

*the chase*

WEDDING  
PACKAGE

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*FOR THE BRIDE(S) & GROOM(S)-TO-BE*

THE CHASE HAS EVERYTHING YOU NEED TO MAKE YOUR WEDDING UNFORGETTABLE

10 TEMPERANCE ST. 5TH FLOOR

# The Atmosphere

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Experience The Chase: A refined venue nestled in the core of Toronto. Ascend to the fifth floor of the historic Dineen Building via our exclusive private elevator. Revel in the contemporary ambiance illuminated by floor-to-ceiling windows, showcasing breathtaking city panoramas. Influenced by both French and Italian style, our modern cuisine promises to captivate your palate. The atmosphere, casual yet elegant, is crafted to evoke that of a luxury home. From saying 'I do' on our terrace to toasting in the lounge and dining in our fabulously plush dining room, every space is crafted with romantic charm. Our culinary creations stand among the city's finest, and our dedicated team ensures warm hospitality for you and your guests.

The Chase provides an exceptional setting for your wedding or any social gathering. Let our elegant and welcoming atmosphere elevate your next event to a truly special experience.

# The Spaces

## YOUR CEREMONY - ROOFTOP TERRACE

The Chase offers the perfect setting for your ceremony, rain or shine, on our patio accommodating up to 70 guests, with a mix of standing and seating. For an optimal experience, we recommend placing the ceremony along the west-facing railing, providing a picturesque backdrop of the cityscape.

Your special moment will be framed by stunning views, creating an unforgettable ambiance for you and your guests.

**Capacities - Reception: 70 / Seated: 36**

## COCKTAIL HOUR - ROOFTOP & LOUNGE

After saying "I do" on the patio, invite guests for a cocktail (or two) and canapés in our lounge and bar area, setting the stage for the seated dinner that follows.

## YOUR DINNER - MAIN DINING ROOM

In our main dining room, we seamlessly blend casual elegance with sophistication, creating an ideal setting for your event. Situated on the fifth floor, our floor-to-ceiling windows capture breathtaking views of Toronto, serving as a picturesque backdrop that enhances the atmosphere for your special day. The fusion of refined ambiance and panoramic city views ensures that your event at The Chase is truly exceptional and memorable.

**Capacities - Seated: 100**

## YOUR PARTY - BAR & LOUNGE

Following dinner, guests are invited to mingle and dance in the vibrant atmosphere of our outdoor patio and indoor bar area. The city lights provide a stunning late-night backdrop, setting the stage for a wonderful ambiance. Whether you're celebrating a milestone or simply enjoying the evening, The Chase offers a perfect setting for a lively and memorable post-dinner celebration.

\*all spaces located on the 5th floor





# The Bar

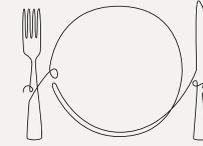


Our beverage offerings include premium spirits, rotating draft, and bespoke cocktails that complement the style of your event.

Our unique wine program is curated by our talented sommeliers.



# The Menu



Our menus draw inspiration and are designed to be inviting. Our carefully crafted dishes feature the highest quality ingredients, catering to a diverse range of tastes. From freshly-shucked oysters to delightful canapés and enticing vegetarian options, our offerings cater to every palate. The acclaim for our cuisine is a testament to the dedication of our team of chefs who stand at the forefront of Toronto's hospitality scene.



# Beverages

## Cocktails

### COUREUR DES BOI - \$27

Forest Berry Vodka, Lillet Blanc, Cassis, Benedictine  
Verjus, Cedar, Smoke

### RUM OR REASON - \$21

Gosling's Black Seal Rum, Havana Club 3 Yea Rum, Tiki  
Spice, Pineapple, Passion Fruit, Lime, Mint

### PENTHOUSE ESPRESSO MARTINI - \$21

Toasted Coconut Havana 7 Rum, Amaro Montenegro,  
Irish Cream, Vanilla Demerara, Tonka Bean

### EN EL CAMPO - \$22

Hornitos Plata Tequila, Amaras Espadin Mezcal, Guava,  
Fresh Lime, Anaheim + Jalapeno Tincture, Banana Leaf

### CHASE G+T - \$22

Beefeater Gin, Lillet Blanc, Sake, Honeydew, Tarragon,  
Pineapple, Green Apple + Lime Cordial, Yuzu, Quinine,  
Cucumber, Mint

### MARINER MARTINI - \$25

Roku Gin, Sake, Dolin Dry, Wasabi Oil, Kombu,  
Cucumber, Vermouth Soaked Onion

### FIRST FROST - \$23

Lot 40 Whisky, Calvados Boulard, Amaro Averna,  
Frangelico, Orange Oil

## Beer & Cider

### DRAFT 14 OZ

Ontario Ale, "Ice Cold", Left Field, Toronto - 4.5% - \$11  
IPA, Left Field "Greenwood", Toronto - 6.3% - \$12

### CANS

Light, Carb-Free, 80 Calories, Ace Hill "Ultra", Toronto - 4% (355ml)  
- \$10  
Japanese Rice Lager, "Ronin", Commongood, Toronto - 4.6% - (473ml)  
- \$12  
Cider, "Local Press", Collective Arts, Hamilton - 5.6% - (473ml)  
- \$14

## Temperance Cocktails

(Non-Alcoholic)

### TEMPERANCE MENU - SPIRIT FREE

### GINGER + PASSION FRUIT MULE - \$14

Passion Fruit, Fever Tree Ginger Beer, Lime, Mint

### MODERN TIMES - \$16

N/A Gin, Elixir Des Moins, Martini Floreal Apéritif, Lemon, Pineapple,  
Green Apple + Mint Cordial

### APERATIVO SPRITZ - \$16

NOA Italian Aperitivo (0.5%), Fresh Lemon, Yuzu, Tonic,  
Pineapple, Green Apple Cordial, Mint

### BEER/WINE

Nozeco, Sparkling Wine, France - 0.01% - \$16  
Blonde, Partake - 0.5% (355ml) - \$9  
IPA, Partake - 0.5% (355ml) - \$9

# Wines

## CHAMPAGNE & SPARKLING WINE

Cava, Vilarnau, Penedes, Spain \$80.00

Prosecco, Conti Riccati, Veneto, Italy \$85.00

Cava 'Gran Reserva', Sumarroca, Brut Nature, Penedès, Spain \$105.00

Blanc de Blanc, Flat Rock Cellars, 'Riddled', Niagara, Ontario, Canada \$115.00

Brut Rosé, Raventós, Conca Del Riu Anoia, Spain \$134.00

Champagne, Perrier-Joüet, Grand Brut, Épernay, France \$225.00

## WHITE WINE

Pinot Grigio, Geografico, Veneto Italy \$75.00

Sauvignon Blanc, Jean-Yves Bretaudeau, Val du Loire, France \$85.00

Chenin Blanc, Pearce Predhomme, Stellenbosch, South Africa \$90.00

Chardonnay, Flat Rock Cellars 'The Rusty Shed', Niagara, Ontario, Canada \$98.00

Sauvignon Blanc, Ant Moore, Marlborough, New Zealand \$110.00

Riesling, Stratus 'Charles Baker' Pinoce Vineyard, Niagara, Ontario, Canada \$135.00

Chablis, Domaine des Hâtes, Burgundy, France \$135.00

Sancerre, domaine Henri Pellé, Loire Valley, France \$140.00

Pinot Bianco, Von Blumen 'Flowers', Alto Adige, Italy \$190.00

## ROSE

Syrah-Grenache, 'Espérance' Nicolas Idiart, France \$80.00

Cabernet Sauvignon, Les Quelles De La Coste, Vaucluse - Luberon, France \$100.00

## RED WINE

Sangiovese, Chianti Riserva, Piccini, Tuscany, Italy \$90.00

Pinot Noir, Bachelder, Niagara, Ontario, Canada \$95.00

Malbec, Bodegas Weinert, Mendoza, Argentina \$105.00

Bordeaux Supérieur, Château Les Paruades, Macau en Médoc, France \$115.00

Cabernet Franc, Stratus, Niagara-on-the-Lake, Ontario, Canada \$140.00

Hautes-Côtes-de-Beaune, Domaine Denis Carré, Burgundy, France \$175.00

Brunello di Montalcino, Altesino, Tuscany, Italy \$220.00

*\*all beverages are charged based on consumption*

*\*menu and prices subject to change*

*\*Our team of sommeliers can tailor the wine selection to your event needs*

*\*wines and prices are subject to change seasonally*

# Canapes

priced per piece | served by the dozen

## Ideal For Your Cocktail Reception

### TRUFFLE TUNA

black truffle vinaigrette, ligurian olive oil, celeriac, sourdough crisp

9.75

### FRIED CHICKEN

buttermilk fried chicken, oly bay mayo, chive

4.50

### CRAB & AVOCADO

wasabi aioli, nori water

6.25

### PORK BELLY

sour plum, shiso

5.25

### BEEF

seared dry aged striploin, crispy onion, horseradish cream, crispy fondant potato

6.50

### CURRIED CAULIFLOWER (V)

apricot chutney, crispy pita

4.25

### STEAK TARTARE

Smoked mustard vinaigrette potato chip, egg yolk gel, creme fraiche

4.75

### MELON & HALLOUMI (GF, V)

lemon, mint, pistachio dukkah

4

### KAMPACHI SASHIMI(GF)

tamari, sesame, cured cucumber, scallion

6.75

### MUSHROOM (VEGAN/GF)

Miso & yuzu glazed maitake mushroom, nori wafer, avocado mousse, radish

5.00

### LOBSTER ROLL

mini lobster roll, milk bun, horseradish mayo

8.75

### RED ENDIVE & STRACCIATELLA

sweet pea hummus, pine nut, pickled pearl onion

4.25

\*menu and prices subject to change

# Stations & Platters

## Platters

(1 for every 5 guests)

### RAW BAR

oysters, chilled maritime lobster, tiger prawn cocktail, kanpachi crudo, mignonette, fermented chili, lemon, horseradish, old bay aioli

\$160 per order

### OYSTERS

red wine mignonette, horseradish, lemon

\$54 per dozen

### SHRIMP COCKTAIL

tiger prawn shrimp, classic cocktail sauce, lemon

\$52 per dozen

### CHARCUTERIE & CHEESE

selection of cured meats, cheeses & preserves

\$58 per order

### CRUDITE

selection of seasonally inspired vegetables and dips

\$36 per order

### SMALL PLATES

#### PASSED 3-4 BITE OFFERINGS

#### BABY GEM SALAD \$9

garden vegetables, puffed grains & seeds, green tahini dressing

#### BURRATA SALAD \$9.50

roasted grapes, marcona almonds, verjus gastrique, bronze fennel, persian cucumbers

#### CACIO E PEPE \$14

cavatelli pasta, parmigiano reggiano, pepper, lemon

#### BEEF SHORT RIB \$16

pomme puree, confit pearl onion, beef jus

#### MISO BLACK COD \$17

roasted cauliflower & sesame emulsion, steamed greens, chili ponzu dressing, shiitake, lotus chips

## CHEF ATTENDED STATIONS

chef attended service priced per guest 35/hr - minimum 3 hours.

Enjoy live shucking from our chef team.

### OYSTER SHUCKING EXPERIENCE

#### EAST COAST OYSTERS

mignonette, fermented chili, lemon, horseradish

54/dozen

### PASTA STATIONS

chef attended service priced per guest 35/hr - minimum 3 hours.

Enjoy live cooking from our chef team.

#### CANESTRI CACIO E PEPE STATION

finished and served from a wheel of parmigiano reggiano

\$22 per guest (minimum 60 guests)

#### ALL'AMATRICIANA

mezze rigatoni, guanciale, pecorino

\$17 per guest

### CUTTING BLOCK

chef attended service priced per guest 35/hr - minimum 3 hours.

Enjoy live plating and cutting from our chef team.

#### ROASTED CANADIAN PRIME BEEF

all beef served with buttered mashed potatoes, heirloom carrots, beef jus

#### PRIME RIBEYE -MP

#### PRIME STRIPLOIN -MP

#### PRIME TENDERLOIN -MP

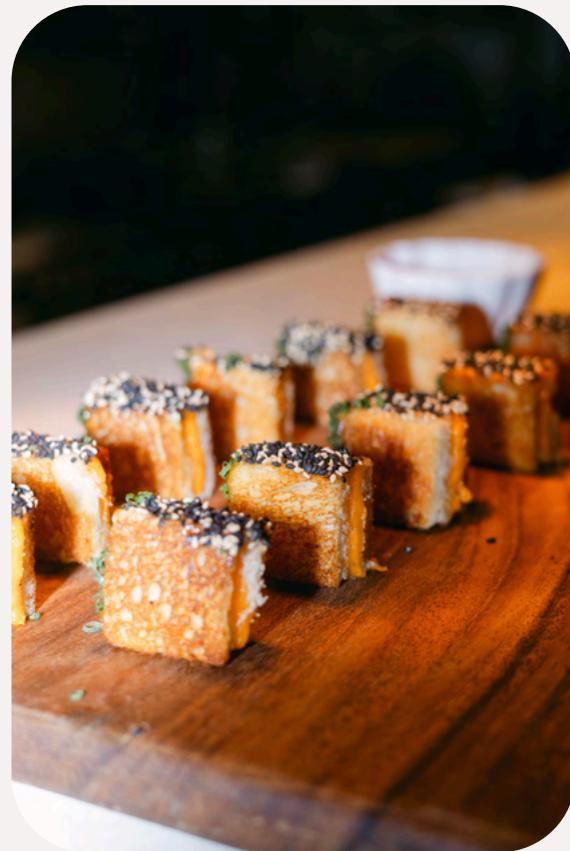
#### ROASTED RACK OF LAMB -MP

roasted garlic new potato, fried brussels sprout, lamb jus

#### SHORT RIB STATION -MP

pomme puree, confit pearl onion, beef jus

\*menu and prices subject to change



# Late Night & Sweets

Perfect for your late night reception on the terrace

## Late Night Bites

priced per piece | served by the dozen

### FRIED CHICKEN

buttermilk fried chicken, oyster bay mayo,  
chive

4.50

### SLIDER

beef slider, milk bun, cheddar, pickles,  
roasted shallot aioli

5.75

### FRENCH ONION GRILLED CHEESE (V)

milk bread, sauteed onions, gruyere

4.50

## Sweet Treats

priced per piece | served by the dozen  
served on a station

### CHOCOLATE TART

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

5.25

### LEMON TART

toasted lemon meringue tartlets, fresh and  
dried raspberry

5.25

\*menu and prices subject to change

# Lunch

offered from 11:30am

*\*menus can be customized*

## Lunch Menu One

priced per person | 89 per person

*\*vegan options available upon request*

### CHOICE OF APPETIZER

BABY GEM SALAD

market vegetables, fresh herbs,  
pumpkin & sunflower seeds, green tahini dressing

or

STEAK TARTARE

hand-cut beef tenderloin, cured yolk,  
smoked creme fraîche, shallots, dill, horseradish, house crisps

### CHOICE OF ENTRÉE

AHI TUNA NIÇOISE

seared ahi tuna, french beans, soft boiled egg, endive,  
new potatoes, tonnato, grainy mustard & herb vinaigrette

or

PRIME STRIPLOIN

pomme puree, maitake, veal jus

or

BLACK TRUFFLE AGNOLOTTI

roasted sunchokes, fennel, white wine butter sauce,  
parmigiano, piemonte hazelnuts & fresh black truffles  
(vegan option available)

### CHOICE OF DESSERT

SORBET

seasonal flavour

or

STICKY TOFFEE PUDDING

whiskey toffee sauce, toasted hazelnuts,  
brown butter & caramel ice cream

## Sides | Priced per dish

*\*served with mains*

FRIES \$14

parmigiano reggiano

BRUSSELS \$14

cider gastrique, fresh mint, crispy shallot

BUTTERED FRENCH BEANS \$17

hollandaise sauce

## Lunch Menu Two

priced per person | 98 per person

*\*vegan options available upon request*

### CHOICE OF APPETIZER

BABY GEM SALAD

market vegetables, fresh herbs,  
pumpkin & sunflower seeds, green tahini dressing

or

CRAB & AVOCADO

chilled hand-picked jumbo blue crab, wasabi aioli, pickled ginger,  
tapioca wafers, togarashi, preserved meyer lemon

or

STEAK TARTARE

hand-cut beef tenderloin, cured yolk,  
smoked creme fraîche, shallots, dill, horseradish, house crisps

### CHOICE OF ENTRÉE

AHI TUNA NIÇOISE

seared ahi tuna, french beans, soft boiled egg, endive,  
new potatoes, tonnato, grainy mustard & herb vinaigrette

or

LOBSTER ROLL

east coast lobster, dill mayo, toasted brioche, fries

or

PRIME STRIPLOIN

pomme puree, maitake, veal jus

or

BLACK TRUFFLE AGNOLOTTI

roasted sunchokes, fennel, white wine butter sauce,  
parmigiano, piemonte hazelnuts & fresh black truffles  
(vegan option available)

### CHOICE OF DESSERT

STICKY TOFFEE PUDDING

whiskey toffee sauce, toasted hazelnuts,  
brown butter & caramel ice cream

or

DARK VALRHONA CHOCOLATE CAKE

popcorn mousse, candied peanut,  
white chocolate & sesame ice cream

or

SORBET

seasonal flavour

*\*menus change seasonally and will change before the date of your wedding*

# Dinner

offered from 5:00pm

*\*menus can be customized*

## Dinner Menu One

priced per person | 109 per person

*\*vegan options available upon request*

### CHOICE OF APPETIZER

BABY GEM SALAD

market vegetables, fresh herbs,  
pumpkin & sunflower seeds, green tahini dressing

or

STEAK TARTARE

hand-cut beef tenderloin, cured yolk,  
smoked creme fraîche, shallots, dill, horseradish, house crisps

or

KANPACHI CRUDO

calamansi, olive oil, shallot, fennel emulsion

### CHOICE OF ENTRÉE

PRIME STRIPLOIN

pomme puree, maitake mushrooms, veal jus

or

GRILLED BRANZINO

swiss chard, zucchini crema, sweet drop pepper,  
pullman loaf crouton, lemon & brown butter sauce

or

BLACK TRUFFLE AGNOLOTTI

roasted sunchokes, fennel, cave aged gruyere,  
white wine butter sauce, hazelnuts & fresh black truffles  
(vegan option available)

### CHOICE OF DESSERT

SORBET

seasonal flavour

or

DARK VALRHONA CHOCOLATE CAKE

popcorn mousse, candied peanut,  
white chocolate & sesame ice cream

## Dinner Menu Two

priced per person | 129 per person

*\*vegan options available upon request*

### CHOICE OF APPETIZER

BABY GEM SALAD

market vegetables, fresh herbs,  
pumpkin & sunflower seeds, green tahini dressing

or

STEAK TARTARE

hand-cut beef tenderloin, cured yolk,  
smoked creme fraîche, shallots, dill, horseradish, house crisps

or

CRAB & AVOCADO

chilled hand-picked jumbo blue crab, wasabi aioli,  
pickled ginger, tapioca wafers, togarashi, preserved meyer lemon

or

KANPACHI CRUDO

calamansi, olive oil, shallot, fennel emulsion

### CHOICE OF ENTRÉE

CHAR-GRILLED TENDERLOIN

pomme puree, maitake mushrooms, veal jus

or

MISO GLAZED BLACK COD

roasted cauliflower & sesame emulsion,  
steamed greens, chili ponzu dressing, shiitake, lotus chips

or

BLACK TRUFFLE AGNOLOTTI

roasted sunchokes, fennel, white wine butter sauce,  
parmigiano, piemonte hazelnuts & fresh black truffles  
(vegan option available)

or

PACIFIC HALIBUT

green herb brioche crust, shaved brussels,  
baby king oyster mushrooms, chestnuts, truffle and sorrel veloute

### CHOICE OF DESSERT

STICKY TOFFEE PUDDING

whiskey toffee sauce, toasted hazelnuts,  
brown butter & caramel ice cream

or

DARK VALRHONA CHOCOLATE CAKE

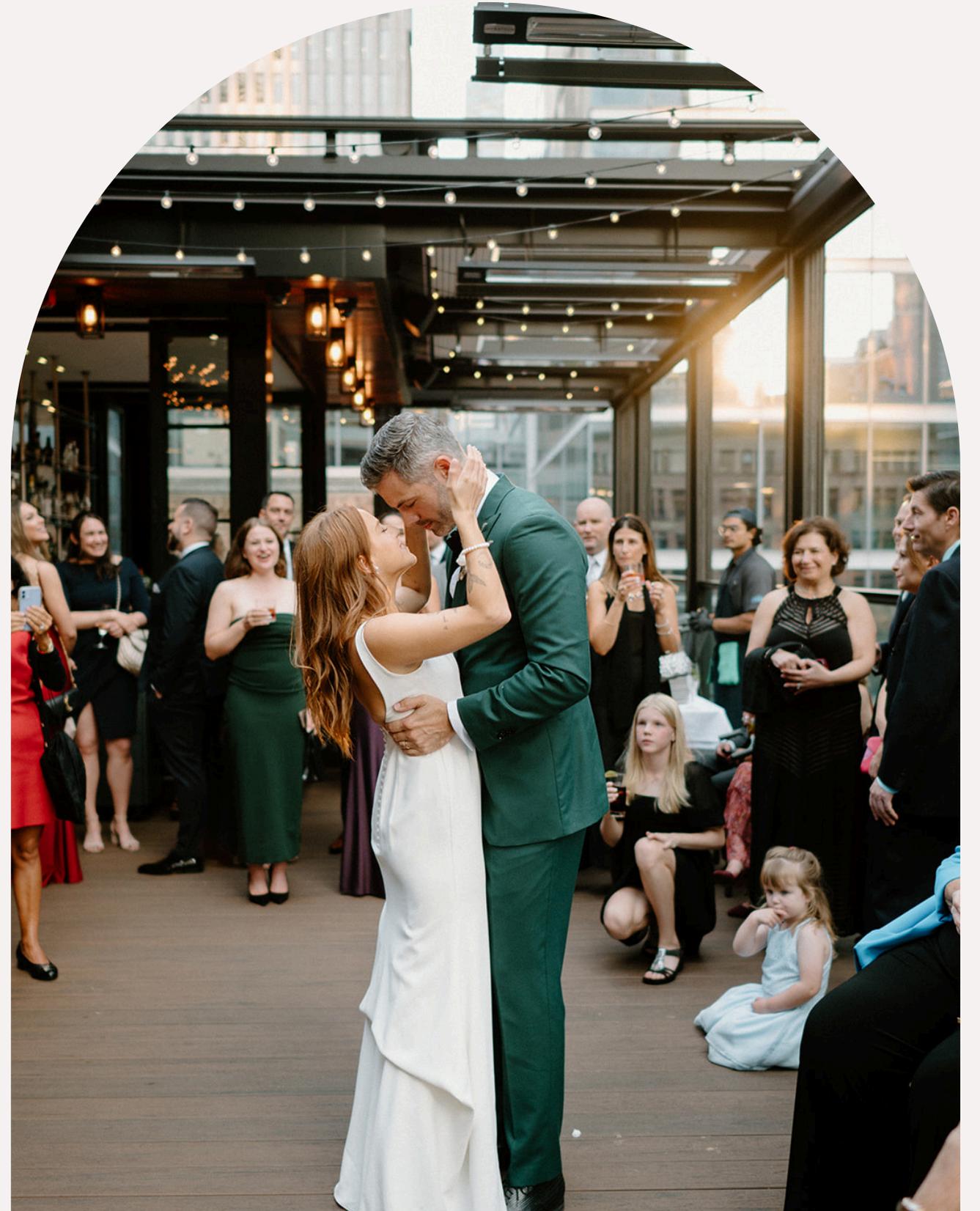
popcorn mousse, candied peanut,  
white chocolate & sesame ice cream

or

SORBET

seasonal flavour

*\*menus change seasonally and will change before the date of your wedding*



# Our Team

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At The Chase we strive to continue to create a one-on-one relationship to all of our clients. Costs are customized to your full Event details. Our event managers will work with you through the life cycle of your booking to ensure a successful outcome.

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.



# 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

## 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 via an internal 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.

*The*  
**CHASE**

Visit Us:

Private Events

Contact Info:

[events@thechaser.org](mailto:events@thechaser.org)

647-348-7000

