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
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

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’ŒUVRES SELECTION

<table>
<thead>
<tr>
<th>Cold</th>
<th>Hot</th>
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<tbody>
<tr>
<td>• House Cured Salmon and Fennel Slaw</td>
<td>• Baked Mushroom and Phyllo Crackers</td>
</tr>
<tr>
<td>• Roasted Red Beet Tartar on Garlic Crostini</td>
<td>• Butternut Squash and Mozzarella Arancini</td>
</tr>
<tr>
<td>• Goat Cheese, Grape and Pistachio Truffle</td>
<td>• Beef, Chicken or Pork Pot Stickers</td>
</tr>
<tr>
<td>• Shrimp Skewer, Hoisin-Lime Dipping Sauce</td>
<td>• TCH Spice Marinated Crispy Pork Belly</td>
</tr>
<tr>
<td>• Herb Bread Sticks with Niagara Prosciutto</td>
<td>• Chicken Satay with Peanut Sauce</td>
</tr>
<tr>
<td>• Blue Cheese Mousse on Celery Stick</td>
<td>• Shrimp Tempura with Ponzo Sauce</td>
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</tbody>
</table>

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 Gravlax, 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
**THE CHEFS’ HOUSE / 215 KING ST E**

<table>
<thead>
<tr>
<th>PRIVATE DINING ROOM</th>
<th>RATE</th>
<th>CAPACITY</th>
<th>MAIN DINING ROOM</th>
<th>RATE</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>$300</td>
<td>12</td>
<td>Breakfast</td>
<td>$1,000</td>
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<tr>
<td>Lunch</td>
<td>$500</td>
<td>12</td>
<td>Lunch</td>
<td>$1,500</td>
<td>65</td>
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<tr>
<td>Dinner</td>
<td>$800</td>
<td>12</td>
<td>Dinner</td>
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**CHCA ROOMS TO RENT / 300 ADELAIDE ST E & 215 KING ST E**

<table>
<thead>
<tr>
<th>ROOM</th>
<th>RATE</th>
<th>CAPACITY</th>
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</thead>
<tbody>
<tr>
<td>Culinary, Wine, Bake Labs, Demo Rooms</td>
<td>$800</td>
<td>varies / lab</td>
</tr>
<tr>
<td>(250, 251, 252)</td>
<td></td>
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</tr>
<tr>
<td>Street Front Hands-On Culinary Lab</td>
<td>$1,000</td>
<td>24</td>
</tr>
<tr>
<td>Atrium</td>
<td>$1,000</td>
<td>300 reception</td>
</tr>
<tr>
<td>Culinary Auditorium</td>
<td>$800</td>
<td>112</td>
</tr>
<tr>
<td>Any Classroom</td>
<td>$600</td>
<td>varies / room</td>
</tr>
<tr>
<td>Kitchen Lab (B13, 38, 39)</td>
<td>$600</td>
<td>24</td>
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*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
Twitter.com/gbcchcaToronto
Instagram.com/gbcchca
YouTube.com/gbcchca
LinkedIn: George Brown College CHCA