



# CATERING

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## 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



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## hors d'oeuvres

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### meat and poultry

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

### from the sea

<b>5th gravlax blinis</b> sour cream, chives	<b>\$3.50</b>
<b>chili shrimp</b>	<b>\$4.00</b>
<b>spicy fish cake</b> red pepper aioli	<b>\$3.00</b>
<b>mini fish &amp; chips</b> beer battered, tartar, frites, lemon	<b>\$4.00</b>

### vegetarian/vegan

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

### 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

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## party platter menu

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### meat and poultry

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

### from the sea

<b>crispy calamari</b> lightly fried, lemon caper aioli, parsley	\$65
<b>fish cakes</b> Caribbean sauce	\$80
<b>whitefish fritters &amp; chips</b>	\$95

### vegetarian/vegan

<b>bar snack platter</b> chips, selected olives, mixed nuts, edamame (gf/v)	\$60
<b>tempura pickles</b> red hot and scallion mayo dip	\$35
<b>5th frites</b> hand-cut local potatoes (gf/v)	\$35
<b>soft buttered pretzel balls</b> Swiss raclette cheese, pickles, mustard	\$40

### bowls of salad - family style

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

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## buffet stations

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### pasta

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

### mains

<b>grilled salmon</b> creamy dill sauce	\$17pp
<b>buttermilk fried chicken</b> house-made potato gnocchi	\$18pp
<b>beef bourguignon</b> braised beef in red wine sauce, carrot, pearl onion	\$22pp
<b>hot &amp; spicy red curry</b> potato, cauliflower, coconut milk, tamarind, naan bread, mango chutney (vt/v)	\$17pp

### side

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

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## à la carte menu

### appetizers/bar snacks

edamame chili, garlic, pepper, salt (vt)	\$8
chicken quesadillas mozzarella and Monterey Jack cheese, seared chicken breast, pickled jalapeños, salsa, guacamole, lime cilantro sour cream	\$12
popcorn chicken Cajun spiced with choice of sauce <i>jerk/lemon pepper/apple BBQ/honey garlic/mild/medium/hot/volcanic/death sauce(1)/ghost chili(2)/reaper(3)/scorpion(4)</i>	\$13
nacho platter chorizo, black beans, ancho crema, tomatillo, jalapeños, guacamole	\$22

### pub classics

5th fish & chips East Coast haddock, beer battered, tartar sauce, malt vinegar	\$18
roasted half chicken sweet corn and pepper succotash, choice of mashed potatoes or basmati rice (gf)	\$17
steak wrap grilled steak, roasted peppers, sautéed onions, mushrooms, grainy Dijon mustard	\$15
mac n' cheese trio of mozzarella, Monterey Jack and Ontario cheddar cheese (vt)	\$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, dried cranberries, sherry shallot vinaigrette (gf)	\$12

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

<b>Saskatchewan Burger</b> <i>8oz of Canadian beef and nothing else</i>	\$12
<b>Ontario Burger</b> <i>a classic 8oz burger, topped with crispy lettuce, vine-ripened tomatoes, crunchy dill pickles and our special sauce</i>	\$15
<b>Manitoba Grilled Cheese Burger</b> <i>8oz of Canadian beef pressed between two delicious grilled cheddar cheese sandwiches, finished with a healthy dose of our special sauce.</i>	\$17
<b>Alberta Bison Burger</b> <i>our lean and hearty 7oz mix of bison and beef with fresh lettuce, tomato and our special sauce</i>	\$17
<b>Yukon Breakfast Burger</b> <i>our classic 8oz burger with two runny fried eggs, crispy bacon and gooey cheddar cheese</i>	\$17
<b>Maritime Fried Haddock Burger</b> <i>East Coast haddock, topped with leafy greens, heirloom tomatoes and cilantro tartar sauce</i>	\$15
<b>Quebec Poutine Burger</b> <i>8oz of Canadian beef, lattice cut fried potatoes, homestyle beef gravy and Quebec cheese curds</i>	\$17
<b>B.C. Veggie Burger</b> (vt) <i>our house-made veggie burger of black beans, Spanish onions, cremini mushrooms and chili peppers, topped with harissa mayo</i>	\$12
<b>make it your own:</b>	
<i>cheddar, bacon, peameal 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

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# menu I : burger bar

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- SHARED APPETIZERS FOR THE TABLE -

**soft buttered pretzel balls**

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

**breaded pickle fries**

panko-crusted dill pickles, smoky chipotle sour cream

**seasonal garden salad**

mixed greens, cherry tomatoes, cucumber, poppy seed vinaigrette

- CHOICE OF BURGER -

**Ontario burger**

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

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**East Coast haddock burger**

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

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**chicken Caesar wrap**

grilled chicken breast, romaine lettuce, maple bacon, parmesan, Caesar dressing

-

**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  
based on a minimum of 20 guests*



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## menu II

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- 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

-

**grilled calamari**

grill-kissed calamari, heirloom tomatoes, roasted spiced potatoes, grapefruit, olives, grapefruit vinaigrette

- CHOICE OF MAIN COURSE -

**5th fish & chips**

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

-

**roasted half chicken**

pan roasted half chicken, sweet corn and pepper succotash, pan jus

-

**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*

*based on a minimum of 20 guests*

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# menu III

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- CHOICE OF APPETIZER -

**kale for carnivores**

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

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**bruschetta**

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

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**super healthy salad**

shaved Brussels sprouts, endive, quinoa, lentils, Ontario blueberries,  
dried cranberries, almonds, coconut oil vinaigrette

- CHOICE OF MAIN COURSE -

**roasted half chicken**

pan roasted half chicken, sweet corn and pepper succotash, pan jus

-

**steak frites**

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

-

**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*

*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
<b>dessert stations</b> (attendant required)	
chocolate fountain with assorted fruit	\$6.00
<b>make your own sundae</b>	
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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