

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 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.

Wedding Packages

Wedding Packages are for Weddings of 100+ Guests
Fees not included in the package are Security, Gratuity and Taxes



**The D28
Wedding Package**



**The D28 Premium
Wedding Package**



**The D28
Super Premium
Wedding Package**

Price per guest	\$170.00/per guest	\$185.00/per guest	\$200.00/per guest
Inclusions			
Rental of Studio 1	✓	✓	✓
Rental of Reception Area	✓	✓	✓
Rental of Screening Room		✓	✓
Harvest Table & Harvest Chairs	✓	✓	✓
Three Course Meal	✓	✓	✓
China, Glassware, Silverware & Dinner Napkins	✓	✓	✓
Event Staffing	✓	✓	✓
String Lights & Up Lighting in Studio 1	✓	✓	✓
Open Bar	Call Open Bar for Six Hours	Premium Open Bar for Six Hours	Super Premium Open Bar for Six Hours
Hors d'Oeuvres during Cocktail Hour	✓	✓	✓
Premium Hors d'Oeuvres during Cocktail Hour		✓	✓
Super Premium Hors d'Oeuvres during Cocktail Hour			✓
Signature Cocktail		✓	✓
Late Night Food Station			✓
Wine Service During Dinner		✓	✓
Bonus: Additional Hour of Open Bar			
		✓	✓



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: \$3.000

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





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: \$2.000

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: \$3.000

Weekday (after 6pm):
\$2.000

Weekend: \$3.000

SIZE

1.000 square feet



CAPACITY

160 standing

110 theatre style

80 seated

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/Weekend: \$1750

Hourly: \$175.00/per hour

*Screening Room can be booked hourly with a 3 hour minimum outside of business hours

SCREEN SIZE

17 X 11 FT

CAPACITY

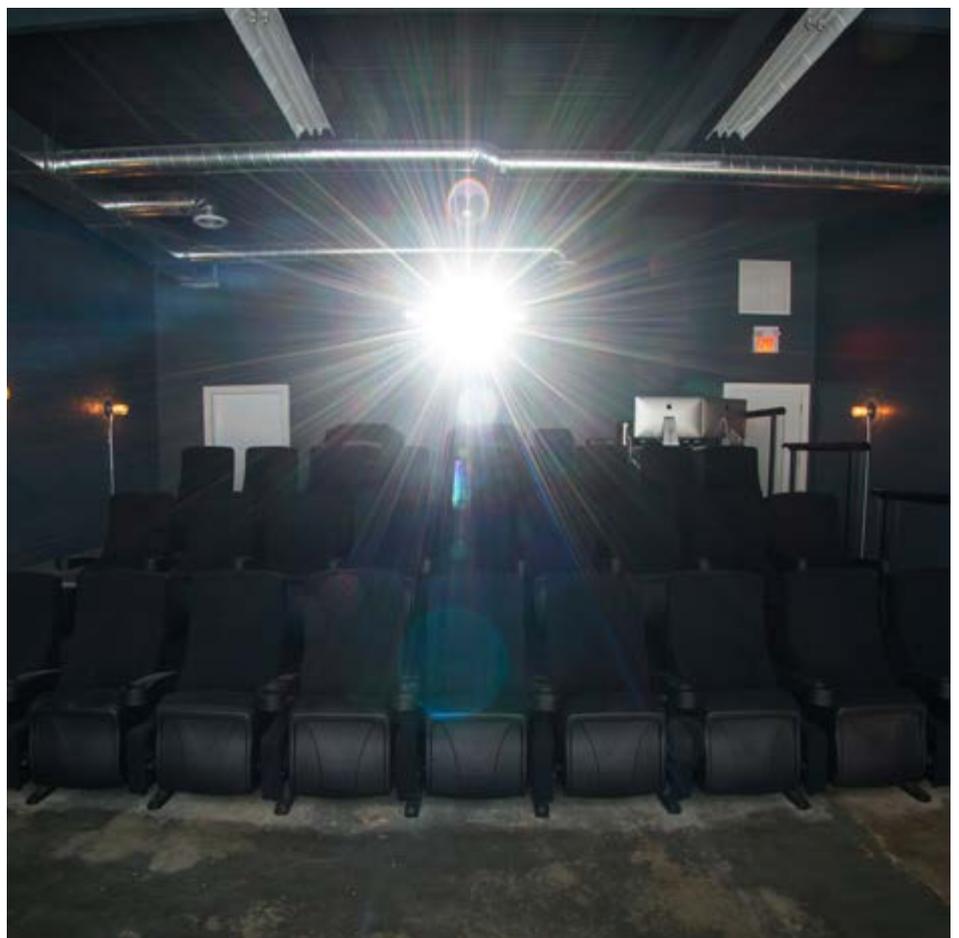
30 seated

FEATURES

4K Ultra HD Projector

5.1 Surround Sound

Zero Gravity Luxury Seats





Catering

Three Course Menu \$70.00 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 **GF** **VG**

Roasted butternut squash with golden beets & coconut cream **GF** **V**

Sweet Corn with cardamom crème fraiche **GF** **VG**

BLT with goat cheese

Wild mushroom with truffle oil **GF** **VG**

Roasted carrot with fresh ginger **GF** **V**

Middle eastern tri-lentil with cherry tomato **GF** **V**

Salads

Mixed greens with cherry tomatoes and red onion served with cucumber ribbons with a roasted lemon vinaigrette **GF** **VG**

Caesar salad with red kale, fresh Parmesan, crumbled bacon bits, croutons with a roasted garlic vinaigrette **VG**

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil and sicilian olive oil and lemon **GF** **VG**

Arugula and watermelon salad with goat cheese, pine nuts and balsamic vinaigrette **GF** **VG**

Spinach salad with strawberry segments, red onion and 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

Served with seasonal vegetables bundles and smashed rosemary potatoes or duchess potatoes **GF** **VG**

Chicken

Chicken breast stuffed with wild mushrooms and red pepper tahini sauce **GF**

Roasted Chicken supreme served with mango chutney **GF**

Panko crusted jerk chicken 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 **GF**

Beef

Grilled filet mignon with wild mushroom sauce **GF**

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

New York striploin with pink peppercorn sauce **GF**

Prime rib roast with au jus **GF**

Fish

Roasted salmon fillet with sweet lemon glaze and creamy dill sauce **GF**

Tuna steak with a maple citrus glaze and pineapple chutney **GF**

Wild mushroom and oregano crusted red mullet **GF**

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

Vegetarian & Vegan

Golden beet risotto with blood orange & asparagus (can be made Vegan) **GF** **VG**

Stuffed zucchini in roast tomato sauce **GF** **V**

Thai coconut curry tofu steak **GF** **V**

Chana masala with pesto paneer **VG**

Desserts

Espresso and Maple crème brulee topped with chocolate covered espresso beans **GF**

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 **GF**

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 **VG**

Chicken strips with white and purple duchess potato

Fried macaroni and cheese balls **VG**

Mini sliders with bacon and cheese with gaufrette potatoes

Additional Courses (as an Add on to three course meal only)

Ricotta stuffed Ravioli with fresh rosemary and butter parmesan sauce **VG** Add \$10/person

Rigatoni with wild boar ragu and pecorino cheese Add \$10/person

Red beet Gnocchi in a lemon dill pistachio pesto **VG** Add \$10/person

Sweet Potato stuffed agnolotti in golden thai curry sauce **VG** Add \$10/person

Antipasto with prosciutto, salami, bocconcini, grilled peppers, olives, marinated mushrooms and artichokes **GF** Add \$10/person

Antipasto with Grilled vegetables, olives, marinated mushrooms, and artichokes **GF** **V** Add \$4/person

Live Stations

CHICKEN WAFFLES

Our buttermilk fried chicken inside of a fresh warm and crispy waffle with maple syrup and hot sauce

\$14 per person

RAW SEAFOOD

Oysters ,Crab and Jumbo shrimp over a bed on ice. With five sauces -house citrus cocktail, shallot red wine vinegar mignonette, hot sauce, horseradish, canadian maple syrup

\$18 per person

GOURMET POUTINE BAR

Shoestring frites, cheese curds, red wine brisket gravy. Extra topping include feta and pico de gallo

\$10 per person
(add butter chicken for \$4/person)

TACO STATION

A choice of braised beef, blackened chicken, battered fish or deep fried cauliflower. Toppings include chipotle maple aioli, dill pickle mango slaw, pico de gallo, guacamole and hot sauce (gluten-free option available)

\$15 per person

GRILLED CHEESE STATION

Traditional grilled cheese with old cheddar cheese and a spicy banana pepper ketchup (gluten-free bread upgrade available)

- with brie and pesto - \$12 per person 

- with prosciutto and gruyere - \$13 per person

- add roast tomato soup shots for - \$3 per person  

\$10 per person

POKE

Red tuna on a bed of soba noodles or sushi rice, root vegetables, cucumber salad, tobiko, wasabi aioli & soba sauce

\$18 per person

FALAFEL BAR

Falafel , pita , mediterranean salad, tahini , fries, hot sauce

\$12 per person

PASTA STATION

Tri colore gnocchi with traditional alfredo sauce

\$15 per person

PASTA STATION

Beet casarecce with Parmesan Wheel and fresh truffle

\$30 per person

CHARCUTERIE & CHEESE STATION (NO CHEF)

Assortment of local Charcuterie and fine cheese, crostini and local artisan breads

\$20 per person

PRIME RIB CARVING STATION

Northern Gold Prime Rib Roast with Sweet Potato Mash and au jus

\$18 per person

Dessert Stations

ICE CREAM SUNDAE BAR

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

\$10 per person

DOUGHNUT STATION

Doughnuts and/or filled mini doughnuts, milk and white chocolate dips and an assortment of candies, nuts and chocolates

\$10 per person

DEEP FRIED APPLES

deep fried apples , cinnamon and sugar, and dulce de leche

\$10 per person

JUNGLE FRUIT STATION

An assortment of fruit gummies with to go bags, and a fresh tropical fruit display

\$16 per person
(min. of 100 people)

COTTON CANDY STATION

Your selection of one flavour: watermelon, grape, blue raspberry, bubblegum, cherry, vanilla, pina colada, lime, orange or strawberry

\$8 per person

All food stations are for a minimum of 50 guests unless indicated otherwise.

Hors d'Oeuvres

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

Cold Hors d'Oeuvres

Olive artichoke tapenade with asiago cheese	GF	\$32.00
Chicken Waldorf Crostini		\$32.00
Italian Sausage Crostini with Basil Aioli		\$32.00
Cherry Tomato, Pearl Bocconcini, Basil Leaf	GF VG	\$32.00
Tomato, Red Onion Fresh Basil Bruschetta Crostini	VG	\$32.00
Beet hummus cracker with fried gold beets	GF V	\$36.00
Mediterranean chickpea basket	GF V	\$36.00
Smoked Salmon on a sweet potato pancake with caper greek yogurt sauce		\$36.00
Shrimp and Dill Tartlet		\$36.00
Assorted exotic Sausage		\$36.00
Brie and fig Crostini	VG	\$36.00
Prime Rib wrapped with leek & Horseradish Aioli	GF	\$36.00
Savory cannoli cone with melon, mascarpone, and prosciutto		\$36.00
Smoked salmon cone with caper cream cheese		\$41.00
Tuna poke, in a black sesame cone with tobiko Wasabi Aioli		\$41.00
Duck prosciutto with figs and blueberries		\$41.00
Jumbo Shrimp Cocktail	GF	\$41.00
White fish ceviche with mango and pineapple	GF	\$41.00
D28 Fresh Oyster with Hot Sauce & Canadian Maple Syrup, finished with Wasabi & Yuzu Tobiko		\$41.00

Hors d'Oeuvres

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

Hot Hors d'Oeuvres

Spanakopita VG	\$32.00
Sausage Roll in Light Puff Pastry	\$32.00
Vegetable Spring Roll with Spicy Plum Sauce VG	\$32.00
Spinach and Ricotta Filled Mushroom Caps GF VG	\$32.00
Brie & honey puff tart VG	\$36.00
Deep Fried Olives with Gin Aioli VG	\$36.00
Chicken Satay with Teriyaki Glaze	\$36.00
Crispy Vegetable Samosa with spicy herb Chutney VG	\$36.00
Homemade lamb kebab with green tahini	\$36.00
A variety of Mini Quiches	\$36.00
Curry Sweet Potato Cone VG	\$36.00
Coconut Breaded Shrimp, Cocktail Sauce	\$36.00
Turkey sausage with melon and spice ketchup GF	\$36.00
Mini Crab Cakes eggs benny with Citrus hollandaise & mango salsa	\$41.00
Spiced Chicken lollipops with Creamy Blue Cheese Dip GF	\$41.00
Beef Satay with Teriyaki Glaze	\$41.00
Fried chicken and waffles baskets	\$41.00
Smoked Bacon Wrapped Atlantic Scallops, Tartar Sauce	\$41.00
Dill Garlic Butter shrimp shooters GF	\$41.00
Jerk chicken phyllo cup with pineapple salsa	\$41.00
Arancini VG	\$41.00
Braised Brisket Bagel sliders with horseradish aioli	\$41.00

Themed Family Style or Buffet

Italian

Assorted Charcuterie and antipasto

Arugula with red onions, shaved fennel, heirloom carrot ribbons with balsamic vinaigrette **GF** **V**

Heirloom tomato caprese salad **GF** **VG**

Seasonal grilled vegetables w olive oil and fresh herbs **GF** **V**

Wild mushroom with celery & black truffle oil **GF** **V**

Pasta a la norma (rigatoni with fresh tomato sauce, fried eggplant, salted ricotta cheese & fresh basil) **VG**

Sweet Potato Gnocchi with lemon dill pistachio pesto **VG**

PEI mussels with garlic, fennel and white wine **GF**

Chicken marsala

Meat balls with pork, lamb & veal

Mini cannolis

Tiramisu

Zeppoles

Pistachio gelato

\$75.00 per guest, minimum 50 guests

Canadian

Seasonal vegetable soup **GF** **V**

Kale caesar **VG**

Mixed greens with heirloom cherry tomatoes, red onions & cucumber ribbons **GF** **V**

Seasonal vegetable medley with a honey bourbon glaze **GF** **VG**

Brussel sprouts with bacon & maple fig jam **GF**

Roasted new potatoes **GF** **VG**

Boneless fried chicken

Slow braised brisket **GF**

Maple dijon salmon **GF**

Nanaimo bars

Brownies

Mini cookies

Vanilla ice cream

\$60.00 per guest, minimum 35 guests

Middle Eastern

Red lentil soup **GF** **V**

Hummus, tabouli, baba ganoush, and middle eastern salad **GF** **V**

Falafel **GF** **V**

Pita bread **V**

BBQ chicken shawarma **GF**

Lamb kebab with sumac tahini sauce

Roasted new potato with za'atar and sea salt **GF** **V**

Spicy roasted tomatoes **GF** **V**

Yellow rice **GF** **V**

Mango gelato

Baklava

Middle \$60.00 per guest, minimum 35 guests

Asian

Garden salad with sesame ginger vinaigrette **GF** **V**

Cucumber salad **GF** **V**

Miso soup **VG**

Stir Fried mixed seasonal vegetables **GF** **V**

Chinese broccoli w straw mushrooms and Kim-chi **GF**

Soba noodles with root vegetables **GF** **V**

White steamed rice **GF** **V**

Grilled Chicken with ginger teriyaki

Beef short ribs 

Sesame balls with red bean paste

Almond cookies

Green tea ice cream

\$60.00 per guest, minimum 50 guests

Bar Packages

Open Bar

Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
Call	\$24/person	\$34/person	\$38/person	\$45/person
Premium	\$27/person	\$37/person	\$46/person	\$49/person
Super Premium	\$30/person	\$40/person	\$44/person	\$55/person

Wine and Beer Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
Call	\$18/person	\$28/person	\$35/person	\$44/person
Premium	\$22/person	\$32/person	\$39/person	\$47/person
Super Premium	\$26/person	\$36/person	\$46/person	\$50/person

Call Bar List - \$6 per drink

Sky Vodka

Canadian Club Whiskey

Bombay Gin

Jim Beam Bourbon

Bacardi Rum

J&B Scotch

Captain Morgan Spiced Rum

Cuervo Gold Tequila

A selection of Wine And Beer will be available at the Open Bar.

Premium Bar List - \$7 per drink

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Jack Daniels

Bacardi Gold

Dewars Scotch

Patron Tequila

Captain Morgan Private Stock

Prosecco

A selection of Wine And Beer will be available at the Open Bar.

Super Premium Bar List - \$8 per drink

Grey Goose Vodka

Crown Royal Reserve

Bombay Sapphire Gin

Gentleman Jack

Lamb's Rum

Johnny Walker Black Scotch

Prosecco

Patron Tequila

A selection of Wine And Beer will be available at the Open Bar.

Our Vendors

AV

**Magen Boys
Entertainment**

magenboys.com/

kosher

ZB Caterers

zbcaterers.com

halal

en Ville Catering

enville.com

rentals

Event Rental Group*

eventrentalgroup.com

EAT ENTERTAINMENT is intimately familiar with our venue and will ensure your guests are offered a seamless and wonderful wedding experience. Our clients are welcome to obtain quotes directly from our suppliers with no obligation to book.

***Exclusive Vendor**

Additional Fees & Payment

In-House Security at 4 hour minimum

Security: \$35/hour per guard

Food and Beverage prices are subject to Taxes and Gratuity

When electing to use outside Food and Beverage Services Only:

Corkage Fee: \$10/guest

Landmark Fee: 18%

Additional Cleaning and Venue Management fees may apply

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

647 479 8443

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[@d28events](https://www.instagram.com/d28events)

EVENTS BAR BISTRO STUDIOS WORKSPACES ENTERTAINMENT CATERING SCREENING ROOM

28 Logan Ave - Toronto - ON - M4M 2M8