



**UNIVERSAL**  
● EVENTSPACE

# WEDDING PACKAGE

Made with Love

## WHY BOOK AT UNIVERSAL EVENTSPACE?

Universal Eventspace opened its doors August 2015 offering 85,000sq. 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 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, 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

---

- 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*

## PACKAGES

### WINTER WEDDING

SATURDAY  
JANUARY 2<sup>ND</sup> TO APRIL 14<sup>TH</sup>

FRIDAY/SUNDAY  
JANUARY 2<sup>ND</sup> TO APRIL 14<sup>TH</sup>

SUNDAY (LONGWEEKEND)  
JANUARY 2<sup>ND</sup> TO APRIL 14<sup>TH</sup>

### MID-SEASON WEDDING

SATURDAY  
APRIL 15<sup>TH</sup> TO APRIL 30<sup>TH</sup>  
NOVEMBER 1<sup>ST</sup> TO NOVEMBER 15<sup>TH</sup>

FRIDAY/SUNDAY  
APRIL 15<sup>TH</sup> TO APRIL 30<sup>TH</sup>  
NOVEMBER 1<sup>ST</sup> TO NOVEMBER 15<sup>TH</sup>

SUNDAY (LONGWEEKEND)  
APRIL 15<sup>TH</sup> TO APRIL 30<sup>TH</sup>  
NOVEMBER 1<sup>ST</sup> TO NOVEMBER 15<sup>TH</sup>

### PRIME SEASON WEDDING

SATURDAY  
MAY 1<sup>ST</sup> TO OCTOBER 31<sup>ST</sup>

FRIDAY/SUNDAY  
MAY 1<sup>ST</sup> TO OCTOBER 31<sup>ST</sup>

SUNDAY (LONGWEEKEND)  
MAY 1<sup>ST</sup> TO OCTOBER 31<sup>ST</sup>

**OUR CULINARY MANAGEMENT TEAM  
WILL BE PLEASED TO CREATE A CUSTOMIZED MENU PACKAGE  
BASED ON ALL OF YOUR PREFERENCES & REQUIREMENTS**

Please call 905-326-8100 as soon as possible to arrange an in-person site visit & consultation to discuss all of your event ideas with us

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

### 1ST 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

## 2ND 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

## 3RD 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

- Domestic & Imported Beers
- Sparkling Toast
- Red & White Wine
- Assorted Pop & Juice
- Assorted Liquor & Liqueurs
- Coffee/Tea/Espresso Service
- Sparkling & Flat Bottled Water

### 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  
Shrimp Cocktail  
Fried Calamari Rings  
Mussels Marinara (Seasonal September to April)

### FIRST COURSE

*\*UPGRADE OPTIONS*

Seared Branzino fillet, artichoke fregola, heirloom tomatoes, grilled corn, torn basil

Porcini and prosecco risotto topped with ½ broiled lobster tail with beurre blanc

Risotto alla pescatore (Seafood risotto)

Artichoke hearts and asiago ravioli with wild mushrooms and asparagus in a cherry tomato au jus

## FIRST COURSE

### *\*UPGRADE OPTIONS*

Casarecce all boscaiola

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

Gnocchetti sardi, smoked salmon, baby spinach, peppered vodka

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

## MAIN COURSE

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

4-5 oz. Canadian Prime Lobster Tail, Beurre Blanc

Two 8/12 Black Tiger Shrimp, Beurre Blanc

Mixed Field Greens, Balsamic Vinaigrette  
(Bowl per Table with Main Entrée Service)

## DESSERT

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

Decadent Chocolate Torte Chocolate Buttercream Mocha Chantilly Almond Praline

Vegan Chocolate Mousse Belgium Dark Chocolate Coconut Base Micro Berries

Trio of Sweet Confections: *(Client to pre-select 3 mini selections):*

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

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

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

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

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

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

### WELCOME TO PARIS

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

Light battered deep pockets waffle dressed with a perfect combination; Sweet peaches, cinnamon honey, banana split, Grand Marnier 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 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

