

Kortright

EVENTSPACE

2023/2024 Wedding Package



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   KORTRIGHT1982

est. 1982
PETER & PAULS
hospitality group



WHY BOOK AT KORTRIGHT EVENTSPACE?

Kortright EventSpace is located on the grounds of a 325-hectare woodland preserve offering stunning views of the surrounding vistas. Conveniently located 25 minutes north of Toronto, in Woodbridge. This spectacular setting boasts a picture-perfect backdrop in a natural environment all year round. Kortright EventSpace offers you the chance to dine under the stars or inside within the beautiful wood beams and stunning gallery windows. Whether you're saying "I do!" under a canopy of trees, or team building in one of the many event spaces, you're in for a one-of-a-kind experience. Nestled among acres of spectacular forest, the grounds include 6 separate locations to host anywhere from 50 to 200 guests. Paired with stellar culinary offerings and a team of consummate professionals, Kortright EventSpace will ensure every detail of your special day is executed to perfection.

PACKAGE INCLUSIONS

Cake Cutting
Photo Permit
Sparkling Toast
Private VIP Suite
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: kortright@bypnp.com

2023-2024 WEDDING PACKAGES

WINTER WEDDING PRICING

SATURDAY (7 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 7 HOUR BAR)

NOVEMBER to APRIL

\$150 Per Person

100 Guest Minimum

Exclusive Use of Entire Venue from 4pm to 1am

5:30pm Cocktails in Main Hall

6:30pm Reception in Forest Gallery

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

FRIDAY OR SUNDAY (7 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 7 HOUR BAR)

NOVEMBER to APRIL

\$135 Per Person

80 Guest Minimum

Exclusive Use of Entire Venue from 4pm to 1am

5:30pm Cocktails in Main Hall

6:30pm Reception in Forest Gallery

MONDAY TO THURSDAY (5 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 5 HOUR BAR)

NOVEMBER to APRIL

\$125 Per Person

80 Guest Minimum

Exclusive use of Entire Venue from 4pm to 1am

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

PRIME SEASON WEDDING PRICING

SATURDAY-HOLIDAY SUNDAY

(7 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 7 HOUR BAR)

MAY to OCTOBER

\$195 Per Person

100 Guest Minimum

Exclusive Use of Entire Venue from 4pm to 1am

FRIDAY OR SUNDAY (7 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 7 HOUR BAR)

MAY to OCTOBER

\$175 Per Person

80 Guest Minimum

Exclusive use of Entire Venue from 4pm to 1am

MONDAY TO THURSDAY (7 HOUR EVENTS)

(COCKTAIL RECEPTION- 3 COURSES- 7 HOUR BAR)

MAY to OCTOBER

\$150 Per Person

80 Guest Minimum

Exclusive use of Entire Venue from 4pm to 1am

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

**All pricing applicable to a 15% administration fee + 13% tax *
Additional fees apply to host an on-site ceremony.**

**Security Fee - \$200 +admin fee+ tax * SOCAN Fee - Applicable according to Guests Count
Package pricing and offerings subject to change without notice *
Statutory & Civic Holiday Rates
Additional**

CEREMONY - ONLY PRICING

TWO HOUR RENTAL 10:00am or 1:00pm

Forest Path
120 Capacity

\$2,000.00 + Admin Fee + Tax

Cathedral of Trees
200 Capacity

\$2,350.00 + Admin Fee + Tax

Coyote Alley
300 Capacity

\$2,700.00 + Admin Fee + Tax

CEREMONIES REQUIRING MORE THAN TWO HOURS WILL BE APPLICABLE TO ADDITIONAL CHARGES

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

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

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

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, Crostini, Orange Mustard Emulsion
Baby Shrimp Cocktail, Cucumber, Bloody Mary (GF)
Poached Pear Tartlet, Maple Cream Cheese, Candied Pecan (V)
Bay Scallop Ceviche, Radish Corn Salsa, Chili Lime Emulsion (GF)
Marinated Watermelon, Feta Crumb, Olive Balsamic, Candied Almond (V & GF)
Vegan Blini, Avocado, Black Sesame (V)
Truffle Mac n' Cheese Fritter, Smoke Ketchup (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

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

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 Marshmallows

LATE-NIGHT SERVICE

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

Optional*Espresso **\$250 + 15% admin fee + tax**

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

S'MORES BY THE BONFIRE

Graham cereal with supermini marshmallows and drizzle with chocolate in a long stick by an authentic campfire

\$350.00 + 15% admin fee + tax

CHICKEN & WAFFLES

Boneless buttermilk fried chicken served over “Belgian” style waffles served with maple syrup and hot sauce

\$8.00 per person + 15% admin fee + tax

EXTREME POUTINE STATION

Yukon Gold & Sweet Potato French fries served with a variety of toppings to include pulled pork, 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. Station to include takeaway boxes

\$7.50 per person + 15% admin fee + tax

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

\$8.00 per person + 15% admin fee + tax

FISH N' CHIPS

Battered Halibut served with fresh-cut French fries served in take-out containers with ketchup, tartar sauce, and lemon aioli for dipping

\$8.00 per person + 15% admin fee + tax

GRILLED CHEESE STATION

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

***** Compliment your grilled cheese station with gourmet Mac n' Cheese:** Traditional elbow macaroni baked with Velveeta cheese topped with toasted bread crumbs. Station to include hot sauce, hot banana peppers, chili flakes, parmesan cheese, ketchup & honey mustard

\$7.00 per person + 15% admin fee + tax

INTERNATIONAL PIZZA STATION

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

\$7.00 per person + 15% admin fee + tax

NONNA'S VEAL & BRIO STATION - \$8.00 PER PERSON

Peter and Paul's Hospitality Group Signature Station! Tender veal cutlet on a fresh bakery bun, topped with "Nonna's" homemade tomato sauce and a variety of toppings to include hot peppers, sautéed mushrooms, and Provolone cheese, and top off the experience with an ice-cold Brio

\$8.00 per person + 15% admin fee + tax

SLIDER STATION

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

\$7.50 per person + 15% admin fee + tax

***** Cheese curds & gravy also available (to include vegan gravy)**

+\$2.00 per person + 15% admin fee + tax

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

\$8.50 per person + 15% admin fee + tax

WINGS STATION

A variety of chicken wings to include honey garlic, mild, medium, and hot served with blue cheese & ranch dip, celery and carrot sticks, crispy potato wedges

\$9.00 per person + 15% admin fee + tax

Station Pricing is Per Person Billed on the Final Confirmed Guest Count

Additional Late-Night Stations including Cocktail Stations Available upon Request

Station Pricing Based on a Minimum \$650 Charge (plus 15% Administration Fee plus 13% Tax)



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.



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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

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