

10tātion

event catering

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TELUS Harbour

25 YORK ST, TORONTO, ON





About 10tation Event Catering Inc.,

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, 10tation will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the focus and passion of our company.

Our team strives 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.



The future is friendly

Our commitment to improving the lives and the world in which we live is at the heart of our team's culture of caring. By utilizing the best of technology, we champion social change in the areas of health, education, the environment and our communities.

TELUS Harbour is a LEED® Gold AAA standard 30-storey office tower with 785,000 sq. ft. of rentable area at 25 York Street. Strategically located, the building is a block from the Gardiner Expressway and adjacent to Union Station in Downtown Toronto. The lobby spaces are connected to Toronto's PATH system, the Scotiabank Arena and the Southcore Financial Centre.

TELUS Harbour Hosting Centre

The TELUS Hosting Centre is a newly renovated facility and cocktail space that is conveniently located on the 2nd floor. It is ideal for luncheons, cocktail parties and dinners and can be used for day and evening gatherings.

CAPACITY

COCKTAIL 60

DINNER 32

The Hosting Centre is equipped with state of the art plug and play a/v technology including a 4K 85 inch screen display, #TELUS Wi-Fi, a Creston control panel that supports wired (DP, HDMI, VGA) presentation capabilities, TELUS Optik TV and Internet Radio.

ADDITIONAL INFORMATION

- Complete bar and a state-of-the art tabl'eau water filtration and dispensing systems supplying premium chilled sparkling and still water are included within the Hosting Centre.
- A catering, preparatory area is included within the Hosting Centre for catering set up and includes a commercial fridge, mini freezer, 2 bar fridges, 2 microwave ovens, heater/proofer tray unit and dishwasher.
- Alcohol consumption is permitted within the Hosting Centre after regular business hours (5pm) with a Special Occasions Permit (not included in your event booking fee) provided a Security Guard is booked (included in your event booking fee) and anyone who serves or handles alcohol is Smart Serve certified. Alcohol is not permitted on the patio.
- Changing the permanent furniture and fixtures is not permitted.



TELUS Harbour Flex Space

Our TELUS Harbour Flex Space is a beautiful new, flexible event space that is conveniently located on the 3rd floor. It is ideal for business presentations, team meetings, luncheons and dinners as well as casual entertaining and can be used for day and evening gatherings for up to 300 people.

The Flex Space is equipped with state of the art plug and play a/v technology including a 12 ft. x 7 ft. video wall, 4 4K 79 in. screens, wireless Creston control panels, wired (DP, HDMI, VGA) and wireless presentation (Clickshare) capabilities, 4 wireless lapel microphones, 4 wireless handheld microphones, TELUS podium, #TELUS Wi-Fi, TELUS Optik TV, Internet Radio and a mobile device charging station.

ADDITIONAL INFORMATION

- Flex space includes a pre-event, servery space (2,280 sq. ft.) and a spacious outdoor patio, (2,840 sq. ft.) with seasonal gas BBQ (upon request).
- Switch glass privacy control and blackout blinds.
- A catering, preparatory kitchen is included within the Flex Space for catering set up and includes a state-of-the-art tabl'eau water filtration and dispensing systems supplying premium chilled sparkling and still water, an ice machine, full commercial fridge, 2 bar fridges, microwave oven, convection oven, heater/proofer tray unit, commercial dishwasher, 3 sinks with plenty of counter top areas.
- Alcohol consumption is permitted within the Flex Space after regular business hours (5pm) with a Special Occasions Permit (not included in your event booking fee) provided a Security Guard is booked (included in your event booking fee) and anyone who serves or handles alcohol is Smart Serve certified. Alcohol is not permitted on the patio.
- Changing the permanent furniture and fixtures is not permitted.





CAPACITY

DINNER 152
THEATRE 296
PATIO 60



Conference/Day Meeting Package

Food presented on disposable wood platters. Conference packages include biodegradable disposables (plates, cutlery, beverage cups, paper napkins and serving utensils).

CONTINENTAL BREAKFAST WITH FRUIT

BREAKFAST PASTRIES

ASSORTED MUFFINS, ASSORTED DANISHES, PLAIN CROISSANTS, ALMONDCROISSANTS, CHOCOLATE CROISSANTS, SIGNATURE BREAKFAST BREADS AND SCONES

SEASONAL FRESH FRUIT

COFFEE AND TEA PREPARED AND READY TO SERVE

AM BREAK

HOMEMADE GRANOLA SQUARES

ASSORTED JUICE AND SOFT DRINKS

LUNCH BUFFET

SANDWICH AND WRAP PLATTER

AN ASSORTMENT OF FOCACCIA, CROISSANT, BAKER'S DELIGHT SANDWICHES AND WRAPS FROM OUR COLLECTION OF TIMELESS FAVOURITES AND SPECIALITIES.

ACCOMPANIED BY PICKLES AND ASSORTED ROOT CHIPS

CHOICE OF TWO SALADS FROM OUR SEASONAL SELECTIONS

ASSORTED DESSERTS AND SQUARES

ASSORTED JUICE AND SOFT DRINKS

PM BREAK

MINI PARFAITS TO INCLUDE CHOCOLATE MOUSSE, LEMON AND BERRY

ASSORTED JUICE AND SOFT DRINKS



PRICING BASED ON SAMPLE MENUS. ADDITIONAL OPTIONS AND CUSTOMIZED MENUS AVAILABLE.

Please enquire with **FRANK CUGLIARI**, our Senior Event Planner by email at frank@10tation.com for more details.

*Rentals, delivery, HST and staffing are not included.

Conference/Day Meeting Package, Popular Upgrades

PRICES VARY*

HOT BREAKFAST OPTIONS

ALL CANADIAN

SCRAMBLED EGGS, BACON OR SAUSAGE, SLICED TOMATOES, HOME FRIES

BREAKFAST SANDWICHES

PEAMEAL BACON, FRIED EGG AND CHEDDAR ON ENGLISH MUFFIN, HOME FRIES

HOT LUNCH OPTIONS

BBQ CHICKEN

SPICED CORN BREAD, ROSEMARY ROASTED POTATOES, STEAMED VEGETABLES, ORZO WITH CARAMELIZED ONIONS, GRILLED CORN, CAPERS, SUNDRIED TOMATOES, PAN-SEARED PEPPERS, CILANTRO PESTO AND PARMESAN.

ASSORTED HOMEMADE SQUARES

TACO BAR

CRISPY TACO SHELL AND SOFT TORTILLAS, PULLED PORK OR CHICKEN (OR A COMBINATION), ICEBERG LETTUCE, SHREDDED CHEDDAR AND MONTEREY JACK, SOUR CREAM AND CHIPOTLE HOT SAUCE

TORTILLA CHIPS, SALSA AND GUACAMOLE

PASSION FRUIT PARFAITS

BRAISED BEEF SHORT RIBS

JUS, YUKON GOLD POTATO PURÉE, CAESAR SALAD, TOMATO AND CUCUMBER WITH FRESH PARSLEY, BASIL AND EXTRA VIRGIN OLIVE OIL

ASSORTED HOMEMADE SQUARES

BREAK ADDITIONS

YOGURT PARFAIT

ASSORTED SCONES

BROWNIES

ASSORTED MINI TARTS

MINI CUPCAKES

FRUIT PLATTER

DOMESTIC CHEESE PLATTER



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Cocktail Menu

\$15.00 PER PERSON*

Choice of 6 items from list below

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 CREME FRAICHE

NORI CRISP

SOY/MISO KING AND OYSTER MUSHROOMS, CURED EGG YOLK, 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

ORGANIC CHIPS, CHIMICHURRI, OLIVE TAPENADE

LOBSTER, PAPAYA, MANGO SALAD

ON WARM JALAPENO 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



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Cocktail Menu

\$45.00 PER PERSON*

PASSED HORS D'OEUVRES

PEI LOBSTER AND AGED CHEDDAR GRILLED CHEESE

ON TOASTED BRIOCHE

NORI CRISP

SOY/MISO KING AND OYSTER MUSHROOMS, CURED EGG YOLK,
GREEN ONIONS

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 CREME FRAICHE

MOLE BRAISED SHORT RIB TOSTADA

WITH HONEY POBLANO CREAM AND PICKLED RED ONION

MINI MEALS

FLOCK FRIED CHICKEN SANDWICH

SERVED ON A SESAME MILK BUN TOPPED WITH AVOCADO,
SAVORY HOT SAUCE AND PICKLED SLAW

GNUDI, LAMB RAGU

SERVED WITH ROMANO WAFERS

THE VEGAN SALAD

ARUGULA, KALE, ROMAINE, HERBS, QUINOA, BEET HUMMUS,
ROASTED GRAPES, BABY CUCUMBERS, CHICK PEAS, BELL
PEPPERS, SHALLOT DRESSING, CRISPY LENTILS

DESSERT

ESPRESSO AND VANILLA CRÈME BRULE



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Bar Menu

ALCOHOLIC OFFERINGS

RED WINE

SANTA RITA RESERVE CABERNET SAUVIGNON

WHITE WINE

SANTA MARGHERITA PINOT GRIGIO

DOMESTIC BEER

MILL STREET ORGANIC, STEAM WHISTLE

NON-ALCOHOLIC OFFERINGS

Bar condiments including lemons and limes.

NATURAL WATER

CARBONATED WATER

ORANGE JUICE

CRANBERRY JUICE

ASSORTED SOFT DRINKS

COLA, GINGER ALE, 7-UP, TONIC WATER, CLUB SODA

ALCOHOLIC \$7.00 PER DRINK*
BASED ON CONSUMPTION
NON-ALCOHOLIC \$5.00 PER PERSON*



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Rental Rates

Pricing is contingent on a number of factors, including which event space, time of the event and furniture configuration. The table below outlines the event space capacity and associated fixed fees.

EVENT SPACE		HOSTING CENTER 2nd floor, 002-001	FLEX SPACE & OUTDOOR PATIO 3rd floor, 003-031	
Capacity		60	509 (449 Flex Space + 60 Patio)	
Regular Business Hours (Mon-Fri 8am-5pm)	Option A	\$150	\$150	+ donation of \$2,500 to the TELUS Foundation
	Option B	\$550	\$1,000	
After Business Hours & Weekends	Option A	\$350	\$350	+ donation of \$2,500 to the TELUS Foundation
	Option B	\$1,000	\$1,500	

Option A: Leaving the existing furniture in place and no venue set-up required.

Option B: Moving the existing furniture and venue set-up required.

Services

As with many successful companies there are many ingredients. You can rely on our well-trained and experienced team of professionals to watch every detail and make your event a success.

From start to finish, we can provide everything you need to make your event come to life. You can depend on us, not only for culinary delight, but also to provide professional staff, china, tables, linens, flowers, decor, lighting, music and photography.

IoTation Event Catering will take your dream event and make it a reality. We combine style, good taste, and impeccable execution to create a luxurious experience at every event, however large or small.

Terms and Conditions

- This document is for information purposes only. Menu prices do not include HST, staffing or rentals. Prices are subject to change based on market prices and food ingredients.
- All initial pricing is offered on a proposal basis and can be further tailored to client requirements e.g. price, content and timings by negotiation.
- A venue site visit may be appropriate to view the space and discuss your vision further.
- Menus can be created to suit the vision for the function and accommodating a budget
- IoTation Event Catering Inc. charges delivery fees for all events and are based on the distance of the event catering offices.



CORPORATE CATERING | INTIMATE AFFAIRS | BIG BASHES

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