



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 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 2 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 Estates, 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!

HALF-DAY MEETING PACKAGES

Valid Monday – Thursday – up to 5 hours of total event time

Package #1 - \$19.95 per person

The Baker's Shoppe Breakfast

Variety of Fruit & Sweet Filled Mini Muffins & Danishes

Chocolate, Plain & Almond-Filled Croissants

Bran, Carrot & Berry Breakfast Loaves

Soft Bar – Coffee/Tea/Water/Soft Drinks & Juice

Mid-Morning Break

Coffee, Tea, Juices & Soft Drinks

Package #2 - \$29.95 per person

The Everything Breakfast

Fresh Scrambled Eggs, Smoked Crispy Bacon

Waffles with Fresh Cream & Berry Compotes

Dollar Pancakes with Warm Maple Syrup

Assorted Mini Muffins, Croissants & Danishes

Bagels with Smoked Salmon, Cream Cheese & Lemon Preserves

A Variety of Fruit Infused Yogurts & Granolas

Fresh Local & Tropical Fruit & Berry Platters

Soft Bar – Coffee/Tea/Water/Soft Drinks & Juice

Mid-Morning Break

Coffee, Tea, Juices & Soft Drinks

FULL-DAY MEETING PACKAGES

Valid Monday – Thursday – up to 8 hours of total event time

Package #3 - \$54.95 per person

The Baker's Shoppe Breakfast

Variety of Fruit & Sweet-Filled Mini Muffins & Danishes

Chocolate, Plain & Almond-Filled Croissants

Bran, Carrot & Berry Breakfast Loaves

Soft Bar – Coffee/Tea/Water/Soft Drinks & Juice

Mid-Morning Break

Coffee, Tea, Juices & Soft Drinks

Mid-Day

Assortment of Fresh Breads, Butters & Dips

Crisp Mesclun Greens, Tomatoes & Cucumbers with a Balsamic Vinaigrette

Israeli Couscous Salad with Marinated Shrimp, Roasted

Peppers, Italian Parsley & Burnt Lime Vinaigrette

Variety of Cured & Smoked Meats, Seafood &

Vegetables in an assortment of Wraps, Whole Wheat & Flavoured Breads, accompanied by Mustards, Mayo's,

Pickles & Olives

Pastry Shop Baked Mini Tarts, Squares & French Pastries

Mid-Afternoon Break

Coffee, Tea, Juices & Soft Drinks

Package #4 - \$64.95 per person

The Everything Breakfast

Fresh Scrambled Eggs, Smoked Crispy Bacon

Waffles with Fresh Cream & Berry Compotes

Dollar Pancakes with Warm Maple Syrup

Assorted Mini Muffins, Croissants & Danishes

Bagels with Smoked Salmon, Cream Cheese & Lemon Preserves

A Variety of Fruit-Infused Yogurts & Granolas

Fresh Local & Tropical Fruit & Berry Platters

Mid-Morning Break

Coffee, Tea, Juices & Soft Drinks

Mid-Day

Assortment of Fresh Breads, Butters & Dips

Mixed Spring Greens with Lemon Balsamic Dressing

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

Ricotta & Herb Filled Agnolotti with Roasted Red Pepper & Tarragon Sauce

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

Seasonal Vegetable Medley with Olive Oil & Fresh Basil

Home-Baked Sweets & Platters of Local & Seasonal Fruits

Mid-Afternoon Break

Coffee, Tea, Juices & Soft Drinks

Pricing subject to 20% service charge & 13% tax

Package Conditions

*All prices above are based on a minimum of 75 adults and are subject to a \$950 room rental fee plus tax
Applicable for meeting events Monday through Thursday, please inquire about custom Friday and Saturday pricing.*

BUFFETS

All buffets include freshly baked rolls, coffee and tea

Buffet #1 **\$44.95 per person**

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 **\$57.95 per person**

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 **\$64.95 per person**

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

*Pricing subject to 20% service charge & 13% tax
Package Conditions*

*All prices above are based on a minimum of 75 adults and are subject to a \$950 room rental fee plus tax
Applicable for events Mondays through Thursdays, January through to mid November,
please inquire about custom Friday and Saturday pricing.*

SIT DOWN MENU

Menu includes: one appetizer, one entrée and one dessert

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 10 (approx.) vegetarian entrées at no additional charge. Vegetarian entrées will be deducted from regular entrée count.

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

SOUP OR SALAD

Roasted Tomato and Fennel

With basil foam

Roasted Apple and Butternut Squash

Yukon Gold Potato and Leek

Sweet Potato and Caramelized Onions

Sweet Pea with Crème Fraiche

Spring Mix Greens

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

Yellow and Red Field Tomatoes

With feta cheese, olives, red onion, cucumber & oregano vinaigrette

ENTRÉE

Tamarind and Chili Glazed Pork Tenderloin

With maple baked beans

Balsamic Glazed Chicken Breast

In a mushroom ragout

Grilled Salmon

With buerre blanc sauce

Pan Seared Caribbean Red Snapper

With corn fritter and chipotle butter

DESSERT

Served with coffee & tea

New York Cheesecake

Traditional New York style cheesecake in a chocolate shortbread crust

Crème Brûlée

Classic vanilla bean infused custard

Tiramisu

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

\$64.95 per person plus 20% service charge & 13% tax

Pricing based on a minimum of 75 adults and are subject to a \$950 room rental fee plus tax

Applicable for events Mondays through Thursdays, January through to mid November, please inquire about custom Friday and Saturday pricing.

HORS D'OEUVRES

Your choice of four to accompany your sit down/buffet/stationed event

\$9.95 per person

Please inquire with your event coordinator for customized hors d'oeuvres only event

Flat Iron Beef Satays with an Orange Soy Reduction

Chicken lollipops with hoisin 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 & Warm Brie tartlets with a Blackberry Compote

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 on a brioche topped with creamy coleslaw

Caprese Skewers

California Maki Rolls

Menu items subject to change

Pricing subject to 20% service charge and 13% tax

COCKTAIL RECEPTIONS

“BUILD YOUR OWN”

\$69.95 per person

*Prices subject to 20% service charge and 13% tax
Price is based on your choice of one (1) station from each section*

SECTION A

Live Perogie Station

*Pan seared potato and cheddar cheese & potato and onion perogies
accompanied by onions, bacon and sour cream*

Mezes Station

Babaganoush, hummus, flatbreads, pitas, crudité and dip

Poutine

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

Grilled Cheese

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

Mash Potato Martini Bar

*Whipped potatoes served in a martini glass, accompanied by an array of toppings including:
sour cream, chives, cheddar cheese, gravy, bacon bits and salsa*

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*

SECTION B

Appetizer Station

*An assortment of grilled and marinated vegetables, Kalamata and queen olives, shrimp pate, bruschetta, smoked salmon mousse,
hummus, black olive spread and Padano cheese wheel accompanied by flatbreads, assorted crackers and signature chips*

Live Salad Bar

*Create your own salad with a selection of romaine lettuce, baby greens, peppers, tomato, celery, croutons, green onion, cucumber,
alfalfa sprouts, bacon bits, shredded cheese, Caesar vinaigrette, mango kiwi vinaigrette, balsamic and sundried tomato vinaigrette.
Add grilled chicken strips, grilled shrimp, baby spinach and asparagus for an additional charge for each item*

Argentine Flank Steak

*Marinated flank steak accompanied by grilled Portobello mushrooms,
goat cheese horseradish mayo and Dijon mustard*

Wild Mushroom Risotto Bar

Fresh sautéed wild mushrooms, Padano slivers, finished with truffle oil

Vidalia & Grilled Fennel Risotto Bar

Sautéed Vidalia onions, marinated grilled fennel, white wine essence

Wok Station

Create your own stir fry from an assortment of Chinese noodles, water chestnuts, bok choy, snow peas, bean sprouts, green onions, broccoli, peppers, pineapple, mushrooms, oyster sauce, sweet & sour and lemon sauce.

Pad Thai Station

With chicken, shrimp, bean sprouts, green onions, vegetables, peanuts and classic Pad Thai sauce

Sushi Bar

*A freshly created combination of California rolls and seafood sushi, garnished with wasabi and pickled ginger.
Based on three (3) pieces per person*

El Mexicano

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

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"

SECTION C

Antipasto Bar

Smoked salmon, marinated mussels, antipasto di mare, prosciutto and melon, assortment of deli meats, grilled vegetables, plum tomatoes with bocconcini cheese and an assortment of cheese

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

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, truffle mashed potatoes with roasted garlic, frisée salad

Bistro Bar

*Sliders - Homemade mini beefburgers 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*

Satay Station

Beef, chicken, shrimp and salmon satays. Accompanied by an assortment of sauces, dips and salsas

Package Conditions

All prices above are based on a minimum of 75 adults and are subject to a \$2,500.00 room rental fee plus tax

Applicable for events Mondays through Thursdays, January through to mid November, please inquire about custom Friday and Saturday pricing.

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

\$25.00 per person

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

\$30.00 per person

*Items are subject to change/availability without notice
Prices are subject to 20% service charge & 13% tax*

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

\$35.00 per person

*Items subject to change/availability without notice
Prices are subject to 20% service charge & 13% tax*

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 - \$5.25 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 - \$6.50 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 - \$8.50 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
20% service charge & 13% tax, will apply.*

*Prices are subject to 20% 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)	\$9.50	Premium Beer	\$9.50
Aperitifs (2oz)	\$8.50	House Wine (5oz glass)	\$9.50
Liqueurs (1oz)	\$8.00	House Wine (750mL Bottle)	\$39.95
Grand Marnier	\$11.50		
		<u>NON - ALCOHOLIC</u>	
Cognac VS (1oz)	\$11.50	Soft Drinks	\$3.50
Premium Scotch (1oz)	\$11.50	Juice	\$3.50
Martini (2oz)	\$11.50	Mineral Water	\$3.50

*Inclusive of 20% service charge & 13% tax
A minimum of \$400.00 in bar sales required or a \$150.00 bartending fee
plus 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 \$300.00

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

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 \$500.00

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 client 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 client/supplier is responsible for all delivery, setup and tear down of any items brought in. The Eglinton Grand recommends each client/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 client/supplier that all removal & tear down is to be completed once event ends. Suppliers/vendors are to be advised by the client, 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.