

MAISON SELBY



PRIVATE DINING

416.364.1211 · events@oliverbonacini.com

oliverbonacinievents.com





STAUB

UNCLE
TOM'S
CABIN
STOWE



CANAPÉS



priced per piece · canapés will be served plated, please order 3–6 pieces per person

VEGETARIAN

Ratatouille & Chèvre Tartlet 4

Leek & Gruyère Quiche 4

Eggplant Caviar cumin buckwheat lavash 4

Frites rosemary aioli 4

SEAFOOD

Albacore Tuna Ceviche Niçoise olives, new potato 5

Smoked Salmon & Crème Fraîche Crêpe dill 4.5

Escargots à la Bourguignonne almonds, parsley, garlic 4

Shrimp Cocktail sauce Marie Rose, cucumber 5

Oysters pineapple mignonette, nasty sauce 5

MEAT

French Onion Brisket Slider Dijonnaise, Gruyère 6.5

Beef Tartare chives, baguette 5

Duck Liver Parfait Profiterole 5

Crispy Fried Coq au Vin rosemary aioli 5.5



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



MAISON SELBY



BREAKFAST BUFFETS



SELBY'S CONTINENTAL

Fresh Fruit sliced seasonal fruit

Smoked Salmon Platter caper gribiche, crème fraîche, dill

Toasted Maison Granola coconut yoghurt, fresh berries

Viennoiseries croissants & danishes, orange marmalade, jams, butter

Freshly Brewed Coffee & Selection of Teas

28

BUFFET 1

Fine Herb Scrambled Eggs

Smoked Bacon & Sausage

Duck Fat Potatoes

Smoked Salmon Platter caper gribiche, crème fraîche, dill

Viennoiseries croissants & danishes, orange marmalade,
jams, butter

Freshly Brewed Coffee & Selection of Teas

34

BUFFET 2

Fine Herb Scrambled Eggs

Smoked Bacon & Sausage

Crêpes Suzette Séville orange sauce, Chantilly

Smoked Salmon Platter caper gribiche, crème fraîche, dill

Toasted Maison Granola coconut yoghurt, fresh berries

Viennoiserie croissant & danishes, orange marmalade,
jams, butter

Freshly Brewed Coffee & Selection of Teas

42



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BRUNCH



priced per person · please select three entrées to serve to guests

Broccoli & Cheddar Quiche mixed greens, Champagne vinaigrette 20

Crêpe Madame ham, spinach, Emmental, two fried eggs 22

Tuna Niçoise Salad egg, anchovy, haricots verts, tomato 32

Coconut Yoghurt Parfait pineapple chia compote, oat crumb 14

French Onion Beef Chuck Burger Gruyère, Dijonnaise, frites 28

Eggs Hemingway poached eggs, smoked salmon, spinach, croissant, sauce Béarnaise 21

FOR THE TABLE

priced per person

Charcuterie 11

Canadian & Imported Cheeses 11

Fresh Fruit 5

Viennoiseries 5.5

Pommes Frites lemon & rosemary aioli 7

Maison Granola, Coconut Yoghurt & Berries 7



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PLATED LUNCH

priced per person



EXPRESS LUNCH

Caesar Salad

anchovy, black olives, Emmental,
croissant croûtons

—

French Onion Beef Brisket Burger

Gruyère, Dijonnaise, frites

or

Tuna Niçoise

haricots verts, Niçoise olives,
Champagne vinaigrette

—

Lemon Tart

meringue, frozen raspberries

—

Freshly Brewed Coffee & Selection of Teas

69

PRIX FIXE MENU

French Onion Soup

baguette, Gruyère, parsley

or

Escarole Salad

walnuts, pickled onion,
Dijon mustard dressing

—

Trout Meunière

haricots verts, potato écrasé, beurre noisette

or

Coq au Vin

pearl onions, lardons,
mushrooms, pomme purée

—

Crème Brûlée

caramelized sugar, fresh berries

—

Freshly Brewed Coffee & Selection of Teas

75



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DINNER OFFERINGS



priced per person · prices include coffee & tea

MENU 1

Caesar Salad

anchovy, black olives, Emmental,
croissant croûtons

—

Bœuf Bourguignon

pomme purée, crispy onions

or

Trout Meunière

haricots verts, potato écrasé,
beurre noisette

—

Lemon Tart

meringue, frozen raspberries

—

Freshly Brewed Coffee & Selection of Teas

80

MENU 2

French Onion Soup

baguette, Gruyère, parsley

or

Escarole Salad

walnuts, pickled onion,
Dijon mustard dressing

or

Duck Liver Parfait

port shallot marmalade, baguettes

—

Seared Daurade

Provençale ratatouille, tapenade, sauce vierge

or

Steak Frites

flat iron steak, haricots verts,
red wine jus, frites

or

Fresh Tagliatelle

cèpes, Parmigiano-Reggiano

—

Lemon Tart

meringue, frozen raspberries

or

Gâteau Mille Crêpes

hazelnut Chibouste, dark chocolate, toffee

—

Freshly Brewed Coffee & Selection of Teas

85



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DINNER OFFERINGS



priced per person · prices include coffee & tea

MENU 3

Steak Tartare

baguette, traditional garnishes

or

Caesar Salad

anchovy, black olives, Emmental, croissant croutons

or

French Onion Soup

baguette, Gruyère, parsley

—

Steak Frites

filet, haricots verts, red wine jus, frites

or

Coquilles St. Jacques

lemon risotto, petits pois à la française

or

Truffle Tagliatelle

black truffle, cèpe cream

—

Gâteau Mille Crêpes

hazelnut Chiboust, dark chocolate, toffee

or

Crème Brûlée

caramelized sugar, fresh berries

—

Freshly Brewed Coffee & Selection of Teas

98

FOR THE TABLE

Marinated Olives

olives, lemon, fine herbs, garlic 5

Pommes Frites

lemon & rosemary aioli 7

Smoked Salmon

caper gribiche, watercress, lemon 11

Charcuterie

cooked & cured meats, pickles,
grainy mustard, celeriac rémoulade 11

French & Canadian Cheeses

Chef's selection of French & Canadian cheeses,
fruit bread, local whipped honey, fig compote 11



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CHEF'S TASTING MENU



Tasting menus allow you and your guests to experience all the gastronomic wonders Maison Selby has to offer. Using the finest seasonal ingredients, our chef will create a seasonally inspired five-course menu perfectly suited to your occasion, tastes and needs.

99 per person





KID'S MENU



priced per person · please select one item per course

Crudités & Dip

or

Caesar Salad

—

Maison Selby Sliders

frites

or

Baked Rigatoni & Cheese

or

Chicken Fingers & Frites

—

Gâteau Mille Crêpes

hazelnut Chiboust, dark chocolate, toffee

or

Lemon Tart

torched meringue

39



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WINE LIST



priced per bottle

SPARKLING

750ml

N.V. Montelliana Prosecco, IT	60
N.V. Cave Spring 'O&B Sparkle & Buzz', Niagara, ON	69
N.V. Henry of Pelham 'Cuvée Catharine' Rosé Brut, Niagara Peninsula, ON	124
N.V. Taittinger Brut, Champagne, FR	150

ROSÉ

2019 Les Oliviers Grenache/Cinsault, Languedoc, FR	70
2021 Château Pesquié 'Terrasses', Ventoux, FR	80

WHITE

France

2022 Domaine de L'Herré Sauvignon Blanc, Côtes de Gascogne	60
2021 Le Paradou Viognier, Vin de Pays	72
2021 Château Haut-Grelot Sauvignon Blanc, Bordeaux	80
2021 Château Pesquié 'Terasses', Ventoux	85
2017 Mauperthuis 'Saint-Bris' Sauvignon Blanc, Burgundy	88
2017 Olivier Leflaive 'Les Sétilles' Bourgogne, Burgundy	120
2021 Julien Brocard 'La Boissonneuse' Chablis, Burgundy	130

Canada

2017 Cave Spring 'O&B White' Niagara, ON	52
2021 13th Street Viognier, Niagara, ON	68

United States

2019 Kendall-Jackson 'Vintner's Reserve' Chardonnay, CA	68
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Italy

2020 Mosole Pinot Grigio, Veneto	60
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Austria

2021 Domäne Wachau Grüner Veltliner, Weissenkirchen, AU	80
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Not sure what to select? Forward your menu selection and wine price range to your event specialist. Our sommelier is happy to assist with selecting wines for your event!



WINE LIST



priced per bottle

RED

750ml

France

2021 Château Pesquié 'Terrasses' Shiraz-Syrah, Ventoux	80
2018 Château La Maroutine Rouge, Bordeaux	80
2014 Château Les Paruades Bordeaux Supérieur, Médoc	90
2018 Maison Roche de Bellene 'Vieilles Vignes' Pinot Noir, Burgundy	98
2018 Château du Moulin Noir Montagne/Saint-Émilion, Bordeaux	120
2019 Château Chasse-Spleen, Haut-Médoc	130
2018 Chante-Perdrix Châteauneuf-du-Pape, Southern Rhône	150
2010 Château Moulin Pey-Labrie Canon-Fronsac, Bordeaux	180

Canada

2017 Cave Spring 'O&B Red', Niagara, ON	52
2019 Cave Spring 'Dolomite' Cabernet Franc, Beamsville Bench, ON	54

United States

2019 Parducci Cabernet Sauvignon, Mendocino County, CA	70
2018 Pearce Predhomme Pinot Noir, Willamette Valley, OR	110

Argentina

2020 Luigi Bosca 'La Linda' Malbec, Mendoza	60
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BEVERAGES



priced per drink

NON-ALCOHOLIC

Soft Drink 3.25
Tea 5
Espresso 3.95
Cappuccino sm 4.95 / lg 6.25
Latte sm 4.95 / lg 6.25
Americano sm 4.95 / lg 6.25
Bottled Still or Sparkling Water 7.95

BAR 1oz

Standard Rail Shot 9
Premium Rail Shot from 11

BEER

16oz Draught 9.25
Cans (473ml) from 8

SIGNATURE COCKTAIL

Let our bartender create a cocktail or
mocktail specific to your event! mp



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THE PARLOUR



THE ROSE ROOM





L'ORANGERIE



SOUS SOL

FREQUENTLY ASKED QUESTIONS

When are the rooms available for booking?

The semi-private dining rooms are available for breakfast, lunch and dinner from Monday to Sunday. Breakfast bookings start at 7:30am and conclude at 10:30am. Lunch bookings start at 11:30am and conclude at 3:00pm. Dinner bookings start at 5:00pm and conclude at 11:30pm. Bookings are made on a first-come, first-serve basis, based upon availability.

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met. An event admin fee of 18% will be applied to all food, beverage and minimum spend offset fees plus applicable government taxes.

When is the final guest count due for my event?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

Can I hold a meeting or presentation in the space?

As the rooms are not private, we do not recommend audiovisual elements at Maison Selby. If you are hosting a meeting, we can suggest alternate venue options that would offer more privacy.

What services and items does Maison Selby supply?

The following services are complimentary:

- Standard linen napkins
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed menus at each place setting

What other expenses should I consider?

Please consider below items as common costs. For a formal cost estimate please contact an event specialist.

- If designated seating is required, please provide your own place cards and/or seating chart
- If cruiser tables are required, your event specialist will be happy to arrange through our third-party supplier — charges will be added directly to your bill with no additional mark-up
- Audiovisual equipment

Is there a cake plating fee?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcake station — self-serve station	3 per guest
Cake — cut and plated by Chef with garnish	5 per guest

Is parking available?

Pay and display street parking is available, in addition to a Green P lot on Selby Street.

How are payments made?

The signed confirmation form and deposit of 500 per room is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid by credit card or cash at the conclusion of the event.

What is the cancellation policy?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of 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 event admin fee.

What address should I use for my invitations?

Maison Selby
592 Sherbourne Street
Toronto, ON
M4X 1L4

For all booking inquiries, please contact:

416-364-1211
events@oliverbonacini.com
oliverbonacinievents.com