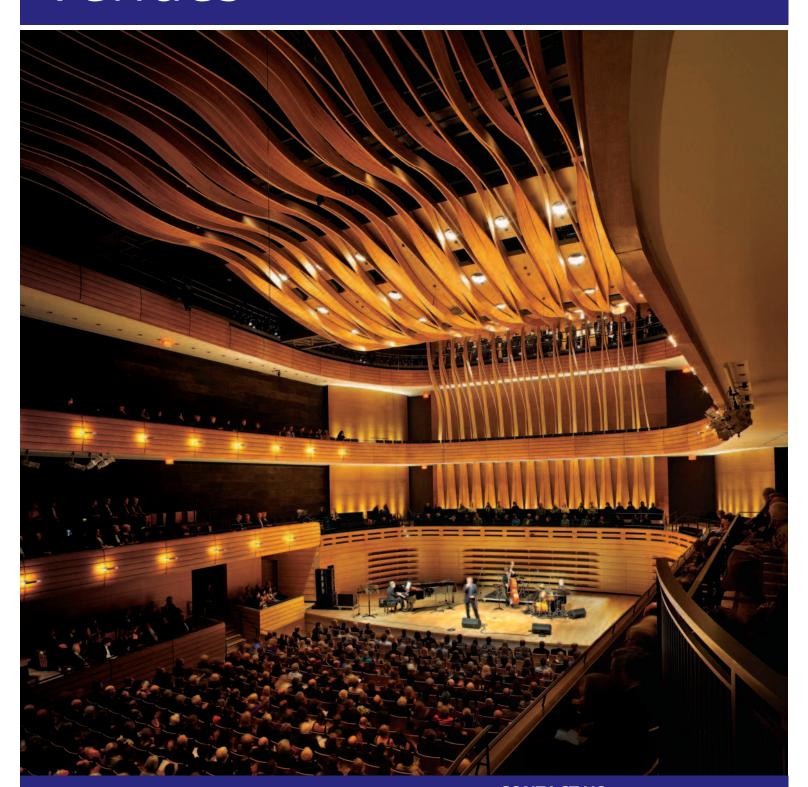
Extraordinary Venues

TELUS centre

for performance and learning



CONTACT US:



Welcome

Outstanding Performances and Events

Treat your audiences to an impressive experience in a stunning building.

The TELUS Centre is a jewel in the centre of the city. Through our music and arts programs, we have educated and inspired for over 125 years. Our commitment to excellence is reflected in every element of our event spaces, from the outstanding acoustic properties and stunning beauty of Koerner Hall to the lovely detailing in the historic building.

The Royal Conservatory opened the TELUS Centre for Performance and Learning in September 2009. Elegantly designed by KPMB Architects, the floor-to ceiling glass windows offer stunning views of downtown Toronto and Philosopher's Walk, and the stylish interior details of the new facility are all in perfect harmony with the renovated historic stone building, Ihnatowycz Hall.

Our experienced event planning and production team includes the topmost professionals in the field. We will work with you to custom-design your production. Every event is different, and we provide the service and attention to detail that will help you make your presentation perfect.

Koerner Hall:

Awards shows
Annual general meetings
Concerts
Comedy performances
Film screenings
Fundraising galas
Musical theatre
Speakers and lectures
Spoken word and storytelling

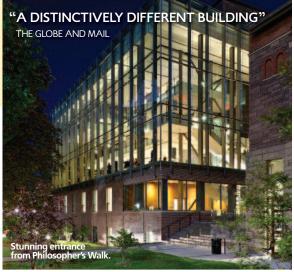
Leslie & Anna Dan Galleria:

Cocktail receptions
Dinner in the spectacular glass boardroom
Fundraising events
Private preperformance lectures
Weddings

Temerty Theatre:

Cabaret-style performances and events Fundraising events Meetings and conferences Multimedia talks and presentations VIP dinners

We look forward to welcoming you to our magnificent facilities at The TELUS Centre







CONTACT US:



Planning Your Presentation

Your event coordinator will work with you through every step of preparing for your performance or event at the TELUS Centre.



The first step is to meet for a venue tour and to discuss your event requirements, as well as your rehearsal and performance schedule and anticipated attendance numbers. This gives us a sense of your vision and goals for the event, so we can offer innovative ideas and appropriate suggestions.

Step 2 - Event Proposal

We use the information gathered in our tour and meeting to provide a proposal for your event. We ensure that you receive a clear and detailed estimate for your planning and budgeting purposes. You will have the opportunity to review the proposal, request additional items, shift the event schedule, and adjust equipment requirements.

At this time, we will confirm space availability for your preferred dates. We can also place a hold on a date for you. A hold in our calendar is not a confirmed event; if another group is interested in booking the held date, we will contact you. You have 48 hours to reply and confirm or release your hold on the space.

Step 3 – Event Confirmation

When you have chosen your event date and space, we use the event proposal as the basis to develop your event contract and affiliated materials. We send that material to you by email, and you have 14 days to review, sign, and return the material by mail, fax, or in person. A 50 percent nonrefundable deposit is required with the signed contract.

Step 4 - Event Planning

Once your event is confirmed and contracted, we work closely with you on all the preparations for your event at The TELUS Centre.

We look forward to working with you!







CONTACT US:



Facility Details

Koerner Hall

Koerner Hall is Toronto's intimate and acoustically superb 1,135-seat concert hall. Koerner Hall was designed in the tradition of Europe's great concert venues and built to provide an exquisite listening environment for all genres of music. With its intimate size, beautiful ceiling canopy of floating ribbons of wood, elegant interior ambience, excellent sight lines from every seat, and warm acoustics, Koerner Hall offers an unparalleled concert experience.

Koerner Hall:

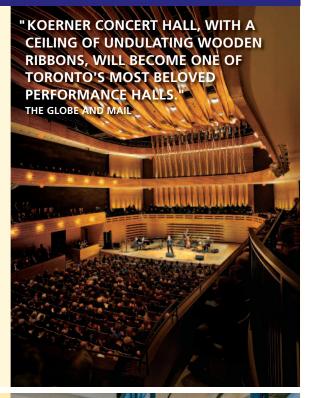
Awards shows Fundraising galas
Annual general meetings Film screenings
Concerts: jazz, pop, classical, Musical theatre
world music Speakers and lectures

Comedy performances Spoken word and storytelling

Koerner Hall Capacity

	THEATRE	RECEPTION	DINNER
Koerner Hall	1,135 seats	_	_

Technical Specifications: Koerner Hall features a sophisticated audio and lighting system. In addition, the in-house system can be supplemented to meet the specific needs of your event. Our Production Department will be happy to provide you with the current Technical Specification package.



Leslie & Anna Dan Galleria

With breathtaking views of Philosopher's Walk, the Royal Ontario Museum, and downtown Toronto, the spectacular Koerner Hall lobbies are some of Toronto's most beautiful and glamorous venues for a whole range of social, business, and academic events. In addition to the main lobby, there are two balcony lobbies that are visually and physically connected to the main lobby by a dramatic floating staircase. The three lobbies may be rented together for large receptions, or separately for intimate dinners.

Leslie & Anna Dan Galleria:

Cocktail receptions Dinner in Private preperformance lectures Fundraisi Weddings

Dinner in the spectacular glass boardroom Fundraising events

Leslie & Anna Dan Galleria Capacity

	THEATRE	RECEPTION	DINNER
Leslie & Anna Dan Galleria - Orchestra Level	_	400	150 (with dance floor 200 (without dance floor)
Leslie & Anna Dan Galleria - Lower Balcony Level	_	200	_
Leslie & Anna Dan Galleria - Upper Balcony Level	_	80	_



CONTACT US:



Facility Details

Atrium and the Michael and Sonja Koerner Early Instrument Collection

The Atrium is a bright, airy space on the ground level of the TELUS Centre. It is home to b'espresso bar and the Michael and Sonja Koerner Early Instrument Collection, which is displayed in specially designed, climate-controlled cases located along the promenade leading to Koerner Hall. This space is ideal for exclusive cocktail and dinner receptions, as a dramatic private entrance to events in Koerner Hall.

Atrium Capacity

	THEATRE	RECEPTION	DINNER	
Atrium	_	180	_	



Temerty Theatre

This multipurpose performance and rehearsal venue is perfect for dinners, presentations, and informal performances with a bar in the room. Large windows let in natural light, and the space includes acoustic curtains to allow for complete acoustic customization.

Temerty Theatre:

Cabaret-style performances and events

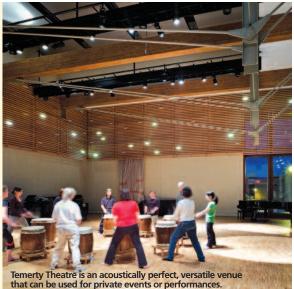
Multimedia talks and presentations

VIP dinners

Temerty Theatre Capacity

	THEATRE	RECEPTION	DINNER	
Temerty Theatre	180	180	160	

"HONEY-COLOURED OAK DOMINATES THE INTERIOR, FROM THE FLOORS TO THE PROFUSION OF CURVES ALONG NEARLY EVERY SQUARE METRE. THE WARM TONES ARE BROKEN UP BY UNDULATING GREY-BROWN PLASTER WALLS AND DARK-CHOCOLATE UPHOLSTERY. BUT THE REAL VISUAL WOW COMES FROM THE "STRINGS," A PROFUSION OF LAMINATED WOOD STRIPS THAT RISE UP FROM BEHIND THE STAGE TO FLOAT FAR ABOVE LIKE STREAMERS IN A BREEZE."





CONTACT US:



Performance Amenities

The TELUS Centre's team will work with you to ensure the success of your event.

Audio and Lighting:

Our Production Manager will work with you to ensure that your event looks and sounds spectacular. Equipment rentals and staffing fees apply, and detailed quotations will be provided for your approval.

Weston Family Box Office:

The TELUS Centre Conservatory provides top-quality box office service with professional ticket sales management. Your ticket buyers will be able to purchase tickets to your performance or event in person, by telephone, and online. Box office setup and service fees apply. The Weston Family Box Office is the exclusive supplier of all tickets for events held at The Royal Conservatory.

Merchandise Sales:

You may sell your own merchandise or arrange for TELUS Centre staff to work with you to sell your merchandise. If you choose to have TELUS Centre staff sell your merchandise, a labour fee applies and The TELUS Centre retains thirty percent (30%) of the gross sales. If you would prefer to sell your merchandise using your own staffing, The TELUS Centre retains only fifteen percent (15%) of the gross sales.

Front of House:

The TELUS Centre provides excellent front-of-house services for all performances in Koerner Hall. Our ushers, coat check attendants, bar staff, and greeters ensure that all of your quests feel like VIPs.

Marketing Support:

All public performances in Koerner Hall and Temerty Theatre are featured on The TELUS Centre website. Additional marketing services and inclusion in TELUS Centre marketing materials may be purchased.







CONTACT US:



Suppliers

Exclusive Suppliers

Caterers:

10tation Event Catering Couture Cuisine Daniel et Daniel Marigolds & Onions North 44)° Catering

Event Rentals:

Exclusive Affairs Rental

Specialty Furniture:

Contemporary Furniture Rentals Inc.

Event Staff:

The Butler Did It

Preferred Suppliers Hotels:

Four Seasons Yorkville InterContinental Hotel Yorkville Park Hyatt Toronto

Florists and Event Decor:

Emblem

Fiori

Forget Me Not Flowers Terrain Flowers

Stemz

Cool, Green and Shady







Musical Entertainment:

When you require a string quartet, or when a jazz singer would make the ambience of your event perfect, consider hiring the gifted students of The Glenn Gould School. The TELUS Centre is home to The Glenn Gould School, providing talented students with the skills and attributes necessary for professional success. Glenn Gould School graduates are widely acclaimed on the world's stages, and have successfully assumed leadership positions in Canada's cultural organizations. Students of The Glenn Gould School may be booked to perform at your event. Performance fees apply.

Inquire about hospitality events on concert nights. Sponsors receive a discount on select event services when sponsoring a concert.

"IT'S HARD TO THINK OF ANOTHER INSTITUTION OF THE ARTS THAT HAS TAUGHT SO MUCH TO SO MANY AS HAS THE ROYAL CONSERVATORY – AND WHILE THAT MAKES WORKING WITH THEM A LITTLE HUMBLING, ABOVE ALL, IT'S AN HONOUR." MARK MCEWAN, NORTH 44)°

CONTACT US:



Prosecco & Cava

\$36.00 Ruffino Prosecco (IT)

Fruity and fragrant with clean notes of citrus, pears and apples along with slight hints of hawthorn, wisteria and elder. Fine bubbles caress the palate, while intense flavors of apples and peaches give the wine a pleasing finish.

\$44.00 Mosole Prosecco Extra Dry (IT)

A brilliant straw yellow colour with nuances of green. Fine grain perlage with persistent foam. Fruity with hints of green apple and pear. Floral notes of wisteria and vanilla flowers. Well balanced, fresh, with a lively fruity aroma. Persistent and elegant aftertaste.

\$48.00 Ferre Catasus Brut Reserva Cava (SP)

Pale yellow with some bright and greenish reflections. Rosary and fine bubbles. Elegant aroma, with pastries and fruit toasted notes. Pleasant velvety feel, with also notes of toast and vanilla from aging and white fruit. The finish is long and persistent, with tones of ripe fruit.

Rose Wine List

\$30.00 Cave Spring Rose (ON)

A dry, vermillion coloured rose with fresh, ripe strawberry aromas predominating overtop notes of white pepper; the front palate continues with an abundance of juicy strawberry fruit; a tart, redcurrant/rhubarb quality balances the middle, while a cleansing seam of acidity accentuates notes of mixed berries and pepper on the finish.

\$42.00 Chateau Guilhem Le Rose (FR)

Light pink colour as a "rose petal" with a violet touch. Fruity and pleasant aroma with nice ripe red fruits and citric notes. Well balanced palate, with the mouth covered with a nice fruity presence.

Traditional Method Brut

\$44.00 Cave Spring Dolomite Brut (ON)

A dry, brut-style sparkler with aromas of ripe red apple, bread dough and toasted nuts; medium bodied on the palate, it is quite round up front with a fine, delicate mousse; the mid-palate shows rich apple fruit balanced by a hint of mineral austerity, followed by a crisp yet full finish of yellow plums and light toastiness.

\$130.00 Schramsberg Blanc de Blanc (US)

Blanc de Blancs (white from white) made from Chardonnay is the counterpart to the Blanc de Noirs (white from black), made from Pinot Noir. The Schramsberg style of Blanc de Blancs is dry and crisp and with its vibrant, fruitful and crisp nature, this wine will maintain its freshness, structure and refined finish.

\$130.00 Schramsberg Blanc de Noirs (US)

Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, mediumbodied, brut sparkling wine. Select Chardonnay gives zest and backbone to the blend. A balance of bright flavors, crisp acidity and minimal tannins is achieved and harmonizes all the elements together in a mature, toasty style.

\$149.00 Veuve Cliqout Ponsardin Brut NV (FR)

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Dessert Wine

Products subject to availability and RCM discretion, please enquire.

The Royal Conservatory of Music is licensed by the Alcohol and Gaming Commission of Ontario.

All prices are subject to applicable taxes and surcharges. Product and prices are subject to change. Please enquire about Kosher options.

CONTACT US:



White Wine List

\$32.00 Mapu Sauvignon Blanc (CH)

Sweet lemon cream and stone aromas, with a field of meadow herbs. Bright and shiny acid carries the round and ripe palate of green apple, pear and fine spice. Lemon peel lingers through the lengthy finish.

\$32.00 Hogue Cellars Pinot Grigio (USA)

Sweet melon and pear flavors are nicely balanced by tart guava. The rich mid-palate is followed by a refreshingly crisp finish.

\$34.00 Cave Spring 'Dolomite' Riesling (ON)

An iconic Ontario winery. Named for the dolomitic limestone of the Niagara Escarpment, this wine shows great balance of ripe, concentrated apple/pear fruit and crisp, mouth-watering acidity. Perfectly balanced with sweet and sour elements.

\$36.00 Chateau Guilhem Chardonnay (FR)

Cheateau Guilhem is a family estate established in 1878. No heavy or oaky chardonnay here - vibrancy and fruit driven tones drive this delicious wine.

\$38.00 Mosole Pinot Grigio (IT)

Lucio Mosole's enormously enjoyable Pinot Grigio boasts impressive complexity and character - an expression of the vineyards! A clean, bright and rich wine with flirty notes of peach and almond. This is what Pinot Grigio is supposed to taste like.

\$38.00 Chateau Guilhem Viognier (FR)

Cheateau Guilhem is a family estate established in 1878. Pale with green tints. A floral nose of jasmine, mango and apricot. The palate is fresh, with a hint of melon with final length of a beautiful white fruit.

\$42.00 McManis Chardonnay (USA)

Family owned, producing Chardonnay in a crowd-pleasing rich and creamy style. Bright fruit aromas of pear and peach accompanied by a bouquet of vanilla, hazelnut and toasty oak.

\$46.00 Nautilus Sauvignon Blanc (NZ)

A benchmark of New Zealand style. Hugely aromatic and fresh. Less assertive on the nose than some, this wine builds through the palate with great fruit complexity and concentration, culminating in a delicious, lingering finish.

\$46.00 Foreign Affairs Riesling (ON)

What Ontario does best! This wine shows classic aromas of lime, orange zest and petrol on the nose, with floral and spicy notes in the background.

\$50.00 Kurt Angerer Kies Gruner Veltliner (AUT)

Medium green yellow and inviting notes of Golden Delicious apple, underlaid with yellow fruit and delicate wild herbs, and a touch of honey. Fine acid arc, good spice in the finish, delicately by orange zest. A diverse food accompaniment.

The Royal Conservatory of Music is licensed by the Alcohol and Gaming Commission of Ontario.

All prices are subject to applicable taxes and surcharges. Product and prices are subject to change. Please enquire about Kosher options.

CONTACT US:



Red Wine List

\$32.00 Blackstone Syrah (USA)

Surrounded by elegant creaminess, supple oak flavors and firm tannins. This wine is friendly, flavorful and balanced, encouraging the marriage between wine and food.

\$34.00 Oxford Landing Merlot (AUS)

Aromas of blueberry, plum and red currants with subtle cedar oak and spices. This medium bodied wine starts with vibrant flavours of plums and red berries and although tightly structured, the finish is rich and generous with persistent fruit and spice flavours. Soft, velvety tannins are a feature of the palate.

\$34.00 Bodegas Ondalan Rioja (SP)

100% Tempranillo, a delicious example from Spain's most famous region. High aromatic intensity with predominantly mature red fruits with a strong character, integrated with soft wood (toffee) and balsamic notes. Fine tannins well-tamed by time to give it elegance and a long, persistent finish. Black wood notes joined to a balsamic character (licorice) and a toasted finish of incense.

\$38.00 Cave Spring 'Dolomite' Pinot Noir (ON)

An iconic Ontario winery. Named for the dolomitic limestone of the Niagara Escarpment, this wine combines depth and power with finesse and elegance. Deep, brooding aromas of dark berries and herbs, with subtle touch of forest floor.

\$40.00 Earthwork Shiraz (AUS)

From the heart of the Barossa Valley, a true example of a handmade Shiraz. Aromas of boysenberry, blood plums, tar, coffee and vanilla. The aromas are mirrored by the flavours on the palate that also have dark chocolate undertones. A full bodied wine with a soft round flourish of fruit.

\$40.00 Toraccia di Presura Chianti (IT)

A traditional style Chianti from a family vineyard on the hills of Florence. Juicy and dry, with fruit including plums, prunes and bing cherries. Nether heavy nor light, perfect for grilled meats.

\$42.00 Tin Barn R8 Cabernet Sauvignon (USA)

R8 Cabernet, named for the runway adjacent to the vineyards, displays a touch of smoke flavor to the notes of black cherry, cassis and sage characteristics.

\$44.00 Finca Agostino Reserve Malbec (ARG)

Blue & black fruits, toasty oak. This is a well-balanced, velvety and complex Malbec, perfect for pairing with red meats. Its aging in French oak barrels grants it good length and complexity in the palate.

\$45.00 Penley Estates Cabernet Sauvignon (AUS)

From Australian wine industry royalty, Kym Tolley crafts some of the finest reds in Connawarra. The colour is bright crimson with hints of dark purple due to its oak maturation. The aromas are of blackberry and cassis.

\$48.00 La Mozza Morellino Sangiovese (IT)

Foodies will recognize the owners: Lidia and Joe Bastianich. A Sangiovese based wine, elements of lavender, black tea, licorice, graphite and underbrush add detail to the wine's dimensions.

\$50.00 McManis Pinot Noir (USA)

Internationally recognized winner of multiple Gold and Silver tasting awards and competitions. Notes of ripe strawberry, cherry and raspberry aromas are joined by a cream and vanilla bouquet.

\$60.00 Angelo Nicolis Valpolicella (IT)

As founding member of the Amarone Families, quality defines this family winery. Style is about purity of fruit and silky texture. A single vineyard wine, velvet textures with blackberry and currant jam flavours, hints of chocolate and tobacco. A touch of baking spice adds to the allure.

The Royal Conservatory of Music is licensed by the Alcohol and Gaming Commission of Ontario.

All prices are subject to applicable taxes and surcharges. Product and prices are subject to change. Please enquire about Kosher options.

CONTACT US:



Liquor Selection: Please Pick One Tier

HOUSE RAIL LIQUOR – \$8.00 PER OZ

Absolut Vodka Wisers' Canadian Whiskey Dewars Blended Scotch Whiskey Gordon's Gin Sailor Jerry Spiced Navy Rum El Jimador Tequila Jack Daniels Tennessee Bourbon Bacardi Superior Rum Bacardi Gold Rum

MIDDLE RAIL LIQUOR - \$9.00 PER OZ

Grey Goose Vodka Crown Royal Canadian Whiskey Bombay Sapphire Gin Johnnie Walker Black Label Blended Scotch Bulleit Bourbon Jameson Irish Whiskey
Appleton Estate Rum
Bacardi Superior Rum
Patron Silver Tequila
The Kraken Black Spiced Rum

UPPER RAIL – \$12.00 PER OZ

Belvedere Vodka Mount Gay Rum Patron Gold Tequila Hendrick's Gin Crown Royal Canadian Whiskey Johnny Walker Black Label Scotch Bacardi Superior Rum Bulleit Bourbon Jameson Irish Whiskey

LIQUEUR LIST – FROM \$8.00 PER OZ

Products subject to availability and RCM discretion, please enquire.

SINGLE MALT SCOTCH LIST

Glenfiddich 12 yr- \$12.00 per oz

BEER – FROM \$8.00

Mill Street Brewery: Organic Lager

Tankhouse Ale

Seasonal Beers subject to availability

Talisker 10 yr- \$16.00 per oz

SOFT BAR – FROM \$3.00

Assorted Coca-Cola products
Orange, cranberry and apple juice
Coffee, selection of teas
Perrier or San Pellegrino Sparkling Water
Nestle or Aqua Panna Still Water
San Pellegrino juices

The Royal Conservatory of Music is licensed by the Alcohol and Gaming Commission of Ontario.

All prices are subject to applicable taxes and surcharges. Product and prices are subject to change. Please enquire about Kosher options.

CONTACT US:



RCM House Rules

Alcoholic Beverages

No alcohol is permitted anywhere in the unlicensed backstage areas including green room, or any dressing rooms. The Royal Conservatory will supply all alcoholic beverages, without exception, within licensed areas only. No liquor donations are permitted. Licensee may choose to offer a host or cash bar. The RCM will supply bar prices upon request. The RCM is required to comply with applicable AGCO regulations. The RCM reserves the right to remove patrons who are drunken and/or disruptive.

Animals

The Licensee shall not bring or keep any animal(s) except accredited service dogs in the Licensed Premises or allow the same to be brought or kept in the Licensed Premises without the written consent of the RCM. In the event that RCM consents to the presence and/or use of an animal or animals in the Licensed Premises, the same shall be brought and kept therein only when required for a presentation and then only during the hours when the Presentation is in actual progress.

Box Office / Tickets

For public paid events held at the Facility, an RCM-issued ticket must be presented for admittance to any venue.

Catering & Beverage Services

To ensure the success of your event, the RCM will provide a list of exclusive caterers who are trained in the policies and procedures of the RCM. Only these caterers may work in the RCM. They have provided certificates of insurance and are fully trained in all aspects of food and beverage management. The caterer will provide all personnel, materials and supplies required in the preparation and service of food. Donated food is prohibited. Landmark fees may be applied.

Candles & Open Flames

No open flames are permitted indoors or on any attached outdoor space at the RCM, without exception. Candles are permitted if the flame is fully contained within a fire-proof container. Candles must be placed on a stable and level surface away from any flammable materials. No sparklers, fireworks or incendiary devices are permitted in any indoor or outdoor space.

Coat Check

There are dedicated coat check services available for certain event and performance spaces. The RCM is pleased to supply a host-paid coat check service, or a guest-paid coat check service. Please discuss your requirements with your RCM Event Coordinator.

Cleaning

The RCM will provide cleaning services before, during and after the event. The caterer is responsible for food service clean-up during and after the event. Extraordinary cleaning requirements will incur additional clearing costs.

Damage

If there is any damage incurred to the facilities or any building equipment or fixtures during setup, event, or teardown caused by Licensee, the RCM will provide Licensee with written notice of the damages and make arrangements for repairs and the Licensee shall pay for all necessary repairs required as a result of damage caused by Licensee.

Decoration / Signs

Decorations or signs shall not be placed in the vestibules and halls, lobbies or outside of the Licensed Premises without the written permission of RCM. All decorations shall be put up without defacing the Licensed Premises and shall be subject to the supervision and approval of the RCM.

(continued



RCM House Rules

End of Event

A RCM security person or event supervisor will oversee the breakdown and load out. The RCM requires that the Licensee and the RCM event supervisor complete and sign an end-of-event checklist before the Licensee leaves the premises. Damage or extraordinary cleaning requirements will be documented as required at that time and a copy of the event-of-event checklist will be provided to Licensee.

Event Coordinator

A RCM event coordinator will work with the Licensee to ensure that the contracted services, rental event planning and execution proceeds smoothly and efficiently. An RCM event coordinator will be present on the day of the rental event to manage setup activities and teardown. All activities relating to a rental event must be coordinated through a RCM event coordinator.

Event Décor

Your RCM event coordinator can supply you with a list of recommended décor suppliers. All décor and event plans must be submitted in writing by the Licensee, a minimum of 30 days in advance of your event, and approved in advance by your RCM event coordinator. No event décor may permanently alter or damage any part of the RCM. No nails, staples or tape are permitted on any floors, walls, stairs, glass or railings. Delivery, installation and removal of any décor items must be pre-scheduled with your RCM event coordinator. All décor must be removed immediately following your event, without exception.

Florals

Your RCM event coordinator can supply you with a list of recommended floral suppliers. Delivery and installation of any event florals must be pre-scheduled with your RCM event coordinator.

Guest Conduct

All event hosts and guests shall comply with federal, provincial and municipal laws and regulations, and shall comply with the contracted agreement for use of the RCM staff, equipment and facilities. The Royal Conservatory reserves the right to remove any host or guest from the premises as required. The RCM reserves the right to call upon the services of police, fire, or ambulance if necessary.

Freight Elevator

The use of the freight elevator must be booked in advance with the Production Department.

Noise

The RCM reserves the right to adjust music or audio speaker volume in any spaces of the Facility. No music or audio speakers are permitted on any outdoor space.

Outdoor Space

Access to outdoors pace is available via the main entrances of the RCM and is available to all guests of events being held at the RCM. No event may setup or use any outdoor space without the written permission of the RCM. No event may block or prevent the normal entrance and exit of the RCM facility users.

Parking & Valet Parking Services

There is no host, guest or service parking available at the RCM. Paid parking is available across the street at a Green P parking lot on Bedford Road. Valet parking can be arranged through your event coordinator. You may make your own arrangements for valet services.

Presentation & Event Suppliers

Please request an exclusive supplier list for information on all exclusive suppliers of presentation and event equipment. All suppliers working on events and presentations at the RCM must be approved in writing by your event coordinator. (continued

CONTACT US:



RCM House Rules

Photography

Your event coordinator will work with you to make necessary arrangements for access to designated photo sites as required. The Licensee may not interrupt the usual operations of the RCM while taking photographs in the facility. There may be charges associated with commercial photographs taken with in the RCM.

Production Equipment & Labour

The RCM can supply a range of equipment for rental events. Please request technical specifications for an outline of included equipment. All technical labour must be supplied by the RCM. The RCM's Production Manager must approve all production details for rental events.

Protocol

The Licensee shall inform the RCM when Royalty or a representative thereof, a senior government official or other eminent persons are expected to be in attendance at a Presentation. All protocol and security measures required for such attendance must be submitted and approved by the RCM.

Smoking

Smoking is not permitted on any of the RCM's indoor or outdoor spaces.

Sparkles & Confetti

No sparkles or confetti are permitted in the RCM. Use of sparkles or confetti will result in an additional cleaning fee.

Special Effects

Fog or smoke machines must be pre-approved in writing by the RCM's Production Manager. Technical specifications for all special effects must be submitted in writing 30 days in advance of your event, and must be approved by your RCM event coordinator.

Stage Door

The Licensee acknowledges that the Building's Stage Door is a common access area for all the building's Licensees and building personnel and, as such, access through this area must remain clear and secure at all times. The RCM reserves the right to restrict access to this area and to ask persons blocking access to leave the area. Should situations arise that, in the option of the RCM, require the use of additional security personnel to control access and/or to clear the Stage Door area due to any Presentation or the actions of the Licensee and those persons for whom it is responsible under this Agreement such additional security costs will be charged to the Licensee. It is standard procedure to have a Stage Door attendant on duty at all times during an event, such cost to be borne by the Licensee.

Vacating

All personnel and guests in the Licensee's charge must have vacated the Licensed Premises no later than 30 minutes after the end of each Presentation or Event unless previously arranged with the RCM.

THESE RULES AND REGULATIONS ARE SUBJECT TO CHANGE AT ANY TIME BY THE RCM UPON NOTICE TO THE LICENSEE.