

10tation

event catering

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CANVAS




EVENT SPACE + VENUE



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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.





-  10tation.com
-  [10tation_event_catering](https://www.instagram.com/10tation_event_catering)
-  [10tationevents](https://twitter.com/10tationevents)

CANVAS

EVENT SPACE ♦ VENUE

Canvas is Toronto's new modern event and gallery space above the iconic ElteMkt. Expertly designed to host weddings, corporate and private functions, Canvas features high ceilings, modern wall installations and reclaimed wood, all guaranteed to create the perfect atmosphere for your next event.

Not only does the venue offer limitless ability to transform the space to accommodate any sort of event -from a fairytale wedding to a kick-ass, immersive product launch or a satellite restaurant -it can house up to 400 people. Guests are invited to curate their own experiences in the same way they'd design their living room.

-  canvasvenue.ca
-  [canvasvenue_to](https://www.instagram.com/canvasvenue_to)
-  [canvasvenue_to](https://twitter.com/canvasvenue_to)
-  [CanvasVenueTO](https://www.facebook.com/CanvasVenueTO)

ROOM RENTAL PRICING

VENUE RATES

Thursday-Saturday	Sunday-Wednesday
8am to 4pm - \$ 3,000	8am to 4pm - \$ 2,000
5pm to 1am - \$ 4,000	5pm to 1am - \$ 3,000

Includes:

All dining and vendor tables, full dinnerware for 200 guests, early vendor load in, unlimited site visits to plan the affair, over 150 parking spots, kitchen access, personal suite, 1 security guard, colour changing ceiling light installation.

BOOKING

Upon booking, client is to pay venue fee in full and sign venue contract in order to secure the event date.

MANDATORY FEE

A mandatory \$ 600 fee is charged for post-event clean up and garbage removal.

CAPACITY

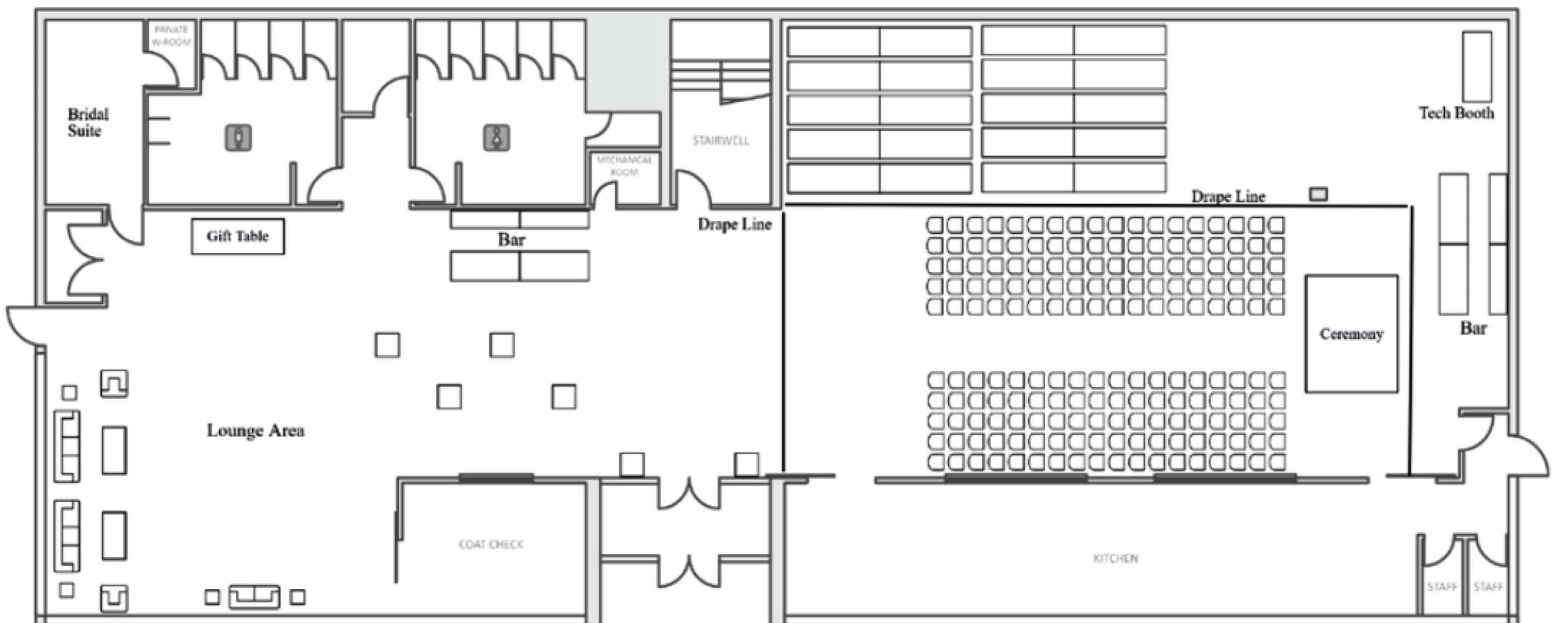
Seated	Standing
180 cocktail area and dance floor 220 with a dance floor	400 cocktail reception

PARKING

150 private parking spots available with 20 personal and 10 vendor spots included in room rental.

KITCHEN

Full kitchen space available including in venue price.



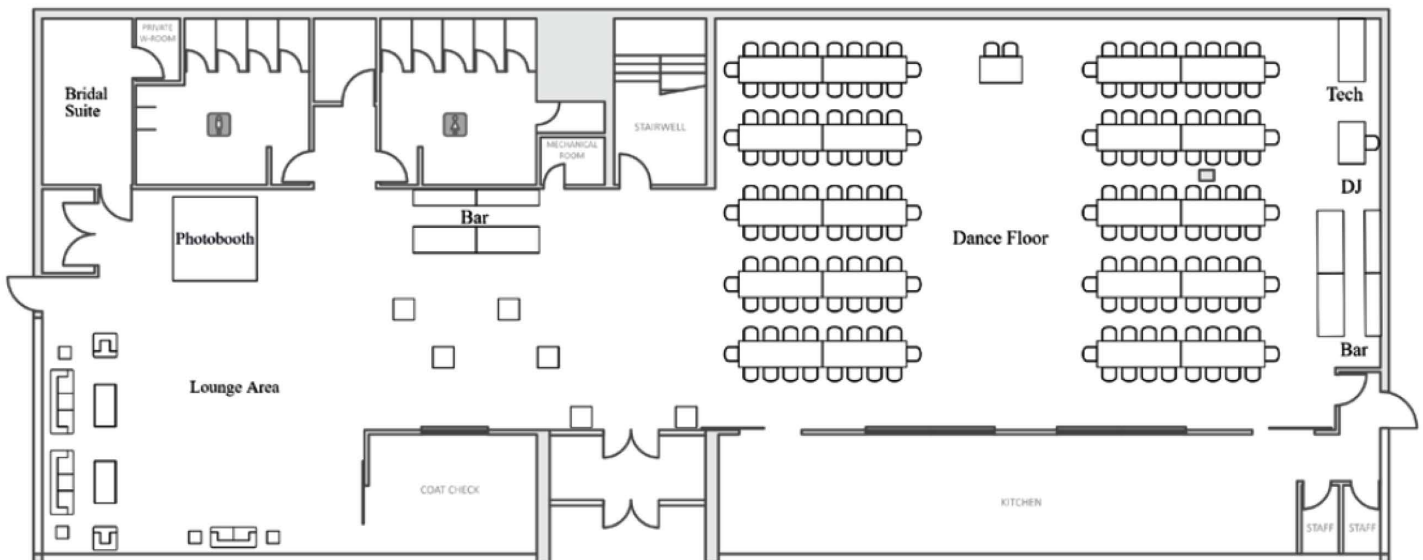
SECURITY

For the safety of your guests, CANVAS will hire security personnel for your event. The first guard for a period of 6 hours is included in your room rental fee. Additional security guards are required depending on the number of guests and rooms rented.

CANVAS' coordination team will determine the final number of security required for your event. Please note that all staffing and security charges are subject to HST.

SUPERVISORS & BARTENDERS

To ensure that bar service is handled efficiently, only CANVAS' smart serve supervisors and bartenders will be permitted behind the bar. A minimum of one CANVAS Supervisor and two bartenders is required at each event. Supervisors and bartenders are \$30/hour at a minimum of 4 hours. Additional bartenders will be determined by guest count and type of event.



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VENUE COORDINATOR

CANVAS will designate a Venue Coordinator that will be on-site for your event. They will be available for load ins and outs of the venue and act as a point-of-contact for all of your vendors should anything arise and will ensure a successful event.

SERVICE STAFF

Chosen caterer must hire one of the two preferred staffing agencies. Contact CANVAS for staffing agency details.

DISHWASHER

For sit down dinner events or events that use all of our in-house dinnerware there will be a \$500 dishwashing charge.

WASHROOM ATTENDANT

CANVAS provides a washroom attendant for the duration of your event to ensure that the washrooms are kept clean at all times. They are charged at an hourly rate of \$ 28.

They will be stationed outside of the public washrooms and will periodically clean surfaces, floors and replenish paper products. They will not accept tips from your guests.



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

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
Juli Williams, juli@10tation.com, for more details.



Menu Samples

10 TATION STATIONS

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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

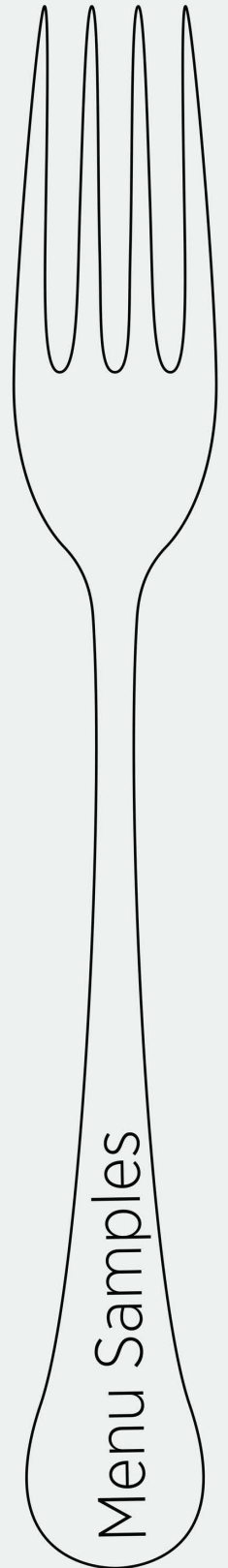
Bison Burger

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



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10 TATION STATIONS

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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

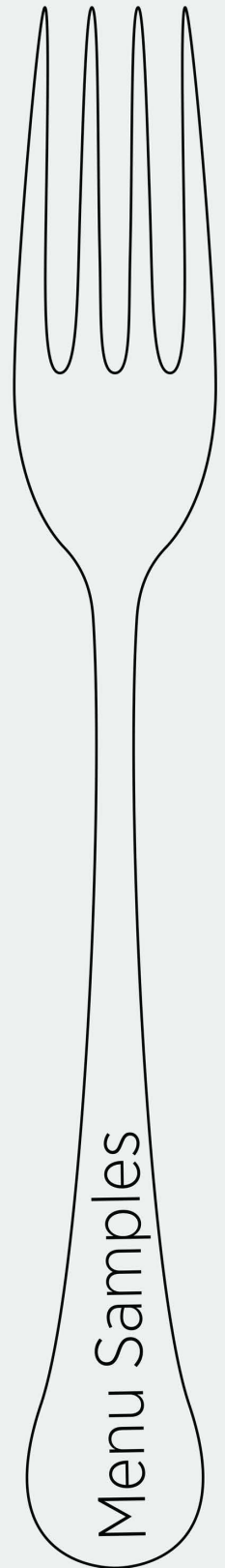
kimchi mayo, scallions, radish, fried shallot served
over jasmine rice

Tofu, Sesame Shoyu Marinade

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

3 Stations at \$40 per person

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Juli Williams, juli@10tation.com, for more details.



10 TATION STATIONS



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

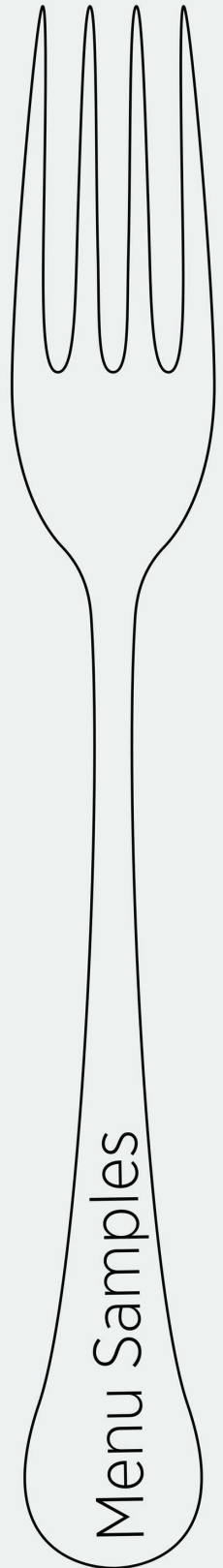
on roasted carrot puree with mint pesto and braised lamb shank

Fogo Island Cod Brandade

organic chips, chimichurri, olive tapenade

3 Stations at \$40 per person

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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 brûlée

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

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

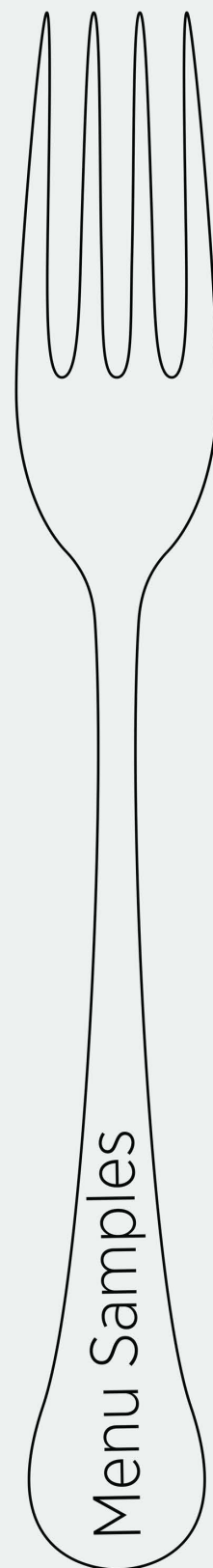
Main Course

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**



NOTE:
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Additional options and customized menus available.
Please contact our Senior Event Planner
Juli Williams, juli@10tation.com, for more details.

FOUR COURSE PLATED DINNER

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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 neck, 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

NOTE:

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Additional options and customized menus available.

Please contact our Senior Event Planner
Juli Williams, juli@10tation.com, for more details.



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 **Canvas Venue**.

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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Canvas

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canvasvenue.ca



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416. 243.5144

For more information please contact
our Senior Event Planner
Juli Williams **Ext. 25**



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