



# THE CHANTERELLE

& TOMLIN CATERING

**DAYTIME CATERING + VENUE GUIDE**

*MENUS ARE SUBJECT TO SEASONAL UPDATES*

*+ ANNUAL PRICING CHANGES*

# BALLROOM RENTAL RATES

ROOM RENTAL PRICING ACCOUNTS FOR USE OF THE SPACE, AND INCLUDES SERVICE STAFF, CHAIRS, TABLES, LOUNGE FURNITURE, FLATWARE, GLASSWARE, LINENS AND NAPKINS. BARTENDERS, AV + SELECTED RENTALS CHARGED SEPARATELY.

## THE BALLROOM

### SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$650 +HST

Full Day | 8AM - 1AM | \$1,000 +HST

### FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$1,500 +HST

Full Day | 8AM - 1AM | \$2,500 +HST

## THE BALLROOM HIGH SEASON RATES

FRIDAY + SATURDAY RATES FROM MAY 1ST - OCT 31ST + DECEMBER

Half Day | 8AM - 4PM or 5PM - 1AM | \$2,500 +HST

Full Day | 8AM - 1AM | \$3,500 +HST

*LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES*

**\$600 +HST** MINIMUM REQUIRED FOOD SPEND FOR ALL BOOKINGS WITH FOOD SERVICE

ADD THE LOUNGE TO YOUR FULL-DAY BALLROOM BOOKING FOR **\$500 +HST** FLAT RATE.

THE LOUNGE IS REQUIRED TO BE INCLUDED FOR BOOKINGS OF **130+** GUESTS





# LOUNGE RENTAL RATES

ROOM RENTAL PRICING ACCOUNTS FOR USE OF THE SPACE, AND INCLUDES SERVICE STAFF, CHAIRS, TABLES, LOUNGE FURNITURE, FLATWARE, GLASSWARE, LINENS AND NAPKINS. BARTENDERS, AV + SELECTED RENTALS CHARGED SEPARATELY.

## THE LOUNGE

### SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$395 +HST

Full Day | 8AM - 1AM | \$650 +HST

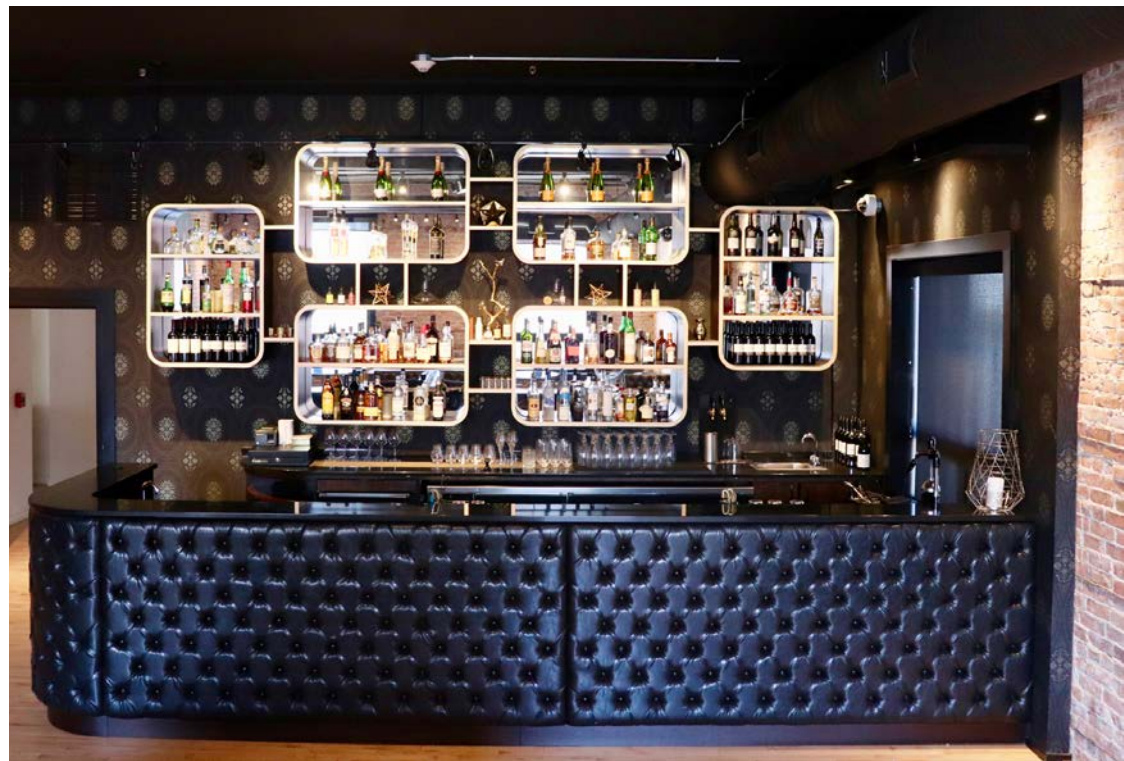
### FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$600 +HST

Full Day | 8AM - 1AM | \$1,500+HST

*LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES*

**\$600 +HST** MINIMUM REQUIRED FOOD SPEND FOR ALL BOOKINGS WITH FOOD SERVICE





# VENUE CAPACITY

## **BALLROOM CAPACITY** 200 cocktail style | 180 seated

The Ballroom at The Chanterelle has been curated to compliment the history of the building by adding elegant lighting and soft elements of the custom made bar. Every aspect of the space has been carefully and thoughtfully designed. The Ballroom can provide everything from a memorable space for weddings to a comfortable, unique space for corporate events.

## **LOUNGE CAPACITY** 50 cocktail style | 48 seated

The Lounge at The Chanterelle is a warm and elegant space with a full service, custom designed tufted leather bar and a beautifully designed wall feature. The room has been designed in coordination with an acoustical engineer to achieve a superior sound quality and to compliment the custom made HD screen. The Lounge can provide an array of events such as an intimate dinner setting, cocktail party or a comfortable atmosphere for sporting events or photo shoots. The options are endless in this highly versatile space.



# TOMLIN DAYTIME CATERING

## DAYTIME MENUS

**MINIMUM** 25 Guests / \$600 +HST Required Food Spend

### RECEPTION BRUNCH \$26/GUEST

Mini Scones, Profiteroles,  
Assorted Finger Sandwiches  
Fruit Tart, Assorted Squares  
Coffee and Tea

### RECEPTION LUNCH \$20/GUEST

Assorted Wraps and Sandwiches  
Veg and Dip  
Assorted Squares  
Fruit Tart  
Coffee and Tea

### SCANDINAVIAN BRUNCH \$26/GUEST

Assorted Open Faced Sandwiches  
Gravadlax – Peashoots, Lemon, Dill  
Scones – Butter, Lingonberry Jam  
House Smoked Ham – Shallots, Parsley  
Almond Torte – Whipped Cream, Berries  
Coffee and Tea



## ADD-ONS

Grilled Tomato + Roasted Mushrooms \$3.50 / person  
Side Homefries \$3.50 / person  
Side Bacon \$4.50 / person  
Side Country Sausage \$ 4.50 / person  
Chilled Shrimp - \$9 / person  
Smoked Salmon - \$9 / person  
Non-Alcoholic Punch - \$4.5 / person  
Alcoholic Sparkling Punch - \$10 / person

# TOMLIN DAYTIME CATERING

## DAYTIME MENUS

**MINIMUM** 25 Guests / \$600 +HST Required Food Spend per Event

### FULL CONTINENTAL BREAKFAST \$15.75

Muffins, Scones, Oatmeal Bars, Yogurt Parfaits,  
Fruit, Coffee, Tea, Juice

### PASTRY BREAKFAST \$12

Muffins, Fruit, Coffee and Tea

### PARFAIT BREAKFAST \$10

Yogurt Parfait, Coffee, Tea, Juice

### MUESLI BREAKFAST \$12.50

House Muesli, Slate River Milk, Diced Fruit, Coffee and Tea

### TOMLIN BREAKFAST SANDWICH \$9.50

Biscuit, Country Sausage, Cheddar, Sunny Egg, Brown Butter Hollandaise

### BAGEL AND LOX \$16

Cured Salmon, Cream Cheese, Caper, Pepperoncini, Dill, Lemon



## AVAILABLE ADD-ONS

Grilled Tomato + Roasted Mushrooms - \$3.50 / person

Side Homefries - \$3.50 / person

Side Bacon - \$4.50 / person

Side Country Sausage - \$4.50 / person

Assorted Fruit Tray - \$6.50 / person

Add-on Yogurt Parfait - \$8.50 / person

Add-on Assorted Muffins - \$4.50 / person

Add-on Scones - \$6.50 / person

Add-on Cookies - \$3.50 / person

Charcuterie Platter - \$10 / person

Cheese Platter - \$10 / person

Chilled Shrimp - \$9 / person

Smoked Salmon - \$9 / person

Roasted Mixed Nuts \$7

House-made Potato Chips with

Onion Dip \$7

Hummus, Tzatziki, Pita, Grilled Focaccia \$7

Juice Station - \$4.00 / person

Coffee/Tea Station - \$3.25 / person

Non-Alcoholic Punch - \$4.5 / person



# TOMLIN CATERING

## LUNCH MENU

### LUNCH MENUS

**MINIMUM** \$600 +HST Required Food Spend per Event

#### LUNCH MENU #1 - \$18 / person

Wraps or Sandwiches (Chef's Selection, Assorted)

Choose 1 Soup OR Salad Option for all guests

Choose 1 Dessert for all guests

#### LUNCH MENU #2 - \$21 / person

Wraps or Sandwiches (Chef's Selection, Assorted)

Choose 1 Soup Option for all guests

Choose 1 Salad Option for all guests

Choose 1 Dessert for all guests

#### LUNCH MENU #3 - \$24 / person

Wraps or Sandwiches (Chef's Selection, Assorted)

Choose 1 Soup Option for all guests

Choose 2 Salad Options for all guests

Choose 1 Dessert for all guests



# TOMLIN CATERING

## LUNCH MENU

### SOUP CHOICES

**TOMATO AND ROASTED GARLIC SOUP** – Basil Crema, Gremolata, Chillies

**MINESTRONE** - Fennel Sausage, Orzo, Spinach, Zucchini, Tomato

**SWEET POTATO SOUP** – Maple, Crème Fraîche, Bacon

**ROASTED CAULIFLOWER SOUP** - Crispy Potato, Cheddar, Chives

**CORN + BLACK BEAN CHOWDER** – Tomato + Chili Broth, Grilled Corn, Bell Peppers, Fried Tortilla



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### SALAD CHOICES

**BEET SALAD** – Baby Kale, Blue Cheese Dressing, Pancetta, Tomato, Pickled Shallot

**PEAR + ARUGULA SALAD** – Candied Walnuts, Lemon Vinaigrette, Salted Ricotta

**CALABRIA GARDEN SALAD** – Mixed Greens, Pickled Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta

**TOMATO SALAD** - Greens, Goat Cheese, Cucumber, Chillies, Fried Artichokes  
\$1 per person add-on

**CAESAR SALAD** – Smoked Bacon, Grana Padano, Grilled Lemon  
\$1 per person add-on

### DESSERT CHOICES

**CHEESECAKE SQUARES** - Rotation of Seasonal Flavours, Chef's Selection

**ST. PAUL ROASTERY COFFEE POT DE CRÈME** – Vanilla Cream, Candied Hazelnut

**SWEETS STATION** - Assorted Seasonal Sweets, Chef's Selection of 3 items \$12 / per person

### KID'S LUNCH

**CHICKEN FINGERS + FRIES** – dipping sauce  
\$16 / per person



# TOMLIN CATERING

## LUNCH MENU

**HOT LUNCH MENU - Available as Food Station**

**HOT LUNCH MENU AVAILABLE FOR DAYTIME EVENTS ONLY**

**MINIMUM** 25 Guests / \$600 +HST Required Food Spend per Event

### **SOUTHERN BBQ \$27 /Guest**

Pulled Pork - Carolina Style BBQ Sauce

Baked Mac and Cheese

Jalapeño Cornbread

Coleslaw

House Made Sesame Milk Buns



### **ITALIAN LUNCH \$28/GUEST**

Warm Focaccia

Orrechiette – Sausage, Tomato, Rapini, Chillies, Gremolata

Grilled Chicken Thighs – Preserved Lemon, Herbs, Roasted

Garlic Garden Salad – Pepperoncini, Tomato, Cucumber, Scallions

Caesar Salad – House Pancetta, Croutons, Lemon, Grana Padano

### **ADD-ONS**

Pork Cutlets – Lemon , Caper , Olives - \$8.50 / person

Dessert (List Above) - \$4.00 / person



# COCKTAIL- STYLE MENU

## CANAPÉ MENU

**Choose 4** - \$13 / person (4-5 pieces per person)

*only available as add-on to seated lunch or dinner receptions*

**Choose 6** - \$17 / person (6-8 pieces per person)

*must be ordered alongside at least one stationary platter or stationary buffet if spanning dinner hours*

**Choose 8** - \$23 / person (8-10 pieces per person)

## STATIONARY PLATTERS

**OYSTERS** – Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - \$36 / per dozen

**CHEESE OPTIONS** - Chef's Selection - \$10 / per person

**TOMLIN CHARCUTERIE** - Bread, Pickles, Mustard, In-House Meats - \$10 / per person

**SHRIMP AND AVOCADO DIP W CILANTRO AND LIME –**

Served with In-house Tortilla Chips - \$6.50 / per person

**WARM MIXED OLIVES** – Garlic, Orange, Fennel - \$4 / per person

**WARM MIXED BAR NUTS** – \$8.50 / per person

**VEG AND DIP** - \$7 / per person

**HUMMUS AND TZATZIKI** - with Fried Pita and Focaccia - \$7 / per person

## COCKTAIL-HOUR STATIONARY BUFFETS

**STATIONARY BUFFET #1** -  
Charcuterie, Hummus and  
Pita, Veg and Dip, Warm  
Olives - \$16/person as  
Canapé Add-On

**STATIONARY BUFFET #2** -  
Charcuterie, Hummus and  
Pita, Veg and Dip, Warm  
Olives, Mixed Nuts -  
Fruits and Cheeses.  
\$26/person Stand-Alone  
or \$19/ person as Canapé  
Add-On

**STATIONARY BUFFET #3** -  
Charcuterie, Hummus and  
Pita, Veg and Dip, Warm  
Olives, Mixed Nuts -  
Fruits and Cheeses.  
Smoked Salmon Crostini,  
Poached Shrimp, Beef  
Tartare Crostini, Oysters  
on the Half Shell  
Minimum 50 guests  
-\$37 per person



# PASSED CANAPÉS

## VEGETARIAN

**MUSHROOM AND GOAT CHEESE CROSTINI** – Goat Cheese, Brown Butter Hollandaise, Thyme

**STUFFED ARANCINI** – Provolone, Tomato Sauce, Basil, Grana Padano

**FRIED SWEET POTATO**– Guacamole, Pico de Gallo, Cotija  
(gf/df without cheese)

**FARRO FALAFEL** – Baba Ganoush, Tzatziki, Pickled Cucumber

**\*GRILLED SHISHITO PEPPERS** - Lime, Maldon Salt (gf/df)

**ROASTED EGGPLANT**- Korean Chilli Apple Jam, Pickled Shitake Mushroom (gf)

**POTATO & ONION SAMOSA** – Tamarind + Mango Chutney

**\*FRIED KING OYSTER MUSHROOMS** - Ssam Sauce, Scallions, Pickled Red Cabbage (df)

**POLENTA FRIES** – Tomato, Pecorino, Basil, Olive Oil (gf)

**HOUSEMADE PRETZELS** - Beer Cheese, Tomlin Mustard, Sesame Seeds

**ZUCCHINI + ARTICHOKE FRITTER** –Tzatziki, Tomato, Cucumber

**HOWE ST. HUSHPUPPIES** - Honey, Brown Butter

## SEAFOOD

**SALMON CROSTINI** – Lemon-Dill Cream Cheese, Cucumber, Everything Bagel Seasoning

**CANDIED SALMON** – Phyllo Cup, Pineapple Salsa

**FRIED SHRIMP DUMPLING** – Ponzu Mayo, Sesame, Scallions

**POACHED SHRIMP** - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce (gf/df)

**SMOKED TROUT AND SALMON CAKE** – Remoulade, Cornichons, Old Bay (df)

**SHRIMP GRATIN** - Grilled Baguette, Carmelized Cheddar + Mozzarella, Garlic Butter  
\$2 upgrade per person



# PASSED CANAPÉS

## MEAT

**PUMPKIN AND RICOTTA PHYLLO** - Brown Butter, House Pancetta  
*(can be made vegetarian)*

**SWEET POTATO LATKE** - Corn Chutney, Maple Cream, Bacon  
*(can be made vegetarian)*

**PORK BELLY** - Smoked Jalapeño Yogurt,  
Apple Relish, Radish, Mint *(gf)*

**STICKY HOISIN PORK BELLY** - Cucumber, Scallion,  
Compressed Watermelon

**KOREAN BULGOGI BEEF SKEWER** -  
Crushed Peanuts, Chilies, Scallions

**CHICKEN SHWARMA SKEWER** -  
Grilled Onion, Tahini Yogurt *(gf)*

**BBQ CHICKEN SKEWER** - Goat's Milk Ranch *(gf)*

**KARAAGE** - Japanese Fried Chicken, Honey Miso,  
Kale, Pickled Mushrooms

**LAMB CROQUETTES** - Garlic Aioli, Chicken Jus,  
Parmesan, Mint Oil

**FRIED CHICKEN** - Dill Pickle, Hot Sauce, Honey

**PORK + CHARRED POBLANO QUESADILLAS** -  
Roasted Corn, Pico de Gallo, Guacamole, Micro Radish

**CHICKEN LIVER MOUSSE** - Bricolage, Fig Jam, Vincotto

**CORN FRITTERS** - Smoked Chicken, Chipotle Mayo,  
Black Bean, Corn Relish *(can be made vegetarian)*

**MINI JAMAICAN PATTIES** - Jerk Mayo, Lime, Cilantro

*\*requires two weeks lead time for ordering  
any above items that are requested vegetarian must all be vegetarian*

*gf = gluten-free*

*df = dairy-free*





# TOMLIN

## BAR MENU

### ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

Tomlin Bartenders are hired at \$16.75 per bartender / per hour

### BAR SCENARIOS

**CASH BAR** - Guests purchase their own beverages

**STANDARD BAR** - Host covers all drinks except top-shelf, top-shelf available for guests to purchase on request.

**FULL HOST PREMIUM** - Host covers all drinks including top shelf options, no restrictions.

*Let your coordinator know if you'd like to add or limit shots, cocktails or any bar offerings to your bar scenario.*

### BAR RAIL LIQUOR

**CASH BAR** - \$6.80 average per drink

**STANDARD BAR** - \$6.30 average per drink

**FULL HOST PREMIUM** - \$8.00 average per drink

**Bar Rail:** Tanqueray Gin, Stolli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

### BEER AND CIDER

Rotating Selection of Local Craft Beer, Domestic + Premium Options

Average \$7.50 per beer

\*Custom requests welcome (stocking fees apply)

### SPECIAL NON-ALCOHOLIC

Juice - \$4 / per drink

Virgin Punch/Mocktail

(Pricing Available on Request)



# TOMLIN

## BAR MENU



### **SIGNATURE COCKTAILS | \$14 Each**

**Select as a Welcome Cocktail or Signature Drink to be available throughout the evening.**

#### **CITRUSY**

VANILLA ICE | Vodka, Vanilla, Raspberry, Lemon, Soda

TEA-PAIN | Gin, Elderflower, Tea, Lemon, Aperitivo, Cream

ENTER THE DRAGON | Gin, Dragonfruit, Lemon, Sparkling, Soda, Rhubarb

MORE LIFE | Rum, Amaro, Passionfruit, Lime, Bitters

BIG PAPA | Tequila, Coconut, Curacao, Lime, Grapefruit, Salt

NOT YOUR AUNTIES SANGRIA | Vodka, Cassis, Cointreau, Lime, Cranberry, White Wine

#### **CLASSICS**

OLD FASHIONED | Bourbon, Maple, Bitters, Orange

NEGRONI | Gin, Campari, Sweet Vermouth

MANHATTAN | Bourbon, Sweet Vermouth, Bitters

COSMOPOLITAN | Vodka, Cointreau, Lime, Cranberry

TOM COLLINS | Gin, Lemon, Simple Syrup, Soda

WHISKEY SOUR | Whiskey, Lemon, Simple Syrup, Egg White

PAPER PLANE | Whiskey, Amaro, Aperol, Lime

DAQUIRI | Rum, Lime, Simple

#### **SPIRITED**

AMERICAN PIE | Calvados, Rye, Cinnamon, Maple, Bitters

EUROTRIP | Spiced Whiskey, Montenegro, Amaretto

THE FRENCH EXCHANGE | Cognac, Chartreuse, Vermouth

# WINE MENU

## ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

additional bartender required for table-service

special requests can be made, subject to standard markups

### SPARKLING WINE

**XOXO** - Pinot Grigio (Ontario) \$34.50

**Segura Viudas** - Brut Reserva, Cava\* (Spain) \$51

### ROSÉ + SPARKLING ROSÉ

**Malivoire** - Rose (Ontario) \$51

**Segura Viudas-Brut** - Sparkling Rosé Cava (Spain) \$51

### RED WINE

**Cara Sur 2014** - Syrah/Malbec/Viognier/Merlot (Chile) \$34.50

**Beringer Main & Vine** - / Cabernet Sauvignon  
(California) \$36

**Bersano Costalunga** - Barbera D'asti\* (Italy) \$45

**Gabbiano** - Chianti\* (Italy) \$46

**Kaiken** - Malbec\* (Argentina) \$57

**Wakefield** - Shiraz\* (Australia) \$60

**Josh Cellars** - Cabernet Sauvignon (California) \$60

### WHITE WINE

**Barone Montalto** - Pinot Grigio (Italy) \$34.50

**Quinta da Aveleda** - Vinho Verde\* (Portugal) \$42

**Laurent Miquel Pere Et Fils** - Chardonnay\* (France) \$45

**Casas Del Bosque Reserva** - Sauvignon Blanc\* (Chile) \$51

**Josh Cellars** - Pinot Grigio\* (California) \$60

*\*requires 6 weeks lead time for ordering*





# AUDIO & VISUAL

## HIGH-SPEED FIBRE INTERNET INCLUDED

DEDICATED WIRELESS NETWORKS  
AND HARDWIRED LINE AVAILABLE

**BACKGROUND MUSIC LOUNGE** - includes Socan fee \$30

**BACKGROUND MUSIC BALLROOM** - includes Socan fee \$50

**70" HD PORTABLE TV** - includes USB/Apple tv/HDMI as required \$150

**100" BALLROOM HD PROJECTOR** - includes Screen and Apple TV/HDMI, Portable PA \$150

**ELECTRIC FULL SIZE YAMAHA PIANO** - (Yamaha 635) \$250

**STAND-UP FLOOR MICROPHONE + STAND** - \$65

**WIRELESS HANDHELD MICROPHONE** - \$70

**PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM** - \$100

**PODIUM** - \$40

**CONFERENCE SPEAKERPHONE** - (Polycom) \$100

**MAC MINI** - (includes wireless keyboard/mouse) \$100

**PORTABLE PA SYSTEM** - (2 x mackie 450, Stands, xlr cables) \$150

**GOLD EASEL** - \$20

**STAGE** - (8'x8', skirting included) \$200

## BE YOUR OWN DJ | \$250

2 X MACKIE 450 PORTABLE PA  
SPEAKERS/CORDS

(OPTIONAL) LIGHTBAR

\*BUILD YOUR OWN PLAYLIST  
or PICK FROM PLAYLISTS ON SPOTIFY

**EVENT SECURITY** - \$300 +HST arranged by The Chanterelle through Apex Security Services





# DECOR RENTALS

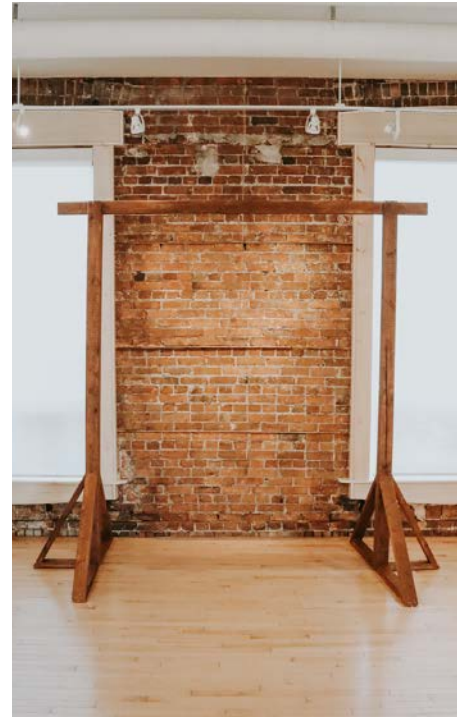
Backdrops for Ceremonies, Head Tables or Photobooths!



**HOOP BACKDROP**  
\$95 INCLUDES GREENERY



**MACRAME BACKDROP**  
\$150 NOT INCLUDING FLORAL



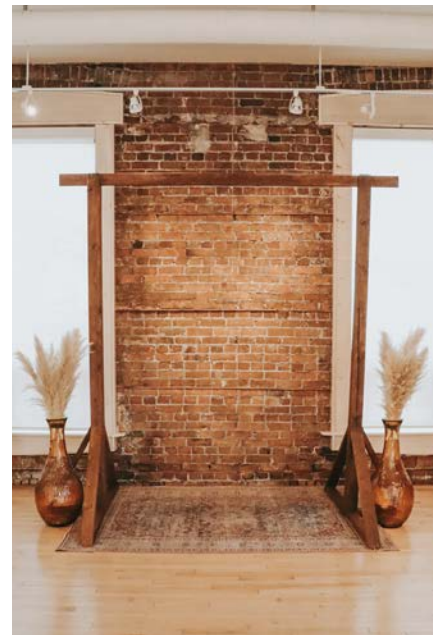
**WOOD FRAME ARCHWAY**  
\$100 ADD YOUR OWN DECOR



**GOLDEN ARCHES**  
\$100 WITHOUT PAMPAS VASES  
\$150 WITH PAMPAS VASES



**GOLDEN ARCHES**  
\$175 WITH PAMPAS VASES  
+ AREA RUG



**WOOD FRAME ARCHWAY**  
\$175 WITH PAMPAS VASES  
+ AREA RUG



# DECOR RENTALS



## TAN TABLE NUMBERS

\$25 FOR 10 TABLES OR LESS

\$50 FOR 11 TABLES OR MORE



## ACRYLIC TABLE NUMBERS

\$25 FOR 10 TABLES OR LESS

\$50 FOR 11 TABLES OR MORE



## ASSORTED VASES + FLOATING CANDLES

\$4 PER PIECE



## GOLD EASEL

\$20



## CUPCAKE/SWEETS STAND

\$10 EACH



# DECOR RENTALS



## **GOLD VOTIVES + TEALIGHTS**

\$25 FOR GROUPS OF 50 OR LES  
\$50 FOR 51-100 GUESTS  
\$75 FOR 100+ GUESTS



## **NEON SIGN "IT WAS ALWAYS YOU" + HOOP WREATH**

\$125



## **NEON SIGN "IT WAS ALWAYS YOU"**

\$50



## **NEON SIGN "TREAT YOURSELF"**

\$35



## **GOLD FRAME + GLASS CARDBOX**

\$50

# GAMES PACKAGE

**ADD A LITTLE FUN AND FRIENDLY COMPETITION TO YOUR EVENT WITH OUR GAMES PACKAGE!**

\$100 +HST EACH

\$250 +HST FOR ALL THREE

Chat with your event coordinator to discuss the best placement and inclusions for your event!

## PING PONG



## GIANT CONNECT FOUR



## CORN HOLE







# PREFERRED VENDORS

## **FLORAL / DÉCOR**

Thuja Floral, All in Bloom, Little Details Design  
Switzer Floral, Urban Farmchick

## **DÉCOR RENTALS**

Tents & Events, Heirloom Vintage Rentals,  
Bay Balloons, The Chanterelle Rental Inventory

## **CAKE/CUPCAKES**

Sugar Cakes, Milk & Water Baking Co.,  
Baked in the Bay, The Countryside Cakery

## **LIVE MUSIC**

Viva Undercover, Martin Blanchet Trio

## **PHOTOGRAPHY**

Jame Dawn Photography, Flashback Photo,  
Ilo Photo, Cascades Photo, Patrick Chondon

## **VIDEOGRAPHY**

Apple Wagon Films, Dallon Lamarche,  
Torrin Gunnell Digital, White Fern Films

## **PHOTO-BOOTH/PROP SET-UP**

InstaBooth TBay, Photo Monkey Photobooth  
The Chanterelle Rental Inventory

## **DJ**

2Tone, Thunder & Light Entertainment,  
Wurlwind Productions





# SET-UP & TEAR-DOWN

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**ALL ITEMS THAT YOU WISH TO KEEP,  
MUST BE REMOVED FROM THE VENUE  
AFTER YOUR EVENT.**

Most Floral + Decor Vendors will include set-up/tear-down services in their offerings.

## **THE CHANTERELLE SET-UP SERVICES:**

For assistance with set-up of decor items brought-in, you can hire one of our event coordinators for **\$250 +HST**

## **THE CHANTERELLE TEAR-DOWN SERVICES:**

Our Chanterelle Staff will tear-down and store decor safely for pickup at an arranged time the following week.

Sentimental items must be taken with you after the event and cannot be stored on site.

**\$225, \$375 or \$525 +HST**

*price pending items brought in and tear-down required. Pricing to be discussed with your event coordinator in advance, and subject to change based on volume of work, at the discretion of the tear-down crew.*

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# VENUE POLICIES

## Venue Policies

- The Chanterelle requires a minimum food spend of \$600 +HST for all bookings, and a minimum food spend of \$5,000 +HST for weekend Ballroom events during High Season
- All items brought in for your event must be removed evening-of, or our Chanterelle staff can be hired for Event Tear-Down Services starting at \$225 +HST.
- The Chanterelle is not responsible for lost, stolen or damaged items.
- Street Parking or Parkade options are best for attending guests. Alternate transportation or shuttle options can be made at the discretion of the organizing party.

## Food + Beverage Policies

- No outside food or beverage is allowed on-site (without prior consent from management). Items brought in without consent are subject to a penalty in the amount of comparable menu items at current menu price + HST and gratuity.
- Absolutely no outside alcohol is permitted to be brought in and will result in an automatic \$1,000 surcharge if this policy is violated by any attending guests.
- Food + Beverage prices are subject to increase year-over-year up to a maximum 5% annual increase.
- If clients do not confirm menu selections one week prior to the event date, we will defer to Chef's Selection for your menu options, honouring vegetarian requirements + dietary restrictions.
- If guest lists decrease the week of the event, those meals will be charged as the product has been purchased/prepped by our staff. The meals will be cancelled with the kitchen, and therefore will not be made evening-of. We do not provide take-out options for cancelled meals.
- If guests arrive late to the event, they are welcome to join at the course that is currently being served, we are unable to back-track on courses for late arrivals.

# CHANTERELLE LAYOUT

