

PRIVATE DINING

oliver & bonacini hospitality
416.364.1211 · events@oliverbonacini.com
oliverbonacinievents.com



CECI BAR



canapés

MEAT

ANCHO-GLAZED PORK BELLY BITE 4.75
green olive, guindilla pepper

CLASSIC GAUCHO BEEF EMPANADA 4.75
olive, egg, chiminasty sauce

LAMB CHORIZO VERDE SLIDER 5
chicory, crema

JUAN'S CARNITAS SOFT TACO 5
pork belly + shoulder, onion escabeche, salsa roja, cilantro

BEEF TARTARE TOSTADA 5.25
carne apache, lime, tomato, cabbage

FLAT IRON STEAK ASADO 5.5
salsa verde, pickled onion

FISH

SPICY PLANCHA RED SHRIMP 4.5
salsa macha, morita chili

POACHED SHRIMP 4.5
salsa roja crema, green onion

MAHI MAHI CEVICHE 4.5
coconut leche de tigre, mango, tropical chip

TUNA TIRADITO CEVICHE 4.75
tortilla crisp, cucumber, aguachile verde, habanero

CRISPY HADDOCK SOFT TACO 5
cabbage, ají amarillo, pico de gallo

PIRI PIRI COD EMPANADA 5
salsa verde

VEG

ADOBO CAULIFLOWER VG 4
vegan crema, scallion

CRUSHED AVOCADO GUACAMOLE VG 4.25
taro crisp, pickled chili, cilantro

BRAVAS BRUSSELS SPROUT SKEWER 4.25
citrus aioli, cilantro

CRISPY YUCA FRITTER 4.25
citrus aioli

MARINATED TOMATO + AVOCADO SKEWER 4.5
fresh white cheese, tomatillo

MUSHROOM BIRRIA TACO 4.75
cabbage, monterey jack, salsa verde



NOT SURE WHAT TO SELECT? OUR CHEF WILL CREATE A SEASONALLY INSPIRED SELECTION OF THREE CANAPÉS PER PERSON, WHICH WILL INCLUDE A VARIETY OF VEGETARIAN, SEAFOOD AND MEAT CREATIONS.

13. PER PERSON

PRICED PER PIECE V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY



Lunch Prix Fixe

LUNCH RAPIDO

55

SMASHED AVOCADO + CHIPS VG

FOR THE TABLE
tropical chips, tortillas,
pico de gallo

-

GRILLED CHIMICHICKEN BREAST + PERUVIAN SOLTERITO CHOPPED SALAD BOWL

grains, hominy, quinoa, corn,
sesame dressing

-

ALFAJORES TO GO V

shortbread cookies,
dulce de leche, coconut



LUNCH UNO

64

MARINATED TOMATO SALAD V

fresh white cheese, avocado,
jalapeño, tomatillo

OR

CLASSIC GAUCHO

BEEF EMPANADA

egg, chiminasty sauce,
cecilia's olives

-

GRILLED CHIMICHICKEN BREAST

tomato rice + beans,
chimichurri

OR

CAULIFLOWER CHAUFA

FRIED RICE VG

roasted adobo cauliflower,
chicory, spinach

OR

CHORIZO + MALBEC RIGATONI

bolo-style, oregano,
green pepper sofrito,
parmigiano-reggiano

-

BASQUE CHEESECAKE V

haskap berries, lime



LUNCH DOS

72

MAHI MAHI CEVICHE

FOR THE TABLE
pineapple, mango, yellow aji,
shredded carrot, cinnamon,
coconut leche de tigre

AND

BRAVAS BRUSSELS SPROUTS V

FOR THE TABLE
crispy, spicy, salty,
citrus aioli

AND

PERUVIAN SOLTERITO

CHOPPED SALAD BOWL V

FOR THE TABLE
grains, hominy, quinoa, corn,
sesame dressing

-

GRILLED FLAT IRON STEAK ASADO

charred green onion,
tomatillo, fries, ceci salt

OR

SEARED STEELHEAD TROUT

simmered hominy, tortilla,
navy bean + brown rice
caldosos, achiote turnips

OR

CAULIFLOWER CHAUFA

FRIED RICE VG

roasted adobo cauliflower,
chicory, spinach

-

MAYAN CHOCOLATE MOLTEN TORTA V

morita chili, cinnamon sugar,
dulce de leche, crema ice cream

OR

FRESH TROPICAL FRUIT CUP VG

tequila, lime, mint

V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY

Lunch

BUILD YOUR OWN MENU | 72 PER PERSON

STARTERS TO SHARE

CHOOSE THREE FOR THE TABLE
ADDITIONAL CHOICE +5 PER GUEST

CASSAVA CHICHARRÓN V
lime aioli, ají spice

YUCA FRIES V
citrus aioli

SMASHED AVOCADO + CHIPS VG
tropical chips, tortillas,
pico de gallo

LALA'S TORTILLA DE PAPAS V
potato, egg, onion, laurel,
rich + fruity olive oil

CLASSIC GAUCHO BEEF EMPANADAS
olives, egg, chiminasty sauce

MAHI MAHI CEVICHE
pineapple, mango, yellow ají,
shredded carrot, coconut
leche de tigre, cinnamon

PAN CON TOMATE V
pan sabroso, crushed tomato,
garlic, flaky salt, olive oil

BRAVAS BRUSSELS SPROUTS V
crispy, spicy, salty, citrus aioli

PERUVIAN SOLTERITO
CHOPPED SALAD BOWL V
grains, hominy, quinoa, corn,
sesame dressing

MARINATED TOMATO SALAD V
fresh white cheese, avocado,
jalapeño, tomatillo

CHARRED NEW CABBAGE SALAD
sweet + crunchy, anchovies,
roasted garlic, tortilla crumbs

MAINS

CHOOSE TWO
ADDITIONAL CHOICE +10 PER GUEST

ONTARIO LAMB CHORIZO
VERDE BURGER
chicory, warm potato
+ escabeche salad

CAULIFLOWER CHAUF
FRIED RICE VG
roasted adobo cauliflower,
chicory, spinach

GRILLED CHIMICHICKEN
tomato rice + beans,
chimichurri

CHORIZO + MALBEC RIGATONI
bolo-style, oregano,
green pepper sofrito,
parmigiano-reggiano

SPICY PLANCHA RED PRAWNS
salsa macha, morita chili,
cheesy corn + summer squash
calabacitas

GRILLED FLAT IRON STEAK ASADO
charred green onion,
tomatillo, fries, ceci salt

SEARED STEELHEAD TROUT
simmered hominy, tortilla,
navy bean + brown rice
caldosos, achiote turnips



SWEETS

CHOOSE ONE
ADDITIONAL CHOICE +5 PER GUEST

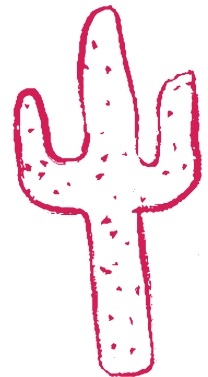
MAYAN CHOCOLATE
MOLTEN TORTA V
morita chili, cinnamon sugar,
dulce de leche, crema ice cream

BASQUE CHEESECAKE V
haskap berries, lime

FRESH TROPICAL FRUIT CUP VG
tequila, lime, mint

FRUIT SORBETTO VG
berries

ALFAJORES V
shortbread cookies,
dulce de leche, coconut



V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY



Dinner Prix Fixe

DINNER UNO

79

SMASHED AVOCADO + CHIPS VG

tropical chips, tortillas,
pico de gallo

OR

CLASSIC GAUCHO BEEF EMPANADA

egg, chiminasty sauce, cecilia's olives

-

ONTARIO LAMB CHORIZO VERDE BURGER

chicory, warm potato + escabeche salad

OR

SEARED STEELHEAD TROUT

simmered hominy, tortilla, navy bean + brown
rice caldoso, achiote turnips

OR

MUSHROOM BIRRIA + PERUVIAN SOLTERITO

CHOPPED SALAD BOWL V

grains, hominy, quinoa, corn,
sesame dressing

-

MAYAN CHOCOLATE MOLTEN TORTA V

morita chili, cinnamon sugar,
dulce de leche, crema ice cream



DINNER DOS

85

CASSAVA CHICHARRÓN V

lime aioli, ají spice

AND

MAHI MAHI CEVICHE

FOR THE TABLE

pineapple, mango, yellow ají, shredded
carrot, coconut leche de tigre, cinnamon

AND

PAN CON TOMATE V

pan sabroso, crushed tomato, garlic,
flaky salt, olive oil

AND

CHARRED NEW CABBAGE SALAD

sweet + crunchy, anchovies,
roasted garlic, tortilla crumbs

-

BEEF SHORT RIB VERACRUZ

charred + simmered rib, capers, olives,
tomatillo, hominy molido

OR

CAULIFLOWER CHAUFA FRIED RICE VG

roasted adobo cauliflower, chicory, spinach

OR

SPICY PLANCHA RED PRAWNS

salsa macha, morita chili,
cheesy corn + summer squash calabacitas

-

BASQUE CHEESECAKE V

haskap berries, lime

OR

FRUIT SORBETTO VG

berries

V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY

Dinner

BUILD YOUR OWN MENU | 82 PER PERSON

STARTERS TO SHARE

CHOOSE THREE FOR THE TABLE
ADDITIONAL CHOICE +5 PER GUEST

CASSAVA CHICHARRÓN V
lime aioli, ají spice

YUCA FRIES V
citrus aioli

SMASHED AVOCADO + CHIPS VG
tropical chips, tortillas,
pico de gallo

LALA'S TORTILLA DE PAPAS V
potato, egg, onion, laurel,
rich + fruity olive oil

CLASSIC GAUCHO BEEF EMPANADAS
olives, egg, chiminasty sauce

MAHI MAHI CEVICHE
pineapple, mango, yellow ají,
shredded carrot, coconut
leche de tigre, cinnamon

PAN CON TOMATE V
pan sabroso, crushed tomato,
garlic, flaky salt, olive oil

BRAVAS BRUSSELS SPROUTS V
crispy, spicy, salty, citrus aioli

CARNE APACHE
beef tartare, tomato, citrus,
cabbage, onion, chips

PERUVIAN SOLTERITO
CHOPPED SALAD BOWL V
grains, hominy, quinoa, corn,
sesame dressing

MARINATED TOMATO SALAD V
fresh white cheese, avocado,
jalapeño, tomatillo

CHARRED NEW CABBAGE SALAD
sweet + crunchy, anchovies,
roasted garlic, tortilla crumbs

MAINS

CHOOSE TWO
ADDITIONAL CHOICE +10 PER GUEST

ONTARIO LAMB CHORIZO
VERDE BURGER
chicory, warm potato
+ escabeche salad

CAULIFLOWER CHAUF
FRIED RICE VG
roasted adobo cauliflower,
chicory, spinach

GRILLED CHIMICHICKEN
tomato rice + beans,
chimichurri

CHORIZO + MALBEC RIGATONI
bolo-style, oregano,
green pepper sofrito,
parmigiano-reggiano

SPICY PLANCHA RED PRAWNS
salsa macha, morita chili,
cheesy corn + summer squash
calabacitas

GRILLED FLAT IRON
STEAK ASADO
charred green onion,
tomatillo, fries, ceci salt

SEARED STEELHEAD TROUT
simmered hominy, tortilla,
navy bean + brown rice
caldos, achiote turnips

BEEF SHORT RIB VERACRUZ
charred + simmered rib,
capers, olives, tomatillo,
hominy molido

SWEETS

CHOOSE ONE
ADDITIONAL CHOICE +5 PER GUEST

MAYAN CHOCOLATE
MOLTEN TORTA V
morita chili, cinnamon sugar,
dulce de leche, crema ice cream

BASQUE CHEESECAKE V
haskap berries, lime

FRESH TROPICAL FRUIT CUP VG
tequila, lime, mint

FRUIT SORBETTO VG
berries

ALFAJORES V
shortbread cookies,
dulce de leche, coconut



V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY



Platters & Stations

SHAREABLE PLATTERS

QUESO - CHEESE

domestic + international selection of cheeses, fruit + preserves, marcona almonds, pan sabroso

SMALL (SERVES 20-30)	125
LARGE (SERVES 40-50)	230

EMBUTIDOS - CHARCUTERIE

mixed selection of european + local charcuterie + cured meats, escabeche, olives, chips, pan sabroso

SMALL (SERVES 20-30)	200
LARGE (SERVES 40-50)	375

FRESH FRUIT + BERRIES VG

SMALL (SERVES 20-30)	85
LARGE (SERVES 40-50)	125

VEGETABLE PLATTER

raw + grilled marinated vegetables, anchovies + roasted garlic, citrus aioli

SMALL (SERVES 20-30)	75
LARGE (SERVES 40-50)	130



FOOD STATIONS

PRICED PER PERSON

ALL STATIONS REQUIRE FULL GUEST COUNT



TACOS

pork carnitas, roasted mushroom (V), crispy haddock, shaved cabbage, smashed avocado guacamole, pico de gallo, citrus aioli, salsa roja

20

TWO PIECES PER GUEST

SALADS + BOWLS

charred cabbage salad, tomato + avocado salad, solterito chopped salad, poached red prawns, adobo-marinated cauliflower, pulled chimichicken

25

PARILLA PATIO PARTY CHEF-LED

chef-led bbq station, chimichicken, flat iron steak asado, fresh chorizo, grilled shrimp, grilled vegetables, sauces, salsas, tortillas

35

SUMMER SEASON ONLY, PATIO BUYOUT NECESSARY



FRESHLY SHUCKED OYSTERS CHEF-LED

aguachile verde, salsa roja, citrus

18

MIXED GRILL

chimichicken, flat iron steak asado, fresh chorizo, shrimp, vegetables, sauces, salsas, tortillas

32

HAND-CARVED JAMÓN SERRANO CHEF-LED

spanish serrano ham aged 24 months, chips, pan sabroso, olives, escabeche

25

MINIMUM 25 GUESTS

SEAFOOD + CEVICHEs

freshly shucked oysters, chilled poached red prawns, chef's selection of fish + shellfish ceviches + tartares, chips, traditional garnishes

36

V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY



Vino

WINE LIST

ESPUMOSO

	750ML
segura viudas rosado, cava rosé, catalonia, spain	75
parés baltà brut, cava, spain	80

ROSADO

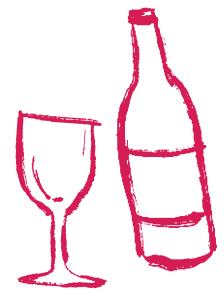
	750ML
scarpetta 'frico', tuscan, italy	68
pléyades garnacha, campo de borja, spain	75

BLANCO

	750ML
cave spring riesling, niagara, ontario	68
principato pinot grigio, veneto, italy	68
susana balbo 'crios' torrontés, mendoza, argentina	72
catena chardonnay, mendoza, argentina	80
vizconde de barrantes albariño, rías baixas, spain	90

TINTO

	750ML
cave spring cabernet franc, niagara, ontario	68
dominio de punctum 'lobetia' tempranillo, castilla-la mancha, spain	75
susana balbo 'crios' malbec, mendoza, argentina	80
ramón reula 'unexpected' garnacha, aragón, spain	80
catena cabernet sauvignon, mendoza, argentina	82
marqués de murrieta, rioja reserva, spain 2017	110



V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY

Cócteles

CECI SIGNATURES

CECI ESPRESSO MARTINI 1.5oz	17
smirnoff vodka, licor 43, espresso, mole bitters, cinnamon, expressed orange oil	
FINA ROSA 4.25oz	20
tío pepe fino sherry, dillon's strawberry gin, sparkling wine, tiki bitters guava, strawberry rose syrup	
OAXACAN OLD FASHIONED 1.5oz	18
tromba silver tequila, coconut water, mole + tiki bitters, expressed orange oil, mezcäl spritz	
FLOR DE SEVILLA GINTONICA 2oz	18
tanqueray flor de sevilla gin, orange, lime, rosemary, fever-tree premium tonic	
PINK CADILLAC MARGARITA 1.5oz	16
sauza silver tequila, grand marnier, lychee cactus pear, organic agave, pink salt	
MEZCALITA 2oz	19
agua santa mezcal, espölon reposado tequila, triple sec, lime, black lava salt	
PALOMA AUTÉNTICA 1.5oz	15
sauza silver tequila, grapefruit jarritos, lime, salt	
BLACKBERRY DAIQUIRI 1.5oz	18
havana club 3 year old white rum, cassis, blackberry, lime	

LOW-ALC

REBUJITO 2oz	12
manzanilla sherry, lemon-lime soda, spearmint	
KALIMOTXO 3oz	10
red wine, coca cola, orange	

NON-ALC

AGUA DE JAMAICA	6
hibiscus, sugar, spearmint	
PEPINO NOTONICA	11
hp juniper classic gin (0.5% abv), fresh cucumber, lime, basil, fever-tree premium tonic	



PRICED PER DRINK V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY

Bebidas

COFFEE-BASED

TRIFÁSICO 1oz	12
baileys, espresso, steamed milk	
CARAJILLO 1oz	12
licor 43, espresso	
ESPRESSO	4.75
DOUBLE ESPRESSO	6
CAPPUCCINO/LATTE	6
CORTADO	5
MACCHIATO	5
AMERICANO	5

NON-ALC

AERAS SPARKLING/STILL	
BOTTLED WATER	8
SOFT DRINK	4
STANDARD JUICE	7
FRESHLY SQUEEZED JUICE	8

NON-ALC BOTTLES

CORONA SUNBREW 0.0 330ML	8
HEINEKEN 0.0 330ML	8
MANDARIN JARRITOS 355ML	8

BAR

STANDARD RAIL 1oz	9
PREMIUM RAIL 1oz	FROM 10
DRAUGHT BEER 16oz	
ESTRELLA DAMM	11
AMSTERDAM 3 SPEED LAGER	9
LOST CRAFT 'COASTAL WAVE' IPA	9
HENDERSON'S BEST AMBER ALE	9
MUSKOKA DETOUR	9.5
STEAM WHISTLE PILSNER	9.5



BOTTLED BEER

MODELO NEGRA DARK LAGER 355ML	11
SOL LAGER 330ML	10

PRICED PER DRINK V VEGETARIAN VG VEGAN

MENUS & PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY · PRICES EXCLUDE TAX & GRATUITY



FAQ

CAPACITIES & AVAILABILITY

Ceci Bar offers several indoor and covered outdoor spaces for all of your gathering needs. The indoor space contains a semi-private area, ideal for your next reception. The full indoor space is available to book for larger gatherings.

	Semi-Private Dining	Bar/Lounge Buyout
Seated Events	34	N/A
Reception (limited seating available)	N/A	80

Our covered patio is a great weather-proof reception space. You can book a portion of it or enjoy the full patio for your event.

	The Deck	Patio Buyout	Full Venue Buyout (indoor + outdoor)
Seated Events	42	N/A	N/A
Reception (limited seating available)	50	160	240

The private dining rooms are currently available for dinner from Tuesday to Saturday.

- Dinner | 5pm to 10pm

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. Both alcoholic and non-alcoholic beverages are charged per drink, plus tax and gratuity. Your selection will be made from our current seasonal package, and we welcome you to customize your menu by interchanging items between the menus that are included in the package. 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

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting (for seated dinner)

FAQ

ADDITIONAL EXPENSES

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 and/or plating fee

PARKING

Underground parking is available at 33 Yonge Street for \$8 per car from Monday to Friday after 6pm, and for \$7 all day Saturday and Sunday. Parking for special events is available for \$28. The parking garage entrance is on Scott Street.

ENTERTAINMENT & AUDIOVISUAL

We welcome you to secure entertainment for your event with us at Ceci Bar. 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 audiovisual supplier. Please note that adding AV can alter the capacity of the space.

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, 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 prior to 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