



CATERING

FIFTH PUBHOUSE

• GREAT CANADIAN BAR •



Step inside this Canadian bar and experience the warm welcome of a friend's cottage complete with board games and comfy couches in front of the fireplace, piano for impromptu singalongs, big screen TVs, a well-stocked bar of Canadian whiskeys and over 20 craft beers on tap.



This fun drinking scene is complemented by a menu inspired by Canada's regional dishes. Enjoy bar snacks, pub classics and Toronto's most unique burgers with flavours of the "Great White North".



Our signature Canadian hospitality paired with an inviting cottage atmosphere makes Fifth Pubhouse the perfect spot to celebrate a special occasion, host theme parties or to just get a group of friends and family together for a night in Toronto's Entertainment District.



We look forward to welcoming you.

The Fifth Event Team





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Menus are subject to change.

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We are happy to send you a quote based on your selected menu items or have our Chef create a customized menu for you. Prices listed are exclusive of taxes and service and are subject to change.

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December 18, 2017



FIFTH PUBHOUSE - GREAT CANADIAN BAR

Converted from an old textile factory space, Fifth Pubhouse has kept the charm of the old and added a modern country twist to update its look.

Whether looking for an after work get together or hosting a party of up to 650 guests, the generous layout allows for much flexibility to host casual events of any kind.

capacity:

sit down casual dining - up to 125

stand up reception - up to 650

features:

- on-site catering
- large screen tvs
- outdoor patio
- full-service bar



hors d'oeuvres

meat and poultry

jerk chicken pops	\$4.00
lamb spiducci chimichurri	\$4.50
beef slider Ontario beef, mini brioche, special sauce, caramelized onions	\$5.00

from the sea

5th gravlax blinis sour cream, chives	\$3.50
chili shrimp	\$4.00
spicy fish cake red pepper mayo	\$3.00
mini fish & chips beer battered, tartar, frites, lemon	\$4.00

vegetarian/vegan

vegetable spring roll wasabi teriyaki (v)	\$2.50
bruschetta with parmesan on crisp baguette	\$3.00
popcorn cauliflower Thai basil sauce (v)	\$3.00
quiche of sundried tomato and goat cheese	\$3.00
roulade of antipasti peppers, olives, mozzarella	\$3.50
mini grilled cheese sandwich	\$3.00
mac n' cheese croquettes	\$4.00
stuffed cremini caps (gf)	\$4.00
quesadilla guacamole, salsa, sour cream	vegetarian - \$3.00 chicken - \$3.50
baked polenta squares mushrooms, parmesan	\$3.50

Note:

priced per piece with a minimum order of three dozen per selection and a maximum number of selections based on guest count.

- up to 50 persons - max. 4 selections
- up to 100 persons - max. 5 selections
- up to 200 persons - max. 6 selections
- above 200 persons - max. 7 selections

v = vegan gf = gluten friendly

party platter menu

meat and poultry

nacho platter spicy corn tortilla, chorizo, black beans, ancho crema, tomatillo, jalapeños, guacamole	\$40
club sandwich chicken, bacon, Emmental cheese, tomato, lettuce	\$60
pubhouse popcorn chicken honey hot sauce	\$85
chicken wings Buffalo style wings, <i>choice of sauce*</i> : mild/medium/hot/honey hot/honey garlic (gf)	\$90
slider platter (20 sliders) Ontario ground beef served on mini brioche bun, house sauce	\$100
ploughman's board selection of cured meats, assortment of artisanal cheese, served with preserves, mustard, pickles, crostini	\$180

from the sea

crispy calamari cornmeal crusted, lemon caper aioli	\$65
fish cakes red pepper mayo	\$80

vegetarian/vegan

bar snack platter chips, selected olives, mixed nuts, edamame (gf/v)	\$60
crispy fried artichokes jumbo artichoke hearts, smoky chipotle sour cream	\$35
5th frites hand-cut local potatoes (gf/v)	\$35
soft buttered pretzel balls gruyere cheese, pickles, mustard	\$40

bowls of salad - family style

market salad mixed greens, cherry tomatoes, cucumber, house vinaigrette (gf/vt/v)	\$60
Greek bean salad mixed beans, cucumber, tomato, olives, feta, oregano vinaigrette (vt)	\$65
kale for carnivores marinated and shredded kale, pancetta, avocado, cashews, sherry shallot vinaigrette (gf)	\$70
pasta salad fusilli, cherry tomato, mushroom, olives, peppers, provolone and mozzarella cheese (vt)	\$70
- with prosciutto	\$75
classic Caesar romaine hearts, maple bacon crumble, parmesan frico, house Caesar dressing, herbed croutons	\$75

Note: 20 persons per platter

*substitute with house-made wing sauce: jerk/lemon pepper/apple BBQ/death sauce (1)/ghost chili (2)/reaper (3)/scorpion (4)

vt = vegetarian v = vegan gf = gluten friendly

buffet stations

pasta

penne primavera mixed seasonal vegetables with tomato sauce (vt/v)	\$14pp
house-made potato gnocchi tomato arrabbiata (vt)	\$14pp
ravioli wild mushroom cream sauce (vt)	\$14pp
lasagna homemade pasta, mushroom, artichoke, eggplant, roasted peppers, three cheeses (vt)	\$14pp

mains

grilled salmon creamy dill sauce	\$17pp
buttermilk fried chicken jalapeño corn bread	\$18pp
beef bourguignon braised beef in red wine sauce, carrot, pearl onion	\$22pp
hot & spicy red curry potato, cauliflower, coconut milk, tamarind, naan bread, mango chutney (vt/v)	\$17pp

side

market salad mixed greens, cherry tomatoes, cucumber, house vinaigrette (gf/vt/v)	\$5pp
classic Caesar romaine hearts, bacon crumble, shaved parmesan, Caesar dressing, herbed crostini	\$6pp
garlic mashed potatoes (vt)	\$4pp
5th frites hand-cut local potatoes (gf/vt/v)	\$4pp
roasted heirloom carrots (vt)	\$5pp
baked cauliflower/broccoli cheese topping (vt)	\$6pp

desserts

•berry cheesecake	•butter pecan squares	•fudge brownie
•seasonal cheese cake	•lemon meringue tarts	•carrot cake

assorted cookies

\$4pp

Note: based on a minimum of 25 guests

vt = vegetarian v = vegan gf = gluten friendly

à la carte menu

appetizers/bar snacks

edamame chili, garlic, pepper, salt (vt)	\$8
chicken quesadillas mozzarella and Monterey Jack cheese, roasted chicken breast, pickled jalapeños, salsa, guacamole, lime cilantro sour cream	\$13
popcorn chicken 5th pub classic, original honey hot sauce	\$13.5
nacho platter spicy corn tortilla, chorizo, black beans, ancho crema, tomatillo, jalapeños, guacamole (gf)	\$22

pub classics

5th fish & chips East Coast haddock, beer battered, tartar sauce, malt vinegar	\$18
crispy half chicken tomato shallot jam, pan jus, side of mashed potatoes, basmati rice or frites (gf)	\$18
steak frites grilled 8oz striploin, hand-cut frites, side salad, garlic aioli, red wine jus (gf)	\$24
mac n' cheese trio of mozzarella, Monterey Jack and Ontario cheddar cheese (vt)	\$16.5

salads

seasonal garden salad artisanal greens, cherry tomatoes, cucumber, poppy seed vinaigrette (gf/vt/v)	\$9
classic Caesar romaine hearts, maple bacon crumble, parmesan frico, Caesar dressing, herbed croutons	\$12.5
kale for carnivores marinated and shredded kale, pancetta, avocado, cashews, dried cranberries, sherry shallot vinaigrette (gf)	\$12.5

GREAT CANADIAN BURGER BAR *served with our fries, seasoned to perfection*

Burger <i>8oz of Canadian beef and nothing else</i>	\$12
5th Classic Burger <i>a classic 8oz burger, crispy lettuce, vine-ripened tomatoes, crunchy dill pickles, our special sauce</i>	\$15
Grilled Cheese Burger <i>8oz of Canadian beef pressed between two delicious grilled cheddar cheese sandwiches, a healthy dose of our special sauce</i>	\$17
Lamb Burger <i>our lean and hearty 7oz mix of lamb and beef, fresh lettuce, tomato, our special sauce</i>	\$17
Fried Chicken Burger <i>buttermilk soaked, honey drizzled fried chicken breast, arugula, spicy aioli, honey hot dipping sauce</i>	\$16
Fried Haddock Burger <i>East Coast haddock, leafy greens, sliced tomatoes, cilantro tartar sauce</i>	\$15
Quebec Poutine Burger <i>8oz of Canadian beef, lattice cut fried potatoes, homestyle beef gravy, Quebec cheese curds</i>	\$17
Veggie Burger (vt) <i>marinated portobello burger, marinated red pepper, herb goat cheese spread</i>	\$13
make it your own:	
<i>cheddar, bacon, sautéed mushrooms, guacamole</i>	\$2ea
<i>fried egg, caramelized onions, pickled jalapeños, salsa, gluten-free bun</i>	\$1ea

Note: suggested for groups of 20 persons or less

vt = vegetarian v = vegan gf = gluten friendly

menu I : burger bar

- SHARED APPETIZERS FOR THE TABLE -

soft buttered pretzel balls

house-made pretzel balls with gruyere cheese
pickles and mustard

crispy fried artichokes

jumbo artichoke hearts with smoky chipotle sour cream

seasonal garden salad

artisanal greens, cherry tomatoes, cucumber, poppy seed vinaigrette

- CHOICE OF BURGER -

5th classic burger

classic 8oz burger, crispy lettuce, vine-ripened tomatoes, crunchy dill pickles, special sauce

-

fried haddock burger

East Coast fried haddock, leafy greens, sliced tomatoes, cilantro tartar sauce

-

fried chicken burger

buttermilk soaked and honey drizzled fried chicken breast,
arugula, spicy aioli, honey hot dipping sauce

-

veggie burger

marinated portobello burger, marinated red pepper, herb goat cheese spread

- CHOICE OF DESSERT -

berry cheesecake

-

lemon tiramisu

-

triple chocolate mousse

dark, milk and white chocolate

\$30

per guest

*service, taxes and beverages not included
based on a minimum of 20 guests*

menu II

- CHOICE OF APPETIZER -

seasonal garden salad

artisanal greens, cherry tomatoes, cucumber, poppy seed vinaigrette

-

soft buttered pretzel balls

house-made pretzel balls with gruyere cheese, pickles and mustard

-

grilled calamari

grill-kissed calamari, cherry tomatoes, fingerling potatoes, green beans and frisée lettuce

- CHOICE OF MAIN COURSE -

5th fish & chips

East Coast haddock, beer battered, tartar sauce, malt vinegar

-

crispy half chicken

pan roasted half chicken, tomato shallot jam, pan jus

-

mac n' cheese

the old fashioned way, trio of mozzarella, Monterey Jack and Ontario cheddar

- CHOICE OF DESSERT -

berry cheesecake

-

lemon tiramisu

-

trio of chocolate mousse

dark, milk and white chocolate

\$34

per guest

service, taxes and beverages not included

based on a minimum of 20 guests

menu III

- CHOICE OF APPETIZER -

crispy fried artichokes

jumbo artichoke hearts with smoky chipotle sour cream

-

bruschetta

Roma tomatoes, red onions, shallots, basil, goat cheese feta and balsamic reduction on baguette

-

super healthy salad

shaved Brussels sprouts, endive, quinoa, lentils, pomegranate, goji berries,
almonds, rhubarb, coconut oil vinaigrette

- CHOICE OF MAIN COURSE -

crispy half chicken

pan roasted half chicken, tomato shallot jam, pan jus

-

steak frites

grilled 8oz striploin, hand-cut frites, side salad, garlic aioli, red wine jus

-

house-made potato gnocchi

tomato arrabiata

- CHOICE OF DESSERT -

berry cheesecake

-

lemon tiramisu

-

trio of chocolate mousse

dark, milk and white chocolate

\$38

per guest

*service, taxes and beverages not included
based on a minimum of 20 guests*



children's menu

Fun Finger Food / Younger Set
 Kids' Birthdays, Bar / Bat Mitzvahs, Family Celebrations
 Choose Your Own -- Passed / Stations

finger foods

veggie fritters with ranch dressing	\$3.00
box of french fries with mayo and ketchup	\$3.00
panko-crusted onion rings	\$3.50
vegetable spring roll with plum sauce	\$3.50
mac n' cheese	\$3.50
grilled cheese sandwich	\$3.50
hotdog in a blanket	\$3.50
crispy chicken tenders	\$4.00
chicken quesadilla	\$4.00
mini burgers	\$5.00
Québec poutine	\$5.00
with fresh cheese curds and house gravy	

desserts

fresh fruit skewers	\$3.00
chocolate and vanilla cupcakes	\$3.00
over the top banana split	\$4.00
dessert stations (attendant required)	
chocolate fountain with assorted fruit	\$6.00
make your own sundae	
multi flavoured ice cream and sorbets	\$4.50
choice of three toppings:	
chocolate chips / peanut butter chips / chopped nuts /	
cookie dough / hot chocolate sauce / raspberry coulis /	
berries / tropical fruit	

colourful sweets and candy table upon request

Note:

priced per piece with a minimum order of three dozen per selection and a maximum number of selections based on guest count.

- up to 24 persons - max. 3 selections
- up to 50 persons - max. 4 selections
- up to 100 persons - max. 5 selections
- up to 200 persons - max. 6 selections
- above 200 persons - max. 7 selections

*additional charge for stations with attendants



Thank you for your interest. We look forward to hosting your event!

The Fifth Event Team



THE FIFTH
INC.

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