



The Eglinton Grand



ALL ABOUT THE GRAND!

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 380 to 420 and receptions for up to 700 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 complements 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 The Guild Inn Estate, Entertainment Central featuring Yuk Yuk's and Wendel Clark's Classic Grill and Sports Lounge.

To book an event at The Eglinton Grand, contact the catering and sales department at: 416 485-5900.



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



FORMAL SIT DOWN MENU

Includes one salad, one entrée and one dessert

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.

SALAD

Leaves of Romaine or Seasonal Greens



ENTRÉE

All meals are complimented by an assortment of handmade dinner rolls, handmade breadsticks and served with our signature sundried tomato and olive pâté. Entrées are accompanied by our own signature vegetables and potato

Breast of Chicken Marengo

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

Balsamic Grilled Chicken Supreme

In a mushroom ragout



DESSERTS

Served with coffee & tea

Triple Chocolate Mousse, Brulee Inspired Cheesecake or Chocolate Wedge Cake

Pricing subject to 16% service charge & 13% tax

Includes silver bar package

Menu items subject to change

Room rental waived based on a minimum of 150 guests.



HORS D'OEUVRES

*Your choice of four to accompany your meal
\$9.95 per person plus tax and service charges*

Flat Iron Beef
Satays with an
Orange Soy
Reduction

Chicken Skewers
with a Spiced
Satay Sauce

Assorted Exotic
Mini Quiche

Roast Pork and
Apple Chutney on
a toasted ficelle

Leek & French Brie
Pizza

Vegetable
Tempura with
Japanese Inspired
Dipping Sauce

Chef's Assorted
Vegetarian Pizzas

Herbed Goat
Cheese & Leek
Rosettes on a
buttery tartlet

Vegetable Spring
Rolls with Plum
sauce

Chicken Spring
Rolls with a Sweet
Thai Chili sauce
Wild Mushroom
Bundles

Shrimp Spring
Rolls with a Sweet
Thai Chili sauce

Seared Beef
Tenderloin tips
with Horseradish
aioli on a toasted
ficelle

Greek Bruschetta
on a toasted ficelle

Greek Style
Smoked Chicken
Mini Pitas

Greek Style
Roasted Vegetable
Mini Pitas

Beef Wellington
with a Peppercorn
Demi-glace

Curried Hummus
and Roasted
Vegetables in a
Phyllo Tulip

Smoked Salmon
Snaps with Baby
Frisée

Aged Cheddar
Grilled Cheese
with a Spiced
Apple Chutney

Wild Mushroom
Ragout with
slivers of Padano
in a Vol au Vent

Sweet Potato Fries
with Wasabi Aioli

Alaskan Crab
Cakes with a fiery
Red Pepper Coulis

Caramelized
Onion and Warm
Brie tartlets with a
Blackberry
Currant

Shaved Phyllo
Shrimp with a
Sweet Thai Chili
Sauce

Mini Twice Baked
Potatoes

Mini Beef Sliders
in a warm brioche
with crispy onions

Beef Empanadas
with a Fresh
Cilantro Salsa

Vegetable Samosas
with Plum Sauce

Soup Shooters
(Butternut
Squash/ Roasted
Red Pepper
Bisque)

Green Asparagus
Spears wrapped
with Aged
Prosciutto drizzled
with balsamic
Reduction

Traditional Mac &
Cheese on an
oriental spoon

Pulled Pork Slider
- pulled pork on a
brioche topped
with a creamy
coleslaw

Caprese Skewers

California Maki
Rolls

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

Standard Beer: Molson Dry, 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
Vermouth:	Martini & Rossi Dry Martini & Rossi Sweet		Long Island Iced Tea McGuinness Melon Liqueur McGuinness Peach Schnapps Walker's Peppermint Schnapps
Highballs:	Ballentine's Finest Scotch Beefeater Dry Gin Wiser's Special Blend Rye Lamb's Navy Rum Lamb's White Rum Absolut Vodka		Sambuca Ramazzotti Southern Comfort McGuinness Triple Sec
Brandy:	Macieira Royal Old Brandy		House Red & White Wines Standard Beer: Molson Canadian, Molson Export, Molson Dry, Coors Light Premium Beer: Heineken, Rickard's Red & White Soft Drinks Sparkling Mineral Water

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

*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 Ramazzotti Sour Puss Apple Southern Comfort McGuinness Triple Sec Absolut Raspberri 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 Olmecca Gold Tequila	House Red & White Wines Standard Beer: Molson Dry, Molson Canadian, Molson Export, Coors Light Premium Beer: Heineken, Rickard's Red & White Soft Drinks Sparkling Mineral Water Espresso Coffee
Brandy:	Macieira Royal Old Brandy	
Cognac:	Courvoisier VS	
Port:	Cockburn's Special Reserve	

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

Items subject to change without notice

Items subject to availability



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

Security

Guards must be present one half hour prior to event start time and one half hour after event end time.

\$35.00 per hour plus tax per guard - 6 hour minimum

Up to 100 students - minimum 3 guards required

101-150 students - 4 guards required

151-200 students - 5 guards required

201-250 students - 6 guards required

251-300 students - 7 guards required

301-350 students - 8 guards required

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 \$350.00

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.

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Main Room projector/Screen:

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

Piano \$250.00

(Pianist and/or tuning available at an additional cost upon request, tuning must be reserved via Eglinton Grand)

Black & White Gobo/monogram *starting at* \$100.00

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.