

10tation

event catering

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THE GREAT HALL
EST. 1889



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

The Great Hall is a historic landmark in the heart of Toronto's West Queen West neighbourhood offering class and convenience in a prime location.

Built in 1889 and fully restored in 2016 20,000 sq. ft. of versatile event space with updated amenities like a state of the art HVAC system, accessibility elevator, dedicated high speed internet and concert quality sound and lights. Our four venues are adaptable to your needs and can accommodate groups from 2 to 1200, providing the perfect setting for your next event.

-  thegreathall.ca
-  [thegreathall](https://www.instagram.com/thegreathall)
-  [GreatHallTO](https://twitter.com/GreatHallTO)



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Main Hall

Level: 2nd & 3rd floor

Size: 10000 sq. ft.

Capacity: 480 standing

230 theater style main floor

80 theater style balcony

170 banquet main floor

70 banquet balcony

Fully accessible main level

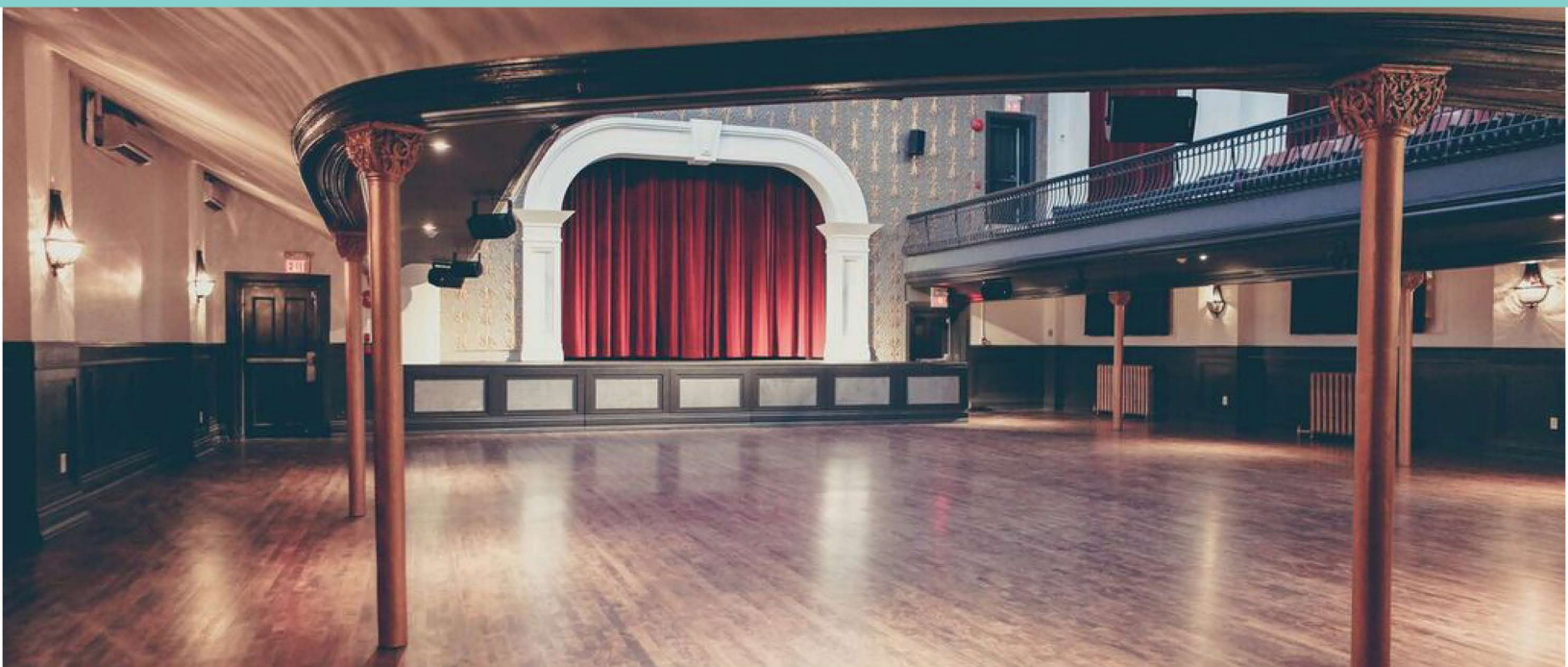
Elevated stage

Concert quality a/v system

Full horseshoe balcony

Works well paired with the conversation room.

This two-storey venue of over 10,000 sq. ft. includes a reception area, coat check, and green room. The versatile event space is fronted by an elevated stage that can recede behind the curtains when not in use, and boasts state of the art sound and lighting. The upper level is a horseshoe balcony, while the main level features a full service bar.



MAIN HALL

1087 1089 Queen Street West



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Longboat Hall

Level: ground floor

Size: 5000 sq. Ft.

Capacity: 400 Standing

175 Theatre Style

120 Banquet

Original wood running track balcony

Exposed brick walls

Modular stage

Concert quality a/v system

Longboat Hall is a self-contained venue of over 5000 sq. ft. with a street level main entrance on Dovercourt Road, and an oval original running track balcony that looks out over the main floor and bar.

The layout lends itself to all types of events, with a customizable sound and light system and modular stage that can be positioned anywhere in the room or taken out for full floor access.

The sandstone brick walls rise up to a patterned ceiling 20 feet above the polished concrete floor. Cast iron pillars support the wooden balcony, and the bar is backed by slate recovered from the restoration of The Great Hall's roof. These period features and large, west-facing windows combine to lend Longboat Hall an ambience worthy of any event.



LONGBOAT HALL
1087 1089 Queen Street West



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Conversation Room

Level: 2nd floor

Size: 1200 sq. Ft.

Capacity: 117 standing/ theatre style
70 banquet

19th century mullioned windows

Panoramic corner turret w/ seating nook

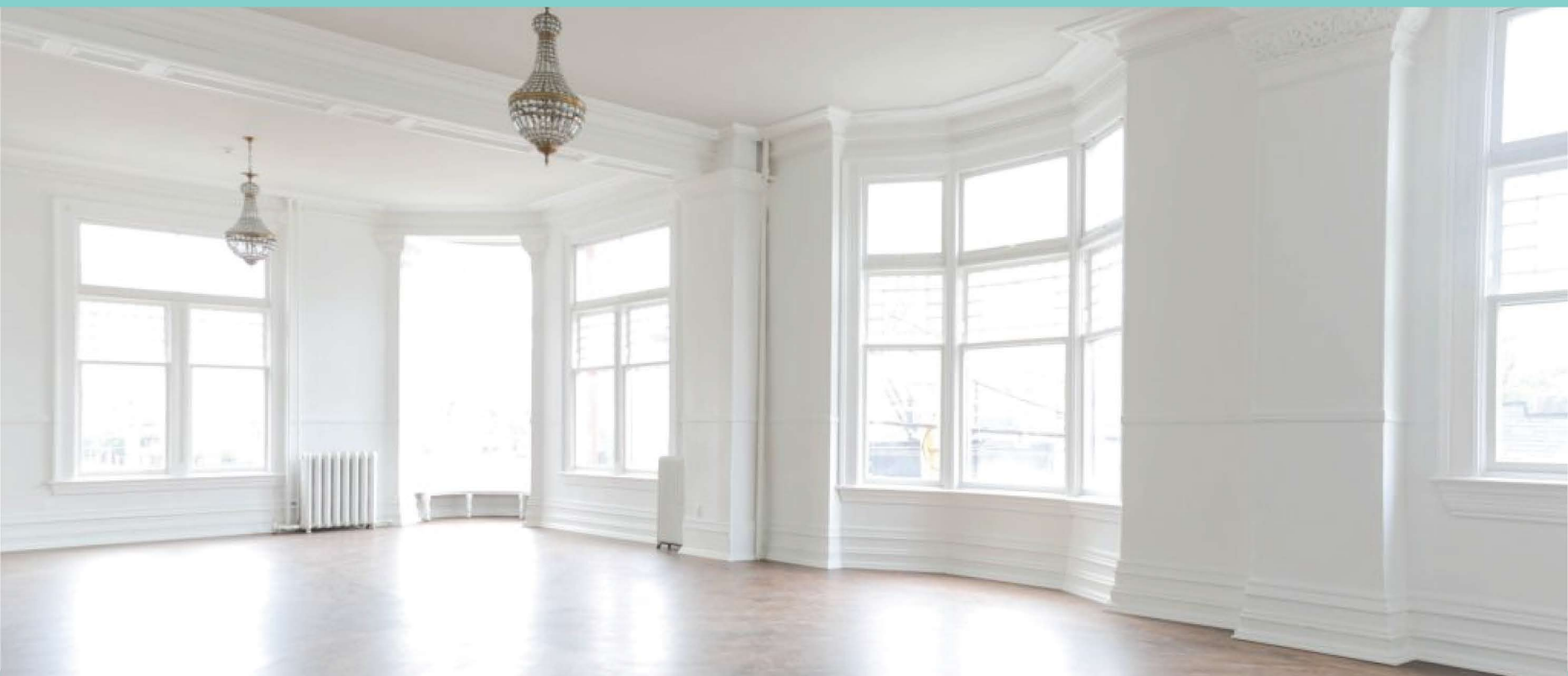
Fresh, white space with period details

Works well with the main hall

Designed for the Victorian tradition of small gatherings in comfortable surroundings, the Conversation Room continues to give event-goers a lot to talk about with its turret seating nook, mullioned windows, and original cornice details.

This 1,200 sq. ft. venue adapts easily to casual or formal events, and serves as an ideal stand-alone event space for a meeting, trunk show, wedding ceremony or photo shoot. Located adjacent to the Main Hall, the Conversation Room can also act as a breakout space or reception area when renting both venues.

Crisp, white walls meet an original coffered ceiling bordered by hand-carved crown moulding, and 19th century chandeliers hang 13 feet above the chevron pattern wood floor; but the stars of this bright, airy room are the large original windows and panoramic corner turret.



CONVERSATION ROOM
1087 1089 Queen Street West



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Drawing Room

Level: 3rd floor

Size: 1200 sq. Ft.

Capacity: 97 standing

80 theatre style

50 banquet

Full presentation kitchen & grand bar

Decorative marble fireplace

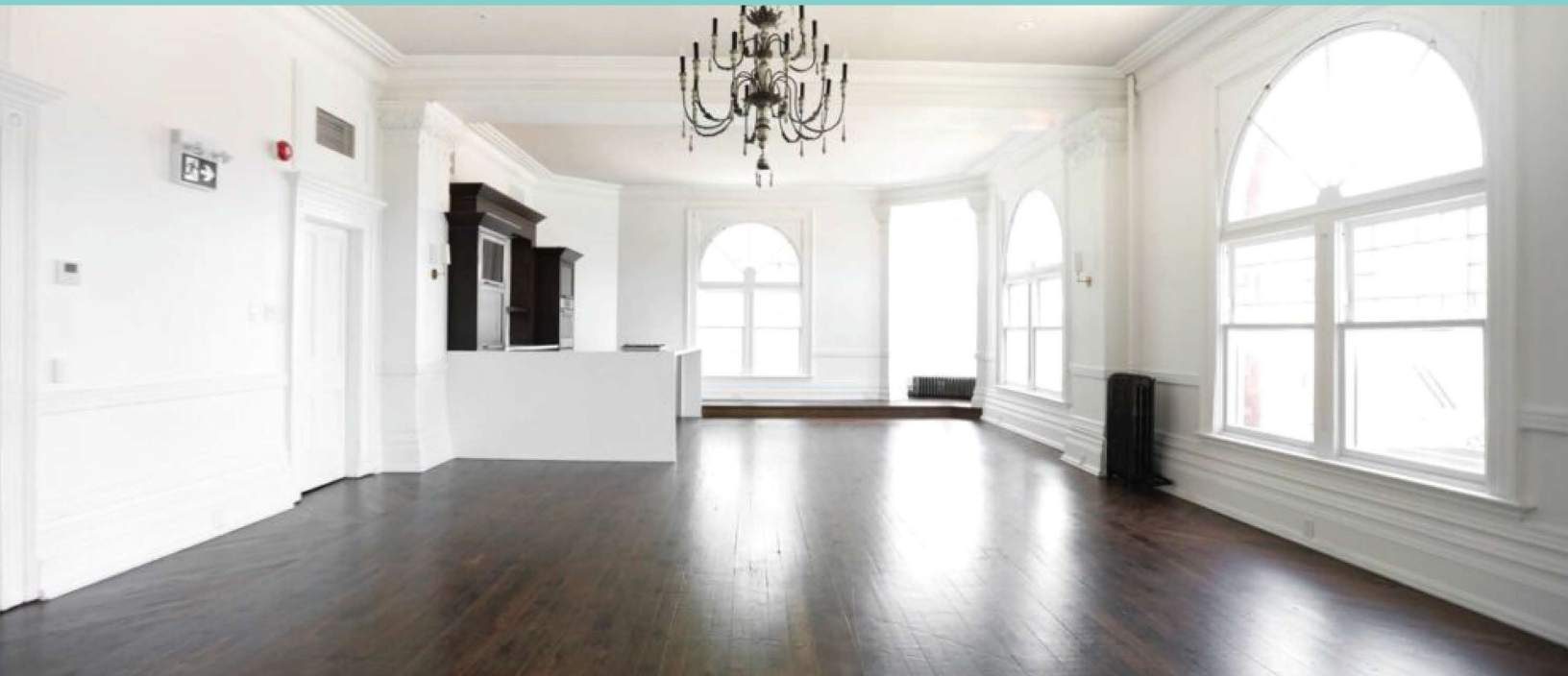
19th century mullioned windows

Original corner turret window nook

The pairing of function and high style is a nod to The Great Hall's long history in Toronto's art community.

This highly adaptable 1,200 sq. ft. venue is equipped with a full kitchen that can be used for food preparation and service or simply as a bar and seating area, making it perfectly suited for a business lunch, evening reception or quiet meeting retreat.

The original hardwood floors, crown moulding, gourmet presentation kitchen and marble fireplace make this 3rd floor venue uniquely inviting. The north and west walls are dominated by large 19th century windows, filling the Drawing Room with natural light, while the corner turret nook completes the charming atmosphere.



DRAWING ROOM
1087 1089 Queen Street West

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
Jennie Taylor, jennie@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

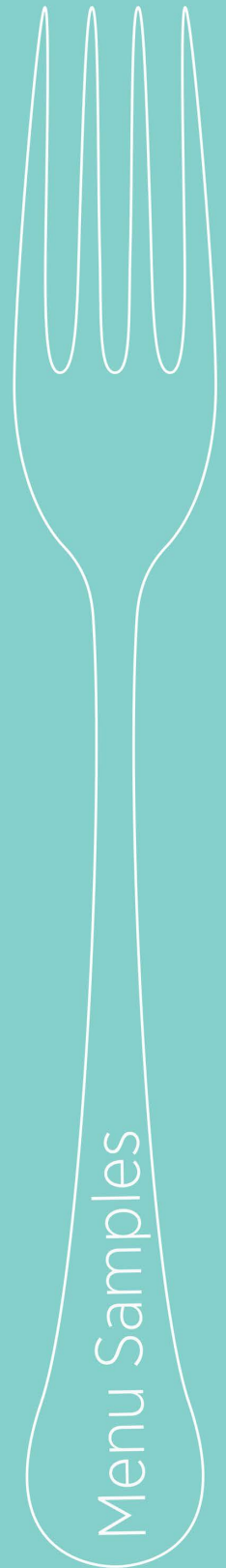
Bison Burger

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

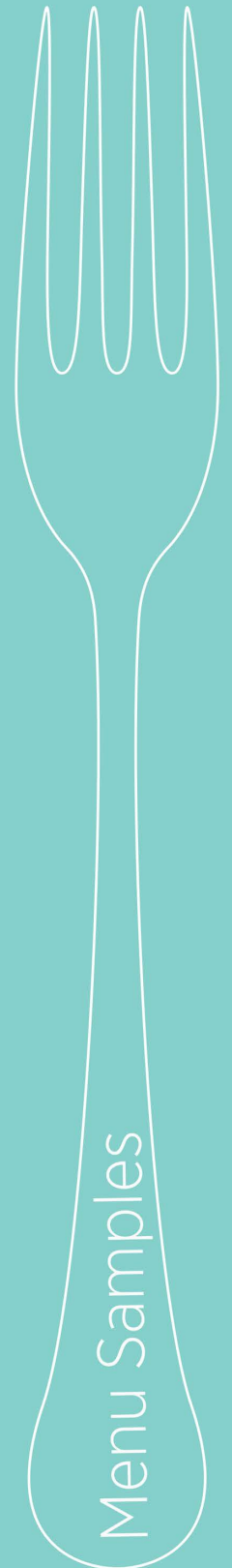
Tofu, Sesame Shoyu Marinade

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

3 Stations at \$40 per person

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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

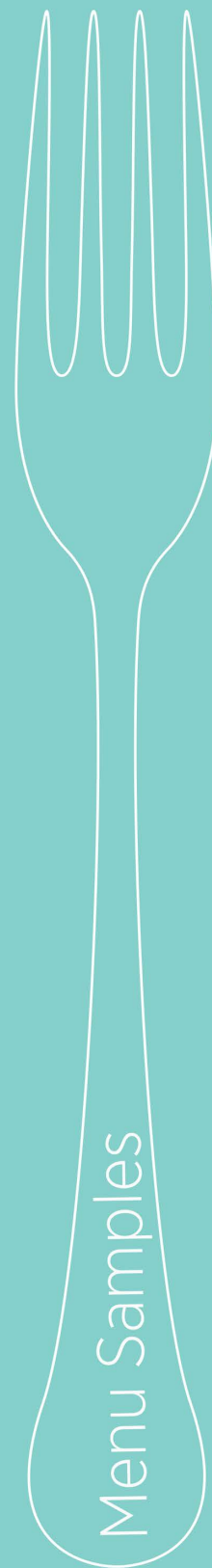
on roasted carrot puree with mint pesto and braised lamb shank

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

First Course

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

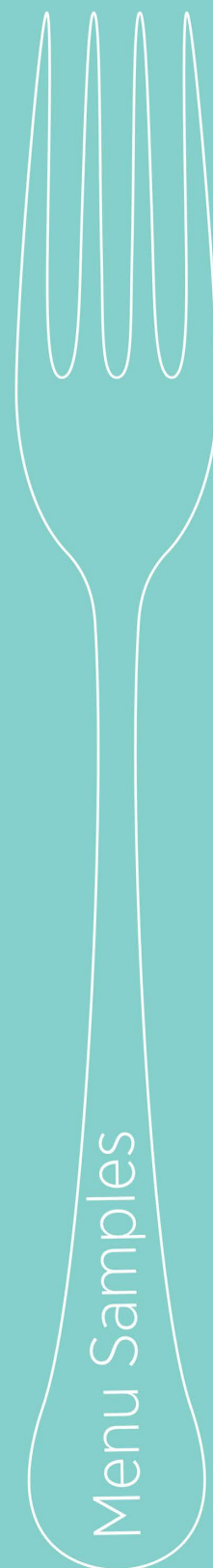
Main Course

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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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:

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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 Great Hall**.

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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For more information please contact
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