PARAMOUNT
EVENTSPACE

WEDDING PACKAGE

Made with Love

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

PACKAGE INCLUSIONS

OPEN "DELUXE BAR"

****Inclusive of Up to 7 Hours of Service*

- Domestic & Imported Beers
- Sparkling Toast
- Red & White Wine
- Assorted Pop & Juice

COCKTAIL RECEPTION

AN ASSORTMENT OF GOURMET HOT & COLD HORS D'OEUVRES

(Choice of 6 Selections, Quantity Based on 4 Pieces per Person)

DINNER SERVICE:

Specialty Breads & Freshly Baked Focaccia, Basket per table "My Mother's Olive Oil" imported from Greece

FIRST COURSE

Romaine Hearts, Radicchio, Heart of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes, Cucumber, Roasted Garlic Honey Lemon Vinaigrette

SECOND COURSE

Paccheri in a Plum Tomato Sauce & Fresh Garden Basil

ENTRÉE

8oz AAA Red Wine Braised Beef Short Ribs with Broccolini, Heirloom Carrots, My Mother's Potatoes

DESSERT

Cheesecake Baklava served Warm in Phyllo Crust, Butter Scotch Cream
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/Espresso Service
- Sparkling & Flat Bottled Water

COCKTAIL RECEPTION

Antipasto Bar - $8.50 Per Person

Pickled Eggplant, Marinated Homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Marinated Mushrooms, Giardiniera, Fiore di latte Caprese, Home Seasoned Kalamata & Green Olives with Pepperoncini, 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 Parmigiano Padano Wheel, Oven Roasted Italian Sausage with Green Peppers & Onions, Homemade Focaccia, Lalagides and Specialty Breads

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)

est 1982 PETER&PAULS®
hospitality group inc.

ADDITIONAL SERVICES FOR YOU

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

PURE FLORALS & EVENT DESIGN

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

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

PETER& PAUL'S GIFTS

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...

PeterandPauls EventCatering

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 ENTERTAINMENT POWERED BY ADS

S4 is a leader in DJ, Entertainment & Audio Visual

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

UNIVERSAL EVENTSPACE · PARAMOUNT EVENTSPACE · the Manor EVENT VENUE · Eaton Hall COUNTRY INN & SPA · EST. 1940 · THE CLUBHOUSE · BLACK CREEK EVENTSPACE · Kortright EVENTSPACE · PeterandPauls EventCatering · PURE FLORALS & EVENT DESIGN · PETER& PAUL'S GIFTS · ENGINE8 MEDIA

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