

Liberty

ENTERTAINMENT GROUP



PREMIER *Wedding* VENUES

TORONTO • MIAMI



PREMIER *Wedding* VENUES

THE COLLECTION

TORONTO

CASA LOMA | A Unique Majestic Castle

LIBERTY GRAND ENTERTAINMENT COMPLEX | A Historic Lakefront Complex

ROSEWATER ROOM | Atop the Original Consumer's Gas Building in Old Toronto

BLUEBLOOD | A Renowned Steakhouse Situated in Toronto's Casa Loma

DON ALFONSO 1890 | Featuring Italian Michelin Star Chef Ernesto Iaccarino

XANGO | In the Heart of the Entertainment District

CIBO WINE BAR | Brand of Casual Eateries King St W | Yorkville | Yonge St

ARCANE | Offering Unmatched Nightlife and Private Event Hosting

MIAMI

CORAL GABLES COUNTRY CLUB | One of Miami's few Traditional Grand Ballrooms

CIBO WINE BAR | Brand US Location in Coral Gables



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.

A handwritten signature in black ink, appearing to read 'Nick Di Donato'.

Nick Di Donato, President + CEO

Liberty Grand



Winter Weddings

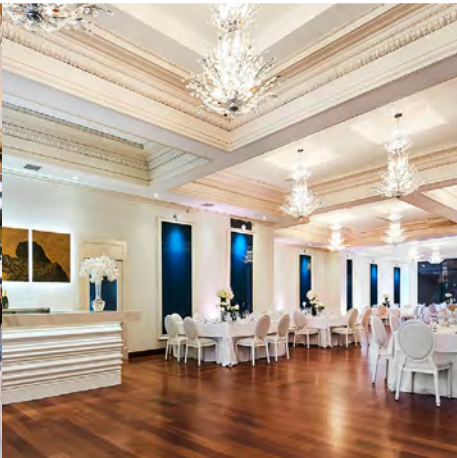
15% DISCOUNT JANUARY - MARCH 2021



CASA LOMA

1 Austin Terrace, Toronto
casaloma.ca

BIZBASH
EVENT STYLE AWARD
BEST VENUE IN
NORTH AMERICA



19 Toronto St, Toronto
rosewaterroom.com



25 British Columbia Rd, Toronto
libertygrand.com



For more information about our exquisite venues, visit us online at libertygroup.com

SOME RESTRICTIONS MAY APPLY.



Toronto's Majestic Castle

RICH IN ELEGANCE AND HISTORY

Completed in 1914, Casa Loma is a Museum style castle surrounded by five acres of lush gardens in midtown Toronto. This historical landmark is one of North America's only castles and offers a one-of-a-kind backdrop for any event. The elegance of the interior begins in the Great Hall with its impressive 60ft ceiling. The original Library offers a unique reception experience as guests dine, amidst a piece of Toronto's history. The stained glass dome of the Conservatory and brilliant natural light, offers a dazzling setting for day time ceremonies transforming into an elegant dance room by night. Complementing the magnificence of the interior, the outdoor terrace, perched high above the city, offers a stunning view of downtown Toronto, ideal for the perfect photo backdrop. The estate grounds feature lavish fountains, have unique sculptures, and offers a dazzling display of rare florals. The entire estate property of Casa Loma provides a spectacular setting for a ceremony, reception and photography without ever having to leave the comfort and serenity of this oasis in the heart of the city.



LIBRARY



CONSERVATORY



GLASS PAVILLION



GARDENS



CONSERVATORY

AWARD WINNING HERITAGE ATTRACTION AND EVENT VENUE



MAXIMUM CAPACITIES:

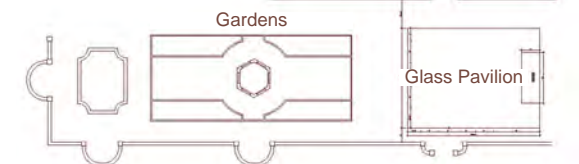
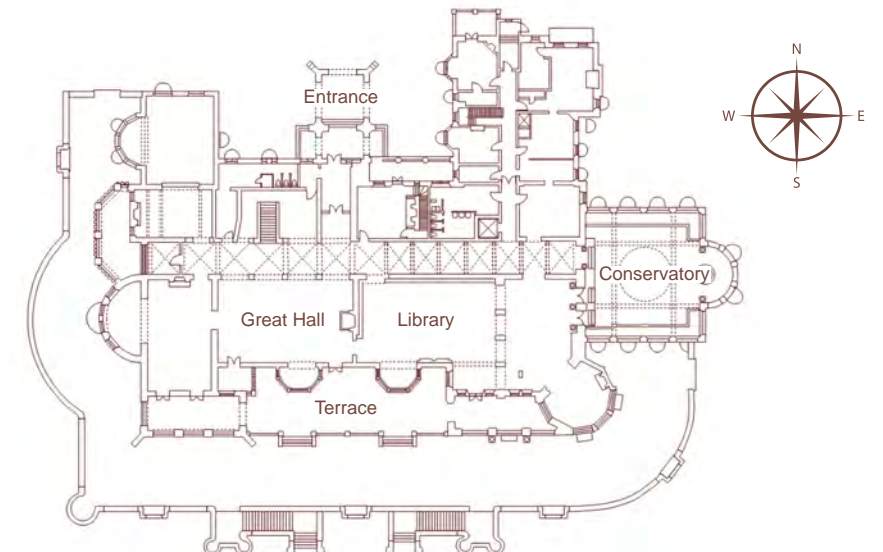
LIBRARY
BANQUET STYLE | 210 GUESTS
RECEPTION | 300 GUESTS

CONSERVATORY
BANQUET STYLE | 180 GUESTS
RECEPTION | 150 GUESTS

GLASS PAVILLION
BANQUET STYLE | 210 GUESTS
RECEPTION | 350 GUESTS

TERRACE AND GARDENS
RECEPTION | 300 GUESTS

ENTIRE FACILITY | 1500 GUESTS



EVENTS@CASALOMA.CA
1 AUSTIN TERRACE, TORONTO | CASALOMA.CA | 647 725 0043 | 416 923 1171 (DIRECT LINE)

Services



EXECUTIVE CHEF CUSTOMIZED MENUS
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN
CAMEO LEATHER CHAIRS
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD AND
PREMIUM BAR PACKAGES

IN-HOUSE FLORAL, WEDDING CAKE AND
DECOR SERVICES

COMPLIMENTARY BRIDAL SUITE W/
SPARKLING WINE AND SWEET PLATTER

CASTLE INTERIOR, ROOFTOP AND
SURROUNDING LANDSCAPED
GROUNDS AVAILABLE FOR PHOTOS

CUSTOMIZED CASA LOMA
BRANDED GIFTWARE ITEMS

ON-SITE SPECIAL EVENT
COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDORS

SMART SERVE CERTIFIED FULLY
UNIFORMED STAFF

WI-FI AVAILABLE

STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION

CUSTOMIZED LIGHTING PACKAGES

AMPLE PAID PARKING ON CASA LOMA GROUNDS & VALET PARKING AVAILABLE ON REQUEST

HANDICAP ACCESSIBILITY THROUGHOUT BUILDING



Menus



SAMPLE CHEF MENU

Passed Hors D'oeuvres
(3 pieces per person)

Appetizer
House Smoked Salmon
Vodka Pickled Cucumber, Dill Crème Fraiche, Red Onion Petals, Grilled Focaccia

Soup
Roasted Red Pepper and Fennel Bisque, Tarragon

Entrée
72 hour Braised Prime Short Rib, Citrus Herb Rubbed Cornish Hen
Tellicherry Wine Jus, Yuzu Chili Brown Butter

Dessert
Passion Fruit Crème Brûlée
Toasted Coconut Macaroon, White Chocolate

SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres
(3 pieces per person)

Antipasto
Prosciutto & Salami, Melon Mostarda, Marinated Mushrooms, Caponata,
Buffalo Mozzarella, Herbed Olives, Sun Dried Tomato and Stuffed Peppers

Pasta Presentation
House Made Lobster Ravioli, Bisque Emulsion

Duo Entrée
Rolling Stone Prime New York Strip Loin Steak, Chianti Glaze
Roasted Breast of Chicken, Lemon Herb Crust, White Wine Sauce

Dessert
Ontario Peach Panna Cotta
Orange Blossom Honey Drizzle

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.

Toronto's Premier Lakefront Complex

Liberty Grand Entertainment Complex

LUXURY AND TRADITIONAL ELEGANCE

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 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. From ceremony to reception to photography the Liberty Grand offers a complete setting to celebrate a perfect day.



AWARD WINNING
WEDDING VENUE



GOVERNOR'S ROOM



CENTENNIAL ROOM



ARTIFACTS ROOM



COURTYARD

MAXIMUM CAPACITIES:

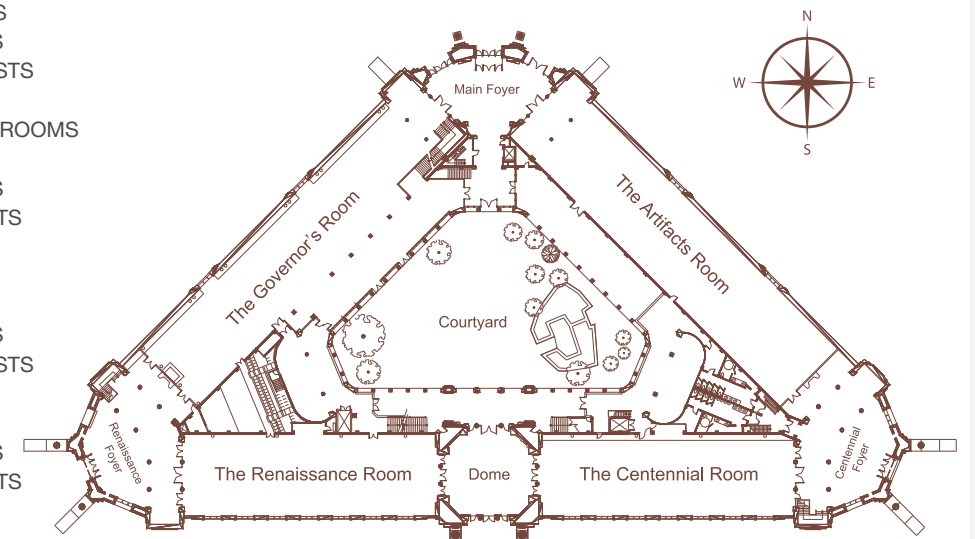
GOVERNOR'S ROOM
THEATRE STYLE | 1000 GUESTS
BANQUET STYLE | 800 GUESTS
RECEPTION STYLE | 1500 GUESTS

RENAISSANCE & CENTENNIAL ROOMS
THEATRE STYLE | 500 GUESTS
BANQUET STYLE | 300 GUESTS
RECEPTION STYLE | 600 GUESTS

ARTIFACTS ROOM
THEATRE STYLE | 800 GUESTS
BANQUET STYLE | 300 GUESTS
RECEPTION STYLE | 1200 GUESTS

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

ENTIRE FACILITY | 4000 GUESTS



INFO@LIBERTYGRAND.COM

25 BRITISH COLUMBIA ROAD, TORONTO | LIBERTYGRAND.COM | 416 542 3789

Services

EXECUTIVE CHEF CUSTOMIZED MENUS
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN
CAMEO LEATHER CHAIRS
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD AND
PREMIUM BAR PACKAGES

IN-HOUSE FLORAL, WEDDING CAKE AND
DECOR SERVICES

COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE
AND CHOCOLATE DIPPED STRAWBERRIES

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

PRIVATE ENTRANCES W/ LARGE RECEPTION FOYERS
COMPLIMENTARY COATCHECK & HANDICAP ACCESSIBILITY

SURROUNDING LANDSCAPED GROUNDS AND
LAKEFRONT BACKDROP AVAILABLE FOR PHOTOS

AMPLE PARKING ON EXHIBITION GROUNDS AT DISCOUNTED RATE W/ EVENT HOST

VALET PARKING AVAILABLE UPON REQUEST

WI-FI AVAILABLE

PLATFORM STAGE AND STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION
FULLY RETRACTABLE LARGE VIDEO SCREENS
CUSTOMIZED LIGHTING PACKAGES

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING



Menus



SAMPLE CHEF MENU

Passed Hors D'oeuvres

Appetizer

Arugula and Friséé Salad
Crumbled Goat Cheese, Oven Dried Cherry Tomatoes
Sherry and Shallot Vinaigrette

Soup

Cauliflower and Yukon Gold Potato Bisque with Aged Cheddar and Parsley Foam

Duo Entrée

Grilled New York Strip Loin Steak and Lemon and Herb Grilled Chicken Supreme,
Roasted Garlic Mash, Local Vegetables, Bourbon Veal Jus, Chardonnay Cream Sauce

Dessert

Gianduja Cognac Truffle Bombe with Strawberry Syrup and Frangelico Cream

SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres
(3 pieces per person)

Antipasto

Prosciutto & Salami, Melon Slices, Marinated Mushrooms,
Grilled Peppers, Bocconcini, and Herbed Olives

Pasta Presentation

Penne in a Fresh Tomato & Basil Sauce with Grated Parmesan

Duo Entrées

Medallion of Veal with Wild Mushrooms in a Light Red Wine Reduction and
Lemon and Herb Grilled Chicken Supreme in a White Wine sauce

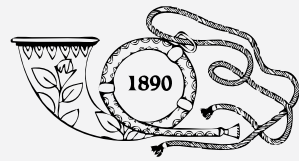
Dessert

Orange and Vanilla Panacotta with Rhubarb and Late Harvest Riesling Consommé

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.

All Packages Include Display & Service of Your Wedding Cake at Late-Night Station
Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated), selection of teas.



DON ALFONSO

Michelin Star Fine Dining

IN THE ICONIC CONSUMER'S GAS BUILDING

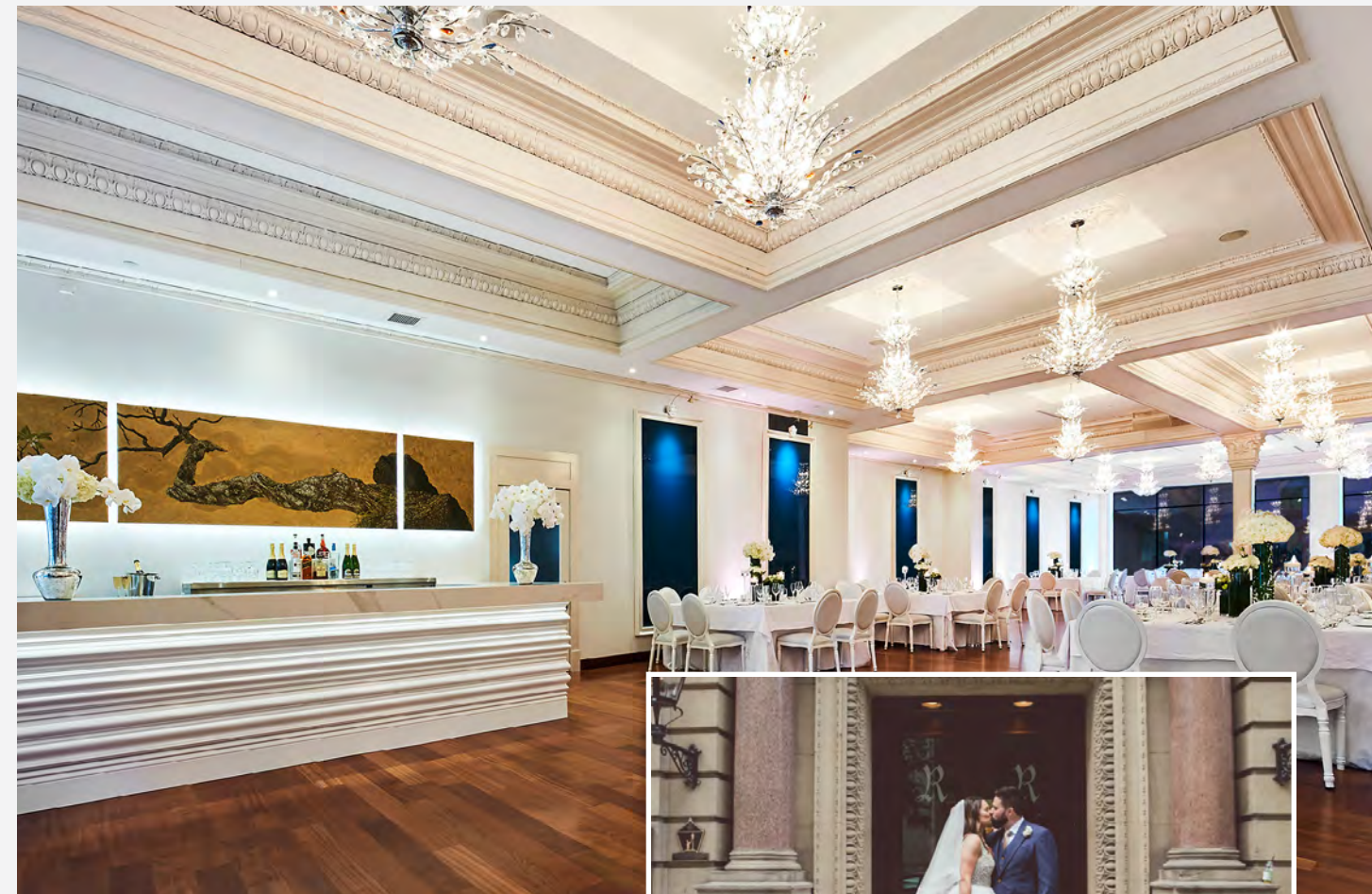
Don Alfonso 1890 Toronto is the first North American location of world renowned Michelin Star Chefs Alfonso and Ernesto Iaccarino's Don Alfonso 1890. It is located in the historic Consumer's Gas Building of 1852 on Toronto Street; in the heart of the Financial District in downtown Toronto. Showcasing the incredible cuisine of Chef Ernesto Iaccarino and the wonderful fresh flavors of the Amalfi coast, Don Alfonso 1890 is an internationally recognized award-winning concept with locations worldwide. The space is designed to evoke a sense of elegance and sophistication and acts as a canvas for the food it presents. Every detail, every piece of furniture has been crafted from finest materials, many of which were imported directly from Italy.



In the Heart of Toronto's Historic District

AN INTIMATE & SOPHISTICATED SETTING

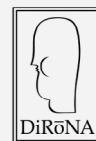
Situated atop the new Don Alfonso 1890, the Rosewater Room is a stunning space that elevates the banquet industry with its intimate, exclusive setting featuring a completely open concept design with hand painted cornice molding, hand crafted one-of-a-kind chandeliers and floor-to-ceiling-windows. The menu influenced by Michelin chef Ernesto Iaccarino masterfully compliments the sophistication of the Rosewater Room. Royal Doulton fine bone china and expert staff trained in the art of fine dining make this venue the perfect space for a very special occasion.



#2 IN THE WORLD



50 TOP ITALIAN RESTAURANTS IN THE WORLD



AWARD WINNING VENUE



GAMBERO ROSSO EUROPE'S PREMIER DINING GUIDE

INFO@DONALFONSOTORONTO.COM

19 TORONTO STREET, TORONTO | DONALFONSOTORONTO.COM | 416 214 5888

AWARD WINNING VENUE

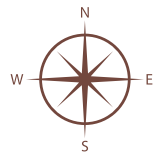


ROSEWATER@LIBERTYGROUP.COM

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

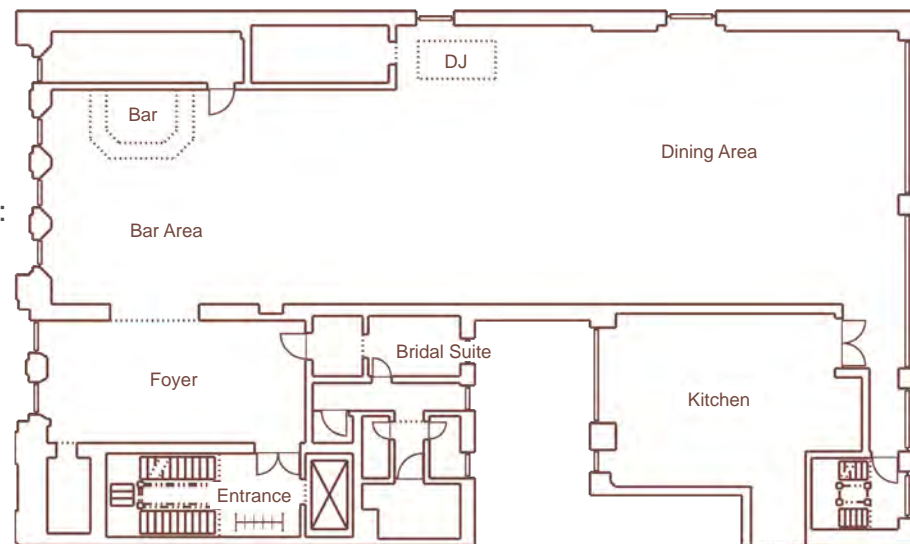
Services

- EXECUTIVE CHEF CUSTOMIZED MENUS & COMPLIMENTARY MENU TASTING
- UPGRADED BROCADE LINEN | CAMEO LEATHER CHAIRS | ROYAL DOULTON FINE BONE CHINA
- ALL-INCLUSIVE STANDARD AND PREMIUM BAR PACKAGES
- IN-HOUSE FLORAL, WEDDING CAKE AND DECOR SERVICES
- COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE AND CHOCOLATE DIPPED STRAWBERRIES
- 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



MAXIMUM CAPACITIES:

- ROSEWATER ROOM
- THEATRE STYLE | 200 GUESTS
- BANQUET STYLE | 180 GUESTS
- RECEPTION STYLE | 350 GUESTS



Menus

SAMPLE CHEF MENU

Chef's Choice Hors d'oeuvres

Appetizer
Seared Rare Tuna
Pickled Asian Greens, Caramelized Orange and Ginger Dressing

Soup
Lobster Bisque Cognac Truffle Foam

Entrée
Beef Tenderloin, Mushroom a la Crème
Pommerey Mustard Mash, Grilled Asparagus, Glazed Baby Carrot Port Wine Jus

Dessert
Tahitian Vanilla Crème Brûlée
Honey Infused Sun kissed Fruit Compote, Almond Tuille

SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres (3 pieces per person)

Antipasto
Prosciutto & Salami, Melon Slices, Marinated Mushrooms, Grilled Peppers, Bocconcini, and Herbed Olives

Duo Pasta Presentation
Penne in a Fresh Tomato & Basil Sauce with Grated Parmesan and Cheese Tortellini in an Herbed Cream Sauce

Duo Entrées
Medallion of Veal with Wild Mushrooms in a Light Red Wine Reduction and Baked Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce

OR

Grilled New York Strip Loin Steak with a Bourbon Glaze and Baked Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce

Seafood Platter
Fresh Shrimp, Calamari and Halibut lightly floured and deep-fried in Olive Oil served with Baby Green Salad, Light Balsamic Vinaigrette

Dessert
Tiramisu, Your Wedding Cake

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.



*A Private Oasis in
the Heart of the City*

ENTER THROUGH THE MAJESTIC CASCADING WATERFALL

Located within the historic Consumer's Gas Building, the Supper Club is an exclusive event space for a one of a kind intimate occasion. Once your guests enter through the towering waterfall into your own private Supper Club, they will experience the ultimate in modern luxury surrounded by an all-white setting featuring onyx floors and custom crystal droplet chandeliers. The custom built-in lighting can be adjusted to any colour to create a truly unique atmosphere. This private event space is the perfect location for intimate gatherings and celebrations. Adjacent to the Supper Club is the White Room, this stunning space also offers an all-white modern setting with onyx floors and custom crystal droplet chandeliers. The White Room is the ideal location for an exclusive private dining event with fine bone china and expert staff trained in the art of fine dining.

SUPPER CLUB



WHITE ROOM

MAXIMUM CAPACITIES:

SUPPER CLUB
BANQUET STYLE | 80 GUESTS
RECEPTION STYLE | 100 GUESTS

WHITE ROOM
BANQUET STYLE | 20 GUESTS
RECEPTION STYLE | 30 GUESTS

ROSEWATER@LIBERTYGROUP.COM

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



*European Rustic Charm
in Uptown Yonge*

THE SIMPLICITY OF ITALIAN CUISINE
IN A SOPHISTICATED PRIVATE 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 celebration. 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, small wedding and other celebrations.



MAXIMUM CAPACITIES:

BANQUET STYLE | 90 GUESTS
RECEPTION STYLE | 110 GUESTS



INFO-YONGE@CIBOWINEBAR.COM

2472 YONGE STREET, TORONTO | CIBOWINEBAR.COM | 416 925 0016



Perfect Setting for a Destination Wedding

THE CROWN JEWEL OF MIAMI'S HISTORIC DISTRICT

Nestled amidst lush greenery in Miami's historic district of Coral Gables, The Coral Gables Country Club is the perfect destination wedding 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 wedding ceremonies. Dedicated to the highest standard of hospitality, the Coral Gables Country Club offers the ultimate experience in ambiance, cuisine and customer service.



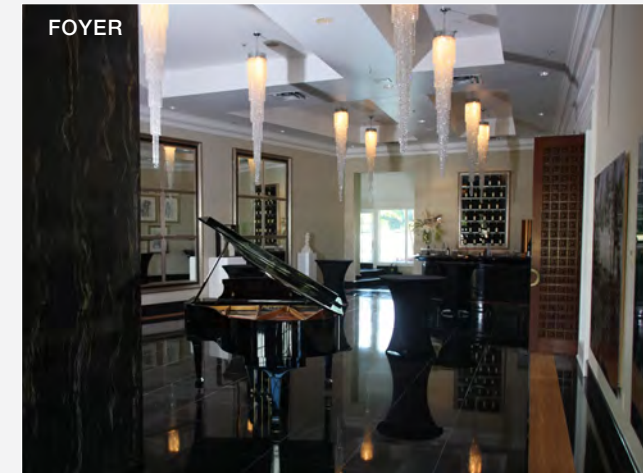
ENTRANCE



POOLSIDE



ATRIUM



FOYER



CORAL GRAND BALLROOM

MAXIMUM CAPACITIES:

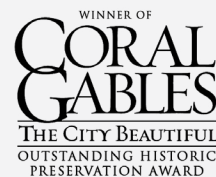
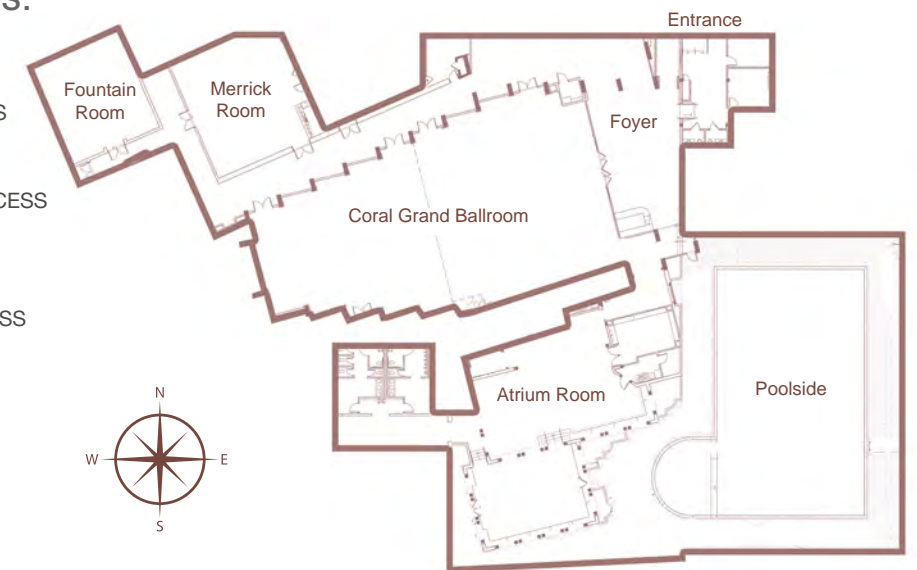
CORAL GRAND BALLROOM
 BANQUET STYLE | 600 GUESTS
 RECEPTION STYLE | 1000 GUESTS
 THEATER STYLE | 800 GUESTS

ATRIUM ROOM W/ POOLSIDE ACCESS
 BANQUET STYLE | 150 GUESTS
 RECEPTION STYLE | 250 GUESTS

FOUNTAIN ROOM W/ PATIO ACCESS
 BANQUET STYLE | 90 GUESTS
 RECEPTION STYLE | 150 GUESTS
 THEATER STYLE | 100 GUESTS

MERRICK ROOM
 BANQUET STYLE | 80 GUESTS
 RECEPTION STYLE | 120 GUESTS
 THEATRE STYLE | 100 GUESTS

ENTIRE FACILITY | 1200 GUESTS



INFO@CORALGABLESCOUNTRYCLUB.COM

997 N GREENWAY DRIVE, CORAL GABLES | ENTRANCE AT 990 ALHAMBRA CIRCLE

CORALGABLESCOUNTRYCLUB.COM | 305 392 0819

Services

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 of on-site ceremonies, photography through to reception. If planning from afar, our coordinators in Toronto are also available to assist in planning your destination event from home.



EXECUTIVE CHEF CUSTOMIZED MENUS & COMPLIMENTARY MENU TASTING

ALL-INCLUSIVE STANDARD AND PREMIUM BAR PACKAGES

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE AND CHOCOLATE DIPPED STRAWBERRIES

PRIVATE ENTRANCES AND FOYERS W/ HANDICAP ACCESSIBILITY

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

AMPLE PARKING AVAILABLE ON THE GROUNDS & VALET PARKING AVAILABLE UPON REQUEST

GOLF COURSE & SURROUNDING LANDSCAPED GROUNDS AVAILABLE FOR PHOTOS

ON-SITE CAFFE

OLYMPIC SIZE POOL AND PATIO FOR OUTDOOR EVENTS

HIGH SPEED INTERNET & WI-FI AVAILABLE

Menus



SAMPLE CHEF MENU

Passed Hors D'oeuvres
(3 pieces per person)

Appetizer
Smoked Muscovy Duck Breast, Creamed Goat Cheese, Caramelized Endive Tart,
Pea Shoots, Sundried Cherry Drizzle

Entrée
Grilled Beef Tenderloin, Red Wine Jus, Grilled Garlic Shrimp, Lemon Butter Sauce
Buttermilk Fork Mashed Potatoes and Garden Vegetables

Dessert
Vero Beach Orange and Vanilla Bean Pana Cotta,
Late Harvest Riesling and Strawberry Consommé

SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres
(3 pieces per person)

Appetizer
Caprese Salad, Vine Ripened Tomato, Bocconcini, Basil,
Extra-Virgin Olive Oil, Balsamic Reduction

Entrée
Grain Mustard Crusted Strip Loin of Beef
Caramelized Onion Mash, Bourbon Peppercorn Jus
Garden Vegetables

Dessert
Tiramisu served in a Chocolate Cup, Kahlua Anglaise,
Compote of 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

Chef



MICHAEL EWING

*A*s a thirty year veteran of the culinary industry and having worked in many of Toronto's top restaurants and catering companies, Michael draws upon his many years of culinary and operations experience in his position as the Vice President of Operations and Corporate Executive Chef for all of the Liberty Entertainment Group properties (Liberty Grand, Casa Loma, Rosewater, BlueBlood Steakhouse, Don Alfonso 1890, Xango and Cibo Wine Bar in Toronto and the Coral Gables Country Club and Cibo Wine Bar in Miami).

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.

A handwritten signature in black ink, appearing to be "ME" with a large, sweeping flourish that extends downwards and to the right.

Michael Ewing
Corporate Executive Chef &
Vice President Operations



Set Dinner Menus

CHEF MENU ONE

Passed Hors D'oeuvres

(3 pieces per person)

Appetizer

House Smoked Salmon

Vodka Pickled Cucumber, Dill Crème Fraiche, Red Onion Petals, Grilled Focaccia

Soup

Roasted Red Pepper and Fennel Bisque, Tarragon

Entrée

72 hour Braised Prime Short Rib, Citrus Herb Rubbed Cornish Hen
Tellicherry Wine Jus, Yuzu Chili Brown Butter

Dessert

Passion Fruit Crème Brûlée
Toasted Coconut Macaroon, White Chocolate

Coffee and Tea



Set Dinner Menus

CHEF MENU TWO

Passed Hors D'oeuvres

(3 pieces per person)

Antipasto

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

Pasta Presentation

House Made Lobster Ravioli, Bisque Emulsion

Duo Entrée

Rolling Stone Prime New York Strip Loin Steak, Chianti Glaze
Roasted Breast of Chicken, Lemon Herb Crust, White Wine Sauce

Dessert

Ontario Peach Panna Cotta
Orange Blossom Honey Drizzle

Coffee and Tea



Set Dinner Menus

CHEF MENU THREE

Prosciutto and Salami
Melon Mostarda, Marinated Mushrooms, Saponata,
Buffalo Mozzarella, Herbed Olives

Gamelli Pasta all Amatriciana
Spiced Fresh Tomato Sauce, Guanciale

Grilled Creekstone Prime Beef Tenderloin
Bordelaise Jus

Caramelized Banana Tiramisu
served in a Chocolate Cup

CHEF MENU FOUR

Jumbo Lump Crab Cake
Fennel, Dill and Orange Salad, Lemon Buerre Blanc

Ricotta Gnocchi
Gorgonzola Cream, Parmigiano Reggiano, Gremolata Crumb

Grilled Creekstone Prime Striploin Steak, Peppercorn Sauce
Jumbo Garlic Butter Prawns, Family Style

Passionfruit Crème Brûlée
Toasted Macaroon, White Chocolate



Set Dinner Menus

CHEF MENU FIVE

Buffalo Mozzarella and Organic Vine Ripe Tomato Salad
Fresh Basil, Extra Virgin Olive Oil, Balsamic

Roasted Diver Scallops
Mascarpone Polenta, Dandelion Greens, Black Truffled Cream

Lemon Basil Sorbet
Gold Leaf Gellee

Grilled Creekstone Prime Tenderloin, Broiled Half PEI Lobster
Merlot Jus, Drawn Lemon Butter

Vanilla Bean Panna Cotta
Strawberry and Prosecco Fizz

CHEF MENU SIX

Seared Sushi Grade Tuna
Purple New Potato, Green Olive Tapenade,
Quail Egg, Dijon Vinaigrette, French Beans

Butternut Squash Bisque
Foie Gras Brioche Crostini, Maple Crème Fraiche

Lobster Ravioli
Muskoka Wild Mushroom, Black Truffled Cream

72 Hour Braised Short Rib, Lemon Herb Marinated Cornish Hen
Red Wine Jus, Chardonnay Citrus Butter

Chocolate Baci Truffle Bombe
Blood Orange Coulis, Vanilla Anglais



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 Focaccia

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



Soup & Salad Selections

CLASSIC SOUPS

- Chilled Sweet Pea Puree with Mint Yoghurt Swirl
- Vichyssoise, Leek and Potato Soup with Chive Crème fraiche
- 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

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,
Pumpnickel Crumble, Elderflower Dressing

PRESSED WATERMELON

- Ricotta Salata, Arugula, Aged Balsamic di Modena



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



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



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OYSTER STATION (Chef Attended Station)

A Great Selection on Seasonal Oysters with Lemon, Horseradish, and Mignonettes

Minimum order 100 ppl (\$4.00 per oyster – 3 PP / \$1200 min)

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 \$24

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



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



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



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