

PARAMOUNT
EVENTSPACE ●

WEDDING PACKAGE

Made with ve

WHY BOOK AT PARAMOUNT EVENTSPACE?

Opened in June 2004 featuring 61,000 sq. ft. of entertainment space with the ability to service up to 1,200 guests within 5 state-of-the-art flexible function rooms.

Built with a distinctive design concept, Paramount has been captivating guests since its inauguration. With a cascading staircase, old fashioned pizza ovens, built-in food stations and spacious lobbies, the venue is sure to impress.

From menu choices, decor, lighting, gifting and even audio-visual production our team of dedicated professionals is the best choice to assist you throughout this exciting experience!

PACKAGE AMENITIES

- The Ultimate Luxurious Experience
- State-Of-The-Art Sound and Lighting partnership with S4 Entertainment Powered by ACS
- Wheelchair 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 Glass Railing 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 31st, 2025*

PACKAGES

WINTER WEDDING

SATURDAY
JANUARY 2ND TO APRIL 14TH
\$109 PER PERSON

FRIDAY/SUNDAY
JANUARY 2ND TO APRIL 14TH
\$99 PER PERSON

MID-SEASON WEDDING

SATURDAY
APRIL 15TH TO APRIL 30TH
NOVEMBER 1ST TO NOVEMBER 15TH
\$125 PER PERSON

FRIDAY/SUNDAY
APRIL 15TH TO APRIL 30TH
NOVEMBER 1ST TO NOVEMBER 15TH
\$107 PER PERSON

PRIME SEASON WEDDING

SATURDAY
MAY 1ST TO OCTOBER 31ST
\$136 PER PERSON

FRIDAY/SUNDAY
MAY 1ST TO OCTOBER 31ST
\$114 PER PERSON

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

GUEST MINIMUMS

Sinatra or Eastwood
200 Adult Minimum

Hudson
300 Adult Minimum

Taylor or Monroe
70 Adult Minimum

- Events of a smaller nature are welcome. Please contact Paramount Eventspace for further details.
- Per person pricing applicable to a 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*

- Domestic & Imported Beers
- Sparkling Toast
- Red & White Wine
- Assorted Pop & Juice
- Assorted Liquor & Liqueurs
- Coffee/Tea/Espresso 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, 4oz di latte a la Caprese, Kalamata Olives with Pepperoncini, Home Seasoned Green Olives with Chili Flakes, Beetroot 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 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

FIRST COURSE

- *Casarecce in a Fresh Tomato & Basil Sauce*

MAIN ENTRÉE

- *4oz Red Wine-Braised Beef Short Rib*
- *4oz 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*

Dessert Trilogy

- Mini Vanilla Crème Brulee, Hand Dipped Chocolate Strawberry, Mini Cheesecake
- Coffee/Tea/Espresso Service

LATE-NIGHT SERVICE

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

*****Option to add Seasonal & Tropical Market Fresh Fruit Arrangement - 3.50 Per Person*****

MENU & BAR UPGRADES

“TOP SHELF” BAR *\$9.50 per person*

- Domestic & Imported Beers
- 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 (Remove Antipasto Bar)
(Choice of 5 Selections)*

- 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-Ons – Price Per Person

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

MAIN ENTRÉE OPTION

**UPGRADE OPTIONS*

- 8oz Chicken Breast Stuffed with Asiago Cheese & Spinach in a White Wine Mushrooms Sauce
- 10oz French Cut Veal Chop with a Red Wine Reduction Sauce
- 6oz Veal Medallion in a Peppercorn Sauce
- 10oz Rib Eye Steak au jus
- 6oz AAA Bacon Wrapped Filet Mignon in a Port Demi Glaze
- 10oz Braised Beef Short Ribs (Bone-In)
- 10oz AAA New York Steak in a Red Wine Reduction

MAIN ENTRÉE DUO OPTION

**UPGRADE OPTIONS*

- 4oz Braised Boneless Beef Short Ribs & 4oz Supreme Breast of Chicken
- 4oz.AAA Bacon Wrapped Filet Mignon in a Red Wine Reduction & ½ Boneless Cornish Hen Peter & Paul’s Style
- 4oz.Veal Tenderloin in a Red Wine Reduction & 4oz.Filet of Salmon Lemon & White Wine

MAIN COURSE ACCOMPANIMENTS

MAIN ENTREE COMPLIMENTS

CHEF’S CHOICE:

- Seasonal Vegetables & Potatoes

POPULAR STATIONS

“NONNA’S” VEAL & BRIO STATION

\$7.00 per person + Admin +Taxes

A Peter and Pauls 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!

ULTIMATE COMFORT FOOD STATION

\$7.00 per person + Admin +Taxes

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

AN ASSORTMENT OF DELECTABLE MINI DESSERTS STATION

\$8.00 per person + Admin +Taxes

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

NUTELLA AND BANANA FLAMBÉ CREPE STATION

\$7.00 per person + Admin +Taxes

Bananas and Pecans Flambéed in Rum

Served in a Homemade Crepe, Spread with Warm Nutella Topped with Vanilla Ice Cream

CHICKEN AND WAFFLES

\$7.00 per person + Admin +Taxes

Buttermilk Fried Boneless Chicken with Pickled red cabbage.

Served on a waffle with Dijon Aioli and cabbage cress.

MONTREAL STYLE DELI STATION

\$7.00 per person + Admin +Taxes

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

INTERNATIONAL PIZZA STATION

\$7.00 per person + Admin +Taxes

Chefs will prepare Gourmet International Pizza with an assortment of toppings

(Live Station Served from Sinatra or Eastwood Lobby only)

- *Pricing is Per Person Billed on the Final Confirmed Guest Count*
- *Additional Late-Night Stations including Cocktail Stations Available upon Request*

ADDITIONAL SERVICES FOR YOU

Peter and Pauls Hospitality Group has been a leader in the hospitality and entertainment for the past 40 years. Known for our iconic venues, we also offer an array of award winning services to compliment your event.



For all your Floral and Decor needs, including Weddings, Corporate & Special Events

- Floral Design
- Custom Vinyl Dance Floors
- Themed Props & Backdrops
- Ceiling Treatments
- Draping
- Furniture Rentals
- Centerpieces
- Specialty Linen
- Table Decor Accessories



At Peter & Paul's Gifts we offer gift solutions for any occasion or corporate event, with an array of gifts to choose from.

- Bridal
- Promotional Products
- Baby
- Awards & Speaker Gifts
- Employee Recognition
- Client Appreciation
- Executive Gifts
- Holiday Gifts
- And Much More...



Off-premise catering with 360' event solutions

- Before & After Church, Limo
- Bridal Showers
- Corporate Events
- At Home Catering
- Audio Visual & Entertainment
- Event Rentals & Furniture
- Event Staffing
- Customized Menu
- Valet
- Tenting
- Decor



S4 is a leader in DJ, Entertainment & Audio Visual

- DJs, MCs & Live Entertainment
- Full-service AV
- 5-Star Event Design
- Production

