



PREMIER  
*Corporate*  
VENUES

TORONTO



CASA LOMA



For over three decades, the Liberty Entertainment Group has been redefining Toronto's restaurant, nightlife and special event experiences. As developers and operators of numerous landmark establishments, we are proud to be recognized as one of the most successful and innovative companies in the industry. The Liberty Entertainment Group has gained global recognition by developing and operating an impressive roster of unique venues, rich in detail and originality.

With over 500,000 square feet of hospitality space, the Liberty Entertainment Group caters to a diverse clientele of upwards of 1.75 million people per year. Our team is dedicated to the highest standards of hospitality and customer service. We pride ourselves in making each and every occasion one of a kind.

Nick Di Donato, President + CEO

## THE COLLECTION

CASA LOMA | A Unique Majestic Castle

LIBERTY GRAND ENTERTAINMENT COMPLEX | A Historic Lakefront Complex

BLUEBLOOD | A Renowned Steakhouse situated in Toronto's Casa Loma

DON ALFONSO 1890 | Featuring Italian Michelin Star Chef Ernesto Iaccarino

CIBO WINE BAR | Brand of Casual Eateries King St W | Yorkville | Yonge St

XANGO | In the Heart of the Entertainment District

ARCANE | Unmatched Nightlife and Private Event Hosting

PREMIER  
*Corporate*  
ENVIRONMENTS

## LIBERTY GRAND





# TORONTO'S MAJESTIC CASTLE

## RICH IN ELEGANCE AND HISTORY

Completed in 1914, Casa Loma is surrounded by five acres of lush gardens in the heart midtown Toronto. This historical landmark is one of North America's only castles and offers a one-of-a-kind backdrop for any corporate event. The elegance of the interior begins in the Great Hall with its impressive 60ft ceiling. The Conservatory boasts a one-of-a-kind stained glass ceiling, wrought iron water fountain and rose marble floor. The Library, which is paneled with the original herringbone oak floors, provides a warm contrast to the marble of the Conservatory. Decorated with several crystal chandeliers, the Library is the perfect room for any reception or dinner.

Complementing the magnificence of the interior, the Glass Pavilion is a seasonal structure that operates from late May to mid-September is situated on the lower terrace overlooking our heritage gardens. The Pavilion is a stunning space to host a private event as both the castle and the cityscape become a back drop to your guests.



LIBRARY



CONSERVATORY



GLASS PAVILLION



TERRACE AND GARDENS

### DIMENSIONS & MAXIMUM CAPACITIES:

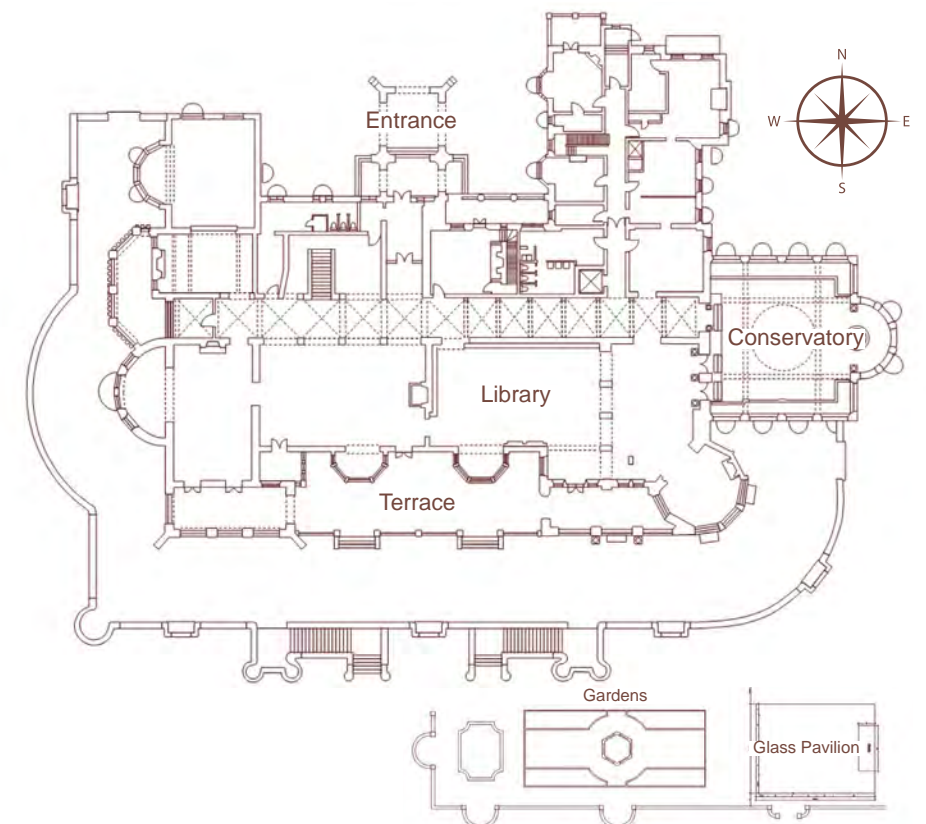
LIBRARY  
80FT LONG X 39FT WIDE  
BANQUET STYLE | 200 GUESTS  
RECEPTION | 250 GUESTS

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

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

TERRACE  
RECEPTION | 200 GUESTS

ENTIRE FACILITY | 1500 GUESTS



EVENTS@CASALOMA.CA

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

canadianspecial events  
**READERS'**  
CHOICE AWARDS 2017

FAVOURITE EVENT  
VENUE IN CANADA

**BIZBASH**  
EVENT STYLE AWARD

BEST VENUE IN  
NORTH AMERICA

# Amenities

EXECUTIVE CHEF CUSTOMIZED MENUS

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

ALL-INCLUSIVE STANDARD, PREMIUM AND DELUXE BAR PACKAGES



CUSTOMIZED CASA LOMA BRANDED GIFTWARE ITEMS

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDORS

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

WI-FI AVAILABLE

STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION

CUSTOMIZED LIGHTING PACKAGES

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

HANDICAP ACCESSIBILITY THROUGHOUT BUILDING

# Menus



## SAMPLE CHEF MENU ONE

Lobster Ravioli  
Cognac Lobster Bisque Emulsion, Basil Cress

Braised Beef Short Rib  
with Merlot Pan Jus, Cauliflower  
and Yukon Potato Purée, Market Vegetables

OR

Beef Tenderloin  
Mushroom a la Creme, Pommeray Mustard Mash, Grilled Asparagus,  
Glazed Baby Carrot, Port Wine Jus

Chocolate Baci Truffle Bombe, Raspberry Coulis, Frangelico Cream

## SAMPLE CHEF MENU TWO

Pear and Endive Salad  
Crumbled Gorgonzola, Candied Pecans, Raspberry Vinaigrette

Chilean Seabass  
Young Pea Purée, Chanterelles, Chardonnay Citrus Butter

OR

Cornish Hen Filled  
with Wild Rice Pear and Pink Peppercorn Chutney and Natural au Jus

Classic Vanilla Bean Crème Brûlée topped with Fresh Berries.

## MENU SELECTION

Our chef menus have been designed to cater to the varied tastes of our guests.

In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

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



# TORONTO'S PREMIER LAKEFRONT COMPLEX

LUXURY AND TRADITIONAL ELEGANCE

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



AWARD WINNING  
WEDDING VENUE



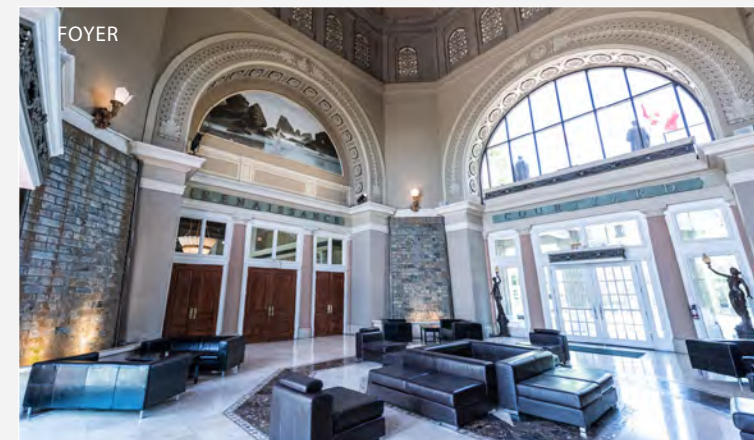
ARTIFACTS ROOM



GOVERNOR'S ROOM



CENTENNIAL ROOM



FOYER

## DIMENSIONS & MAXIMUM CAPACITIES:

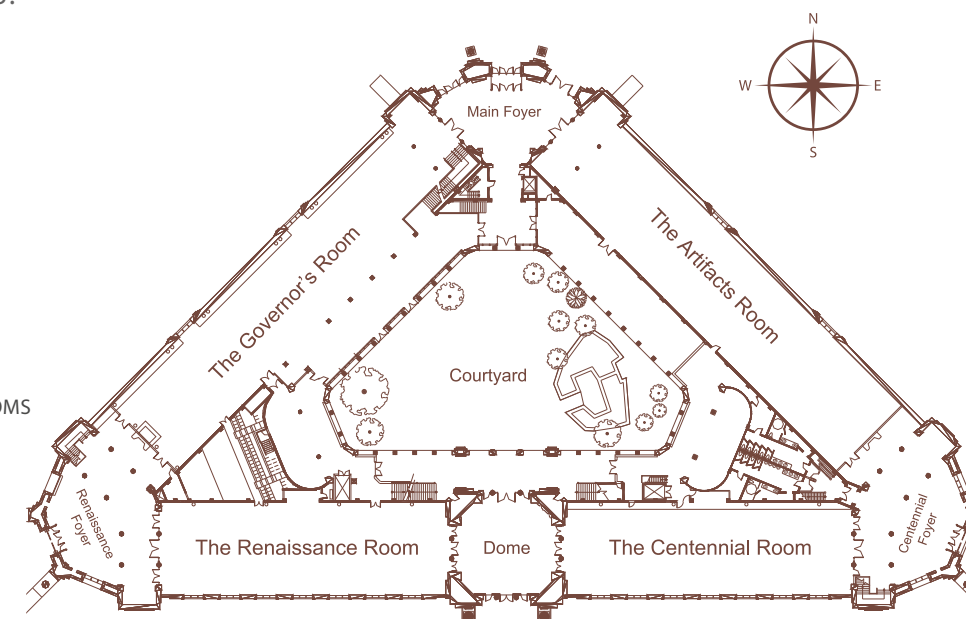
GOVERNOR'S ROOM  
172FT LONG X 61FT WIDE  
THEATRE STYLE | 1000 GUESTS  
BANQUET STYLE | 800 GUESTS  
RECEPTION STYLE | 1500 GUESTS

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

RENAISSANCE & CENTENNIAL ROOMS  
124FT LONG X 42FT WIDE  
THEATRE STYLE | 500 GUESTS  
BANQUET STYLE | 300 GUESTS  
RECEPTION STYLE | 600 GUESTS

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

ENTIRE FACILITY | 4000 GUESTS



INFO@LIBERTYGRAND.COM

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

# Amenities

EXECUTIVE CHEF CUSTOMIZED MENUS

ALL-INCLUSIVE STANDARD  
AND PREMIUM BAR PACKAGES

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

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

PRIVATE ENTRANCES W/ LARGE RECEPTION FOYERS

COAT CHECK AVAILABLE & HANDICAP ACCESSIBILITY

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

VALET PARKING AVAILABLE UPON REQUEST

WI-FI AVAILABLE

PLATFORM STAGE AND STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION

FULLY RETRACTABLE LARGE VIDEO SCREENS

CUSTOMIZED LIGHTING PACKAGES

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING



# Menus



## SAMPLE CHEF MENU ONE

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

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

OR

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

White Chocolate Cheesecake, Champagne Glazed Strawberries

## SAMPLE CHEF MENU TWO

Arugula and Friseé Salad with Air Dried Cherry  
Tomatoes, Goat Cheese, Red Onion and Sherry Reduction

Miso Marinated Grilled Salmon  
Preserved Lemon and Arugula Risotto, Market Vegetables, Curried Carrot and Turmeric Jus

OR

Baked Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce

Tarte au Citron, Lemon Meringue Snap, Sugar Berries

## MENU SELECTION

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Coffee (regular or decaffeinated), selection of teas.



THE ART OF FINE DINING INSIDE  
AN ICONIC CASTLE SETTING

One of Toronto's most acclaimed restaurants located inside historic Casa Loma, offering a refined dining experience in an upscale environment ideal for exclusive intimate dinners and other celebrations. BlueBlood Steakhouse offers a modern twist on the classic steakhouse, the menu highlights various cuts of the finest beef from around the world, as well as fresh seafood and an extensive international wine and spirit list.



OAK ROOM



LIBERTY SUITE

MAXIMUM CAPACITIES:

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

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



INTERNATIONALLY ACCLAIMED  
FINE DINING

Don Alfonso 1890 Toronto is the only North American location of world-renowned Michelin Star Chefs Alfonso and Ernesto Iaccarino's award winning concept which is characterized by its modernity, Mediterranean flare and the exceptional quality of the raw materials used. Located atop the iconic Westin Harbour Castle on the edge of Lake Ontario, Don Alfonso offers a unique backdrop for a one of a kind celebration. The spacious location on the 38th floor, offers stunning views of the city skyline and Toronto's harbor.



MAXIMUM CAPACITIES:

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



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



## RUSTIC ITALIAN FLARE

### PRIVATE EVENTS - CIBO WINE BAR

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

### KING STREET WEST



#### Private Dining Capacities

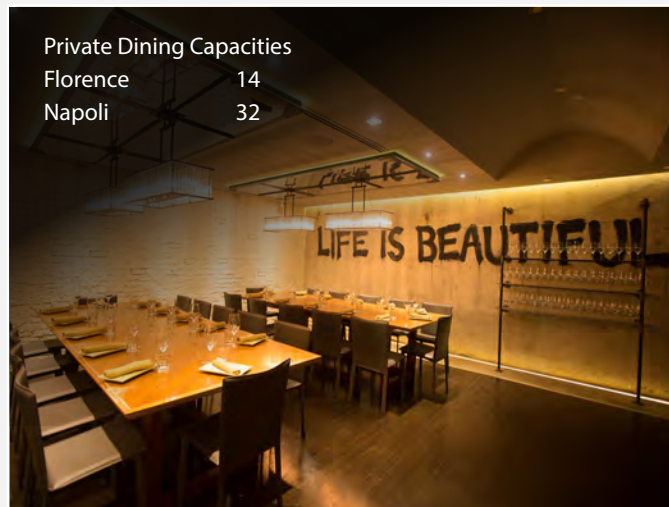
Verona Room	12
Torino Room	14
Toscana Room	16
Milano Room	24



INFO-KINGST@CIBOWINEBAR.COM

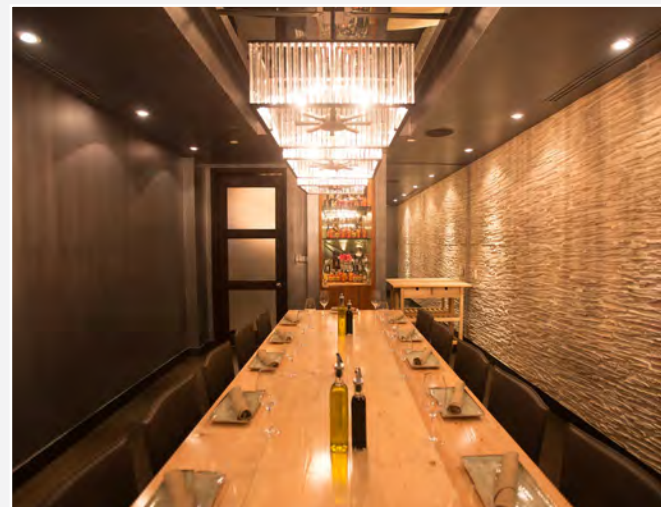
522 KING STREET WEST, TORONTO | 416 504 3939

### YORKVILLE



#### Private Dining Capacities

Florence	14
Napoli	32



INFO-YORKVILLE@CIBOWINEBAR.COM

133 YORKVILLE AVENUE, TORONTO | 416 925 2143



## EUROPEAN CHARM IN UPTOWN YONGE

### PRIVATE EVENTS - CIBO YONGE STREET

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



#### MAXIMUM CAPACITIES:

BANQUET STYLE | 90 GUESTS  
RECEPTION STYLE | 110 GUESTS



INFO-YONGE@CIBOWINEBAR.COM

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



Xango’s menu focuses on an eclectic mix of cuisines, twisting Asian and Peruvian flavours to create a breakthrough restaurant experience that encompasses both authentic dishes and inspired new favourites. Like the food, the space itself is both bold and vibrant and an eclectic mix of cultures. The main dining room features expansive colourful artwork and custom lighting fixtures. Xango fuses natural raw materials such as wood beams and exposed brick walls with contemporary art inspired by urban culture. Arcane is the city's premier nightlife destination. The space is designed to evoke a sense of playfulness for a truly unique dining experience. Arcane fuses sophisticated Baroque undertones with modern design and state-of-the-art sound, lighting and visual effects. With a 4K display spanning 30 feet across the interior as a backdrop for exotic performers, this venue is shrouded in mystery, laced with drama, and immediately captivating. Arcane also features a secluded 2,000 square foot patio thats serves as an oasis in the heart of the city.



INFO@XANGOTORONTO.COM  
461 KING STREET WEST, TORONTO | XANGOTORONTO.COM | 416 598 4730

# ar·cane

## A UNIQUE EXPERIENCE IN THE HEART OF DOWNTOWN

BRIGHT AND BOLD FLAVOURS IN A  
CONTEMPORARY AND ECLECTIC SETTING



MAXIMUM CAPACITIES:

XANGO  
DINING ROOM BANQUET STYLE | 60 GUESTS  
PRIVATE DINING ROOM BANQUET STYLE | 16 GUESTS

ARCANE  
LOUNGE BANQUET STYLE | 60 GUESTS  
PATIO RECEPTION STYLE | 140 GUESTS

INFO@ARCANERONTO.COM  
461 KING STREET WEST, TORONTO | ARCANETORONTO.COM | 416 598 4730

*Chef*



## MICHAEL EWING

*A*s a thirty year veteran of the culinary industry and having worked in many of Toronto's top restaurants and catering companies, Michael draws upon his many years of culinary and operations experience in his position as the Vice President of Operations and Corporate Executive Chef for all of the Liberty Entertainment Group properties (Liberty Grand, Casa Loma, BlueBlood Steakhouse, Don Alfonso 1890, Xango and Cibo Wine Bar in Toronto).

My culinary team and I have expertly crafted a selection of set menus designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte options from which our catering team will work with you to custom-design a menu that perfectly suits your needs and event vision.

The Liberty Group culinary team prides itself on tailoring our menu creation to each unique special event we host. Using our state of the art facilities and high quality locally sourced ingredients, we always maintain quality and excellence.

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

Michael Ewing  
Corporate Executive Chef &  
Vice President Operations

## STANDARD HORS D'OEUVRES

### COLD SELECTIONS

Caprese Salad Skewer, Tomato, Bocconcini & Basil  
Eggplant Caponata, Parmesan on a Crostini  
Peppered Beef, Horseradish Cream, Pickled Onion on a French Baguette  
Herbed Goat Cheese Phyllo with Cranberry Chutney  
Peking Duck Salad Roll with Hoisin Sauce  
Thai Vegetable Salad Roll with Ponzu Dipping Sauce  
Assorted Vegetable Sushi with Soy Sauce and Wasabi  
Prosciutto wrapped Asparagus with Vincotto  
Smoked Salmon Tandoori, Citrus Soy  
Antipasto Skewer - Olive, Bocconcini, Zucchini, Artichoke

### HOT SELECTIONS

Crispy Polenta Bites with Truffle Aioli  
Falafel with Garlic Tahini  
Feta and Spinach Filo  
Petite Ham & Gruyere Tartlet  
Sundried Tomato & Mozzarella Arancini  
Vegetable Gyoza with Ponzu Dipping Sauce  
Carrot and Mushroom Spring Roll with Spicy Plum Sauce  
Beef Empanada served with Chimichurri  
Potato Samosa with Coriander Chutney  
Spicy BBQ Chicken Lollipops  
Beef Siu Mai with Sesame & Soy Sauce  
Asparagus Tempura with Saffron Dipping Sauce  
Sesame Chicken Satay with Citrus Soy

**PREMIUM HORS D'OEUVRES**  
**COLD SELECTIONS**

Smoked Salmon with Chive Gougere

Crab Salad Tartlet

Shrimp Ceviche, Cucumber Pico de Gallo

Imperial Salad Roll with Ponzu Dipping Sauce

Korean Style Beef Tartar & Pear

Assorted Sushi with Soy

**HOT SELECTIONS**

Shrimp Dumpling, Sesame Soy

Coconut Shrimp, Sweet Chili Lime Sauce

Pomegranate Molasses Glazed Beef Skewer

Bacon Scallop Skewer

Fried Calamari, Lemon Mayo

Fish Pakora with Coriander Chutney

## CLASSIC SOUP SELECTIONS

Corn Chowder, Yukon Gold Potato and Shrimp  
Leek and Potato, Smoked Bacon and Scallion Cream  
Mushroom Soup with Truffle Foam  
Roasted Butternut Squash, Apple Compote and Cinnamon Cream  
Roasted Cauliflower and Cheddar with Chive Cream  
Tomato and Roasted Garlic Bisque with Sweet Basil Pesto  
Curried Coconut Lentil with Cilantro Pesto

## STANDARD SALAD SELECTIONS

Fattoush Salad, Cucumber, Watermelon Radish, Grape Tomato, Pita Chip and Sumac Mint Vinaigrette  
Caesar Salad, Pancetta, Parmesan, Crouton and Roasted Garlic Vinaigrette  
Baby Lola Rosa Salad, Raspberry, Toasted Walnut and Sherry Maple Vinaigrette  
Organic Green Salad, Roasted Pear, Crumbled Goat Cheese & Balsamic Vinaigrette  
Spinach & Blonde Frisee Salad, Spiced Pecan, Cherry Tomato and Lemon Herb Vinaigrette  
Arugula & Trviso Salad, Mandarin, Red Onion and Citrus Mirin Vinaigrette

## PREMIUM SALAD & APPETIZER SELECTIONS

Candy Cane and Golden Beets, Goat Cheese Crema, Orange Fillet & Pistachio  
Caprese Salad, Buffalo Mozzarella, Vine Ripened Tomato, Extra Virgin Olive Oil and Aged Balsamic  
Smoked Salmon, Asparagus, Celeriac Remoulade and Tobiko  
Warm Spiced Shrimp, Pea Puree, Kale and Pancetta  
Antipasto, Prosciutto, Soppressata Salami, Grilled Vegetable, Melon, Olives,  
Grilled Artichoke and Bocconcini  
Togarashi Crusted Tuna, Asian Slaw, Edamame, Wasabi Cream

## PASTA & RISOTTO SELECTIONS

Penne Rigate with Tomato Basil Sauce  
Cheese Tortellini with Herb Parmesan Cream  
Gemelli, Shrimp, Blistered Tomato, Spinach and Roast Garlic  
Rigatoni, Eggplant Caponata, Olives and Ricotta Salata  
Orrechiette, Italian Sausage, Garlic Rapini and Aglio Olio  
Ricotta Ravioli, Rapini, Toasted Walnut, Parmesan Cream  
Mushroom Risotto with Truffle Essence  
Butternut Squash Risotto, Grana Padano  
Spinach Ricotta Cannelloni, Asparagus with Tomato Basil Sauce  
Short Rib Ravioli, Mushroom Ragout and Brown Butter Cream

### **DUO PASTA**

Penne Rigato with Tomato Basil Sauce and Cheese Tortellini with Herb Parmesan Cream

## SEAFOOD PLATTERS

Served Family Style with Green Salad & Balsamic Dressing  
Breaded Calamari, Lemon, Caper Aioli  
Sauteed Garlic Shrimp, Breaded Calamari, White Wine Braised Mussel, Fried Cod

## ENTRÉE SELECTIONS

### **BEEF**

8 oz New York Style Striploin, Red Wine Shallot Reduction

Braised Boneless Short Rib, Natural jus

8 oz Beef Tenderloin, Bourbon Peppercorn

Mushroom Crusted Veal Tenderloin, Balsamic Merlot Jus

### **POULTRY**

Thyme Lemon Chicken Supreme, Mustard Cream

Half Cornish Hen, Pomegranate Glazed, Chicken Jus

Stuffed Chicken, Sundried Tomato Ricotta, White Wine Cream

### **FISH**

Oven Roasted Blackened Salmon, Chimichurri

Pan Seared Branzino, Pepperonata

Miso Ginger Glazed Cod, Chive Beurre Blanc

### **DUO ENTRÉE SELECTIONS**

5oz NY Striploin with Bourbon Peppercorn Jus & Chicken Supreme with Mustard Cream Sauce

5oz Beef Tenderloin, Truffle Red Wine Sauce and Garlic Shrimp

5oz New York Style Striploin, Red Wine Shallot Jus and Lobster Thermidor, Parmesan Cream

## MAIN COURSE ACCOMPANIMENTS

(Choice of 1)

Rosemary Lemon Fingerling Potato

Roasted Garlic Mash

Buttermilk Potato Puree

Truffle Chive Potato Pave

Yukon Gold, Cheddar Galette

Arugula Lemon Risotto

Mushroom Risotto

Saffron Risotto

Herb Mustard Rosti

Bacon Horseradish Rosti

### **Vegetarian and Vegan Entrées**

Eggplant Parmesan, Mozzarella, Gnocchi, Tomato Sauce and Basil (v)

Vegetable Strudel Phyllo, Asparagus, Roasted Sweet Potato, Mushroom Gruyere (vegan)

Mushroom Chestnut Tart, Burnt Scallion Pesto with Seasonal Vegetable (v)

Spiced Roasted Cauliflower, Moroccan Style Chickpea Cous Cous Pilaf,  
Seasonal Vegetable and Spiced Coconut Sauce (vegan)

Chili Garlic Tofu, Bok Choy and Edamame Fried Rice (vegan)

Quinoa Cakes, Fava Bean Ragout and Seasonal Vegetable (vegan)

## DESSERTS

Baci Bombe, Chocolate Hazelnut Mousse, Wafer Paillette and Ganache

Classic Vanilla Bean Crème Brulée, Praline Crumble

Tiramisu, Espresso dipped Lady Finger, Mascarpone Cream in a Chocolate Cup

New York Style Cheesecake, Fresh Berries, Strawberry Caramel

Lemon Tart, Lemon Curd, Vanilla Sable Tart, Burnt Swiss Meringue, Citrus Salad

Vanilla Panna Cotta, Fresh Blueberries, Gold Leaf in a Chocolate Tulip Cup

Butter Tart, Roasted Pecan and Maple Caramel Ice Cream

Apple Crumble, Caramelized Apples, Buttery Crumble and Caramel Ice cream

Strawberry White Chocolate Tart, Fresh Strawberries, Toffee Crunch

Salted Chocolate Mousse, Fresh Raspberries, Vanilla Anglaise

## RECEPTION AND FOOD STATIONS

Reception Stations are designed to add to your function.

All reception stations require a minimum purchase of 100 guests unless otherwise noted

\*Chef Attendant Labour fee applicable for live-stations

### **Antipasto Table**

Grilled Vegetable Platters, Cured and Smoked Meat Platters, Canadian/Italian Cheese Board, Assorted Marinated Olives, Tomato Salad, Assorted Fresh Bread and Crisps

### **Mezza Table**

Hummus, Baba Ghanoush, Greek Salad, Marinated Olives, Assorted Bread and Pita

### **Artisan Cheese Station**

International/Canadian Cheese selection, Truffle Honey, Grapes, Assorted Bread and Crackers

### **Jumbo Shrimp Cocktail Bar**

Chilled Jumbo Shrimp, Classic Cocktail Sauce, Creamy Marie Rose Sauce, Lemon Wedges

### **Oyster Bar**

\*pre-shucked station; Chef attendant for live-shucking station available at an additional cost

\*min order 200 pieces

Served with Mignonette sauce, Cocktail Sauce, Lemon wedge, Tabasco

### **Sushi Bar**

\*min order 12 dozen

Assorted EDO sushi selection, Soy Sauce, Pickled Ginger, Wasabi

### **Dim Sum**

Vegetable Gyoza, Har Kaw, Chicken Satay, Beef Sui Mai and Spring Roll served with Plum Sauce, Soy Sauce and Siracha Hot Sauce

### **Smoked Meat Sandwich**

Montreal Smoked Brisket, Rye Bread served with Mustards, Sauerkraut, Pickles

### **Bao**

Served in a Warm Steam Bun, with Cilantro, Pickled Carrot Daikon Salad, Crushed Peanut, Hoisin Sauce  
Five Spiced Crispy Chicken  
Crispy Roast Pork  
Star Anise Braised Beef

## CARVING STATIONS

\*Chef Attendant Labour Fee Applicable for All Carving Stations

**Roasted Striploin**

(Beef Jus, Horseradish, Mustards, Rolls)

Minimum order of 100 people

**Herb Cumin Crusted Lamb Leg**

(Tzatziki, Mustards, Tabbouleh, Pita)

Minimum order 100 people

**Baked Salmon Wellington**

(Wholegrain Mustard Cream)

Minimum order of 50ppl

**Porchetta**

(Sauteed Rapini, Hot Pepper, Mustards, Rolls)

Minimum order of 80ppl

## LATE NIGHT SAVORY STATIONS

\*minimum purchase of 65% of guest attendance required

Hand Cut Fries, Herb Sea Salt

House Made Mini Corn Dog, Honey Mustard, Ketchup

Mini Beef Slider, Onion Jam, Aged Cheddar, Chipotle Mayo

Mini Crispy Chicken Slider, Slaw, Cajun Aioli

Classic Poutine, Quebec Cheese Curd, Gravy

Stir Fry Vegetation Chow Mein in Take Out Box

Gourmet Pizza (Select Two: Margherita, Pepperoni, Deluxe Vegetable)

Taco, Salsa, Guacamole, Cheese, Choice of Chorizo, Beef or Chicken and Vegetable

Potato Perogies, Caramelized Onion, Sour Cream, Bacon, Cheddar, Scallion

Grilled Cheese, Aged Cheddar, Swiss & Crisp Apple

## SWEET STATIONS

\*minimum purchase of 65% of guest attendance required

### **Mini Sweet Table One**

Selection of Mini Pastries, Tartlets, Cookies and Biscotti, Cannoli, Chocolate Dipped Strawberries

### **Mini Sweet Table Two**

Selection of Mini Pastries, Tartlets, Cookies and Biscotti, Cannoli, Chocolate Cheesecake Lollipops, Chocolate Dipped Strawberries and Fresh Seasonal Fruit

### **Fresh Seasonal Fruit and Berries Platter**

### **Gelato Bar**

\* Chef Attendant Required

Your Choice of 3 Gelato flavours

Served in a Small Cup or Waffle Cone

Flavour Selections - Lemon, Tiramisu, Pistachio, Chocolate, Raspberry, Ferrero Rocher

### **Churros**

Fresh Fried Spanish Style Donut

Plain and Dusted in Cinnamon Sugar

Served with Hot Chocolate Sauce, Caramel Sauce

### **Cannoli Station**

\* Chef Attendant Required

Cannoli filled with Ricotta or Mascarpone Cheese

Assorted Flavours (Choose 2) Chocolate, Pistachio or Candied Orange

### **Doughnuts**

\*minimum order of 4 dozen with a minimum of 2 dozen per flavour

Jelly, Boston Cream, Whipped Nutella, Strawberry Shortcake, Lemon Mascarpone, Cinnamon Sugar

### **Cupcakes**

\*minimum order of 4 dozen with a minimum of 2 dozen per flavour

Lemon Cream, Chocolate, Very Berry, Vanilla, Rocky Road, Smores

## STANDARD BAR PACKAGE

### **BAR RAIL**

Rye: Crown Royal  
Scotch: J & B  
Rum: Captain Morgan White  
Vodka: Smirnoff  
Gin: Gordons  
Martini Dry/Martini Sweet  
Triple Sec

### **BAR & DINNER WINES**

Casa Vinicola G. Cesari, Bertoldi Merlot Delle Venezie  
Casa Vinicola G. Cesari, Principe Bianco del Veneto, Veneto

### **TOAST**

Sparkling Wine Toast: Villa Sandi Prosecco

### **DOMESTIC BEER**

Labatt Blue, Budweiser, Bud Light

### **COOLER**

Smirnoff Ice

*Coffee & Tea Served with Dessert*  
*Soft Drinks, Juices, Bottled Water available from the Bar*

#### Alcoholic Beverage Service

Liberty Grand 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 the Liberty Grand. 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.

## PREMIUM BAR PACKAGE

### **BAR RAIL**

Rye: Crown Royale Northern Harvest  
Scotch: Johnnie Walker Red  
Rum: Captain Morgan Spiced  
Vodka: Ketel One  
Gin: Tanqueray  
Single Malt: Glenfiddich 12 year  
Tequila: Tromba Silver  
Bourbon: Bulleit  
Martini Dry/Martini Sweet  
Triple Sec

### **BAR & DINNER WINES**

Casa Vinicola G. Cesari, Bertoldi Merlot Delle Venezie  
Casa Vinicola G. Cesari, Principe Bianco del Veneto, Veneto  
\*\*Upgraded Wine Glasses\*\*

### **TOAST**

Sparkling Wine Toast: Villa Sandi Prosecco

### **DOMESTIC & IMPORTED BEER**

Labatt Blue, Budweiser, Bud Light,  
Mill St. Organic, Alexander Keith's, Corona, Stella Artois

### **COOLER**

Smirnoff Ice

### **LIQUEURS & MARTINI MIXERS**

Sour Apple, Melon Liqueur, Blue Curacao, Lychee Soho, Amaretto, Baileys, Kahlua, Grand Marnier,  
Hennessy VS, Jack Daniels, Amaro Montenegro, Aperol, Campari, Sarpa Di Poli Grappa

*Coffee & Tea served with Dessert*

*Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino available from the Bar*

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