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**THE GRAND LUXE**  
EVENT BOUTIQUE

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SOPHISTICATED • CONTEMPORARY • EXCLUSIVE



# TABLE OF CONTENTS



THE GRAND LUXE  
EVENT BOUTIQUE

**Introduction ~ 2-3**

**Rooms & Services ~ 4**

**Canapes & Hors D'oeuvres ~ 5-7**

**'À La Carte' Menu**

Soup ~ 11

Salad ~ 11-12

Pasta & Appetizer ~ 13

Entrée ~ 14-16

Children's Meal ~ 17

Dessert ~ 18-20

**Late Night Stations ~ 20**

**Buffet Menu ~ 21**

**Bar Packages ~ 22-23**

SOPHISTICATED • CONTEMPORARY • EXCLUSIVE

AVANT GARDE MEETS LUXURY IN TORONTO'S LUXURY BOUTIQUE EVENT VENUE. SOPHISTICATED AND CONTEMPORARY, THE GRAND LUXE EVENT BOUTIQUE FEATURES OVER 6,000FT OF EXCLUSIVE PRIVATE EVENT SPACE.



THE GRAND LUXE  
EVENT BOUTIQUE



Enjoy events with custom tailored menus and professional service in an atmosphere filled with luxury and flair. Our flexible event space provides the ideal setting for any size, style and budget, hosting events such as fundraisers, galas, wedding, bar/bat mitzvahs, birthdays, anniversaries, fashion shows, auctions, and concerts and much more!

The contemporary style of our boutique venue begins from the luxurious parlour when guests enter to the stylish design and thoughtful space of our ballroom. Every element of your event will be executed flawlessly including the exceptional presentation of our customized cuisine and the exemplary service offered to you and your guests from the very beginning when you book your event with us.



Culinary excellence & customized design await your attention at The Grand Luxe. From cultural food stations to classic plated meals, our culinary team will design the perfect menu to captivate your audience. Our professional event planners work endlessly to ensure your next gathering is a resounding success. We'll handle the behind the scenes details leaving you stress-free, with time to focus on those delicate finishing touches.



Staged before the urban and contemporary architecture of our ballroom, your event will truly be memorable to all.



THE GRAND LUXE  
EVENT BOUTIQUE

# ROOMS & SERVICES



## PARLOUR

As your guests arrive, they are greeted by a Brazilian slate vestibule and modern art-deco parlour. Urban black and white accents surround the parlour outfitted with contemporary furniture and lush decor. A grand marble mosaic tiled wall embraces a 10ft bio-fuel fireplace allowing you to set the mood for any event.

Ideal for smaller functions, cocktail receptions, on-site ceremonies, corporate meetings, and a quiet space for guests to retreat during events.

## BALLROOM

Entering through the main doors, your guests are welcomed into a luxurious grand ballroom featuring custom millwork and chrome accented walls. Our 23ft custom marble bar and our dancefloor featured in the centre of the room keeps excitement as the focus of your event.

White sheer drapery blended with upholstered panels adorn surrounding walls, while 24ft high towering ceilings embrace custom fabric chandeliers creating the perfect ambiance for any event.

## PRIVATE SUITE

Adjacent to the Parlour, you will find the private suite and washroom used for bridal parties or event organizers requiring a private space.

## SPECIAL SERVICES

Our experienced and professional event coordinators will assist and ensure that every detail of your event is considered with great care and attention. We can provide you with all the essential services necessary for a successful event.

## CUISINE

Our in-house menu package is suggestive only; our Chef will be more than happy to work with you to customize your menu to your specific desires. For kosher events and 10-Course traditional Chinese menus, please inquire.

# À LA CARTE MENU

## CANAPÉS & HORS D'OEUVRES

### \$3.00 PER PIECE

- Sweet Potato or Yukon Gold Potato Frites, Chipotle Mayo Shooters **DF**
- Parmesan & Herb Polenta Frites, Tomato Ragout (Vegan Option Available)
- Poutine Of Yukon Gold Potato Frites, Cheese Curds, Demi Glaze, Green Onion **GF**
- Mexican Poutine- Fries, Chili Beef, Sour Cream, Jalapeno & Guacamole **GF**
- Canadian Poutine- Gravy, Cheese Curds, Bacon **GF**
- Vegetarian Makhani Poutine, Fried Paneer Cubes, Baby Peas, Makhani Gravy **GF**
- Greek Poutine-Yukon Gold Potato Frites, Crumbled Feta, Olive Tapenade, Oregano & Olive Oil Drizzle **GF**
- Crisp Vegetable Spring Rolls, Chili Mango Plum Sauce **DF**
- Seasonal Vegetable Soup Shooter **GF/DF/V**
- Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Aged Balsamic **GF**
- Wild Mushroom Risotto Arancini, Tomato Ragout
- Grilled Vegetable Pizzetta, Goat`s Cheese Crumble, Herb Pesto
- Margherita Style Pizza

- Crisp Feta & Spinach Spanakopita
- Creamy Truffle Mac & Cheese, Herbed Bread Crumbs
- Japchae Glass Noodle Stir Fry **GF/DF/V**
- Roasted Cauliflower & Pecorino Cheese Stuffed Cigars
- Cold Laotian Rolls, Cilantro, Lime, Mint, Organic Greens, Apple Sorrel Raita or Ginger Hoisin Dip (Choose 1 dip) **GF**
- Tarragon Wild Mushroom Vol au Vent, White Balsamic Reduction, Crispy Shallot
- Vegetarian Maki Rolls- Choice of -Mango & Cucumber, Avocado & Mango, Carrot & Bell Peppers **GF/DF/V**
- Fried Tempura- Sweet Potato, Broccoli & Zucchini **DF**
- Cashew Pumpkin Spread on Tempeh Crouton **GF/DF/V**
- Sweet Pea Arancini
- Asian Style Cauliflower Pakora **DF/V**
- Mini Bean Galette, Phyllo Pastry, Balsamic Fini, Chives Garnish **DF**

### \$3.50 PER PIECE

- Grand Luxe Made to Order Beef Slider, Red Pepper Relish, Caramelized Onions
- Butter Chicken Kebab, Beer Battered Apricot **GF**

**DF = Dairy Free**

**GF = Gluten Free**

**V = Vegan**

# À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

## CANAPÉS & HORS D'OEUVRES

### \$3.50 PER PIECE

- Jerk Chicken, Grilled Pineapple Skewer **DF/GF**
- Teriyaki Glazed Chicken Skewer, Toasted Sesame Seeds **DF**
- Chicken Satay, Peanut Thai Dip/ Coconut Galangal Sauce (choose 1 dip) **DF**
- Egyptian Style Meat Balls, Cucumber & Mint Raita **GF**
- Braised Beef Cheek Taco, Avocado, Purple Cabbage Slaw **DF**
- Corn Flake Crusted Chicken & Waffles, Maple Demi Glace
- Pulled Pork Sliders, Roasted Corn and Tomato Salsa
- Grilled Beef Taco, Pico De Gallo, Guacamole **DF**
- Fried Chicken Taco, Mango Salsa, Lime, Crema
- Braised Pork Taco, Refried Black Beans, Salsa Verde, Cilantro **DF**
- Duck Confit, Smoked Gouda, Potato Poutine **GF**
- Duck and Brie Grilled Cheese Sandwich, Fig Mustard

- Thinly Sliced Smoked Duck Breast, Crushed Blueberries & Shaved Chocolate Shards **GF**
- Potato Latkes, Smoked Salmon/ Smoked Trout, Crème Fraîche, Chive Batonette
- Maple Glazed Baked Salmon Lollies **DF/GF**
- Sushi Maki -Salmon Maki , Wasabi, Pickled Ginger, Soy Sauce **DF/GF**
- Tuna Maki, Wasabi, Pickled Ginger, Soy sauce **DF/GF**
- Classic Steak Tartare, Taro Chip, Chipotle Mayo **DF**

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# À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

## CANAPÉS & HORS D'OEUVRES

### \$4.00 PER PIECE

- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle or Demi-Glace or Goat Cheese Fig Fondue
- Mini Crab Cake Lollipop, Lemon Aioli **DF**
- Seared Scallop, Sun Choke Mousse or Sundried Tomato Pesto (choose 1 dip) **DF/GF**
- Calamari Fritti, Lemon Aioli
- Crispy Mahi Mahi Fish Taco, Avocado, Rainbow Slaw **DF**
- Salmon Tartare/ Tuna Tartare, Rice Noodle Pancake, Japanese Mayo, Nori (choose 1 type of Fish)
- Hand Made Lobster and Snow Pea Ravioli, Lemon Beurre Blanc
- Blackened Tuna, Sesame Crisp, Ponzu Drizzle **DF**
- Coconut Breaded Shrimp, Pineapple Mango Salsa **DF**
- Smoked Salmon rolled on Chopstick, Dill Cream Cheese Dip **GF**
- Poached Shrimp, Chivas Cocktail Sauce **DF/GF**
- Fried Oyster, Mushroom Parsley Cream Sauce, Fried Garlic Chip **GF**
- Butter Chicken in Mini Mason Jar, Basmati Rice, Toasted Naan Points

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**GF = Gluten Free**

**V = Vegan**



# STATIONS



THE GRAND LUXE  
EVENT BOUTIQUE

## MINIMUM OF 50 PEOPLE FOR STATIONS

### ROASTED PIG CARVING STATION

Assorted Buns, Marinated and Grilled Vegetables, Mustards and Assorted Mayos

**\$8 PER PERSON**

### MONTREAL SMOKED MEAT STATION

Assorted Buns, Mayos, Sauerkraut, Horseradish, Mustards and Rainbow Slaw

**\$9 PER PERSON**

### ROAST BEEF CARVING STATION

Assorted Buns, Mayos, Horseradish, Mustards, Jus Natural and Assorted Hot Sauce

**\$9 PER PERSON**

### ROASTED LAMB SHOULDER CARVING STATION

Assorted Buns, Mint Jelly, Horseradish, Mustards, Tzatziki, Jus Natural

**\$9 PER PERSON**

### RACK OF LAMB CARVING STATION

Assorted Olives, Jus natural, Chimichurri and Grilled Vegetables

**\$12 PER PERSON**

### POUTINE STATION

Build Your Own Poutine Station with Russet Potato Fries

Caramelized Onions, Cheddar Cheese, Cheese Curds, Green Onions, Bacon Bits, Pulled Pork

**\$9 PER PERSON**

### PASTA STATION

Pasta Station, select any 2 of the Pasta items from our \$11 Pasta Menu

**\$11 PER PERSON**

### VEGETABLE STIR FRY STATION

Seasonal Vegetable Stirfry, Rice or Rice Noodles

**\$12 PER PERSON**

# STATIONS



THE GRAND LUXE  
EVENT BOUTIQUE

## PIZZA STATION - \$14 PER PERSON

- Grilled Vegetable Pizzetta, Goat`s Cheese Crumble, Herb Pesto
- Soppressata, Red Pepper, Black Olives, Feta Cheese Pizzetta
- Pizza Bianca, Gorgonzola, Prosciuttio, Grilled Pears, Arugula Garnish
- Margherita Pizzetta

~OTHER PIZZA OPTIONS UPON REQUEST~

## POKE STATION

MINIMUM OF 50 PEOPLE FOR POKE STATION

### POKE STATION - \$6 PER PERSON

- Sushi Grade Salmon
- Sushi Rice
- Seaweed Salad, Sambal Chili, Wasabi, Freshly Steamed Edamame sprinkled with Sea Salt, Sesame Oil
- Pipettes of Ponzu
- Furikake, Togarashi Spice, Sesame Seeds & Nori
- Lotus Root Chips

### POKE STATION - \$9 PER PERSON

- Sushi Grade Tuna & Salmon
- Sushi Rice
- Seaweed Salad, Steamed Edamame sprinkled with Sea Salt, Sambal Chili, Wasabi Mayo, Sesame Oil
- Pipettes of Ponzu & Shoyu
- Masago (Fish Roe/ Eggs)
- Julienne Daikon, Carrots & Bell Peppers
- Furikake, Togarashi Spice, Sesame Seeds, Nori
- Lotus Root Chip, Tarro Chips, Crispy Shallots

## YAKITORI GRILL - \$5 PER PERSON

- Green Tea Soy Ginger Marinated Flank Steaks Grilled in Front of Guests on a Portable Grill
- Unagi Sauce

## SUSHI STATION

MINIMUM OF 50 PEOPLE FOR SUSHI STATION

### SUSHI PACKAGE-1- MAKI ROLLS ONLY:

Luxe Chef preparing Maki Rolls LIVE for Guests

**\$25 PER PERSON - 5 PCS PER PERSON**

- Salmon Maki
- Tuna Maki
- California Roll
- Cucumber & Avocado Maki
- Mango & Bell Pepper Maki
- Soy Sauce, Wasabi, Pickled Ginger

### ADD TEMPURA STATION: \$6 PER PERSON

- Sweet Potato
- Broccoli
- Zucchini
- Asparagus (seasonal)

### SUSHI PACKAGE-2: PROFESSIONAL SUSHI CHEF BROUGHT IN

MARKET PRICES\$

### KOREAN GRILL STATION: \$12 PER PERSON

- Kalbi Ribs
- Seared Bulgogi Tuna
- Fried Tofu, Gochujang Sauce
- Steamed Rice, Kimchi, Pickled Cucumber, Marinated Bean Sprouts, Pickled Daikon & Radish

## MEXICAN TAQUERIA: \$10 PER PERSON

### SELECT 3:

- Roasted Chicken
  - Carne Asada
- Cajun Roasted White Fish
- Slow Roasted Pork Shoulder
- Beer Battered Whitefish

### CONDIMENTS:

- Pico de Gallo, Guacamole, Rice and Beans, Soft Flour + Corn Tortillas
- Shredded Iceberg Lettuce, Shredded Green and Red Cabbage Slaw, Onions, Cilantro, Diced Tomatoes, Pickled Onions, Jalapeños, Lime Wedges
- Shredded Aged Cheese, Fresh Crumbled Cheese and Sour Cream, Selection of Hot Sauces

## PAELLA STATION: \$14 PER PERSON

(MIN. 75 PORTIONS RECEPTION OR LATE NIGHT)

### GATHER AROUND PAELLA PANS WITH:

- Saffron Rice
- Garlic Roasted Chicken
- Pork Chorizo
- Shrimp, Mussels, Clams and White Fish
- Artichoke, Green Bean, Sweet Peas, Bell Pepper, Bursting Cherry Tomato
- Cilantro, Parsley, Dill, Savory, Rosemary, Tarragon
  - Lemon & Lime Wedges
- Rustic Bread, Extra Virgin Olive Oil

\*FOR FULL DINNER MENU ONLY, PLEASE INQUIRE FOR PRICING.



## **ANTIPASTO BAR BASE PRICE \$12 PER PERSON**

Antipasto Bar including Sliced Prosciutto and Soppressata, Carved Parmesan Cheese, Marinated Olives, A selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

## **DELUXE ANTIPASTO \$16 PER PERSON**

**CHOICE OF TWO FISH OPTIONS BELOW**

Seafood Salad  
Fresh P.E.I Mussels with Tomato Fumé  
Scallops  
Shrimp Cocktail Tower  
Flash Fried Calamari  
Smoked Salmon Platters

### **ADDITIONAL OPTIONS**

Steamed Lobster Tails (Market Price)  
Alaskan King Crab Legs (Market Price)  
Gourmet Cheese Station with Crackers & Flat Breads (Price based on selections)

# À LA CARTE MENU



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## SOUPS

### \$10.00 PER PERSON

- Wild & Domestic Mushroom Puree, Shredded Phyllo, Goat Cheese
- Butternut Squash and Sweet Potato Purée, Maple Green Apple Chips
- Potato and Leek, Arugula Pesto
- Roasted Tomato & Red Pepper Bisque, Avocado, Tortilla Crisps
- Lobster Bisque, Brandy & Paprika Foam
- Fingerling Potato & Sweet Corn Chowder, Green Onion & Cheddar Chip
- Minestrone, Vegetable Broth, Pearl Barley, Paysanne Vegetables, Red Kidney Beans
- Lentil Purée, Diced Foie Gras

## SALAD

### \$10.00 PER PERSON

- Arugula, Grilled Pear, Shaved Asiago, Toasted Candied Walnuts, Balsamic Reduction & Olive Oil
- Arugula, Herb & Bread Roasted Wild Mushrooms, Pecorino, Lemon Truffle Vinaigrette
- Romaine Hearts, Crisp Pancetta, Parmesan Tuile, Roasted Garlic & Pommery Dressing
- Vine-Ripened Tomatoes, Watercress, Shaved Parmesan, Basil Balsamic Vinaigrette
- Baby Organic Greens, Crumbled Black Pepper Goat Cheese, Seasonal Berries, Champagne & Strawberry Vinaigrette
- Ontario's Baby Beets with Green Beans, Orange Segments, Green Cardamom & Honey Vinaigrette
- Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Feta, Olives, Oregano Dressing

## À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

### SALAD (CONTINUED)

#### **\$12.00 PER PERSON**

- Mixed Organic Greens, Grilled Pear Wedge, Stratford Chèvre, Toasted Chestnut, Pistachio Maple Vinaigrette, Sweet Potato Chip Garnish
- Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Maple Balsamic Reduction
- Roasted Corn Salad, Avocado, Grape Tomatoes, Lime Dressing, Coriander Seedlings
- Organic Greens, Ice Wine Poached Orchard Pear, Goat Cheese, Candied Walnuts, Pistachio Vinaigrette
- Micro Seedlings, Broccoli Slaw, Roasted Almonds, Crisp Rice Noodle, Miso Sesame Dressing
- New Potato and Asparagus Salad, Shaved Oka, Forbes Wild Mustard and Champagne Vinaigrette
- Baby Spinach, Herbed Quinoa, Roasted Beets, Gorgonzola, Toasted Walnuts, Orange Champagne Emulsion
- Watermelon Basil Feta Salad, Olive Oil, Lemon Juice, Mint Leaves (Seasonal)

#### **\$14.00 PER PERSON**

- Bouquet Of Organic Greens in a Cucumber Vase, Diced Apples, Spiced Pecans, Champagne Vinaigrette
- Bouquet Of Organic Greens in a Cucumber Vase with Greek Vegetables, Feta And Olives Oregano Dressing
- Bouquet Of Organic Greens in a Cucumber Vase, Garden Vegetables, Avocado, Raspberry Dressing

#### **SALAD BOWL PER TABLE - \$5 PER PERSON**

- Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Reduction

# À LA CARTE MENU



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## APPETIZERS

### \$15.00 PER PERSON

- Grilled Calamari, Arugula, Preserved Lemon, Capers, Black Olive Beurre Noisette
- Warm Goat Cheese, Oven Roasted Tomatoes, Savoury Dill Shortbread
- Panko' Crab Cake, Corn Relish, Cilantro & Lime, Smoked Pepper Aioli
- Sea Scallops, Edamame Purée, Fried Tofu Salad, Chilli Miso Dressing
- Steak Tartare, Yukon Gold Potato Frites, Chipotle Mayo
- Avocado, Tiger Shrimps, Grape Tomatoes, Lime Dressing, Coriander Seedlings
- Asparagus Phyllo Pastries, Red Pepper Emulsion, Chive Butter

## PASTA

### \$11.00 PER PERSON

- Penne, Tomato Basil Sauce ~ Simple Penne Arrabiata
- Fettuccini, Homemade Vodka Rosé Sauce, Basil Seedlings
- Tagliatelle al Sugo di Funghi (Mushroom Ragù) & Arugula
- Fettuccine, Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce
- Pappardelle Puttanesca- Fire Roasted Red Bell peppers, Kalamata Olives, Shallots & Capers in Tomato Sauce

## PASTA

### \$13.00 PER PERSON

- Three Cheese Ravioli, Lemon and Mint Sauce, Shaved Pecorino
- Mushroom & Cheese Stuffed Agnolotti, Honey Mushrooms, Red-wine Onions, Amaretto & Sage Cream
- Ricotta Spinach Agnolotti, Red Wine Braised Spring Lamb Ragout

### \$15.00 PER PERSON

- House Made Sweet Potato Gnocchi, Arugula Pesto, Pine Nuts, Parmesan Shavings
- House Made Potato Gnocchi, Lobster Truffle Parmesan Sauce, Basil Seedlings **(ADD LOBSTER MEDALLION FOR ADDITIONAL \$4)**
- Julienned Vegetable Stir Fry, Sweet Potato Starch Noodles, Soy Braised Mushroom, Soy Ginger
- Risotto, Wild & Domestic Mushrooms, Truffle Essence, Grana Padano Shavings
- Saffron Infused Risotto Milanese, Sweet Pea Pesto, Oven Dried Tomato
- Fusilli, Roast Chicken, Sweet Peppers, Parsley Pecan Pesto
- Penne Pasta, Grilled Peppers, Chorizo Sausage, Chunky Tomato Sauce

## À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

### ENTRÉES: FROM THE LAND

Grilled 9oz Chicken Supreme, Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables with a Lemon & Thyme Jus Natural

**\$32**

Roasted Red Pepper & Goat Cheese Stuffed Chicken Supreme, North African Spiced Cauliflower Quinoa, Seasonal Vegetables with a Chipotle & White Wine Piri-Piri

**\$34**

Beef Steak AAA' Ribeye, Yukon Gold Buttermilk Mashed Potatoes, Seasonal Vegetables, Horseradish Jus, Onion Frites

**\$34**

AAA' New York Striploin, Loaded Baked Potatoes, Seasonal Vegetable Selection, Brandy & Green Peppercorn Jus

**\$36**

Bone-in Veal Chop, Scallion Polenta, Grilled Oyster Mushrooms, Leek & Lemon Gremolata, Crispy Leeks

**\$36**

Herb & Mustard Crusted Lamb Rack, Caramelized Onion & Truffle Potato Millefeuille, Roasted Sesame Edamame, Water Chestnuts, Sautéed Mushrooms, Mustard Seed Jus

**\$36**

Slow Braised Beef Short Ribs, Caramelized Onion Mashed Potatoes, Seasonal Vegetables, Pan Jus, Sweet Potato Chip

**\$38**

AAA' Beef Tenderloin, Rustic Mashed Fingerling Potatoes, Seasonal Vegetable Trio, Sauce Marchand de Vin

**\$38**

Veal Medallion Duo, Sweet Potato Purée, Seasonal Vegetables, Sautéed Green Onion, Red Wine Veal Jus

**\$38**



# À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

## ENTRÉES: FROM THE SEA

Pan Seared Arctic Char, Saffron Cauliflower Purée, Sautéed Green Beans & Carrots,  
Fresh Niagara Cherry Tomato Salsa

**\$32**

Slow Cooked Atlantic Salmon, Basmati Rice Pilaf, Sautéed White Wine Mirepoix, Market  
Vegetables, Chive Beurre Blanc, Beet Chip Garnish

**\$35**

French Herb Crusted Halibut, Romanesco Broccoli, Roasted Root Vegetables, Blackened  
Cherry Tomatoes, Capers & Shallot Persillade

**\$36**

Miso Glazed Charred Black Cod, Leeks & Sweet Corn Fingerling Potato Chowder, Topper  
Carrots, Bursting Niagara Cherry Tomatoes, Beurre Blanc Sauce, Shaved Fennel Garnish

**\$38**

Dill Butter Glazed Black Cod, Roasted New Potatoes, Steamed French Beans, Sautéed  
Wild Mushroom Fricassée, Smoked Oyster Aioli, Seedlings

**\$38**

## DUOS ENTRÉES

Grilled Chicken Supreme & Beef Tenderloin, with Truffle Crushed Fingerling Potatoes,  
Seasonal Vegetables & Red Wine Demi-Glace

**\$46**

Roasted New York Striploin & Grilled Jumbo Shrimp, Yukon Gold Mashed Potatoes,  
Seasonal Vegetables, Béarnaise

**\$50**

Surf & Turf, Beef Tenderloin & Lobster Tail with choice of Potato, Vegetables & Sauce

**MARKET PRICE**



## VEGETARIAN - \$28.00

Twice Baked Eggplant Parmesan, Baby Spinach, Buffalo Mozzarella, Tomato Basil Sauce

Roasted Sweet Potato & Caramelized Onion Quiche, Gruyère Cheese, Glazed Baby Carrots, Tomato and Jalapeño Salsa

Quinoa-Stuffed Sweet Romano Peppers, Goat Cheese & Pine Nut Crumble

Barley Risotto, Buffalo Mozzarella, Asparagus Tips, Leek Frites

## VEGAN - \$28.00

Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

Herb Crusted Portobello Mushrooms, Grilled Scallion Polenta, Roasted Corn Salad

Garbanzo and Kidney Bean Galette, Layered with Grilled Seasonal Vegetables

Hand Made Sweet Potato Gnocchi, Broccoli Florets, Sweet Pea Pesto

Mushroom Lentil Loaf, Brussel Sprouts, Miso Sauce, Micro Seedlings

Roasted Vegetable Napoleon, White Bean, Sautéed Green Beans

Walnut & Mushroom Wellington, Grilled Asparagus, Arugula Pesto

# À LA CARTE MENU



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## CHILDREN'S MENU

**\$45.00 PER CHILD (12 YEARS AND UNDER)**

### STARTER

Veggies and Dip

Or

Caesar Salad

Or

Penne Pasta

### ENTRÉE OPTIONS

Luxe Style Panko Breaded Chicken Breast Tenders

Duo of Grand Luxe Mini Beef Sliders

Grilled Cheese Sandwiches

Classic Pogo

Pepperoni & Cheese Pizza

Macaroni & Cheese

Chicken Quesadilla

### CHOICE OF SIDE

Yukon Gold Potato Fries

Sweet Potato Fries

Mashed Potatoes

### DESSERT

Ice Cream with Chocolate Chip Cookie or Brownie

Or

Ice Cream Sundae

# À LA CARTE MENU



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EVENT BOUTIQUE

## DESSERT

Wedding Cake **\$6**

Cut and Plated, Garnished & Served

Ice Cream **\$7**

Flavour Options: Vanilla, Chocolate, Strawberry

Tartufo Ice Cream **\$11**

Sorbet & Berries **\$9**

Flavour Options: Raspberry, Mango, Lemon  
(Vegan, Gluten Free)

Pear, Green Apple and Basil or Passionfruit Sorbet

**\$10**

(Vegan, Gluten Free)

Dessert Duo starting at \$7 or Dessert Trio starting at \$11. Priced per piece, and varies based on selections

## ASSORTED SEASONAL FRUIT PLATTERS

**\$90**

## DESSERT - MINIATURES

### Customize or Choose From Our Selection Of Miniatures To Create A Duo Or Trio Dessert

\*Priced per piece, and varies based on selection

\*Customized garnishes and vessels are available with additional cost

#### **\$3.50 MINIATURE OPTIONS:**

- Vanilla Crème Brûlée Wonton Spoon  
(Flavour Options: Blueberry, Coffee, Chocolate, Raspberry)
- Mini Bourbon, Chocolate Pecan Pie
- Crispy Churros With Dulce De Leche In Shooters
- Salted Coffee Caramel Mousse (Caramel Brittle Garnish)
- Gourmet Chocolate Brownies (Flavour Options: Matcha White Chocolate Glaze, Pecan, Walnut)
- Cheesecake Squares, Graham Crumbs Coated, New York Style, Cocoa Nibs, Raspberry, Coffee)
- Panna Cotta  
(Flavour Options: Vanilla, Cranberry, Blueberry-Lavender, Strawberry, Mixed Berries)
- Sorbet In Shooters  
(Flavour Options: Mango, Raspberries, Lemon)
- Grand Marnier Infused, Orange & Chocolate Bread Pudding
- Red Wine Poached Pear And Crème Fraîche
- Berries Skewer

# À LA CARTE MENU



THE GRAND LUXE  
EVENT BOUTIQUE

## DESSERT - MINIATURES (CONTINUED)

### **\$4.50 MINIATURE OPTIONS:**

- Carrot Cake with Cream Cheese Icing
- Cranberry Panna Cotta, Ginger Walnut Crumble
- Fruit Skewer
- Ice Cream With Berries Skewer
- Mini Molten Chocolate Lava Cake
- Fresh Fruit Tart
- Mason Jar Assorted Berries
- Niagara Seasonal Stone Fruit Tart
- Hazelnut Praline Mousse, Hazelnut Brittle
- Earl Grey Panna Cotta Tartlet
- Coffee Crème Brûlée Tartlet
- Pumpkin Chai Tartlet, Maple Syrup Toasted Pumpkin Seeds
- Ricotta Tart With Pistachios, Honey White Balsamic Sauce
- Tiramisu Shooters
- Yuzu Eclairs, White Chocolate Drizzle
- Mini Organic Molten Lava Cake

### **\$5.00 MINIATURE OPTIONS:**

- Chocolate, Praline & Cocoa Nib Tart
- Dark Chocolate Banana Délice
- Dark Chocolate Tart, Pink Peppercorn White Chocolate Bark, Berry Coulis
- Grenadine "Cured" Rhubarb Tart, Toasted Almond Streusel
- Hazelnut Feuilletine Crunch Bar
- Calamansi, Lemon or Key Lime Meringue Tarts
- Mango Rice Pudding, Fresh Mango Garnish
- Matcha Craquelin Choux Puffs Filled With Matcha Chantilly Cream

### **\$6.00 MINIATURE OPTIONS:**

- Snobinettes (Flavour Options: Caramel. Coffee, Gianduja, Key Lime & Coconut, Rum)
- Dulce De Leche Mousse, Chocolate Crispy Pearls
- Lemon Grass Crème Caramel & Tropical Fruit Salad
- Mango Lasi, Toasted Pistachios, Saffron
- Moroccan Chocolate Almond Phyllo Cake
- Olive Oil Panna Cotta, Lemon Curd, Roasted Figs Compote
- Paradise Parfait (Toasted Coconut, Pineapple Coulis, Cheesecake Crème, toasted Graham Crumbs, Mango Custard, Wild Blueberry-Cassis Compote)
- Passionfruit & Mango Mousse with Joconde Biscuit
- Pistachio Berry Cake

### **GLUTEN FREE MENU ITEMS ~ OUR CREATIONS**

- Red Wine Poached Pear, Crème Fraîche **\$3.50**
- Salted Coffee Caramel Mousse **\$3.50**
- Milk Chocolate Amaretto Mousse **\$3.50**
- Pavlova with Lemon Curd, Fresh Berries **\$3.75**
- Chocolate Tarte, Espresso Sauce, Chantilly **\$5.00**
- Dark Chocolate Banana Délice **\$5.00**
- Thai Sticky Rice Pudding **\$5.00**
- Key Lime And Coconut Snobinettes **\$6.00**
- Mango Lasi, Toasted Pistachios, Saffron **\$6.00**

## LATE NIGHT MENU



THE GRAND LUXE  
EVENT BOUTIQUE

### **SWEET & SAVOURY STATION PACKAGE**

**\$15 PER PERSON**

**CHOOSE 5 ITEMS FROM THE OPTIONS BELOW:**

#### **SWEET ITEMS:**

Vanilla Crème Brûlée in Wonton Spoons

Churros in Dulche de Leche Shooters

Mango or Raspberry Sorbet in Espresso Cup

Salted Coffee Caramel Mousse

Mini Butter Tartlet

Cranberry Panna Cotta \*

Pumpkin Spice Crème Brûlée in Wonton Spoon \*

**\* SEASONAL ITEM FOR FALL/WINTER**

#### **SAVOURY ITEMS:**

Sweet Potato Fries, Chipotle Mayo

Poutine: Traditional, Mexican, or Canadian

Grilled Vegetable Pizza, Goat Cheese, Pesto

Grand Luxe Beef Sliders, Caramelized Onions, Red Pepper Relish

Mini Beef Sliders with Secret Sauce

Mixed Vegetable Tempura

Grilled Cheese with Ketchup

Chicken & Waffles, Maple Demi or BBQ Sauce

# BUFFET MENU



THE GRAND LUXE  
EVENT BOUTIQUE

## SAMPLE MENU - \$52 PER PERSON

### ANTIPASTI & SALAD STATION:

- Assorted Breads and Flatbreads
- Tossed Salad with Cucumber, Tomato, Red Onion, Organic Greens, Balsamic and Olive Oil and a variety of Vinaigrettes
- Baby Bocconcini, Marinated Artichokes, Roasted Peppers, Caper Berries, Spiced Olives (Kalamata/Stuffed Green and Picholine)
  - Cornichons and Pickled Mushrooms
- Edam, Cheddar and Smoked Gouda Cheese, Dried Fruit and Fresh Cherry Tomato
- Toronto's Finest Prosciutto, Capicola, Black Forest Ham, Genoa & Calabrese Salami

### PASTA STATION - SELECTION OF:

- Pasta: Penne, Gemelli, Butternut Squash Agnolotti
- Sauces: Tomato Basil Sauce, Mascarpone Cream Sauce, Coconut Green Curry Sauce, Rocket Pesto Cream
- Tomato Confit, Mixed Mushrooms, Baby Spinach, Confit of Leek

### CARVE STATION:

- Carved Roast Beef, Truffle and Porcini Demi-Glace
  - Grilled Side of Salmon with Béarnaise Sauce
  - Herb Roasted Parsnip and Potato Bonne Femme
- Grilled Ontario Greenbelt Vegetables (Eggplant, Zucchini, Red Pepper), Xérès Glaze
- Quinoa, Vegetable Pilaf and Eggplant Confit Stuffed Mini Bell Peppers, Tomato Fume and Aged Sherry Reduction
- Fresh Grated Horseradish and Assorted Hot Sauces

### DESSERT STATION

- Our Pastry Teams selection of the finest seasonal miniature Sweets, Cakes, Tarts, Custards, Pastries and Fresh Fruit

## BAR PACKAGES



THE GRAND LUXE  
EVENT BOUTIQUE

**THE GRAND LUXE EVENT BOUTIQUE BAR PACKAGES AND SERVICES, DESCRIBED IN DETAIL BELOW, ARE TAILORED TO SUIT THE NATURE OF YOUR PARTICULAR EVENT.**

### **HOST BAR**

All Alcoholic Beverages For Your Particular Event are Paid by the Host. Bar Staff and All Beverage Garnish Necessary Are Provided by Grand Luxe at No Additional Charge. A Minimum Bar Consumption Total is Required Prior to Your Event.

### **CASH BAR**

You May Decide to Provide a Cash Bar for Your Event. Guests will Purchase Their Beverage Either by Cash, Debit or Credit Card. You Can Choose to Offer Your Guests Complimentary Beverages with a Cash / Ticket Bar in Place by Simply Distributing Pre-Paid Tickets to Your Guests in Advance. Bar Staff and All Beverage Garnishes are Included at No Additional Charge.

### **HOST / CASH BAR**

You May Decide to Combine the Above. For Example, by Providing a Host Bar Reception with Wine Service During Dinner, Followed By a Cash Bar Service to Conclude Your Event. Tickets Can Also be Provided to Guests.

### **NON-ALCOHOL BEVERAGE BAR**

The Nature of Your Event May Have You Decide to Offer a Non-Alcohol Bar that Will Include Unlimited Juices, Sparkling and Spring Waters, Soft Drinks, Coffee and Tea.



**The Grand Luxe Event Boutique is a Fully Licensed Venue. All Beverage Products and Related Services are Provided Exclusively by the Grand Luxe Event Boutique. All Alcoholic & Non-Alcoholic Beverages Purchased and Sold on the Premise are the Sole Responsibility of the Grand Luxe in Accordance with the Liquor & Gaming Act of Ontario. No Outside Alcohol is Permitted on Premise Including Items for Guest Gifts.**



## BAR PACKAGES



THE GRAND LUXE  
EVENT BOUTIQUE

### LUXE HOST OPEN BAR:

**\$38.00 PER PERSON**

Stolichnaya, Canadian Club, Sambuca, St.Remy VSOP Brandy, Bacardi Rum, Gordon's Gin, Kahlua, Amaretto, Banana Liqueur, Butter Ripple Schnapps, Crème De Cacao, Peppermint Schnapps, Melon Liqueur, Apple & Raspberry Sour, Johnny Walker Red, Metaxa, Peach Schnapps, Frangelico, Campari, Dry or Sweet Vermouth, Galliano, Grappa, Blue Curacao, Triple Sec, Lychee Liqueur, Flavoured Vodka's, Red & White House Wines, Canadian, Coors Light, Budweiser, Miller Genuine Draft, Sleeman Cream Ale, Champagne Toast, Signature Cocktail And All Non-Alcoholic Beverages Including Coffee & Tea.

~ Add 2 Premiums ~ \$5 Per Person

\*Additional Fee's May Apply

### LUXE PREMIUM HOST OPEN BAR:

**\$48.00 PER PERSON**

(Premium Bar Items Are In Addition To The Luxe Host Bar Items)

Grey Goose, Kettle One, Crown Royal, Jack Daniels, Southern Comfort, Courvoisier, Tequila Tromba Blanco, Malibu Rum, Johnny Walker Black, Bombay Gin, Bacardi Black Rum, Appleton Rum, Chivas Regal, Porto, Grand Marnier, Hypnotic, Jagermeister, Hennessy VS, Captain Morgan Spiced Rum, Goldschlager, Grappa, Stella, Corona and Heineken.

### NON-ALCOHOLIC HOST BAR:

**\$12.95 PER PERSON**

Pepsi, Diet, Gingerale, Sprite, Orange, Cranberry, Ice Tea, Lime Juice, Soda Water, Tonic, Coffee & Tea.

