

DOMINION

Pub and Kitchen

EVENTS@DOMINIONPUB.CA | 416-533-8368



Dominion Pub and Kitchen is everything you love about your Corktown local - but more. There's 24 taps of craft beer but if you can't find your tap, there's 20 bottles in the fridge. There's hand-crafted cocktails and plenty of bourbon on-hand. Wine too, if that's your liquid of choice.

We're sure your group will be hungry! Our party menu incorporates all your pub favourites but we've mixed it up with some stuff that you wouldn't find at most pubs! Let us know if you are looking for a private or semi-private event space and we will tell you about the options available to you.

So drop our events team a line today to come experience the Dominion Pub!

**EVENTS@DOMINIONPUB.CA
416-533-8368**

Pub and Kitchen Party Menu



Lunch - \$29

TOMATO SOUP

Salty pretzel bites

~or~

PEPPERY PUB SALAD

Arugula | house-greens | pickled beets | cucumber | tomatoes |
roasted edamame | goat cheese | balsamic vinaigrette

STRAIGHT UP BURGER

Iceberg lettuce | tomato | pickle | Russian dressing

~or~

FISH N' CHIPS

Mill St. Organic beer-battered haddock | tartar sauce | fresh hand-cut fries

~or~

THAI GREEN CURRY

Sautéed chicken | red pepper | basil | cilantro | pistachios |
pomegranate seeds | cauliflower | white rice

SEASONAL CHEESECAKE

~or~

VANILLA ICE CREAM

3 Course Dinner - \$40

TOMATO SOUP

Salty pretzel bites

~or~

PEPPERY PUB SALAD

Arugula | house-greens | pickled beets | cucumber | tomatoes |
roasted edamame | goat cheese | balsamic vinaigrette

CHICKEN POT PIE

Made-in-Pub every morning | sautéed chicken | kale |
bacon | carrots | onions | Peppery Pub Salad

~or~

THAI GREEN CURRY

Sautéed chicken | red pepper | basil | cilantro | pistachios |
pomegranate seeds | cauliflower | white rice

~or~

GOODMAN BURGER

Korean BBQ glazed bacon | onion ring | cheddar cheese |
sriracha aioli | tomato | iceberg lettuce

CHOCOLATE LAYER CAKE

Chocolate fudge icing

~or~

SEASONAL CHEESECAKE

Graham crackers | key lime filling |
fresh whipped cream

3 Course Dinner - \$52

P&K DIP

Chick peas | sour cream | pomegranate seeds | mint |
chili flakes | EVOO | naan | crudité

~or~

BERRIES N KALE SUPERFOOD SALAD

Quinoa | strawberries | blueberries | sunflower seeds |
pomegranate seeds | goat cheese | poppy seed dressing

VEGETARIAN ZEN BOWL

Fried brown rice | pineapple | Brussels sprouts |
asparagus | sunny-side egg

~or~

STEAK FRITES

AAA 8oz top sirloin | veal jus | fresh hand-cut fries

~or~

RIGATONI

Roasted chicken | tomato sauce | roasted red pepper |
shaved Parmesan | sage

CARROT CAKE

Cream Cheese Icing | Hazelnuts

~or~

SEASONAL CHEESECAKE

Vegetarian Options

Please let us know in advance which option you would like and the quantity required for your event.

Lunch

VEGAN PHILLY SANDWICH

Dairy Free Cheese | Mushroom | Caramelized Onions |
Sautéed Peppers | Soy Marinated Tofu

Dinner

VEGAN STIR FRY

Spicy Kale | Peanuts | Brussel Sprouts | Green Onion |
Sriracha Soy | Charred Lime

~or~

CHICKPEA PASTA

Rigatoni | Sweet Potato | Ricotta |
Lemony-Basil Pesto

By the Dozen



By the Dozen

GRILLED FISH TACOS

Grilled tilapia | Monterey Jack cheese | chipotle-aioli | chimichurri slaw | flour tortilla | lime wedge
\$55 PER DOZEN

MINI FISH & CHIPS

Haddock | fresh hand-cut fries | tartar sauce
\$45 PER DOZEN

KOREAN BEEF SLIDER

Korean bbq glaze | roasted garlic & beer aioli | pickled cucumber | sesame seed bun
\$55 PER DOZEN

CRISP CHICKEN & VEG POTSTICKER

with sweet soy dipping sauce
\$35 PER DOZEN

VEGAN PHILLY SLIDER

Dairy Free Cheese | mushroom | caramelized onions | sautéed peppers | soy marinated tofu
\$55 PER DOZEN
Gluten free bun for slider available extra (\$10/dozen)

GRILLED STREET CORN

Goat cheese | sour cream | cilantro | chili pepper | lime
\$25 PER DOZEN

AVOCADO N' PRAWN COCKTAIL

Cucumber | cocktail sauce | Bibb lettuce | lemon
\$45 PER DOZEN

FRUIT SKEWER

Chocolate drizzle | toasted almonds
\$35 PER DOZEN

CRUNCHY CHICKEN SANDWICH

Eleven herbs and spices | sweet and spicy pickle slaw chipotle mayo | sesame seed bun
\$55 PER DOZEN

Sharables



Platters

HARVEST BOARD

Hummus | sour cream | pomegranate seeds | mint | chili flakes | EVOO
Served with seasonal vegetables | naan bread | crackers
~ \$60 PER PLATTER ~

CHEESE BOARD

Chefs' Selection 4 types Cheese | Fruits | Mixed Olives |
Jam | Gluten Free Crackers
~ \$80 PER PLATTER ~

CALIFORNIA ROLL

24 pieces
Avocado | cucumber | wasabi | pickled ginger | soya sauce
~ \$35 PER PLATTER ~

SPINACH & ARTICHOKE DIP

Crudité | cumin dusted chips
~ \$45 PER PLATTER ~

BUFFALO CAULIFLOWER BITES

Pretzel crusted | Frank's Hot Sauce | dill ranch drizzle
~ \$45 PER PLATTER ~

PRETZEL BITES

Spicy beer-cheese dip
~ \$40 PER PLATTER ~

CHICKEN WINGS

4lbs of wings - choice of sauce
Buffalo | Korean BBQ | Honey Garlic
~ \$55 PER PLATTER ~

DESSERT

Assorted squares | charred marshmallow fluff | dried fruit
~ \$50 PER PLATTER ~

Food Stations



Food Stations

POUTINE

Fresh hand-cut fries | pub-made beef gravy OR
mushroom gravy (vegetarian) | Québec cheese curds
YOUR CHOICE OF TWO TOPPINGS

wild boar | pulled pork | house-smoked bacon crisps

\$10 PER PERSON

Chef attendant fee \$75+HST

CARVERY

Five spice rubbed | round roast | red wine reduction |
assorted mustards | mini onion buns

\$350 PER STATION

Chef attendant fee \$75+HST

Serves up to 30 people

SIMPLE SALAD BAR

Choose from a variety of fresh local ingredients,
topped with our house-made dressing.

\$8 PER PERSON

Chef attendant fee \$75 +HST - optional

TACO BAR

Hard shell tacos

Sour cream | bacon | cheddar | mozzarella | chives |
scallions | refried beans | pico | salsa | diced onion |
guacamole | hot sauce | jalapeños | diced tomatoes
pulled pork | chipotle BBQ chicken

\$7 PER PERSON

Food Stations

CURRY STATION

THAI GREEN CURRY

Thai basil | bell peppers | coriander | pomegranate seeds | chicken

INDIAN CURRY

Poppadum | yoghurt raita | crispy onions | chicken

Jasmine rice | Naan bread

\$16 PER PERSON

\$14 PER PERSON (WITHOUT CHICKEN, MADE VEGETARIAN)

PUB AND KITCHEN SIGNATURE DESSERTS

ASSORTED PUB-MADE SIGNATURE DESSERTS

Seasonal crumble | sticky toffee pudding |

apple pie | fresh fruit | whipped cream |

coffee and tea included

\$10 PER PERSON

MASHED POTATO STATION

Butter | sour cream | bacon

CHOICE OF 8 ADDITIONAL TOPPINGS

Parmesan | cheddar | jack | mozzarella | chives | scallions |
crunchy onion strings | gravy | roasted garlic | steamed broccoli |

corn | roasted peppers | caramelized onions | hot sauce |

jalapeños | salsa | diced tomatoes | wild boar

\$7 PER PERSON

POPCORN STATION

Freshly popped corn | 5 in house created flavours

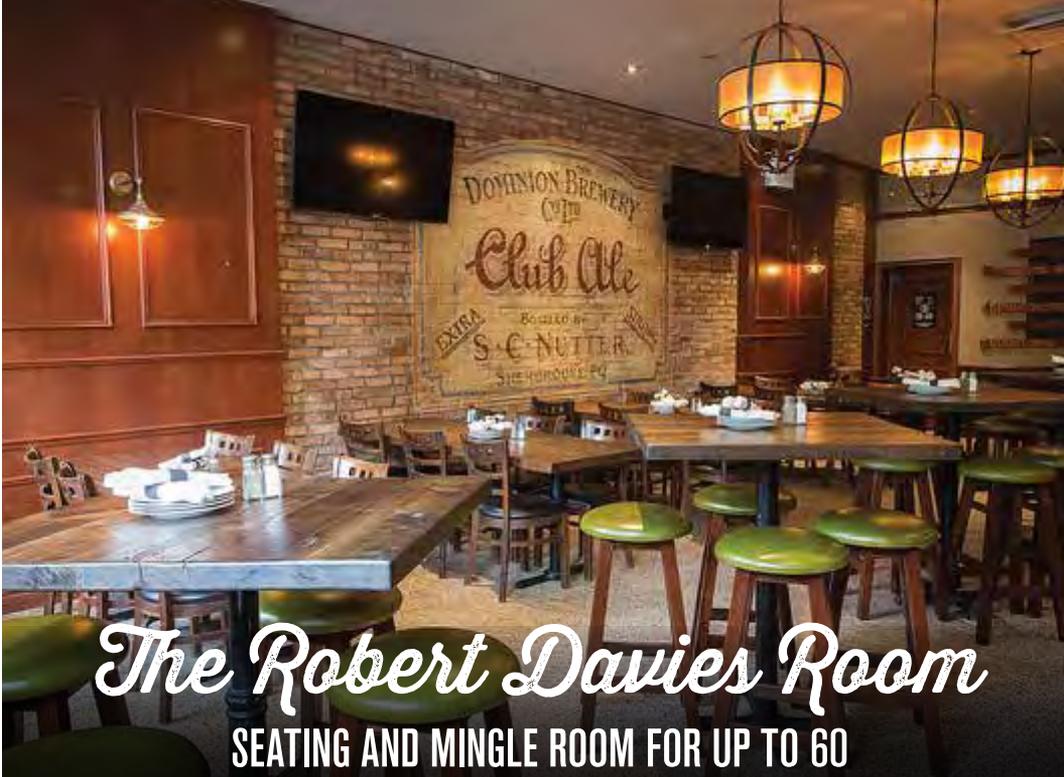
\$5 PER PERSON

Chef attendant fee \$75 +HST

Price includes popcorn machine and bags

Event Space





The Robert Davies Room

SEATING AND MINGLE ROOM FOR UP TO 60



The Back Dining Room

SEATING FOR UP TO 80 | MINGLE ROOM FOR UP TO 100



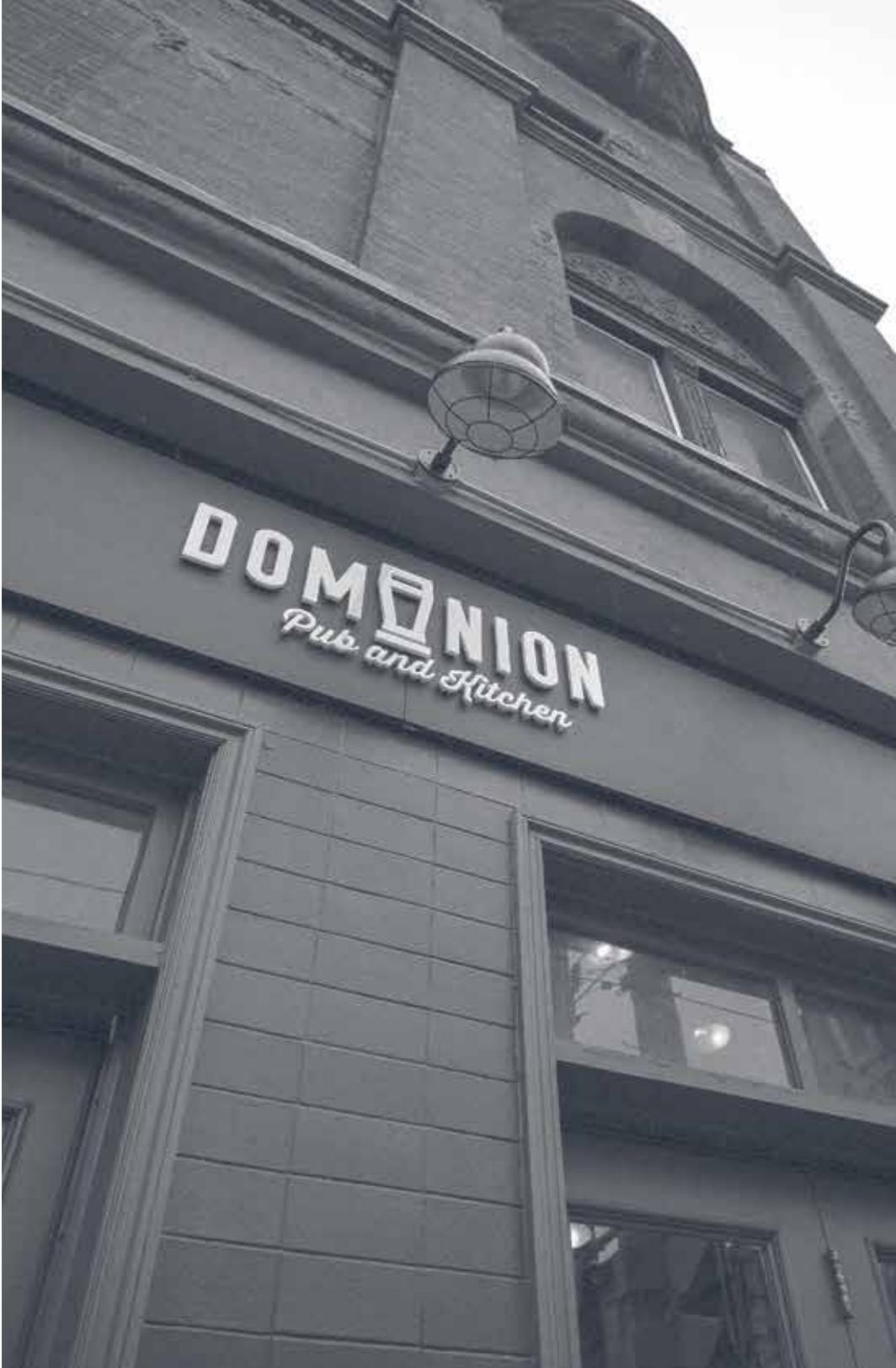
The Bar Area

SEATING FOR UP TO 24 | MINGLE ROOM FOR UP TO 40



The Front Dining Area

SEATING FOR UP TO 20 | MINGLE ROOM FOR UP TO 30



DOMANION
Pub and Kitchen

Notes

CONTACT OUR

Events Team



FAB RESTAURANT CONCEPTS

EVENTS@DOMINIONPUB.CA

P: 416-533-8368

1-888-743-8368

📱@FABEVENTSTO



DOMINION

Pub and Kitchen

500 QUEEN ST E. | 416-366-5555

DOMINIONPUB.CA