



# SPECIAL EVENTS MENU



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# 40-WAY FLAVOURS

We know that everyone has different tastes in music, sports teams and art. The same can be said for food and drink. Operating with this philosophy as a guiding principle, The Pint Public House caters to all with our 40-WAY Flavours. Try the different sauces out on our chicken wings, ribs or on the side.

	SIGNATURE SAUCES	CLASSIC SAUCES	DRY RUBS	THE DIPS
MILD	Creamy Dill ■	Honey Garlic	Mango Chipotle ■	Aioli ■
	Electric Honey ■	Honey Mustard ■	Salt & Pepper ■	Honey Dill ■
	Momofuku ■	Teriyaki ■	Citrus Blast ■	Ranch ■
	Mongolian BBQ	Sweet & Sour ■	Parmesan Herb ■	Blue Cheese ■
	Sticky Sweet ■	Red Thai ■	Garlic ■	Parmesan ■
	Guinness BBQ	Pineapple Curry ■	Maple ■	Tzatziki ■
	Jasper Ave BBQ ■	Maple BBQ ■	Montreal Spiced ■	Pint Aioli ■
	Honey Hot	Bourbon BBQ ■	Kentucky Bourbon	Salsa ■
	Honey Sriracha ■	Kansas City BBQ ■	Lemon Pepper ■	Sour Cream ■
	Peri Peri ■	Szechwan	Key Lime ■	Guacamole ■
	Mum's BBQ ■	Hotiyaki	Cajun ■	Sweet Sriracha ■
	Bermuda Burner	Caribbean Jerk ■	Insanity ■	
	Death Wish ■	Sweet Chili ■		
HOT	Seven Pepper ■	Red Hot ■		

GLUTEN-FRIENDLY

40 WAYS





# STATIONARY PLATTERS

Party platters serve approximately 20 people

## Falafel Platter - \$70

Our homemade falafel served with warm mini pitas, roasted garlic hummus, baba ghanoush and crispy vegetables.

## Chicken Wings - \$75

Tossed in your choice of our 40-WAY sauces  
Two per person



## Crudités with Dip - \$65

Mixed vegetables with your choice of ranch or blue cheese dipping sauce



## Chicken Sliders - \$120

Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle  
One per person

## Nachos - \$80

Jalapeños, tomatoes, green onions, cheddar & mozza blend  
Served with sour cream and salsa



## Tempura Shrimp - \$125

Battered shrimp and lightly deep fried  
Served with Sweet Chili sauce  
Two per person



## Pulled Pork Nachos - \$95

Nachos topped with pulled pork

## Panko Pickles - \$75

Breaded, deep-fried and served with tzatziki  
Two per person



## Pint Sliders - \$120

Mini beef burgers garnished with lettuce, onions, pickles & our Pint secret sauce  
One per person

## Cheese Sticks - \$75

Lightly battered and golden fried mozzarella sticks  
Served with sweet-Sriracha aioli  
Two per person



## Chicken Tenders - \$130

Crispy chicken fingers, served with honey-dill sauce  
Two per person

## Caesar Salad - \$52.50

Romaine lettuce, tossed in a classic garlic dressing, with Parmesan, croutons, and crisp bacon

## Cocktail Shrimp - \$125

Chilled shrimp served with zesty cocktail sauce and lemon wedges  
Two per person



■  
GLUTEN-FRIENDLY

●  
DAIRY-FREE

▲  
VEGETARIAN

All menu items and prices are subject to change. Taxes and 18% gratuity are not included.  
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OUR SIGNATURE 40-WAY WINGS

# PASSED CANAPÉS

Minimum order of 12

## Chicken and Waffle Bites - \$6

Buttermilk marinated chicken, served on waffle bite  
with Dijon-maple drizzle

## Angus Meatballs - \$2.50

Simmered in your choice of our 40-WAY sauces

## Cheese Sticks - \$3

Lightly battered and golden fried mozzarella sticks.  
Served with sweet-Sriracha aioli

## Tempura Shrimp - \$3.25

Battered shrimp and lightly deep fried. Served with  
Soy-sesame dip

## Mini Poutine - \$5

Our signature poutine served in mini boats

## Caprese Skewers - \$3

Bocconcini cheese, grape tomatoes and fresh basil.  
Drizzled with a balsamic reduction

## Pita Dippers - \$3

Bite sized pitas topped with our red pepper hummus,  
cucumber salsa and feta cheese

## Chicken Sliders - \$5

Buttermilk fried crispy chicken topped with creamy  
slaw, pickles and Dijon-maple drizzle

## Panko Pickles - \$2.50

Breaded, deep-fried and served with tzatziki

## Calamari Boats - \$4

Crispy fried calamari served with our lemon-caper-dill  
aioli

## Chicken Satay - \$4

Cashew-soy marinated chicken skewers  
Tofu option available upon request

## Popcorn Chicken - \$5

Crispy buttermilk chicken bites coated with a honey-  
sriracha drizzle

## Mini Avocado Toast - \$4

Fresh guacamole topped with cherry tomatoes and  
crumbled bacon

## Mushroom Toast - \$3

Mushroom medley roasted with herbs and topped  
with goat cheese crumble

## Mac N' Cheese Boats - \$7

House-made cheese sauce, macaroni, and bacon.  
Baked with our three cheese blend

## Pint Sliders - \$6

Mini beef cheeseburgers garnished with lettuce,  
onions, pickles & our Pint secret sauce

## Cupcakes - \$3

Assorted Flavours

■ GLUTEN-FRIENDLY

● DAIRY-FREE

▲ VEGETARIAN

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# BUFFET

20-person minimum. **Option A:** 1 entrée, 2 sides, 1 Dessert **\$36** · **Option B:** 2 entrées, 3 sides, 2 Desserts **\$46**

## Entrée Options

### Prime Rib

Roasted & carved 6oz Prime Rib. Served with Au Jus



### Salmon

6oz Atlantic Salmon in your choice of maple chipotle or honey-soy marinade



### Ribs

Fall-off-the-bone half rack of ribs with your choice of Kansas City BBQ or Kentucky Bourbon Dry Rub



### Flatiron Steak

Sliced 6oz steak grilled to perfection  
Served with Chimichurri sauce & crispy onions



### Chicken

Herb roasted half chicken



## Sides & Salad Options

### Mac & Cheese

Homemade cheese sauce, macaroni and bacon  
Baked with our 3 cheese blend



### Coleslaw

Our creamy coleslaw with shredded cabbage



### Fingerling Potatoes

Ontario grown and roasted with rosemary & thyme



### Roasted Vegetables

Chef's choice of seasonal vegetables



### Pint Fries

Beer battered fries served with honey-dill sauce  
Add gravy for \$20



### Pint Rings

Crispy golden fried onion rings served with Pint aioli



## Dessert Options

### Turtle Cheesecake

Cheesecake with caramel and pecans on a graham crust

### Waffles

Fresh berries and whipped cream

Festive & family style options are available upon request.



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KENTUCKY BOURBON DRY RIBS



# FOOD STATIONS

## Tossed Chicken Wings - \$16

Based on 6 wings per person

Crispy chicken wings tossed to order in your choice of 4 sauces/rubs  
Served with vegetables and dip



## Tacos - \$15

Based on 2 tacos per person

Your choice of Maple Chipotle Chicken or Fried Basa Fish  
Includes Tortillas, pico de gallo, sour cream, green onion, cabbage slaw, cilantro, and lime wedges



## Poutine - \$17

Pint fries with gravy and butter masala sauce  
Includes: Pulled pork, chipotle chicken, green onion, sautéed mushrooms, goat cheese, and cheese curds



## Mac & Cheese - \$20

Tossed macaroni, with pulled pork or chipotle chicken, cheese sauce, and bacon bits



## PLATED LUNCH

### Seated Lunch \$35 per person

Please choose 2 mains

**Starter** Daily Soup or Salad (House or Caesar)  
**Main** Pint Burger, Pulled pork, or Mac and Cheese (vegetarian)  
**Dessert** Vanilla Ice Cream

## PLATED DINNER

### Seated Dinner \$60 per person

Please choose 2 mains, 1 potato and 1 dessert

**Starter** Daily Soup or Salad  
**Main** Salmon with lemon-dill sauce or Rotisserie chicken with Beer jus or Steak with Chimichurri or Mac & Cheese  
**Sides** Roasted or mashed potatoes, and roasted vegetables.  
**Dessert** Slice of chocolate fudge cake, cupcake or fruit bowl



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Add a chef attendant for \$20/hour - 4 hour minimum.





# SWEETS

## Caramel Crunch Cake - \$45

Two toasted layers of pecan meringue sandwiched between alternating layers of buttery caramel and whipped cream

## Chocolate Fudge Cake - \$45

Three lawyers of rich chocolate fudge and chocolate devil's food cake topped with icing and ganache.



## Strawberry Short Cake - \$45

White sponge cake with strawberries and cream. Topped with more cream, white chocolate shavings and strawberries



## New York Cheesecake - \$45

Light and airy shortbread crust filled with rich, creamy cheesecake.



## Carrot Cake - \$45

Carrots, raisins, toasted coconut, chopped walnuts and spices layered with cream cheese.

## Brownies - \$5 each

12 pc minimum

Made with Belgium chocolate



## Cupcakes - \$5 each

12 pc minimum

Cookies & Cream, Key-lime or Caramel



			
GLUTEN-FRIENDLY	DAIRY-FREE	VEGETARIAN	NUT-FREE*

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\*MAY STILL CONTAIN TRACES OF NUTS.





**40****WAY DRAUGHT****DOMESTIC**

ACE HILL PILSNER  
ALEXANDER KEITH'S IPA  
ALEXANDER KEITH'S RED AMBER  
AMSTERDAM 3 SPEED  
AMSTERDAM BLONDE  
BUDWEISER  
BUD LIGHT  
GREAT LAKES BREWERY BLONDE LAGER  
HENDERSON BREWING AMBER  
LABATT 50 ALE  
LABATT BLUE  
LONGSLICE BREWING LOOSE LIPS LAGER  
PABST BLUE RIBBON

**PREMIUM**

BEAU'S LUG-TREAD LAGERED ALE  
BLANCHE DE CHAMBLY  
FLYING MONKEY'S JUICY ASS  
HOP CITY BARKING SQUIRREL  
LEFT FIELD LASER SHOW  
MILL ST ORGANIC  
MILL ST HOPPED & CONFUSED  
ROLLING ROCK  
SHOCKTOP BELGIAN WHITE

**IMPORT**

ERDINGER HEFEWEIZEN  
GOOSE ISLAND MIDWAY ISA  
GOOSE ISLAND IPA  
HOP HOUSE LAGER  
KRONENBOURG 1664 BLANC  
SAPPORO

**PREMIUM IMPORT**

GUINNESS  
STELLA ARTOIS

**CIDER**

BRICKWORKS CIDER BATCH 1904  
SOMERSBY APPLE CIDER

**CANS & BOTTLES****DOMESTIC**

BUDWEISER, BUD LIGHT, KEITH'S IPA, STEAM WHISTLE

**IMPORT**

CORONA, HEINEKEN, STELLA ARTOIS

**TALL BOYS**

BUDWEISER, BUD LIGHT, BUD LIGHT RADLER, PABST  
BLUE RIBBON, SHINY APPLE CIDER

**COOLERS**

PALM BAY, SMIRNOFF ICE, TWISTED TEA

**LIQUOR****RAIL**

SILENT SAM VODKA, GORDONS GIN, CAPTAINS WHITE,  
SEAGRAMS VO

**BACK BAR**

SMIRNOFF VODKA, TANQUERAY GIN, CAPTAINS DARK,  
CROWN ROYAL

**TOP SHELF**

BELVEDERE VODKA, TANQUERAY 10 GIN, BACARDI 8,  
BULLEIT RYE, JOHNNY WALKER BLACK

**THE BOMBS**

JÄGER BOMB, BERRY BOMB, PINT BOMB

**HOST BAR, DRINK TICKETS AND/OR CASH & CARRY OPTIONS AVAILABLE.**

**STANDARD DRINK TICKETS\* - \$8.50 +TAX/TIP**

*\*GOOD FOR BAR RAIL, MUGS OF BEER & 6oz HOUSE WINE*

**PREMIUM DRINK TICKETS\* - \$14.00 +TAX/TIP**

*\*GOOD FOR COCKTAILS, TOP SHELF LIQUOR, BOSS PINTS & 6oz WINE*

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OLD FASHIONED SIGNATURE COCKTAIL



## WINE • TAPS

### RED

VINELANDS GAME CHANGER *NIAGARA*  
SAN MARTINO CABERNET SAUV *ITALY*

## WINE • BOTTLES

### BUBBLES

VILLA SANDI TREVISO PROSECCO *ITALY*

### WHITE

CANYON ROAD CHARDONNAY *CALIFORNIA*  
CESARI CHARDONNAY *ITALY*  
CESARI BIANCO *ITALY*  
LODI CHARDONNAY *CALIFORNIA*  
SALVA TERRA PINOT GRIGIO *ITALY*  
SANTOME SAUV BLANC *ITALY*

### RED

CANYON ROAD CAB SAUV *CALIFORNIA*  
CESARI "LIDI" MERLOT *ITALY*  
FANTINI NEGROAMARO *ITALY*  
LODI PINOT NOIR *CALIFORNIA*  
MIRASSOU PINOT NOIR *CALIFORNIA*  
PUNTI FERRI CAB SAUV *CHILE*  
SOLID GROUND CAB SAUV *CALIFORNIA*

## SLUSHIES

### CHERRY JACK COLA

JACK DANIELS AND CHERRY BRANDY, TOPPED WITH PEPSI SLUSH.

### DOUBLE VODKA/GIN SODA

ANY FLAVOURED VODKA OR GIN TOPPED WITH SODA AND LEMON/LIME SLUSH.

### DOUBLE VODKA REDBULL

SMIRNOFF VODKA TOPPED WITH REDBULL AND WHITE SLUSH.

### BLUE & WHITE

CROWN ROYALE, PEACH SCHNAPPS, AND BLUE CURACAO. CRAN AND TOPPED WITH WHITE SLUSH.

## COCKTAILS

### CRYSTAL SANGRIA

SPARKLING MOSCATO, SMIRNOFF CITRUS VODKA, GUAVA, LIME, PINEAPPLE AND ORANGE JUICES. TOPPED WITH 7-UP.

### BAY STREET BULL SANGRIA

RED WINE, CHERRY BRANDY, GUAVA, LIME, PINEAPPLE AND ORANGE JUICES. TOPPED WITH GINGER ALE.

### APEROL SPRITZ

EQUAL PARTS APEROL AND PROSECCO, ADD A DASH OF SODA AND GARNISHED WITH AN ORANGE WEDGE.

### WILD BERRY MOJITO

CAPTAIN MORGAN SPICED RUM SHAKEN WITH LIME SOUR, MINT AND CRUSHED WILD BERRIES. TOPPED WITH A SPLASH OF SODA.

### PINT CAESAR

SMIRNOFF VODKA CAESAR, RIMMED WITH CELERY SALT, TOPPED WITH CELERY, PEPPERONI AND A PEPPERONCINI, KICKED UP WITH MOTT'S SPICY CLAMATO... **PICKLE IT!**

### NEW YORK SOUR

MAKERS MARK BOURBON, FRESH LEMON JUICE AND SIMPLE SYRUP SHAKEN OVER ICE WITH A JUICY RED WINE FLOAT.

### TEQUILA OLD FASHIONED

TROMBA RESPOSADO, AGAVE NECTAR, AND BITTERS. GARNISHED WITH FRESH ORANGE.

## COCKTAILS ON TAP

### THE TROMBONI

EQUAL PARTS TROMBA BLANCO, CAMPARI, AND SWEET VERMOUTH GARNISHED WITH FRESH ORANGE.

### CAFÉ TONIC

APPLETON RUM, SIMPLE SYRUP AND COLD BREW. TOPPED WITH TONIC AND SERVED WITH AN ORANGE PEEL.

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**TANIA MAROSSIS**  
EVENTS COORDINATOR  
**437.343.3500** [torontoevents@thepint.ca](mailto:torontoevents@thepint.ca)

[TORONTO.THEPINT.CA](http://TORONTO.THEPINT.CA)    [@THPINTTORONTO](https://www.instagram.com/THPINTTORONTO)  
277 FRONT ST. W., TORONTO, ONTARIO, CANADA M5V 2X4