



BOVINE WINE CLUB

A PROJECT BY: **Liberty**
ENTERTAINMENT GROUP
WWW.LIBERTYGROUP.COM



LOCATED AT UNION STATION

Bovine Wine Club is in the heart of the financial district at Union Station with direct street access at the corner of Bay + Front Street.

The Club is directly connected to the interior walkway leading to Scotiabank Arena. It is also located above the subway system which provides access to all railway systems: TTC, UP Express, and GO Transit.

Union Station Entrance
65 Front St W Unit 108
Toronto, ON M5J 1E3





EXCLUSIVE PRIVATE DINING + EVENT SPACE

Whether it's a seated dinner, a stand-up cocktail reception, or a casual lounge gathering, we offer a setting tailored to your needs.

Private Dining Room 1

Seated: 32 guests maximum

Cocktail Reception: 60 guests maximum

*Food & Beverage minimums will apply

Private Dining Room 2

Seated: 18 guests maximum

Exclusively booked for Bovine Wine Club Members

*Food & Beverage minimums will apply



Full Buyout requests of Bovine Wine Club are available upon request

To inquire further about booking your next event, please contact info@bovinewineclub.com

CHEFS

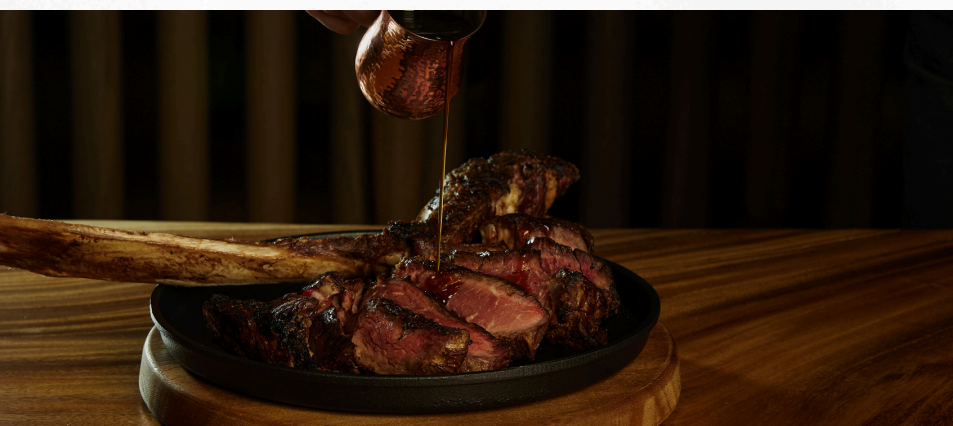


EXECUTIVE CHEF

SEAN BLOMELEY

Executive Chef of Blue Bovine Steak + Sushi house, Sean Blomeley has built an extraordinary portfolio Executive Chef of Blue Bovine Steak + Sushi house, Sean Blomeley has built an extraordinary portfolio that includes extensive experience within fine dining and classic steakhouses both locally and internationally. His dedication in the kitchen has made him a respected leader and a key player in Toronto's culinary scene.

Prior to joining the Liberty Entertainment Group in 2019, Chef Blomeley proudly built a resume as an Executive Chef at many esteemed restaurants including notables like Sam's Chop House and Shrigley Hall Hotel, both in the United Kingdom. He confidently brings his talent, professionalism and unique craft to BlueBlood Steakhouse. With great attention to detail, Chef Blomeley prides himself in building a dedicated team, executing exceptional cuisine, and sharing his passion for the culinary arts.



EXECUTIVE SUSHI CHEF

YI JOO NA

Yi-Joo Na is a seasoned culinary professional with over 27 years of experience in casual and premium restaurants, specializing in Japanese cuisine. Although he started cooking at 23, his culinary journey truly began when he moved to the GTA back in 2001. Driven by limitless opportunities and his commitment to culinary excellence, Yi-Joo transitioned into various roles, including General Manager, Head Chef, and Executive Chef, where he built restaurants from the ground up, improved his skills, and created thoughtful menus that reflected his passion for excellence.

As Yi-Joo's career progressed, he found that his passion was fueled by high-quality ingredients and creativity in food presentation. He continuously strives to elevate the dining experience for guests by creating unique menu items, collaborating closely with team members to optimize positive guest experiences, and maintaining an unwavering commitment to culinary innovation.



STATIONS



STATIONS

LOCAL AND CANADIAN CHEESES

House-Made Preserves and Chutneys,
Roasted Nuts, Artisanal Breads
\$22 Per Person

CHARCUTERIE

Selection of Cured Meats, Olives, Pickles,
Roasted Nuts, Local and Canadian Cheeses
\$25 Per Person

CHILLED SEAFOOD

King Crab, Lobster, Jumbo Prawns, Salmon Crudo, Oysters,
Tabasco Lemon Mignonettes Tuna Tartar, Crispy Shallots, Soy Mirin
\$50 Per Person

SUSHI

Chef Eugene's Best Selection of Nigiri, Sashimi, and Classic
and Signature Maki
\$35 Per Person/ Tier 1 • \$45 Per Person/ Tier 2 • \$55 Per Person/ Tier 3

ERIN ONTARIO, ROASTED CANADIAN RIBEYE

Horseradish, Mustards, Pickled Onion, Slider Buns, Black Pepper
\$40 Per Person

HORS D'OEUVRES



HORS D'OEUVRES

MEAT

Wagyu Slider	7
Karaage Chicken Bites	6
Steak Tartar Crostini	6
Lamb Lollipop	12
Tagarashi Beef Kabob	7
Duck Spring Roll	6

SEAFOOD

Nova Scotia Lobster Roll	12
Big Eye Tuna Tartar	6
Crispy Seafood Dumpling	6
Butter Poached King Crab	8
Grilled Octopus Skewer	6
Tempura Shrimp	6

VEGETARIAN ^(V)

Mushroom Arancini	6
Asparagus Dynamite Roll	5
Kennebec Hand Cut Fries	6
Cheese Gougères	5
Vegetable Spring Rolls	5
Heirloom Tomato Crostini	5

SUSHI / MAKI

Spicy Tuna Maki	5
Shrimp Tempura Maki	5
Vegetable Maki	4
Hamachi – Yellow Tail	7
Akami – Tuna Red Meat	8
Masu No Suke – Ocean Trout	6

LUNCH MENU



LUNCH MENU 1

\$65 per person

APPETIZERS

Choice Of:

CAESAR SALAD

House Made Dressing, Bacon Lardons, Garlic Croutons, Anchovy + Parmesan

LOBSTER BISQUE

Cognac Cream

SPICY TUNA MAKI

BB Spicy Sauce

MAINS

Choice Of:

GRILLED ATLANTIC SALMON

Asparagus, Hollandaise

WAGYU STEAK BURGER

Aged Cheddar, Garlic Aioli, Duck Fat Hand-Cut Kennebec Fries

PORCINI + RICOTTA RAVIOLI

Truffled Chardonnay Cream

*Dessert course available upon request. Additional costs will apply.

LUNCH MENU 2

\$75 per person

APPETIZERS

Choice Of:

UNION KALE

Goat Cheese, Gala Apple, Spiced Pecans, Apple Vinaigrette

LOBSTER BISQUE

Cognac Cream

BIG EYE TUNA TARTAR

Avocado, Crispy Shallots, Soy Mirin, Served on Crostinis

MAINS

Choice Of:

NOVA SCOTIA LOBSTER ROLL

Garlic Aioli, Tarragon, Parsley, Lemon, Duck Fat Kennebec Fries

SIRLOIN STEAK FRITES

Martins Farm Striploin, Duck Fat Kennebec Fries, Peppercorn Sauce

PORCINI + RICOTTA RAVIOLI

Truffled Chardonnay Cream

*Dessert course available upon request. Additional costs will apply.

LUNCH MENU 3

\$85 per person

APPETIZERS

Choice Of:

SHRIMP TEMPURA MAKI

Avocado, Cucumber

PRIME STEAK TARTAR

In Bone Marrow Canoe, House Made Pickles

CAESAR SALAD

House Made Dressing, Bacon Lardons, Garlic Croutons, Anchovy + Parmesan

MAINS

Choice Of:

FILET MIGNON STEAK FRITES

6oz AAA Filet, Duck Fat Kennebec Hand Cut Fries, Peppercorn Sauce

BOVINE STIR FRY

Choice of Chicken, Beef or Vegetable Soy and Ginger Sauce, Served Over Our Special
Sushi Rice

SESAME CRUSTED SUSHI GRADE AHI TUNA

Charred Carrot, Fennel

*Dessert course available upon request. Additional costs will apply.

EXPRESS MENU



EXPRESS MENU

\$55 per person

APPETIZERS

Choice Of:

STEAK TARTARE

House Made Pickles

CAESAR SALAD

House Made Caesar Dressing, Bacon Lardons, Garlic Croutons,
Anchovy + Parmesan

MAKI ROLL

Bovine Spicy Sauce

MAINS

Choice Of:

STEAK FRITES

Martin's Farm Striploin, Duck Fat Kennebec Fries, Peppercorn Sauce

STIR FRY

Choice of Chicken or Vegetable

Soy and Ginger Sauce, Served Over Our Special Sushi Rice

SALMON

Asparagus, Hollandaise

*Dessert course available upon request. Additional costs will apply.

DINNER MENUS



DINNER MENU 1

Served Family Style Sharing
\$190 per person

APPETIZERS

CAESAR SALAD
+
CHEFS' SUSHI SELECTION
+
STEAK TARTARE

(1 per 3 people)

MAINS

USD PRIME TENDERLOIN
(1 of each steak per 6 people)
22OZ BONE-IN RIBEYE
12OZ CANADIAN PRIME STRIPLOIN

*Mushroom Ravioli, Salmon and Cornish Hen available to accommodate dietary restriction

SIDES

RUSSET DUCK FAT FRIES
SAUTEED MUSHROOMS
GARLIC WHIPPED POTATOES
GRILLED ASPARAGUS WITH HOLLANDAISE
LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE
RASPBERRY CHEESECAKE
APPLE PIE

DINNER MENU 2

Served Family Style Sharing
\$240 per person

APPETIZERS

CAESAR SALAD

CHEFS' SUSHI SELECTION

Selection of oysters

STEAK TARTARE

(1 per 3 people)

MAINS

40OZ DRY AGED PORTERHOUSE

(1 of each steak per 12 people)

44OZ DRY AGED TOMAHAWK

40OZ AGED 28DAYS PORTERHOUSE

44OZ AGED 28 DAYS TOMAHAWK

*Mushroom Ravioli, Salmon and Cornish Hen available for dietary restrictions

SIDES

RUSSET DUCK FAT FRIES

SAUTEED MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS WITH HOLLANDAISE

LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE

RASPBERRY CHEESECAKE

APPLE PIE

DINNER MENU 3

Served Family Style Sharing
\$320 per person

APPETIZERS

CAESAR SALAD

CHEFS' SUSHI SELECTION

Selection of oysters

STEAK TARTARE

(1 per 3 people)

MAINS

44OZ AUSTRALIAN WAGYU TOMAHAWK (FLAMING)

(1 of each steak per 6 people)

14OZ USD WAGYU RIBEYE

6OZ KOBE FILET MIGNON

*Mushroom Ravioli, Salmon and Cornish Hen available for dietary restrictions

SIDES

RUSSET DUCK FAT FRIES

SAUTEED MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS WITH HOLLANDAISE

LOBSTER MAC+CHEESE

DESSERTS

COCONUT CRÈME PIE

RASPBERRY CHEESECAKE

APPLE PIE

ADDITIONAL ITEMS & CANAPÉS



ADDITIONAL ITEMS

The following can be added as an upgrade to the menu:

SHRIMP COCKTAIL: 1 piece per person
\$10 per person

OYSTERS: 2 pieces per person
\$10 per person

STRIPLOIN KOBE BEEF (2oz): 1 per person
\$80 per person

GRILLED SHRIMP: 1 per person
\$10 per person

LOBSTER TAIL (8-10oz): 1 - 2 people
\$120 per two people

ALASKAN KING CRAB LEGS: ½ lb per 2-3 people
\$125 per two people

CANAPÉS

½ DOZ FRESH SHUCKED OYSTERS: \$24

STEAK TARTARE CROSTINI: \$9/EA

POLENTA SQUARES: \$6/EA

TUNA TARTARE CROSTINI: \$9/EA

SALMON KAPPA MAKI ROLL (8 PCS): \$15

SPICY TUNA MAKI ROLL (8 PCS): \$17

VEGETABLE MAKI (8 PCS): \$18

NEGI HAMACHI MAKI (8 PCS): \$20

WAGYU BEEF SLIDERS: \$12/EA

TRUFFLE FRIES: \$14/EA

LOBSTER MAC + CHEESE: \$14/EA

GRILLED OCTOPUS SKEWERS: \$10/EA

TOGARASHI SHRIMP SKEWERS: \$12/EA

LOBSTER SLIDERS: \$16/EA

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