EWG[1] EWG[2]

COCKTAIL PARTY ENGAGEMENT & SEASONAL PARTIES

EWG[1] EWG[2]
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES

CATERTRENDZ©
CULINARY PRODUCTION

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www.catertrendz.com
info@catertrendz.com

CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

60 Scarsdale Road # 113
Toronto, ON M3B 2R7

T (416) 386 9946
F (416) 386 1297

EWG[1] EWG[2]
EGLINTON WEST GALLERY
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www.facebook.com/eglintonwestgallery
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EWG[1] EWG[2]

The EWG – Eglinton West Gallery (EWG1 and EWG2) is located in midtown Toronto (Eglinton West Neighbourhood). They are unique event venues that offer an urban-industrial loft-style space to host weddings, social events, corporate functions, conferences, fashion shows etc. The 20,000 square foot facility is surrounded by drapery, windows, rustic steel, city brick and industrial age beamed wood ceilings.

The EWG properties are conveniently divided into two separate venues and can seat up to 350 guests as well as accommodate up to 650 guests for stand up cocktail style events. Depending on the function and size of your event, you may choose to utilize one room or move your guests between the venues. Host your upcoming event at the EWG and it is sure to be an unforgettable experience!

2301 Keele St.
Toronto, ON M3B 3Z9

T (416) 636 6747
F (416) 386 1297

EWG[1] EWG[2]

EGLINTON WEST GALLERY is the hottest new venue is Toronto. Opening in November 2018. this fabulous, open space is everything you are looking for.

- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- Warehouse Industrial Ceilings
- Acrylic & Reclaimed Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Rustic Ballroom Chandeliers
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Fully Handicap Accessible
- On-Site Event Supervisor

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 650 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The EWG Event Venue for an additional charge.

COAT CHECK

The Eglinton West Gallery has an exclusive coat check area.

REHEARSALS

Rehearsals are offered at no additional charge. Rehearsal times will be confirmed two weeks prior to the event date and will be based on availability. If a guaranteed date/time is required well in advance a $500.00 (plus HST) rental charge may apply.

PAYMENTS & DEPOSITS

A non-refundable deposit of $5,000.00 (EWG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

OPTION #1

COCKTAIL PARTY

$10.00 per person based on 4 pieces per person

4 PASSED HORS D'OUEVRES:

AVOCADO AND PARMESAN MILLE FEUILLE
Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES
With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE
Served with tamarind, ginger and sugar cane dip

FOREST MUSHROOM MINI TART
With thyme and aged cheddar cheese Topped with a matsuhisha style taboule salsa

SEARED SALMON

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the following options to the package at $3.00/guest

Sumo Slider: tonkatzu burger with cucumber and miso ailoi

Ginger Lime Shrimps served on daikon disks with wasabi cream and toasted black sesame seeds

Falafal with tahini in mini pita rounds

Mini Cornbread with jalapeno and asiago cheese, topped with asparagus ham salsa

Vietnamese Rice Paper Rolls with mint, cilantro, cucumber, spring onion, red pepper, with authentic Nam Pla sauce

Beet, Brown Sugar and Vodka cured lox, served on herbed mini waffle topped with sour cream

Goat Cheese and Roasted Cherry Tomato mini pie

Sea Bass Ceviche seasoned with cherry tomato, cilantro, lime and chili, served on bruschetta

Beef Carpaccio with horseradish and apple cider vinaigrette, topped with basil sprouts and shaved Parmesan

Beef Satay drizzled with sesame vinaigrette, garnished with daikon peanut salsa

BBQ Hoisin Duck with caramelized shallots

Coconut curried Shrimp with a ginger jam for dipping

Sweet Potato Corn Fritters with pineapple salsa

OPTION #2

$38.00 per person based on 4 hors d'ouevres per person plus 2 food stations

4 PASSED HORS D'OUEVRES:

AVOCADO AND PARMESAN MILLE FEUILLE
Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES
With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE
Served with tamarind, ginger and sugar cane dip

FOREST MUSHROOM MINI TART
With thyme and aged cheddar cheese Topped with a matsuhisha style taboule salsa

SEARED SALMON

2 INTERACTIVE FOOD STATIONS

ITALIAN STREET FOOD MARKET STAND

Enjoy the flavors of Italy at our market stand; Baskets of warm focaccia and ciabatta buns that are made to order by a chef. Platters of Veal Scaloppini, Eggplant Parmesan, sliced bocconcini, provolone, cured ham, spicy sausage and salami made into mouth watering sandwiches with toppings of hot peppers, sliced olives, marinated mushrooms, roasted peppers and a variety of mustards

AUTHENTIC SHAWARMA STATION

Homemade Shawarma with our unique Mediterranean spices, carved to order and served with fresh pita, crispy cabbage salad, tomato mint salad, hummus, tahini, onion, sumac salad and hot peppers

ADDITIONAL INTERACTIVE FOOD STATIONS:

Banh mi Vietnamese Station

Savoury Belgian Waffle Station

Sweet Belgian Waffle Station

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the options listed on page 4 to the package at $3.00/guest

OPTION #3

$50.00 per person

SEASONAL SPECIAL

3-COURSE PLATED DINNER

(Can be presented as a buffet set up)

PRE-SET ON TABLES:
Assorted fresh artisan breads with herbed butter

FIRST COURSE:
Mixed Greens with cucumber curls, julienne carrots, spiced nuts with mustard vinaigrette

MAIN COURSE:
Apple Cider and Honey Brine Roast Turkey Cranberry Sauce and Gravy
Mashed or Roasted Potatoes
Winter Roasted Root Vegetable Medley

DESSERT:
Pumpkin Pie with fresh whipped cream
Coffee and Tea

OR CHOOSE FROM

MAINS:
Asian Five Spice Brine Roast Turkey;
Thyme, Butter and Pickled Lemon Chicken;
Agave, Orange and Herbs Pork Rib Roast with Orange jus;
Pepper Mustard Beef Rack served with balsamic and pearl onion demi-glace;

SIDES:
Basmati and wild rice with winter herbs;
Butter and Fresh Oregano roasted purple potatoes;
Sweet Potato Disk caramelized with extra virgin olive oil;
Roasted Yukon Gold Potatoes with onions and balsamic;
Baby Carrots with Ginger and Butter;
Seasonal Roasted Vegetable Medley with sea salt and extra virgin olive oil

DESSERTS:
Decadent Chocolate Cake with coffee cream anglais;
Caramel Apple Crumble Tart;
Lemon Orange Meringue Tart;
Praline Profiteroles;
Pear and Frangipan Tart

COFFEE AND TEA SERVICE

$3.00/Guest

Freshly-Brewed Regular and Decaffeinated Coffee and Teas
Cream, Milk, Sugar, Sweetener, and Lemon Slices

RECEPTION STATIONS

BEEF CARVERY STATION
$9.00/Guest

Hand carved pickled Corn Beef, CaterTrendz own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

RISOTTO STATION
$7.00 /Guest

Mild Mushroom Risotto with Pesto and freshly grated Parmigiano, Regiano and Grilled Antipasto Vegetables with Balsamic drizzle

MASHED POTATO STATION
$7.00 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Grated Cheese and Sour Cream presented in Martini Glasses

ASIAN STATION
$9.00 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Shrimps)

ENTREE OPTIONS
A Choice of One of the following options:

BACON WRAPPED BEEF TENDERLOIN
$7.50 /Guest

Served with asparagus spears and bernaise sauce

PRIME RIB OF BEEF
$9.00 /Guest

Served au jus with sautéed mushroom and peppercorn jus

LATE NIGHT SWEET STATIONS
$12.00/Guest

A delectable assortment of fresh seasonal fruit and berries, assorted mini pastries, cookies, biscotti, mini squares & tartlets, served with own house coffee blend and assorted teas.

ALCOHOL UPGRADES:

STANDARD BAR

(Based on 7 hours of service, includes bar staff) $35.00 per person

Standard Bar Includes Vodka (Sky, Absolute, Russian Standard), Rye Whiskey (Canadian Club, Gibson's Finest), Irish Whiskey (Jameson's), Rum (Captain Morgan, Lambs, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine), Tequila (El Jimador), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), EWG House Red and EWG House White Wine, Assorted Soft Drinks (coca cola products) and Fresh Juice (orange, apple & cranberry juice)

PREMIUM BAR

(Based on 7 hours of service) $45.00 per person

Everything the standard bar has to offer plus the following:
Includes a sparkling wine toast with Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Gaston), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto), Beer (Steam Whistle Pilsner, Heineken, Corona), Wine (20 Bees Premium Cabernet Merlot and 20 Bees Premium Riesling)

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min $800 spend per bar set up)

Standard Rail Drink - $7.50
Vodka (Sky, Absolute) Rye (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs), Gin (Beefeater, Bombay), Scotch (Grants, Ballantine), Tequila (El Jimador)

Premium Rail Drink - $9.50 each
Vodka (Grey Goose, Belvedere), Rye (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch (Chivas, Glenlivet 1824), Tequila (Tromba)

Domestic Beer - $5.00
Budweiser Lite, Alexander Keith's Pale Ale, Canadian

Upgraded Beer - $7.00
Steam Whistle Pilsner, Heineken, Corona

Ontario Craft Beers (priced a la carte)
Creemore Springs, Mill St. Organic - $7.00
Boshkung 35+118 Cream, Beau's Lug Tread - $8.00

House White and Red Wine - $7.00 per glass
20 Bees White and Red Wine - $9.00 per glass

No Alcoholic Beverages
Assorted Soft Drinks (coca cola products) and
Fresh Juice (Orange, apple & cranberry juice) - $4.50
Fresh brewed coffee and tea - $3.00

Additional Bartenders - $32.00 per hour, minimum 5 hours.
Please consult your sales executive for pre purchased drink tickets and special pricing.

ADDITIONAL BAR UPGRADES

Add Ontario Craft Beers (Creemore Springs, Boshkung 35+118 Cream Ale, Mill St. Organic & Beau's Lug Tread) - $5.00 per person

Upgrade White Wines
East Dell Pinot Grigio - $4.00 per person
Rutherford Morgan Bay Chardonnay - $5.00 per person
Dan Aykroyd Sauvignon Blanc - $4.00 per person

Upgrade Red Wine
East Dell Black Cabernet - $4.00 per person
Rutherford Morgan Bay Cabernet - $5.00 per person
Dan Aykroyd Cabernet Shiraz - $4.00 per person

Don't see your favourite spirit, beer or wine. Speak to your account executive.
We are known to be creative!

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

$12.00 per person

Assorted Soft Drinks (coca cola products) and Fresh Juice (Orange, apple & cranberry juice), Plus 2 Speciality drinks included

WINE AND BEER PACKAGE

$18.00 per person based on 2 hours service

White Wine (Benchmark White, Santa Carolina Sauvignon Blanc, Vineland Estates Riesling), Red Wine (Benchmark Red, Lucky Goat Reserve, Lindeman's Bin 99 Pinot), Beer (Steam Whistle Pilsner, Budweiser Lite, Alexander Keith's, Stella Artois, Boshkung 35+118 Cream Ale) and Bottled Flat water

KEY DATES

Logistics Meeting	Approximately 4 – 6 weeks prior to event date
Final Guest Count Due	4 Business Days prior to event date
Event Itinerary & Vendor List	5 Business Days prior to event date
Final Floor Plan	5 Business Days prior to event date
Final Payment Due	7 Business Days prior to event date

Corporate Office
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