

# UNIVERSAL

EVENTSPACE

## 2024/2025 Wedding Package



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f t i UNIVERSAL1982

**PETER & PAULS**  
hospitality group



# WHY BOOK AT UNIVERSAL EVENTSPACE?

Universal Eventspace opened its doors August 2015 offering 85,000 sq. ft. of event space within 6 versatile function rooms. With a capacity to accommodate over 2,000 guests, our patrons continue to marvel at the revolutionary property. Featuring outdoor terraces, state of the art technology, a contemporary design concept and impeccable cuisine, we invite you to step into our world. As a proud member of the Peter & Pauls Hospitality Group we uphold the highest standard of service for our guests and clients. We are delighted to host your social or corporate event and are committed to making your vision come to life!

From menu choices, décor, 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

Private VIP Suites  
Ample Parking  
Invitation Map Insert Cards  
Coat Check Service  
Customized Menu Offerings  
Glassware, Tableware, Silverware  
Modern Event Space  
On-Site Ceremonies Available Year Round  
Front Doorperson to Greet & Direct Guests  
Dedicated Function Manager, Service staff & Bartender Service  
Tables Adorned with White, Ivory, Black or Pewter Grey Linens and Napkins  
Built-In State-of-the-Art Sound and Lighting System  
(Partnership with S4 Entertainment Powered By ACS)  
Furnished Outdoor Terraces

\*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 2<sup>nd</sup> to**  
**APRIL 14<sup>th</sup>**

**\$115 Per Person**

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**FRIDAY/SUNDAY**  
**JANUARY 2<sup>nd</sup> to**  
**APRIL 14<sup>th</sup>**

**\$105 Per Person**

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**SUNDAY**  
**LONGWEEKEND**  
**JANUARY 2<sup>nd</sup> to**  
**APRIL 14<sup>th</sup>**

**\$110 Per Person**

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Studio 1 or Studio 4  
150 Adult Minimum

Studio 2 or Studio 3  
200 Adult Minimum

Studio 5 or Studio 6  
100 Adult Minimum

\*\*\*

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

## MID-SEASON WEDDING PRICING

**SATURDAY**  
**APRIL 15<sup>th</sup> to APRIL 30<sup>th</sup>**  
**NOVEMBER 1<sup>st</sup> to**  
**NOVEMBER 15<sup>th</sup>**

**\$142 Per Person**

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**FRIDAY/SUNDAY**  
**APRIL 15<sup>th</sup> to APRIL 30<sup>th</sup>**  
**NOVEMBER 1<sup>st</sup> to**  
**NOVEMBER 15<sup>th</sup>**

**\$105 Per Person**

~

**SUNDAY**  
**LONGWEEKEND**  
**APRIL 15<sup>th</sup> to APRIL 30<sup>th</sup>**  
**NOVEMBER 1<sup>st</sup> to**  
**NOVEMBER 15<sup>th</sup>**

**\$132 Per Person**

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Studio 1 or Studio 4  
150 Adult Minimum

Studio 2 or Studio 3  
200 Adult Minimum

Studio 5 or Studio 6  
100 Adult Minimum

\*\*\*

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

## PRIME SEASON WEDDING PRICING

**SATURDAY**  
**MAY 1<sup>st</sup> to**  
**OCTOBER 31<sup>st</sup>**

**\$152 Per Person**

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**FRIDAY/SUNDAY**  
**MAY 1<sup>st</sup> to**  
**OCTOBER 31<sup>st</sup>**

**\$115 Per Person**

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**SUNDAY**  
**LONGWEEKEND**  
**MAY 1<sup>st</sup> to**  
**OCTOBER 31<sup>st</sup>**

**\$142 Per Person**

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Studio 1 or Studio 4  
150 Adult Minimum

Studio 2 or Studio 3  
200 Adult Minimum

Studio 5 or Studio 6  
100 Adult Minimum

\*\*\*

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

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

Security Fee - \$200 + tax per room \* SOCAN Fee

Mandatory sound, lighting and audio visual fee\* 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

A Selection of Gourmet Mini Entrees

(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)

## DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table

“My Mother’s Olive Oil” Imported from Greece

## 1<sup>ST</sup> COURSE APPETIZER OPTIONS

(choice of one)

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 ~

Poached pear salad: Baby greens, mascarpone/gorgonzola cheese, candied pecans, pomegranate Vin cotto ~

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

Butternut squash soup; cinnamon, ginger and apple ~

Seafood Bisque ~

Cream of cauliflower ~

Casarecce in a fresh tomato and basil sauce ~

Elicoidali with sundried tomato pesto, assorted mushrooms, finished in a touch of cream ~

Rigatoni alla Norma; eggplant, plum tomato and ricotta salata ~

Trofie with wild boar sausage, broccoli florets, roasted garlic and extra virgin olive oil

## **2<sup>ND</sup> COURSE MAIN ENTRÉE OPTIONS**

(choice of one)

5 oz. Boneless Chianti Braised Beef Short Ribs & 5oz. Chicken Supreme in a White Wine Mushrooms Sauce

10-12oz. French Cut Veal Chop in a Rosemary au jus

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

10oz. Canadian Prime Ribeye Steak

10oz. Canadian Prime New York Striploin

## **MAIN COURSE ACCOMPANIMENTS**

**MAIN ENTREE COMPLIMENTS**

**CHEF'S CHOICE:**

Seasonal Vegetables & Potatoes

## **3<sup>RD</sup> COURSE DESSERT OPTIONS**

(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, Universal 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**

**Antipasto Bar (Remove Gourmet Mini Entrees) – Additional \$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 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

## **FIRST COURSE**

### **\*UPGRADE OPTIONS**

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

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

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

Artichoke hearts and asiago ravioli with wild mushrooms and asparagus in a cherry tomato au jus  
(In replacement of 1<sup>st</sup> Course Appetizer Selection add- \$3.00 per Person)  
(In combination with 1<sup>st</sup> Course Appetizer Selection add- \$7.00 per Person)



Casarecce all boscaiola

*(Minced Sausage and Mélange of Mushroom in a fresh tomato and basil sauce topped with cubed fior di Latte and basil)*

(In replacement of 1<sup>st</sup> Course Appetizer Selection add- \$3.00 per Person)

(In combination with 1<sup>st</sup> Course Appetizer Selection add- \$7.00 per Person)

Gnocchetti sardi, smoked salmon, baby spinach, peppered vodka

(In replacement of 1<sup>st</sup> Course Appetizer Selection add- \$3.00 per Person)

(In combination with 1<sup>st</sup> Course Appetizer Selection add- \$7.00 per Person)

Bowtie smoked chicken, sundried tomato, arugula, leeks and pesto

(In replacement of 1<sup>st</sup> Course Appetizer Selection add- \$3.00 per Person)

(In combination with 1<sup>st</sup> Course Appetizer Selection add- \$7.00 per Person)

## **MAIN COURSE**

### **UPGRADE OPTIONS (Addition to Main Entrée)**

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

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

Mixed Field Greens, Balsamic Vinaigrette (Bowl per Table with Main Entrée Service) - \$2.00 per Person

## **DESSERT**

### **UPGRADE OPTIONS (In replacement of the dessert selection above)**

Decadent Chocolate Torte Chocolate Buttercream Mocha Chantilly Almond Praline - \$2.50 per person

Vegan Chocolate Mousse Belgium Dark Chocolate Coconut Base Micro Berries - \$2.50 per person

Trio of Sweet Confections: (Client to pre-select 3 mini selections): -\$2.50 per person

Espresso Tiramisu, Vanilla Bean Crème Brûlée, Belgium Chocolate Mousse, Salted Caramel Cheesecake, Apple Crumble, Hand Dipped chocolate Strawberry, Mini Gianduia Chocolate Budino, Lime Panna Cotta, Sicilian Cannoli

# POPULAR STATIONS

## **International Pizza Station:** \$7.00 per person + Admin +Taxes

Chefs will prepare Gourmet International Pizza with an assortment of toppings  
(Live station for Studios 1-4, not live for Studio 5&6)

## **The Taco Stand:** \$7.00 per person + Admin +Taxes

6" Tortilla packed with corned Beef Confit, Braised Chicken in a mild chipotle tomato sauce or refried beans and your choice of topping or guacamole, salsa, sour cream, lettuce.

## **Tri Colour Burger Saloon:** \$8.00 per person + Admin +Taxes

Hand Rolled ground beef or chicken patties packed with fresh mozzarella cheese crowned with our signature rustic salsa, fresh basil in an onion or poppy seeds brioche bun

## **The Grilled Cheese Sandwich Stage:** \$7.00 per person + Admin +Taxes

Golden Brown toasties marble rye, white or multigrain enriched with three cheese (Aged cheddar, Brie and Mozzarella) Montreal Smoked Meat Gruyere/Menchego Ham, Porchetta, Pickles accompanied by regular and sweet potato fries, Coleslaw, Dijonnaise, BBQ Ketchup, Chipotle aioli.

## **The Apple Crumble Canteen:** \$7.00 per person + Admin +Taxes

Freshly baked apple crumble served hot to order along with French vanilla nutmeg ice cream

## **Welcome to Paris:** \$7.00 per person + Admin +Taxes

In house baked beignet and éclair filled with cream Chantilly and dipped in Belgium Chocolate accompanied by a selection of nuts (Almonds/Pistachio/Hazelnut)

## **The Belgium Waffle:** \$7.00 per person + Admin +Taxes

Light battered deep pockets waffle dressed with a perfect combination; Sweet peaches, cinnamon honey, banana split, Grand Manier berry salad Chantilly, Mascarpone

**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)**





## ADDITIONAL SERVICES FOR YOU

*Peter & 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.



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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](http://www.bypeterandpauls.com)

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