



WORLD CLASS ACCESS ON EVERY LEVEL



EVENTS AT 215 KING

VENUE INFORMATION

215 King St East is the collaboration and research hub for the Centre for Hospitality and Culinary Arts at George Brown College. This food, beverage and hospitality hub is the place that brings students and industry together in the heart of downtown Toronto. This facility now houses four floors dedicated to applied learning, research, events, and the collaboration of students and industry partners.

For those interested in our spaces for a special event, we offer a wide selection of event rooms that can be rented for various function types:

- Meetings and Events
- Cocktail Receptions
- Seated Dinners
- Product Launches
- Beverage Tastings
- Corporate Presentations
- Sensory Evaluation
- Product Research



A MODERN SPACE FOR YOUR EVENT NEEDS

The industry engagement and interaction facility is a space open to industry partners or the public to rent for a variety of celebrations and events, corporate meetings, food product testing and sampling, sensory evaluation, business incubation, or food product launches..

Capacity

Cocktail Reception:	100
Cocktail & Dinner:	60
Seated Dinner:	80
Theatre style:	80
Classroom Style:	50
Boardroom Style:	30

Accessibility

Elevator and/or stairs

Rental Use

Monday to Sunday



EXPLORING THE WORLD OF WINE & BEVERAGE

Our contemporary wine theatre delivers state-of-the-art private tasting stations, each with its own built-in sink and lighting, exposed beams, brick walls, and windows overlooking King & Frederick Streets. The room features a temperature controlled wine wall that may be used by industry to showcase and store their wines. This space can be used for special events such as beverage research and testing, product launches, and product development, and training.

Capacity

Seated: 48

Accessibility

Elevator and/or stairs

Rental use

Monday to Sunday



THE CHEFS' HOUSE

THE CHEFS' HOUSE

Our student staffed restaurant, The Chefs' House, is the place where learning is the main ingredient. Led by our team of chef instructors and service experts, students apply their skills and knowledge in a real world setting delivering a first class culinary experience. You may also enjoy a wide range of wine, beer, cocktails, and non-alcoholic drinks from our students in our School of Hospitality and Tourism Management programs.

Enjoy lunch and dinner service in addition to special events where students are mentored by some of the city's and world's best guest chefs. Our restaurant showcases the excellence of our Culinary, Beverage and Hospitality students and delivers for you and your guests, exceptional food and beverage experiences while you give back to the hands-on education of students.

The Chefs' House is the perfect setting for a corporate dinner, a wedding reception or a private event of any kind.

If you are looking for a more intimate space for a business meeting, a family gathering, or small special event, then the Chefs' House Four Seasons Private Dining Room could be the perfect venue for you.

Contact us for more information on events at 215 King

T: 416-415-2260 / E: events@215king.ca

Capacity

Cocktail Reception: 100

Seated Dinner: 65

Private Dining Room: 12

Accessibility

Elevator and/or stairs



BREAKFASTS

Examples include:

Assorted Cereals, Yogurt, Biscotti, Muffins, Banana Bread Yogurt, Butter Croissant

CANAPÉS AND HORS D'OEUVRES SELECTION

Cold

- House Cured Salmon and Fennel Slaw
- Roasted Red Beet Tartar on Garlic Crostini
- Goat Cheese, Grape and Pistachio Truffle
- Shrimp Skewer, Hoisin-Lime Dipping Sauce
- Herb Bread Sticks with Niagara Prosciutto
- Blue Cheese Mousse on Celery Stick

Hot

- Baked Mushroom and Phyllo Crackers
- Butternut Squash and Mozzarella Arancini
- Beef, Chicken or Pork Pot Stickers
- TCH Spice Marinated Crispy Pork Belly
- Chicken Satay with Peanut Sauce
- Shrimp Tempura with Ponzo Sauce

LUNCH *(3 course meal: \$25/person, 4 course meal: \$30/person)*

Examples include:

Appetizers

- Chilled Braised Baby Octopus, White Navy Bean Salad
- Prosciutto and Beet Salad, Pickled Vegetables, Goat Cheese
- House-Cured Salmon Gravlox, Fennel Slaw, Honey Mustard Sauce
- Onions au Blanc Puff Dough Tart, Miso Glazed White Fish

Soups

- Sunchoke Veloute and Maple Cream
- Fennel and Potato Soup, House Smoked Trout

Main Courses

- Smoked Salmon and Ricotta Agnolotti, Maltaise
- Oven Roasted Chicken Breast, Red Wine and Shallot Reduction
- Mustard Braised Pork Shoulder, Pommes Puree

Desserts

- Ontario Apple Strudel with Caramel Sauce, Vanilla Ice Cream
- Chilled Sicilian Ricotta Cake, Mixed Berry Compote
- Hazelnut Crusted Bread and Butter Pudding, Blueberry Compote

DINNER *(3 course meal: \$41/person, 4 course meal: \$47/person)*

Examples include:

Appetizers

- Shaved Fennel and Frisée Salad, Citrus Dressing, Seedlings
- Tuna Sashimi, Seaweed, Daikon & Carrot, Soy Wasabi Dressing
- House-cured Salmon, Roasted Red Beet, Pickled Golden Beet

Soups

- Fire-Roasted Red Onion Soup, Blue Cheese Crouton
- Butternut Squash and Coconut Soup, Toasted Walnut
- Ginger Scented Chicken Wonton Soup
- Green Split Peas Soup with Cured Pork Hock

Main Courses

- Pan-Roasted Chicken Breast Filled with Mushroom Duxelles, Shallot Reduction
- Roasted Beet and Goat Cheese Risotto
- Pan-seared Halibut Fillet Steak, Miso and Ginger Infused Broth

Desserts

- Chocolate Fudge Brownie with Praline Mousse, Mocha Ice cream
- Honey and Ginger Roasted Plum, Yoghurt Sauce, Sesame Seed Meringue

CUSTOM PACKAGES ARE AVAILABLE

- Food Stations
- Beverage Stations
- Custom Menus

*Plus 13% HST and 15% Gratuities
Custom Menu Available Upon Request*

RENTAL RATES

THE CHEFS' HOUSE / 215 KING ST E

PRIVATE DINING ROOM	RATE	CAPACITY	MAIN DINING ROOM	RATE	CAPACITY
Breakfast	\$300	12	Breakfast	\$1,000	65
Lunch	\$500	12	Lunch	\$1,500	65
Dinner	\$800	12	Dinner	\$3,000	65

CHCA ROOMS TO RENT / 300 ADELAIDE ST E & 215 KING ST E

ROOM	RATE	CAPACITY
Culinary, Wine, Bake Labs, Demo Rooms (250, 251, 252)	\$800	varies / lab
Street Front Hands-On Culinary Lab	\$1,000	24
Atrium	\$1,000	300 reception
Culinary Auditorium	\$800	112
Any Classroom	\$600	varies / room
Kitchen Lab (B13, 38, 39)	\$600	24

Full day: 8:00 am–5:00 pm or 5:00 pm–10:00 pm

ADDITIONAL CHARGES

Chef	\$400
Event Technologist	\$400
Cleaning Charges	\$250 / day (labs / rooms / wares)
Security	\$200 / day
Student Wait Staff	\$12 / hour
Student Cooks	\$12 / hour

(For events held on weekends and outside general school hours.)

IT Packages are available. Inquire within.










CONTACT INFORMATION

**215 King Street East
Toronto, ON M5A 1J9
215King.ca
events@215King.ca**

The Chefs' House Reservations:
thechefshouse.com
416-415-2260

Social Media:
George Brown College
Centre for Hospitality and Culinary Arts

-  [Facebook.com/gbcchca](https://www.facebook.com/gbcchca)
 -  [Twitter.com/gbcchcaToronto](https://twitter.com/gbcchcaToronto)
 -  [Instagram.com/gbcchca](https://www.instagram.com/gbcchca)
 -  [YouTube.com/gbcchca](https://www.youtube.com/gbcchca)
 -  [LinkedIn: George Brown College CHCA](https://www.linkedin.com/company/george-brown-college-chca)
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