



Salvo

**CATERING
GUIDE**

CATERING

The Globe and Mail Centre proudly recommends a wonderful selection of the city's best caterers, offering you the highest caliber culinary services and exceptional professional delivery to ensure your guest experience is enchanting, delicious and delightful.



*A 15% landmark fee applies to food and staffing services provided by a Preferred Caterer.
An 18% landmark fee applies to food and staffing services by a Recommended Caterer.
A 30% landmark fee applies to food and staffing services provided by any other caterer.
Please contact your Event Manager for more information on the approvals process.*



PREFERRED CATERER

THE FOOD DUDES

Since joining forces over a decade ago, The Food Dudes have grown their once small, home-based operation into Toronto's most revered, innovative and adaptive catering and food service company.

Executive Chef Adrian Niman founded The Food Dudes in 2007 upon completing his intense training at the Michelin-starred Reads Hotel in Mallorca, Spain. Adrian then partnered with Creative Director Brent McClenahan, who specializes in bridging the gap between design strategy and the culinary arts. They added Chief Executive Officer Lindsay Klein soon after, built a world-class team of passionate professionals, and quickly distinguished themselves as industry leaders.

The Food Dudes consistently raise the bar by anticipating and fulfilling the dynamic needs of the modern metropolitan client – a desire for fresh and local ingredients, sophisticated original fare, flexible budgeting plans – all while providing a memorable culinary experience. From catered affairs of all styles and sizes to food trucks, restaurants, fundraisers and signature food-driven event experiences, The Food Dudes are Toronto's most trusted hospitality specialists and premier providers of all things edible.



ADRIAN NIMAN
FOUNDER/EXECUTIVE CHEF
THE FOOD DUDES



"I have been asked to create some truly inspired custom menus for clients of The Globe and Mail Centre, which is my favourite way to make an impression on an event. The Food Dudes' chefs put so much effort into producing special culinary experiences suited to each occasion, and they're made all the more special when they're brought to life in an exceptional venue like this."





LINDSAY KLEIN
CEO
THE FOOD DUDES

"The Globe and Mail Centre is not only a beautiful and prestigious venue, it's a space our entire team is excited to work in every time we cater an event there. The professionalism of the venue's staff makes our job easy, so it's always an absolute pleasure."



**For menus and a custom quote
please contact:**

Lindsay Klein
647.340.3833
events@thefooddudes.com



PREFERRED CATERER

MCEWAN CATERING

Experience the quality and creativity of Chef Mark McEwan's cuisine at The Globe and Mail Centre. Our catering team designs innovative and out-of-the box events; specializing in private parties, corporate functions and glamorous weddings.

McEwan offers menu featuring a diverse selection of passed appetizers, food stations or specialty menus that are carefully curated to your taste to guarantee a memorable meal. From intimate soirées to over-the-top celebrations, our chef-led catering team is driven by the freshest ingredients and our events team vows beyond the fork.

Enhance your next social or corporate gathering with McEwan.



MARK MCEWAN
FOUNDER/EXECUTIVE CHEF
THE MCEWAN GROUP



"I look forward to events at The Globe and Mail Centre throughout the year. It's the best place for the McEwan Catering team to showcase our food and design. The space itself is timeless and the city views from the terrace are unparalleled. I really appreciate the state-of-the-art facilities and incredible events team at The Globe and Mail Centre. The location allows for us to let our creativity shine and deliver seamless events. One of the best spots in the city!"





ANN STOLTE-BUTLER
DIRECTOR OF CATERING
THE MCEWAN GROUP

"I have been working with The Globe and Mail Centre for three years and McEwan's clients are always blown away. Beyond the truly unique location, the Globe and Mail Centre team are incredible to work with and really understand food & service excellence. This space is an event planner's dream and one of the most incredible venues in the city."



CHRIS VALENTINI
EVENTS MANAGER
THE MCEWAN GROUP

"What I love about the space is its versatility. The elegant design is an ideal setting for any occasion from unique private parties to large corporate functions and truly glamorous weddings. I have had the pleasure of working with The Globe and Mail events team for three years and I look forward to working with them for years to come."



**For menus and a custom quote
please contact:**

Ann Stolte-Bulter
416.444.6262 ext 243
ann@mcewanfoods.com



PREFERRED CATERER

PRESIDENTIAL GOURMET

With a portfolio of hundreds of outstanding relationships built on a history of unparalleled food and outstanding service, the Presidential Gourmet kitchen is dedicated to producing food based on a firm environmental philosophy using sustainable methods and products.

We spark imagination, whet appetites and exceed expectations while making local choices. Our delicious menus and attention to detail have made Presidential Gourmet an industry leader in bespoke events for over three decades.

With a passion for innovation, the Presidential Gourmet team of chefs and event professionals are industry trendsetters in the realm of catering and hospitality. Committed to designing and executing flawless, memorable events by combining exquisite food with the highest level of customer service,

Presidential Gourmet has been a premier caterer in Toronto, Ontario since 1986. With no detail deemed too small or challenge too large, our team offers an unparalleled expertise in logistical planning to ensure seamless event execution allowing our clients to be guests at their own event.



JAMIE NAKA
EXECUTIVE CHEF
PRESIDENTIAL GOURMET



"The view is incredible even from the kitchen! The staff are always great to work with. I have seen the space transformed in a multitude of ways. Every event is a unique experience. It inspires me to push my limits and create dishes that are as original and distinctive as The Globe and Mail Centre."





RICK ROWE
PRESIDENT/CEO
PRESIDENTIAL GOURMET

"Presidential Gourmet is honoured to be a preferred caterer at the Globe and Mail Centre. The client reviews are stellar due to the team's unparalleled service. Our partnership achieves exceptional results."



**For menus and a custom quote
please contact:**

Rick Rowe
416-834-2250
rick@presidentialgourmet.ca



RECOMMENDED CATERER

DANIEL ET DANIEL

Renowned for creating unique culinary experiences for the most distinguished of tastes, Daniel et Daniel strives to make your dining experience memorable. Using locally sourced and seasonal ingredients, we design the perfect menu for your event. Daniel et Daniel's roots are French and so in effect our food quality, services, and guest encounters are created and experienced accordingly. Our standards reflect the excellence and training of French Haute Cuisine and the love of fresh food is celebrated.

Our menus are fashioned with the utmost care, and the environment in which they are served is designed with the greatest consideration of the client's and event consultant's combined visions. Daniel et Daniel believes in offering the best product and service for the best available price. Our standards are high and so we have spent much time building strong relationships with suppliers that help keep our quality product priced affordably. Fresh, seasonal, local, whole foods are a staple in our kitchens.



MEREDITH VAUX
DANIEL ET DANIEL



"With the best views in the city, its central location and a team of venue professionals that strive to make sure no detail is overlooked, it is easy to see why the Globe and Mail Centre has secured its spot on the list of Best Venues in Toronto! We are thrilled to be a part of the magic created there!"



For menus and a custom quote please contact:

Meredith Vaux
416-968-9275 ext: 46
theglobeandmail@danieletdaniel.ca



RECOMMENDED CATERER

EATENTAINMENT CATERING & EVENTS

Since launching Eatertainment Events & Catering almost twenty years ago, we have grown to become Canada's most recognized special event and catering company. This didn't happen by accident.

We understand that every aspect of your event contributes to your guests being blown away. The creative concept, décor, menu design and catering, lighting and video production, entertainment, staffing, rentals, interactive exhibits, website registration and invitations, media and influencer relations, logistics and infrastructure, and much much more.

Our approach to catering is to constantly push the boundaries of what your guests expect with food presented in innovative and striking ways but grounded with exceptional cuisine. We believe that great menus are a feast to all the senses, and making that Instagram worthy station or dish is just as important as the spectacular flavour that follows.



SEBASTIEN CENTNER
EATENTAINMENT CATERING

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"This is hands-down one of my absolute favourite places in Toronto to host events. Our clients are always immediately taken by the breathtaking views, but also by the amazing attention to detail the event team at The Globe and Mail Centre bring to every event. When we work at The Globe and Mail Centre we always feel inspired to re-invent our presentation and displays to constantly keep things innovative and on-trend, in keeping with the venue itself."



For menus and a custom quote please contact:

Alyssa Seli
416.964.1162
aseli@eatertainment.com



RECOMMENDED CATERER

PETERANDPAULS EVENT CATERING

We are five-star entertainers, foodies and stylists. We are hospitality. Driven by strong family values and a passion for celebrating life's most memorable occasions, we believe that every detail is important in creating spectacular events. First starting as a small family business, today, byPeterandPauls now has multiple venues, Peter & Paul's Gifts, PeterandPauls EventCatering, YK, and Engine8 Media. We have everything you need to create an event from concept to completion!

With a fresh new outlook, PeterandPaul's EventCatering offers the best in unique and customizable menus delivering the finest in catering for all your events. We provide clients with a 360 approach to event solutions including event staff, coordination, décor, rentals and exceptional cuisine!



LAURIE BERNARDI
PETERANDPAULS
EVENT CATERING

"It is a pleasure to cater at The Globe and Mail Centre, the venue has an exceptional layout with unique features that naturally elevate events, including a spectacular view of the city skyline! The team and the venue produce events worth talking about and we are always excited to design a menu to complement each event!"

PeterandPauls
EventCatering



Private Event Inquiries:

Nicole Zeiner
905-751-9059
catering@bypnp.com

Corporate Event Inquiries:

Nicole Zeiner
905-751-9059
Nicolez@bypnp.com



PREFERRED SOUTH ASIAN CATERER

THE HOST CATERING

The menu at The Host is a rich culmination of traditional recipes prepared with new techniques and given an innovative presentation. We offer you the purest experience of a rich culinary culture. Our food is made with the highest quality ingredients, and we take the utmost care in the food's preparation. I trust that you will find the flavours sublime, the presentation gorgeous and the ambience striking.

My mother was fond of saying that patience makes the food. It has been 30 years, in the making, but I sincerely hope that The Host has been worth the wait.

ARCHANA SETHI
& SHELLY BEHL
THE HOST



"The Globe and Mail is an excellent venue to hold Indian events. Indian Cuisine is a complicated process to execute offsite. Last minute adjustments and flexibility from an offsite venue goes a long way. It is the little things that may seem insignificant at times, but is HUGE as far as the success of your event is concerned. The Host catering finds a home in the kitchen of Globe and Mail."



For menus and a custom quote please contact:

Shelly Behl
905.882.4678
shelly@welcometohost.com



PREFERRED KOSHER CATERER

PR CREATIVE CATERERS

PR Creative Caterers is a full service kosher catering and special events company specializing in social and corporate events. The principals of the company have a combined 30 years experience in the food services and hospitality industry. The philosophy of the company is to provide top of the line quality of food combined with exquisite presentation and impeccable service. We pride ourselves in using the freshest ingredients and food products.

We can custom design a menu specific for all of your requirements, providing new culinary creations and innovation techniques. Our chefs and professional staff are here to enhance your dining experience.



PR CREATIVE
CATERERS



For menus and a custom quote please contact:

Joe Elmaleh
416.787.9889 ext 250
joe@prcreativecaterers.com



PREFERRED CHINESE CATERER

ROVEY CHINESE CATERING

Rovey Service Group Inc. occupies a unique niche in the Chinese banquet catering market by virtue of our dependability, professionalism, and fineness. Over the years, we have coordinated and catered hundreds of Chinese events ranging from 120 to 1800 guests, including weddings, concerts, corporate functions, and gala dinners, in different major venues in the GTA area. Being the only caterer capable of preparing the entire Chinese menu on-site, references show our exquisite cuisine are the finest among competitors.

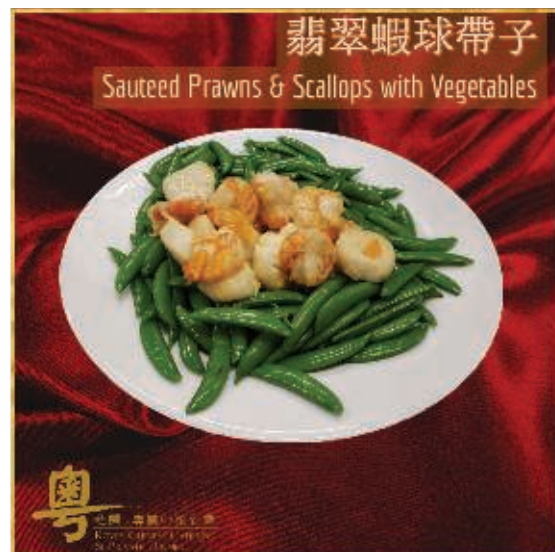
With years of experience in special events and banquet management, perfect coordination and top notch service are rendered to every event. For our expertise and excellence, we are proud to have become a brand name in Chinese banquet catering and the preferred caterer of different hallmark venues.



HARVEY TAM
& ROGER TAM
ROVEY CHINESE CATERING



"A one of kind venue featuring a stunning 360 degree view of Toronto skyline. Nothing compares to the phenomenal view, open concept ballroom, and flexible floor plans. Catering a 12-course Chinese menu is not an easy process, and we always receive a great welcome and extended assistance from the great team. I strongly recommend the venue to all potential wedding couples."



For menus and a custom quote please contact:

Harvey Tam
416.817.8976
harvey@rovey.ca

