



# 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!*

## 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

Caramelized  
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



# 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*



# 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



## 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 Bocconcino 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*

## 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 and dill, white wine cream sauce*

# 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, breast of 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 & 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*

## 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 fruits*

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 charges.*

### 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 Breast of 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 breast of 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 Dijonaisse  
*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 Beef Tenderloin Tips  
*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

*bocconcino 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 Pikilia

*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:                    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: Molson Dry, Molson Export, Molson Canadian, Coors Light

Soft Drinks

Additional charges apply to add Silver Bar Package plus tax and gratuities  
Items subject to change/availability without notice



## GOLD BAR SELECTION

Aperitif:	Campari Dubonnet Rouge	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
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:	St. Remy	House Red & White Wines Sparkling Wine For Toasting Domestic Beer: Molson Canadian, Molson Export, Molson Dry, Coors Light Imported Beer: Heineken, Rickard's Red & White Soft Drinks Sparkling Mineral Water	

Additional charges apply to add Silver Bar Package plus tax and service charges.  
Items subject to change/availability without notice



## PLATINUM BAR SELECTION

Aperitif:	Campari Dubonnet Rouge	Liqueurs:	McGuinness Amaretto McGuinness Blue Curacao Carolán'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 Raspberri Absolut Citron
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 Olmecca Gold Tequila		House Red & White Wines Domestic Beer Imported Beer Soft Drinks Sparkling Mineral Water Espresso Coffee
Brandy:	Macieira Royal Old Brandy		
Cognac:	Courvoisier VS		
Port:	Cockburn's Special Reserve		
Grappa			

Additional charges apply to add Silver Bar Package plus tax and service charges  
Items subject to change/availability without notice



## HOST BAR LIST

### LIQUOR

Standard Brand (1oz)	\$4.50
Ballentine'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	
Absolut Elyx Vodka	
Aperitifs (2oz)	\$4.50
Campari	
Dubonnet Rouge	

Liqueurs (1oz)	\$5.50
McGuinness Amaretto	
McGuinness Blue Curacao	
Carolán'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

### LIQUOR

Standard Brand (1oz)	\$6.00
Premium Brand (1oz)	\$7.00
Aperitifs (2oz)	\$6.00
Liqueurs (1oz)	\$6.00
Grand Marnier	\$10.50
Cognac VS (1 oz)	\$10.50
Premium Scotch (1oz)	\$10.50
Martini (2oz)	\$10.50

### BEER - WINE

Domestic Beer	\$6.00
Premium Beer	\$7.00
House Wine (5oz glass)	\$7.00

### NON-ALCOHOLIC

Soft Drinks	\$3.25
Juice	\$3.25
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 \$500.00 plus tax

*Includes up to 7 hours*

*\*Please note: If in-house DJ (Feedback Promotions or Sole Power Productions is booked, fee is reduced to \$250.00 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

### Security Guards

*Guards must be present one half hour prior to event start time and one half hour after event end time.*

\$30.00 per hour plus applicable taxes per guard - 6 hour minimum

*Up to 100 children - minimum 3 guards required*

*101-150 children - 4 guards required*

*151-200 children - 5 guards required*

*201-250 children - 6 guards required*

*251-300 children - 7 guards required*

*301-350 children - 8 guards required*

*Children do not have in and out privileges.*

*Prices subject to change*

### 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)*

*1300 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*

## 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