

PETROS 82

AUTHENTIC GREEK EXPERIENCE

299

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RESTAURANT | LOUNGE | BAR
Opening
January 15 2016

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), Taramosalata (salt cured roe, lemon, My Mother's Olive Oil), Revithosalata **VE GF** (chickpeas, lemon, forest mushrooms, caramelized onions, My Mother's Olive Oil), Tzatziki **V GF** (pressed yogurt, cucumber dill), pita

FETA FOURNO **V**

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

APPETIZERS (family style):

MY MOTHER'S OLIVES, FOCACCIA

MYKONOS SALAD **V**

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

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

PAN SEARED SALMON

Kalamata crust, walnuts, capers, garlic, fresh tomatoes, citrus, Petros potatoes

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), Tzatziki **V GF** (pressed yogurt, cucumber dill), pita

FETA FOURNO **V**

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

APPETIZERS (family style):

MY MOTHER'S OLIVES, FOCACCIA

MYKONOS SALAD **V**

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

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 WHOLE BRANZINO **GF**

Kalamata Olives, pickled vegetables, lemon, 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

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GROUP MENUS

ATLAS \$100pp

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

FIRST COURSE (for the table):

82 BOARD

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

FETA FOURNO V

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

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

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 GF

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

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

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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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CELEBRATE WITH US!

To book your next social or corporate holiday event, contact Lesley Bernardi below or inquire directly online.

By Peter and Paul'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.**



A
PETER & PAULS
hospitality group
PRODUCTION

★ ★ ★ ★ ★

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

Made with Love