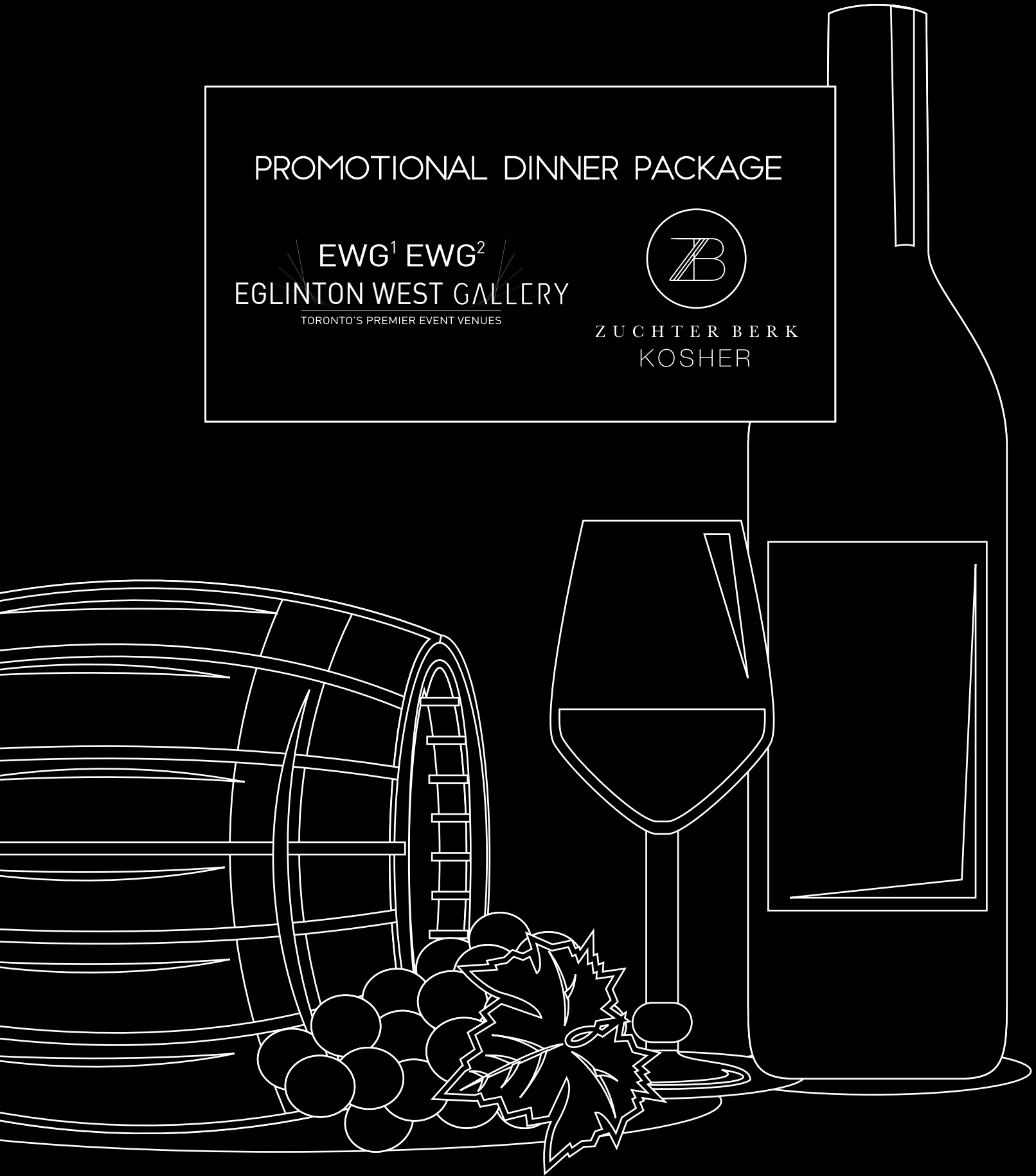


PROMOTIONAL DINNER PACKAGE

EWG¹ EWG²
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES



ZUCHTER BERK
KOSHER





 www.facebook.com/koshertoronto

 www.zbcaterers.com

 info@zbcaterers.com

ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.



 www.facebook.com/eglintonwestgallery

 [@eglintonwestgallery](https://www.instagram.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.

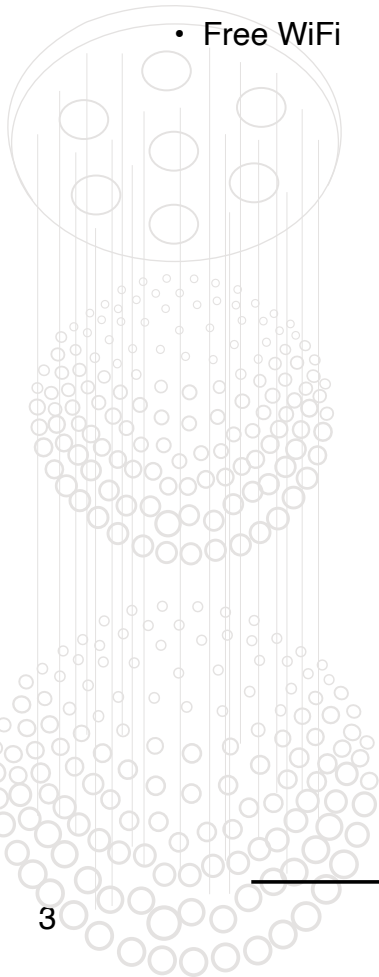
The EWG properties are conveniently divided into two separate venues and can seat up to 350 guests as well as accommodate up to 650 guests for stand up cocktail style events. Depending on the function and size of your event, you may choose to utilize one room or move your guests between the venues. Host your upcoming event at the EWG and it is sure to be an unforgettable experience!

2301 Keele St.
Toronto, ON M3B 3Z9

EWG¹ EWG²

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 \$ 143 PER GUEST (C\$ 98 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 \$ 151 PER GUEST (C\$ 104 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 3 OF THE FOLLOWING OPTIONS:

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

Potato latke with maple and pear compote
Green Curry

Arancini Wild Mushroom with Tomato Bhaji Sauce

Chicken Satay with Peanut Sauce

Vietnamese Fresh Vegetable Roll in Rice Paper with Sweet Chilli Sauce

Spiced Chicken Taco with Avocado, Corn Relish, Rainbow Slaw

Wild Mushroom crostini with Red Pepper and Charred Strawberry Jelly

Mushroom and leek strudel

Sweet Potato Frites with Chipotle Aioli

Vegetable spring rolls with plum sauce

Additional Hors D'oeuvres available at \$4.90 each and Up

ON THE TABLE:

Deluxe Bread Display to include Freshly Baked Artisan Breads & Flatbreads Served With homemade red pepper hummus

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

ZB CAESAR SALAD

OR

HEARTY SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, and sweet chili croutons

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with Fresh Basil and topped with a Bell Pepper Chutney

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a Smoked Tomato Chicken Jus

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled Grilled Eggplant stuffed with Blanched Vegetables and Slivered Tofu, Tri Coloured Quinoa and Vegetable Medley

ACCOMPANIED WITH:

Yukon Potato Mash and Seasonal Vegetable Medley

DESSERT COURSE

A choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

AVAILABLE UPGRADE OPTIONS:

COCKTAIL RECEPTION STATIONS

PAD THAI STATION

\$19.00/Guest

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce, cooked to order in front of your guests and presented in small Asian takeout boxes with chopsticks

HARVEST TABLE

\$19.00/Guest

A selection of crudité's, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

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

BEEF CARVERY STATION

\$21.00/Guest

Hand carved pickled Corn Beef, ZB's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced rye breads, mustards and Kosher dills, and Deli Style Coleslaw.

ENTREE OPTIONS

A Choice of One of the following options:

DUAL PLATE UPGRADE - CHICKEN & BEEF

\$18.00/Guest

BEEF UPGRADE

\$18.95/Guest & Up

London Broil bbq spice rub, grilled
Prime Rib bone-in , garlic & herbs
Beef Short Rib long bone braised slowly

FISH ENTRÉE UPGRADE

\$12.00/Per Guest & Up (market price)

Canadian Salmon fillet fresh herbs
Arctic Char cherry tomato relish, pan seared
Black Cod yuzu crust, pan roasted

CHOOSE ANY PASTA COURSE

\$16.00/Guest & Up

CHOOSE ANY SOUP COURSE

\$16.00/Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$19.00/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

\$1050.00 (Flat Fee - Serves 150 guests)

The Standard: Served with Gravy, Ketchup and Vegan Cheese Curds

The Canadian: Turkey Bacon, Vegan Cheddar Cheese & Gravy

The Quebecoise: Montreal Smoked Brisket, Vegan Cheese Curds, Gravy
skewered pickle slice

SLIDER BAR

\$19.50/Guest

Choose three styles, served with shoestring fries:

Beef burger, tomato relish, chipotle mayo; Moroccan lamb, tahini, roasted pepper

Pulled Brisket, onion crisps, rainbow slaw; Tempura chicken radish slaw, wasabi mayo

Grilled chicken, wild mushroom; Fried eggplant, & zucchini, chermoula sauce

TACO BAR

\$18.50/Guest

Spiced beef, pepper relish, avocado, vinaigrette slaw

jerk chicken, rice & peas, gravy, mango salsa

fried avocado, grilled tomato, peppers, rainbow slaw

ALL NIGHT CAFE

\$900.00

Have your guests enjoy a leisurely coffee at the 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

Kosher House White

Kosher House Red

Beer & Cider

Domestic Beer Selection

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

Kosher Imported White

Kosher Imported Red

Includes a Sparkling Wine Toast

Kosher Prosecco

Beer & Cider

Premium Beer Selection

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

Kosher Imported White

Kosher Imported Red

Includes a Sparkling Wine Toast

Kosher Prosecco

Beer & Cider

Premium Imported and Craft Beer Selection

Soft Drinks, Fresh Juices

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$ 18.00 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)

Kosher Red Wine, Kosher White Wine
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



info@zbcaterers.com
zbcaterers.com

