



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
130 seated | 200 cocktail

HALF BUYOUT
50 seated | 60 cocktail

PRIVATE DINING ROOM
8 - 13 seated

RED ROOM
40 seated | 55 cocktail



OUR MENU

Our fine-dining culinary program is led by Chef Michael Dekker. 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

calabrian chili, castelvetrano olive, crispy shallot

SALAD

served family style

Luca Caesar

smoked pancetta, shaved egg, pangrattato

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, red wine, demi glace

DESSERT

Menu Available Upon Request

LUNCH OPTION 2

80 per person

APPETIZER

served family style

Grilled Prawns

black kale, pea shoot, nduja butter

Beef Carpaccio

calabrian chili, castelvetrano olive, crispy shallot

SALAD

served family style

Luca Caesar

smoked pancetta, shaved egg, pangrattato

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

Charcuterie Board selection of cured meats, imported cheeses, olives, jams & house pickled vegetables with focaccia gluten free crackers available upon request (set up buffet style)	18 per person	Stuffed Dates (GF) roasted goat cheese stuffed dates, wrapped in prosciutto	72 per dozen
Vegetable Crudite' (V)(GF) medley of raw vegetables with dip (set up buffet style)	14 per person	Duck Rillettes berry gastrique, crostini	72 per dozen
Oysters (GF) house fermented hot sauce, mignonette, lemon	mrkt price per oyster	Tuna Tartare (GF) orange and capers	72 per dozen
Shrimp Cocktail (GF) cocktail sauce, fresh lemon	84 per dozen	Steak & Mash Bite (GF) seared alberta tenderloin, pomme puree and veal demi	72 per dozen
Braised Beef Meatballs baked cocktail meatballs, porcini mushroom cream	45 per dozen	Lobster Gnocchi with bisque sauce	84 per dozen
Bruschetta (V) confit tomato, whipped ricotta, grilled focaccia	38 per dozen	Chicken & Green Onion Skewers (GF) soy marinated chicken breast, charred onion	64 per dozen
Potato Croquettes (V) crispy pomme puree, served with creamy pesto dip (nut free)	48 per dozen	Bacon Wrapped Scallops (GF) creamy cocktail sauce	72 per dozen
Arancini (V) pecorino, aioli	45 per dozen	Melon Prosciutto Skewers (GF) chefs choice melon wrapped in thinly sliced prosciutto	60 per dozen
Hummus Devilled Eggs toasted butter panko crumb	36 per dozen	DESSERT CANAPES	
Beef Tartare (GF) crispy kennebec chip, chives and egg	60 per dozen	Mini Tirami Su kahlua-di saronno, espresso, mascarpone mouse	50 per dozen
Marinated Courgette (V)(GF) mascarpone, mint, pistachio	54 per dozen	Mini Panna Cotta (GF) vanilla-buttermilk custard, berry compote, crumbled butter cookies, sugar almonds	40 per dozen
Smoked Salmon Crostini crème fraîche, cucumber	60 per dozen	Sweet Ricotta & Mascarpone Cannoli seasonal flavors	50 per dozen
Shrimp Tartlet preserved lemon, tarragon	66 per dozen	Mini Chocolate Tart saskatoon berry coulis	50 per dozen
Cured Salmon Cannoli crème fraîche and caviar	84 per dozen	Bombolini mini ricotta fritters, cinnamon sugar, lemon curd, vanilla cream	40 per dozen

DINNER MENUS - SERVED FAMILY STYLE

DINNER OPTION 1

80 per person

TO START

Bread Service

shallot butter

APPETIZER

Calamari

artichoke-lemon tartar, smoked paprika

Luca Caesar

smoked pancetta, shaved egg, pangrattato

PASTA

Rigatoni

vodka, burrata

MAIN

Arctic Char

with pepperonata

Roasted Chicken Breast

mushroom marsala

Seasonal Vegetables & Duck Fat Potatoes

DESSERT

Tiramisu, Panna Cotta, or House Cannoli

DINNER OPTION 2

100 per person

TO START

Bread Service

shallot butter

APPETIZER

Beef Carpaccio

calabrian chili, castelvetro olive,
crispy shallot

Shaved Brussels Sprouts

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

PASTA

Orecchiette

spicy italian sausage, pomodoro

MAIN

Arctic Char

with pepperonata

Beef Tenderloin

with red wine demi glaze

Seasonal Vegetables & Duck Fat Potatoes

DESSERT

Tiramisu, Panna Cotta, or House Cannoli

DINNER OPTION 3

125 per person

TO START

Bread Service

shallot butter

APPETIZER

Grilled Prawns

black kale, nduja

Burrata and Tomato

green goddess dressing, heirloom tomato,
balsamic crema, arugula

PASTA

Penne

porcini cream and roasted mushrooms

MAIN

Arctic Char

with pepperonata

Lamb

with demi glaze

Seasonal Vegetables & Duck Fat Potatoes

DESSERT

Tiramisu, Panna Cotta, or House Cannoli



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