



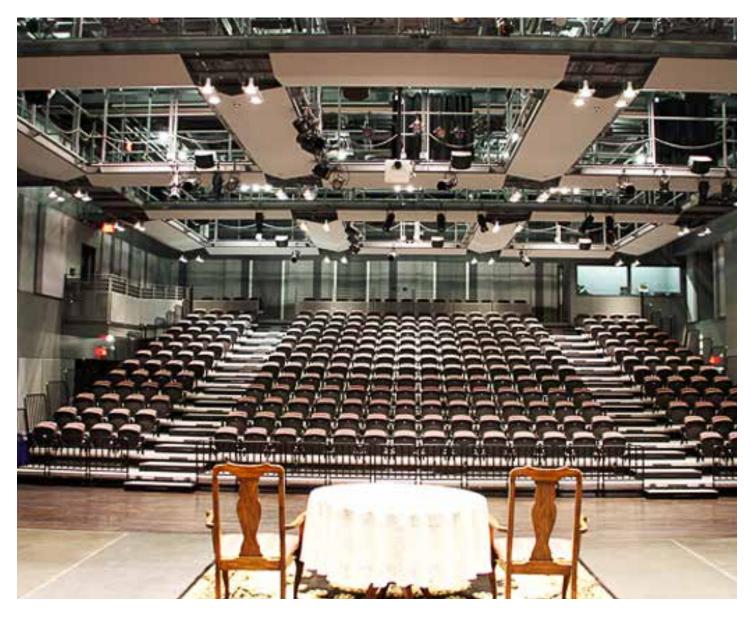
ARTSCAPE

SPONSOF





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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.

For more information please contact:

Samantha D'Odorico – Event Planner 416-243-5144 Ext228 Samantha@10tation.com

DANIELS Spectrum

Daniels Spectrum is a beacon for arts, culture and community in the heart of the revitalized Regent Park neighborhood in Toronto's downtown east. The building features modern lines, bright and airy communal spaces, and a rainbow-hued façade that is inspired by the flags of the world. It features fully equipped event spaces with bespoke technical systems and has been designed to LEED Silver standards.

Daniels Spectrum operates as a social enterprise with a special mandate to support culturally diverse and inclusive events. A sliding scale of rates is available for not-for-profit organizations and Regent Park community groups.

Artscape Daniels Spectrum 647-292-7296 – venues@artscape.ca http://artscapeeventvenues.ca

VENUE SPECS

CAPACITY

ADA SLAIGHT HALL – theatre (425), banquet (400), classroom (250), reception (600)

ARTSCAPE LOUNGE - reception (175), theatre (125)

COURTYARD - reception (400)

SCREEN/PROJECTOR

In-house, ceiling-mounted LCD projector, 6500 ANSI Lumen and capable of full HD projection. 16' x 9' fastfold screen able to be hung in a number of configurations.

STAGE

Eight 4'x 8' stage risers available with legs at 1' or 2' high. Additional stage configurations can be accommodated but may require the rental of additional pieces and equipment. A dark wooden podium with microphone is available.

LIGHTING

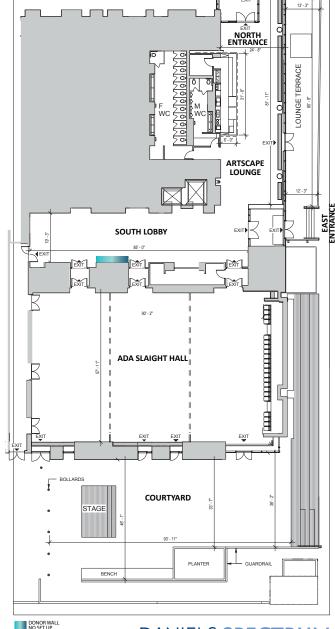
Dimmable house lighting. A catwalk system with full complement of theatrical lighting and 192 dimmers with digital lighting console.

SOUND

Small overhead sound systems suitable for speech and light music are available in all spaces at Daniels Spectrum. A larger system including subwoofers can also be used in Ada Slaight Hall for larger acts. All systems have the capability for iPod connection or CD playback. Up to 6 wireless microphones are available in addition to a small stock of wired microphones. A 32-channel digital mixing board is available.

ACCESSIBILITY

Daniels Spectrum has barrier-free access from Dundas Street and two elevators in the South Lobby. All floors have accessible washrooms and stalls, as well as accessible drinking fountains. Signage throughout the building is written in Braille. Ada Slaight Hall is equipped with an assisted listening system by Listen Technologies. This system uses a radio transmitter and beltpack devices that can be equipped with headphone or an inductive loop adapter for use with other assisted listening devices.



NO SET UP

DANIELS SPECTRUM

DANIELS Spectrum

585 Dundas Street East Toronto, On M5A 2B7 danielsspectrum.ca | 647.292.7296



232 Norseman St, Toronto, ON M8Z 2R4 10tation.com | 416.243.5144 ⊙ 10tation_event_catering | ♥ 10tationevents



BUFFET DINNER

ASSORTED SPECIALTY BREADS

10tation flatbread, olive tapenade, fresh hummus and herbed butter

SALAD

Organic salad of baby arugula, celery leaves, spy apples, shaved fennel and baby radishes in a citrus vinaigrette

MAINS

BRAISED BEEF SHORT RIB AU JUS Accompanied by creamy horseradish

GRILLED HALIBUT Served with a light seafood bisque

SIDES

STEAMED GREEN BEANS WITH HERB BUTTER

ROSEMARY ROASTED POTATOES Served with caramelized onions

DESSERT

MINI PIES AND BUTTER TARTS

FRESH FRUIT SKEWERS

PRICE PER GUEST: \$55 (buffet dinner menu with 5 hors d'oeuvres per person)

NOTE:

Pricing is based on sample menus. Rentals and staffing are not included. Additional options and customized menus available. Please contact Event Planner, Samantha D'Odorico, samantha@10tation.com for more details.



PLATED DINNER MENU

PASSED HORS D'OEUVRES – 3 PIECES PER PERSON

- duck confit, amarena cherry and gorgonzola crème fraiche on crostini
- pea puree and wild leek crostini with fresh sheep's milk cheese, mint, dill and fine olive oil
- manchego and ricotta fritter, truffle honey, roasted figs

THREE COURSE PLATED DINNER

assorted specialty breads and 10tation flatbread served with fresh hummus, olive oil and butter

APPETIZER

ROAST SQUASH, BUFALA MOZZARELLA, PORT POACHED PEAR, HAZELNUTS, CRISP SAGE, ROMANO WAFER

MAIN COURSE

GUEST'S TO PRE-SELECT FROM THE FOLLOWING OPTIONS:

Crusted beef tenderloin, garlic wilted spinach, roasted heirloom, beets, crisp onions, chimichurri

DESSERT

PISTACHIO & OLIVE OIL CAKE WITH RHUBARB CURD, STRAWBERRY GELATO & CRUNCHY MERINGUE

PRICE PER GUEST: \$ 67.50

NOTE:

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TERMS & CONDITIONS

- This document is for information purposes only, 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