

# MUSKOKA WEDDING MENUS



**taboo**  
**MUSKOKA**  
MUSKOKA

# Say “I do” to Taboo Muskoka!

You have chosen the one, now choose the perfect place to begin your happily ever-after. We take personal pride in helping every couple create the wedding day they’ve been dreaming of. When it comes to food and drink, impress your guests and their palates. We can keep things simple and straightforward by recommending one of our pre-set menus or you and our Executive Chef can get together a menu that is your and yours alone! No matter what you have in mind, we will have your guests raving about the experience.

Our experienced team is passionate about helping you plan your perfect day!

BREAKFAST RECEPTIONS .....	3
AFTERNOON TEA.....	4
COCKTAIL RECEPTION SUGGESTIONS.....	5
TAYLORED DINNER EXPERIENCE.....	7
DINNER BUFFET SUGGESTIONS.....	8
LIVE ACTION STATION SUGGESTIONS.....	12
LATE NIGHT SUGGESTIONS.....	13
SERVICE ENHANCEMENTS.....	14
BEVERAGES.....	15
INFORMATION & GUIDELINES.....	16



# MORNING

## BREAKFAST RECEPTIONS

### HOT BREAKFAST BUFFET

*Minimum 20 Guests*

#### *Live Stations*

Juice & Smoothie Bar  
Sliced Seasonal Fruits  
Whole Fresh Fruit  
Fresh Berries

#### *From the Bakery*

Muffins  
French Viennoiserie  
Artisan Breads | English Muffins | Bagels  
Butter | Local Preserves | Drizzle Raw Honey | Hazelnut Spread | Nut Butters

#### *Cereal & Parfait Bar*

Home Made Cultured Yogurt  
Assorted Nuts & Dried Fruits  
Assorted Cereals & Granolas  
2% Milk | Skim Milk | Almond Milk | Chocolate Milk | Lactose Free Milk

#### *Delicatessen*

Deli Meat  
Sliced & Whole Cheeses

#### *A la Carte Egg Menu*

#### *Hot Breakfast*

Chive Scrambled Eggs  
Grilled Tomatoes  
Chefs Selection of Hash Brown  
Farmers Breakfast Sausage | Pork Bacon  
Chefs Selections of Belgian Waffles, Pancakes, or Banana Loaf French Toast  
Slow Cooked Beans  
Porridge

#### *Hot Beverage*

Reunion Island Coffee  
Selection of TWG Luxury Teas

**\$28**



# LAKE SIDE

## Afternoon Tea

### AFTERNOON TEA

*Minimum 10 Guests*

Freshly Baked Scones  
Local Fruit Preserves, Devonshire Cream & Whipped Butter  
Sliced Seasonal Fruit Platter  
Chef's Finest Collection of Mini Open-Faced Sandwiches & Wraps  
Assorted Squares & Tarts  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
Still & Sparkling Water

**\$34**



# BEFORE WE GET STARTED

## COCKTAIL RECEPTION SUGGESTIONS

When serving passed hors d'oeuvres, plan for three per guest, per hour.

To add some extra pizzazz, opt for a fun signature cocktail for guests to sip on during the reception.

### COLD CANAPES

*Minimum order of 2 dozen per selection*

Tomato & Mozzarella Tart - Basil Pesto | Cold Pressed Olive Oil Snow  
Grilled Asparagus Tartlet - Whipped Brie | Crisp Pancetta  
Tuna Tataki - Macha Wasabi Cream | Wakame | Won Ton Chip  
Smoked Salmon - Green Apple Caviar | Crème Fraîche | Blini  
Beef Tartar - Apple Mustard | Parmesan Essence | Truffle Coral  
Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini  
Smoked Duck Breast - Buttered Pastry | Goats Cheese | Rum & Cherry Chutney  
Avocado Toast - Edamame | Pomegranate | Radish

**\$46/Dozen**

### HOT CANAPES

*Minimum order of 2 dozen per selection*

Truffle Mac & Cheese Croquettes  
Arancini - Mushroom | Edamame | Roasted Garlic & Herb Aioli  
Savory Baklava - Spinach | Feta | Sundried Tomatoes | Pine Nuts  
Hot Smoked Arctic Char Fritters - Crystalized Maple | Spruce Tip Yogurt  
Shrimp Po' Boy - Lettuce | Coriander | Mango | Chipotle Aioli  
Chili Lime Shrimp Tartlet - Mint | Watermelon Tartar  
Shrimp & Chorizo Kebabs  
Crab Cakes - Passion Fruit Salsa  
Coffee & Chocolate Rubbed Beef Satay - Chipotle Chocolate Dip  
Maple Spice Chicken Satay - Smoked Honey Dijon  
Pulled Pork Tartlet - Oka | Pickled Shallot  
Mushroom Caps - Goats Cheese | Gremolata  
Beef Wellington - Mushroom Duxelle

**\$48/Dozen**

### CHEF'S CANAPE SELECTION

*One Dozen of Each, Save 15%*

Avocado Toast - Edamame | Pomegranate | Radish  
Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini  
Truffle Mac & Cheese Croquettes  
Maple Spice Chicken Satay - Smoked Honey Dijon

**\$160**



# BEFORE WE GET STARTED

## COCKTAIL RECEPTION SUGGESTIONS

### RECEPTION DISPLAYS

#### CRUDITE

Cucumber | Radish | Heirloom Carrot | Bell Peppers | Asparagus Tips | Garden Cherry Tomatoes  
Smoked Ranch Dip | Hummus

**\$14**

#### ARTISANAL BREAD & SPREAD SELECTION

Smoked Trout Spread | Hummus | Olive Tapenade | Baba Ghanoush  
Selection of Breads, Baguette, Focaccia, Grissini

**\$14**

#### CHEESE SELECTION

Oka | Rondoux | Chevre | Champfleury | Aged Cheddar | Devils Rock Blue  
Grilled Baguette | Assorted Crackers

Local Preserves

Drizzle Raw Honeys

**\$18**

#### OYSTER BAR

Lemon, Beer & Horseradish, Mignonette, Small Batch Maple Verjus  
Assorted Tabasco

Assorted Hot Sauces

3 Piece Per Person

**\$18**

#### MUSKOKA CHARCUTERIE SELECTION

Smoked Duck Breast | Wild Boar Sopessa | Salami Felino | Elk Pepperetts | Prosciutto | Foie Gras Terrine  
Assorted Pickles & Olives

Assorted Local Mustards

**\$20**

#### CHILLED SEAFOOD SELECTION

Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini

Shrimp Cocktail - Mary Rose Sauce | Lemons | Cocktail Sauce (*3 pcs per person*)

Lobster Skewers

Oysters (*2 pcs per person*)

Scallop Ceviche, Coriander, Pickled Red Onion, Cucumber, Tomato

**\$28**



# DINNER

## CUSTOM PLATED DINNER EXPERIENCE

Enjoy the culinary creations of our team and experience an unforgettable dinner.

Our Culinary Director and Events Manager look forward to meeting with you to create a one of a kind custom tailored menu for your wedding that will leave your guests pleasantly surprised!

### **THREE COURSE**

Starting at \$80/Guest

### **FOUR COURSE**

Starting at \$98/Guest

#### **All Menus Include**

Selection of Rolls  
Amuse Bouche

#### **Beverage Included**

Reunion Island Coffee  
Selection of TWG Luxury Teas  
Soft Drinks  
Juice

*Minimum 20 guests*

*Numbers will need to be provided one week prior to event for menus with two main course options*

*\$100 late fee applicable if numbers are not provided one week prior to event manager for menus with two main course options*



# SUNSET

## DINNER BUFFET SUGGESTIONS

Take the stress out of creating a buffet menu and choose from some of our pre-arranged menus.

### **COTTAGE LIFE**

*Minimum 10 guests*

#### **Selection of Rolls**

Sweet Butter

#### **Garden Salad**

Cucumber | Tomato | Red Onion | Bell Peppers  
Radish  
Assorted Oils & Vinegars

#### **Chopped Mediterranean**

Heirloom Tomatoes | Cucumber | Chickpeas  
Red Onion | Feta Cheese | Basil  
Cold Pressed Olive Oil

### **MAINS**

Cedar Planked Scottish Salmon - Grilled Fennel  
Tarragon + Mustard Crème Fraîche Sauce

Roasted Free Run Chicken - Roasted Tomato | Kale  
Mushrooms | Sage | Pine Seed

Baked Penne - Roasted Vegetables | Goats Cheese

### **SOMETHING SWEET**

Sliced Seasonal Fruits  
Selection of Squares & Tarts  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
Soft Drinks  
Juice  
**\$52**

### **RELAXED**

*Minimum 20 guests*

#### **Smoked Tomato Soup**

#### **Selection of Rolls**

Sweet Butter

#### **Seared Halloumi**

Glazed Walnuts, Pomegranate Molasses

#### **Garden Salad**

Cucumber | Tomato | Red Onion | Bell Peppers  
Radish  
Assorted Oils & Vinegars

#### **Mango Sesame Shrimp Salad**

Edamame | Mango | Avocado | Poached Shrimp  
Spinach | Sesame Dressing

### **MAINS**

NY Striploin Medium - Parmesan Fingerling Potatoes

Maple Crusted Arctic Char - Sautéed Spinach &  
Roasted Beetroot

Roasted Mushroom Ravioli - Gorgonzola Cream Sauce

### **SOMETHING SWEET**

Sliced Seasonal Fruits  
Selection of Cakes  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
Soft Drinks  
Juice  
**\$66**





# SUNSET

## DINNER BUFFET SUGGESTIONS

If you are looking to create your own buffet, then we have you covered!  
Make it casual or go all out and make it a gala.

### KEEPING IT CASUAL

Minimum 10 guests

#### Selection of Rolls

Sweet Butter

#### Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers | Radish  
Assorted Oils & Vinegars

#### Daily Hand-Crafted Salad

### MAINS

*Select Two*

Cedar Planked Scottish Salmon with Mustard Crème Fraîche Sauce  
Seared Pickerel with Lemon Olive Oil  
Grilled White Fish with Brown Butter & Capers  
Truffle Roasted Free Run Chicken  
Herb & Garlic Crispy Chicken Thighs  
Butter Chicken  
Flank Steak with Chimichurri  
Baked Penne - Roasted Vegetables | Goats Cheese  
Vegetable Lasagna

### SIDES

*Select Two*

Sautéed Market Vegetables  
Grilled Zucchini & Mushrooms  
Cheesy Cauliflower  
Herb Roasted Potatoes  
Roasted Garlic Mash Potatoes  
Quinoa Pilaf

### SOMETHING SWEET

Sliced Seasonal Fruits  
Selection of Squares & Tarts  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
Soft Drinks  
Juice  
**\$54**



# SUNSET

## DINNER BUFFET SUGGESTIONS

### SEGWUN

Minimum 20 guests

#### Hand Crafted Daily Soup

#### Selection of Rolls

Sweet Butter

#### Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers | Radish  
Assorted Oils & Vinegars

#### Northern Niçoise

Marinated Arctic Char | Cucumber | Dill | Olives | Edamame | Bitter Greens | Creamy Dill Dressing

### MAINS

*Select Two*

NY Striploin Medium with Red Wine Jus  
Picanha Steak with Chimichurri  
Maple Crusted Arctic Char  
Hot Smoked Rainbow Trout with Citrus Beurre Blanc  
Pork Tenderloin with Herbs & Mustard  
Red Wine Braised Chicken Thighs with Chorizo  
Prosciutto Wrapped Chicken Breast  
Murgh Malai Tikka  
Eggplant Cannelloni with Ricotta Cheese  
Potato Gnocchi - Braised Pork Ragout  
Baked Cheese Tortellini with Spinach & Garlic Cream Sauce

### SIDES

*Select Two*

Sautéed Market Vegetables  
Grilled Zucchini & Mushrooms  
Grilled Vegetable Kebabs  
Cauliflower Couscous  
Herb Roasted Potatoes  
Potato Gratin  
Roasted Garlic Mash Potatoes  
Ancient Grain Medley

### SOMETHING SWEET

Sliced Seasonal Fruits  
Selection of Pastries  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
Soft Drinks

Juice

**\$66**



# SUNSET

## DINNER BUFFET SUGGESTIONS

### **DARK SKY RESERVE**

Minimum 20 guests

#### **Selection of Rolls**

Sweet Butter

#### **Garden Salad**

Cucumber | Tomato | Red Onion | Bell Peppers | Radish  
Assorted Oils & Vinegars

#### **Avocado Salad**

Cucumber | Pumpkin Seeds | Pomegranate Seeds | Watermelon Radish | Arugula | Herb Vinaigrette

#### **Shrimp Cocktail**

Mari Rose Sauce | Lemon

### **MAINS**

*Select Three*

Chateaubriand Medium with Stilton & Red Wine Jus

Wagyu Striploin Medium (+\$40.00)

Wild Turbot with Sautéed Cherry Tomatoes & Capers

Grilled Tiger Prawns with Herb & Garlic Butter

Lamb Chops Medium with Juniper Jus

Roasted Cornish Hen

Herb Marinated Chicken Supreme

Raspberry Glazed Duck Breast Medium

Roasted Mushroom Ravioli - Gorgonzola Cream Sauce

Hand Made Cavetelli - Wilted Spinach & Garlic

### **SIDES**

*Select Two*

Sautéed Market Vegetables

Grilled Asparagus & Sautéed Wild Mushrooms

Heirloom Cauliflower Gratin

Truffle Roasted Mini Heirloom Potatoes

Dauphinoise Potatoes

Truffle Mash Potatoes

Creamy Polenta with Mascarpone Cheese

### **SOMETHING SWEET**

Sliced Exotic Fruit Platter

Selection of Pastries & Cakes

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

**\$82**

# LIGHTS ACTION

## LIVE ACTION STATION SUGGESTIONS

*Minimum 20 Guests*

### **RISOTTO**

Carnaroli

Spinach | Forest Mushrooms | Heirloom Cherry Tomatoes | Scallions | Peas  
Parmigiano-Reggiano Cheese

**\$16/Guest**

### **PASTA**

Gnocchi

Roasted Mushroom Ravioli

Cheese Tortellini

Tagliatelli

Gluten Free Penne

Polish Linguisa Tomato Sauce | Roasted Garlic Alfredo Sauce | Basil Almond Pesto | Fresh Garden Basil

Parmesan Cheese | Spinach | Artichoke Hearts

Grilled Chicken Breast | Hot Italian Sausage

**\$16/Guest**

### **ROSEMARY & MUSTARD CRUSTED STRIPLOIN**

Truffle Jus

**\$14/Guest**

### **CHATEAUBRIAND "TENDERLOIN"**

Horseradish | Truffle Jus

**\$18/Guest**

### **TOMAHAWK STEAK**

Horseradish, Assorted Mustards

**\$18/Guest**

### **AUSTRALIAN RACK OF LAMB**

Dukkha Spice Rubbed, Spruce Tip Yogurt Sauce

**\$18/Guest**

### **CEDAR PLANKED ORGANIC ARCTIC CHAR**

Absinth Beurre Blanc

**\$17/Guest**

### **WHOLE ROASTED PIG**

Carolina BBQ Sauce, Smokey BBQ Sauce, Assorted Mustards

*Serves 50- 60 Guests*

**\$1300**

### **WHOLE ROASTED LAMB**

Mint Sauce | Assorted Mustards

*Serves 40-50 Guests*

**\$1550**



# THE PARTY NEVER DIES

## LATE NIGHT SUGGESTIONS

*Minimum 20 Guests*

### FRESH FRUITS

Sliced Fruit Platter  
Watermelon | Cantaloupe | Pineapple  
Honeydew Melon | Grapes | Berries  
**\$6**

### EXOTIC FRUITS

Sliced Fruit Platter  
Dragon Fruit | Kiwi | Papaya | Mango  
Cantaloupe | Pineapple  
**\$8**

### BERRY BAR

Strawberries | Blueberries | Raspberries  
Blackberries | Golden Berry  
**\$10**

### CHIPS & DIPS

Assorted Chips & Popcorn  
Guacamole | Salsa | Ranch Sour Cream | Smoked  
Onion Dip | Spinach Artichoke  
**\$10**

### CRUDITE

Cucumber | Radish | Heirloom Carrot | Bell  
Peppers | Asparagus Tips | Garden Cherry  
Tomatoes  
Smoked Ranch Dip | Hummus  
**\$14**

### CANDY BAR

Ju Jubes | Jelly Beans | Gummy Bears  
Fuzzy Peaches | Sour Cherry Slices | Nibs  
Finnish Berries | Reese Pieces | Original M&Ms  
Peanut M&Ms | Chocolate Pretzels | Cotton Candy  
**\$22**

### GOURMET POTATO BAR

Hand Cut - Truffle Ketchup  
Sweet Potato - Herb & Garlic Aioli  
Poutine- Cheese Curds | Hand Cut French Fries  
**\$14**

### SANDWICH PLATTER

Assorted Sandwiches  
Black Forest Ham & Cheddar | Roasted Turkey &  
Swiss | Roast Beef & Horseradish | Tuna | Egg  
**\$14**

### GRILLED CHEESE BAR

Classic -Oka Cheese | Caramelized Onion  
Cheese Burger - Melted Mushrooms | Cheddar  
Bacon Jam  
Croque monsieur - Ham | Béchamel | Swiss cheese  
**\$16**

### PUB GRUB

Chicken Wings - Ranch Dressing  
Battered Cod Bites - Tartar Sauce  
Chicken Tenders - Plum Sauce  
Onion Rings  
**\$18**

### CHEESE SELECTION

Oka | Rondoux | Chevre | Champfleury | Aged  
Cheddar | Devils Rock Blue  
Grilled Baguette | Assorted Crackers  
Local Preserves  
Drizzle Raw Honeys  
**\$18**

### MUSKOKA CHARCUTERIE SELECTION

Smoked Duck Breast | Wild Boar Sopressa | Salami  
Felino | Elk Pepperettes | Prosciutto | Foie Gras  
Terrine  
Assorted Pickles & Olives  
Assorted Local Mustards  
**\$20**



# JE NE SAIS QUOI

## SERVICE ENHANCEMENTS

If you want to exceed your guest's expectations and create a luxury Muskoka atmosphere, then you may want to consider having a private Chef for one of your dinners or a butler service for your Wedding.

Private Chef.....	\$200/hr.
Private Bartender.....	\$150/hr.
Butler Service.....	\$150/hr.
Private Security.....	\$200/hr



# BEVERAGES

## BEVERAGE SERVICE PACKAGES

### STANDARD BEVERAGE SERVICE (FOUR HOURS)

House Bar Spirits | Red & White Wine by The Glass | Domestic Beer  
Minerals | Juices

One-Hour Bar Service Prior To Dinner  
Two Glasses of Wine per guest with dinner (House Domestic)  
Three-Hour Bar Service Following the Start of Dinner  
**\$48/Guest**

### SOFT BARS

Minerals | Juices  
Reunion Island Coffee  
Selection of TWG Luxury Teas  
**\$18**

## A LA CARTE BEVERAGE

Craft Beer.....	From \$8.75
Craft Ciders.....	From \$11.00
Cocktails (One Ounce) .....	From \$10.50
Scotch   Rye   Rum   Vodka   Gin (One Ounce) .....	From \$8.00
Wine, By The Glass.....	From \$14.00
Wine, By The Bottle.....	From \$48.00
Bubbly, By The Glass.....	From \$16.00
Bubbly, By The Bottle.....	From \$58.00
Champagne, By The Bottle.....	From \$175.00

Interested in serving single-malt scotches? Ask your Event Manager for details

The goal of Taboo is to be successful in providing responsible, courteous and professional service of alcohol. Staff is on hand to assist guests in their responsible consumption of alcoholic beverages and where appropriate, to avoid activities that put themselves or others at risk. Taboo reserves the right to remove any person who engages in conduct which is disruptive or compromises the safety of our staff, or guests.



# GENERAL INFORMATION & GUIDELINES

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection and will be pleased to customize menus at your request. Prices are subject to change without notice.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds by the Client without the written permission of the resort and are subject to such service and/or labor charges as are deemed necessary.

## GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

We prepare all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

Taboo reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labor charges may be assessed for the function space and personnel involved.

## FACILITY FEE

An 18% facility fee is applicable to all F&B services.

## BEVERAGES

The Alcohol and Gaming Commission/Régie des alcools, des courses et des jeux regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail, by this property.

The earliest bar service is 9 a.m. and the latest is 1 a.m. All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m.

Taboo reserves the right to verify identification for any person who appears to be less than 25 years old.

## DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event.

An itemized statement of your account will be forwarded, and payment is due no later than seven business days from the completion of your event.

## DAMAGE AND SECURITY

Taboo reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly.

The conveners for any functions are held responsible for the other members of their group. Taboo cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

Taboo is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

## DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function.

No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

## STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier. All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.





A serene sunset scene over a calm lake. The sky is filled with soft, golden light, transitioning from a pale yellow near the horizon to a light blue at the top. The water is still, reflecting the colors of the sky. In the distance, dark silhouettes of hills and islands are visible against the bright horizon. In the foreground, a small canoe with two people inside is silhouetted against the water. The text 'taboo MUSKOKA' is overlaid in the center of the image, with 'taboo' in a lowercase, rounded font and 'MUSKOKA' in a bold, uppercase, sans-serif font. The text is white and has a slight reflection effect below it.

# taboo MUSKOKA

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