THE

WAREHOUSE

EVENT VENUE

KOSHER PACKAGE

ABOUT US

Toronto's premiere 20,000 square foot loft inspired event space incorporates magnificent 30 ft. high ceilings, multi-functional space, an elegant cocktail area, full kitchen facilities and one-of-a-kind surroundings. The open concept allows clients to truly customize the look and feel of the space, giving each event its own personal touch. Combined with its commitment to service, let your imagination soar. We have the facilities and expertise to stage truly big productions.

The Warehouse offers a complete scope of services including gourmet catering, in-house production, state-of-the-art audio / visual services, stylish décor and the ultimate in guest experiences. From the planning process to your event day our staff of experienced professionals will walk you through every detail to ensure flawless event execution.

Our coordinators will be pleased to arrange any details or special requests for your event .

FEATURES

9,000 sq ft

Round table Capacity: 600
Reception Capacity: 900+

Accesibility

Ground floor accesibility &
accesible washrooms

Licensed Bar

Fully licensed
in-house bar

Audio/Visual

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

Facilities

Complimentary guest suite
available to bride parties, hosts
& VIPs

Kitchen

Versitile full service
kitchen facilities

Parking

Complimentary parking
for 300+ vehicles

Tables

Round tables with
White Louis chairs

Cocktail Lounge

Cocktail lounge with
elegant white & black
leather furniture, video
wall & ambient lighting

THE PACKAGE

Menus vary and can include ethnic specialties. Our staff is ready and happy to customize a menu to suit any cuisine, taste profile or budget.

ROOM RENTAL FEES

January to March
Saturday Evening - $ 3500.^{00}
Sunday Evening - $ 3000.^{00}

April to December
Saturday Evening - $ 4000.^{00}
Sunday Evening - $ 3500.^{00}

MENU RATES

January to March
Adults - $ 125.^{00} per guest

April to December
Adults - $ 135.^{00} per guest

**13% HST & 15% Service charge are additional*

WHAT'S INCLUDED

- PASSED HORS D'OEURVES
- PLATED 3-COURSE MENU
- DELUXE OPEN BAR
- 6 HOURS OF SERVICE
- FULL PLACE SETTING INCLUDING: MODERN CHINA & FLATWARE
- 1 SERVICE STAFF PER 15 GUESTS
- EVENT LOGISTICS
- ON-SITE EVENT MANAGER
- COFFEE & TEA SERVICE

"You and your staff did not miss a beat and all went according to plan. It was a real pleasure working with you..."

THE MENU

Our kosher menu includes the following: Chefs selection of hor deouvres, plated salad, choice of entree, plated dessert along with fresh brewed coffee & tea and a deluxe open bar.

THE DELUXE KOSHER BAR

Our DELUXE kosher bar includes Vodka (Sky, Absolute), Rye Whiskey (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs,), Gin (Beefeater,) Scotch (Grants, Dewars), Tequila (El Jimador), Select Liqueurs, Beer (Coors Light, Canadian), House Red and White Wine, Assorted Soft Drinks (Pepsi products) and Fresh Juices (orange, apple & cranberry juice)

PASSED CANAPES

The following options are samples only - Additional options available.

BEEF MEAT BALLS

w/Tomato sauce, fresh basil and green apple

GREEK SALAD SKEWER

w/Balsamic glaze (tomato, cucumber, olive)

ADDITIONAL OPTIONS INCLUDE

MINI EGG ROLLS with sweet thai chili or plum sauce

MINI HOT DOG IN BLANKET with mustard and ketchup

MINI POTATO KNISH with chive

CHICKEN SATAY with peanut sauce or sweet thai chili sauce

MINI CUCUMBER CUP stuffed with quinoa

BRUSCHETTA on crostini

MINI PHYLLO CUP with smoked white fish salad

THE MENU CONT'D

STARTERS

MIXED GREEN SALAD

w/Belgium endive, green apple, blueberry, carrot, and apple cider vinaigrette

OR YOUR CHOICE OF

CHOPPED ROMAINE SALAD

w/Cherry tomato and cucumber sphere, topped with beet thread and Russian dressing

ARUGALA SALAD

w/Sundried tomato, crispy shiitake, horseradish balsamic dressing

MAINS

SALMON

Topped with fennel and orange slaw, baked Israeli couscous, with grilled vegetables

OR YOUR CHOICE OF

LEMON THYME CHICKEN SUPREME

w/garlic mash and braised baby carrot

SEARED CHICKEN SUPREME

w/caponata and rice pilaf

TORCHED POBLANO

w/Israeli couscous, grilled veg and tomato basil coulis

DESSERTS

LEMON SQUARES

w/Blueberry and crispy meringue

OR YOUR CHOICE OF

CHOCOLATE BROWNIES

w/Pareve vanilla ice cream

CREME CARAMEL

w/Fruit salad

BAR UPGRADES

THE PREMIUM KOSHER BAR

Our PREMIUM kosher bar includes Everything the standard bar has to offer plus the following: Vodka (Grey Goose, Belvedere), Rye Whiskey (Cown Royal), Rum (Bacardi Superior), Gin (Bombay), Scotch (Glenlivet 1824, Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Jack Daniels, Bulleit), Beer (Coor's Light, Canadian, Heineken, Corona), Red & White Premium wine with butler passed wine service.

$ 10.^{00}/person

THE WAREHOUSE

EVENT VENUE

2-35 CARL HALL ROAD
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