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
Winter Weddings

10% DISCOUNT JANUARY - MARCH 2022

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.
Menus

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

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.
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
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
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.
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.

CORAL GRAND BALLROOM

MAXIMUM CAPACITIES:

<table>
<thead>
<tr>
<th>Venue</th>
<th>Banquet Style</th>
<th>600 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coral Grand Ballroom</td>
<td></td>
<td>1000 Guests</td>
</tr>
<tr>
<td></td>
<td>Theater Style</td>
<td>800 Guests</td>
</tr>
<tr>
<td>Atrium Room W/ Poolside Access</td>
<td>Banquet Style</td>
<td>150 Guests</td>
</tr>
<tr>
<td></td>
<td>Reception Style</td>
<td>250 Guests</td>
</tr>
<tr>
<td>Fountain Room W/ Patio Access</td>
<td>Banquet Style</td>
<td>120 Guests</td>
</tr>
<tr>
<td></td>
<td>Reception Style</td>
<td>150 Guests</td>
</tr>
<tr>
<td></td>
<td>Theater Style</td>
<td>100 Guests</td>
</tr>
<tr>
<td>Merrick Room</td>
<td>Banquet Style</td>
<td>80 Guests</td>
</tr>
<tr>
<td></td>
<td>Reception Style</td>
<td>120 Guests</td>
</tr>
<tr>
<td></td>
<td>Theatre Style</td>
<td>100 Guests</td>
</tr>
<tr>
<td>Entire Facility</td>
<td></td>
<td>1200 Guests</td>
</tr>
</tbody>
</table>

THE CROWN JEWEL OF MIAMI’S HISTORIC DISTRICT

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, Sun-dried 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
Set Dinner Menus

CHEF MENU ONE
$125 per person

Passed Standard 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, Tarragon and Fennel Bisque

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 and White Chocolate Macaroon

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Set Dinner Menus

CHEF MENU TWO
$135 per person

Passed Standard Hors D’oeuvres
(3 pieces per person)

Appetizer
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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Set Dinner Menus

CHEF MENU THREE
$140 per person

Passed Standard Hors D’oeuvres
(3 pieces per person)

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

Pasta Presentation
Ricotta Gnocchi
Gorgonzola Cream, Parmigiano Reggiano, Gremolata Crumb

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

Dessert
Passionfruit Crème Brûlée
Toasted Macaroon, White Chocolate

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Set Dinner Menus

CHEF MENU FOUR
$155 per person

Passed Standard Hors D’oeuvres
(3 pieces per person)

Appetizer
Prosciutto and Salami
Melon Mostarda, Marinated Mushrooms, Saponata,
Buffalo Mozzarella, Herbed Olives, Sundried Tomatoes and Stuffed Peppers

Pasta Presentation
Gamelli Pasta all Amatriciana
Spiced Fresh Tomato Sauce, Guanciale

Entrée
Grilled Creekstone Prime Beef Tenderloin
Bordelaise Jus

Dessert
Caramelized Banana Tiramisu
Served in a Chocolate Cup

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Set Dinner Menus

CHEF MENU FIVE
$165 per person

Passed Standard Hors D’oeuvres
(3 pieces per person)

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

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

Intermezzo Course
Lemon Basil Sorbet
Gold Leaf Gellee

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

Dessert
Vanilla Bean Panna Cotta
Strawberry and Prosecco Fizz

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Hors d’Oeuvres Selections

STANDARD HORS D’OEUVRES
Hoisin Marinated Peking Duck Salad Roll
Smoked Salmon Tamaki Cone
Niagara Proscuitto Wrapped Melon with Blueberry Baco Noir Balsamic Drizzle
Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan
Spanish Fritatta Bites, Pimente Espelette
California Roll, Soy and Wasabi
Coronation Chicken with Mango Salsa
Tandoori Chicken Drumettes, Coriander Yogurt
Spiced Vegetable Samosa, Saffron Raita
Coconut Shrimp, Spiced Mango
Sweet and Sour Pork Belly
Vegetable Spring Roll, Pink Peppercorn Plum Sauce
Housemade Arancini, Tomato Dipping
Vegetable Tempura, Ponzu
Grilled Strip Loin, Wild Mushroom Crostini, Béarnaise Sauce
Molten Triple Cream Brie Crostini, Caramelized Pear, Truffle Essence

PREMIUM HORS D’OEUVRES
Nigiri Sushi, Soy and Wasabi
Lobster Crepe Beggar’s Purse, Caviar Crème Fraîche
Classic Shrimp Cocktail
Seared Scallop and Double Smoked Bacon
Lump Crab Cake with Avocado and Lime
Portobello Frites, Truffle Mayo
Triple Cream Brie Grilled Cheese, Fig, Brioche
Steelhead Salmon Rillettes, Dill, Pumpernickel
Mini Strip Loin Slider, All Dressed
Lobster Club, Pancetta, Avocado, Lemon Aioli
Roasted Baby Lamb Chop, Rosemary Aioli
Sweet Potato Fries, Chevre, Duck Confit
Catch of the Day Crudo
Foie Gras and Truffle Macarons

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
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 SMOKEDE 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 SMOKEDE 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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
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, Fresh Truffle and Truffle Oil
Seafood Risotto Shrimp, Bay Scallop, Clams, Calamari

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
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, Chimichurri  
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 with 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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.  
Applicable taxes and facility management fee not included.
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 $36/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 Skirt Steak with Coleslaw, Pico Di Gallo, Salsa Verde, Mole Sauce

ASIAN STREET FOOD GRILL
Galbi Beef Short Ribs, Sweet Sour Pork Ribs, Vegetarian Chow Mein, Dumplings

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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available. Applicable taxes and facility management fee not included.
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 $36/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

CASALOMA 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

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Dessert Selections

PLATED DESSERT SELECTIONS
Honey Peach Panna Cotta Ginger Yuzu Drizzle
Chocolate Baci Truffle Bombe, Raspberry Coulis, Frangelico Cream
White Chocolate Cheesecake, Champagne Glazed Strawberries
Basil Cheesecake, Strawberry Compote, Balsamic Drizzle, Pink Peppercorn Tuille
Caramelized Banana Tiramisu served in a Chocolate Cup
Passionfruit Crème Brûlée, 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
Wild Berry Crumble
Mascarpone Parfait, Raspberry Caramel
Orange Scented Jasmine Rice Pudding in a White Chocolate Cup

Kosher, Indian, Halal, Gluten Free, Vegetarian and Vegan menus also available.
Applicable taxes and facility management fee not included.
Sweet Selections

FRUIT PLATTER
Local and Exotic Fruit and Berries

CRÊPES
Chef attendant at $36 per hour – 3 hour minimum
Crêpes Suzette
Banana Foster Crêpe

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

Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
Late Night Savoury Passed Fare

Hand-cut Yukon Gold Fries, Herbs, Sea Salt & Garlic Aioli
All Dressed Mini Strip Loin Slider
Cod and Chips, Fresh Lemon and Tarragon Tartar Sauce
Sweet Potato Fries with Soy Sambal
Peanut and Chili Crusted Chicken Kabob with Thai Green Mango
Veal Milanese Sandwich, Roasted Peppers & Molten Fontina
Gourmet Mac and Cheese Bites with Smoky Ketchup
Classic Poutine

Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
Sweet Tables

CASA LOMA MINI SWEET TABLES

MINI SWEET TABLE ONE
Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Cannolis filled with Orange Mascarpone and White Chocolate
Our Pastry Chef’s Selected French Pastries

MINI SWEET TABLE TWO
Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Cannolis filled with Orange Mascarpone and White Chocolate
Our Pastry Chef’s Selected French Pastries
fresh Local and Imported Fruits and Berries

MINI SWEET TABLE THREE
Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Cannolis filled with Orange Mascarpone and White Chocolate
Our Pastry Chef’s Selected French Pastries
Domestic and Imported Cheeses
Artisan Breads and Crisps

Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
Standard Bar

BAR RAIL:
Rye: Seagram’s V.O.
Scotch: J & B
Rum: Captain Morgan
Vodka: Smirnoff
Gin: Gordon’s London Dry
Martini Sweet
Martini Dry
Triple Sec

BAR & DINNER WINES:
Bertoldi Merlot, *Veneto, Italy*
Principe Bianco, *Veneto, Italy*

BEER:
Mill St. Organic
Budweiser
Budweiser Light

Soft Drinks, Juices

Alcoholic Beverage Service
Casa Loma is a fully licensed establishment and must abide by all Federal, Provincial, and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by Casa Loma. The service of liquor is permitted between the hours of 11:00 am and 1:00 am. Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

*Prices are subject to applicable sales tax and facility service charge*
**Premium Bar**

**BAR RAIL:**
- Rye: Crown Royal
- Scotch: Johnnie Walker Red
- Rum: Appleton V/X
- Vodka: Ketel One
- Gin: Tanqueray
- Brandy: St Remy XO
- Tequila: Jose Cuervo Especial Gold
- Bourbon: Bulleit Bourbon
- Whiskey: Jameson

**BAR & DINNER WINES:**
- Bertoldi Merlot, *Veneto, Italy*
- Principe Bianco, *Veneto, Italy*
- Villa Sandi, Prosecco, *Italy, N.V*

**BEER:**
- Alexander Keith’s IPA, Mill St. Organic, Corona, Stella Artois
- Budweiser, Budweiser Light, Peroni

**LIQUEURS:**
- Crème De Cacao, Amaretto, Baileys, Martini & Rossi Red, Martini & Rossi White, Sambuca,
- Triple Sec, Kahlua, Grappa, Amaro Averna

- Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino

---

**Alcoholic Beverage Service**

Casa Loma is a fully licensed establishment and must abide by all Federal, Provincial, and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by Casa Loma. The service of liquor is permitted between the hours of 11:00 am and 1:00 am. Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

*Prices are subject to applicable sales tax and facility service charge*
Deluxe Bar

BAR RAIL:
Rye: Crown Royal Special Reserve
Scotch: Johnnie Walker Black
Rum: Havana Club Dry 7yr Old
   Vodka: Grey Goose
   Gin: Tanqueray 10
   Single Malt: Glenfiddich
   Cognac: Hennessy Vs
   Tequila: Los Arango Reposado
   Bourbon: Bulleit Bourbon
   Whiskey: Jameson

BAR & DINNER WINES:
RED WINE (Please select one):
   Cabernet Merlot Blend Château Des Charmes, Canada
   Chianti Castello Di Querceto, Italy
   Crianza, Rioja, Bodegas Lan, Spain

WHITE WINE (Please select one):
   Riesling: Sprucewood Shores, Canada
   Pinot Grigio: Concilio, Italy
   Chardonnay: Château Des Charmes, Canada

SPARKLING WINE:
   Cremant Brut Reserve, Maison Pierre Sparr, Alsace, Nv

BEER:
   Alexander Keith’s IPA, Mill St. Organic, Corona, Stella Artois
   Budweiser, Budweiser Light, Peroni

LIQUEURS:
   Crème De Cacao, Amaretto, Bailey’s, Martini & Rossi Red, Martini & Rossi White, Sambuca, Triple Sec,
   Kahlua, Grappa, Amaro Nonino, Grand Marnier, Soho Lychee, Blue Curacao, Sour Apple

   Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino

Alcoholic Beverage Service
Casa Loma is a fully licensed establishment and must abide by all Federal, Provincial, and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by Casa Loma. The service of liquor is permitted between the hours of 11:00 am. and 1:00 am. Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

*Prices are subject to applicable sales tax and facility service charge