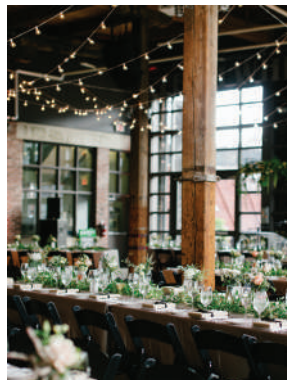


EAT ERT AIN M — ENT





ENGAGEMENTS | WEDDINGS | REHEARSAL DINNERS & MORE

EATERTAINMENT Events & Catering
www.eatertainment.com | info@eatertainment.com

WEDDING SERVICES You're engaged! Now what?

Eatertainment has plenty of experience working alongside top wedding planners but we also take great pride in managing all aspects of your special day ... not just the catering.

We don't believe in a cookie cutter approach. Every bride is unique and what we do best is tailor every aspect of your wedding to your personal preferences. Customizing the menu with our Executive Chef is only one step - as we learn more about you and your favourite foods - but just as important is selecting a venue that reflects your style, and designing décor or finding entertainment that makes your wedding a reflect of who you are as a couple!

From start to finish we are here for you every step of the way, responding quickly to your needs and taking on the burden of planning so you don't have to. Just ask any of our satisfied couples! We would love to get to know you and hear all about your wedding dreams. initial consultation is absolutely free, so there's nothing to lose, except the stress of course!



"Thank you so much for all your hard work & commitment executing our Big Day! It was absolutely perfect!" Lindsay & Nick

"There's not enough space on this card for me to express how thankful Regan and I are for the endless support and guidance through the wedding planning and on the day of our event. We could not be happier with the end result!"

Much love, Carol & Regan



WHY COUPLES LOVE EATERTAINMENT

The answer is simple. We combine two things every couple wants ...

Award-Winning Catering & Full Complimentary Wedding Planning Services

Lots of Good Reasons More Couples Choose Us:

Complimentary Tasting: complimentary tastings are offered to every bride and groom. We understand that selecting a caterer is a big decision. While the food is only part of the day, it has to be perfect. Our food speaks for itself and it is a pleasure to have you come in for a complimentary tasting before you book with us. How could we ask for a deposit for the biggest day of your lives, without first showing what we have to offer.

Event Management: we work with both the bride and groom to help design floor plans, preparing timelines for the day, picking rentals such as linens and china, florals, hiring staff, selecting & booking entertainment and every other element you can think of. Our job is to make your job easy ... and to make your day unique.

Custom Menus: well of course ... we have a menu for every occasion, every theme and every budget. Voted Canada's Top Caterer, our menus leave a lasting impression.

On-Site Wedding Coordination: an Eatertainment Exclusive!

Saving you the cost of a wedding planner, we will be onsite for the set-up of the ceremony and reception, coordinating the timing of the meals and speeches, cake cutting, bouquet or garter toss ... as well as every other detail that will make your day perfect.

Budget Planning: We like to say for every event there is a menu and a budget. From advice on décor options, to cost-saving suggestions, we help make sure you get the most for your budget. We also understand that nobody likes surprises on their final bill and it's our job to make sure we work with you so the final bill is exactly what you expect!



FINDING YOUR PERFECT VENUE

Imagine the ideal backdrop for your wedding - a spectacular space with views of the Toronto skyline, an open-concept art gallery in trendy Queen West, a historic brewery down by the lake, or a concert venue located in beautiful Muskoka.

Eatertainment has established relationships with prestigious event venues across Toronto and even beyond the city limites. Whatever your wedding style or theme we can find the perfect venue for your special day; one that reflects your unique personalities and of course meets your budget!

Whether in one of our own exclusive venues, a rooftop venue with incredible views, a downtown art gallery, a grand hall, or rustic loft space, Eatertainment executes memorable wedding no matter where they take place.

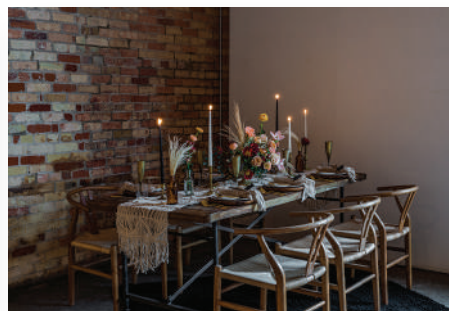
A small selection of our Top Wedding Venues:



The One Eighty



The Globe and Mail Centre



Five Brock



Steam Whistle Brewery



The Great Hall



Bram & Bluma Appel Salon

THE ONE EIGHTY

Outstanding views meet stylish surroundings at The One Eighty - Toronto's newest and most spectacular event venue!

Previously known as Panorama Lounge, the 51st floor of the Manulife Centre relaunched in March 2015 as **The One Eighty**. A palette of cool greys, warm woods and rich metals complement the venue with a comfortable yet modern elegance. A showpiece bar with built-in DJ station and chef showcase, glossy white barrel-vaulted ceilings with wood beam highlights, and warm yet contemporary furniture elements offer our event clients unsurpassed versatility from seated dinner events, wedding receptions and cocktail parties.

'The One Eighty' is an evolution of our panoramic view, referencing the 180 degree sight-lines to both north and south Toronto. Located in the heart of Yorkville, The One Eighty offers the best views of the Toronto skyline from 51 floors high, along with two of Canada's highest outdoor patios. Our all new Private Dining Room offers an intimate setting for smaller groups with the ability to convert from seated dinners to stand-up events easily. With its classic appeal and premier location at the 'top of Toronto' The One Eighty continues to be the prime venue of choice for the city's most stylish weddings, corporate parties, product launches and more.



Seated Dinner - 80-100 guests
Cocktail Reception

All Areas - 225-250 guests

Main Room - 150 - 200 guests

Two Patios - 70 guests

Contact:

Nicola Samuels

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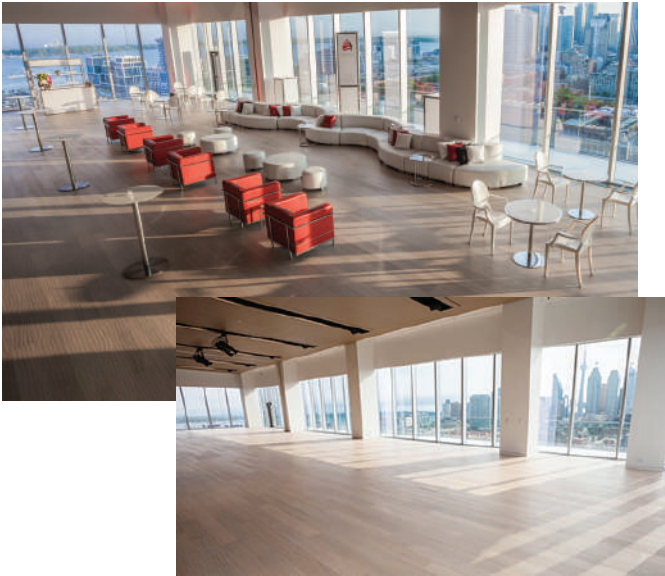
416.587.9480



THE GLOBE AND MAIL CENTRE

Located in the King East Design District minutes from the downtown core, The Globe and Mail Centre offers panoramic views of the city from the top floors of the new headquarters of Canada's leading news organization.

The Globe and Mail Centre can accommodate up to 400 guests, at events ranging from conferences and product launches, to receptions and gala celebrations. Equipped with the latest digital technology and refined furnishings.



Event Hall

400 guests cocktail reception,
300 banquet, 265 town hall / theatre

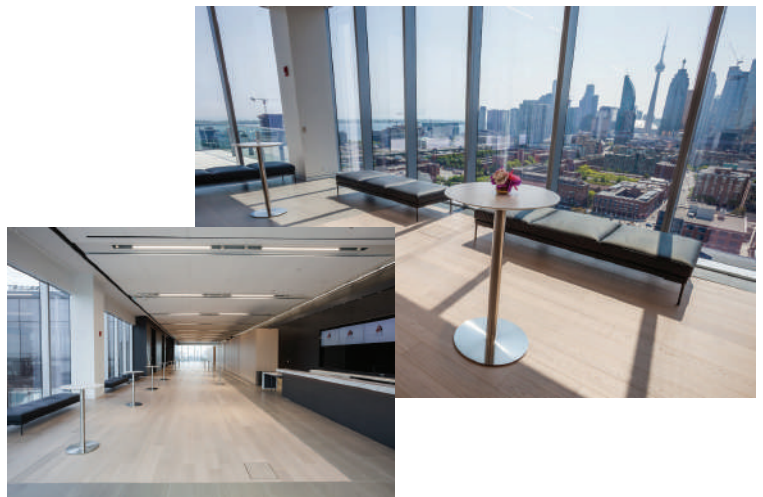
Terrace is 2,869 sq. ft. of open-air event space with views of the lake, islands and skyline. Ideal for receptions and casual space.

Contact:

Alyssa Seli

aseli@eatertainment.com

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STEAM WHISTLE BREWERY

Steam Whistle Brewery - located across from the Rogers Centre at Roundhouse Park - is one of the city's most unique event spaces featuring a Gallery and Hall, each with loft-style 40-foot ceilings. Steam Whistle has been the venue of choice for numerous events including weddings, cocktail parties, corporate and media events and product launches.

Designed to resemble a turn of the century railway station, The Gallery features post and beam construction, a 60 foot stainless steel bar and monthly rotating art exhibitions.

The Hall is Steam Whistle's premier and most versatile event space. A 4000-square foot expansive space with authentic wood treatments, polished concrete floors, lofty tiered ceilings and striking architecture. The 30 ft. high train doors open onto a 2000 sq ft. outdoor patio with a stunning vista of the city skyline.



Seated - 250 guests (Hall), 80 (Gallery) Cocktail Reception - 500 guests (Hall) 250 guests (Gallery) Theatre - 120 guests (Gallery)

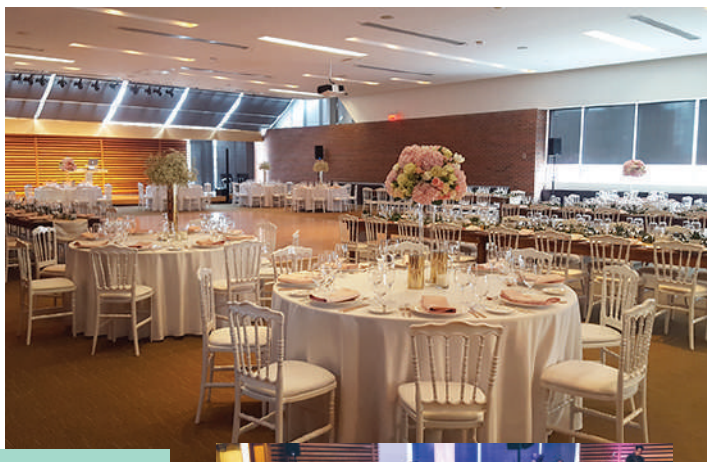
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BRAM & BLUMA APPEL SALON

With its recent renovation The Toronto Reference Library added a modern and stylish 10,000 sq. ft event space known as The Bram & Bluma Appel Salon which is quickly becoming the city's newest 'in-demand' venue for brides.

The Appel Salon provides a spectacular venue comprising three magnificent, natural light-filled spaces (Epic Hall, Novella Room and Prologue) which can be used separately or together based on the size of your group. Conveniently located at Yonge and Bloor, this architecturally dynamic setting is ideal for any occasion from arts events to lectures, meetings, conferences, weddings, galas and other social gatherings.



Seated Dinner - 400 guests
Cocktail Reception - 600 guests

Contact:
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Five Brock

Five Brock combines all the functionality that clients look for in a full service event venue but with the unadulterated character of a true art gallery. From media launches to fashion shows, from cocktail parties to formal seated dinners, 5 Brock offers the ideal setting for these and many other types of events.

A dynamic 2,500 square foot loft style gallery located in the Queen West corridor with awe-inspiring 16-foot ceilings and authentic architectural elements the two room configuration and open floor plan make it versatile enough to accommodate many different formats of events. 5 Brock features include moveable art walls, LED exterior lighting illuminating the façade, second floor mezzanine able to house a DJ, built in audio system with iPod connect, exterior wall available for art-commissioning for events, and fully equipped commercial kitchen.



Seated Dinner - 150 guests (no dance floor) 135 guests (reception & dancing)
Cocktail Reception - 225 guests
Reception with foodstations - 175 guests

Contact:
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416.414.9793

THE GREAT HALL

Combining Victorian heritage and 21st century amenities, The Great Hall is an incomparable setting for milestone celebrations, branding takeovers, creative performances, and multimedia productions. Its four versatile venues are perfectly suited for one of a kind occasions and can accommodate up to 1,200 guests. The Great Hall is an ideal choice, with an open vendor policy and flexible decor guidelines that allow you to personalize every detail of your event.



MAIN HALL, Capacity – 480 guests

30 ft. ceiling with LED lighting, 20 ft. high cathedral windows, full service bar, prep kitchen, and dressing room

CONVERSATION ROOM Capacity – 117 guests

crisp white walls, 19th century mullioned windows, and crystal chandeliers

LONGBOAT HALL Capacity – 400 guests

20 ft. pattern-tile ceiling, 360 degree balcony, modular stage, state-of-the-art sound and lighting system, and full bar

DRAWING ROOM Capacity – 97 guests

gourmet kitchen and grand bar, marble fireplace and antique gilded mirror.

Contact: Vivian Liu, vivian@eatertainment.com, 416.414.9793







YOUR WEDDING MENU

DESIGNED BY EXECUTIVE CHEF CHRISTOPHER MATTHEWS

As Executive Chef of Eatertainment, I've been lucky to have designed memorable custom menus for countless couples on their special day. Each is a memory to them and to us.

There are countless sources of inspiration for wedding menus but none that play a bigger impact on our custom menus than the seasonality of food. Spring/Summer nuptials focus more on bright-coloured local farm fresh foods such as sweet peas, asparagus, beets, strawberries and rhubarb while Fall/Winter weddings see a shift towards more heartier dishes that include squash, sweet potatoes, cauliflower and mushrooms.

We always love to know more about the couples we work with to personalize every element of their menu and include special touches. Once we were made aware (by the maid of honour) that a couple shared a love of Reese Peanut Cutter Cups and created our own version of a chocolate peanut butter inspired dessert to surprise both of them! It's these sort of small touches that create memories and the most satisfying part of what we do.

I hope you have as much fun enjoying the menus we create as we had coming up with them! The following sample menus are meant to provide you with a glimpse into some of our creations. However with every couple, we like to customize a menu that is completely yours - tailored to your favourite foods, dietary restrictions and according to the season and theme of your wedding. Please don't hesitate to ask your Event Manager and we will be happy to get started on your custom menu right away!

Christopher Matthews – Executive Catering Chef



WEDDING SAMPLE MENUS - SEATED DINNER

THREE-COURSE DINNER WITH PASSED CANAPÉS AND LATE NIGHT STATION

CANAPÉS

Lobster salad cone with lemon & cress
Szechuan wonton crisps with foie mousse & dried cherry
Charred shishito gazpacho verde with hash browns
Spanish tortilla with olive oil poached tomato
Baked polenta with gorgonzola, figs & honey
Duck confit bitterballen with maple crunch mustard
Taiwanese chicken & waffles with maple sriracha
Moroccan lamb meatball in saffron cream sauce

APPETIZER

Vegetable Ribbon Salad
with shaved toasts, watercress & frisée in apple balsamic vinaigrette
Romaine Wedge Salad
with crispy pancetta chips, shaved parmesan & black pepper flatbread
crispy chick peas and a lemon-garlic dressing

MAINS

Seared Beef Tenderloin
with mushroom jus, cauliflower spun potatoes and coarse chopped vegetable mirepoix
or
Chèvre & Caramelized Onion Stuffed Chicken Supreme
with herb spaetzle and heirloom carrots in tarragon butter
or
Salmon Wellington
with spinach cream sauce and French green beans with lemon, thyme & fennel gratin

DESSERT

Warm Molten Chocolate Coulant
with whipped cream & dark cherry compote

LATE NIGHT GRILLED CHEESE

Brie panini on cranberry focaccia & old cheddar grilled cheese on brioche
with sea salt kettle chips and roasted pepper ketchup

WEDDING SAMPLE MENUS - COCKTAIL STYLE

PASSED CANAPÉS AND GRAZING STATIONS

PASSED CANAPÉS

COOL

Dukkah spiced deviled eggs with bacon & chives
Octopus & chorizo salsa on grilled olive crostini
Porchetta on kettle chips with pineapple chutney
Tostada with blistered jalapeño cheese & red pepper bacon jam

WARM

Oyster po'boys on buttermilk biscuits with caper mayo
Lamb slider with greek yogurt tzatziki
Butter chicken wonton with chive yogurt
Kimchi & buffalo mozzarella grilled cheese with gochujang aioli



GRAZING STATIONS

ANTIPASTO STATION

Chef's selection of cured meats, Italian cheeses, antipasti of mushrooms, onions and peppers
sundried tomatoes, olives and artichoke hearts with grissini and crostini

SEAFOOD STATION

Jumbo cocktail shrimp and cocktail sauce, beet stained gravlax with crostini and honey
smoked trout and crème fraiche, salt cod brandade with kettle chips

VEGAN STATION

Sweet potato empanadas, falafel and five spice tofu vegetable brochettes, Togarashi wonton crisps
sumac lavash and puffed twists with edamame hummus, tamarind ketchup and baba ganoush

WEDDING SAMPLE MENUS

Canapés & Foodstations

PASSED CANAPÉS

Togarashi tuna in nori with kumquat marmalade
Baked ricotta & green pea tartine with chili threads
Beef tenderloin tartar on brioche crostini with caper mayonnaise
Vegetable ceviche verde with smoked avocado & chive oil
Buttermilk fried chicken on chive scones with chipotle aioli
Grilled duck spiedini with pickled cherry sauce
Stone crab beignets with lemon & herb sour cream
Brie & wild mushroom vol-au-vent

FOODSTATIONS

GRAVLAX STATION

Vodka cured salmon with dukkah spiced yoghurt & olive oil
mini frisée greens and root vegetable chips in beet vinaigrette

PASTA STATION

Caprese ravioli in a choice of mushroom cream or roasted tomato sauce with shaved pecorino
prosciutto crisps, baby basil and cured olives

BEEF STATION

Bourbon braised beef brisket in barbecue jus with sweet potato smash
caramelized Brussels sprouts and crispy onions

SWEET STATION

Bananas Foster in caramelized rum sauce with vanilla cheesecake & spicy candied pecans

LATE NIGHT STATION

Montreal smoked meat or peameal bacon on a bun with mustard, pickled peppers
sea salt kettle chips and kosher pickles

WEDDING SAMPLE MENUS - BBQ Buffet

MAINS

please select two from the following offerings

| | |
|--|---|
| Chicken breast in apple bbq sauce | Maple balsamic salmon brochette |
| Chef Jason's barbecue pulled pork | Debrizini sausage with onions and sweet peppers |
| Braised brisket and caramelized onions | Market vegetable brochette in herb butter |

SIDES

please select two from the following offerings

Baked potato in foil with sour cream and chives
Buttery white and wild rice pilaf
Corn on the cob grilled with basil
Sautéed mixed veggies with butter
Oven roasted potatoes with onions & peppers

SALADS

please select two from the following offerings

Green Salads

Mesclun greens with tomato, carrot and focaccia thins in sundried tomato dressing
Caesar salad with bacon, grated parmesan and black pepper croutons
Old fashioned bean salad with peppers, onions and fennel in herb marinade
Radicchio & spinach with grape tomatoes, beet ribbons, crumbled feta
and sumac flatbread crisps in honey pepper vinaigrette
New York deli style coleslaw with julienned vegetables

Additional Salads

New potato salad with toasted corn, roasted peppers and red onions
Pasta salad in arugula pesto with julienne of grilled summer vegetables
Couscous in lemon oil with tomatoes, artichoke hearts, cucumbers and black olives
Creamy macaroni salad with celery, carrots and herbs
Shanghai noodles with snow peas, bean sprouts and bok choy in tamarind marinade

DESSERTS

please select one from the following offerings

Chocolate chip and oatmeal cookies
Dark chocolate brownies and caramel blondies
Apple pie or strawberry rhubarb crumble
Grilled pineapple with butterscotch sauce





CONTACT US

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