

*The  
Eglinton  
Grand*

In association with



**SUGGESTED MENUS**



# *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!*



## THE TIMELESS

*Includes choice of 6 hors d'oeuvres, one soup, one entrée, one dessert & Silver bar package*

### HORS D'OEUVRES

*choice of 6 based on 6 pieces per person*

### SOUP

Roasted Butternut Squash

*granny smith apple concassee*

Wild Mushroom

*olive oil crouton*

Caramelized Onion & Sweet Potato

Potato & Leek Soup

*with crisp fried leek garnish*

Chicken Soup

*with mini Matzo balls*

Minestrone

Consomme Atlantica

*with Mushroom Tortellini*

Fish Bisque

Carrot & Ginger Puree

Watercress & Potato

### ENTREE

*Entrees include breads, relishes and accompaniments for each table.*

*Potatoes & a medley of vegetables accompany all entrees.*

Supreme of Chicken

*with wild mushroom, wild rice and pine nuts  
served with a red wine shitake reduction*

Herb Crusted Chicken

*topped with burnt onion jam*

Chicken Atlantica

*boneless chicken breast stuffed with sweet peppers  
and spinach  
in a paprika cream sauce*

Herb Marinated Grilled Salmon

*with peach and walnut salsa*

### DESSERT

Chocolate and Praline Parfait

*served with maple syrup crème anglaise*

Cappuccino Parve Cheesecake

Lemon Curd Tart

*with burnt sugar crisp over berry coulis*

*Menu items subject to change*

### KOSHER SILVER BAR

*(maximum 7 hours)*

*All prices are subject to applicable tax and 16% service charge*



## THE ELITE

*Includes choice of 6 hors d'oeuvres, one salad, one entrée, one dessert, sweet plate & Silver bar package*

### HORS D'OEUVRES

*choice of 6 based on 6 pieces per person*

#### SALAD

Five Leaf Garden Salad  
*with your choice of dressing*

Leaves of Romaine  
*with Caesar dressing and pesto croutons*

Mixed Green Salad  
*with wild mushrooms, red and yellow cherry tomatoes, served with tossed herb vinaigrette*

Mediterranean Salad  
*Sweet peppers, red onion, cucumber & kalamata olives in a vinaigrette*

#### ENTREE

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

Supreme of Chicken  
*stuffed with sun dried tomatoes and black olives  
with a chardonnay sauce*

Apple & Cranberry Stuffed Chicken Breast  
*with orange demi glaze*

Grilled Atlantic Salmon  
*with herb lemon and chive beurre blanc*

Baked Filet of Sea Bass  
*with tarragon oil and papaya salsa*

Fresh Herb Marinated Beef Steak  
*with red wine jus*

#### DESSERT

Trio of Sorbet  
*mango, raspberry and lemon ice  
served in a chocolate cup*

Seasonal Fruit Flan

Peach Strudel  
*with warm vanilla sauce*

Frozen Belgian Chocolate Café Mousse  
Cake  
*over berry coulis*

#### LATE NIGHT

Biscotti & Truffle Plate  
*served one to each table.*

*menu items subject to change*

#### KOSHER SILVER BAR

*(maximum 7 hours)*

*All prices are subject to applicable tax and 16% service charge*



## **THE MAJESTIC**

*Includes choice of 6 hors d'oeuvres, one salad or appetizer, one entrée, one dessert,  
late night sweet table & Silver bar package*

### **HORS D'OEUVRES**

*choice of 6 based on 6 pieces per person*

### **SALAD**

#### **Baby Greens & Mandarin Orange**

*topped with spiced nuts and drizzled with a honey  
mustard vinaigrette*

#### **Butter Lettuce**

*radicchio chiffonade with sliced kiwi, strawberries  
& candied almonds, served with sweet poppy seed  
vinaigrette*

#### **Grilled Portobello Mushroom**

*& roasted red peppers, served on a bed of five leaf  
lettuce with tangerine vinaigrette*

#### **Baby Spinach Salad**

*and hearts of Boston lettuce with roasted red  
peppers in a kiwi mandarin vinaigrette*

### **OR**

### **APPETIZER**

#### **Yukon Gold Potato Gnocchi**

*toasted in olive oil, roasted Roma tomato and  
cracked pepper*

#### **Teriyaki Salmon**

*over a bed of Asian lo mein*

**The Majestic continued.....**

**ENTRÉE**

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

Thyme Infused Chicken Supreme

Citrus Marinated Sea Bass  
*with orange reduction*

Peppercorn Beef Filet  
*with Portobello mushroom demi glaze*

Prime Rib of Beef  
*au jus*

Braised Beef Short Ribs  
*with merlot reduction*

Prime Rib of Beef & Chicken

**DESSERT**

Apple & Strawberry Feuilleté  
*served with berry coulis*

Tartufo Atlantica  
*chocolate ice cream with a raspberry centre,  
served in a sugar waffle bowl*

Pear Mousse Delight  
*served with a soft caramel sauce*

Flourless Chocolate Wedge  
*over orange coulis*

**LATE NIGHT  
Sweet Table**

*A delectable assortment of fresh seasonal fruit and berries, petit fours and cookies*

*Menu items subject to change*

**KOSHER SILVER BAR**

*(maximum 7 hours)*

*All prices are subject to applicable tax and 16% service charge*

## 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 Rolls 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 SELECTIONS

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 Asparagus Tip and Mustard Mayo  
Mini Grilled Vegetable 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  
Black Olive Tapenade with Smoked Chicken En Croute  
Smoked Salmon Bouchés  
Assorted Pinwheel Wraps  
Smoked Salmon on Toasted Baguette with Capers  
Smoked Salmon Roulade  
Vegetable Frittata with Hummus 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 Smoked 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 Artichoke Tapenade  
Salmon Tartare on Crispy Won Ton with Sweet and Sour Mustard Sauce  
Chef's Bruschetta  
Cognac Pate on Pumpernickel  
Smoked Chicken and Mango in Rice Paper

*Menu items subject to change*



## 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 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*



## PLATINUM KOSHER BAR SELECTIONS

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

*Items subject to change/subject to availability*



## **ROOM RENTAL RATES**

### **Saturday**

Minimum 175 adults - waived  
Minimum 150 adults - \$1,500.00  
Minimum 125 adults - \$3,000.00  
Minimum 100 adults - \$4,500.00

### **Friday and Sunday**

Minimum 175 adults - waived  
Minimum 150 adults - \$1,250.00  
Minimum 125 adults - \$2,500.00  
Minimum 100 adults - \$3,600.00

*Pricing is subject to 13% HST*



### **ONSITE CEREMONY**

Includes up to 1 hour of ceremony time

### **THE GALLERY**

seats up to 200 guests

*The Gallery at the Eglinton Grand, is an intimate ceremony room & boasts skylights over an elevated ceremony area. Its art deco décor perfectly compliments the style of the main ballroom.*

\$1,000.00

### **MAIN ROOM**

seats up to 320 guests

*Ivory coloured pipe & drape included to hide preset dinner tables. Please note when having the ceremony in the main room the sound & lighting technician is scheduled & invoiced for one additional hour.*

One wall of draping – recommended for under 225 guests

\$2,500.00

Two to three walls of draping (confirmed with final floorplan) – recommend for over 225 guests

\$3,500.00

*Pricing is subject to 13% HST*



Upgraded "ALL IN" Ceremony package:

White carpet

Canopy/chuppah

Wall of draping in gallery room

Main room bar covered

Officiant provided courtesy of Enduring Promises

\$1,000.00

**\*\*Added to either ceremony space\*\***

Option to schedule officiant for rehearsal available at \$150.00

*Pricing will not be reduced should items be removed from above package options  
as pricing is reduced overall*

ALA CARTE DÉCOR PACKAGE PRICING

White carpet - \$150.00

Canopy/chuppah - \$400.00

Wall of draping in gallery room - \$350.00

Main room bar covered - \$250.00

Officiant provided courtesy of Enduring Promises - \$485.00

*Pricing is subject to 13% HST*



## **REQUIREMENTS**

In-house Sound & Lighting Technician \$500.00 up to 7 hours

*Price subject to change*

*\*Please note: If preferred DJ (Feedback Promotions or Sole Power Productions) is booked, fee is reduced to \$250.00 plus tax.*

*Sound & Lighting technician is onsite for the event, assists Entertainment for tie-in & setup, operates the in house lights & sound.*

*Complimentary podium & microphone provided for event. Wireless microphones available at an additional cost of \$175 plus tax.*

### **Socan & ReSound Fee**

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

*Price subject to change*

Background \$133.11

Dancing \$266.21

## **ENHANCEMENTS**

Marquee Signage \$200.00

Red Carpet \$150.00

Red Ropes \$150.00

Host Coat check :

Minimum rate \$125.00

Host coatcheck invoiced at \$1 per coat (over and above 125) based on final guest count

Pin Spotting \$35.00 per light

LED Up Lighting \$30.00 per light



Screen & Lobby Package \$350.00

Lobby:

*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.*

&

Main Room projector/Screen:

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

Piano \$250.00

*(Pianist and/or tuning available at an additional cost upon request, tuning must be reserved via Eglinton Grand)*

Black & White Gobo/monogram *starting at* \$100.00

Bride & Groom Chairs \$150.00

Gold Charger plates \$2.00 each

Linens *starting at* \$10.00 each

### **PACKAGE DISCOUNTS**

The Majestic Flair Package \$400.00

*Marquee Signage, Red Carpet and Stanchions & Ropes - metal stanchions with red velour ropes*

The Grand Trio Package \$10.00 per person

*Black Poly Linen, In house gold charger plates & pinspot lights*

*Grand trio is subject to service charge & tax*

Lights, Camera, Action! \$500.00

*Main room screen/lobby & 8 LED lights*

*Please note pricing is subject to change, some restrictions may apply.*

*Pricing subject to 13% HST*

## **POLICIES & PROCEDURES FOR EVENTS HELD AT THE EGLINTON GRAND**

### **Contract**

Each event is issued a Function Contract which outlines the event start & end time, per person price, minimum adult guest guarantee, menu, rental charges, applicable taxes, administrative/service charges, terms and conditions.

### **Deposit**

A deposit of \$5,000.00 is due upon signing of the contract. In addition, a post dated cheque, to be dated for 8 months prior the event date for \$5,000.00, is also required upon signing of the contract. Any items which are added to the function contract after the initial booking must be confirmed in writing by the convenor to The Eglinton Grands and will be added to the final invoice.

### **Final Payment**

All final payments must be RECEIVED IN FULL 7 BUSINESS DAYS PRIOR TO FUNCTION with certified funds. All bars billed on consumption will be estimated for final invoice purposes. If actual consumption is greater than the estimated amount, The Eglinton Grand will invoice the convenor for the difference.

### **Forms of Payment**

Please note that all prices in our contracts reflect a 4% cash/cheque payment discount. Should another form of payment be received, an additional 4% plus HST, will be applied.

### **Event Set-Up and Deliveries**

This will be advised & confirmed via the Sales department

The convenor/supplier is responsible for all delivery, setup and tear down of any items brought in.

The Eglinton Grand recommends each convenor/supplier provides their own transportation units such as dollies, carts, etc. The Eglinton Grand is not responsible for the removal of any and all garbage, boxes, etc. 3<sup>rd</sup> party suppliers are to be advised by convenor/supplier that all removal & tear down is to be completed once event ends.

The Eglinton Grand is not responsible for any items left behind.