



PETROS⁸²

AUTHENTIC GREEK EXPERIENCE

PRESS KIT



est 1982 **PETER & PAULS**[®]
hospitality group

Toronto's award-winning, Peter and Pauls' Hospitality Group announces the Re-Opening of Pétros82 at its **NEW LOCATION in the Heart of the Entertainment District: 299 Adelaide Street West.**

February 2 /PRNewswire

Peter Eliopoulos, founder and CEO of Peter & Pauls Hospitality Group is excited to announce the re-opening of Pétros82 at a spectacular new location, 299 Adelaide Street West. Located in the heart of the Entertainment District, it is downtown's newest upscale, casual authentic Greek dining experience! Bringing you delectable flavours of the Aegean Sea and the custom of Philoxenia to your table. Pétros82, will be officially opening on February 2, 2022. This successful restaurant, that was noted as one of Toronto's top Mediterranean and Greek restaurants serving exceptional seafood by Forbes, was formally located at Hotel X Toronto. Peter has now re-imaged this restaurant, at its new location and has gone to his roots to create an authentic Greek experience like no other.

The name itself aptly reflects the founder. Pétros is Eliopoulos's namesake and 82 represents the year of which Peter & Pauls Hospitality Group was created (1982). Upon arriving at Pétros 82, guests will enjoy a Greek centric menu, fine wines, hand crafted cocktails, and captivating views of the city's urban beat, from the two story floor to ceiling windows facing onto Adelaide. The menu has been designed around fresh seafood, and hand selected elements from the dynamic Mediterranean food scene.

With over 10,000 sq. feet of magnificent space Pétros 82 boasts an extraordinary bar and lounge area spanning two levels, a mezzanine ideal for semi private events, and the main restaurant will wow's with soaring ceilings, an open concept kitchen, and chic white washed décor that gives you the electric and cool vibes of Mykonos. The main attraction is the Fresh Seafood Market which makes Pétros 82 a must visit. This massive display anchors the restaurant and allows you to handpick your oysters, shellfish, or whole fish. Lastly Peter carved out a unique space within the restaurant he fondly refers to as YK Marketta. This marketta features unique gift items and Greek products hand selected by him to enhance your lifestyle, kitchen, and cooking experience at home. Items from the marketta are featured or used within the Pétros 82 menu creating a unique twist to your culinary experience

Restaurant Details:

- **2 lounge Bars** – Street facing, floor to ceiling windows opening onto Adelaide Street, seating for 50ppl
- **Large Main Dining Room** - Featuring variations of seating for 110ppl
- **Mezzanine** featuring semi private rooms for events and special occasions, seating for 60ppl or various smaller groups
- **Open concept kitchen** for guests who enjoy watching culinary stars at work
- **Fresh Seafood Market**
- **YK Marketta**- Features hand selected authentically Greek and local products

Address: 299 Adelaide Street West

Hours: Monday-Saturday 4pm-9pm/10pm

Parking: Underground, street, and adjacent from Petros82 on Adelaide Street

IMAGES FOR PRESS

LOGOS FOR PRESS

SOCIAL TAGS:

@petros82.to

#Petros82

@bypeterandpauls

#Peter&Pauls

#ByPeterAndPauls

About Peter & Pauls Hospitality Group

Peter & Pauls Hospitality Group is an award-winning hospitality and entertainment group based in the Greater Toronto Area, with a global presence. With over 40 years of experience in the hospitality industry, the group has grown its diverse portfolio to include venues, restaurants, offsite catering, graphic design and video production, floral and décor, and gifts for all of life's special moments and occasions. Fuelled by passion, and a vision to grow into one of the largest hospitality groups in Canada, Peter & Pauls Hospitality Groups brand identities include; Pétros 82, Paramount EventSpace, Universal EventSpace, Bellagio Boutique Event Venue, The Manor, The Clubhouse, The Vue, Kortright EventSpace, Black Creek EventSpace, Eaton Hall, David Duncan House, Pure Event Design, Peter & Paul's Gifts, PeterandPauls EventCatering, YK, and Engine 8 Media.

For all inquiries please contact:

Erin Breckbill

Vice President of Sales and Marketing

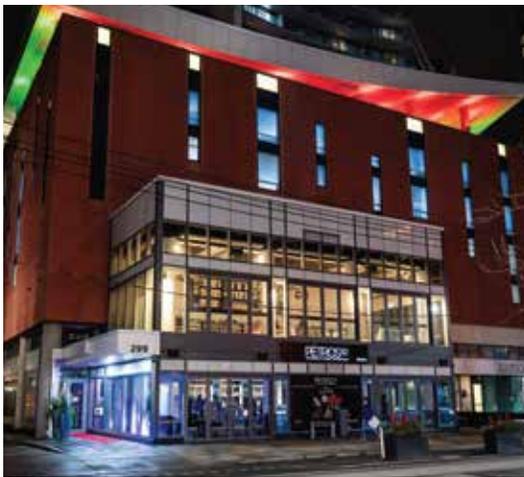
erin@bypnp.com

+1 416 894 7147

Useful links:

www.bypeterandpauls.com

www.petros82.com



EVENT SPACES & SPECIFICATIONS

Main Floor

Mykonos Lounge (combination of dining room, high-top seating and bar seating available)

Capacity: 30 guests seated, 80 guests standing reception

Ideal for: lounge and patio buyouts, cocktail receptions, private dinners, social gatherings

Main Dining Room (combination of dining room and high-top seating available)

Capacity: 110 guests seated, 130 guests standing reception

Ideal for: large dinners, large cocktail receptions with multiple food stations, wedding ceremonies and receptions, bar/bat mitvah's, product launches, corporate functions, AGM's

Full Venue buyout

Capacity: 170 guests seated, 400 guests standing reception

Mezzanine Level

Lefko Lounge (combination of dining room, high-top seating and bar seating available)

Capacity: 30 guests seated, 80 guests standing reception

Ideal for: private dinners, club nights, bespoke cocktail events, product launches, corporate events, wedding showers, engagement parties

Aegean Room (combination of dining room, lounge and high-top seating available)

Capacity: 30 guests seated, 50 guests standing reception

Ideal for: larger dinners, cocktail receptions, bottle service and club nights

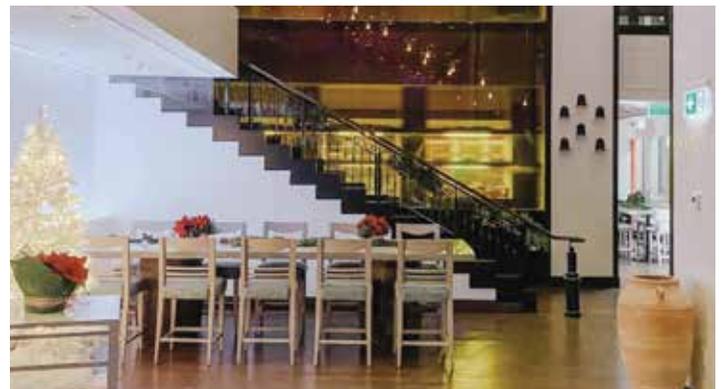
Mikro Room (dining room seating available)

Capacity: 20 guests seated

Ideal for: intimate dinners

Entire Mezzanine buyout

Capacity: 60 guests seated, 150 guests standing reception



PETER ELIOPOULOS



CREATIVE ENTREPRENEUR

Born in Potamia, Sparti, Greece, Peter Eliopoulos immigrated to Canada in 1967 with his parents and younger sister. They moved into a humble home in Toronto with his two uncles where quarters were never too close, because spending time together with family was always something that he valued. His first taste of entrepreneurship began shortly after arriving in Canada, when he took on his first paper route at 12 years old. Putting 100% effort into everything he did, Peter would go above and beyond- wowing his customers by providing an exceptional client experience.

Peter's Greek influence on celebration shows through the love and flair he brings to food, drink, and entertainment. Peter thrived off of the fast-paced environment that came with the restaurant industry. He grew up in the business, working along side his uncles throughout much of his early life in their family restaurant.

When Peter met his wife, Anna, they instantly became the best partners in life, love, and business. Together they formed the foundation upon which, **Peter & Pauls Hospitality Group** was built. Wanting to start a family and build a life together, Peter merged his love of entertainment and hospitality with his entrepreneurial spirit and made an investment in his family's future. Peter purchased Paul's Fine Foods and it was not long after this that he and his wife had three daughters. Katherine, Angela, and Nicole have always been involved in the business, playing a key role in helping the company operate successfully on a day-to-day basis. The girls went on to marry and now have 6 beautiful children between them.

Fuelled by passion, and a vision to grow, Peter and Anna expanded the business to offer their clientele off-site catering, gift baskets, and as always, outstanding customer service. It was this momentum that drove the business to eventually grow into the **Peter and Pauls Hospitality Group** of companies.

EKATERINI ELIOPOULOS



PETER'S MOTHER & INSPIRATION

Perhaps one of the greatest influencers for Pétros 82 is Ekaterini Eliopoulos, Peter's Mother. Ekaterini has played a key role in inspiring all signature dishes for Peter & Pauls Hospitality Group. Peter's mother would always make dishes made with love at home while he was growing up that reminded him of back home in Greece. By incorporating Greek traditions mixed with a passion for cooking, she set a solid foundation for the entire Pétros 82 menu. In return, this has translated into creating timeless, delicious, and comforting dishes that have become crowd favourites among many guests at our iconic venues and restaurants.

WHERE TO FIND US

PHONE

+1 416 785 7400

WEBSITE

Petros82.com

ADDRESS

299 ADELAIDE ST W
TORONTO, ON M5V 1P7

SOCIAL

 @Petros82.TO



HOURS OF OPERATION

Monday - Saturday
4pm - 9pm

Media & Colaborations

MEDIA INQUIRIES

Erin Breckbill | erin@bypnp.com

GENERAL

website | bypeterandpauls.com
corporate@bypnp.com

REQUEST AN INTERVIEW WITH PETER ELIOPOULOS

CANADA

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HEAD OFFICE

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+1 905 326 2000

TONY ANDRADY



EXECUTIVE CHEF

Tony Andrady is an award-winning Executive Chef specializing in fusion cuisine. He was born in Nairobi, Kenya and grew up with African, European home cooked dishes. He came to Canada at the age of 15 and started his career in hospitality washing dishes at a popular restaurant, to later be promoted to a cook. Once Tony realized his passion for cooking, he did an apprenticeship at the Constellation Hotel working under Chef Joseph Volanthen while attending George Brown College to obtain his Red Seal.

Having spent two years in the Cayman Islands, honing his skills in Caribbean cooking, he participated in many competitions including "The Taste of Cayman", and appeared as a judge for reputable competitions such as "Celebrity Chef Challenge". He quickly became the chef to watch sourcing local ingredients from the backyard kitchen garden, creating fresh, flavorful, native island dishes.

Tony also held a long time Executive Chef position at the Terrace on Green before he ventured into catering. He has catered every imaginable event ranging from intimate corporate gatherings to large upscale weddings. In addition to catering, he spent a summer working as a private chef for a family on Lake Muskoka. Tony's successful 30 years in culinary arts has been a marriage of dedication, hard work and vision. He is thrilled to join the Pétros 82 team to create an authentic Greek experience through his dishes.

DANILO SCIMO



MANAGING CONSULTANT

Danilo was born and raised in Italy. In Rome, he studied Tourism and Hospitality, and in Naples, the mecca encouraged him to travel the world. At age 23, he moved to Sydney, Australia and then to Southern Spain, Marbella where he continued to work at the local Hotels and restaurants.

While he was in Southern Spain, he met his wife at a private function. Between 2010 and 2015, the couple were so enthusiastic about hospitality, that they opened 2 restaurants, notably, Pizza e Pazzi in Toronto. After a short break from restaurants, Danilo accepted various senior management roles and contributed to various opening teams in the downtown core.

Having worked as a General Manager and now as a Management Consultant for reputable Toronto restaurants such as Buca, La Vecchia Lakeshore, and Los Colibris, Danilo has gained a wealth of experience and knowledge in advice consulting and developing the entire Front of House and Back of House programs from the bottom up.

Danilo lives and breathes hospitality and is excited to lead the PetersandPauls Management team into a successful opening at Petros82!

LESLIE BERNARDI



SALES MANAGER, SOCIAL & CORPORATE EVENTS

Lesley is a fiercely passionate hospitality and sales professional with over 20 years of experience rooted in luxury markets. From high-level event and hospitality management to upscale media publications. Her mandate is simple, always put the clients needs first, and offer a customized, authentic experience with each encounter.

Having graduated Wilfried Laurier with a BA in Communication Studies, and Humber College with a diploma in Events Management, Lesley's practical knowledge is matched with her technical skills in events, media and sales. Her passion for the industry began fresh out of university with an internship at MLSE in the Events Programming Department. It was at MLSE where Lesley began to hone her craft in large scale, high-level event operations, assisting the head of the department in leveraging sponsorship deals, and developing marketing strategies.

Lesley's career has taken her on many paths inclusive of premium, high-volume Toronto restaurants such as the former Crush Wine Bar and Montecito, as well as boutique event agencies in the UK, to name but a few. Whether it be creating a simple, intimate business dinner to the most elaborate, splashy TIFF premiere (and everything in between), Lesley is well equipped to handle any event and is excited to take on this new challenge at Pétros 82!

ANTONIO SABATO



WINE DIRECTOR/OPERATIONS MANAGER

Antonio understood the importance of hospitality at a young age. Growing up Italian, an emphasis on the dinner table and family created his fondest memories. From 15 years of age, Antonio was taught the importance of cultivating the experience of food with wine.

Antonio then took his knowledge of hospitality and applied it to his daily working life with over 15 years working in restaurants, clubs, and events. Working as one of Toronto's premier mixologists and managers in venues such as: Century Room, Brassai, Buca, and Chez Lavelle. In addition to his experience, Antonio further educated himself in the Food and Beverage Management program at George Brown College. Antonio finished with Honours and attained his Wine and Spirit Education Trust to completion.

Looking to push the boundaries of pairings, Antonio has curated a unique list to bring an upper echelon experience within the world of Pétros 82. He strives to create memories for guests with an impact that was so profound to him in his own youth.

ANTHONY MOLEZZI



ASSISTANT GENERAL MANAGER

Anthony was born and raised in the GTA and discovered his passion for hospitality at the age of 16. He began his career at A1 Autostrada in Vaughan, ON, where he began as a dishwasher and worked his way through the ranks. After graduating from Humber College with a diploma in Culinary Management, he moved to the city, where he became an active member of upper management at some of Toronto's most profile restaurants, including: Cibo (Yorkville and Yonge St. locations), Buca King and Bar Buca Eglinton. Anthony has made his mark in the Toronto restaurant scene.

He is looking forward to his new challenge at Pétros 82 where he can use his knowledge and passion to deliver the best possible guest experience.

LISA HERSH



BEVERAGE MANAGER

Lisa graduated Travel and Tourism with a passion in travel and hospitality. For more than a decade, Lisa worked as a travel agent and traveled the world. With over 20 years of experience in travel and hospitality, Lisa's passion shifted to bar programming and management.

Working in every front of house position, Lisa's interest in cocktail development and bar service landed her as the Bar Manager for a top 3 franchised establishment. Managing a team of bartenders, Lisa used her experience and creativity to maximize the bars full potential. With an opportunity to grow and expand on her hospitality experience she is excited to join Petros82 as the Beverage Manager. Introducing a fresh, modern, and edgy concept for the hottest new addition to Toronto's casual fine dining scene.

Our Philosophy

At Pétros 82 we celebrate the act of togetherness and embrace the simplicity of breaking bread with loved ones, while adding a contemporary twist to dining out in the city. This authentic Greek experience offers a balanced and approachable menu for guests to share, encompassing a wide range of flavors, textures and aromas to ignite your palette. Order multiple dishes for the whole table to enjoy and embrace the art of philoxenia - friend to stranger! We can't wait to become new and old friends with you through this unique dining experience.



VISIT YK MARKETTA for unique gift items and authentic Greek products to enhance your lifestyle and your kitchen! Look for the YK logo on our menu to enjoy items featured in our marketta!

ENJOY YOUR MEAL



OREKTIKA THALASSINÓN - SEAFOOD APPETIZERS

- **CHILLED SEAFOOD TOWER GF** 275
east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon
- SMALL** 140
- DAILY CRUDO** 24
cured, chef's selection
- OYSTERS GF** 6/25 12/48
daily selection
- SHRIMP COCKTAIL** 30
black tiger shrimp, cocktail sauce
- CHILLED SEAFOOD SALAD GF** 26
lemon vinaigrette
- PEI MUSSELS GF** 19
roasted garlic, leeks, fennel, Pernod butter
- CALAMARI SKARAS GF** 22
grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter
- OCTOPODI SKARAS GF** 29
grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins
- KAKAVIA (SEAFOOD SOUP)** 22
fresh, daily traditional seafood soup
- OUZO SHRIMPS GF** 27
flash seared black tiger shrimps, ouzo, Beluga lentils

OREKTIKÁ - *Great for Sharing*

- YK FOCACCIA & MY MOTHER'S OLIVES V** 7
- SPANAKOTIROPITA** 16
feta, spinach, wrapped in phyllo pastry
- PETROS SIGNATURE SPREADS & SEAFOOD SALAD** 26
melizanosalata, taramosalata, revithosalata, tzaziki, pita, vegetables
- CRUNCHY FETA V** 19
walnut crusted goat feta, Corfu kumquat
- PATATOPSOMO (POTATO FOCCACIA) V** 16
freshly baked bread, mizithra cheese, sweet onion, mascarpone, oregano, potatoes, My Mother's Olive Oil
- 82 BOARD** 30
chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves

PITSARIA - PIZZA

- Gluten Free options available (add \$4)
- TRI - TIRION V** 21
manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies
- OLYMPIA V** 21
tomato sauce, feta, oregano
- ATHENS V** 23
charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce
- GRECO ROMAN** 25
prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri

Made with Love

• CHEF'S SIGNATURE | GF: GLUTEN FREE | VE: VEGAN | V: VEGETARIAN

Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.
20% gratuity added for parties of 8 or more. Parties over 8 guests will receive one bill only.
All prices are subject to applicable taxes.

11/2022

THALASINA - SEA

THE MAIN ATTRACTION

Fresh Seafood Market - A Must!

Make it the best part of your authentic Greek experience and hand pick your oysters, shellfish or whole fish seasoned to perfection.

Fresh daily, enjoy this experience and let our culinary team help you make the perfect choice!

**Prices noted on the display*

SALÁTA - SALAD

MYKONOS (HORIATIKI WITH A TWIST) V	20
tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus, My Mother's Olives	
KALE SALAD VE	19
figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette	
BABY GEM SALAD V	19
kefalogyri, frisee blonde, watermelon radish, chickpeas popcorn, apple cider	
PATZARIA (HEIRLOOM BEET SALAD) VE	18
pickled heirloom beets, candied walnuts, gorgonzola	

PÉTROS Favourites

"It makes me happy"

PRINGLES V	23
crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce	
SEAFOOD TIGANIA (FRIED SEAFOOD MEDLEY)	24
crispy calamari, shrimp, white fish, zucchini, Pétros sauce	
FETA FOURNOU V	19
baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle	

ZYMARIKÁ - PASTA

Gluten Free options available (add \$4)

ASTAKOMAKARONADA	44
spaghetti, lobster, spinach, brandy	
SQUID INK LINGUINI	38
black tiger shrimp, diver scallops, calamari, aglio olio, cherry tomato emulsion	
RISOTTO	26
leek, wild mushrooms	
CASSARECCE MELITZANA V	26
tomato sauce, eggplant, ricotta salana	

Γῆ - LAND

PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) GF	50
grilled lamb chops, ladolemono, horta	
PRIME RIBEYE BRIZZOLA 12oz GF	55
roasted cipollini, celery root	
CHICKEN FOURNOU GF	32
half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta	

Comfort Foods

"It's a Party"

COURCOUTI COD (FISH & PÉTROS POTATOES)	28
battered cod, Pétros potatoes, skordalia	
MOUSSAKA	24
traditional Greek dish	
BEEF KEFTE / MELINZANA	19
Canadian prime beef meatball, charred eggplant, chickpea stew	
GRILLED HALLOUMI CHEESE STEAK V	22
stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil <small>*substitute cheese with tofu for vegan option</small>	
SOUVLAKI	26
chicken OR pork, Pétros potatoes, horta	
BIFTEKI	24
Greek burger, Pétros potatoes, crispy onions	

SYNODEFTIKÓ - SIDES

ORZO V	11
rice shaped pasta, tomato, basil, peas, parmesan	
DAILY HORTA VE	12
seasonal assorted greens, blanched in My Mother's Olive Oil	
PÉTROS POTATOES VE	10
crispy smashed fingerlings, oregano, Pétros salt, My Mother's Olive Oil, lemon	
GIGANTES VE	9
beans, tomato sauce, wilted greens	
FASOLAKIA V	12
green beans, tomato sauce, crumbled feta cheese	
KAFTES PIPERIES VE	13
fried hot banana peppers, My Mother's Olive Oil	



OUR STORY

Peter & Pauls Hospitality Group has been a leader and innovator in the hospitality and entertainment industry for more than 41 years

THE DRIVING FORCE BEHIND IT ALL IS PETER ELIOPOULOS.

Born in Potamia, Sparta, Greece, Peter Eliopoulos immigrated to Canada in 1967 with his parents and younger sister. They moved into a humble home in Toronto with his two uncles where quarters were never too close because spending time together with family was always something he valued. His first taste of entrepreneurship began shortly after arriving in Canada, when he took on his first paper route at 12 years old. Putting 100% effort into everything he did, Peter would go above and beyond – wowing his customers by providing an exceptional client experience.

Peter’s Greek influence on celebration shows through the love and flair he brings to food, drink, and entertainment. Peter thrived off of the fast-paced environment that came with the restaurant industry and grew up in the business. Working along side his uncles throughout much of his early life in their family restaurant.

When Peter met his wife, Anna, they instantly became the best partners in life, love and business. Together they formed the foundation upon which, Peter & Pauls Hospitality Group was built. Wanting to start a family and build a life together, Peter merged his love of entertainment and hospitality with his entrepreneurial spirit and made an investment in his family’s future. Peter purchased Paul’s Fine Foods and it was not long after this that he and his wife had three daughters. Katherine, Angela and Nicole have always been involved in the business, playing a key role in helping the company operate successfully on a day-to-day basis. The girls went on to marry and now have 6 beautiful children between them.

Fuelled by passion, and a vision to grow, Peter and Anna expanded the business to offer their clientele off-site catering, gift baskets and as always, outstanding customer service. It was this momentum that drove the business to eventually grow into the Peter and Paul’s group of companies.

“It has been an incredible ride,” says Peter Eliopoulos, “Peter & Pauls Hospitality Group has grown beyond my wildest dreams!”



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|-----|--|---------|--|
| '82 | | '15 | |
| '82 | | '16 | |
| '97 | | '17 | |
| '98 | | '18 | |
| '99 | | | |
| '00 | | '21 | |
| '04 | | | |
| '10 | | '22 '23 | |



OUR VENUES



The beautiful and picturesque scenery of The Manor Event Venue needs to be seen in person to be truly appreciated. Situated on the stunning greens and fairways of the Carrying Place Golf & Country Club, the Manor stretches out over 34,000 sq. ft. of flexible indoor and outdoor function space. This newly remodeled facility offers 3 extraordinary banquet halls, which can accommodate up to 950 guests and includes a large walk out patio that leads to a 6-acre man-made pond, as well as a serene waterfall area and rolling hills. Fully equipped with private bars, fireplaces and the finest technology to meet all your audio-visual needs.



The Vue Event Venue is located only minutes from the 401, 427 and 407 and is situated on the manicured grounds of Royal Woodbine Golf Course. This modern space is a perfect blend of classic Hollywood and New Age design with floor to ceiling windows and the latest in technology, sound and lighting. The Vue is a single use facility able to host 250 guests seated or a 700 person cocktail party. Clients have use of the entire 13,000 sq. ft. event space without any shared or common areas. At The Vue, your event is front and center - it's all about you. One room. One event. One Focus.



The sophisticated and refined ambiance of Bellagio Boutique Event Venue will leave you breathless. Equipped with three European influenced fully private rooms, Bellagio has 11,000 sq. ft. of eventspace able to accommodate up to 800 guests. This open concept hall features a mezzanine and a grand lobby separated by automated drapes, which is perfect for creating a dramatic entrance or to hold a pre-function reception. Bellagio is fully equipped with the latest audio-visual system and intelligent table lighting, which is sure to add extravagance and grace to any function.



Clubhouse Eventspace by Peter & Pauls features a walkout, two-tiered patio with over 5,000 sq. ft. of space available to entertain. With a fabulous backdrop of the Royal Woodbine Golf Course, the patio houses a large cedar gazebo ideal for hosting weddings of any size. Remarkable food always prepared daily by our own executive chef. Indoors, the Clubhouse Eventspace possesses an open concept floor plan complete with a private boardroom for corporate events, bridal suite and comfortably seats 250 with a dance floor and 500 standing. Conveniently located minutes from Pearson Airport and 20 minutes from the GTA. Make any event extraordinary at the Clubhouse Eventspace.



With easy access to all major highways and strategically located only 15 minutes from Pearson International Airport, Paramount Eventspace is a one of a kind facility which truly lives up to its name. It is made up of 63,000 sq. ft. of modern entertainment space which can host intimate receptions or much grander affairs of up to 1,650 guests. Paramount houses a beautiful cascading staircase, four executive suites, and a multi-level performance stage. The spacious lobby is complimented with rich and elegant décor, old-fashioned pizza ovens and state of the art technology, including live eye cameras, image scanners and LCD monitors. Paramount is perfect for any social or corporate event.



Experience the extraordinary latest addition to our Hospitality and Entertainment Group, Universal Eventspace! Universal Eventspace spans over 85,000 sq. ft. and accommodates over 2,000 guests in 6 versatile function rooms. Enjoy massive patios & the latest in state-of-the-art technology. This \$32 million dollar facility is located walking distance to hotels and just minutes north of the airport at the corner of Hwy 7 and Hwy 27.



Take a fascinating journey into the past, where Toronto and Region Conservation Authority (TRCA) have created a small agricultural community at Toronto's northern edge that honours the ways of our early settlers. Combining a convenient location, a charming historic setting and excellent facilities with our signature five-star food and service.



Since 1982, the Kortright Centre has been a center of excellence in the field of sustainable technology. Nestled among acres of spectacular forest, the Kortright Center is not only dedicated to delivering unique environmental education experiences but offers a one-of-a-kind event venue on its grounds. Enjoy 325 hectares of pristine woodlands, magical rustic charm in combination with our signature food and beverage service for an unforgettable celebration or corporate meeting.



Located on the grounds of Seneca's King Campus at the corner of Dufferin St. and 15th Sideroad, the Norman-style chateau mansion, with its locally sourced Humber valley limestone, turrets and ironwork was once home to Lady Flora McCrea Eaton, of Canada's once prominent Eaton department store fame. Eaton Hall has been sympathetically renovated to appeal to the classical and vintage lover with a modern flair. Guests will instantly feel like royalty when they step under the porte cochère and into the Great hall.



OUR RESTAURANTS



'Yiayia' means 'grandmother' in Greek and like most culinary treats that are created inside Yiayia's Kitchen, this restaurant, attached to the new Peter & Pauls headquarter, will have all the elements of authentic Mediterranean cuisine. Truth be told, Yiayia's Kitchen is really a way for Eliopoulos to have a 'go to' place for eating lunch when he is missing Greece.



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, guests can choose to dine on our scenic outdoor patio with seating for up to 120 people, inside the restored Gothic Victorian inspired dining space or reserve one of our five chic private rooms.



From the owners of byPeterandPauls Hospitality and Entertainment Group, is born a fresh new concept. Petros82 embraces the simplicity of breaking bread with loved ones, while adding a modern spin to dining out in the city. Guests will encounter a different experience around every corner, including a premium fresh seafood display, byPeterandPauls signature YK Marketta, various dining rooms and cocktail lounges, and a lively, vibrant vibe to complement our approachable style of cuisine and service. Our menu offerings include a raw bar, line-caught wild fish directly from the Mediterranean, bespoke butchery, an extensive premium wine list and curated cocktail program.

2ND PETROS⁸² LOCATION COMING SPRING 2023!

OUR SERVICES



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 a guest at your own party. We're here to give you a five star catering experience.



The team behind Peter & Paul's Gifts travel extensively around the globe searching for the greatest and most unique gift items. Visit www.PeterandPaulsGifts.com to view their newest collection and choose from a vast array of exclusive promotional baskets and corporate gifts for all of your specialized individual needs. From executive gifts, to unique gourmet foods, to corporate branding - experience the Art of Gift Giving courtesy of Peter & Paul's Gifts.

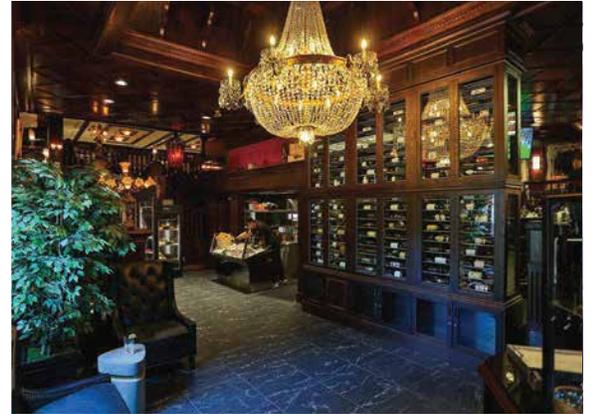


Engine 8 Media is a full service creative multi-media company whose main mission is to create engaging and professional promotional and marketing material for corporate and business clients. From promotional videos, web design and development, to branding and social media management, Engine 8 gets you from concept to reality in one quick and easy trip. Engine 8 Media is the exclusive agency for byPeterandPauls.com and is responsible for all the creative marketing needs of all the above-mentioned companies.



Every event should be spectacular, our expertise lies in creating five-star, luxurious floral and décor for any social or corporate event. We specialize in working with our clients to bring together the perfect centerpieces, furniture rentals, linens, table décor, draping, lighting custom vinyl floors and so much more. Whether you are planning a wedding or corporate holiday party we can create an everlasting impression!





UNIVERSAL **PARAMOUNT** **BELLAGIO**  *Eaton Hall* **THE VUE** **CLUBHOUSE** **BLACK CREEK** **Kortright** **DAVID DUNCAN HOUSE**
 EVENTSPACE EVENTSPACE BOUTIQUE EVENT VENUE COUNTRY INN & SPA - EST. 1940 EVENT VENUE EVENTSPACE EVENTSPACE PRIME STEAK + SEAFOOD
 **HILLCON** **PETROS82** **Peter and Pauls** **PETER AND PAULS VISION** **ENGINE8** **PURE** **PETER & PAULS GIFTS** **EFZIN** 

If you have any questions or comments about our companies or products: **ONE NUMBER** +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com