

DISTRICT 28

EVENTS



Who we are

PHOTO BY SARA MONIKA ©

District 28 is a boutique Events Company located in the Heart of Toronto's iconic Studio District. It is an ideal venue for **Fashion Shows, Art Galas, Weddings, and Corporate functions**. With two unique studios to choose from, as well as an in-house Screening room, Restaurant and Reception area, District 28 is the blank backdrop for your Events Creation.

A diamond in the rough, District 28 was once registered as "William Smith Pioneer Wagon and Carriage Manufacturers" in 1843 and later evolved into a custom limousine, truck and car shop. Decades later it was discovered as an abandoned warehouse in Leslieville, and from these humble beginnings, District 28 was born.

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Today, District 28 has been converted into a highly coveted event space with soaring white walls and ample space. This **blank canvas** allows client's imaginations to run wild and transform this space into their dream event.



Studio 1 is the largest studio at District 28 and has hosted numerous **Weddings**, Corporate Events, Art Exhibits and Fashion Shows. Its versatile space is able to host a number of table configurations and projection set-ups, Studio 1 also has a fully functioning kitchenette, a bridal suite / green room (including a shower and vanity mirrors), four washrooms, and an easily accessible and private loading dock and dedicated street access.



PRICES

Weekday: \$3.500

Weekend: \$4.500

SIZE

4300 square feet



CAPACITY

500 Standing

400 Theatre Style

220 Seated + Dance Floor

FEATURES

Loading Dock

Kitchenette

Washrooms

Green Room and Shower

White Cyclorama





Studio 3

Studio 3 is the “wow” factor event space at District 28.

With astounding natural light and a cyclorama that extends 900 square feet, this space has been used for Wedding Ceremonies, Corporate Events, Private Birthday parties, and Artist performances. **Clients fall in love with Studio 3 due to its soaring ceilings and the ability to project directly onto the wall.**

PRICES

Weekday: \$3.000

Weekend: \$3.500

SIZE

1.400 square feet



CAPACITY

230 Standing

185 Theatre Style

100 Seated

FEATURES

23 foot ceiling

U-Shaped Cove Cyclorama

Aerial Windows





Reception Bar

Perfect as a stand alone event space or in conjunction with the Screening Room or Studio One, The Reception and Bar Area provides a light, modern, open-concept area to hold a soiree. With a flexible use of space and a natural setting for a Bar or Buffet set up.

PRICES

Weekday (limited
weekday availability):
\$1.250

Weekend: \$2.000

SIZE

900 square feet

CAPACITY

150 Standing

100 Theatre Style

72 Seated

Three Televisions

FEATURES

Edison Bulb Light Feature

Built in Bar

Hallway Entrance

Washrooms





Bar Bistro

Industrial and chic, District 28 Bar Bistro's warm and inviting ambience delivers an unparalleled experience for any event. **This comfortable and transformative space is ideal for any event** due to its key geographical location, spacious interior and onsite loading bays.



PRICES

Weekday (all day): \$3,000

Weekday (after 6pm):
\$2,000

Weekend: \$3,000



CAPACITY

160 Standing

110 Theatre Style

80 Seated

SIZE

1,000 square feet

FEATURES

Furnished

Washrooms

Two Televisions





With top of the line zero gravity luxury seats and a 4K Ultra HD projector, our screening room is the ultimate venue for you. Theatrical seating for up to 30 people provides ample space for your next movie night. 5.1 surround sound renders your next premiere a success. A 17x11ft screen assures that your editing is done to perfection.

The flexibility of our screening room knows no bounds. Not only is it a perfect venue for a variety of events, but it's also compatible with major video formats, including but not limited to Blu-Ray, DVD, DCP and Quicktime.



PRICES

Weekday: \$1750

Weekend*: \$1750

Hourly: \$175/per hour

* Screening Room can be booked hourly with a 3 hour minimum on weekends

SCREEN SIZE

17 X 11 FT



CAPACITY

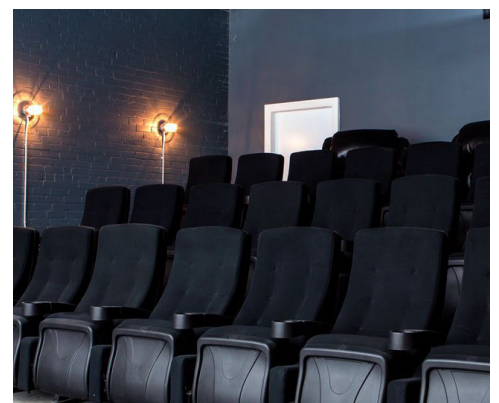
30 Seated

FEATURES

4K Ultra HD Projector

5.1 Surround Sound

Zero Gravity Luxury Seats





Catering

Three Course Meal

Choice one of Soup or Salad, Choice of one Main Course, Choice of one Dessert.

Gold Selection \$80 / Per Person. Platinum Selection is \$90 / Per Person.
Diamond Selection is \$100 / Per Person

Soups

Butternut Squash Soup with Coconut Creme **GF** **V**

Caribbean Corn Soup Garnished with Grilled Corn Kernels **GF** **V**

Pea Watercress Soup **VG**

Wild Mushroom Soup with Truffle **VG**

Carrot Ginger Soup with Crispy Ginger Chips **V**

Salads

Mixed greens, Cherry Tomatoes, Cucumber Ribbons & Red Onion With a Roasted Lemon Vinaigrette **GF** **VG**

Kale Caesar Salad with Fresh Parmesan, Crumbled Bacon Bits, Housemade Croutons With a Roasted Lemon Vinaigrette

Caprese Salad with Heirloom tomatoes, Buffalo Mozzarella, Basil Oil & Balsamic Glaze **GF** **VG**

Arugula & Watermelon Salad with Goat Cheese, Pine Nuts & Balsamic Vinaigrette **GF** **VG**

Spinach Salad with Strawberry Segments, Red Onion & Sliced Almonds with Tahini **GF** **V**

Baby Kale with Spiralized Mixed Beets, Daikon Radish, Apple, Orange Peppers with a Honey Dijon Vinaigrette **GF** **VG**

Main Courses

All mains served with honey citrus glazed heirloom carrots  

Chicken

Jerk Chicken Supreme with Grilled Corn & Pineapple Salsa served with a Sweet Plantain Puree **[Gold]**

Herb & Garlic Roasted Chicken Breast served with a Garlic Mash Puree **[Gold]**

Caprese Stuffed Chicken Breast with Heirloom Tomato, Fresh Basil, Bocconcini with a balsamic glaze with a Butternut Squash Puree **[Gold]**

Prosciutto Wrapped Chicken Breast Stuffed with Pear & Havarti Cheese served with a Garlic Mash Puree **[Platinum]**

Beef

Striploin with a Chimichurri Sauce Served with Purple Sweet Potato Puree **[Gold]**

Grilled Tenderloin Steak with a Red Wine Reduction served with a Garlic Mash Puree **[Platinum]**

Short Rib with Red Wine Reduction topped with Deep Fried Onion Strings served with a Butternut Squash Puree **[Platinum]**

Rosemary Lamb Chops with Red Wine Cranberry Reduction served with a Butternut Squash Puree **[Diamond]**

Tenderloin Steak with Bernaise & Shrimp served with a Garlic Mash Puree **[Diamond]**

Fish

Honey Dijon Glazed Salmon Served with Butternut Squash Puree **[Gold]**

Pan Seared Halibut with a Beurre Blanc Sauce served with a Green Pea & Watercress Puree **[Platinum]**

Rare Seared Tuna with Mango Chutney served with a Green Pea & Watercress Puree **[Platinum]**

Lemon Garlic Swordfish served with Butternut Squash Puree **[Diamond]**


Pan Seared Scallops with a White Wine Sauce served with a Green Pea & Watercress Puree **[Diamond]**

Vegetarian & Vegan

Butternut Squash Ravioli with a Marinara Puree **[Gold]**

Eggplant Parmesan Stack with a Marinara Puree **[Gold]**

Wild Mushroom Risotto with Truffle Oil **[Vegan upon request only*] [Gold]**

Tex Mex Zucchini Boat with Beans Rice & Vegan Cheese with Pico De Gallo, Guacamole **[Gold]** 

Desserts

Pumpkin Spice Creme Brulee Topped with Pumpkin Spice Sugar Crystals

Chocolate Mousse & Fresh Berries

Deep Fried Oreo with Cookies & Creme Anglaise

Bread Pudding with Vanilla Ice Cream Caramel Sauce

Dulce De Leche Cheesecake with roasted Strawberry Sauce

Raspberry & Mango Sorbet  

Kids Menu

Served with crudite & dip & Chefs Choice Dessert

Chicken Strips with French Fries

Mini Sliders with French Fries

Beef Hotdog with French Fries

Baked Macaroni & Cheese 

Live Stations

(Stations Are For a Minimum of 60 Guests)

SLIDER STATION

Slow Braised Beef with a Horseradish Aioli, Pickle & Housemade Barbeque Sauce. Jerk Chicken with Coleslaw & Pineapple Aioli. Deep Fried Eggplant with Pico De Gallo, Avocado & Chimichurri. All served in a Brioche Bun. [Please Select Two Types]

\$16 per person

DECADENT LOBSTER MAC N CHEESE STATION

With Lobster, Truffle & White Cheddar Cheese.

\$20 per person

PRIME RIB CARVING STATION

Northern Gold Prime Rib Roast with Au Jus & Garlic Mash Potatoes

\$20 per person

THE LOBSTER ROLL

Lobster Salad with Kettle Cooked Potato Chips & Pickle Spears

\$18 per person

POKE STATION

Ahi Tuna, with Jasmine Rice or Soba Noodles. Avocado & Bean Sprouts, Pickled Cucumber, Daikon Radish & Teriyaki Sauce

\$18 per person

TACO STATION

Deep Fried Cauliflower, Slow Braised Beef or Blackened Chicken in a Corn Tortilla. With Guacamole, Pico De gallo, Chimichurri, Sriracha & Maple Chipotle Aioli. [Please Select Two Types]

\$16 per person

POUTINE STATION

Shoestring Frites, Cheese Curds & Red Wine Brisket Gravy. [Vegetarian Mushroom Gravy available upon request, in advance]

\$10 per person

GRILLED CHEESE STATION

Traditional Old Cheddar Cheese Grilled Cheese & Italian Grilled Cheese with Mozzarella, Tomato & Pesto.

\$14 per person

GNOCCHI STATION

Purple Sweet Potato Gnocchi & Classic Gnocchi with Pesto Cream Sauce or Marinara Sauce

\$24 per person

ANTIPASTO STATION (no chef)

Traditional Antipasto Station with Prosciutto, Salami, Bocconcini, Asiago Cheese, Provolone Cheese, Grilled Vegetables, Marinated Mushrooms, Artichokes, Olives & Assorted Breads & Crostini.

\$25 per person

CHARCUTERIE & CHEESE STATION (no chef)

Assortment of Local Charcuterie & Fine Cheese, Crustines & Local Artisan Breads.

\$20 per person

Dessert Stations

FUNNEL CAKE STATION

Homemade Funnel Cake With Strawberry Compote, Whipped Cream & Powdered Sugar.

\$12 per person

MINI CANNOLI STATION

Mini Cannoli Filled with Your Choice of Chocolate Chip, Classic Vanilla, Cappuccino or Lemon Filling.

\$14 per person

COTTON CANDY

Your Choice of One Flavour: Strawberry, Blue Raspberry, Orange, Green Lime, Pina Colada, Red Cherry, Watermelon or Grape.

\$8 per person

FRESH FRUIT STATION (no chef)

An Array of Sliced Fresh Fruit.

\$10 per person

Hors d'Oeuvres

Your choice of Passed or Stations. Minimum of Four Dozen per Item Ordered

GOLD HORS D'OEUVRES \$36.00 / Per Dozen

Olive Artichoke Tapenade & Asiago Cheese Crostini **VG**

Tomato, Red Onion Fresh Basil Bruschetta Crostini **VG**

Vegetable Spring Roll with Plum Sauce **VG**

Caprese Skewer with Balsamic Glaze **VG GF**

Brie Fig Crostini **VG**

Crispy Tempura Asparagus Spears with Soy Sauce **VG**

Veggie Samosa & Herb Chutney **VG**

Sausage Roll with Herb Mustard Dip

Coconut Shrimp & Cocktail Sauce

Beet Hummus Cracker with Crispy Beet Strings

General Tao Chicken Bite with Red Chili & Chives

Deep Fried Mini Oreos

Deep Fried Apple Bite with Caramel Sauce **VG**

Jerk Chicken Phyllo Cup with Pineapple Salsa

PLATINUM HORS D'OEUVRES \$42.00 / Per Dozen

Baked Garlic Shrimp Tart

Shrimp Rice Paper Roll with Hoisin Sauce **GF**

Chicken & Waffle with Maple Syrup

Albacore Tuna Tartar **GF**

Arancini with Marinara, Pesto & Parmesan Snow **VG**

Jerk Chicken Drumettes with Pineapple Aioli

Broccoli & Garlic Ricotta Crostini with Hot Honey **VG**

Mini Caprese Flatbread **VG**

Spinach & Feta Empanada **VG**

Roasted Sweet Potato Bites with Guacamole, Tomato & Chives **V GF**

Phyllo Wrapped Asparagus with Prosciutto

DIAMOND HORS D'OEUVRES \$48.00 / Per Dozen

Beef Tenderloin Banh Mi Slider

D28 Fresh Oyster with Hot Sauce & Canadian Maple Syrup

Thai Barbeque Cauliflower Bites  

Loaded Mini Smashed Potato with Vegan Cheese & a Cashew Cream Sauce  

Scallops & Bacon with Cocktail Sauce 

Lamb Chops with a Mint Herb Mustard Yogurt 

Bar Packages

Open Bar

Open Bar	1 - 2 Hours	3 - 4 Hours	5 - 6 Hours
Gold	\$32/person	\$44/person	\$50/person
Platinum	\$40/person	\$53/person	\$60/person
Diamond	\$48/person	\$60/person	\$65/person

Gold Bar List - \$9 per drink

Skyy Vodka

Canadian Club Whiskey

Bombay Sapphire Gin

Bacardi Superior Rum

J&B Scotch

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Platinum Bar List - \$12 per drink

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Jim Beam Bourbon

Bacardi Superior Rum

Dewars Scotch

Tequila Tromba Blanco

Captain Morgan Private Stock

Prosecco

Diamond Bar List - \$15 per drink

Grey Goose Vodka

Crown Royal Whiskey

Hendricks Gin

Jack Daniels Tennessee Whiskey

Kraken Spiced Rum

Johnny Walker Black Scotch

Prosecco

Tequila Tromba Reposado

A Selection of Wine and Beer will be Available at the Open Bar.



Our Vendors

cakes

Bobbette & Belle

bobbetteandbelle.com

CakeLaine

cakelaine.com

Cakestar

cakestar.ca

decor

R5 Event Designs

r5e.ca

Dance Floor Decor

dancefloordecor.com

Plate Occasions

plateoccasions.com

florists

Coriander Girl

coriandergirl.com

Wild North Flowers

wildnorthflowers.com

Ashton Creative

ashtoncreative.ca

hotels

Strathcona Hotel

thestrathconahotel.com

Executive Hotel Cosmopolitan

cosmotoronto.com

Omni King Edward

omnihotels.com/hotels/toronto-king-edward

dj

Magen Boys Entertainment

magenboys.com

entertainment

A2D2 - Aerial Dance Cirque Co.

a2d2.ca

HLM Digital - Slow Motion Video Booth

hlmdigital.ca

Wellington Music

wellington-music.com

hair & makeup

Mobile Makeup Artisty

mobilemakeupartist.com

Claudia Coelho

claudiacoelho.com

kosher

ZB Caterers

zbcaterers.com

audio visual

Quest AV

questrental.com

officiants

The Marrying Lady

sheisthemarryinglady.com

Ceremonies with Choice

ceremonieswithchoice.ca

Enduring Promises

enduringpromises.com

planners

Blush and Bowties

blushandbowties.ca

Rebecca Chan

rebeccachan.ca

June Bloom Events

junebloomevents.com

Love By Lynzie

lovebylynzie.com

The White Book

thewhitebookweddingco.com

Rebecca Wise

eventwise.ca

rentals

Event Rental Group*

eventrentalgroup.com

stationary

The Invitation Place

theinvitationplace.ca

transport

Erinmills

erinmillslimo.com

valet

Gatsby Valet

gatsbyvalet.com

parking

At your discretion Street Parking can be available on Logan Avenue, as well as Booth Avenue and Morse Street.

Parking Lot Available for Rent (not owned by D28): is located on Logan Avenue, just before Lakeshore.

You may contact Eyal directly to coordinate the rental of this parking lot.:Eyal Raisberg
416-824-1652

***Exclusive Vendor**



Additional Fees & Payment

All Pricing in this Brochure are for 2019 Weddings and Events.

Food and Beverage prices are subject to **Taxes and Gratuity**.

Insurance is required for all Events at District 28 and can be obtained by a broker of your choice, or from PalCanada.com

In-House Security is required for all Events at District 28. This will be a fee on your invoice, coordinated by District 28. Security is \$35/ Hour Per Guard. A four hour minimum is required.

District 28 allows Clients **Venue Access at 9:00am**. Events must **conclude by 2:00am** unless otherwise approved by District 28 Management.

Load In and Tear Down / Load Out must happen on the same date of the event unless otherwise arranged and approved by District 28 Management.

Only when electing to use an external caterer an 18% Landmark Fee applies. A \$10 per guest Corkage Fee applies if you choose to provide your own bar. Both external catering and / or an external bar are subject to approval by District 28 Management. In this scenario your Caterer, Yourself and/ or Planner is responsible for all rentals, set up, permits, SOP (Special Occasion Permit), service, staff and clean up.

Additional Cleaning and Venue Management Fees may apply.

A 30% deposit is required to book your event and final payment is required no later than 30 days prior to the event.

District 28 accepts cash, check, e-transfer and credit card (subject to a 2.8% transaction fee).

CANCELLATION PERIOD	CANCELLATION FEE
More than 120 days prior to event	30% of the full value of the Estimated Charges
Between 120 days and 30 days prior to event	50% of the full value of the Estimated Charges
Less than 30 days prior to event	100% of the full value of the Estimated Charges

Thank you!



d28weddings.com 647 479 8443 [f /district28](https://www.facebook.com/district28) [@d28events](https://www.instagram.com/d28events)

EVENTS BAR BISTRO STUDIOS WORKSPACES ENTERTAINMENT CATERING BLOG

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