

**Social**

# GRAND SYMES

## FEATURES

**5800**<sub>sq. ft</sub>

Round Table Capacity: 450  
Reception Capacity: 700+



Ground-floor accessibility, including elevator access from the parking lot and accessible washrooms



A fully licensed in-house bar



Fully wired facilities for music and audio-visual presentations and complimentary WiFi



Complimentary private lounge



Versatile kitchen preparation area



Parking for 80-100 vehicles



Round tables and crystal resin chairs for up to 450 guests



# SCARLETT ROOM

## FEATURES

**4100**<sub>sq. ft</sub>

Round Table Capacity: 250  
Reception Capacity: 350



Elevator access and accessible washrooms



A fully licensed in-house bar



Fully wired facilities for music and audio-visual presentations and complimentary WiFi for guests in the private lounges



Complimentary private lounge



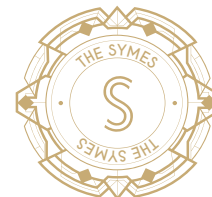
Versatile kitchen preparation area



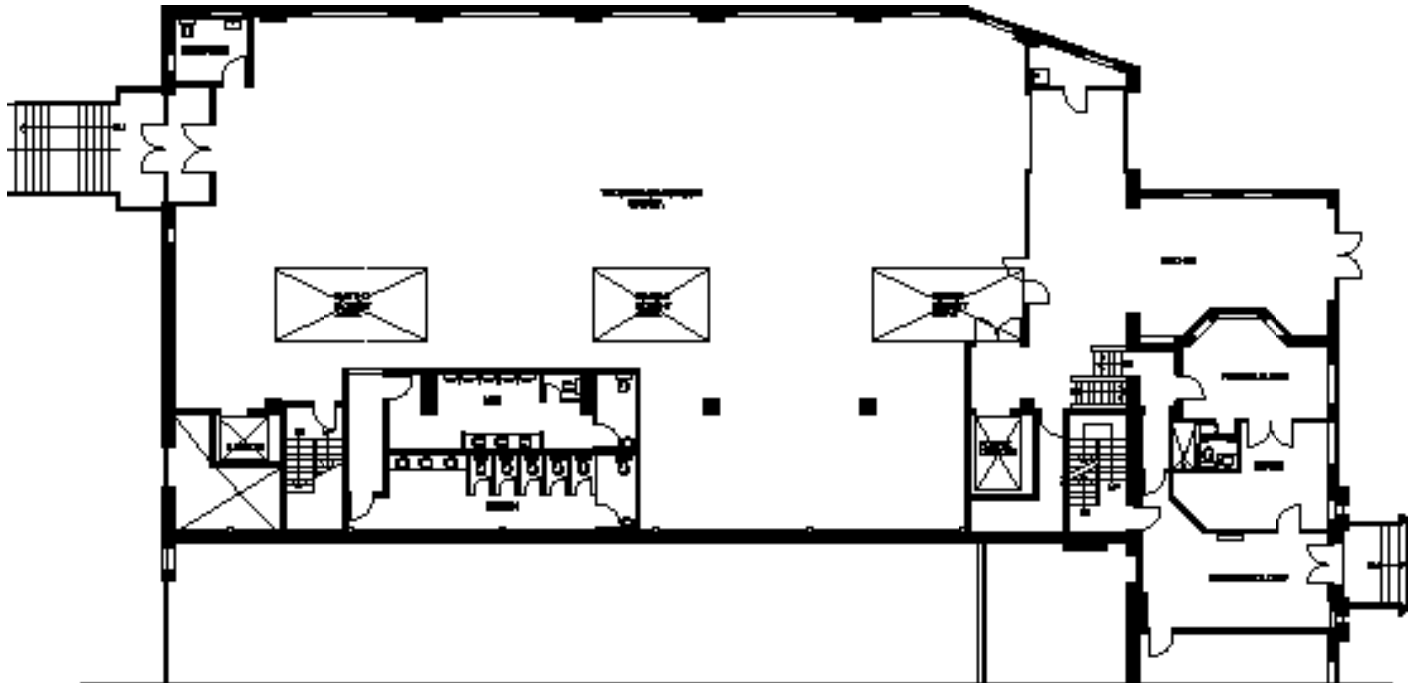
Parking for 80-100 vehicles



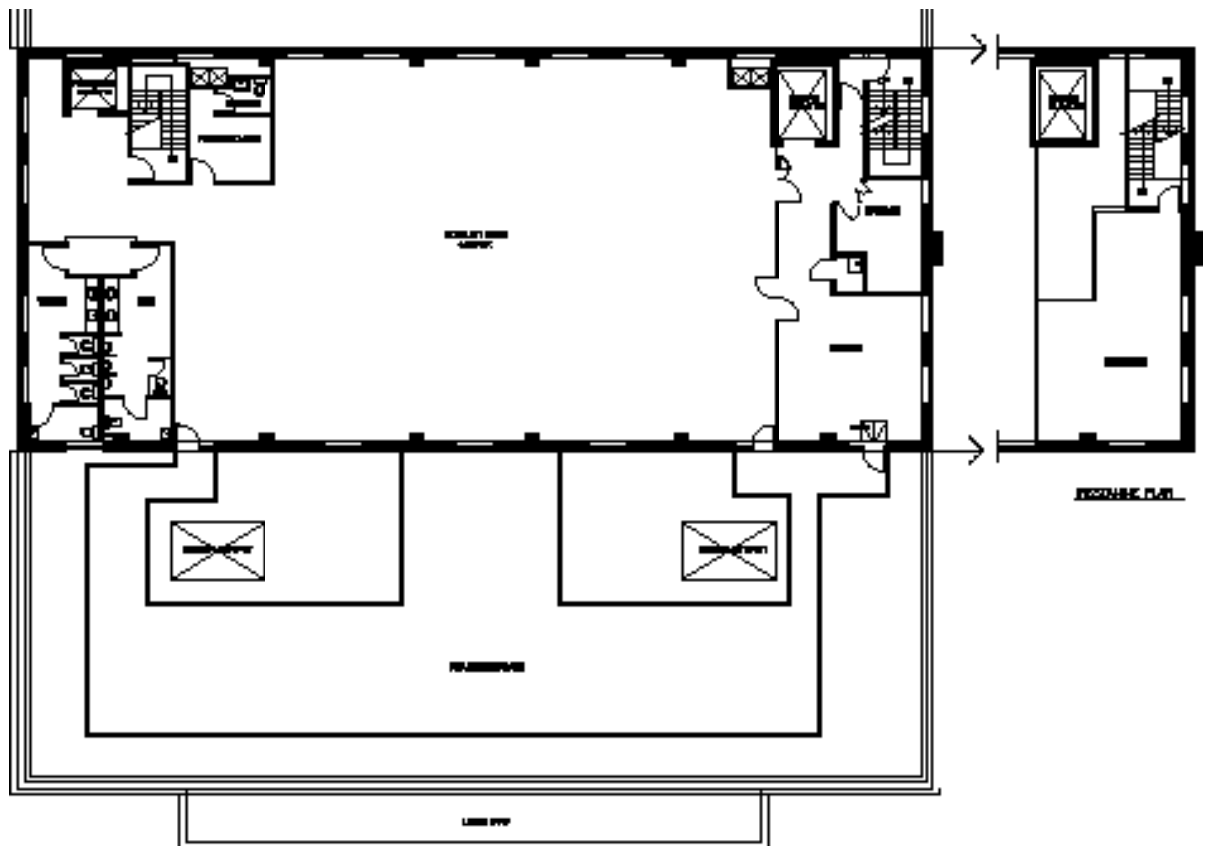
Round tables and crystal resin chairs for up to 400 guests

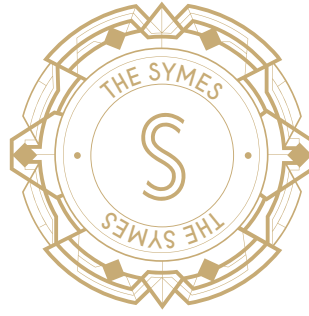


# Grand Symes



# Scarlett Room





## Room Rental

- Grand Symes (5800 sq. ft) ..... Please inquire\*
- Scarlett Room (4100 sq. ft) ..... Please inquire\*

\*Rental rates will vary and depends on a variety of factors such as day and time of the week, time of the year, event type, event duration and number of guests.

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## Other Fees

Bar packages start at \$45 per person plus taxes and service charges.

**A 15% Landmark Fee** will be added on the total catering invoice and is remitted directly to the venue by the caterer.

**Security** personnel is mandatory for all events and fees are not included in the rental fee. 1 additional security per 40 children required.

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## Exclusive Providers

### Caterers

|                              |                   |                  |                             |
|------------------------------|-------------------|------------------|-----------------------------|
| 10tation Event Catering Inc. | David D'Aprile    | 416.243.5144     | david@10tation.com          |
| Victor Dries                 | Michael Soulard   | 416.537.7867     | info@victordries.com        |
| Daniel & Daniel              | Laura Long        | 416.968.9275x20  | laura@danieletdaniel.ca     |
| Food Dudes                   | Jason Dinetz      | 647.340.3833x214 | jason@thefooddudes.com      |
| PR Creative                  | Joe Elmaleh       | 416.816.2278     | joe@prcreativecaterers.com  |
| The Drake                    | Ashley Arvai      | 416.531.5042x245 | ashley@thedrake.ca          |
| Toben                        | Elana Kochman     | 647.344.8323     | email@tobenfoodbydesign.com |
| Ace Kosher                   | Rebecca Hollander | 416.663.2665     | rebecca@acekosher.com       |

## A/V | Rentals | Staffing | Valet

### Exclusive A/V Provider

Sole Power Productions                      416.663.7653                                      info@solepowerproductions.com

### Exclusive Furniture Rentals

Contemporary Furniture Rental   416.703.9236                                      peter@cfrentals.com

Detailz Couture                                      647.928.7328                                      info@detailscouture.com

Divine Furniture Rental                      416.750.9272                                      paul@divinefurniturerental.com

### Exclusive Event Rentals

Event Rental Group                              416.759.2611                                      anne@eventrentalgroup.com

### Exclusive Event Carpet

Reznick Event Carpets                      416.787.7676                                      alex@reznickcarpets.com

### Exclusive Valet

Gatsby Valet                                      416.239.6998                                      info@gatsbyvalet.com

### Preferred Staffing Agency

Core Event Staff                                      416.469.2673                                      info@coreeventstaff.com

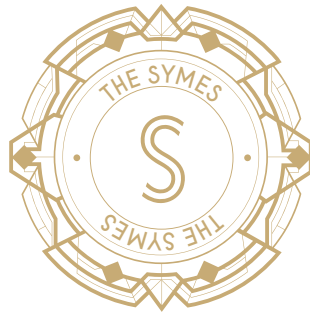
## SOCAN & Re:Sound Fees

Live events that provide music for consumer benefit are required to provide fair compensation to all artists.

The fee chart listed below is the current pricing for live events with and without a dance floor.

Other event types may be subject to different SOCAN and Re:Sound fees.

| Room Capacity | SOCAN Without Dancing | SOCAN With Dancing | Re:Sound Without Dancing | Re:Sound With Dancing |
|---------------|-----------------------|--------------------|--------------------------|-----------------------|
| 1-100         | \$22.06               | \$44.13            | \$9.25                   | \$18.51               |
| 101-300       | \$31.72               | \$63.49            | \$13.30                  | \$26.63               |
| 301-500       | \$66.19               | \$132.39           | \$27.76                  | \$55.52               |
| 500+          | \$93.78               | \$187.55           | \$39.33                  | \$78.66               |



## The Symes Package

\$45 per person

Seven hours of bar service including wine with dinner

Each additional hour +\$5 per person

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### Sparkling Toast

Cantine Riondo Flute Spumante | Veneto, Italy

### White Wine

Laurent Miquel 'Vendanges Nocturnes' Blanc | Languedoc, France

### Red Wine

Laurent Miquel 'Vendanges Nocturnes' Rouge | Languedoc, France

### Bar Rail

Bombay Sapphire Gin

Stolichnaya Vodka

Bacardi White Rum

Stalk & Barrel Blue Blend Whisky

Johnnie Walker Red Label Whisky

Jim Beam Bourbon

Olmecca Tequila

### Beer

The Symes Blonde Ale by Henderson

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Includes: Non-Alcoholic Beverages such as soda and juice

\* Upgrade to Champagne Toast for \$17 per person

\* Add a signature cocktail for \$4 per person (available during cocktail hour)

\*Add a craft beer tasting flight for \$5 per person

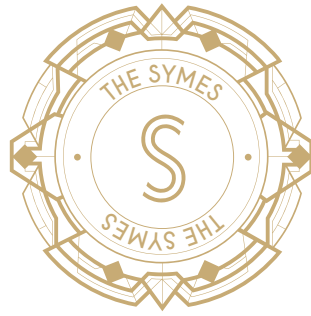
\* The Symes reserves the right to substitute any of the beverages listed with one of equal or greater quality and value

\*All bar staff included (1 bartender per 50 guests)

\*Basic glassware and bar rental included

\*HST and 18% service charge not included

\*Please note that events during Statutory Holidays will incur extra labour charges



## The Enhanced Package

\$58 per person

Seven hours of bar service including wine with dinner

Each additional hour +\$7 per person

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### Sparkling Toast or Rosé

Can Xa Cava | Penedès, Spain

or

Laurent Miquel 'Vendanges Nocturnes' Rosé | Languedoc, France

### White Wine

Lunardi, Pinot Grigio | Veneto, Italy

or

La Palma, Chardonnay | Cachapoal Valley, Chile

### Red Wine

Valle Dorado, Cabernet Sauvignon | Curico Valley, Chile

or

Castello Di Querceto, Chianti | Italy

### Bar Rail

Dillon's Gin 22 Unfiltered, Grey Goose Vodka,

Havana Club Añejo Reserva Rum,

Glenfiddich Single Malt 12 Year Old Scotch Whisky,

Maker's Mark Bourbon, Crown Royal Rye,

Los Arango Reposado Tequila

### Beer

Coors Light, The Symes Blonde Ale by Henderson,

Lost Brewery Craft Beer Pilsner

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Includes: Non-Alcoholic Beverages such as soda and juice

\* Upgrade to Champagne Toast for \$17 per person

\* Add a signature cocktail for \$4 per person (available during cocktail hour)

\*Add a craft beer tasting flight for \$5 per person

\* The Symes reserves the right to substitute any of the beverages listed with one of equal or greater quality and value

\*All bar staff included (1 bartender per 50 guests)

\*Basic glassware and bar rental included

\*HST and 18% service charge not included

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## The Premium Package

\$75 per person

Seven hours of bar service including wine with dinner

Includes choice of 2 Signature Cocktails | Each additional hour +\$10 per person

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### Sparkling Toast or Rosé

Giro Robot Cava Brut | Penedès, Spain

or

Laurent Miquel 'Vendanges Nocturnes' Rosé | Languedoc, France

### White Wine

Seven Peaks, Chardonnay | California

or

Dominio de Punctum Lagasca Viognier | Spain

or

Château Haut-Grelot, Sauvignon-Blanc, Bordeaux | France

### Red Wine

Ironstone, Cabernet-Sauvignon, Lodi | California

or

Les Carabènes, Pinot Noir | South of France

or

Domaine du Séminaires, Côtes-du-Rhône | France

### Bar

Hendricks Gin, Belvedere Vodka, Appleton Estate Reserve Rum,  
Johnnie Walker Black Label Scotch Whisky, Forty Creek Copper Pot Reserve Whisky,  
Maker's Mark Bourbon, Casamigos Reposado Tequila, Courvoisier VS Cognac,  
Ardbeg Single Malt Scotch 10 years old

*Liqueurs* : Bailey's, Ramazotti Sambuca, Grand Marnier, Galliano Vanilla, Campari Aperitivo,  
Chambord Royale Black Raspberry, Fernet-Branca Amer/Bitters, Disaronno Originale  
Amaretto, Martini Dry White Vermouth

### Beer

Coors light, The Symes Blonde Ale by Henderson, Lost Brewery Beer Pilsner

Includes: Non-Alcoholic Beverages such as soda and juice

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\*The Symes reserves the right to substitute any of the beverages listed with one of equal or greater quality and value.

\*All bar staff included (1 bartender per 50 guests)

\*Basic glassware and bar rental included

\*HST and 18% service charge not included

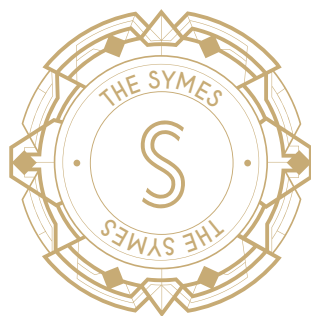
\*Please note that events during Statutory Holidays will incur in extra labour charges

\*Upgrade to Champagne Toast for \$17/per person

\*Add signature cocktail \$4 per person (available during cocktail hour)

\* Add Craft tasting beer flight \$5 per person





## Speciality Bar Available for Cocktail Hour

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### Beer Tasting Bar

\$5 per guests

The Symes Ales by Henderson  
Junction  
Lost  
Left field

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### Scotch Bar

\$8-10 per guests depending on selection

Glenmorangie Nectar d'or  
Lagavulin 14 year old Single Malt  
Oban 14 year old Single Malt  
Johnny Walker Blue label

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### Tequila Bar tasting

between \$6-8 per guests depending on selection

Don Julio 1942  
Patron Silver  
Casamigos Añejo  
Clase Azul  
Tromba Añejo

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# Wine List

Charged per bottle on consumption. Package pricing without dinner wines:  
Basic \$39 per person | Enhanced \$45 per person | Premium \$60 per person

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## White Wine

*À la carte:*

|      |  |    |
|------|--|----|
| 2017 | Laurent Miquel 'Vendanges Nocturnes' Blanc, Languedoc, France                      | 29 |
| 2016 | Amalya Torrontès & Riesling, Salta, Argentina                                      | 32 |
| 2016 | Tawse Riesling, Niagara, Canada  | 33 |
| 2016 | Cocci Grifoni 'Le Torri' Falerio Pecorino, Marche, Italy                           | 35 |
| 2015 | Keint-He Voyageur Chardonnay, Niagara, Canada                                      | 36 |
| 2017 | Cabert Pinot Grigio, Friuli, Italy   | 37 |
| 2016 | Masciarelli Trebbiano d'Abruzzo, Italy,  | 37 |
| 2016 | La Guardiense Janare Falanghina del Sannio, Campania, Italy                        | 40 |
| 2016 | Seven Peaks Chardonnay, California, USA  | 40 |
| 2016 | Mas Carlot Blanc, Costières des Nîmes, Rhône, France                               | 44 |
| 2015 | Paco & Lola Albariño, Rias Baixas, Spain   | 44 |
| 2015 | Tessari "Grisela" Soave Classico, Monteforte d'Alpoine, Italy                      | 46 |
| 2015 | Feudi di San Gregorio Falanghina, Campania, Italy                                  | 47 |
| 2015 | Castle Rock Chardonnay, Central Coast, California, USA                             | 47 |
| 2015 | Southbrook Triomphe Chardonnay, Niagara, Canada                                    | 50 |
| 2015 | Château du Trignon Côtes-du-Rhône Marsanne, Rhône, France                          | 52 |
| 2016 | Pearce Predhomme Chenin Blanc Old Vine Wild Ferment,<br>Stellenbosch, South Africa | 51 |
| 2015 | Daniel Chotard Sancerre, Loire, France   | 62 |
| 2015 | Craggy Range Winery Te Muna Road Sauvignon Blanc,<br>Martinborough, New Zealand    | 64 |
| 2015 | Domaine Bernard Defaix Chablis, Burgundy, France                                   | 69 |
| 2015 | Stratus White, Niagara, Canada   | 79 |
| 2015 | Cuvaison Chardonnay Estate, Carneros, California                                   | 80 |

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## Champagne

|   |     |
|---|-----|
| Champagne Fleury Blanc de Noir Brut, Champagne, France NV | 145 |
| Veuve Clicquot Brut, Champagne, France NV                 | 160 |

## Red Wine

*À la carte:*

|      |   |     |
|------|---|-----|
| 2017 | Laurent Miquel 'Vendanges Nocturnes' Rouge, Languedoc, France                   | 27  |
| 2017 | Vina Echeverria Merlot Reserva, Curico Valley, Chile                            | 32  |
| 2018 | Callia Bella Malbec, Uco Valley, Mendoza, Argentina                             | 32  |
| 2016 | Camas Syrah, Languedoc, France  | 36  |
| 2016 | Keint-He Voyageur Pinot Noir, Niagara, Ontario                                  | 38  |
| 2016 | Cave Spring 'Dolomite' Cabernet Franc, Niagara, Canada                          | 39  |
| 2016 | Domaine André Aubert, Grignan-les-Ahdemar, Visan, Côte du Rhône, France         | 40  |
| 2015 | Masciarelli Montepulciano d'Abruzzo, Italy                                      | 41  |
| 2016 | Maretima Primitivo, Puglia, Italy   | 41  |
| 2015 | Domaine du Séminaire, Côte du Rhône, France                                     | 42  |
| 2015 | Speri Valpolicella Classico, Veneto, Italy                                      | 42  |
| 2015 | Clos Lachance 'Hayes Valley' Cabernet Sauvignon, Central Coast, California, USA | 42  |
| 2017 | Ironstone Cabernet, Lodi, California, USA                                       | 43  |
| 2015 | La Guardiense Janare 'Lucchero' Aglianico Sannio, Campania, Italy               | 43  |
| 2015 | Cocci Grifoni 'Le Torri' Rosso Piceno Superiore, Marche, Italy                  | 44  |
| 2015 | Castle Rock Paso Robles Cabernet Sauvignon, California, USA                     | 49  |
| 2016 | Finca Decero Malbec 'Remolinos Vineyards', Mendoza, Argentina                   | 49  |
| 2015 | Pagos Ayles Cuvée A, Vino de Pago, Cariñena, Aragon, Spain                      | 49  |
| 2017 | Château Maris, Minervois, Languedoc, France                                     | 49  |
| 2017 | Map Maker Pinot Noir, Marlborough, New Zealand                                  | 50  |
| 2015 | Lyeth Estate Cabernet Sauvignon, Sonoma County, California, USA                 | 55  |
| 2015 | Marietta Cellars Old Vine Red, Alexander Valley, Sonoma, California, USA        | 55  |
| 2015 | Tawse Growers Cabernet Franc, Niagara, Ontario, Canada                          | 60  |
| 2015 | Il Poggione Rosso di Montalcino, Tuscany, Italy                                 | 62  |
| 2015 | Whoa Nelly Pinot Noir, Willamette Valley, USA                                   | 63  |
| 2015 | Occhipinti SP68 Rosso, Sicily, Italy  | 66  |
| 2015 | J.Lohr Hilltop Cabernet Sauvignon, Paso Robles, California, USA                 | 94  |
| 2015 | Joseph Phelps Innisfree Cabernet Sauvignon, Napa Valley, California, USA        | 94  |
| 2015 | Château Franc-Pourret, Saint-Emilion Grand Cru, Bordeaux, France                | 96  |
| 2015 | Stratus Red, Niagara, Canada  | 96  |
| 2015 | Tom Eddy Elodian Cabernet Sauvignon, Napa Valley, California, USA               | 116 |

\*Please note these specialty wines are subject to availability. If unavailable, our Sommelier would be happy to suggest an alternative.

\*The Symes reserves the right to substitute any of the beverages listed with a beverage of equal or greater quality and value.

\*All bar staff (1 bartender per 50 guests) included

\*Basic glassware and bar rental included

\*HST and 18% service charge not included

\*Please note that events during Statutory Holidays will incur in extra labour charges

# About Our Sommelier

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## **Sara d'Amato**

Writer, Wine Critic, Educator, Sommelier

*"Nothing makes the future look so rosy as to contemplate it through a glass of Chambertin." - Napoleon Bonaparte*

Sara is a Toronto-based wine consultant, educator, sommelier, wine critic and principal partner with WineAlign.com. She has worked in cellars both in Niagara and in France, formerly as Sommelier of Four Seasons Hotel in Toronto and at the Platinum Club of the Air Canada Centre. Sara writes freelance for a number of publications and travels extensively reporting on classic and emerging wine regions.

A graduate of the University of Toronto and Niagara College's Winery and Viticulture technician program, as well as a member of the Wine Writer's Circle of Canada, she continues to participate in judging wine competitions across the country and abroad. Currently, Sara is President of the Ontario Chapter of the Canadian Association of Professional Sommeliers and is an instructor of the Wine and Spirits Education Trust program in Toronto with Fine Vintage Ltd.

Should you wish to personalize your wine pairings with your menu selection, Sara would be happy to offer her consulting services for \$250.

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View Sara's wine reviews at: [www.winealign.com](http://www.winealign.com)  
View Sara's WineAlign blog at: <http://www.winealign.com/blog/tag/sara-damato>

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