

BLACK CREEK

• EVENTSPACE •

2023/2024 Wedding Package



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PETER & PAULS
hospitality group



WHY BOOK AT BLACK CREEK EVENTSPACE?

Escape from the modern world at Black Creek EventSpace. Located on Jane St. and Steeles Ave W. in North York, this re-created 1860s Ontario country village brings together a charming historical setting and an environmentally sustainable venue all in one convenient location. The state-of-the-art meeting and event spaces can accommodate 58-200 guests or as many as 2,000 guests outdoors. Guests are sure to be impressed by the old history and traditions during your next social or corporate event. Paired with stellar culinary offerings and a team of consummate professionals, Black Creek EventSpace will ensure every detail of your special day is executed to perfection. Don't forget to stop by the Black Creek Historic Brewery, a hidden gem in Toronto.

PACKAGE INCLUSIONS

Cake Cutting
Photo Permit
Sparkling Toast
No Partition Walls
Dedicated Restrooms
Complimentary Parking
In-House Tables & Chairs
Invitation Map Insert Cards
Customized Menu Offerings
Catering byPeterandPauls.com
Glassware, Tableware, Silverware
On-Site Ceremonies Available Year-Round
Open Deluxe Bar (7 Continuous Hours Service)
Imported Red and White Wine on Tables during Dinner
Scenic Picture-Perfect Backdrop to your Reception
Room Rental Fee for Reception
Dedicated Function Manager, Waiter & Bartender Service
Tables Adorned with White, Ivory, Black or Pewter Grey Linens and Napkins

*All prices are applicable to an 15% administration fee plus taxes

*Taxes are calculated based on the current tax structure at the time of event execution

*All pricing applies to this package only

Email your questions & inquiries to: blackcreek@bypnp.com

2023-2024 WEDDING PACKAGES

PRIME SEASON WEDDING PRICING APRIL TO OCTOBER

SATURDAYS HOLIDAY SUNDAYS (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$175 Per Person
100 Guest Minimum
Pavilion
200 Capacity

FRIDAY OR SUNDAY (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$150 Per Person
75 Guest Minimum
Pavilion
200 Capacity

MONDAY TO THURSDAY (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$130 Per Person
75 Guest Minimum
Pavilion
200 Capacity

Events of a smaller nature are welcome.
Please contact BlackCreek EventSpace
for further details.

WINTER WEDDING PRICING NOVEMBER TO MARCH

SATURDAY HOLIDAY SUNDAY (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$150 Per Person
75 Guest Minimum
Canada West
125 Capacity

FRIDAY OR SUNDAY (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$140 Per Person
75 Guest Minimum
Canada West
125 Capacity

MONDAY TO THURSDAY (7 HOUR EVENTS)

COCKTAIL RECEPTION - 3
COURSES - 7 HOUR BAR

\$130 Per Person
75 Guest Minimum
Canada West
125 Capacity

Events of a smaller nature are welcome.
Please contact BlackCreek EventSpace
for further details.

CEREMONY - ONLY PRICING

TWO HOUR RENTAL
11:00am or 1:00pm
\$1,750.00 + Admin Fee
+ Tax

WEDDING CEREMONY
The fee is inclusive of
Two Hour Site Rental (day
of) Indoor Ceremony
Back-Up Plan due to
Inclement Weather,
In-House White Folding
Chairs, Signing Table,
Water Station, One Hour
Rehearsal (week of
wedding), SOCAN License
Fees, Photo Permit, Venue
Coordinator

Ceremonies followed by
On Site Reception will
be scheduled
accordingly to your
reception event times

Security Fee - \$250 + 15% Administration Fee + Tax

* SOCAN Fee - Applicable according to Guests Count

Package pricing and offerings subject to change without notice * Statutory & Civic Holiday Rates
Additional

All pricing applicable to 15% Administration Fee + Tax

PACKAGE INCLUSIONS

OPEN “DELUXE BAR”

Up to 7 Continuous Hours of Service Based on Package Selection

Domestic & Imported Beers

Sparkling Toast

Imported Red & White Wines

Assorted Soft Drinks & Juices

Assorted Liquor & Assorted Liqueurs

Coffee/Tea

Sparkling & Flat Bottled Water

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres

(Choice of 5 Selections)

Wild Mushroom Duxelles, Crostini, Balsamic (V)

Cured Salmon Tartar, Capers, Cucumber, Blini, Orange Mustard Emulsion (GF)

Poached Pear Tartlet, Maple Cream Cheese, Candied Pecan (V)

Bay Scallop Ceviche, Radish Corn Salsa, Chili Lime Emulsion

Marinated Watermelon, Feta Crumb, Olive Balsamic, Candied Almond

Vegan Crepe, Avocado, Black Sesame (V)

Truffle Mac n' Cheese Fritter, Heinz 57 (V)

Mini Multigrain Grill Cheese (V)

Nonna's Meatball Slider, Pomodoro, Provolone

Chicken Satay, Mango Salsa, Peanut Coriander Dip (GF)

Pork Tenderloin Roulette, Bacon Apple Compote, Apple Reduction (GF)

Vegetarian Spring Roll, Sweet Chili (V)

Pea Falafel, Lemon Cumin Yogurt (V & GF)

Battered Cod, Mint Pea Aioli

Feta Al Forono, Pistachio, Honey (V)

Shrimp Toast, Charred Green Onion Aioli

DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table
“My Mother’s Olive Oil” Imported from Greece

APPETIZER OPTIONS

(Choice of one)

Arugula, Caramelized Stone Fruit, Parmesan Crisp, Toasted Almond, Orange Citrus Vinaigrette (GF)

Baby Kale, Pea Shoot, Marinated Mushroom, Toasted Sesame, Candied Almond, Ricotta, Miso Vinaigrette (GF)

Cherry Tomatoes, Olives, Torn Croutons, Bocconcini Cheese, Chopped Basil, Sherry Vinaigrette

Roasted Butternut Squash Soup, Coconut Crème, Fried Shallot, Basil (V & GF)

Leek Vichyssoise, Pancetta, Chive, Fried Leek, Green Onion Pesto (GF)

Casarecce alla Pomodoro, Roasted Cherry Tomato, Basil (V)

Rigatoni al Limone, Crème, Lemon, Ricotta, Spinach, Pea

Risotto Milanese, Saffron, Winter Root Vegetable, Zucchini Sofrito (V & GF)

MAIN ENTRÉE OPTIONS

(Choice of one)

8oz Beef Tenderloin Medallion, Truffle Port Jus

10oz Veal Chop, Sage Velouté, Oyster Mushroom Crisp

2 Double Lamb Chops, Gremolata, Caramelized Shallot Jus

(Chef’s Choice Potato)

(Chef’s Choice Seasonal Vegetables)

COMBINATION ENTRÉE OPTIONS

(Choice of one)

8oz New York Steak, Bordelaise Sauce & Dual Twin Jumbo Black Tiger Shrimps, Lemon & Fresh Herbs

5oz Atlantic Salmon, Sweet Soy, Ginger and Lemongrass Glaze and ½ Boneless Cornish Hen

4oz Red Wine Braised Beef Short Rib and 5oz Glazed Chicken Supreme, Soy Ginger Honey

(Chef's Choice Potato)

(Chef's Choice Seasonal Vegetables)

PLEASE NOTE

OUR CHEFS WOULD BE DELIGHTED TO CREATE CUSTOMIZED MENUS THAT ADDRESS ANY SPECIAL MEAL REQUIREMENTS OR DIETARY RESTRICTIONS

OUR CHEFS WILL PREPARE A GOURMET MENU SELECTION TO ENSURE THAT THESE MEAL REQUIREMENTS ARE ADDRESSED

DESSERT

(Choice of one)

NY Cheesecake, Fresh Berries, Berry Coulis

Brule Tart, Caramelized Peach, Raspberry Coulis

Chocolate Mousse, Flourless Chocolate Cake Bite, Banana Crisp (GF)

Dessert Trio: Cheesecake Lollypop, Strawberry Dipped White Chocolate, Chocolate Brownie with Roasted Marshmallow

LATE-NIGHT SERVICE

Client to provide Cake, Black Creek EventSpace to Cut and Serve to Guests from a Station

BAR UPGRADES

"TOP SHELF" BAR

Assorted Premium Liquor & Assorted Premium Liqueurs, Domestic & Imported Beers, Sparkling Toast, Imported Red & White Wines, Assorted Soft Drinks & Juices, Sparkling Flat & Bottled Water, Coffee/Tea

\$12.00 per person + 15% admin fee+ tax

POPULAR STATIONS

CHICKEN & WAFFLES

Boneless buttermilk fried chicken served over "Belgian" style waffles served with maple syrup and hot sauce.

EXTREME POUTINE STATION

Yukon Gold & Sweet Potato French fries served with a variety of toppings to include bacon bits, scallions, sour cream, shredded cheddar cheese, fresh cheese curds, sautéed mushrooms, diced tomatoes & jalapeno peppers accompanied by home-style beef gravy and cheese sauce.

FAJITAS STATION

Featuring Sautéed Beef, Chicken & Vegetables in Mexican spices served on warm tortillas with shredded lettuce, diced tomatoes, sautéed peppers & onions, Monterey Jack cheese, salsa, sour cream & guacamole.

FISH N' CHIPS

Battered white fish served with fresh cut French fries served with ketchup, tartar sauce and lemon aioli for dipping.

GRILLED CHEESE STATION

Grilled cheese sandwiches served with French fries & Golden onion rings with ketchup for dipping.

INTERNATIONAL PIZZA STATION

Gourmet Pizza to include vegetarian varieties with marinara and creamy garlic sauce for dipping.

SLIDER STATION

Mini beef sliders served with a variety of toppings and condiments for guests to create their desired "Snack" including cheddar cheese, honey BBQ sauce, crispy onions, pickles, tomatoes, scallions, and shredded lettuce. Sliders accompanied by crisp French fries and golden onion rings with ketchup, mayonnaise, and mustard.

SOFT TACO BAR

Beer Battered Cod served in soft tortillas with shredded cabbage, lemon aioli, fresh cilantro, pico de gallo and lime wedges to squeeze on top. Station to include sautéed peppers, red pickled onions, tomatoes, corn & pinto beans.

Additional Late-Night Stations including Cocktail Stations Available upon Request.



byPeterandPauls



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hospitality group

ADDITIONAL SERVICES FOR YOU

Peter & Pauls Hospitality Group has been a leader in the hospitality and entertainment for the past 40 years. Known for our iconic venues, we also offer an array of award winning services to compliment your event.



For all your Floral and Decor needs, including Weddings, Corporate & Special Events.

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

