



LUCA
RESTAURANT

EVENTS PACKAGE

524 10 AVENUE SW
LUCAYYC.COM



ORIGINAL, SOPHISTICATED AND INVITING

Luca Restaurant offers indulgent premium Italian fare with dishes crafted from scratch, fresh pasta, and authentic ingredients imported directly from Italy. Socialize with those you care for most or entertain your clients in Luca's upscale, stylish dining environment.



LUCA RESTAURANT
AT THE OLIVER

FULL BUYOUT
120 seated | 140 cocktail

HALF BUYOUT
40 seated | 50 cocktail

PRIVATE DINING ROOM
8 - 13 seated

RED ROOM
30 seated | 55 cocktail



OUR MENU

Our fine-dining culinary program is led by Chef Carl Warren. Inspired by Italian cuisine, his dishes are flavourful, visually striking, and are a contemporary twist on the classics. Enjoy canapes at a cocktail reception or indulge in a formal plated dinner. Our menu is sure to satisfy your guests, no matter the occasion.

LUNCH MENUS

LUNCH OPTION 1

60 per person

APPETIZER

served family style

Calamari

semolina dusted, salt and pepper, artichoke-lemon tartar, smoked paprika

Beef Carpaccio

truffle aioli, arugula, grana padano, crispy shallot

SALAD

served family style

Little Gem Caesar

shaved egg, smoked pancetta, caesar dressing, spiced pan grattato

Shaved Brussels Sprouts

creamy maple truffle vinaigrette, dry bing cherries, grana padano, toasted almonds

MAIN

choose one, per person

Bucatini Carbonara

guanciale, egg yolk, pecorino romano, cracked black pepper

Cavatelli Bolognese

canadian prime beef, classic italian ragu sauce, grana padano

Fettuccine

wild mushrooms, porcini cream, truffle pesto

DESSERT

Menu Available Upon Request

LUNCH OPTION 2

80 per person

APPETIZER

served family style

Grilled Octopus

white bean puree, basil pesto

Beef Carpaccio

truffle aioli, arugula, grana padano, crispy shallot

SALAD

served family style

Little Gem Caesar

shaved egg, smoked pancetta, caesar dressing, spiced pan grattato

Shaved Brussels Sprouts

creamy maple truffle vinaigrette, dry bing cherries, grana padano, toasted almonds

MAIN

choose one, per person

Arctic Char

citrus braised fennel, farro

Chicken Parmesan

spaghetti pomodoro, mixed greens

Braised Lamb Shank

garlic parmesan gnocchi, arugula

Truffle & Mushroom Risotto

wild mushrooms, pecorino, white truffle

DESSERT

Menu Available Upon Request

LUCA CANAPE MENU

Social Board <i>selection of italian cured meats, imported cheeses, dry fruits, olives, roasted nuts, jams & pickled vegetables with ciabatta crostini (set up buffet style)</i>	18 per person
Vegetable Crudite' <i>medley of raw vegetables with dipping condiments (set up buffet style)</i>	14 per person
Oysters <i>calabrian hot sauce, mignonette, fresh lemon</i>	mrkt price per oyster
Shrimp Cocktail <i>cocktail sauce, fresh lemon</i>	42 per half dozen
Hamachi Crudo <i>yellowtail, cucumber lime mignonette, colatura di alici, calabrian chili</i>	46 per dozen
Braised Beef Meatballs <i>pan baked cocktail meatballs, porcini mushroom cream</i>	45 per dozen
Bruschetta <i>confit tomato, whipped ricotta, grilled focaccia</i>	38 per dozen
Seafood & Potato Croquette <i>crispy cod cakes, lemon aioli</i>	48 per dozen
Sliders <i>chicken parm, smoked provolone, tomato passata</i>	60 per dozen
Tramezzino <i>sourdough, taleggio, caramelized onion, smoked pancetta</i>	51 per dozen
Arancini <i>pecorino, black garlic aioli</i>	45 per dozen



DESSERT CANAPE MENU

Mini Panna Cotta <i>vanilla-buttermilk custard, berry compote, crumbled butter cookies, sugar almonds</i>	40 per dozen
Mini Tiramisu <i>kalhua-di saronno, espresso, mascarpone mouse</i>	50 per dozen

DINNER MENUS - SERVED FAMILY STYLE

DINNER OPTION 1

80 per person

TO START

Bread Service

confit tomato, whipped ricotta

APPETIZER

Calamari

artichoke-lemon tartar, smoked paprika

Little Gem Caesar

shaved egg, smoked pancetta, caesar dressing, spiced pan grattato

PASTA

Rigatoni

vodka, burrata

MAIN

Arctic Char

with pepperonata

Roasted Chicken Breast

mushroom marsala

Glazed Carrots & Duck Fat Potatoes

DESSERT

Tiramisu or Panna Cotta

DINNER OPTION 2

100 per person

TO START

Bread Service

confit tomato, whipped ricotta

APPETIZER

Beef Carpaccio

truffle aioli, arugula, grana padano, crispy shallot

Shaved Brussels Sprouts

creamy maple truffle vinaigrette, dry bing cherries, grana padano, toasted almonds

PASTA

Orecchiette

italian sausage, creamy basil pesto

MAIN

Arctic Char

with pepperonata

Beef Tenderlion

with red wine demi glaze

Grilled Broccolini & Duck Fat Potatoes

DESSERT

Tiramisu or Panna Cotta

DINNER OPTION 3

125 per person

TO START

Bread Service

confit tomato, whipped ricotta

APPETIZER

Hamachi Crudo

yellowtail, cucumber lime mignonette, colatura di alici, calabrian chili

Burrata and Beet

fig vinaigrette, white balsamic, arugula

PASTA

Penne

porcini cream and roasted mushrooms

MAIN

Arctic Char

with pepperonata

Lamb

with demi glaze

Pan Seared Brussels Sprouts & Duck Fat Potatoes

DESSERT

Tiramisu or Panna Cotta



CONTACT

**FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
EVENTS@LUCAYYC.COM**

LUCA RESTAURANT

*Located on the main floor of
The Oliver Residential Tower
524 10 Ave SW*

403 261 1777
lucayyc.com

*LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS
OR SPECIAL REQUESTS*

*MENU ITEMS ARE SUBJECT TO CHANGE DUE TO OUR CONTINUALLY
EVOLVING MENU*