



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

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 -SERVED FAMILY STYLE

LUNCH OPTION 1 _____

70 per person

APPETIZER _____

Calamari

semolina dusted and fried humboldt squid, artichoke lemon tartar, smoked paprika

Beef Carpaccio

lemon and olive oil vinaigrette, crispy shallots and capers, grana padano

SALAD _____

Luca Caesar

smoked pancetta, shaved egg, pangrattato

Shaved Brussels Sprouts

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

MAIN _____

Bucatini Carbonara

guanciale, egg yolk, pecorino romano, cracked black pepper

Cavatelli Bolognese

classic prime beef ragout, grana padano

Fettuccine

porcini cream sauce, wild mushrooms

DESSERT _____

Menu Available Upon Request

LUNCH OPTION 2 _____

90 per person

APPETIZER _____

Sambuca Prawns

jumbo sauteed prawns, sambuca and kale cream

Beef Carpaccio

lemon and olive oil vinaigrette, crispy shallots and capers, grana padano

SALAD _____

Luca Caesar

smoked pancetta, shaved egg, pangrattato

Shaved Brussels Sprouts

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

MAIN _____

Orange Roughy

black garlic confit cream

Chicken Parmesan

crispy breaded cutlet, pomodoro sauce, grana padano

Braised Lamb Shank

slow cooked lamb, rosemary jus and lemon gremolata

Sundried Tomato & Pea Risotto

sundried tomato, pea, pecorino

Seasonal Vegetables & Creamy Polenta

DESSERT _____

Menu Available Upon Request

LUCA CANAPE MENU

Charcuterie Board selection of cured meats, imported cheeses, jams & house pickled vegetables with focaccia gluten free crackers available upon request (set up buffet style)	20 per person
Vegetable Crudite' (V)(GF) medley of raw vegetables with dip (set up buffet style)	15 per person
Oysters (GF)(DF) house fermented hot sauce, mignonette, lemon	mrkt price per oyster
Shrimp Cocktail (GF) creamy cocktail sauce, fresh lemon	86 per dozen
Braised Beef Meatballs baked cocktail meatballs, porcini mushroom cream	48 per dozen
Potato Croquettes (V) crispy pomme puree, served with creamy pesto dip (nut free)	48 per dozen
Arancini (V) pecorino, aioli	48 per dozen
Beef Tartare (GF)(DF) crispy kennebec chip, chives and egg	60 per dozen
Ricotta & Spinach Tortellini with lemon butter	80 per dozen
Tuna Tartare (GF)(DF) orange and capers	72 per dozen
Steak & Mash Bite (GF) seared alberta tenderloin, pomme puree and veal demi	72 per dozen
Lobster Gnocchi with bisque sauce	84 per dozen
Chicken Skewer (DF) lemon & herb gremolata	65 per dozen
Bacon Wrapped Scallops (GF) creamy cocktail sauce	80 per dozen
Marinated Bocconcini (GF) lemon, basil	50 per dozen
Whipped Ricotta calabrian chili, charred lemon, served on crostini	50 per dozen
Warm Corn Fritters calabrian chili honey	50 per dozen
Lobster Salad (GF)(DF) lemon aioli, served on a spoon	84 per dozen
Lamb Lollipops (GF)(DF) lemon gremolata	140 per dozen

Fried Pork Belly (GF)(DF) chili crisp, green apple	65 per dozen
Sauteed Tomato Prawns (GF) fresh tomato & basil butter sauce	86 per dozen
Mini Tart (V) roasted mushroom & fontina cheese	50 per dozen
Confit Duck Rillette (GF)(DF) lemon & herb, citrus gastrique	75 per dozen
Tuna Crudo (GF)(DF) pomegranate molasses, olive oil, micro herbs	72 per dozen

DESSERT CANAPES

Mini Tiramisu kahlua-di saronno, espresso, mascarpone mousse	50 per dozen
Mini Panna Cotta (GF with no Cookie Crumble) vanilla-buttermilk custard, berry compote, crumbled butter cookies, sugar almonds	50 per dozen
Sweet Ricotta & Mascarpone Cannoli seasonal flavors	50 per dozen
Mini Chocolate Tart saskatoon berry coulis	50 per dozen
Bombolini mini ricotta fritters, cinnamon sugar, lemon curd, vanilla cream	50 per dozen

LIVE STATIONS

Wow your guests with a Live Chef Action Station!
Customized for your event, please inquire for menu pricing.

Oyster Shucking Station
Sambuca Prawn Flambe Station
Clam Flambe Station
Mussel Flambe Station
Pasta Station
Prime Rib Carving Station
Beef Tenderloin Carving Station
Seasonal Vegetables & Roasted Smashed Potatoes Station

Chef rate: \$200 per chef for 2 hours

DINNER MENUS - SERVED FAMILY STYLE

DINNER OPTION 1

90 per person

TO START

Bread Service

shallot butter

APPETIZER

Calamari

semolina dusted and fried humboldt squid,
artichoke lemon tartar, smoked paprika

Luca Caesar

smoked pancetta, shaved egg, pangrattato

PASTA

Penne

vodka, burrata

MAIN

Arctic Char

romesco sauce

Roasted Chicken Breast

truffled mushroom demi

Seasonal Vegetables & Roasted Smashed Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli,
or Limoncello Cheesecake

DINNER OPTION 2

110 per person

TO START

Bread Service

shallot butter

APPETIZER

Seared Albacore Tuna Crudo

pomegranate molasses, olive oil, micro herbs

Shaved Brussels Sprouts

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

PASTA

Orecchiette

pesto and italian sausage cream

MAIN

Orange Roughy

black garlic confit cream

Beef Tenderloin

green peppercorn demi

Seasonal Vegetables & Roasted Smashed Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli,
or Limoncello Cheesecake

DINNER OPTION 3

135 per person

TO START

Bread Service

shallot butter

APPETIZER

Sambuca Prawns

jumbo sauteed prawns, sambuca and
kale cream

Fresh Burrata and Roasted Golden Beets

peach and lemon vinaigrette, gem tomatoes,
basil emulsion, roasted hazelnuts

PASTA

Fettuccini

porcini cream sauce, wild mushrooms

MAIN

Seared Sablefish

dijon and caper sauce

Lamb

rosemary jus with toasted pistachio crumble

Seasonal Vegetables & Roasted Smashed Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli,
or Limoncello Cheesecake



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