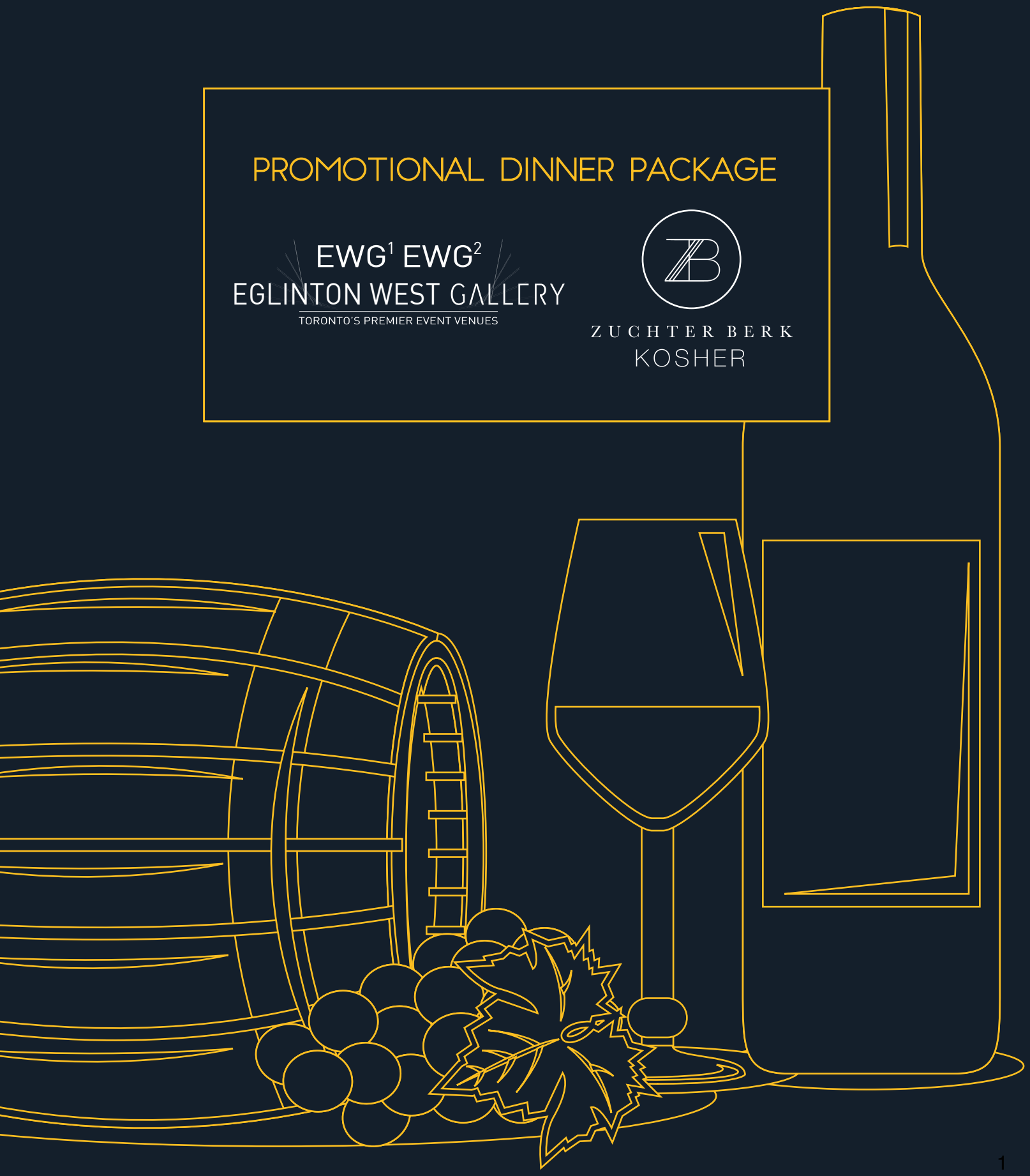
PROMOTIONAL DINNER PACKAGE

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

ZUCHTER BERK
KOSHER



www.facebook.com/koshertoronto

www.twitter.com/ZuchterBerk

www.zbcaterers.com

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ZUCHTER BERK

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

T (416) 386 1086 | F (416) 386 1297

www.facebook.com/eglintonwestgallery

www.eglintonwestgallery.com

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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 in Toronto. Opened in January 2019, 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
- Acrylic Bar

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.

2020
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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$103 Per Guest ($68 menu + $35 bar)	$103 Per Guest ($68 menu + $35 bar)	$103 Per Guest ($68 menu + $35 bar)
Friday & Sunday	$103 Per Guest ($68 menu + $35 bar)	$98 Per Guest ($68 menu + $30 bar)	$98 Per Guest ($68 menu + $30 bar)
Monday - Thursday	$98 Per Guest ($68 menu + $30 bar)	$93 Per Guest ($68 menu + $25 bar)	$93 Per Guest ($68 menu + $25 bar)

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
EWG1	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500
EWG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500

*Tax & Service Charge are additional
**Mashgeach Fee: TBD

OPEN BAR SELECTIONS:

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

Standard Bar Includes regular brand spirits (Vodka, Gin, Rye, Rum Scotch) Domestic Beer, our Red and White House Wine, Soft Drinks, Juices, Mineral Water.
Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila)

2021
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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$105 Per Guest ($70 menu + $35 bar)	$105 Per Guest ($70 menu + $35 bar)	$105 Per Guest ($70 menu + $35 bar)
Friday & Sunday	$105 Per Guest ($70 menu + $35 bar)	$100 Per Guest ($70 menu + $30 bar)	$100 Per Guest ($70 menu + $30 bar)
Monday - Thursday	$100 Per Guest ($70 menu + $30 bar)	$95 Per Guest ($70 menu + $25 bar)	$95 Per Guest ($70 menu + $25 bar)

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER
EWG1	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500
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*Tax & Service Charge are additional
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PASSED HORS D'OEUVRES:

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

HOT

Mini Beef Slider Burger With Chipotle Aioli on Sesame Egg Bun

Chicken Mango Spring Rolls With Chili Dip

Additional hors d'oeuvre available at $3 each

COLD

Tomato Basil Tartlet

Smoked Salmon Rosette on Chive Blini

ON THE TABLE:

Deluxe Bread Display to include Freshly Baked Artisan Breads & Flatbreads Served With homemade red pepper hummus

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

ZB CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, 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:

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

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

ACCOMPANIED WITH:

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

DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package selection

Add the following options to the package at $6.00/guest
(Addition increases selection to 5 Pieces of Hors d'oeuvres per person)

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

$14.50/Guest

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

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.

HARVEST STATION

$9.15 /Guest

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

ASIAN STATION

$10.50 /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 Vegetarian)

ENTREE OPTIONS

A Choice of One of the following options:

BEEF MEDALLION UPGRADE
$9.95 /Guest

Herb crusted beef medallion
served with merlot sauce

PRIME RIB OF BEEF UPGRADE
$11.50 /Guest

Served au jus with sautéed mushroom
and peppercorn jus

LATE NIGHT SWEET STATIONS

$14.50/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:

PREMIUM BAR

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

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, Canadian Coor's Light; Stella; Heineken. Our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacadi Superior Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Kahlua; Grand Marnier; Cognac

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min $800 spend per bar set up) Available Monday to Friday only

House Wine - $8.00 per glass
Domestic Beer - $5.00
Import Beer - $7.00
Standard Rail Drink - $7.50
Premium Mix Drink - $9.50
Soft Drink - $4.50
Fresh Juice - $4.50

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	10 Business Days prior to event date
Final Payment Due	7 Business Days prior to event date

Corporate Office
T (416) 386 9946
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