

14 Madison Avenue
Toronto, ON
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416.927.1722 Tel. 2512 or 2604
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Madison Avenue Pub
&
Paupers Pub

Seasons Greetings!
Holiday Celebrations at the Madison Avenue Pub and Paupers Pub
For something different, great food, fun and casual

Celebrate the holiday season at the Madison or Paupers Pub. Reserve one of our Victorian Pubs, and enjoy a cocktail reception or buffet dinner. Please find attached our Madison and Paupers Menus. Our Executive Chef and Special Events team can also design a custom menu for your party.

You can choose one of our six unique, separate pubs at the Award winning Madison Avenue Pub. The Madison can accommodate 8-800. You can also choose Paupers Pub our restored century old Bank, featuring our second Floor Victorian Pub complete with a Baby Grand Piano and small stage. Paupers can accommodate up to 250 people.

Except for the food and beverage charges there are no additional charges for booking one of our Victorian Pubs up to 10pm.

All inclusive Madison Holiday Packages

Need a private or intimate setting for the evening.
Our fully inclusive packages including appetizers, dinner, bar and your own floor start at \$70 per person (including taxes and gratuity).
Please ask for an all inclusive package.

The Madison Manor Boutique Hotel
Stay at the Madison

“The Elegant Inn with Victorian Charm in the City”
For a Virtual Tour we invite you to visit www.madisonavenuepub.com

To reserve rooms at our special event rate (listed below) please call our hotel reservation line at 416-922-5579

A beautifully restored, century old Victorian 23 room mansion. The Madison Manor Boutique Hotel is an ideal choice for those who seek the amenities offered by large hotels yet prefer the comfort and ambiance of a small bed and breakfast inn.

Standard Room Package @ \$89.00 per night: *

Complimentary free Upgrade to Deluxe Room subject to availability upon arrival.
Substantial Continental Breakfast for Two.
A \$12 gift certificate to our award winning Madison Avenue Pub upon arrival.

Fireplace Suite Room Package @ \$139.00 per night: *

Substantial Continental Breakfast for Two.
A \$12 gift certificate to our award winning Madison Avenue Pub \$12.00 upon arrival.

Call our Special Events Manager Kelly Kane
at 416-927-1722 ext 2512 or 2604 for a Pub Manager.
We will your custom event estimate together for your holiday party.
Call us for something different, great food, fun and casual.

Party Platter Menu

MAD PIZZAS

Greek: feta, spinach and black olives

Vegetarian: mushroom, green peppers and tomato

Traditional: mushroom and pepperoni

\$22.95

BUFFALO WINGS

Jumbo Roaster wings with your choice of mild, medium, hot, suicide or honey garlic. Garnished with carrot, celery sticks and blue cheese dip.

Small (serves 15 people): \$49.95

Large (serves 30 people): \$99.95

QUESADILLAS

Flour tortillas filled with salsa and mixed cheese. Served with salsa and sour cream.

Small (serves 15 people): \$35.95

Large (serves 30 people): \$69.95

* add chicken or beef for \$7.95 small, \$15.95 large

NACHOS & SALSA

Nacho chips with our own salsa.

\$9.99

CHICKEN FINGERS

Our very own beer battered chicken strips. Served with plum sauce.

Small (serves 15 people): \$39.95

Large (serves 30 people): \$75.95

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

Small (serves 15 people): \$35.95

Large (serves 30 people): \$69.95

CHICKEN SATAYS

Marinated chicken tenders on skewers served with spicy peanut sauce.

Small (serves 15 people): \$39.95

Large (serves 30 people): \$75.95

SHRIMP COCKTAIL

Black tiger shrimp served with traditional cocktail sauce and lemon.

Small (serves 15 people): \$39.95

Large (serves 30 people): \$75.95

Party Platter Menu

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

Small (serves 15 people): \$35.95

Large (serves 30 people): \$69.95

DRY RUBBED RIBS

Dry rubbed slow roasted back ribs served with our sweet and tangy dipping sauce.

Small (serves 15 people): \$39.95

Large (serves 30 people): \$75.95

TORTILLA WRAPPERS

Flour tortillas stuffed with a variety of fillings (also available on assorted sandwich bread)

Small (serves 15 people): \$35.95

Large (serves 30 people): \$69.95

MEATBALLS

Ground sirloin meatballs in a smokey BBQ sauce.

Small (serves 15 people): \$39.95

Large (serves 30 people): \$75.95

COMBO PLATTERS

Can not decide try a combo platter, your choice.

Party pizza, Nachos and Quesadillas **\$46.95**

Chicken Fingers, Spring Rolls and Chicken Wings (25 pieces) **\$75.95**

*prices do not include taxes & gratuities

The Village Manor Cocktail Reception

(Minimum Guarantee of 15 guests)

BRUSCHETTA BREAD

Flat sesame seed bread topped with fresh plum tomatoes, olive oil, fresh basil and garlic.
Topped with melted mozzarella cheese.

CHICKEN SATAYS

Fresh chicken tenders marinated in a peanut sauce then grilled to perfection.
Served with extra peanut sauce for dipping.

QUESADILLAS

Flour tortillas filled with salsa and mixed cheese.
Served with salsa and sour cream.

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

BUFFALO WINGS

Jumbo Roaster wings with your choice of mild, medium, hot, suicide
or honey garlic. Garnished with carrot, celery sticks and blue cheese dip.

\$12.95 per person

(plus gratuities & taxes)

*You can customize your menu even more by adding additional items
from our platter menu for your guests.*

The Mad VIP Cocktail Reception

(minimum 30 people)

BRUSCHETTA BREAD

Flat sesame seed bread topped with fresh plum tomatoes, olive oil, fresh basil and garlic.
Topped with melted mozzarella cheese.

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

SHRIMP COCKTAIL

Black tiger shrimp served with traditional cocktail sauce and lemon.

VOODOO CHICKEN FINGERS

Four own beer battered chicken tossed in a tangy Thai sauce with sesame seeds & green onions.
Topped with melted mozzarella cheese.

CHICKEN SATAYS

Fresh chicken tenders marinated in a mildly spiced curry sauce then grilled to perfection.
Served with Honey Garlic sauce and Sweet Potato Vinaigrette Sauce for dipping.

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

MADISON LOADED FRIES MINIS

Sweet potato fries & shoestring fries topped with BBQ
chipotle pulled pork & topped with Melted cheese.

BUFFALO WINGS

Jumbo Roaster wings with your choice of mild, medium, hot, suicide
honey garlic or jerk. Garnished with carrot, celery sticks and blue cheese dip.

MADISON SWEETS

An assortment of freshly baked cookies and fresh fruit platter.

\$19.95 per person

taxes and gratuities extra

The Boardroom

(Plated Lunch)

For groups of 20 or more your guests must pre select their entrée.

(*Vegetarian Plate always available for special diets in addition to your 3 entrée choices, the chef will create a Vegetarian Plate to meet the needs of your group)

Starter

Caesar Salad

or

Organic Greens Salad

Entrées

(please have your guests pre-select one item)

Chicken Alfredo

Blackened chicken with tomato and spinach in our “made in house” garlic cream sauce.

Fish and Chips

Fresh battered filet cooked until golden. Served with lemon, tartar sauce and fries.

Shepherd’s Pie

A pub favourite, ground sirloin topped with sweet potato mashed and a rich stout gravy.

Pop, Coffee or Tea

\$15.50 per person

taxes and gratuities extra

The Madison Lunch Buffet

(minimum 30 people)

Assorted dinner rolls with whipped butter

Traditional Caesar Salad

Fresh Romaine tossed in creamy Caesar dressing with bacon bits, croutons and parmesan cheese.

Mixed Green Organic Salad

Spring mix tossed with dressing and garden goodies.

Beef Stroganoff

Tender sirloin slow simmered in a demi-glace with caramelized onion, bacon and mushrooms.
Served with egg noodles and sour cream on the side.

Macaroni & Cheese

Elbow pasta in a bubbling blend of Cheddar and Jack cheeses.
Topped with crumbled blue cheese.

Market Vegetable Medley

A selection of fresh vegetables steamed and tossed in garlic butter.

\$16.50 per person

taxes and gratuities extra

Optional Dessert

Selection of Gourmet Dessert Squares
Carrot Cake Squares, Nanaimo Bars, Chocolate Brownie Squares, Butter tarts, coffee and tea
Add \$3.99 per person

The Bankers Buffet

(minimum 30 people)

Assorted dinner rolls with whipped butter

Traditional Caesar Salad

Fresh Romaine tossed in creamy Caesar dressing with bacon bits, croutons and parmesan cheese.

Greek Salad

Fresh Romaine with Feta cheese, cucumber, red onion, tomatoes and black olives.

Turkey Breast

Fresh Ontario turkey breast served with stuffing, gravy and cranberry sauce.

Sausage & Shrimp Jambalaya

Grilled Chorizo sausage and shrimp with peppers, onion, tomato, corn and rice.

Vegetarian Cannelloni

Fresh tubes of pasta stuffed with a spinach & ricotta filling topped with a rose sauce & mozzarella cheese.

Roast Potatoes or Mashed Potatoes

Mini red potatoes, roasted with garlic and rosemary or creamy butter mashed potatoes.

Market Vegetable Medley

A selection of fresh vegetables steamed and tossed in garlic butter.

\$23.99 per person

taxes and gratuities extra

Optional Dessert

Selection of Gourmet Dessert Squares

Carrot Cake Squares, Nanaimo Bars, Chocolate Brownie Squares, Butter tarts, coffee and tea

Add \$3.99 per person

The Manor Buffet

(minimum 30 people)

Assorted dinner rolls with whipped butter

Traditional Caesar Salad

Fresh Romaine tossed in creamy Caesar dressing with bacon bits, croutons and parmesan cheese.

Brazilian salad

Mixed organic greens tossed with tomato, red onion, feta and sliced black olives all tossed in a lemon Dijon dressing.

Crudités

A selection of garden fresh vegetables served with ranch dip.

Atlantic Salmon

Fresh pan seared Atlantic salmon filet glazed with a lemon and oregano jam.

Butter Chicken

Tender chicken with onion, tomatoes, coriander and of course butter. Served with rice and Naan bread.

Vegetarian Cannelloni

Fresh tubes of pasta stuffed with a spinach & ricotta filling topped with a rose sauce & mozzarella cheese.

Roast Potatoes or Mashed Potatoes

Mini red potatoes, roasted with garlic and rosemary or creamy butter mashed potatoes.

Market Vegetable Medley

A selection of fresh vegetables steamed and tossed in garlic butter.

* rice is also served with the butter chicken

\$25.99 per person

taxes and gratuities extra

Optional Dessert

Selection of Gourmet Dessert Squares

Carrot Cake Squares, Nanaimo Bars, Chocolate Brownie Squares, Butter tarts, coffee and tea

Add \$3.99 per person

The Village Manor Buffet Menu

(minimum 30 people)

Assorted dinner rolls with whipped butter

Madison Bruschetta Bread

Flat sesame seed bread topped with bruschetta mixture and melted cheese.

Traditional Caesar salad

Fresh Romaine tossed in creamy Caesar dressing with bacon bits, croutons and parmesan cheese.

Brazilian salad

Mixed organic greens tossed with tomato, red onion, feta and sliced black olives all tossed in a lemon Dijon dressing.

Crudités

A selection of garden fresh vegetables served with ranch dip.

Roast Prime Rib

A carving station (served with all the trimmings).

Turkey Breast

Fresh Ontario turkey breast served with stuffing, gravy and cranberry sauce

Butternut Ravioli

Vegetarian ravioli stuffed with roasted butternut squash and ricotta in a leek and cream sauce.

Roast Potatoes or Mashed Potatoes

Mini red potatoes, roasted with garlic and rosemary
or creamy butter mashed potatoes.

Market Vegetable Medley

A selection of fresh vegetables steamed and tossed in garlic butter.

\$29.99 per person

taxes and gratuities extra

Optional Dessert

Selection of Gourmet Dessert Squares

Carrot Cake Squares, Nanaimo Bars, Chocolate Brownie Squares, Butter tarts, coffee and tea

Add \$3.99 per person

The Maddy

(plated)

Pre-selected prior to your event, your celebration can offer 3 Entrée choices to your guests.
(*Vegetarian Plate always available for special diets in addition to your 3 pre-selected entrée choices, the chef will create a Vegetarian Plate to meet the needs of your group)

Starters

Caesar Salad

or

Organic Greens Salad

Entrées

(please have your guests pre-select one item)

Charbroiled NY Striploin

A tender 10oz NY steak grilled to perfection.

Salmon Coulibiac

Fresh Atlantic Salmon filet with spinach, chopped egg, rice and dill wrapped in puff pastry and baked until golden. A traditional Yule favourite.

Medallions of Chicken Breast

Stuffed with broccoli, goat cheese and sundried tomato, topped with a basil cream sauce.

All Entrees served with:

Baked potato with sour cream and butter.

A medley of tender crisp vegetables tossed in garlic butter.

Dessert

Chocolate Peanut Butter Smoothie Cake

Moist chocolate cake with a creamy butter filling topped with a rich dark truffle cream.

Accented with dry roasted peanuts drizzled in caramel and dark chocolate.

or

Key Lime Cheesecake

A refreshingly sweet and tart cheesecake capped with a lime/cream topping and drizzled with key lime.

\$32.99 per person

taxes and gratuities extra

The V.I.P Menu

(minimum 30 people)

Pre-selected prior to your event, your celebration can offer 4 Entrée choices to your guests.

Starters

(Pass around service)

Bacon wrapped Scallops, Marinated Chicken Satays, Vegetarian Spring Rolls and Quesadillas

Salads

Caesar Salad

or

Organic Greens Salad

Entrées

(please have your guests pre-select one item)

Roast Prime Rib

Succulent prime rib with savoury au jus.

Tandoori Salmon

Fresh Atlantic salmon filet marinated in tandoori spices then grilled to perfection.

Drizzled with a cucumber yoghurt raita.

Saltimbocca Chicken

Boneless breast of chicken wrapped with fresh sage, lemon and prosciutto then baked.

Butternut Ravioli

Vegetarian ravioli stuffed with roasted butternut squash and ricotta in a leek and cream sauce.

All Entrees served with:

Baked potato with sour cream and butter.

A medley of tender crisp vegetables tossed in garlic butter.

Dessert

Chocolate Peanut Butter Smoothie Cake

Moist chocolate cake with a creamy butter filling topped with a rich dark truffle cream.

Accented with dry roasted peanuts drizzled in caramel and dark chocolate.

or

Key Lime Cheesecake

A refreshingly sweet and tart cheesecake capped with a lime/cream topping and drizzled with key lime.

Tea & Coffee

\$39.99 per person

taxes and gratuities extra

Stations

(Minimum Guarantee of 50 guests for these selections)

Make it a night of Food Stations or add a Food Station to one of your Dinners to make it an extra special event.

Carving Station

Herb Crusted Roast Leg of Lamb with Sweet and Hot Plumped Apricots

or

Prime Top Sirloin of Beef with Mushroom Jus

or

Roast Turkey Breast with Natural Jus

Served with a selection of fresh mini rolls and gourmet condiments; Creamy horseradish, béarnaise sauce, mint sauce, sauteed mushrooms, balsamic onions and a selection of gourmet mustards.

\$14.95 per person

Tex Mex Station

We offer to start, Nacho Chips and Fresh Salsa in addition to Platters of Fresh Baked Quesadillas, Vegetarian and Chicken Fajitas with grilled marinated Chicken Breast and Beef Striploin with Caramelized onions and peppers with all the Tex Mex trimmings such as fresh Tortillas, Salsa, Shredded lettuce, and Grated Cheeses, Jalapenos, Banana Peppers.

Your guests will “roll their own” Fajitas, 3 per person.

\$14.95 per person

Poutine

Choice of Hand Cut Yukon Gold or Sweet Potato Fries
Served in traditional “fry wagon” boxes with wooden forks.

Topped with rich beef gravy and a selection of toppings:

Traditional Cheese Curds

Crumbled Blue Cheese

Shredded Parmesan Cheese

Crumbled Feta Cheese

\$6.95 per person

Breads, Spreads and Crudités

Your guests can enjoy the following:

Garlicky Tzatziki
Olive Tapenade
Rosemary white bean puree with truffle oil
Roasted red pepper
Babaganouch
Hummus
Crudités with herb dip

A Selection of Rolls, Crisp Breads, Baguette and Pita
\$6.95 per person

Pot Pies

A modern take on a traditional pub staple.
Served in Individual Ramekins with Cornmeal Biscuit Crust and rich Gravy.

Braised Lamb
Chicken
Beef
Vegetarian

*this item is served as a pass around
\$6.95 per person

The Manor Dessert Station

Key Lime Cheesecake. Chocolate Peanut Butter Smoothie Cake, Chocolate Cadillac Cheesecake, Maui Wowie, with a selection of Deluxe Dessert Squares and Fresh Fruit Platter. Coffee and Tea.
\$9.95 per person

(plus gratuities & taxes)

INFORMATION FOR SPECIAL EVENTS & MEETINGS

To confirm your meetings and special events at the Madison Avenue Pub, Paupers Pub or the Madison Manor Boutique Hotel a \$1000.00 deposit is required or for smaller meetings a 50% deposit is required. A credit card number is also required to guarantee the booking.

A pre-estimate of number of guests must be provided 5 days prior to your function. Final guest guarantees are due 2 days prior to your function. You will be billed a minimum of your final guarantee.

Should there be any outstanding charges following your event, The Madison is authorized to charge the credit card.

Any food and beverage items must be ordered through our Catering department.

The laws of Ontario will govern our liquor service

All Menu details are to be finalized 2 weeks prior to your function

You must seek approval for advance delivery of material for your function.
The Village Manor assumes no liability or risk for your property and items you have sent to us.

Force Majeure Clause Precedent

The performance of this agreement is subject to acts of God, war, terrorism, insurrection, epidemic, government regulations, strikes or lockouts, fire, civil disorder, or other similar cause beyond the reasonable control of the Madison Avenue Pub, or the Madison Manor Boutique Hotel, or any of its affiliate bookings at Pauper's Pub, or the Casa Isabel. Such that Village Manor T.O. Limited has determined acting reasonably that it is illegal, impossible or inadvisable to hold the event and this agreement may be terminated without penalty for any one or more of such reasons by written notice, and all deposits monies paid shall be repaid.

Any false arrangements made by the client will be subject to the deposit monies not being repaid, and the arrangements cancelled as is determined by Village Manor T.O. determined it is acting reasonably. The client agrees that Village Manor T.O. Limited and all of its affiliate companies shall be released from any further liability or obligation, or compensation of any kind.

Cancellation Policy

All functions cancelled within 30 days of the event, will be charged for the full estimated balance, unless a replacement event of equal value is able to secure the space.
Events less than the value of your booked event will apply on an individual basis.

Special Events at the Madison

Our unique venue can host up to 800 guests for special events.

Ask about a special media events and presentations.

Call for a personal site inspection and presentations

All arrangements are made through our Special Events Manager.

All room rentals and charges for large special events are on a quotation basis.