



PREMIER  
*Wedding*  
VENUES





# PREMIER *Wedding* VENUES

## THE COLLECTION TORONTO

CASA LOMA | Unique Majestic Castle

LIBERTY GRAND ENTERTAINMENT COMPLEX | Historic Lakefront Complex

BLUEBLOOD | Renowned Steakhouse Situated in Casa Loma

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

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

XANGO | In the Heart of the Entertainment District

ARCANE | Unmatched Nightlife and Private Event Hosting



For over three decades, the Liberty Entertainment Group has been redefining Toronto restaurant, nightlife and special event experiences. As developers and operators of numerous landmark establishments, we are proud to be recognized as one of the most successful and innovative companies in the industry.

The Liberty Entertainment Group has gained global recognition by developing and operating an impressive roster of unique venues, rich in detail and originality.

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

A handwritten signature in black ink, appearing to read 'Nick Di Donato'.

Nick Di Donato, President + CEO

## *Liberty Grand*







# Toronto's Majestic Castle

RICH IN ELEGANCE AND HISTORY

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



LIBRARY



CONSERVATORY



GLASS PAVILION



GARDENS

## MAXIMUM CAPACITIES:

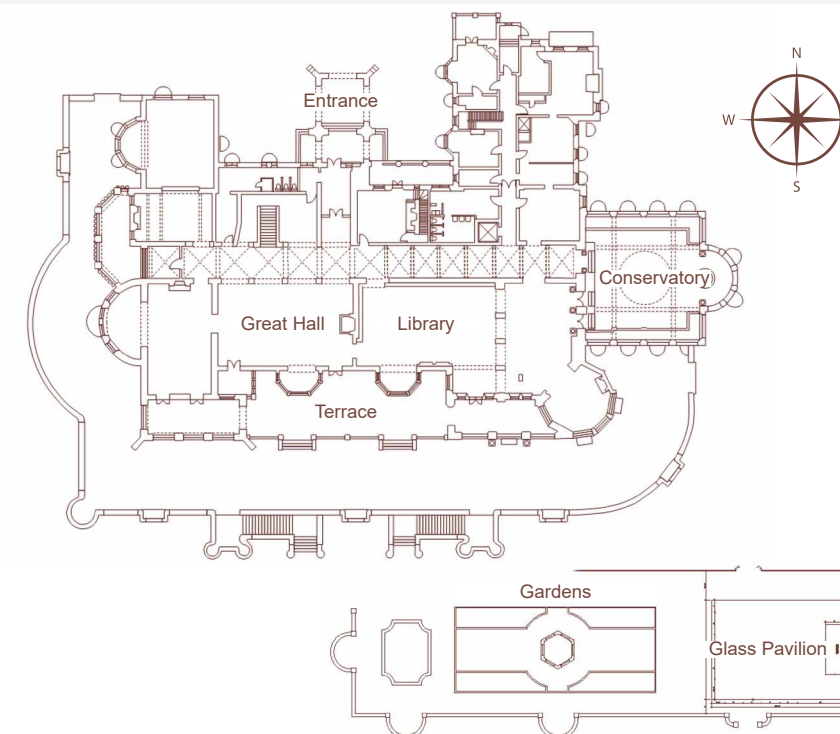
LIBRARY  
BANQUET STYLE | 200 GUESTS  
RECEPTION | 250 GUESTS

CONSERVATORY  
BANQUET STYLE | 80 GUESTS  
RECEPTION | 150 GUESTS

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

TERRACE  
RECEPTION | 200 GUESTS

ENTIRE FACILITY | 1500 GUESTS



AWARD WINNING HERITAGE ATTRACTION AND EVENT VENUE

canadianspecial events  
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VENUE IN CANADA

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PREMIER  
*Wedding*  
VENUES

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



# Services



EXECUTIVE CHEF CUSTOMIZED MENUS  
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN  
CAMEO LEATHER CHAIRS  
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD, PREMIUM  
& DELUXE BAR PACKAGES

COMPLIMENTARY BRIDAL SUITE W/  
SPARKLING WINE AND SWEET PLATTER

CASTLE INTERIOR, ROOFTOP AND  
SURROUNDING LANDSCAPED  
GROUNDS AVAILABLE FOR PHOTOS

CUSTOMIZED CASA LOMA  
BRANDED GIFTWARE ITEMS

ON-SITE SPECIAL EVENT  
COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDORS

SMART SERVE CERTIFIED FULLY  
UNIFORMED STAFF

WI-FI AVAILABLE

STATE-OF-THE-ART AUDIO/VISUAL PRODUCTION

CUSTOMIZED LIGHTING PACKAGES

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

HANDICAP ACCESSIBILITY THROUGHOUT BUILDING



# Menus



## SAMPLE CHEF MENU

Passed Hors D’oeuvres  
(3 pieces per person)

Appetizer  
Grilled Tiger Shrimp Cocktail  
Spiced Cucumber Salad, Gin Spiked Cocktail Sauce

Pasta Presentation  
Spinach Ricotta Ravioli with Porcini Sauce

Entrée  
Grilled Prime Cap-off Ribeye with Compound Butter

Dessert  
Tahitian Vanilla Crème Brûlée, Seasonal Berries

Coffee & Tea Service

## SAMPLE MEDITERRANEAN MENU

Passed Hors D’oeuvres  
(3 pieces per person)

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

Pasta Presentation  
Lobster Ravioli, Bisque Emulsion

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

Dessert  
Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea Service

## MENU SELECTION

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

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



# Toronto's Premier Lakefront Complex

## Liberty Grand Entertainment Complex

LUXURY AND TRADITIONAL ELEGANCE

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



GOVERNOR'S ROOM



CENTENNIAL ROOM



ARTIFACTS ROOM



COURTYARD

### MAXIMUM CAPACITIES:

#### GOVERNOR'S ROOM

THEATRE STYLE | 1000 GUESTS

BANQUET STYLE | 800 GUESTS

RECEPTION STYLE | 1500 GUESTS

#### RENAISSANCE & CENTENNIAL ROOMS

THEATRE STYLE | 500 GUESTS

BANQUET STYLE | 300 GUESTS

RECEPTION STYLE | 600 GUESTS

#### ARTIFACTS ROOM

THEATRE STYLE | 800 GUESTS

BANQUET STYLE | 300 GUESTS

RECEPTION STYLE | 1200 GUESTS

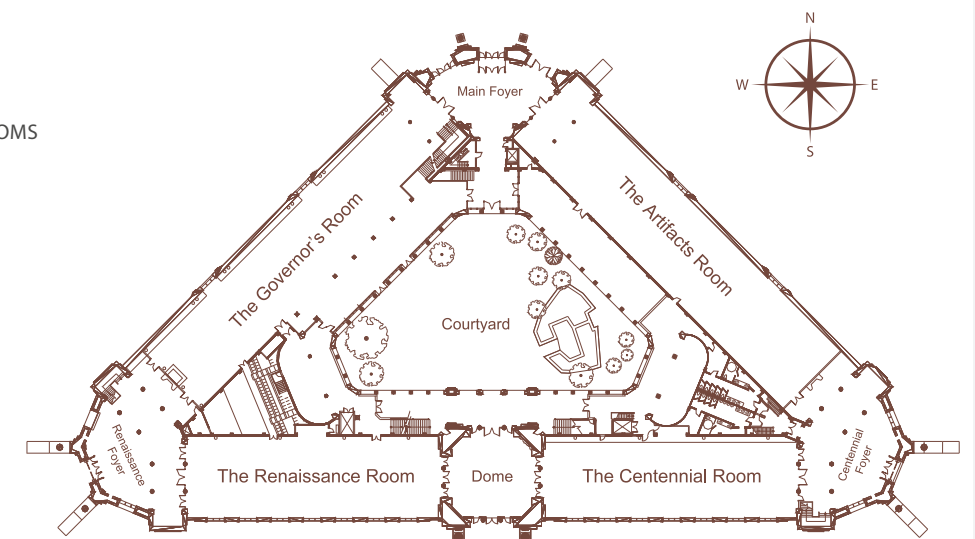
#### COURTYARD

BANQUET STYLE | 200 GUESTS

RECEPTION STYLE | 400 GUESTS

THEATER STYLE | 400 GUESTS

ENTIRE FACILITY | 4000 GUESTS



INFO@LIBERTYGRAND.COM

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

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WEDDING VENUE



# Services

EXECUTIVE CHEF CUSTOMIZED MENUS  
COMPLIMENTARY MENU TASTING

UPGRADED BROCADE LINEN  
CAMEO LEATHER CHAIRS  
ROYAL DOULTON FINE BONE CHINA

ALL-INCLUSIVE STANDARD AND  
PREMIUM BAR PACKAGES

COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE  
AND CHOCOLATE DIPPED STRAWBERRIES

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

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

SURROUNDING LANDSCAPED GROUNDS AND  
LAKEFRONT BACKDROP AVAILABLE FOR PHOTOS

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

VALET PARKING AVAILABLE UPON REQUEST

WI-FI AVAILABLE

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

ISDN LINES AVAILABLE FOR VIDEO AND AUDIO TELECONFERENCING



# Menus



## SAMPLE CHEF MENU

Passed Hors D’oeuvres  
(3 pieces per person)

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

Entrée  
Braised Boneless Short Rib with Natural Jus

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

Coffee & Tea Service

## SAMPLE MEDITERRANEAN MENU

Passed Hors D’oeuvres  
(3 pieces per person)

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

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

Dessert  
Classic Vanilla Crème Brulee, Praline Crumble

Coffee & Tea Service

## MENU SELECTION

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

All Packages Include Display & Service of Your Wedding Cake at Late-Night Station  
Entrée selections are served with an assortment of freshly baked breads and butter.  
Coffee (regular or decaffeinated), selection of teas.





## THE ART OF FINE DINING INSIDE AN ICONIC CASTLE SETTING

One of Toronto's most acclaimed restaurants located inside historic Casa Loma, offering a refined dining experience in an upscale environment ideal for exclusive intimate dinners and other celebrations. 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



## DON ALFONSO

## 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  
RECEPTION STYLE | 120 GUESTS



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

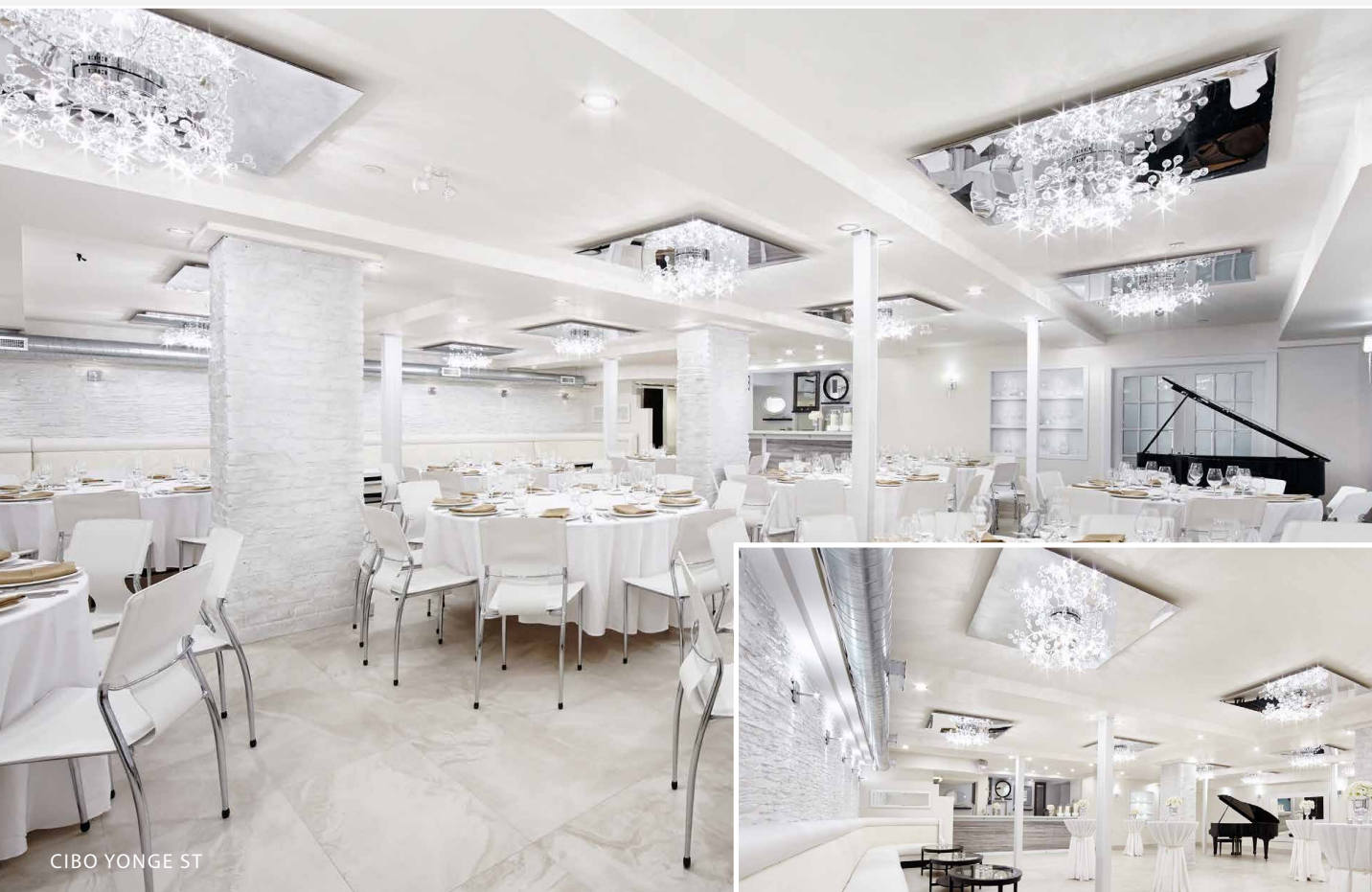




## European Rustic Charm

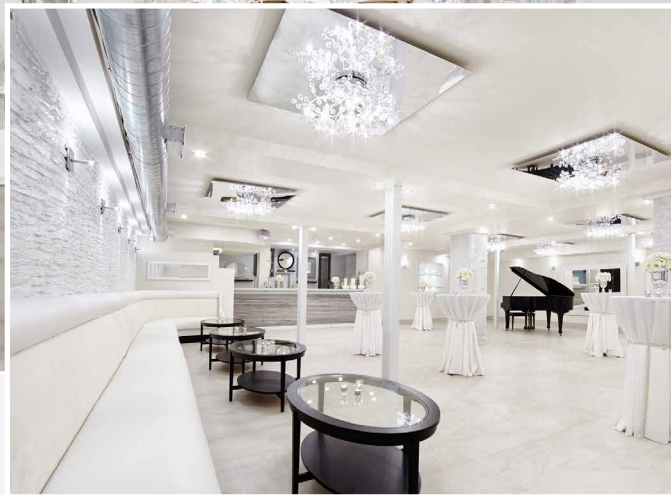
THE SIMPLICITY OF ITALIAN CUISINE  
IN A SOPHISTICATED PRIVATE SPACE

Cibo Wine Bar blends old world rustic with modern industrial chic. These Italian eateries located in the city's trendiest downtown, midtown and uptown neighbourhoods offer traditional Italian classics and modern staples in a relaxed and inviting atmosphere. In the heart of Uptown Yonge, the White Room at Cibo Wine Bar Yonge Street offers a unique backdrop for a one of a kind celebration. Offering a luxurious all white setting, the White Room features crisp white marble floors and custom crystal chandeliers. Guests can enjoy the inviting sounds from our baby grand piano as they dine on a selection of traditional Italian cuisine. Located within the vibrant Uptown Yonge neighbourhood, close to public transit and ample parking, the White Room is the ideal location for an exclusive intimate event, small wedding and other celebrations.



CIBO YONGE ST

MAXIMUM CAPACITIES:  
BANQUET STYLE | 75 GUESTS  
RECEPTION STYLE | 100 GUESTS



INFO-YONGE@CIBOWINEBAR.COM

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



CIBO KING ST WEST

### MAXIMUM CAPACITIES:

TORINO | 12 GUESTS  
TOSCANA | 16 GUESTS  
VERONA | 16 GUESTS  
MILANO | 24 GUESTS

INFO-KINGWEST@CIBOWINEBAR.COM

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



CIBO YORKVILLE

### MAXIMUM CAPACITIES:

NAPOLI | 30 GUESTS  
FLORENCE | 14 GUESTS

INFO-YORKVILLE@CIBOWINEBAR.COM

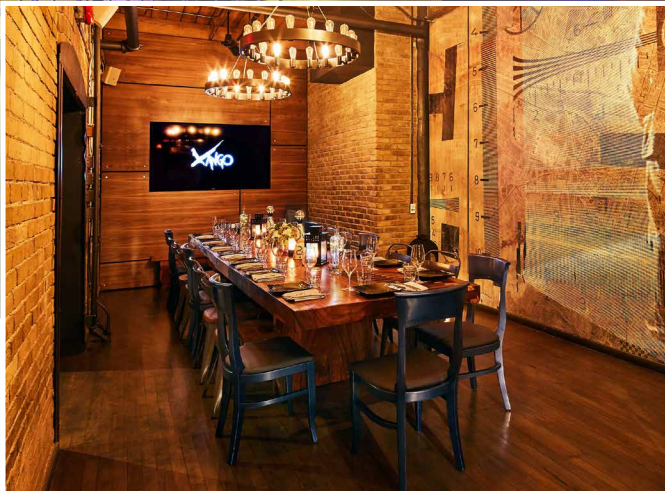
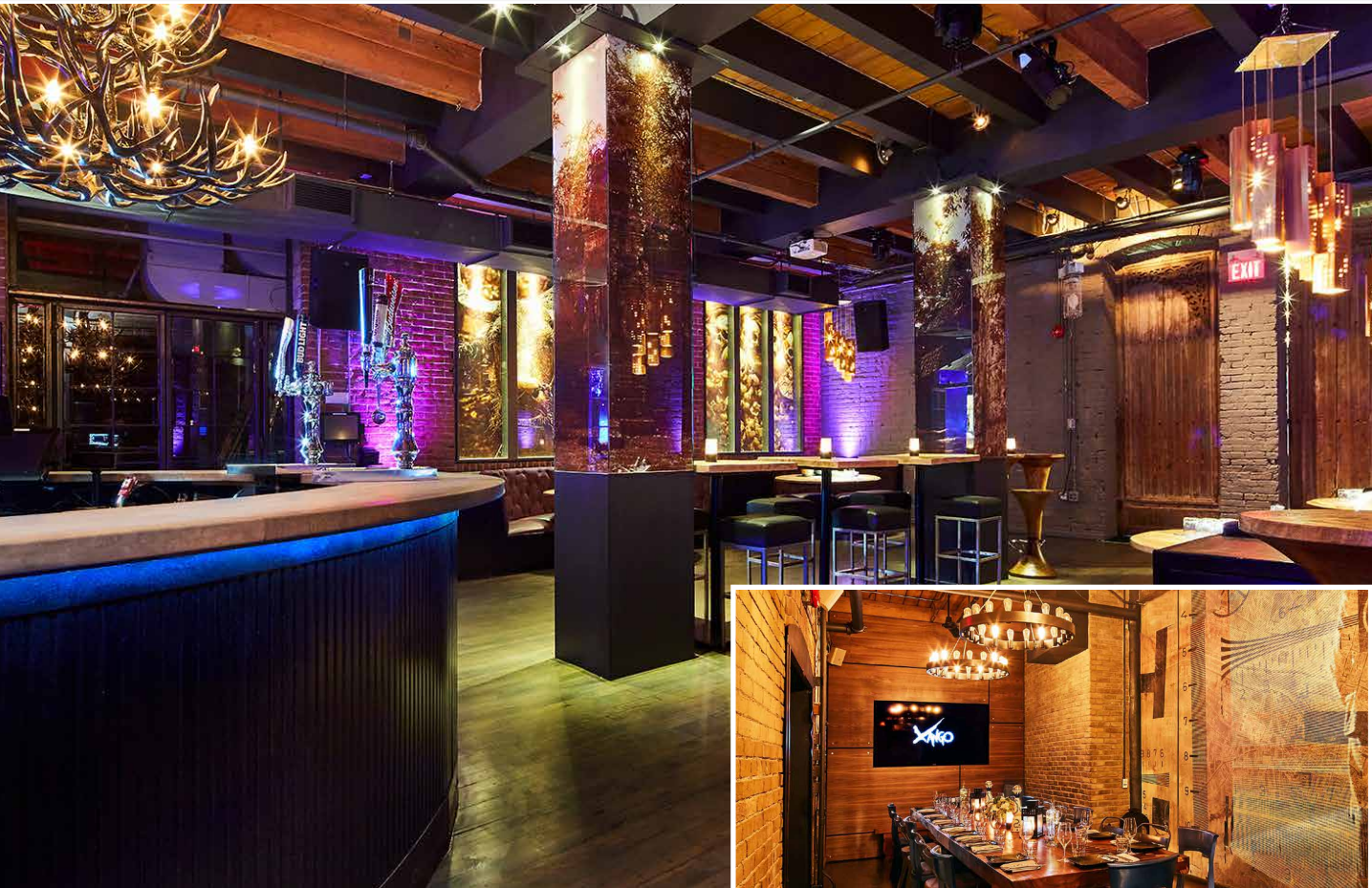
133 YORKVILLE AVE, TORONTO | CIBOWINEBAR.COM | 416 925 2143







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.

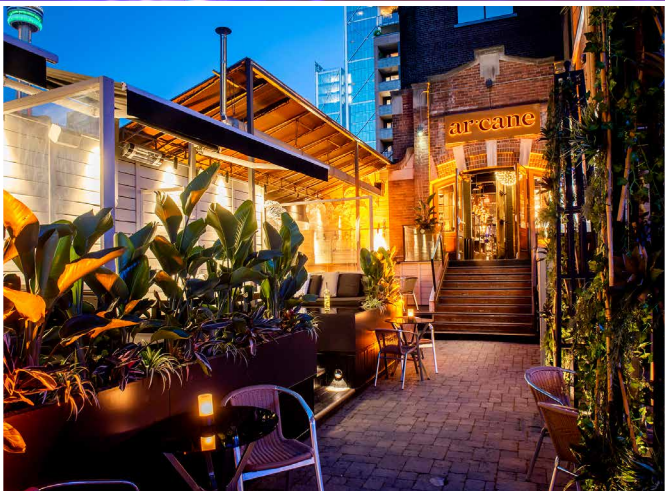
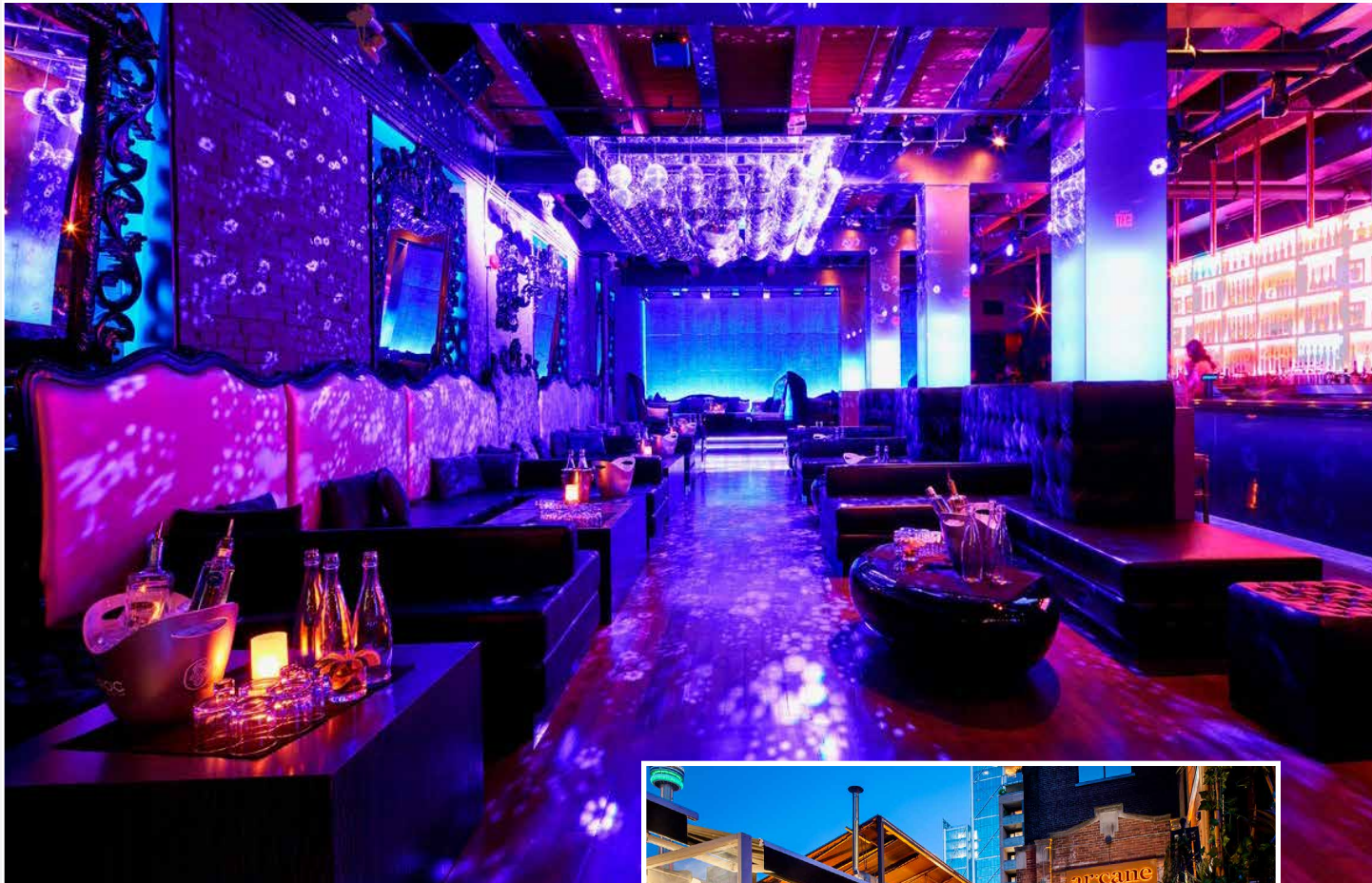


INFO@XANGOTORONTO.COM  
461 KING STREET WEST, TORONTO | XANGOTORONTO.COM | 416 598 4730

# 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).

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

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

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

Michael Ewing  
Corporate Executive Chef &  
Vice President Operations



## *Set Dinner Packages*

Includes Standard 8hr Bar Package, 3 Complimentary Standard Hors d'oeuvres Per Person  
& Choice of Starch and Local Vegetables

### **Set Menu One \$126 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Choice of Soup or Standard Salad (1 selection for all guests)  
Thyme Lemon Chicken Supreme with Mustard Cream  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service

### **Set Menu Two \$137 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Choice of Soup or Standard Salad (1 selection for all guests)  
Braised Boneless Short Rib with Natural jus  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service

### **Set Menu Three \$149 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Caprese Salad - Buffalo Mozzarella, Vine Ripened Tomato, Extra Virgin Olive Oil, Aged Balsamic  
5oz Beef Tenderloin and Garlic Shrimp with Shallot Merlot Jus  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service



## *Set Dinner Packages*

Includes Standard 8hr Bar Package, 3 Complimentary Standard Hors d'oeuvres Per Person  
& Choice of Starch and Local Vegetables

### **Set Menu Four \$154 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Choice of Soup or Standard Salad (1 selection for all guests)  
Duo Pasta & Risotto  
8oz New York Striploin with Bourbon Peppercorn Sauce  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service

### **Set Menu Five \$161 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Choice of Soup or Standard Salad (1 selection for all guests)  
Ricotta Ravioli, Toasted Walnut, Garlic Rapini, Parmesan Cream  
8 oz Beef Tenderloin, Bourbon Peppercorn Sauce  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service

### **Set Menu Six \$169 Per Person**

\*Passed Standard Hors D'oeuvres (3 pieces per person)  
Plated Antipasto - Prosciutto, Soppressata Salami, Grilled Vegetable, Melon, Olives, Grilled Artichoke  
Duo Pasta Penne Rigato, Tomato Basil Sauce and Cheese Tortellini with Parmesan Cream  
Duo of 5oz New York Striploin with Red Wine Reduction & Chicken Supreme with Mustard Sauce  
Choice of Dessert (1 selection for all guests)  
Coffee & Tea Service



## *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 \$20  
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  
Sautéed 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

## *Children's Menu*

**(Ages 2- 12)**

Includes choice of 1 Appetizer, 1 Entree, 1 Dessert & A Non-Alcoholic Beverage Package

### **Appetizer**

Romaine, Parmesan Crouton, Caesar Dressing

Mozzarella Sticks with Marinara sauce

### **Entrée**

Chicken Finger and Fries

Penne Pasta with Tomato Basil Sauce

### **Dessert**

Ice Cream Sundae

Chocolate Brownie with Strawberries



## *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 \$19**

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**

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*

**\$51 PER PERSON**

**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.

Kosher, Indian, Halal, Gluten Free and Vegan menus also available.  
Applicable taxes and facility management fee not included.

## *Premium Bar Package*

**\$63 PER PERSON**

### **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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