



*The
Eglinton
Grand*



ALL ABOUT THE GRAND!

*****Parks Canada and the Historic Sites & Monuments Board of Canada has commemorated The Eglinton Theatre as a National Historic Site*****

Formerly The Eglinton Theatre, this historic landmark has been restored to its original 1936 grandeur. Recapture the elegant design and sophistication of this majestic facility. Boasting a spectacular ballroom, the venue is exclusively yours for the evening. Holding true to its art deco décor, The Eglinton Grand is adorned with rich woods including mahogany and ebony, elegant granite, beautiful wainscoting and period furniture. The lounge effect of the mezzanine level balcony creates an ideal cocktail area and for mingling after dinner.

The ballroom features intelligent state of the art sound and lighting. The facility is wheelchair accessible. The venue can host dinners from 50 to 550 and receptions for up to 1000 guests. The Gallery at the Eglinton Grand is an intimate ceremony room, seating up to 200 people. The room boasts skylights over an elevated ceremony area. Its art deco décor perfectly compliments the style of the main ballroom. Whether you are having your reception at the Eglinton Grand or are simply looking for a distinctive venue to hold your ceremony the Gallery can be transformed to meet your needs. We feature many amenities that will make your event memorable such as a bridal room and the option of having your ceremony on site.

The Eglinton Grand is a full service facility providing exceptional food and service meticulously executed by its professional staff. Unlike like most landmark facilities, clients will find everything under one roof, making hosting an event at The Eglinton Grand worry free. Venue rental includes catering staff and bartenders, tables, custom designed art deco banquet chairs, Royal Doulton china, cutlery, glassware and white floor length linens and napkins. Kosher, Chinese and Indian catering is available upon request.

With two decades of experience in the hospitality and entertainment industry, Dynamic Hospitality and Entertainment Group, innovators of The Eglinton Grand, are recognized experts. Dynamic also owns and operates Guild Inn Estate, Entertainment Central featuring Yuk Yuk's and Wendel Clark's Classic Grill and Sports Lounge.

For a personal tour please contact: (416) 485-5900.



The Eglinton Grand.....For Those with Majestic Flair!



THE CLASSIC

All meals are complimented by an assortment of handmade dinner rolls and handmade breadsticks served with our signature sundried tomato and olive pâté.

Entrées are accompanied by our own signature vegetables and potatoes.

Menu based on all guests receiving same meal. Eglinton Grand will accommodate up to 15 (approx.) vegetarian entrées at no additional charge. Vegetarian entrées will be deducted from regular entree count.

For choice entree please add \$5 per person plus service charge & tax.

SOUP

Sweet Potato & Caramelized
Onions

Roasted Tomato & Fennel
With Basil Foam

Roasted Apple & Butternut
Squash

Yukon Gold Potato & Leek

SALAD

Spring Mix Greens

With sundried fruits, candied pecans and citrus & poppy seed dressing

Yellow & Red Field Tomatoes

With Feta cheese, olives, red onions and cucumber with an oregano vinaigrette

Leaves of Romaine

Caesar vinaigrette, slivers of Grana Padano with a focaccia crisp, drizzled with an Aged Balsamic reduction

ENTRÉE

Breast of Chicken Marengo

Baked supreme of chicken with white wine, cream, onions, Portobello mushrooms, tomatoes, rosemary & cayenne pepper

Balsamic Grilled
Chicken Supreme
In a mushroom ragout

Tamarind & Chili

Glazed Pork Tenderloin
With maple baked beans

Grilled Salmon
With beurre blanc sauce

Pan Seared
Caribbean Red Snapper
With corn fritter & chipotle butter

The Classic continued.....

DESSERT

served with coffee and tea

Trio of Sorbets

*Mango, raspberry and lemon ice
in a chocolate cup*

Crème Brûlée

Classic vanilla bean infused custard

New York Cheesecake

*Traditional New York style cheesecake in a
chocolate shortbread crust*

Chocolate Ganache Gateaux

With Crème Anglais

Menu items subject to change

SILVER BAR PACKAGE

(maximum 7 hours)

All prices are subject to applicable 16% service charge & tax.



THE GRAND

All meals are complimented by an assortment of handmade dinner rolls and handmade breadsticks served with our signature sundried tomato and olive pâté.

Entrées are accompanied by our own signature vegetables and potatoes.

Menu based on all guests receiving same meal. Eglinton Grand will accommodate up to 15 (approx.) vegetarian entrées at no additional charge. Vegetarian entrées will be deducted from regular entree count.

For choice entree please add \$5 per person plus service charge & tax.

SOUP

select any soup from The Classic

or

Wild Mushroom Consommé

With Enoki, Shiitake & Scallions

Tuscan White Bean

With roasted pepper drizzle

Manhattan Corn & Shrimp Chowder

and/or

SALAD

select any salad from The Classic

or

Grilled Portobello Mushrooms

With goat cheese & roasted red peppers, and served over five leaf lettuce with a citrus balsamic vinaigrette

Smoked Salmon with Fingerling Potato Salad

Pickled red onions, frisée & mustard dressing

Baby Arugula & Butter Lettuce

Roasted beets, sweet & spiced pecans, and crumbled goat cheese with Rose champagne vinaigrette

and/or

PASTA

Penne Rigate

In tomato basil or ala vodka

Fusilli

With a creamed tomato & basil sauce

Agnolotti

*Filled with butternut squash
in a roasted red pepper cream sauce*

Wild Mushroom Agnolotti

In a thyme cream sauce

Ricotta filled Fazzoletti

In a pistachio cream sauce

The Grand continued.....

ENTRÉE

select any entrée from The Classic

or

Grilled 10oz Rib Eye Steak

With a peppercorn sauce

Prime Rib

Au jus

Veal Medallion

In a thyme & citrus reduction

Braised Lamb Shank

*With white bean succotash
& rosemary infused jus*

Cod

With a tomato cilantro salsa

Miso Glazed Pacific Salmon

*With a crispy sushi rice cake
& mango soy sauce*

Braised Short Rib

With a herb mushroom sauce

DESSERT

served with coffee or tea

select any dessert from The Classic

or

Crème Brûlée

Chocolate au crème

Lemon Meringue Tart

*A homemade buttery tart shell brimming
with lemon curd and crowned with light
meringue*

Chocolate Pyramid Mousse

*Chocolate mousse on a soft sponge and
covered with a slick chocolate ganache glaze*

Triple Chocolate Mousse

*Layers of white and milk chocolate mousse
covered in a sleek genoise*

Menu items subject to change

SILVER BAR PACKAGE

(maximum 7 hours)

All prices are subject to applicable 16% service charge & tax.



THE MEDITERRANEAN

All meals are complimented by an assortment of handmade dinner rolls and handmade breadsticks served with our signature sundried tomato and olive pâté.

Entrées are accompanied by our own signature vegetables and potatoes.

Menu based on all guests receiving same meal. Eglinton Grand will accommodate up to 15 (approx.) vegetarian entrées at no additional charge. Vegetarian entrées will be deducted from regular entree count.

For choice entree please add \$5 per person plus service charge & tax.

APPETIZER

select any salad from The Classic or The Grand

or

Antipasto Mediterraneo

A selection of prosciutto, melon, Roma tomatoes, bocconcini cheese, grilled vegetables and Kalamata olives, nestled around baby arugula and complimented with a pesto focaccia crisp

Spinach Salad

With caramelized pears, walnuts, blue cheese, smoked bacon and charred onion vinaigrette

PASTA

Penne Rigate

In tomato basil or ala vodka

Agnolotti

Filled with butternut squash in a roasted red pepper cream sauce

Ricotta filled Fazzoletti

In a pistachio cream sauce

Fusilli

With a creamed tomato & basil sauce

Wild Mushroom Agnolotti

In a thyme cream sauce

Lobster Ravioli

In a Mornay sauce

ENTRÉE

select any entrée from The Classic or The Grand

or

Duo of Beef Tenderloin & Braised Short Ribs

With Stilton infused jus

Chef's Grill

Filet mignon, breast of chicken supreme and rack of lamb, served with accompanying sauces

Filet Mignon & Tiger Shrimp

Filet Mignon & Chicken Supreme

In a red wine mushroom sauce

The Mediterranean continued.....

Boneless Grilled Cornish Hen

Marinated in white wine, lemon juice, garlic & thyme, served with a goat cheese lemon demi

Beef Tenderloin & Snow Crab

With Hollandaise & port reduction

Portobellini Filet Mignon

*With Portobello mushrooms
& truffle infused jus*

Grilled Herb Crusted Veal Chop

With Porcini Aioli

Lemon, Herb & Garlic Crusted

Rack of Lamb

With a red wine demi

Atlantic Halibut

With shrimp chowder & cilantro oil

DESSERT

served with coffee and tea

select any dessert from The Classic or The Grand

or

Brûlée Inspired Cheesecake

A smooth, traditional cheesecake served in a crisp chocolate shortbread crust and drizzled with a Brûlée infused Caramel syrup

Swiss Apple Flan

A sweet pastry flan with light custard and freshly sliced Granny Smith apples, then glazed lightly

Tiramisu

Alternating layers of mascarpone cheese and lady finger biscuit, soaked in a dark coffee roast

LATE NIGHT

Fresh Fruit and Pastry Table

A selection of French pastries and fruit displayed on an inviting table served with coffee and tea

Menu items subject to change

SILVER BAR PACKAGE

(maximum 7 hours)

All prices are subject to applicable 16% service charge & tax.



HORS D'OEUVRES

Your choice of four to accompany your meal

Flat Iron Beef Satays with an Orange Soy Reduction	Wild Mushroom Bundles	Aged Cheddar Grilled Cheese with a Spiced Apple Chutney	Beef Empanadas with a Fresh Cilantro Salsa
Chicken lollipops with hoisin sauce	Shrimp Spring Rolls with a Sweet Thai Chili sauce	Wild Mushroom Ragout with slivers of Padano in a Vol au Vent	Vegetable Samosas with Plum Sauce
Assorted Exotic Mini Quiche	Seared Beef Tenderloin tips with Horseradish aioli on a toasted ficelle	Sweet Potato Fries with Wasabi Aioli	Soup Shooters (Butternut Squash/Roasted Red Pepper Bisque)
Roast Pork and Apple Chutney on a toasted ficelle	Greek Bruschetta on a toasted ficelle	Alaskan Crab Cakes with a fiery Red Pepper Coulis	Green Asparagus Spears wrapped with Aged Prosciutto drizzled with balsamic Reduction
Leek & French Brie Pizza	Greek Style Smoked Chicken Mini Pitas	Caramelized Onion and Warm Brie tartlets with a Blackberry Compote	Traditional Mac & Cheese on an oriental spoon
Vegetable Tempura with Japanese Inspired Dipping Sauce	Greek Style Roasted Vegetable Mini Pitas	Shaved Phyllo Shrimp with a Sweet Thai Chili Sauce	Pulled Pork Slider - pulled pork on a brioche topped with a creamy coleslaw
Chef's Assorted Vegetarian Pizzas	Beef Wellington with a Peppercorn Demi-glace	Mini Twice Baked Potatoes	Caprese Skewers
Herbed Goat Cheese & Leek Rosettes on a buttery tartlet	Curried Hummus and Roasted Vegetables in a Phyllo Tulip	Mini Beef Sliders in a warm brioche with crispy onions	California Maki Rolls
Vegetable Spring Rolls with Plum sauce	Smoked Salmon Snaps with Baby Frisée		
Chicken Spring Rolls with a Sweet Thai Chili sauce			

Menu items subject to change



SILVER BAR SELECTION

Aperitif: Campari

Highballs: Ballentine's Finest Scotch
 Beefeater Dry Gin
 Wiser's Special Blend Rye
 Lamb's White Rum
 Polar Ice Vodka

House Red & White Wines

Sparkling Wine for Toasting

Standard Beer: Coors Banquet, Molson Export, Molson
Canadian, Coors Light

Soft Drinks

*Items subject to change without notice
Items subject to availability*



GOLD BAR SELECTION

Aperitif:	Campari Dubonnet Rouge	Liqueurs:	McGuinness Amaretto McGuinness Blue Curacao McGuinness Crème de Cacao Kahlua Long Island Iced Tea McGuinness Melon Liqueur McGuinness Peach Schnapps Walker's Peppermint Schnapps Sambuca Ramazzotti Southern Comfort McGuinness Triple Sec
Vermouth:	Martini & Rossi Dry Martini & Rossi Sweet		
Highballs:	Ballentine's Finest Scotch Beefeater Dry Gin Wiser's Special Blend Rye Lamb's Navy Rum Lamb's White Rum Absolut Vodka		
Brandy:	Macieira Royal Old Brandy		House Red & White Wines Sparkling Wine for Toasting Standard Beer: Molson Canadian, Molson Export, Coors Banquet, Coors Light Premium Beer: Heineken, Rickard's Red & White, Dos Equis & Sol Soft Drinks Sparkling Mineral Water

Additional \$5.00 per person to upgrade from Silver Bar Package plus applicable service charges and tax

Items subject to change without notice

Items subject to availability



PLATINUM BAR SELECTION

Aperitif:	Campari Dubonnet Rouge	Grappa
Vermouth:	Martini & Rossi Dry Martini & Rossi Sweet	Liqueurs: McGuinness Amaretto McGuinness Blue Curacao Carolan's Irish Cream McGuinness Crème de Cacao McGuinness Crème de Banane McGuinness Crème de Menthe Frangelico Grand Marnier Kahlua Long Island Iced Tea Malibu Coconut Rum McGuinness Melon Liqueur McGuinness Peach Schnapps Walker's Peppermint Schnapps Sambuca Ramazzoti Sour Puss Apple Southern Comfort McGuinness Triple Sec Absolut Raspberry Absolut Citron
Highballs:	Ballentine's Finest Scotch Chivas Regal 12 yr Old Scotch Glenlivet 12 yr Old Single Malt Scotch Beefeater Dry Gin Beefeater 24 Gin Wiser's Special Blend Rye Wiser's Deluxe Rye Lamb's Navy Rum Lamb's White Rum Havana Club Reserva Rum Lamb's Spiced Rum Absolut Vodka Grey Goose Vodka Jack Daniels' Bourbon Jameson Irish Whiskey Pike Creek Lot 40 Olmecca Gold Tequila	House Red & White Wines Sparkling Wine or Toasting Standard Beer: Coors Banquet, Molson Canadian, Molson Export, Coors Light Premium Beer: Heineken, Rickard's Red & White, Dos Equis & Sol Soft Drinks Sparkling Mineral Water Espresso Coffee
Brandy:	Macieira Royal Old Brand	
Cognac:	Courvoisier VS	
Port:	Cockburn's Special Reserve	

Additional \$10.00 per person to upgrade from Silver Bar Package plus applicable service charges and tax

*Items subject to change without notice
Items subject to availability*



ROOM RENTAL RATES

Saturday

Minimum 175 adults - waived

Minimum 150 adults - \$1,500.00

Minimum 125 adults - \$3,000.00

Minimum 100 adults - \$4,500.00

Friday and Sunday

Minimum 175 adults - waived

Minimum 150 adults - \$1,250.00

Minimum 125 adults - \$2,500.00

Minimum 100 adults - \$3,600.00

Pricing is subject to 13% HST



ONSITE CEREMONY

Includes up to 1 hour of ceremony time

THE GALLERY

seats up to 200 guests

The Gallery at the Eglinton Grand, is an intimate ceremony room & boasts skylights over an elevated ceremony area. Its art deco décor perfectly compliments the style of the main ballroom.

\$1,000.00

MAIN ROOM

seats up to 320 guests

Ivory coloured pipe & drape included to hide preset dinner tables. Please note when having the ceremony in the main room the sound & lighting technician is scheduled & invoiced for one additional hour.

One wall of draping - recommended for under 225 guests

\$2,500.00

Two to three walls of draping (confirmed with final floorplan) - recommend for over 225 guests

\$3,500.00

Pricing is subject to 13% HST



Upgraded "ALL IN" Ceremony package:

White carpet

Canopy/Chuppah

Wall of draping in gallery room

Main room bar covered

Officiant provided courtesy of Enduring Promises

Pianist & keyboard (up to 1 hr. during ceremony)

\$1,250.00

****Added to either ceremony space****

Option to schedule officiant for rehearsal available at \$150.00

*Pricing will not be reduced should items be removed from above package options
as pricing is reduced overall*

ALA CARTE DÉCOR PACKAGE PRICING

White carpet - \$150.00

Canopy/Chuppah - \$400.00

Wall of draping in gallery room - \$350.00

Main room bar covered - \$250.00

Pianist & keyboard (up to 1 hr. during ceremony) - \$250.00

Officiant provided courtesy of Enduring Promises - \$485.00

Pricing is subject to 13% HST



REQUIREMENTS

In-house Sound & Lighting Technician \$600.00 up to 7 hours

Price subject to change

**Please note: If preferred DJ (Feedback Promotions or Sole Power Productions) is booked, fee is reduced to \$300.00 plus tax.*

Sound & Lighting technician is onsite for the event, assists Entertainment for tie-in & setup and operates the in house lights & sound.

Complimentary podium & microphone provided for event. Wireless microphones available at an additional cost of \$175 plus tax.

Socan & ReSound Fee

A mandatory tariff charge paid to the Society of Composers and to the Authors & Music Publishers of Canada, the artists & musicians, for your right to use music with Copyrights.

Price subject to change

Background \$133.11

Dancing \$266.21

ENHANCEMENTS

Marquee Signage \$200.00

Red Carpet \$150.00

Red Ropes \$150.00

Host Coat check

Minimum rate \$125.00

Host coatcheck invoiced at \$1 per coat (over and above 125) based on final guest count

Pin Spotting \$35.00 per light

LED Up Lighting \$30.00 per light

Screen & Lobby Package \$500.00

Lobby:

A 42" LCD television located in the lobby can display logos, photos, video and text.

Supported Video Formats: Standard DVD, MPEG, Supported Image Formats: .jpeg or gif (jpeg preferred)

1360 x 768 is the resolution that the lobby display is set at. Pictures that are 500kb in size or bigger will not load into the lobby media player. Lobby software can support a maximum of 60 photos.

Any images or video to be used for lobby display are asked to be brought in prior to the event for testing.

&

Main Room projector/Screen:

Widescreen (16:9) HD projector with 12'x20' screen, includes VGA input for computer

Piano \$250.00

(Tuning available at an additional cost upon request, tuning must be reserved via Eglinton Grand)

Black & White Gobo/Monogram starting at \$100.00

Bride & Groom Chairs \$150.00

Gold Charger plates \$2.00 each

Linens starting at \$10.00 each

PACKAGE DISCOUNTS

The Majestic Flair Package \$400.00

Marquee Signage, Red Carpet and Stanchions & Ropes - metal stanchions with red velour ropes

Piano & Pianist \$400.00

Piano Rental & Eglinton Grand pianist to play for up to 1 hour during guest arrival in the lobby

Please note pricing is subject to change, some restrictions may apply.

Pricing subject to 13% HST

POLICIES & PROCEDURES FOR EVENTS HELD AT THE EGLINTON GRAND

Contract

Each event is issued a Function Contract which outlines the event start & end time, per person price, minimum adult guest guarantee, menu, rental charges, applicable taxes, administrative/service charges, terms and conditions.

Deposit

A deposit of \$5,000.00 is due upon signing of the contract. In addition, a post dated cheque, to be dated for 8 months prior the event date for \$5,000.00, is also required upon signing of the contract. Any items which are added to the function contract after the initial booking must be confirmed in writing by the convenor to The Eglinton Grands and will be added to the final invoice.

Final Payment

All final payments must be RECEIVED IN FULL 7 BUSINESS DAYS PRIOR TO FUNCTION with certified funds. All bars billed on consumption will be estimated for final invoice purposes. If actual consumption is greater than the estimated amount, The Eglinton Grand will invoice the convenor for the difference.

Forms of Payment

Please note that all prices in our contracts reflect a 4% cash/cheque payment discount. Should another form of payment be received, an additional 4% plus HST, will be applied.

Event Set-Up and Deliveries

This will be advised & confirmed via the Sales department

The convenor/supplier is responsible for all delivery, setup and tear down of any items brought in.

The Eglinton Grand recommends each convenor/supplier provides their own transportation units such as dollies, carts, etc. The Eglinton Grand is not responsible for the removal of any and all garbage, boxes, etc. 3rd party suppliers are to be advised by convenor/supplier that all removal & tear down is to be completed once event ends.

The Eglinton Grand is not responsible for any items left behind.