



*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

Wild Mushroom Consommé

*With Enoki, Shiitake & Scallions*

Roasted Apple & Butternut Squash

Tuscan White Bean

*With roasted pepper drizzle*

Roasted Tomato & Fennel

*With Basil foam*

Manhattan Corn & Shrimp Chowder

Yukon Gold Potato & Leek

Sweet Pea

*With Crème Fraiche*

### SALAD

Spring Mix Greens

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

Grilled Portobello Mushrooms

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

Yellow & Red Field Tomatoes

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

Smoked Salmon with Fingerling  
Potato Salad

*Pickled red onions, frisée & mustard dressing*

Leaves of Romaine

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

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 Shepherd'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*

### Chocolate au Crème

*Classic chocolate custard*

### Swiss Apple Flan

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

### Lemon Meringue Tart

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





## 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

Sparkling Wine for Toasting

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

Soft Drinks, Juices

*\$25.00 per person plus 17% service charge & tax*

## 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

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, Sparkling Wine for Toasting

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

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

Soft Drinks, Juices, Sparkling Mineral Water, Espresso

*\$30.00 per person plus 17% service charge & tax*

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

## PLATINUM BAR SELECTION

Aperitif - Campari, Dubonnet Rouge

Vermouth - Martini & Rossi Dry, Martini & Rossi Sweet

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, Olmeca Gold Tequila

Brandy - Macieira

Cognac - Courvoisier VS

Grappa - Stravecchia

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

House Red & White Wines

Sparkling Wine or Toasting

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

Imported Beer: Heineken, Rickard's Red & Belgian Moon, Dos Equis & Sol

Soft Drinks, Juices, Sparkling Mineral Water, Espresso Coffee

*\$35.00 per person plus service 17% service charge & tax*

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

# 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*

*17% service charge & 13% tax, will apply.*

*Prices are subject to 17% service charge & 13% tax*

*Some restrictions may apply*

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## 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 17% service charge & 13% tax*

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

*plus 17% service charge & 13% tax will apply*



## **REQUIREMENTS**

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

*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.*

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

Entandem Fee

*Co-owned and overseen by RE:SOUND and SOCAN. 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 (live or pre-recorded) with Copyrights.*

Background Music \$133.11

OR

Dancing Music \$266.21

*\*\*Pricing subject to change*

Host Coatcheck starting at \$125.00

*\*\*Host coatcheck invoiced at \$1 per guest (over and above 125) based on final guest count. Required for events held from Mid/end October through May (based on weather). Located in main lobby area, attendant (s) included for duration of event.*

## **AUDIO VISUAL UPGRADE OPTIONS**

Additional Technician Time \$50.00 per hour

*\*\*Required for ceremonies in main room and/or band setup/soundcheck and/or client requested additional time over and above contracted technician time.*

Wireless microphones – handheld or lapel \$175.00 each

Additional Stage Decks \$500.00

*\*\*2 – 4x8 decks to extend existing stage, includes setup & tear down*

Pin Spotting \$35.00 per light

*\*\*Individual guest table white lighting, based on final guest table count*

LED Up Lighting \$30.00 per light

*\*\*up to 14 coloured uplights along the side walls of the main room, colour may be customized for event*

*\*\*additional uplighting available upon request for lobby/exterior/stations etc.*

Projector/Screen & Lobby Display \$500.00

**Main Room:**

*Rental rate includes use of projector with or without large screen as image/video's may also be viewed on existing mural. Widescreen (16:10) HD projector with 12'x20' screen includes DVD player or VGA input for computer*

**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.*

**ENHANCEMENTS**

Marquee Signage \$200.00

Red Carpet \$150.00

Red Ropes \$150.00

Piano \$250.00

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

Pianist \$250.00

Black & White Gobo/Monogram *starting at* \$100.00 each

Bride & Groom Chairs \$150.00 *(pair)*

Gold Acrylic Charger plates \$2.00 each

Upgraded Linens *starting at* \$10.00 each

Harvest Tables \$30.00 each

*\*\*42" wide rectangle tables. Minimum order requirement + delivery charge applicable.*

**PACKAGE DISCOUNTS**

The Majestic Flair Package \$400.00

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

*\*\*set up one hour prior to event start time*

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, bar, rental charges, administrative/service charges, applicable taxes, 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 & 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 at the Eglinton Grand.

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. 3<sup>rd</sup> party suppliers are to be advised by convenor/supplier that all removal & tear down is to be completed once event ends. Suppliers/vendors are to be advised by the convenor, stairs are located at all entry points to the Eglinton Grand & there is no elevator access.

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

**Additional**

The following items (not limited to) are not permitted at the Eglinton Grand  
Indoor pyro, Sparklers, Haze, Fog machine  
Helium balloons, Confetti canons, Open flame

*Items listed above will set off the fire alarms and dispatch Toronto Fire,  
resulting in additional charges and event interruption.*

*Exceptions may be made via Eglinton Grand representative based on requested items,  
based on approval. Additional charges & waivers, will apply for a fire watch system to be  
implemented for event.*