

THE
STORYS
BUILDING

STORYSEVENTS

STORYS is located in the heart of Downtown Toronto's Entertainment District.

This 170 year old classic brick and beam building maintains the integrity of its original heritage while gently exploring elements of progressive design to create an eclectic interpretation of modern Toronto.

It boasts over 14,000 square feet of versatile event space over multiple floors; perfect for all occasions.

STORYS BUILDING is the ideal space for events

of any scale. With comprehensive event and

production staffing, full catering and AV consulting

available.

Creating your own Storys is that simple.



TIFF CELEBRITIES

AL PACINO KRISTIN WIIG WILL FERRELL ETHAN HAWKE JUSTIN LONG BILL MURRAY NAOMI WATTS MELISSA MCCARTHY HARVEY WEINSTEIN HOLLY HUNTER KEVIN SMITH HALEY JOEL OSMENT GENESIS RODRIGUEZ RICHARD GERE JENA MALONE ANNA KENDRICK JOSH HUTCHERSON BENICIO DEL TORO RYAN REYNOLDS KYRA SEDGWICK GREG GERWIG SIMON PEGG TERESA PALMER NICK KROLL ROSS KATZ BOBBY CANNAVALE SALMA HAYEK FELICITY JONES EDDIE REDMAYNE JAKE GYLLENHAAL RENE RUSSO CHRIS EVANS JENNIFER CONNELLY PAUL BETTANY ANTHONY MACKIE CHLOE MORETZ SAM ROCKWELL LYNN SHELTON KEIRA KNIGHTLEY ALLEN LEECH BENEDICT CUMBERBATCH JEREMY JORDAN KATE BECKINSALE GRETA GERWIG MICHAEL DOUGLAS JEREMY IRVINE KATE BOSWORTH ROSE BYRNE BOBBY CANNAVALE JON STEWART GAIL GARCIA BERNAL JESSICA CHASTAIN GEMMA ARTERTON ADAM DRIVER COREY STOLL ABIGAIL SPENCER KATHRYN HAHN CONNIE BRITTON MILES TELLER J.K. SIMMONS JAKE ABEL JOHN CUSACK ELIZABETH BANKS NIKOLAJ COSTER-WALDAU DAX SHEPARD VERA FARMIGA ANDREW GARFIELD MICHAEL SHANNON SIR BEN KINGSLEY SCOTT SPEEDMAN PATRICIA CLARKSON BEN SCHNETZER NATE PARKE LUKE HEMSWORTH JOSH CHARLES JANE LEVY ALEX RUSSELL XAVIER DOLAN CLIVE OWEN YVONNE STRAHOVSKI JASON STATHAM JUSTIN BARTHA SELMA BLAIR DAVE MATTHEWS COLIN FARRELL DAVID ROCCO WOODY HARRELSON CHRISTOPHER WALKEN JULIANNE MOORE EDWARD BURNS ADRIAN GRENIER GREG KINNEAR PATRICK SCHWARZENEGGER LOGAN LERMAN DENNIS QUaid ZAC EFRON RAY LIOTTA AVI LERNER GERARD BUTLER STEPHEN DORFF JUNO TEMPLE TONI COLLETTE MATT DILLON KEANU REEVES KURT RUSSELL JAY BARUCHEL DANIEL RADCLIFFE

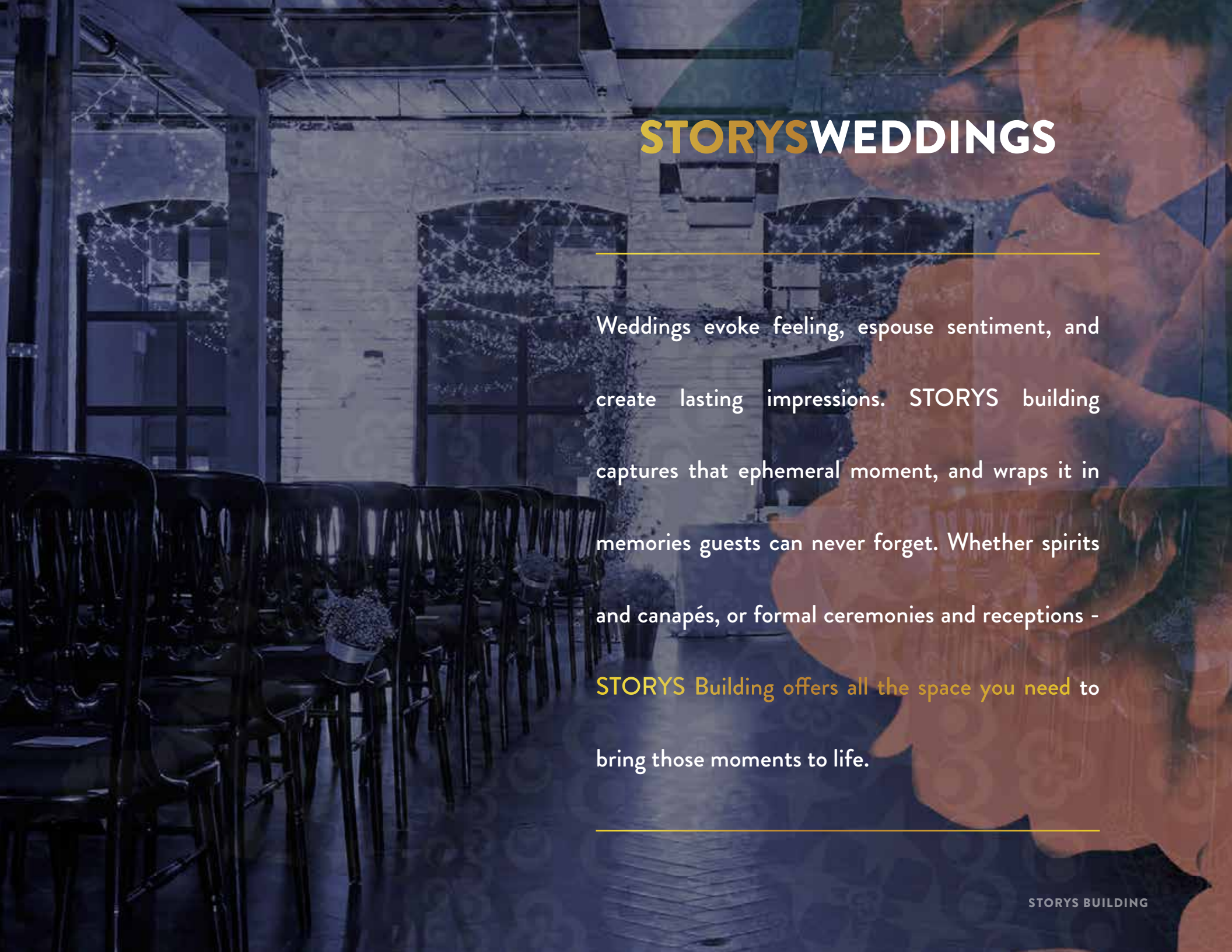
tiff. toronto
international
film festival®

HOSPITALITY PARTNER 2014

STORYSCORPORATE

There is one moment, only one chance to captivate an audience. Once won, keeping them engaged is key. STORYS Building affords the space, freedom and flexibility to design unique guest experiences at every turn. Create uncanny branding opportunities, and deliver superior exposure for clients.

STORYS Building ensures your audience is your own.



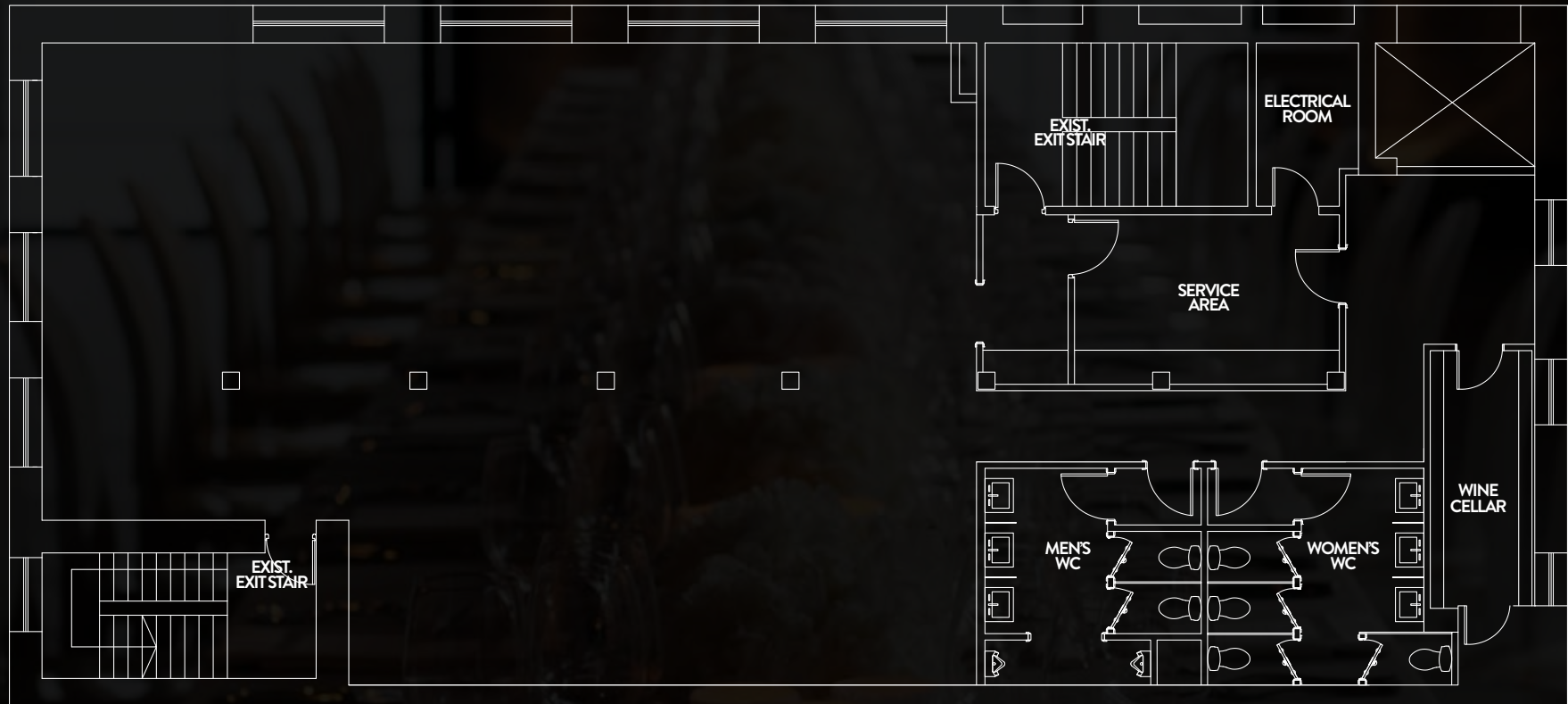
STORYSWEDDINGS

Weddings evoke feeling, espouse sentiment, and create lasting impressions. STORYS building captures that ephemeral moment, and wraps it in memories guests can never forget. Whether spirits and canapés, or formal ceremonies and receptions - STORYS Building offers all the space you need to bring those moments to life.

LAYOUT SECOND FLOOR



LAYOUT THIRD FLOOR





MENU

HOT CANAPÉS

CARILLERA

EMPANADA

Spanish Empanada
+ Braised Oxtail

SCOTCH EGG

Tomato Jam + Truffle

WESLODGE BURGER

Smoked Cheddar + Dill Aioli

CROQUETAS POLLO

Chicken Croquettes + Aioli

CROQUETAS JAMÓN

Serrano Ham Croquette + Aioli

BACON WRAPPED

DATES

Manchego Cheese
+ Guindilla Pepper
+ Sherry Reduction

BIKINI

Spanish Grilled Cheese
+ Brava Sauce + Serrano Ham

STUFFED QUEEN

OLIVE

Chorizo + Herb Crumb

SAFFRON ARANCINI

Truffle + Cheese
+ Smoked Tomato

BRIK PASTRY

SPRINGROLL

Chanterelle Mushrooms
+ Mozzarella Cheese

TEMPURA SHRIMP

Korean Chilli Aioli

VOL AU VENT

Kimchi + Beef Cheek



COLD CANAPÉS

FRESH OYSTER

Pickle Brine + Horseradish

LOBSTER ROLL

Avocado + Spicy Aioli

CORN TACO

Frijoles Negros + Avocado
+ Crema

PAN CON TOMATE

Jamón Serrano

SUSHI PIZZA

Tuna + Wasabi + Ponzu
+ Pickled Daikon

BEEF CARPACCIO

Air Bread + Parmesan Cheese
+ Mustard Fruit

STEAK TARTARE

Chili + Mint + Labneh + Cone

SEA BASS CEVICHE

Yuzu + Taro Crisp

SPICED ASH

HAMACHI

Lime + Coconut

NORI CONE

Tuna Tartare + Spicy Aioli



DESSERT CANAPES

JALAPEÑO POPSICLE

Corn Crunch + Lime

PAN CON CHOCOLATE

Grissini + Seasalt

CHURROS

Dulce De Leche

MINI ICE CREAM CONES

Selection Of House Flavors

DONUT HOLE

Nutella Pastry Cream
+ Lemon Pastry Cream

CHEESE CAKE LOLLIPOP

Crispy Chocolate
+ Salted Caramel

ICE CREAM COOKIE

Chocolate Chip
+ Cider Caramel Ice Cream

DULCE DE LECHE SQUARES

Crème Fraîche + Chocolate

COURSE 1

HAMACHI CEVICHE

Yuzu + Cucumber + Apple
+ Radish

ROASTED CANDY CANE BEET SALAD

Upland Cress + Sherry
Vinaigrette + Pine Nut Brittle
+ Local Goat's Curd

JERUSALEM ARTICHOKE

Baby Arugula + Pickled Carrots
+ Parmesan
+ Limoncello Vinaigrette

SEARED ATLANTIC SCALLOPS

Lentils + Caper Vinaigrette
+ Sherry Reduction
+ Herb Crumb

TOMATO BUFFALO SALAD VINCOTTO

+ Heirloom Tomato
+ Sherry Vinaigrette
+ Upland Cress + Pumpkin Seed

PEAR SALAD

Blue Cheese + Port Dressing
+ Candy Walnuts
+ Baby Oak Lettuce

RAVIOLI RICOTTA

Truffle + San Marzano Tomato
+ Reggiano Cheese

SMOKED TROUT

Fingerling Potatoes + Radish
+ Grainy Mustard Dressing
+ Frisée + Horseradish

BEEF CARPACCIO

Potato Hay + Reggiano Cheese
+ Mustard Seeds + Arugula





COURSE 2

BEEF TENDERLOIN

Fregola + Sweet Onion Butter
+ Seasonal Mushroom + Jus

BRAISED SHORT RIBS

Jerusalem Artichoke Purée
+ Mustard Cabbage
+ Fingerling Potato
+ Potato Hay + Jus

WESLODGE BURGER

Wild Mushrooms
+ Smoked Cheddar + Dill Aioli
+ House Fries

BISON RIBEYE

Juniper Rub
+ Green Olive Tabouli
+ Fingerling Potato

BLACK COD

Miso + Charred Corn Succotash
+ Sesame Asparagus

HALIBUT

Potato Latke + Tomato Nage
+ Broccoli + Sofrito

HOUSE ROLLED POTATO GNOCCHI

Fava Beans + Green Peas

+ Grilled Radicchio + Goat Curd
+ Herbs

USDA STRIP LOIN

Herbed Potato Wedges
+ Green Beans
+ Caramelized Onion + Jus

CHICKEN BREAST

Herbed Spätzle + Brussel Leaves
+ Forest Mushrooms

PICKEREL

Confit Potato & Fennel
+ Lemon Dressing + Asparagus

RISOTTO FOREST MUSHROOM

Australian Black Truffle
+ Parmesan Cheese

RICOTTA DUMPLINGS

Shakshouka Sauce + Broccolini
+ Parmigiano-Reggiano



COURSE 3

COFFEE CHOCOLATE BRULÉE

Honeycomb Wafer
+ Chocolate Radish

CHOCOLATE FONDANT CRÈME

Fraîche Ice Cream

BANANA TARTE TATIN

Honey Praline Ice Cream
+ Pistachio Frangipane

CITRUS TART

Chantilly Crème Coffee Ice
Cream

CHOCOLATE PUDDING

Olive Oil + Sea Salt

YOGURT MOUSSE

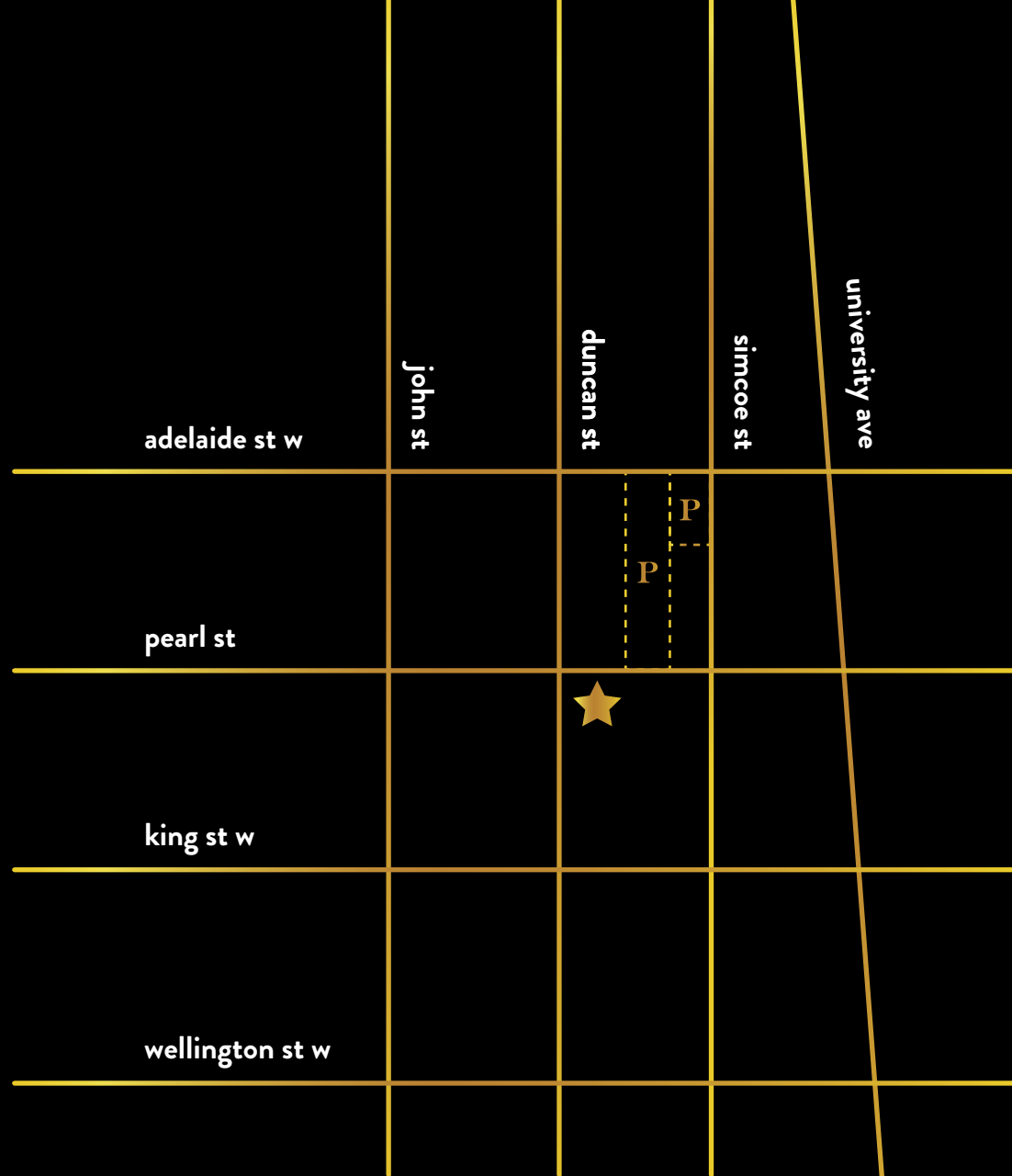
Pistachio Cake
+ Orange Blossom
+ Pomegranate + Flower Jam

LEMON SEMIFREDDO

Bee Pollen + Spanish Honey
+ Italian Meringue
+ Pineapple Foam

CHEESE OF THE DAY

Quince + Dry Muscatel
+ Honey Comb
+ Lavash Cracker



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416.367.5151

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