

THE

# WAREHOUSE

EVENT VENUE

**SOCIAL PACKAGE**





# ABOUT US



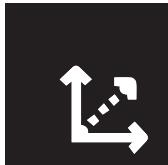
Toronto's premiere 20,000 square foot loft inspired event space incorporates magnificent 30 ft. high ceilings, multi-functional space, an elegant cocktail area, full kitchen facilities and one-of-a-kind surroundings. The open concept allows clients to truly customize the look and feel of the space, giving 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+



## Accessibility

Ground floor accessibility &  
accessible 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 hosts  
& VIPs



## Kitchen

Versatile 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

### Friday & Saturday

Daytime (8am to 4pm) - \$ 4000.<sup>00</sup>

Evening (5pm to 1am) - \$ 5000.<sup>00</sup>

### Sunday - Thursday

Daytime (8am to 4pm) - \$ 3000.<sup>00</sup>

Evening (5pm to 1am) - \$ 4000.<sup>00</sup>

### East Cocktail Lounge Rental (3500 sq ft)

Daytime (8am to 4pm) - \$1500.<sup>00</sup>

Evening (5pm to 1am) - \$2,000.<sup>00</sup>

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



# AMMENITIES

## EVENT SPACE

We offer a complimentary space that can be used for your gathering and can be completely customized for everything from Engagement parties, Sweet 16's, Bridal Showers, Baby Showers, Anniversaries and more.

## COAT CHECK

We have an exclusive coat check offered complimentary (seasonal).

## INCLUSIONS

- 60" or 72" Round Tables
- 6ft and 8ft Banquet Tables
- All Barware, Glassware & Beverage Services
- White Louis Chairs
- Plexi Glass Cruiser Tables
- White Velour Draping
- Outdoor Patio Space

- 42" Screen In Front Foyer
- Open Concept Event Space
- Modern Plexi Glass Bars
- Ambient Lighting throughout
- White or Black Leather Furniture
- Complimentary Parking
- Picturesque surroundings for Photos
- State of the Art Video Wall
- Fully Wheelchair Accessible

## INCLUSIONS

The WAREHOUSE provides 1 (one) complimentary suite for the hosts. The suite is equipped with a private washroom, safe, beautiful plush carpet, large dressing and make-up area, lounge couches and tables and a 42" flat panel tv.



We couldn't have asked for a better location to hold our event. Everything went off without a hitch. Thank You to The Warehouse staff for all their hard work.



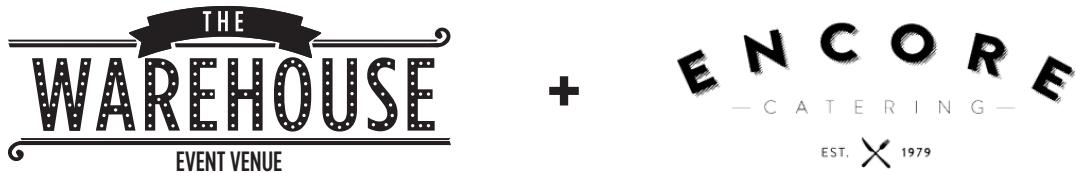
# FOOD OFFERINGS



## KITCHEN & CATERING

Our Full On-site Kitchen is available and included in our venue price.

We are proud to be in partnership with Toronto's top gourmet catering company



The Warehouse welcomes alternate caterers in the space by paying a 20% landmark fee on the food and labour costs. Caterers must send quote to venue coordinator for approval. The landmark fee will be added to final invoice from The Warehouse Event Venue.

## RENTALS

All rentals must be arranged through your chosen caterer.



# BUFFET MENU

## THE OPTIONS

### 1 BASIC | \$16/PERSON

5 sandwiches and wraps, 1 green or grain, 1 dessert

### 2 STAPLE | \$23/PERSON

bread, 1 green or grain, 1 protein, 1 side, 1 dessert

### 3 FEATURE | \$27/PERSON

bread, 1 green or grain, 1 protein, 2 sides, 1 dessert

### 4 EXECUTIVE | \$37/PERSON

bread, 2 greens or grains, 2 proteins, 2 sides, 2 desserts

## SANDWICHES & WRAPS

### SWEET BBQ CHICKEN

Apple, scallion, romaine lettuce, spicy mayo | baguette or spinach tortilla

### ENCORE CLUB

Sliced bbq chicken, crisp bacon, lettuce, tomato, spicy mayo | baguette or spinach tortilla

### PROSCIUTTO PESTO

Cured ham, sun-dried tomato, pesto | ciabatta or white tortilla

### SLOW ROASTED BRISKET

Spicy horseradish, grainy mustard mayo | marble rye or white tortilla

### GRILLED VEGAN

Seasonal grilled vegetables, lemon garlic hummus, pickled onion | ciabatta or spinach tortilla

### PESTO VEGGIE

Artichoke hearts, roasted red pepper, spinach, mozzarella, tarragon pesto | rosemary focaccia or whole wheat tortilla

### GREENS

#### SUPER GREENS

Treviso, arugula, kale, frisee, avocado, grape tomato, crisp garbanzo, lemon + honey dressing

#### FRENCH FRISEE SALAD

French bean, parsley, lardon, crumbled egg, grilled crouton, lemon + cucumber dressing

#### HERITAGE GREENS

Mango, tri-colour pepper, spicy almond, grape tomato, balsamic vinaigrette

### GRILLED PEAR SALAD

Mixed greens, candied pecan, chevre, cherry tomato, honey lime vinaigrette

### TRUFFLE KALE CAULIFLOWER

Green + black kale, truffled cauliflower, smoked paprika, sherry vinaigrette

### GREEN GODDESS SLAW

Thinly shaved green ontario cabbage, green goddess dressing

### ROMAINE SALAD

Crisp bacon, parmesan shaving, crunchy crouton, caesar vinaigrette





## GRAINS & MORE

### ENCORE POTATO SALAD

Applewood smoked bacon, yellow mustard seeds, scallion, lemon aioli

### QUINOA BROCCOLI SLAW

Broccoli florets, toasted almonds, fresh basil, honey + mustard dressing

### RED + WHITE QUINOA

Roasted butternut squash, tri-colored pepper, green onion, lemon vinaigrette

### HEIRLOOM BEET +\$2

Salt spring island chevre, mache greens, walnut crumble, maple + citrus dressing

## DESSERTS

### TARTLETS

Lemon meringue | fresh fruit | apple crumble | pecan butter  
(contains nuts)

### MINI BAKED DONUTS

Chocolate | rainbow sprinkle | cinnamon toast crunch | cookies n' cream | raspberry white chocolate

## PROTEINS

### BRAISED BEEF SHORT RIB

Tomato + herb + red wine reduction

### TEXAS STYLE SMOKED BRISKET

Montreal spice rub, natural jus

### MEDITERRANEAN BEEF SKEWERS

Olive oil, lemon juice, garlic, oregano

### HICKORY SMOKED PORK SIDE RIBS

Texas style, bourbon bbq

### ADOBO CHICKEN SKEWERS

Ancho + guajillo chili

## SIDES

### LEMON + THYME JASMINE RICE

Pilaf style, fresh herbs

### KIMCHI FRIED RICE

Carrot, celery, green pea, sweet red pepper, egg, soy sauce, sesame oil

### BUTTERNUT SQUASH RAVIOLI

Romesco, crisp sage, parmesan

### HAND ROLLED GNOCCHI

Pumpkin seed pesto, parmesan

### SQUARES

Red velvet cake | tiramisu | strawberry shortcake | oreo cheesecake | pear clafoutis | salted caramel blondie

### LOLLIPOPS

Belgian waffle | dark chocolate brownie | skor cheesecake  
(contains nuts)





# COCKTAIL MENU

## FINGERFOODS - Min order 10 per item

### HOT OPTIONS

#### SOUTHERN STYLE FRIED CHICKEN & WAFFLES

11 spice blend, cheddar-chive waffle, maple crème fraiche, jalapeño chip

\$3.<sup>25</sup>/piece

#### THAI STYLE FORKED CHICKEN

Spicy peanut sauce

\$3.<sup>25</sup>/piece

#### MINI "GOLDEN STAR" BURGER

Caramelized onion, roasted garlic mayo, sesame brioche

\$3.<sup>25</sup>/piece

#### BRAISED BEEF EMPANADA

Grass fed beef, chimichurri mayo

\$3.<sup>25</sup>/piece

#### MINI MERGUEZ CORNDOG

Spicy lamb sausage, cornmeal batter, sweet honey mustard

\$3.<sup>25</sup>/piece

#### DUCK CONFIT FLATBREAD

Wild mushroom, marinara, goat cheese, brioche

\$3.<sup>25</sup>/piece

### TANDOORI VEGETABLE PAKORA

Crispy cauliflower, chickpeas, garam masala, cucumber raita

\$3.<sup>25</sup>/piece

### COLD OPTIONS

#### COMPRESSED WATERMELON

Crisp prosciutto, lemon tea, mint

\$3.<sup>25</sup>/piece

#### BEEF CARPACCIO

Shaved parmesan, truffle aioli, crostini

\$3.<sup>25</sup>/piece

#### PROSCIUTTO ROLL

Fig, arugula, chevre, port reduction

\$3.<sup>25</sup>/piece

### AEGEAN SALAD SKEWERS

Cucumber, feta cheese, kalamata olive, oregano + red wine vinaigrette

\$3.<sup>25</sup>/piece

### RICE PAPER ROLL

Fresh asian vegetables, sliced mango, rice noodle, sweet chili dipping sauce

\$3.<sup>25</sup>/piece

### TOSTONES

Crispy plantain wafer, spicy pico de gallo, avocado emulsion

\$3.<sup>25</sup>/piece





## SUBSTANTIALS - Min order 10 ppl

### FRIED CHICKEN SLIDER

Brioche bun, pickles, spicy mayo

\$6.<sup>00</sup>/piece

### CHICKPEA FALAFEL SLIDER

Brioche bun, cucumber raita

\$5.<sup>00</sup>/piece

### KIMCHI FRIES

Crispy fries, kimchi, green onion, sesame seeds, korean bbq sauce, kewpie aioli

\$5.<sup>00</sup>/piece

### BEYOND MEAT BIG MAC BAO

Shredded lettuce, american cheddar, special sauce, onion, pickles

\$7.<sup>00</sup>/piece

### HAWAIIAN POKE BOWL

Tuna / salmon / tofu - brown rice, maui sauce, avocado puree, pickled carrot + cucumber, scallion, cilantro, black + white sesame seeds

\$9.<sup>00</sup>/piece

### GREEN GODDESS BUDDHA BOWL

Frisee, quinoa, fresh basil, radish, cucumber, pumpkin seeds, crispy chickpea, roasted squash, green goddess dressing

\$5.<sup>00</sup>/piece

### MAC + CHEESE

Encore cheese + béchamel blend, panko crust | add: lobster +\$3, shaved black truffle +\$2

\$5.<sup>00</sup>/piece

## GRAZING BOARDS - Min order 10 ppl

### CLASSIC CHEESE BOARD

Cheddar, havarti, blue cheese, double cream brie, gouda, cornichons, seasonal compote, candied walnuts, grapes, crostini, crackers

\$8.<sup>00</sup>/person

### CHARCUTERIE BOARD

Soppressata, prosciutto di parma, bresaola, capicola, cornichons, pickled seasonal vegetables, mustards, dried fruit, crostini, crackers

\$12.<sup>00</sup>/person

### JEW-ISH CHARCUTERIE BOARD

Montreal smoked meat, chicago 58, smoked turkey, cornichons, pickled seasonal vegetables, dijon mustard, grainy mustard, dried fruit, crostini, crackers

\$12.<sup>00</sup>/person

### CHIPS + DIPS

Yukon gold potato, sweet potato, plantain, taro root, roasted red pepper spread, black olive tapenade, lemon garlic hummus

\$6.<sup>00</sup>/person





# PASSED DESSERTS

## HOUSE MADE POPSICLES

Cookies + cream | key lime pie | rocky road | s'mores | orange creamsicle

\$5.<sup>00</sup>/piece

## GOURMET POP TARTS

Sour cherry | chocolate marshmallow | ontario peach

\$4.<sup>00</sup>/piece

## PARFAIT SHOOTERS

Strawberry shortcake | tiramisu | tuxedo mousse | lemon meringue | cookies n' creme | raspberry white chocolate

\$3.<sup>50</sup>/piece

## SQUARES

Red velvet cake | tiramisu | strawberry shortcake | oreo cheesecake | pear clafoutis | salted caramel blondie |

\$2.<sup>50</sup>/piece

## FRESH BAKED COOKIES

S'mores | chocolate chip | lemon crinkle |cookies + cream | oatmeal + raisin | snickerdoodle | peanut butter

\$2.<sup>00</sup>/piece

## LOLLIPOPS

Belgian waffle | dark chocolate brownie | skor cheesecake (contains nuts)

\$2.<sup>50</sup>/piece



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



# BAR UPGRADES



## BAR PACKAGES

THE WAREHOUSE is a fully licensed establishment and, as such, all beverage service is the responsibility of THE WAREHOUSE. Two levels of bar packages are offered (Deluxe & Premium) which includes 6 hours of service, soft bar, garnishes, ice, glassware, plexi glass bars, plexi glass bar backs and 1 bartender per every 65 guests.

*\*A mandatory 15% gratuity will be added to all purchased bar services*

## DELUXE BAR

Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water.

\$40.<sup>00</sup>/guest



# BAR CONT'D

## PREMIUM BAR

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, selected liqueurs, soft drinks, juices, mineral water. Package includes butler passed wine service during dinner and up to 3 custom martinis to be passed around during the cocktail hour.

\$50.<sup>00</sup>/guest

## SOFTDRINKS

Soft Drinks, Juices, Mineral Water, Regular & Specialty Non-alcoholic Cocktails

\$10.<sup>00</sup>/guest

## CONSUMPTION BAR

Clients have the option to pay per drink after the event ends. A minimum of one drink per guest must be purchased prior to event. Soft Bar, and all bartending staff charges will apply in addition to the consumption bar.

## EXTRA ADD-ONS



Unique specialty  
cocktails



Sparkling toasts  
offered



Endless bubbly  
at the bar



Wine or liquor  
upgrades



“No matter the event, we want to help make sure it's one  
that's going to be remembered...”



# OUR SUPPLIERS

## RENTALS

All clients of THE WAREHOUSE must arrange rentals through their caterer or directly with our exclusive rental company.



## AUDIO/VISUALS

The rental of the event space does not include audio/visual equipment and services. THE WAREHOUSE exclusively works with MBE GROUP for the provisions of A/V equipment and technician services. Our clients are welcome to hire their own DJ, band, dancers, and/or other performers. All sound and lighting systems required must be rented through MBE GROUP.

Clients must contact MBE GROUP personally to obtain a quote. MBE will work in conjunction with chosen Musical entertainment hired.



## DJ + ENTERTAINMENT

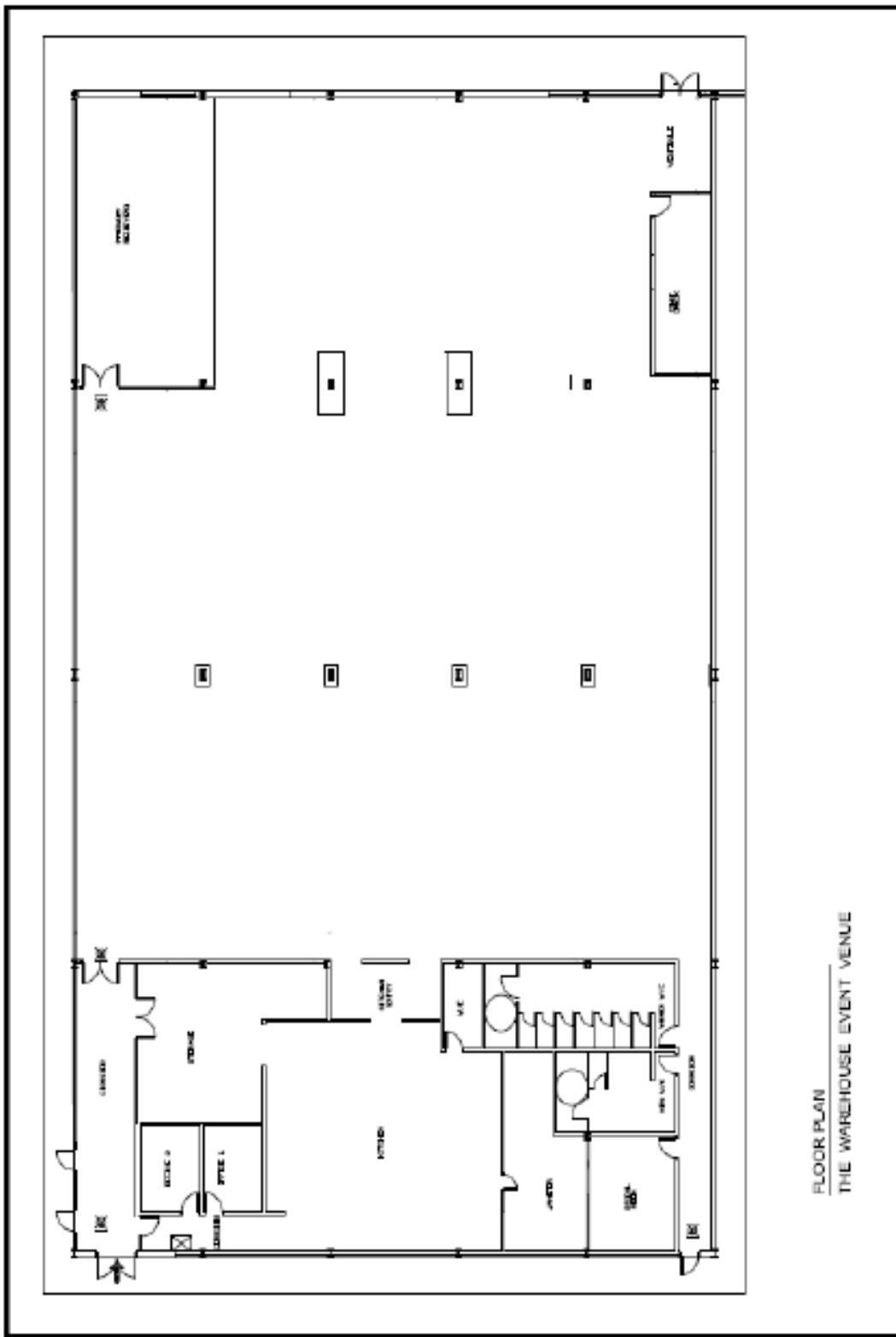
Clients are encouraged to hire their own entertainment for their event. THE WAREHOUSE suggest Magen Boys Entertainment and Sole Power Productions who are familiar with the space.



“The team at The Warehouse were kind and knowledgeable. They helped us put on a first class event that will be remembered for many years to come.”



# THE FLOOR PLAN





THE  
**WAREHOUSE**  
EVENT VENUE

2-35 CARL HALL ROAD

TORONTO, ONTARIO CANADA

T: (416) 496-2112



info@thewarehousevenue.com



thewarehousevenue.com

