



The
CHASE

SPECIAL EVENTS

(647) 348 7000
TheChaseToronto.com





ATMOSPHERE

The Chase, which is just a ride up the private elevator at 10 Temperance Street, is a bright contemporary space lined with floor-to-ceiling windows offering breathtaking city views from the fifth floor of Toronto's historic Dineen Building. The Chase offers modern cuisine with French & Italian influences. The decor is casual elegance designed to feel like that of a luxury home. Host a social or business engagement in the bar and lounge area, in our main dining room, or a summertime celebration on our spectacular rooftop terrace. Our culinary offerings are some of the finest in the city, and our team of professionals will ensure you and your guests are treated with the warmest hospitality. The restaurant's elegant yet casual atmosphere will elevate any event, making it a truly special occasion.



BEVERAGES

Our beverage offerings include premium spirits, draught imports, and bespoke cocktails that complement the style of your event. Our unique wine program is curated by our talented sommeliers.



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



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: 16
Reception: 22





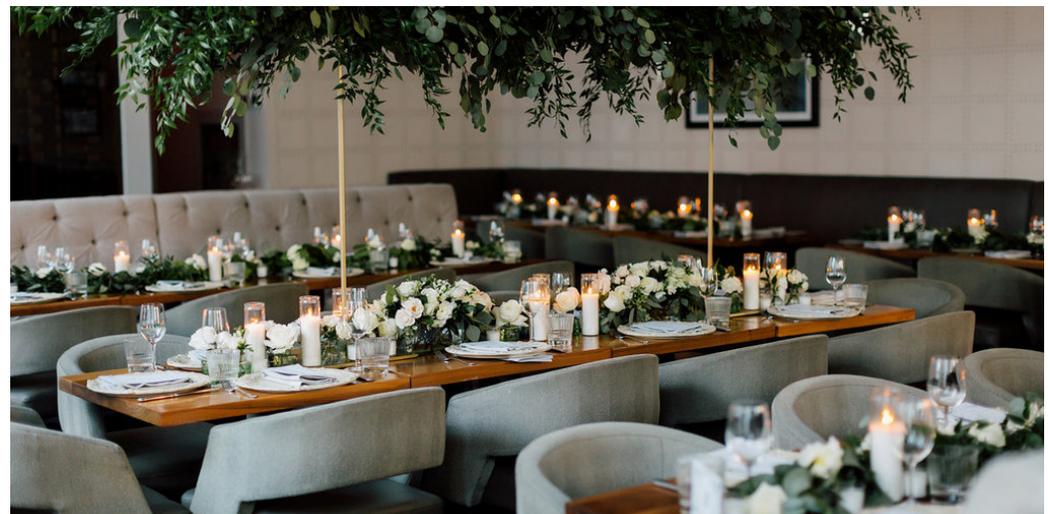
Photography by Tara McMullen; Event design by Shealyn Angus



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. From menu and wine selections to valet parking, we will take care of every detail. The Chase is the ideal spaces for weddings, business meetings, product launches, executive dinners, intimate celebrations, and so much more.

Capacities
Seated: 138
Reception: 200



Photography by Purple Tree; Event design by Shealyn Angus

BREAKFAST

for private events only | menus can be customized

HOT BUFFET ONE

50 per guest

SEASONAL SALADS
chef's choice of three

TRUFFLED SCRAMBLED EGGS

MAPLE SMOKED BACON & SAUSAGE

POTATO RÖSTI

SEASONAL PANCAKES
chantilly cream, ontario maple syrup
& seasonal compote

YOGOURT
seasonal berries, granola

FRESH FRUIT PLATTER

VIENNOISERIES & FRESHLY BAKED BREADS
with butter & preserves

FRESHLY BREWED COFFEE AND TEA

COLD BUFFET

60 per guest

QUICHE
choice of: ham & leeks, smoked salmon & chive
or vegetarian caramelized onions
sundried tomato & chèvre

SMOKED SALMON
whipped cream cheese, capers, onions, dill

CHEESE & CHARCUTERIE
chef's selection of fine cheeses, cured meats & pâté

FRESH FRUIT PLATTER

VIENNOISERIES & FRESHLY BAKED BREADS
with butter & preserves

FRESHLY BREWED COFFEE & TEA

HOT BUFFET TWO

75 per guest

SEASONAL SALADS
chef's choice of three

TRUFFLED SCRAMBLED EGGS

MAPLE SMOKED BACON & SAUSAGE

POTATO RÖSTI

YOGOURT
seasonal berries, granola

FRESH FRUIT PLATTER

SMOKED FISH PLATTER
horseradish beets, lemon cream cheese
capers & onions

SEASONAL PANCAKES
chantilly cream, ontario maple syrup
& seasonal compote

CHEESE AND CHARCUTERIE
chef's selection of fine cheeses
cured meats & pâté

VIENNOISERIES & FRESHLY BAKED BREADS
with butter & preserves

FRESHLY BREWED COFFEE & TEA

CHEF ATTENDED OMELETTE STATION

14 per guest

made fresh to order
your guests can customize their omelette
with a variety of garnishes

LUNCH

offered from 11:30am | menus can be customized

LUNCH MENU ONE

75 per guest

choice of appetizer:

BIBB SALAD 🌱

shaved pear, celery
puffed rice, pumpkin seeds
maple-sherry vinaigrette

BEETS

roasted cookstown beets with
whipped goats cheese
toasted walnuts, horseradish
pickled shallots

BISQUE

maritime lobster bisque
with wild mushrooms
crema, chili oil

choice of entrée:

SEABASS

grilled mediterranean sea bass
with braised dandelion
preserved lemon, capers
chili vinaigrette

BEEF

8oz striploin, truffle butter, fries

CAVATELLI 🌱

mushroom bolognese
shaved truffle, almond parmesan

choice of dessert:

SORBET 🌱

lemon sorbet, fresh berries

STICKY TOFFEE PUDDING

bourbon toffee sauce
vanilla ice cream

LUNCH MENU TWO

85 per guest

choice of appetizer:

BIBB SALAD

shaved pear, celery
puffed rice, pumpkin seeds
maple-sherry vinaigrette

DUNGENESS CRAB

avocado roll with wasabi aioli
nori emulsion, togarashi

BEEF

tartare with smoked oyster aioli
pickled mushrooms, capers, crostini

choice of entrée:

TUNA

seared yellowfin tuna with
rapini, jerusalem artichokes
tonnato sauce, pine nuts, olives

LOBSTER ROLL

milk bun, maritime lobster
dill mayo, fries

BEEF

8oz striploin, truffle butter, fries

CAVATELLI 🌱

mushroom bolognese
shaved truffle, almond parmesan

choice of dessert:

CHOCOLATE BROWNIE 🌱

chocolate cream
cocoa nib nougatine
vanilla ice cream

STICKY TOFFEE PUDDING

bourbon toffee sauce
vanilla ice cream

SIDES FOR THE TABLE

priced per dish

FRITES

shaved truffle, parmigiano
12

MUSHROOMS 🌱

chick'n fried oyster mushrooms
with espelette pepper
14

BISCUITS

truffle crema, parmesan
12

for the table

MOTHER OF PEARL PLATTER

canadian oysters, maritime lobster
snow crab, selva shrimp cocktail
albacore tuna, house smoked salmon
rock shrimp salad, octopus carpaccio
scallop ceviche
179

OYSTERS

canadian oysters
mignonette, horseradish, lemon
49/dozen

SHRIMP COCKTAIL

cocktail sauce, lemon
49/dozen

🌱 = plant-based

DINNER

offered from 4:00pm | menus can be customized

DINNER MENU ONE

95 per guest

choice of appetizer:

BIBB SALAD

shaved pear, celery
puffed rice, pumpkin seeds
maple-sherry vinaigrette

BISQUE

maritime lobster bisque
with wild mushrooms
crema, chili oil

BEETS

roasted cookstown beets with
whipped goats cheese
toasted walnuts, horseradish
pickled shallots

choice of entrée:

BEEF

striploin with potato pave
woodland mushrooms, charred onion
mustard vinaigrette, jus

SEABASS

grilled mediterranean sea bass
with braised dandelion jerusalem
artichoke, olives, chili vinaigrette

CAVATELLI

mushroom bolognese
shaved truffle, almond parmesan

choice of dessert:

SORBET

lemon sorbet, fresh berries

STICKY TOFFEE PUDDING

bourbon toffee sauce
vanilla ice cream

SIDES FOR THE TABLE

priced per dish

FRITES

shaved truffle, parmigiano
12

MUSHROOMS

chick'n fried oyster mushrooms
with espelette pepper
14

BISCUITS

truffle crema, parmesan
12

DINNER MENU TWO

115 per guest

choice of appetizer:

BIBB SALAD

shaved pear, celery
puffed rice, pumpkin seeds
maple-sherry vinaigrette

TARTARE

ontario beef, smoked oyster aioli
pickled mushrooms
capers, crostini

BISQUE

maritime lobster bisque
with wild mushrooms
crema, chili oil

DUNGENESS CRAB

avocado roll with wasabi aioli
nori emulsion, togarashi

choice of entrée:

BEEF

tenderloin with potato pave
woodland mushrooms, charred onion
mustard vinaigrette, jus

BLACK COD

maple glazed black cod with
coco blanco beans, savoy cabbage
smoked ham broth

CAVATELLI

mushroom bolognese
shaved truffle, almond parmesan

SEABASS

grilled mediterranean sea bass
with braised dandelion jerusalem
artichoke, olives, chili vinaigrette

choice of dessert:

CHOCOLATE BROWNIE

chocolate cream
cocoa nib nougatine
vanilla ice cream

STICKY TOFFEE PUDDING

bourbon toffee sauce
vanilla ice cream

FOR THE TABLE

priced per dish

MOTHER OF PEARL PLATTER

canadian oysters, maritime lobster
snow crab, selva shrimp cocktail
albacore tuna, house smoked salmon
rock shrimp salad, octopus carpaccio
scallop ceviche
179

OYSTERS

canadian oysters
mignonette, horseradish, lemon
49/dozen

SHRIMP COCKTAIL

cocktail sauce, lemon
49/dozen

CHARCUTERIE & CHEESE

selection of cured meats
cheeses & preserves
42

WHOLE BURRATA

local burrata with
shaved truffles olive oil
toasted sourdough
58

pasta mid-course

RICOTTA RAVIOLI

butter sauce
truffle essence parmesan
+ 15 per guest

RISOTTO

roasted mushrooms
chives, parmesan
+ 15 per guest

add truffle

+ 5 per guest

additional offering

BREAD SERVICE

selection of freshly baked breads
+ 3 per guest

🌿 = plant-based

CANAPÉS

priced per piece | one dozen minimum order per item

BURRATA
candied tomato
basil, focaccia
3.75

FLATBREAD 🌿
porcini cashew cream
roasted wild mushrooms
4

SCALLOP CEVICHE
avocado, crema, tortilla
4.5

BEEF SLIDERS
5 brothers cheese
pickle, mustard aioli
4.50

BEEF TARTARE
smoked oyster aioli
pickled mushroom, crostini
3.75

CELERIAC 🌿
cashew crema, apple
shaved truffle
4

HALIBUT
beer battered fish
tartar sauce
5

OCTOPUS
potato, tonnato sauce,
bagna cauda
3.75

BEEF
duck fat potato
horseradish aioli
6

FRIED CHICKEN
habanero sauce
3.5

TUNA
cucumber, toasted pine
nuts, tapioca crisp
4

SHRIMP
cocktail sauce
4.5

TRUFFLE FRIES
truffle aioli, parmesan
5

PLATTERS

priced per guest

CHARCUTERIE & CHEESE
selection of cured meats
cheeses & preserves
42

CRUDITE
selection of seasonally inspired
vegetables and dips
32

SHRIMP COCKTAIL
cocktail sauce, lemon
49/dozen

OYSTERS
canadian oysters, mignonette,
horseradish, lemon
49/dozen

MOTHER OF PEARL PLATTER
canadian oysters, maritime lobster
snow crab, selva shrimp cocktail
albacore tuna, house smoked salmon
rock shrimp salad, octopus carpaccio
scallop ceviche
179/order

🌿 = plant-based

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

PEARL PLATTER

east coast oysters, fogo island snow crab
albacore tuna sashimi, selva shrimp
smoked & pickled mussels, herring rillettes
40/pp

DIAMOND PLATTER

east coast oysters,
nova scotia lobster fogo island snow crab,
pink scallop ceviche albacore tuna sashimi,
herring rillettes smoked & pickled mussels
cold water shrimp salad
60/pp

PASTA & RISOTTO STATION

*chef attended service
priced per guest 30/hr*

GNOCCHI

15

WILD MUSHROOM RISOTTO

15

CAVATELLI

15

SALAD BAR

priced per guest

KALE 🌿

plant-based caesar dressing, croutons
pickled onions, capers

12

MUSHROOMS 🌿

black trumpet vinaigrette, crispy hen of the wood
baby gem lettuce, parsley root gratin

12

ICEBERG 🌿

slab, apple tarragon vinaigrette
smoked celery root purée
compressed apples, black pepper walnuts

12

CUTTING BLOCK

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

BEETROOT

16

WHOLE ROASTED MARKET FISH

MP

WHOLE ROASTED CHICKEN

20

CÔTE DE BOEUF

25

BEEF WELLINGTON

28

ACCOMPANIMENTS

**to be paired with stations*

POTATO 🌿

ontario marble potatoes
chimichurri
grilled & pickled cambray onions

12

MUSHROOMS 🌿

king oyster, hen of the woods
cinnamon cap roast, in garlic butter

14

🌿 = 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.

GRATUITY

A gratuity 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 HOSPITALITY GROUP

CHASE HOSPITALITY GROUP (CHG) IS A FULL SERVICE RESTAURANT, CATERING, AND EVENTS COMPANY. FOUNDED IN 2012, CHG'S VISION IS TO REDEFINE THE FUTURE OF HOSPITALITY IN NORTH AMERICA.

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
CHASEHG.COM/EVENTS



CONTACT INFORMATION
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