

**DISTRICT 28**

**EVENTS**



**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 three 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.

Leveraging established relationships with our hand-picked, preferred Caterers, Vendors, and Performers, **District 28 delivers on all your event needs**. District 28 is Toronto's premiere event space.

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

**Studio 1 is the largest of the studios at District 28** and has hosted **numerous weddings and wedding receptions**, 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: \$2.500

Weekend: \$3.500

### SIZE

4300 square feet



### CAPACITY

504 standing

400 theatre style

220 seated + dance floor

### FEATURES

Loading Dock

Kitchenette

Washrooms

Green room and shower





# Studio 2

PHOTO BY NORTHERN WILDFLOWER ©

**Studio 2 is a perfect venue for intimate events.** It features a private, back alley entrance, as well as an entrance through the main Reception area. Studio 2 is a multi-purpose room that is fit for Brunches, Cocktail Receptions, Midnight Buffets and Corporate networking events.



### PRICES

Weekday: \$1.000

Weekend: \$1.500

### SIZE

890 square feet

### CAPACITY

148 standing

90 theatre style

50 seated

### FEATURES

Exterior Doors





**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: \$1.500

Weekend: \$2.500

**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: \$500  
Weekend: \$1,500

## 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: \$2.750

Weekday (after 6pm): \$1.750

Weekend: \$2.750

## SIZE

1.000 square feet



## CAPACITY

160 standing

110 theatre style

80 seated

## FEATURES

Furnished

Use of kitchen

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/Weekend: \$1750

#### **SCREEN SIZE**

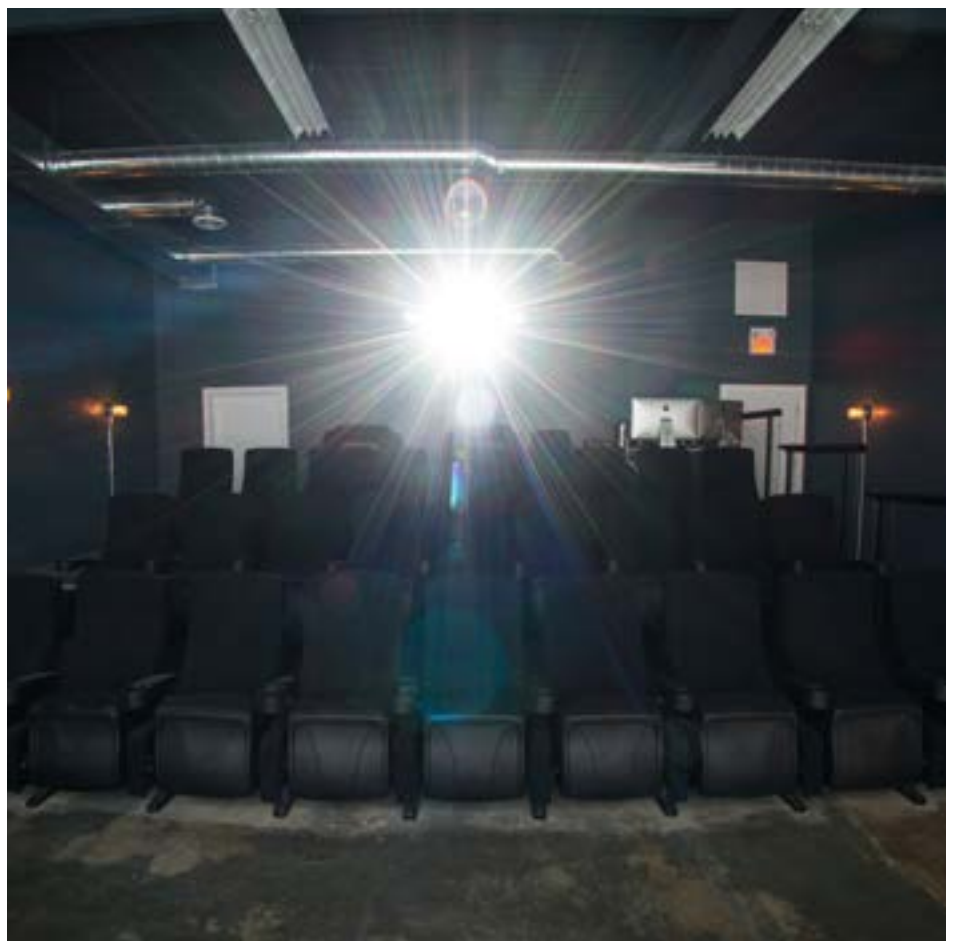
17 X 11 FT

#### **CAPACITY**

30 seated

#### **FEATURES**

4K Ultra HD Projector  
5.1 Surround Sound  
Zero Gravity Luxury Seats







# Catering

## **Plated Meal**

MENU - \$65.00 per guest, minimum 50 guests  
Choice one of Soup or Salad  
Choice of one Main Course  
Choice of one Dessert

### **Soups**

Leek and potato with Blue Cheese  
Roasted butternut squash with golden beets & coconut cream  
Sweet Corn with cardamom crème fraiche  
BLT with goat cheese  
Wild mushroom with truffle oil  
Roasted carrot with fresh ginger  
Middle Eastern tri-lentil with cherry tomato

### **Salads**

Mixed green with cherry tomatoes and red onion served with cucumber ribbon and roasted lemon vinaigrette  
Caesar salad with red kale, fresh Parmesan, crumbled bacon bits, croutons, roasted garlic vinaigrette  
Caprese salad with ripe tomatoes, buffalo mozzarella, fresh basil and Sicilian olive oil and lemon  
Arugula and watermelon salad with goat cheese, pine nuts and balsamic vinaigrette  
Spinach salad with strawberry segments, red onion and sliced almonds with tahini  
Baby kale with spiralized mixed beets, daikon, apple, orange peppers with a honey deison vinaigrette

## **Main Courses**

Served with seasonal vegetables and root vegetables puree or smashed rosemary potatoes

### **Chicken**

Chicken breast stuffed with wild mushrooms, red pepper, spinach, chickpeas and tahini

Roasted Chicken supreme served with mango chutney

Panko crusted jerk chicken breast stuffed with fontina cheese with creamy pineapple aioli

Baked chicken breast stuffed with sweet pear and blue cheese, wrapped in prosciutto with a rosemary jus

### **Beef**

Grilled fillet mignon stuffed with blue cheese with Marsala sauce, wrapped with apple wood smoked bacon

Slow braised short ribs served with red wine and golden berry glaze

New York strip loin with pink peppercorn sauce

### **Fish**

Roasted salmon filet with sweet lemon glaze and creamy dill sauce

Tuna steak with a maple citrus glaze and pineapple chutney

Wild mushroom and oregano crusted red Mullet

Braised rolled branzino with asparagus, oyster mushroom and a white wine reduction

### **Vegetarian & Vegan**

Golden beet risotto with blood orange & Asparagus

Stuffed zucchini in roast tomato sauce

Chana masala with pesto paneer

### **Desserts**

Espresso and Maple crème brulee topped with chocolate covered espresso beans

Dulce de leche cheesecake served with roasted strawberry sauce

Deep fried molten lava cake served with lemon crème anglaise

Fresh Seasonal berry crumble drizzled with warm amaretto caramel

Cherry ricotta cannoli with pistachio gelato

\*\*\*\*\*Your cake, plated and garnished, served with coffee or tea\*\*\*\*\*

### **Kids Menu**

Served with veggies and dip

Handmade cheese ravioli with tomato sauce

Chicken strips with white and purple duchess potato

Smoked and fried macaroni and cheese balls

Mini sliders with bacon and cheese with gaufrette potatoes

### **Additional Courses**

Ricotta stuffed Ravioli, in a lemon pistachio pesto

Wild mushroom and boar ravioli with sundried tomato pesto

Gnocchi with fresh rosemary and butter parmesan sauce

Sweet Potato stuffed agnolotti with ginger and curry in a savory sage sauce - Add \$3  
Per person

### **Antipasto**

Antipasto with prosciutto, salami, grilled peppers, olives, marinated mushrooms and artichokes - Add \$1.5 per person

Grilled vegetables, olives, marinated mushrooms, and artichokes - Add \$2 per person

## **Late Night Stations**

### **Pizza Station - \$10 per person**

A selection of local wood fired gourmet pizza

### **Gourmet Poutine bar - \$12 per person**

New york style fries, cheese curds, poutine gravy. Extra toppings include bacon bits, pulled pork, sour cream, green onions , jalapeno  
add feta and butter chicken for \$2 per person

### **Taco Station - \$15 per person**

Braised beef, chipotle smoked chicken, or fish . Toppings include chipotle maple aioli, fresh cabbage slaw, green onion, pico de gallo, watermelon radish, hot sauce

### **Grilled Cheese Station - \$11 per person**

An assortment of local cheeses sandwiched in fresh breads with various toppings. This includes applewood cheddar and bacon, Brie and apple and blue cheese and pear - add roast tomato soup \$0.50 per person

### **Ice Cream Sundae Bar - \$10 per person**

Chocolate and vanilla ice cream served with an assortment of gourmet toppings and sauces

### **Falafel Bar - \$12 per person**

Falafel, pita, Israeli salad, tahini, fryers, hot sauce

### **Fresh Fruit and Ontario Cheese Board - \$13 per person**

Fresh fruit with an assortment of local Ontario cheeses, assortment of crackers and local artisan bread - add Charcuterie \$3/\$5 per person

## **Hors d'Oeuvres**

Your choice of passed or stations. Minimum of three dozen per item ordered

### **Cold Hors d'Oeuvres**

- Chicken Waldorf Crostini \$32.00/dozen
- Italian Sausage Crostini with Basil Aioli \$32.00/dozen
- Cherry Tomato, Pearl Bocconcini, Basil Leaf \$32.00/dozen
- Tomato, Red Onion Fresh Basil Bruschetta Crostini \$32.00/dozen
- Salmon lox and caper cream cheese Crostini \$36.00/dozen
- Baby Shrimp and Dill Tartlet \$36.00/dozen
- Assorted exotic Sausage \$36.00/dozen
- Strawberry and Brie Crostini \$36.00/dozen
- Roast Alberta Prime Rib wrapped with  
asparagus and Horseradish Aioli \$36.00/dozen
- Prosciutto and Melon cone with mascarpone mousse \$36.00/dozen
- Seared Ahi Tuna, in a black sesame cone  
with tobiko Wasabi Aioli \$41.00/dozen
- Smoked Duck Breast, Mini Maple Salad \$41.00/dozen
- Traditional Jumbo Shrimp Cocktail \$41.00/dozen
- With Citrus Horseradish Sauce scallop ceviche \$42.00/dozen
- Olive artichoke tapenade with Asiago cheese \$32.00/dozen

### **Hot Hors d'Oeuvres**

- Spanakopita tiropita \$32.00/dozen
- Sausage Roll in Light Puff Pastry \$32.00/dozen
- Vegetable Spring Roll with Spicy Plum Sauce \$32.00/dozen
- Spiced Chicken Wings with Creamy Blue Cheese Dip \$32.00/dozen
- Spinach and Ricotta Filled Mushroom Caps \$32.00/dozen
- Mini Wild Mushroom Goat Cheese Quiche \$36.00/dozen
- Coconut Breaded Shrimp, Cocktail Sauce \$36.00/dozen
- Thai Chicken Spring Rolls with Spicy Plum Sauce \$36.00/dozen
- Beef & chicken Satay with Teriyaki Glaze and  
Toasted Sesame Seeds Crispy Vegetable Samosa  
with Mint Chutney \$36.00/dozen
- Homemade lamb kebab with green tahini \$36.00/dozen
- Alberta Bison Meatballs with Chili Sweet and Sour \$36.00/dozen
- Mini Crab Cakes with Citrus Chipotle Dip \$41.00/dozen
- Mini Smoked Salmon and Chipotle Shrimp Tartlet \$41.00/dozen
- Smoked Bacon Wrapped Atlantic Scallops, Tartar Sauce \$41.00/dozen
- Jumbo Black Tiger Prawns in Dill Garlic Butter \$41.00/dozen
- Jerk chicken phyllo cup with pineapple salsa \$39.00/dozen
- Deep fried stuffed olives \$32.00/dozen
- Arancini \$40.00/dozen

## **Themed Family Style/ Buffet**

### **East coast - \$55.00 per guest, minimum 25 guests**

Clam chowder

East coast cheeses and creton, rye crisps

Arugula, baby shrimp, shaved root vegetables, seaweed vinaigrette

Haddock baked in beer with bacon and charred onions

Confit lamb shoulder with sage tomato sauce, roasted new potato with rosemary and sea salt

Medley of seasoned vegetables

Flourless chocolate brownies

Butter tarts

### **Family Style/ Buffet - \$75.00 per guest, minimum 50 guests**

Baby kale with Manitoba lentils, flax seeds, charred cauliflower, maple vinaigrette

New potato salad with Kozlik's grainy mustard and charred scallions

Grilled black oyster mushrooms with Norfolk County hydroponic greens, shaved toscano, Niagara vinaigrette

Canadian cheeses and artisanal cured meats

Smoked salmon, rye, traditional garnishes

PEI mussels with garlic, fennel and white wine

Boiled perogies with bacon, cheddar, scallions and sour cream

Black pepper crusted beef petit tender with Syrah jus

Smoked BC Cod with piperade

Roasted garlic mash potatoes

Maple glazed beans and carrots

#### **Poutine station:**

Crispy frites

Cheese curds

Sweet herb gravy

Nanaimo bars

Butter tarts

Maple cookies

Coffee chocolate mousse cake

Sliced fruit

### **The following Themed style Buffets/ Family Style Serving are also available:**

Greek

Islands

Italian

Middle Eastern

# Wedding Menu Stations

Live station - 3 stations to choose from

## Live Station 1

Hot American pastrami served with steamed cabbage  
Rye bread, pickled cucumber and Dijon mustard

## Live Station 2

Variety of cold fish:  
Marinated gravlax with perno (Individual plate)  
Ceviche of white fish in endive leaves (with mango, papaya and ginger)  
Cursed red tuna on a bed of noodles and root vegetables, soba sauce (individual plates)

## Live Station 3

Plancha station  
Beef skewers, chicken skewers  
Barbeque, forest barriers sauce  
\* prepared in front of the guest

## Live Station 4

Dim Sum station  
Cucumber salad with sesame  
Three kinds of sauce

## Live Station 5

Focaccia station (made with different toppings of vegetables)  
Individual tortellini porcini (1 piece in each plate), sauce on the side

## Live Station 6

Pasta - gnocchi tri color with white sauce  
Fresh pasta with pesto and potato

**\$75.00 per guest, minimum 50 guests**

## **Stations & Buffet Menu with Reception**

### **Soft drinks bar, mineral water, local beers**

Olive, nuts & almonds,  
Cruités and cheese dip  
Mini baked focaccias with a selection of toppings displayed on buffet

\*

### **Selection of tapas served buffet style (without chef)**

Mediterranean Ceviche  
Salmon tataki and Asian cucumbers salad  
Beef Carpaccio and arugula with white horseradish aioli and a balsamic reduction  
Sautéed mushroom salad  
Fatoush salad  
Watermelon, heirloom cherry tomatoes, feta and mint with a balsamic vinaigrette  
Antipasti of mini vegetables

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### **Carving station with chef**

Beef sirloin, potato salad, pickles and white horseradish  
Tricolor gnocchi with white sauce

### **Hot Dishes**

Salmon cubes, rice noodles and vegetables strips in Teriyaki sauce  
Chicken piccata strips in a light curry and coconut sauce  
Asian style beef strips  
Fresh pasta with peas, golden beets and pesto  
Oven baked sweet and pepper glazed heirloom carrots  
Oven baked potatoes

### **Desserts**

Buffet style selection of individual desserts  
Platter of seasonal fruits  
Coffee & Tea

### **\$90.00 per guest, minimum 50 guests**

Modifications are subject to price change on a case by case basis

## Bar Packages

### Open Bar

Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
<b>Call</b>	\$24/person	\$34/person	\$38/person	\$44/person
<b>Premium</b>	\$27/person	\$37/person	\$41/person	\$47/person
<b>Super Premium</b>	\$30/person	\$40/person	\$44/person	\$50/person

Wine and Beer Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
<b>Call</b>	\$18/person	\$28/person	\$35/person	\$45/person
<b>Premium</b>	\$22/person	\$32/person	\$39/person	\$49/person
<b>Super Premium</b>	\$26/person	\$36/person	\$46/person	\$55/person

### Call Bar List \$6 per drink

Skyy Vodka  
Canadian Club Whiskey  
Bombay Gin  
Jim Beam Bourbon  
Bacardi Rum  
J&B Scotch  
Captain Morgan Spiced Rum  
Cuervo Gold Tequila  
Margaritas \$12  
Korbel Brut (Split) \$7.50  
Beringer Founders Estate \$10

#### Wine Selection:

Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Cabernet, Merlot and Pinot Noir

#### Beer Selection:

Budweiser, Bud Light & Miller Lite \$6  
Heineken and Corona \$7



## **Super Premium Bar list \$8 per drink**

Grey Goose Vodka  
Crown Royal Reserve  
Bombay Sapphire Gin  
Gentleman Jack  
Barbancourt Rum  
Johnny Walker Black Scotch  
Reposado Margaritas \$16 - (Reposado  
- Aged between 2 months to a year)  
Mumm, Napa Valley \$14 (sparkling wine)  
Merryvale Starmont \$16

### **Wine Selection:**

Chardonnay, Sauvignon Blanc, Cabernet, Merlot and Pinot Noir King Estate Pinot Grigio

### **Beer Selection:**

Budweiser, Bud Light & Miller Lite \$6  
Heineken and Corona \$7

## **Call Bar List \$6 per drink**

Skyy Vodka  
Canadian Club Whiskey  
Bombay Gin  
Jim Beam Bourbon  
Bacardi Rum  
J&B Scotch  
Captain Morgan Spiced Rum  
Cuervo Gold Tequila  
Margaritas \$12  
Korbel Brut (Split) \$7.50  
Beringer Founders Estate \$10

### **Wine Selection:**

Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Cabernet, Merlot and Pinot Noir

### **Beer Selection:**

Budweiser, Bud Light & Miller Lite \$6  
Heineken and Corona \$7

# Our Vendors

## **AV**

**Magen Boys Entertainment**

[magenboys.com/](http://magenboys.com/)

## **kosher**

**ZB Caterers**

[zbcaterers.com](http://zbcaterers.com)

## **halal**

**en Ville Catering**

[enville.com](http://enville.com)

## **rentals**

**Event Rental Group\***

[eventrentalgroup.com](http://eventrentalgroup.com)

**\*Exclusive**

# Additional Fees & Payment

**Site Management** 25/hour  
(weekends and weekdays  
after 6pm)

**In-House Security** at 4 hour  
minimum

**Post-Event cleaning** \$250 for  
Studio 1, \$100 for Studio 2/3

**Corkage Fee:** \$10/guest

**Landmark Fee:** 18%

**Parking Lot Buyout:** \$750 for  
about 50 spaces at nearby  
lot

**Security:** \$35/hour per guard

Insurance is required for all events at District 28 and can be obtained from PalCanada.com

A Special Occasions Permit (SOP) is required for all events where clients are providing their own alcohol and is subject to review by the Event Coordinator and District 28 security prior to the event.

District 28 events allows clients access to the venue from 9:00 am the day of the event. Events at District 28 must conclude by 2:00 am unless otherwise arranged upon by the client and Events Coordinator.

Load in and tear down/ load out must happen on the same date of the event unless otherwise arranged upon by the client and Events Coordinator

A 30% deposit is required to book the venue for your event and final payment is required no later than 10 business 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](http://d28weddings.com)

647 479 8443

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EVENTS BAR BISTRO STUDIOS WORKSPACES ENTERTAINMENT CATERING SCREENING ROOM

28 Logan Ave - Toronto - ON - M4M 2M8