



*The*  
**CHASE**



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## WELCOME TO THE 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.



## WHAT TO EXPECT

You'll find us on one of Toronto's most unique and tucked away streets, on the second floor of the historic Dineen building. Elevator doors open to a bright and vibrant space. Our decor is elevated, yet warm, and the views of the city skyline are unmatched.

Our culinary offerings are some of the finest in the city and our team of professionals are here to deliver the warmest hospitality experience to each and every guest, ensuring it is as memorable as it is pleasurable.

Our menus are inspired and approachable. Our thoughtfully prepared dishes are made from the finest ingredients, and include something for everyone. Our talented sommeliers have curated a robust wine program, and our talented bartenders can craft bespoke cocktails suitable for any occasion. We also carry a wide range of premium spirits and draught imports.



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## 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: 100

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## 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

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## ROOFTOP TERRACE

An elevator ride up to our fifth floor penthouse will transport you to a place of casual elegance and sophistication. Year-round, indulge in the panoramic views and lively atmosphere 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

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## 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





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## 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

# LUNCH

Choose from 2 lunch options offered from 11:30 AM. Menus can be customized and vegan options are available

 = vegetarian

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## OPTION 1 | 89 PER GUEST

*choice of appetizer*

### kale salad

cauliflower, apple & hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano  
*vegan option available*

### steak tartare

capers, cured yolk, roasted shallot aioli, parmigiano, grilled focaccia

### tuna tataki

calamansi & coconut dressing, blood orange, finger lime, chili, mint, avocado

*choice of entrée*

### ahi tuna niçoise

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

### canadian prime striploin

truffle butter whipped potato, black shallot jus

### sweet pea cavatelli

parmigiano reggiano, pine nuts, english pea, asparagus, lemon, black pepper & stracciatella  
*vegan option available*

*choice of dessert*

### sorbet

seasonal sorbet, fresh berries & mint

### sticky toffee pudding

bourbon toffee sauce, vanilla ice cream

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## OPTION 2 | 98 PER GUEST

*choice of appetizer*

### kale salad

cauliflower, apple & hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano  
*vegan option available*

### dungeness crab

avocado, dungeness crab, baby shrimp, wasabi aioli, nori, togarashi

### wagyu steak tartare

capers, cured yolk, roasted shallot aioli, parmigiano, grilled focaccia

*choice of entrée*

### ahi tuna niçoise

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

### lobster roll

east coast lobster, dill mayo, toasted brioche, fries

### canadian prime striploin

truffle butter whipped potato, black shallot jus

### sweet pea cavatelli

parmigiano reggiano, pine nuts, english pea, asparagus, lemon, black pepper & stracciatella  
*vegan option available*

*choice of dessert*

### burnt orange cheesecake

warm grand marnier creme anglaise, caramelized honeycomb

### chocolate cake

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

### sorbet

seasonal sorbet, fresh berries & mint

# DINNER

Choose from 3 dinner options offered from 4:00 PM. Menus can be customized and vegan options are available

 = vegetarian

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## OPTION 1 | 109 PER GUEST

*choice of appetizer*

### kale salad

cauliflower, apple & hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano

*vegan option available*

### steak tartare

capers, cured yolk, roasted shallot aioli, parmigiano, grilled focaccia

### tuna tataki

calamansi & coconut dressing, blood orange, finger lime, chili, mint, avocado

*choice of entrée*

### char-grilled striploin

maitake mushrooms, fondant potatoes, fermented black shallot & black shallot jus

### grilled branzino

baby gem lettuce, patty pan squash, lemon thyme, pullman loaf crouton, lemon & brown butter sauce

### sweet pea cavatelli

parmigiano reggiano, pine nuts, english pea, asparagus, lemon, black pepper & stracciatella

*vegan option available*

*choice of dessert*

### chocolate cake

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

### sorbet

seasonal sorbet, fresh berries & mint

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## OPTION 2 | 129 PER GUEST

*choice of appetizer*

### kale salad

cauliflower, apple & hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano

*vegan option available*

### wagyu steak tartare

capers, cured yolk, roasted shallot aioli, parmigiano, grilled focaccia

### hamachi crudo

calamansi & coconut dressing, blood orange, finger lime, chili, mint, avocado

### dungeness crab

avocado, dungeness crab, baby shrimp, wasabi aioli, nori, togarashi

*choice of entrée*

### char-grilled tenderloin

maitake mushroom, fondant potatoes, fermented black shallot jus

### glazed black cod

sautéed snow pea tips, fresh wasabi, persimmon, pickled cucumber, citrus & tamari fumet

### halibut cioppino

brioche & herb crust, prawns, mussels, lobster broth, hakurei turnips, fennel

### sweet pea cavatelli

parmigiano reggiano, pine nuts, english pea, asparagus, lemon, black pepper & stracciatella

*vegan option available*

*choice of dessert*

### chocolate

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

### burnt orange cheesecake

warm grand marnier creme anglaise, caramelized honeycomb

### sorbet

seasonal sorbet, fresh berries & mint

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OPTION 3 | 160 PER GUEST

*amuse bouche*

**kaviar caviar**

crème fraîche, buckwheat profiteroles

*choice of appetizer*

**kale salad** 🌿

cauliflower, apple & hazelnut dressing, brioche crumbs, black currants, pickled pearl onion, parmigiano  
*vegan option available*

**scallop ceviche**

cucumber aguachile, serrano pepper, asian pear

*choice of mid course*

**glazed black cod**

sautéed snow pea tips, fresh wasabi, persimmon, pickled cucumber, citrus & tamari fumet

**sweet pea cavatelli** 🌿

parmigiano reggiano, pine nuts, english pea, asparagus, lemon, black pepper & stracciatella  
*vegan option available*

*choice of entrée*

**grilled wagyu coulotte**

glazed maitake mushrooms, fondant potatoes, black shallot bordelaise

**halibut cioppino**

brioche & herb crust, prawns, mussels, lobster broth, hakurei turnips, fennel

*choice of dessert*

**chocolate cake**

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

**burnt orange cheesecake**

warm grand mariner creme anglaise, caramelized honeycomb





## LUNCH & DINNER ADD-ONS

Prices are per dish. Menus can be customized and vegan options are available.

 = vegetarian

### FOR THE TABLE

**charcuterie and cheese**  
selection of cured meats, cheeses & preserves

*1 for every 5 guests*

58

**crudité** 

selection of seasonally inspired vegetables and dips

*1 for every 5 guests*

36

**oysters**

granny smith apple mignonette, horseradish, lemon

54/dozen

**pearl platter**

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

*1 for every 5 guests*

185

**bread service** 

housemade focaccia, whipped butter

*1 for every 1-3 guests*

12

**burrata** 

roasted butternut squash, pistachio, pomegranate, fennel seed, saba & olive oil dressing, focaccia

58

### SIDE DISHES

**fries** 


parmigiano reggiano

13

**brussels** 

cider gastrique, fresh mint, crispy shallot

14

**potato pavé** 

smoked scamorza cheese

16

**grilled broccolini** 

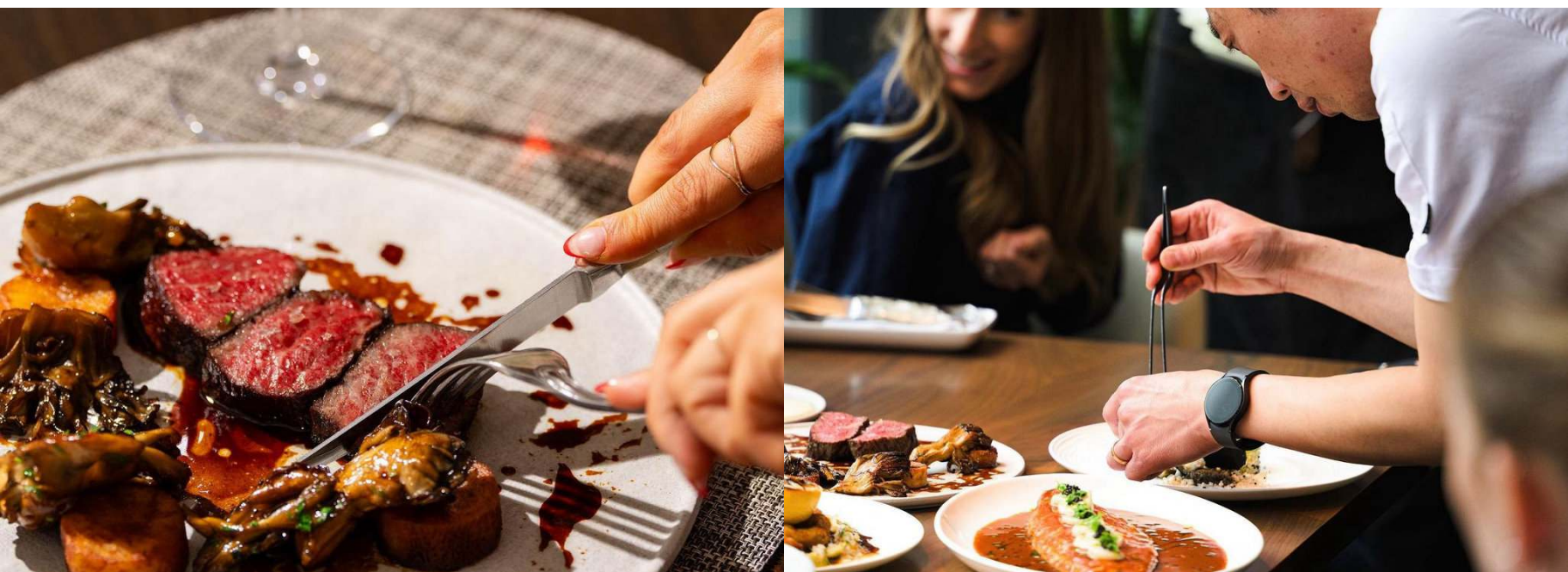
romesco sauce, piquillo peppers

16

**asparagus** 

romesco sauce, piquillo peppers

16



## CANAPÉS

Prices are per piece. Dishes are served by the dozen with a minimum order of 2 dozen.

 = vegetarian

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### lobster roll

mini lobster roll, milk bun, dill mayo  
8.75

### scallops rockefeller

baked and served on the half shell  
7.25

### crab cake

dungeness crab, saffron aioli, scallion  
6.25

### mushroom hand roll (gf)

glazed mushrooms, avocado, seasoned  
sushi rice, nori, sesame  
5

### beef (gf)

seared dry aged striploin, charred  
leek, horseradish cream, crispy duck  
fat roasted potato  
12

### pigs in a blanket

smoked sausage, puff pastry, sesame,  
maple mustard  
5.25

### miso glazed maitake

nori wafer, avocado mousse, cilantro  
and radish  
4.5

### grilled cheese

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

### melon & halloumi (gf)

lemon, mint, pistachio dukkah  
4

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### tartare

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

### fries (gf)

grated parmigiano & black pepper  
aioli  
3.5

### slider

beef slider, milk bun, guinness  
mustard, oka cheese, crispy onions  
and bib lettuce  
5.75

### fried chicken

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

### butternut squash éclair

manchego cheese & sesame craquelin  
4.25

### kaviari caviar

buckwheat choux au craquelin, creme  
fraiche, chives, cured yolk  
*minimum order 1 dozen*  
20

### tuna crispy rice

seasoned sushi rice, nori, avocado,  
ponzu  
5.25

### hamachi hand roll (gf)

seasoned sushi rice, nori, avocado,  
ponzu  
5.75

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## MINI DESSERT

Desserts are priced per piece and served on a station.

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### lemon tart

toasted lemon meringue tartlets,  
fresh and dried raspberry  
4.25

### macarons

seasonally flavoured macarons  
4.25

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### chocolate tart

valrhona dark chocolate tartlets, sea  
salt, whipped cream and sour cherry  
5.25

## STATIONS

Prices are per guest. For chef attended stations an hourly fee also applies.

 = vegetarian

### SALAD STATION

*priced per guest*

#### chopped salad

organic greens, avocado, cucumbers, pickled red onion, aged feta, granny smith apple & hazelnut dressing

12

#### lobster salad

poached lobster, romaine, blue cheese, avocado, bacon, buttermilk dressing

32

## PLATTERS

### pearl platter

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

*1 for every 5 guests*

185

### oysters

granny smith apple mignonette, horseradish, lemon

54/dozen

### shrimp cocktail

selva shrimp, classic cocktail sauce, lemon

52/dozen

### charcuterie and cheese

selection of cured meats, cheeses & preserves

*1 for every 5 guests*

58

### crudité

selection of seasonally inspired vegetables and dips

*1 for every 5 guests*

32

## PASTA & RISOTTO

*priced per guest 30/hr, 3 hr min*

### cavatelli cacio e pepe

finished and served from a wheel of parmigiano reggiano  
(60 guests min.)

22

### seasonal risotto

seasonally inspired risotto, parmigiano reggiano, olive oil

17

### all'amatriciana

mezze rigatoni, guanciale, pecorino

17

## CHEF ATTENDED STATIONS

### oyster shucking experience

live oyster shucking our chef can also educate your guests on the oyster's region & flavour profile

*priced per guest 30/hr, 3 hr min*

54/dozen

## CUTTING BLOCK

*seasonal sauces and accompaniments, priced per guest, cut to order (40 guests min.)*

### whole roasted chicken

MP

### roasted rack of lamb

MP

### côte de boeuf

MP

### short rib station

pomegranate glazed short rib, fresh corn polenta, black garlic and soy jus, charred pearl onions

MP

## SIDES

*priced per guest*

### potato

roasted fingerling potatoes, crispy leek

6

### sautéed seasonal greens

sea salt, lemon, olive oil

7

### brussels

cider gastrique, fresh mint, crispy shallot

6

# EVENT INFORMATION

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## 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

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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 preselecting 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.

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## 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.

## 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.

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## FINAL PAYMENT

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

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## SERVICE CHARGE

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

— *The* —  
**CHASE**

CONTACT US

647-348-7000

[EVENTS@THECHASERG.COM](mailto:EVENTS@THECHASERG.COM)

[THECHASERONTON.COM/PRIVATE-EVENTS](http://THECHASERONTON.COM/PRIVATE-EVENTS)