

PETROS⁸²

AUTHENTIC GREEK EXPERIENCE

299

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Made with love

299 ADELAIDE ST W

Pétros 82, situated in Toronto's Entertainment District, is downtown's newest premium, casual authentic Greek dining experience! Bringing you delectable flavours of the Aegean Sea and the custom of Philoxenia to your table.

From the owners of Peter and Paul's Hospitality Group, is born a fresh new concept. Petros82 embraces the simplicity of breaking bread with loved ones, while adding a contemporary twist to dining out in the city. Guests will encounter a different experience around every corner, including **a deluxe fresh seafood market, Peter and Paul's signature YK Marketta**, and a lively vibe to complement our approachable style of cuisine and service.

Pétros82 is a venue unlike any other in the city. Every room has its own unique energy and its own distinct capabilities. With its white washed **Mediterranean inspired décor, soaring ceiling heights, two well-appointed cocktail lounges and multiple dining spaces**, the venue is equipped to handle large groups comfortably and stylishly.

Our restaurant was designed as an events space with **integrated A/V capabilities, DJ plug ins and ambient lighting throughout**. All furniture is moveable to ensure customized event design, considering all types of events from an intimate birthday gathering of 10, to a full blown, executive, gala event of 400 guests and everything in between!



Bottom Floor, Mezzanine Level and Full Venue Buyouts available!

Bottom Floor Buyout:

Main Dining Room + Mykonos Lounge: Capacity: 120 guests seated, 230 guests standing reception

Mezzanine Level Buyout:

Mezzanine Dining Rooms + Lefko Lounge: Capacity: 70 guests seated, 180 guests standing reception

Full Venue Buyout:

Full venue buyout Capacity: 180 guests seated, 400 guests standing reception

Dining room, high-top and lounge seating available in every space.



MAIN DINING ROOM

120 guests seated, 150 guests standing reception



MYKONOS LOUNGE

Mykonos Lounge and Patio can be combined
30 guests seated, 80 guests standing reception



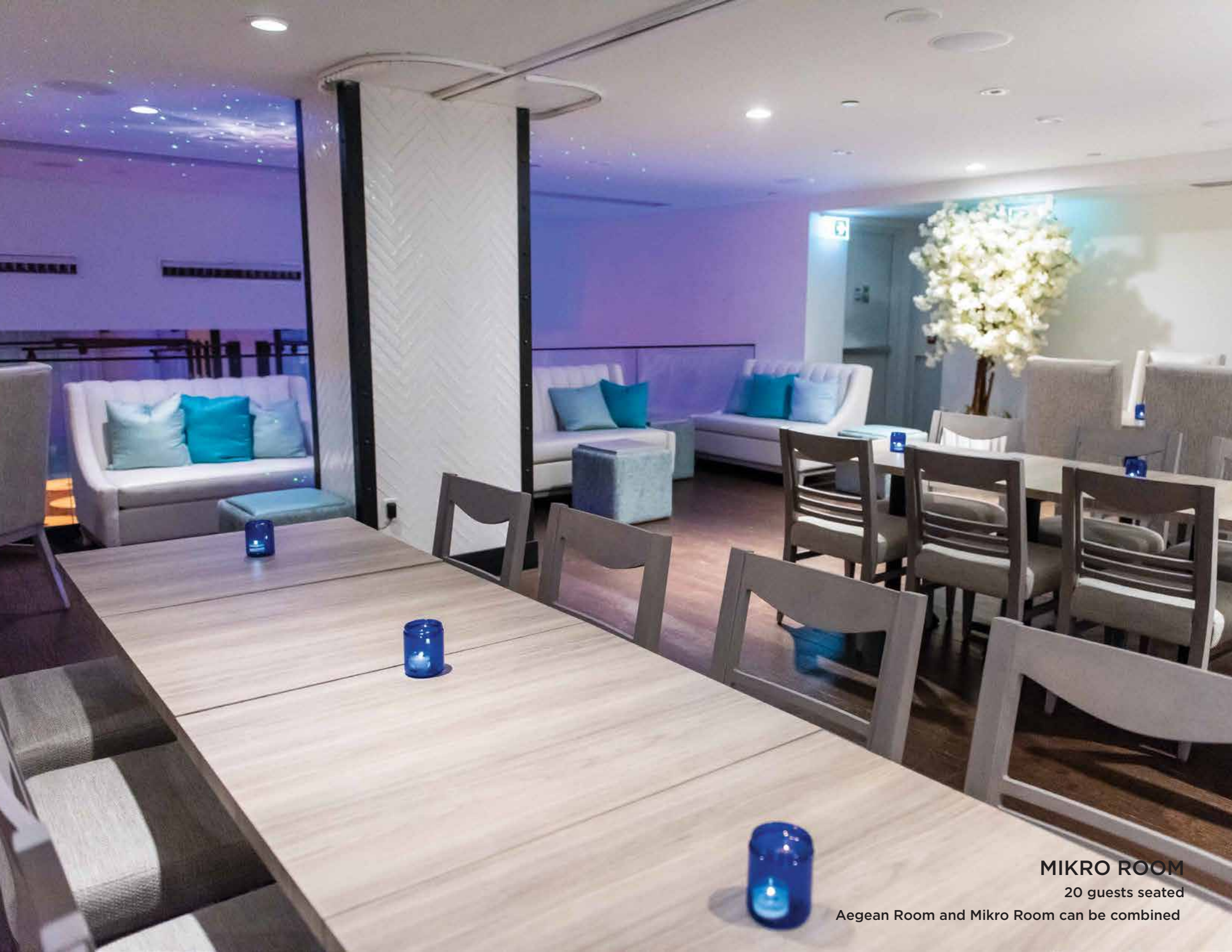
LEFKO LOUNGE

30 guests seated, 80 guests standing reception



AEGEAN ROOM

40 guests seated, 60 guests standing reception
Aegean Room and Mikro Room can be combined



MIKRO ROOM

20 guests seated

Aegean Room and Mikro Room can be combined

AUTHENTIC GREEK CUISINE

We offer a totally customized approach to event planning at Pétros 82 and as such, we are pleased to offer either a **plated, family style or reception style menu** (*depending on guest count). Our event menus are balanced and accessible, to appeal to the majority of our guests, while still enticing those with the most discerning of palates. These menus are a starting point and we can curate any menu to suit your preferences.

We will maintain communication as food prices fluctuate during these unconventional times and thank you for your patience and understanding.

We do NOT charge venue rental fees. Instead, we charge a **minimum food & beverage requirement**. All that is consumed is counted towards the minimum. We strive to offer fair, competitive and transparent pricing. **Minimum spend requirements vary according to season and day of the week.**



GROUPS OF 30 AND UNDER MAY SELECT MAIN COURSE ON EVENT DATE.
GROUPS OVER 30 MUST PRE-SELECT MAIN COURSES ONE WEEK PRIOR TO EVENT DATE.



OCTOPODI SKARAS

GROUP MENUS

ATHENA \$75pp

* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

FIRST COURSE (for the table):

PETROS SIGNATURE SPREADS:

Melitzanosalata **VE GF** (charred eggplant, tomato jam), Taramosolata (salt cured roe, lemon, My Mother's Olive Oil), Revithosalata **VE GF** (chickpeas, lemon, forest mushrooms, caramelized onions, My Mother's Olive Oil),

FETA FOURNO V

baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle

APPETIZERS (family style):

MY MOTHER'S OLIVES, FOCACCIA

MAROULOSALATA V

chopped romaine lettuce, fresh dill, cucumber , green onion, vinaigrette, feta, olives

KALE SALAD VE GF

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

ENTREES (Choice of):

GRILLED HALLOUMI CHEESE STEAK V GF

stewed gigantes beans, wilted greens, drizzle of My Mother's olive oil

GRILLED BRANZINO

pickled vegetables, lemon, EVOO, Horta

CHICKEN FOURNO GF

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

TO FINISH

ASSORTMENT OF BITE SIZED DESSERTS (dessert selection may vary according to availability)

Baklava layered phyllo pastry, chopped nuts, honey), EkMek (kafaifi, custard cream, shredded pastry), Lokoumades (Traditional Greek doughnuts, rose water syrup)

* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



MYKONOS SALAD



PRINGLES



BAKLAVA

GROUP MENUS

APOLLO \$90pp

* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

FIRST COURSE (for the table):

PETROS SIGNATURE SPREADS:

Melitzanosalata **VE GF** (charred eggplant, tomato jam), Taramosolata (salt cured roe, lemon, My Mother's Olive Oil), Revithosalata **VE GF** (chickpeas, lemon, forest mushrooms, caramelized onions, My Mother's Olive Oil),

FETA FOURNO **V**

baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle

APPETIZERS (family style):

MY MOTHER'S OLIVES, FOCACCIA

KALE SALAD **VE GF**

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

SHRIMP FETA SAGANAKI **GF**

sauteed shrimp, feta tomato sauce, Kasseri cheese

TO FINISH

ASSORTMENT OF BITE SIZED DESSERTS (dessert selection may vary according to availability)

Baklava layered phyllo pastry, chopped nuts, honey), EkMek (kafaifi, custard cream, shredded pastry), Lokoumades (Traditional Greek doughnuts, rose water syrup)

ENTREES (Choice of):

GRILLED HALLOUMI CHEESE STEAK **V**

stewed gigantes beans, wilted greens, drizzle of My Mother's olive oil

GRILLED SEABREAM

with charmila, EVOO, Horta

CHICKEN FOURNO **GF**

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

PRIME RIBEYE BRIZZOLA 12oz **GF**

Petros Potatoes, au jus, herb oil

* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



GROUP MENUS

ATLAS \$100pp

* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

FIRST COURSE (for the table):

BEEF KEFTE

Canadian prime beef meat balls charred eggplant and chickpea stew

SAGANAKI V

Lightly pan fried viahotiri cheese, lemon, oregano, served with pita

APPETIZERS (family style):

MY MOTHER'S OLIVES, FOCACCIA

MYKONOS SALAD V

Horiatiki with a twist, tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

OCTOPODI SKARAS GF

grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins

CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

PATZARIA (HEIRLOOM BEET SALAD) VE

pickled heirloom beets, candied walnuts, gorgonzola

ENTREES (Choice of):

RISOTTO V GF

leek, wild mushrooms

GRILLED ORATA (SEA BREAM)

pickled Vegetables, EVOO, Horta, Petros Potatoes

CHICKEN FOURNO GF

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

PAIDAKIA ARNISIA (GRILLED LAMB CHOPS)

grilled lamb chops, ladolemono, horta and petros potatoes

AMERICAN RED SNAPPER

with chimi churi

TO FINISH

ASSORTMENT OF BITE SIZED DESSERTS (dessert selection may vary according to availability)

Baklava layered phyllo pastry, chopped nuts, honey),

EkMek (kafaifi, custard cream, shredded pastry),

Lokoumades (Traditional Greek doughnuts, rose water syrup)

* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



CALAMARI



CRUDO



GRILLED LAMB CHOPS



CRUNCHY FETA

MINI PASSED ENTRÉES

* ALL MINI ENTREES ARE PRICED PER PIECE

MIKRO PIZZA V 6

tapenade, bruschetta, feta

COURCOUTI COD (FISH AND POTATOES) 6

battered cod, Petros potatoes

MINI PETROS SLIDERS 6

lemon, honey, tzaziki

PRINGLES V 7

crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce

GRILLED CHICKEN SOUVLAKI GF 6

lemon, oregano, tzatziki

MINI MOUSSAKA 6

traditional Greek dish

COMPRESSED WATERMELON & FETA SATAYS V 4

OCTOPODI SKARAS GF 7.5

grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins

FRIED CALAMARI 7.5

GRILLED HALOUMI CHEESE STEAK V 6

stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil

SPANOKOTIROPITA V 7

feta, spinach, wrapped in phyllo pastry

PAIDAKIA ARSINIA GF 12

grilled lamb chops, ladolemono, horta



MINI MOUSSAKA

* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



FOOD STATIONS

***All stations open and replenished for 2 hours**

SALATA - SALAD \$15pp (all options included)

MYKONOS SALAD V

horiatiki with a twist, tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

KALE SALAD VE

figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette

BABY GEM SALAD

house made Caesar salad, white anchovies, chick pea popcorn

ZYMARIKÁ - PASTA \$20pp

(both options available)

GF options available (add \$4)

VEGETARIAN CASARECCE V

rapini, forest mushrooms, roasted peppers, aglio olio

SEAFOOD LINGUINE

black tiger shrimp, diver scallops, calamari coins, aglio olio, cherry tomato emulsion

MEAT

RACK OF LAMB GF \$28pp

(2 pieces per person maximum)

GRILLED CHICKEN BREAST \$22pp

pickled lemon oregano, EVOO

***all meat proteins served with Petros potatoes, braised butter beans, horta**

PITSARIA \$17pp (2 options available)

GF options available (add \$4)

TRI - TIRION V

manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies

OLYMPIA V

tomato sauce, feta, oregano

ATHENS V

charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce

GRECO ROMAN

prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri

SEAFOOD \$28pp

OCTOPODI SKARAS

grilled octopus, braised artichokes, blistered tomatoes, Petros potatoes

CALAMARI SKARAS

grilled calamari, caper berried, garlic confit, cherry tomatoes, lemon brown butter, Petros potatoes

82 BOARD \$16pp

chef daily selection of mixed Greek cheeses, cured meats, assorted pickles, preserves

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FLOOR PLAN

[CLICK HERE FOR A VIRTUAL TOUR](#)



CHECK OUT WHAT ELSE WE CAN DO FOR YOU...

RESTAURANT

Meet us at the David Duncan House for an unforgettable experience inside one of Toronto's most historic landmarks while enjoying exceptionally prepared steak and seafood. Nestled within 4.25 acres of land in Toronto, guest can choose to dine on our scenic outdoor patio with seating up to 120 people, inside the restored Gothic Victorian inspired dining space or reserve one of our five chic private rooms



9 EVENT VENUES

From small gatherings to grand galas, these 9 iconic venues are the perfect backdrop for any event of any size.

UNIVERSAL
EVENTSPACE



PARAMOUNT
EVENTSPACE



BELLAGIO
BOUTIQUE EVENT VENUE



Eaton Hall
COUNTRY INN & SPA • EST. 1940



the Manor
EVENT VENUE



THE VUE
EVENT VENUE



CLUBHOUSE
EVENTSPACE



BLACK CREEK
EVENTSPACE



Kortright
EVENTSPACE



CATERING SERVICE

Peter and Paul's EventCatering is an award winning off-site catering company that offers the ultimate conceptualization and planning in creative and formal events for home or office. Our team is innovative and professional with a commitment to bring you the latest concepts that work to impress. Specializing in grand openings, breakfast meetings, office luncheons, company BBQ's, holiday parties, garden weddings and one-of-a-kind ideas. Sit back, relax and be the guest at your own party. We're here to give you a five star catering experience.

Peter and Paul's
EventCatering



ByPeterandPaul's Entertainment and Hospitality Event Group offers a wide range of vendors to enhance your special event. From entertainment/AV, gifting and baskets, floral design, table décor and accessories, draping, event lighting and more...we have you covered! Please take a tour of our vendors to envision your next level event!

PURE EVENT DESIGN

At PURE Event Design we strive to exceed our clients' expectations and will work with you to bring your visions to reality. With our team of talented designer's, the possibilities are endless. We only create our designs using the highest quality of flowers, fabrics and event decorations. We welcome you to visit our showroom and meet with one of our designers to begin creating your one-of-a-kind event!

Happily servicing any and all types of events; weddings, baby showers, bridal showers, engagements, milestone occasions, birthdays, holiday parties, fundraisers, galas, and many more. If it's not perfect, it's not PURE.

<https://www.pureeventdesign.com/>



PETER AND PAUL'S GIFTS

At Peter & Paul's Gifts, our goal is to ensure that giving and receiving gifts, is a personal and memorable experience. We offer customers modern gifts, in a timeless manner, delivering a luxurious experience to the purchaser and the gift recipient each and every time. We want every interaction with our company to reflect our passion and dedication to ensuring customer satisfaction. Our specialization is the production and packaging of premium, high-quality, handmade products that create a beautiful gift.

<https://peterandpaulsgifts.com>



WE OFFER THE BEST IN CORPORATE GIFTING!
LUXURIOUS PARTING GIFTS FOR YOUR CLIENTS AND GUESTS.

TAKE AWAY GIFTS

Honest Olives

My Mother's Olives & Oil provides honest olives harvested, bottled and produced in small batches from olives that are grown within the mountainous and rich soils in Sparta, Greece. The yield produces high quality oil from the Koroneiki olive. Our Kalamata olives are jarred in that same oil, providing consumers with a unique flavour profile that cannot be found elsewhere. Over the generations, My Mother's Olives has come to recognize that in addition to the taste, the health benefits of consuming our olives and oils are exceptional.

History

In our family for generations, our orchards within Sparta, Greece create the perfect climate to harvest and yield our Koroneiki and Kalamata olives. We nurture our field and produce by hand, small batch, high quality olive oil and our delicious olives with My Mother's secret recipe created by Peter Eliopoulos.

Over the last several years we have used our olives and oil in all of our events, restaurants and gift baskets. We are tremendously excited to now bring you our collection for your enjoyment!

Edó einai gia tin ygeia sas!

Here for your health!

Peter Eliopoulos

Founder, by Peter and Pauls



My Mother's Olive Oil
Small 250ml
\$12.75



My Mother's Olive Oil
Large 750ml
\$31.50

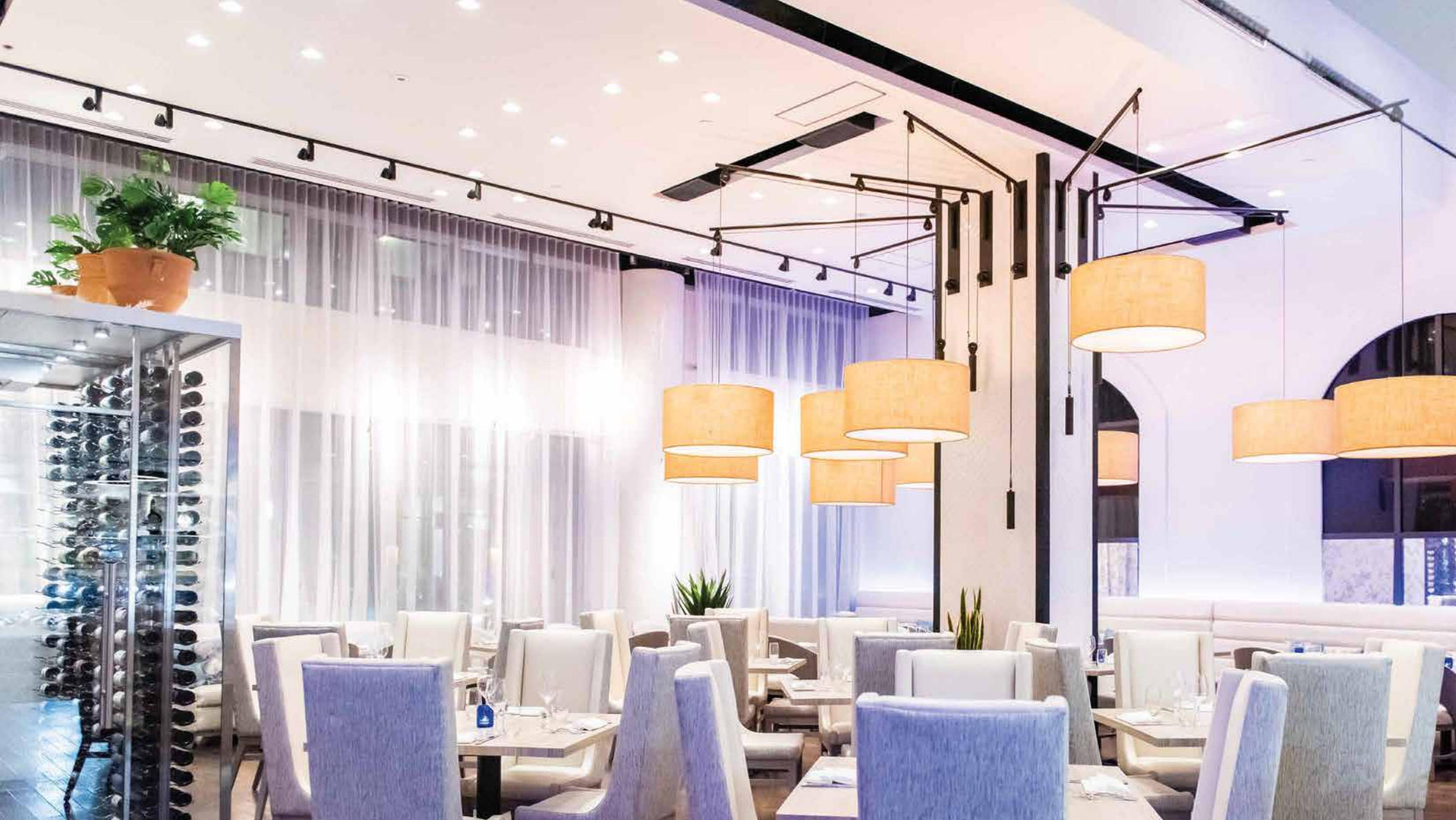


My Mother's Olives
500ml
\$13.50



My Mother's Olives
1L
\$23.50





PETROS⁸²
AUTHENTIC GREEK EXPERIENCE

TO BOOK YOUR NEXT EVENT CONTACT:
corporate@bypnp.com

Made with Love