



LUCA
RESTAURANT

EVENTS PACKAGE

524 10 AVENUE SW
LUCAYYC.COM



LUCA | RESTAURANT
AT THE OLIVER



ORIGINAL, SOPHISTICATED, & INVITING

Luca Restaurant offers indulgent premium Italian fare with dishes crafted from scratch, fresh pasta, & 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, & 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 & fried humboldt squid, artichoke lemon tartar, smoked paprika

Beef Carpaccio

alberta beef tenderloin, lemon & olive oil vinaigrette, truffle & olive emulsions, crispy shallots, pecorino cheese

SALAD _____

Luca Caesar

smoked pancetta, shaved egg, pangrattato

Shaved Brussels & Kale

creamy mustard & pecorino dressing, cranberries, pecans, apple chips

MAIN _____

Spaghetti Carbonara

guanciale, egg yolk, pecorino & parmesan cheese, cracked black pepper

Cavatelli Bolognese

classic prime beef ragout, grana padano

Ziti

porcini cream sauce, wild mushrooms

DESSERT _____

Menu Available Upon Request

LUNCH OPTION 2 _____

90 per person

APPETIZER _____

Romesco Prawns

jumbo sautéed prawns, flamed with house limoncello, romesco sauce, kale

Beef Carpaccio

alberta beef tenderloin, lemon & olive oil vinaigrette, truffle & olive emulsions, crispy shallots, pecorino cheese

SALAD _____

Fresh Burrata & Roasted Golden Beets

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

Shaved Brussels & Kale

creamy mustard & pecorino dressing, cranberries, pecans, apple chips

MAIN _____

Winnipeg Pickerel

black garlic confit cream

Chicken Parmesan

crispy breaded cutlet, pomodoro sauce, grana padano

Braised Lamb Shank

slow cooked lamb, rosemary jus & lemon gremolata

Brown Butter Risotto

squash, mushroom, pecorino

Seasonal Vegetables & Creamy Polenta

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)	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)(DF) creamy cocktail sauce, fresh lemon	72 per dozen
Braised Beef Meatballs baked cocktail meatballs, porcini mushroom cream	50 per dozen
Arancini (V) pecorino, aioli	50 per dozen
Beef Tartare (DF) fried focaccia, chives & egg	60 per dozen
Mushroom Mascarpone Tortellini house made fermented mushroom, topped with guanciale	80 per dozen
Spicy Tuna Tartare (GF)(DF) crispy chili, green onion	80 per dozen
Steak & Mash Bite (GF) seared alberta tenderloin, pomme puree & veal demi	72 per dozen
Cacio E Pepe Gnocchi Spoons (V) house made gnocchi, creamy black pepper & pecorino sauce, crispy parmesan pangrattato	50 per dozen
Chicken Skewer (GF)(DF) lemon & herb gremolata	65 per dozen
Bacon Wrapped Scallops (GF)(DF) creamy cocktail sauce	80 per dozen
Stracciatella Caprese Spoons (V)(GF) tomato, basil, balsamic	50 per dozen
Whipped Ricotta (V) charred lemon & chives, served on crostini	50 per dozen
Chicken Parmesan Bites crispy breaded cutlet bites, pomodoro sauce, grana padano	72 per dozen
Prosciutto Crostini honey whipped ricotta, truffle, balsamic	75 per dozen
Warm Corn Fritters (V) calabrian chili honey	50 per dozen

Lamb Lollipops (GF)(DF) lemon gremolata	140 per dozen
Fried Pork Belly (DF) chili crisp, green apple	65 per dozen
Sambuca Prawns (GF) jumbo sauteed prawns, sambuca & kale cream	72 per dozen
Hokkaido Scallop Crudo (GF)(DF) cured scallops, pistachios, cucumber, mint, lime jalapeño vinaigrette	84 per dozen

DESSERT CANAPES

Mini Tiramisu kahlua-di saronno, espresso, mascarpone mousse	60 per dozen
Mini Chocolate 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 or Romesco Prawns Flambe Station
Clam Flambe Station
Mussel Flambe Station
Pasta Station
Prime Rib Carving Station
Beef Tenderloin Carving Station
Seasonal Vegetables & Roasted Parmesan & Crispy Garlic Potatoes

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 & fried humboldt squid, artichoke lemon tartar, smoked paprika

Luca Caesar
smoked pancetta, shaved egg, pangrattato

PASTA

Orecchiette
roasted red pepper pesto, gem tomato, italian sausage

MAIN

Arctic Char
leek & corn puree

Roasted Chicken Breast
marsala demi

Seasonal Vegetables & Roasted Parmesan & Crispy Garlic Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 2

110 per person

TO START

Bread Service
shallot butter

APPETIZER

Pesto Octopus Crostini
braised & fried octopus, tossed in basil pesto, gem tomatoes & olive oil

Shaved Brussels & Kale
creamy mustard & pecorino dressing, cranberries, pecans, apple chips

PASTA

Ziti
vodka, burrata

MAIN

Winnipeg Pickerel
black garlic confit cream

Beef Tenderloin
salsa verde demi

Seasonal Vegetables & Roasted Parmesan & Crispy Garlic Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 3

135 per person

TO START

Bread Service
shallot butter

APPETIZER

Romesco Prawns
jumbo sautéed prawns, flamed with house limoncello, romesco sauce, kale

Fresh Burrata & Roasted Golden Beets
peach & lemon vinaigrette, gem tomatoes, basil emulsion, roasted hazelnuts

PASTA

Fettuccini
porcini cream sauce, wild mushrooms

MAIN

Seared Sablefish
sundried tomato, caper & preserved lemon sapore

Lamb
pomegranate demi

Seasonal Vegetables & Roasted Parmesan & Crispy Garlic Potatoes

DESSERT

Tiramisu, Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 4

165 per person

TO START

Bread Service
shallot butter

APPETIZER

Select one for the group:
Calamari, Pesto Octopus Crostini or Romesco Prawns.

Select one for the group:
Luca Caesar, Shaved Brussels & Kale or Burrata & Beet Salad

PASTA

Lobster Spaghetti
mascarpone lemon cream

MAIN

Select one for the group:
Arctic Char, Winnipeg Pickerel, or Seared Sablefish

Bistecca
bone-in ribeye, red wine veal jus

Seasonal Vegetables & Roasted Parmesan & Crispy Garlic 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