

FRIDAY & SUNDAY WEDDING SPECIALS

BYPETERANDPAULS.COM

AVAILABLE INTELLIGENT TABLE LIGHTING • 25FT CEILINGS • STATE OF THE ART TECHNOLOGY BUILT IN FOOD STATIONS • AVAILABLE VALET PARKING • INTERNATIONAL CUISINE • KOSHER KITCHEN • COMPLIMENTARY PARKING • ON SITE EVENT CONSULTANTS

DATE

Fridays or Sundays, 2011 or 2012
(Not Applicable on Long Weekend Sundays)

RECEPTION SERVICE

Hors D'oeuvres

An Assortment of Hot and Cold Hors D'oeuvres Served to Your Guests Butler Style (6 pieces per person)

DINNER SERVICE

Specialty Bread Basket

An Assortment of Homemade Breads, Flat breads, Lalagides and Fresh Baked Focaccia "My Mother's Olive Oil" imported from Greece bottle per table

Salad

Romaine Hearts, Radicchio, Candied Cashews, Hearts of Palm, Carrots, Sautéed Mushrooms, Cherry Tomatoes & Cucumbers Tossed in a Roasted Garlic & Honey Lemon Dressing Wrapped In a Cucumber Jacket

Main Entree

4oz 'AAA' Bacon Wrapped Filet Mignon Served in a Port Demi Glaze
4oz Cornish Hen in a White Wine Mushroom Sauce
Smashed Peas, Heirloom Carrot and Red Pepper
Fingerling Potatoes

Dessert

French Vanilla Ice Cream Topped with Warm White Chocolate Brownie

Coffee / Tea / Espresso

LATE NIGHT SERVICE

Wedding Cake/Coffee & Tea Station (Client to provide cake, Paramount to cut & serve from Station)
To Include Market Fresh Fruit

ROOM

Eastwood or Sinatra - 150 Adults Minimum
Monroe or Taylor - 75 Adults Minimum

BAR SERVICE

Open Standard Bar
Unlimited Red & White Wine
Sparkling Toast before Dinner
Bottled water on all tables
Coffee/Tea/Espresso

PRICE PER PERSON

Friday Price Per Person \$75⁰⁰ + Taxes
Sunday Price Per Person \$82⁰⁰ + Taxes

(Menus are completely customizable and can be altered to suit your specific needs)

CALL TODAY FOR YOUR PERSONALIZED TOUR!

416.410.4511 or 905.326.3000
paramount@bypeterandpauls.com

