



PREMIER

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For over three decades, the Liberty Entertainment Group has been redefining Toronto restaurant, nightlife, and special event experiences. As developers and operators of numbers 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 in 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 services. We pride ourselves in making each and every occasion one of a kind.



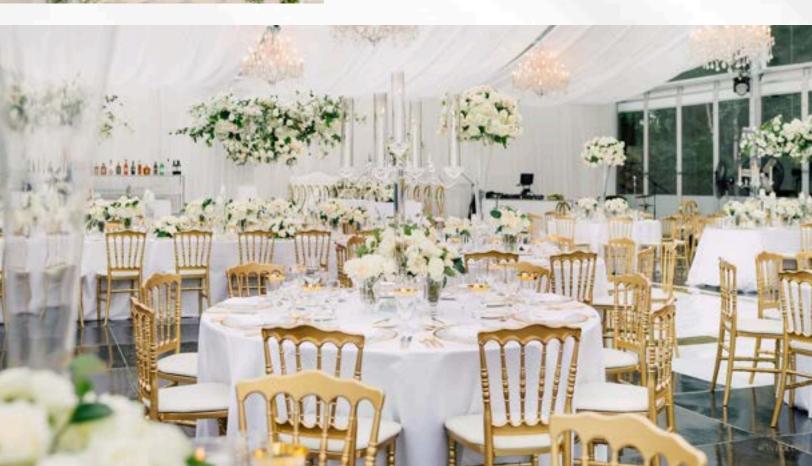


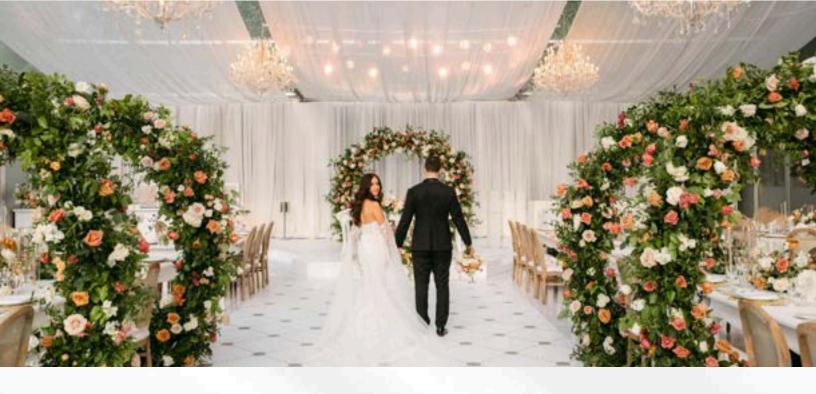
TORONTO'S MAJESTIC CASTLE

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.





RICH IN ELEGANCE AND HISTORY

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:

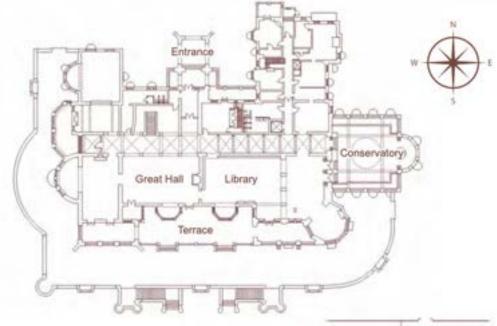
LIBRARY BANQUET STYLE | 200 GUESTS RECEPTION | 250 GUESTS

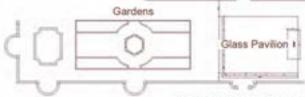
CONSERVATORY
BANQUET STYLE | 80 GUESTS
RECEPTION | 150 GUESTS

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

TERRACE RECEPTION | 200 GUESTS

ENTIRE FACILITY | 1500 GUESTS





EVENTS@CASALOMA.CA



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 // ISUAL PRODUCTION CUSTOMIZED LIGHTING PACKAGES

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

HANDICAP ACCESSIBILITY THROUGHOUT BUILDING





TORONTO'S PREMIER LAKEFRONT COMPLEX

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.





LUXURY AND TRADITIONAL ELEGANCE

Liberty Grand features four stunning event spaces, including three grand ballrooms exuding classic charm and a sleek, modern open-concept room for contemporary celebrations. With marble floors, ornate moldings, and grand staircases, the Liberty Grand offers an atmosphere of refined sophistication. The beautifully manicured gardens and open-air courtyards create a picturesque setting, perfect for outdoor ceremonies and photo opportunities. Breathtaking views of Lake Ontario, combined with impeccable service and versatile spaces, ensure every detail of your wedding is unforgettable. From an intimate ceremony to a grand reception, the Liberty Grand is designed to make your special day extraordinary.











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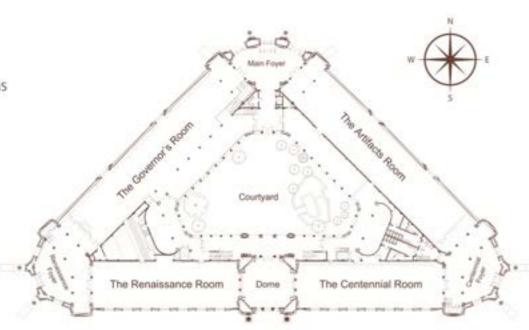
GOVERNOR'S ROOM
THEATRE STYLE | 1000 GUESTS
BANQUET STYLE | 800 GUESTS
RECEPTION STYLE | 1400 GUESTS

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 | 900 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 PREMIUMBAR 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 // ISUAL PRODUCTION

FULLY RETRACTABLE LARGE VIDEO SCREENS CUSTOMIZED LIGHTING PACKAGES

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING

EXECUTIVE CHEF

CORPORATE CHEF & VP OF OPERATIONS

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, Blue Blood Steakhouse, Don Alfonso 1890, 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.











CHEF MENU ONE

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Castle Garden Salad Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig Goat Cheese, Toasted Pine Nuts

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



CHEF MENU TWO

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Panzanella

Bocconcini, Cucumber, Heirloom Cherry Tomato, Avocado Purée Citrus Herb Dressing

Pasta Presentation

Paccheri Noodle, Braised Short Rib Ragout, Truffled Pecorino Cheese

Entrée

72 Hour Braised Short Rib, Natural Reduction

Dessert

Tahitian Vanilla Crème Brûlée, Seasonal Berries

Coffee & Tea



CHEF MENU THREE

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Cured Smoked Meats, Aged Cheeses, Grilled Figs, Caponata Relish, Olive and Artichoke Tapenade, Parmesan Grissini

Pasta Presentation

House-made Ricotta Gnocchi Fresh Gorgonzola Cream

Entrée

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

Dessert

Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea



Set Dinner Menus

CHEF MENU FOUR

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Caprese

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion Aged Balsamic

Pasta Presentation

Lobster Ravioli, Bisque Emulsión

Entrée

Prime Beef Tenderloin, Merlot Jus

Dessert

Caramelized Banana Tiramisu served in a Chocolate Cup

Coffee & Tea



CHEF MENU FIVE

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer Salmon and Scallop Crudo

Caviar Pearls, Ginger and Yuzu Dressing

Pasta Presentation

Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina

Entrée

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

Dessert

Lemon Meringue, Toasted Almonds, Black Berries

Coffee & Tea



STANDARD HORS D'ŒUVRES

Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan (VEG)

Spicy Tuna Maki Roll, Soy, and Wasabi (DF)

Southern Fried Chicken Drumettes, Buttermilk Ranch

Spiced Vegetable Samosa, Cucumber Raita (VEG)

Vegetable Gyoza, Tare Sauce (V)

Housemade Arancini, Marinara (VEG)

Roasted Wild Mushroom Sourdough Crostini, Truffled Goat Cheese (VEG)

Smoked Salmon Tartar, Mini Waffle Cone

Lentil and Charred Corn Croquettes (V)

Peking Duck, Asian Slaw, Crispy Wonton, Hoisin Sauce

Spiced Cauliflower Bites, Gorgonzola Ranch (VEG)

Coconut Shrimp, Spiced Mango (DF)

Chicken Potstickers, Sesame Soy Dipping Sauce

BBQ Pork Steamed Buns

Asparagus Dynamite Roll, Ponzu (V)

Molten Triple Cream Brie on Brioche, Cranberry Jam (VEG)

Lamb Speducci, Lemon Gremolata (DF)

Maryland Crabcake, Remoulade

GF = Gluten Free DF = Dairy Free VEG = Vegetarian V = Vegan



PREMIUM HORS D'ŒUVRES

Portobello Frites, Truffle Mayo (VEG)

Mini Striploin Burger, Aged Cheddar

Mahi Mahi Ceviche, Mini Tacos, Avocado Crema

Classic Shrimp Cocktail (DF)

Seared Scallop and Double Smoked Bacon (GF)

Nigiri Sushi, Soy and Wasabi (DF)

Mousse de Foie Gras, Amarena Cherry Chutney, Brioche Toast

Broiled Kumamoto Oysters, Japanese Miso

Smoked Duck Breast, Creamed Stilton, Grilled Peach Salsa

Crispy Lobster Spring Rolls, Yuzu Aioli

Roasted Baby Lamb Chop, Rosemary Aioli (GF)

Nova Scotia Lobster Roll

Caviar Blinis

 $GF = Gluten \ Free$ $DF = Dairy \ Free$ VEG = Vegetarian V = Vegan



Overnight Braised Short Rib (GF)

Truffle Mash, Crispy Shallots, Jus

Seared Tuna Niçoise (GF, DF)

Purple Potato, Quail Egg, Tapenade

Steak Frites (GF)

Prime Striploin, Yukon Gold Batonette, Creamed Spinach

Roast Lamb Loin (GF, DF)

Fingerling Potato, Mint Chimmi

Ricotta Gnocchi (VEG)

Gorgonzola Cream, Walnuts

Muskoka Mushroom Risotto (VEG)

Parmigiano-Reggiano, White Truffle

Braised Pork Belly And Seared Scallop (GF, DF)

Sunchoke Purée, Soy/Maple Glaze, Edamame

Beet Carpaccio (GF)

Red Onion, Capers, Horseradish, Lemon, Chevre

GF = Gluten Free DF = Dairy Free VEG = Vegetarian V = Vegan



Creamy Ricotta Mac N Cheese

Lemon Panko Gratin

Grilled Asian Shrimp

Crisp Vegetable Slaw, Ginger Sesame Dressing

Grilled Pacific Salmon

Sunchoke and Fingerling Potato Hash, Scallion Aioli

Duck Confit Cassoulet

Smoked Bacon Lardons, Flageolets Beans, Lemon Gremolata

Chickpea Falafel (VEG)

Shirazi Salad, Pita Crisp, Tahini Dressing

Butter Chicken

Steamed Coriander Scented Basmati Rice, Garlic Naan

Mahi Mahi Ceviche (GF)

Corn and Pepper Salsa, Avocado Cream and Corn Chips

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priced per person

Stations are designed to add to your reception function.

Appropriate portion depends on the structure of the entire event.

* Oven Roasted Hip Of Alberta Beef

Beef Jus, Horseradish, House Smoked Mustard Miniature Kaiser Rolls *Min. order 100 people*

* Roasted Peppered Prime Strip Loin Of Beef

Cognac and Peppercorn Jus, House Smoked Mustard Miniature Kaiser Rolls *Min. order 30 people*

* Porchetta

Hellfire Peppers, La Bomba, Caramelized Onions, Ciabatta Bun

Caribbean Grill

Jerk Chicken Drumettes, Oxtail Croquettes, Mini Roti, Rice and Peas with Plantain, Pineapple Coleslaw

Latin Station

Ancho Spiced Carne Asada , Mexican Corn Salad, Peruvian Ceviche Chicken Empanadas, Pico Di Gallo, Warm Tortillas

Sushi Station

Chef's selection of Fresh Sashimi, Nigiri, and Maki Rolls
*Interactive Sushi Chef; based on 3 hours

Chef Attended Stations

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied.



priced per person
Stations are designed to add to your reception function.
Appropriate portion depends on the structure of the entire event.

* Oyster Station

Selection of Seasonal Oysters with Lemon, Horseradish, and Mignonettes *Min. order 100 ppl*

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

Ballpark

Nathan Mini All Beef Hot Dogs, French Fry Board, Loaded Nachos Bourbon Chicken Sliders, Creamy Ranch Coleslaw

* Casa Loma Salad Station

Fresh "Tableside" Caesar Salad, Double Smoked Bacon, Parmigiano-Reggiano Individual Crudité, Selection of Seasonal Composed Salads

Mediterranean Dips & Spreads

Hummus, Baba Ghanoush, Tzatziki, Spiced Olives Mini Pitas, Grissini, Artisan Breads

Chef Attended Stations

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied.



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Appropriate portion depends on the structure of the entire event.

Iced Shellfish Bar

Black Tiger Shrimp, Nova Scotia Lobster, Digby Scallops, Crab, Fruit de Mer Gin-Spiked Cocktail Sauce, Marie-Rose Minimum order 100ppl *Ice sculpture add-on available MP

East Indian Experience

Chicken Tikki Masala, Saffron Basmati Rice, Chickpea Fritters, Aloo Kobi Garlic Naan, Kachumber Salad, Riata, Chutney

Bistro Station

Braised Short Rib Bourguignon, Pomme Puree, Cog au Vin Croque Monsieur Bites, Asparagus with Bearnaise

Asian Street Food

Shitake Gyozas, Chicken Yakitori, Bao Buns with Pork Belly Crispy Shrimp Spring Rolls, Thai Rice Noodle Vegetable Salad

Italian Trattoria

Chicken Piccata Spiendino, House-made Arancini, Italian Cobb Salad, Penne Pomodoro, Chicken Raviolini Carbonara

Chef Attended Stations

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied.



Caprese

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion, Aged Balsamic

Roasted Organic Baby Beets

Navel Oranges, Pecan Praline, Whipped Herbed Feta, Blood Orange Vinaigrette

Grilled Shrimp Cobb Salad

Prosciutto, Avocado, Heirloom Tomatoes, Quail Egg, Cilantro Lime Dressing

Charcuterie Plate

Cured Smoked Meats, Aged Cheeses, Grilled Figs, Caponata Relish, Olive and Artichoke Tapenade, Parmesan Grissini

Salmon and Scallop Crudo

Caviar Pearls, Ginger and Yuzu Dressing

Seared Ahi Tuna

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

Crab & Asparagus

Alaskan King Crab, White Asparagus, Lemon Sabayon, Caviar

Panzanella

English Cucumber, Heirloom Cherry Tomato, House Baked Focaccia Avocado Purée, Citrus Herb Dressing

Castle Garden Salad

Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig, Goat Cheese Toasted Pine Nuts



Soup Selections

Leek and Potato Soup with Stilton Cream Roasted Tomato and Fennel Bisque, Brie Cream Wild Mushroom Purée, Black Truffle Foam Chilled Gazpacho, Fresno Chili Oil Butternut Squash Soup, Maple Foam

Penne with Tomato Sauce, Basil and Extra Virgin Olive Oil House-made Ricotta Gnocchi Fresh Gorgonzola Cream Ricotta Ravioli with Porcini Sauce and Black Truffle Paccheri Noodle, Braised Short Rib Ragout, Truffled Pecorino Cheese Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina Lobster Ravioli, Bisque Emulsion

> Wild Mushroom Risotto, Black Truffles Asparagus, Saffron & Lemon Zest Risotto Seafood Risotto, Scallop, Shrimp, Calamari

> > *French Service Style*
> > Priced per person



Entree Selections

BEEF

Grilled Prime N.Y. Strip Loin, Bourbon Peppercorn Jus 72 hour Braised Short Rib, Natural Reduction Grilled Prime Cap-Off Ribeye, Bordelaise Prime Beef Tenderloin, Merlot Jus

POULTRY

Herb Marinated Supreme of Chicken, White Wine Cream Sauce Oven Roasted Cornish Hen, Sherry and Shallot Jus Citrus and Herb Grilled Chicken Breast, Mustard Seed Sauce

FISH

Pan Roasted Salmon, Lobster Beurre Blanc Orange Glazed Black Cod, Miso Cream Herb Crusted Halibut, Lemon Basil Butter Citrus Grilled Salmon, Mango Avocado Salsa Chilean Sea Bass, Ginger Mirin Sauce Trio of Half Lobster, Shrimp and Scallop, Champagne Butter Sauce

LAMB

New Zealand Lamb Rack with Mustard Jus

VEAL

Roasted Veal Striploin, Port Wine and Foie Gras Reduction Provimi Veal Chop, Marsala Jus

SURF AND TURF

Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Drawn Butter Veal 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

Priced per person

Grilled Shrimp, Calamari, Octopus, Seared Scallops, Lemon, and Extra Virgin Olive Oil



Olegetarian Entree Selections

Wild Forged Mushrooms Galette Au Gratin, Gruyere Cheese, Thyme, and Asparagus Succotash

Cauliflower Manchurian, Chili Garlic Basmati Fried Rice, Gai Lan & Shitake Mushroom Stir-fry (vegan)

Eggplant Parmigiana, Buffalo Mozzarella, Tomato Fondu, Parmesan Cream

Grilled Vegetable Ratatouille, Sweet Potato Gnocchi, Broccoli Rabe, Roasted Garlic, Manchego Cheese

Sante Fe Acorn Squash, Root Vegetable & Wild Rice Medley (vegan)

Charred Corn & Black Bean Succotash, Scallion Pestro



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

priced per person

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



priced per person

* Crêpes Station

Crêpes Suzette Banana Foster Crêpe

* Gelato

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

Dragon's Breath

Interactive Station where freeze-dried ice cream and Liquid Nitrogen combine to produce the appearance of "Dragon's Breath"

Min. order 120 people

Edible Balloons

Fun and Light, Interactive Experience with 100% Edible Helium Balloons *Min. order 120 people*

Chef Attended Stations

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied



priced per person

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

Donut Station

Assortment of Lemon Custard, Fruit and Chocolate Filled Donut Holes and Beignets. Frosted, Glazed and Sprinkled Mini Donuts

Candy Station

All The Classics, Jellybeans, Sours, Gummies, Licorice, Jube Jubes, Oreo Cookie Lollipops, M&M's and Dipped Pretzels

Chef Attended Stations

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied



PASSED FARE

Truffled Hand-cut Frites, Parmesan
Mini Cheeseburgers, Mac Sauce
Mac and Cheese Bites with Smoked Ketchup
Classic Poutine
Assorted Neapolitan Pizza
Nashville Chicken Slider

STATIONS

LATE NIGHT CHINESE

Sweet and Sour Tempura Shrimp, Shitake Fried Rice, Steamed Pork Buns Wakame Sesame Salad

PUB NIGHT

Fried Buffalo Chicken Bites in Waffle Cones Blue Cheese Ranch, Vegetables Sticks

PIEROGIES

Assorted House-made 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



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 Fantini, Montepulciano, 'Casale Vecchio Lot Twenty Three', Abruzzo

TOAST

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

BEER

Budweiser Budweiser Light Soft Drinks, Juices, Water



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): Fantini, Montepulciano, 'Casale Vecchio Lot Twenty Three', Abruzzo 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

(Toast Included For weddings) *One Glass Per Person* 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.



BAR RAIL

Rye: Crown Royal Reserve
Scotch: Johnnie Walker Black Label
Rum: Havana Club 7 Year
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):
Fantini, Montepulciano, 'Casale Vecchio Lot Twenty
Three', Abruzzo
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

(Toast Included For weddings *One Glass Per Person*) 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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PREMIER WEDDING VENUE COLLECTION FOR SOCIAL EVENTS

DON ALFONSO 1890 \$

World Renowned Michelin Star Restaurant in an Award-Winning Concept with Italian heritage & Innovative Culinary Artistry

DANICO \$3

Michelin Star Dining in an Award-Winning Setting with Modern Italian Culinary Traditions & Asian Influences

BLUEBLOOD

Toronto's Most Acclaimed Steakhouse Inside the Iconic Casa Loma

BLUE BOVINE

Traditional Steak & Sushi House Fashions a Modern Dining Experience Inside the Iconic Union Station

BOVINE WINE CLUB

Ontario's Only Fully Licensed Exclusive Wine Club and Private Storage

CIBO WINE BAR

Traditional Italian Flare in an Inviting Atmosphere Featuring Both Classic & Modern Staples King St W | Yorkville

PARIS TEXAS

An Elevated Blend of Rustic Charm and Vibrant Allure with Refined Western-Inspired Cuisine

PIZZA WINE DISCO

A Bold Fusion of Retro Energy and Modern Elegance with Artisanal Pizzas and Curated Wines



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INTERNATIONALLY ACCLAIMED MICHELIN STAR DINING

Don Alfonso 1890 Toronto, awarded a Michelin Star in the inaugural Michelin Guide - Toronto 2022, is the exclusive North American outpost of Michelin Star Chefs Alfonso and Ernesto laccarino's renowned Don Alfonso 1890. Located atop the Westin Harbour Castle with stunning views of Lake Ontario, this modern Mediterranean restaurant celebrates fresh flavors from the Amalfi Coast. Developed in partnership with Liberty Entertainment Group, it has earned acclaim as one of Canada's top dining destinations, receiving accolades such as Best Italian Restaurant outside of Italy and multiple recognitions from Gambero Rosso, DiRoNA, and OpenTable.

SEATED EVENT | 80 GUESTS STANDING EVENT | 150 GUESTS



























PINNACLE OF TORONTO'S DINING SCENE

DaNico, Toronto's Michelin-starred restaurant in the historic landmark bank building in the heart of the Palmerston-Little Italy neighbourhood. Created by hospitality giants Liberty Entertainment Group, DaNico offers exceptional service and uniquely bespoke design. Partner and Michelin Star Chef Daniele Corona brings his exceptional talent to this fine-dining destination restaurant. As executive chef, his signature menu focuses on the modern Italian culinary tradition combined with Asian influences. DaNico is the pinnacle of Toronto's dining scene now on the global stage.

SEATED EVENT | 78 GUESTS STANDING EVENT | 120 GUESTS























THE ART OF FINE DINING INSIDE AN ICONIC CASTLE

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.

PARLOR ROOM I 25 GUESTS
BILLIARD ROOM BANQUET STYLE I 60 GUESTS
OAK TERRACE I 16 GUESTS









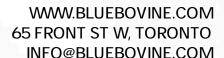














ELEVATED DINING IN A HISTORIC TORONTO LANDMARK

Nick Di Donato, Kevin O'Leary, and Mitch Marner come together to bring Blue Bovine in the iconic Union Station. Combining the traditional steakhouse with the traditional Japanese sushi house to fashion a distinctly modern dining experience. The venue combines custom elements to reflect Toronto's Four Seasons, such as exclusively-designed Canadian maple wood furniture that are locally manufactured in Toronto, bespoke artwork, handcrafted lighting details, and a warm colour palette of deep reds, seawater blues, and layers of white. Honouring the integrity of local and natural elements, the restaurant's ethos is expressed through the commitment to local menu ingredients on the plate, and the local and natural material honesty in the design.

PRIVATE DINING ROOM | 14 SEATED SEMI-PRIVATE SECTION | 18 SEATED

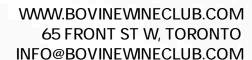














ONTARIO'S PREMIER WINE CLUB EXPERIENCE

The Bovine Wine Club is Ontario's only fully licensed private club and wine storage facility, offering a unique experience for its members. The club offers provides access to the lounge and full membership benefits including lounge access, all membership privileges, along with wine storage services.

The lounge features a full-service bar and a curated menu by the Executive Chefs at Blue Bovine Steak + Sushi House. We offer premier secure private wine storage, designed to preserve your collection under optimal conditions. Our exclusive connections with prestigious wineries and distilleries from across the globe offer members unparalleled access to limited-edition and rare wines, often before they hit the public market. Guiding this experience is our Michelin-Awarded Sommelier, and the Liberty Group Sommelier team of 20+.

The club also offers members-only events, wine tastings, and exclusive access to rare vintages, making it the ultimate destination for both casual and serious wine lovers.

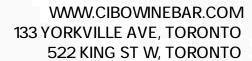
PRIVATE DINING ROOM 1 | 32 SEATED, 66 STANDING PRIVATE DINING ROOM 2 | 20 SEATED, 40 STANDING













TRADITIONAL ITALIAN FLARE

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 TORINO | 12 SEATED TOSCANA | 16 SEATED VERONA | 16 SEATED MILANO | 24 SEATED YORKVILLE AVENUE TOSCANA | 30 SEATED MILANO |14 SEATED





















ELEVATED BLEND OF WESTERN CHARM & VIBRANT ALLURE

Paris Texas is the newest hotspot in the heart of Toronto located on King Street West, owned by Liberty Group and Municipal Goods. It is an upscale sports and country establishment, with both the menu and aesthetic paying homage to the decadent era of western saloons, offering gourmet Parisian and Texas cuisine. Upon entry, the exposed brick and luxurious finishings invite you to a unique social experience, encouraging conversation and camaraderie. Paris Texas is a multipurpose sophisticated venue suitable for a wide variety of private and corporate events.

PRIVATE DINING ROOM | 20 GUESTS

SEMI-PRIVATE SPACE (SEATED) | 80 GUESTS

SEMI-PRIVATE SPACE (STANDING) | 120 GUESTS

MAIN ROOM STANDING RECEPTION (BUYOUT) | 500 GUESTS

PATIO (BUYOUT) | 200 STANDING, 100 SEATED

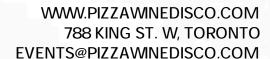
PATIO (SEMI-PRIVATE) | 30 STANDING, 20 SEATED













A BOLD FUSION OF RETRO ENERGY & MODERN ELEGANCE

Pizza Wine Disco, also known as PWD, is the hottest spot on Toronto's King Street West area near Stanley Park. PWD is an Italian restaurant by day, and a discotheque by night. Bringing you the flavours of pizza, wine, and all things Italian, while focusing on having a fabulous time. It is the ultimate space to host any style of event with its open concept dining room and kitchen, creating a welcoming atmosphere and experience for all guests.

SEATED EVENT I 78 GUESTS COCKTAIL EVENT I 120 GUESTS











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