

One Of The Best Bars In The World Is Coming to Toronto

Lady Bee of Lima Peru goes behind the bar at Casa Madera Toronto for one-night-only on Tuesday, April 14

For one-night-only, Casa Madera presents an exclusive, immersive dining experience in collaboration with Lima Peru's [Lady Bee](#). **Currently ranked #13 by The World's 50 Best Bars** this marks their first appearance in Toronto with the visit of co-founder Alejandra León. At the heart of the evening is Lady Bee's product-driven cocktail philosophy - rooted in seasonality, origin, and a deep connection to Peru's diverse landscapes of coast, highlands, and jungle. Guests are guided through the evening by an exclusive Peruvian-inspired **set dinner menu** from [Casa Madera's](#) Executive Chef Daniele Pisanu, designed to complement and elevate Lady Bee's cocktails. The food menu serves as the framework for the experience, with the option to enhance the journey through four-cocktail pairings, or option to explore the cocktail menu à la carte throughout the night. This is a rare opportunity to experience an immersive cross-pollination of Lady Bee's distinct cocktail culture and Casa Madera's culinary expression.

Due to the intimate nature of the event and Lady Bee's meticulous approach to mixology, seating is very limited and the set menu is required for each guest. Therefore, bar reservations for cocktails only are not available on April 14.

Find Photos [HERE](#).

Reservations

Tuesday, April 14, 2026

6:00 - 9:00 PM

Casa Madera Toronto, inside 1 Hotel Toronto

Four Course Set Menu \$120 CAD per Person (Excluding Tax and Gratuity)

Optional Cocktail Enhancement: \$80 CAD per Person (includes 4 cocktails)

[Reserve a Table HERE](#)

Social Media Tags:

@1Hotel.Toronto

@TheCasaMadera

@LadyBee.Lima

@50BestBars

#1HotelToronto #CasaMaderaToronto

About Lady Bee:

Lady Bee

Lima, Peru

Awards:

#13 – World's 50 Best Bars

Lady Bee is a vibrant force within Lima's cocktail culture — a bar where high-level technique meets unapologetic energy. Known for its striking aesthetic, high-octane atmosphere, and deeply considered cocktail program, Lady Bee has quickly become one of Latin America's most exciting destinations for modern mixology.

Blending Peruvian ingredients with global inspiration, the team crafts drinks that are both technically precise and wildly expressive. Expect unexpected flavour combinations, playful presentations, and a menu that celebrates local botanicals, seasonal produce, and boundary-pushing creativity.

At its core, Lady Bee champions individuality, artistry, and the power of a truly unforgettable night out — making its Toronto debut at Casa Madera a must-attend moment for cocktail enthusiasts and industry insiders alike.

[Website](#)

[Instagram](#)