

In the heart of Toronto's vibrant dining scene, Bymark shines as the unrivaled choice where chic sophistication meets top-notch service. Whether you're planning an indoor or outdoor event, dinner, or a wedding, Bymark offers versatile settings that cater to your every need. Backed by our dedicated team, rest assured, support will be there every step of the way. From intimate gatherings in our Private Dining Room to a restaurant exclusive event, our venue promises an unforgettable experience.

# DINING ROOM

Step into our Main Dining Room, a breathtaking space designed by the renowned Yabu Pushelberg. This versatile area seamlessly transitions between a lively cocktail setting and elegant seated dinners, catering to your event's unique needs.

## CAPACITY

130 SIT-DOWN | 200 STAND-UP



# PRIVATE DINING

Flexible private dining spaces, that have been meticulously crafted to enhance any occasion from celebratory dinners to bridal showers to intimate wedding receptions. Our three private rooms can each accommodate up to 16 guests, with the flexibility to combine for larger gatherings, hosting up to 48 guests. With sound-dampening panels seamlessly merging, your event is guaranteed an intimate yet spacious setting.

CAPACITY

48 SIT-DOWN | 75 STAND-UP

AUDIO VISUAL CAPABILITIES: SOUND SYSTEM, TWO 52" PLASMA TVS



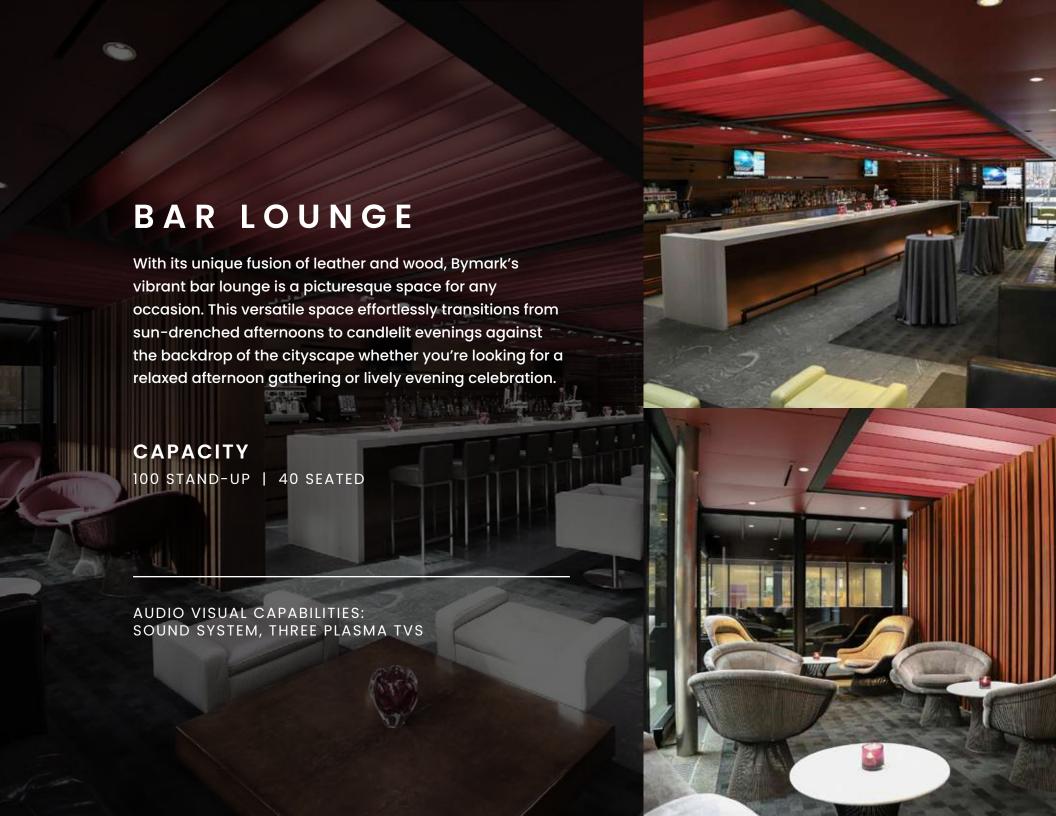
# PATIO

Step into Bymark's lavish wrap-around patio. Located in Toronto's dynamic financial district, offering a mesmerizing view of the city's skyline. Whether you dream of an intimate soirée or a vibrant celebration, our patio is your canvas, ready to bring your vision to life.

CAPACITY

140 SIT-DOWN | 250 STAND-UP







Say "I do" at Bymark, where elegance meets unforgettable moments. Bymark offers a seamless blend of luxury and comfort, whether you're dreaming of a sophisticated indoor ceremony or a charming outdoor reception. With exquisite cuisine, impeccable service, and an enchanting atmosphere, your wedding at Bymark will be a celebration to remember.

## PLANNING FAQ

## WHEN ARE THE ROOMS AVAILABLE?

Our three Private Dining Rooms are perfect for lunch and dinner functions, offering a sophisticated setting for any occasion, and can also be adapted to accommodate cocktail receptions.

# HOW MANY PEOPLE CAN BE ACCOMMODATED IN THE PRIVATE ROOMS?

Individually, each room comfortably accommodates 16 guests for a sit-down meal. The collapsible sound-dampening walls separating the rooms offer flexibility, allowing them to be opened or closed based on the needs and size of your group. When combined, all three rooms can seat up to 48 guests, providing versatility for various group sizes and event arrangements.

## **HOW ARE THE MENUS CREATED?**

Our menus are inspired & meticulously crafted by our executive chef, Brooke McDougall with an unwavering commitment to taste and presentation. At Bymark, we take pride in our flexibility, ensuring that every aspect of your dining experience is tailored to your vision.

# WHAT OPTIONS DO I HAVE FOR ACCOMMODATING LARGER GROUPS?

Depending on the size of your group, we offer exclusive use of all or part of the restaurant. The costs associated will depend on the expected sales levels of the space and the date in question. Our event specialists would be delighted to discuss this further and provide you with a quote.

#### WHAT IS THE RESTAURANT CAPACITY?

In the Main Dining Room, we can accommodate up to 130 guests for a seated function. For a standing cocktail reception, this space can host up to 200 guests, providing ample room for mingling and socializing.

Our Bar Lounge area is available for standing cocktail receptions for up to 100 guests.

Alternatively, it can accommodate a seated dinner for up to 40 people.

## **WINE**

We recommend pre-selecting a red and white wine, this way we can order the required amount of wine for your event. We also recommend sharing the selected list at least one week in advance for your event.

## **AUDIO-VISUAL EQUIPMENT?**

In our Private Dining Rooms, we offer two large 52" plasma screens, while our Bar Lounge features three plasma screens. Additionally, we can arrange for a microphone and speakers based on your group's needs, starting at \$275. For more extensive audiovisual requirements, please discuss your needs with our event specialists.

## IS PARKING AVAILABLE?

Complimentary parking is available in the Toronto Dominion underground parking lot after 5:00pm Monday through Friday, and all day on Saturday. Accessible from Wellington St., approximately ½ a block west of Bay Street on the north side of Wellington St (just past our main entrance).

# CAN WE ARRANGE FLORALS, DÉCOR, ENTERTAINMENT & PHOTOGRAPHY?

You are welcome to source items related to décor, design, planning services, flowers, entertainment, etc., through a vendor of your choosing.

Alternatively, our very own McEwan Floral team is also available to cater to your décor needs.

### FINAL PAYMENT

We require the final payment to be made on the day of your event, upon the completion of your event.

## **SERVICE CHARGE**

A service charge of 20% is automatically applied to the final bill of all events.





## SET MENU | \$87

## **APPETIZERS**

Choice of:

Niçoise Yellowfin Tuna Tartare kettle chips, white anchovy

Wagyu Beef Dumplings sweet & spicy hoisin sauce

Wedge Gem Ceasar bacon, bread sticks, grana padano, ceasar vinaigrette

## **MAINS**

Choice of:

Chipotle Roasted Half Chicken black bean succotash, scallions, fermented tomatillo crème fraîche

Casarecce & Wagyu Meat Balls chanterelles, rapini, preserved chili, brodo, stracciatella

**Dry Aged 6oz Burger** smoked gouda, pickled baby king mushrooms, shaved truffle

Plant Based Impossible Lasagna impossible bolognese, eggplant, mushrooms, spinach, vegan cheese

## **DESSERTS**

Choice of:

Chocolate Hazelnut Tart chocolate graham crumb, hazelnut praline ganache, Chantilly crème

Caramelized Banana Cheesecake dulce de leche, caramel bananas

Vanilla Custard Donuts
maple bourbon sauce, walnut praline



## SET MENU | \$99

## **APPETIZERS**

Choice of:

Niçoise Yellowfin Tuna Tartare kettle chips, white anchovy

Roasted Beet Hummus & Heirloom Carrots grated feta, crisp chickpeas, spiced almonds, cumin vinaigrette

Grilled Octopus & Calamari green mango & papaya salad, toasted cashews, green curry vinaigrette

Wedge Gem Ceasar bacon, bread sticks, grana padano, ceasar vinaigrette

#### **MAINS**

Choice of:

Casarecce & Wagyu Meat Balls chanterelles, rapini, preserved chili, brodo, stracciatella

Miso Blackened Steelhead Salmon corn risotto, charred green onion, corn yuzu relish

Dry Aged Duck & Frites fermented red cabbage, truffle jus

**8oz Center Cut Canadian Angus Striploin** vegetable ratatouille, sweet garlic whipped potatoes

Plant Based Impossible Lasagna impossible bolognese, eggplant, mushrooms, spinach, vegan cheese

#### **DESSERTS**

Choice of:

Chocolate Hazelnut Tart chocolate graham crumb, hazelnut praline ganache, Chantilly crème

Caramelized Banana Cheesecake dulce de leche, caramel bananas

Vanilla Custard Donuts
maple bourbon sauce, walnut praline



## CANAPÉS

## Seafood

Haidacore Tuna Tartare whith Avocado, Chipotle, Crisp Chip \$33.50

Seared Ahi Tuna on a Kettle Chip with Cucumber Salsa \$33.50

Crisp Beet Taco (\*)
with Shrimp, Jicama, Ginger, Lime
\$43.00

**Open-faced Lobster Sandwich** with Aged Brie, Pancetta, Lemon Aioli \$86.00

**Miniature Peekytoe Crab Cakes** with Lime Spiked Avocado, Chili Aioli \$51.00

**Fried Calamari in a Cone** with Lemon Garlic Aioli \$51.00

Miso Roasted Salmon Skewers (\$\)\$38.50

Grilled Jerk Shrimp (\*\*) with House Yogurt \$46.00

## Meat

Lamb Kofta Skewers (\*\*)
with Tzatziki Sauce
\$34.00

**Wagyu Beef Dumpling** with Spiced hoisin sauce \$43.00

**Grilled Beef Striploin Crostini** with Mushroom Duxelle & Béarnaise \$44.00

**Traditional Steak Tartare** with Charred House Bread \$45.00

Crisp Pork Belly Gem Lettuce Wrap with Kimchi, Jalapeno, Korean BBQ Sauce (2 days notice) \$31.00



## **Poultry & Game**

Piri Piri Chicken Satay with Lime Cilantro Yogurt \$25.00

#### **Chicken Pot Sticker**

with Fermented Black Bean Sauce \$25.00

#### **Chicken Drumette**

with Hot Sauce, Blue Cheese Aioli \$44.00

#### **Chicken Dumplings**

with Chili Oyster Sauce & Hot Mustard \$25.00

#### Kimchi Duck Spring Roll

with Korean BBQ Sauce & Sweet Cucumber \$31.00

## Vegan

Cauliflower Tempura

with Arugula Basil Puree, on a Spoon \$20.00

### Vegetable Cold Rolls 🛞

in a Rice Paper Wrap, Sweet Spiced Sauce \$20.00

## Vegetable Pakora 🛞

with Cilantro Sauce \$21.00

## Grilled Brussels Sprouts

on a Skewer, Maple Syrup & Mustard Glaze \$24.00

## **Vegetarian & Vegetables**

#### Pear Jam Crostini

with Brie, Semi Cured Tomato & Sage \$33.00

#### Goats Cheese & Jalapeno Poppers

with Lemon Garlic Aioli \$24.00

## Parmesan Cup 🛞

with Ratatouille, Truffle Oil & Basil \$23.00

#### Heirloom Tomato & Buffalo Mozzarella Skewers

with Green Goddess Vinaigrette & Bread Crumble \$39.00

#### Fried Avocado Gem Lettuce Wrap

with Kimchi, Jalapeno, Korean BBQ Sauce \$23.00

#### Mac & Cheese Ball

with Artisanal Cheeses & Sriracha Spiced Ketchup \$21.00

#### **Mushroom Dumpling**

with Chili Hoisin Sauce \$23.00

#### Quinoa & Lentil Falafel (\$)

with Citrus Spiked Labneh \$23.00

#### **Vegetarian Spring Roll**

with Sweet Thai Chili Sauce \$23.00

#### Mushroom Arancini

with Truffle Aioli \$25.00

## Compressed Watermelon Skewers

with Feta, Mint, Aged Balsamic Glaze \$23.00

#### Thai Vegetable Egg Noodle Box

(need notice) \$41.00



## **Sliders**

#### Classic Bymark Mini Burger

with Brie de Meaux, truffle, porcini duxelle \$90.00

#### Chicken Parmigiana

with Buffalo Mozzarella, Roasted Jalapeno \$43.00

#### **Veal Parmigiana**

with Buffalo Mozzarella, Roasted Jalapeno \$56.00

#### Crisp Fried Buffalo Style Slider

with Lettuce & Ranch Dressing \$40.00

#### **Pulled Jerk Chicken**

with Coleslaw, Pickled Onion \$40.00

## **Hand Stretched House Pizza**

(All pizza come quantities of 10pc per)

#### Mushroom & Buffalo Mozzarella

Grana Padano, Cracked Pepper, Sea Salt \$16.00

Pear, Caramelized Onion, Thyme, Walnuts, Blue Cheese \$16.00

#### Margherita Pizza

Heirloom Tomato, Basil, Olive Oil, Buffalo Mozzarella \$16.00

#### Pepperoni

San Marzano Tomato Sauce, Buffalo Mozzarella, Cracked Olives, Preserved Chili \$18.00

## **Frites**

\*All are ((a) (not for those with extreme Gluten Allergies)\*

#### **Classic Frites**

Chipotle Aioli and/or Lemon Aioli \$31.00

#### **Lobster Poutine**

Butter Braised Lobster & Béarnaise \$73.50

#### **Parmesan Truffle Frites**

\$35.00

## **Passed Desserts**

Fruit Kabab with Honey Yogurt Dip \$26.00

Chocolate Caramel Squares \$26.00

Assorted Ice Cream Sandwiches \$46.00

Semi-Sweet Chocolate Brownie, Toasted Marshmallow \$26.00

Crème Brûlée Donuts with Salted Caramel Sauce \$29.00

Churros with Chocolate Sauce \$29.00

Cake Pops (Chocolate, Red Velvet, Birthday Cake) \$29.00



