

PROMOTIONAL 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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laptop www.eglintonwestgallery.com
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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 is required at the time of booking, along with a signed contract. 19% Admin and Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

| EWG1 | 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 |
| EWG2 | 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

*Tax & Service Charge are additional

**Daytime Events – Valet Parking Fee May Apply

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, Stoli),
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:

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 | \$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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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)

PASSED HORS D'OEUVRES:

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

HOT

Beef Slider with Chipotle Mayo,
Tomato, Arugula on Brioche Bun

Arancini Wild Mushroom Tomato
Bhaji Sauce

COLD

Torched Brie Crostini Red Pepper Jelly,
Charred Strawberry

Vietnamese Fresh Veggie Rolls in Rice Paper
with sweet chili sauce

Additional Hors D'oeuvres available at \$4.50 each and Up

ON THE TABLE:

Freshly Baked Artisan Bread Rolls & Flatbreads
Served with Butter Balls

Upgrade to Hummus and Babaganoush \$4.50/Guest

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

HEART OF ROMAINE

Romaine Heart Spears With
Crispy Pancetta, Toasted
Parmesan Tuile

Roasted Garlic Dressing

OR

HEARTY SALAD

Organic Baby Greens, Roasted
Bosc Pear, Grilled Fennel, Carrot
Ribbons and Cherry Tomatoes

Lemon Herb Vinagrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Pan Seared Breast of Chicken stuffed with Sauteed Wild Mushrooms, served with Chicken Demi Glace Blueberry Cider

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with Fresh Basil and Preserved Lemon served with Sweet Pepper Chutney

OR

MEDITERRANEAN CHICKEN SUPREME

Grilled Breast of Chicken stuffed with Arugula, Chickpeas, Sundried Tomato and Olives. Served with Chicken Demi Glace Vidal Blanc

ACCOMPANIED WITH:

Mashed Yukon Gold Potato
French Green Bean, Heirloom Carrot and Sweet Pepper Leek Bundle

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Grilled Eggplant Rolled around Tofu, Peppers, Zucchini and Heirloom Carrot, smothered in Fresh Tomato Basil Sauce, Served on Grilled Scallion Polenta with Leek tied Seasonal Vegetable Bundle

DESSERT COURSE

A choice of one of the following options:

CREME BRÛLÉE

With burnt sugar Crackling and Fresh Berries and Fruit Compote

OR

APPLE CRUMBLE

Served Warm, With Raisins, Crème Anglaise and French Vanilla 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:

COCKTAIL RECEPTION STATIONS

TAPAS (SMALL PLATES)

\$19.00/Guest

Grilled Chorizo, Cured Ham, Charred Tuna
Spanish Tortilla, Patatas Bravas
Marinated Garbanzo Beans, Artichokes
Olives, Mediterranean Cheeses,
Baguette Rustico
Plated for your guests at station

SUSHI BAR

\$17.00/Guest

Fish and Vegetarian Hosomaki, Nigiri,
California Rolls
Chef in traditional attire preparing at station
with wasabi, soy and pickled ginger,
presented on authentic platters and sushi
boats

ANTIPASTO BAR

\$16.50/Guest

Prosciutto, Soppressata, Carved Parmesan
Cheese, Grilled Balsamic Vegetables,
Marinated Artichokes, Marinated Olives,
Bocconcini & Tomato Salad
Focaccia & Flatbread

DELUXE ANTIPASTO

\$21.00/Guest

Choice of two fish options below added
to Antipasto Bar

- Frutti di Mare
- Fresh P.E.I Mussels in Tomato Wine Broth
- Seared Sea Scallops
- Shrimp Cocktail Tower with Cocktail Sauce
- Herb Breaded Fried Calamari
- Torched Salmon Skewers
- Icelandic Smoked Salmon

ENTREE OPTIONS

A Choice of One of the following options:

DUAL PLATE UPGRADE - CHICKEN & BEEF

\$12.00/Per Order

BEEF RIB EYE UPGRADE

\$13.50/Guest

BEEF SHORT RIB LONG BONE

\$14.00/Per Order

BEEF TENDERLOIN UPGRADE

\$15.00/Per Order

SALMON ENTRÉE UPGRADE

\$7.00/Per Order

CHOOSE ANY PASTA COURSE

\$12.00/Guest & Up

CHOOSE ANY SOUP COURSE

\$12.00/Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$16.50/Guest

A beautiful display of fresh sliced fruits and berries, European mini cakes, cookies, biscotti & tartlets, served with own house coffee blend and assorted teas.

POUTINE STATION

\$850.00 (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 BAR

\$17.50/Guest

Choose three styles, served with shoestring fries:

Cheeseburger, tomato relish, chipotle mayo; Moroccan lamb, tahini, roasted pepper

Pulled pork, onion crisps, rainbow slaw; Tempura mahi, radish slaw, wasabi mayo

Grilled chicken, wild mushroom, Swiss cheese; Fried eggplant, halloumi, chermoula sauce

TACO BAR

\$15.75/Guest

Crispy mahi, pepper relish, avocado, vinaigrette slaw

jerk chicken, rice & peas, gravy, mango salsa

fried avocado, grilled tomato, peppers, rainbow slaw

PORTUGUESE SEAFOOD BUFFET

\$29.00/Guest

Baby lobster, crab legs, grilled shrimp, marisco seafood salad,

Portuguese codfish and shrimp rolls, P.E.I. mussels, tomato wine broth,

torched salmon skewers, smoked salmon, smoked mackerel and trout

lemon garlic butter, cream cheese and capers, cocktail sauce, lime aioli,

traditional Portuguese breads

ALL NIGHT CAFÉ

\$840.00

Have your guests enjoy a leisurely coffee at the YMG 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:

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

HouseWhite and Red Wine - \$8.00 per glass

20 BeesWhite 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

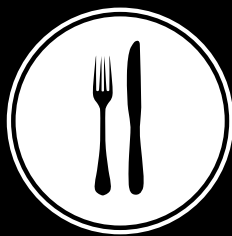
\$26.00 per person based on 2 hours service

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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