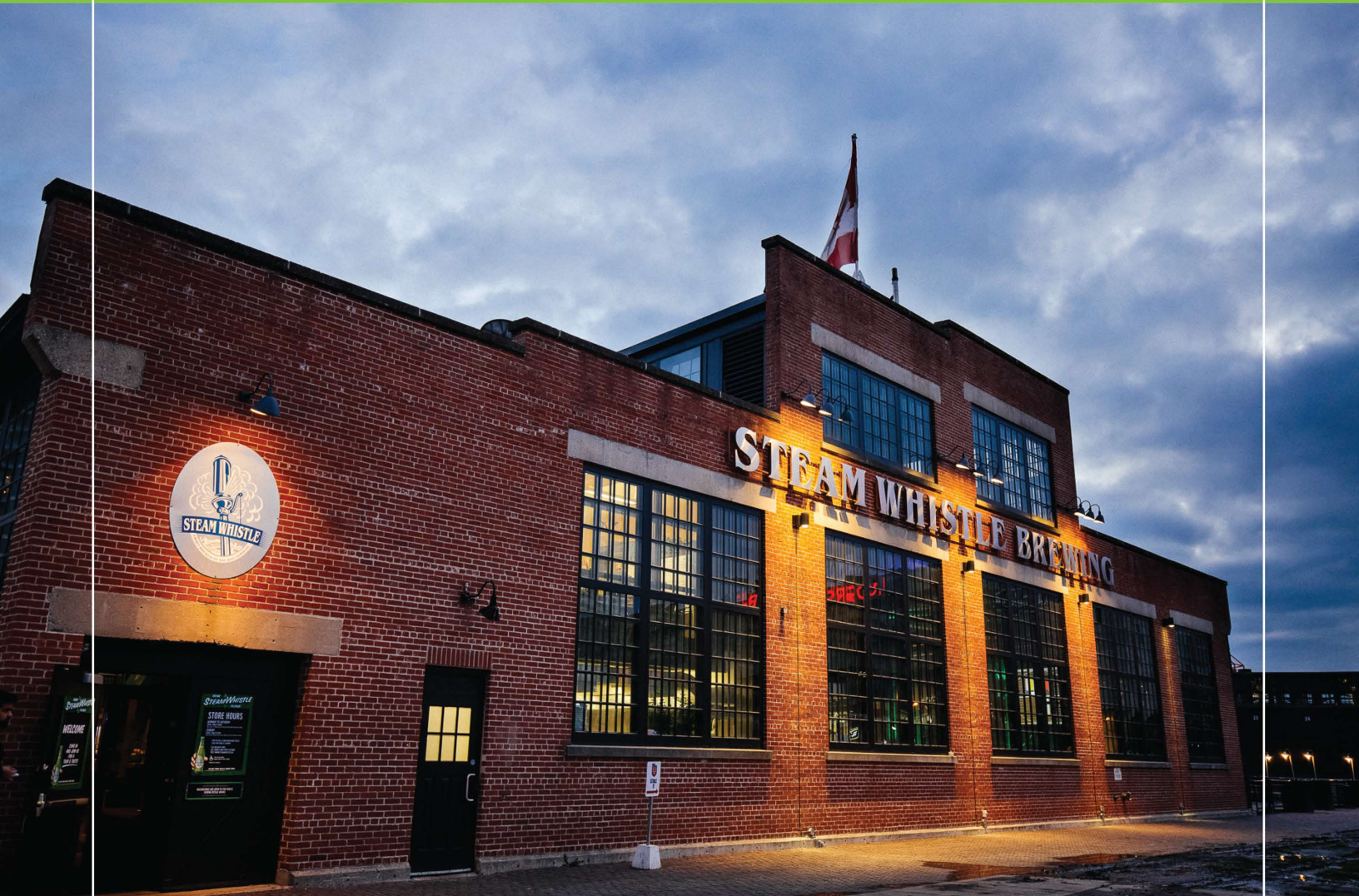


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event catering

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event catering

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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Steam Whistle Brewing is home to two unique event spaces that can accommodate groups of 30 to 750. Our onsite events team will ensure that all of the details of your function are taken care of to your satisfaction. The historic Roundhouse is an architectural gem with large multi-paned windows, 30-foot ceilings, hand-hewn support pillars and exposed red brick. Steam Whistle's renovation has kept much of its originality in place. The atmosphere is inviting and very social. Truly an extraordinary venue for your event!

Steam Whistle Brewing has been home to corporate parties, weddings, charity fundraisers, art shows and auctions, concerts, book readings, and media launches.



steamwhistle.ca



steamwhistlebrewing



SteamWhistle



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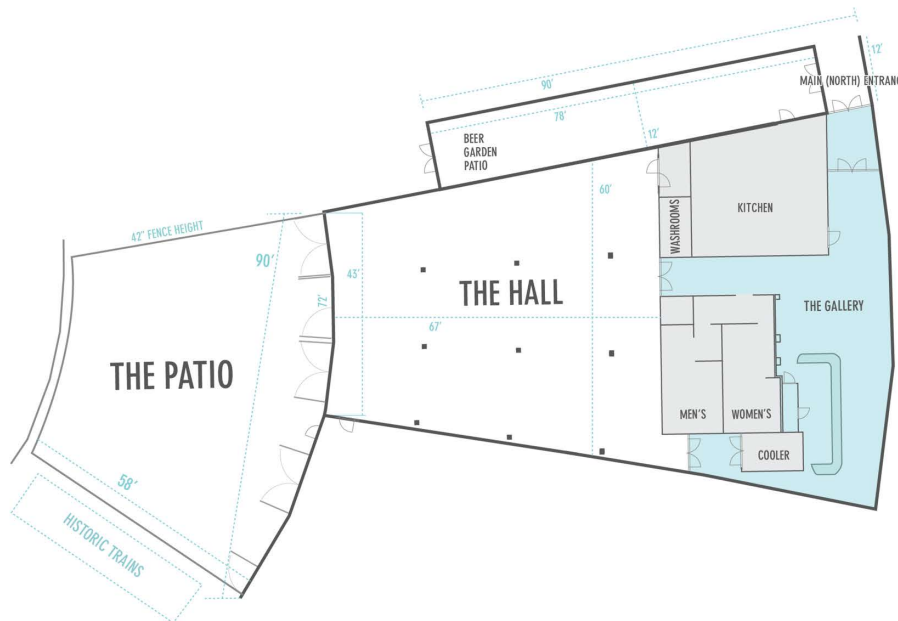
The Hall

The Hall is Steam Whistle's premier and most versatile event space. This expansive, loft-like 4000-square foot space may be set up in almost any arrangement, with capacity for 500 people for a standing reception or 250 for a seated dinner.

The 30 ft. high train doors open onto a 2000 sq ft. outdoor patio with a stunning vista of the city skyline.

2017-2018 January-March			
ROOM	SUNDAY- WEDNESDAY	THURSDAY	FRIDAY- SATURDAY
Hall	\$3,000	\$3,300	\$3,500
Gallery	\$1,200	\$1,600	\$3,500
Both	\$4,000	\$4,300	\$4,500
2017-2018 April- December			
ROOM	SUNDAY- WEDNESDAY	THURSDAY	FRIDAY- SATURDAY
Hall	\$3,300	\$3,500	\$4,000
Gallery	\$1,600	\$3,500	\$4,000
Both	\$4,300	\$4,500	\$5,000
Mezzanine	\$750	\$750	\$750

** \$500.00 if rented in conjunction with Beer Hall or the Gallery





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The Mezzanine

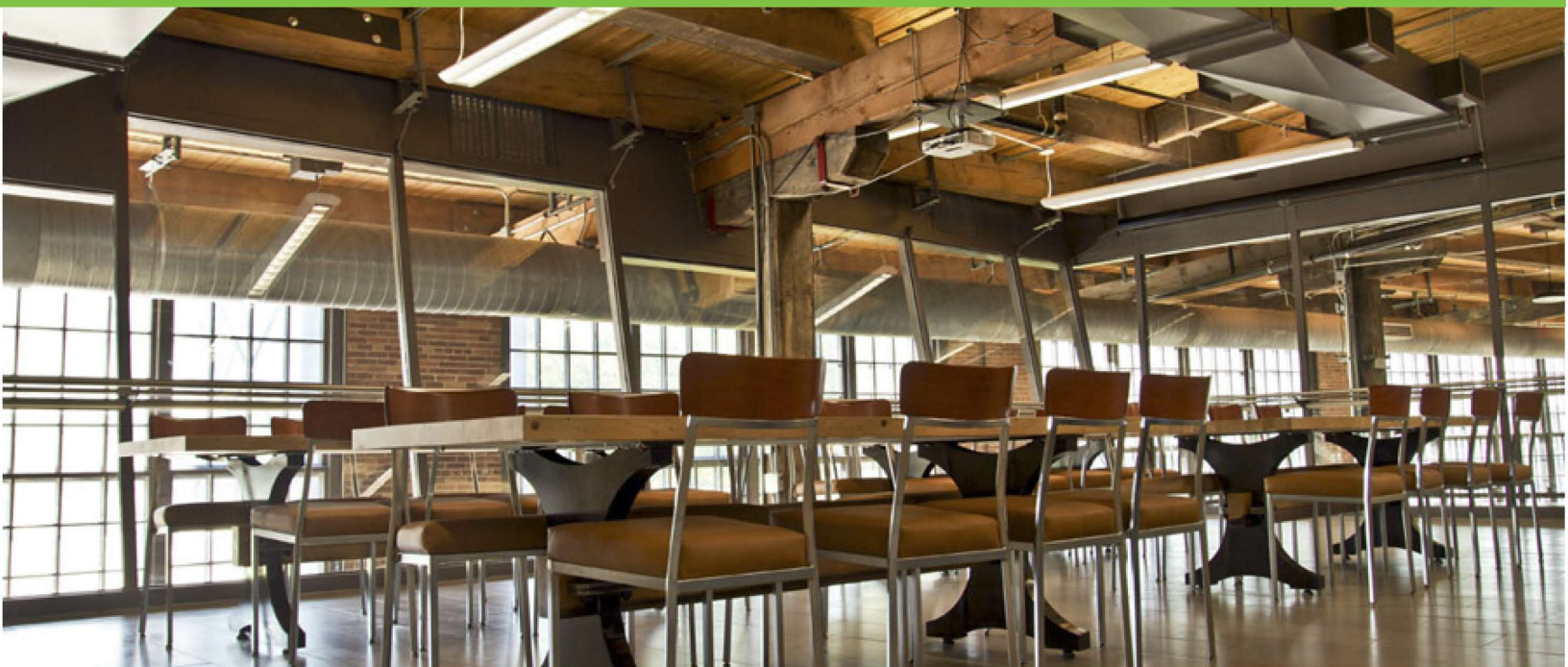
Capacity: 60 people standing reception
40 people seated reception with tables
50 people seated, theatre-style reception
Available: Monday - Friday from 8am to 1pm.

The Mezzanine Room is Steam Whistle's newest event space, located on a second level above our Gallery and Hall. This room is enclosed in floor-to-ceiling glass windows providing breathtaking views of the Toronto skyline, Roundhouse Park and our Gallery and Hall below. The Mezzanine offers a warm and intimate environment, surrounded by unique architectural elements of our heritage building.

Designed to provide a beer experience, this space is ideal for a group interested in combining a meeting or reception with an educational and fun brewery tour, tasting and Steam Whistle inspired lunch.

The Gallery

This inviting space houses the Steam Whistle Retail Store by day, and can entertain groups between 30 to 250 people. The space features a 60ft bar, surround sound system and rotating art exhibitions. When booked with The Hall, it makes for an ideal cocktail reception area.



The Mezzanine

The Roundhouse - 255 Bremner Blvd Toronto, Ontario M5V 3N9



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Room Rental

Please note that Fridays, Saturdays and long weekend Sundays in April to December are subject to a minimum room rental of the Hall. The rental of only the Gallery during these dates is priced according to the Hall rental fees. Long weekend Sundays are priced according to Saturday rental fees. The Mezzanine Room is available for rental Monday – Friday only for \$750.
All room rates are subject to HST to be applied post-event.

Planning and Logistics

Steam Whistle has an approved List of Suppliers for you to work with. Caterers, equipment rental and audio visual companies who we trust and are familiar with our facilities.

Our catering partners customize menus for each of our clients. They will guide you through the planning process, from creating your menu and floor plan to executing the event on the big day. They can also help with decor ideas and entertainment bookings, if desired. Our bar operates under an LCBO Special Occasion Permit that you must secure in order to serve liquor at your event. This permit enables you to have a host or cash bar as desired.



Steam Whistle

The Roundhouse - 255 Bremner Blvd Toronto, Ontario M5V 3N9



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2017 / 2018

JANUARY - MARCH	SUNDAY - WEDNESDAY	THURSDAY	FRIDAY - SATURDAY
Gallery	\$1,200	\$1,600	\$3,500
Hall	\$3,000	\$3,300	\$3,500
Both	\$4,000	\$4,300	\$4,500
APRIL - DECEMBER			
Gallery	\$1,600	\$3,500	\$4,000
Hall	\$3,300	\$3,500	\$4,000
Both	\$4,300	\$4,500	\$5,000
Mezzanine	\$750	\$750	\$750

** \$500.00 if rented in conjunction with Beer Hall or the Gallery



Steam Whistle -The Hall

The Roundhouse - 255 Bremner Blvd Toronto, Ontario M5V 3N9

PASSED HORS D'OEUVRES



Passed Hors D'Oeuvres

(Please choose 6)

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

Fogo Island Cod Brandade

organic chips, chimichurri, olive tapenade

Lobster, Papaya, Mango Salad

on warmjalapeño corn bread

Coconut Poached Shrimp Salad

in a cucumber cup with chili cilantro dressing

Mini Fried Chicken

and waffles with bacon maple syrup

Beet Hummus

roasted diced beets feta, tarragon, seed crisp

\$15 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

Juli Williams, juli@10tation.com or Frank Cugliari, frank@10tation.com for more details.

Menu Samples

COCKTAIL PARTY



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:
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Additional options and customized menus available.
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Menu Samples

THREE COURSE PLATED DINNER



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

First Course

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

Main Course

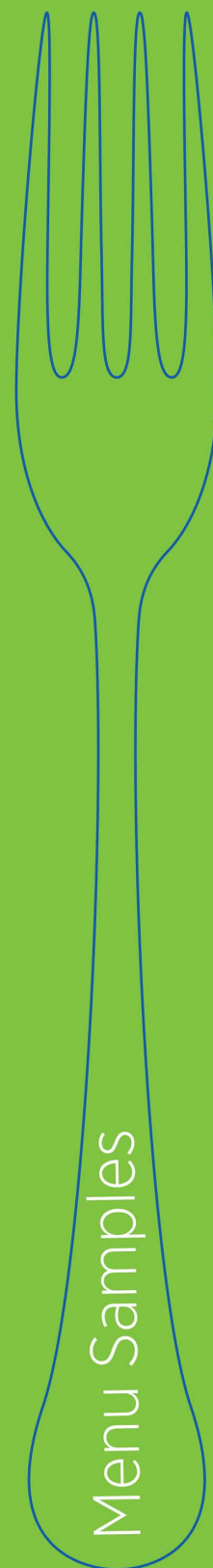
Roasted Duck Breast and Slow-Cooked Duck Leg
sunchoke, apple and vanilla purée, slow-cooked
chard, crispy parsnips and sour cherries

Dessert Course

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

**5 Hors d'oeuvres and 3 course dinner menu
starting at \$65 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
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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 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:
Pricing is based on sample menus. Rentals and staffing are not included.
Additional options and customized menus available.
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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 **Steam Whistle Brewing**.

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.







The Roundhouse
255 Bremner Blvd
Toronto, Ontario M5V 3N9

-  steamwhistle.ca
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-  [SteamWhistle](https://twitter.com/SteamWhistle)
-  (416) 362-BEER (2337)
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-  [10tationevents](https://twitter.com/10tationevents)
-  416.243.5144

For more information please contact
one of our Senior Event Planners

Juli Williams **Ext. 25**
 juli@10tation.com

Frank Cugliari **Ext. 26**
 frank@10tation.com