



PETROS⁸²

AUTHENTIC GREEK EXPERIENCE

— DOWNTOWN —

WEDDING PACKAGE

299 ADELAIDE ST W, TORONTO

GET READY
TO
FALL IN
LOVE

COCKTAIL RECEPTION & BAR SERVICE

An array of 5 variety of appetizers & canapes passed butler style during cocktail hour
7-hour continuous premium top shelf bar beverage service package

DINING ROOM FOR DINNER SERVICE \$149.00 per person plus 20% gratuity plus tax

Sparkling Prosecco available at bar
Imported house red wine & Imported house white per table
(to be replenished as required during dinner service)
3 courses individually plated dinner elegantly served to each guest
Coffee, Tea & Espresso Service

Includes 1 late station selection
Complimentary cake cutting

PETROS 82 PREMIUM WEDDING RECEPTION PACKAGE INCLUDES

- Event Manager to assist in the planning of the details for this very special day
- Customizable Menu Options to be prepared by our Executive Chef & Culinary Team Members
- Professional Serving Staff & Bartender Services
- In-House Tables, Chairs, Glassware, Tableware, Silverware
- In-House Full-Length Tablecloths & Luxurious Napkins
- Event Space & Venue Rental Fee
- Dedicated Washroom Attendants to maintain & refresh during event times
- Complimentary Coat Check (if required)
- Floor Plan Design for:
 - Cocktail Reception Area
 - Dining Room Area with Guests Tables
 - Dance Floor Area

Please call us to discuss all of your event details & ideas and we will be very pleased to create a suitable package and pricing based on all of your preferences and your requirements for this joyous celebration you are planning



MENU

PASSED APPETIZERS SELECTIONS FOR COCKTAIL RECEPTION

COURCOUTI COD (FISH AND POTATOES)

battered cod, Petros potatoes

MINI PETROS SLIDERS

lemon, honey, tzaziki

PRINGLES V

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

GRILLED CHICKEN SOUVLAKI GF

lemon, oregano, tzatziki

MINI MOUSSAKA

traditional Greek dish

COMPRESSED WATERMELON & FETA CHEESE SATAYS V

FRIED CALAMARI

tender calamari tubes and tentacles lightly floured & fried, garlic aioli

SPANOKOTIROPITA V

feta, spinach, wrapped in phyllo pastry

BEEF KEFTE

Canadian prime beef meat balls charred eggplant and chickpea stew

MENU

FIRST COURSE AND SECOND COURSE SELECTIONS

MYKONOS (HORIATIKI WITH A TWIST) V

tomatoes, baby cucumbers, pickled onions, feta, beet hummus, My Mother's Olives

KALE SALAD VE

kale, figs, pomegranate, green olives, hemp pumpkin seed crumble, lemon vinaigrette

PATZARIA (HEIRLOOM BEET SALAD) VE

pickled heirloom beets, candied walnuts, gorgonzola

MEDITERRANEAN GREEN SALAD

baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette

FARMER'S DAKOS SALAD

vine ripened tomatoes, kalamata olives, yellow peppers, red onion, cucumber, feta with a red wine vinaigrette, barley rusk

FETA FOURNOU V

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

SHRIMP COCKTAIL

black tiger shrimp, cocktail sauce

SHRIMP SAGANAKI

black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese

MOUSSAKA

potato, eggplant, beef, béchamel sauce

CASARECCE VEGETARIAN V

roasted red onions, sundried tomatoes, dandelion, garlic, oregano, tomato sauce

VEGETARIAN CICATELLI V

Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil

RISOTTO V GF

leek, wild mushrooms

AVGOLEMONO

Greek Lemon Chicken Soup



MENU

MAIN COURSE SELECTIONS

CHOICES OF EACH ITEM TO BE PRE-DETERMINED

PRIME RIBEYE BRIZZOLA 12oz GF

roasted cipollini, horta, potatoes

CHICKEN FOURNOU GF

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta

GRILLED BRANZINO

pickled vegetables, lemon, EVOO, Horta

GRILLED HALLOUMI CHEESE STEAK V

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

*SUBSTITUTE CHEESE WITH TOFU FOR VEGAN OPTION

PETROS82 DESSERTS SELECTIONS

INDIVIDUAL BAKLAVA

A layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with honey served with ice cream

INDIVIDUAL CHEESECAKE BAKLAVA

Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey

INDIVIDUAL EK-MEK

Layers of katife, custard, infused with honey and topped with Petros82 signature cream

INDIVIDUAL CHOCOLATE TORTA

Greek yogurt, chocolate tart with pistachio crust with chocolate drizzle

ASSORTMENT OF BITE SIZED DESSERTS PER TABLE

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



Table
5

MENU

Appetizers

Entrée

Dessert

MENU

LATE NIGHT STATION SELECTIONS

PETROS82 BEEF SLIDERS & FRIES

lettuce, tomato, pickle (condiments on side)

ASSORTED PIZZA STATION

THREE CHEESE 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

SAGANAKI V

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

PETROS82 CHOCOLATE COATED BAKLAVA ICE CREAM BARS CIRCULATED TO GUESTS

