



The
CHASE



WELCOME TO THE CHASE

At 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 fifth 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.



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

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. 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

ROOFTOP TERRACE BAR

Our year round rooftop terrace bar offers a semi-private mix of seating and standing with full bar access, ideal for after-work gatherings, birthday celebrations, and engagements. The illuminated Toronto skyline provides a stunning backdrop, making it a perfect space for any occasion.

Capacities
Seated: 16
Standing: 35





LARGE PRIVATE EVENTS

The Chase 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, showers, 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

OPTION 1 | 89 PER GUEST

choice of appetizer

baby gem salad

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

steak tartare

hand-cut beef tenderloin, cured yolk, smoked creme fraiche, 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

prime striploin

pomme puree, maitake mushrooms, veal jus

sweetpea agnolotti

mascarpone, white wine butter sauce, hazelnuts
vegan substitution available

choice of dessert

sorbet

seasonal flavour

sticky toffee pudding

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

OPTION 2 | 98 PER GUEST

choice of appetizer

baby gem salad

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

crab & avocado

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

steak tartare

hand-cut beef tenderloin, cured yolk, smoked creme fraiche, 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

lobster roll

east coast lobster, dill mayo, toasted brioche, fries

prime striploin

pomme puree, maitake mushrooms, veal jus

sweetpea agnolotti

mascarpone, white wine butter sauce, hazelnuts
vegan substitution available

choice of dessert

sticky toffee pudding

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

valrhona chocolate layer cake

vanilla anglaise, amarena cherries, sour cherry chocolate gelato

sorbet

seasonal flavour

DINNER

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

 = vegetarian

OPTION 1 | 109 PER GUEST

choice of appetizer

baby gem salad

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

steak tartare

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

kanpachi crudo

calamansi, olive oil, shallot, fennel emulsion

choice of entrée

prime striploin

pomme puree, maitake mushrooms, veal jus

grilled branzino

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

sweetpea agnolotti

mascarpone, white wine butter sauce, hazelnuts

vegan substitution available

choice of dessert

sorbet

seasonal flavour

valrhona chocolate layer cake

espresso anglaise, amarena cherries, sesame & white chocolate ice cream

OPTION 2 | 129 PER GUEST

choice of appetizer

baby gem salad

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

steak tartare

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

crab & avocado

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

kanpachi crudo

calamansi, olive oil, shallot, fennel emulsion

choice of entrée

char-grilled tenderloin

pomme puree, maitake mushrooms, veal jus

glazed black cod

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

pacific halibut

green herb brioche crust, asparagus, baby king oyster mushrooms, pickled wild leeks, truffle and sorrel veloute

sweetpea agnolotti

mascarpone, white wine butter sauce, hazelnuts

vegan substitution available

choice of dessert

sorbet

seasonal flavour

sticky toffee pudding

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

valrhona chocolate layer cake

vanilla anglaise, amarena cherries, sour cherry chocolate gelato

OPTION 3 | 160 PER GUEST

amuse bouche

bluefin tuna crudo

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

choice of appetizer

steak tartare

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

burrata salad 🌿

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

pasta course

truffle & sweetpea agnolotti 🌿

mascarpone, white wine butter sauce, hazelnuts & fresh black truffles

choice of entrée

char-grilled tenderloin

pomme puree, maitake mushrooms, veal jus

pacific halibut

green herb brioche crust, asparagus, baby king oyster mushrooms, pickled wild leeks, truffle and sorrel veloute

choice of dessert

sticky toffee pudding

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

valrhona chocolate layer cake

vanilla anglaise, amarena cherries, sour cherry chocolate gelato

*maximum 60 guests



EXPERIENCE ADD-ONS

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

 = vegetarian

ON THE TABLE

bread service

housemade focaccia, whipped butter
1 for every 3 guests

14

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

oysters

mignonette, horseradish, fermented hot sauce, lemon

54/dozen

mother of pearl platter

12 oysters, 8 tiger prawns, whole maritime lobster, jumbo blue crab, kampachi crudo, bluefin tuna crudo, traditional garnishes

1 for every 5 guests

230

burrata & caviar

12g of antonius siberian caviar, ligurian olive oil, chive

49

WITH MAINS

fries

parmigiano reggiano

14

brussels

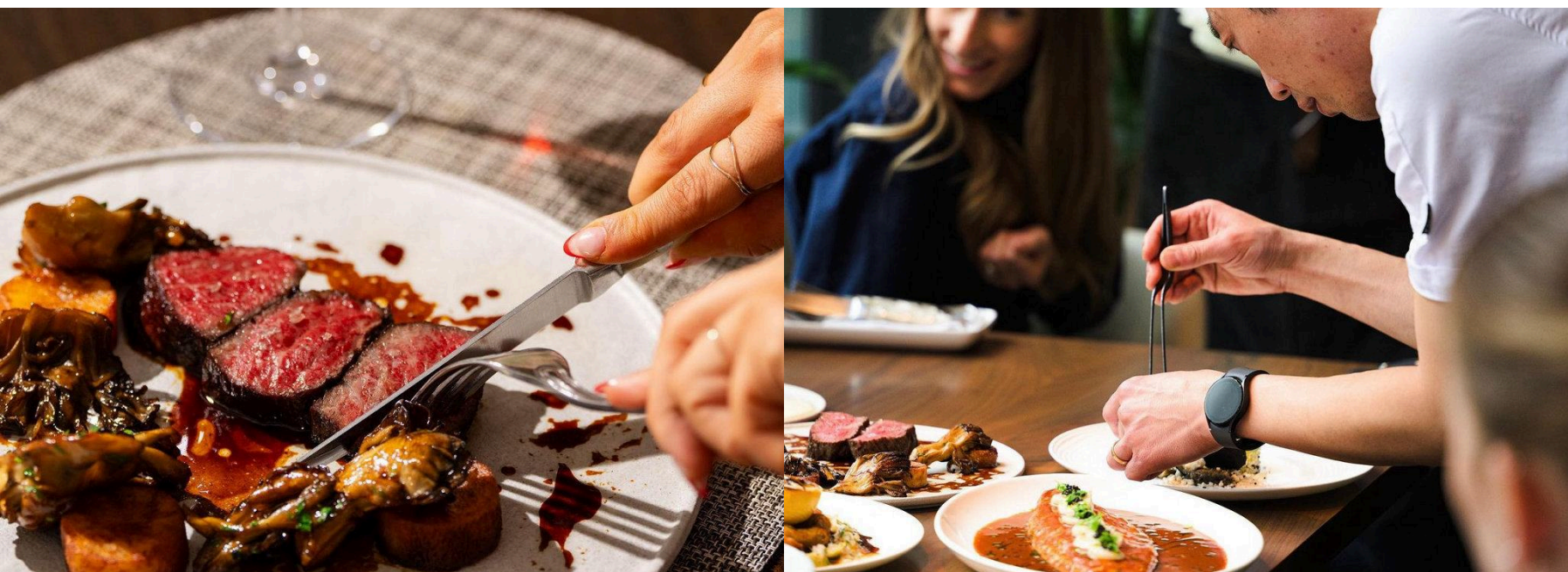
cider gastrique, fresh mint, crispy shallot

14

buttered asparagus

hollandaise sauce

17



CANAPÉS

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

 = vegetarian

fried chicken

buttermilk fried chicken, old bay mayo, chive
4.5

crab & avocado

wasabi aioli, nori wafer
6.25

pork belly

sour plum, shiso
5.25

lobster roll

mini lobster roll, milk bun, dill mayo
8.75

slider

beef slider, milk bun, cheddar, pickles, burger sauce
5.75

mushroom (vg, gf)

miso & yuzu glazed maitake, nori wafer, avocado mousse, radish
5

beef (gf)

seared dry aged striploin, crispy onion, horseradish cream, crispy potato pave
6.5

melon & halloumi (gf)

lemon, mint, pistachio dukkah
4

kanpachi sashimi (gf)

tamari, sesame, cured cucumber, scallion
6.75

curried cauliflower (vg)

apricot chutney, crispy pita
4.25

red endive & stracciatella

sweet pea hummus, pine nut, pickled pearl onion
4.25

steak tartare

hand-cut beef tenderloin, cured yolk, shallots, dill, horseradish, house crisps
5.25

french onion grilled cheese

milk bread, sauteed onions, gruyere
4.50

SMALL BOWLS

Prices are per piece. Dishes are served by the dozen with a minimum order of 2 dozen.
3-4 bite offerings

 = vegetarian

baby gem salad

garden vegetables, puffed grains & seeds, green tahini dressing
9

burrata salad

roasted grapes, marcona almonds, verjus gastrique, bronze fennel, persian cucumbers, warm focaccia
9.5

cacio e pepe

kampot pepper, pecorino toscano, stracciatella, pickled pine nuts
14

beef short rib

pomme puree, confit pearl onion, beef jus
16

black cod

roasted cauliflower & sesame emulsion, steamed greens, chili ponzu dressing, shiitake, lotus chips
17

MINI DESSERT

Desserts are priced per piece. Dishes are served by the dozen with a minimum order of 2 dozen. Stationed.

lemon tart

toasted lemon meringue tartlets, fresh and dried raspberry
5.25

chocolate tart

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

STATIONS

Platters priced per guest.
Chef attended stations are priced per guest along with an hourly fee applied.

 = vegetarian

*private events only

PLATTERS

raw bar

oysters, chilled maritime lobster, tiger prawn cocktail, kampachi crudo, tuna truffle tartare, mignonette, fermented chili, lemon, horseradish, old bay aioli
1 for every 5 guests
160

oysters

mignonette, horseradish, fermented hot sauce, lemon
54/dozen

shrimp cocktail

tiger prawn 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

CHEF ATTENDED STATIONS

oyster shucking experience

chef attended service, priced per dozen 35/hr, minimum 3 hours. Enjoy live shucking from our chef team.

east coast oysters

mignonette, horseradish, fermented hot sauce, lemon
54/dozen

PASTA STATIONS

chef attended service priced per guest 35/hr, minimum 3 hours. Enjoy live cooking from our chef team.

cacio e pepe station

finished and served from a wheel of parmigiano reggiano
60 guests min.
22

all'amatriciana station

mezze rigatoni, guanciale, pecorino
60 guests min.
17

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

roasted garlic new potato, fried brussels sprouts, lamb jus
MP

short rib station

pomme puree, confit pearl onion, beef jus
MP

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 via an internal device.

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

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.

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 maybe 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.

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.

The
CHASE

CONTACT US

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