



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!



Event Venue provided in association with



SUGGESTED MENUS



THE CLASSIC VEGETARIAN

*includes 3 starters, 4 main courses(buffet), bread, rice, salad, raita,1 dessert
and Silver Bar Package*

OPTION A

SHURUWAT

Spinach Samosa

Panir Shashlik

Aloo Tikka
spiced potato dumplings

MAIN COURSE

*served with Nan & Parantha, Rice
Pillau, Raita, Chef's Choice of 2 Salads
and Pickles*

Panir Achari
pickled panir curry

Vegetable Jalfrezi
stir fried mixed vegetables

Bhindi Do Piazza
*okra cooked with onions, dry mango
powder and authentic spices*

Dal Makhni
*slow cooked black lentil, a specialty of
the North West frontier*

DESSERT

Gajjer Halva

OPTION B

SHURUWAT

Samosa
turnovers filled with peas and potatoes

Panir Tikka
tandoori homemade cheese

Haryali Kebab
spinach cheese dumplings

MAIN COURSE

*served with Nan & Parantha, Rice
Pillau, Raita, Chef's Choice of 2 Salads
and Pickles*

Shahi Panir
in a mild cashew saffron sauce

Khumb Lababdar
*mushroom in tomato and coriander
sauce*

Baigan Patiala
*eggplant tempered with onion seeds and
fresh herbs*

Chana Masala
*a delicacy from Punjab, chickpeas cooked
in authentic roasted spices*

DESSERT

Kulfi
homemade ice cream

*Reduced pricing for Off season Saturdays, Fridays & Sundays, please inquire within
All prices are subject to 20% service charges & 13% tax, menu items subject to change.*

THE CLASSIC

*includes 3 starters (2 vegetarian, 1 non-vegetarian),
5 main courses (2 meat, 1 dal, 1 panir, 1 vegetable – buffet), bread, rice, salads, raita,
1 dessert and Silver Bar Package*

OPTION A

SHURUWAT

Assorted Pakora
deep fried vegetable fritters

Panir Rolls

Murgh Mirch Tikka
green chili marinade chicken tikka

MAIN COURSE

*served with Nan & Parantha, Rice
Pillau, Raita, Chef's Choice of 2 Salads
and Pickles*

Saag Panir
spinach and cheese

Dal Panchrattan
mixed dal

Vegetable Jafrezi
stir fried mixed vegetables

Lamb Rara

Butter Chicken
chicken in buttered tomato sauce

DESSERT

Rasmalai
cheese patties in milky sauce

OPTION B

SHURUWAT

Aloo Tikka
spiced potato dumplings

Panir Tikka
tandoori homemade cheese

Seekh Kebab
minced meat tandoori kebabs

MAIN COURSE

*served with Nan & Parantha, Rice
Pillau, Raita, Chef's Choice of 2 Salads
and Pickles*

Kadhai Panir
spicy panir curry

Baigan Arbi

Chana Pindi
spiced dry chick peas

Chicken Lababdar
*chicken tikka cooked with tomato and
coriander*

Goat Masala

DESSERT

Gulabjamun
cheese balls in sugar syrup

*Reduced pricing for Off season Saturdays, Fridays & Sundays, please inquire within
All prices are subject to 20% service charges & 13% tax, menu items subject to change.*

THE GRAND

*includes 3 starters (2 vegetarian, 1 non-vegetarian),
5 main courses (2 meat, 1 dal, 1 panir, 1 tawa vegetable- buffet), bread, rice, salads, raita,
1 dessert and Silver Bar Package*

OPTION A

SHURUWAT

Methi Kebab
veggie kebab with fenugreek flavor

Panir Culets
homemade cottage cheese cutlets

Murgh Lasani Tikka

MAIN COURSE

*served with Nan & Parantha, Rice Pillau,
Raita, Chef's Choice of 2 Salads and Pickles*

Tawa Sabzi (Aloo-Baigan-Bhindi)
potato, eggplant, okra

Panir Lababdar
cheese in onion tomato curry

Chana Masala
*a delicacy from Punjab, chickpeas cooked in
authentic roasted spices*

Chicken Lababdar
chicken tikka cooked with tomato and coriander

Lamb Masala

DESSERT

Dal Halva
delicacy made from yellow lentils

OPTION B

SHURUWAT

Gulistani Kebab
veggie kebabs with sesame

Vegetable Spring Rolls

Shammi Kebab
shallow fried minced meat patties

MAIN COURSE BUFFET

*served with Nan & Parantha, Rice Pillau,
Raita, Chef's Choice of 2 Salads and Pickles*

Tawa Sabzi (Peppers-Arbi-Baigan)
peppers, edo, eggplant

Navrattan Curry with Panir
*garden fresh vegetables cooked in cashew korma
sauce*

Dal Bukhara
Dhaba Chicken
spicy chicken curry

Goat Korma

DESSERT

Gulabjamun
cheese balls in sugar syrup

*Reduced pricing for Off season Saturdays, Fridays & Sundays, please inquire within
All prices are subject to 20% service charges & 13% tax, menu items subject to change.*

THE DELUXE

includes 4 starters (2 vegetarian, 2 non-vegetarian), 6 main courses (3 meat, 1 dal, 1 panir, 1 vegetable- buffet), bread, rice, salads, raita and 2 desserts and Silver Bar Package.

OPTION A

SHURUWAT

Haryali Kebab

spinach cheese dumplings

Vegetable Spring Rolls

Chicken Tikka

Seekh Kebab

minced meat tandoori kebabs

MAIN COURSE

served with Nan & Parantha, Rice Pillau, Raita, Chef's Choice of 2 Salads and Pickles

Shahi Methi Panir

in mild cashew saffron sauce

Bhindi Do Piazza

okra cooked with onions, dry mango powder and authentic spices

Dal Bukhara

Chicken Curry

Goat Korma

boneless cubes of goat in cashew creamy sauce

Macher Jhol

Bengali fish curry

DESSERT

Gulabjamun

cheese balls in sugar syrup

Kulfi

homemade ice cream

OPTION B

SHURUWAT

Vegetable Kathi Kebab

Samosa

turnovers filled with peas and potatoes

Chicken Malai Tikka

mild creamy chicken tikka

Fish Amritsari

fish in gran flour batter-deep fried

MAIN COURSE BUFFET

served with Nan & Parantha, Rice Pillau, Raita, Chef's Choice of 2 Salads and Pickles

Matar Panir

Mushroom Jalfrezi

Chana

Chicken Lababdar

chicken tikka cooked with tomato and coriander

Lamb Roganjosh

Tandoori Chicken

DESSERT

Dal Halva

delicacy made from yellow lentils

Rasmalai

cheese patties in milky sauce

*Reduced pricing for Off season Saturdays, Fridays & Sundays, please inquire within
All prices are subject to 20% service charges & 13% tax, menu items subject to change.*



SILVER BAR SELECTION

Aperitif - Campari

Highballs - Ballentine's Finest Scotch, Beefeater Dry Gin,

Wiser's Special Blend Rye, Lamb's White Rum, Polar Ice Vodka

House Red & White Wines

Sparkling Wine for Toasting

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

Soft Drinks, Juices

***Included in each menu package*

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 20% 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 20% 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.

\$1,500.00

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)

\$1,500.00

****Added to either ceremony space****

Option to schedule officiant for rehearsal available at \$175.00

*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

Pianist & keyboard (up to 1 hr. during ceremony) - \$300.00

Officiant provided courtesy of Enduring Promises - \$550.00

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

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 \$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 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

Prices within the contract reflect a 4% cash/cheque/ettransfer 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. 3rd 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.