

PARAMOUNT EVENTSPACE

2023/2024 Wedding Package



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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

*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 PRICING

SATURDAY
JANUARY 2nd to APRIL 14th

Deluxe Option:
\$120 Per Person

Top Shelf Option:
\$125 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

FRIDAY/SUNDAY
JANUARY 2nd to APRIL 14th

Deluxe Option:
\$109 Per Person

Top Shelf Option:
\$114 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

MID-SEASON WEDDING PRICING

SATURDAY
April 15th to April 30th
November 1st to November 15th

Deluxe Option:
\$139 Per Person

Top Shelf Option:
\$144 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

FRIDAY/SUNDAY
April 15th to April 30th
November 1st to November 15th

Deluxe Option:
\$117 Per Person

Top Shelf Option:
\$122 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

PRIME SEASON WEDDING PRICING

SATURDAY
MAY 1st to OCTOBER 31st

Deluxe Option:
\$150 Per Person

Top Shelf Option:
\$155 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

FRIDAY/SUNDAY
MAY 1st to OCTOBER 31st

Deluxe Option:
\$125 Per Person

Top Shelf Option:
\$130 Per Person

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or 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 + 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.

SAMPLE MENU “DELUXE” OPTION

Open “Deluxe Bar”

Inclusive of Up to 7 Hours of Service

Full Bar Open throughout Dinner

Domestic & Imported 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 Mini Entrees Circulated to your guests Butler Style
(Choice of 6)

Dinner Service

Specialty Breads & Fresh Baked Focaccia, Basket per table

“My Mother’s Olive Oil” Imported from Greece

Antipasto Plate per Person:

Grilled and Marinated Vegetables, Fior di Latte a la
Caprese, Prosciutto, Marinated Mushrooms, Kalamata &
Green Olives, Melon

Pasta

Cassarecce in a Fresh Tomato & Basil Sauce

Main Entrée

4oz Red Wine-Braised Beef Short Rib

4o.z. Supreme Breast of Chicken in a White Wine Mushroom Sauce

Medallion of Roasted Yam Topped with Garlic Mashed Potatoes

Asparagus bundle Wrapped with a Sliced Carrot

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

Dessert Trilogy

Mini Vanilla Crème Brulee, Hand Dipped Chocolate Strawberry, Mini Cheesecake

Coffee/Tea/Esspresso Service

Late-Night Service

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

&

Seasonal & Tropical Market Fresh Fruit Arrangement

SAMPLE MENU “TOP SHELF” OPTION

Open “Top Shelf Bar”

Inclusive of Up to 7 Hours of Service

Full Bar Open throughout Dinner

Domestic & Imported Beer, Sparkling Toast, Red & White Wine, Assorted Pop & Juice, Assorted Liquor & Liqueurs

Coffee/Tea/Esspresso Service

Sparkling & Flat Bottled Water

Cocktail Reception

Antipasto Bar

Marinated Eggplant, Marinated Homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Sundried Tomatoes, Marinated Mushrooms, Giardiniera, Fior di latte a la Caprese, Kalamata Olives with Pepperoncini, Home Seasoned Green Olives with Chili Flakes, Beetroot Salad, Potato Pizza & Roasted Tomato with Reduced Balsamic Pizza, 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 Parmegiano Padano Wheel, Oven Roasted Italian Sausage with Green Peppers & Onions,

Homemade Focaccia, Lalagides and Specialty Breads

Dinner Service

Specialty Breads & Fresh Baked Focaccia, Basket per table

“My Mother’s Olive Oil” Imported from Greece

Pasta

Cassarecce in a Fresh Tomato & Basil Sauce

Main Entrée

4oz Red Wine-Braised Beef Short Rib

4o.z. Supreme Breast of Chicken in a White Wine Mushroom Sauce

Medallion of Roasted Yam Topped with Garlic Mashed Potatoes

Asparagus bundle Wrapped with a Sliced Carrot

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

Dessert Trilogy

Mini Vanilla Crème Brulee, Hand Dipped Chocolate Strawberry, Mini Cheesecake

Coffee/Tea/Esspresso Service

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MENU OPTIONS

Assorted Gourmet Hot & Cold Hors D'Oeuvres served Butler Style – Selection of 6

Baked Feta with charred tomato marmalade and extra virgin olive oil (Hot)

Watermelon and feta salad (Cold)

Eggplant bruschetta with pomodorini and ricotta (Cold)

Black tiger shrimp over puy lentils and orange salad (Hot)

Baccala Mantecato (whipped cod spread) Calabrese crostini (Cold)

Fried battered chicken, southern coleslaw, cauliflower steak and chipotle mayo (Hot)

Miniature meatballs, avocado aioli with pita pockets (Hot)

Beef carpaccio, triple crunch mustard, caper berries, artichoke, micro leaves (Cold)

Mini Beef Slider (Hot)

Coconut chicken satays with sweet chili sauce (Hot)

Antipasto Bar Seafood Add-On Options (extra cost)

Smoked Salmon

Shrimp Cocktail

Fried Calamari Rings

Mussels Marinara (Seasonal September to April)

MAIN ENTRÉE OPTION

8o.z. Chicken Breast Stuffed with Asiago Cheese & Spinach in a White Wine Mushrooms Sauce

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

8o.z. Veal Medallion in a Peppercorn Sauce

10o.z. Rib Eye Steak au jus

8o.z.AAA Bacon Wrapped Filet Mignon in a Port Demi Glaze

10oz Braised Beef Short Ribs (Bone-In)

10o.z.AAA New York Steak in a Red Wine Reduction

MAIN ENTRÉE DUO OPTION

4oz Braised Boneless Beef Short Ribs & 4o.z. Supreme Breast of Chicken in a White Wine Mushroom Sauce

4o.z.AAA Bacon Wrapped Filet Mignon in a Red Wine Reduction & ½ Boneless Cornish Hen Peter & Paul's Style

4o.z. Veal Tenderloin in a Red Wine Reduction Sauce & 4o.z. Filet of Salmon Lemon & White Wine

MAIN ENTREE COMPLIMENTS CHEF'S CHOICE:

Seasonal Vegetables & Potatoes

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

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)



byPeterandPauls



ADDITIONAL SERVICES FOR YOU

Peter & Pauls Hospitality Group has been a leader in the hospitality and entertainment industry for the past 41 years. Known for our Iconic venues, we also offer an array of award winning services to compliment your event.



GIFTING SOLUTIONS FOR ANY OCCASION

- Promotional Products
- Baby
- Awards & Speaker Gifts
- Employee Recognition
- Bridal
- Client Appreciation
- Executive Gifts
- Holiday Gifts
- and much more...

Peter and Pauls EventCatering

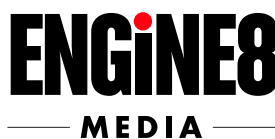
OFF-PREMISE CATERING 360° EVENT SOLUTIONS

- Custom Menus
- Specialty Rentals
- Decor
- Tenting
- Event Staffing
- Valet



IF IT'S NOT PERFECT IT'S NOT PURE!

- Floral Design
- Centerpieces
- Customized Linen
- Table Décor Accessories
- Chair Rentals
- Draping
- Event Lighting
- Furniture Rentals
- Custom Vinyl Dance Floors
- Themed Props & Backdrops
- Ceiling Treatments



CUSTOM EVENT PRINTING & MULTIMEDIA EVENT SERVICES

- Video and Live Eye Event Coverage
- Social Media Management
- Bespoke Website Design
- Promotional Videos
- Event Photography
- Graphic Design
- Custom Event Printing



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

