

EST.  2024

ONETEN

• KITCHEN | BAR •

Updated June 2026

SPECIAL EVENTS

@OneTen.Kitchen

905.668.0050

www.onetenkitchen.ca

info@onetenkitchen.ca

The Venue

Our Venue

Welcome to OneTen and thank you for your interest in hosting your next event with us! Everything from food to atmosphere, we're here to help execute your event.

OneTen Events Include:

- Plated Menu Options
- Passed Hors D'oeuvre Menu Options
- Buffet Menu Options
- Full Bar Service
- Uniformed Serving Staff
- Uniformed Bartending Staff
- Sound System
- TV/Projection Screens
- Black Linen Napkins
- Free Wifi

Our Space:

- Entire Restaurant Space 95 Seat Capacity
- Lounge/Bar Area 30 Seat Capacity
- Dining Space 50 Seat Capacity

Rental Rates:

- Rates are subject to change
- Rates are based on a minimum spend. All minimum rental rates are based on food and beverage exclusive of tax and gratuity. Final charges are based on food and beverage sales plus HST + 18% Gratuity. If the minimum spend requirements are not met, the difference will appear as a room rental fee on final bill
- AM Rates (12PM - 4PM)
- PM Rates (4PM - CLOSE)
- Rates may vary outside regular business hours
- Contact us directly for full restaurant rental rates

The Dining Room

50 Seat Capacity



The Bar

15 Seat Capacity



The Lounge

30 Seat Capacity



Menu
Packages

Plated Package Options

Standard | \$55/per guest

minimum 12 guests

Starter

Choice of one starter per guest

Caesar Salad

**available gluten free*

Farmhouse Salad

**available gluten free*

Roasted Tomato + Smoked Gouda Soup

Entree

Choice of one entree per guest

Chicken Roulade

**available gluten free*

Buddha Bowl

**available gluten free*

Steak Frites

**available gluten free*

Creamy Chicken Linguine

**available gluten free*

Plated Package Options

Premium | \$60/per guest

minimum 12 guests

Entree

Choice of one entree per guest

Chicken Roulade

**available gluten free*

Buddha Bowl

**available gluten free*

Canadian Striploin

**available gluten free*

Mustard Glazed Salmon

**available gluten free*

Dessert

Choice of one dessert per guest

Seasonal Dessert

Cinnamon Bun Cheesecake

Carrot Cake

**available gluten free*

Plated Package Options

Premium Plus | \$70/per guest

Starter

Choice of one starter per guest

Caesar Salad

**available gluten free*

Farmhouse Salad

**available gluten free*

Roasted Tomato + Smoked Gouda Soup

Seasonal Soup

Entree

Choice of one entree per guest

Chicken Roulade

**available gluten free*

Buddha Bowl

**available gluten free*

Canadian Striploin

**available gluten free*

Braised Short Rib

**available gluten free*

Mustard Glazed Salmon

**available gluten free*

Dessert

Choice of one dessert per guest

Seasonal Dessert

Cinnamon Bun Cheesecake

Carrot Cake

**available gluten free and vegan*

Plated Package Options

Lunch | \$35/per guest

minimum 12 guests

Starter

Choice of one starter per guest

Caesar Salad

**available gluten free*

Farmhouse Salad

**available gluten free*

Roasted Tomato + Smoked Gouda Soup

Seasonal Soup

Entree

Choice of one entree per guest

All sandwiches served with choice of fries or farmhouse salad

Grilled Chicken Caesar Salad

**available gluten free*

Cobb Salad

**available gluten free*

Smokey Havarti Avocado Burger

**available gluten free*

Flat Iron Steak Sandwich

**available gluten free*

Bacon Cheddar Burger

**available gluten free*

Chicken, Fig + Brie Sandwich

**available gluten free*

A La Carte

Small Plates

Final Pricing Based On Selection

**Passed + Family Style Options Available*

**Cocktail Serving 3-4 pieces per person*

**Entree Serving 8-9 pieces per person*

Shrimp Tostada

**available gluten free*

Bruschetta Flatbread

**available gluten free*

Shrimp Cocktail

**available gluten free*

Crispy Chicken Sliders

Sweet Glazed Pork Belly Sliders

Brioche Beef Sliders

Crispy Honey Sesame Chicken

Seasonal Crostini

Lunch



Signature
Cocktails



Specialty
Curated
Menu



Beverages

A La Carte Wines

Available per glass or bottle

Red + Rose

Smoky Bay Cabernet Sauvignon
smoky bay, australia

Alaris Trapiche Malbec
mendoza, argentina

Thirty Bench Pinot Noir VQA
niagara, ontario

Wolf Blass Merlot
barossa valley, australia

Trius Cabernet Sauvignon VQA
niagara, ontario

Ogier Cotes Du Ventoux Rose AOC
rhone, france

A La Carte Wines

Available per glass or bottle

White + Sparkling

Danzante Pinot Grigio Delle Venezie IGT
veneto, italy

Trius Sauvignon Blanc VQA
niagara, ontario

Cave Spring Riesling VQA
niagara, ontario

Laurent Miquel Alaina Blanc
languedoc region, france

Kim Crawford Sauvignon Blanc
marlborough, new zealand

Thirty Bench Chardonnay VQA
niagara, ontario

A La Carte Draft + Tins

Landshark Lager
lager

Red Vienna Lager
amber lager, old flame brewery

Outside Jokes
pale ale, town brewery

Quick One
lager, town brewery

Heineken

Kronenbourg 1664 Blanc

Guinness

Corona Sun Brew (Non-Alc)

Sleeman Clear 2.0

Corona

Thornbury Village Apple Cider

A La Carte Cocktails

Signature Cocktails

Sparkling Grapefruit Paloma

Spicy Hibiscus Margarita

Purple Haze

Cinnamon Toast Old Fashioned

Raspberry Rosemary Refresher

Lychee Blossom Sour

Fig Fizz

Tini Time

Espresso Martini

Vanilla Espresso Martini

Hazelnut Espresso Martini

Denyse's Dirty Martini

Lychee Martini

Passion Prosecco Martini

Lavender Cosmopolitan

Fine
Print

Fine Print

- Events must conclude no later than the scheduled end time outlined in the booking details
- Any time exceeding the scheduled booking period will be subject to an additional hourly rental charge, which will be added to the final invoice
- A 30% non-refundable deposit is required to secure all event bookings
- In the event of a cancellation made less than 48 hours prior to the event date, OneTen cannot guarantee the availability of a rescheduled date or time
- For cancellations made more than one week prior to the event date, OneTen will make every effort to accommodate a rescheduled event; however, the requested date and time cannot be guaranteed
- No outside food or beverages are permitted on the premises unless otherwise approved in writing by management
- Outside cakes or desserts will be subject to a \$3 per person cake cutting fee
- An 18% automatic gratuity will be applied to all groups of eight (8) or more guests
- Full payment of the final invoice is due at the conclusion of the event
- OneTen reserves the right to charge the credit card on file for any outstanding balances, damages, excessive cleaning fees, or additional charges incurred during the event

Fine Print

- A final guest count must be provided no later than seven (7) days prior to the scheduled event date. This number will be considered the guaranteed minimum attendance and will be used for staffing, food preparation, and billing purposes. Reductions to the guest count will not be accepted after the seven (7) day confirmation deadline. If the actual number of guests in attendance is less than the confirmed guest count, the client will still be responsible for payment based on the guaranteed minimum. Any increases in guest count after the final confirmation deadline are subject to availability and approval by OneTen and may result in additional charges.
- The client assumes responsibility for any damage to the venue, furnishings, fixtures, or equipment caused by guests, vendors, or attendees associated with the event
- OneTen reserves the right to refuse service to any guest who appears intoxicated, disruptive, or whose conduct may compromise the safety or enjoyment of other guests
- OneTen shall not be held liable for circumstances beyond its reasonable control, including but not limited to severe weather, utility outages, government restrictions, labor disruptions, or other force majeure events.
- Personal belongings, gifts, decorations, and event materials brought onto the premises remain the responsibility of the client and guests. OneTen is not responsible for lost, stolen, or damaged items.

Fine Print

- OneTen will make every reasonable effort to accommodate guest allergies and dietary restrictions.
- OneTen is not a dedicated gluten-free facility. While gluten-free options may be available, we cannot guarantee that any menu item is completely free from gluten or cross-contamination
- ***By confirming a booking, the client acknowledges and agrees to these terms and conditions.***

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