



# BOVINE WINE CLUB

A PROJECT BY: **Liberty**  
Entertainment Group  
[WWW.LIBERTYGROUP.COM](http://WWW.LIBERTYGROUP.COM)



## LOCATED AT UNION STATION

Bovine Wine Club is in the heart of the financial district at Union Station with direct access at the corner of Bay + Front street.

The club is directly connected to the interior walkway leading to Scotiabank Arena. It is also located above the subway station which provides access to all railway systems: TTC, UP Express, and GO Transit.

Union Station Entrance  
65 Front ST W Unit 108  
Toronto, ON M5J 1E3







## EXCLUSIVE PRIVATE DINING + EVENT SPACE

Whether it's a seated dinner, a stand-up cocktail reception, or a casual lounge gathering, we offer a setting tailored to your needs.



### Private Dining Room 1

Seated: 32 guests maximum

Cocktail Reception: 65 guests maximum

*\*food + beverage minimums will apply\**



### Private Dining Room 2

Seated: 16 guests maximum

*\*exclusively booked for Bovine Wine Club members\**



### Full Venue Buyout

Standing: 175 guests maximum

To inquire about your event, please contact  
[info@bovinewineclub.com](mailto:info@bovinewineclub.com)

*Wine Club members get exclusive perks- ask us about our membership!*



# CHEFS





## EXECUTIVE CHEF

### SEAN BLOMELEY

Executive Chef Sean Blomeley has built an extraordinary portfolio that includes extensive experience within fine dining and classic steakhouses, both locally and internationally. His dedication in the kitchen has made him a respected leader and a key player in Toronto's culinary scene.

Prior to joining the Liberty Entertainment Group in 2019, Chef Blomeley proudly built a resume as an Executive Chef at many esteemed restaurants including notables like Sam's Chop House and Shrigley Hall Hotel, both in the United Kingdom. With great attention to detail, Chef Blomeley prides himself in building a dedicated team, executing exceptional cuisine, and sharing his passion for the culinary arts.





## EXECUTIVE SUSHI CHEF

YI JOO NA

Chef Yi-Joo Na is a seasoned culinary professional with over 27 years of experience in casual and premium restaurants, specializing in Japanese cuisine. Although he started cooking at 23, his culinary journey truly began when he moved to the GTA back in 2001. Driven by limitless opportunities and his commitment to culinary excellence, Yi-Joo transitioned into various roles, including General Manager, Head Chef, and Executive Chef, where he built restaurants from the ground up, improved his skills, and created thoughtful menus that reflected his passion for excellence.

As his career progressed, he found that his passion was fueled by high-quality ingredients and creativity in food presentation. He continuously strives to elevate the dining experience for guests by creating unique menu items, collaborating closely with team members to optimize positive guest experiences, and maintaining an unwavering commitment to culinary innovation.





# CANAPÉS + STATIONS



# CANAPÉS

Minimum order- 12 pieces- prices per piece

## Vegetarian

Vegetable Maki Roll (gf + vg)	\$5
Vegetable Spring Rolls (gf + vg)	\$5
Heirloom Tomato Crostini (v)	\$5
Mushroom Arancini (v)	\$6
Polenta Squares (vg)	\$6

## Seafood

Tempura Shrimp	\$6
Big Eye Tuna Tartare	\$9
Grilled Octopus Skewer (gf)	\$10
Togarashi Shrimp Skewer (gf)	\$12
Lobster Sliders	\$16

## Meat

Duck Spring Roll	\$8
Karaage Chicken Bites	\$6
Togarashi Beef Kabob (gf)	\$7
Steak Tartare Crostini	\$9
Wagyu Slider	\$12

## For The Table Makimonos

### Vegetable Maki \$19

soy-bean paper, asparagus, cucumber, avocado, inari, sakura, no ha

### Negi Hamachi \$23

yellowtail, scallions

### Futo Maki \$28

bluefin tuna, pickled radish, shrimp tempura, caviar, grilled sea eel, tamago, avocado, cucumber

### A5 Wagyu \$37

Miyazaki A5 wagyu, asparagus, soy glaze



# PLATTERS + FOOD STATIONS

## PLATTERS

### Canadian and International Cheese

house-made preserves, chutney, roasted nuts, crostini

small platter \$220 *serves up to 15*

large platter \$440 *serves up to 30*

### Charcuterie

chef's daily selection of cured meats, olives, pickles, roasted nuts

small platter \$220 *serves up to 15*

large platter \$440 *serves up to 30*

### Chef's Selection Sushi

2 pieces per guest \$22

5 pieces per guest \$54

### Sweet Treats \*minimum of 12

\$8 per piece

seasonal mini sweets

## STATIONS

### Caviar Bar

MP

bellinis, sour cream, chives, egg, shallots

### Oysters \*minimum order of a dozen

\$5 each

traditional sherry mignonette + apple cider + cucumber mignonette

### Chilled Seafood

\$85 per guest

king crab, lobster, jumbo prawns, salmon crudo, oysters, tobacco

lemon mignonette, tuna tartare, crispy shallots, soy mirin

### Canadian Prime Ribeye Carving Station (Chef-manned)

\$65 per guest

horseradish, mustards, pickled onion, slider buns

# LUNCH MENU





## **EXPRESS LUNCH**

\$65 per person

### **APPETIZER**

UNION GREENS (vg) (gf)

heirloom tomatoes, avocado, truffle vinaigrette

### **MAINS**

GRILLED ATLANTIC SALMON (gf)

asparagus, hollandaise

or

STEAK FRITES (gf)

Martin's Farm striploin, duck fat Kennebec fries,

peppercorn sauce

## LUNCH MENU 1

\$85 per person

### APPETIZERS

#### CAESAR SALAD

house-made dressing, bacon lardons, garlic  
croutons, anchovy + parmesan

or

#### PRIME STEAK TARTARE

house-made pickles, crostini

### MAINS

#### GRILLED ATLANTIC SALMON (gf)

asparagus, hollandaise

or

#### WAGYU STEAK BURGER

aged cheddar, garlic aioli, duck fat hand-cut  
Kennebec fries

or

#### PORCINI + RICOTTA RAVIOLI

truffled chardonnay cream

### DESSERT

#### ROYAL CHEESECAKE

West Coast black raspberry, white  
chocolate

## LUNCH MENU 2

\$92 per person

### APPETIZERS

#### UNION GREENS (vg) (gf)

heirloom tomatoes, avocado, truffle vinaigrette  
or

#### SPICY TUNA MAKI

BB sauce

or

#### PRIME STEAK TARTARE

house-made pickles, crostini

### MAINS

#### GRILLED ATLANTIC SALMON (gf)

asparagus, hollandaise

or

#### FILET MIGNON STEAK FRITES (gf)

6oz AAA filet, duck fat Kennebec fries,  
peppercorn sauce

or

#### PORCINI + RICOTTA RAVIOLI (v)

truffled chardonnay cream

### DESSERT

#### COCONUT CRÈME PIE

butter graham crust, coconut bavares,   
whipped cream, toasted coconut,   
pineapple coulis

## SIDES FOR THE TABLE

Made for sharing (serves 2)

\$20 per order

#### TRUFFLE FRIES

#### SAUTÉED SPINACH

#### BROCCOLINI WITH MORNAY

#### GRILLED ASPARAGUS WITH HOLLANDAISE

#### CREAMED WELSH FARM CORN WITH CORN NUTS

#### HAND-FORGED WOODLAND MUSHROOMS

#### ONION RINGS WITH SAFFRON AIOLI



# DINNER MENUS



# DINNER MENU 1

Served Family-Style  
\$190 per person

## APPETIZERS

CAESAR SALAD  
house-made Caesar dressing,  
bacon lardons, garlic croutons,  
anchovy, parmesan

+

CHEFS' SUSHI SELECTION

+

PRIME STEAK TARTARE  
house-made pickles, crostini

## MAINS

USD PRIME TENDERLOIN

22oz BONE-IN RIBEYE

12oz CANADIAN PRIME STRIPLOIN

\*Please advise of any dietary restrictions in advance—alternatives to steak can be provided with notice.

## SIDES

RUSSET DUCK FAT FRIES

SAUTÉED MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS WITH HOLLANDAISE

LOBSTER MAC+CHEESE

## DESSERTS

COCONUT CRÈME PIE

RASPBERRY CHEESECAKE

APPLE PIE



## DINNER MENU 2

Served Family-Style

\$240 per person

### APPETIZERS

#### CAESAR SALAD

house-made Caesar dressing,  
bacon lardons, garlic croutons,  
anchovy, parmesan

+

#### CHEFS' SUSHI SELECTION

+

#### PRIME STEAK TARTARE

housemade pickles, crostini

### MAINS

40oz DRY AGED PORTERHOUSE

44oz DRY AGED TOMAHAWK

40oz AGED 28 DAYS PORTERHOUSE

44oz AGED 28 DAYS TOMAHAWK

\*Please advise of any dietary restrictions in advance—alternatives to steak can be  
provided with notice.

### SIDES

RUSSET DUCK FAT FRIES

SAUTÉED MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS WITH HOLLANDAISE

LOBSTER MAC+CHEESE

### DESSERTS

COCONUT CRÈME PIE

RASPBERRY CHEESECAKE

APPLE PIE

# DINNER MENU 3

Served Family-Style  
\$320 per person

## APPETIZERS

### CAESAR SALAD

house-made Caesar dressing,  
bacon lardons, garlic croutons,  
anchovy, parmesan

+

### CHEFS' SUSHI SELECTION

+

### PRIME STEAK TARTARE

housemade pickles, crostini

## MAINS

44oz AUSTRALIAN WAGYU FLAMING TOMAHAWK

14oz USD WAGYU RIBEYE

6oz KOBE FILET MIGNON

\*Please advise of any dietary restrictions in advance—alternatives to steak can be provided with notice.

## SIDES

RUSSET DUCK FAT FRIES

SAUTÉED MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS WITH HOLLANDAISE

LOBSTER MAC+CHEESE

## DESSERTS

COCONUT CRÈME PIE

RASPBERRY CHEESECAKE

APPLE PIE



# ADDITIONAL ITEMS

The following can be added as an upgrade to the menu:

SHRIMP COCKTAIL: 1 piece per person  
\$10 per person

OYSTERS: 2 pieces per person  
\$10 per person

STRIPLOIN KOBE BEEF (2oz): 1 per person  
\$80 per person

GRILLED SHRIMP: 1 per person  
\$10 per person

LOBSTER TAIL (8-10oz): 1 - 2 people  
\$120 per two people

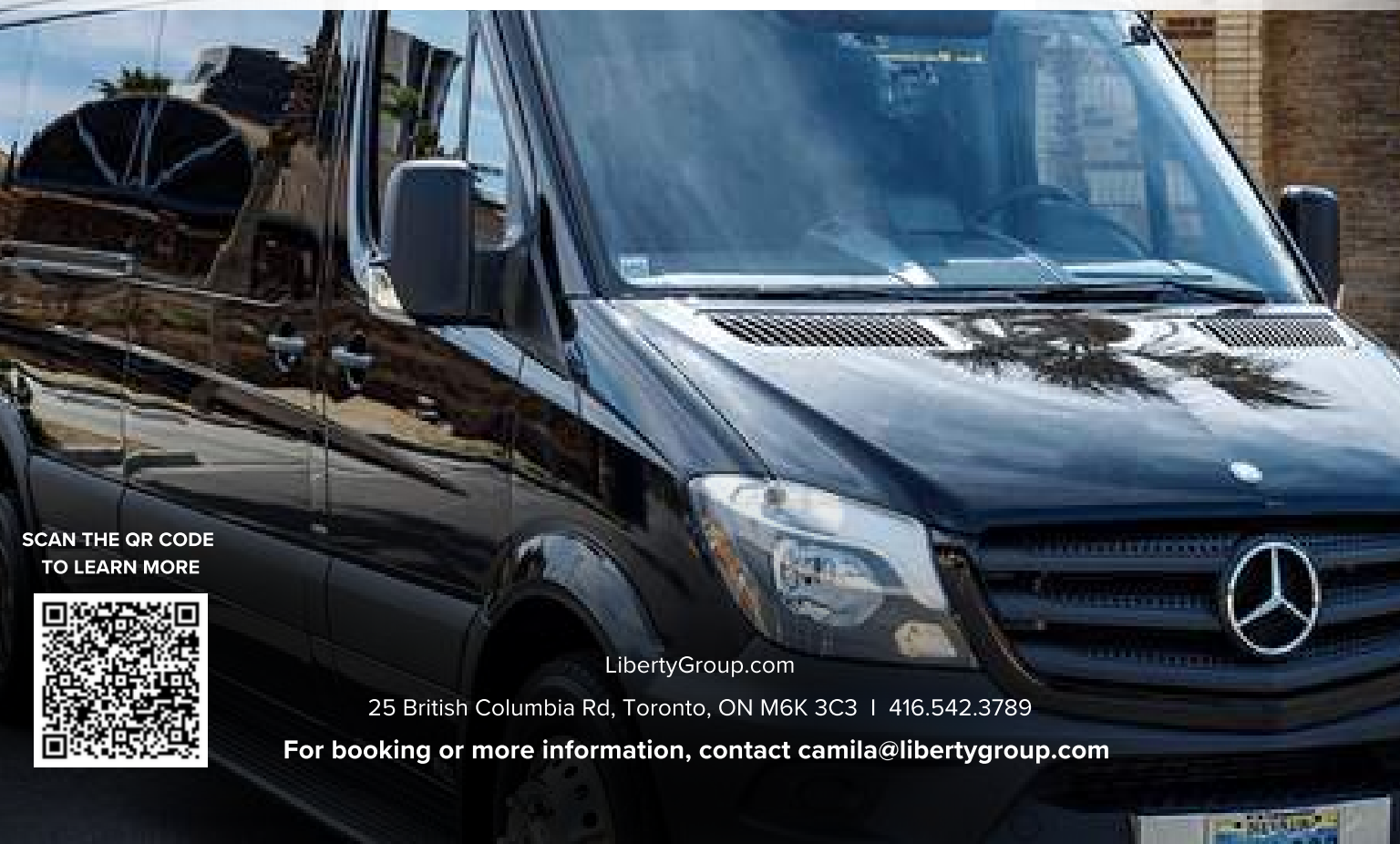
ALASKAN KING CRAB LEGS: ½ lb per 2-3 people  
\$125 per two people



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## LIVERY SERVICES



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[LibertyGroup.com](http://LibertyGroup.com)

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For booking or more information, contact [camila@libertygroup.com](mailto:camila@libertygroup.com)