PEARS

RESTAURANT

BRUNCH

at Pears

FAMILY-STYLE

PLATED

DESSERT STATION

DRINKS

PRIVATE EVENTS & BRUNCH

TABLE *of* CONTENTS

THE SPACE 02

CHEF KEITH PEARS 03

BRUNCH AT PEARS 04

FAMILY-STYLE BRUNCH 05

PLATED BRUNCH 09

DRINKS PACKAGE 12

THE PEARS EXPERIENCE

A PLACE TO COME*together*

Discover sharing menus and
individually plated courses for your next gathering.







THE SETTING

WARM LIGHT. RICH TEXTURES. SPACE*to*CONNECT.

Discover Pears beyond the plate, from the dining room to
the details that set the scene for your gathering.



THE CREATOR

PEARS *Keith*

CHEF KEITH PEARS, THE CREATOR BEHIND PEARS.

Chef Keith Pears is an acclaimed Canadian chef whose career is distinguished by culinary excellence and international recognition.

A Chopped Canada champion and leader of Team Canada at the prestigious Bocuse d'Or, he guided the team to a Top 10 finish at the 2025 World Finals in Lyon, France.

With over 20 years of experience, Chef Keith brings together refined technique, global inspiration, and an unwavering commitment to craftsmanship, shaping a distinctive culinary vision at Pears Restaurant.

THOUGHTFULLY CRAFTED, MADE TO BRING US TOGETHER.

Pears

BRUNCH

PACKAGE

FAMILY-STYLE *Brunch*

FAMILY-STYLE *Brunch*

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

ALL COURSES ARE SERVED FAMILY-STYLE, THOUGHTFULLY PRESENTED ON SHARING PLATTERS FOR THE TABLE.

SIGNATURE

$65

PER GUEST

starter · main · dessert

PREMIUM

$85

PER GUEST

starter · premium main · dessert

EVENT DETAILS

All dishes are pre-selected by the Chef and served family-style. Beverages are charged separately. Prices exclude applicable taxes; a 20% gratuity applies.

Minimum 20 guests. Groups of fewer than 20 guests incur a $15 surcharge per guaranteed attendee. Please advise of allergies and dietary requirements in advance; substitutions require Chef approval.

FAMILY-STYLE *Brunch*

| SIGNATURE |

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

EACH PACKAGE FEATURES A CHEF-CURATED FIXED MENU,
THOUGHTFULLY PRESENTED ON SHARING PLATTERS FOR THE TABLE.

$65
PER GUEST

TO BEGIN

WAGYU BEEF SIU MAI
Handmade Wagyu beef dumplings, black garlic nori sauce

CAESAR SALAD
Baby gem lettuce, double smoked bacon, crispy parmesan chips, fried capers, house croutons

MAIN COURSE

FRIED CHICKEN WAFFLES
Honey butter glaze, spicy maple syrup, leeks

CREAMY PASTA POMODORO
Fusilli lunghi, silky San Marzano tomato sauce, stracciatella, Calabrian chili–garlic pangrattato

HOUSE-SMOKED SALMON BENEDICT
Croissant, herb cream cheese, ikura, dill, Nature's Farm poached eggs, hollandaise

SWEET FINISH

BASQUE CHEESECAKE
Verjus reduction, sea salt

SEASONAL FRUIT PLATTER
Chef's selection of seasonal fruit

EVENT DETAILS

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Please advise of allergies and dietary requirements in advance; substitutions require Chef approval.

FAMILY-STYLE *Brunch*

| PREMIUM |

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

EACH PACKAGE FEATURES A CHEF-CURATED FIXED MENU,
THOUGHTFULLY PRESENTED ON SHARING PLATTERS FOR THE TABLE.

$85
PER GUEST

TO BEGIN

WAGYU BEEF SIU MAI
Handmade Wagyu beef dumplings, black garlic nori sauce

TRUFFLE TURNIP CAKE
Golden turnip cake, savoury mushrooms, crispy shallots, truffle aioli

MINI LOBSTER CRAB ROLL
Brioche rolls, citrus aioli, warm truffle butter sauce

MAIN COURSE

FRIED CHICKEN WAFFLES
Honey butter glaze, spicy maple syrup, leeks

RICE CAKE BOLOGNESE
Beef ragout, chewy rice cakes, stracciatella

BONE MARROW CONGEE
Chinese cured pork, peanuts, ginger relish, scallions, onsen egg

WAGYU SKIRT STEAK & CHILI EGG
Thai jaew sauce, fresh culantro salad, home fries, chili egg

SWEET FINISH

BASQUE CHEESECAKE
Verjus reduction, sea salt

THAI TEA FRENCH TOAST
Stuffed with coconut custard, Thai tea anglaise, strawberries

EVENT DETAILS

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Minimum 20 guests. Groups of fewer than 20 guests incur a $15 surcharge per guaranteed attendee.
Please advise of allergies and dietary requirements in advance; substitutions require Chef approval.

PLATED *Brunch*

PLATED *Brunch*

PRIVATE EVENTS · THREE INDIVIDUALLY PLATED COURSES

THE EVENT ORGANIZER PRE-SELECTS ONE STARTER, ONE MAIN AND ONE DESSERT FOR THE ENTIRE GROUP.

PLATED

$75

PER GUEST

starter · main · dessert

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; a 20% gratuity applies. Groups of fewer than 20 guests incur a $15 surcharge per guaranteed attendee.

Please advise of allergies and dietary requirements in advance; substitutions require Chef approval.

Plated package prices are proposed and subject to final food and labor costing approval.

PLATED *Brunch*

PRIVATE EVENTS · THREE INDIVIDUALLY PLATED COURSES

THE EVENT ORGANIZER PRE-SELECTS ONE STARTER, ONE MAIN AND ONE DESSERT FOR THE ENTIRE GROUP.

$75
PER GUEST

TO BEGIN

Both starters served individually to each guest

CAESAR SALAD
Baby gem lettuce, double smoked bacon, crispy parmesan chips, fried capers, house croutons

TRUFFLE TURNIP CAKE
Golden turnip cake, savoury mushrooms, crispy shallots, truffle aioli

MAIN COURSE

Select up to 3 options; each guest selects one main course

FRIED CHICKEN WAFFLES
Honey butter glaze, spicy maple syrup, leeks

HUEVOS RANCHEROS STACK
Yucatán mole-braised chicken, refried bean, avocado, crema, feta

RICE CAKE BOLOGNESE
Beef ragout, chewy rice cakes, stracciatella

SHAKSHUKA
Gochujang tomato eggplant stew, lamb merguez sausage, crispy bao

BREAKFAST SANDWICH
Brioche bun, beef smash patty, Chinese cured pork, soft scrambled eggs, melted cheese, crispy hash brown, spicy aioli, house salad

CREAMY PASTA POMODORO
Fusilli lunghi, silky San Marzano tomato sauce, stracciatella, Calabrian chili–garlic pangrattato

HOUSE-SMOKED SALMON BENEDICT
Croissant, herb cream cheese, ikura, dill, Nature's Farm poached eggs, hollandaise

SWEET FINISH

One dessert served to each guest

BASQUE CHEESECAKE
Verjus reduction, sea salt

SEASONAL FRUIT PLATTER
Chef's selection of seasonal fruit

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; a 20% gratuity applies. Groups of fewer than 20 guests incur a $15 surcharge per guaranteed attendee.

Please advise of allergies and dietary requirements in advance; substitutions require Chef approval.

Plated package prices are proposed and subject to final food and labor costing approval.

SIP & *Celebrate*

DRINKS *Packages*

TWO DRINKS PER GUEST

CAFÉ BEVERAGE INCLUDES ANY DRINK FROM THE CAFÉ MENU.

CAFÉ & MOCKTAIL

$20

PER GUEST

1 café beverage

1 mocktail

CAFÉ & COCKTAIL

$30

PER GUEST

1 café beverage

1 cocktail / mocktail

All prices in CAD, before HST and 20% gratuity

CAFÉ

ALTERNATIVE MILK AVAILABLE

LATTE 6
Hot or iced

FLAT WHITE 5.5

HOT TEA 3

DOUBLE ESPRESSO 6

AMERICANO 6
Hot or iced

MATCHA LATTE 9
Hot or iced

CAPPUCCINO 6
Hot or iced

COCKTAILS

SIGNATURE CREATIONS

BANANA BRÛLÉE 24
Hennessy VSOP, banana liqueur, Kahlúa, espresso, sesame miso paste

BITTERS & BERRIES 19
Campari, Cassis, Asahi Super Dry foam

JADE 20
True Theory vodka, honeydew, Thai basil, vanilla, edible gold flakes

VELVET BLOOM 24
Thyme infused yuzu, lychee juice, lime, yuzu sake, lavender infused with No.3 London Dry Gin

PLUM SEIKA 26
Luxardo Amaretto, Gekkeikan Plum Wine, Plum Bitters, lemon, live flame garnish

WITH LOVE, KP 19
Classic vodka pear martini

ZAVATAR 22
Tequila, lychee, Elderflower Liqueur, lemon, smoke bubble garnish

NEW FASHION 23
Dark rum, spiced rum, Belvedere Vodka, togarashi

APASSIONATA 22
Belvedere Vodka, Aperol, passionfruit, mandarin purée

GOLDEN KYOTO 22
Glenmorangie Whisky, yuzu sake, Luxardo Maraschino, honey

PINKY 21
No.3 London Dry Gin, Campari, strawberry, lemon, basil

NOBIS FOG 30
Cardamom-infused London No.3 Gin, Casamigos Mezcal, Disaronno, apple cider, lemon juice

MOCKTAILS

NON-ALCOHOLIC

GOLDEN PEAR 13
Frizero Bianco, pear syrup, lime, ginger beer

BUTTERFLY TONIC 13
Non-alcoholic gin, butterfly pea flower infused
Sobrii gin, lime, tonic

FLŌRA 13
Green tea, hibiscus, lychee, rose sugar

TROPICAL BOBA 13
Mango juice, passionfruit popping boba, basil seeds, pandan leaf

FRIZERO BIANCO CHAMPAGNE 13
Sparkling wine crafted from premium grapes