



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.



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

| | |
|---|---|
| vegetable spring roll wasabi teriyaki (vt/v) | \$2.50 |
| bruschetta with parmesan on crisp baguette (vt) | \$3.00 |
| cauliflower pakora tamarind chutney (vt/v) | \$3.00 |
| quiche of sundried tomato and goat cheese (vt) | \$3.00 |
| roulade of antipasti peppers, olives, mozzarella (vt) | \$3.50 |
| 5th gravlax blinis sour cream, chives | \$3.50 |
| chili shrimp | \$4.00 |
| spicy cod cake Caribbean sauce | \$3.00 |
| mini grilled cheese sandwich | \$3.00 |
| mac n' cheese croquettes (vt) | \$4.00 |
| stuffed cremini caps (vt/gf) | \$4.00 |
| quesadilla guacamole, salsa, sour cream | vegetarian - \$3.00 chicken - \$3.50 |
| baked polenta squares mushrooms, parmesan | \$3.50 |
| jerk chicken pops | \$4.00 |
| mini fish & chips Georgian Bay whitefish, beer battered, tartar, frites, lemon | \$4.00 |
| lamb spiducci chimichurri | \$4.50 |
| beef slider Ontario beef, mini brioche, special sauce, caramelized onions | \$4.50 |

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

vt = vegetarian v = vegan gf = gluten free

party platter menu

| | |
|--|-------|
| bar snack platter chips, selected olives, mixed nuts, edamame (gf/vt/v) | \$60 |
| tempura pickles red hot and scallion mayo dip (vt) | \$35 |
| 5th frites hand-cut local potatoes (gf/vt/v) | \$35 |
| soft buttered pretzel balls Swiss raclette cheese, pickles, mustard | \$40 |
| nacho platter chorizo, black beans, ancho crema, tomatillo, jalapeno, guacamole | \$40 |
| duck confit on grilled flatbread mushrooms, goat cheese, caramelized onions, béchamel | \$55 |
| club sandwich chicken, bacon, emmental cheese, tomato, lettuce | \$60 |
| crispy calamari lightly fried, lemon caper aioli, parsley | \$65 |
| cod and shrimp cakes Caribbean sauce | \$80 |
| slider platter (20 sliders) | \$90 |
| Ontario ground beef served on mini brioche bun, house sauce | |
| pubhouse popcorn chicken spicy mayo | \$85 |
| chicken wings Buffalo style wings (gf) (choice of sauce: mild / medium / hot / volcanic / honey garlic) | \$90 |
| whitefish fritters & chips | \$95 |
| ploughman's board | \$180 |
| selection of cured and smoked meats, assortment of artisanal cheese, served with preserves, mustard, pickles, crostini | |
| bowls of salad - family style: | |
| market salad (gf/vt/v) | \$60 |
| mixed greens, cherry tomatoes, cucumber, house vinaigrette | |
| Greek bean salad | \$65 |
| mixed beans, cucumber, tomato, olives, feta, oregano vinaigrette | |
| kale for carnivores (gf) | \$70 |
| marinated kale, pancetta, avocado, cashews, sherry shallot vinaigrette | |
| pasta salad | \$70 |
| fusilli, cherry tomato, mushroom, olives, peppers, provolone and mozzarella cheese | |
| - with prosciutto | \$75 |
| classic caesar | \$75 |
| romaine hearts, bacon crumble, shaved parmesan, house caesar dressing, herbed crostini | |

Note: 20 persons per platter

vt = vegetarian v = vegan gf = gluten free

buffet stations

pasta

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

mains

| | |
|---|--------|
| grilled salmon trout creamy dill sauce | \$17pp |
| buttermilk fried chicken house-made potato gnocchi | \$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 <i>(vt/v)</i> | \$17pp |

side

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

desserts

\$6pp

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

Note: based on a minimum of 25 guests

vt = vegetarian v = vegan gf = gluten free

à la carte menu

APPETIZERS/BAR SNACKS

| | |
|---|------|
| edamame chili, garlic, pepper, salt (vt) | \$8 |
| chicken quesadillas mozzarella and monterey jack cheese, seared chicken breast, pico de gallo, avocado, salsa, sour cream | \$12 |
| popcorn chicken cajun spice, maple chipotle sauce | \$13 |
| nacho platter chorizo, black beans, ancho crema, tomatillo, jalapeno, guacamole | \$19 |

PUB CLASSICS

| | |
|--|------|
| 5th fish & chips Georgian Bay whitefish, beer battered, tartar sauce, malt vinegar | \$18 |
| traditional steak & frites hanger steak, herbed butter, mayo, ketchup (gf) | \$19 |
| roasted half chicken pan roasted half chicken, creamy mashed potato, in house gravy | \$17 |
| 'mac' & cheese the old-fashioned way, trio of mozzarella, monterey jack and Ontario cheddar cheese | \$16 |

SALADS

| | |
|---|------|
| seasonal garden salad mixed greens, cherry tomatoes, cucumber, poppy seed vinaigrette (gf/vt/v) | \$8 |
| classic caesar romaine hearts, bacon crumble, shaved parmesan, caesar dressing, herbed crostini | \$12 |
| kale for carnivores marinated kale, pancetta, avocado, cashews, sherry shallot vinaigrette (gf) | \$12 |

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

| | |
|---|-------|
| Saskatchewan Burger | \$10 |
| <i>8oz of Canadian beef and nothing else</i> | |
| Ontario Burger | \$14 |
| <i>a classic 8oz burger, topped with crispy lettuce, vine-ripened tomatoes, crunchy dill pickles and our special sauce</i> | |
| Manitoba Grilled Cheese Burger | \$16 |
| <i>8oz of Canadian beef pressed between two delicious grilled cheddar cheese sandwiches, finished with a healthy dose of our special sauce.</i> | |
| Alberta Bison Burger | \$17 |
| <i>our lean and hearty 7oz mix of bison and beef with fresh lettuce, tomato and our special sauce</i> | |
| Yukon Breakfast Burger | \$17 |
| <i>our classic 8oz burger with two runny fried eggs, crispy bacon and gooey cheddar cheese</i> | |
| Nova Scotia Salmon Burger | \$15 |
| <i>marinated baked salmon, topped with iceberg lettuce, farm fresh tomatoes and our citrus chive mayo</i> | |
| Quebec Maple Bacon Burger | \$16 |
| <i>8oz of Canadian beef, topped with house cured peameal bacon, grilled vidalia onion and whole grain maple mustard</i> | |
| Snowbird Chicken Burger | \$15 |
| <i>breaded fried chicken with spicy house-made salsa, crunchy corn tortillas, crispy lettuce, local tomatoes and fresh guacamole</i> | |
| B.C. Veggie Burger (vt) | \$12 |
| <i>our house-made veggie burger of black beans, Spanish onions, cremini mushrooms and chili peppers, topped with harissa mayo</i> | |
| make it your own: | |
| <i>cheddar, bacon, avocado, sautéed mushrooms</i> | \$2ea |
| <i>caramelized onions, tomato jam, salsa, gluten-free bun</i> | \$1ea |

Note: suggested for groups of 20 persons or less

vt = vegetarian v = vegan gf = gluten free

menu I : burger bar

- SHARED APPETIZERS FOR THE TABLE -

soft buttered pretzel balls

house-made pretzel balls with Swiss raclette cheese
pickles and mustard

tempura pickles

red hot and scallion mayo dip

edamame

chili, garlic, pepper, salt

- CHOICE OF BURGER -

Ontario burger

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

-

Nova Scotia salmon burger

marinated baked salmon, iceberg lettuce, farm fresh tomatoes, citrus chive mayo

-

Snowbird chicken burger

breaded fried chicken, spicy house-made salsa, crunchy corn tortillas, lettuce, local tomatoes, fresh guacamole

-

B.C. veggie burger

house-made veggie burger of black beans, Spanish onions, cremini mushrooms and chili peppers
harissa mayo

- CHOICE OF DESSERT -

served in mason jars

berry cheesecake

-

lemon tiramisu

-

triple chocolate mousse

dark, milk and white chocolate

\$30

per guest

service, taxes and beverages not included

Note:

Based on a minimum of 20 guests.

menu II

- CHOICE OF APPETIZER -

seasonal garden salad

mixed greens, cherry tomatoes, cucumber, poppy seed vinaigrette

-

soft buttered pretzel balls

house-made pretzel balls with Swiss raclette cheese
pickles and mustard

-

crispy calamari

lightly fried, lemon caper aioli, parsley

- CHOICE OF MAIN COURSE -

5th fish & chips

Georgian Bay whitefish, beer battered, tartar sauce, malt vinegar

-

roasted half chicken

pan roasted half chicken, served with creamy mashed potatoes and in house gravy

-

mac n' cheese

the old fashioned way, trio of mozzarella, monterey jack and Ontario cheddar

- CHOICE OF DESSERT -

served in mason jars

berry cheesecake

-

lemon tiramisu

-

trio of chocolate mousse

dark, milk and white chocolate

\$34

per guest

service, taxes and beverages not included

Note:

Based on a minimum of **20** guests.

menu III

- CHOICE OF APPETIZER -

kale for carnivores

marinated kale, pancetta, avocado, cashews,
dried cranberries, sherry shallot vinaigrette

-

bruschetta

roma tomatoes, roasted garlic, shallots, piquillo peppers, basil and goat cheese feta on baguette

-

ancient grain salad

red and white couscous, lentils, cucumber, red bell pepper, parsley, house vinaigrette

- CHOICE OF MAIN COURSE -

buttermilk fried chicken

creamy mashed potatoes

-

traditional steak and frites

hanger steak, herbed butter, mayo, ketchup

-

house-made potato gnocchi

tomato arrabiata

- CHOICE OF DESSERT -

served in mason jars

berry cheesecake

-

lemon tiramisu

-

trio of chocolate mousse

dark, milk and white chocolate

\$38

per guest

service, taxes and beverages not included

Note:

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 |
| <i>choice of three toppings:</i> | |
| chocolate chips / peanut butter chips / chopped nuts / | |
| cookie dough / hot chocolate sauce / raspberry coulis / | |
| berries / tropical fruit | |

colourful sweet 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



Thank You For Your Interest. We Look Forward To Hosting Your Event!

The Fifth Event Team



THE FIFTH
INC.

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