



THE PEARL

EVENT VENUE

www.thepearlevents.com

@thepearlevents

DISCOVER THE PEARL EVENT & ENTERTAINMENT VENUE

Toronto's sexiest event space, The Pearl blends downtown New York loft vibes with an artistic edge — featuring gallery art, velvet drapery, glittering chandeliers, and a centre stage with a floor to ceiling LED wall. The Pearl effortlessly shifts from intimate boutique events for less than 100 guests to high-profile galas of up to 500 guests.

Brought to you by Eatertainment, the award-winning event and catering company behind some of the cities most talked-about events, exceptional culinary and craft mixology are just the beginning. The Pearl also features a full AV system featuring stadium sound, over 40 moving lights and lasers and a massive LED wall, all built-in to support live entertainment and immersive performances.

For brand launches, corporate celebrations, photo and film productions or even cool weddings — there's nothing in downtown Toronto quite like The Pearl.



THE SPACE

CAPACITY:

standing full venue 500
seated dinner full venue 100
seated dinner in Lounge 50

SPACES:

Lounge
Bar
Main Stage
Upper VIP Level
Private/Dressing Room





THE LOUNGE

IMMERSIVE LED WALL, STAGE & WORLD-CLASS SOUND

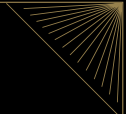
Our one-of-a-kind, 16x9 LED video wall can be customized with any videos, presentations, photo albums and more. Our in-house design team also offers dozens of pre-set backdrops.



THE STAGE +BACKSTAGE PRIVATE / DRESSING ROOM



THE BAR



THE UPPER VIP LEVEL +OPTIONAL PRIVACY SCREEN





**"...DISRUPTING THE INDUSTRY,
WHICH IS EXACTLY THE GOAL
OF THIS PLACE."**

- Taste Toronto

THE CULINARY

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As the exclusive culinary partner of The Pearl Eatertainment offers its award-winning catering with menus to meet any budget.

Eatertainment is pleased to also custom design your menu to suit your exact style while also bringing a wide range of gastronomic options for events of all themes, sizes and budgets.

At the Pearl ... the food is not just an after thought, it's the main focus!



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EATERTAINMENT'S CULINARY CREATIONS



view more @eatertainment

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CANAPÉS

sample menu

Mescal Infused Watermelon with smoked salt, mint & agave

Moroccan Grilled Tuna on cucumber with chermoula aioli

Tomato 'Tartare' in pesto cones with whipped feta

Baltimore Style Crab Salad on puffed charcoal crisps

Steak & Olive Oil Poached 'Frite' with chimichurri

Hot & Honey Chicken on rosemary biscuits with pear ginger aioli

Al Pastor Chicken Taquitos with pineapple, cilantro, & black salsa

Honey Date Grilled Cheese with blueberry ketchup

Spanish Potato Bites with Iberico ham & Manchego

Sweet & Spicy Crackling Mango Chili Shrimp

[FOR FULL MENUS CLICK HERE](#)

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POP-UP STATIONS

sample menu

Plant-Based 'Tuna' Poke

with avocado aioli, forbidden black rice, spicy edamame, seaweed salad, pickled carrot & radish

Peruvian Roast Chicken

with sweet pepper fried rice, plantain frites, & salsa verde

Porchetta Brioche Slider

with apple slaw, & cucumber salad with, grilled corn, tomato & avocado

Paella 'Croqueta'

with grilled shrimp & chorizo skewer, piquillo pepper puree, & garlic aioli

Vegan Smash Burgers

with Cajun Kettle Chips

Chicken Empanadas

with spicy cilantro dressing, sour cream, & Tajin

Sweet Crepes

with caramelized bananas, toasted pecans & whipped cream



FOR FULL MENUS CLICK HERE

THE MIXOLOGY



IN ADDITION TO OUR FULL COCKTAIL MENU OUR IN-HOUSE MIXOLOGISTS LOVE
CREATING CUSTOM COCKTAILS TO MATCH YOUR THEME

EXCITED? US, TOO. LET'S CHAT



The Pearl Event Venue
info@thepearlevents.com
Phone: 416.572.9662 x100
www.thepearlevents.com

Let us bring your next event to life.

