

## 2023/2024 Wedding Package



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f t i KORTRIGHT1962

**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 10 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](mailto:kortright@bypnp.com)**

# 2023-2024 WEDDING PACKAGES

## WINTER WEDDING PRICES

### SATURDAYS (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 - 7 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 BlackCreek 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 BlackCreek EventSpace  
for further details.

## 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

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

8oz New York Steak, Bordelaise Sauce & Dual Twin Jumbo 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 Ribs 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, Kortright 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 includebacon bits, scallions, sour cream, shredded cheddar cheese, fresh cheese curds, sauteed 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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## ADDITIONAL SERVICES FOR YOU

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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

