10tation event catering

⊕ 10tation.com ⊙ 10tation_event_catering → 10tationevent







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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



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10tationevents



The Royal Conservatory building is called the TELUS Centre for Performance and Learning, located at 273 Bloor Street West. We are on the south side of Bloor Street, between the Royal Ontario Museum (ROM) and Varsity Stadium. We are only a block southwest of Yorkville, half a block west of Avenue Road, and five blocks east of the Annex area.

This is the perfect venue for fundraising galas and silent auctions, weddings, parties, quiet preconcert dinners, performances, meetings, conferences, and corporate launch events.



rcmusic.com



theroyalconservatory



the_rcm



theroyalconservatory

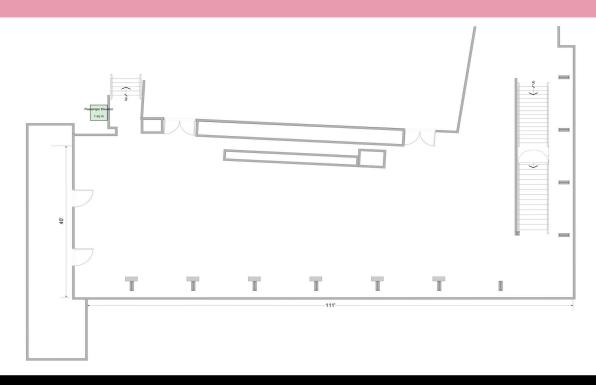




Leslie & Anna Dan Galleria CAPACITY

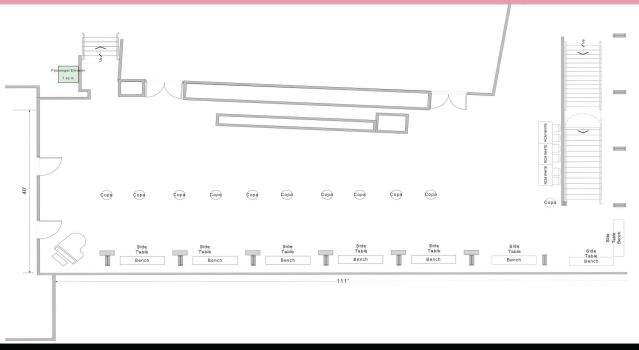
separately for intimate dinners.

- Cocktail receptions
- Private preperformance lectures
 Dinner in the spectacular glass boardroom
 Fundraising events



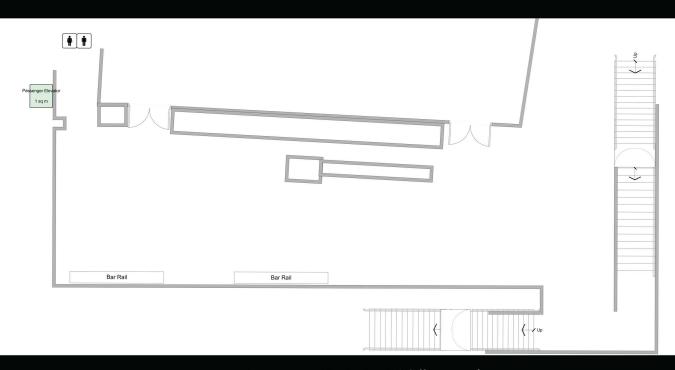


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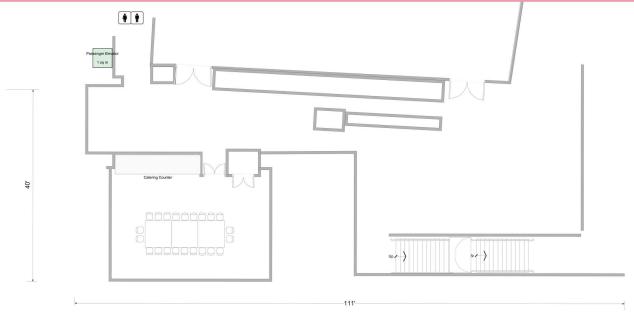
Leslie and Anna Dan Galleria, Lower Level - Standard Set Up

273 Bloor Street West Toronto, Ontario, Canada M5S 1W2









Leslie and Anna Dan Galleria, Upper Level 273 Bloor Street West Toronto, Ontario, Canada M5S 1W2





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 onior

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 one of our Senior Event Planners
ank Cugliari, frank@10tation.com, Daniel Goncalves daniel@10tation.com





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

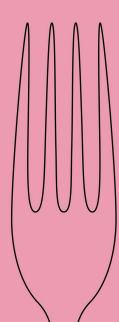
Pistachio and Olive Oil Cake

with grapefruit curd, pistachio ice cream and crunchy meringue

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

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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 ego

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

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Taco Bar Station

(please choose 2)

Beef Taco

Chicken Taco

BBQ chicken, cilantro and cabbage slaw, pico de

Fish Taco

Pork Taco

Shanghai Noodle Station

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

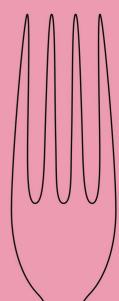
Burger Station (please choose 2)

10tation 4oz Beef Burgers

Ahi Tuna (served rare)

Bison Burger

The Portobello Burger





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

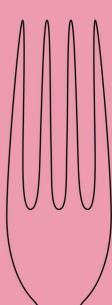
Tofu, Sesame Shoyu Marinade

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

3 Stations at \$40 per persor

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or Juli Williams. iuli@10tation.com. for more details.



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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

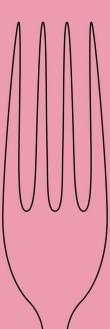
Fogo Island Cod Brandade

organic chips, chimichurri, olive tapenade

3 Stations at \$40 per person

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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 **The Royal Conservatory**.

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.



- 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.







The Royal Conservatory 273 Bloor Street West Toronto, Ontario, M5S 1W2

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For more information please contact one of our Senior Event Planners

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