For over three decades, the Liberty Entertainment Group has been redefining Toronto and Miami’s restaurant, nightlife and special event experiences. As developers and operators of numerous landmark establishments, we are proud to be recognized as one of the most successful and innovative companies in the industry.

The Liberty Entertainment Group has gained global recognition by developing and operating an impressive roster of unique venues, rich in detail and originality.

With over 500,000 square feet of hospitality space, the Liberty Entertainment Group caters to a diverse clientele of upwards of 1.75 million people per year. Our team is dedicated to the highest standards of hospitality and customer service. We pride ourselves in making each and every occasion one of a kind.

Nick Di Donato, President + CEO
Completed in 1914, Casa Loma is surrounded by five acres of lush gardens in the heart of midtown Toronto. This historical landmark is one of North America’s only castles and offers a one-of-a-kind backdrop for any corporate event. The elegance of the interior begins in the Great Hall with its impressive 60ft ceiling. The Conservatory boasts a one-of-a-kind stained glass ceiling, wrought iron water fountain and rose marble floor. The Library, which is paneled with the original herringbone oak floors, provides a warm contrast to the marble of the Conservatory. Decorated with several crystal chandeliers, the Library is the perfect room for any reception or dinner.

Complementing the magnificence of the interior, the Glass Pavilion is a seasonal structure that operates from late May to mid-September is situated on the lower terrace overlooking our heritage gardens. The Pavilion is a stunning space to host a private event as both the castle and the cityscape become a backdrop to your guests.

DIMENSIONS & MAXIMUM CAPACITIES:

- **Library**: 80ft long x 39ft wide
  - Banquet Style | 220 guests
  - Reception | 300 guests

- **Conservatory**: 40ft long x 36ft wide
  - Banquet Style | 100 guests
  - Reception | 150 guests

- **Glass Pavilion**: 48ft long x 65ft wide
  - Banquet Style | 220 guests
  - Reception | 400 guests

- **Terrace and Gardens**: Reception | 300 guests

- **Entire Facility**: 1500 guests
SAMPLE CHEF MENU ONE
Lobster Ravioli
Cognac Lobster Bisque Emulsion, Basil Cress

Braised Beef Short Rib
with Merlot Pan Jus, Cauliflower and Yukon Potato Purée, Market Vegetables

OR

Beef Tenderloin
Mushroom a la Creme, Pommery Mustard Mash, Grilled Asparagus, Glazed Baby Carrot, Port Wine Jus

Chocolate Baci Truffle Bombé, Raspberry Coulis, Frangelico Cream

SAMPLE CHEF MENU TWO
Pear and Endive Salad
Crumbled Gorgonzola, Candied Pecans, Raspberry Vinaigrette

Chilean Seabass
Young Pea Purée, Chanterelles, Chardonnay Citrus Butter

OR

Cornish Hen Filled
with Wild Rice Pear and Pink Peppercorn Chutney and Natural au Jus

Classic Vanilla Bean Crème Brûlée topped with Fresh Berries.

MENU SELECTION

Our chef menus have been designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

Entrée selections are served with an assortment of freshly baked breads and butter. Coffee (regular or decaffeinated), selection of teas.
Built in 1926, the Liberty Grand is one of Toronto's few heritage complexes. This monumental waterfront property boasts three impressive grand ballrooms, decorated in a traditional early 1900's elegance, and a modern open concept room. With crystal chandeliers, iron-laced balconies, thirty foot ceilings, and floor-to-ceiling windows overlooking Lake Ontario, you will enjoy a luxurious feel of stately elegance. The European style courtyard, majestic domes and columns bring back memories of an authentically historic atmosphere.

DIMENSIONS & MAXIMUM CAPACITIES:

GOVERNOR’S ROOM
172’ FT LONG X 61’ FT WIDE
THEATRE STYLE | 1000 GUESTS
BANQUET STYLE | 800 GUESTS
RECEPTION STYLE | 1500 GUESTS

ARTIFACTS ROOM
169’ FT LONG X 49’ FT WIDE
THEATRE STYLE | 800 GUESTS
BANQUET STYLE | 300 GUESTS
RECEPTION STYLE | 1200 GUESTS

RENAISSANCE & CENTENNIAL ROOMS
124’ FT LONG X 42’ FT WIDE
THEATRE STYLE | 500 GUESTS
BANQUET STYLE | 300 GUESTS
RECEPTION STYLE | 600 GUESTS

COURTYARD
BANQUET STYLE | 200 GUESTS
RECEPTION STYLE | 400 GUESTS
THEATER STYLE | 400 GUESTS

ENTIRE FACILITY | 4000 GUESTS
SAMPLE CHEF MENU ONE

Spinach and Herb Cannelloni with Shrimp Bolognese, Wilted Spinach, Parmesan Cream Sauce
Grilled N.Y. Striplion with Roasted Garlic Mash, Market Vegetables and Bourbon Peppercorn Jus

OR

6oz Veal Tenderloin with Sage and Parmesan Polenta, Market Vegetables, Shiraz Veal Jus
White Chocolate Cheesecake, Champagne Glazed Strawberries

SAMPLE CHEF MENU TWO

Arugula and Frisée Salad with Air Dried Cherry Tomatoes, Goat Cheese, Red Onion and Sherry Reduction
Miso Marinated Grilled Salmon
Preserved Lemon and Arugula Risotto, Market Vegetables, Curried Carrot and Turmeric Jus

OR

Baked Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce
Tarte au Citron, Lemon Meringue Snap, Sugar Berries

MENU SELECTION

Our chef menus have been designed to cater to the varied tastes of our guests.
In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated), selection of teas.
Situated atop the new Don Alfonso 1890, the Rosewater Room is a sophisticated and refined space that elevates the events industry and offers an exclusive feel for any corporate event. Featuring an open concept design and fine-dining sophistication, every event is brought to life by the unique and creative menu, influenced by Chef Ernesto Iaccarino. Featuring elaborate hand painted cornice molding, hand crafted one-of-a-kind chandeliers and floor to ceiling windows and expert staff trained in the art of fine dining make this venue the perfect space for any occasion.
EXECUTIVE CHEF CUSTOMIZED MENUS

ALL-INCLUSIVE STANDARD AND PREMIUM BAR PACKAGES

UPGRADED BROCADE LINEN | CAMEO LEATHER CHAIRS | ROYAL DOULTON FINE BONE CHINA

IN-HOUSE FLORAL AND DECOR SERVICES

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

PRIVATE ENTRANCE W/ ELEVATOR

VALET PARKING AVAILABLE UPON REQUEST

WI-FI AVAILABLE

IN-HOUSE STATE-OF-THE-ART AUDIO/VISUAL SERVICES

CUSTOMIZED LIGHTING PACKAGES

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING

Amenities

DIMENSIONS & MAXIMUM CAPACITIES:

ROSEWATER ROOM
93FT LONG X 31FT WIDE
THEATRE STYLE | 200 GUESTS
BANQUET STYLE | 200 GUESTS
RECEPTION STYLE | 350 GUESTS

SAMPLE CHEF MENU ONE

Seared Rare Tuna
Pickled Asian Greens, Caramelized Orange and Ginger Dressing
Lobster Bisque
Cognac Truffle Foam
Beef Tenderloin, Mushroom a la Crème
Pommeray Mustard Mash, Grilled Asparagus, Glazed Baby Carrot
Port Wine Jus
Tahitian Vanilla Crème Brûlée
Honey Infused Sunkissed Fruit Compote, Almond Tuille

SAMPLE CHEF MENU TWO

Bocconcini
Sliced Organic Tomato Salad, Fresh Basil, Extra Virgin Olive Oil
Asparagus Bisque
Chive and Lemon Cream
Lemon Herb Crusted Chicken Breast and Pan Roasted Atlantic Salmon Filet
Chardonnay Lemon Butter
Strawberry and Rhubarb Streusel Torte
Honey Lavender Ice Cream and Crème de Cacao Sabayon

MENU SELECTION

Our chef menus have been designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

Entrée selections are served with an assortment of freshly baked breads and butter. Coffee (regular or decaffeinated), selection of teas.
Nestled amidst lush greenery in Miami’s historic district of Coral Gables, The Coral Gables Country Club is the perfect destination event venue. Originally constructed in 1924, this forty thousand square foot complex gracefully blends the traditional Mediterranean style of the exterior with elegant classical interior finishes. This intimate location with ample private parking exudes sophistication. Coral stone waterfalls, stunning crystal chandeliers, spectacular black marble foyers create a dramatic reception to any event. Not only have we recaptured the original features but we’ve restored the 1920’s splendor and status as one of the city’s finest. The elegant grand ballroom and the atrium style banquet room with outdoor event space and Olympic size pool is an ideal setting for day or evening. Adjacent satellite rooms and exterior courtyards offer the perfect backdrop for smaller functions or breakout rooms. Dedicated to the highest standard of hospitality, the Coral Gables Country Club offers the ultimate experience in ambiance, cuisine and customer service.

**DIMENSIONS & MAXIMUM CAPACITIES:**

**CORAL GRAND BALLROOM**
120FT LONG X 60FT WIDE  
BANQUET STYLE | 600 GUESTS  
RECEPTION STYLE | 1000 GUESTS  
THEATER STYLE | 800 GUESTS

**ATRIUM ROOM W/ POOLSIDE ACCESS**
56FT LONG X 58FT WIDE  
34FT LONG X 26FT WIDE (RAISED AREA)  
BANQUET STYLE | 150 GUESTS  
RECEPTION STYLE | 250 GUESTS

**FOUNTAIN ROOM W/ PATIO ACCESS**
32FT LONG X 35FT WIDE  
BANQUET STYLE | 90 GUESTS  
RECEPTION STYLE | 150 GUESTS  
THEATER STYLE | 100 GUESTS

**ENTIRE FACILITY | 1200 GUESTS**
The Coral Gables Country Club is proud of its unique facilities, excellent service and exquisite cuisine. From the planning process through to the event finale, the staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. Our trained coordinators are available to facilitate the planning. If planning from afar, our coordinators in Toronto are also available to assist in planning your destination event from home.

**Amenities**

- EXECUTIVE CHEF CUSTOMIZED MENUS
- ALL-INCLUSIVE STANDARD AND PREMIUM BAR PACKAGES
- ON-SITE SPECIAL EVENT COORDINATOR SERVICES
- EXCLUSIVE PREFERRED VENDOR LIST
- PRIVATE ENTRANCES AND FOYERS W/ HANDICAP ACCESSIBILITY
- SMART SERVE CERTIFIED FULLY UNIFORMED STAFF
- AMPLE PARKING AVAILABLE ON THE GROUNDS & VALET PARKING AVAILABLE UPON REQUEST
- ON-SITE CAFFE
- OLYMPIC SIZE POOL AND PATIO FOR OUTDOOR EVENTS
- AMPLE PARKING AVAILABLE ON THE GROUNDS & VALET PARKING AVAILABLE UPON REQUEST
- ON-SITE CAFFE
- OLYMPIC SIZE POOL AND PATIO FOR OUTDOOR EVENTS
- HIGH SPEED INTERNET & WI-FI AVAILABLE

**Menus**

**SAMPLE CHEF MENU ONE**

- Baby Greens
  - with a Raspberry Maple Syrup and Shallot Vinaigrette
- Chicken Breast
  - Goat Cheese Stuffing, Pine Nuts, Tomato,
  - White Wine Chicken Jus with Garlic Whipped Mash and White Wine Sauce
- Garden Vegetables
  - A choice from our à la carte dessert selection

**SAMPLE CHEF MENU TWO**

- Red Oak and Boston Green Salad
  - Toasted Pine Nuts and Vero Beach Orange Vinaigrette
- New York Strip Loin
  - Caramelized Onion Mashed Potato, Truffled Bordelaise Sauce
- Garden Vegetables
  - A choice from our à la carte dessert selection

**MENU SELECTION**

Our chef menus have been designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

Entrée selections are served with an assortment of freshly baked breads and butter.
- Coffee (regular or decaffeinated), selection of teas.
A Private Oasis in the Heart of the City

ROSEWATER SUPPER CLUB

Nestled below the new Don Alfonso 1890, a waterfall adorns the gateway of this unique space. A simple but elegant room, completed by crystal glass hanging chandeliers and a classic bar. This room has been created to accommodate any event, from a casual corporate party to a private meeting space. Elevate your next corporate event with a menu inspired by Chef Ernesto Iaccarino. Located within the heart of the Financial District, close to public transit and ample parking, the Rosewater Supper Club is the ideal location for an exclusive event for any occasion.

WHITE ROOM

In the heart of Uptown Yonge, the White Room at Cibo Wine Bar Yonge Street offers a unique backdrop for a one of a kind corporate gathering. Offering a luxurious all white setting, the White Room features crisp white marble floors and custom crystal chandeliers. Guests can enjoy the inviting sounds from our baby grand piano as they dine on a selection of traditional Italian cuisine. Located within the vibrant Uptown Yonge neighborhood, close to public transit and ample parking, the White Room is the ideal location for an exclusive intimate event for any occasion.

MAXIMUM CAPACITIES:

SUPPER CLUB
BANQUET STYLE | 110 GUESTS
RECEPTION STYLE | 160 GUESTS

WHITE ROOM
BANQUET STYLE | 20 GUESTS
RECEPTION STYLE | 50 GUESTS

ROSEWATERSUPPERCLUB.COM
19 TORONTO STREET, TORONTO | ROSEWATERROOM.COM | 416 214 5888

MAXIMUM CAPACITIES:

SUPPER CLUB
BANQUET STYLE | 90 GUESTS
RECEPTION STYLE | 110 GUESTS

European Charm in Uptown Yonge

PRIVATE EVENTS - CIBO YONGE STREET

In the heart of Uptown Yonge, the White Room at Cibo Wine Bar Yonge Street offers a unique backdrop for a one of a kind corporate gathering. Offering a luxurious all white setting, the White Room features crisp white marble floors and custom crystal chandeliers. Guests can enjoy the inviting sounds from our baby grand piano as they dine on a selection of traditional Italian cuisine. Located within the vibrant Uptown Yonge neighborhood, close to public transit and ample parking, the White Room is the ideal location for an exclusive intimate event for any occasion.

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PRIVATE EVENTS - CIBO WINE BAR

Cibo Wine Bar brings authentic rustic Italian flare blended with a vibrant nightlife. These Italian eateries offer traditional Italian fare in a relaxed and inviting atmosphere. The attention to detail is flawless and the food delicious. The menu offers guests a true taste of Italian cuisine, featuring both traditional classics and modern staples. Like the food, the space itself is warm and inviting with stone and glass walls, rustic wood finishes, exposed brick and butcher block table tops.

### KING STREET WEST

<table>
<thead>
<tr>
<th>Private Dining Capacities</th>
<th>Torino Room</th>
<th>Toscana + Verona Rooms</th>
<th>Milano Room</th>
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### YORKVILLE

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<th>Milano</th>
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INFO-KINGST@CIBOWINEBAR.COM
522 KING STREET WEST, TORONTO | 416 504 3939

INFO-YORKVILLE@CIBOWINEBAR.COM
133 YORKVILLE AVENUE, TORONTO | 416 925 2143
SET DINNER MENUS

CHEF MENU ONE

Cornish Hen Filled with Wild Rice Pear and Pink Peppercorn Chutney
  Natural au Jus

Classic Vanilla Bean Crème Brûlée
topped with Fresh Berries

Entrée Selections are served with an Assortment of Freshly Baked Breads and Butter.
  Coffee and Tea Service

CHEF MENU TWO

Pear and Endive Salad
  Crumbled Gorgonzola, Candied Pecans, Raspberry Vinaigrette

Chilean Seabass
  Young Pea Puree, Chanterelles, Chardonnay Citrus Butter

CHEF MENU THREE

Lobster Ravioli
  Cognac Lobster Bisque Emulsion, Basil Cress

Braised Beef Short Rib
  with Merlot Pan Jus, Cauliflower
  and Yukon Potato Puree, Market Vegetables

Prices are subject to applicable sales tax and service charge
SET DINNER MENUS

CHEF MENU FOUR

Appetizer
Roasted Golden Beet and Stilton Salad, Arugula, Pear, House Made Granola, Lemon Goat Cheese Crème Fraîche

Soup
Wild Mushroom Purée, Black Truffle Foam

Entrée
Grilled Prime Strip Loin of Beef
Bourbon Peppercorn Jus

Dessert
Chocolate Baci Truffle Bombe Blood Orange Coulis, Vanilla Anglais

Coffee and Tea Service

CHEF MENU FIVE

Appetizer
Seasonal Panzanella with Heirloom Radish, Cucumber, Medley Cherry Tomato, Avocado Puree, and Citrus Herb Dressing

Soup
Roast Red Pepper Fennel Bisque with Tarragon

Entrée
Grilled Strip Loin of Beef and Herb Crusted Cornish Hen
Red Wine Jus, Chardonnay Cream Sauce

Dessert
Basil Cheese Cake, Strawberry Compote, Balsamic Drizzle, Pink Peppercorn Tuille

Coffee and Tea Service

Prices are subject to applicable sales tax and service charge
Set Dinner Menus

CHEF MENU SIX

Beef Tenderloin
Mushroom a la Creme, Pommeray Mustard Mash, Grilled Asparagus,
Glazed Baby Carrot, Port Wine Jus

Chocolate Baci Truffle Bombe
Raspberry Coulis, Frangelico Cream

CHEF MENU SEVEN

Appetizer
Prosciutto & Salami, Melon Mostarda, Marinated Mushrooms, Caponata, Buffalo Mozzarella,
Herbed Olives, Sundried Tomato, and Stuffed Peppers

Fish Course
Seared BC King Salmon, Pea Puree, Crispy leeks

Entrée
Prime P.E.I Center Cut Beef Tenderloin, Port Wine Jus

Dessert
Passionfruit Crème Brûlée, Toasted Coconut and White Chocolate Charred

Coffee and Tea Service

Prices are subject to applicable sales tax and service charge
APPETIZER SELECTIONS

GRILLED TIGER SHRIMP COCKTAIL
Spiced Cucumber Salad, Mint Chutney, Tandoori Cocktail Sauce or Traditional Cocktail Sauce

CAPRESE
Sliced Organic Tomato Salad buffalo Mozzarella, Basil Cress, Extra Virgin Olive Oil, and Balsamic Drizzle

BLACK CURRANT SMOKED DUCK TERRINE
Microgreen Salad, House Smoked Mustard, and Crostini

PROSCIUTTO & SALAMI, MELON
Mostarda, Marinated Mushrooms, Caponata, Buffalo Mozzarella, Herbed Olives, Sundried Tomato, and Stuffed peppers

HOUSE SMOKED SALMON
Vodka Pickled Cucumber, Dill Crème Fraiche, Red Onion Petals, Grilled Foccacia

CITRUS CURE TUNA LOIN
Purple New Potato, Green olive Tapenade, Quail Egg, Dijon Vinaigrette, and French Beans

SLICED PROSCIUTTO, BURATTA
Spiced Green Bean Salad with Sundried Tomato

Prices are subject to applicable sales tax and service charge
SOUP & SALAD SELECTIONS

CLASSIC SOUPS
Chilled Sweet Pea Puree with Mint Yoghurt Swirl
Vichyssoise, Leek and Potato Soup with Chive Crème fraîche
Chilled Fresh Ontario Gazpacho with Basil Pesto
Roast Red Pepper Fennel Bisque with Tarragon
Wild Mushroom Purée, Black Truffle Foam
Heirloom Carrot Coconut Bisque Curried Cream

SALAD SELECTIONS

PANZANELLA
Heirloom Radish Cucumber, Medley of Cherry Tomato,
Avocado Puree, Citrus Herb Dressing $18

ROASTED GOLDEN BEET SALAD
Arugula, Pear, House Made Granola,
Lemon Goat’s Cheese Crème Fraîche

SPRING GARDEN VEGETABLE SALAD
Asparagus, Thumbelina Carrots, Sugar Snap Peas,
Pumpernickel Crumble, Elderflower Dressing

PRESSED WATERMELON
Ricotta Salata, Arugula, Aged Balsamic di Modena

Prices are subject to applicable sales tax and service charge
PASTA SELECTIONS

Penne with Tomato Sauce, Basil and Extra Virgin Olive Oil
Housemade Ricotta Gnocchi Fresh Gorgonzola Cream
Spinach Ricotta Ravioli with Wild Local Mushroom Aoli
Orecchette Pasta Spicy Italian Sausage, Rapini, Fontina Cheese
Gemelli Pasta all Amatriciana, Spiced Fresh Tomato Sauce, Guanciale
Lumachini Dungeons Crab Mac and Cheese

DUO PASTA PRESENTATION

Penne in a Fresh Tomato and Basil Sauce with Grated Parmesan
Housemade Ricotta Gnocchi, Herbed Cream Sauce

RISOTTO

Wild Mushroom Risotto finished with Roast Garlic and Baby Spinach
Seafood Risotto Shrimp, Bay Scallop, Clams, Calamari

Prices are subject to applicable sales tax and service charge
ENTRÉE SELECTIONS

BEEF
Grilled Prime N.Y. Strip Loin with Bourbon Peppercorn Jus
72 hour Braised Short Rib with Natural Reduction
Grilled prime cap off Ribeye with Compound butter
Prime Beef Tenderloin with Merlot Jus

LAMB
Lamb Osso Bucco, Roasted Garlic and Rosemary Jus
Herb Crusted Ontario Lamb Loin with Juniper Essence Jus

VEAL
Herb Roasted Veal Tenderloin, Port Wine and Foie Gras Reduction
Veal Striploin, ChimmiChurri
Grilled Veal Ribeye, Red Wine Jus

POULTRY
Herb marinated Supreme of Chicken, White Wine Cream Sauce
Cornish Hen, Yuzu Chili Brown Butter
Brome Lake Duck duo Breast and Confit, Saskatoon Berry Jam

FISH
Pan-Roasted King Salmon Fillet, Maple Chili Glaze
Miso and Vanilla Glazed Black Cod, Orange and Ginger Essence

DUO ENTRÉE SELECTIONS
Grilled Prime Strip Loin, Herb marinated Cornish Hen,
Szechwan Peppercorn Glaze and White Wine Cream Sauce
Beef Tenderloin, Lemon Herb marinated Cornish hen, Merlot Jus, White Wine Cream Sauce
72 Hour Braised Short Rib with Natural Reduction, Mushroom Dandelion Chicken Ballontine

SURF AND TURF
Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Garlic Lemon Butter Sauce
Veal Tenderloin, Seared Scallops, Red Wine Jus, Citrus Hollandaise
Beef Tenderloin, Miso Marinated Black Cod, Merlot Jus, Orange and Ginger Essence
Beef Tenderloin, Merlot Jus, Half Lobster, Drawn Garlic Butter

SEAFOOD PLATTERS
Poached Shrimp, Grilled Calamari, Scallop Ceviche, Smoked Salmon, Fresh Lemon
Grilled Shrimp, Calamari, Octopus, Seared Scallops, Lemon and Extra Virgin Olive Oil
RECEPTION & FOOD STATIONS

The Carving Station is designed to add to your reception function. Appropriate portion depends on the structure of the entire event. For any manned station, a labour charge of $26/hour for a minimum of 3 hours per station applies.

OVEN ROASTED HIP OF ALBERTA BEEF
Beef Jus, Horseradish, House Smoked Mustard, La Bomba, and Miniature Ciabatta Rolls
Min. order 100 people

ROASTED PEPPERED PRIME STIP LOIN OF BEEF
Cognac and Peppercorn Jus, House Smoked Mustard, La Bomba, and Miniature Ciabatta Rolls
Min. order 30 people

PISTACHIO ROSEMARY CRUSTED ONTARIO LAMB RACK
(3 pcs per person)

PORCHETTA STATION
Hellfire Peppers, La Bomba, Caponata, Ciabatta Bun

CARIBBEAN GRILL JERKED CHICKEN
Shrimp, Dirty Rice, Coleslaw

TAQUERIA STATION
Ancho Crusted Venison Loin with Coleslaw, Pico Di Gallo, Salsa Verde, Mole Sauce

ASIAN STREET FOOD GRILL
Galbi Miami Short Ribs, Sweet Sour Pork Ribs, Tomkorokoshi Corn

ITALIAN STREET FOOD
Lamb Speducci marinated in Rosemary and Lemon, Spicy Italian Sausage

JAPANESE EXPERIENCE
Mini Poke Tuna or Salmon Box, Sushi Burrito, Hand Rolls, Miso Eggplant

Prices are subject to applicable sales tax and service charge
RECEPTION & FOOD STATIONS

The Carving Station is designed to add to your reception function. Appropriate portion depends on the structure of the entire event. For any manned station, a labour charge of $26/hour for a minimum of 3 hours per station applies.

OYSTER STATION (Chef Attended Station)
A Great Selection on Seasonal Oysters with Lemon, Horseradish, and Mignonettes
Minimum order 100 ppl

ARTISANAL CHEESE STATION
A Selection of Canadian and International Cheeses,
French and Crisp Breads, Grapes, Dried Fruits and Nuts

ANTIPASTO TABLE
Basil Pesto Grilled Vegetables, Melon and Prosciutto,
Assorted Olives and House Made Pickles, Tomato and Bocconcini,
Smoked Sausage, Italian Cheeses, Sliced Breads and Crisps

CASA LOMA SALAD STATION
Field Greens, Caesar Salad and our Chef’s Selection of Market Fresh Composed Salads
Array of Vinaigrettes and Dressings

MEDITERRANEAN STATION
Humus, Baba Ghanoush, Sweet Pepper Dip, Spiced Olives,
Mini Pitas and Artisan Breads for Dipping

ICED SHELLFISH BAR
Shrimp, Lobster, Scallops, Crab Claws, Clams, Mussels, Smoked Fish, Caviars
Served with Citrus and an Array of Dipping Sauces

Prices are subject to applicable sales tax and service charge
DESSERT SELECTIONS

PLATED DESSERT SELECTIONS
Honey Peach Panna Cotta Ginger Yuzu Drizzle
Chocolate Baci Truffle Bombe Blood Orange Coulis, Goat Cheese Anglais
Chocolate Baci Truffle Bombe, Raspberry Coulis, Frangelico Cream
White Chocolate Cheesecake, Champagne Glazed Strawberries
Basil Cheese Cake, Strawberry Compote, Balsamic Drizzle, Pink Peppercorn Tuille
Caramelized Banana Tiramisu served in a Chocolate Cup
Passionfruit Crème Brulee, Toasted Coconut Macaroon and White Chocolate
Molten Cake, Salted Dulce de leche. Black Cherry Coulis

DESSERT TRIO
Select three of the following:
Miniature Crème Brûlée
Warm Double Fudge Chocolate Cake
Chocolate Cheesecake Lollipop
Miniature Tarte au Citron
Spiced Aztec Drinking chocolate
Wildberry Crumble
Mascarpone Parfait, Raspberry Caramel
Orange Scented Jasmine Rice Pudding in a White Chocolate Cup

SWEET PLATTERS
Chocolate Dipped Strawberry
Pecan Tart
Chocolate Cheesecake Lollipop Miniature Fruit Crumbles
Casa Loma Signature Brownies
Chocolate Hazelnut Éclairs

Prices are subject to applicable sales tax and service charge
DESSERT SELECTIONS

FRUIT PLATTER
Local and Exotic Fruit and Berries

CRÊPES
Chef attendant at $26 per hour – 3 hour minimum
Crêpes Suzette
Banana Foster Crêpe

INDIVIDUAL SWEET PLATTERS
Based on 2 Pieces Per Person
Cookies and Biscotti
Chocolate Dipped Strawberries
Chocolate Truffles
Chocolate Cheesecake Lollipops
Pastry Chef’s Selection of Dessert Miniatures

GELATO STATION
A Selection of our Housemade Gelato
Vanilla, Chocolate, Amaretto, Lemon Cello Sorbet or other selected flavours
Topped with your choice: Chocolate Ganache, Dulce de Leche, and Fresh Berries

Prices are subject to applicable sales tax and service charge