



WELCOME TO CABANA WATERFRONT PATIO



CABANA IS YOUR SUMMER PATIO DESTINATION

With 50,000 square feet of patio space, the outdoor oasis is the largest in Canada.

Launched in 2013 as Cabana Pool Bar, the expansive patio is available to welcome you and your guests from May to September. Enjoy the unobstructed city views and dine on summer patio menus created by hospitality specialists, **Oliver & Bonacini**.

**NOW BOOKING
GROUPS OF 50 TO 2500,
WEEKDAYS FOR PRIVATE
AND SEMI-PRIVATE
EVENTS.**

PATIO BBQ BUFFETS

priced per person

CABANA

Chopped Green Salad

Summer Radishes, House Dressing

Yukon Gold Potato Salad

Grainy Mustard Vinaigrette, Celery, Chilies, Green Onions

Apple & Cranberry Coleslaw

Carrots, Red Onion, Napa & Green Cabbage

Beef Burgers, Grilled Chicken & Impossible Burgers

Burger Buns, Lettuce, Tomatoes, Pickles, Fried Onions

Thick Cut French Fries

Assorted Sweets

38.

THE MEDITERRANEAN

Roasted Carrot & Couscous

Apricots, Cumin, Lemon & Tahini Dressing

Fattoush Salad

Cucumber, Radish, Leafy Greens, Tomatoes, Mint, Crispy Lentils, Sumac Dressing

Harissa-spiced Charred Eggplant

Lemon & Mint Yoghurt

Garlic & Oregano Marinated Chicken

Grilled Lemon

Short Rib Beef Shawarma

Tahini Sauce

Rice Pilaf

served with

Feta, Hummus, Red Onions, Tomatoes, Cucumbers, Lettuce, Pita, Garlic Toun, Housemade Hot Sauce

Assorted Sweets

44.

PATIO BBQ BUFFETS

SOUTHERN BBQ

Cobb Salad

Bacon, Red Onions, Tomato, Blue Cheese, Red Wine Vinaigrette

Creamy Chipotle Broccoli & Carrot Slaw

Corn Nuts, Scallions

Smoked Brisket & Baked Beans

Smoked Chicken

Carolina Mustard Sauce

Macaroni & Cheese

Pangrattato

Corn on the Cob

Chili & Lime Butter, Feta, Cilantro

Jalapeño & Cheddar Cornbread

Assorted Sweets

48.

LOS CABOS

Romaine Hearts

Radish, Crispy Shallots, Tijuana Caesar Vinaigrette

Mexican Chopped Salad

Marinated Black Beans, Charred Corn, Avocado Chunks, Cilantro Dressing

Marinated Beef Flank Steak

Charred Poblano Peppers, Marinated Tomatoes

Fajita Chicken

Sautéed Peppers, Onions

Spicy Jackfruit Quesadillas

Black Bean Salsa, Roasted Mushrooms

Mexican Rice

Corn & Flour Tortillas

served with

Shredded Cheese, Cilantro, Hot Sauces, Pico de Gallo, Guacamole, Sour Cream

Assorted Sweets

52.

PATIO BBQ BUFFETS

SPADINA AVENUE

Edamame & Tofu Noodles

Soy & Miso Soba Noodles, Cucumber, Mint

Charred Cabbage Salad

Ginger & Rice Wine Dressing, Lime,
Toasted Peanuts, Red Peppers

Fiery Sichuan-style Eggplant

Thai Beef Flank

Spicy Cucumbers, Fresh Mint & Thai Basil

Sesame-crusted Salmon

Bok Choy, Chilies, Toasted Sesame Seeds

Steamed Rice

Assorted Sweets

54.

SOUTH BEACH

Chopped Kale & Goat Cheese Salad

Radish, Pecans, Dried Cranberries,
Pumpkin Seeds, Apple Cider Dressing

Cucumber & Melon Salad

Toasted Sunflower Seeds, Mint,
Basil, Grilled Radicchio

Margherita Pizzas

Buffalo Mozzarella, Basil

Herb-marinated Chicken Skewers

Grilled Summer Vegetables

Grilled Beef Bavettes

Scallion Ginger Dressing

Charred Broccoli

Lemon Tahini Sauce, Roasted Red Peppers, Toasted Black
Sesame Seeds

Assorted Sweets

58.

PATIO BBQ BUFFETS

POLSON PIT BBQ

Coleslaw

Green Cabbage, Red Onion, Heirloom Carrot,
Apple Cider Vinaigrette

Texas Romaine Salad

Gem Lettuce, Cornbread Croutons, Shredded Cheddar,
Jalapeño Lime Dressing

Collard Greens

Braised Greens, Smoked Ham Hock, Navy Beans

Fully Loaded Baked Potato

Cheddar Cheese, Bacon, Sour Cream, Scallions

Smoked Whole Chicken

Carolina Mustard Sauce

Barbecued Smoked Meat

Dry-rubbed Brisket, Cabana Barbecue Sauce, Mustard

Smoked Andouille Sausage

Assorted Treats

68.



ADDITIONAL SHARING PLATTERS

priced per person

option 1: choose one option each from groups A–C 23.

option 2: choose two options each from groups A–C 46.

option 3: choose two options each from groups A–C + one from group D 58.

GROUP A

Cabana Three-cheese Nachos

Jalapeños, Pico de Gallo, Guacamole, Sour Cream
6.

Yukon Gold Fries

Cabana Mayo
6.

Veg Out

Babel's Hummus, Vegetable Crudités, Flatbreads
6.

Assorted Pizza Slices

Cheese, Meat, Vegetarian
6.

GROUP B

Sexy Fries

Parmigiano-Reggiano, Truffle
10.

Fiery Chicken Wings

Cucumber Ranch
10.

Chicken & Leek Dumplings

Pickled Ginger, Soy, Scallions
10.

Tandoori Chicken Skewers

Caramelized Pineapple, Toasted Coconut
10.

GROUP C

Ice Cream Sandwiches & Popsicles

8.

Sliced Fruit Platters

Seasonal Fruit & Berries
8.

Sweet Treats

Cookies, Brownies & Squares
8.

GROUP D

Assorted EDO Maki Sushi

Soy, Pickled Ginger, Wasabi
13. (minimum order of 100 pieces)

CANAPÉS

passed or stationary platters
priced per piece minimum order of 12 each

VEGETARIAN

- Cold Vegetable Roll** Nam Phrik (minimum order of 100) 4.
- Spicy Lentil Fritter** Coconut Chutney, Fresh Cilantro 4.
- Truffle Brie Tart** Leek Confit, Thyme 4.
- Mac & Cheese Croquettes** Smoked Ketchup (available à la carte) 4.
- Feta-stuffed Padrón Peppers** Roasted Red Peppers, Parsley 4.
- Sweet Potato Fry Boxes** Spicy Aioli (available à la carte) 6.
- Sexy Fries** Parmigiano-Reggiano, Truffle (available à la carte) 7.

SEAFOOD

- Shrimp Salad Roll** Brioche, Celery, Dill 4.
- Red Coconut Curry Shrimp Satay** Makrut Lime, Toasted Coconut 4.
- Assorted EDO Fish & Vegetarian Maki** (minimum order of 100) 4.
- Cold Shrimp & Vegetable Rolls** Spicy Plum Sauce (minimum order of 100) 4.
- Fried Fish Slider** Tartar Sauce, Chips 4.50
- Sesame-crusted Shrimp** Togarashi Aioli, Scallions (available à la carte) 4.
- Canadian East Coast Oysters** Charred Cucumber Mignonette 4.
- Crispy Shrimp & Bay Scallop Croquette** Cucumber & Dill Sauce (available à la carte) 4.

MEAT

- Spicy Chicken Wing** Fiery Morita Hot Sauce, Ranch (available à la carte) 4.
- Tandoori Chicken Satay** Caramelized Pineapple, Cilantro 5.
- Buffalo Chicken Grilled Cheese** Blue Cheese Sauce 5.
- Smoked Duck Croquettes** Apple & Red Pepper Mostarda (available à la carte) 5.
- Beef Tartare & Yukon Gold Chip** Paprika Mayo, Egg Yolk 5.
- Nashville Hot Chicken Slider** Bread & Butter Pickle, Creamy Slaw 5.
- Mini Cheese Burgers** Cheddar, White Onion, Secret Sauce 5.
- Smoked Lamb Shawarma** Balkan Yoghurt, Pita, Wild Rice Tabbouleh 5.
- Yukon Gold Poutine Boxes** Pepper Gravy, Cheese Curds (available à la carte) 6.50

FOOD STATIONS

priced per person
minimum guest count of 50

Mezze Station

Hummus, Tzatziki, Baba Ghanoush, Tapenade, Marinated Feta,
Sun-dried Tomatoes, Herbed Cucumber Salad, O&B Pickled & Marinated Vegetables,
Pita Crisps & Flatbread

14.

EDO Sushi Station

Fresh Selection of Sushi, Nigiri & Maki
Soy, Wasabi, Pickled Ginger

22. minimum 100 guests

Salad Station (choose two types)

O&B Greens with White Wine Vinaigrette, Crispy Seeds (Sunflower, Pumpkin, Sesame)

Iceberg Salad with Tomatoes, Cucumber, Avocado Dressing, Crispy Bits (Wild Rice, Chickpeas, Shallots)

Roasted Garlic Caesar with Romaine, Dressed Green Beans, Smoked Bacon, Lemon, Garlic Caesar Dressing

Za'atar Carrot & Hummus Salad with Pickled Red Pearl Onions, Jalapeño Harissa, Tahini Dressing

Sun-dried Tomato Pasta Salad with Cucumber, Feta, Apricot, Lemon, Kale

Burrata & Artichokes with Fried Rosemary, Toasted Pistachios, Arugula

13.

Slider Station (choose three types)

Cheeseburger with White Onion, Secret Sauce

Short Rib Cheesesteak with Provolone, Green Pepper, Onion

Jerk Chicken with Mango & Napa Slaw, Scallion Aioli

Fried Cod with Tartar Sauce, Pickles

Eggplant Parmesan with Fior di Latte, Basil, Tomatoes

Gochujang Pork Belly with Cilantro, Cucumber, Pickled Carrot

16.

Noodle Box Station (choose one type - vegetarian option included)

Broccoli & Mushroom Glass Noodles with Sweet Potato Noodles, Sesame, Carrot

Chili & Spring Onion Tofu with Soy & Miso Soba Noodles, Cucumber, Mint

Lemongrass & Lime Shrimp with Rice Noodles, Nam Phrik, Mint, Basil, Pickled Carrot

Chicken Yaki Udon with Soy, Bok Choy, Cremini Mushrooms

Char Siu Chow Mein with BBQ Pork, Scallions, Bean Sprouts

13.

FOOD STATIONS

priced per person
minimum guest count of 50

Bao Bun Station (choose one type - vegetarian option included)

Hoisin Pork Belly with Carrot, Cucumber, Mint, Cilantro
Smoked Brisket with Kimchi & Sesame Aioli, Cilantro
Chili & Spring Onion Tofu with Mango, Daikon, Mint, Cilantro
Gochujang Chicken with Sesame Seeds, Cucumber, Red Onions
Hoisin Roasted Duck with Cucumber, Carrot, Cilantro, Mint
13.

Taco Station (choose one type - vegetarian option included)

Cauliflower al Pastor with Caramelized Pineapple, Cherry Bomb Peppers, Cilantro
Lamb Barbacoa with Lamb Shoulder, Barbacoa Sauce, White Onion, Cilantro
Chicken Tinga with Chipotle, Serrano Peppers, Pickled Onions
Mojo de Ajo Shrimp with Avocado Chunks, Savoy Cabbage, Pickled Chillies
Pork Carnitas with Mole Verde, Toasted Pumpkin Seeds, White Onion
15.

Pita Station (choose one type - vegetarian option included)

Garlic & Oregano Chicken Souvlaki with Tzatziki, Shaved Red Onion
Beef Shawarma with Spice-rubbed Beef, Hummus, Tahini
Vegan Coriander Falafel with Hummus, Tahini, Shaved Red Onion
Lamb Kofta with Red Cabbage, Mint, Yoghurt Dressing
Pork Belly Souvlaki with Tzatziki, Shaved Red Onions
15.

Nashville Chicken Sandwich

Potato Roll, Sour Pickles, Creamy Coleslaw, Potato Chips
13.

Poke Bowl

Sushi Rice, Sesame, Edamame, Crispy Shallots, Pickled Onion
choose soy-marinated salmon or tuna
16.

Oyster & Shrimp Bar

Shucked East Coast Oysters, Cocktail Shrimp Classic Cocktail Sauce,
Fresh Horseradish, Oranges, Lemon, Lime Mignonettes, Housemade Hot Sauce
20.

FOOD STATIONS



priced per person
minimum guest count of 50

Piri Piri Flat-iron Salad

Chimichurri Potatoes, Vine-ripened Tomatoes, Roasted Red Pepper
20.

Arctic Char Ceviche

Cucumber, Jalapeño & Red Onion Aguachile, Cilantro, Tortilla Crisps, Avocado
16.

Classic Butter Chicken

Scented Basmati Rice, Buttered Naan, Cilantro
15.

Hoisin Duck Confit

Carrot, Daikon, Mango, Broccoli, Toasted Peanuts, Mint, Bean Sprouts,
Sesame & Ginger Dressing
18.

DESSERT STATIONS

priced per person

Crazy For Cannoli

Traditional & Chocolate Dipped Shell
Lemon, Chocolate, Hazelnut Ricotta Filling
Pistachios, Candied Orange, Mini Chocolate Chips, Chocolate-covered Espresso Beans
16.

Pudding Parfaits (choose two types)

Tiramisu, Strawberry Shortcake, Mango & Passionfruit,
Chocolate Fudge & Toasted Peanuts, Coconut Cream & Pineapple
14.

Campfire Treat (cup or cone)

Liquid Nitrogen Milk Chocolate Ice Cream,
Graham Cracker Streusel, Toasted Marshmallows, Chocolate Sauce,
Macerated Strawberries, Banana
20. (minimum 100 guests)

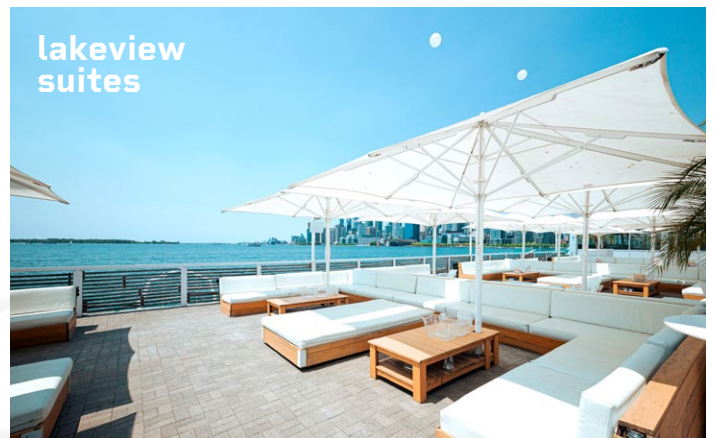
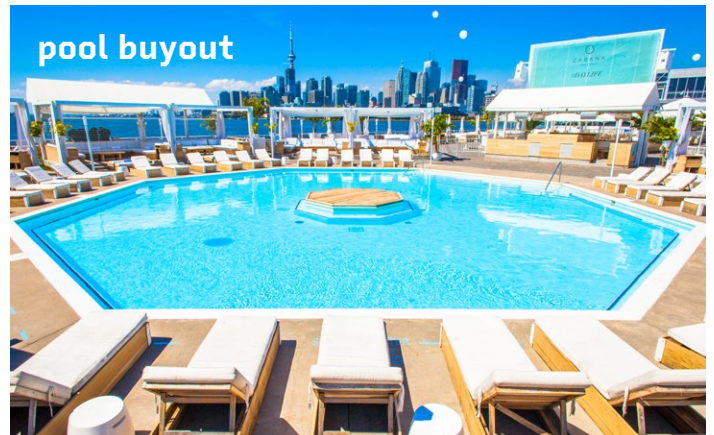
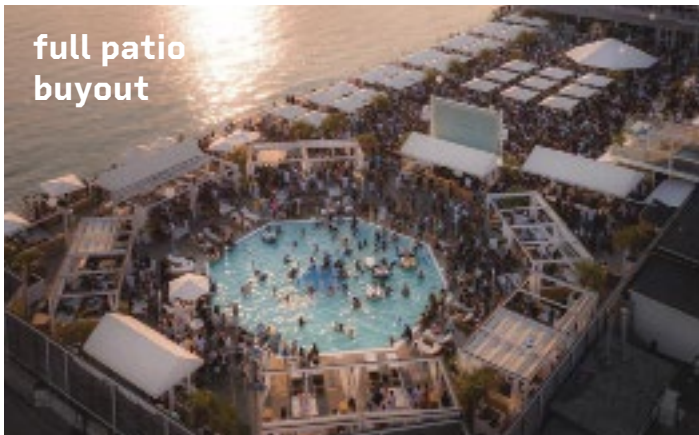
Carnival Crazyness

Whether you prefer sweet or savoury, make your own flavoured popcorn
with shakers featuring options like cheddar cheese, cinnamon sugar,
dill pickle, cocoa, Cajun and more!
Candy Coated Apples, Cotton Candy, Salt Water Taffy, Fritters
18.

LOCATIONS

Exclusive & semi-private event options available

Availability and pricing is based on the number of guests, day of the week and duration of the event. Pricing consists of venue fee and minimum food & beverage spend guarantee.



- General group reservations also available, a minimum of 50 guests is required;
- Pricing is based on a combination of venue fee and minimum food & beverage requirements;
- Please inquire for availability.

BOOKING YOUR EVENT AT CABANA

Choose a date

Cabana is available to host your summer event starting in late May until the end of September 2024.

Venue fee and minimum requirements

Group menus are available for parties of 50 guests or more. A minimum per person food and beverage spend is required. Venue fees apply and vary depending on the date, duration and expected number of guests.

Full or Partial buyouts are available from Mondays to Thursdays and some Fridays. Please talk to us about customizable options and curating your event.

Menu selections

Created by our exclusive catering providers, **Oliver & Bonacini**, who offer group menus to suit every taste. Customizable menus are also available. Catering is quoted and billed directly by **O&B**.

- Menu pricing includes food servers, as well as on-site culinary staff.

Bar options

We offer host open bar which is billed on actual consumption, host drink tickets which are billed based on the amount of tickets redeemed at the price of the beverage that each ticket is redeemed for (we custom print) and cash purchases.

Weather

Our valued clients are entitled to choose a rain date and to cancel the reservation due to inclement weather up to 5 business days prior to the event.

Rain options

- Reschedule the event to the predetermined rain date and use the deposit as a credit towards the new date.
- Choose to continue with the originally scheduled date and should it rain, we will do our best to accommodate you and your group, however, there is no guarantee that indoor spaces will be available, unless contracted separately in advance.

Please note that the postponing of events due to weather does not apply to exclusive buyout events which must proceed rain or shine.

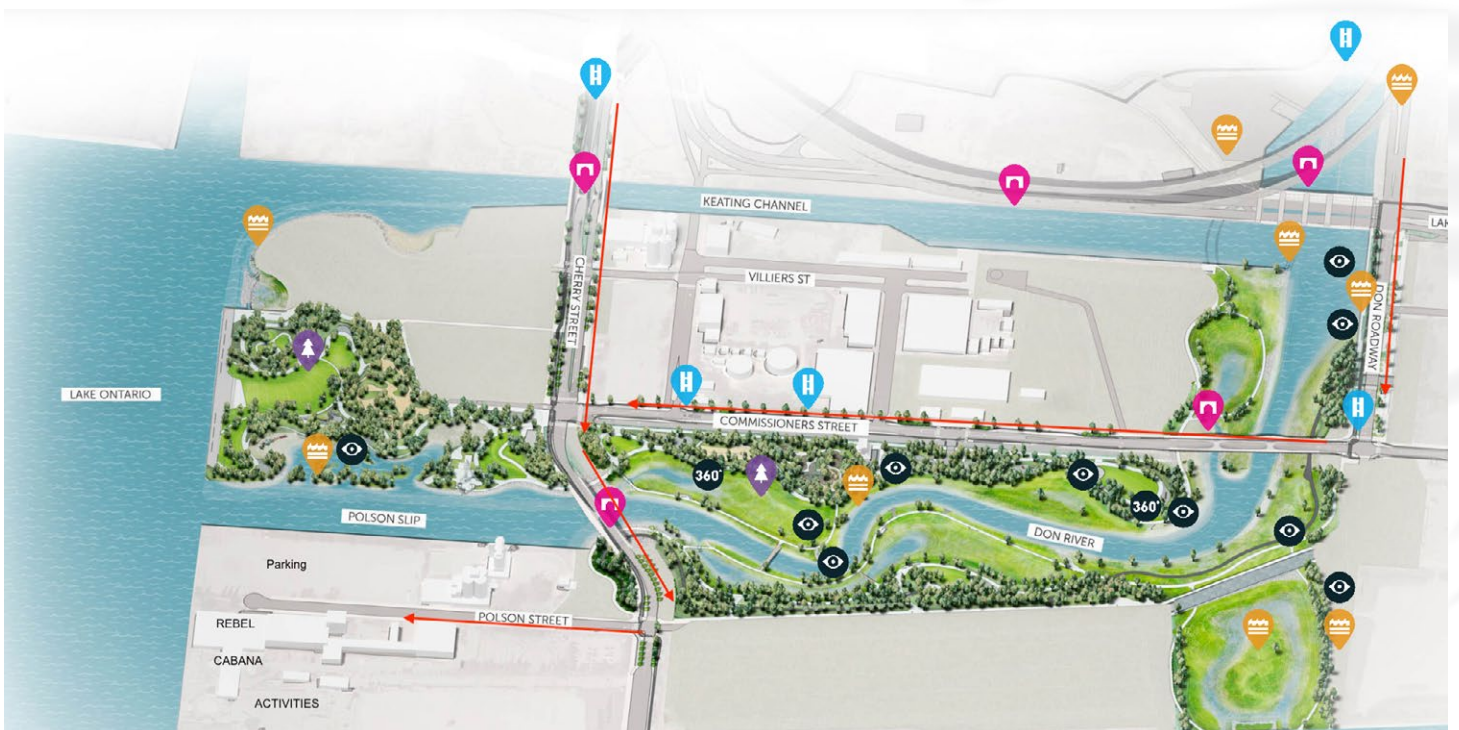
CONTACT & LOCATION

CABANA POOL BAR

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<https://inkvenues.com/venues/cabana/>

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CABANA
POOLBAR

