



*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!



HORS D'OEUVRES

Based on a minimum of 4 pieces per person

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

Menu items subject to change



APPETIZER

SOUP

Sweet Potato & Caramelized Onions

Roasted Apple & Butternut Squash

Roasted Tomato & Fennel
With Basil foam

Yukon Gold Potato & Leek

Wild Mushroom Consommé
With Enoki, Shiitake & Scallions

Tuscan White Bean
With roasted pepper drizzle

Manhattan Corn & Shrimp Chowder

Sweet Pea
With Crème Fraiche

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*

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*

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

ANTIPASTO

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*



PASTA

Penne Rigate

In tomato basil or ala vodka

Agnolotti

Filled with butternut squash in a roasted red pepper cream sauce

Fusilli

With a creamed tomato & basil sauce

Wild Mushroom Agnolotti

In a thyme cream sauce

Ricotta filled Fazzoletti

In a pistachio cream sauce

Lobster Ravioli

In a Mornay sauce

ENTRÉE

Entrées are accompanied by our own signature vegetables and potatoes.

Breast of Chicken Marengo

Baked supreme of chicken with white wine, 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

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

Duo of Beef Tenderloin & Braised Short Ribs

With Stilton infused jus

Filet Mignon & Tiger Shrimp

Chef's Grill

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

Filet Mignon & Chicken Supreme

In a red wine mushroom sauce

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



VEGETARIAN ENTRÉES

Moroccan Inspired Vegetable Strudel

(not gluten-free)

With tomato cilantro salsa and braised lentils

Soy Glazed Tofu

Soy glazed tofu "steak" with roasted beets, grilled asparagus and rice pilaf, topped with fried vermicelli noodles

Vegetable Tower

With polenta, whole roasted Roma tomatoes and sautéed baby arugula drizzled with a balsamic glaze

Eggplant Parmigiana

(not gluten-free; not vegan)

Layers of breaded eggplant, mozzarella and parmesan cheeses with a tomato basil sauce

Vegetarian Sheppard's Pie

Grilled vegetables layered with mashed potatoes

DESSERT

Served with coffee & tea

Trio of Sorbets

Mango, raspberry and lemon ice in a chocolate cup

Chocolate Pyramid Mousse

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

New York Cheesecake

Traditional New York-style cheesecake in a chocolate shortbread crust

Triple Chocolate Mousse

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

Crème Brûlée

Classic vanilla bean infused custard

Brûlée Inspired Cheesecake

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

Chocolate Ganache Gateaux

With Crème Anglais

Tiramisu

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

Crème Brûlée

Chocolate au crème

Lemon Meringue Tart

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

Swiss Apple Flan

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



BUFFETS

All buffets include freshly baked rolls, coffee and tea

Buffet #1

Mixed Spring Greens with
Lemon Balsamic Dressing

Vine Ripened Plum
Tomatoes with Feta
Dressing, Red Onions,
Kalamata Olives & Fresh
Oregano

Israeli Couscous with
Roasted Peppers, Italian
Parsley & Grilled Onions

Farfalle Pasta with Crisp
Fresh Vegetables,
Sundried Tomato Pesto in
a Light Tomato Fondue

Pan-Roasted Chicken
Breast in a Lemon &
Thyme Jus

Herb & Garlic Roasted
Mini Red Potatoes

Seasonal Vegetable
Medley with Olive Oil &
Fresh Basil

Bakers Selection of Tarts,
Squares & Sweets

Buffet #2

Mixed Spring Greens with
Lemon Balsamic Dressing

Spinach Salad with
Caramelized Pears,
Walnuts, Blue Cheese &
Charred Onions

Fingerling Potato Salad
with Scallions & Shiitake
Mushrooms in a Grainy
Mustard Dressing

Fusilli Carbonara with
Grilled Chicken &
Sundried Tomatoes in an
Aged Parmesan Cream
Sauce

Shaved New York
Striploin with Portobello
Mushrooms & Pearl
Onions in a Cabernet Red
Wine Sauce

Parsley Crusted Pacific
Salmon with Tomato &
Caper Dressing

Sweet Garlic Spun Mash
Potatoes

Seasonal Vegetable
Medley with Olive Oil &
Fresh basil

Bakers Selection of Tarts,
Squares & Sweets

Buffet #3

Mixed Greens with
Lemon Balsamic Dressing

Hearts of Romaine

Grilled Filled Mushrooms
& Asparagus Salad with
Artichoke Tapenade
Dressing

Ricotta & Herb Filled
Agnolotti with Roasted
Red Pepper & Tarragon

Rotini Pasta with Black
Tiger Shrimp in a Roasted
Tomato Arrabiatta Sauce

Braised Angus Beef
Tenderloin

Grilled Pacific Salmon
with Lobster Butter Sauce

Roasted Fingerling
Potatoes with Fresh
Rosemary & Sweet Garlic
Chips

Steamed Hot House
Vegetables with Extra
Virgin Olive Oil & Fresh
Herbs

Mini Cheesecakes, Petit
Fours, Home-Baked
Sweets and Platters of
Local & Seasonal Fruit



STATIONS

Brisket Station

Braised brisket, apple-celery slaw, sweet cornbread, cippolini onion jus

Wild Mushroom Risotto Bar

Fresh sautéed wild mushrooms, Padano slivers, finished with truffle oil served in a Parmigiano Reggiano wheel

Sushi Bar

A freshly created combination of California rolls and seafood sushi garnished with wasabi and pickled ginger. Three (3) pieces per person.

Pad Thai Station

With chicken, shrimp, bean sprouts, green onions, vegetables, peanuts and classic pad thai sauce

Antipasto Bar

Smoked Salmon, Marinated Mussels, Antipasto di Mare, Prosciutto and Melon, Assortment of Deli Meats, Grilled Vegetables, Plum Tomatoes with Bocconcini Cheese & Assortment of Cheese

El Mexicano

Soft tortilla shells and crispy tacos with chili spiced beef, grilled chicken, sweet & hot peppers, charred onions, mushrooms and chipotle sauce

Fish Taco Bar

Breaded cod, pico de gallo, lettuce, chipotle-lime dressing, seared white tuna, pineapple salsa verde

Paella Bar

Clams, mussel, Spanish Arborio rice, langostino, chorizo

Everything Salmon

Salmon wellington, salmon tartare, smoked salmon, accompanied by crostini, capers & cream cheese

Soul Food Station

Buttermilk fried chicken on warm biscuit topped with gumbo "gravy"

Oyster Bar

Based on 2 pieces per person. Includes full set up, including boat, sauces, lemon, etc.

Prime Rib Carving

Prime Rib with Yorkshire pudding, garlic mashed potatoes, port wine jus, and horseradish chips

Cold Smoked AAA Alberta Beef Striploin

Hickory smoked tomato fond lie, truffled mashed potatoes with roasted garlic, frisée salad

Traditional Seafood Station

A selection of crab legs, grilled shrimp and scallops, steamed mussels and clams, assorted cakes, assorted pastries and fresh fruit arranged on an inviting table.

Poutine

Home cut fries, traditional gravy and Quebec white cheddar cheese curds

Grilled Cheese

Assorted grilled cheese Sandwich's with French Brie, Aged cheddar on assorted sliced bread accompanied by bacon strips and traditional garnishes

Hot Dogs

Warm hot dog buns, traditional coleslaw, wasabi aioli, honey Dijon mustards, pickled hot peppers, diced red onions and pickled Vidalia onions with assorted condiments

Sliders & Fry Bar

Homemade mini beef burgers accompanied by grilled Portobello mushrooms, cheese, gourmet mustards and jalapeno mustard
&

Yukon gold and sweet potato fries accompanied by assorted flavored seasonings, roasted red pepper mayonnaise and pesto mayonnaise

Chicken Wings

Juicy & meaty chicken wings tossed in a buffalo style wing sauce. Served with blue cheese dip, carrots and celery sticks

Bistro Bar

Sliders - Homemade mini beef burgers accompanied by grilled Portobello mushrooms, cheese, gourmet mustards and jalapeno mustard
&

Poutine

Home cut fries, traditional gravy and Quebec white cheddar cheese curds
&

Chicken Wings

Juicy & meaty chicken wings tossed in a buffalo style wing sauce. Served with blue cheese dip, carrots and celery sticks

SWEET STATIONS

Beignet Station

Sugar & cinnamon dusted doughnuts, accompanied by spiced chocolate sauce, caramel, fruit coulis and crème Anglais.

Waffle Station

Belgian waffles with vanilla ice cream, seasonal berries and fresh whipped cream

Crepe Station

Crepes with fresh fruit flambé, vanilla ice cream and fresh whipped cream

Mini Ice Cream Sandwich Bar

A selection of vanilla & chocolate ice cream, with soft and chewy mini chocolate chip cookies, white chocolate chip cookies and oatmeal raisin cookies. Assorted sprinkles & chocolate chips to roll your ice cream in

Beaver Tails - Based on a minimum of 200 guests.

Delicious unique whole wheat pastries which are stretched into a shape of a beaver's tail, fried and served piping hot, topped with butter and your choice of delectable flavors.

Covertures Duo Chocolate Fountain & Sundae Bar

A combination of traditional fresh fruit, seasonal berries and candy garnishes complimented by warm flowing caramel and covertures dark chocolate, served with French vanilla ice cream in a Belgian waffle cup

Vintage Popcorn Cart

Includes use of cart, 1 attendant & popcorn

Dual Chocolate Fountain - Up to 200 guests

Continuous flowing Belgian and White chocolate accompanied by marshmallow skewers, rice krispie squares and cookies. Choice of white, milk, dark chocolate or caramel sauce

Tiny Tom Donuts

120 Dozen Donuts (1440 donuts total) with four delicious flavors including cinnamon, icing sugar, apple & cinnamon and chocolate, custom Tiny Tom toaster, 2 uniformed professional servers to serve the famous little donuts.

Sweet & Savory Poutine

Yukon gold fries, onion rings, and sweet potato fries with toppings that include chili, braised short rib, tomatoes, green onions, caramelized onion, cheddar cheese, bacon bits, sour cream, chives, cheese curds
&

Funnel cake fries with micro marshmallows, icing sugar and a Nutella "gravy"

BAR OPTIONS

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: Coors Banquet, Molson Canadian, Molson Dry,
Molson Export, Coors Light

GOLD BAR SELECTION

Aperitif: Campari, Dubonnet Rouge

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

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

House Red & White Wines

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

Premium Beer: Heineken, Rickard's Red & White, Dos Equis & Sol

Soft Drinks

Sparkling Mineral Water

Items are subject to change/availability without notice

PLATINUM BAR SELECTION

Aperitif: Campari, Dubonnet Rouge

Vermouth: Martini & Rossi Dry, Martini & Rossi Sweet

Highballs:

Ballentine's Finest Scotch, Chivas 12yr Old Scotch,
Glenlivet 12yr 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, Olmeca Gold Tequila

Brandy: Macieira Royal Old Brandy

Cognac: Courvoisier VS

Grappa

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 Raspberry, Absolut Citron

House Red & White Wines

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

Espresso Coffee

Items subject to change/availability without notice

BEVERAGES

BOTTLED WATER

\$1.50 per person

UNLIMITED POP & JUICE

\$5.00 per person

DOMESTIC BEER & HOUSE WINE

\$15.00 per person

DRINK TICKETS

Standard Drink Tickets - \$5.00 per ticket plus tax and service charges

Tickets valid for Standard Beer and Standard Drink Only

(Rum, Rye, Gin, Vodka and Scotch)

Deluxe Drink Tickets - \$6.25 per ticket plus tax and service charges

Tickets valid for Standard Beer and Standard Drink Only

(Rum, Rye, Gin, Vodka, Scotch) and House Wine

Premium Drink Tickets - \$8.00 per ticket plus tax and service charges

Tickets valid for Standard & Premium Beer and Standard & Premium Drink

(Rum, Rye, Gin, Vodka, Scotch) and House Wine

Please note that drink tickets purchased are non-refundable.

If net bar sales are less than \$400.00, bartending fee of \$150.00 plus

16% service charge & 13% tax, will apply.

Prices are subject to 16% service charge & 13% tax

Some restrictions may apply

CASH BAR LIST

<u>LIQUOR</u>		<u>BEER - WINE</u>	
Standard Brand (1oz)	\$8.50	Standard Beer	\$8.50
Premium Brand (1oz)	\$9.00	Premium Beer	\$9.50
Aperitifs (2oz)	\$8.00	House Wine (5oz glass)	\$9.50
Liqueurs (1oz)	\$8.00	House Wine (750mL Bottle)	\$39.25
Grand Marnier	\$11.00	<u>NON - ALCOHOLIC</u>	
Cognac VS (1oz)	\$11.00	Soft Drinks	\$3.25
Premium Scotch (1oz)	\$11.00	Juice	\$3.25
Martini (2oz)	\$11.00	Mineral Water	\$3.25

Inclusive of 16% service charge & 13% tax

A minimum of \$400.00 in bar sales required or a \$150.00 bartending fee

plus 16% service charge & 13% tax will apply



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 - ****ZERO TOLERANCE POLICY IN EFFECT*****

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

Security guards will be doing a complete padded down search of each guest. Any alcohol and/or illegal substances will be confiscated and guest(s) will not be permitted inside venue. No smoking permitted inside venue. No in and out privileges for children.

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

Up to 100 guests - minimum 3 guards required

101-150 guests - 4 guards required

151-200 guests - 5 guards required

201-250 guests - 6 guards required

251-300 guests - 7 guards required

301-350 guests - 8 guards required

ENHANCEMENTS

Marquee Signage \$200.00

Red Carpet \$150.00

Red Ropes \$150.00

Host Coat check

Minimum rate \$125.00

Host coat-check 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.