

# Corporate Events Package



the  
avenue  
BANQUETS

2026

# Experience The Boulevard Difference



The Boulevard Room is where contemporary design meets sophistication — a boutique venue crafted for corporate events that require both professionalism and atmosphere. With capacity for up to 120 seated guests including a presentation or dance floor, the open-concept layout offers versatility for meetings, conferences, product launches, and corporate celebrations.

Featuring exposed brick walls, warm ambient lighting, refined service, and exceptional cuisine, The Boulevard provides a polished environment that elevates every corporate gathering and leaves a lasting impression on your guests.

## Venue Highlights:

### Absolute Privacy

Host your event in complete exclusivity. The Boulevard is reserved solely for you and your guests, providing a private and focused environment for meetings, presentations, and celebrations — free from outside interruptions.

### Convenient Location

Ideally situated in the heart of the GTA, The Boulevard offers easy highway access, ample free parking for over 300 vehicles, and convenient public transportation options for guests arriving from all directions.

### Nearby Accommodations

A variety of hotels are just minutes away, ensuring your out-of-town guests enjoy a comfortable and seamless corporate experience from start to finish.

# The Boulevard Features

- \*Private Use of the Venue
- \*No Partition Walls
- \*Wheelchair Accessibility
- \*On-site Banquet Manager & Dedicated Event Staff
- \*Exceptional Food Quality & Cuisine using Seasonal and Local Ingredients
- \*Tableware, Dishware & Glassware
- \*Clear Grace Chairs
- \*Linens & Napkins
- \* Table Numbers
- \* Over 350 Available Parking Spots
- \*On-Site Events Team to assist with the Planning Process, Menu Finalization, Floor Plan Design and Event Logistics
- \*Latest In-House Audio Visual Technology with Endless Possibilities
  - \*Projection Mapping
- \*Complimentary Coat Check (Seasonal)
- \*Complimentary Wi-Fi



# Your Venue Essentials

We provide all the essential furniture, staging, and linens needed to bring your floor plan and vision to life—no hidden rental costs or third-party vendors required.

## ***Dining Tables***

- 60" Round Tables – Seats up to 10 guests
- 72" Round Tables – Seats up to 12 guests
- 8' x 5' Harvest Tables – Seats up to 14 guests
- Half-Moon Tables – Perfect as a signing, cake table or auxiliary setups
- Cake Table
- 6 ft & 8 ft Buffet Tables
- Serpentine Tables
- 4 Square Cruiser Tables with Clear Bar Stools – Ideal for lounges or cocktail areas

## ***Linen & Napkins:***

- Upgraded Pindot Linens in White, Black, Silver & Champagne
- Matching Pindot Napkins included
- Option to select alternate napkin colors

## ***Stages & Risers:***

- Four 4' x 8' Stage Decks
- Combine for up to 8' x 16' stage
- Seats up to 8 people or accommodates live performances

## ***Presentation & Display Items***

- 2 Easels per venue (for seating charts or signage)
- 1 Plexiglass Podium
- 2 White & Silver Plexiglass Bars

Please inquire for additional bar configurations and pricing if needed

# The Avenue Corporate S T A N D A R D

\$70.00pp - \$105.00 PP

**1 STARTER | 1 ENTREE | 1 PLATED DESSERT |**

Unlimited Soft Drinks & Juices

## **CENTER TABLE**

Special Artisan Breadbasket with Whipped Butter

### **STARTER**

*Choice of One*

#### **SALAD**

##### **Harvest Salad**

A Fresh Blend of Baby Arugula and Mixed Greens, Topped with Shaved Radish, Vibrant Bell Peppers, Cranberries, Cucumbers and Heirloom Cherry Tomatoes. Served with Your Choice of Honey Tarragon Dressing or a Classic Balsamic Vinaigrette. GF/DF

##### **Classic Caesar Salad**

Crisp Romaine Hearts tossed with Creamy Caesar Dressing, Herb-Toasted Croutons, and Shaved Parmesan

### **PASTA**

#### **Penne Pasta with Pesto Sauce**

Penne pasta Tossed in a Rich Cream Pesto Sauce, made with Fresh Basil and Parmesan.

Please note: Our Pesto Contains Pine Nuts and Walnuts.

#### **Farfalle Alfredo**

Bow Tie Pasta in a Roasted Garlic Alfredo Cream Sauce with Aged Parmesan.

Optional Additions: Sun-Dried Tomatoes and Black Olives

#### **Wild Mushroom Risotto**

A Creamy Arborio Rice Risotto Infused with a Medley of Wild Mushrooms and Finished with a Touch of Truffle Essence.

## **ENTREE**

Tender Grilled Chicken Breast Finished with a Signature House Gravy

**Accompanied By Herb-Roasted Potatoes alongside a Colorful Selection  
of Seasonal Vegetables**

# The Avenue Corporate S T A N D A R D C O N T . . .

## DESSERT

*Choice of One*

Chocolate Mousse Martini  
Garnished Trio of Sorbet  
Classic Crème Brûlée

Coffee/Tea Station

The Boulevard

Minimum of 70 Guests

The Avenue

Saturday - Minimum of 150 Guests

Friday-Sundays - Minimum of 130 Guests

Midweek - Minimum of 100 Guests

\*MENU ITEMS SUBJECT TO CHANGE BASED ON SEASON

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 13% HST

CLIENT TO PRE-SELECT ONE MENU FOR ALL GUESTS

# The Avenue Corporate S O C I A L

**2 STARTERS | 1 DUAL ENTREE | 1 PLATED DESSERT |**

Unlimited Soft Drinks & Juices

## **CENTER TABLE**

Special Artisan Breadbasket with Whipped Butter

### **STARTERS**

*Choice of Two*

#### **SALAD**

##### **Harvest Salad**

A Fresh Blend of Baby Arugula and Mixed Greens, Topped with Shaved Radish,  
Vibrant Bell

Peppers, Cranberries, Cucumbers and Heirloom Cherry Tomatoes. Served with  
Your Choice of Honey Tarragon Dressing or a Classic Balsamic Vinaigrette.

GF/DF

##### **Classic Caesar Salad**

Crisp Romaine Hearts tossed with Creamy Caesar Dressing, Herb-Toasted  
Croutons, and Shaved Parmesan

### **PASTA**

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Penne pasta Tossed in a Rich Cream Pesto Sauce, made with Fresh Basil and  
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Please note: Our Pesto Contains Pine Nuts and Walnuts.

##### **Farfalle Alfredo**

Bow Tie Pasta in a Roasted Garlic Alfredo Cream Sauce with Aged Parmesan.  
Optional Additions: Sun-Dried Tomatoes and Black Olives

##### **Wild Mushroom Risotto**

A Creamy Arborio Rice Risotto Infused with a Medley of Wild Mushrooms and  
Finished with a  
Touch of Truffle Essence.

### **DUAL ENTREE**

*Choice of Two Proteins*

Veal Scaloppini in a Rich White Mushroom Cream Sauce

Two Jumbo Black Tiger Shrimp Cooked in White Wine Herbs & Garlic

# The Avenue Corporate S O C I A L   C O N T . . .

Veal Scaloppini in a Rich White Mushroom Cream Sauce

Two Jumbo Black Tiger Shrimp Cooked in White Wine Herbs & Garlic

Grilled Chicken Breast with Home Made Gravy

Quinoa Stuffed Roasted Pepper topped with a Chunky Vegetable Ragu  
in Tomato Sauce

**Accompanied By Herb-Roasted Potatoes alongside a Colorful Selection  
of Seasonal Vegetables**

## DESSERT

*Choice of One*

Chocolate Mousse Martini

Molten Chocolate Cake with Dark Chocolate Sauce

Ice Cream Trio Coconut Meringue and Berry Coulis

Coffee/Tea Station

The Boulevard

Minimum of 60 Guests

The Avenue

Saturday - Minimum of 150 Guests

Friday-Sundays - Minimum of 130 Guests

Midweek - Minimum of 100 Guests

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# The Avenue Corporate S T A T I O N S

**4 HORS D'OEUVRES | 2 STATIONS | 1 PLATED DESSERT |**

Unlimited Soft Drinks & Juices

## **BUTLER PASSED HORS D'OEUVRES**

Choice of 4 Hot and Cold Butler Passed Based on 4 Pieces Per Person

## **CENTER TABLE**

Special Artisan Breadbasket with Whipped Butter

## **DINNER STATIONS**

### **2 STATIONS**

**(ADD 3<sup>RD</sup> STATION \$)**

## **DESSERT**

*Choice of One*

Classic Crème Brûlée

Chocolate Mousse

Garnished Sorbet

## The Boulevard

Minimum of 60 Guests

## The Avenue

Saturday - Minimum of 150 Guests

Friday-Sundays - Minimum of 130 Guests

Midweek - Minimum of 100 Guests

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# **DINNER STATION OPTIONS**

## **ITALIAN STATION**

Classic Caesar Salad with Herb Croutons, Crispy Bacon, and Parmesan Cheese  
Caprese Bocconcini Skewers  
Penne Pasta Sundried Tomato with Pesto Cream Sauce  
Wild Mushroom Risotto  
Veal Scaloppini with Porcini Mushroom Sauce  
Garlic Bread

## **GREEK STATION**

Classic Greek Salad  
Tomato, Peppers, Red Onion Kalamata Olives in Oregano Lemon Vinaigrette  
Herb Marinated Charcoal Grilled Chicken Shish Kebob  
Greek Style Potatoes  
Tzatziki Sauce  
Basmati Rice OR Grilled Vegetables

## **WESTERN STATION**

Mixed Green Salad with Cherry Tomatoes and Cucumber in Balsamic Vinaigrette or Honey Tarragon Dressing  
Trio of Sweet Potato, Yukon and Red Roasted Potato with Herb and Garlic Vegetable Ratatouille  
*\*Choice of One\**  
Boneless Chicken Breast in a Mushroom Ragu  
Roast Beef with Red Wine Sauce  
Atlantic Salmon in Lemon Capers Sauce

## **MIDDLE EASTERN STATION**

Hummus, Baba Ghanoush, Fried Eggplant in Tomato Sauce  
Israeli Salad  
Roasted Herb Potatoes or Basmati Rice  
Seasonal Vegetables  
*\*Choice of One\**  
Chicken Kebabs,  
Arayse (Mix of Ground Lamb & Beef tucked into a pita pocket),  
Mini Lula Kebabs on Cinnamon Sticks  
Additions:  
Falafels: \$3/pp  
Grilled Eggplant Drizzled with Tahini: \$2.50/pp

# **SUSHI STATION**

Authentic Assortment of Maki rolls, Assorted Sushi & Sashimi, California Rolls with Wasabi, Soy Sauce and Pickled Ginger Presented on a Sushi Boat

# **FROM THE SEA STATION**

*\*Choice of One\**

Barbeque Salmon, BBQ Cajun Tilapia, Caribbean inspired  
Snapper with Red Pepper Puree, Chimichurri, Avocado Mango Salsas  
Veggie Skewers Drizzled with Balsamic Glaze.

Build Your Own Soft or Hard  
Fish Tacos with Flaked Fishes Topped with Chopped Tomatoes,  
Lettuce, Mango Salsa, Dill, Mayo & Guacamole

# **BEEF CARVERY STATION**

Hand Carved Pickled Pastrami and Montreal Smoked Meat  
Served with Assortment of Rye Breads, Mustards, Kosher Dills.  
Classic Cole Slaw, Homemade Potato Salad or Potato Latkes

# **MIDDLE EASTERN STATION**

Chef Carving and Preparing Chicken Shawarma in Fluffy Pitas  
Mouthwatering Falafels with Hummus, Tahini, Hot Sauce, Israeli Salad  
Mini Couscous Salad Shooters

# **EAST INDIAN STATION**

Curried Flavors of the East will Delight Your Taste Buds with Veggie Samosas, Chana  
Masala  
Chicken Curry, Aloo Gobi, Naan Bread, and Rice Pilaf

# **CHINESE STATION**

Vegetarian Spring rolls with Plum Dipping Sauce  
Traditional Fried Rice  
Lo Mein  
Sweet and Sour Chicken Balls  
Baby Bok Choy and Asian Greens

## WHOLE FOOD STATION

Edamame Citrus Salad with Orange and Grapefruit  
Soy-Lemon Glazed Tofu  
Quinoa Salad with Cranberry, Sweet Potato and Almond  
Miso Glazed Salmon  
Mini Veggie Skewers

## NOT YOUR REGULAR FRIDAY NITE CHICKEN STATION

Pulled Chicken Sliders with Caramelized Onion and Homemade BBQ Sauce  
Mini BBQ Chicken Shish Kebobs  
\*Grilled Summer Corn or \*Grilled Vegetables Brushed with Smoked Paprika Butter  
(Seasonal – Subject to Availability)  
Fancy Fries - Assortment of Crispy Shoestring Fries Made  
with Potato, Sweet Potato & Parsnip  
Served with Chipotle Mayo, Ketchup & Tarragon Aioli

## SALAD & PIZZA BAR STATION

Tossed Green Salad with Vegetables in a Balsamic Vinaigrette  
Spinach and Kale Salad in a Honey Tarragon Dressing  
Dill Coleslaw  
Grilled Flatbread with Sliced White Potato  
Grilled Pizza Style Flat Bread with Tomato Sauce & Assorted Toppings

## WEST INDIAN CARIBBEAN STATION

Choice of Jerk Chicken OR Curry Chicken  
Fish Fritters with Mango Salsa  
Scalloped OR Roasted Potatoes, Rice and Peas  
Seasonal Vegetables

## FEEL LIKE A KID STATION

Classic Caesar Salad with Garlic Bread  
Penne Pasta in Tomato Basil Sauce  
\*Choose Two Meats\*  
Chicken Fingers  
Chicken Kebob  
Ball Park Hot Dogs  
Hamburger Sliders  
French Fries

# H O R S D ' O E U V R E S

## HOT SELECTIONS

Panko Crusted Deep Fried Pickles  
Vegetarian Spring Rolls with Asian Dipping Sauce  
Potato Burakas  
Mini Falafel Cups topped with Cucumber-Tomato Salad and served with Tahini Dipping Sauce  
Argentinean Empanadas with Spinach, Parsley "Mash" and Chimi Shuri Sauce  
Lemon Grass Grilled Chicken Satays with Asian Sauce  
Assorted Pureed Soup Shooters  
Teriyaki Salmon Satays  
B'stilla Cigars with Honey Roasted Chicken  
Sushi Shawarma Drizzled with Tahini  
Mini Potato Latkas with Smoked Salmon  
South Beach Crab Cakes with Lime Mango Salsa  
Crispy Shrimp Torpedos  
Beef Satays with Sweet Chili Sauce  
Vegetarian Samosas  
BBQ Pulled Chicken Sliders  
Vegetarian OR Mushroom OR Shrimp Dim Sum in Porcelain Spoon  
Sweet Potato Crispy Fries in Takeout Boxes  
Zucchini Fries in Takeout Boxes  
Truffle Fries with Aioli  
Garlic Grilled Cheese Finger Sandwiches  
Toonie Burger Bites  
Pad Thai Noodles in Take Out Boxes  
Greek Style Spanakopita (Cheese & Spinach)  
BBQ Chicken Wing Lollipops  
Chicken Wontons in Porcelain Spoons

## COLD SELECTIONS

Mango and Sweet Pepper Bruschetta  
Original Tomato Bruschetta  
Smoked Salmon Cream Cheese Cucumber Cups with Toasted Sesame Seeds  
Chicken Salad on a plantain chip topped with Fresh Mango Salsa  
Thai Salad Rice Paper Vegetable Roll with Soy Dipping Sauce  
Grape Tomato Purple Basil Salad in Phyllo Tart  
Sautéed Mushrooms in Phyllo Tart  
Mini Salmon Fish Tacos with Tomato Salsa and Aioli  
Tomato Bocconcini and Basil Lollipop with Balsamic Glaze

# B A R

## S E L E C T I O N S

### **STANDARD BAR (SHOTS NOT OFFERED WITH THIS BAR)**

Unlimited House Red and White Wine  
Sparkling Toast  
His and Her Signature Drink  
Rye Whiskey – Canadian Club, Barnburner  
Scotch Whiskey- Ballantine's  
Rum – Bacardi White  
Gin – Ginslinger  
Vodka – Absolute and/or Finlandia and/or Tag No. 5  
Brandy - St Remy  
Beer- Domestic (Canadian, Sleeman, Budweiser, Coors Light)  
Assorted Soft Drinks ( Coke, Diet Coke, Sprite, Ginger Ale) and Juices ( Orange, Cranberry, Clamato)

### **PREMIUM BAR**

All of the Above Plus:  
Imported Beer (Heineken, Corona, Stella)  
Scotch – Bushmills, Johnnie Walker Black Label  
Rye Whiskey – Crown Royal  
Vodka – Grey Goose  
Rum- Bacardi Black & Gold, Appleton  
Gin - Tanqueray  
Cognac – Courvoisier, Meukow  
Tequila - Jose Cuervo Silver or Gold  
Liqueur- Baileys, Kahlua, Amaretto, Southern Comfort  
Martinis – Espresso Martinis, Lichee, Cosmopolitan, Tequila Sunrise, Gin Martini

### **WINE UPGRADES (UPON AVAILABILITY)**

Sensi Wines:  
Cabernet Terre Siciliane (Red)  
Pinot Grigio Collezione ( White)  
Chianti DOC Dal Campo (Red)  
Ripasso Classico Superiore Le Pezze

#### **Option:**

Extend Bar Service by 1 HR: \$ pp ( Minimum \$)  
Bar Upgrade is based on a Minimum of ( Boulevard – 50 Adult Guests, Avenue – 100 Adult Guests)  
Bar Idle Time: Maximum of 1 Hour n/c