



*The Eglinton  
Grand*



Event Venue

provided in association with



*SUGGESTED  
MENU*



## *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

### Hot Selections

Beef Satay with Thai Dipping Sauce or Black Bean Sauce  
Sesame Chicken batons  
Vegetable Spring Rolls with Plum Sauce  
Vegetable Tempura  
Vegetable Quesadillas  
Soft Shelled Egg Rolled with Orange Plum Sauce  
Blackened Chicken with Pineapple Jalapeno Salsa  
Potato Latke with Maple and Pear Compote  
Vegetarian beggars Purse with Hoisin Sauce  
Chicken Satay with Spicy Peanut Sauce or Teriyaki Sauce  
Steamed Oriental Chicken Parcels with Orange Zest served with Hoisin Sauce  
Mushroom and Leek Strudel  
Wild Mushroom Strudel  
Mini Beef Wellington with Peppercorn Dipping Sauce  
Sweet Potato and Caramelized Onion Phyllo Triangles  
Charred Rare Beef on a Rice Cake with Caramelized Orange Compote  
Duck Thai Basil and Caramelized Onion Wonton with a Chili Wasabi Aioli  
White Fish Lemongrass Sticks with Thyme Infused Honey Dip  
Tarragon Brioche filled with Wild Mushroom Ragout  
Potato Cup filled with an Herbed Meatloaf  
Lamb Kofta Pick Up Sticks with Black Current Chutney  
Sesame Toasted Lamb Brochette  
Oriental Chicken Potstickers with a Sweet Chili Dipping Sauce  
Herb Crusted Beef Sticks with Red Wine Aioli  
Thai Chicken Sticks with Pickled Ginger Dip  
Spinach Leek and roasted Garlic Triangles  
Curried Beef Samosas with Mango Chutney  
Charred Rare Tuna with peach and Walnut Salsa  
Oven Cured Tomato, Caramelized Red Onion Toasted Walnut on Puff Pastry Rounds  
Duck Confit on Cornbread Crouton with Tomato Relish  
Mini Taco with Shredded Chicken and a tomato Avocado Corn Relish  
Twice Baked Mini Potato filled with Roasted Garlic and Wild Mushroom Ragout  
Sweet Potato Chips with Apricot Curry Chicken Salad  
Mini Wieners in a Blanket  
Mini Gourmet Pizza Squares

Menu items subject to change

## Cold Selection

California Roll (Sushi) with Soya Sauce and Pickled Ginger  
Vegetable Roll with Soya Sauce and Pickled Ginger  
Mushroom and Roasted Red Pepper Crostini  
Thai Salad Rolls with Sweet Chili Dipping Sauce  
Smoked Salmon Rosettes with Sour Cream and Dill  
Mini Grilled Vegetables Wraps  
Charred Rare Beef Croustade with Rosemary and Olive Mash  
Salmon Pastrami on Blini with Sour Cream and Asian Sprouts  
Waldorf Chicken and Apple Barkette with Capers  
Smoked Salmon Bouches  
Assorted Pinwheel Wraps  
Smoked Salmon on Toasted Baguette with Capers  
Smoked Salmon Roulade  
Vegetable Frittata with Humus and Black Olive Spear  
Hoisin BBQ Duck and Caramelized Shallots  
Merlot Soaked Crostini with Basil Infused Beef and a Roasted Garlic Squeeze  
Red and Yellow Grape Tomato and Purple Basil Salad in a Phyllo Tart  
Nori Vegetable Packages  
Gravlax and Asian Sprouts on Chive Blini  
Wild Mushroom Ragout on a Garlic Crostini topped with Roasted Red Pepper  
Smoked Chicken and Black Olive Salad on a Rosemary Potato Cake  
Cucumber Sake Cup Filled with Smoke Salmon Mousse and Mango Papaya Chutney  
Lemongrass Infused Rare Beef on Honey Risotto Cake with Crisp Fried Leeks  
Plantain Chip with Smoked Salmon Mousse  
Lavender Pizza Crisp Topped with Balsamic Infused Oven Dried Tomato and Black Pepper  
Rosemary Potato Crisp with Red Onion Marmalade and Grilled Eggplant  
Green Tea Infused Duck Breast on Wonton Chip with a Lemongrass and Pickled Ginger Relish  
Smoked Salmon with Avocado Corn Salsa in Crispy Potato Nest  
Mini Corn Muffins Filled with Black Bean and Roasted Corn Salsa  
Sweet Potato Corn Fritters with Pineapple Chili Dipping Sauce  
Curried Chicken Tartlets  
Crostini with Black Olive Tapenade  
Salmon Tartare on Crispy Won Ton with Sweet and Sour Mustard Sauce  
Chef's Bruschetta  
Cognac Pate on Pumpnickel  
Smoked Chicken and Mango in Rice Paper

Menu Items Subject to Change

## LOBBY STATIONS

### Harvest Table

A Selection of Crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita and wonton chips

### Appetizer Station

An assortment of Grilled and Marinated Vegetables, Kalamata and green Olives, brushcetta, smoked salmon mousse, hummus and black olive spread 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, Caesar Vinaigrette, mango kiwi vinaigrette, balsamic and sundried tomato vinaigrette  
Add grilled chicken strips, baby spinach and green beans for an additional charge for each item

### Tapas Table

Traditional Spinach table set with assorted tapas favourites, marinated assorted olives, and grilled spicy Merguez. Assorted rustic style breads topped with spreads of marinated grilled mushrooms, sun dried tomato & black, olive, and roasted red pepper & fennel

### Wok Station

Create your own stir fry from assortments of Chinese noodles, water chestnuts, bok choy, snow peas, bean sprouts, green onion, broccoli, peppers, pineapple, mushrooms, oyster sauce, sweet & sour and lemon sauce.  
Additional items: chicken, beef and salmon for an additional charge for each item

### Pad Thai Station

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce. Cooked to order in front of our guests and presented in a small Asian takeout boxes with chopsticks

### Satay Station

Skewers for marinated beef, chicken breast and fresh mini vegetables presented on hot granite stones with Asian, plum, soy, and spicy peanut sauces for dipping. Accompanied by an Asian noodle salad

Menu items subject to change

### Build Your Own Wimpy Burger Station

Homemade mini beef burgers accompanied by grilled Portobello mushrooms, chutneys, gourmet mustards and jalapeno mayo  
(Also available as a plated entree)

### Sushi Station

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. With wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guest

### Homemade Smoked Salmon or Gravlox Station

Hand carved homemade cured Atlantic salmon served on mini blinis, topped with Asian popcorn sprouts and creamed horseradish. Accompaniments for chopped egg, capers, chopped red onion and lemon slices

### Vodka Inferno Station

Plates of flaming marinated thinly sliced salmon and fresh lake pickerel are presented to clients atop a visually stunning station of colourful glass and rocks

### Mashed Potato Martini Bar

Garlic mashed Yukon Golds and sweet potato mashed served with mushroom ragout, garlic pesto sauce or spicy chilli sauce. Toppings include sautéed mushrooms, onions and chopped chives

### French Fry Station

Yukon Gold and sweet potato fries accompanied by assorted flavoured seasoning, ketchup, roasted red pepper mayo and pesto mayo

### Chunky Fry Station:

Chunky cut potato wedges served in paper cones. With accompaniments of ketchup, mayo, garlic aoli, mustard, dijonaise, vinegar and gravey.

\*\*If requested ZB can supply paper Newspaper cones for an extra \$1.00 per cone

### Falafel Station:

Mini Falafel Balls with mini pita and flatbreads

Tahina, Hummus, Banaganoush Israeli Salad and Spicy Olives

### Bruschetta Station

Traditional Bruschetta served with toast rounds

Tomato, basil, red onion and black olive bruschetta

Diced roasted plum tomatoes, roasted corn and red onion bruschetta

Pepperonata

Stations reception for dinner priced on request

Menu items subject to change

## APPETIZERS

### Soups

Roasted Butternut Squash Soup with granny Smith Apple Conccsée

Wild Mushroom Soup with Olive Oil Crouton

Potato and Leek Soup with Crisp Fried Leek Garnish

Chicken Soup with Mini Matzo Balls

Minestrone

Caramelized Onions and Sweet Potato

Consommé Atlantica with Mushroom Tortellini

Fish Bisque

Carrot and Ginger Puree

Watercress and Potato

### Pastas

Yukon Gold Potato Gnocchi

Tossed in extra virgin olive oil, roasted roma tomato and cracked black pepper

Penne Forestiere

With an assortment of woodland mushrooms

Farfalle Pasta with Pine Nut Pesto

Garnished with Mediterranean vegetables

Vegetarian Tortellini

With smoked salmon, vodka and tomato blush sauce

### Fish

Smoked Fish Cake

With a lemon pepper mayonnaise and shredded endive and radicchio salad

Chef's Pastrami Smoked Salmon

With horseradish crème fraiche over a yellow pepper coulis

Pan Seared Herb Crusted Halibut

On ratatouille relish with rosemary and lemon

Teriyaki Salmon

Over a bed of Asian lo mein

Grilled Chilean Salmon

Served on a bed of brown and wild rice salad with dried cranberries, pine nuts and drizzled with raspberry vinaigrette

Charred Rare Tuna on Asian Vegetable Salad

With a mild wasabi vinaigrette, garnished with crispy noodle

Menu items subject to change



## Salads

### Butter Lettuce salad

Butter lettuce, radicchio chiffonade with sliced kiwi, strawberries and candied almonds, served with sweet poppy seed vinaigrette

### Baby Greens and Mandarin Orange Salad

Topped with spiced nuts and drizzled with a honey mustard vinaigrette

### Baby Spinach and Sprout Salad

Garnished with a sun dried tomato tapenade and balsamic vinaigrette

### Five Leaf Garden Salad

### Leaves of Romaine

With Caesar dressing and pesto croutons

### Mediterranean Salad

Sweet peppers, red onion, cucumber and kalamata olives in a vinaigrette

### Mixed Green Salad

With wild mushrooms, red and yellow cheery tomatoes served with tossed herb vinaigrette

### Grilled Portobello Mushroom Salad

And roasted red peppers served on a bed of five leaf lettuce with tangerine balsamic vinaigrette

### Baby Spinach Salad

And hearts of Boston lettuce with marinated green beans in a kiwi man

## 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

## Enhanced Appetizers (Alternative)

### Pan seared Duck Breast with Garlic Figs

Drizzled with balsamic syrup over frisée lettuce

### Yucca crusted Halibut

Atop warm pear couscous salad drizzle with a cilantro olive oil

### Phyllo Cup filled with a Wild Mushroom Ragout

Topped with crispy fried leeks on a bed of roasted red and yellow sauce

### Chai Tea Infused Grouper

With a pea shoot salad and pickled ginger emulsion

# PASTAS

## Dry

Penne  
Farfalle  
Fusilli

## Stuffed

Vegetable Ravioli  
Wild Mushroom  
Tortellone

## Fresh

Gnocchi  
Casarecce

Ask us about our extensive selection of speciality pastas

## Sauces

Tomato Basil  
Pesto Cream  
Amabbiata  
Sundried Tomato Cream  
Tomato Primavera

Menu items subject to change

## MAIN COURSES

Potatoes and a medley of vegetables accompany all entrees. Entrees include breads, relishes and accompaniments for each table.

### Chicken

Supreme of chicken filled with Wild Mushrooms, Wild Rice and Pine Nuts

Served with a red wine shiitake reduction

Chicken Piccata

Served with a lemon broth

Thyme Infused Honey Glazed Chicken Supreme

Herb Crusted Chicken

Topped with a burnt onion jam

Supreme of Chicken Filled with Sun Dried Tomatoes and Black Olives

Served with chardonnay sauce

Apple and cranberry Stuffed Chicken Breast

With orange demi glaze

Chicken Atlantica

Boneless chicken breast filled with sweet peppers and spinach in a paprika cream sauce

Chicken Forestiere

Boneless chicken breast in a red wine mushroom sauce

Boneless Grilled Cornish Hen

Marinated in white wine, lemon juice, garlic, and thyme served with a lemon demi

Oven Baked Chicken Tenders

In a Dijon mustard cream

### Beef

Peppercorn Beef Filet

With a Portobello mushroom demi glaze

Roasted Garlic Crusted Prime Rib of Beef

With natural juices

Mustard and horseradish Crusted Beef Filet

Served with a roma tomato jam

Fresh Herb Marinated Beef Steak

With a red wine jus

Braised Beef Short Ribs

With merlot reduction

Prime Rib of Beef

Menu items subject to change

## Fish

- Herb Marinated Grill Salmon
  - With peanut and walnut salsa
- Yucca Crusted Halibut
  - With a mango and apricot marmalade
- Citrus Marinated Sea Bass
  - With orange reduction
- Grilled Tuna
  - With black olive and sun dried tomato Nicoise
- Seared Teriyaki Salmon
  - With crisp fried onions and a lemongrass glaze
- Grilled Atlantic Salmon
  - With herb, lemon and chive beurre blanc
- Pan Seared Sea Bass
  - Dusted with porcini mushrooms with lemon dill beurre blanc
- Baked Filet of Sea Bass
  - With tarragon oil and papaya salsa

## Veal

- Roasted Veal Chasseur
- 1<sup>st</sup> Cut Grilled Veal Chop
  - With a port wine reduction
- Veal Ragout
  - With shallots, mushrooms and a chardonnay wine sauce
- Grilled Veal Chop (10oz.)
  - Served with citrus demi
- 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

Menu items subject to change

## Combination Entrees

Chicken and Veal Forestiere

Prime Rib of Beef and Chicken

## Vegetarian Alternatives

Grilled Vegetables Towers

Served with a roasted red pepper sauce

Moroccan Tofu Wellington

With a sweet pea puree

Caramelized Red Onion and Sage Risotto Cake

Wild Mushroom Ragout in a Phyllo Rose

Antipasto Phyllo Puff

assortment of grilled vegetable in a phyllo puff with tomato coriander salsa

Menu items subject to change

# CHILDREN'S MENUS

## Appetizers

Caesar Salad

Crudite and Dip

Green Salad

With choice of dressing

## Entrees

Chicken Fingers and Fried

Mini Chicken Kebabs with lemon rice and Tzatziki

Fish and Chips

Lamb Kebabs with Greek Style Potatoes

## Pasta

Dry Pasta

Penne

Farfalle

Fusilli

## Sauces

Tomato Basil

Carbonara

Roasted Red Pepper Cream

## Dessert

Trio Flavoured Sorbet in Chocolate Cups

Trio Flavoured Parve Ice Cream in Chocolate Cups

Unlimited Pop and Juice

Dinner menu includes one appetizer, one entree OR one pasta and one dessert

An additional charge will apply for a four course diner including pasta

Menu items subject to change

## DESSERT

Apple and Strawberry Feuillete

Served with berry coulis

Trio of Sorbets

Mango, raspberry and lemon ice in a chocolate cup

Tartufo Atlantica

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

Tropical Berries and Mango Ice

Raspberry Mousse in a Chocolate Cup

Cappuccino Parve Cheesecake

Seasonal Fruit Flan

Passion Fruit Bavarois

Served with chocolate sauce

Chocolate and Praline Parfait

Served with a maple syrup crème anglaise

Pear Mousse Delight

Served with a soft caramel sauce

Hazelnut Macarons

Served with a coffee anglaise

Strawberry Sfoglia

layers of phyllo pastry with a custard filling and fresh strawberries

Lemon Curd Tart

With burnt sugar crisp over berry coulis

Frozen Lemon Meringue Mousse Cake

Over dark chocolate pond

Peach Strudel

With warm vanilla sauce

Fresh Sliced Marinated Strawberries

With late harvest Riesling sabayon in brandy snaps

Frozen Belgian Chocolate Cafe Mousse Cake

Over berry coulis

Flourless Chocolate Wedge

Over orange coulis

Sweet Temptation

A selection of biscotti, seasonal fruit tarts and chocolate truffles

Dessert Trio

Menu items subject to change

## DESSERT STATIONS

### Sundae Station

Chocolate and vanilla parve ice cream with assorted candy toppings

### Waffle Station

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

### Sweet Table Regular or Enhanced with Specialty Items

A delectable assortment of fresh seasonal fruit and berries, petit fours, cookies and Zuchter's own coffee blend and assorted teas

### Chocolate Fountain

100% warm Belgian chocolate cascading over skewers of strawberries, pineapple and other delectable Dried and fresh fruits

### Cappuccino Station

Espresso, cappuccino and lattes all freshly brewed in front of guests with an authentic espresso machine

The items above are only a selection of creative menu ideas that Zuchter Berk has to offer. Our account

Executive or chef would be pleased to discuss alternative cuisine.

Main course include package of assorted breads and either dips on table or celery carrots and olives

## ADDITIONAL SUGGESTIONS

### Bruschetta

### Biscotti and Truffle Plate

### Fresh Fruit Plate

### Fresh Fruit Table

an exotic display of tropical fruits

### Fresh Fruit & Pastry Tray

a colourful combination of fresh and French pastries

### Fresh Fruit & Pastry Table

displayed on an inviting table

### Late Night Deli Selection

Assorted deli meats, cheeses, condiments and assorted rolls

Menu items subject to change

Mashgeach fee \$600.00 for typical events.

Events requiring more supervision will be quoted individually

Kosher Facilities Supervision Fee \$150.00 supervised by the COR

Pricing subject to change. All prices are subject to tax



# SILVER KOSHER BAR SELECTIONS

Highballs:

Polar Ice Vodka, Wiser's Special Blend Rye, Ballentine's Finest Scotch, Beefeater Dry Gin, Lamb's

White Rum

Liqueurs: Amaretto, Triple Sec

House Red: Tierra Salvage Merlot

House White: Tierra Salvage Sauvignon Blanc

Standard Beer

Soft Drinks

Items subject to change/subject to availability

## GOLD KOSHER BAR SELECTIONS

### Highballs:

Absolut Vodka, Wiser's Special Blen Rye, Ballentine's Finest Scotch, Beefeater Gin, Lamb's White Rum,  
Tequila Sauza Silver, Jack Daniels, Chivas Regal 12yr Old, Beefeater 24 Gin

Liqueurs: Amaretto, Melon Liqueur, Triple Sec

House Red: Tierra Salvage Merlot

House White: Tierra Salvage Sauvignon Blanc

Port: Cockburn's Special Reserve

Standard Beer

Premium Beer

Soft Drinks

Sparkling Mineral Water

Items subject to change/subject to availability

All items subject to applicable tax and service charges

## PLATINUM KOSHER BAR SELECTION

Highballs:	Wiser`s Special Blend Rye	Cognac:	Courvoisier VS
	Ballentine`s Finest Scotch	Liqueurs:	Apple Liqueur
	Beefeater Dry Gin		Banana Liqueur
	Lamb`s White Rum		Cherry Liqueur
	Tequila Sauza Silver		Chocolate Liqueur
	Jack Daniels		Coffee Liqueur
	Chivas Regal 12yr Old Scotch		Peach Liqueur
	Beefeater 24 Gin		Melon Liqueur
	Glenlivet 12yr Old Scotch		Triple Sec
	Absolut Vodka		
	Grey Goose Vodka		
House White:	Tierra Salvage Sauvignon Blanc	Standard Beer	
House Red:	Tierra Salvage Merlot	Premium Beer	
Port:	Cockburn`s Special Reserve	Soft Drinks	
		Sparkling Mineral Water	

Items subject to change/availability without notice

All items subject to applicable tax and service charges



## Additional Requirements and Suggestions

### Additional Requirements

In-house Sound and Lighting Technician

\$500.00 plus tax

*Includes up to 7 hours*

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

Mashgiach Fee

\$600.00 plus tax

Events requiring more supervision will be quoted individually. Pricing subject to change

Kosher Facilities Supervision Fee

\$160.00 plus tax

Supervised by the COR. Pricing subject to change

Challah

\$75.00 plus tax & service charges

Includes challah bread and service

### Additional Suggestions

#### Ceremony Options

*Includes up to 1 hour of ceremony time*

THE GALLERY

\$900.00 plus tax

*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. Black grace chairs with ivory pads included.*

## MAIN ROOM – Options:

*Ivory coloured pipe and drape included. Please note when having the ceremony in the main room the sound & lighting technician requires to come in an hour earlier.*

\$1,100.00 plus tax

*Includes 1 wall of pipe and drape, set up, tear down, setting for meal. Pipe and drape across the front of the room.*

\$1,450.00 plus tax

*Includes 2-3 walls of pipe and drape, set up, tear down, setting for meal. Pipe and drape across the sides of the room.*

## Ceremony Décor

White Carpet	\$150.00 plus tax
Back wall & pipe	\$350.00 plus tax
Main room bar	\$350.00 plus tax
Canopy/Chuppah	\$400.00 plus tax

*Inquire about our package discounts!*

## Enhance your event!

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 \$100.00 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

#### 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, gold chargers & pinspot lights*

Lights, Camera, Action! \$550.00 plus tax

*Main room screen, lobby display & 8 LED lights*

*Price subject to change, some restrictions may apply*

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

"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