



***Pétros 82, situated in Toronto's Entertainment District, is downtown's newest premium, casual authentic Greek dining experience! Bringing you delectable flavours of the Aegean Sea and the custom of Philoxenia to your table.***

From the owners of Peter and Paul's Hospitality Group, is born a fresh new concept. Petros82 embraces the simplicity of breaking bread with loved ones, while adding a contemporary twist to dining out in the city. Guests will encounter a different experience around every corner, including **a deluxe fresh seafood market, Peter and Paul's signature YK Marketta**, and a lively vibe to complement our approachable style of cuisine and service.

Pétros82 is a venue unlike any other in the city. Every room has its own unique energy and its own distinct capabilities. With its white washed **Mediterranean inspired décor, soaring ceiling heights, two well-appointed cocktail lounges and multiple dining spaces**, the venue is equipped to handle large groups comfortably and stylishly.

Our restaurant was designed as an events space with **integrated A/V capabilities, DJ plug ins and ambient lighting throughout**. All furniture is moveable to ensure customized event design, considering all types of events from an intimate birthday gathering of 10, to a full blown, executive, gala event of 400 guests and everything in between!



*Bottom Floor, Mezzanine Level and Full Venue Buyouts available!*

**Bottom Floor Buyout:**

Main Dining Room + Mykonos Lounge: Capacity: 120 guests seated, 230 guests standing reception

**Mezzanine Level Buyout:**

Mezzanine Dining Rooms + Lefko Lounge: Capacity: 70 guests seated, 180 guests standing reception

**Full Venue Buyout:**

Full venue buyout Capacity: 180 guests seated, 400 guests standing reception

*Dining room, high-top and lounge seating available in every space.*



**MAIN DINING ROOM**

120 guests seated, 150 guests standing reception



**MYKONOS LOUNGE**

Mykonos Lounge and Patio can be combined  
30 guests seated, 80 guests standing reception



**LEFKO LOUNGE**

30 guests seated, 80 guests standing reception



**AEGEAN ROOM**

40 guests seated, 60 guests standing reception  
Aegean Room and Mikro Room can be combined



**MIKRO ROOM**

20 guests seated

Aegean Room and Mikro Room can be combined

## AUTHENTIC GREEK CUISINE

We offer a totally customized approach to event planning at Pétros 82 and as such, we are pleased to offer either a **plated, family style or reception style menu** (\*depending on guest count). Our event menus are balanced and accessible, to appeal to the majority of our guests, while still enticing those with the most discerning of palates. These menus are a starting point and we can curate any menu to suit your preferences.

We will maintain communication as food prices fluctuate during these unconventional times and thank you for your patience and understanding.

We do NOT charge venue rental fees. Instead, we charge a **minimum food & beverage requirement**. All that is consumed is counted towards the minimum. We strive to offer fair, competitive and transparent pricing. **Minimum spend requirements vary according to season and day of the week.**



GROUPS OF 30 AND UNDER MAY SELECT MAIN COURSE ON EVENT DATE.  
 GROUPS OVER 30 MUST PRE-SELECT MAIN COURSES ONE WEEK PRIOR TO EVENT DATE.



OCTOPODI SKARAS

## GROUP MENUS

### ATHENA \$75pp

\* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

**FIRST COURSE** (for the table):

#### PETROS SIGNATURE SPREADS:

Melitzanosalata **VE GF** (charred eggplant, tomato jam), Taramosalata (salt cured roe, lemon, My Mother's Olive Oil), Revithosalata **VE GF** (chickpeas, lemon, forest mushrooms, caramelized onions, My Mother's Olive Oil),

#### FETA FOURNO **V**

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

**APPETIZERS** (family style):

#### MY MOTHER'S OLIVES, FOCACCIA

#### MAROULOSALATA **V**

chopped romaine lettuce, fresh dill, cucumber, green onion, vinaigrette, feta, olives

#### KALE SALAD **VE GF**

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

#### CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

**ENTREES** (Choice of):

#### GRILLED HALLOUMI CHEESE STEAK **V GF**

stewed gigantes beans, wilted greens, drizzle of My Mother's olive oil

#### GRILLED BRANZINO

pickled vegetables, lemon, EVOO, Horta

#### CHICKEN FOURNO **GF**

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

**TO FINISH**

#### ASSORTMENT OF BITE SIZED DESSERTS (dessert selection may vary according to availability)

Baklava (layered phyllo pastry, chopped nuts, honey),

EkMek (kafaifi, custard cream, shredded pastry),

Lokoumades (Traditional Greek doughnuts, rose water syrup)

\* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



MYKONOS SALAD



PRINGLES



BAKLAVA

## GROUP MENUS

### APOLLO \$90pp

\* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

**FIRST COURSE** (for the table):

#### PETROS SIGNATURE SPREADS:

Melitzanosalata **VE GF** (charred eggplant, tomato jam), Taramosolata (salt cured roe, lemon, My Mother's Olive Oil), Revithosalata **VE GF** (chickpeas, lemon, forest mushrooms, caramelized onions, My Mother's Olive Oil),

#### FETA FOURNO **V**

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

APPETIZERS (family style):

#### MY MOTHER'S OLIVES, FOCACCIA

#### KALE SALAD **VE GF**

figs, pomegranate, hemp pumpkin seed crumble, green olive, lemon vinaigrette

#### CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

#### SHRIMP FETA SAGANAKI **GF**

sauteed shrimp, feta tomato sauce, Kasseri cheese

#### TO FINISH

#### ASSORTMENT OF BITE SIZED DESSERTS (dessert selection may vary according to availability)

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

**ENTREES** (Choice of):

#### GRILLED HALLOUMI CHEESE STEAK **V**

stewed gigantes beans, wilted greens, drizzle of My Mother's olive oil

#### GRILLED SEABREAM

with charmila, EVOO, Horta

#### CHICKEN FOURNO **GF**

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

#### PRIME RIBEYE BRIZZOLA 12oz **GF**

Petros Potatoes, au jus, herb oil

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## GROUP MENUS

### ATLAS \$100pp

\* GROUPS OVER 25 REQUIRES ENTRÉE PRE-ORDERS ONE WEEK PRIOR TO EVENT

**FIRST COURSE** (for the table):

#### BEEF KEFTE

Canadian prime beef meat balls charred eggplant and chickpea stew

#### SAGANAKI V

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

**APPETIZERS** (family style):

#### MY MOTHER'S OLIVES, FOCACCIA

#### MYKONOS SALAD V

Horiatiki with a twist, tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

#### OCTOPODI SKARAS GF

grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins

#### CALAMARI TIGANIA

crispy calamari, zucchini, Petros Sauce

#### PATZARIA (HEIRLOOM BEET SALAD) VE

pickled heirloom beets, candied walnuts, gorgonzola

**ENTREES** (Choice of):

#### RISOTTO V GF

leek, wild mushrooms

#### GRILLED ORATA (SEA BREAM)

pickled Vegetables, EVOO, Horta, Petros Potatoes

#### CHICKEN FOURNO GF

half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, Petros potatoes

#### PAIDAKIA ARNISIA (GRILLED LAMB CHOPS)

grilled lamb chops, ladolemono, horta and petros potatoes

#### AMERICAN RED SNAPPER

with chimi churi

**TO FINISH**

**ASSORTMENT OF BITE SIZED DESSERTS** (dessert selection may vary according to availability)

Baklava layered phyllo pastry, chopped nuts, honey),

EkMek (kafaifi, custard cream, shredded pastry),

Lokoumades (Traditional Greek doughnuts, rose water syrup)

\* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



CALAMARI



CRUDO



GRILLED LAMB CHOPS



CRUNCHY FETA

## **MINI PASSED ENTRÉES**

\* ALL MINI ENTREES ARE PRICED PER PIECE

### **MIKRO PIZZA V 6**

tapenade, bruschetta, feta

### **COURCOUTI COD (FISH AND POTATOES) 6**

battered cod, Petros potatoes

### **MINI PETROS SLIDERS 6**

lemon, honey, tzaziki

### **PRINGLES V 7**

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

### **GRILLED CHICKEN SOUVLAKI GF 6**

lemon, oregano, tzatziki

### **MINI MOUSSAKA 6**

traditional Greek dish

### **COMPRESSED WATERMELON & FETA SATAYS V 4**

### **OCTOPODI SKARAS GF 7.5**

grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins

### **FRIED CALAMARI 7.5**

### **GRILLED HALOUMI CHEESE STEAK V 6**

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

### **SPANOKOTIROPITA V 7**

feta, spinach, wrapped in phyllo pastry

### **PAIDAKIA ARSINIA GF 12**

grilled lamb chops, ladolemono, horta



**MINI MOUSSAKA**

\* ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAXES



## FOOD STATIONS

\*All stations open and replenished for 2 hours

### SALATA - SALAD \$15pp (all options included)

#### MYKONOS SALAD V

horiatiki with a twist, tomatoes, baby cucumbers, pickled onions, goat feta, beet hummus

#### KALE SALAD VE

figs, pomegranate, hemp pumpkin seed crumble, lemon green olive oil vinaigrette

#### BABY GEM SALAD

house made Caesar salad, white anchovies, chick pea popcorn

### ZYMARIKÁ - PASTA \$20pp

(both options available)

GF options available (add \$4)

#### VEGETARIAN CASARECCE V

rapini, forest mushrooms, roasted peppers, aglio olio

#### SEAFOOD LINGUINE

black tiger shrimp, diver scallops, calamari coins, aglio olio, cherry tomato emulsion

## MEAT

### RACK OF LAMB GF \$28pp (2 pieces per person maximum)

### GRILLED CHICKEN BREAST \$22pp

pickled lemon oregano, EVOO

\*all meat proteins served with Petros potatoes, braised butter beans, horta

### PITSARIA \$17pp (2 options available)

GF options available (add \$4)

#### TRI - TIRION 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

### SEAFOOD \$28pp

#### OCTOPODI SKARAS

grilled octopus, braised artichokes, blistered tomatoes, Petros potatoes

#### CALAMARI SKARAS

grilled calamari, caper berried, garlic confit, cherry tomatoes, lemon brown butter, Petros potatoes

### 82 BOARD \$16pp

chef daily selection of mixed Greek cheeses, cured meats, assorted pickles, preserves

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# FLOOR PLAN

[CLICK HERE FOR A VIRTUAL TOUR](#)



## CHECK OUT WHAT ELSE WE CAN DO FOR YOU...

### RESTAURANT

Now featuring our second location, Petros82 Don Mills, alongside David Duncan House, we offer exceptional dining and versatile spaces for any occasion. Each location brings its own unique atmosphere, perfect for both everyday dining and private events. From casual nights out to special celebrations, every visit is designed to be memorable.



### 9 EVENT VENUES

From small gatherings to grand galas, these 9 iconic venues are the perfect backdrop for any event of any size.



### CATERING SERVICE

Peter and Paul's EventCatering is an award winning off-site catering company that offers the ultimate conceptualization and planning in creative and formal events for home or office. Our team is innovative and professional with a commitment to bring you the latest concepts that work to impress. Specializing in grand openings, breakfast meetings, office lunches, company BBQ's, holiday parties, garden weddings and one-of-a-kind ideas. Sit back, relax and be the guest at your own party. We're here to give you a five star catering experience.



By Peter and Paul's Entertainment and Hospitality Event Group offers a wide range of vendors to enhance your special event. From entertainment/AV, gifting and baskets, floral design, table décor and accessories, draping, event lighting and more...we have you covered! Please take a tour of our vendors to envision your next level event!

**PURE EVENT DESIGN**

At PURE Event Design we strive to exceed our clients' expectations and will work with you to bring your visions to reality. With our team of talented designer's, the possibilities are endless. We only create our designs using the highest quality of flowers, fabrics and event decorations. We welcome you to visit our showroom and meet with one of our designers to begin creating your one-of-a-kind event!

Happily servicing any and all types of events; weddings, baby showers, bridal showers, engagements, milestone occasions, birthdays, holiday parties, fundraisers, galas, and many more. If it's not perfect, it's not PURE.

<https://www.pureeventdesign.com/>



**PETER AND PAUL'S GIFTS**

At Peter & Paul's Gifts, our goal is to ensure that giving and receiving gifts, is a personal and memorable experience. We offer customers modern gifts, in a timeless manner, delivering a luxurious experience to the purchaser and the gift recipient each and every time. We want every interaction with our company to reflect our passion and dedication to ensuring customer satisfaction. Our specialization is the production and packaging of premium, high-quality, handmade products that create a beautiful gift.

<https://peterandpaulsgifts.com>



WE OFFER THE BEST IN CORPORATE GIFTING!  
 LUXURIOUS PARTING GIFTS FOR YOUR CLIENTS AND GUESTS.

## TAKE AWAY GIFTS

### Honest Olives

My Mother's Olives & Oil provides honest olives harvested, bottled and produced in small batches from olives that are grown within the mountainous and rich soils in Sparta, Greece. The yield produces high quality oil from the Koroneiki olive. Our Kalamata olives are jarred in that same oil, providing consumers with a unique flavour profile that cannot be found elsewhere. Over the generations, My Mother's Olives has come to recognize that in addition to the taste, the health benefits of consuming our olives and oils are exceptional.

### History

In our family for generations, our orchards within Sparta, Greece create the perfect climate to harvest and yield our Koroneiki and Kalamata olives. We nurture our field and produce by hand, small batch, high quality olive oil and our delicious olives with My Mother's secret recipe created by Peter Eliopoulos.

Over the last several years we have used our olives and oil in all of our events, restaurants and gift baskets. We are tremendously excited to now bring you our collection for your enjoyment!

Edó éinai gia tin ygeía sas!

Here for your health!

### Peter Eliopoulos

Founder, by Peter and Pauls



*My Mother's Olive Oil*  
Small 250ml  
\$12.75



*My Mother's Olive Oil*  
Large 750ml  
\$31.50



*My Mother's Olives*  
500ml  
\$13.50



*My Mother's Olives*  
1L  
\$23.50





A  
**PETER & PAULS**  
hospitality group  
PRODUCTION

★ ★ ★ ★ ★

GET READY  
TO  
FALL IN  
LOVE

TO BOOK YOUR NEXT EVENT CONTACT:  
[corporate@bypnp.com](mailto:corporate@bypnp.com)