

SPACE@COUPE-MAG.COM + 416.469.9656



COUPE SPACE

EVENT GALLERY, DESIGN GARAGE
OVER 2,000 SQUARE FEET OF INNOVATIVE SPACE FOR ARTISTS AND ENTERTAINMENT
WWW.COUPE-MAG.COM
998 QUEEN STREET EAST, TORONTO, CANADA, M4M 1K1

THE EVENT VENUE

COUPE SPACE is an innovative new event space on Queen East- perfect for cocktail parties, art/design/photography/music events, weddings, corporate events, dinners, media launches, wrap parties, personal celebrations, meetings, galas, holiday parties, film and photo shoots, book launches, food and wine events, fundraisers, and more.

THE SPACE

COUPE SPACE is a versatile venue with two joined spaces- the intimate **Coupe Lounge** and the lofty **Coupe Gallery**- perfect for any size of special event from small, medium to large. The entire space can accommodate up to 175 guests for a stand-up party and up to 110 guests for a sit-down dinner.

Coupe Lounge is a cozy and eclectic 850 square feet, 2-level space with huge glass windows looking out onto Queen Street, large wood bar, dark walnut floors, lounge area with seating, and sleek open kitchen. 10-75 guests stand-up. 10-40 sit-down.

Coupe Gallery is over 950 square feet of all-white urban loft space featuring 20-foot high ceilings, satellite bar, industrial-chic lighting, restored 100-year-old cedar table, dark wood benches and outdoor option. 20-100 people stand-up. 20-70 people sit-down.

THE EXTRAS

COUPE SPACE can handle all the extras like menu, beverages, rentals, staffing, flowers, décor, invitation design, e-vites, marketing material, event souvenirs, palm readers, mini-spa treatments, and more. Plenty of free street parking after 6pm.

We also arrange customized **Corporate and Private Tasting Club Events** for 10-100 people with our team of food and drink experts- ask us about it.

THE MENU

COUPE SPACE EVENT MENU is delicious and sustainable party food. Here's a taste:

Hors d'oeuvres

St. Augur cheese with plum and wildflower honey on almondina crisps
Juniper-crust bison with blackberry compote and frisée on toasted ficelle
Ontario smoked trout with wasabi pea purée on black sesame crisps

Grazing Platters

Organic Chinook Cured Salmon / Artisan Cheese / Charcuterie / Spanish Tapas

Sit-Down Feasts

Rustic Mediterranean / Old School BBQ / Silk Road

Tasting Club Stations

Oysters / Hot Sauce / Maple Syrup / Cheese / Olive Oil / Charcuterie / Chocolate / Honey
Wine / Port / Sherry / Beer / Sake with Toronto's top chefs, sommeliers and food experts.

Or arrange your own menu with a Coupe Space preferred caterer.

For more info and pricing contact:

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