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.

Nick Di Donato, President + CEO

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
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.

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
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.

**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**

**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**

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 traditional early 1900's elegance, and a modern open concept room. With crystal chandeliers, iron-laced balconies, thirty foot ceilings, and floor-to-ceiling windows overlooking Lake Ontario, you will enjoy a luxurious feel of stately elegance. The European style courtyard, majestic domes and columns bring back memories of an authentically historic atmosphere. From ceremony to reception to photography the Liberty Grand offers a complete setting to celebrate a perfect day.

MAXIMUM CAPACITIES:

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

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

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

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

ENTIRE FACILITY | 4000 GUESTS
Services

EXECUTIVE CHEF CUSTOMIZED MENUS
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN
CAMEO LEATHER CHAIRS
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD AND PREMIUM BAR PACKAGES

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 Brûlée, 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.
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.

MAXIMUM CAPACITIES:
OAK ROOM BANQUET STYLE | 60 GUESTS
BILLIARD ROOM BANQUET STYLE | 60 GUESTS
LIBERTY SUITE BANQUET STYLE | 16 GUESTS

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
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.
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).

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
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.
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.
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 HORSES 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 Fraîche, 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 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

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

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

   SPARKLING 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, Sarpa di Poli Grappa, Amaro Nonino, Aperol, Campari

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

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