



NEXT



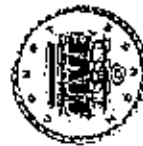
Liberty Grand
*Southeastern
University*



Ciao



T
TATTOO
Barb Fisher



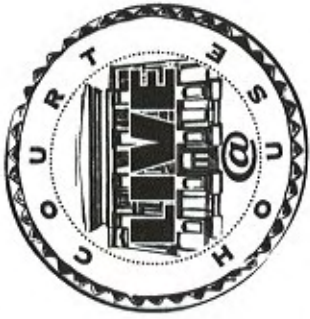
PHOENIX
CONCERT THEATRE



Lakeside
E! ART'S

Crêpes
du Soleil

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Situated in Toronto's historical original courthouse building.

With its 25' high ceilings, original hardwood floors and four authentic roaring fireplaces, this is one of Toronto's most sophisticated night spots.



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Minutes from Toronto's Financial and Theatre districts, the Rosewater Supper Club is the quintessential dining experience.

The diversity and décor of the restaurant also lends itself to a variety of functions including business lunches/dinners, cocktail receptions and any special events.

The prestigious Distinguished Restaurants of North America has been granted to the Rosewater Supper Club in recognition of exceptional cuisine, wine, quality of service, genuine hospitality and sophisticated atmosphere.



THE AWARD
OF EXCELLENCE
FROM
DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA



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Liberty Grand *Entertainment Complex*

The epitome of luxury and elegance.

Standing majestically at Toronto's
downtown lakefront.

This 100,000 sq ft complex creates an
atmosphere of grandeur and
uncompromising quality.

The ultimate setting for social, private,
corporate and fundraising events.



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HERITAGE TORONTO

Commendation

Nick and Pat Di Donato

for adaptive re-use of the 1852 Adelaide Street
Contributor as a restaurant and preservation
of significant interior historical features

October 18, 1999

The quality of life of all Torontonians is enriched
through an awareness and appreciation of our heritage



Heritage
Toronto



Commendation

NICK DI DONATO

FOR HIS CONTRIBUTION TO THE CITY

On behalf of the Government of Ontario,
I am pleased to extend this best wishes to you
as you launch the new movie production

In recognition of your contribution, as a star
to showcase up and coming artists, you have not only
recreated the historical significance of the building but
also made a worthy contribution to the city and
value to the province

As you launch this exciting new project,
I wish you all the best for
the future



Mayor
of the
City

Mayor Mel Lastman
Members of Toronto City Council and
Toronto Economic Development
present this



Mayor David Miller,
Members of Toronto City Council
and Doors Open Toronto
extend their thanks and appreciation to

Courthouse Market Grille

in recognition of your participation in the
celebration of some of our city's most historic
and architecturally significant buildings.

Doors Open Toronto is an opportunity for us to
appreciate and value our architectural heritage and
ensure that it will be enjoyed by generations to come.

David Miller
Mayor
of the
City

"Best of the Best Award"

This certificate of Achievement is awarded to:

Nick DiDonato

for outstanding contributions as a member of the Project
management team in making the following project a successful
venture and worthy of industry recognition for excellence.

Project: LIBERTY GRAND ENTERTAINMENT COMPLEX

General Contractor: BACHLY CONSTRUCTION

Year: 2001

Toronto Construction Association

BUSINESS RECOGNITION AWARD

to

Liberty Entertainment

In recognition of your tremendous achievements and
contributions to the economic prosperity of the
greatest City in the world.

Best wishes for continued success.

Mel Lastman
Mayor of Toronto

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NICK DI DONATO

P. Eng. PRESIDENT & CEO

EXECUTIVE COMMITMENTS & ASSOCIATIONS

- Agenda for Prosperity, City of Toronto
- Mayors Economic Competitiveness Advisory Committee
- Tourism Toronto, Board of Directors
- Toronto City Summit Committee
- Association of Professional Engineers of Ontario
- Toronto International Film Festival, Oscar Night Committee
- Variety Village, The Children's Charity Board of Director's
- Ontario Restaurant Hotel Motel Association, Toronto Region (ORHMA)
- George Brown College, Steering Committee
- Hospital for Sick Children Foundation, Development Council
- Toronto Crime Stoppers, Executive Steering Committee
- Premier Ranked Tourist Destination Toronto Steering Committee
- King & Spadina Advisory Committee



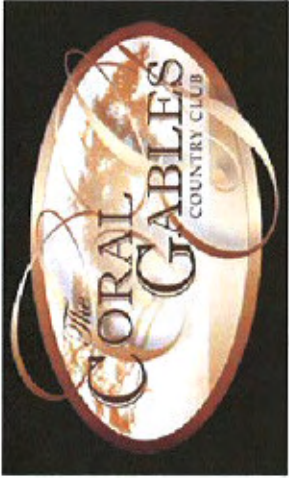
Nick Di Donato &
David Miller, Mayor of Toronto



Nick Di Donato &
Stephen Harper, Prime Minister of Canada

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DESIGN APPROACH



The Country Club of Coral Gables is a gem situated in a first-class community.

The protection of the historic nature of this property is the key to maintaining it's reputation as a valuable community asset.

With a projected investment of \$1.5 million design will focus on:

- Enhancing the historical features of the building with fine classical interior finishes
- Emphasizing the grand entrance and courtyard area to exude luxurious opulence
- Upgrading all furniture & fixtures to reflect a luxurious understated elegance

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REJUVINATION OBJECTIVE



To generate awareness and promote public access and usage year round within and around the club.



To promote access by the general public and not exclusive to any one group.



To promote usage that has a positive impact on the community.



To promote usage that brings added value to the community.



To promote usage that supports the diverse and multi-cultural mosaic of Coral Gables.



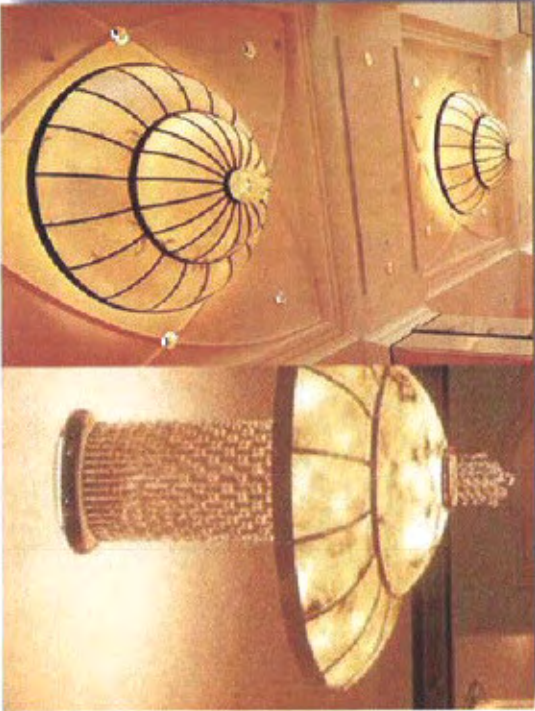
To promote and support any usage that encourages the development of programs for the community.



To support, enhance, and reinforce the profile of the Country Club as a major arena for recreation, cultural, social and sports activities.

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Features

Spectacular marble foyers

Traditional lavish ballroom with marble columns, 25ft ceilings, brilliant crystal + alabaster chandeliers and imported period furnishings

Royal Doulton chinaware

State-of-the-art sound and lighting systems

2 intimate banquet rooms with arched windows, mahogany hardwood flooring and Italian leather chairs

Elegant private bridal suites with fireplace and full bath

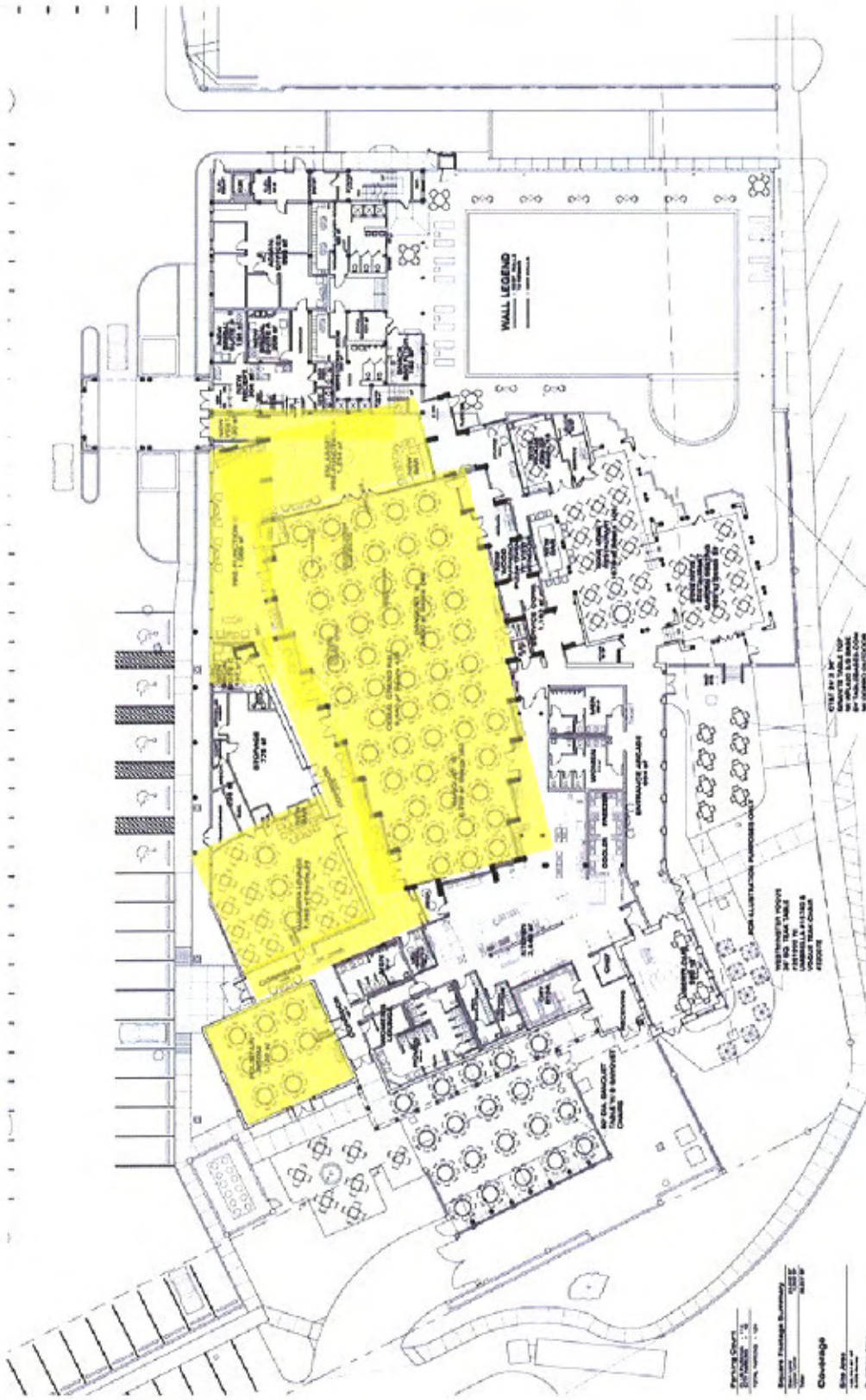
Fully serviced patio oasis overlooking the pool and lush green landscape

European style courtyard with sparkling fountains, unique sculptures and dazzling display of richly colored floral



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1 PROPOSED MAIN LEVEL FURNITURE PLAN

SCALE 1/8" = 1'-0"

CCI
 CLUB DESIGN THAT WORKS
 ARCHITECTURE
 INTERIORS
 FURNITURE
 MASTER PLANNING
 FOOD SERVICE PLANNING

100 W. HARBOR BLVD.
 SUITE 100
 MIAMI, FL 33134
 WWW.CCI-DESIGN.COM

Scheme A - Outside Seating Reduction
Proposed Main Level Furniture Plan
 September 30, 2009
 Scale 1/8" = 1'-0"

Address and Alterations to:
The Country Club of Coral Gables
 Coral Gables, Florida
 Dwg. No. **03F**

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Continental Menu Package Sample

Hors d'oeuvres (3 pieces per person)

Appetizer

Bittersweet greens of Belgium endive and radicchio salad
with crumbled blue cheese, spiced pecans and shallot vinaigrette

Soup

Wild and tame mushroom soup, chive creme fraiche, crisp prosciutto

Entree

Medallions of veal with a red wine cabernet jus
with garlic whipped mash and market vegetables asiago

or

baked boneless chicken with lemon herb crust and white wine sauce
with wild mushroom risotto and seasonal vegetables

Dessert

Chocolate marquise with
white chocolate chantilly cream
and passion fruit coulis

*Coral Grand package pricing on pre-set menus includes a standard, unlimited host bar
to include domestic spirits, beer, house wine, sparkling wine toast,
coffee, tea and non-alcoholic beverages

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Mediterranean Menu Package *Sample*

Hors d'oeuvres (3 pieces per person)

Antipasto

Prosciutto & Italian salami, sliced melon, marinated mushrooms, grilled zucchini + eggplant, bocconcino + tomato and herbed olives

Duo Pasta Presentation

Penne in a fresh tomato and basil sauce with kalamata olives and cheese tortellini in an herbed cream sauce

Duo Entrees

Medallions of veal with wild mushrooms in a light red wine reduction and baked boneless chicken with a lemon herb crust in a white wine sauce with roasted rosemary potatoes and market vegetables

or

Grilled New York striploin steak in a port jus and baked boneless chicken with lemon herb crust and white wine sauce with roast garlic mash and market vegetables

Seafood Platter

Grilled shrimp, calamari, mussels and halibut with lemon and olive oil emulsion served with baby greens and balsamic dressing

Dessert

Tiramisu served in a chocolate cup with kahlua anglais and compote of berries
Display and service of cake

*Coral Grand package pricing on pre-set menus includes a standard, unlimited host bar to include domestic spirits, beer, house wine, sparkling wine toast, coffee, tea and non-alcoholic beverages



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Latin Menu Package Sample

Food Station

Flatbreads and spreads

Chile lime tortilla crisps brushed with cayenne and lime
baked until crisp served with olive tapenade
Sesame, poppy, flax seed, garlic on crispy flour tortilla served with latin hummus

Starter

Butter leaf lettuce with hearts of palm and red + yellow peppers
with lemon, mustard and olive oil dressing

Entrees

Grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes
or

Roasted Poblano Chile Relleno stuffed with potato rajas, cotija cheese
served with quinoa salad and salsa trio
or

Pan seared Arctic Char with five herb creamy pearled barley,
wild mushrooms, pine nuts and smoked tomato sauce

Dessert Combo

Dark chocolate mousse cake, filled with morello cherries soaked in cherry brandy,
topped with soft, curled flakes of chocolate.

Pumpkin cheesecake with spiced rum glaze, cranberry compote,
topped with maple whipped cream

*Coral Grand package pricing on pre-set menus includes a standard, unlimited host bar
to include domestic spirits, beer, house wine, sparkling wine toast,
coffee, tea and non-alcoholic beverages



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Lifestyle

Selecting our exquisite various facilities, you will be surrounded by an atmosphere of understated elegance and uncompromising quality.

The ultimate setting for entertainment, Coral Grand provides the perfect location for many unforgettable occasions. Enjoy the exclusive use of the many areas of this venue

Dining...

Floor to ceiling glass walls, intriguing water features and coffered ceilings, adorn the elegant Mediterranean style restaurant. Offering indoor and café-style outdoor dining, patrons can enjoy lunch and dinner services featuring an assortment of salads, and fresh homemade pastas.

Café...

Nestled in the heart of the community, the Coral Grand will offer the casual appeal of a local neighborhood European-style café, with Italian gelato and savory thin-crust pizzas.

Fitness...

The spa inspired fitness center features the latest equipment and overlooks a spectacular pool area surrounded by comfortable lounge furniture.

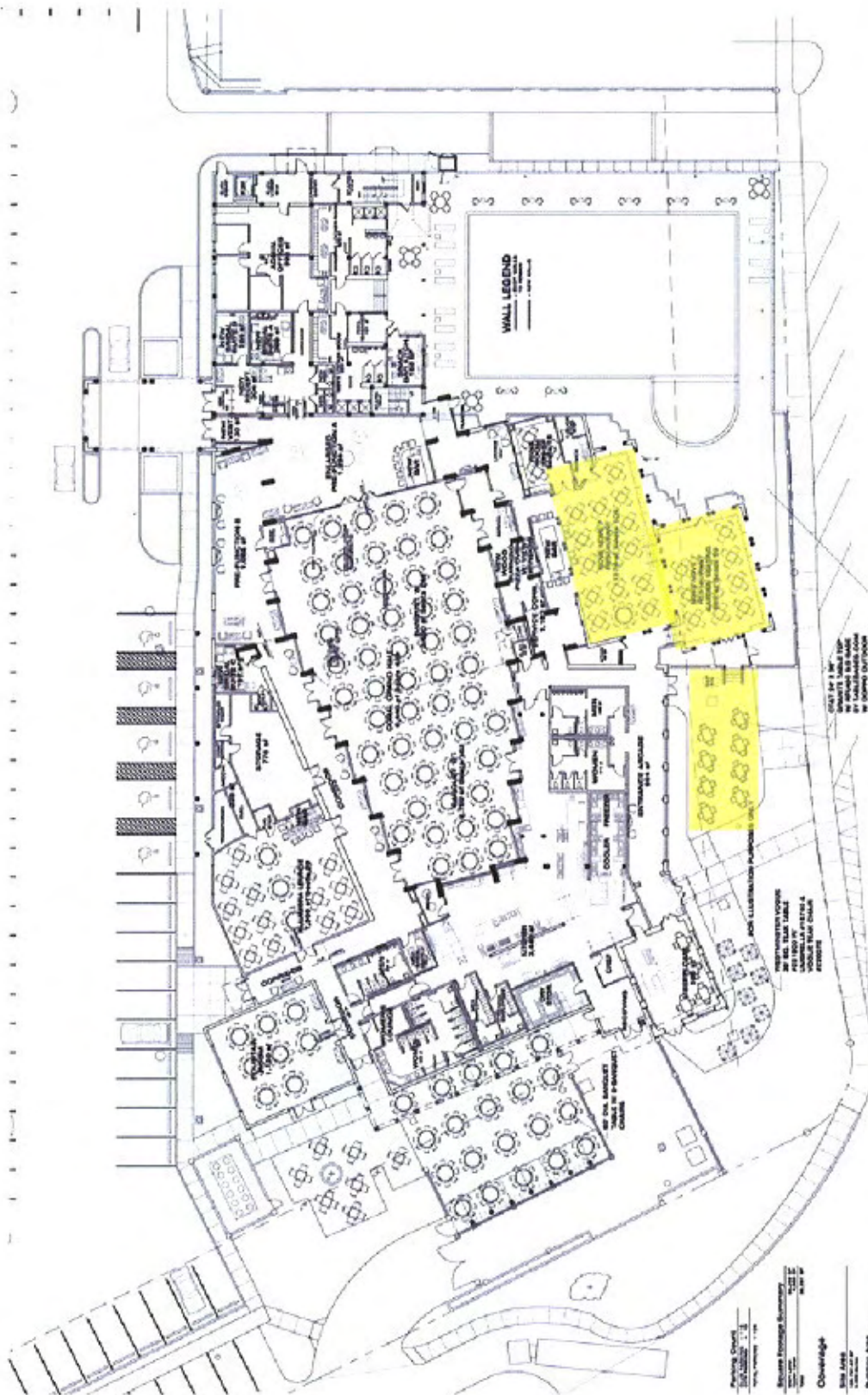


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PROPOSED MAIN LEVEL FURNITURE PLAN

1

Scale: 3/8" = 1'-0"

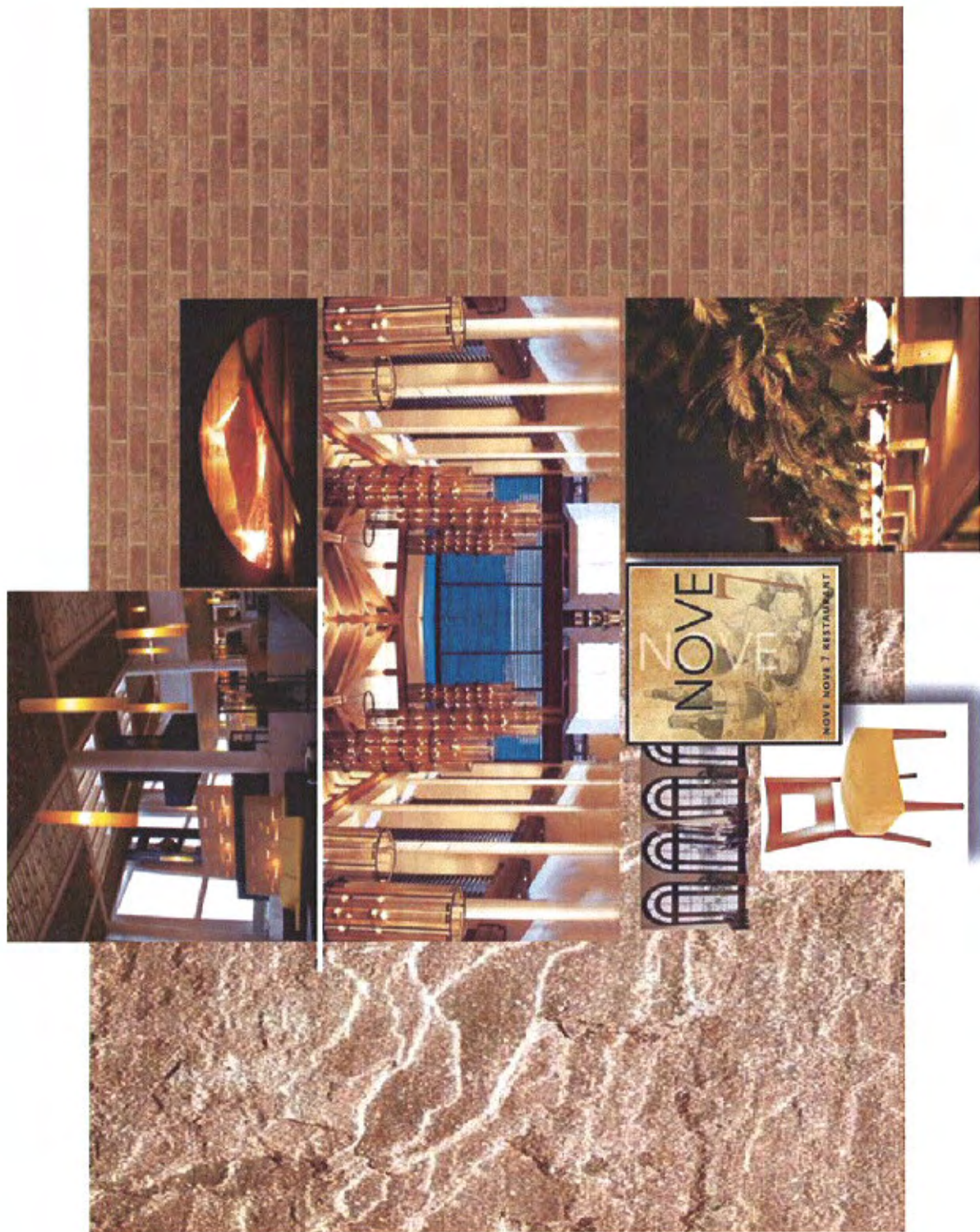
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CLUB DESIGN THAT WORKS
ARCHITECTURE
INTERIORS
LANDSCAPE ARCHITECTURE
FURNITURE PLANNING

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WWW.CCIDESIGNTHATWORKS.COM

Scheme A - Outside Seating Reduction
Proposed Main Level Furniture Plan
September 30, 2009
Scale: 3/8" = 1'-0"

Additions and Alterations to
The Country Club of Coral Gables
Coral Gables, Florida
Dwg. No. **03F**

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ANTIPASTO**PROSCIUTTO + FORMAGGIO**

Prosciutto di parma, hot salami, Italian cheeses,
grilled artichokes, and extra-virgin olive oil 9.5

Mozzarella di bufala layered with ripe beefsteak tomato, eggplant
and basil drizzled with extra-virgin olive oil, balsamic vinegar 8.5

FUNGHI

Grilled portobello mushrooms and zucchini with balsamic vinegar
and extra-virgin olive oil 9

CARPACCIO

Raw beef sirloin marinated with extra-virgin olive oil and lemon
juice with arugola and shavings of parmigiano reggiano 10

Thinly sliced raw tuna marinated with extra-virgin olive oil
and lemon juice topped with fennel, orange and lemon slices 10

ZUCCHINI + MELANZANE

Baked eggplant layered with melted bocconcini, parmigiano
in a delicate tomato 9

Deep fried zucchini flowers with ricotta and parmigiano 8

Grilled eggplant, zucchini and roasted peppers with
extra-virgin olive oil, balsamic drizzle 9.5

PESCE

Grilled whole calamari on mixed greens with diced tomatoes,
extra-virgin olive oil and lemon juice 9

Tender shrimp tossed with white cannellini beans, sprinkled
with balsamic vinegar on mixed greens 9.5

Deep fried baby squid rings served with lemon wedges and
garlic mayo + spicy marinara dips 8.5

Mediterranean clams with diced potatoes in a light,
spicy tomato sauce with a hint of wine and garlic 9.5

**INSALATE****MIXED GREENS**

Organic mixed greens with balsamic vinegar
and extra-virgin olive oil 6

Kidney beans, Italian tuna, red onions, tomatoes,
mixed greens with lemon and extra-virgin olive oil 8

Mixed greens with cambozola, roasted red peppers, black olives,
pinenuts, honey, balsamic vinegar and extra-virgin olive oil 7

Mixed greens with chopped shrimp, cherry tomatoes with lemon
and extra-virgin olive oil 9

ARUGOLA

Arugola, radicchio, endive, sliced portobello mushrooms,
shaved parmigiano reggiano, lemon and extra-virgin olive oil 7

Arugola, prosciutto di parma, shaved parmigiano reggiano,
red wine vinegar and extra-virgin olive oil 8

Arugola, Italian tuna, potatoes, eggs, red onions, cherry tomatoes,
black olives, green beans, anchovy, white wine vinegar
and extra-virgin olive oil 9

ZUPPE**MINESTRONE**

Zucchini, potatoes, beans, celery and carrots in a light,
spicy tomato broth 5.5

LENTICCHIE

Fresh lentils in a light, spicy tomato broth 5.5

PASTA + FAGIOLI

White bean soup with ditalini pasta and a touch of spicy tomato 5.5

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PASTA

CAPPELLINI + SPAGHETTI	
Angel hair pasta in a fresh tomato sauce, basil and garlic with fresh seasonal vegetables with capers, anchovies and olives	12.50 14 14
Spaghetti with spinach, capers, shavings of parmigiano reggiano with lemon and extra-virgin olive oil	13
Spaghetti in traditional Bolognese meat sauce and parmigiano	14
LINGUINI + PESTUCCIONE	
Linguine with fresh clams in a white wine sauce or light tomato sauce with fresh clams, mussels, calamari, tiger shrimp in a light tomato sauce	15.50 16
Fettuccine in a light cream sauce with porcini mushrooms	15.50
Fettuccine with shrimp, pesto, mascarpone cheese and a touch of tomato sauce	16
PENNE + RIGATONI	
Penne in pink vodka sauce with pancetta	13
Penne with cherry tomato, zucchini, bocconcini, black olives, prosciutto, basil and extra-virgin olive oil available with fusilli or farfalle pasta	15
Rigatoni with slow cooked lamb ragu and porcini shavings	16
Mini rigatoni with broccoli rabe, spicy Italian sausage, fontina, parmigiano, garlic and extra-virgin olive oil	16
RAVIOLI	
Homemade ravioli stuffed with aged ricotta cheese with Sicilian pesto (basil, pine-nuts and sundried tomatoes)	15
GNOCCHI	
Homemade potato gnocchi with fresh tomato sauce and ricotta cheese	14

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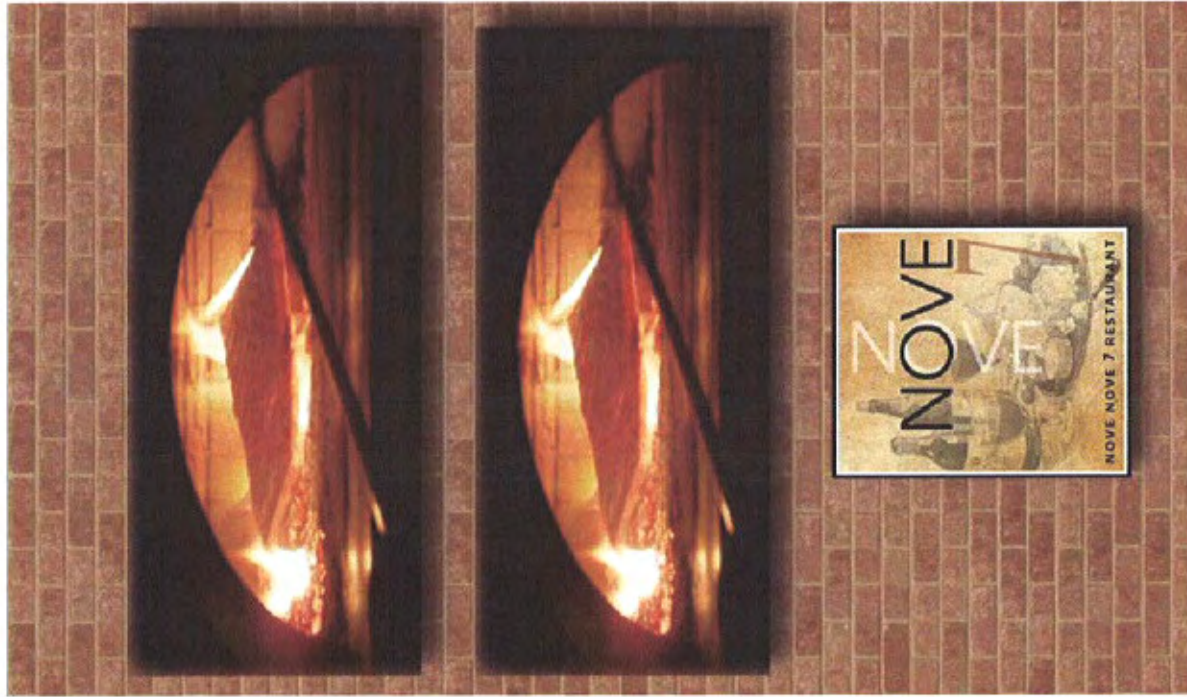
RISOTTO

With fresh clams, mussels, calamari, tiger shrimp	18
With porcini mushrooms	18
With fresh seasonal vegetables	18

PIZZA

MARGHERITA	
Tomato, mozzarella, basil with mushrooms	10 12
NAPOLITANA	
Tomato, mozzarella, garlic, basil, oregano	
MARINARA	
Tomato, mozzarella, basil, capers, anchovies, olives	
SAN GIORGIO	
Tomato, mozzarella, spicy soppressata, mushrooms	
DIAVOLA	
Tomato, mozzarella, spicy calabrese salami, roasted red peppers	
PUZZA	
Tomato, mozzarella, spicy Italian sausage, gorgonzola, red onions	
CAPRICCIOSA	
Tomato, mozzarella, Italian ham, mushrooms, artichokes, olives	
CAPRESE	
Cherry tomatoes, bocconcini, arugula, parmesan cheese	
QUATTRO STAGIONI	
Tomato, mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini	
GRINDOLINO	
Tomato, buffalo mozzarella, arugula, prosciutto di parma	
PATATE + PORCINI	
Mozzarella, sliced potatoes, porcini mushrooms	
PATATE + SALSICCIA	
Mozzarella, gorgonzola, potatoes, spicy Italian sausage	
SAN MATTEO	
Mozzarella, spicy sausage, broccoli rabe, garlic	
POLENTONA	
Mozzarella, gorgonzola, fresh pears, walnuts, prosciutto cotto, honey	

Pizza prices 784



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Menu

SECONDI

CARNE + POLLO

Marsala

Veal or chicken scaloppini with marsala and portobello mushrooms

Piccata

Veal or chicken scaloppini with white wine, lemon and capers

Milanese

Butterfied veal chop or butterfied breast of chicken lightly breaded with cherry tomatoes, and arugola

Parmigiana

Butterfied veal chop or butterfied breast of chicken breaded with melted mozzarella and parmesan

Stuffed chicken breast with spinach and mozzarella in a light cream

Veal chop on the grill with garlic mashed potatoes and broccoli rabe

Grilled lamb chops with roasted potatoes and sweet peppers

Sirloin steak with roasted peppers and porcini mushrooms

Filet mignon with peppercorn and brandy sauce

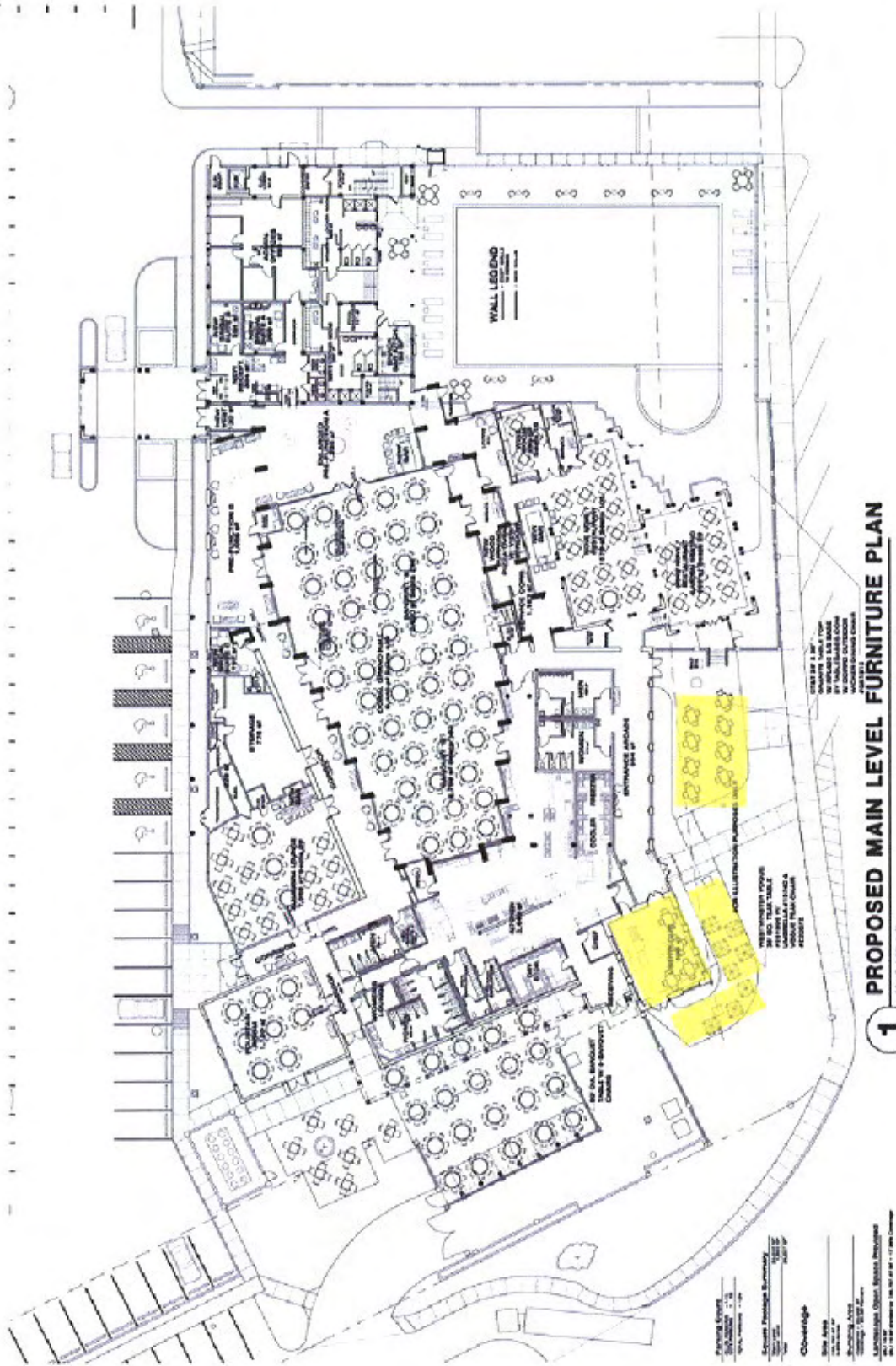
PESCE

See our daily specials

Entree prices TBA



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1 PROPOSED MAIN LEVEL FURNITURE PLAN

CCI CLUB DESIGN TEAM WORKS

ARCHITECTURE
INTERIOR DESIGN
MASTER PLANNING
FOOD SERVICE PLANNING

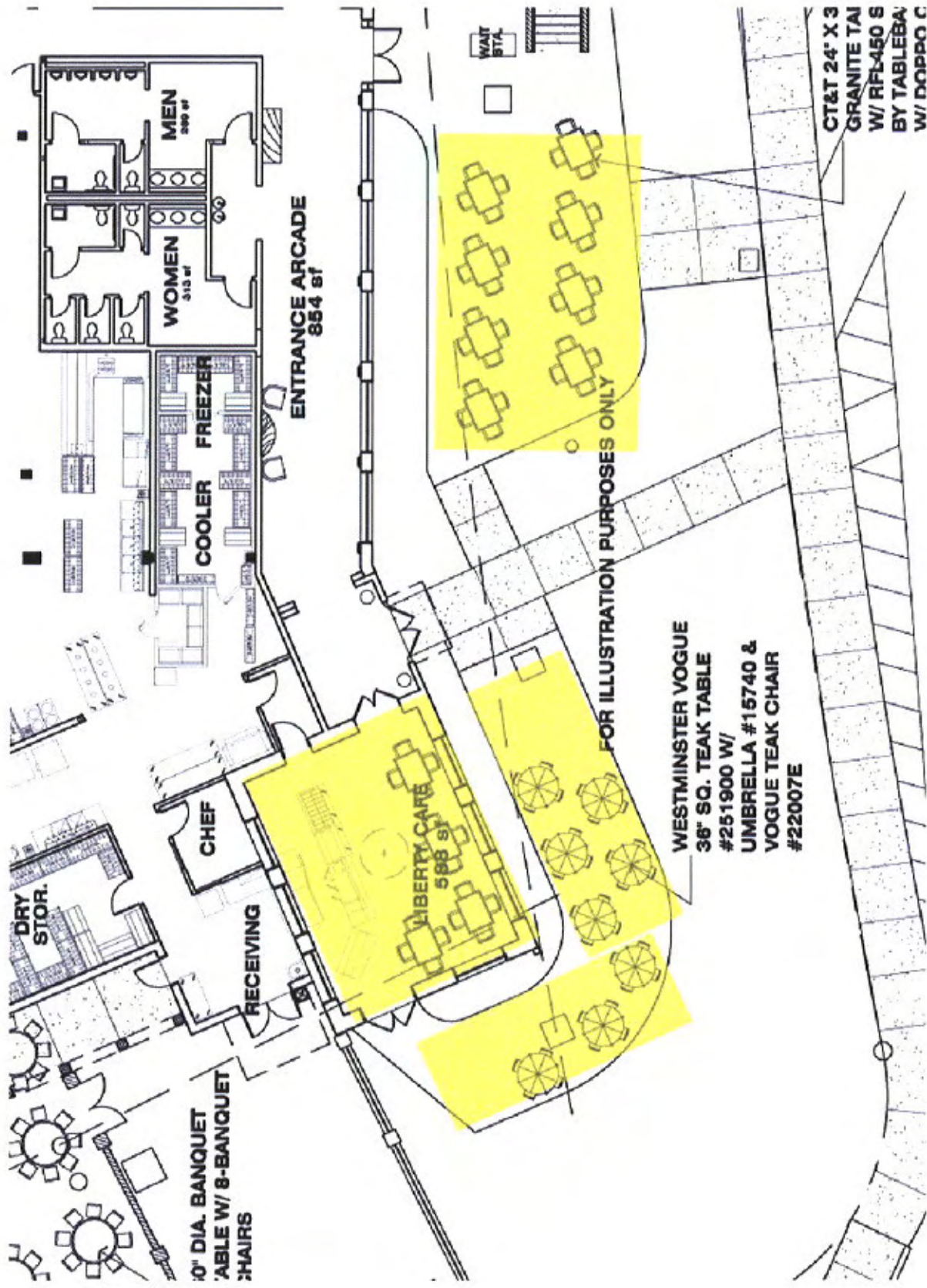
100 N. JEFFERSON
SUITE 100
MIAMI, FL 33136
TEL: 305.371.1111
WWW.CCICLUBDESIGN.COM

ADDITIONS AND ALTERATIONS TO
The Country Club of Coral Gables
Coral Gables, Florida

DWG. NO.
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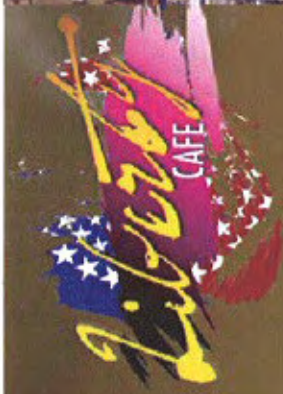
September 20, 2009

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CAFFE

Espresso
Cappuccino
Lattes
Café Americano
Te

GELATO

DOLCI

PANINI

WRAPS

PIZZA



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