

PARAMOUNT EVENTSPACE

2022/2023 Wedding Package



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   PARAMOUNT1982

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PETER & PAULS
hospitality group



WHY BOOK AT PARAMOUNT EVENTSPACE?

The Ultimate Luxurious Experience
State-Of-The-Art Sound and Lighting partnership with S4 Entertainment Powered by ACS
Wheel Chair Accessible
Complimentary Coat Check (if required)
Luxury Feel at Every Price Point
Personalized Menu Coordination
Private VIP Suites with Private Bathroom and Balcony
Accessible Complimentary Parking
Complimentary Invitation Map Inserts
Experience Industry Trained Professional Manager on site
On-Site Event Coordinator
Professional On-Site Operation Manager
Professional Dedicated Room Captain
Luxurious Cascading Staircase
Floor Plan Design
Glasses, Silver Cutlery, White assorted China
Luxurious Floor Length Linens
Luxurious Matching Napkins
Dedicated Washroom Attendant
Option to have on site Ceremony in separate room
5 Completely Private Event Spaces with Private Entrance to each Event Space
Fully Stocked Wrap Around Bars with Extensive Bar Items
Professional Smart Serve Certified Staff
Professional Security Service and Doorman Personnel

*The per person rate/menu offerings are applicable to an 12% administration fee
*Taxes are calculated based on the current tax structure at time of event execution
*All pricing applicable to this package only *Pricing valid until December 29th, 2023

WEDDING PACKAGES

WINTER WEDDING

SATURDAY
JANUARY 2nd to APRIL 14th
\$105 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 250 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

FRIDAY/SUNDAY
JANUARY 2nd to APRIL 14th
\$100 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 200 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

MID-SEASON WEDDING PRICING

SATURDAY
April 15th to April 30th
November 1st to November 15th
\$117 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 250 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

FRIDAY/SUNDAY
April 15th to April 30th
November 1st to November 15th
\$100 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 200 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

PRIME SEASON WEDDING PRICING

SATURDAY
MAY 1st to OCTOBER 31st
\$135 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 250 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

FRIDAY/SUNDAY
MAY 1st to OCTOBER 31st
\$100 Per Person

Sinatra
 150 Adult Minimum
 Hudson
 200 Adult Minimum
 Eastwood
 150 Adult Minimum
 Taylor
 70 Adult Minimum
 Monroe
 70 Adult Minimum

Long Weekend Sunday add an additional \$15.00 to the posted per person price

Events of a smaller nature are welcome. Please contact Paramount Eventspace for further details.

Per person pricing applicable to an 12% administration fee + 13% tax * Additional fees apply to host an on-site ceremony.

SOCAN & Security Charges will apply. Contact Paramount for further details.

Mandatory sound, lighting and audio visual

Additional fees may apply due to government regulations.

Package pricing and offerings subject to change without notice * Statutory & Civic Holiday Rates Additional.

PACKAGE INCLUSIONS

OPEN “DELUXE BAR”

Inclusive of Up to 7 Hours of Service

Full Bar Open Throughout Dinner

Domestic Beer

Sparkling Toast

Red & White Wine

Assorted Pop & Juice

Assorted Liquor & Liqueurs

Coffee/Tea/Esspresso Service

Sparkling & Flat Bottled Water

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres

(Choice of 6 Selections)

DINNER SERVICE

Specialty Bread Basket: Assortment of Gourmet Bread Including Homemade Focaccia & Lagides, with “My Mother’s Olive Oil” Imported from Greece-Bottle per table

APPETIZER OPTIONS

(Choice of one)

Choice of Two Appetizer – Additional \$4.00 per person

Cassarecce in a Fresh Tomato and Basil Sauce

Wild Mushroom Risotto with a Hint of Truffle Oil

Cicatteli with Shitake Mushrooms, Asparagus and Sundried Tomatoes in Garlic & Olive Oil

Roasted Butternut Squash Risotto with Pancetta

Butternut Squash

Leek and Potato

Shrimp Bisque

Radicchio and frisee salad: Fiji apples, grilled artichokes, goat cheese snow, pineapple chips and aged balsamic drops

Roasted beet carpaccio, chicory, kale, fried quinoa, avocado mouse, root chips and preserved lemon

Arugula and shaved fennel salad, oranges, cucumbers, imported feta, heirloom tear drop tomatoes

MAIN ENTRÉE OPTIONS

(Choice of one)

10o.z. French Cut Veal Chop with a Red Wine Reduction Sauce

10o.z. Canadian Rib Eye Steak au jus

10o.z Canadian Prime New York Striploin

5oz Braised Boneless Beef Short Ribs & 5o.z. Supreme Breast of Chicken in a White Wine Mushroom Sauce

5o.z. Canadian Prime Beef Tenderloin & ½ Boneless Cornish Hen Peter & Paul's Style

Main Entrée Compliments

Chef's Choice – Seasonal Vegetables & Potatoes

Complimentary Mixed Field Greens Salad in a well-aged Balsamic Vinaigrette – Bowl per Table

DESSERT

(choice of one)

Molten Chocolate Lava Cake Chocolate Fudge Filling and Zabaglione Glaze

Mango Cheesecake Shredded Coconut

Espresso Tiramisu

Apple Blossom with Crème Anglais

Sorbet with Fresh Berries (mango, strawberry, lemon, lime)

LATE-NIGHT SERVICE

Client to provide Cake, Paramount to Cut and Serve to Guests from a Station

MENU & BAR UPGRADES

“TOP SHELF” BAR

Assorted Premium Liquor & Liqueurs, Domestic & Imported Beer, Sparkling Toast, Red & White Wine, Assorted Pop & Juice, Sparkling Flat & Bottled Water, Coffee/Tea/Espresso Service - \$9.50 per person

ANTIPASTO BAR

(Remove Hors D 'Oeuvres) - \$8.50 per person

Pickled Eggplant, Marinated Homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Sundried Tomatoes, Marinated Mushrooms, Giardiniera, Fior di Latte a la Caprese, Home Seasoned Kalamata Olives, Beetroot Salad, Potato Pizza & Roasted Tomato Pizza with balsamic reduction, Mixed Bean Salad, Greek Village Salad, Far East Salad with Sweet & Soya Vinaigrette,

Seafood Salad, Beer Battered Codfish with Garlic Dip,

Freshly Sliced Prosciutto, Carved Parmigiano Padano Wheel, Oven Roasted Italian Sausage with Bell Peppers & Onions, Homemade Focaccia, and Specialty Breads

Antipasto bar Seafood Add-Ons - Price per Item

Smoked Salmon - \$3.00 per person

Shrimp Cocktail - \$3.00 per person

Fried Calamari Rings - \$3.00 per person

Mussels Marinara (Seasonal September to April) - \$2.00 per person

APPETIZER OPTIONS

Seared Branzino fillet, artichoke fregola, heirloom tomatoes, grilled corn, torn basil
(In replacement of 1st Course Appetizer Selection add- \$4.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$8.00 per Person)

Porcini and prosecco risotto topped with ½ broiled lobster tail with beurre Blanc
(In replacement of 1st Course Appetizer Selection add- \$6.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$10.00 per Person)

Risotto alla pescatore (Seafood risotto)
(In replacement of 1st Course Appetizer Selection add- \$5.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$9.00 per Person)

Vegetable Confetti Cous Cous topped with Orange Roughi
(In replacement of 1st Course Appetizer Selection add- \$3.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$7.00 per Person)

Halibut served over a Limoncello Rice Cake in a Lemongrass beurre Blanc
(In replacement of 1st Course Appetizer Selection add- \$3.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$7.00 per Person)

Grilled Ontario Lamb Martini served with Yukon Gold Mashed Potatoes finished in a natural jus topped with Fried Leeks
(In replacement of 1st Course Appetizer Selection add- \$6.00 per Person)
(In combination with 1st Course Appetizer Selection add- \$12.00 per Person)

MAIN COURSE OPTIONS

(Addition to Main Entrée)

4-5 oz. Canadian Lobster Tail, Beurre Blanc - \$16.50 per Person

Two 8/12 Black Tiger Shrimp, Beurre Blanc - \$6.50 per Person

DESSERT OPTIONS

**(In replacement of the dessert selection above) Trio of Sweet Confections:
(Client to pre-select 3 mini selections): - \$2.50 per Person**

Limoncello Tiramisu, Vanilla Bean Crème Brûlée, Belgium Chocolate Mousse, Salted Caramel Cheesecake, Apple Crumble Hand Dipped Chocolate Strawberry, Mini Giandua Chocolate Budino, Blueberry Panna Cotta, Sicilian cannoli

POPULAR STATIONS

“Nonna’s” Veal & Brio Station: A byPeterandPauls.com Signature Station! Tender Veal Cutlet on a Fresh Bakery Bun, topped with “Nonna’s” Homemade Tomato Sauce, and a variety of toppings to Include Hot Peppers, Sautéed Mushrooms and Provolone Cheese. Also Enjoy a Rapini and Feta Sandwich and Top off the Experience with an Ice-Cold Brio!

\$7.00 per person

Ultimate Comfort Food Station: Mini Hamburgers, Mini Hot Dogs & Mini Grilled Cheese, served with Regular & Sweet Potato Fries, Golden Onion Rings for guests to enjoy. To Include: variety of Gourmet Condiments such as Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes and Shredded Lettuce

\$7.00 per person

An Assortment of Delectable Mini Desserts Station: Mini Cannoli with Chocolate and Vanilla Custard, Traditional Sicilian Cannoli, Mini Vanilla Crème Brule, Mini Lemon Panna Cotta, Mini Limoncello Tiramisu, Chocolate Mousse on a Chinese Spoon with Fresh Raspberry & Large Chocolate Dipped Strawberries for guests to enjoy

\$8.00 per person

Nutella and Banana Flambé Crepe Station: Bananas and Pecans Flambéed in Rum Served in a Homemade Crepe, Spread with Warm Nutella Topped with Vanilla Ice Cream

\$7.00 per person

Chicken and Waffles: Buttermilk Fried Boneless Chicken with Pickled red cabbage. Served on a waffle with Dijon Aioli and cabbage cress.

\$7.00 per person + Admin +Taxes

Montreal Style Deli Station: Montreal Smoked Meat, Corned Beef & Pastrami Sliced for guest & served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery, French’s)

\$7.00 per person

International Pizza Station: Chefs will prepare Gourmet International Pizza with an assortment of toppings

(Live Station Served from Sinatra or Eastwood Lobby only)

\$7.00 per person

Station Pricing is Per Person Billed on the Final Confirmed Guest Count
Additional Late-Night Stations including Cocktail Stations Available upon Request
Station Pricing Based on a Minimum \$500 Charge (Pre-Administration/Pre-Tax)

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If you have any questions or comments about our companies or products: **ONE NUMBER** +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com

