



*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\*\****

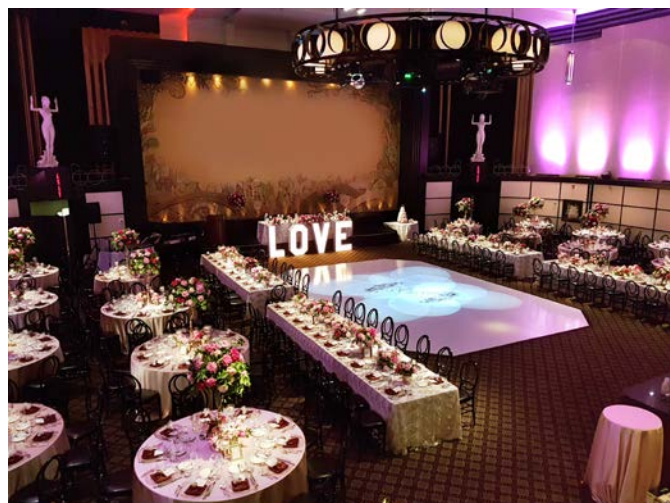
Formerly The Eglinton Theatre, this historic landmark has been restored to its original 1936 grandeur. Recapture the elegant design and sophistication of this majestic facility. Boasting a spectacular ballroom, the venue is exclusively yours for the evening. Holding true to its art deco décor, The Eglinton 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 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 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.

To schedule a tour of the Eglinton Grand  
please feel free to call (416) 485-5900 or email [info@eglintongrand.com](mailto:info@eglintongrand.com)



*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 18% service charges & 13% 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,  
onions, Portobello mushrooms, tomatoes,  
rosemary & cayenne pepper*

Tamarind & Chili  
Glazed Pork Tenderloin  
*With maple baked beans*

Balsamic Grilled  
Chicken Supreme  
*In a mushroom ragout*

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 18% service charges & 13% tax*



## THE GRAND

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## 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*

**DESSERT**

*served with coffee or tea*

select any dessert from The Classic

or

**Chocolate au Crème**

*Classic chocolate custard*

**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 18% service charges & 13% tax*



## THE MEDITERRANEAN

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## 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*

### Braised Short Rib

*With a herb mushroom sauce*

## 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*

*Menu items subject to change*

## SILVER BAR PACKAGE

*(maximum 7 hours)*

*All prices are subject to 18% service charges & 13% tax*





## HORS D'OEUVRES

Plus 18% service charges & 13% tax – Menu items subject to change

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			

*\*Complimentary hors d'oeuvres for Friday & Sunday bookings\**



## **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

*\*\*Included in Classic, Grand & Mediterranean packages*

## **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

*\*\*Additional \$5.00 per person to upgrade from Silver Bar Package plus 18% service charges & 13% 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

*\*\*Additional \$10.00 per person to upgrade from Silver Bar Package plus 18% service charges & 13% 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) - \$300.00

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

*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 \$300.00

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.*