

BLOCK

BY ALLIED

IN PARTNERSHIP WITH

THE
SOCIAL
CATERING & CO



WELCOME TO BLOCK BY ALLIED

Located at the bustling corner of 460 King Street West in downtown Toronto, Block by Allied is a versatile, modern event venue designed to host everything from private dinners and cocktail receptions to corporate product launches and cultural showcases.

Our indoor and outdoor spaces can be tailored to your event’s unique needs, offering full-service amenities, state of the art AV systems, a professional support team, and customizable room and menu options from our in-house catering team.



460 King Street West's southern facade

ABOUT

THE SOCIAL CATERING CO.

Passionate about events, we offer personalized menu planning, featuring diverse dishes tailored to your event’s style, including French, Italian, and BBQ flavours. Our chefs focus on quality and variety, ensuring a memorable dining experience for you and your guests.

Our event design and management services encompass complete planning, from bespoke design to thorough logistical execution. We handle specialized decor, comprehensive event coordination, event staff sourcing and efficient operational management. We provide comprehensive services, ensuring seamless coordination from start to finish.

The Social Catering Co. is the exclusive caterer for Block by Allied, however we are partnered with kosher and halal caterers. We have a list of trusted suppliers for all event needs at Block by Allied.



Event Spaces



THE GRAND HALL

Featuring floor-to-ceiling windows and original brick, this gorgeous historic space transforms into a modern event venue

STANDING CAPACITY 120

SEATED CAPACITY 80

- A/V INCLUDES**
- 11’ x 5’ screen & projector with ClickShare Technology
 - Speakers with Bluetooth connection
 - Direct XLR plug in for DJ
 - Wireless Mic



THE COURTYARD

Weather permitting – Grand Hall is inclement weather back up. Combined with The Grand Hall, this event space can accomodate up to 370 guests.

STANDING CAPACITY 250

SEATED CAPACITY 120

- A/V INCLUDES**
- State of the art speakers with Bluetooth connection
 - Direct XLR plug in for DJ
 - Wireless Mic

BOOKING DETAILS

\$2500 Venue fee (day or night) | 8% Landmark fee calculated on Food and Beverage totals | Plus applicable food, beverage, labour and rental costs | Minimum food spend will apply

THE GALLERY

The perfect backdrop for an unforgettable event! Formerly the second and third level of the Spadina Hotel, the Gallery features cathedral ceilings with exposed vaulted beams and full walls of floor-to ceiling windows.

STANDING CAPACITY 90

SEATED CAPACITY 50

- A/V INCLUDES**
- 7’ x 12.25’ TV Wall with ClickShare technology
 - State of the art speakers with Bluetooth connection
 - Direct XLR plug in for DJ
 - Wireless Mic



BOOKING DETAILS

\$900 Venue fee (day or night) | 8% Landmark fee calculated on Food and Beverage totals | Plus applicable food, beverage, labour and rental costs | Minimum food spend will apply

THE SPADINA ROOM

Original brick, wooden beams and lots of natural light make for an intimate and functional space featuring two recessed rooms behind the main presentation wall – perfect for breakout meetings or bride and groom suites.

STANDING CAPACITY 70

SEATED CAPACITY 40

- A/V INCLUDES**
- 2 x 76” TVs in main room
 - 1 x 50” flatscreen TV in each breakout room



BOOKING DETAILS

\$600 Venue fee (day or night) | 8% Landmark fee calculated on Food and Beverage totals | Plus applicable food, beverage, labour and rental costs | Minimum food spend will apply

Event Menus

**PLATTERS &
FOOD STATIONS**

CHARCUTERIE PLATTER

Served with a selection of Salumi, Cheese, Olives, Focaccia, Savoury Pepper Spread, Crackers and Crostini

MEZZE PLATTER

Selection of Vegan Dips, Pita, Marinated Feta, Vegetables, Marinated Olives

DESSERT PLATTERS/STATIONS

Bakery

Espresso Brownie Bites
Chocolate Chip Cookies

Classic

An Assortment of Freshly Baked Chocolate Chip Cookies, Mini Cheese Cake Bites, Carrot Cake Bites with Cream Cheese Icing

Patisserie

Mini Lemon Tartlet with Berries
Dark Chocolate Gateau Bites with Candied Orange
Petite Chocolate or Lemon Mousse

Ultimate

Homestyle Carrot Cake Bites
New York Cheesecake Morsels
Tiramisu
Cannoli
Panna Cotta
Sticky Toffee Pudding
Classic Coffee Station:
Tea
Coffee
Assortment of Cookies
Fruit Platter



INTERACTIVE
CHEF STATIONS

Minimum 50 Guests

SPEDUCCI STATION (COURTYARD ONLY)

Lamb - Mint, Sumac Yogurt

Pork - Honey Bomba Glaze

Beef - Salsa Verde

Chicken - Lemon Caper Butter Piccata Sauce

CARVING STATIONS (CHOOSE ONE)

Roast Beef Station

Potato Pavé, Horseradish Jus, Glazed Carrots

English Roast Station

Pomme Puree, Yorkshire Pudding, Brussels, Gravy

Smoked Brisket Station

Freshly Sliced Beef Brisket, Slaw, Beans, Pickles

Pit Master Station

Freshly Sliced Brisket and St. Louis Style Pork Ribs

Slaw, Pit Beans, Pickles

Seafood Station

Freshly Shucked Oyster Station

Choice of East Coast & West Coast Oysters

Assortment of Mignonettes and Hot Sauces, Accompanied with Horseradish, Fresh Lemon

Poached Shrimp with Housemade Cocktail Sauce and Fresh Lemon

House-Cured Gravlax

Roasted Garlic & Lemon or Dill & Caper Whipped Cream Cheese Served with Garlic Costini,

Fresh Lemon, Pickled Red Onion, Capers



CORPORATE
BREAKFAST PACKAGES

CORPORATE BREAKFAST 1

Continental

Selection of Pastries, Blueberry Lemon Muffins, Carrot Loaf
Bagel Platter with Lox, Cream Cheese, Pickled Red Onions, Capers, Lemon and Dill
Fruit, Yogurt and Granola Parfait (V)(GF)
Coffee & Tea

CORPORATE BREAKFAST 2

Continental

Selection of Pastries, Blueberry Lemon Muffins, Carrot Loaf
Bagel Platter with Lox, Cream Cheese, Pickled Red Onions, Capers, Lemon and Dill
Fruit, Yogurt and Granola Parfait (V)(GF)
Fruit and Berry Skewers

Hot

Warm Frittata with Roasted Cherry Tomatoes and Goat’s Cheese
Vegan Chickpea Frittata with Mixed Vegetables(VEGAN)
Herbed Breakfast Potatoes
Maple Bread Pudding Bites with Cinnamon Sugar Dust
Coffee, Tea & Juice



CORPORATE
LUNCH PACKAGES

LUNCH BUFFET OPTION 1

Selection of Sandwiches and Wraps (Choose Three)

- Sesame Chicken Wrap (Chicken, Mayo, Sesame Oil, Ginger, Garlic, Cilantro, Parsley, Arugula, Carrot on Tortilla (DF))
- The Carbon Bar Pastrami (Gruyere, Grainy Mustard Mayo, Pickles, Rye Bread)
- The Carbon Bar Turkey Club (Double Smoked Bacon, Gruyere, Lettuce, South Carolina Mustard Mayo, Baguette)
- Brisket Philly Cheese Steak(Sauteéd Peppers, Onions, Espresso BBQ Sauce, White Cheddar)

- Pulled Pork (Sweet & Spicy Sauce, Pickles, Slaw, Brioche Bun)
- Chimichurri Beef (Red Pepper, Balsamic Vinegar, Mixed greens, Parsley, Garlic, Oregano, Vinegar, Cilantro, Oil, Mayo on Focaccia (DF))
- Cured Salmon with Dill Cream Cheese Spirals (Salmon, Dill, Lemon, Capers, Parsley, Pickled Onion, Cream Cheese, Spinach on Tortilla)
- Hummus with Roasted Vegetables (Romaine, Balsamic Glaze (VEGAN))

Salad (Choose One)

- Harissa Roasted Cauliflower (Chickpeas, Red Onion, Mint Cilantro Dressing)
- Grilled Romaine Caesar (White Anchovies, Garlic Crouton, Pickled Red onions, Parmigiano Reggiano)
- Homestyle Coleslaw
- Chef’s Garden Salad (Heritage Blend, Tomatoes, Cherry Tomatoes, Pickled Red Onions, Red Wine Vinaigrette)



LUNCH BUFFET OPTION 2

Hot

- Penne al Forno (Bolognese, Pecorino and Smoked Mozzarella)
- Vegan Penne (Vegan Lentil Bolognese)
- Lemon Chicken Piccata
- Roasted Vegetable Platter

Salads

- Mixed Greens with Lemon Vinaigrette (VEGAN)
- Caesar Salad with Focaccia Croutons
- Chickpea, Quinoa and Cherry Tomatoes with Feta and Dill

Dessert

- Mini Tiramisu Cups
- Assorted Cookies
- Fruit and Berry Platter

LUNCH BUFFET OPTION 3

Platters (Choose One)

- Beef
Cold Smoked Beef Platter | Flank Steak with Chimichurri
- Pork
Pulled Pork, Martin Potato Rolls
- Chicken
Fried Chicken | Jerk Chicken Breast | Lemon Oregano Marinated Chicken Breast | Chicken Breast with Espresso BBQ Sauce | Miso Honey Marinated Chicken | Peruvian Marinated Chicken Breast, Green Sauce | Chimichurri Chicken Breast | Piri Piri Chicken Breast | Shawarma Chicken Breast

- Vegan
Cauliflower Steak with Chimichurri | Black Bean, Sweet Potato Empanada with Chimichurri | Spice-Rubbed Portobello Mushroom

Sides + Salads (Choose Two)

Sides

- Mac & Cheese
- Garlic Roast Potatoes (GF)
- Herb and Cheese Potato Cake
- Mash Potatoes (GF)
- Potato Gratin
- Roasted Vegetables (GF)
- Seasonal Vegetables

Sides Cont'd

- Dirty Rice
- Risotto Cake
- Cilantro Rice (GF)

Salads

- House Salad with Lemon Vinaigrette (GF, Vegan)
- Caesar Salad (GF)
- Arugula Salad, Shaved Parmigiana Reggiano, Lemon Vinaigrette (GF)
- Greek Salad, Barrel Feta, Black Olive Dressing (GF)
- Kale Salad, Maple Lemon Tahini Dressing (GF)
- House-Made Cole Slaw (GF)
- Pasta Salad with Roasted Vegetables and Lemon Herb Dressing
- Traditional Potato Salad (GF)
- Roasted Cauliflower and Chickpea Salad, Harissa Dressing

Dessert

- Cookie & Square Platter Assortment
- Chocolate Chip Cookies
- Espresso Brownie Bites
- Carrot Cake with Cream Cheese Frosting
- Vanilla Cheesecake Cups with Berry Compote

CORPORATE

DINNER BUFFET STATIONS

THE CARBON BAR SMOKIN BBQ BUFFET

Smoked Brisket, The Carbon Bar Espresso BBQ Sauce
Grilled Chicken, With Sweet & Spicy Sauce

Sides & Salads

Grilled Caesar Salad
Classic Potato Salad
Mac & Cheese

PASTA BUFFET (CHOOSE 3 PASTA OPTIONS)

11 Layer Lasagna
Béchamel, Bolognese, Four Cheese Blend Bolognese on Side

Rigatoni Pomodoro (V)
Pomodoro Sauce, Stracciatella, Basil

Mushroom Cavatelli (V)
Caramelized Leeks, Mushroom, Mascarpone, Pecorino

Butternut Agnolotti (V)
Brown Butter Sauce, Parmesan, Crispy Sage

Sides & Salads

Garlic Bread
Grilled Caesar Salad
House Salad (GF, Vegan)

Have something else in mind? Let us know!



BOOK YOUR NEXT EVENT TODAY

SCAN TO INQUIRE

