PEARS

RESTAURANT

DINNER *at Pears*

CANAPÉS

FAMILY-STYLE

PLATED

LIVE STATIONS

DRINKS

PRIVATE EVENTS & DINNER

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THE PEARS EXPERIENCE

A PLACE TO COME*together*

Private dining, thoughtfully served. Discover sharing menus, individually plated courses and live dessert experiences 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

KEITH *Pears*

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

DINNER

PACKAGE

MOMENTS *at Pears*

GOOD FOOD. WARM COMPANY. MEMORABLE OCCASIONS.







Dinner CANAPÉS



Dinner CANAPÉS

PRIVATE EVENTS · PRICED PER DOZEN

VEGETARIAN

PURPLE YAM FRIES 60
Spicy aioli

CRISPY BROCCOLI 65
Whipped feta, strawberry salsa, peanut sauce

TRUFFLE LABNEH TOAST 65
Truffle mushroom soil, dill pickles, butternut squash, bao toast

MEAT & POULTRY

CHICKEN SATAY 60
Peanut sauce, tomato curry, crushed peanuts

WAGYU BEEF SIU MAI 65
Handmade Wagyu beef dumplings, black garlic nori sauce

KFC SLIDERS 75
Korean fried chicken, sweet & spicy glaze, garlic aioli, red cabbage slaw

BEEF CHAR SIU GUA BAO 80
Steamed bao, pear salsa, mala mayo, crispy wonton wrapper

SEAFOOD

OYSTERS 65
Thai jaew sauce

SHRIMP & SCALLOP TOAST 72
Seafood mousseline, pain de mie, mentaiko mayo, chives

SHRIMP COCKTAIL 72
Creamy cocktail sauce, crispy rice, chives

SMOKED ALBACORE TUNA TATAKI 80
Tomato ponzu, oven-dried tomato bruschetta, plum

LOBSTER WONTONS 90
Shiitake, Shaoxing butter sauce, ginger relish

| DINNER |

FAMILY-STYLE

FAMILY-STYLE *Dinner*

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

A SHARED DINING EXPERIENCE WITH FIXED SELECTIONS,
SERVED ON PLATTERS FOR THE TABLE.

SIGNATURE

$85

PER GUEST

2 to begin • 4 main course
1 sweet finish

PREMIUM

$110

PER GUEST

3 to begin • 5 main courses
2 sweet finishes

Family-style sharing bowls serve approximately 4-5 guests.

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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.

FAMILY-STYLE *Dinner*

| SIGNATURE |

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

A SHARED DINING EXPERIENCE WITH FIXED SELECTIONS, SERVED ON PLATTERS FOR THE TABLE.

$85
PER GUEST

TO BEGIN

TOMATO SOUP
Dill, crema

PEARS SALAD
Wine-poached Bosc pear, Gouda cheese, candied walnuts, baby kale and frisée, preserved lemon vinaigrette

MAIN COURSE

BONELESS CHAR SIU SHORT RIB
Seasonal vegetables, char siu gravy, crispy taro chips

GRILLED ORGANIC CAPE D'OR SALMON
Seasonal vegetables, tomato butter sauce, dill oil

CRISPY BROCCOLI
Whipped feta, strawberry salsa, peanut sauce

WILD MUSHROOM FRIED RICE
Wild mushrooms, porcini butter, sweet dark soy, crispy leeks

SWEET FINISH

BASQUE CHEESECAKE
Truffle ice cream, verjus reduction, sea salt

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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.

FAMILY-STYLE *Dinner*

| PREMIUM |

PRIVATE EVENTS · THREE COURSES SERVED TO SHARE

A SHARED DINING EXPERIENCE WITH FIXED SELECTIONS, SERVED ON PLATTERS FOR THE TABLE.

$110
PER GUEST

TO BEGIN

TOMATO SOUP
Dill, crema

SMOKED ALBACORE TUNA TATAKI
Tomato ponzu, oven-dried tomato bruschetta, plum

PEARS SALAD
Wine-poached Bosc pear, Gouda cheese, candied walnuts, baby kale and frisée, preserved lemon vinaigrette

MAIN COURSE

BONELESS CHAR SIU SHORT RIB
Seasonal vegetables, char siu gravy, crispy taro chips

GRILLED ORGANIC CAPE D'OR SALMON
Seasonal vegetables, tomato butter sauce, dill oil

CRISPY BROCCOLI
Whipped feta, strawberry salsa, peanut sauce

MALA CREAM CARBONARA
Udon, onsen egg, Parmesan, Chinese preserved pork

THAI CURRY CRAB EGG WITH FRIED RICE
Yellow curry, soft scrambled egg, lump crab and bell peppers

SWEET FINISH

BASQUE CHEESECAKE
Truffle ice cream, verjus reduction, sea salt

SEASONAL FRUIT PLATTER
Chef's selection of seasonal fruit

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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.

| DINNER |

PLATED

PLATED *Dinner*

PRIVATE EVENTS

INDIVIDUALLY PLATED COURSES

SIGNATURE

$100

PER GUEST

to begin • main course
sweet finish

PREMIUM

$135

PER GUEST

to begin • warm starters
main course
chef's intermezzo • sweet finish

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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 *Dinner*

| SIGNATURE |

PRIVATE EVENTS · THREE INDIVIDUALLY PLATED COURSES

A THREE-COURSE DINING EXPERIENCE WITH A CHOICE OF APPETIZER, MAIN, AND DESSERT.

$100
PER GUEST

TO BEGIN

Choice of Appetizer ***(PRE-SELECTED)***

TRUFFLE LABNEH
Mushroom soil, dill pickles, butternut squash, toasted bao

SMOKED ALBACORE TUNA TATAKI
Tomato ponzu, oven-dried tomato bruschetta, plum

PEARS SALAD
Wine-poached Bosc pear, Gouda cheese, candied walnuts, baby kale and frisée, preserved lemon vinaigrette

MAIN COURSE

Choice of Main ***(PRE-SELECTED)***

GRILLED ORGANIC CAPE D'OR SALMON
Seasonal vegetables, tomato butter sauce, dill oil

BONELESS CHAR SIU SHORT RIB
Seasonal vegetables, char siu gravy, crispy taro chips

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

SWEET FINISH

Choice of Dessert ***(PRE-SELECTED)***

BASQUE CHEESECAKE
Truffle ice cream, verjus reduction, sea salt

UBE TARO MOCHI PIE
Malaysian roti crust, coconut cream, raspberry sorbet

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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 *Dinner*

| PREMIUM |

PRIVATE EVENTS · FIVE INDIVIDUALLY PLATED COURSES

A FIVE-COURSE PREMIUM DINING EXPERIENCE FEATURING A CHOICE OF COLD APPETIZER, WARM APPETIZER, MAIN COURSE, A SEASONAL CHEF'S INTERMEZZO, AND DESSERT. ALL GUEST SELECTIONS MUST BE CONFIRMED IN ADVANCE.

$135
PER GUEST

TO BEGIN

Choice of Cold Appetizer ***(PRE-SELECTED)***

PEARS SALAD
Wine-poached Bosc pear, gouda cheese, candied walnuts, baby kale and frisée, preserved lemon vinaigrette

SMOKED ALBACORE TUNA TATAKI
Tomato ponzu, oven-dried tomato bruschetta, plum

TRUFFLE LABNEH
Mushroom soil, dill pickles, butternut squash, toasted bao

WARM STARTERS

Choice of Warm Appetizer ***(PRE-SELECTED)***

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

LOBSTER WONTONS
Shiitake, Shaoxing butter sauce, ginger relish

CRISPY BROCCOLI
Whipped feta, strawberry salsa, peanut sauce

MAIN COURSE

Choice of Main ***(PRE-SELECTED)***

8 OZ RIBEYE
Seasonal vegetables, char siu gravy, crispy taro chips

GRILLED ORGANIC CAPE D'OR SALMON
Seasonal vegetables, tomato butter sauce, dill oil

THAI CURRY CRAB EGG WITH FRIED RICE
Yellow curry, soft scrambled egg, lump crab and bell peppers

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

CHEF'S INTERMEZZO

Seasonal Palate Cleanser

A REFRESHING SEASONAL CREATION, THOUGHTFULLY PREPARED BY OUR CULINARY TEAM.

SWEET FINISH

Choice of Dessert ***(PRE-SELECTED)***

BASQUE CHEESECAKE
Truffle ice cream, verjus reduction, sea salt

UBE TARO MOCHI PIE
Malaysian roti crust, coconut cream, raspberry sorbet

EVENT DETAILS

Beverages are charged separately. Prices exclude applicable taxes; 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.



EXCLUSIVELY FOR FULL RESTAURANT BUYOUT EVENTS

RECEPTION & STATIONS

Chef-attended live stations, buffet-style grazing and interactive dessert options for your event.

RECEPTION *live* STATION

EXCLUSIVELY FOR FULL RESTAURANT BUYOUT EVENTS

CHEF-ATTENDED RECEPTION STATIONS FEATURING SIGNATURE DISHES PREPARED, CARVED AND FINISHED FOR GUESTS.

SEAFOOD

FRESH OYSTER SHUCKING STATION — **$25** /PER GUEST

Freshly shucked Raspberry Point PEI oysters,
Thai jaew sauce, classic mignonette, assorted hot sauces, lemon

MEAT & POULTRY

CANTONESE CRISPY PORK BELLY STATION — **$25** /PER GUEST

Crispy siu yuk pork belly, fish sauce caramel, cotton candy, scallions

HERB & DIJON PRIME RIB CARVING STATION — **$30** /PER GUEST

Herb and Dijon-roasted prime rib, char siu gravy, kimchi, mustard, horseradish, steamed bao buns

PEARS SIGNATURE PEKING DUCK STATION — **$35** /PER GUEST

Smoked Peking-style duck breast, spring pancakes, scallions, cucumber, traditional hoisin, house-made sour cherry hoisin, tangerine marmalade

EVENT DETAILS

Minimum 20 guests per station. Chef labour is included in station pricing. Prices exclude applicable taxes and 20% gratuity. Advance booking required; subject to availability.

Grazing STATION

EXCLUSIVELY FOR FULL RESTAURANT BUYOUT EVENTS

A SELECTION OF MODERN ASIAN-INSPIRED FAVOURITES, THOUGHTFULLY PREPARED AND SERVED BUFFET-STYLE FOR GUESTS TO ENJOY THROUGHOUT THE EVENT.

VEGETABLES & SIDES

POMME PURÉE — **$10** /PER GUEST
Silky whipped potatoes, rich butter

HONEY-SOY ROASTED SEASONAL VEGETABLES — **$12** /PER GUEST
Oven-roasted seasonal vegetables, honey-soy glaze, fresh herbs

KUNG PAO SEASONAL VEGETABLES — **$12** /PER GUEST
Wok-fried seasonal vegetables, savoury chili sauce, roasted peanuts

RICE & SPECIALTIES

WILD MUSHROOM FRIED RICE — **$16** /PER GUEST
Wild mushrooms, sweet dark soy, crispy leeks

RICE CAKE BOLOGNESE — **$15** /PER GUEST
Chewy rice cakes, slow-cooked Bolognese, Parmesan, fresh herbs

LOADED MALA FRIES — **$14** /PER GUEST
Mala cream sauce, cheese curds, onsen egg, bacon, peanuts, crispy garlic, scallions

EVENT DETAILS

Available exclusively for full restaurant buyout events. Served buffet-style for sharing. Advance booking and menu selection required. Pricing and minimum guest requirements to be confirmed. Prices exclude applicable taxes and 20% gratuity.

Dessert STATION

EXCLUSIVELY FOR FULL RESTAURANT BUYOUT EVENTS

AN INTERACTIVE DESSERT EXPERIENCE, FRESHLY PREPARED AND FINISHED BY OUR CHEFS.

LIVE STATION

SEASONAL FRUIT TANGHULU STATION — $15 /PER GUEST

Fresh seasonal fruit skewers, hand-dipped in a delicate sugar glaze to create a crisp, glass-like shell.

| CHEF-ATTENDED · PREPARED LIVE |

BUILD-YOUR-OWN BASQUE CHEESECAKE STATION — $20 /PER GUEST

Signature Basque cheesecake with pear compote, verjus reduction, sea salt, raspberry sorbet, fresh fruit, whipped cream, chocolate pearls, sesame crumble, edible flowers and mint.

| CHEF-ATTENDED · CUSTOMIZED AND FINISHED TO ORDER |

DESSERT DISPLAY & CANAPÉS

SEASONAL FRESH FRUIT PLATTER — $15 /PER GUEST

Freshly sliced seasonal melons, grapes and berries

UBE & MOCHI PIE BITES — $75 /PER DOZEN

Malaysian roti crust, coconut cream, raspberry sorbet.

EVENT DETAILS

Available exclusively for full restaurant buyout events. A minimum of 20 guests applies per selected live station. Chef-attended service is included in live station pricing.

Advance booking is required. Prices exclude applicable taxes; a 20% gratuity applies.

DRINKS
Package

DRINKS *Packages*

TWO DRINKS PER GUEST

PROSECCO WELCOME

$30

PER GUEST

1 welcome glass of Prosecco

1 classic cocktail

COCKTAIL SELECTION

$45

PER GUEST

1 mocktail

1 classic or signature cocktail OR
2 classic or signature cocktails

OPEN BAR HOSTED

Choose a hosted bar option with the event budget below. Drinks are charged at menu prices against that budget. The host must approve any increase before the bar exceeds the cap.

SPIRITS BAR

$2,500

Gordon's; Jameson; Stolichnaya;
1800 Blanco and Reposado;
Bacardí white and dark rum

COCKTAIL BAR

$3,500

Selected spirits above +
all classic and
signature cocktails

FULL DRINKS

$6,000

All drinks on the available menu,
including cocktails, spirits, wine,
beer, sake and non-alcoholic drinks

All prices in CAD, before HST and 20% gratuity

COCKTAILS & MOCKTAILS

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

WINE, SAKE & BEER

WHITE WINE

	glass (6oz)	bottle
STRACCALI PINOT GRIGIO (LOMBARDY, ITALY) 2023	18	70
SOUTHBROOK RIESLING, ORGANIC (NIAGARA, ONTARIO) 2021	19	72
WITHER HILLS SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 2023	22	85
WAKEFIELD ESTATE CHARDONNAY (CLARE VALLEY, AUSTRALIA) 2019	20	75
VILLA ANGELA FALERIO PECORINO (MARCHE, ITALY) 2023	--	87
DEUX ROCHES POUILLY-FUISSÉ (BURGUNDY, FRANCE) 2022	--	110
BATASIOLO BOSC D'LA REI MOSCATO (PIEDMONT, ITALY) 2023	15	55
QUINTA DOS CARVALHAIS BRANCO (DÂO E LAFÔES, PORTUGAL)	18	65
LA MASCARONNE ROSÉ (PROVENCE, FRANCE) 2023	--	80

RED WINE

	glass (6oz)	bottle
SOUTHBROOK PINOT NOIR, ORGANIC (NIAGARA, ONTARIO) 2021	19	70
LIONHEART OF THE BAROSSA SHIRAZ (BAROSSA VALLEY, AUSTRALIA) 2021	20	75
SOUTHBROOK CABERNET SAUVIGNON, ORGANIC (NIAGARA, ONTARIO) 2021	21	80
JARAMAN CABERNET SAUVIGNON (CLARE VALLEY, AUSTRALIA) 2022	22	85
FARNESE EDIZIONE VINO DA TAVOLA ROSSA (ABRUZZO, ITALY) 2020	--	140
AVIZOR FINCA RODMA TEMPRANILLO (RIBERA DEL DUERO, SPAIN) 2019	--	180
QUINTA DOS CARVALHAIS TINTO (DÃO E LAFÕES, PORTUGAL)	18	65
CESARI 'ZARDINI' AMARONE (VENETO, ITALY)	--	150
MONTEFALCO SAGRANTINO DOCG (TENUTA DI SARAGANO, UMBRIA)	--	310

SPARKLING

	glass (6oz)	bottle
FIOL PROSECCO (TREVISO, ITALY)	15	55
FIOL ROSÉ (TREVISO, ITALY)	--	65
TRIUM CUVÉE (SOUTHERN OREGON, USA) 2025	--	210
BELLINI	17	70
CRÉMANT DE BOURGOGNE	--	120

SAKE

	glass (6oz)	bottle
KAIUN LUCKY CAT	18	65
KUHEIJI EAU DU DÉSIR	20	76
RAIFUKU NADESHIKO JUNMAI GINJO	22	80
SANZEN YUZU NO OSAKE	21	75

BEER

ASAHI SUPER DRY 0.0 (NON-ALCOHOLIC)	10
ASAHI SUPER DRY (DRAUGHT)	13
PERONI NASTRO AZZURRO (DRAUGHT)	13
GOODLOT FARMSTEAD ALE	10
GOODLOT FRUITION SOUR: APRICOT, SOUR ALE (SEASONAL)	11
GOODLOT NITWIT: BELGIAN WHITE (SEASONAL)	10

BOTTLES

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT	180
MOËT & CHANDON ROSÉ IMPÉRIAL	245
COLLARD-PICARD	300
DOM PÉRIGNON BRUT VINTAGE	650
ARMAND DE BRIGNAC 'ACE OF SPADES' BRUT GOLD	650

VODKA

TRUE THEORY VODKA (750 ML)	200
TRUE THEORY VODKA (1140 ML)	240
BELVEDERE (750 ML)	220
BELVEDERE MAGNUM (1140 ML)	380

RUM

APPLETON ESTATE V/X SIGNATURE BLEND	140
APPLETON ESTATE 21 YEAR OLD NASSAU VALLEY CASKS	395
RON ZACAPA 23 CENTENARIO	230

GIN

CANVAS GIN	150
ROKU GIN	180
NO.3 LONDON DRY GIN	170

WHISKY / SCOTCH / COGNAC

JOHNNIE WALKER BLACK	190
JOHNNIE WALKER BLUE	900
THE MACALLAN SHERRY OAK 12 YEAR OLD	600
THE MACALLAN DOUBLE CASK 12 YEAR OLD	450
GLENMORANGIE THE ORIGINAL 12 YEAR OLD	230
GLENMORANGIE NECTAR D'OR SAUTERNES CASK FINISH	430
ARDBEG 10 YEAR OLD	350
SUNTORY TOKI WHISKY	200
HENNESSY V.S	230
HENNESSY V.S.O.P	300
HENNESSY X.O	980
MARTELL CORDON BLEU	875

TEQUILA

CASAMIGOS BLANCO (750 ML)	310
CASAMIGOS REPOSADO (750 ML)	300
PATRON SILVER (750 ML)	330
PATRON REPOSADO (750 ML)	300
DON JULIO 1942 (750 ML)	920
CLASE AZUL REPOSADO (1 L)	1,000
CLASE AZUL GOLD (750 ML)	2,600
CLASE AZUL MAGNUM (1.75 L)	2,250
CLASE AZUL AÑEJO (750 ML)	2,850
CLASE AZUL PLATA (750 ML)	750

All bottles come with your choice of juice, soda and garnishes, served tableside.

CELEBRATE
at Pears

YOUR DINNER *Gathering*



CHOOSE YOUR MENU

Select your package and confirm the full group's selections in advance.

CONFIRM YOUR GUESTS

Groups of fewer than 20 guests incur a $15 surcharge per guaranteed attendee.

PLAN FOR EVERY GUEST

Advise of allergies and dietary requirements in advance. Substitutions require Chef approval.

COMPLETE YOUR GATHERING

Add your drink package. Prices exclude applicable taxes; a 20% gratuity applies.

