

PROMOTIONAL INDIAN DINNER 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

| F (416) 386 1297

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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

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.

SOCAN FEE

Flat Fee of \$158.00 applied to every event.

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 \$6,000.00 (EWG) 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

CEREMONY FEES

INDOOR \$700.00

* 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

2024

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	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)
Friday & Sunday	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)
Monday - Thursday	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)	\$123 Per Guest (\$80 menu + \$43 bar)

OPEN BAR SELECTIONS:

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

STANDARD BAR

Vodka (Sky, Absolute, Stolli),
Rye Whiskey (Canadian Club, J.P. Wiser's)
Irish Whiskey (Jameson's),
Rum (Captain Morgan, Bacardi white)
Gin (Beefeater, Bombay),
Scotch Whiskey (Grants, Ballantine, J & B),
Tequila (El Jimador, Suaza Silver),
Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca),
Beer (Coors Lite, Alexander Keith's Pale Ale, Canadian),
In-House Red and In-House White Wine,
Assorted Soft Drinks (Coca-Cola Products) and Fresh Juice (Orange & Cranberry Juice)

2025

PROMOTIONAL MENU PACKAGE:

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	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	\$129 Per Guest (\$86 menu + \$43 bar)	\$129 Per Guest (\$86 menu + \$43 bar)	\$129 Per Guest (\$86 menu + \$43 bar)
Friday & Sunday	\$129 Per Guest (\$86 menu + \$43 bar)	\$129 Per Guest (\$86 menu + \$43 bar)	\$129 Per Guest (\$86 menu + \$43 bar)
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(Based on 7 hours of service, includes bar staff)

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Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca),
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Assorted Soft Drinks (Coca-Cola Products) and Fresh Juice (Orange & Cranberry Juice)

PASSED HORS D'OEUVRES:

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

Lamb or Goat Kebabs

Grilled Indian Pizza
(Veg or Meat)

Turmeric Jacket Potatoes
(filled with sour cream)

Crushed Plantain Cakes
with Tamarind Sauce

Vegetable Samosa with
Sweet Chili Sauce

Sweet Potato Fritters

ON THE TABLE:

West Indian Hummus (Masala & Cumin infused) With Freshly Baked Bread &
Butter Creole Shrimp for the tables (additional charge)

PLATED MENU:

APPETIZER COURSE

PLATED SALAD

Garden Greens,
Coconut Shavings, Tomatoes,
Cucumbers Pineapple
with a Spiced Vinaigrette

OR

SOUP

Lentil Soup with Mini dumplings

ENTREE COURSE

A Choice of one of the following options:

CHICKEN CURRY

Fragrant yellow curry sauce
with coconut milk and cumin

OR

BEEF OR LAMB WITH GREEN CURRY CREAM

ACCOMPANIED WITH

White Rice or Potatoes

Chana

Vegetable Medley (carrots, beans, peppers etc.)

OR

INDIAN SPICED CHICKEN STEW WITH RAITA

OR

STEAMED FISH WITH CREOLE SAUCE

DESSERT COURSE

OUR FAMOUS RICE PUDDING

AND

COFFEE AND TEA SERVICE

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

ALCOHOL UPGRADES:

PREMIUM BAR

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

Everything the standard bar has to offer plus the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot #40, Collingwood, Crown Royal), Rum (Havana Club Dark, Malibu Coconut Rum, Havana Anejo), 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, Courvoisier), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jägermeister, Amaretto, Aperol, Campari), Beer (Stella Artois, Heineken, Corona), In-House Red and In-House White Wine

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$900 spend per bar set up)

Standard Rail Drink - \$9.50

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 - \$10.50 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 - \$8.00

Budweiser Lite, Alexander Keith's
Pale Ale, Canadian

Upgraded Beer - \$9.00

Steam Whistle Pilsner, Heineken, Corona

Ontario Craft Beers (priced a la carte)

Creemore Springs, Mill St. Organic - \$9.00

Boshkung 35+118 Cream, Beau's Lug Tread - \$10.00

House White and Red Wine - \$8.00 per glass

20 Bees White and Red Wine - \$10.00 per glass

Non Alcoholic Beverages

Assorted Soft Drinks (Coca Cola products)
and Fresh Juice (orange & cranberry juice) - \$5.50
Fresh brewed coffee and tea - \$4.50

Additional Bartenders - \$38.00 per hour, minimum 6 hours.

Please consult your catering manager 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) - \$7.00 per person

Upgrade White Wines

East Dell Pinot Grigio - \$6.00 per person

Rutherford Morgan Bay Chardonnay - \$7.00 per person

Dan Aykroyd Sauvignon Blanc - \$6.00 per person

Upgrade Red Wine

East Dell Black Cabernet - \$6.00 per person

Rutherford Morgan Bay Cabernet - \$7.00 per person

Dan Aykroyd Cabernet Shiraz - \$6.00 per person

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

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$14.00 per person

Assorted Soft Drinks (Coca Cola products) and Fresh Juice (orange & cranberry juice), plus 2 Specialty Drinks included.

WINE AND BEER PACKAGE

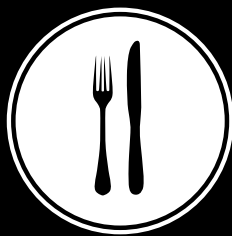
\$26.00 per person based on 2 hours service

White Wine (Tavernello Pinot Grigio), Red Wine (Tavernello Merlot), Beer (Molson Canadian, Alexander Keith's, Coors Light) and Bottled Flat waterwater

KEY DATES

Logistics Meeting
Final Guest Count Due
Event Itinerary & Vendor List
Final Floor Plan
Final Payment Due

Approximately 4 – 6 weeks prior to event date
7 Business Days prior to event date
7 Business Days prior to event date
10 Business Days prior to event date
7 Business Days prior to event date



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