

# **Private Events**





For private events, The Globe and Mail Centre offers an elegant setting for your special day. The breathtaking, panoramic views of the city skyline and lake create the perfect backdrop for a landmark celebration.

The event venue is located on the top floor of The Globe and Mail's new headquarters at 351 King Street East, located in the King East Design District just minutes from the downtown core.

The Globe and Mail Centre can accommodate up to

- 250 guests for events with seated dinners and dancing
- 300 guests for events with seated dinners without dancing
- 400 guests for standing receptions

Take a Virtual 360 ° Tour of The Globe and Mail Centre

# Venue Rental Fee Includes:

# **ROOM**

Exclusive use of the 17th Level including the Event Hall, Lounge, Terrace (seasonal), green room and catering facilities. Your Rental Contract will outline the times permitted for setup and tear down.

#### **FURNITURE**

Included with the venue are up to 300 black leather/chrome contemporary chairs, up to 50  $6' \times 36''$  matte black rectangular tables, 15 circular white and chrome cruiser tables and 8 gallery benches. Some or all furniture can also be removed if you prefer to rent alternate furnishings. Setup and strike of venue furniture is Included in the venue rental rate.

#### **EVENT SPECIALIST**

Your event planning is supported by our in-house Event Specialist who will work with you and your suppliers to plan your special day.

#### POST-EVENT CLEANING

Cleaning of the venue is included in the venue rental rate.





Venue staff assignments are customized for your event and billed a la carte, ensuring the most cost effective plan for your event day.

Your Event Specialist will refine your event staffing plan through the planning process.

Venue access for setup and deliveries can begin at your contracted set up time. All pickups must be complete by the end of your contracted tear-down time following your event.

#### **VENUE SUPERVISOR**

The primary contact on the day of your event. Oversees the day-of event services including supervising arrival, elevator, coat check, catering, beverage services, event rentals, staff and vendor scheduling, deliveries, set up, service and removal.

# LOBBY GREETER / ELEVATOR ATTENDANT

Positioned on the ground level to welcome your guests and ensure smooth reentry and departure when the celebration end.

# **COAT CHECK**

Staffed at 1 per 75-125 guests, considering seasonal weather trends.

# BAR & BEVERAGE STAFF

Bar service staff are included in bar packages at a service level of 1 per 75 guests or customized to your beverage requirements.

#### VENUE & EVENT SECURITY

Ensuring everyone has a safe and enjoyable experience at the event.

# **CUSTODIAL ATTENDANT**

Services the facilities throughout your event, ensuring a fresh environment.





The Globe and Mail Centre has partnered with carefully selected suppliers for catering and rental services, allowing you to fully customize your culinary experience. Known for their superb cuisine and exceptional caliber of service, Preferred Caterers have an experienced knowledge of the venue. A 15% landmark fee applies to all food and service staffing provided by Preferred Caterers, and will be outlined on your catering bill.

Non-preferred caterers are also welcome if you have a specific culinary offering in mind. A 20% landmark fee will apply.

All caterers will provide table and service ware via our exclusive rental supplier Event Rental Group, allowing you total personalization of your table at a competitive rate.

# PREFERRED CATERERS



danieletdaniel.ca



thedrake.ca/events/catering



thefooddudes.com



mcewan.mcewangroup.ca/catering



presidentialgourmet.ca

**EXCLUSIVE EVENT RENTALS** 













Each Preferred Caterer has prepared a special Globe and Mail Celebration Menu, featuring unique and sumptuous meals at a set starting price.

Celebration Menus featurespassed appetizers at your reception, a three-course plated dinner, coffee and tea service and a sweet or savory late night option.

Download each menu using the links below. There are also an abundance of additional options for further personalization for your special day and the contacts below would be pleased to speak with you further.

CELEBRATION MENUS – Starting at \$125 +HST per person. Minimum 150 guests.



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**DOWNLOAD CELEBRATION MENU** 

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# For menu options and more information please contact

Laura Long 416.968.9275 ext 20 llong@danieletdaniel.ca Ashley Arvai 416.531.5042 ext 245 ashley@thedrake.ca Merlin Kaasik 647.340.3833 events@thefooddudes.com Ann Stolte-Bulter 416.444.6262 ext 243 ann@mcewanfoods.com Renee Foote 416.466.7272 ext 61 renee@presidentialgourmet.ca





The Globe and Mail Centre is is a fully licensed facility, as granted by the A.G.C.O. We offer a fine selection of alcoholic and non-alcoholic house product billed on consumption to the host or as a cash bar. Prices do not include service, security staff or applicable taxes. Prices are per glass unless otherwise noted. There are no additional gratuity or administrative charges on beverage services.

# **HOUSE BEER**

Local craft beer selection (341 mL bottles) \$7.08

# PREMIUM BEER

Additional imported and/or craft products may be added to the house selection for Host Bar only. See Beer List for options, charged on consumption, per open case consumed. \$7.96

# **HOUSE WINE**

One red and one white from House Selections, sparkling optional. Host Bar – charged per bottle opened (750 mL bottles)

House Red or House White Wine \$35.40/bottle
 House Sparkling Wine \$39.82/bottle

Cash Bar – charged per glass \$7.08

# PRFMIUM WINF

Host Bar Only. See Wine List for options and prices, charged on consumption, per open case consumed.

# MIXED DRINKS

Choice of Standard, Premium or Deluxe Bar selection (no substitutions). Includes 1.5 oz. mixed drinks. Bar shots are not available. For cocktails see Signature Cocktail menu.

STANDARD BAR \$7.96
PREMIUM BAR \$9.73
DELUXE BAR \$11.50

# SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water

Cranberry, Orange, Apple Juices

Bottled still and sparkling water \$3.10

# **COFFEE & TEA**

Set as a station, per service, per person. \$5/pp



# **Bar Packages**

Bar Packages are available for minimum 150 guests. Prices include bar service staff and bar security staff and are subject to applicable taxes. There are no additional gratuity or administrative charges on beverage services.

# STANDARD BAR

\$60 /pp for up to 7 hours (\$8 per additional hour), to include the following:

- One Welcome Signature Cocktail served during cocktail hour with your choice of signature cocktail selected from the Standard Cocktail list, or House Wine
- One House Red and One House White Wine selectionTwo House Beer Selections
- Standard Bar Rail (as listed in the beverage menu) (1.5 oz mixed drinks)
- Includes soft bar and juice products, still and sparkling water

#### PRFMIUM BAR

\$68 /pp for up to 7 hours (\$8 per additional hour), to include the following:

- One Welcome Signature Cocktail served during cocktail hour with your choice of signature cocktail selected from the Premium Cocktail list, or House Wine
- One House Red Wine and One House White Wine Selection
- Two House Beer Selections, One premium Beer Selection
- Premium Bar Rail (as listed in the beverage menu) (1.5 oz mixed drinks)
- Includes Vodka Martini, Gin Martini, Cosmopolitans
- Includes soft bar and juice products, still and sparkling water

# **DFI UXF BAR**

\$75 /pp for up to 7 hours (\$8 per additional hour), to include the following:

- Two Welcome Signature Cocktails options served during cocktail hour with your choice of signature cocktails selected from the Premium or Deluxe Cocktail lists, or House Wine
- One House Red Wine and One House White Wine Selection
- Three House or Premium Beer Selections
- Deluxe Bar Rail (as listed in the beverage menu) (1.5 oz mixed drinks)
- Includes Vodka Martini, Gin Martini, Cosmopolitans
- Includes soft bar and juice products, still and sparkling water

\$15/pp minor and vendor staff soft bar

Shots or shooters are not included

Welcome cocktails and Proscecco toasts are one glass per person

# **UPGRADES:**

- Upgrade to Premium Wines from Wine List: for each \$5 over \$35, charge of \$2 per person, per wine selection.
- Addition of Rose Wine Selection from Wine List: \$2 per person
- Additional liquors: charge of retail price per bottle + \$2 per oz. corkage fee. Charged per bottle opened (no charge for unopened bottles)
- Client is responsible for any satellite bar furniture rentals and bar staffing fees above a 1:75 staffing ratio



# Beverage Menu

Menu selections are subject to change.

# Beer List

HOUSE BEER SELECTIONS

Organic, Mill Street Brewery

Saint of Circumstance Citrus Blonde Ale, Collective Arts Brewing Company

Rhyme & Reason Pale Ale, Collective Arts Brewing Company

Belgian Witbier, Mill Street Brewery

House Cider

Pommies Dry, Pommies Cider Company

PREMIUM BEER SELECTIONS

**Imports** 

Pilsner Urquell

Peroni

Guinness

Craft Beers

Mountain Lager, Side Launch Brewing Company

Nut Brown Ale. Black Oak Brewery

La Fin du Monde, Unibroue

Detour Session IPA, Muskoka Brewery

Ransack the Universe IPA, Collective Arts Brewing Company

Fruit Cider

Apple & Cherry Cider, Collective Arts Brewing Company

Gluten-Free Lager

Daura Damm, (3 ppm gluten) Barcelona, Spain

Beer selections by The Globe and Mail's beer columnist Crystal Luxmore.

# Soft Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water. Cranberry, Orange, Apple Juices. Eska bottled still and sparkling water

# Wine List

HOUSE SELECTIONS

White

Chateau de Charmes Barrel Fermented Chardonnay, Niagara

Henry of Pelham Pinot Grigio, Niagara

Red

Chateau des Charmes Gamay Droit, Niagara Montes Reserva Cabernet Sauvignon, Chile

Sparkling

Ruffino Prosecco, Italy

PREMIUM WINE SELECTIONS

White

Mitchell Watervale Riesling, Australia, \$65

Nautilus Estate Sauvignon Blanc, New Zealand, \$55

Anselmi San Vincenzo, Italy, \$40

La Chablisienne Les Venerables Vieilles Vignes, France, \$60

Landmark Overlook Chardonnay, California, \$65

Red

Zuccardi Serie A Malbec, Argentina, \$40

Stella & Mosca Cannonau Riserva, Italy, \$40

Tolaini Al Passo, Italy, \$70

Momo Pinot Noir, New Zealand, \$50

Firestone Cabernet Sauvignon, California (Santa Ynez Valley), \$50

Famille Perrin Chateauneuf-du-Pape Les Sinards, France, \$70

Rose

Ogier Cotes du Ventoux Rosé, France, \$40

Champaane

Tarlant Brut Reserve, France \$65

Piper-Heidsieck Brut, France, \$100

Wine selections by The Globe and Mail's wine and spirits columnist Beppi Crosariol in collaboration with sommelier Peter Boyd.



# Beverage Menu

Menu selections are subject to change.

# Mixed Drinks

Choice of Standard, Premium or Deluxe selection (no substitutions). Includes 1.5 oz. mixed drinks. Bar shots are not available.

#### STANDARD BAR

Absolute Vodka, Beefeater Gin, J.P. Wiser's Deluxe Rye Whisky, Olmeca Gold Tequila, Ballantine's Blended Scotch, Jameson Irish Whisky, Havana Club Anejo 3 Anos Rum, Bailey's Irish Cream, Kahlúa, McGuiness Amaretto, McGuiness Triple Sec. Includes 1 standard cocktail selection.

#### PREMIUM BAR

Includes the Standard bar with the addition of Tito's Handmade Vodka, Ungava Gin, Lot No. 40 Single Copper Pot Still Canadian Whisky, The Glenlivet Founder's Reserve, Havana Club Anejo Reserva 7 Anos Rum, Olmeca Altos Tequila. Includes 2 premium cocktail selections.

#### **DELUXE BAR**

Includes the Standard bar with the addition of Absolute Elyx, Dillon's Unfiltered Gin 22, Redbreast 12 Years Old Irish Whiskey, The Glenlivet Reserve 15 Year Old Scotch Whisky, Havana Club Anejo Reserva 7 Anos Rum, Casamigos Tequila Reposado, Martell VS Cognac, Grand Marnier. Includes 2 deluxe cocktail selections

# Signature Cocktail List

#### STANDARD COCKTAILS (1 oz. cocktails)

Choice of 1 Standard Cocktail with Standard Bar

- Flush Left Chic Choc spiced rum, fresh lemon juice, ginger beer
- Lonely Hearts Beefeater gin, elderflower tonic, lime wedge
- Bury The Lead Havana Club 3 Year rum, fresh lime juice, cola
- Wiretap Absolut vodka, fresh lime juice, ginger beer
- Paparazzi Olmeca tequila, fresh pineapple juice, fresh grapefruit juice

#### PREMIUM COCKTAILS (2 oz. cocktails)

Choice of 2 Premium Cocktails with Premium Bar

- In Circ Lot No. 40 whisky, sugar cube, Angostura bitters
- Tabloid Absolut vodka, fresh lemon juice, fresh pineapple juice
- Red-top Beefeater gin, Campari, Sweet Vermouth
- Cutline J.P. Wiser's Deluxe whisky, fresh lemon juice, real maple syrup, Angostura bitters
- Camera Ready Olmeca Altos tequila, grapefruit juice, fresh lemon Juice

#### DELUXE COCKTAILS (2 oz. cocktails)

Choice of 2 Deluxe Cocktails with Deluxe Bar

- ExtraExtra Olmeca Altos tequila, Triple Sec. fresh pomegranate juice
- Sans Serif Ungava gin, coconut water, simple syrup, soda
- Embargo Lot No. 40 whisky, real maple syrup, chocolate bitters
- Fly Sheet Ungava gin, Prosecco, fresh lemon juice, real maple syrup
- By-line Absolut vodka, Chambord, fresh pineapple juice
- Sidebar Ungava Gin, Campari, Sweet Vermouth, soda, rosemary
- Skybox Havana Club 7 Year rum, simple syrup, fresh lime juice





Audio/visual (A/V) Services are available through The Globe and Mail's preferred A/V Services provider, EPiQ Vision.



Unique. Elegant. Memorable. That is the EPiQ Difference.

Let us create the ambiance, set the mood and amaze your guests with high-performance AV. With striking lighting design and concert-worthy sound, our team will transform the Globe and Mail Centre into an enchanting, unforgettable experience. Our screens will display your photos and memories in High Definition. Our podiums and speakers will help your guests feel comfortable behind the mic. Tell us your vision – we'll help create the memories.

For alternate AV Services companies, an External A/V Fee of \$1,000 (+HST) will apply, plus a mandatory EPiQ AV Technician must be present to supervise and will be billed at an hourly rate.

# PRIVATE EVENT PACKAGE BASIC (\$1,295)

Includes audio system for DJ plug in, an acrylic podium and microphone, photo display on built-in TV monitors at reception and bar and AV technician. Note: DJ services and SOCAN/Re-Sound fees are not included.

# ADD TERRACE (\$525)

Addition of Terrace speakers for outdoor reception music.

#### ADD LIGHTING

Addition of Dance Floor moving lights (4) (\$595)

Addition of Head Table wash (\$635) / LED Column Up lighting (8) (\$280)

LED Lounge Ceiling lighting (\$795) / LED Table Pinspots (\$45/pinspot)

# ADD VIDEO PROJECTION (\$295)

For the addition of 2 projectors, screens and video playback to share videos as part of dinner or reception speeches. Price per video up to 10 minutes.

# ADD STAGING

8' x 12' Skirted Riser (\$425)

8' x 16' Skirted Riser (\$500)

Custom stage size quotes are available.

#### ADD LIVE MUSIC

Custom quotes for band and musician requirements. Recommendations for Bands and DJs are also available

# ADD DÉCOR INSTALLATION

EPiQ Technicians are the only staff permitted to use a lift to access ceiling rigging points. Custom quotes for décor installation are available.





The Globe and Mail Centre is pleased to recommend outside providers offering event services. Other vendors are permitted – please see Contract Appendix and Venue Guide for more details on approvals and other requirements. No landmark fees apply to these products or services.

# **EVENT PLANNING & EVENT DÉCOR SERVICES**



CANDICE ALISON

candiceandalison.com



# **FLORALS**



mcewan.mcewangroup.ca/gifts-floral



quinceflowers.com

# **VALET SERVICES**



# **FURNITURE RENTALS**



divinefurniturerental.com



luxerentals.ca

# **ENTERTAINMENT**



theideahunter.ca





Your Event Specialist can confirm availability, detail a quote and schedule a venue tour.

To secure your date, we require a signed contract and deposit payment.

We look forward to working with you to plan your special day!

# THE FINE PRINT

This package is for preliminary information purposes only. All of the venue terms and conditions will be outlined on your Venue Rental Contract and Contract Appendix.

Click here to review the Contract Appendix and Venue Guide.

All pricing is subject to applicable taxes. Pricing is subject to change. Pricing quoted at the time of contract signing will be honoured.

Vendors, products or services may change at any time.

