



*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 50 to 550 and receptions for up to 1000 guests. The Gallery at the Eglinton Grand is an intimate ceremony room, seating up to 220 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 Atlantis at Ontario Place Entertainment Central featuring The Loft, 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!*



## BREAKFAST

*All breakfasts include sweet preserves, a selection of fruit juices, coffee and tea*

### CONTINENTAL

Baker's Basket

*freshly baked muffins, croissants and danishes*

### NATURALIST

Assorted Mini Loaves

Assorted Bagels

Plain Cream Cheese

Pesto Cream Cheese

Smoked Salmon Spread

Fresh Fruit

### SUNRISE

Baker's Basket

*freshly baked muffins, croissants and danishes*

French Toast

Farmer Fresh Scrambled Eggs

Peameal Bacon

Breakfast Sausage

Eglinton Grand Signature Potatoes

Fresh Fruit

## BREAKFAST STATIONS

*add one of the following to any of the above selections*

Made to Order Omelets

*fillings include ham, onions, green peppers, cheese, diced tomatoes, mushrooms*

Made to Order Pancakes

*fillings include blueberry, strawberry, chocolate chip, buttermilk, apple cinnamon, banana*

## REFRESHERS

### THE LONSDALE

*coffee and tea*

### THE ST. CLAIR

*selection of fruit juices, soft drinks and mineral*

*water, coffee and tea*

### THE AVENUE

*decadent cookies, selection of fruit juices, coffee and  
tea*

### THE FOREST HILL

*selection of fruit juices, assorted mini muffins,  
coffee and tea*

### THE EGLINTON

*fresh fruit, assorted mini loaves, selection of fruit  
juices, coffee and tea*

*Menu items subject to change*

# HORS D'OEUVRES

*Choice of four to accompany your meal  
Choice of eight for your cocktail reception*

Flat Iron Beef  
Satays with an  
Orange Soy  
Reduction

Chicken Skewers  
with a Spiced  
Satay 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

Cumied Hummus  
and Roasted  
Vegetables in a  
Phyllo Tulip

Smoked Salmon  
Snaps with Baby  
Frisee

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

Carmelized Onion  
and Warm Brie  
tartlets with a  
Blackberry  
Currant

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 - pulled pork  
on a brioche topped  
with a creamy  
coleslaw

Caprese Skewers

California Maki  
Rolls

*Menu items subject to change*

# APPETIZER STATIONS

## Vegetable Grilling

*portobello mushrooms in balsamic vinegar and garlic with wine and lemon and  
asparagus spears with oregano, white wine, lime and cracked black pepper*

## Hot Rocks

*smoked duck grilled and seasoned with a touch of lemon pepper, served with a zesty orange mayo and  
fresh New Zealand lamb marinated in olive oil, twelve-year-old balsamic vinegar, garlic and lemon grass*

## Seafood Grilling (3 pieces per person)

*jumbo shrimp with garlic, wine and paprika and  
mini calamari and scallops marinated in lemon, lime, garlic, vermouth and bay leaves*

## Sushi Bar (3 pieces per person)

*a freshly created combination of California rolls and seafood sushi  
garnished with wasabi and pickled ginger*

*Sushi Chef Available*

## 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*

## 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*

## Bruschetta and Cheese

*traditional bruschetta served with toast rounds  
tomato, basil, red onion, black olive and feta cheese bruschetta  
black olive and sundried tomato bruschetta  
diced roasted plum tomatoes, roasted corn and red onion bruschetta  
assortment of cheese blocks including asiago, padano, danish blue and brie cheeses  
pepperonata*

## Assortment of International and Domestic Cheese Station

*served with crackers*

## Antipasto Extravaganza

*Smoked Salmon  
Marinated Mussels  
Antipasto di Mare  
Prosciutto and Melon  
Assortment of Deli Meats  
Grilled Vegetables  
Plum Tomatoes with Bocconcino Cheese  
Assortment of Cheese*

### French Fry Station

*Yukon Gold and Sweet Potato Fries accompanied by assorted flavoured seasonings and assorted aioli's*

### Mashed 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.*

### Soup Station

*Wild Mushroom Purée*

*topped with fresh chive whipped cream*

*Cream of Carrot*

*with fresh ginger shavings*

*Shrimp Bisque*

*with dill and lemon rind*

### Perogie Station

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

### Gourmet Pizza Station

*freshly baked gourmet pizza with an array of delicious toppings including prosciutto, feta cheese, mozzarella cheese, goat cheese, olives, tomatoes, roasted peppers, pesto, grilled eggplant and grilled chicken*

### Flank Steak Station

*marinated flank steak accompanied by grilled portobello mushrooms, goat cheese horseradish mayo and dijon mustard*

### Smoked Meat Station

*with rye bread and condiments*

### Mezes Station

*babaganoush, hummus, flatbreads, pitas, crudite and dip*

### Porchetta Station

*freshly roasted porchetta accompanied by mango and green tomato chutney, pepperonata and silver dollar rolls*

### Wimpy Burger Station

*homemade mini beef burgers accompanied by grilled portobello mushrooms, cheese, gourmet mustards and jalapeno mustard*

### 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*

*Additional Items: Chicken and Salmon*

# RECEPTIONS

## SAVOUR THE MOMENT

Hors D'oeuvres

*choice of four, to be circulated*

Bruschetta Station

*traditional bruschetta served with toast rounds  
tomato, basil, red onion, black olive and feta cheese  
bruschetta*

*black olive and sundried tomato bruschetta  
diced roasted plum tomatoes, roasted corn and red  
onion bruschetta*

Domestic Cheese Platter

*with fresh fruit garnish and assorted crackers*

Crudité

*with assorted dips*

A Selection of Assorted Mini Wraps

## DYNAMIC DELIGHT

Hors D'oeuvres

*choice of four, to be circulated*

Roasted Alberta Hip of Beef au Jus

*with silver dollar rolls*

Oysters on the Half Shell

*with an array of sauces*

Poached Atlantic Salmon

*with dill cream cheese, capers and onions*

Cheeses of the World

*with assorted whole wheat pita*

Marinated Grilled Vegetables

Assorted Focaccia Breads

Crudité

*with assorted dips*

Fresh Fruit Skewers

*with chocolate fondue*

*Menu items subject to change*

## TASTE FULLY YOURS

Bruschetta Station

*traditional bruschetta served with toast rounds  
tomato, basil, red onion, black olive and feta cheese  
bruschetta*

*black olive and sundried tomato bruschetta  
diced roasted plum tomatoes, roasted corn and red  
onion bruschetta*

Nachos and Salsa

Crudité

*with assorted dips*

Domestic Cheese Platter

*with fresh fruit garnish and assorted crackers*

Fresh Fruit Skewers

*with chocolate fondue*

## ULTIMATE

Bruschetta Station

*traditional bruschetta served with toast rounds  
tomato, basil, red onion, black olive and feta cheese  
bruschetta*

*black olive and sundried tomato bruschetta  
diced roasted plum tomatoes, roasted corn and red  
onion bruschetta*

Crudité

*with assorted dips*

Smoked Baby Back Ribs

*with Yucatan B.B.Q. Sauce*

Hot Rocks

*a selection of chicken tenders, seasoned lamb and  
shrimp satay with an array of dipping sauces*

Vegetable Tempura

*fresh market vegetables dipped in our house batter  
and deep fried*

Gourmet Sandwiches

*assortment of grilled and marinated vegetables  
including portobello mushrooms, zucchini, red peppers,  
cheese and smoked meats*

Sweets

*fruit and butter tarts, mini chocolate éclairs,  
cinnamon buns and fresh fruit fondue*

# APPETIZERS

## SALAD SELECTIONS

Baby Arugula & Butter Lettuce  
Roasted beets, sweet & spiced pecans, and  
crumbled goat cheese  
with Rose champagne vinaigrette

Jumbo Tiger Shrimp  
Hand-picked seasonal greens, mango & roasted  
red pepper salsa, micro seedlings complimented  
with Mandarin Citrus vinaigrette

Balsamic Grilled Portobello  
Crumbled goat cheese, roasted red & yellow  
peppers, and hand-picked seasonal greens  
with a Tangerine Balsamic vinaigrette

Baby Shrimp and Avocado Salad  
Hydroponic Butter lettuce, hand-picked seasonal  
greens, and roasted corn salsa, pickled red  
onions with White Balsamic vinaigrette

Leaves of Romaine  
Caesar vinaigrette, slivers of Grana Padano,  
and a pesto brushed focaccia crisp  
drizzled with an Aged Balsamic reduction

Hand-picked Seasonal Greens  
Garnished with cherry tomatoes and a  
Tangerine Balsamic Vinaigrette

Red Wine Poached Pear and Baby Arugula  
Hand-made focaccia crisp, Belgian endive, baby arugula, butter lettuce, candied sweet and spicy pecans,  
crumbled Stilton with a Raspberry Lemon Vinaigrette

## DRESSING SELECTIONS

Balsamic Vinaigrette  
Raspberry Vinaigrette  
Sherry and Sesame Soya Vinaigrette  
Basil Garlic Oil  
Champagne Raspberry Vinaigrette  
Mandarin Kiwi Vinaigrette  
Sundried Tomato and Roasted Pepper Vinaigrette

*Menu items subject to change*

## SOUP

Minestrone  
Broccoli and Cheddar  
Caramelized Onion and Sweet Potato  
Potato and Leek  
Stracciatella  
Carrot and Ginger Puree  
Apple and Butternut Squash  
Watercress and Potato

Caldo Verde with Chorizo  
Creamy Swiss Onion  
Beef Consommé with Grated Egg and  
Prosciutto  
Wild Forest Mushroom  
Roasted Red Pepper Bisque  
*with mascarpone cheese*  
Shrimp Bisque  
Seafood Chowder

## APPETIZERS

Prosciutto, Melon and Bocconcini alla  
Caprese

Phyllo Bundles  
*with asiago, artichokes and black olives*

Shrimp, Scallop, Crabmeat and Wild  
Mushroom Strudel  
*with lemon saffron hollandaise sauce*

Lamb Carpaccio  
loin of lamb with basil, olive oil, fresh lemon juice,  
red wine and green peppercorns

Julienned Smoked Duck  
*on a bed of lettuce with orange citrus dressing*

Pan Seared Oyster Mushrooms  
*with shavings of padano and leek crostini*

Gravlax  
*served with fennel and mustard sauce topped  
with sundried tomato bread crisps*

Salmon Tartar with Caramelized  
Onion and Dill  
*finely diced salmon filet, red onion, saffron,  
vodka, fresh squeezed lemon juice, chives and  
seasoning*

Pan Seared Sweetbreads  
*fresh sweetbreads marinated in truffle oil, garlic  
and fresh lemon juice served with sautéed oyster  
mushrooms and julienne of carrot and leek*

Seafood Casserole  
*mussels, scallops, shrimps, fish and clams in a  
brandy sauvignon sauce*

Antipasto Mediterraneo  
*a selection of prosciutto, melon, Roma tomato, bocconcini  
cheese, grilled vegetables and kalamata olives  
nestled around baby arugula  
complimented with a pesto focaccia crisp*

Antipasto Atlantica  
*a selection of smoked salmon, Roma tomato, bocconcini  
cheese, grilled vegetables and kalamata olives  
nestled around baby arugula  
complimented with a pesto focaccia crisp*

*Menu items subject to change*

# PASTA

## DRY

Penne  
Farfalle  
Fusilli

## STUFFED

Goat Cheese Ravioli  
Wild Mushroom Tortellone  
Agnolotti  
*filled with ricotta and spinach  
or butternut squash*  
Medallions  
*filled with pepper squash*  
Spinach Rotolo  
*filled with ricotta cheese*  
Minced Veal Rotolo  
Roasted Vegetable Rotolo  
Cannelloni  
Manicotti

## FRESH

Gnocchi  
Fettuccine  
Casarecce

*Ask us about our extensive selection of specialty pastas*

## SAUCES

Tomato Basil  
Pesto Cream  
Amabbiata  
Vodka Cream  
Trio Pepper Roasted Sauce  
White Wine Clam  
Sundried Tomato Cream  
Carbonara  
Roasted Red Pepper Cream  
Tomato Primavera

## SPECIAL PASTAS

Fazzoletti  
*stuffed with ricotta in a pistachio cream sauce*  
Tri-colour Tortellone  
*stuffed with goat cheese in a pesto cream sauce*  
Fresh Casarecce  
*with red onion, diced tomato, smoked salmon in a dill, white wine cream sauce*

*Menu items subject to change*

# ENTRÉES

ALL ENTRÉES ARE ACCOMPANIED BY EGLINTON GRAND  
SIGNATURE VEGETABLES AND EGLINTON GRAND  
SIGNATURE POTATOES

## Chicken Atlantica

*breast of chicken supreme filled with fontina  
cheese, sweet peppers and spinach  
in a paprika cream sauce*

## Chicken Forestiere

*breast of chicken supreme in a red wine  
mushroom sauce*

## Breast of Chicken Supreme Marengo

*baked chicken breast with white wine, onions,  
portobello mushrooms, tomatoes,  
rosemary and cayenne pepper*

## Rotisserie Chicken

*half chicken with rosemary and burgundy demi*

## Asian Spice Chicken

*glazed breast of chicken supreme fanned on a  
bed of beans topped with shredded mango and  
arugula*

## Chicken Ballentine

*roasted breast of chicken supreme stuffed with  
wild rice and herbs, in a red wine reduction*

## Boneless Grilled Cornish Hen

*marinated in white wine, lemon juice, garlic, and  
thyme, served with a goat cheese lemon demi*

## Breast of Chicken Supreme

*stuffed with crabmeat in a sweet paprika sauce  
in a dijon mustard cream*

## Fresh Breast of Capon

*with glazed cranberry caramelized onions and  
sliced black olives*

## Oven Baked Chicken Tenders

## Grilled Veal Rib Eye

*served with a portobello mushroom demi*

## Veal Forestiere

*veal scaloppini in a red wine mushroom sauce*

## Veal Piccata

*veal scaloppini in a lemon butter sauce*

## Grilled Veal Chop (10 oz.)

*served with a citrus demi*

## Medallions of Veal

*with fresh asparagus and mushroom sauce*

## Rack of Veal

*with citrus demi*

## Grilled Alberta Striploin

*topped with maitre d'hôtel butter*

## Prime Rib of Beef

*au jus*

## Chef's Grill

*Filet mignon, chicken supreme and rack of lamb  
served with accompanying sauces*

## Grilled Queen Cut Beef Tenderloin

*topped with peppercorn sauce*

## Filet Mignon

*marinated Asian style with julienne of tri-bell  
peppers and oyster mushrooms with Thai sauce*

## Filet Mignon

*glazed with dijon mustard and topped with  
tomato béarnaise sauce*

## Portobellini Filet Mignon

*topped with portobellini mushrooms and a  
reduction of port demi*

## Parisienne Filet Mignon

*served with garlic spinach, shitake mushrooms,  
topped with a ring of foie gras in a reduction of  
merlot*

## Fresh New Zealand Rack of Lamb

*served with papaya and mint salsa*

## Pork Medallions

*with marsala wine and dried fruit*

## Medallion of Venison

*marinated in herb oil and bordeaux wine served  
with gooseberry and wine sauce*

## Almond Crusted Atlantic Salmon

*with a basil vermouth sauce*

## Grilled Atlantic Salmon

*with herb, lemon and chive beurre blanc*

Roasted Filet of Fresh Atlantic  
Salmon

*topped with braised lentils*

Blackened Filet of Salmon  
*in lemon sauce served with warm ratatouille  
sauce*

Filet of Atlantic Salmon  
*with macadamia nut and ginger butter wrapped  
in phyllo served with a vermouth basil sauce*

Oven Baked Atlantic Salmon  
*stuffed with shrimp and scallop, served with  
lemon beurre blanc*

Braised Halibut

*wrapped in roasted garlic eggplant with fresh  
tomato salsa*

Pan Seared Sea Bass

*dusted with porcini mushrooms served with lemon  
dill beurre blanc*

Baked Filet of Sea Bass

*with tarragon oil and papaya salsa*

Grilled Blackened Swordfish

*with lime coriander vermouth sauce*

Baked Filet of Sole

*topped with baby shrimp, shitake mushrooms and  
garlic and herb breadcrumbs*

Filet of Red Snapper

*served with a wine caper dill sauce*

## COMBINATION ENTRÉES

Breast of Chicken Supreme & Veal Forestiere

Prime Rib of Beef & Breast of Chicken Supreme

Rib Eye and Grilled Breast of Chicken Supreme

*in a white wine and mustard rosemary sauce*

Grilled Alberta Striploin & Rock Lobster Tail

Chicken Piccata & Shrimp and Scallop Brochette

Grilled Filet Mignon & Baby Shrimp Stuffed Sole

Grilled Filet Mignon & Black Tiger Shrimp

*with herbs, wine and butter sauce*

Grilled Filet Mignon & Breast of Chicken Supreme

Roasted Prime Rib of Beef au Jus & Grilled Atlantic Salmon

Almond Crusted Salmon & Grilled Filet mignon

# SECOND ENTRÉES

The following are accompanied by a bowl of five leaf garden salad

## Seafood Intermezzo

*baked lobster tail, grilled shrimp and scallops marinated in olive oil & garlic white wine*

## Ocean's Grill

*baked pacific salmon with shrimp and scallops grilled to perfection and topped with garlic wine and fresh herbs reduction*

## Frutta di Mare

*calamari, shrimp and scallops lightly dusted in flour & deep fried until golden*

## Seafood Marinara

*lobster, shrimp, scallops, calamari, mussels and clams steamed with a white wine and tomato basil sauce*

# VEGETARIAN ENTRÉES

## Vegetable Strudel

*with tomato cilantro salsa and a butternut squash barley risotto*

## Soy Glazed Tofu

*soy glazed tofu "steak" with roasted beets, grilled asparagus and rice pilaf topped with fried vermicelli noodles*

## Vegetable Tower

*with grilled polenta, whole roasted roma tomato and sauteed baby spinach drizzled with a balsamic glaze*

## Eggplant Parmigiana

## Vegetable Stirfry

*julienned vegetables served on a bed of rice*

*Vegetarian Lasagna (minimum 10 people)*

## Asian Stirfry

*Asian inspired assorted vegetables served on a bed of rice*

## Tricolour Fusilli

*in a tomato primavera sauce*

*Menu items subject to change*

# DESSERTS

## Trio of Sorbets

*mango, raspberry and lemon ice in a chocolate cup*

## Chocolate Tortina

*French vanilla ice cream dipped in milk chocolate*

## Tartufo

*chocolate ice cream with a raspberry centre, served in a sugared waffle bowl*

## Tropical Berries and Mango Ice

## Ice Cream Crepes

*vanilla ice cream with a raspberry centre wrapped in a fresh crepe, drizzled with a fruit coulis*

## Almond Tart

*homemade buttery tart shell with almond filling and a touch of raspberry jam with slivered almonds*

## Lemon Meringue Tart

*buttery tart shell brimming with lemon curd crowned with light meringue*

## Mango Mousse

*Mango mousse decorated with striped biscuit glazed with mango mirroire*

## Raspberry Mousse in a Chocolate Cup

## Peach Strudel

*with warm vanilla sauce*

## Cointreau Truffle Cake

## Seasonal Fruit Flan

## Apple Torte

## Strawberry Sfoglia

*layers of Italian phyllo pastry with custard filling and fresh strawberries*

## Tiramisu

*alternating layers of mascarpone cheese and lady finger biscuit soaked in a dark coffee roast*

## Marinated Fresh Fruit

*in Cointreau liqueur on a brandy snap*

## Triple Chocolate Mousse

*layers of white and milk chocolate mousse covered in a sleek ganache and drizzled with white chocolate*

## Night and Day

*a lavish combination of white and dark mousse made with the finest chocolate and fresh cream on a moist sponge finished with chocolate marble glaze*

## Caramel Crunch

*yummy hazelnut macaroons coated with dulce de leche layered between chantilly cream drizzled with dulce de leche*

## Swiss Apple Flan

*a sweet pastry flan with light custard and fresh sliced Granny Smith apples, then glazed lightly*

## New York Cheesecake

*traditional New York style cheesecake... shortbread crust filled with a delicious, creamy, smooth plain cheesecake baked to a light golden brown*

## Cappuccino Cheesecake

## Chocolate Grand Marnier

*Grand Marnier infused cheesecake in a chocolate shortbread crust, glazed with bittersweet chocolate*

## Taffy Apple Cheesecake

## Brulee Cheesecake

*a rich cheesecake flavoured in a shortbread crust with a hand fired brulee d finish*

## Sweet Temptation

*a selection of biscotti, seasonal fruit tarts and chocolate truffles*

## Chocolate Millefeuille

*three layers of alternating chocolate and chocolate genoise*

## Treasure Island

*layers of light crème anglaise, wrapped in a cake band of charlotte biscuit, topped with seasonal fruit*

*Menu items subject to change*

# ADDITIONAL MENU SUGGESTIONS

Bruschetta

Biscotti and Truffle Plate

Fresh Fruit Plate

Fresh Fruit and Cookies

Fresh Fruit and Biscotti

Domestic Cheese Tray

International Cheese Tray

Fresh Fruit Table

*an exotic display of tropical fruit*

Fresh Fruit and Cheese Tray

*a selection of domestic and imported cheeses and fresh fruit*

Fresh Fruit and Pastry Tray

*a colourful combination of fresh fruit and French pastries*

Fresh Fruit and Pastry Table

*displayed on an inviting table*

Sweet Table

*an array of pastries, assorted cakes, fruit flans, tarts served with belgian chocolate fondue with fresh fruit for dipping*

*arranged on an inviting table*

Late Night Deli Selection

*assorted deli meats, domestic cheeses, condiments and assorted rolls*

Sundae Station

*chocolate and vanilla ice cream with assorted candy toppings*

Waffle Station

*Belgian waffles with vanilla ice cream, seasonal berries and fresh whipped cream*

Crepe Station

*crepes with fresh fruit flambe, vanilla ice cream and fresh whipped cream*

Dual Chocolate Fountain

*continuous flowing Belgian and White chocolate accompanied by marshmallow skewers, rice krispie squares and cookies*

*Add fresh seasonal fruit for an additional charge*

Midnight Buffet

*a selection of crab legs, baked lobster tails, grilled shrimp and scallops, steamed mussels and clams, assorted cakes, French pastries and fresh fruit arranged on an inviting table with an ice sculpture.*

*Menu items subject to change*

# LUNCHEON BUFFETS

*All luncheon buffets include assorted pastries, coffee and tea  
Unlimited pop and juice available at \$2.50 per person plus tax and service charge*

## MELROSE AVENUE

Five Leaf Garden  
Salad

Penne  
in a tomato basil

Fusilli  
in pesto cream

Assorted Deli  
Sandwiches

## HOLLYWOOD BOULEVARD

Garden Basket

Selection of International  
Cheeses

Five Leaf Garden  
Salad

Tricolour Fusilli Salad  
with salmon, pesto and olives

Assorted Gourmet  
Sandwiches and  
California Wraps

## RODEO DRIVE

Five Leaf Garden  
Salad

Mediterranean Salad

Penne alla Vodka

Grilled Chicken Supreme  
in a mushroom port sauce

London Broil  
in a sweet pepper and mushroom  
demi

Eglinton Grand  
Signature Vegetables

Eglinton Grand  
Signature Potatoes

*Menu items subject to change*

# DINNER BUFFETS

*All dinner buffets include freshly baked rolls, assorted pastries, coffee and tea*

## STAGE LEFT

Five Leaf Garden Salad

Mediterranean Salad

Tri Colour Penne  
*in pesto cream*

Casarecce Primavera  
*in tomato basil with a julienne of  
vegetables*

Chicken Ballentine  
*roasted tender chicken supreme stuffed  
wild rice and herbs served with a red wine  
reduction*

Eglinton Grand Signature  
Potatoes

Eglinton Grand Signature  
Vegetables

## STAGE RIGHT

Five Leaf Garden Salad

Mediterranean Salad

Calabrian Potato Salad

Ricotta Filled Agnolotti  
*in a roasted red pepper cream sauce*

Grilled Breast of Chicken

Supreme Dijonaise  
*with a dijon mustard and brie sauce*

London Broil  
*served with a mushroom demi*

Eglinton Grand Signature  
Potatoes

Eglinton Grand Signature  
Vegetables

Fresh Fruit

## CENTRE STAGE

Five Leaf Garden Salad

Caprese Salad  
*bocconcino cheese and fresh tomato with  
olive oil and herbs*

Marinated Seafood  
*an assortment of scallops, shrimps, and  
calamari marinated in lemon olive oil*

Tri Colour Fusilli  
*in tomato basil*

Tortellini  
*filled with ricotta in pesto cream*

Chicken Forestiere  
*breast of chicken supreme in a red  
wine mushroom sauce*

Grilled Filet mignon *in a red wine  
portobello mushroom sauce*

Grilled Atlantic Salmon  
*with herbs, lemon, and chive beurre blanc*

Eglinton Grand Signature  
Potatoes

Eglinton Grand Signature  
Vegetables

Fresh Fruit

*Menu items subject to change*

# FOOD STATIONS

## ITALIAN

Traditional Bruschetta

Five Leaf Garden Salad

Caprese Salad

*bocconcini cheese and fresh tomato with olive oil and herbs*

Pasta Bar

*tricolour fusilli in tomato basil and wild mushroom tortellone  
in a pesto cream*

## GREEK

Mezes Pikiilia

*humus, tzatziki, eggplant salad and kalamata olives with  
whole wheat pita triangles for dipping*

Mediterranean Salad

*sweet peppers, red onion, cucumbers, and kalamata olives in  
a vinaigrette with crumbled feta cheese*

Chicken Souvlaki

*skewered tender pieces of marinated chicken breast*

Herb Roasted Lamb Chops

*served with red wine and mint jus*

Grilled Marinated Vegetables

## SEAFOOD EXTRAVAGANZA

East Coast Smoked Salmon

*with lemon dill cream cheese, capers and red onion*

Black Tiger Shrimp Cocktail

*with lemon and traditional seafood dipping sauce*

Oysters on the Half Shell

*served with an array of dipping sauces*

Cocktail Alaskan Crab Claws

*with exotic dipping sauces*

## LATIN

Tricolour Corn Chips

*with salsa and guacamole*

Mini Bean and Cheese Burritos

Fajita and Taco Station

*build your own fajitas and tacos from a selection of grilled  
beef or chicken and ground beef or vegetable chili and the  
following fixin's: shredded monterey jack cheese, sautéed  
onions and peppers, lettuce with salsa, guacamole and sour  
cream*

Paella

*saffron rice with mussels, clams, calamari and vegetables*

## CANADIAN

Traditional Deli Style Coleslaw

Atlantic Smoked Salmon

*garnished with herbs, cream cheese, capers and red onion*

Roasted Alberta Hip of Beef au Jus

*a carving station, with silver dollar rolls, horseradish  
and gourmet mustard*

Eglinton Grand Signature Vegetables

## SWEET SURRENDER

Italian Cannoli

Chocolate Pecan Tarts

Tropical Fruit Tarts

Assorted Pastries

Fresh Fruit with Chocolate Fondue



## SILVER BAR SELECTION

Aperitif:                      Campari

Highballs:                    Scotch  
                                      Gin  
                                      Rye  
                                      White Rum  
                                      Vodka

House Red & White Wines

Domestic Beer

Soft Drinks

\$25.00 per person plus tax and service charges  
Items subject to change/subject to availability without notice



## GOLD BAR SELECTION

Aperitif:           Campari  
                          Dubonnet Rouge

Vermouth:         Dry  
                          Sweet

Highballs:         Scotch  
                          Gin  
                          Rye  
                          Dark Rum  
                          White Rum  
                          Vodka

Brandy:            Macieira Royal Old Brandy

Liqueurs:         Amaretto  
                          Blue Curacao  
                          Crème de Cacao – White  
                          Kahlua  
                          Long Island Tea  
                          Melon Liqueur  
                          Peach Schnapps  
                          Peppermint Schnapps  
                          Sambuca Ramazzotti  
                          Southern Comfort  
                          Triple Sec

House Red & White Wines

Domestic Beer

Imported Beer

Soft Drinks

Sparkling Mineral Water

\$30.00 per person plus tax and service charges  
Items subject to change/subject to availability without notice



## PLATINUM BAR SELECTION

Aperitif:	Campari Dubonnet Rouge	Liqueurs:	Amaretto Blue Curacao Irish Cream Crème de Cacao – White Crème de Banane Crème de Menthe Cherry Brandy Frangelico Grand Marnier Kahlua Long Island Tea Malibu Coconut Rum Melon Liqueur Peach Schnapps Peppermint Schnapps Sambuca Ramazzotti Sour Puss Apple Southern Comfort Triple Sec
Vermouth:	Dry Sweet		
Sherry			
Highballs:	Scotch Premium Scotch Premium Single Malt Scotch Gin Rye Premium Rye Dark Rum White Rum Premium Rum Premium Spiced Rum Gold Tequila Vodka Premium Vodka Bourbon Irish Whiskey		
Brandy		House Red & White Wines	
Cognac		Domestic Beer	
Port		Imported Beer	
Grappa		Soft Drinks	
		Sparkling Mineral Water	
		Espresso Coffee	

\$35.00 per person plus tax and service charges  
Items subject to change/subject to availability without notice



## HOST BAR LIST

<u>LIQUOR</u>	
Standard Brand (1oz)	\$4.50
Ballantine's Finest Scotch	
Beefeater Dry Gin	
Wiser's Special Blend Rye	
Lamb's White Rum	
Polar Ice Vodka	
Premium Brand (1oz)	\$5.50
Beefeater 24 Gin	
Wiser's Deluxe Rye	
Chivas Regal 12 yr Old Scotch	
Lamb's Navy Rum	
Olmecca Gold Tequila	
Grey Goose Vodka	
Aperitifs (2oz)	\$4.50
Campari	
Dubonnet Rouge	

Liqueurs (1oz)	\$5.50
McGuinness Amaretto	
McGuinness Blue Curacao	
Carolan's Irish Cream	
McGuinness Crème de Cacao	
McGuinness Crème de Banane	
McGuinness Crème de Menthe	
Frangelico	
Kahlua	
Long Island Iced Tea	
Malibu Coconut Rum	
McGuinness Melon Liqueur	
McGuinness Peach Schnapps	
Walker's Peppermint Schnapps	
Sambuca Ramazzotti	
Sour Puss Sour Apple	
Southern Comfort	
McGuinness Triple Sec	
Absolut Raspberri	
Absolut Citron	

Cognac VS (1oz)	\$8.00
Premium Scotch (1oz)	\$8.00
Grand Marnier	\$8.00
Martini (2oz)	\$8.00

## BEER - WINE

Domestic Beer	\$4.50
Premium Beer	\$5.50
House Wine (5oz glass)	\$5.50

## NON-ALCOHOLIC

Soft Drinks	\$2.50
Juice	\$2.50
Mineral Water	\$2.50
Unlimited Pop & Juice Bar	\$10.00

*If net bar sales are less than \$400.00, a \$150.00 bartending fee will apply.  
Subject to tax and service charges. Prices and items are subject to change without notice.*

## CASH BAR LIST

<u>LIQUOR</u>		<u>BEER - WINE</u>	
Standard Brand (1oz)	\$6.00	Domestic Beer	\$6.00
Premium Brand (1oz)	\$7.00	Premium Beer	\$7.00
Aperitifs (2oz)	\$6.00	House Wine (5oz glass)	\$7.00
Liqueurs (1oz)	\$6.00		
Grand Marnier	\$10.50	<u>NON-ALCOHOLIC</u>	
Cognac VS (1 oz)	\$10.50	Soft Drinks	\$3.25
Premium Scotch (1oz)	\$10.50	Juice	\$3.25
Martini (2oz)	\$10.50	Mineral Water	\$3.25

*If net bar sales are less than \$400.00, a \$150.00 bartending fee will apply.  
Prices are inclusive of all tax and service charges.*

*Prices and items are subject to change without notice.*

# REQUIREMENTS & SUGGESTIONS

## Additional Requirements

In-house Sound and Lighting Technician  
*Includes up to 7 hours*

\$500.00 plus tax

Socan & ReSound Fee

A mandatory tariff charge paid to the Society of Composers & Re Sound, towards the Authors & Music Publishers of Canada, the artists & musicians, for your right to use music with Copyrights.

Price subject to change

Background

\$126.73 plus tax

Dancing

\$253.45 plus tax

## Additional Suggestions

Marquee Signage

\$200.00 plus tax

Red Carpet

\$150.00 plus tax

Red Ropes

\$150.00 plus tax

Host Coat check :

Up to 125 coats

\$125.00 plus tax

Up to 150 coats

\$150.00 plus tax

Up to 200 coats

\$200.00 plus tax

Up to 250 coats

\$250.00 plus tax

Up to 300 coats

\$300.00 plus tax

Up to 350 coats

\$350.00 plus tax

Pin Spotting

\$35.00 per light plus tax

LED Up Lighting

\$30.00 per light plus tax

Lobby Display

\$100.00 plus tax

*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. To add to the Majestic Flair Package - \$50.00 plus tax, plus formatting charges if applicable.*

Screen Package

\$500.00 plus tax

*Widescreen (16:9) HD projector with 12'x20' screen, includes DVD player or VGA input for computer*

Live Eye \$150.00 plus tax  
Video Tie In \$100.00 plus tax  
Cordless Microphone \$125.00 plus tax

Piano \$250.00 plus tax  
*(Pianist and/or tuning available at an additional cost upon request)*

Custom Gobo *starting at* \$100.00 plus tax  
For additional audiovisual requirements please contact Richard Green, Audio/Visual Technician  
416.485.5900 ext. 403

### Package Discounts

The Majestic Flair Package \$400.00 plus tax  
*Marquee Signage, Red Carpet and Stanchions & Ropes - 5 metal stanchions with red velour ropes*

The Grand Trio Package \$10.00 per person plus tax  
*Black Poly Linen, In house gold charger plates & pinspot lights*

Lights, Camera, Action! \$750.00 plus tax  
*Main room screen, lobby display & 8 LED lights*

Price subject to change, restrictions may apply

# POLICIES AND PROCEDURES

## CONTRACT

Each event is issued a **FUNCTION AGREEMENT** which outlines the per person price and rental charges, as well as tax, service charges and terms and conditions. This must be signed by the individual noted on the agreement and returned to The Eglinton Grand within 48 hours.

## DEPOSIT

A deposit of the greater amount of 25% of the total contracted price or \$5,000.00 is due upon signing the function agreement. Any items, which are added to the function agreement after the initial booking, must be confirmed in writing by the convenor to The Eglinton Grand and will be added to the final invoice. A post-dated cheque is required upon signing for 10% of the balance and is to be dated for 6 months prior to the event.

## FINAL PAYMENT

All payments must be **RECEIVED IN FULL, SEVEN BUSINESS DAYS PRIOR TO EVENT**. All bars billed on consumption will be estimated for final invoice purposes. If actual consumption is less than estimated amount, The Eglinton Grand will issue a refund to the convenor. If actual consumption is greater than the estimated amount, The Eglinton Grand will invoice the convenor for the difference and the amount due upon receipt. Payment must be submitted to The Eglinton Grand at the beginning of the scheduled event.

## FORMS OF PAYMENT

All contracts reflect a cheque and/or cash discounts. Credit card transactions are subject to a 4% admin charge.

## FINAL DETAILS

All details for the event is required two weeks prior to event.

## GUARANTEED NUMBER OF GUEST

Guaranteed number of guests is required 10 business days prior to the event

## DELIVERY TIME

This must be arranged directly through The Eglinton Grand sales department.

## EVENT SET-UP

Set-up is 2 hours prior to scheduled event start time unless otherwise confirmed by The Eglinton Grand.

## DELIVERIES

Deliveries are only accepted on the day of the event. The Eglinton Grand recommends each convenor provide their own transportation units, such as dollies, carts, etc.

## EVENT GUEST ARRIVAL TIMES

Guest arrival times are pre-determined by the convenor and The Eglinton Grand sales department.

## EVENT TERMINATION TIME

All events terminate at 1:00am unless another mutually agreed upon time is specified by the convenor to The Eglinton Grand.

## EVENT TEAR DOWN

Event tear down must be completed within two hours after the event end time. All contractors must remove their equipment by this time. If tear down runs later, **CONVENOR WILL BE BILLED** for the additional time. Any items left behind from a function must be picked up by the next business day, as The Eglinton Grand will not be responsible for these items.

**ALL SIGNS, POSTERS, DÉCOR MUST BE FREESTANDING, RESTING ON EASELS OR ATTACHED TO THE WALLS ONLY WITH PUTTY ADHESIVE. ANY DAMAGES WILL BE BILLED TO THE CONVENOR.**

## CLEAN UP FEE

If the event space is left with excessive/debris (such as confetti, ticker tape, streamers, etc.) in the room after the event, The Eglinton Grand housekeeping clean up charge of \$450.00 will be billed to the convenor.



## WHAT OUR CLIENTS HAVE TO SAY.....

"All of our friends and family are still raving about our night and saying it was more than a wedding, it was an event to remember for life! The building sold us, but the staff made it the best night of our lives!"

\* Jenn Sipos & Stephen Van Klink

"Everything was amazing. The staff, from planning to execution, were incredible! Everyone should have their parties at the Eglinton Grand."

\* Corinne Pencer

"From the minute we came to the venue we wanted to have our event there. The sales team was fantastic and a delight to work with. The night of we were able to relax and have a great time at our own event. Thank you!"

\* Glenda Bendiak  
Hospital for Sick Children

"You all helped make the day VERY SPECIAL and carefree. We will continue to spread the word about the fabulous venue and staff. Thank you, thank you, thank you!! Everything was outstanding!"

\* Karen & Brian Carey-Hill

"We were very pleased with the overall service. The security guards are to be highly commended...they were fantastic!"

\* Laura Polidoro  
Vaughan Road Academy

"We were absolutely impressed with the level of service before and during our wedding. We couldn't have asked for anything better."

\* Linda Marabeti & Fabio Romano

"Venue – fantastic people raved about it. Staff – wonderful to work with! Thank you! Would definitely recommend the venue and use your facilities again!"

\* Robert Reed  
Fun Sun Vacations

"Eglinton Grand was pivotal in making our wedding the fantastic night it was. The elegance and Grandeur took everyone's breath away and brought to life our dream wedding."

\* Michelle Wasyluk & Norm Zenglein

"We were extremely happy with the venue and appreciated the friendly, helpful and knowledgeable staff."

\* Julia Deans  
Toronto City Summit Alliance