For over three decades, the Liberty Entertainment Group has been redefining Toronto'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

CASA LOMA | A Unique Majestic Castle
LIBERTY GRAND ENTERTAINMENT COMPLEX | A Historic Lakefront Complex
BLUEBLOOD | A Renowned Steakhouse situated in Toronto’s Casa Loma
DON ALFONSO 1890 | Featuring Italian Michelin Star Chef Ernesto Iaccarino
CIBO WINE BAR | Brand of Casual Eateries King St W | Yorkville | Yonge St
XANGO | In the Heart of the Entertainment District
ARCANE | Unmatched Nightlife and Private Event Hosting
Completed in 1914, Casa Loma is surrounded by five acres of lush gardens in the heart of midtown Toronto. This historical landmark is one of North America's only castles and offers a one-of-a-kind backdrop for any corporate event. The elegance of the interior begins in the Great Hall with its impressive 60ft ceiling. The Conservatory boasts a one-of-a-kind stained glass ceiling, wrought iron water fountain and rose marble floor. The Library, which is paneled with the original herringbone oak floors, provides a warm contrast to the marble of the Conservatory. Decorated with several crystal chandeliers, the Library is the perfect room for any reception or dinner.

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

### Dimensions & Maximum Capacities:

- **Library**
  - 40ft long x 36ft wide
  - Banquet Style | 200 guests
  - Reception | 250 guests

- **Conservatory**
  - 40ft long x 36ft wide
  - Banquet Style | 80 guests
  - Reception | 150 guests

- **Glass Pavilion + Gardens**
  - 48ft long x 65ft wide
  - Banquet Style | 220 guests
  - Reception | 300 guests

- **Terrace**
  - Reception | 200 guests

- **Entire Facility**
  - 1,500 guests
SAMPLE CHEF MENU ONE

Lobster Ravioli
Cognac Lobster Bisque Emulsion, Basil Cress

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

OR

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

Chocolate Baci Truffle Bombe, Raspberry Coulis, Frangelico Cream

SAMPLE CHEF MENU TWO

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

Chilean Seabass
Young Pea Purée, Chanterelles, Chardonnay Citrus Butter

OR

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

Classic Vanilla Bean Crème Brûlée topped with Fresh Berries.

MENU SELECTION

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

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

**DIMENSIONS & MAXIMUM CAPACITIES:**

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

**ARTIFACTS ROOM**
169 FT LONG X 40 FT WIDE
THEATRE STYLE | 800 GUESTS
BANQUET STYLE | 300 GUESTS
RECEPTION STYLE | 1200 GUESTS

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

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

**ENTIRE FACILITY** | 4000 GUESTS
SAMPLE CHEF MENU ONE

Spinach and Herb Cannelloni with Shrimp Bolognese, Wilted Spinach, Parmesan Cream Sauce

Grilled N.Y. Striploin with Roasted Garlic Mash, Market Vegetables and Bourbon Peppercorn Jus

OR

6oz Veal Tenderloin with Sage and Parmesan Polenta, Market Vegetables, Shiraz Veal Jus

White Chocolate Cheesecake, Champagne Glazed Strawberries

SAMPLE CHEF MENU TWO

Arugula and Frisée Salad with Air Dried Cherry Tomatoes, Goat Cheese, Red Onion and Sherry Reduction

Miso Marinated Grilled Salmon, Preserved Lemon and Arugula Risotto, Market Vegetables, Curried Carrot and Turmeric Jus

OR

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

MENU SELECTION

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

Entrée selections are served with an assortment of freshly baked breads and butter. Coffee (regular or decaffeinated), selection of teas.
One of Toronto’s most acclaimed restaurants located inside historic Casa Loma, offering a refined dining experience in an upscale environment ideal for exclusive intimate dinners and other celebrations. BlueBlood Steakhouse offers a modern twist on the classic steakhouse, the menu highlights various cuts of the finest beef from around the world, as well as fresh seafood and an extensive international wine and spirit list.

Don Alfonso 1890 Toronto is the only North American location of world-renowned Michelin Star Chefs Alfonso and Ernesto Iaccarino’s award-winning concept which is characterized by its modernity, Mediterranean flare and the exceptional quality of the raw materials used. Located atop the iconic Westin Harbour Castle on the edge of Lake Ontario, Don Alfonso offers a unique backdrop for a one of a kind celebration. The spacious location on the 38th floor, offers stunning views of the city skyline and Toronto’s harbor.
Cibo Wine Bar brings authentic rustic Italian flare blended with a vibrant nightlife. These Italian eateries offer traditional Italian fare in a relaxed and inviting atmosphere. The attention to detail is flawless and the food delicious. The menu offers guests a true taste of Italian cuisine, featuring both traditional classics and modern staples. Like the food, the space itself is warm and inviting with stone and glass walls, rustic wood finishes, exposed brick and butcher block table tops.

**Private Dining Capacities**

- **Verona Room**: 12
- **Torino Room**: 14
- **Toscana Room**: 16
- **Milano Room**: 24
- **Florence**: 14
- **Napoli**: 32

**Private Events - Cibo Yonge Street**

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

**Maximum Capacities:**

- Banquet Style | 90 Guests
- Reception Style | 110 Guests
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, BlueBlood Steakhouse, Don Alfonso 1890, Xango and Cibo Wine Bar in Toronto).

My culinary team and I have expertly crafted a selection of set menus designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte options from which our catering team will work with you to custom-design a menu that perfectly suits your needs and event vision.

The Liberty Group culinary team prides itself on tailoring our menu creation to each unique special event we host. Using our state of the art facilities and high quality locally sourced ingredients, we always maintain quality and excellence.

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

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

Appetizer
Buratta, Spiced Green Bean Salad, Kalamata Olives, Aged Balsamic

Risotto Presentation
Wild Mushroom Risotto, Black Truffles

Entrée
Oven Roasted Cornish Hen, Sherry and Shallot Jus

Dessert
Niagara Peach Panna Cotta, Honey Crumble

Coffee & Tea

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
SET DINNER MENUS

CHEF MENU TWO

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

Appetizer
Grilled Tiger Shrimp Cocktail
Spiced Cucumber Salad, Gin Spiked Cocktail Sauce

Pasta Presentation
Spinach Ricotta Ravioli with Porcini Sauce

Entrée
Grilled Prime Cap-off Ribeye with Compound Butter

Dessert
Tahitian Vanilla Crème Brulee, Seasonal Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
CHEF MENU THREE

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

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

Pasta Presentation
Lobster Ravioli, Bisque Emulsion

Entrée
Grilled Prime N.Y. Strip Loin with Bourbon Peppercorn Jus

Dessert
Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
CHEF MENU FOUR

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

Appetizer
Panzanella, Bocconcini, Cucumber, Heirloom Cherry Tomato,
Avocado Puree, Citrus Herb Dressing

Soup
Wild Mushroom Purée, Black Truffle Foam

Pasta Presentation
Gemelli Pasta alla Amatriciana,
Spiced Tomato Sauce, Guanciale

Entrée
Veal Tenderloin Oscar,
King Crab, Red Wine Jus, Citrus Hollandaise

Dessert
Caramelized Banana Tiramisu served in a Chocolate Cup

Coffee & Tea

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
CHEF MENU FIVE

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

Appetizer  
Seared Ahi Tuna, Purple Potato, Green Olive Tapenade,  
Quail Egg, Dijon Vinaigrette, Haricot Vert

Soup  
Leek and Potato, Stilton Cream

Risotto Presentation  
Sweet Pea Pecorino Risotto

Entrée  
Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter

Dessert  
Lemon Meringue, Toasted Almonds, Black Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge  
Kosher, Indian, Halal, Gluten Free 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 Tartar, Mini Waffle Cone

Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan

California Roll, Soy and Wasabi

Napa Valley Chicken Salad with Tarragon Aioli

Southern Fried Chicken Drumettes, Buttermilk Ranch

Spiced Vegetable Samosa, Cucumber Raita

Coconut Shrimp, Spiced Mango

Sweet and Sour Pork Belly

Vegetable Gyoza, Tare Sauce

Housemade Arancini, Marinara

Asparagus Dynamite Roll, Ponzu

Molten Triple Cream Brie on Brioche, Cranberry Jam

Lamb Spiducci, Lemon Gremolata

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
HORS D’OEUVRES SELECTIONS

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

Maryland Crab Cake, Remoulade

Portobello Frites, Truffle Mayo

Mini Striploin Burger, Aged Cheddar

Roasted Baby Lamb Chop, Rosemary Aioli

Red Snapper Ceviche

Nova Scotia Lobster Roll

Foie Gras and Truffle Macarons

Caviar Blinis

Duck Confit Pogo, Pineapple Mustard

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
APPETIZER SELECTIONS

GRILLED TIGER SHRIMP COCKTAIL
Spiced Cucumber Salad, Gin Spiked Cocktail Sauce

PROSCIUTTO & SALAMI
Melon Mostarda, Marinated Mushrooms, Caponata, Buffalo Mozzarella, Herbed Olives, Stuffed Peppers

HOUSE SMOKED SALMON
Vodka Pickled Cucumber, Dill Creme Fraiche, Red Onion Petals, Grilled Focaccia

SEARED AHI TUNA
Purple Potato, Green Olive Tapenade, Quail Egg, Dijon Vinaigrette, Haricot Vert

BURATTA
Spiced Green Bean Salad, Kalamata Olives, Aged Balsamic

DIGBY SCALLOP CRUDO
Honey Truffle, Crisp Prosciutto, Sunchoke Puree, Spring Peas

PANZANELLA
$Bocconcini, Cucumber, Heirloom Cherry Tomato, Avocado Puree, Citrus Herb Dressing

ROASTED GOLDEN BEETS
Bosc Pear, House Made Granola, Lemon Goat’s Cheese Creme Fraiche

CASTLE GARDEN VEGETABLE SALAD
Quinoa, Thumbelina Carrots, Watermelon Radish, Asparagus, Mission Fig, Toasted Pine Nuts

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
SOUP SELECTION

CLASSIC SOUPS
Leek and Potato Soup with Stilton Cream
Roast Red Pepper, Fennel Bisque with Tarragon
Wild Mushroom Purée, Black Truffle Foam
Heirloom Carrot Coconut Bisque, Curried Cream
Butternut Squash Soup, Maple Foam

PASTA SELECTIONS

Penne with Tomato Sauce, Basil and Extra Virgin Olive Oil
Housemade Ricotta Gnocchi Fresh Gorgonzola Cream
Spinach Ricotta Ravioli with Porcini Sauce
Spinach Ricotta Ravioli with Porcini Sauce

RISOTTO

Wild Mushroom Risotto, Black Truffles
Sweet Pea Pecorino Risotto

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free 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**
- New Zealand Lamb Rack with Mustard Jus

**VEAL**
- Roasted Veal Tenderloin, Port Wine and Foie Gras Reduction
- Provimi Veal Chop, Marsala Jus

**POULTRY**
- Herb marinated Supreme of Chicken, White Wine Cream Sauce
- Oven Roasted Cornish Hen, Sherry and Shallot Jus

**FISH**
- Pan-Roasted King Salmon Fillet, Maple Gastrique
- Orange and Ginger Glazed Black Cod, Miso Cream
- Georgian Bay Pickerel, Sauce Vierge
- Double Smoked Bacon Crusted Halibut, Corn Emulsion

**SURF AND TURF**
- Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Drawn Butter
- Veal Tenderloin Oscar, King Crab, Red Wine Jus, Citrus Hollandaise
- Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter
- Beef Tenderloin, Seared Digby Scallops, Truffle Bordelaise

**SEAFOOD PLATTERS**
- Grilled Shrimp, Calamari, Octopus, Seared Scallops, Lemon and Extra Virgin Olive Oil

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
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, and Miniature Kaiser Rolls
Min. order 100 people

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

PORCHETTA
Hellfire Peppers, La Bomba, Caramelized Onions, Ciabatta Bun

CARIBBEAN GRILL
Jerk Chicken Drumettes, Shrimp Dumplings, Beef Patties, Rice and Peas with Plantain, Pineapple Coleslaw

LATIN STATION
Skirt Steak Churasco, Chimmicurri, Peruvian Ceviche, Spinach Empanadas, Pico Di Gallo, Warm Tortillas

ASIAN STREET FOOD
Shitake Gyozas, Chicken Yakitori, Bao Buns with Pork Belly, Thai Salad Rolls, Singapore Noodles

ITALIAN TRATTORIA
Lamb Spiducci, House-made Arancini, Mini Caprese, Penne Pomodoro, Ricotta Tortellini

SUSHI STATION
Assorted Nigiri, Maki, Hand-rolls, Mini Poke Bowls
*Interactive Sushi Chef; $400, based on 3 hours

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free 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)
Selection of Seasonal Oysters with Lemon, Horseradish, and Mignonettes
Minimum order 100 ppl ($4.50 per oyster – 3 PP / $1350 min)
*Roaming Shuckers, $400 for 3 hours

ARTISANAL CHEESE STATION
A Selection of Canadian and Imported Cheeses, French and Crisp Breads, Grapes, Truffle Honey and Preserves

ANTIPASTO TABLE
Prosciutto and Melon, Salumi, Caponata, Italian Cheeses, Assorted Olives, Tomato and Bocconcini, Marinated Artichokes

CASA LOMA SALAD STATION
Fresh “Tableside” Caesar Salad, Double Smoked Bacon, Parmigiano-Reggiano, Individual Crudite, Selection of Seasonal Composed Salads

MEDITERRANEAN DIPS & SPREADS
Hummus, Baba Ghanoush, Tzatziki, Spiced Olives, Mini Pitas, Grissini, Artisan Breads

ICED SHELLFISH BAR
Black Tiger Shrimp, Nova Scotia Lobster, Digby Scallops, Crab, Fruit de Mer, Gin-spiked Cocktail Sauce, Marie-Rose, Housemade Hot Sauce

EAST INDIAN EXPERIENCE
Tandoori Chicken, Lamb Samosa, Vegetable Pakora, Aloo Tikki, Papadum, Cucumber Raita, Pickled Mango, Tamarind Sauce, Coriander Chutney

BISTRO STATION
English Style Fish and Chips, Yorkshire Pudding with shaved Roast Beef, Mac n’ Cheese Bites, Smoked Ketchup, Nashville Chicken Sliders

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
RECEPTION COMPOSED PLATES

72 Hour Braised Short Rib
Truffle Mash, Crispy Shallots, Jus

Seared Tuna Nicoise
Purple Potato, Quail Egg, Tapenade

Lobster Mac n Cheese
Lumachini, Mornay, Gremolata

Pan Seared Local Trout
Fingerling Potato, Savoy Cabbage, Grainy Mustard Cream

Shrimp and Grits
Bacon Wrapped Jumbo Shrimp, Creamy Polenta, Spiced Tomato

Steak Frites
Prime Striploin, Yukon Gold Batonette, Creamed Spinach

Roast Lamb Loin
Fingerling Potato, Mint Chimmi

Ricotta Gnocchi
Gorgonzola Cream, Walnuts

Muskoka Mushroom Risotto
Parmigiano-Reggiano, White Truffle

Braised Pork Belly and Seared Scallop
Sunchoke Puree, Soy/Maple Glaze, Edamame

Beet Carpaccio
Red Onion, Capers, Horseradish, Lemon, Chevre

Falafel
Tahini Dressing, Quinoa Tabuleh, Pickled Turnip

Snapper Ceviche
Citrus Cured, Avocado, Sweet Potato

Foie Gras Torchon
Niagara Peach Tatin, Truffled Micro Greens

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
DESSERT SELECTIONS

PLATED DESSERT SELECTIONS
Niagara Peach Panna Cotta, Honey Crumble

Chocolate Baci Truffle Bombe, Salted Dulce de Leche

White Chocolate Cheesecake, Amarena Cherries

Caramelized Banana Tiramisu served in a Chocolate Cup

Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Tahitian Vanilla Crème Brulé, Seasonal Berries

Lemon Meringue, Toasted Almonds, Black Berries

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
SWEET PLATTERS

FRUIT
Local and Exotic Fruit and Berries

COOKIES & BISCOTTI
Based on 2 Pieces
Almond Biscotti
House Baked Cookies

INDIVIDUAL SWEETS
Based on 2 Pieces
Chocolate Dipped Strawberries
Chocolate Cheesecake Lollipops
Lemon Tart
French Macaron
Pastry Chef’s Selection of Dessert Miniatures

SWEET STATIONS

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

GELATO
Vanilla, Chocolate, Hazelnut, Lemoncello Sorbet
Chocolate Ganache, Dulce de Leche, and Fresh Berries

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
SWEET STATIONS

DRAGON’S BREATH
Interactive Station where freeze-dried ice cream and Liquid Nitrogen
Combine to produce the appearance of “Dragon’s Breath”
*100p minimum

EDIBLE BALLOONS
Fun and Light Experience with 100% Edible Helium Balloons
*100p minimum

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

SWEET TABLE
Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Chocolate Cheesecake Lollipops
Our Pastry Chef’s Selected French Pastries
Local and Imported Fruits and Berries

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
LATE NIGHT SAVOURY PASSED FARE

Truffled Hand-cut Frites, Parmesan
Mini Cheeseburgers, Mac Sauce
Sweet Potato Cigars with Chipotle Mayo
Mac and Cheese Bites with Smoked Ketchup
Classic Poutine
Assorted Neapolitan Pizza

LATE NIGHT SAVOURY STATIONS

NEW YORK STREET VENDOR
All Beef Hot Dogs, Shredded Cheddar, Sauerkraut, Chopped Onions, Banana Peppers

PIEROGIES
Assorted Housemade Pierogies, Sour Cream, Double Smoked Bacon,
Caramelized Onion, Scallions, Smoked Gouda

DELICATESSEN
Montreal Smoked Meat, Rye Rolls, Mustard, Kosher Dill Pickles

POUTINERIE
House-Cut Fries, Slow Roasted Pulled Pork, Chili con Carne,
Gravy, Quebec Curds

Prices are subject to applicable sales tax and service charge
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.
STANDARD BAR

BAR RAIL:
Rye: Crown Royal
Scotch: J & B
Rum: Captain Morgan White
Vodka: Smirnoff
Gin: Gordon’s London Dry
Sweet & Dry Vermouth
Triple Sec

BAR & DINNER WINES:
Chardonnay, Fantini, Abruzzo, Italy
Valpolicella, Cesari, Veneto, Italy

TOAST:
(One Glass Per Person)
Sparkling Wine Toast: Prosecco, Villa Sandi, Veneto, Italy

BEER:
Budweiser
Budweiser Light

Soft Drinks, Juices, Water

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 Northern Harvest
Scotch: Johnnie Walker Red Label
Rum: Appleton VX
Vodka: Ketel One
Gin: Tanqueray
Brandy: St Remy XO
Tequila: Jose Cuervo Gold
Whiskey: Jameson
Bourbon: Bulleit Bourbon

BAR & DINNER WINES:

RED WINE *(Please select one)*:
Valpolicella, Cesari, Veneto, Italy
Malbec, Argento, Mendoza, Argentina
Cab/Merlot, Henry of Pelham, Niagara, Canada
Pinot Noir, Flat Rock, Niagara, Canada
Chianti, Quercetto, Tuscany, Italy

WHITE WINE *(Please select one)*:
Chardonnay, Fantini, Abruzzo, Italy
Pinot Grigio, Giulio Straccali, Lombardi, Italy
Sauvignon Blanc, Henry of Pelham, Niagara Peninsula, Canada
Chardonnay, Flat Rock, Niagara, Canada
Riesling, Flat Rock, Niagara, Canada

SPARKING WINE:
Prosecco, Villa Sandi, Veneto, Italy

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

LIQUEURS:
Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua, Sambuca, Sarpa di Poli Grappa, Amaro Lucano, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, 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 Reserve
- Scotch: Johnnie Walker Black Label
- Rum: Havana Club 7 Years
- Vodka: Cîroc Ultra Premium
- Gin: Tanqueray 10
- Single Malt: Glenfiddich 12yr
- Cognac: Hennessy VS
- Tequila: Tromba Anejo
- Bourbon: Bulleit Bourbon
- Whiskey: Jameson
- Brandy: St Remy XO

Bar & Dinner Wines:

Red Wine (Please select one):
- Valpolicella, Cesari, Veneto, Italy
- Malbec, Argento, Mendoza, Argentina
- Cab/Merlot, Henry of Pelham, Niagara, Canada
- Pinot Noir, Flat Rock, Niagara, Canada
- Chianti, Quercetto, Tuscany, Italy

White Wine (Please select one):
- Chardonnay, Fantini, Abruzzo, Italy
- Pinot Grigio, Giulio Stracca Luburi, Lombardi, Italy
- Sauvignon Blanc, Henry of Pelham, Niagara Peninsula, Canada
- Chardonnay, Flat Rock, Niagara, Canada
- Riesling, Flat Rock, Niagara, Canada

Sparkling Wine:
- Cuvée Catharine Brut, Henry of Pelham, Niagara, Canada

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

Liqueurs:
- Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua, Grand Marnier, Sambuca, Sarpa di Poli Grappa, Amaro Nonino, Aperol, Campari
- Soft Drinks, Juices, Bottled Water, Coffee, Tea, 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