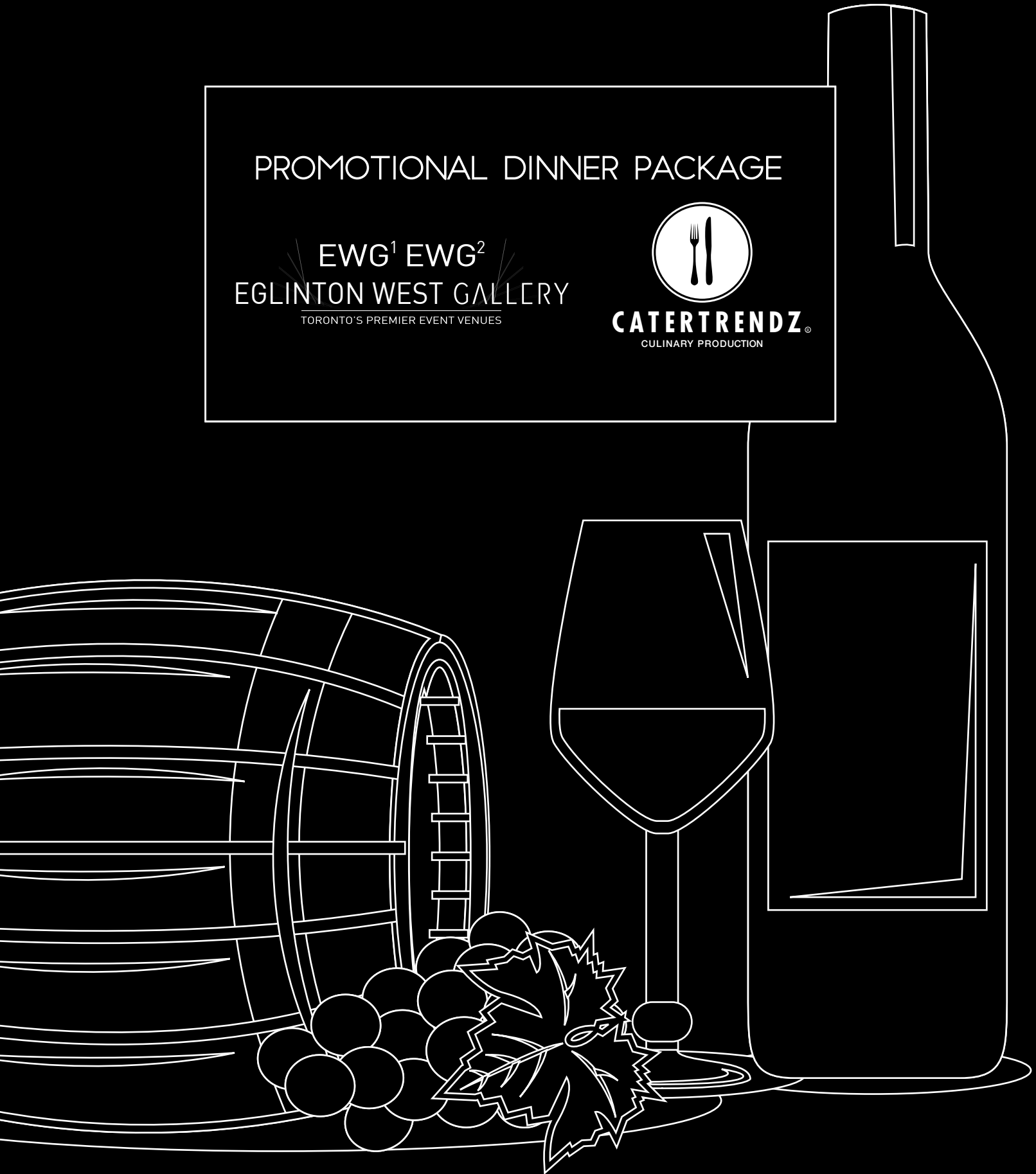


PROMOTIONAL DINNER PACKAGE





EWG¹ EWG²
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES



CATER TRENDZ[®]
CULINARY PRODUCTION








-  www.facebook.com/CaterTrendzCatering
-  [@catertrendz](https://www.instagram.com/catertrendz)
-  www.catertrendz.com
-  info@catertrendz.com

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.



-  www.facebook.com/eglintonwestgallery
-  www.eglintonwestgallery.com
-  info@eglintonwestgallery.com

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

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 \$168.00 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

2025 \$ 131 PER GUEST (C\$ 86 MENU + \$ 45 BAR)

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.

2026 \$ 139 PER GUEST (C\$ 92 MENU + \$ 47 BAR)

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.



PASSED HORS D'OEUVRES:

SELECT 5 OF THE FOLLOWING OPTIONS:

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

Mac & Cheese Truffle with
Herbed Breadcrumbs

Arancini Wild Mushroom with Tomato
Bhaji Sauce

Green Curry Chicken Satay with
Peanut Sauce

Vietnamese Fresh Vegetable Roll in Rice
Paper with Sweet Chili Sauce

Spiced Chicken Taco with Avocado, Corn
Relish, Rainbow Slaw

Torched Brie Crostini with Red Pepper
and Charred Strawberry Jelly

Mini Yorkshire Pudding with Braised Beef
Bourguignon and Pecorino

Smoked Cheddar Grilled Cheese
Fig Compote

Sweet Potato Frites with Chipotle Aioli

Additional Hors D'oeuvres available at \$4.90 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:

TUSCAN KALE AND BEET SALAD

Blueberry Raisins, Shaved Radish,
Toasted Chickpeas,
Grilled Focaccia, Pecorino

Carrot Ginger Vinaigrette

OR

HEARTY SALAD

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

Lemon Herb Vinaigrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Pan Seared Breast of Chicken stuffed with Sauteed Wild Mushrooms, 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

EGGPLANT INVOLTINI

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

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

DESSERT COURSE

Choose from the following options:

CREME BRÛLÉE

With burnt sugar Crackling and Fresh Berries and Fruit Compote

OR

APPLE CRUMBLE

Served Warm, With Raisins, Crème Anglaise
Add French Vanilla Ice Cream \$1.00

LATE NIGHT PASSED CANAPE BITES

Choose 2 from the following options:

Mini BLT Forks

Mini Caprese Pins

Spaghetti and Meatball Cup

Mini Brie Wedge with Dill and Smoked Salmon

Biscuit Bite with Caramelized Onion and Fig

Vegetable Spring Roll Plum Sauce

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

OYSTER BAR

\$17.50/Guest

Fresh selection of seasonal oysters horseradish, mignonette, lemon, hot sauce, vodka, On crushed ice. Chef attended
Minimum order of 100 guests

SUSHI BAR

\$19.00/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

\$18.00/Guest

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

DELUXE ANTIPASTO

\$23.00/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

\$15.00/Guest

BEEF UPGRADE

\$14.50/Guest & Up

New York Striploin bbq spice rub, grilled
Prime Rib Steak bone-in, garlic & herbs
Beef Short Rib long bone braised slowly, port wine, rich natural jus
Beef Tenderloin tournedos truffle butter glaze, pan seared

FISH ENTRÉE UPGRADE

\$9.00/Per Guest & Up (market price)

Canadian salmon fillet herb crusted, grilled, beurre blanc
Arctic Char cherry tomato relish, pan seared
Black Cod yuzu crust, pan roasted

CHOOSE ANY PASTA COURSE

\$14.00/Guest & Up

CHOOSE ANY SOUP COURSE

\$14.00/Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$18.00/Guest

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

POUTINE STATION

\$950.00 (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

\$16.75/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

\$31.00/Guest

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

Portuguese codfish and shrimp croquettes, mussels in 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

\$880.00

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

Bar Packages priced per person - Until 1:00 AM

STANDARD \$ 45

DELUXE \$ 55

Open bar for six hours - Closed during dinner
Wine on the table.

Bar Rail

True Theory Vodka, Canvas Gin, Bacardi Rum,
Sauza Tequila, Canadian Club Whiskey,
Johnnie Walker Red Scotch

House Wines

Heritage Estate House White
Heritage Estate House Red

Beer & Cider

Domestic Beer Selection &
Heritage Estate Ciders

Soft Drinks, Fresh Juices

Open bar for six hours - Closed during dinner
Wine on the table.

Bar Rail – standard package plus

Skyy & Belvedere Vodka, Tromba & 1800
Tequila, Bombay & Whitley Neill Gin, Havana
Club Rum, Lot 40 & Crown Royal Canadian
Whiskey, Jack Daniels Bourbon, Johnnie
Walker Black Scotch, St. Remy Cognac
Selection of Liqueurs and Aperitifs

House Wines

Heritage Estate Vidal Blanc
Heritage Estate Cab Franc

Includes a Sparkling Wine Toast

Heritage Estate Bubbly

Beer & Cider

Premium Beer Selection & Heritage Estate Ciders

Soft Drinks, Fresh Juices

PREMIUM \$ 65

Open bar for seven hours
Wine on the table.

Bar Rail – deluxe package plus

Grey Goose Vodka, Patron Tequila, Hendrick's Gin, El Dorado Rum,
Woodford Reserve Bourbon, Chivas 12yr Whiskey, The Glenlivet Scotch
Remy Martin Cognac

House Wines

- Heritage Estate Vidal Blanc
- Heritage Estate Cab Franc

Includes a Sparkling Wine Toast

- Heritage Estate Bubbly

Beer & Cider

- Premium Imported and Craft Beer Selection & Heritage Estate Ciders

Soft Drinks, Fresh Juices

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$ 8.00 PER PERSON

Assorted Soft Drinks (Coca-Cola products) and Fresh Juice (Orange & cranberry juice)

BAR CHARGES AS CASH OR CONSUMPTION BAR

STANDARD RAIL DRINK \$ 11.00

DELUXE RAIL DRINK \$ 12.50

PREMIUM RAIL DRINK \$ 14.50

DOMESTIC BEER \$ 9.00

PREMIUM BEER \$ 11.00

WINES

House White and Red Wine - \$ 10.50 PER GLASS

NON ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Coca-Cola products) and
Fresh Juice (orange & cranberry juice) - \$ 6.50

Fresh brewed coffee and tea - \$ 5.50

ADDITIONAL BAR UPGRADES

Don't see your favorite spirit, beer, or wine. Speak to your Catering Manager.
We are known to be creative!

WINE AND BEER PACKAGE

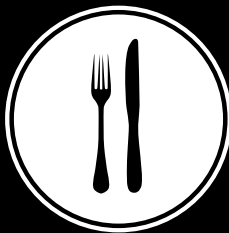
\$ 32 PER PERSON (BASED ON 2 HOURS OF SERVICE)

Heritage Estate Red, Heritage Estate White
Beer (Molson Canadian, Coors Light)
Includes Soft Drinks and Fresh Juices

KEY DATES

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

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



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