



2025 SALE

Hors D'oeuvres

*based on 4 pieces per person, a selection of 4
Circulated in mezzanine during cocktail hour up to 1 hour*

*Leek & French Brie Pizza
Vegetable Tempura with Japanese Inspired Dipping Sauce
Vegetable Spring Rolls with Chili Plum sauce
Greek Bruschetta on a toasted Ficelle
Classic Greek Spanakopita with yogurt dipping sauce
Caprese Skewers
Potato Samosa with curried yogurt
Vegetable Pakora Bundles with Cucumber relish*

Custom Dinner Menu

Salad

*Spring Mix Greens
with sundried fruits, candied pecans & citrus & poppy seed dressing*

ENTRÉE

*Balsamic Grilled Chicken Supreme
In a mushroom ragout
accompanied by signature vegetables & potatoes
up to 15 vegetarian entrees will be accommodated at no additional charge
vegetarian entrees are deducted from the regular entrée total*

DESSERT

*Crème Brûlée
Classic vanilla bean infused custard
served with coffee & tea
Silver Bar Package Included*

Additional Compliments:

Complimentary Majestic Flair package

Complimentary Swarovski chairs (2)

Complimentary LED uplighting

Popcorn cart

Exclusive event venue with NO landmark fee

Up to 7 hours of event time

Reception Room rental waived based on a minimum of 75 adults

please inquire within for events less than 75 adults

*applicable to any available dates up to August 2025***restrictions may apply*

\$100.00 per person

plus 20% administrative and service charges, plus HST

Contact us at 416-485-5900 OR info@eglingtongrand.com