

CORPORATE BREAKFAST PACKAGE

EWG¹ EWG²
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES



CATERTRENDZ®
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

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EWG¹ EWG²
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES

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EWG¹ EWG²

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
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EGLINTON WEST GALLERY Toronto's hottest venue. 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
- Free WiFi
- 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
- 2 x 60" Flat Screen LED TV

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. Coat check fee: \$300.00.

SOCAN FEE

Flat Fee of \$148.00 applied to every event.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$6,000.00 (EWG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

EWG	S	M	T	W	T	F	S
January 1 - April 15	\$1,250	No fee	No fee	No fee	No fee	No fee	\$1,500
April 16 - December 31	\$2,900	No fee	No fee	No fee	\$1,250	\$1,800	\$4,900

* The room rental fee is subject to a minimum F&B spend.

**18% service charge and 13% tax is over and above the room fees

***For a booking within 2 months, a room rental discount may apply

BREAKFAST

For those that are up with the sun

CLASSIC CONTINENTAL:

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Fresh baked bagels, whole wheat, sesame, plain or pretzel with light and regular creamed cheese

Assorted jams, marmalades, whipped butter and peanut butter.

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE
TABLE SERVICE

\$16.95 per person
\$17.95 per person

If less than 30 guests an additional \$4.00 per person charge will apply

Add Fresh Fruit Platter \$8.00 per person

BREAKFAST

For those that are up with the sun

HUNGRY EARLY RISER

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Scrambled eggs with fresh herbs

Canadian bacon and Ontario breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$22.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

PRETEND WE'RE EXECUTIVES

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Poached eggs with hollandaise or scrambled eggs with fresh herbs

Canadian peameal bacon and Ontario turkey breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Mushroom stuffed breakfast crepes with creamy velouté

Fresh smoked salmon with capers, fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Assorted breakfast cereals served with seasonal berries

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$27.50 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

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HEALTHY START BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Yoghurt parfait station – oats and granola, fresh fruit selection, honey

Selection of fruit pastries, muffins and loaves

Butter and preserves

Hard boiled eggs

Warm buttered English muffins

Sliced fresh fruits

Fresh brewed coffee and tea selection

BUFFET PRICE

\$31.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

THE FULL BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Selection of morning fruit pastries, croissants, muffins and loaves

Butter and preserves

Farm fresh Ontario scrambled eggs

Maple bacon

Kitchener county breakfast sausages

Smashed Yukon golds and baby red potato hash

Assorted Canadian cheeses

Fresh bread and cracker display

Fresh sliced fruits

Fresh brewed coffee and selection of teas

BUFFET PRICE \$34.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

THE BAY STREET BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Selection of morning fruit pastries, croissants, muffins and loaves

Butter and preserves

Assorted Greek style yogurts

Gourmet eggs Benedict with Canadian peameal bacon and Hollandaise

Gourmet egg frittata sandwiches

Roasted pepper, pesto and mozzarella

Mushroom asparagus and shaved Parmesan

Bacon, tomato and avocado with Quebec Brie

Grilled turkey sausages

Three potato hash

Toasted bagels with east coast heritage smoked salmon, onions, tomatoes, lettuce and herb cream cheese

Fresh sliced fruits

Fresh brewed coffee and selection of teas

BUFFET PRICE \$37.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

Add on Quiche:

\$10.95 per person

Roasted pepper, spinach and goat cheese

Wild mushroom, asparagus and gruyere cheese

Grilled broccoli, caramelized red onions and aged Canadian cheddar.

AMAZING ITEMS

to enhance your morning breakfast spread

BREAKFAST BURRITOS:

scrambled eggs, black beans, guacamole, corn and tomato relish, pica Di gallo, roasted peppers and Monterey Jack cheese.

Add \$7.95 per person

YOGURT PARFAIT (3 OZ PORTION):

Balkan plain or Greek style yogurt with a layer of homemade crunchy granola, topped with fresh and dried berries, served individually.

Add \$7.00 per person

FRITTATA:

Choose from market fresh vegetable frittata with grilled zucchini, bell peppers, red onion and cheddar or sauteed spinach, mushroom, feta and tomato.

Add \$7.00 per person

BUTTERMILK PANCAKES:

fresh strawberry, blueberries, raspberries, bananas with chocolate chips, whipped butter and Quebec maple syrup.

Add \$7.00 per person

STUFFED FRUIT FRENCH TOAST

Add \$8.00 per person

COUNTRY STEEL OATS AND MUESLI STATION

Add \$7.95 per person

THEMED BREAKS

\$12.00/Guest (Must be combined with a Lunch or Breakfast Menu)

MEXICANA

Blue and corn tortilla chips
with fresh salsa
Guacamole
Warm empanada and
cheese quesadillas
Soft drinks and juices

BALLPARK

Popcorn, peanuts, chips
Mini wieners in a blanket
with ballpark mustard
Soft drinks and juices

YOGA ZEN

Yoghurt station with nuts
and fresh fruit compotes
Fresh sliced fruit selection
Pictures of flavoured
infused waters

** Taxes and Service Charge are additional.



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