

THE

WAREHOUSE

EVENT VENUE

WEDDING PACKAGE





ABOUT US



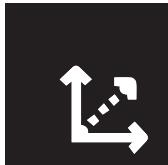
Toronto's premiere 20,000 square foot loft inspired event space incorporates magnificent 30 ft. high ceilings, multi-functional space, an elegant cocktail area, full kitchen facilities and one-of-a-kind surroundings. The open concept allows clients to truly customize the look and feel of the space, giving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



THE PACKAGE



Menus vary and can include ethnic specialties. Our staff would be 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

MENU RATES

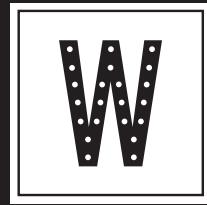
January to March

\$ 100.⁰⁰ per guest

April to December

Saturday Evening - \$ 4000.⁰⁰
Sunday Evening - \$ 3500.⁰⁰

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



WHAT'S INCLUDED



PASSED HORS
D'OEUVRES



PLATED
3-COURSE MENU



DELUXE OPEN
BAR



6 HOURS OF
SERVICE



FULL PLACE
SETTING INCLUDING:
MODERN CHINA &
FLATWARE



1 SERVICE STAFF
PER 15 GUESTS



SPARKLING
TOAST



COMPLIMENTARY
ON-SITE
CEREMONY



COFFEE &
TEA SERVICE



EVENT
LOGISTICS



ON-SITE EVENT
MANAGER



“Our wedding was the most magical day of our lives. Everything was perfect and you left no stone unturned. Who would have ever thought planning a wedding would be so stress free...”



THE MENU

Our wedding menu includes the following: Chef's seasonal selection of passed hors d'oeurves, choice of entrees, an extensive list of entrees, the choice of plated dessert along with fresh brewed coffee & tea and deluxe open bar.

THE DELUXE BAR

Our bar includes Vodka (Sky, Absolute), Rye Whiskey (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs,), Gin (Beefeater,) Scotch (Grants, Dewars), Tequila (El Jimador), Liqueurs (Kahlua, Vermouth, Triple sec, Melon, Blue Curacao), 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.

TORCHED BEEF NIGIRI - 30-day dry aged striploin, sushi rice, teriyaki sauce

BRAISED BEEF EMPANADA - grass fed beef, chimichurri mayo

MINI “GOLDEN STAR” BURGER - aramelized onion, roasted garlic mayo, sesame brioche bun

CLASSIC POTATO FRITES - Fresh thyme, sea salt, and roasted garlic aioli

DUCK CONFIT FLATBREAD - enoki + shitake mushroom, san marzano tomato, ontario goat cheese

SOUTHERN STYLE FRIED CHICKEN + WAFFLES - 11 spice blend, cheddar + chive waffle, maple crème fraiche, jalapeño chip

MAC + CHEESE CROQUETTE - sriracha ketchup, three cheese blend, panko crust



THE MENU CONT'D

STARTERS



SUMMER PANZANELLA

Roasted butternut squash, shaved brussel sprouts, shredded kale, diced apple, dried cranberry, citrus vinaigrette, focaccia crouton



HEIRLOOM BEET

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



CANDIED SOCKEYE SALMON

House smoked salmon, cookstown seedling, frisée, endive, preserved lemon dressing, white radish

MAINS



'GRILLED AAA ANGUS BEEF CHUCK STEAK

Yukon gold potato puree, blistered cherry tomato, marsala braised heirloom carrots, rosemary demi glaze



"ST. TROPEZ" HERITAGE CHICKEN SUPREME

Truffle + mushroom duxelle, ancient grain risotto, enoki mushroom, summer squash medley, micro greens



ROASTED DIJON CRUSTED ATLANTIC SALMON

Cauliflower tater tots, cauliflower soubise, market asparagus, wild flower honey dressing



MOROCCAN SPICED EGGPLANT

Red + white quinoa, falafel crouton, roasted bell pepper, pumpkin seed romesco coriander seedling

DESSERTS



ÉCLAIR

Chocolate ganache, milk + dark chocolate mousse, chocolate tuille, raspberry powder, dark chocolate sauce



CLAFOUTIS

Bosc pear tart, baked custard, pear crisp, crème anglaise



PANNA COTTA

Strawberry compote, ginger cookie, local strawberries, vanilla strawberry cream, meringue, basil sprouts



THE ADD-ONS



COCKTAIL RECEPTION STATIONS



EASTERN EATS

Steamed boa, vietnamese bahn mi sandwiches,
kimchi fries & station sides

\$16.⁵⁰/person



OYSTER BAR

Freshly shucked pacific northwest and atlantic coast oysters, w/
Champagne-shallot mignonette, freshly grated horseradish, cocktail sauce, house
habanero hot sauce, lemon wedges

\$7.⁰⁰/person | *Black Tiger Prawns add \$5.⁰⁰/person



EL AMACÉN TACQUERIA

Ancho braised beef brisket, ancho chili chicken al pastor, crisp baja spiced
white fish, adobo braised jackfruit "carnita", w/ steamed flour tortilla,
lettuce cups, salsa verde, pico de gallo, cotija cheese,
pickled cabbage slaw, guacamole, sauce morita

\$15.⁰⁰/person



HAWAIIAN POKE STATION

Chef assembled poke bowls, sushi grade tuna or organic salmon
with brown rice, maui sauce, avocado puree, pickled carrot and cucumber, scallion,
cilantro, black + white sesame seeds

\$11.⁰⁰/person



ADD-ONS CONT'D



THE WILENSKY BAR

Montreal smoked meat, all beef salami, smoked turkey, dijon mustard, grilled onion, brie, roma tomato, red onion, pesto aioli, grilled onion bun bun, pickle spears, chili dusted hand cut chips

\$ 10.⁰⁰/person



ADOBO BRAISED JACKFRUIT "CARNITA"

Steamed flour tortilla, lettuce cups, salsa verde, pico de gallo, cotija cheese, pickled cabbage slaw, guacamole, sauce morita

\$ 15.⁰⁰/person



ANTIPASTO STATION

BREADS

Assorted european inspired artisan baked breads, rolls and flatbreads with a seasonal selection of balsamic glazed grilled market vegetables

CHARCUTERIE

Variety of house cured and locally curated meats soppressata, prosciutto di parma, bresaola, capicola cornichon, pickled seasonal vegetable, dijon mustard, grainy mustard, dried fruit

CHEESE

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

\$ 19.⁰⁰/person

LATE NIGHT ADD-ONS

SAVORY



BRAISED BEEF SLIDER

Pretzel roll, truffle aioli, green goddess coleslaw

\$ 7.⁵⁰/person



BEYOND MEAT BIG MAC BAO

Shredded lettuce, vegan cheddar, special sauce, onions, pickles

\$ 7.⁵⁰/person



FRIED CHICKEN SLIDER

Brioche bun, pickles, spicy mayo

\$ 6.⁵⁰/person



"I can't thank you and your team enough for helping to make my daughters wedding the party that it was..."



LATE NIGHT CONT'D

Passed snacks for your enjoyment

SAVORY



KOREAN POPCORN CHICKEN

Kimchi, sweet + spicy aioli, sesame seeds, scallions

\$ 6.⁵⁰/person



MAC + CHEESE

Encore cheese + béchamel blend, panko crust
mini kraft bowl + wooden spork

\$ 6.⁰⁰/person



PARMESAN TRUFFLE FRIES

w/Roasted garlic mayo

\$ 5.⁰⁰/person

SWEET



COOKIE DOUGH TRUFFLES

Edible cookie dough, milk chocolate dip, cookie crumbles

\$ 3.⁰⁰/person



MINI BAKED DONUTS

Chocolate, rainbow sprinkles, cinnamon sugar, cinnamon
toast crunch, cookies + cream, raspberry + white

\$ 1.²⁵/person



MINI CANNOLI

Classic and nutella (contains nuts)

\$ 3.²⁵/person



PROFITEROLES

Classic, pistachio, espresso, raspberry, mango
+ passion fruit

\$ 3.⁰⁰/person



PARFAIT SHOOTERS

Cookies n' creme, tuxedo mousse, strawberry shortcake,
raspberry white chocolate, lemon meringue, tiramisu

\$ 4.⁰⁰/person



HOUSE MADE POPSICLES

Cookies + cream, key lime pie, s'mores, orange +
vanilla creamsicle, rocky road (contains nuts)

\$ 6.⁰⁰/person



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



INTERACTIVE STNS

Requires additional chefs



FISH & CHIPS STATION

Fresh Haddock or Ling Cod, English style beer batter, Served with Hand Cut Russet Potato French Fries. Condiments Include: Tartar Sauce, Malt Vinegar, Fresh Lemon

\$12.00/person



POUTINE BAR

Hand Cut Russet Potato French Fries. Accompaniments include:
Fresh cheese curds, traditional gravy, double smoked bacon bits, braised beef, pulled jerk chicken, fresh cut chives, sautéed mushrooms, caramelized onions

\$12.00/person



MONTREAL SMOKED MEAT SANDWICH STATION

In-house 14 hour smoked Beef Brisket. Accompaniments include:
Rye bread, assorted mustards, sauerkraut, swiss cheese, kosher pickles,

\$11.00/person



DIM SUM

Assorted steamed buns and dumplings passed around the party on our very own traditional carts. May include: Steamed Pork Buns, Vegetarian Dumplings, Spring Rolls, Baked Pork Buns, Siu Mai, Har Gow,
Accompaniments include: House XO sauce, hoisin, soy

\$16.00/person

* For a full list of catering add-ons, please inquire directly with caterer

ADDITIONAL ADD-ONS

ROOM EXTENSION: 1 HR or Room Extension - \$ 350.00
1 HR of Security - \$ 75.00/Security

BAR STAFF EXTENSION: Bartenders - \$ 30.00 per hour
Bar Back - \$ 20.00 per hour

BAR SERVICE EXTENSIONS: Clients are welcome to extend the open bar after the initial 6 hours of service. Consumption bar pricing will be in effect for all bar extensions.

Soft Drinks / Juices	\$ 3.00	Cocktails / Shots	\$ 10.00
Domestic Beer	\$ 6.75	Wine by the glass	\$ 10.00
Premium Beer	\$ 7.75	Martinis	\$ 12.00

ON-SITE CEREMONY: Use of the venue is complimentary for on-site ceremonies. Due to earlier than normal set-up requirements a fee of \$400 will be added to the final bill for staffing charges.



BAR UPGRADES



THE PREMIUM BAR

Our PREMIUM bar includes Everything the standard bar has to offer plus the following: Vodka (Grey Goose, Belvedere), Rye Whiskey (Crown Royal), Rum (Bacardi Superior), Gin (Bombay), Scotch (Glenlivet 1824, Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Jack Daniels,), Cognac (St Remy, Gaston), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto), Beer (Coor's Light, Canadian, Heineken, Corona), Red & White Premium wine with butler passed wine service

\$10.⁰⁰/person





UPGRADES CONT'D

ONTARIO CRAFT BEERS



Creemore Springs, Boshkung 35 + 118 Cream Ale, Mill St. Organic & Beau's Lug Tread

\$ 6.⁰⁰/person

RED & WHITE WINE UPGRADES



Beringer Founders Cabernet, Stone Cellars Cabernet, Santa Carolina Reserva Merlot, East Dell Pinot Grigio, Rose Hill Chardonnay, Flutterby Sauvignon Blanc

\$ 6.⁵⁰/person

LATE NIGHT CAFE



Have your guests enjoy a leisurely coffee at the coffee bar while relaxing on our leather lounge furniture. Just after dinner until 1:00 AM, our Barista will prepare for your guests their choice of cappuccino, espresso, latte, specialty coffees (Irish, Spanish etc.), hot chocolate & specialty teas. Assorted biscotti, wafers & cookies are also available.

\$ 7.⁵⁰/person



THE
WAREHOUSE
EVENT VENUE

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 thewarehousevenue.com

