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D/PRTMNT

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DISCOVER DPRTMNT EVENT & ENTERTAINMENT VENUE

Situated in the heart of Toronto's bustling entertainment district, just steps from King Street, DPRTMNT sets a new standard for live events.

Launched in 2024 as INK Entertainment's newest venture, the venue blends sophisticated ambiance with cutting-edge sound technology and immersive design.

Guests are transported into a world of underground chic, where opulent seating, dramatic lighting, and bold architectural details create the perfect backdrop for unforgettable gatherings.

With its photo-worthy features and trendsetting energy, DPRTMNT has quickly become the place to see and be seen in Toronto.



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THE SPACE



A Venue Built for Flexibility

DPRTMNT offers a dynamic two-level layout that adapts seamlessly to events of all sizes.

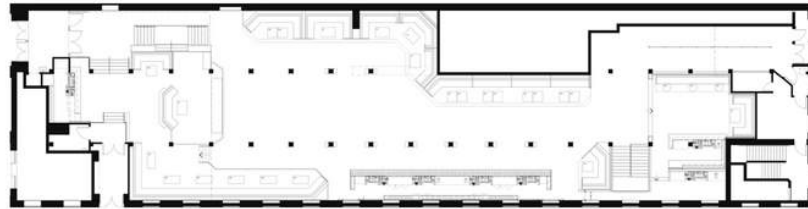
With a full venue capacity of up to 1,200 guests, the space can be tailored for intimate seated dinners of up to 150 or large-scale standing receptions of 200–800.

Designed with both flow and function in mind, DPRTMNT provides the perfect canvas for unforgettable experiences.

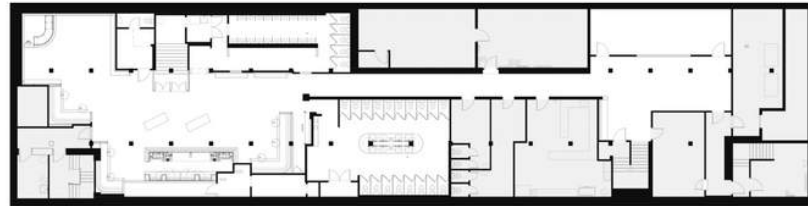
FLOOR PLAN & CAPACITY

D/PRTMNT

UPPER LEVEL



LOWER LEVEL



CAPACITY:



1200

FULL VENUE



150

SEATED



200-800

STANDING

TECH SPECS

DPRTMNT spans two floors, each equipped with state-of-the-art lighting, crisp sound, and endless entertainment possibilities.

The main room is adorned with 4km of LED lighting, creating a dynamic atmosphere that transforms with every event.

Together, these elements ensure that every guest experience is immersive, memorable, & completely unique.





“This dynamic space offers two floors that overflow with mind-blowing audio-visual fixtures creating a mesmerizing experience unmatched anywhere else.”

- NOW Toronto

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THE CULINARY

FOOD IS JUST THE BEGINNING.

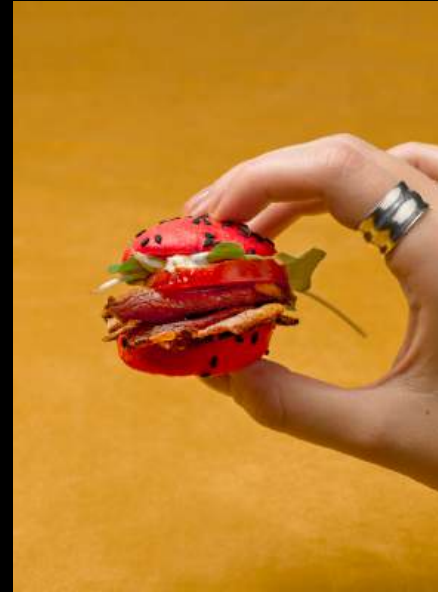
As a preferred culinary partner of DPRTMNT, Eatertainment brings award-winning catering and hospitality expertise to the venue.

Our team is pleased to custom-design menus that reflect your unique style, while offering a wide range of gastronomic options to suit events of every theme, size, and budget.

At DPRTMNT ... the food is not just an after thought, it's the main focus!

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EATERTAINMENT'S CULINARY CREATIONS



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ALL INCLUSIVE CATERING

CANAPÉ RECEPTION A - \$52 PP

3-4HRS - 6 CANAPÉS PER PERSON

CANAPÉ RECEPTION B - \$75 PP

4HRS - 10 CANAPÉS PER PERSON

CANAPÉS & FOODSTATIONS - \$85 PP

3-4HRS - 4 CANAPÉS, 2 FOODSTATION

CANAPÉS & PASSED MINI MEALS - \$85 PP

3-4HRS - 4 CANAPÉS, 3 MINI MEALS

OR BUILD YOUR OWN WITH US!

*Per person cost includes staffing and rentals based on a minimum of 350 guests.

*Service staff & rental costs may vary based on your final guest count, menu and event duration.

*All prices subject to applicable taxes/fees.



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[FOR FULL MENUS CLICK HERE](#)

COOL CANAPÉS

Sweet & Spicy Crackling Shrimp in mango chili glaze (gf df)

Mescal Infused Watermelon with smoked salt, mint & agave (vegan gf)

Octopus & Manchego Potato Skins with green puttanesca (gf)

Bang Bang Chicken Tacos with szechuan peanut & chili crunch (df *nuts)

Plant-Based 'Salmon' Tataki on black sushi rice with wasabi peas (vegan)

East Coast Lobster Rolls on pretzel bites (df)

Malaysian Citrus Cured Beef Tenderloin on plantain crisp with papaya salsa (df gf)

Avocado Tart with pickled peppers, vegan queso fresco (vegan)

Honey Miso Glazed Japanese Eggplant on rice cracker, shaved scallion & nori (gf,vegan)

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WARM CANAPÉS

Wagyu Beef Slider with soju tomato jam & ginger aioli on matcha bun

Piri Piri Grilled Prawns with scallions, lime aioli (gf, df)

Buffalo Mozzarella & Kimchi Grilled Cheese with sweet sesame chilli sauce (veg)

King Mushroom Yakitori with charred scallion pesto (vegan gf)

Duck Bacon BLT with arugula cress, Campari tomatoes & thyme mayo

Mac & Cheese Poppers with black garlic mayonnaise (veg)

Cheeseburger Empanadas with Eatertainment special sauce

Thai Shrimp Toasts with spicy black vinegar dip (df)

Southern Fried Chicken on buttermilk chive scones with Cajun mayo

Togarashi Feta Poppers with rosewood hot honey (veg)

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Mac & Cheese Cube

with five cheese sauce, sautéed mushrooms,
farmer's bacon, jalapeños, eat ketchup, green onions

Tuna Poke in Sesame Dressing

crisp sushi rice, seaweed salad, avocado, cucumber, mango,
bean sprouts (gf df)

Halibut Soft Tacos with Baja Mayo

pickled cucumber, chopped tomato, guacamole,
lime, hot sauce, red slaw (df)

Paella 'Croqueta'

with grilled shrimp & chorizo skewer, piquillo pepper puree,
& garlic aioli

Mushroom or Pork Tacos al Pastor

queso fresco, lime, tomato & corn salad, fresh slaw (gf)

Nova Scotia Crab Cakes,

Chef Wies' green tomato chutney & tangy root vegetable slaw (df)

STATIONS/SMALL PLATES

[FOR FULL MENUS CLICK HERE](#)

Falafel Bites

with hummus, roasted beets, baked eggplant, pomegranate
strained yogurt, tiny greens (gf, veg)

Boneless Beef Short Ribs

in red wine braise, smashed new potatoes, roasted
fennel, leek & peppers (gf)

Late-Night Chinese Take-Out

with grilled shrimp & chorizo skewer, piquillo pepper puree,
& garlic aioli

Chicken Schnitzel on Garlic Butter Pretzel Buns

with lemon sauce, European deli slaw, house made
vegetable pickles (df)

Korean Sweet & Spicy Tofu

on crunchy ramen noodle salad grilled king mushrooms,
oranges, pea shoots (vegan)

THE MIXOLOGY - BY DPRTMNT



From classic cocktails to one-of-a-kind creations, DPRTMNT's mixologists set the tone. Every event gets a bar program that's as stylish and unique as the venue itself.



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**THE NIGHT STARTS HERE.
LET'S CHAT**

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