

Corporate Events Package



the
avenue
BANQUETS

2026

Experience The Avenue Difference

At The Avenue, we believe corporate events should do more than fill a calendar—they should inspire, impress, and elevate your brand. As a full-service private event venue hosting only one event at a time, your program receives our complete attention and a seamless, distraction-free environment.

Backed by 20+ years of expertise, our team delivers seamless, sophisticated events supported by exceptional cuisine and premium enhancements—including immersive projection mapping for impactful presentations and branded moments.

From conferences and galas to holiday celebrations, we tailor every detail to reflect your organization and ensure an unforgettable guest experience.

Why Choose The Avenue

Exclusive Use

Your event deserves our full attention. At The Avenue, you'll enjoy complete privacy with exclusive access to the venue on your event day.

Versatile Event Spaces

Our venue includes a stunning foyer with a built-in bar, a private ceremony room, and a grand ballroom that accommodates up to 350 guests. It's a sophisticated canvas designed to be personalized for your occasion.

Prime GTA Location

Centrally located with over 350 on-site parking spaces, The Avenue is easily accessible by public transit and is surrounded by several nearby hotels for out-of-town guests.



The Avenue

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

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.

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

***MENU ITEMS SUBJECT TO CHANGE BASED ON SEASON**

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CLIENT TO PRE-SELECT ONE MENU FOR ALL GUESTS

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 3RD 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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CLIENT TO PRE-SELECT ONE MENU FOR ALL GUESTS

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