



PREMIER
Wedding
VENUES



PREMIER *Wedding* VENUES

THE COLLECTION TORONTO

CASA LOMA | Unique Majestic Castle

LIBERTY GRAND ENTERTAINMENT COMPLEX | Historic Lakefront Complex

BLUEBLOOD | Renowned Steakhouse Situated in Casa Loma

DON ALFONSO 1890 | Featuring Italian Michelin Star Chefs Ernesto & Alfonso Iaccarino

CIBO WINE BAR | Casual Italian Eateries King St W | Yorkville | Yonge St

XANGO | In the Heart of the Entertainment District

ARCANE | Unmatched Nightlife and Private Event Hosting



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 350,000 square feet of hospitality space, the Liberty Entertainment Group caters to a diverse clientele of upwards of 1.25 million people per year. Our team is dedicated to the highest standards of hospitality and customer service. We pride ourselves in making each and every occasion one of a kind.

A handwritten signature in black ink, likely belonging to Nick Di Donato.

Nick Di Donato, President + CEO

Liberty Grand





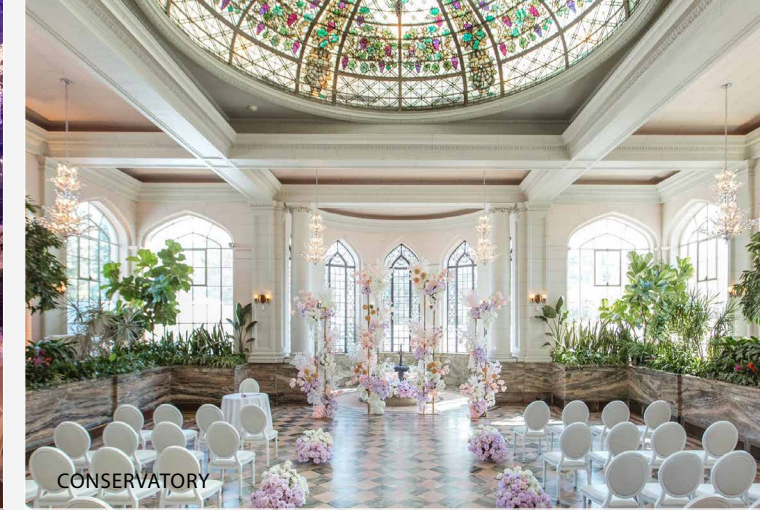
Toronto's Majestic Castle

RICH IN ELEGANCE AND HISTORY

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



LIBRARY



CONSERVATORY



GLASS PAVILION



GARDENS

MAXIMUM CAPACITIES:

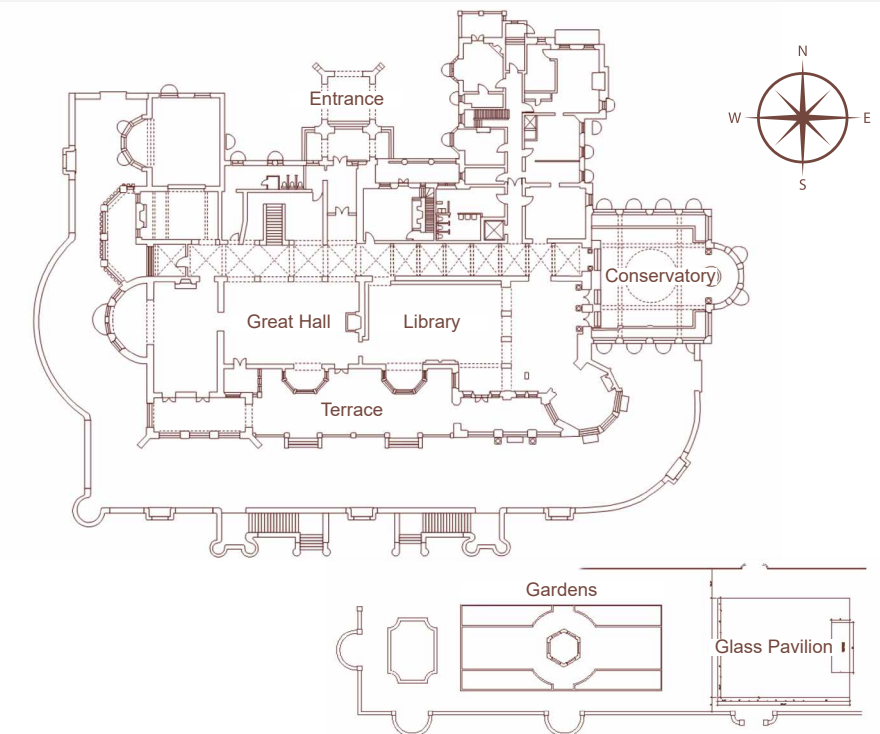
LIBRARY
BANQUET STYLE | 200 GUESTS
RECEPTION | 250 GUESTS

CONSERVATORY
BANQUET STYLE | 80 GUESTS
RECEPTION | 150 GUESTS

GLASS PAVILION + GARDENS
BANQUET STYLE | 220 GUESTS
RECEPTION | 300 GUESTS

TERRACE
RECEPTION | 200 GUESTS

ENTIRE FACILITY | 1500 GUESTS



AWARD WINNING HERITAGE ATTRACTION AND EVENT VENUE

canadianspecial**events**
READERS'
CHOICE AWARDS
FAVOURITE EVENT
VENUE IN CANADA

CWIA
CANADIAN WEDDING
INDUSTRY AWARDS
CANADIAN WEDDING
VENUE OF THE YEAR

BIZBASH
EVENT STYLE AWARD
BEST VENUE IN
NORTH AMERICA

PREMIER
Wedding
VENUES

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

Services



EXECUTIVE CHEF CUSTOMIZED MENUS
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN
CAMEO LEATHER CHAIRS
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD, PREMIUM
& DELUXE BAR PACKAGES

COMPLIMENTARY BRIDAL SUITE W/
SPARKLING WINE AND SWEET PLATTER

CASTLE INTERIOR, ROOFTOP AND
SURROUNDING LANDSCAPED
GROUNDS AVAILABLE FOR PHOTOS

CUSTOMIZED CASA LOMA
BRANDED GIFTWARE ITEMS

ON-SITE SPECIAL EVENT
COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDORS

SMART SERVE CERTIFIED FULLY
UNIFORMED STAFF

WI-FI AVAILABLE

STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION

CUSTOMIZED LIGHTING PACKAGES

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

HANDICAP ACCESSIBILITY THROUGHOUT BUILDING



Menus



SAMPLE CHEF MENU

Passed Hors D'oeuvres
(3 pieces per person)

Appetizer
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 Brûlée, Seasonal Berries

Coffee & Tea Service

SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres
(3 pieces per person)

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

Pasta Presentation
Lobster Ravioli, Bisque Emulsion

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

Dessert
Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea Service

MENU SELECTION

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

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated), selection of teas.

Toronto's Premier Lakefront Complex

Liberty Grand

Entertainment Complex

LUXURY AND TRADITIONAL ELEGANCE

Built in 1926, the Liberty Grand is one of Toronto's few heritage complexes. This monumental waterfront property boasts three impressive grand ballrooms, decorated in traditional early 1900's elegance, and a modern open concept room. With crystal chandeliers, iron-laced balconies, thirty foot ceilings, and floor-to-ceiling windows overlooking Lake Ontario, you will enjoy a luxurious feel of stately elegance. The European style courtyard, majestic domes and columns bring back memories of an authentically historic atmosphere. From ceremony to reception to photography the Liberty Grand offers a complete setting to celebrate a perfect day.



GOVERNOR'S ROOM



CENTENNIAL ROOM



ARTIFACTS ROOM



COURTYARD

MAXIMUM CAPACITIES:

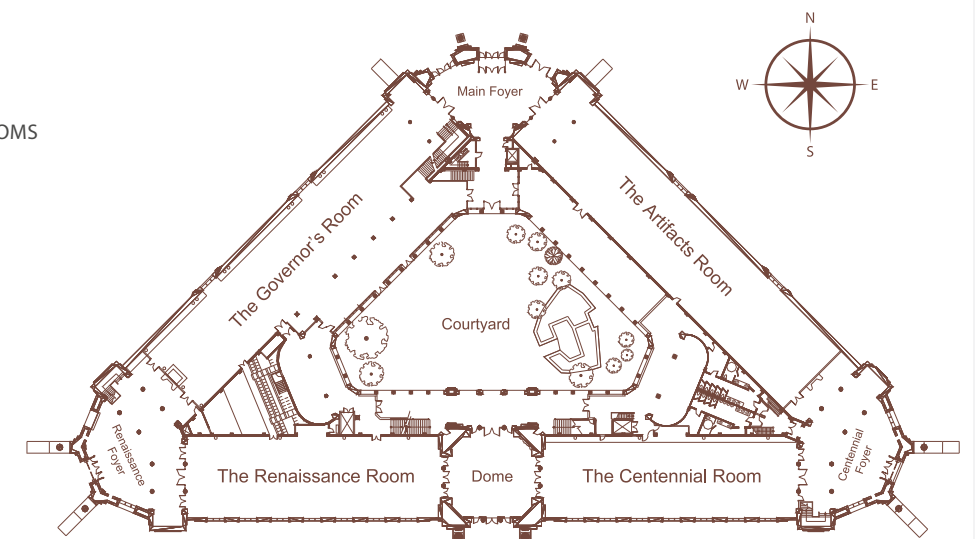
GOVERNOR'S ROOM
THEATRE STYLE | 1000 GUESTS
BANQUET STYLE | 800 GUESTS
RECEPTION STYLE | 1500 GUESTS

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

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

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

ENTIRE FACILITY | 4000 GUESTS



WEDDINGWIRE
COUPLES' CHOICE
AWARDS®
★★★★★
AWARD WINNING
WEDDING VENUE

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

Services

EXECUTIVE CHEF CUSTOMIZED MENUS
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN
CAMEO LEATHER CHAIRS
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD AND
PREMIUM BAR PACKAGES

COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE
AND CHOCOLATE DIPPED STRAWBERRIES

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

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

SURROUNDING LANDSCAPED GROUNDS AND
LAKEFRONT BACKDROP AVAILABLE FOR PHOTOS

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

VALET PARKING AVAILABLE UPON REQUEST

WI-FI AVAILABLE

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

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING



Menus



SAMPLE CHEF MENU

Passed Hors D’oeuvres
(3 pieces per person)

Appetizer
Organic Green Salad, Roasted Pear, Crumbled Goat Cheese & Balsamic Vinaigrette

Entrée
Braised Boneless Short Rib with Natural Jus

Dessert
Baci Bombe, Chocolate Hazelnut Mousse, Wafer Paillette & Ganache

Coffee & Tea Service

SAMPLE MEDITERRANEAN MENU

Passed Hors D’oeuvres
(3 pieces per person)

Appetizer
Caprese Salad
Buffalo Mozzarella, Vine Ripened Tomato, Extra Virgin Olive Oil, Aged Balsamic

Entrée
5oz Beef Tenderloin and Garlic Shrimp with Shallot Merlot Jus

Dessert
Classic Vanilla Crème Brulee, Praline Crumble

Coffee & Tea Service

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.



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. The one of a kind space offers a modern and edgy feel with a juxtaposition of classic heritage architecture, unique heirloom antiques and modern art pieces by Mr. Brainwash and Salvador Dali. Offering 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*

The City's most internationally acclaimed restaurant, Don Alfonso 1890 Toronto has been awarded a Michelin Star in the inaugural Michelin Guide – Toronto 2022. 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
- RECEPTION STYLE | 120 GUESTS



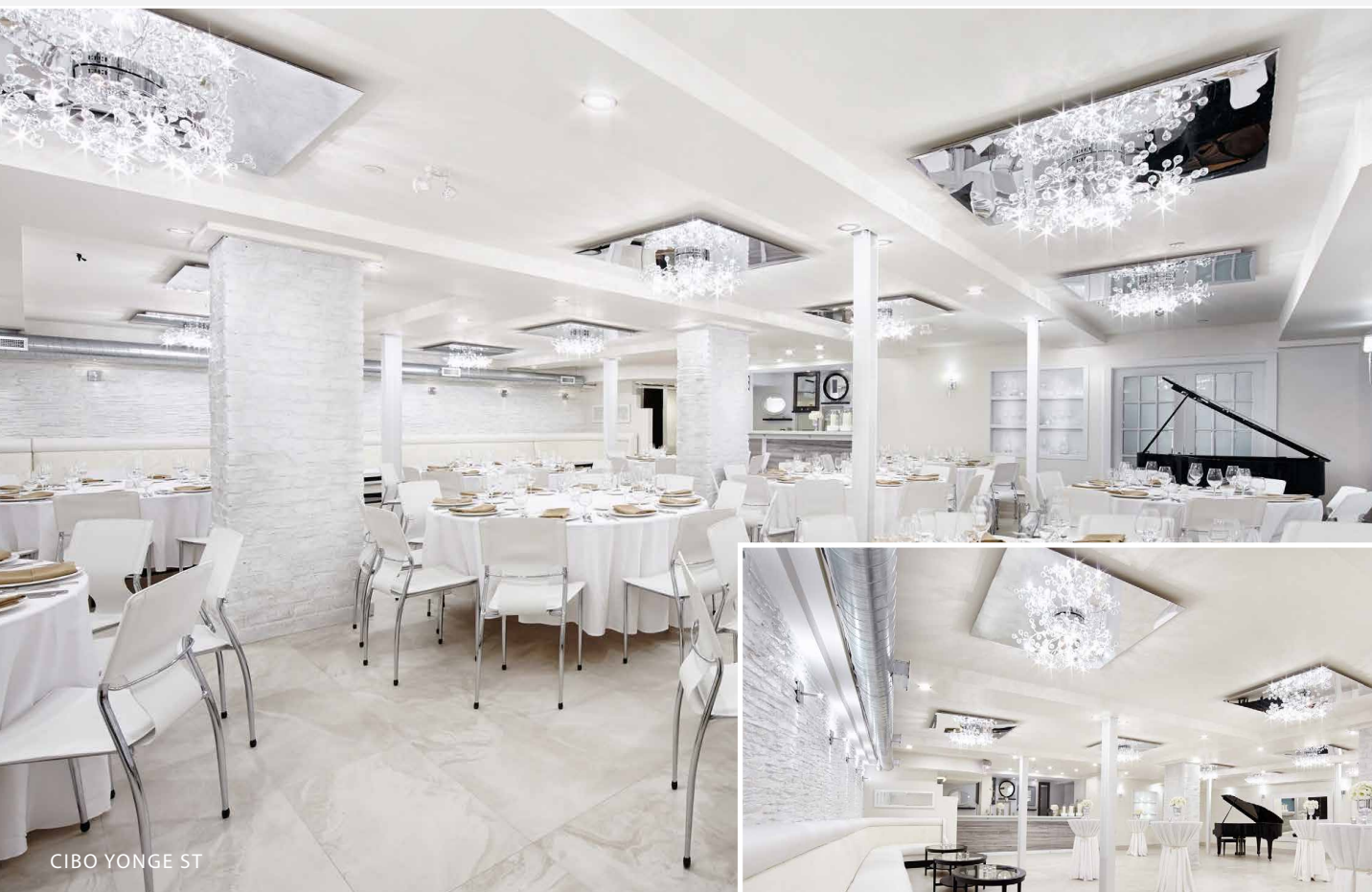
DONALFONSOTORONTO.COM
RESERVATIONS@DONAFLONSOTORONTO.COM | 416 214 5888
1 HARBOUR SQUARE, 38TH FLOOR, TORONTO,



European Rustic Charm

THE SIMPLICITY OF ITALIAN CUISINE
IN A SOPHISTICATED PRIVATE SPACE

Cibo Wine Bar blends old world rustic with modern industrial chic. These Italian eateries located in the city's trendiest downtown, midtown and uptown neighbourhoods offer traditional Italian classics and modern staples in a relaxed and inviting atmosphere. 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 neighbourhood, close to public transit and ample parking, the White Room is the ideal location for an exclusive intimate event, small wedding and other celebrations.



CIBO YONGE ST

MAXIMUM CAPACITIES:
BANQUET STYLE | 90 GUESTS
RECEPTION STYLE | 130 GUESTS



INFO-YONGE@CIBOWINEBAR.COM

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



CIBO KING ST WEST

MAXIMUM CAPACITIES:

TORINO | 16 GUESTS
TOSCANA | 18 GUESTS
VERONA | 12 GUESTS
MILANO | 28 GUESTS

INFO-KINGWEST@CIBOWINEBAR.COM

522 KING ST WEST, TORONTO | CIBOWINEBAR.COM | 416 504 3939



CIBO YORKVILLE

MAXIMUM CAPACITIES:

NAPOLI | 32 GUESTS
FLORENCE | 16 GUESTS

INFO-YORKVILLE@CIBOWINEBAR.COM

133 YORKVILLE AVE, TORONTO | CIBOWINEBAR.COM | 416 925 2143



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).

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

\$125 PER PERSON

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

\$140 PER PERSON

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

\$140 PER PERSON

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

\$165 PER PERSON

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

\$180 PER PERSON

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

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

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:

Includes Toast

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 Liqueur, Crème De Cacao White, Amaretto, Baileys, Kahlua,

Sambuca, Sarpia 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: Ciroc 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: (Includes Toast)

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, Sarp di Poli Grappa, Amaro Nonino, Aperol, Campari

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

Alcoholic Beverage Service

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