

Liberty

ENTERTAINMENT GROUP



PREMIER *Corporate* VENUES

TORONTO



CASA LOMA

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

PREMIER
Corporate
ENVIRONMENTS



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

LIBERTY GRAND





TORONTO'S MAJESTIC CASTLE

RICH IN ELEGANCE AND HISTORY

Completed in 1914, Casa Loma is surrounded by five acres of lush gardens in the heart 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.



LIBRARY



CONSERVATORY



GLASS PAVILLION



TERRACE AND GARDENS

DIMENSIONS & MAXIMUM CAPACITIES:

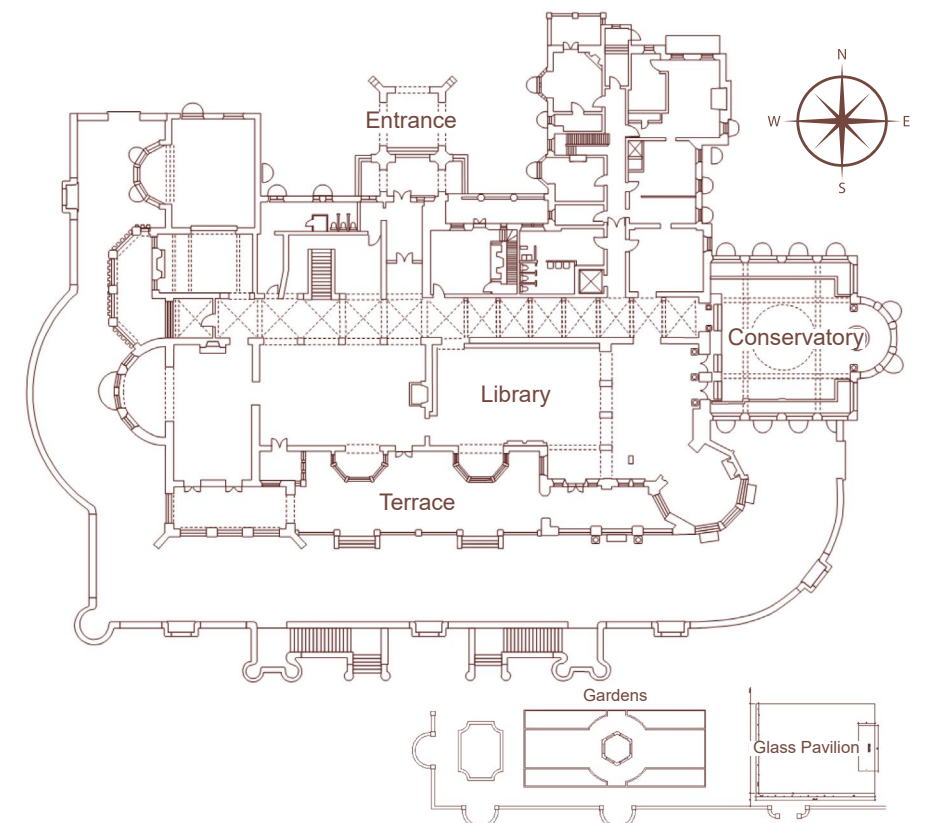
LIBRARY
80FT LONG X 39FT WIDE
BANQUET STYLE | 200 GUESTS
RECEPTION | 250 GUESTS

CONSERVATORY
40FT LONG X 36FT WIDE
BANQUET STYLE | 80 GUESTS
RECEPTION | 150 GUESTS

GLASS PAVILLION + GARDENS
48FT LONG X 65FT WIDE
BANQUET STYLE | 220 GUESTS
RECEPTION | 300 GUESTS

TERRACE
RECEPTION | 200 GUESTS

ENTIRE FACILITY | 1500 GUESTS



EVENTS@CASALOMA.CA

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

canadianspecial events
READERS'
CHOICE AWARDS 2017

FAVOURITE EVENT
VENUE IN CANADA

BIZBASH
EVENT STYLE AWARD

BEST VENUE IN
NORTH AMERICA

Amenities

EXECUTIVE CHEF CUSTOMIZED MENUS

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

ALL-INCLUSIVE STANDARD, PREMIUM AND DELUXE BAR PACKAGES



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 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, Pommeray 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.



TORONTO'S PREMIER LAKEFRONT 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 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.



AWARD WINNING
WEDDING VENUE



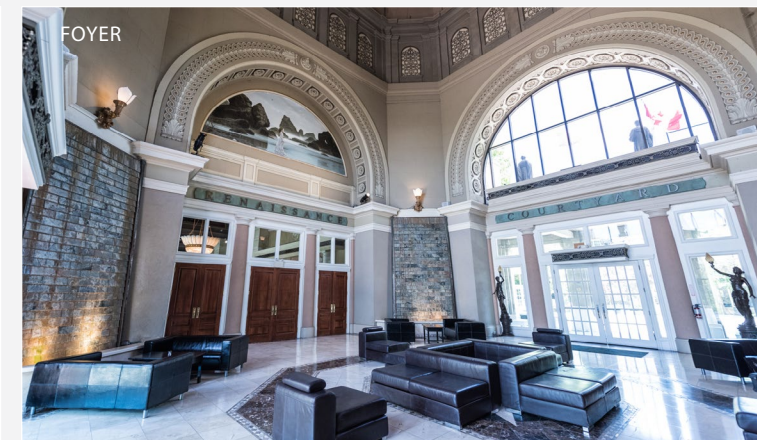
ARTIFACTS ROOM



GOVERNOR'S ROOM



CENTENNIAL ROOM



FOYER

DIMENSIONS & MAXIMUM CAPACITIES:

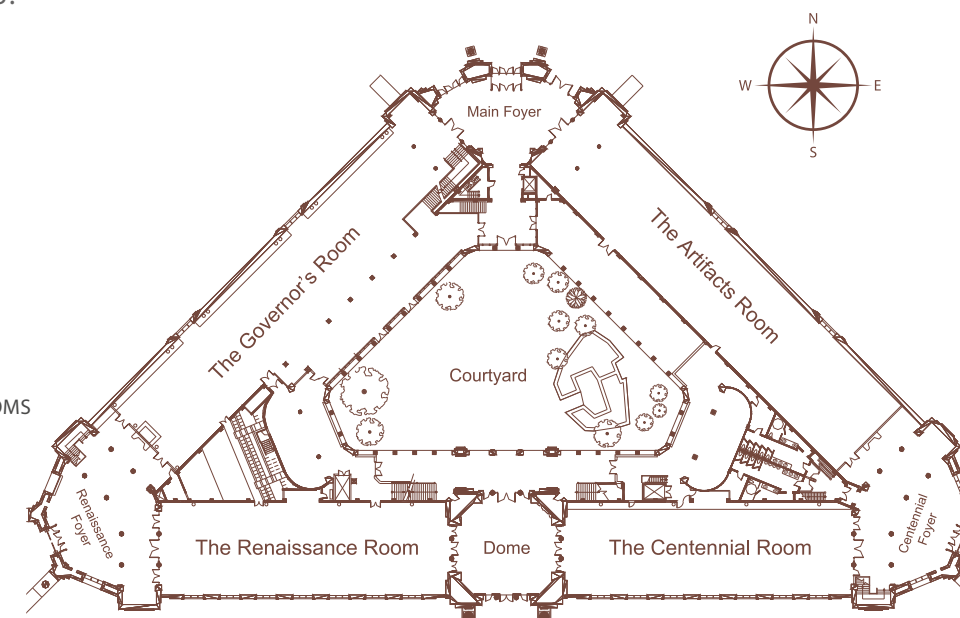
GOVERNOR'S ROOM
172FT LONG X 61FT WIDE
THEATRE STYLE | 1000 GUESTS
BANQUET STYLE | 800 GUESTS
RECEPTION STYLE | 1500 GUESTS

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

RENAISSANCE & CENTENNIAL ROOMS
124FT LONG X 42FT 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



INFO@LIBERTYGRAND.COM

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

Amenities

EXECUTIVE CHEF CUSTOMIZED MENUS

ALL-INCLUSIVE STANDARD
AND PREMIUM BAR PACKAGES

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

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

PRIVATE ENTRANCES W/ LARGE RECEPTION FOYERS

COAT CHECK AVAILABLE & HANDICAP ACCESSIBILITY

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 ONE

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

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

OR

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

White Chocolate Cheesecake, Champagne Glazed Strawberries

SAMPLE CHEF MENU TWO

Arugula and Friseé 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.



THE ART OF FINE DINING INSIDE
AN ICONIC CASTLE SETTING

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.



OAK ROOM



LIBERTY SUITE

MAXIMUM CAPACITIES:

- OAK ROOM BANQUET STYLE | 60 GUESTS
- BILLIARD ROOM BANQUET STYLE | 60 GUESTS
- LIBERTY SUITE BANQUET STYLE | 16 GUESTS

BLUEBLOODSTEAKHOUSE.COM
RESERVATIONS@BLUEBLOODSTEAKHOUSE.COM | 416 353 4647
1 AUSTIN TERRACE, TORONTO



INTERNATIONALLY ACCLAIMED
FINE DINING

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.



MAXIMUM CAPACITIES:

- DINING BANQUET STYLE | 80 GUESTS
- LOUNGE RECEPTION STYLE | 50 GUESTS



DONALFONSOTORONTO.COM
RESERVATIONS@DONALFONSOTORONTO.COM | 416 214 5888
1 HARBOUR SQUARE, 38TH FLOOR, TORONTO,



RUSTIC ITALIAN FLARE

PRIVATE EVENTS - CIBO WINE BAR

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

KING STREET WEST



Private Dining Capacities	
Verona Room	12
Torino Room	14
Toscana Room	16
Milano Room	24



INFO-KINGST@CIBOWINEBAR.COM
522 KING STREET WEST, TORONTO | 416 504 3939

YORKVILLE



Private Dining Capacities	
Florence	14
Napoli	32



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



EUROPEAN CHARM IN UPTOWN YONGE

PRIVATE EVENTS - CIBO YONGE STREET

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



MAXIMUM CAPACITIES:

BANQUET STYLE | 90 GUESTS
RECEPTION STYLE | 110 GUESTS



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

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, 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.

A stylized, handwritten signature in black ink, consisting of several loops and a long, sweeping underline.

Michael Ewing
Corporate Executive Chef &
Vice President Operations



SET DINNER MENUS

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.



SET DINNER MENUS

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.



SET DINNER MENUS

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.



SET DINNER MENUS

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 Crème 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 Crème Fraîche

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
Gemelli Pasta alla Amatriciana, Spiced Fresh Tomato Sauce, Guanciale
Lobster Ravioli, Bisque Emulsion

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.



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, 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 Brûlée, 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, Sarp di Poli Grappa, Amaro Lucano, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, Espresso, Cappuccino

Alcoholic Beverage Service

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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, Guilio Straccali,
Lombardi, Italy
Sauvignon Blanc, Henry of Pelham,
Niagara Peninsula, Canada
Chardonnay, Flat Rock, Niagara, Canada
Riesling, Flat Rock, Niagara, Canada

SPARKING 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

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LIBERTY ENTERTAINMENT GROUP
25 BRITISH COLUMBIA ROAD
TORONTO
416.542.3789
LIBERTYGROUP.COM