



"GRAND BELLA" WEDDING SPECIAL 2014

5 pm - 1am

One Hour Lobby Reception

Selection of 5 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails

Champagne Toast before Dinner

Variety of Freshly Baked Dinner Rolls & Flatbreads

First Course

*Boston Lettuce & Frisee Lettuce with Strawberry Hearts and Toasted Sunflower Seeds
Citrus Raspberry Vinaigrette*

Combination Entree

*Grilled Beef Tenderloin Medallions with Wild Mushroom Sauce
&*

Herb Encrusted Chicken Breast with Lemon Herb Sauce

All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables

Alternative Entrée Available for Vegetarians & Vegans

Dessert

*Vanilla Ice Cream Crepes on Fresh Strawberry Hearts with Raspberry Sauce
Accompanied with Coffee, Decaf, & Tea Service
Unlimited Soft Drinks & Juices*

Standard Bar Service Included

Maximum 8 Hours or until 1AM

Includes the following Items:

*Imported Red & White Wine, Sparkling Wine for Toasting, Selection of 8 Domestic Beers
Amber & White Rum, Rye Whiskey, Vodka, Gin, Scotch*

Also included in Package

8 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins & Chair Covers

Risers Platforms for Honorary Tables

Use of Easel for Portraits or Seating Chart

Reception Tables, Gift Tables, Entertainers' Tables

Microphone & Podium

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses as per Client's Floor Plans

Complimentary Cake Cutting Included

Friday or Sunday - \$65.00 Per Person plus 13% HST

Saturday - \$87.00 Per Person plus 13% HST

Optional On Site - Ceremony - \$5.00 per Chair includes Chair Covers

Grand Baccus Banquet and Conference Centre

2155 McNicoll Avenue, Toronto, ON M1V 5P1 • Tel: 416.299.0077 • Fax: 416.299.4619

info@grandbaccus.com • www.grandbaccus.com

February 10, 2013



"GRAND BRAVO" WEDDING SPECIAL 2014

5 pm - 1am

One Hour Lobby Reception

Selection of 5 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails

Champagne Toast before Dinner

Variety of Freshly Baked Dinner Rolls & Flatbreads

First Course

*Baby Spinach & Frisee Lettuce with Dried Cranberries, Mandarin Orange & Toasted Almonds
Drizzled with a Citrus Poppyseed Dressing*

Pasta Selection

*Farfalle Bowties with Fresh Asparagus Tips, Cherry Tomatoes, Lemon Zest,
Extra Virgin Olive Oil & Roasted Garlic*

Entree

*Breast of Chicken Stuffed with Spinach & Wild Mushrooms
accompanied with a Julienne Sauce*

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables
Alternative Entrée Available for Vegetarians & Vegans*

Dessert

*New York Style Cheesecake with Swiss Milk Chocolate Drizzle & Strawberry Hearts
Accompanied with Coffee, Decaf, & Tea Service
Unlimited Soft Drinks & Juices*

Standard Bar Service Included

Maximum 8 Hours or until 1 AM

Includes the following Items:

*Imported Red & White Wine, Sparkling Wine for Toasting, Selection of 8 Domestic Beers
Amber & White Rum, Rye Whiskey, Vodka, Gin, Scotch*

Also included in Package

8 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins & Chair Covers

Risers Platforms for Honorary Tables

Use of Easel for Portraits or Seating Chart

Reception Tables, Gift Tables, Entertainers' Tables

Microphone & Podium

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans

Complimentary Cake Cutting Included

Friday or Sunday - \$65.00 Per Person plus 13% HST

Saturday - \$87.00 Per Person plus 13% HST

Optional On Site - Ceremony - \$5.00 per Chair includes Chair Covers

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"GRAND BRUNELLO" WEDDING SPECIAL 2014

5 pm to 1 am

One Hour Lobby Reception

Selection of 5 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails

Chocolate Liqueur Shots

Chocolate Shooters on Receiving Table with Client's choice of 2 Liqueurs

Champagne Toast before Dinner

Variety of Freshly Baked Dinner Rolls & Flatbreads

First Course

Garden Salad with Colourful Vegetable Julienne & Balsamic Vinaigrette

Pasta Selection

Penne Pasta with Tomato & Basil Sauce or (Vodka) Rose Sauce

Combination Entree

*Grilled Beef Tenderloin Medallions with Peppercorn Sauce
&*

Roasted Supreme Breast of Chicken with Lemon Herb Sauce

All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables

Alternative Entrée Available for Vegetarians & Vegans

Dessert

Lemon & Raspberry Sorbet in Martini Glass with Star Fruit & Wafer Biscuits

Accompanied with Coffee, Decaf, & Tea Service

Unlimited Soft Drinks & Juices

Italian Opera Hour

*An Assortment of Cakes & Tortes, Italian Pastries, Freshly Baked Cookies, Chocolate Mints, Assorted Fruit Candies,
Fresh Tropical Fruit Display
Coffee, Decaf, & Tea Station*

Standard Bar Service Included

Maximum 8 Hours or until 1 AM

Includes the following Items:

*Imported Red & White Wine, Sparkling Wine for Toasting, Selection of 8 Domestic Beers
Amber & White Rum, Rye Whiskey, Vodka, Gin, Scotch*

Also included in Package

8 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins & Chair Covers

*Risers for Honorary Tables * Easel for Portraits or Seating Chart*

Reception Tables, Gift Tables, Entertainers' Tables

*Microphone & Podium * Complimentary Cake Cutting*

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans

Friday or Sunday - \$72.00 Per Person plus 13% HST

Saturday - \$94.00 Per Person plus 13% HST

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Optional On Site - Ceremony - \$5.00 per Chair includes Chair Covers

"GRAND BARISTA" WEDDING SPECIAL 2014

5 pm to 1 am

One Hour Lobby Reception

Selection of 5 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails

Chocolate Liqueur Shots

Chocolate Shooters on Receiving Table with Client's choice of 2 Liqueurs

Deluxe Antipasto Station 5 pm to 7pm

*Assorted Artisan Breads, Flatbreads & Pita Bread,
Pickled Giardeniera; Grilled Aubergine, Summer Squash & Grilled Colourful Peppers;
Herbed Artichokes; Kalamata & Jumbo Green Olives; Hummus & Tzatziki Dips
Feta Cheese with Extra Virgin Olive Oil & Fresh Oregano;
Cured Prosciutto, Italian Salami, Cured Italian Sausage;
International Cheese Board; Marinated Field & Oyster Mushrooms;
Caprese Salad (Tomato, Basil & Bocconcini), Tuscan Bean Salad;*

Plus a Choice of Four of the Following

*Black Tiger Cocktail Shrimp
Grilled Calamari with Mediterranean Salsa, Black Olives & Capers
Italian Sausage with Tomato, Onions & Peppers
Pickled "Frutti di Mare" Fish Salad (served cold)
Smoked Salmon with Capers & Garnishes
"Zuppa di Pesce" Assorted Shellfish (served hot)*

Champagne Toast before Dinner

Variety of Freshly Baked Dinner Rolls & Flatbreads

Pasta Selection

*Fresh Fettucini Noodles with Tomato & Basil Sauce
Rotolo Pinwheel with Ricotta & Spinach Cream Sauce*

Entree

*12oz Frenched Veal Chop with Wild Funghi Di Bosco Sauce
All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables
Alternative Entrée Available for Vegetarians & Vegans*

Dessert

*Tiramisu Cake with Vanilla Cream Sauce & Fresh Blueberries
Accompanied with Coffee, Decaf, & Tea Service
Unlimited Soft Drinks & Juices*

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Italian Opera Hour

*An Assortment of Cakes & Tortes, Italian Pastries, Freshly Baked Cookies, Chocolate Mints, Assorted Fruit Candies,
Fresh Tropical Fruit Display*

Swiss, Dark, Milk or White Chocolate Fountain (minimum 100 guests)

with Strawberries, Pineapples, Bananas

and a choice of Vanilla Pound Cake, Marshmallows or Lady Finger-Cookies

Espresso, Coffee, Decaf, & Tea Station

Deluxe Bar Package (8 hours max.) includes:

Imported Italian Red & White House Wine per Table.

Selection of Rum, Rye Whiskey, Vodka, Gin & Scotch

Selection of 5 assorted Domestic Beers

Selection of 3 assorted Imported Beers

Selection of 15 Assorted Liqueurs

Unlimited Soft Drinks and Juices

Bottled Natural & Sparkling Water per Table

***Option of Specially Requested Brands priced Accordingly*

Also included in Package

8 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins & Chair Covers

*Risers for Honorary Tables * Easel for Portraits or Seating Chart*

Reception Tables, Gift Tables, Entertainers' Tables

*Microphone & Podium * Complimentary Cake Cutting*

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans

Friday or Sunday - \$85.00 Per Person plus 13% HST

Saturday - \$105.00 Per Person plus 13% HST

Optional On Site - Ceremony - \$5.00 per Chair includes Chair Covers

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DEPOSIT, PAYMENT STRUCTURE & GENERAL INFORMATION

*In order to book your hall for your event date, a non-refundable deposit is required:
(Hall A \$2500 Deposit) (Hall B \$2000 Deposit) (Hall AB \$4000 Deposit)*

Your deposit will be credited and applied to your catering balance.

The initial deposit will be accepted by cash, personal cheque or credit card.

The balance is due 5 business days prior to the event date.

Cash or Bank Draft will be accepted for final payment of invoice.

Final details of confirmed numbers, table and floor plans are due 7 days prior to your event.

The following menu suggestions are offered as suggestions only.

*Should you have something specific in mind,
we would be happy to design a customized menu detailed to your function.*

Note: Statutory Holiday Add \$10.00/person

*****Inquire about our off season discounts & special promotions*****

SOCAN Tariff Rates

Includes Administration Fees & Taxes

Hall A - \$167.30 one time fee added to your final invoice

Hall B - \$80.23 one time fee added to your final invoice

Hall AB - \$237.02 one time fee added to your final invoice

*SOCAN is the Canadian copyright collective for the performance of musical works
and is authorized to collect performance royalty fees.*

Please see one of our Sales Consultants for the special offers for our

Off Season pricing

(December 25th-April 25th)

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AUDIO - VISUAL PACKAGES

Package 1

*Audio-Visual Technician
Projector & Screen (client to provide own laptop)
(4 hours)
\$400 per room*

Package 2

*Audio-Visual Technician
Intelligent Lighting (Color, Spot & Flood Lights)
(7 hours)
\$450 per room*

Package 3

*Audio-Visual Technician
Built-in Projector and 10×10 Screen
Intelligent Lighting (Color, Spot & Flood Lights)
(4 hours) \$500 per room (7 hours) \$650 per room*

“Alla Carte” Audio-Visual Requirements

<i>Audio-Visual Technician</i>	<i>\$55 per hour (min. 4 hours)</i>
<i>Statutory Holidays</i>	<i>\$75 per hour (min. 4 hours)</i>
<i>Projector and 10×10 Screen</i>	<i>\$250 per room</i>
<i>Intelligent Lighting (Colour, Spot & Flood Lights) *Requires Technician*</i>	<i>\$150 per room</i>
<i>Grand Piano</i>	<i>\$200/75 minutes</i>
<i>Piano Player</i>	<i>Ask your sales coordinator for referrals</i>
<i>DJ Service</i>	<i>Ask your sales coordinator for referrals</i>
<i>Extra Power Connection</i>	<i>\$500</i>

A Power Distribution Panel (also known as Power Drop) can be made available for \$500. This can supply multiple 15-A circuits, as well as alternate voltages (220V), and is suitable for complex stage and lighting requirements.