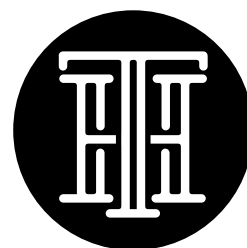




2024-2025 Events Packages

TENT CO



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What is The Gaslight District?

Nestled in historic downtown Galt, The Gaslight District integrates residential, commercial, retail, art, dining, and culture, fostering a harmonious blend of living, working, learning, and playing. Inspired by Cambridge's 1800s charm, it pays homage to the era's gas-lit streets, envisioning a thriving urban hub with vintage details.

THE GASLIGHT DISTRICT



This district serves as a unique public space, uniting people through free play with strangers and neighbours. Centered around a 1-acre public square, framed by century-old limestone foundry buildings, it embodies the "Infrastructure for the Human Spirit," encouraging inclusive community identity through public play.

The vision behind The Gaslight District prioritizes creating meaningful connections, considering it a city's vital role. Recognizing the impact on quality of life, mental health, and economic innovations, it strives to build a united and collaborative community. Now, this vision has become a wonderful reality, where everyone comes together to enjoy each other's company.



Tapestry Hall

2024-2025 Events Packages



Gaslight Events serves as the epicenter for entertainment and hospitality at Gaslight Square and Tapestry Hall, two newly established urban public spaces and sought-after tourist destinations in Southern Ontario.

Whether orchestrating meticulous boutique-style details for a grand Tapestry Hall event hosting 1000 people or providing essential support behind the scenes for Gaslight Square's microbrewery, restaurants, and outdoor social activities, Gaslight Events leverages more than two decades of expertise in event planning, music, and culinary arts. With a blend of passion and professionalism, the company aims to propel Gaslight Square into a premier Ontario destination, ensuring that each visit becomes an unforgettable and remarkable event.



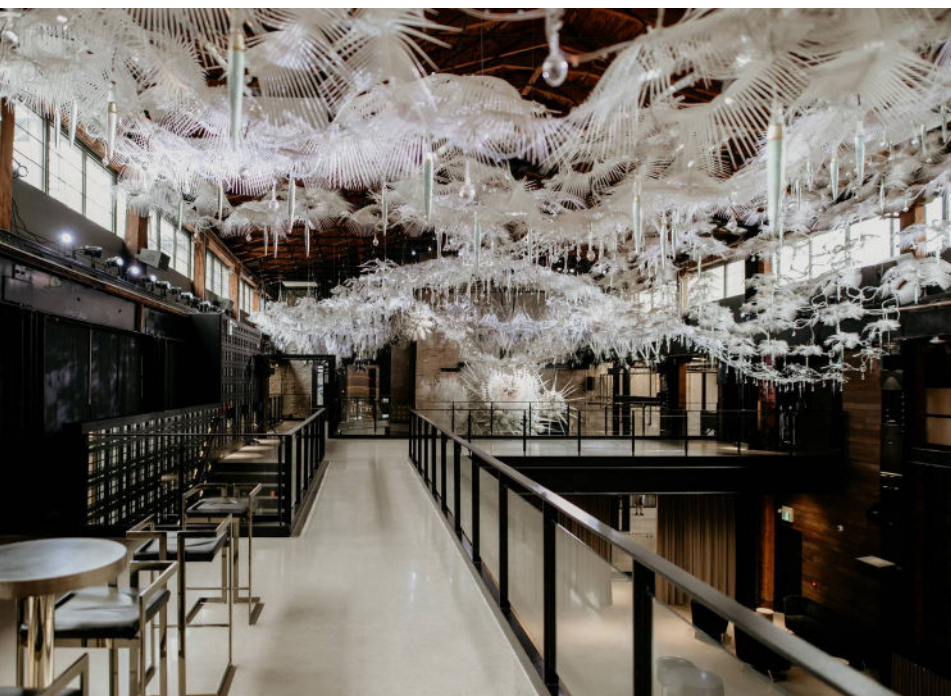
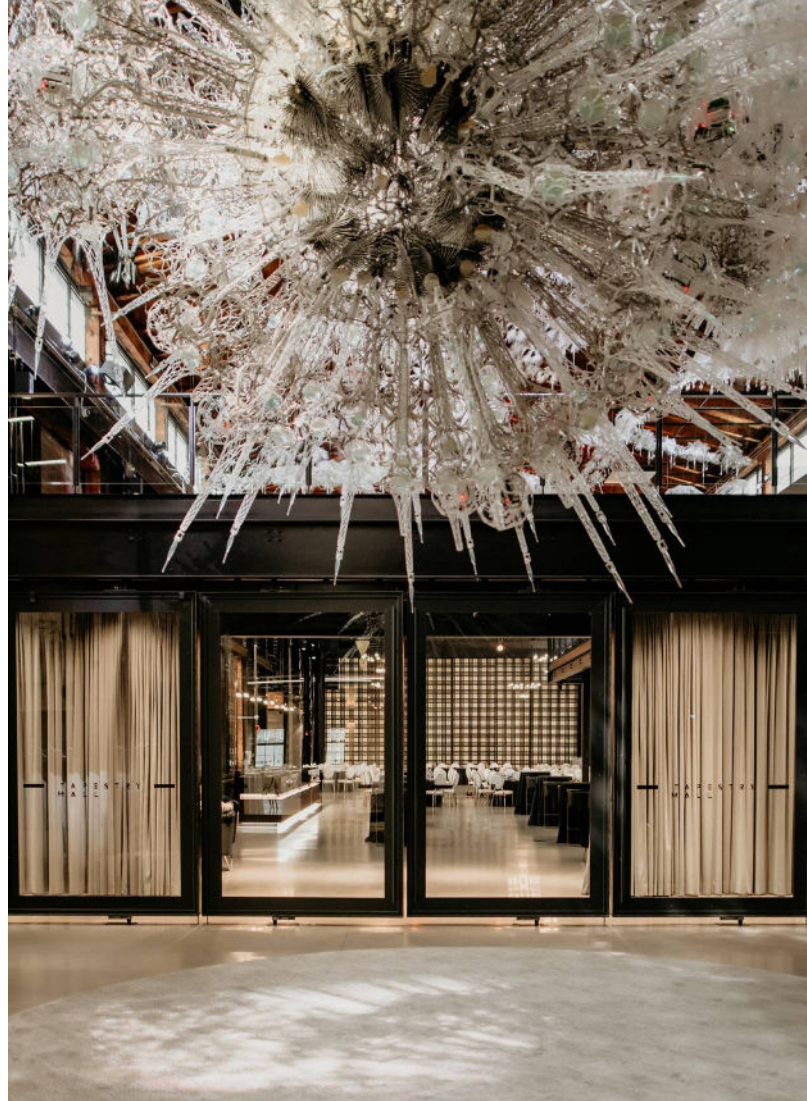


MEANDER

Tapestry Hall features a permanent art installation crafted by the globally acclaimed architect, Philip Beesley. This installation is seamlessly integrated into both the public and private spaces of Tapestry Hall. Its purpose is to artfully communicate the cultural and environmental importance of the Grand River. Beyond being a visually stunning addition, the installation also serves as a versatile backdrop for community gatherings, educational initiatives, and business programs. Notably, it stands as the sole permanent "living architecture" display in Ontario.

The intricate meshwork scaffolds of the installation create an artificial ecosystem that responds to viewer movement. Embedded sensors detect occupants, prompting dynamic displays of light, motion, and sound. This unique display symbolizes a harmonious blend of nature and technology, offering a mesmerizing dance reminiscent of the dynamic forces in natural environments such as rivers and clouds.

The genesis of Meander was rooted in meticulous studies of the Grand River, where the artist immersed himself in its water flows and diverse wildlife. Drawing inspiration from the natural processes that shape the Grand's oxbow form. Live data monitoring the flow of the river is continuously fed into the installation, creating a dynamic backdrop that reflects the ebb and flow of the Grand River in real-time.



Meander, with its ability to seamlessly blend art, technology, and nature, stands as a testament to the power of creative expression in fostering a deeper connection to our cultural and environmental heritage. It is not merely a static artwork but a living, breathing entity that invites the community to explore and appreciate the ever-changing beauty of the Grand River.

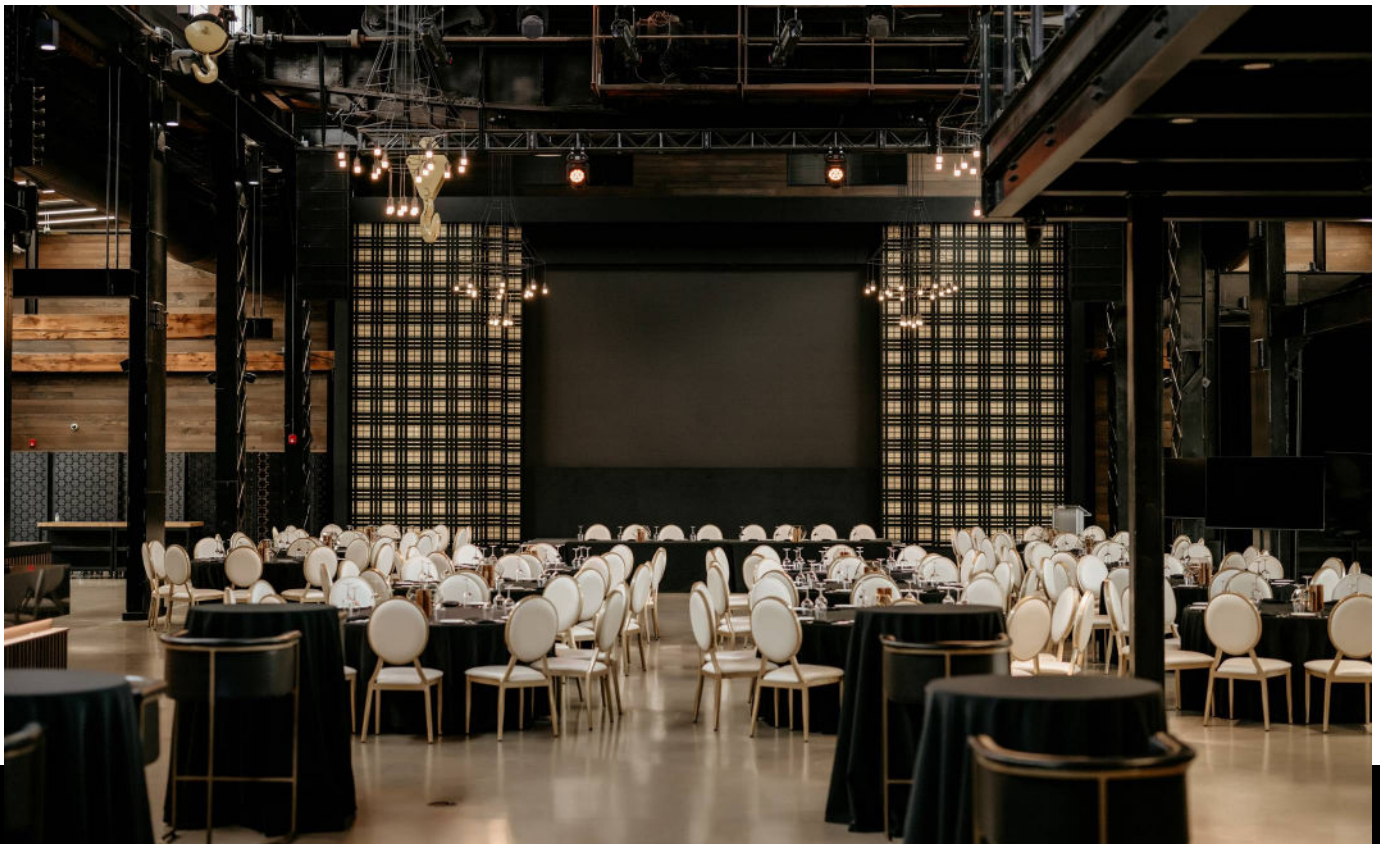


A photograph of a wedding reception venue. The scene shows several round tables covered with white linens, each surrounded by white upholstered chairs with gold-colored frames. The tables are elegantly set with glassware, silverware, and small white cards. Large, lush centerpieces of white flowers are placed on the tables, and several lit candles in glass holders provide a warm, ambient glow. In the background, a large window with a dark, grid-like pattern is visible. A black arrow-shaped graphic with the text "Our Venues" is overlaid in the center of the image.

Our Venues



— GRAND HALL at Tapestry Hall —





GRAND HALL

at Tapestry Hall

Welcome to Grand Hall, a venue named for its expansive size and scenic location along the Grand River. This extraordinary event space spans 20,500 square feet, featuring cathedral-like timber ceilings that create a sense of grandeur and sophistication.

The state-of-the-art amenities and a showstopping 30-foot bar contribute to an unparalleled event experience. With 40-foot ceilings and two levels, including a 4,000-square-foot mezzanine, Grand Hall offers a versatile setting for events of all scales.

Accommodating up to 900 guests or 600 seated, this space is perfect for weddings, conferences, and celebrations. Immerse yourself in the magnificence of Grand Hall, where every detail is designed to create unforgettable moments.



DAILY EVENT FEES

Sunday–Thursday Daytime (7am–3pm)

Food & Beverage minimum spend _____ \$3,000

Sunday–Thursday Evening (4pm access)

Food & Beverage minimum spend _____ \$5,000

Friday–Saturday (including long weekends)

Food & Beverage minimum spend _____ \$15,000

Room Rental _____ \$5,000

CAPACITY

Theatre Style _____ 900

Half Rounds _____ 300

Cocktail _____ 900

Full Seated _____ 600

INCLUSIONS

CORPORATE

- Guest entrance to room via Foyer, featuring Meander
- Classroom setup for up to 300
- Wi-fi access
- Access to custom built 20' video wall
- Access to in-house sound system* (subject to technician fee)
- In-house podium and microphone
- 2x 65" flat screen TVs on mobile stands
- Dedicated staff
- Private event washrooms
- Full catering packages: breakfast, lunch, dinner
- Private event patio
- Full access to The Mezzanine and VIP Suite

SOCIAL

- Guest entrance to room via Foyer, featuring Meander
- Cocktail receptions for up to 900 guests
- Dedicated staff
- Private event washrooms
- Full catering packages: stationary platters, food stations, buffets, small plates, passed canapes
- In-house chairs, table linens, napkins
- Private event patio

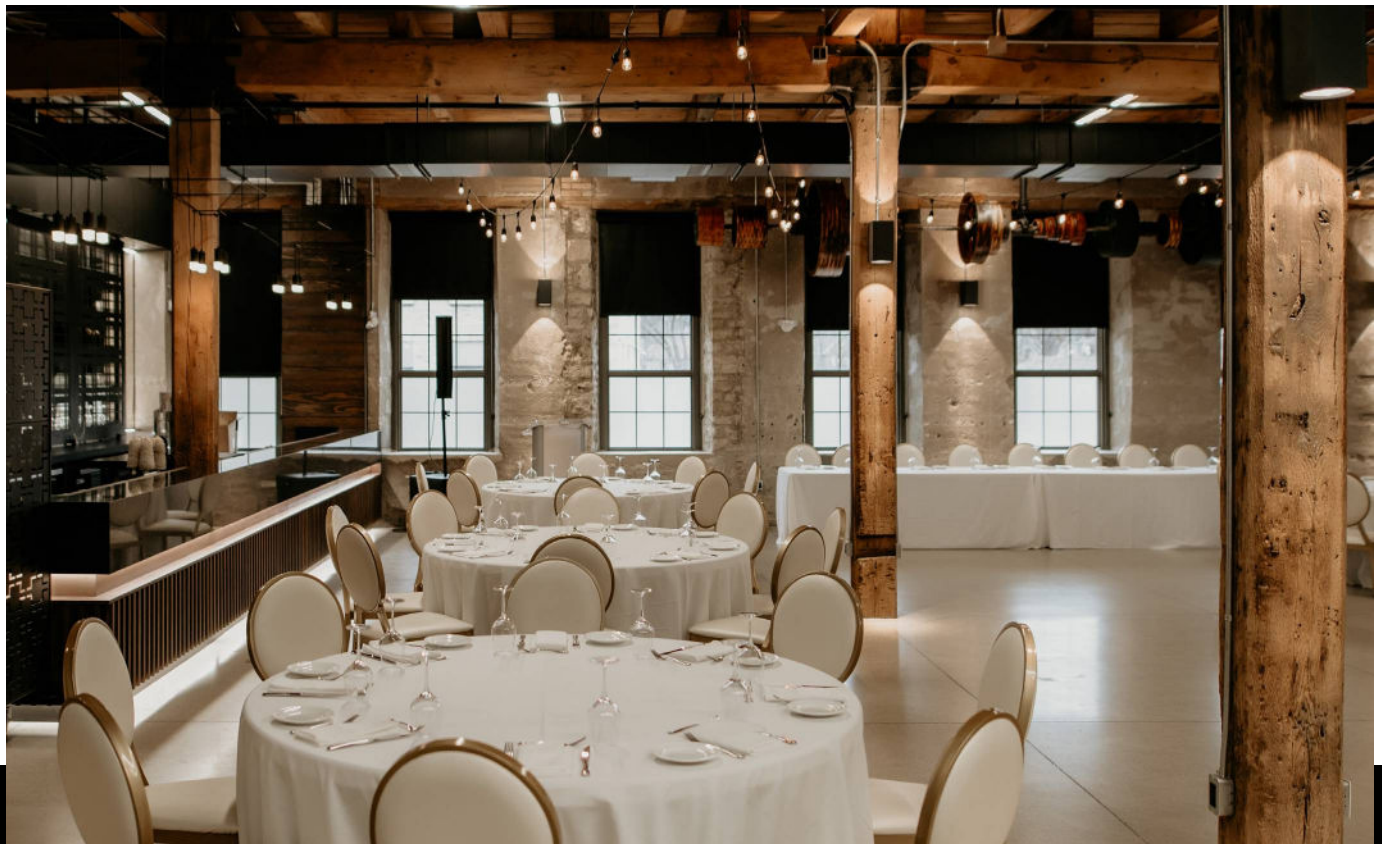


Tapestry Hall

2024-2025 Events Packages



TAP ROOM *at Tapestry Hall*





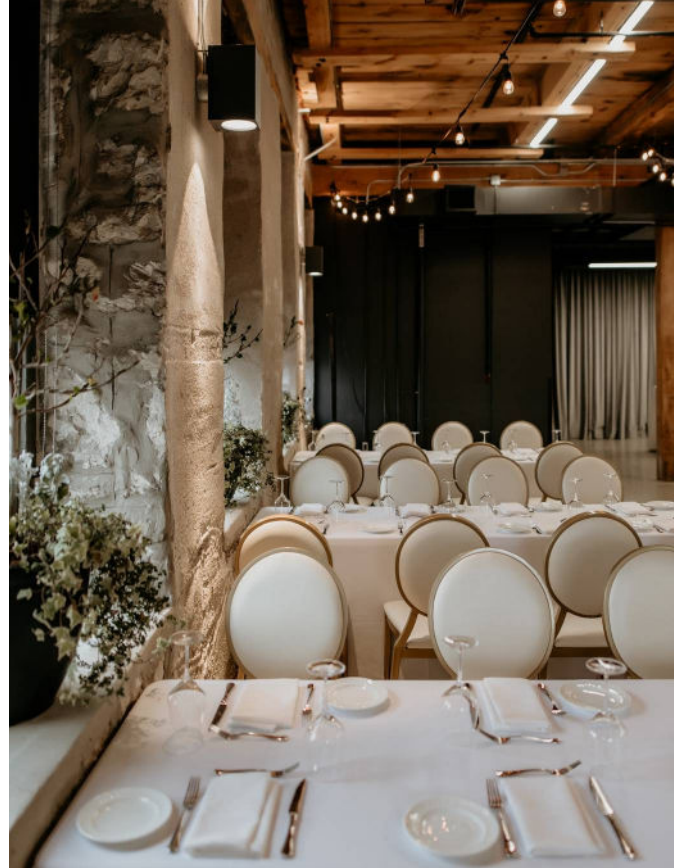
TAP ROOM

at Tapestry Hall

Welcome to The Tap Room, a 6,500-square-foot event space where industrial chic meets modern elegance. The venue features stunning sandblasted beam detailing and industrial elements, creating a unique ambiance illuminated by twinkling Edison lights.

With a 30-foot bar at its heart, this space offers a clear sightline to Foundry Brewery, providing an immersive experience for up to 120 seated or 200 standing guests.

Perfect for weddings, corporate events, and social gatherings, The Tap Room combines sophistication with an industrial edge, making it the ideal backdrop for memorable celebrations.



DAILY EVENT FEES

Sunday–Thursday Daytime (7am–3pm)

Food & Beverage minimum spend _____ \$1,500

Sunday–Thursday Evening (4pm access)

Food & Beverage minimum spend _____ \$2,500

Friday–Saturday (including long weekends)

Food & Beverage minimum spend _____ \$10,000

Room Rental _____ \$2,500

CAPACITY

Theatre Style _____ 180

Half Rounds _____ 60

Cocktail _____ 200

Full Seated _____ 120

INCLUSIONS

CORPORATE

- Guest entrance to room via Foyer, featuring Meander
- Boardroom-style table setup for up to 40
- Classroom setup for up to 60
- Wi-fi access
- In-house podium and microphone
- 2x 65" flat screen TVs on mobile stands
- Access to in-house sound system* (subject to technician fee)
- Dedicated staff
- Private event washrooms
- Full catering packages: breakfast, lunch, dinner

SOCIAL

- Guest entrance to room via Foyer, featuring Meander
- Cocktail receptions for up to 200 guests
- Dedicated staff
- Private event washrooms
- Full catering packages: stationary platters, food stations, buffets, small plates, passed canapes
- In-house chairs, table linens, napkins



Tapestry Hall

2024-2025 Events Packages



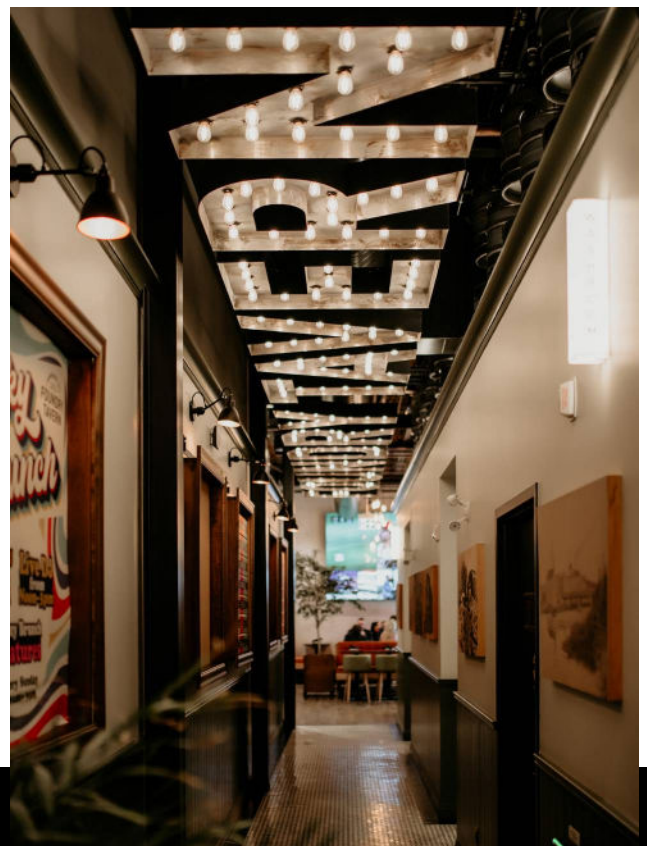
FOUNDRY TAVERN

Foundry Tavern offers a finessed flair on familiar dishes that your friends and family already know and love.

Found in the heart of Galt, Ontario, this charismatic neighbourhood eatery invites guests to make themselves feel at home in the dining room or catch up with friends at the bar. Our attentive team will take care of the rest.

Available to rent for semi-private events.

Capacity: 35





THE UNDERWING

Pull back the velvet curtain and come inside — welcome to The Underwing!

This culinary hideaway treats its guests to a creatively designed, chef-driven menu that pairs perfectly with a selection of exceptional elixirs found at the bar. The decor is both eccentric and inviting, making The Underwing a captivating location for dinner with friends, date nights, celebrations, and late-night soirees.

Private Event Capacity: Standing 100 / Seated 60
Also available to rent for semi-private events of up to 40 people.



Event Catering Menus



Event Catering Menus

PLATED BREAKFAST

OPTION 1 – \$20++

Freshly Baked Assortment of Breakfast Pastries (center of the table)

3 Egg Omelette Natural (GF)

Balsamic Glazed Tomato

Thyme Roasted Mini Potatoes

Fresh Cantaloupe & Honeydew

Regular Coffee, Decaf Coffee & Tea

OPTION 2 – \$22++

Freshly Baked Assortment of Breakfast Pastries (center of the table)

Quiche Lorraine (can be modified to GF)

Smoked Country Ham, Sautéed Leek, Rich Egg Custard Royal

Balsamic Glazed Tomato

Fresh Cantaloupe & Honeydew

Regular Coffee, Decaf Coffee & Tea

BREAKFAST BUFFETS

OPTION 1 – \$18++

Assorted Pastries, Muffins, Croissants, Scones

Whipped Butter, In-House Preserves

Assorted Fresh Fruit Platter

Old Fashioned-Style Oats with Tasty Enhancements

Regular Coffee, Decaf Coffee & Tea

OPTION 2 – \$24++

Assorted Pastries, Muffins, Croissants, Scones

Whipped Butter, In-House Preserves

Seasonal Fruit & Berries

Whole Egg Scramble

Heritage Bacon & Breakfast Link Sausage

Cinnamon & Vanilla Baked French Toast, Whipped Cream Cheese Glaze

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

BRUNCH BUFFET

THE BRUNCH EXPERIENCE – \$45++

Assorted Pastries

Muffins, Croissants, Scones, In-house Preserves

Seasonal Fruit & Berries

Tapestry Hall Garden Salad with Maple Vinaigrette

Sliced Meats & Cheese, Local Mustard, Chutney, Pickled Things,
Marinated Olives, Sliced Melon, Roasted Peppers

Selection of Breads & Rolls, Whipped Butter

Eggs Benedict, Smoked Honey Ham & Braised Baby Spinach

Cinnamon & Vanilla Baked French Toast, Whipped Cream Cheese Glaze

Sweets & Treats, Miniature Petit Fours, Cookies, Dessert Bars, Pastries

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

PLATED LUNCH

OPTION 1 – \$45++

Artisanal Dinner Rolls & Whipped Butter

– SELECT ONE STARTER –

Heirloom Tomato & Coconut Soup (GF-V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

– OR –

Tapestry Salad (GF-PB)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

– ENTRÉE –

Chicken Salad (GF)

Cider Brined & Roasted, Mediterranean Vegetable Salad, Smoked Feta Cheese, Balsamic Vinaigrette

– OR –

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Basmati Rice & Broccoli, Coconut Mustard Sauce

– SELECT ONE VEGETARIAN –

Stuffed Zucchini (PB-GF)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Tofu Emulsion

– OR –

Roasted Pepper (PB-GF)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

PLATED LUNCH

OPTION 2 – \$55++

Artisanal Dinner Rolls & Whipped Butter

– SELECT ONE STARTER –

Heirloom Tomato & Coconut Soup (GF-V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

– OR –

Tapestry Salad (GF-PB)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

– ENTRÉE –

Chicken Salad (GF)

Cider Brined & Roasted, Mediterranean Vegetable Salad, Smoked Feta Cheese, Balsamic Vinaigrette

– OR –

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Basmati Rice & Broccoli, Coconut Mustard Sauce

– SELECT ONE VEGETARIAN –

Stuffed Zucchini (PB-GF)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Tofu Emulsion

– OR –

Roasted Pepper (PB-GF)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle

– SELECT ONE DESSERT –

Classic Baked Cheesecake

Honey Graham Crust, Rich Chocolate Anglaise, Seasonal Fruit Compote

– OR –

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

– OR –

Sorbet & Berries (GF-PB)

Raspberry Sorbet, Macerated Local Berries, Torn Mint

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

WORKING LUNCH

SERVED BUFFET STYLE – \$60++

Tapestry Salad (GF-PB)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

Caesar Salad

Crisp Romaine, Smoked Bacon Lardons, Sourdough Croutons,
Parmesan Cheese, Roast Garlic Dressing

Foraged Wild Mushroom Soup (GF-DF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

Assortment of Sandwiches

Selection of Chef-Crafted sandwiches and wraps using locally sourced meats, cheeses, and artisan style breads. Vegan, vegetarian and gluten free options are prepared based on percentage of guests.

Seasonal Fruit

Sweets Platter

Assorted Cookies, Bars & Tarts

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

PLATED DINNER

OPTION 1 – \$55++

Artisanal Dinner Rolls & Whipped Butter

– SELECT ONE STARTER –

Foraged Wild Mushroom Soup (GF-DF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

– OR –

Tapestry Salad (GF-PB)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

– ENTRÉE –

Cumin & Coriander Crusted Chicken (GF-DF)

Cumin & Coriander Dry Cure, Spiced Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

– OR –

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Yucca & Broccolini Summer Hash, Coconut Mustard Sauce

– SELECT ONE VEGETARIAN –

Stuffed Zucchini (PB-GF)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Tofu Emulsion

– OR –

Roasted Pepper (PB-GF)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle

– SELECT ONE DESSERT –

Classic Baked Cheesecake

Honey Graham Crust, Rich Chocolate Anglaise, Seasonal Fruit Compote

– OR –

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Genache, Cocoa Dust, White Chocolate Anglaise

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

PLATED DINNER

OPTION 2 – \$65++

Artisanal Dinner Rolls & Whipped Butter

– SELECT ONE STARTER –

Foraged Wild Mushroom Soup (GF-DF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

– OR –

Tapestry Salad (GF-PB)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

– ENTRÉE –

Cumin & Coriander Crusted Chicken (GF-DF)

Cumin & Coriander Dry Cure, Spiced Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

– OR –

Braised Beef Short Rib (GF-DF)

Local Pasture Raised, Roasted Carrots & Broccolini, Garlic Mashed Potatoes, Braise Reduction

– SELECT ONE VEGETARIAN –

Stuffed Zucchini (PB-GF)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Tofu Emulsion

– OR –

Roasted Pepper (PB-GF)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle

– SELECT ONE DESSERT –

Classic Baked Cheesecake

Honey Graham Crust, Rich Chocolate Anglaise, Seasonal Fruit Compote

– OR –

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

Regular Coffee, Decaf Coffee & Tea



Event Catering Menus

CHEF PRESENTED STATIONS

Hawaiian Poke – \$21++

Hand-chopped Sustainable Tuna or Salmon,
Brown Rice, Edamame, Crispy Shallots, Wakame, Sesame, Dark Soy Glaze

Oysters (GF) – \$18++

Canada's Selection, Assorted Mignonette, House-made Hot Sauce, Fresh Horseradish

Street-Style Hakka – \$18++

Hakka Fried Rice or Traditional Egg Noodles, Chili Chicken or Chicken Manchurian

Jerk Chicken (GF) – \$17++

Marinated & Roasted Thigh Meat, Black-eyed Peas, Mango Salsa, Plantain Chip

Vegetarian Dosa (PB-GF) – \$16++

Rich Rice Crepe, Spiced Mustard Potato, Coconut & Peanut Chutney, Lentil Broth

Classic Risotto (GF) – \$17++

Toasted Arborio Rice, Fungi Purée, Tame & Wild Mushrooms, Truffle Essence, Porcini Cream

Strawberry Lollipops (GF) – \$14++

Dark Chocolate Dipped, Toasted Grated Coconut, Roasted Peanuts, Caramel Crunch

LATE NIGHT OPTIONS

Mezze Table – \$12++

Dina's Hummus, Tzatziki, Baba Ganoush, Tapenade, Marinated Feta, Assorted Pickles & Breads

Classic Beef Sliders – \$14++

Shaved White Onion, Aged Cheddar, Special Burger Sauce

Fried Chicken Sandwiches – \$14++

Herb & Panko Breading, Basil, Tomato Concasse, Fresh Mozzarella

The Harvest Table – \$18++

Assortment of Artisanal Meats & Cheeses, Marinated Vegetables, Olives, Flatbreads

Poutine (GF) – \$12++

Crispy Russet Fries, Local Cheese Curds, Farm Herbs, Quebec Gravy

Crispy Cod Tacos – \$14++

Avocado Crema, Bistard Tomato Salsa, Crunchy Cabbage Slaw



Event Catering Menus

PLATTER OPTIONS

FEED 20-25 PEOPLE

ARTISANAL CHEESES — \$175 *per platter*

Variety of Cheeses with House-made Preserves, Dried Fruits,
Local Honey, Spiced Nuts, Assorted Crackers, Crostini

CHARCUTERIE — \$210 *per platter*

Chef's Choice of Cured & Sliced Meats, Terrine, Local Mustard,
Chutney, Pickled Things, Assorted Artisanal Breads

ANTIPASTO — \$210 *per platter*

Italian Cured Meats & Cheeses, Marinated Olives, Sliced Melon, Roasted Peppers, Ciabatta

HARVEST CRUDITÉS — \$155 *per platter*

Seasonal Vegetables, Hummus, Dill-Ricotta Dip, Baba Ganoush

CHILLED OR GRILLED SHRIMP — \$300 *per platter*

Old Bay, Mrs. Taylor's Seafood Sauce, Garlic Aioli, Citrus

SEASONAL FRUIT & BERRIES — \$185 *per platter*

Chef's Selection of Seasonal Fruit & Berries

NEW GALT COOKIES — \$110 *per platter*

Oatmeal Hermits, Red Velvet, Soft Gingerbread, Chocolate Chunk

NANA'S CHOICE — \$150 *per platter*

Chef's Selections of Traditional Sweets & Squares



Bar Packages

BAR SERVICES

HOST BAR HOURLY PACKAGE PRICING

2 hours — \$15 per person, per hour
3+ hours — \$14 per person, per hour
Full host bar (5 hours of service) — \$65 per person

CASH BAR (PER DRINK)

Vodka, Gin, Rum, Rye, Scotch and Brandy — \$8 per drink
Foundry Beers, Hard Water — \$8 per drink
Other Beers — please inquire for pricing
House Selection Premium Niagara VQA Wines — \$9.50 per drink
Non-Alcoholic Beverages (excluding juice) — \$3 per drink
Juice — \$4 per drink

WINE SERVICE

Unlimited House Selection Premium Niagara VQA Wine During Dinner — \$25 per person (based on 2-hour dinner service)
Upgraded wine selections available upon request

NON-ALCOHOLIC SELECTIONS

Selection of non-alcoholic juices, sparkling water, non-alcoholic sangria
1 Hour — \$5.50 per person, per hour
2 Hours — \$4.50 per person, per hour
3+ Hours — \$3.50 per person, per hour

COFFEE AND TEA SERVICE

1 Service — \$5 per person
2 services (mid-morning and afternoon service) — \$8.50 per person

ADDITIONAL BAR STATIONS

Bartender Fee — \$25 per bartender per hour (minimum spend required)





Wedding Packages

Photo Credit: Lindsay Coulter Photography

Wedding Packages

ROOM TIMING & FLOW

MAIN LOCATION	CEREMONY TIME	COCKTAIL TIME	DINNER TIME
<i>Tap Room</i>	2:30–3:00 (Foyer)	3:00–4:30 (Tap Room or Patio)	5:00 (Tap Room)
<i>Grand Hall</i>	4:30–5:00 (Grand Hall or Foyer)	5:00–6:00 (Grand Hall or Patio)	6:30 (Grand Hall)

ALL PACKAGES INCLUDE

COCKTAIL RECEPTION – AT COCKTAIL HOUR

Chef's Choice of Passed Canapés
Seasonal House Sangria
Premium Full Service Host Bar

ALL INCLUSIVE BAR

House-Made Caesars
Brewer's Choice of Foundry Brewery Beers on Tap and Hard Water
Crown Royal Canadian Whiskey, Smirnoff Vodka, Gordons Gin, J.B. Scotch Whiskey, Captain Morgan White Rum
Red and White Premium VQA Wine Selection
Flavoured Water Station
Unlimited Juice, Carbonated Beverages
Spirit-Free House Cocktail

*** Please note that the bar does not offer shots or doubles*

ADD \$25 PER PERSON (AVAILABLE WITH ALL INCLUSIVE PACKAGES ONLY)

House-Made Caesars
Brewer's Choice of Foundry Brewery Beers on Tap and Hard Water
Crown Royal Canadian Whiskey, Kettle One Vodka, Tanqueray Gin,
Johnnie Walker Red Scotch Whiskey, Captain Morgan White Rum, Bulleit Bourbon
Red and White Premium VQA Wine Selection
Flavoured Water Station
Unlimited Juice, Carbonated Beverages
Spirit-Free House Cocktail

*** Please note that the bar does not offer shots or doubles*

PREMIUM WINE SERVICE WITH DINNER (BAR SERVICE CLOSSES AT DINNER TIME)

Jackson Triggs Reserve Sauvignon Blanc & Cabernet Sauvignon
Unlimited Pour with Full Service Bar Closed During Dinner

COFFEE AND TEA SERVICE



Wedding Packages

ESSENTIAL ELEGANCE

\$185 PER PERSON++

DINNER MENU

Artisanal Dinner Rolls & Whipped Butter

— CHOICE OF ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

— OR —

Foraged Wild Mushrooms (GF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

— OR —

Tapestry Salad (PB-GF)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

— OR —

Caesar Salad

Crisp Romaine, Smoked Bacon Lardons, Sourdough Croutons, Parmesan Cheese, Roasted Garlic Dressing

— CHOICE OF ONE ENTRÉE + ONE VEGETARIAN —

Cumin & Coriander Crusted Chicken (GF-DF)

Cumin & Coriander Dry Cure, Spiced Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

— OR —

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Yucca & Broccolini Summer Hash, Coconut Mustard Sauce

— OR —

Stuffed Zucchini (GF-V-PB)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Emulsion

— OR —

Roasted Pepper (GF-V-PB)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle



Wedding Packages

ESSENTIAL ELEGANCE (continued)

\$185 PER PERSON++

— CHOICE OF ONE DESSERT —

Pecan Chocolate Tart

Rich & Decadent, Buttery Crust, Sweet Vanilla Cream Toasted Pecan Dust

— OR —

Classic Baked Cheesecake

Seasonal Fruit Compote, Honey Graham Crust, Rich Chocolate Anglaise

— OR —

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

— OR —

Sorbet & Berries (GF+PB)

Raspberry Sorbet, Macerated Local Berries, Torn Mint

— LATE NIGHT —

Presentation of Celebration Dessert



Wedding Packages

LUSH & LAVISH

\$195 PER PERSON++

DINNER MENU

Artisanal Dinner Rolls & Whipped Butter

— CHOICE OF ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

— OR —

Foraged Wild Mushrooms (GF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

— OR —

Tapestry Salad (PB-GF)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

— OR —

Caesar Salad

Crisp Romaine, Smoked Bacon Lardons, Sourdough Croutons, Parmesan Cheese, Roasted Garlic Dressing

— CHOICE OF TWO ENTRÉES + ONE VEGETARIAN —

Cumin & Coriander Crusted Chicken (GF-DF)

Cumin & Coriander Dry Cure, Spiced Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

— OR —

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Yucca & Broccolini Summer Hash, Coconut Mustard Sauce

— OR —

California Cut Striploin Steak (GF)

Local Pasture Raised, Roasted Carrots & Broccolini, Garlic Mashed Potatoes, Chimichurri

— OR —

Stuffed Zucchini (GF-V-PB)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Emulsion

— OR —

Roasted Pepper (GF-V-PB)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle



Wedding Packages

LUSH & LAVISH (continued)

\$195 PER PERSON++

— CHOICE OF ONE DESSERT —

Pecan Chocolate Tart

Rich & Decadent, Buttery Crust, Sweet Vanilla Cream Toasted Pecan Dust

— OR —

Classic Baked Cheesecake

Seasonal Fruit Compote, Honey Graham Crust, Rich Chocolate Anglaise

— OR —

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

— OR —

Sorbet & Berries (GF+PB)

Raspberry Sorbet, Macerated Local Berries, Torn Mint

— CHOICE OF ONE LATE NIGHT —

Mezze Table

Dina's Hummus, Tzatziki, Baba Ganoush, Tapenade, Marinated Feta, Assorted Pickles & Breads

— OR —

Classic Beef Sliders

Shaved White Onion, Aged Cheddar, Special Burger Sauce

— OR —

Fried Chicken Sandwich

Herb & Panko Breading, Basil, Tomato Concasse, Fresh Mozzarella

— OR —

The Harvest Table

Assortment of Artisanal Meats & Cheeses, Marinated Vegetables, Olives, Flatbreads

— OR —

Stone Baked Pizza

Focaccia Style Dough, Fresh Tomato Purée, Seasonal Garnish

— OR —

Poutine (GF)

Crispy Russet Fries, Local Cheese Curds, Farm Herbs, Quebec Gravy

— OR —

Crispy Cod Taco

Avocado Crema, Bistard Tomato Salsa, Crunchy Cabbage Slaw



Wedding Packages

FOUNDRY SIGNATURE

\$230 PER PERSON++

Couples Signature Cocktail included in Bar Package

DINNER MENU

Artisanal Dinner Rolls & Whipped Butter

— CHOICE OF ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

— OR —

Foraged Wild Mushrooms (GF)

Local Wild & Cultivated Mushrooms, White Truffle Essence

— OR —

Tapestry Salad (PB-GF)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,
Puffed Wild Rice, White Miso Vinaigrette

— OR —

Caesar Salad

Crisp Romaine, Smoked Bacon Lardons, Sourdough Croutons, Parmesan Cheese, Roasted Garlic Dressing

— CHOICE OF ONE SECOND COURSE —

Gnocchi Pomodoro

Crushed Vine Ripe Tomato, Shaved Parmigiano Reggiano, Basil Cress, Chili Oil

— OR —

Penne Rigate Aglio e Olio

Foraged & Tame Mushrooms, Roasted Garlic, Thyme, Shaved Parmesan Reggiano

— OR —

Roasted Beet & Barley Risotto

Balsamic Beet Purée, Goat Cheese Crumble, Fresh Herbs

— OR —

Wild Mushroom Risotto (GF)

Foraged & Tame Mushrooms, Porcini Cream, Truffle Oil, Shaved Parmesan Reggiano



Wedding Packages

FOUNDRY SIGNATURE (continued)

\$230 PER PERSON++

— CHOICE OF ALL ENTRÉES + ONE VEGETARIAN —

Cumin & Coriander Crusted Chicken (GF-DF)

Cumin & Coriander Dry Cure, Spiced Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

— OR —

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Yucca & Broccolini Summer Hash, Coconut Mustard Sauce

— OR —

California Cut Striploin Steak (GF)

Local Pasture Raised, Roasted Carrots & Broccolini, Garlic Mashed Potatoes, Chimichurri

— OR —

Stuffed Zucchini (GF-V-PB)

Tomato & Herb Rice, Spicy Tomato Coulis, Broccolini, Tahini Emulsion

— OR —

Roasted Pepper (GF-V-PB)

Chickpea & Vegetable Stuffing, Soffritto, Tender Herb Salad, Fine Oil Drizzle

— CHOICE OF ONE DESSERT —

Pecan Chocolate Tart

Rich & Decadent, Buttery Crust, Sweet Vanilla Cream Toasted Pecan Dust

— OR —

Classic Baked Cheesecake

Seasonal Fruit Compote, Honey Graham Crust, Rich Chocolate Anglaise

— OR —

Day & Night Chocolate Bomb (GF-V)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

— OR —

Sorbet & Berries (GF+PB)

Raspberry Sorbet, Macerated Local Berries, Torn Mint



Wedding Packages

FOUNDRY SIGNATURE (continued)

\$230 PER PERSON++

— CHOICE OF ONE CHEF-PRESENTED —

Hawaiian Poke

Hand-Chopped Sustainable Tuna or Salmon
Brown Rice, Edamame, Crispy Shallots,
Wakame, Sesame, Dark Soy Glaze

— OR —

Oysters (GF)

Canada's Selection, Assorted Mignonette,
House-Made Hot Sauce, Fresh Horseradish

— OR —

Street Style Hakka

Hakka Fried Rice or Traditional Egg Noodles,
Chili Chicken or Chicken Manchurian

— OR —

Jerk Chicken (GF)

Marinated & Roasted Thigh Meat, Black-Eye
Peas, Mango Salsa, Plantain Chip

— OR —

Vegetarian Dosa (PB+GF)

Rich Rice Crêpe, Spiced Mustard Potato,
Coconut & Peanut Chutney, Lentil Broth

— OR —

Classic Risotto (GF)

Toasted Arborio Rice, Fungi Purée,
Tame & Wild Mushrooms,
Truffle Essence, Porcini Cream

— OR —

Strawberry Lollipops (GF)

Dark Chocolate Dipped, Toasted Grated
Coconut, Roasted Peanuts, Caramel Crunch

— CHOICE OF ONE LATE NIGHT —

Mezze Table

Dina's Hummus, Tzatziki, Baba Ganoush,
Tapenade, Marinated Feta,
Assorted Pickles & Breads

— OR —

Classic Beef Sliders

Shaved White Onion, Aged Cheddar,
Special Burger Sauce

— OR —

Fried Chicken Sandwich

Herb & Panko Breading, Basil,
Tomato Concasse, Fresh Mozzarella

— OR —

The Harvest Table

Assortment of Artisanal Meats & Cheeses,
Marinated Vegetables, Olives, Flatbreads

— OR —

Stone Baked Pizza

Focaccia Style Dough, Fresh Tomato Purée,
Seasonal Garnish

— OR —

Poutine (GF)

Crispy Russet Fries, Local Cheese Curds,
Farm Herbs, Quebec Gravy

— OR —

Crispy Cod Taco

Avocado Crema, Bistard Tomato Salsa,
Crunchy Cabbage Slaw



Wedding Packages

UPGRADES

Dinner Menu Upgrade – Beef Tenderloin Entrée – \$25 per person

Local Pasture Raised, Wild & Tame Mushroom Ragout, Truffle Potato Mousseline,
Glazed Heirloom Carrots, Rich Red Wine Jus

Open Premium Bar During Dinner – \$15 per person

Upgrade to Deluxe Open Bar for Evening – \$15 per person

Grey Goose, Hendrick's Gin, Appleton Rum, Johnnie Walker Black, Hennessy

Upgraded Wine Selection – Ask your Sales Coordinator

Signature Cocktail for Evening – \$8 per person

Sparkling Wine Toast – \$9 per person

Sparkling Wine for Bar – \$7 per person

Sparkling for Toast and Bar Rail – \$12 per person

WELCOME BEVVIES & BITES

Add to your suite, serves 6–8 people

CRUDITÉS – \$50

Seasonal Market Vegetables, Warm Homemade Pita, Hummus, Dips

ASSORTED BRUNCH PASTRIES – \$50

Pain au Chocolat, Croissants, Muffins, Fruit Danishes

MEATS & CHEESES – \$70

Chef's Choice of Sliced Meats & Cheeses, Pickled Vegetables, Chutney, Artisanal Breads

TRAY OF SANDWICHES – \$75

Chef's Assortment of Gourmet Handmade Meat & Vegetarian Tea Sandwiches

SEASONAL FRUIT & BERRIES – \$45

Chef's Selection of Seasonal Fruit & Berries

MIMOSA BAR – \$65

Bottle of Premium VQA House Sparkling Wine, Canister of Orange Juice, Garnish

BOTTLE OF BUBBLY – \$48

Premium VQA House Sparkling Wine



Frequently Asked Questions

Is the Square public?

Gaslight Square is a dynamic public space that hosts a diverse array of events throughout the year, creating a lively atmosphere that fosters connection and creativity. From captivating live music performances to vibrant art installations, the Square is a dedicated showcase for talent and actively seeks artists, providing a platform for them to shine. More than just a space for entertainment, it is a space where our community is celebrated with each event.

Can I close the Square for my event?

No. The square is public and managed by an external events company. It cannot be closed for events booked within Tapestry Hall.

How many guests does your space accommodate?

The Grand Hall can accommodate up to 600 guests for a seated meal, or up to 900 for a cocktail style event. It is also breathtaking for more intimate events and often houses events between the 100 and 250 guest count.

The Tap Room can accommodate up to 120 guests for a seated meal, or up to 200 guests for a cocktail style event.

Please note that both event spaces have their own private washrooms and are fully accessible.

Do you have multiple events happening at one time in the District?

The Gaslight District is a flourishing, vibrant hub of activity. Multiple events happen within District walls on a daily basis. You can expect programming to take place across the property at Grand Hall, the Tap Room, Gaslight Square and within the restaurants.

What time do we gain access to our space?

On Friday, Saturday or Sunday you can access your room starting at 10 AM (unless we have discussed additional time with you). Monday through Thursday venue timing will be outlined in your contract. All timing for venue access will be outlined in your contract, so you can always refer to it there.

What time do we need to pack up by?

Our team will handle the venue cleanup (tables, chairs, linens etc.) after your night has wrapped up. We just ask that you take any décor and belongings with you and vacate by 2 AM. Unfortunately, we do not have the room to store large-scale props and other items within our venue for you.

What items are permitted?

Tapestry Hall allows the following items to be brought in: real candles (flame must be protected and not exposed), specialty rentals (such as: linens, cutlery, chairs, harvest tables), live musicians (we love a great party!).

What items are not allowed?

Tapestry Hall does not allow tacking, nailing (or any other items that would mark our venue), fog machines, confetti, rose petals and unprotected flames. Please note that we don't allow guests to dance in their bare feet. This is due to guest safety.

Can I bring my own food and alcohol?

We do not allow any external food and beverage to be brought into Tapestry Hall, as per AGCO and responsible food handling policies. Please note that we do make concessions for: unopened guest favours, specialty cakes, cupcakes and cake pops, as approved by your sales consultant.

Is there a charge to book?

There is no room rental fee required to reserve the space from Sunday to Thursday, provided that the minimum food and beverage spend is met. Should you not meet the minimum food and beverage spend (prior to taxes and service fees), the difference will be added as a room rental fee. The Grand Hall has a \$5000 room rental fee, and The Tap Room has a \$2500 room rental fee for events happening from Friday–Saturday.

How far in advance do I need to book?

All bookings are made through our events team and are based on availability. Final details, including final guest count, menu and beverage selection are confirmed thirty (30) days prior to an event. We recommend booking weddings and large-scale events at least one (1) year prior to the date and smaller events at least three (3) months prior to the date.

Is there parking available?

There is free parking available throughout the property and also in nearby parking lots. Your sales coordinate will gladly provide you with a detailed parking map.



Frequently Asked Questions

What audio visual services are provided?

Our amazing technicians at Tapestry Hall are happy to help in any way they can. Both the Tap Room and Tapestry Hall come with two (2), sixty-five (65) inch TV screens on mobile stands and access to a microphone. Tapestry Hall events also include the use of our built-in twenty (20) foot video wall. While we do have an in-house sound system in both spaces, a tech fee of \$500 (half day) or \$750 (full day) will apply for use of our internal systems. Our in-house production company will happily work with you on any additional necessary equipment you may need to bring in. Alternately, we are happy to have you source a production company externally, should you wish to do that, however, one in-house technician will be required to work with all externally sourced companies.

How are payments made?

We accept cash, certified cheque, bank draft or major credit card; provided, however, if payment of any fees is made by major credit card, a 3.5% or 4% processing fee shall be charged to customer. If payment of any Fees is made by cheque(s), the cheque(s) shall be payable to Gaslight Events Company Inc. Payment schedules are as follows: 25% Deposit due upon signing, 50% deposit is required 6 months before the event date — refer to your contract for the exact due date. 100% of remaining balance is due 1 month prior to the event date. Additional charges incurred on the day of need to be paid directly following the end of your event.

How soon do you need to know our guest count?

Final guest counts are required fourteen (14) days prior to your event. Final charges will be based on your guaranteed guest count or your final guest count, whichever is greater.

Is there a cancellation fee?

Cancellation at any time by the customer shall result in the forfeiture of the 25% deposit fee. If the customer cancels the event within 6 months (6) months of the event date, Gaslight shall be entitled to retain all fees collected to this point, and collect an additional 35% of all invoiced fees. Should a cancellation happen within sixty (60) days of the event date, Gaslight shall be entitled to collect 100% of the total invoiced amount.

Is your venue accessible?

Yes. We are a fully accessible venue.

Are there overnight accommodations on the premise?

We have an amazing relationship with The Laundry Rooms, a boutique hotel found right here at The Gaslight District! They offer private one and two-bedroom suites. Your sales associate will be happy to coordinate an introduction to them for you.

How many guests should I plan to seat at each table?

Our round tables comfortably seat 10 guests per table.
Rectangular tables seat 8 per table.

Am I allowed to have custom dinner menus made off-site?

Yes, you're more than welcome to have custom-designed menus created. We do require a copy to review and approve before going to print please.

WEDDINGS

What is the difference between a venue coordinator, concierge, Maitre D' and a wedding planner?

A Venue Coordinator works for — you guessed it — the venue! They assist with such details as: food and beverage options, floor plan requirements (tables, chair and linens), arranging your menu tasting and scheduling your rehearsal. Once you book, your coordinator will reach out to you to set a 6 month meeting (6 months before your wedding) to start going over your venue details.

Your concierge is also from Tapestry Hall. They are in charge of looking after you once you arrive at the venue on the day of your wedding and can assist you with getting you coffee or water, greeting your vendors, etc. You will meet your concierge at your wedding rehearsal.

A wedding planner is an externally sourced vendor (you'd be responsible for hiring them). They would work on your behalf to plan your details, do your setup, pack up your items at the end of your wedding etc., depending on what you have discussed with them.

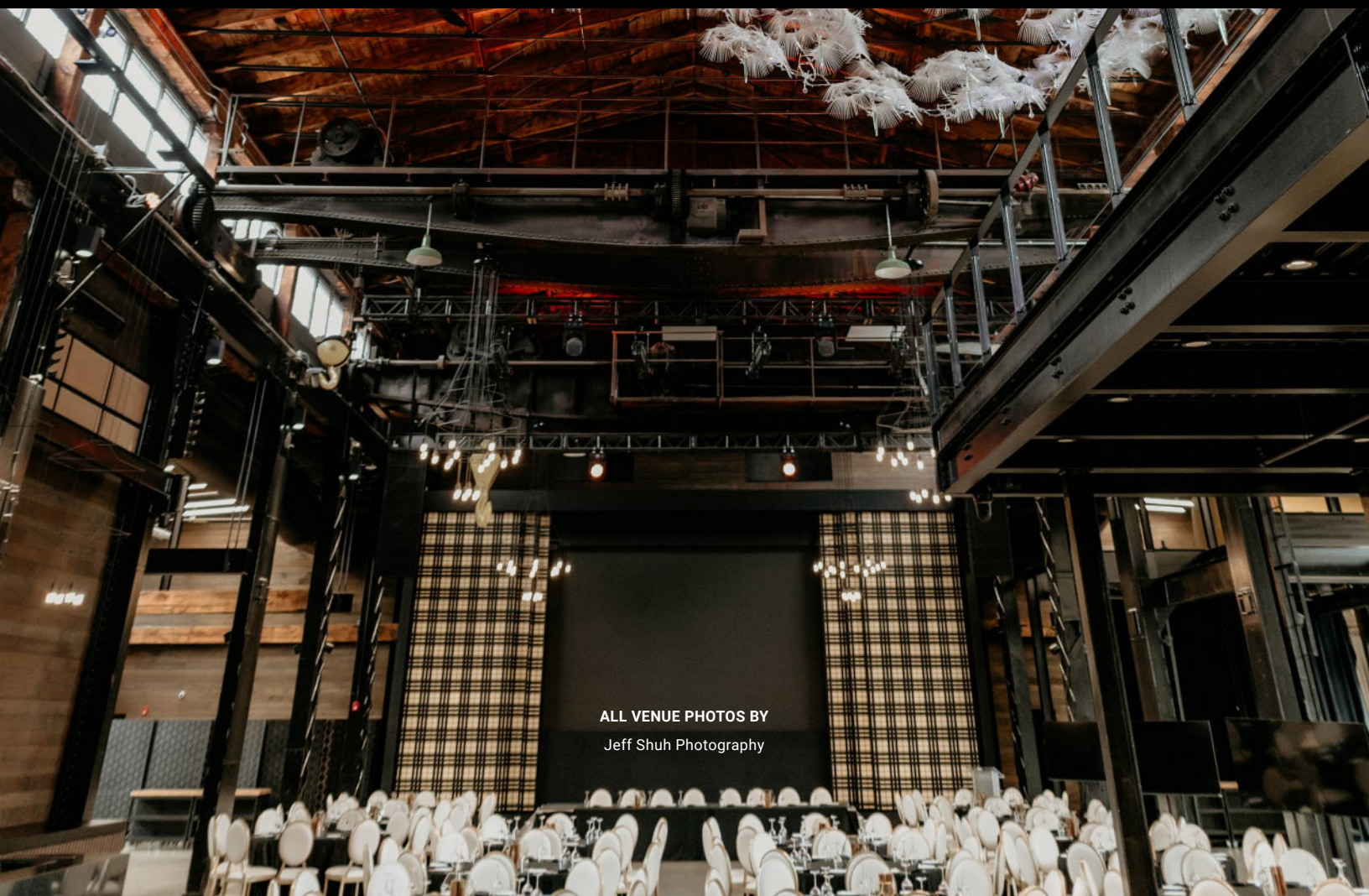
We're thinking of heading offsite to do some photos nearby; do you have recommendations for around town?

Our proximity to the Grand River and Mill Race park are huge advantages! The serene sculpture garden and scenic downtown core are also just a few steps away. Don't forget that the bustling Gaslight District will also offer opportunities to bolster your gallery of images. There are tons of unique spots for photography on site!





www.tapestryhall.ca
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ALL VENUE PHOTOS BY
Jeff Shuh Photography