



# Welcome to The Pint



Venue  
Information



# Venue Information



We host great events! Expanding 13,000 square feet with 2 floors, The Pint Public House offers a variety of unique spaces to meet all your corporate and social needs, such as birthday parties, bachelor/bachelorettes, and more. Whether your guest count is 20 or 750, The Pint Public House is the perfect place to mix business with pleasure. Our venue features state of the art AV, indoor & outdoor patio, DJ booth and dance floor.

We offer an extensive special events menu to suit all types of events from group platters, passed canapes, buffet and food stations.

## Ask us about our additional features:

- DJ services for any type of music.
- Live music.
- Custom trivia with host.
- Full-service arcade & pool table in our upper deck.
- Magician & mentalist, stand up comedian, mixologist and other acts available.
- Team building experiences.

We offer many fantastic entertainment options that allow your group to celebrate and still social distance!

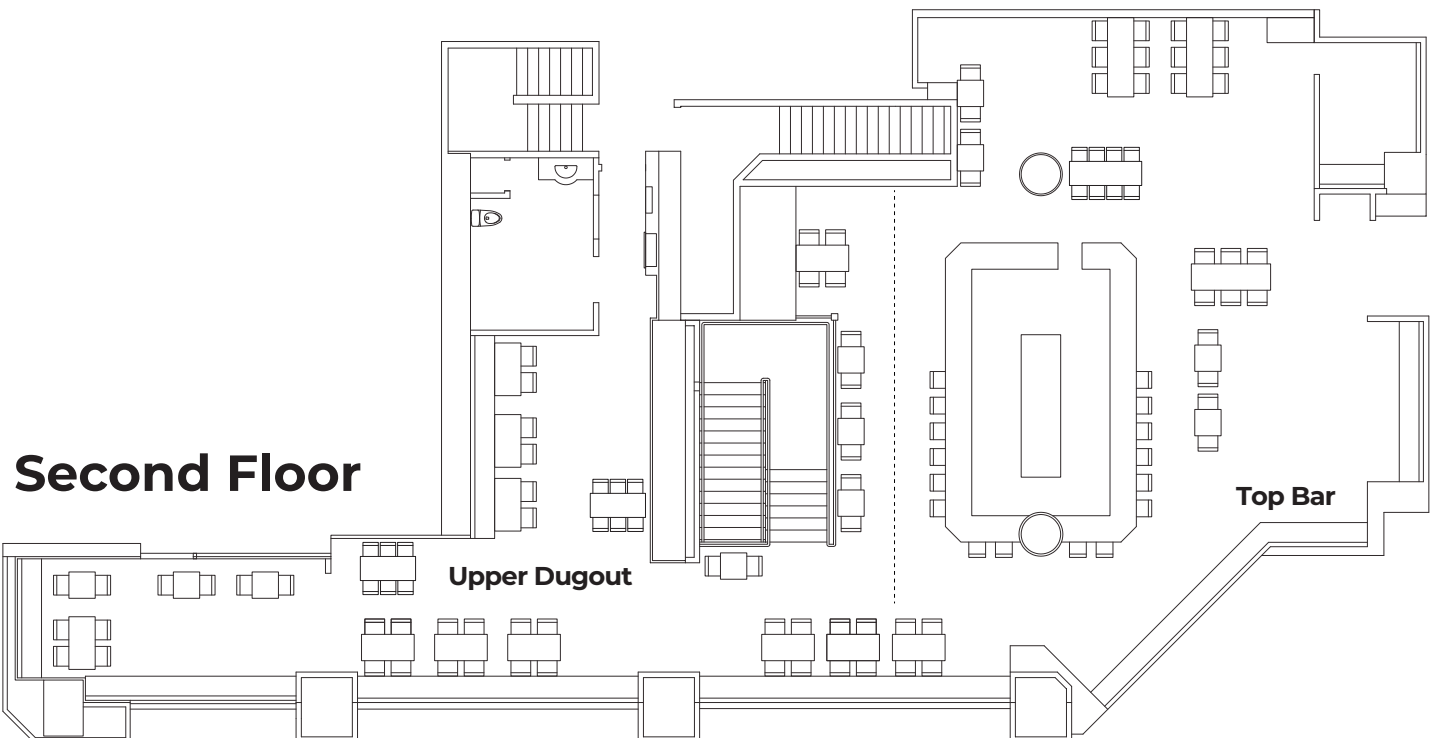
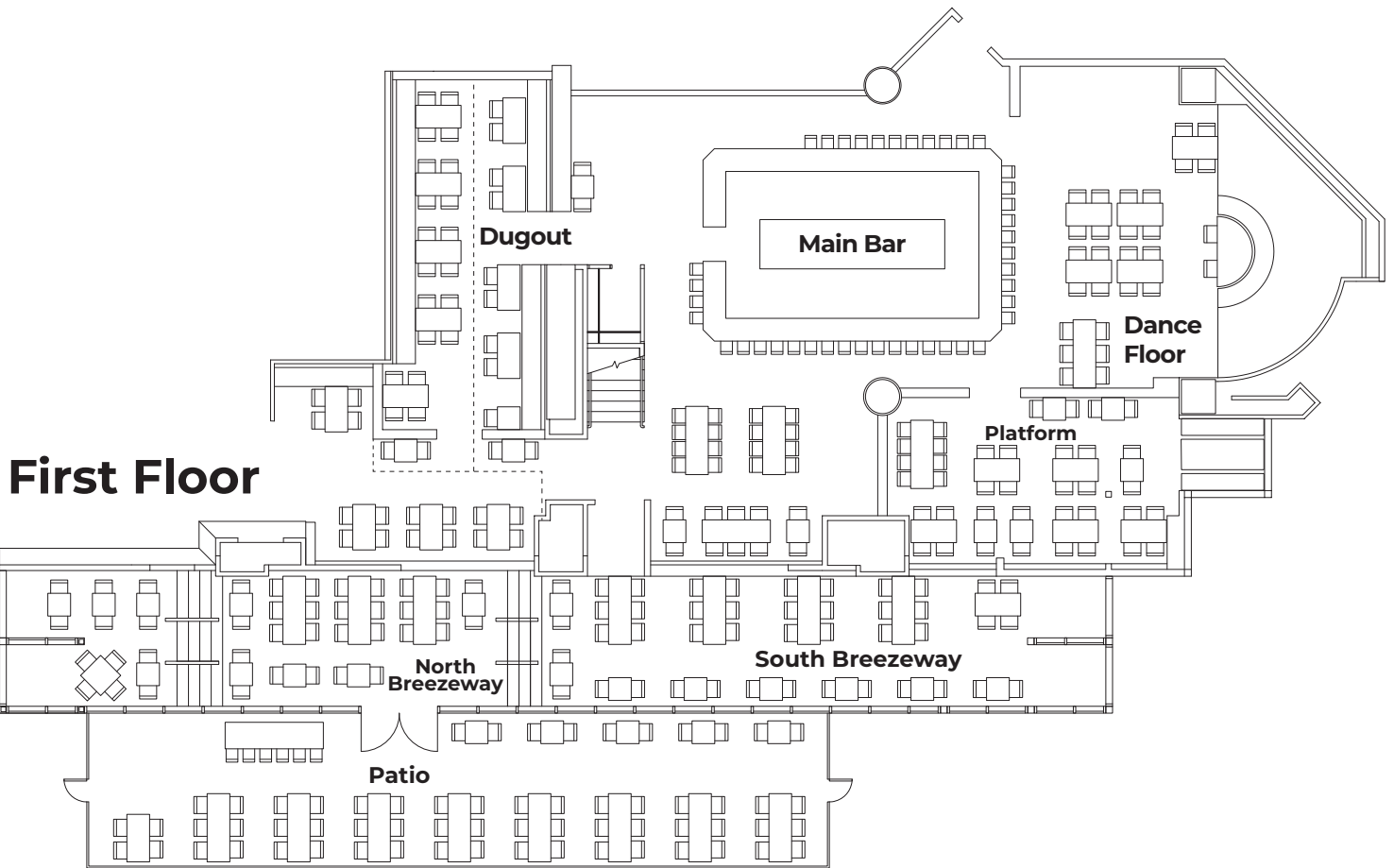
**To book your next epic event call 437.343.3500 or email [tania@thepintto.com](mailto:tania@thepintto.com).**

## Our Health & Safety Pledge

We at the Public Pint House have pledged to operate with safety meeting and event practices. We recognize that following good safe practices for our employees and customers helps to create an environment that supports a safe COVID-19 environment. We made changes at every stage of the event experience with a commitment in cleanliness through rigorous standards and protocols.



# The Pint Layout



# Pricing

DUG OUT	\$1,200	TOP BAR	\$5,500
PLATFORM	\$1,200	UPPER DUG OUT	\$1,800
DANCE FLOOR	\$1,500	UPPER LEVEL BUY OUT	\$7,500
BREEZEWAY	\$5,000	FULL VENUE BUY OUT	\$35,000
SOUTH BREEZEWAY	\$2,500		
NORTH BREEZEWAY	\$1,000		
PATIO	\$5,000		
LOWER LEVEL BUY OUT	\$18,000		





# Get in touch



**TANIA MAROSSIS** SALES & EVENTS MANAGER  
**437.343.3500** [TANIA@THEPINTTO.COM](mailto:TANIA@THEPINTTO.COM)

# Passed Canapés

Minimum order of 12.

- |   |             |   |             |
|---|-------------|---|-------------|
| ● <b>Angus Meatballs</b><br>Simmered in your choice of our homemade marinara, sweet chilli or Kansas BBQ sauce    | <b>3.5</b>  | ● <b>Chicken Satay</b><br>Cashew-soy marinated chicken skewers.<br><b>Tofu option available upon request</b>  | <b>5</b>    |
| ● <b>Tempura Shrimp</b><br>Battered shrimp, lightly deep fried and served with Soy-sesame dip.                    | <b>4</b>    | <b>Popcorn Chicken</b><br>Crispy buttermilk chicken bites coated with a honey-sriracha drizzle.   | <b>6.25</b> |
| ■ ▲ <b>Caprese Skewers</b><br>Bocconcini cheese, grape tomatoes, fresh basil, drizzled with a balsamic reduction. | <b>3.75</b> | ▲ <b>Mushroom Toast</b><br>Mushroom medley roasted with herbs and topped with goat cheese crumble .   | <b>3</b>    |
| <b>Mini Poutine</b><br>Our signature crispy fries, Quebec cheese curds and gravy.                                 | <b>6.25</b> | <b>Pint Sliders</b><br>Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.   | <b>7.5</b>  |
| <b>Calamari Cones</b><br>Crispy fried calamari served with our lemon-caper-dill aioli.                            | <b>5</b>    | <b>Chicken Sliders</b><br>Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.   | <b>6.25</b> |
| ▲ <b>Strawberry and Brie Toast</b><br>Crostini with torched Brie, strawberries, and red pepper jelly.             | <b>4</b>    | ▲ <b>Buffalo Cauliflower Bites</b><br>Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble. | <b>3</b>    |
| ▲ <b>Mushroom Grilled Cheese</b><br>Sourdough, mushrooms, caramelized onions, and cheddar cheese.                 | <b>5</b>    | ▲ <b>Margherita Pizza Bites</b><br>Pizza dough ball stuffed with tomato sauce, fior de latte, and fresh basil.  | <b>3</b>    |
| ▲ <b>Bruschetta</b><br>Garlic bread, tomatoes, onion, basil, and feta.  | <b>4</b>    |   |             |

■ GLUTEN-FRIENDLY   ● DAIRY-FREE   ▲ VEGETARIAN

All menu items and prices are subject to change. Taxes and 18% gratuity are not included.  
Please note that some food & beverage menu items may require advanced ordering.



# Group Platters

Party platters serve approximately 20 people. Minimum order of 12.

- |   |            |  |            |
|---|------------|--|------------|
| ■● <b>Chicken Wings</b>   | <b>95</b>  | ■▲ <b>Crispy French Fries</b>  | <b>75</b>  |
| Tossed in your choice of honey garlic, Kansas BBQ or herbed parmesan.   |            | Tossed in parmesan and herbs. Served with ketchup and garlic aioli.<br><b>Upgrade your French fries to Parmesan Truffle Fries 85</b>   |            |
| <b>Chicken Sliders</b>  | <b>150</b> | ■▲ <b>Crudités with Dip</b>  | <b>80</b>  |
| Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle. One per person.                                   |            | Mixed vegetables with your choice of ranch or blue cheese dipping sauce, pita chips, olive tapenade, hummus, Harissa dip.  |            |
| ● <b>Tempura Shrimp</b>   | <b>155</b> | ■▲ <b>Nachos</b>   | <b>100</b> |
| Lightly tempura battered shrimp deep fried and served with a soy-sesame sauce.  |            | Jalapeños, pico de gallo, green onions, cheddar & mozzarella blend Served with sour cream and salsa.<br><b>Add your choice of Pulled Pork, Tinga Chicken, Or Taco beef +15</b> |            |
| <b>Pint Sliders</b>   | <b>150</b> | ■ <b>Cheese &amp; Charcuterie</b>  | <b>250</b> |
| Mini beef burgers garnished with lettuce, onions, pickles & our Pint secret sauce. One per person.  |            | An assortment of cheeses and cured meats served with crostini, pickled vegetables, olives, specialty mustards and house made accompaniments.                                   |            |
| <b>Chicken Tenders</b>  | <b>160</b> | ■● <b>Cocktail Shrimp</b>  | <b>155</b> |
| Crispy chicken fingers, served with honey-dill sauce. Two per person.   |            | Chilled shrimp served with zesty cocktail sauce and lemon wedges. Two per person.  |            |
| <b>Caesar Salad</b>   | <b>65</b>  | ▲ <b>Mushroom Grill Cheese</b>   | <b>80</b>  |
| Romaine with Caesar dressing, topped with house made croutons, parmesan, and bacon.   |            | Sourdough, mushrooms, caramelized onions, and cheddar cheese.  |            |
| ▲ <b>Buffalo Cauliflower Bites</b>  | <b>80</b>  |  |            |
| Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble. |            |  |            |

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# Food Stations

## Fry Bar

Our crispy french fries ready to be served as you wish.

**22/person**

### Poutine

Quebec cheese curds and gravy. Your choice of regular poutine or topped with pulled pork.

### Parmesan & Truffle Fries

Served with truffle aioli.

### Frings

A duo of fries and onion rings served with pint aioli and ketchup.

### Sweet Fries

Creole aioli.

## Taco Bar

A variety of flavours to choose from, served in a corn tortilla with a variety of toppings.

**22.5**

### Pork Carnitas

### Chicken Tinga

### Vegetarian Tinga

### Chili-Garlic Shrimp

\*\*\* guacamole, pico de gallo, sour cream on the side .

## Slider Bar

A variety of fun sliders to choose from served in a mini bun.

**22.5**

### Pint Slider

Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.

### Chicken Slider

Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.

### Pulled BBQ Pork

Pulled BBQ pork, topped with creamy slaw.

### Pulled BBQ Jackfruit

Pulled BBQ jackfruit topped with creamy slaw.

## Salad Bar

All dressing and major allergens will be put on side

**18**

### Garden salad

Fresh spring mix topped with shaved carrot, cucumber, walnut, dried cranberries and tomatoes dressed in balsamic vinegar dressing

### Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon

### Watermelon Poke Bowl

Soy marinated watermelon skewers with cold rice noodles tossed in spicy chilli sauce with edamame, garnished with peanut, sesame, fried onions, and crispy wonton

### Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

### Greek Salad

Fresh spring mix topped with Feta, cucumber, olives and tomatoes in Citrus dressing.

## Pizza Bar

**17/pizza**

### Margherita Pizza

San Marzano tomato sauce, fresh basil, fior de latte, olive oil.

### Mushroom & Onion Pizza

Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese Parmesan cheese, olive oil.

### Pepperoni Pizza

Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.

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# Food Stations

## Pasta Station

Your choice of cavatappi or spaghetti pasta tossed in a basil pesto, cream or a tomato sauce.

Sides include grape tomatoes, corn, peas, mushrooms, bacon bits, gremolata, chicken, shrimp and parmesan cheese.

**25**

## Prime Rib Carving Station

AAA prime rib oven cooked

Herbed buns

Sides include: Pint aioli, creole aioli, horseradish aioli, cheddar, havarti, au jus, mushrooms, caramelized onion.

**30**

# Dessert Stations

## Candy Bar

A variety of hard and soft candies, popcorn, chocolates, and lollipops.

**7**

## Sweets Table

An assortment of mini pies, tarts, squares, brownies, cakes and a delicious variety of cupcakes from Toronto's most famous bakery La Rocca.

**10**

## ▲ Donut Wall

Choose from over 50 flavours from birthday cake to rose pistachio. All donuts are vegan and baked from Bloomers Bakery.

**6.25**

# Plated

## Lunch

40

<b>Appetizer:</b>	<b>Roasted Mushroom Soup</b>	A creamy, earthy mushroom soup garnished with truffle oil and chives.
	<b>Garden salad</b>	Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
	<b>Caesar salad</b>	Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
<b>Entrée:</b>	<b>Pint Cheeseburger</b>	Iceberg lettuce, tomato, pickles, onion, and signature Pint aioli, topped with cheddar cheese. Served with fries.
	<b>Crispy Chicken Sandwich</b>	Buttermilk-fried chicken topped with creamy slaw, pickles, and a Dijon-maple drizzle. Served with fries.
	<b>Portobello Burger</b>	Garlic & thyme Portobello mushroom, smoked Applewood cheese, onion rings, arugula, tarragon aioli. Served with fries.
	<b>Power Green Bowl</b>	Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and smear of garlic aioli. <b>Add shrimp, chicken</b>
	<b>Margherita Pizza</b>	San Marzano tomato sauce, fresh basil, fior de latte, olive oil.
	<b>Pint Supreme</b>	Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed.
<b>Dessert:</b>	<b>Pint's Daily Dessert</b>	We proudly serve a selection of La Rocca Cakes, one of Toronto's most iconic bakeries. Ask our Event Manager for details.

## Dinner

65

<b>Appetizer:</b>	<b>Roasted Mushroom Soup</b>	A creamy, earthy mushroom soup garnished with truffle oil and chives.
	<b>Garden salad</b>	Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
	<b>Caesar salad</b>	Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
<b>Entrée:</b>	<b>Butter Chicken</b>	Oven roasted marinated chicken tossed in a rich, creamy butter curry sauce, served with basmati rice, onion pakora, spicy chutney, raita, and garlic naan.
	<b>Steak and Frites</b>	10oz NY striploin and fries served with peppercorn jus and horseradish aioli.
	<b>Mexican Power Bowl</b>	Mixed grain and bean tossed in spicy tinga sauce served with nacho chips, guacamole, sour cream, tomatoes, pickled jalapeno, cucumber, Havarti cheese and agave citrus salad.
<b>Dessert:</b>	<b>Chocolate Cake or Red Velvet Cake</b>	

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# Buffet

\$60 per person

## Entrée Options

### Salmon Filet

Seasoned with lemon and dill served on a wooden plank.

### Prime rib

Slow roasted seasoned prime rib with a Dijon and Montreal spice crust, cooked to medium and served with au jus.

### Roast Chicken

Garlic & herb roasted chicken, served with a beurre blanc.

## Sides Choose 2

### Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.

### Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

### Smashed Potato

Creamy mash potatoes with thyme and rosemary.

### Roasted seasonal vegetables

A medley of season harvest vegetables, tossed in olive oil and herbs.

### Green Beans

Sautéed in garlic and butter.

### Warm baguette

Served with butter.

## Cakes

### The Pint Public House proudly serves a selection of La Rocca Cakes

One of Toronto's most iconic bakeries - Ask our Event Manager for details.

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# Beverage Stations

All of beverage stations require a minimum of 25 guests.

## Tequila Bar

Your choice of peach, strawberry or lime flavour – Served in carafe's with lime wedges & berries.  
Upgrade your mixer to Sangrita, Margherita or Passion Fruit for an additional \$10 per carafe.  
Pairs perfectly with our taco bar for taco's and tequila.

Hornitos blanco/reposado	<b>\$170 / bottle*</b>
Tromba Blanco	<b>\$240 / bottle*</b>
Tromba Reposado	<b>\$255 / bottle*</b>
Don Julio Blanco	<b>\$270 / bottle*</b>
Don Julio Blanco	<b>\$285 / bottle*</b>

## Bubbly Bar

**Pop, Clink, Fizz! An elegant way to get the party started!**  
Served in a Champagne flute.

Veuve Clicquot	<b>\$150 / bottle*</b>
Prosecco	<b>\$52 / bottle*</b>

## Tall Boy Tub

**Cheers to Beers! A variety of tall boy cans served out of an ice tub.**  
Pairs perfectly with our slider bar for burgers and beer.

Domestic Beer Tub - Includes PBR, 3Speed & Great Lakes Lager.  
**\$20 per person / per hour**

Craft Beer Tub - Includes Flying Monkeys Juicy Sss IPA, Great Lake Octopus Wants To Fight IPA, Ace Hill Pilsner & Magners Cider.  
**\$30 per person / per hour**

## Wine Bar

**It's Wine O'clock Somewhere! Choose from our list of red and white wines.**

Standard Wine Bar **\$40 / bottle\***  
Choose from Argento Chardonnay, Argento Malbec, Yalumba Viognier, Yalumba Cabernet Sauvignon, Campanile Pinot Grigio.

Premium Wine Bar **\$50 / bottle\***  
Choose from Geyser Peak Chardonnay, Geyser Peak Cabernet Sauvignon, Mirassou Pinot Nior, Jean Luc Columbo Rose ,Torrent Bay Sauvignon Blanc.

## Frozen Bar

**Nothing says party like slushies! Bring out your inner kid.**  
Choose from pina colada, margarita, mango, or strawberry daiquiri - or combine them to make your own custom mix.

**Virgin slushy \$4 / each**

**Adult slushy \$11 / each**

Choose from vodka, tequila, or rum (1oz)

\*Price charged on consumption.



# BIRTHDAY PACKAGES



## CREW LOVE

(8-10 PPL)

\$325

- 2 Table kegs or 4 bottles of house wine (red or white)
- 4 Pizzas OR 2 Pint Platters
- Birthday cupcake with sparkler

## NO NEW FRIENDS

(8-10 PPL)

\$400

- 1 Bottle of premium liquor, including 2 mixers of your choice
- 4 Pizzas or 2 Pint Platters
- Birthday cupcake with sparkler

## 24 HOUR CHAMPAGNE DIET

(10-15 PPL)

\$450

- 1 Bottle of premium liquor, including 3 mixers of your choice
- 1 Bottle of complimentary prosecco
- Cheese board or a selection of canapes (chefs' choice)
- 1 Medium birthday cake with sparkler

## ON MY WORST BEHAVIOUR

(15-20 PPL)

\$1000

- 2 Bottles of premium liquor, including 3 mixers of your choice
- 1 Bottle of complimentary prosecco
- Cheese board and selection of canapes (chefs' choice)
- Donut tower with sparkler
- 2 Late night Pint Platters

## TURN MY BIRTHDAY INTO A LIFESTYLE

(15-20 PPL)

\$1000

- 4 Table kegs
- 4 Bottles of wine
- 4 Pint platters
- Donut tower with sparkler
- 4 late night pizzas

## 0-30 REAL QUICK

(20-30 PPL)

\$1600

- 3 Bottles of premium liquor, with unlimited mixers
- 2 Bottles of premium champagne or wine
- Selection of hot canapés (chefs' choice)
- Donut tower with sparkler
- Late night mini poutines and sliders

*All prices inclusive of taxes and gratuity. Items subject to change based on availability. Please enjoy responsibly*