREABLES

priced per piece · minimum order of one dozen per item

VEGETARIAN

SPRING ROLL sweet chili & scallion sauce	4.5
ROASTED BEET TARTARE phyllo tart, feta, balsamic, maple syrup	5.
MUSHROOM SKEWER toum, chimichurri	5.
MINI GRILLED CHEESE SANDWICH brioche, tomato & bell pepper coulis, cheese blend	6.
ROASTED MUSHROOM POCKET	6.

MEAT

CHILI CHICKEN BITE sweet chili sauce, scallion, sesame	4.5
BACON BELLY SKEWER spice blend, apple gastrique, maple syrup	4.5
JERK CHICKEN EMPANADA	6.
STEAK BROCHETTE chimichurri, fried onion	7.
MINI BEEF SLIDER aera aioli, aged cheddar, tomato, pickles, brioche bun	7.
A5 BEEF "ABURI" crispy rice cake, garlic shoyu	12.
LAMB LOLLIPOP mint chimichurri sauce	13.

SEAFOOD

CANADIAN OYSTER east or west coast, garnish	5.5
SHRIMP TEMPURA sweet chili & scallion sauce	6.
WILD SALMON TARTARE phyllo tart, tomato ponzu, crispy shisho	6.
SHRIMP COCKTAIL pink shrimp, cognac cocktail sauce	6.5
BACON-WRAPPED SCALLOP	12.

SWEET

ALMOND FINANCIER lemon cream	4.5
PROFITEROLE espresso cream	4.5
PISTACHIO GÂTEAU	5.
KEY LIME TARTELETTE	5.
MACARON peanut butter, jelly	5.5

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SUSHI

NIGIRI *minimum one dozen*

SAKE salmon	6.5
AKAMI tuna	8.
HOKKAIDO HOTATE scallops	8.
TAI royal bream	8.5
HAMACHI amberjack	8.5
CHŪTORO tuna	10.
OTORO tuna	14.

served with soy sauce, wasabi & pickled ginger

ROLLS *eight pieces*

VEGETARIAN ROLL avocado, asparagus, chipotle soy, sea truffle	15.
SPICY SCALLOP ROLL avocado, spicy scallops, chipotle mayo & tobiko	28.
CREAMY TUNA CRUNCH ROLL tuna, avocado, diced takuan & negi	30.

LIVE STATIONS

OMAKASE EXPERIENCE 100. per person

NIGIRI

bluefin tuna otoro, chutoro, & akami
uni & caviar
botan ebi british columbia spot prawns
hamachi
japanese a5 wagyu

ROLLS

spicy tuna roll
vegetarian roll
spicy scallop roll
crab & salmon roll

TACO STATION 45. person

BLACKENED CHICKEN

BRAISED BEEF

CHIPOTLE-MARINATED BRAISED JACKFRUIT

CONDIMENTS

red cabbage slaw, guacamole, pico de gallo,
tomatillo salsa verde, sweet corn, sour cream,
cilantro, chili crisp, chipotle mayo

CAVIAR STATION 2300. per station

serves 20 guests

100G KAVIARI TRANSMONTANUS

100G KAVIARI OSSETRA PRESTIGE

100G KRISTAL

blini, egg yolk, crème fraîche, shallot

CHILLED SEAFOOD STATION 55. per person

minimum order for 20 guests

east & west coast oysters, prawn cocktail, yellowtail ceviche, steamed mussels,
tuna tartare, sashimi selection, crisps, tomato-horseradish ketchup, mignonette, lemon

OYSTER SHUCKING STATION 23. per person

chef's selection of east & west coast oysters
served with cocktail sauce, mignonette, tabasco, and fresh horseradish

RAMEN STATION 40. per person

PORK BELLY

MARINATED TOFU

VEGETARIAN MISO BROTH & PORK BROTH

HOMEMADE NOODLES

CONDIMENTS

marinated eggs, seaweed, chili crisp,
sweet corn, bamboo shoots, green onion,
furikake, nori

CARVING STATIONS

ROASTED STRIPLOIN 39. per person
roasted vegetables, prepared horseradish,
mustard, red wine jus

ROASTED PRIME RIB 45. per person
beef fat potatoes, prepared horseradish,
mustard, red wine jus

BEEF WELLINGTON 55. person
shiitake mushroom farce, crêpe,
puff pastry, madeira jus

SALMON WELLINGTON 39. person
mushroom duxelles, crêpe, spinach, cream cheese,
puff pastry, roasted red pepper beurre blanc



BEVERAGES

BEER		
draught	16oz	11.
bottles & cans	from	12.
NON-ALC		
bottled still or sparkling water		9.
loose leaf tea		5.75
espresso based beverages	from	5.
spirit free cocktails	from	12.

VODKA

Ketel One*
Tito's
Belvedere
Grey Goose

GIN

Tanqueray
Roku
The Botanist Islay Dry
Hendrick's

RUM

Plantation 3 Stars*
Mount Gay
The Kraken Black Spiced
Appleton 8 Year
Ron Zacapa 23 Centenario

TEQUILA

Hornitos Plata*
Tromba
Don Julio
Casamigos
Clase Azul Reposado

MEZCAL

Sombra Joven
Casamigos

COGNAC

Courvoisier
Rémy Martin
Hennessy

BLENDED SCOTCH

Johnnie Walker Red*
Monkey Shoulder
Johnnie Walker Black
Johnnie Walker Blue

SINGLE MALT SCOTCH

from 18.

STANDARD BAR RAIL

from 12.

**indicates standard bar rail products; bar pricing + brands subject to change without notice*

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



WINE

SPARKLING

		btl
NV	Botter 'Latte Miele', Extra Dry Prosecco, Veneto, IT	78.
NV	Parés Baltà, Cava Brut, ES	85.
NV	Veuve Clicquot, Brut, Champagne, FR	240.

ROSÉ

2023	Figuière Méditerranée, Provence, FR	85.
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WHITE

2021	Cave Spring, Canoe Riesling Estate, Beamsville Bench, ON	80.
2023	Jean-Yves Bretaudeau, Sauvignon Blanc, Loire Valley, FR	82.
2023	Joval Family 'Crowded House', Marlborough, NZ	85.
2022	William Wright 'Andover Estate', Chardonnay, Monterey, CA	85.
2022	Alois Lageder, Terra Alpina Pinot Grigio, Trentino-Alto Adige, IT	90.
2023	Zuccardi 'Polígonos', Semillon, Valle de Uco, Mendoza, AR	105.
2022	Domaine Fourrey, Chablis, FR	120.
2022	Calera, Chardonnay, Central Coast, CA	120.
2022	Au Bon Climat, Chardonnay, Santa Barbara County, CA	150.

RED

2023	Amalaya, Malbec, Salta, AR	80.
2021	Cave Spring 'Biff's', Cabernet Franc, Beamsville Bench, ON	80.
2020	Henry of Pelham, Estate Pinot Noir, Short Hills Bench, ON	85.
2022	Catena Zapata, Cabernet Sauvignon, Mendoza, AR	90.
2022	Allegrini, Valpolicella Classico, Veneto, IT	90.
2022	Bramosia Chianti Classico, Tuscany, IT	98.
2022	Domaine de Ferrand 'Mistral', Côtes du Rhône, FR	100.
2022	Martoccia, Rosso di Montalcino, Tuscany	125.
2016	Château Bernadotte, Haut-Médoc Cru Bourgeois, Bordeaux, FR	135.
2022	Domaine Borgeot, Pinot Noir, Burgundy, FR	150.
2022	Truchard, Cabernet Sauvignon, Napa Valley, CA	175.



FREQUENTLY ASKED QUESTIONS

CAPACITIES & AVAILABILITY

Aera is designed with one fully private space. The Amelia room is an intimate private space tucked away from the main dining room.

The private dining room is available for lunch and dinner from Monday to Sunday.

- Lunch – 12:00pm to 3:00pm
- Dinner – 5:00pm to 10:00pm

Aera is also available for a full venue buyout. Please speak with an event specialist for further information.

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.

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.

COMPLIMENTARY SERVICES

- Standard Service Staff
- Existing tables and chairs
- Standard table flatware and glassware
- Small amount of votive candles – flameless (Aera does not permit open-flamed candles)
- 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
- Votive candles - flameless (aera does not permit candles with flame)
- Additional furniture, if desired (e.g. cruiser tables)
- Table linens
- Cake cutting or plating fee

PARKING

Underground parking is available at The Well. The Entrance is located at 421 Wellington Street West. Parking is on P3 & P5 where you can then follow signage for 8 Spadina to ground level. Aera Elevator banks are found in the lobby of 8 Spadina.

PRESENTATIONS AND AUDIO VISUAL

The private Amelia Room has a built in projector on the North wall. We are happy to arrange other equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

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 with us. When you and your vendors arrive on site, you will be welcomed by our on site team of experts who will be the main point of contact during your event.

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:
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