

# PROMOTIONAL DINNER PACKAGE





EWG<sup>1</sup> EWG<sup>2</sup>  
EGLINTON WEST GALLERY  
TORONTO'S PREMIER EVENT VENUES



**CATER TRENDZ**<sup>®</sup>  
CULINARY PRODUCTION





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## 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.

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



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-  [info@eglintonwestgallery.com](mailto:info@eglintonwestgallery.com)

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## EWG<sup>1</sup> EWG<sup>2</sup>

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. | T (416) 636 6747  
Toronto, ON M3B 3Z9 | F (416) 386 1297

EGLINTON WEST GALLERY is the hottest new venue in 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

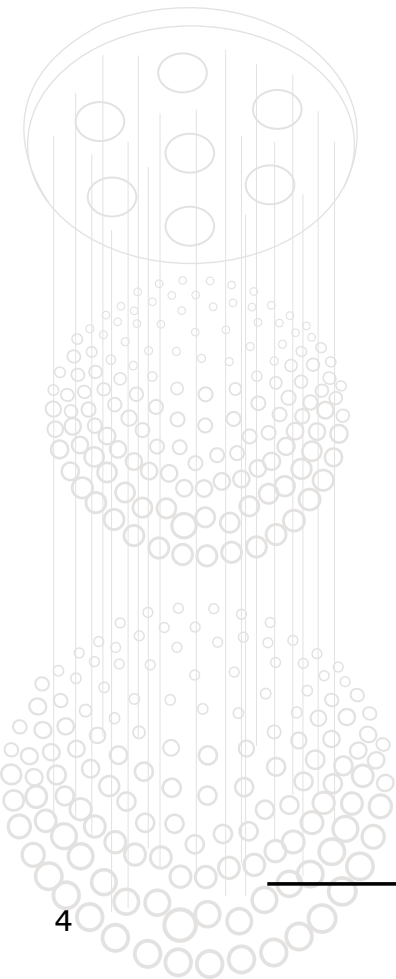
The Eglinton West Gallery has an exclusive coat check area.

## 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.



# 2019

## 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.

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	<b>MAY - DECEMBER</b>	<b>JANUARY - MARCH</b>	<b>APRIL</b>
<b>Saturday</b>	\$99 Per Guest (\$64 menu + \$35 bar)	\$94 Per Guest (\$64 menu + \$30 bar)	\$94 Per Guest (\$64 menu + \$30 bar)
<b>Friday &amp; Sunday</b>	\$96 Per Guest (\$64 menu + \$32 bar)	\$90 Per Guest (\$64 menu + \$26 bar)	\$92 Per Guest (\$64 menu + \$28 bar)
<b>Monday - Thursday</b>	\$92 Per Guest (\$64 menu + \$28 bar)	\$88 Per Guest (\$64 menu + \$24 bar)	\$88 Per Guest (\$64 menu + \$24 bar)

### ROOM RENTAL CHARGES

	<b>MONDAY – FRIDAY</b>	<b>JANUARY – MARCH</b>	<b>APRIL – DECEMBER</b>
<b>EWG1</b>	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500
<b>EWG2</b>	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500

\*Tax & Service Charge are additional

### OPEN BAR SELECTIONS:

(Based on 7 hours of service, includes bar staff)

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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)

# 2020

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	<b>MAY - DECEMBER</b>	<b>JANUARY - MARCH</b>	<b>APRIL</b>
<b>Saturday</b>	\$101 Per Guest (\$66 menu + \$35 bar)	\$96 Per Guest (\$66 menu + \$30 bar)	\$96 Per Guest (\$66 menu + \$30 bar)
<b>Friday &amp; Sunday</b>	\$98 Per Guest (\$66 menu + \$32 bar)	\$92 Per Guest (\$66 menu + \$26 bar)	\$94 Per Guest (\$66 menu + \$28 bar)
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## PASSED HORS D'OEUVRES:

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A SELECTION OF THE FOLLOWING  
OPTIONS: (3 PIECES PER PERSON)

### HOT

Mini Beef Slider Burger With  
Chipotle Aioli on Sesame Egg Bun

Grilled Cheese Squares with Smoked  
Applewood Cheddar

Additional Hors D'oeuvres available at \$3 each

### COLD

Mini Puff Tart With Goat Cheese  
and Roasted Fig Compote

Mini Taco with Shredded Chicken and  
a Tomato Avocado Corn Relish

## ON THE TABLE:

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Deluxe Bread Display to include Freshly Baked Artisan  
Breads & Flatbreads Served With Butter Curls

## PLATED MENU:

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### APPETIZER COURSE

A Choice of one of the following options:

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#### EWG CAESAR SALAD

Crisp Romaine lettuce with homemade  
creamy garlic dressing, mesquite smoked  
bacon, shaved Parmesan cheese and  
sweet chili croutons

**OR**

#### HEARTY SALAD

Mixed baby greens, roasted pear, grilled  
fennel, carrot curls and cherry tomatoes  
tossed with lemon herb vinaigrette

## ENTREE COURSE

A Choice of one of the following options:

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### **MUSHROOM CHICKEN SUPREME**

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

**OR**

### **BASIL CHICKEN SUPREME**

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

**OR**

### **CHICKEN ROULADE**

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

**OR**

### **EGGPLANT INVOLTINI**

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

## DESSERT COURSE

A Choice of one of the following options:

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### **LEMON BRÛLÉE TART**

With burnt sugar crisp and French vanilla crème

**OR**

### **STRAWBERRY AND APPLE CRISP**

Served with vanilla crunch ice cream

**AND**

### **COFFEE AND TEA SERVICE**

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



# AVAILABLE UPGRADE OPTIONS:

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## COCKTAIL RECEPTION STATIONS

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### **BEEF CARVERY STATION**

\$11.00/Guest

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

### **ANTIPASTO BAR**

\$13.00 /Guest

Sliced Prosciutto, Soppressata, Carved Parmesan Cheese, Marinated Olives, A Selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

### **SUSHI STATION**

\$14.00 /Guest

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 guests.

### **DELUXE ANTIPASTO**

\$18.00 /Guest

Choice of two fish options below added to Antipasto Bar

- Seafood Salad
- Fresh P.E.I Mussels (Sauce Tbd By Client)
- Scallops
- Shrimp Cocktail Tower
- Flash Fried Calamari
- Smoked Salmon Platters

## ENTREE OPTIONS

A Choice of One of the following options:

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### **DUAL PLATE UPGRADE - CHICKEN & BEEF**

\$8.00 /Per Order

### **CALDO VERDE SOUP**

\$9.00 /Guest

### **BEEF TENDERLOIN UPGRADE**

\$9.50 /Per Order

### **PRIME RIB OF BEEF**

\$9.50 /Per Order

### **SALMON ENTRÉE UPGRADE**

\$4.50 /Per Order

### **BASIC PASTA COURSE**

\$9.00 /Guest & Up

## LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

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### **SWEET STATION**

\$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.

### **POUTINE STATION**

\$725.00 (Flat Fee - Serves 150 guests)

The Standard: Served with Gravy, Ketchup and Cheese Curds

The Canadian: Maple Bacon, Cheddar Cheese & Gravy

The Quebecoise: Montreal Smoked Meat, Cheese Curds, Gravy & a skewered pickle slice

### **SLIDER STATION**

\$9.95 /Guest

With a Variety of toppings and served with shoestring fries:

- Sumo Slider, Wagyu beef burger, shitake mushroom, wasabi aioli
- Lamb Burger, spicy tomato bhaji
- Halloumi Burger, Greek tzatziki, black olive

### **PULLED PORK**

\$13.00 /Guest

Mini Pulled Pork Buns

Regular French Fries and Sweet Potato Fries

to include Mayonnaise, Gravy and Ketchup

### **SEAFOOD STATION**

\$24.00 /Guest

An Assortment of Frutti de Mare, Bacalhau (Cod Fish Cakes), Rissois de Camerao, Grilled and Chilled Shrimp with classic Seafood Sauce and Lime Aioli, Teriyaki Salmon Skewers, Smoked Salmon Side with Pumpernickel, Cream Cheese and Capers, Crab Legs, Lobster, Lobster Tails and Scallops. Assorted Smoked Fishes to include...Mackerel, Trout and Pickled Herring With an Assortment of Buns and Rolls

### **ALL NIGHT CAFÉ**

\$750.00

Have your guests enjoy a leisurely coffee at the EWG coffee bar while relaxing on our leather lounge furniture. From the start of dinner until 1:00 AM, our Barista will prepare for your guests their choice of cappuccino, espresso, latte, specialty coffees (Irish, Spanish etc.), hot chocolate & specialty teas. Assorted biscotti, wafers & cookies are also available for your guests. Can be served on china with the option of take-out cups for those who would like one to go on their way home.

# ALCOHOL UPGRADES:

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## PREMIUM BAR

(Based on 7 hours of service) Additional \$10.00 per person

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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)

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### **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.

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## ADDITIONAL BAR UPGRADES

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**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

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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

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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

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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



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