


## CUISINE

Our menus are inspired and approachable.
Our thoughtfully prepared dishes are made from the finest ingredients - our offerings include something for everyone, from our freshly-shucked oysters, to our roasted striploin steak to our plant-based offerings. Our award-winning cuisine is crafted by a team of professionals at the forefront of Toronto's hospitality scene.


## MAIN DINING ROOM

Our main dining room blends casual elegance and sophistication to create the perfect space for social or corporate engagements. Floor-to-ceiling windows boast views of Toronto from the fifth floor, creating a picturesque backdrop to enhance any special event.

Capacities
Seated: 98

## BAR \& LOUNGE*

Floor-to-ceiling windows envelop the lounge to create the perfect environment to host a cocktail reception for a large private event or to provide additional seating for a large seated function.

Capacities
Seated: 40
*available with full buyout only


## ROOFTOP TERRACE

An elevator ride up to our fifth floor penthouse will transport you to a place of casual elegance and sophistication. In the summer months, take advantage of our 360-degree bar and rooftop terrace. Allow our team to take care of every facet of your special event, while you focus on mingling, enjoying our vast selection of beverage offerings and our adventurous, yet modest, culinary offerings.

Capacities
Reception: 80
Seated: 40

## ROOFTOP TERRACE LOUNGE

Our intimate Terrace Lounge is a perfect space for smaller engagements. Plush lounge seating provides the ultimate spot to kick back and relax with friends or colleagues.

Capacities Seated: 15





## LARGE PRIVATE EVENTS

Chase Hospitality Group is delighted to offer our guests a unique and effortless event planning experience. Our team of professionals will put your mind at ease during your next event. The Chase is the ideal spaces for weddings, business meetings, product launches, executive dinners, intimate celebrations, and so much more.

Capacities
Seated: 130
Reception: 200

offered from 11:30am | menus can be customized

## LUNCH MENU ONE

85 per guest

choice of appetizer:
RADDICHIO \& ENDIVE SALAD
beets, pomegranate, roasted beet \& miso dressing, parsley, pistachio

## STEAK TARTARE

parmigiano, capers, cured yolk, crispy potato, roasted shallot aïoli, grilled focaccia

KaLE SALAD cauliflower, granny smith apple \& hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano
choice of entrée:

## AHI TUNA NIÇOISE

seared ahi tuna, french beans, soft boiled egg, endive, fingerling potatoes, tonnato, preservedtomato and black olive dressing

CANADIAN PRIME STRIPLOIN truffled mashed potato, jus

CELERIAC INVOLTINI roasted celeriac, beluga lentils, pine nuts, celeriac custard,

> parsley oil
choice of dessert:
SEASONAL SORBET
seasonal sorbet, fresh berries
\& mint

STICKY TOFFEE PUDDING
bourbon toffee sauce, vanilla ice cream

## PASTA MID-COURSE

RICOTTA AGNOLOTTI
butter sauce, truffle essence, parmesan 15 per guest

RISOTTO
roasted mushrooms, chives, parmesan 15 per guest
add shaved truffle

+ 5 per guest
(full table participation)


## LUNCH MENU TWO

95 per guest
choice of appetizer:

## RADDICHIO \& ENDIVE SALAD

beets, pomegranate, roasted beet
\& miso dressing, parsley, pistachio

## DUNGENESS CRAB

avocado roll with argentinian shrimp, horseradish aioli, crispy nori, togarashi

## WAGYU STEAK TARTARE

parmigiano, capers, cured yolk, crispy potato, roasted shallot aïoli, grilled focaccia

## KALE SALAD

cauliflower, granny smith apple
\& hazelnut dressing, brioche crumbs, black currants, pickled pearl onion,

> parmigiano

> choice of entrée:

## AHI TUNA NIÇOISE

seared ahi tuna, french beans, soft boiled egg, endive, fingerling potatoes, tonnato, preservedtomato and black olive dressing

## LOBSTER ROLL

east coast lobster, dill mayo, toasted brioche, french fries

## CANADIAN PRIME STRIPLOIN

truffled mashed potato, jus

CELERIAC INVOLTINI
roasted celeriac, beluga lentils, pine nuts, celeriac custard, parsley oil
choice of dessert:

## YUZU CHEESECAKE

black sesame chiffon, white chocolate crumb, sesame \& charcoal tuile

## STICKY TOFFEE PUDDING

bourbon toffee sauce vanilla ice cream

SEASONAL SORBET
seasonal sorbet, fresh berries \& mint

## FOR THE TABLE

priced per dish
BREAD SERVICE
housemade focaccia, whipped butter
4 per guest
BURRATA
mushroom paté, perigord truffle, pecorino, focaccia 58
side dishes
FRIES
parmigiano reggiano
13
BRUSSELS
cider gastrique, fresh mint, crispy shallot

14
POTATO PAVÉ
smoked scamoza cheese
16
GRILLED BROCCOLINI
romesco sauce, piquillo peppers
16

## PRE LUNCH ADD ONS

1 for every 5 guests
CHARCUTERIE AND CHEESE
selection of cured meats, cheeses \& preserves
7 for every 5 guests
58
CRUDITE
selection of seasonally inspired vegetables and dips 1 for every 5 guests

36

## MOTHER OF PEARL PLATTER

oysters, chilled maritime lobster, snow crab legs, hamachi \& hokkaido scallop sashimi, selva shrimp cocktail 185

## OYSTERS

granny smith apple mignonette,
horseradish, lemon
28/half dozen 54/dozen

## DINNER

offered from 4:00pm | menus can be customized

## DINNER MENU ONE

105 per guest
choice of appetizer:
RADDICHIO \& ENDIVE SALAD
beets, pomegranate, roasted beet \& miso dressing, parsley leaves, pistachio

## STEAK TARTARE

parmigiano, capers, cured yolk, crispy potato, roasted shallot aïoli, grilled focaccia

DUNGENESS CRAB
avocado roll with argentinian shrimp, horseradish aioli, crispy nori, togarashi
choice of entrée:
CHAR-GRILLED STRIPLOIN
maitake mushrooms, fermented black shallot \& soy jus

## ARCTIC CHAR

lightly smoked and pan roasted arctic char, marcona almonds, red grapes, cauliflower velouté

CELERIAC INVOLTINI
roasted celeriac, beluga lentils, pine nuts, celeriac custard, parsley oil
choice of dessert:

## CHOCOLATE

valrhona dark chocolate layer cake, vanilla ice cream, chocolate crémeux

## SEASONAL SORBET

seasonal sorbet, fresh berries

$$
\& \operatorname{mint}
$$

## PASTA MID-COURSE

RICOTTA AGNOLOTTI
butter sauce, truffle essence, parmesan 15 per guest

RISOTTO
roasted mushrooms, chives, parmesan
15 per guest
add shaved truffle

+ 5 per guest
(full table participation)


## DINNER MENU TWO

125 per guest
choice of appetizer:
RADDICHIO \& ENDIVE SALAD beets, pomegranate, roasted beet \& miso dressing, parsley, pistachio

WAGYU STEAK TARTARE
parmigiano, capers, cured yolk, crispy potato, roasted shallot aïoli, grilled focaccia

## RICOTTA GNOCCHI

cultured butter sauce, snow crab, lobster bottarga, white asparagus, chives

## DUNGENESS CRAB

avocado roll with argentinian shrimp, horseradish aioli, crispy nori, togarashi
choice of entrée:
CHAR-GRILLED TENDERLOIN
maitake mushroom, fermented black shallot \& soy jus

## HALIBUT CIOPPINO

west coast halibut, prawns, mussels, lobster broth, nantes carrots, hakurei turnips, fennel

## CELERIAC INVOLTINI

roasted celeriac, beluga lentils, pine nuts, celeriac custard, parsley oil

## ROASTED CHICKEN

roasted organic half chicken, smoked chili, citrus \& castelvetrano olive relish
choice of dessert:

## CHOCOLATE

valrhona dark chocolate layer cake, vanilla ice cream, chocolate crémeux

## STICKY TOFFEE PUDDING

bourbon toffee sauce, vanilla ice cream

SEASONAL SORBET
seasonal sorbet, fresh berries \& mint

## FOR THE TABLE

priced per dish
BREAD SERVICE
housemade focaccia, whipped
butter
4 per guest
BURRATA
mushroom paté, perigord truffle, pecorino, focaccia 58
side dishes
FRIES
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BRUSSELS
cider gastrique, fresh mint, crispy shallot

14
POTATO PAVÉ
smoked scamoza cheese
16

GRILLED BROCCOLINI
romesco sauce, piquillo peppers
16

## PRE DINNER ADD ONS

1 for every 5 guests

CHARCUTERIE AND CHEESE
selection of cured meats, cheeses \& preserves
1 for every 5 guests 58 CRUDITE
selection of seasonally inspired vegetables and dips
1 for every 5 guests 36

MOTHER OF PEARL PLATTER
oysters, chilled maritime lobster, snow crab legs, hamachi \& hokkaido scallop sashimi, selva shrimp cocktail 185

OYSTERS
granny smith apple mignonette,
horseradish, lemon
28/half dozen 54/dozen

## CANAPÉS

priced per piece $\mid$ served by the dozen
minimum order 2 dozen

## LOBSTER ROLL

mini lobster roll, milk bun, dill mayo
8.75

## SCALLOPS

hokkaido scallop crudo, aguachile, mint oil, cilantro seedling 4.75

## SHRIMP (GF)

selva shrimp, classic cocktail sauce 4.5

## TUNA

seared rare ahi tuna tataki, tapioca wafer, ponzu gelee, avocado, cucumber and shiso leaf
4.5

BEEF (GF)
seared dry aged striploin, charred leek, horseradish cream, crispy duck fat roasted potato

6

FLATBREAD
pistachio \& green chili pesto, preserved cherry tomatoes,
vegan mozzarella

$$
3.75
$$

## NORI WAFER \&

KING OYSTER MUSHROOMS nori wafer, yuzu \& miso glazed maitake mushroom, avocado mousse, cilantro and radish
4.5

## GRILLED CHEESE

miso butter grilled cheese, milk bread, beechwood cheddar, house plum sauce, chives
4.25

## TARTARE

beef tartare, latke, pickled honey mushroom, smoked oyster aioli, cured yolk
4.75

FRIES (GF)
french fry cones with grated parmigiano \& black pepper aioli 3.5

HALIBUT
halibut and potato fritter, saffron aioli
5.5

## SLIDER

beef slider, milk bun, guinness mustard, oka cheese, crispy onions and bib lettuce
5.5

## FRIED CHICKEN

buttermilk fried chicken, apple \& red cabbage slaw, smoked chili cream
4.5

## BUTTERNUT SQUASH ECLAIR

manchego cheese \& sesame

$$
\begin{gathered}
\text { craquelin } \\
4.25
\end{gathered}
$$

NORTHERN DIVINE CAVIAR
northern divine caviar, latke, chives, cured egg yolk and creme fraiche minimum order 1 dozen

20

SWEET PEA \& ENDIVE
sweet pea \& mint hummus, red belgian endive, black sesame seeds, fermented red pepper and pickled pearlonion

4

CHOCOLATE TART
valrhona dark chocolate tartlets, sea salt, whipped cream and sour

$$
\begin{gathered}
\text { cherry } \\
5.25
\end{gathered}
$$

## LEMON TART

toasted lemon meringue tartlets, fresh and dried raspberry 4.25

## FRITTERS

orange and ricotta fritters, cinnamon sugar, lemon curd

4

## STATIONS

for private events only | priced per guest

## RAW

## OYSTER SHUCKING EXPERIENCE

live chef attended oyster shucking our chef can also educate your guests on the oyster's region \& flavor profile 30/hr
minimum 4 hrs of service
oysters 54/dozen

## CHARCUTERIE \& CHEESE

selection of cured meats, cheeses \& preserves

58
1 for every 5 guests

## CRUDITE

selection of seasonally inspired
vegetables and dips
32
1 for every 5 guests

## SHRIMP COCKTAIL

selva shrimp, classic cocktail sauce,
lemon
52 per dozen

OYSTERS
granny smith apple mignonette,
horseradish, lemon
54 per dozen

## MOTHER OF PEARL PLATTER

oysters, chilled maritime lobster, snow crab legs, hamachi \& hokkaido scallop sashimi, selva shrimp cocktail
7 for every 5 guests 185 per platter

## CUTTING BLOCK

chef attended service, cut to order priced per guest 30/hr, minimum 4 hours seasonal accompaniments included in each offering

## WHOLE ROASTED CHICKEN

MP
CÔTE DE BOEUF
MP

## PASTA \& RISOTTO

chef attended service
priced per ǵuest 30/hr

## RISOTTO

roasted mushrooms, chives parmesan

15

## CAVATELL

zucchini crema, whipped ricotta, toasted pumpkin seeds

15

## ACCOMPANIMENTS

POTATO
roasted fingerling potatoes, crispy leek

6
SAUTÉED GREENS
sea salt, lemon, olive oil 6

BRUSSELS
cider gastrique, fresh mint, crispy shallot

6

- = plant-based


## EVENT INFORMATION

## MINIMUM SPEND

The Chase does not charge room rental fees but rather requires that the minimum food and beverage spend be met.

The minimum food and beverage spend will vary based on the day of the week, the area of the restaurant, and the timing of your event.

Any charges from outside vendors will not go towards your minimum food and beverage spend

## DEPOSITS

We require a deposit of $30 \%$ of the amount of the minimum spend prior to your event in order to confirm your reservation.

For events without minimum spend requirements, we require a deposit worth $\$ 35$ per guest for lunch events and $\$ 45$ per guest for dinner events to confirm your reservation.

## AGREEMENT

We require that the agreement be returned with all of the required fields including the credit card information in order to confirm your event, kindly note that we do not hold space until the agreement is received.

## FURNITURE REMOVAL

The space is offered as it comes however we would be delighted to assist you with the floor plan you have in mind. Set-up and furniture removal charges will vary.

## COAT CHECK

The Chase offers complimentary coat check for all events.

## PARKING

The nearest parking lots can be found in the Bay Adelaide Centre which can be accessed from 9 Richmond Street West or 333 Bay Street.

## A/V

Audio Visual changes to the restaurant can only be altered only if you have reserved the space exclusively for a private event.

Should you choose to provide your own playlist for your private event, we can accommodate this through our speakers on an iPod or iPhone device.

For all other audio and visual requirements, an outside vendor would need to be brought in.

## FOOD

We would be happy to customize any of the menu offerings to tailor them to your guests, depending on the custom menus, the prices may be subject to change.

For groups of 11 or larger, we do require that you select from one of our custom menu offerings.

Menu selections are required at least one week in advance of your event, after this time we cannot guarantee any changes to the menus.

Our food menus will change seasonally in which case your selected event menus will change as well. Your event manager will ensure you have our most up to date menus for the season and make any necessary changes to existing menus.

We do not allow for outside food to be brought in however your event manager would be happy to work with the chef to discuss customizing items in house for you.

Desserts can be brought in from out of house, please note there is a $\$ 5$ per guest plating fee.

## WINE

We do not carry large quantities of our wines in house. In order to have the proper amount of product in house for your event we recommend pre selecting a red and white wine, this way we can order the proper amount of wine for your guests.

We do not offer corkage to events.
Wine selections are required at least one week in advance of your event.

Wine is charged based on consumption, for the number of bottles that are opened.

## FINAL PAYMENT

We require that final payment be made on the day of your event, upon the completion of your event.

## SERVICE CHARGE

A service charge of $20 \%$ is automatically applied to the final bill of all events.

## RENTALS

Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

## CHASE

OUR LOVE FOR HOSPITALITY EXTENDS FURTHER THAN OUR DEDICATION TO CREATING AMAZING GUEST EXPERIENCES; IT'S IN OUR DUTY TO TRAIN OUR TEAM OF HOSPITALITY PROFESSIONALS TO BECOME THE NEXT INDUSTRY LEADERS; IT'S OUR QUEST TO FIND THE FINEST INGREDIENTS; IT'S OUR OBSESSION WITH BEAUTIFULLY DESIGNED SPACES.OUR PASSION FOR HOSPITALITY LIVES IN ALL OF THESE ELEMENTS AND IN EVERY EXPERIENCE THAT WE CREATE FOR YOU

VISIT US AT
THECHASETORONTO.COM/PRIVATE-EVENTS

## CONTACTINFORMATION

EVENTS @THECHASERG.COM
647-348-7000


