AFTERNOON TEA









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CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

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

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 F (416) 386 1297



EWG¹EWG²

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.



SOCAN FEE

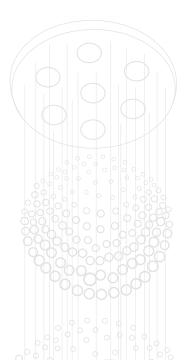
Flat Fee of \$158.00 applied to every event.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$6,000.00 is required at the time of booking, along with a signed contract. 19% Admin and Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

EWG	S	M	T	W	T	F	S
January 1 - April 15	\$1,500	No fee	No fee	No fee	No fee	No fee	\$2,100
April 16 - December 31	\$3,100	No fee	No fee	No fee	\$1,400	\$2,000	\$5,200



- * The room rental fee is subject to a minimum F&B spend.
- **19% admin & service charge and 13% tax is over and above the room fees
- ***For a booking within 2 months, a room rental discount may apply



AFTERNOON TEA

\$36.00/GUEST

Farm fresh egg and baby watercress on multi grain bread

Atlantic smoked salmon with dill mayonnaise on caraway bread

Baby cucumber and cream cheese on white bread

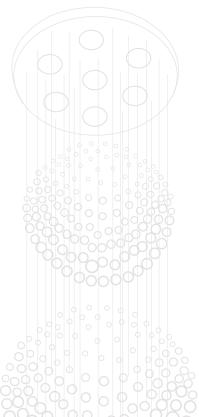
White tuna salad with diced peppers on white bread

Roast chicken salad with sage mayonnaise on rye bread

Warm raisin, cranberry, maple and plain scones served with homemade strawberry jam, lemon curd and clotted cream

A selection of French pastries

A choice of our specially selected teas and coffee





HIGH TEA

\$48.00/GUEST

A glass of Prosecco or Kir Royale

A selection of homemade finger sandwiches on artisan bread:

Farm fresh egg and baby watercress on white bread

Slow-cooked beef, cranberry onion chutney and wholegrain mustard on wholewheat bread

Atlantic smoked salmon with wasabi and lemon butter on caraway bread

Baby cucumber and cream cheese & chives on dark rye bread

Crab Salad with avocado & coriander on brioche

Glazed ham with English mustard on wholewheat bread

Prawn cocktail with iceberg lettuce on thinly sliced baguette

Coronation chicken salad on multigrain bread

Mini grilled vegetable wraps with hummus

Warm raisin, cranberry, maple and plain scones served with homemade strawberry jam, lemon curd and clotted cream

Individual Pâtisserie

A choice of our specially selected teas and coffee



ADDITIONAL ITEMS

May be added at an extra charge

WARM MINI SAUSAGE ROLLS WITH ENGLISH MUSTARD

\$5.25 each

ASSORTED BITE SIZE QUICHE

\$5.25 each

PROSCIUTTO WRAPPED MELON

\$5.25 each

GAZPACHO OR VICHYSSOISE SOUP SHOOTER

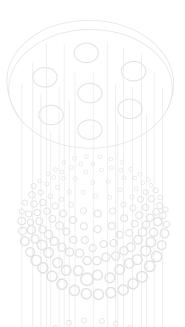
\$5.50 each

FRESH FRUIT SKEWERS

\$5.50 each

ANTIQUE TEA SETS (CUPS, SAUCERS, TEAPOTS)

may be rented at an additional charge



- * 13% HST Additional
- ** 19% Admin & Service Charge Additional
- *** Standard linens are included with a minimum spend of \$4000.00





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