

ARTSCAPE SANDBOX





1 tation event catering

At 10tation Event Catering Inc., every event is as unique and special to us as it is to you.

Established in the spring of 2000, 10tation Event Catering produces some of the most polished, stylish and glamorous events for famous brands and high-profile organizations. We now facilitate 10,000 events per year in the Greater Toronto Area from our state-of-the art 10,000 sq. ft. facility, proudly serving a collection of Canada's most discerning brands and their clients.

For more information please contact:

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

ARTSCAPE SANDBOX

Artscape Sandbox is Toronto's newest space for creativity located in the heart of the Entertainment District. A 6,000 sq. ft. adaptable and flexible performance and event venue, Artscape Sandbox is ideal for a wide range of creative experiences, including professional and community performances, exhibitions, classes, retreats, meetings and conferences, professional development, vendor events, social gatherings and celebrations.

Artscape Gibraltar Point 647-292-7296 venues@artscape.ca http://artscapeeventvenues.ca

VENUE SPECS

CAPACITY

Theatre Style (150) Banquet (100) Classroom (100) Reception (200)

SCREEN/PROJECTOR

Remote screen, 12'x10'

SIZE

2,567 sq.ft, 64' x 45' event space, 17.5' height to lighting grid

STAGE

Eighteen 3' \times 8' stage and seating risers available with legs for all risers at 16" or 32" high which can be set up in multiple stage configurations, as well as 8", 16", 24", 32" and 40" tiered seating configurations.

LIGHTING

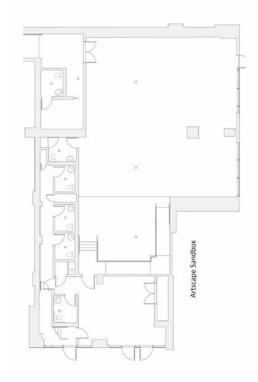
Dimmable house lighting. A lighting grid system with a complement of theatrical lighting and dimmers with digital lighting console.

SOUND

Overhead sound systems with subwoofers for speech and music. System have the capability for iPod connection or CD playback. Up to 2 wireless microphones are available in addition to a small stock of wired microphones. A 32-channel digital mixing board is available.

ACCESSIBILITY

Artscape Sandbox has barrier-free access from Adelaide Street with accessible washrooms and stalls.







232 Norseman St, Toronto, ON M8Z 2R4
10tation.com | 416.243.5144

② 10tation_event_catering | ❤ 10tationevents



301 Adelaide St W, Toronto, ON M5V 2E8 artscapeeventvenues.ca | 647.292.7296

STATIONS & PASSED FLIGHT

THE BAO BAR

IT'S A BAO TIME

Braised short rib with whole grain mustard, cilantro and crispy shallots

BAO CHICK-A BAO BAO

Confit of duck, kimchi mayo, asian slaw and crispy duck cracklings

DUCK DUCK BAO

10tation rosemary flatbread, beet stained romano bread sticks fresh heirloom radishes, fava bean puree, extra virgin olive oil

MAD ABOUT BAO

Thai braised pork shoulder, quick pickled vegetables, slaw, sriracha mayo, avocado dressing, fresh cilantro & crumbled peanuts

BAO SEA BAO

Battered white fish, asian slaw, sriracha tartar sauce, fresh cilantro

SHII-TAKE BAO

Tender shiitake mushrooms in sweet and savoury garlic ginger sauce, quick pickled veggies, hoisin sauce, crunchy peanuts and fresh cilantro

BAO DOWN

Five spice fried tofu, pickled cucumber salad, sweet peanut crumbles and hoisin sauce

GNOCCHI STATION

BEET GNUDI

Morel mushrooms, english peas, sage butter

RICOTTA GNOCCHI

Lamb ragu, romano wafers

POTATO DUMPLINGS

Dungeoness crab, acqua pazza, cannellini beans

SHORT PLATE STATION

FOGO ISLAND COD

Puttanesca, stone ground flint corn, garden herbs

CAULIFLOWER FRITTER

Apple, celery and chili slaw, lime yoghurt, crisp casava

BRAISED LEG OF BROME LAKE DUCK

Stone ground cornmeal, local greens potato chips, cod brandade, chimichurri, olive tapenade

BRANDADE

Chimichurri, olive tapenade

PRICE PER GUEST: \$48

(three food stations)



NOTF:

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.

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

BLACK TRUFFLE'D MAC 'N' CHEESE

Served in miniature parmigiano reggiano cups

DUCK CONFIT

Amarena cherry and gorgonzola crème fraiche

PUFFED SQUID INK AND TAPIOCA WAFER WITH OCEAN TROUT TARTARE

Pickled radish & smoked avocado

PEI LOBSTER AND AGED CHEDDAR

Grilled cheese on toasted brioche

NORI CRISP

soy/miso king and oyster mushrooms, cured egg yolk, green onions

MINI TENDERLOIN WRAPPED IN BACON

topped with black truffle mayo

10TATION ITSUMO AHI TUNA

taro root taco, avocado salsa

ARANCINI WITH SPRING PEAS AND MOZZARELLA

CHEESE AND CHARCUTERIE STATION

CHEF'S SELECTION OF ARTISANAL CHEESES AND CHARCUTERIE WITH RED AND GREEN GRAPES

served with whole Grain Mustards, cornichons, marinated olives and fig compote accompanied by artisanal breads

PRICE PER GUEST: \$30

(based on 6 hors d'oeuvres per person)

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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

