



*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 South Asian 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 - \$25.95 per person**  
*The Baker's Shoppe Breakfast*

Variety of Fruit & Sweet Mini Muffins & Danishes  
Assortment of Croissants & Loaves  
Coffee, Tea, Juices & Soft Drinks

**Package #2 - \$36.95 per person**  
*The Everything Breakfast*

Fresh Scrambled Eggs, Smoked Crispy Bacon  
Waffles with Fresh Cream & Berry Compotes  
Pancakes with Warm Maple Syrup  
Assorted Mini Muffins, Croissants & Danishes  
Bagels with Smoked Salmon,  
Cream Cheese & Butter & Jams  
A Variety of Yogurts & Granolas  
Fresh Seasonal Fruits  
  
Coffee, Tea, Juices & Soft Drinks

## FULL-DAY MEETING PACKAGES

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

**Package #3 - \$62.95 per person**

*The Baker's Shoppe Breakfast*

Variety of Fruit & Sweet Mini Muffins & Danishes  
Assortment of Croissants & Loaves  
Coffee, Tea, Juices & Soft Drinks

### **Classic Lunch**

Fresh Baked Rolls  
Mixed Greens, Tomatoes & Cucumbers  
with a Balsamic Vinaigrette  
Israeli Couscous Salad  
Variety of Cured & Smoked Meats, Seafood &  
Vegetables in an assortment of breads & wraps,  
accompanied by Mustards, Mayo's, Pickles & Olives

Pastry Shop Baked Mini Tarts, Squares & French  
Pastries

Coffee, Tea, Juices & Soft Drinks

**Package #4 - \$72.95 per person**

*The Everything Breakfast*

Fresh Scrambled Eggs, Smoked Crispy Bacon  
Waffles with Fresh Cream & Berry Compotes  
Pancakes with Warm Maple Syrup  
Assorted Mini Muffins, Croissants & Danishes  
Bagels with Smoked Salmon,  
Cream Cheese & Butter & Jams  
A Variety of Yogurts & Granolas  
Fresh Seasonal Fruits  
Coffee, Tea, Juices & Soft Drinks

### **Grand Lunch**

Fresh Baked Rolls  
Mixed Spring Greens with Balsamic Dressing  
Spinach Salad  
with Caramelized Pears, Walnuts, Blue Cheese &  
Charred Onions  
Agnolotti  
with Roasted Red Pepper cream sauce  
Pasta Carbonara  
with Grilled Chicken & Sundried Tomatoes in an Aged  
Parmesan Cream Sauce  
Seasonal Vegetable Medley  
Home-Baked Sweets & Seasonal Fresh Fruits

Coffee, Tea, Juices & Soft Drinks

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

*Package Conditions – Menu items subject to change*

*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 for custom Friday and Saturday pricing.*

# BUFFETS

*All buffets include freshly baked rolls, coffee and tea*

**Buffet #1**  
**\$49.95 per person**

Mixed Spring Greens  
With Balsamic Dressing

Vine Ripened Plum Tomatoes  
with Feta Dressing, Red Onions,  
Kalamata Olives & Fresh Oregano

Israeli Couscous with Roasted  
Peppers, Italian Parsley & Grilled  
Onions

Pasta with Crisp Fresh Vegetables,  
Sundried Tomato Pesto in a Light  
Tomato Fondue

Pan-Roasted Chicken  
in a Lemon & Thyme Jus

Herb & Garlic Roasted Potatoes

Seasonal Vegetable Medley with  
Olive Oil & Fresh Basil

Bakers Selection of Tarts,  
Squares & Sweets

**Buffet #2**  
**\$64.95 per person**

Mixed Spring Greens  
With Balsamic Dressing

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

Fingerling Potato Salad with  
Scallions & Shiitake Mushrooms  
in a Grainy Mustard Dressing

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

Shaved New York Striploin  
Portobello Mushrooms &  
Pearl Onions  
With a Red Wine Sauce

Parsley Crusted Pacific Salmon  
with Beurre Blanc Sauce

Garlic Mash Potatoes

Seasonal Vegetable Medley

Bakers Selection of Tarts,  
Squares & Sweets

**Buffet #3**  
**\$72.95 per person**

Mixed Greens  
with Balsamic Dressing

Caesar Salad

Grilled Mushrooms & Asparagus  
Salad with Tapenade Dressing

Ricotta & Herb Filled Agnolotti  
with Roasted Red Pepper Sauce

Pasta with Black Tiger Shrimp in a  
Roasted Tomato Arrabiatta Sauce

Braised Angus  
Beef Tenderloin Tips

Parsley Crusted Pacific Salmon  
with Beurre Blanc Sauce

Roasted Potatoes  
with Fresh Rosemary

Seasonal Vegetable Medley

Mini Cheesecakes, Petit Fours,  
Home-Baked Sweets and Platters  
of Local & Seasonal Fruit

*Pricing subject to 20% service charge & 13% tax  
Package Conditions – menu items subject to change*

*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 for custom Friday and Saturday pricing.*

# SIT DOWN MENU

Menu includes: one starter, one entrée & one dessert

*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.*

## STARTER

### Salad

#### Spring Mix Greens

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

#### Leaves of Romaine

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

### Pasta

#### Penne OR Fusilli

*with choice of tomato basil, creamed tomato basil sauce or  
aged parmesan & roasted garlic*

### Soup

#### Sweet Potato & Caramelized Onion

#### Roasted Apple & Butternut Squash

#### Yukon Gold Potato & Leek

#### Roasted Tomato & Fennel

*with basil foam*

#### Tuscan White Bean Soup

*with roasted pepper drizzle*

## ENTRÉE

*Entrées are accompanied by signature vegetables and potatoes*

#### Balsamic Grilled Chicken Supreme

*in a mushroom ragout*

#### Pacific Salmon

*with beurre blanc sauce*

#### Pan Seared Caribbean Red Snapper

*with corn fritter & chipotle butter*

## DESSERT

*served with coffee & tea*

#### Trio of Sorbets

*an assortment of flavoured sorbets*

#### New York Cheesecake

*traditional New York style cheesecake in a shortbread crust*

#### Crème Brûlée

*classic vanilla bean infused custard*

*\$69.95 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 for custom Friday and Saturday pricing.*

## HORS D'OEUVRES

*Your choice of four to accompany your sit down/buffet/stationed event - \$12.95 per person*

*A selection of 4 - Hors D'oeuvres only event - \$35.00 per person*

Leek & French Brie Pizza	Vegetable Pakora Bundles <i>with Cucumber relish</i>	Wild Mushroom Ragout <i>with slivers of Padano in a Vol au Vent</i>
Vegetable Tempura <i>with Japanese Inspired Dipping Sauce</i>	Flat Iron Beef Satays <i>with Orange Soy reduction</i>	Caramelized Onion & Warm Brie <i>with Blackberry Compote</i>
Vegetable Spring Rolls <i>with Chili Plum sauce</i>	Herbed Goat Cheese & Leek Rosettes <i>on a buttery tart</i>	Soup Shooters
Greek Bruschetta <i>on a toasted Ficelle</i>	Shrimp Spring Rolls <i>with a sweet Thai Chili sauce</i>	Green Asparagus Spears <i>wrapped with Aged Prosciutto drizzled with a Balsamic Reduction</i>
Classic Greek Spanakopita <i>with yogurt dipping sauce</i>	Seared Beef Tenderloin Tips <i>with Horseradish Aioli on a toasted Ficelle</i>	California Rolls <i>with Soy &amp; Wasabi</i>
Caprese Skewers	Curried Hummus & Roasted Vegetables <i>in a Phyllo cup</i>	Coconut Shrimp <i>with Pineapple Spiked Ketchup</i>
Wild Mushroom & Goat Cheese Bruschetta	Sweet Potato Fries <i>with Wasabi Aioli</i>	Mini Beef Sliders <i>in a warm Brioche with Crispy Onions</i>
Potato Samosa <i>with curried yogurt</i>	Alaskan Crab Cakes <i>with fiery Red Pepper coulis</i>	Traditional Mac & Cheese
Chicken Lollipops <i>with sweet Thai Chili Sauce</i>	Shaved Phyllo Shrimp <i>with sweet Thai Chili sauce</i>	Pulled Pork Slider <i>in a warm Brioche with a creamy Coleslaw</i>
Smoked Salmon Snaps <i>with baby Frisée</i>		Assorted Sushi, Maki & Nigiri Rolls
Aged Cheddar Grilled Cheese <i>with spiced Apple Chutney</i>		

# COCKTAIL RECEPTIONS

\$75.00 per person

Price is based on your choice of one (1) station from each section, menu items subject to change  
Based on a minimum guarantee of 75 adults + \$2,500 plus tax room rental fee, valid Monday – Thursdays January to mid- November. Please inquire for weekend and holiday pricing. Subject to 20% service fee & tax.

## SECTION A

### **Perogies**

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

### **Cheese**

*Imported & domestic cheeses with wafers, crackers & crusty breads*

### **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 & traditional garnishes*

### **Wild Mushroom Risotto**

*Fresh sauteed wild mushroom, Padano slivers finished with Truffle oil*

### **Hot Dogs**

*Warm hot dog buns, traditional coleslaw, honey Dijon mustards, pickled hot peppers, diced red onions & pickled Vidalia onions with assorted condiments*

## SECTION B

### **Everything Salmon**

*Salmon wellington, salmon tartare, smoked salmon, accompanied by crostini, capers & cream cheese*

## **Chicken & Biscuit**

*Buttermilk fried chicken on warm biscuit topped with gumbo "gravy"*

### **Paella**

*Clams, mussels, Spanish arborio rice, Langostino & chorizo*

### **Brisket**

*Braised brisket, apple-celery slaw, sweet cornbread, cippolini onion jus*

### **Baked Brie**

*Warm baked brie "En Croute" with assorted Chutneys & jams*

### **Gyro Carving**

*Gyro carving stations with mini pitas, fresh tomatoes, red onions accompanied by an assortment of sauces, dips and salsa*

## SECTION C

### **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**

*Breaded cod, pico de gallo, lettuce, chipotle-lime dressing, seared white tuna, pineapple salsa verde*

### **Chicken Wings**

*Chicken wings tossed in Buffalo style wing sauce. Served with blue cheese dip, carrots & celery sticks*

### **Porchetta**

*Slow roasted porchetta with assorted mustards, mini Kaisers, sweet garlic mayo & pickled vegetables*

## **BAR OPTIONS**

### **SOFT BAR**

UNLIMITED POP, JUICE, COFFEE & TEA

\$8.95 per person

### **DOMESTIC BEER & HOUSE WINE**

\$20.00 per person

### **SILVER 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 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



## PLATINUM

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 availability & subject to change*

*All pricing subject to 20% administrative & service charge plus 13% HST.*

## BAR LIST

### Beer

Domestic Beer - \$7.50 ea.

Imported Beer - \$8.50 ea.

### Liquor

Standard (1oz) - \$7.50 ea.

Premium (1oz) - \$8.50 ea.

Aperitifs (2oz) - \$7.50 ea.

Liqueurs (1oz) - \$7.00 ea.

### Non-Alcoholic

Soft Drinks - \$3.50 ea.

Juice - \$3.50 ea.

Bottled Water - \$2.50 ea.

### Wine

House Wine (5oz glass) - \$7.50 ea.

House Wine (750mls bottle) - \$34.95 ea.

Grand Marnier/Cognac VS (1oz) -  
\$10.50 ea.

Premium Scotch (1oz) - \$10.50 ea.

Martini (2oz) - \$10.50 ea.

Mineral water (750mls bottle) - \$8.00 ea.

## Pre-Purchased Drink Tickets

*Pre-purchased drink tickets are non-refundable and added to event invoice prior to event date.*

Standard Drink Tickets - \$6.50 per ticket

*Includes, domestic beer, house wine, standard liquor (1oz), Aperitifs (2ozs), Liqueurs (1oz)*

Deluxe Drink Tickets - \$7.50 per ticket

*Includes all standard drink ticket items, premium liquor (1oz), imported beer*

Premium Drink Tickets - \$9.50 per ticket

*Includes all Standard & Deluxe ticket items, Cognac VS, Premium Scotch & Martinis*

*If net bar sales are less than \$400.00, bartending fee of \$250.00 plus 20% service charge & 13% tax, will apply.*

***ALL Prices are subject to 20% service charge & 13% tax Some restrictions may 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' includes a HDMI input by the tech desk for a computer.

Any images or videos to be used for display are asked to be brought in or sent over a public google drive/WeTransfer to the tech prior to the event for testing.

Lobby:

A 42" LCD television located in the lobby can display logos, photos, video and text.

Supported Video Formats: MP4 (Audio track must be added to videos)

Supported Image Formats: .jpeg or gif (jpeg preferred)

1920 x 1080 is the resolution that the lobby display is set at.

Any images or video to be used for lobby display are asked to be brought in or sent over a public google drive/WeTransfer to the tech prior to the event for testing.

### **ENHANCEMENTS**

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 \$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

Specialty Tables \$30.00 each

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

### **PACKAGE DISCOUNTS**

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% tax*

## 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 up to \$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 up to \$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**

E-transfer to [payments@eglintongrand.com](mailto:payments@eglintongrand.com)

Cheque/certified draft/money orders payable to EGLINTON VENT VENUE INC.

### **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 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. 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 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.*