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

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
Winter Weddings
15% DISCOUNT JANUARY - MARCH 2021

For more information about our exquisite venues, visit us online at libertygroup.com
SOME RESTRICTIONS MAY APPLY.
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.
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

SAMPLE CHEF MENU

Passed Hors D’oeuvres
(3 pieces per person)

Appetizer
House Smoked Salmon
Vodka Pickled Cucumber, Dill Crème Fraîche, 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.
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.

**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
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

SAMPLE CHEF MENU

Passed Hors D’oeuvres

Appetizer
Arugula and Frisée Salad
Crumpled 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.
Micelin Star Fine Dining

DON ALFONSO

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.

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.
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

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 Créme
Pommery 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
DuoEntrées
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.
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.

European Rustic Charm in Uptown Yonge

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:

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

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

**MAXIMUM CAPACITIES:**

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

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

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

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

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**WHITE ROOM**
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RECEPTION STYLE | 30 GUESTS

**MAXIMUM CAPACITIES:**

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RECEPTION STYLE | 110 GUESTS

**WHITE ROOM**
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Perfect Setting for a Destination Wedding

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.

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
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

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
As 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.

Michael Ewing
Corporate Executive Chef & Vice President Operations
CHEF MENU ONE

Passed Hors D’oeuvres
(3 pieces per person)

Appetizer
House Smoked Salmon
Vodka Pickled Cucumber, Dill Crème Fraîche, 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

Prices are subject to applicable sales tax and service charge
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

Prices are subject to applicable sales tax and service charge
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

Prices are subject to applicable sales tax and service charge
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

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

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 ($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 SHELFISH 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