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CBC




Barbara Frum Atrium



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At **10tation Event Catering Inc.**, every event is as unique and special to us as it is to you. From delicious food, to skilled service staff, we will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the pride and core strengths of our company. We strive to make every event a seamless and memorable success, so that when the event is over, the only traces we leave behind are satisfied smiles.

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CBC Event Coordinators will help plan all details of your event from security to scenic décor, and offer helpful suggestions on how to best utilize our spaces. Event Coordinators will coordinate and oversee all CBC services and arrange necessary internal approvals, as well as recommend outside suppliers and assist in coordinating these services.

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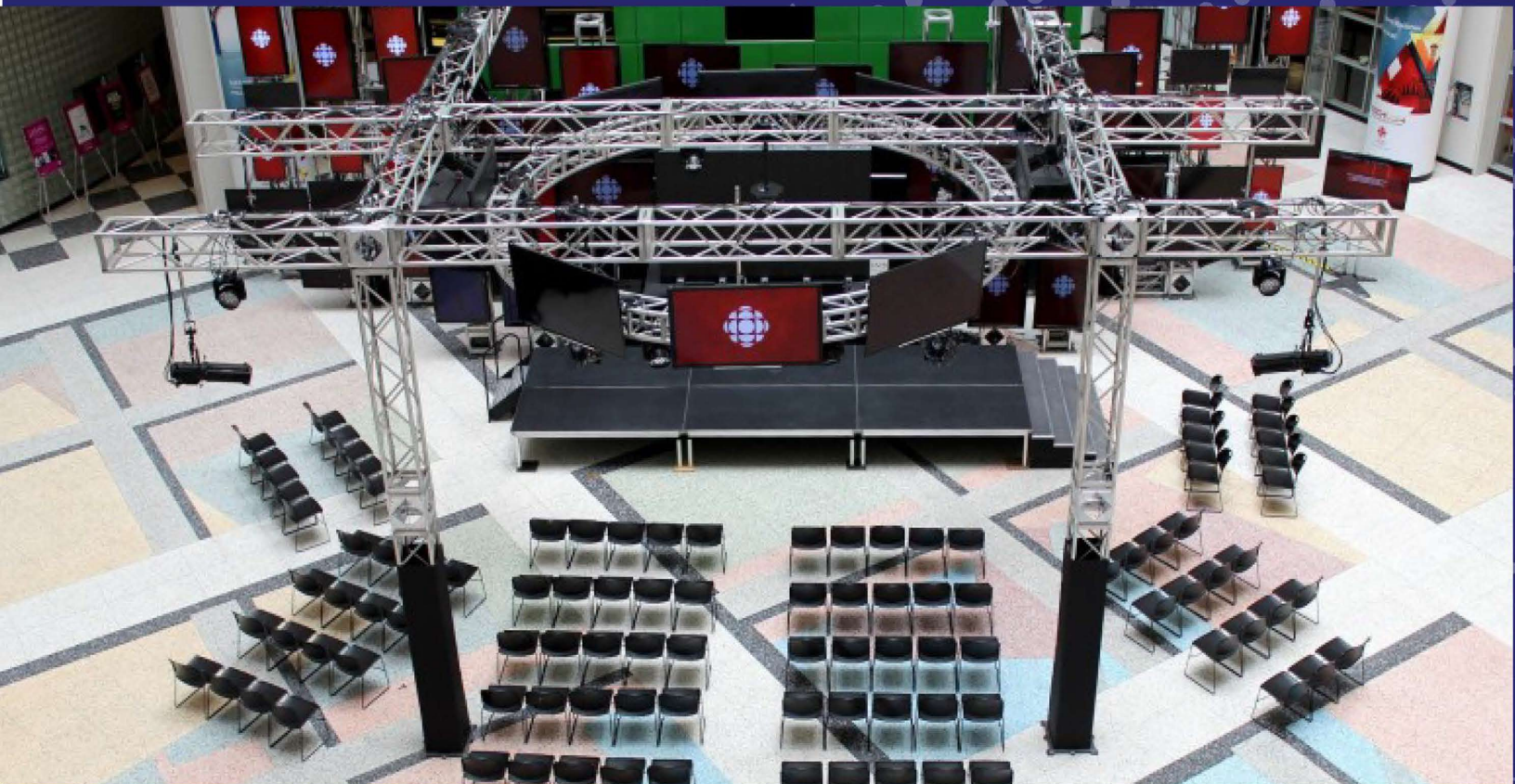
Atrium

The spectacular Barbara Frum Atrium, named in honour of one of Canada's most celebrated and respected journalists, forms the grand focal point of the Canadian Broadcasting Centre. The Atrium covers 10,000 square feet and extends 10 storeys high with a capacity of up to 750 people.

An impressive and innovative Philip Johnson design, the Atrium is unique in every detail from its patterned terrazzo floor to its magnificent skylight. It is an inspiring venue for special events.

General Information

The Barbara Frum Atrium is a unique, dynamic event space in downtown Toronto. With three storeys of LED monitors, and a professional sound and lighting system, we are fully equipped to make your event look and sound incredible!



Barbara Frum Atrium
250 Front Street West Toronto, ON M5V 3G5



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Barbara Frum Atrium - Full-Day Event Rental: \$3,950

Half day (4 hours) prior to event for set-up*¹
Full day (8 hours) for event execution and strike*
Use of 16'x24' stage*¹

Basic event services ¹

Up to 4 hours of room set-up and strike
Up to 8 hours of cleaning (*can be used prior to/during/following event; minimum 4-hour shift per cleaner*)
Up to 16 hours of security (*minimum 4-hour shift per guard*)
Event Specialist services to assist with the planning and on-site execution of your event
*Use of basic inventory**
Chairs, 60" tables, 5' tables, bistro tables (require linen), easels

LED Monitor Wall & PA System: \$3,250 ¹

Three-Storey LED Monitor Wall (*customizable graphics*)
In-House PA System
Technical Producer to oversee technical execution (*rental includes one 7.75hr shift*)
Lighting Director to customize graphics and lighting looks (*rental includes one 7.75hr shift*)
Audio Technician to set up and operate PA system (*rental includes one 7.75hr shift*)
May be subject to additional labour costs – dependant on technological requirements

Welcome Centre – with Atrium Rental: \$500 / without Atrium Rental: \$1,200

Use of Welcome Centre space for duration of event*
Interior Welcome Centre space including use of check-in desk
Exterior Welcome Centre reception space
Red and white Welcome Centre furniture

Basic Cleaning services¹

Cleaning of floors, tables, and countertops prior to and following event



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Additional Items: Mobile Monitors + \$400 each

Up to (3) 60" LED Monitors on stands May be subject to additional labour costs
Chairs, 60" tables, 5' tables, bistro tables (require linen), easels

Interactive Monitor + \$850

Portable 80" touch-screen computer (WI-FI enabled)

CBC Events Inventory includes basic black linens and upgraded furniture available for rent upon request
CBC Event Management reserves the right to determine additional labour hours and assign additional technicians based on the requirements for the event.
Overtime fees are not included in the service package.

All fees are subject to HST.

** Subject to availability*

¹ Additional labour costs may be required based on event elements and timing



Barbara Frum Atrium
250 Front Street West Toronto, ON M5V 3G5

COCKTAIL PARTY

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Passed Hors D'Oeuvres

Manchego and Ricotta Croquette
with truffle honey and roasted figs

Itsumo Ahi Tuna
taro root taco and avocado salsa

Duck Confit
amarena cherry and gorgonzola crème fraiche

Nori Crisp
soy/miso, king and oyster mushrooms, cured egg
yolk and green onions

Mole Braised Short Rib Tostada
with honey poblano cream and pickled red onion

PEI Lobster
and aged cheddar grilled cheese
on toasted brioche

Puffed Squid Ink & Tapioca Wafer
with ocean trout tartar, pickled radish and
smoked avocado

Dry Aged Steak Tartare
BBQ spiced taro chip and cured egg

Beet Hummus
roasted diced beet, feta, tarragon sprouts,
seed crisp

Mini Meals
can be served passed or as part of a food station

Braised Beef Short Rib
on soft polenta topped with onion rings
and orange and pear mostarda

Flock Fried Chicken Sandwich
served on a sesame milk bun with avocado,
savory hot sauce and pickled slaw

Braised Duck Leg
with rhubarb jus, slow cooked chard
and soft polenta

Ontario Lamb Shoulder
with hummus, mint and lime yogurt,
mint chutney and pomegranate

Cauliflower Fritter
served with apple, celery and chili slaw
with lime yogurt

**6 Hors d'oeuvres per person and 3 mini meals
starting at \$40 per person**

NOTE:

Pricing is based on sample menus. Rentals and staffing are not included.
Additional options and customized menus available.
Please contact our Senior Event Planner
Jennie Taylor, jennie@10tation.com for more details.

Menu Samples

THREE COURSE PLATED DINNER

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Passed Hors D'Oeuvres

Manchego and Ricotta Croquette
with truffle honey and roasted figs

Duck Confit
amarena cherry and gorgonzola crème fraiche

Nori Crisp
soy/miso, king and oyster mushrooms, cured egg
yolk and green onions

PEI Lobster
and aged cheddar grilled cheese
on toasted brioche

Puffed Squid Ink & Tapioca Wafer
with ocean trout tartar, pickled radish and
smoked avocado

Dry Aged Steak Tartare
BBQ spiced taro chip and cured egg

First Course

Roasted Squash
bufala mozzarella, hazelnuts,
crispy sage, romano wafer

Main Course

Roasted Duck Breast and Slow-Cooked Duck Leg
sunchoke, apple and vanilla purée, slow-cooked
chard, crispy parsnips and sour cherries

Dessert Course

Pistachio and Olive Oil Cake
with grapefruit curd, pistachio ice cream and
crunchy meringue

5 Hors d'oeuvres and three course dinner menu
starting at \$65 per person

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Menu Samples

FOUR COURSE PLATED DINNER



Passed Hors D'Oeuvres

Fogo Island Cod Brandade
organic chips, chimichurri, olive tapenade

Itsumo Ahi Tuna
taro root taco, avocado salsa

Mini Chicken Banh Mi
slow-roasted ginger and lemongrass chicken,
hoisin aioli, pickled carrot and cucumber,
purple cabbage, cilantro and chilis

Lettuce Wrap
halibut, cucumber kimchi, hoisin, daikon,
scallion and sesame

Dry Aged Steak Tartare
BBQ spiced taro chip and cured egg

First Course

Heirloom Beets, Granny Smith Apples
celery, frisée, pumpkin seeds
in a preserved lemon vinaigrette

Second Course

Char and Ricotta Gnudi
lamb, mint, romano wafer

Main Course

Crusted Beef Tenderloin
garlic-wilted spinach, roasted heirloom beets,
crisp onions, chimichurri

Dessert Course

Soft Set Valrhona Chocolate Tart
with peanut butter mousse, fleur de sel
and candied orange

5 Hors d'oeuvres and four course dinner menu
starting at \$75 per person

Menu Samples

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10TATION STATIONS

Taco Bar Station

(please choose 2)

Beef Taco

ancho chili-charred striploin, lime and cabbage slaw, mango pico de gallo, guacamole, grated pepper jack cheese, served on a bamboo boat

Chicken Taco

BBQ chicken, cilantro and cabbage slaw, pico de gallo salsa verde, queso fresco, served on a bamboo boat

Fish Taco

crispy fish, mango salsa, crunchy slaw, sauce, served on a bamboo boat

Pork Taco

5 spice pork, cilantro, pickled vegetable, sauce, served on a bamboo boat

Shanghai Noodle Station

Live interactive station served in Chinese take-out containers with chopsticks

on-site chef cooking stir-fried chicken and vegetables to order in woks with: bok choy, peppers, mushrooms, bean sprouts, snow peas, and fresh ginger accompanied by hot Chinese chili, coriander and soy sauce garnished with fortune cookies

Burger Station

(please choose 2)

10tation 4oz Beef Burgers

aged French brie, sautéed wild mushrooms with shallots, black truffle aioli, crispy onion ring

Ahi Tuna

(served rare)

glazed with soy, ginger and lime, fresh avocado, crunchy mango, jicama and cucumber slaw, spicy wasabi mayo

Bison Burger

on a brioche bun, boysenberry and port compote caramelized onions

The Portobello Burger

red onion, Dijon mayo, Boston lettuce chickpea fritter slider topped with pickled eggplant

3 Stations at \$40 per person

NOTE:

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Menu Samples

Pasta Station

(please choose 2)

Homemade Ravioli

stuffed with PEI lobster and bisque

Braised Brome Lake Duck

porcini mushrooms and jus ravioli

Herbed Fazzoletti

spring asparagus, baby leeks,
toasted pine nuts and Ontario ricotta

Beet Gnocchi

morel mushrooms, spring peas, Berkshire bacon

Mini Poke Bowl Station

(please choose 2)

Ginger Chicken

onion medley, edamame, kale, scallion, sweet
garlic soy, furikake and coconut
served over black rice

Chili-Garlic Steak Poke

organic micro greens, shallots, garlic, carrot,
kimchi, avocado and asparagus over sticky rice

Ahi Tuna Poke

avocado, cucumber noodles, crisp nori, sesame
and ginger served over soba noodles

Salmon, Gochujang Marinade

kimchi mayo, scallions, radish, fried shallot served
over jasmine rice

Tofu, Sesame Shoyu Marinade

watermelon radish, edamame, cucumber, fried
shallots, nori, toasted sesame on vermicelli rice
noodles

3 Stations at \$40 per person

NOTE:

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Menu Samples

Mini Plated Station

Ricotta and Swiss Chard Gnudi Gnocci
morels, chanterelles, and spring
peas in a sage butter garnished with fried sage
leaves

Mini Plated Tenderloin
marsala forest mushroom sauce, Yukon gold
torte and asparagus

Chickpea Fritter
on roasted carrot puree with mint pesto
and braised lamb shank

Fogo Island Cod Brandade
organic chips, chimichurri, olive tapenade

3 Stations at \$40 per person

NOTE:

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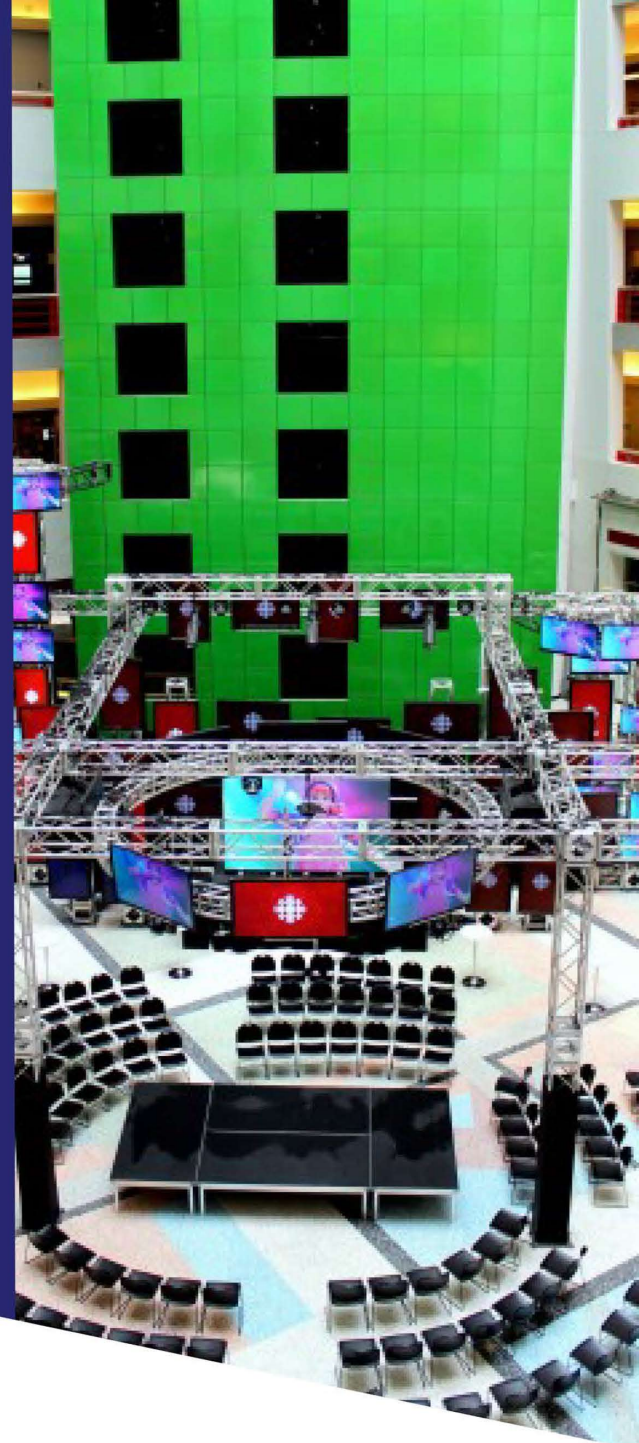
Menu Samples



Services

Style, presentation, efficiency, detail, quality of service and food are the pride and core strengths of our company. We are very excited to bring our unwavering commitment of excellence to **Barbara Frum Atrium**

The love of food at **10tation Event Catering Inc.** is rooted in seasonal, local and artisanal ingredients infused with global flavours and classic principles. Using the freshest products, handpicked daily, the team at **10tation Event Catering Inc.** creates personalized and seasonal menus focused on delighting guests and creating a unique and pleasing experience.



Terms and Conditions

- This document is for information purposes only, and menus and budgets can be tailored to your event vision.
- Staff, rentals, and delivery costs are not included in pricing.
- Prices are subject to change and do not include applicable taxes and gratuities.
- A venue site visit may be required to ensure the space is suitable for your event needs.







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Toronto, ON M5V 3G5

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For more information please contact
our Senior Event Planner

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 jennie@10tation.com