



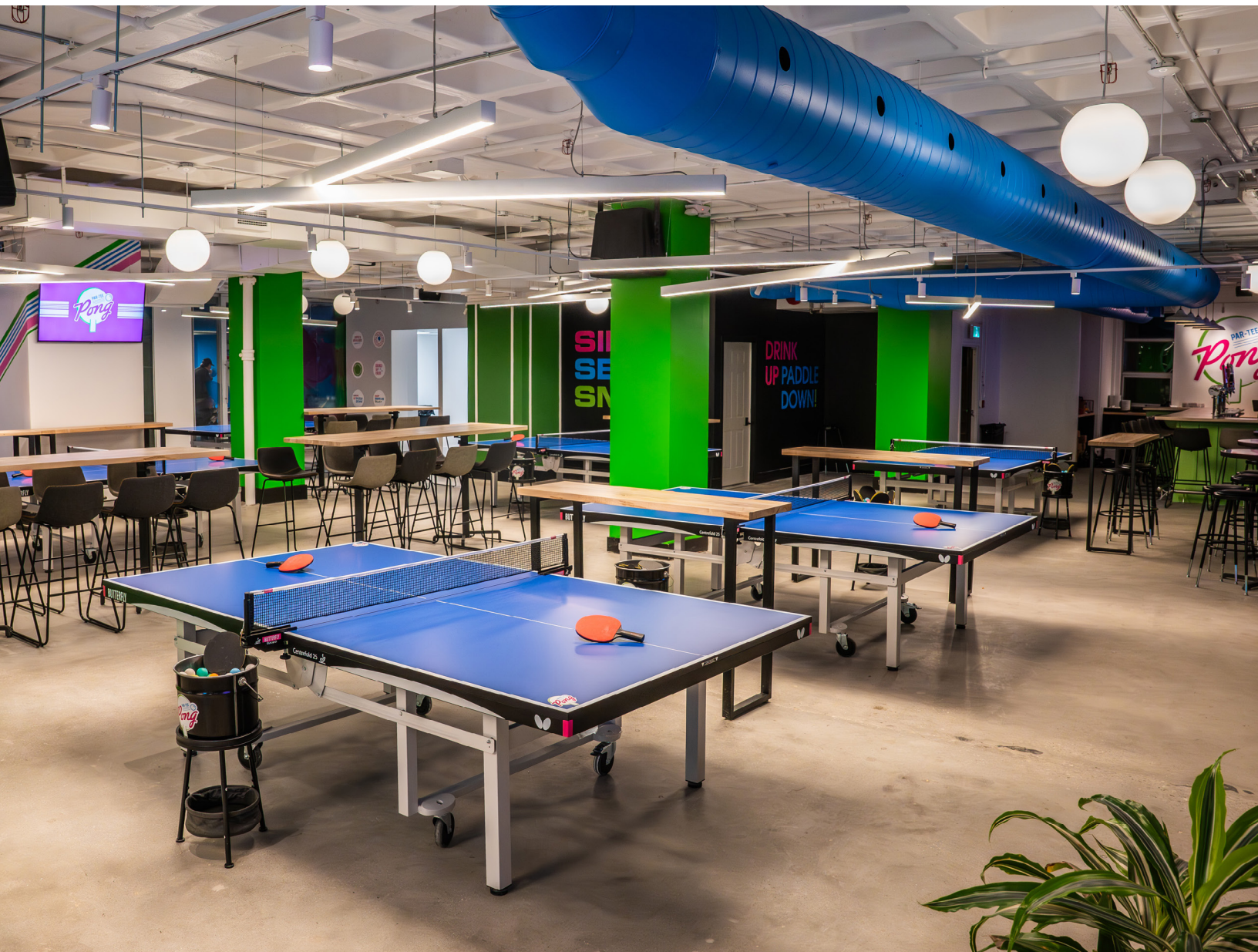
... Events Package ...

About Us!



Elevate your next gathering at Par-Tee Pong, the ultimate ping pong bar where fun meets team spirit! Whether you're planning a corporate retreat, a team-building exercise, or a celebration with friends, our vibrant atmosphere and spacious tables set the stage for an unforgettable experience.

We offer customizable packages that include delicious food and drinks, ensuring your event is tailored to your needs. With friendly staff on hand to help, you can focus on enjoying the games and creating lasting memories. Rally your crew and bring the excitement to Par-Tee Pong—book your event today.



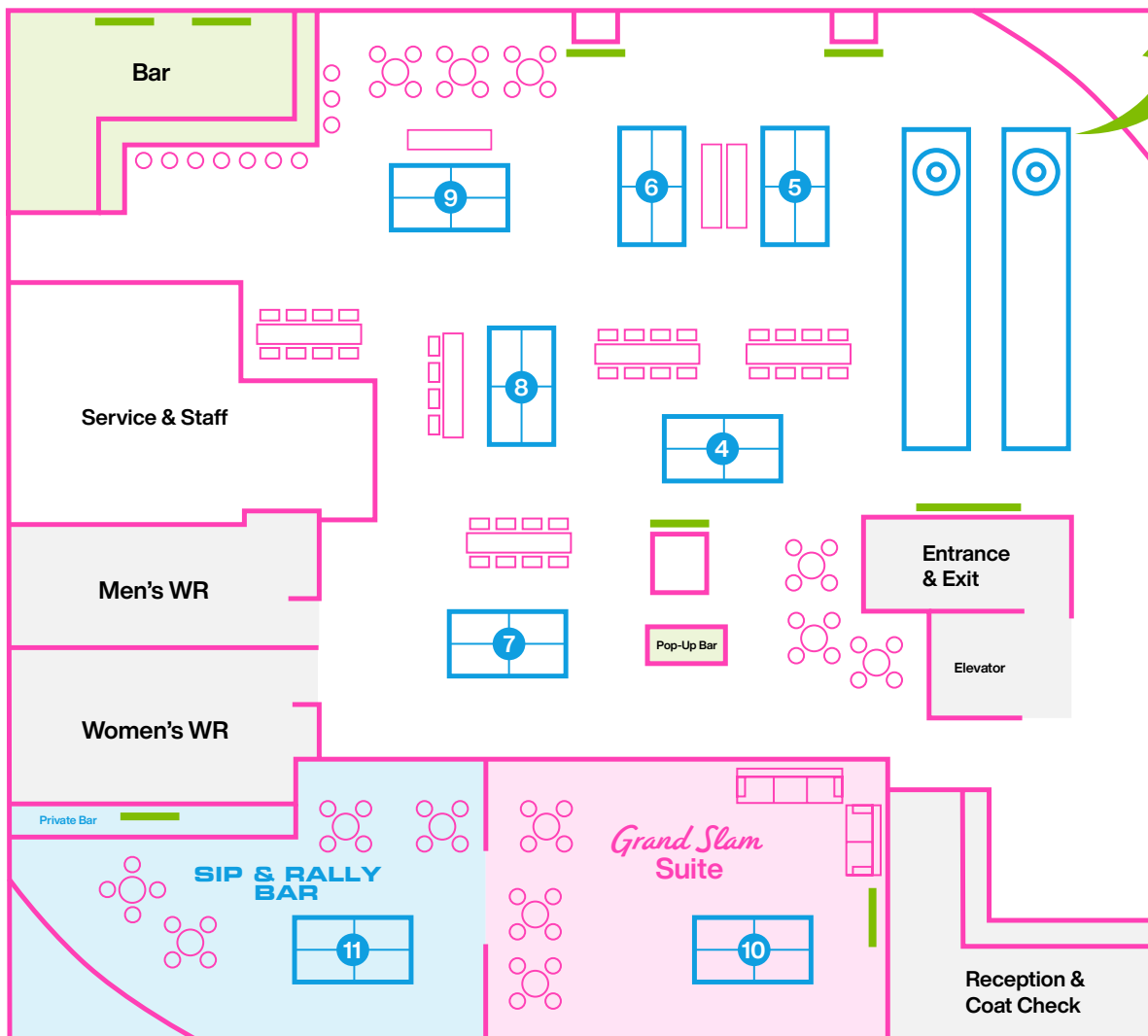
How to Book!



At Par-Tee Pong we have several different booking options for different group sizes. Let our Event Coordinators know your preferred timing, date, budget and event needs and they can provide you with a cost estimate. All of our event bookings have a room rental charge which includes access to the venue and unlimited ping pong play and a food & beverage minimum spend.

Looking for something more casual?

You can choose to book a single table on our website booking page for an hour or walk right in - we always save a table for walk-ins



Full Venue Capacity: 300
Size of Room:



Photo Gallery



Main Room



Sip & Rally Bar



Grand Slam Suite



Bar



Par-Tee Curl

Game-Changing Fun!



Par-Tee Curl is the newest addition to Par-Tee Pong, bringing the ultimate fun to your event (no ice needed!). No equipment or experience required—just grab your team and get ready to throw, slide, and score!

Want to take your event to the next level? Inquire about pricing and availability, and ask how you can combine Par-Tee Curl with Par-Tee Pong for the ultimate game night experience!



The Menu



Aces Pizza Party • \$40

Minimum 20 Guests - Price per guest - Served Family or Buffet Style

Starter

Choice of (1) salad OR both (2) salads for additional **+\$5 per person**

Caesar Salad

Kale, Romaine, Smoked Bacon, Rosemary croutons, Grana Padano, Caesar dressing

Chef's Choice Seasonal Salad V, GF, DF

Mixed Lettuce, Cucumber, Tomato, Shredded Carrot, Lemon Dill Dressing

Mains

Square pizza, select 4 options

Classic Pepperoni

Red Sauce, Brick Cheese, Mozzarella, Crispy Mini Pepperoni

Cheese VG

Red Sauce, Brick Cheese, Mozzarella, Chili Flakes

Veggie VG

Red Sauce, Brick Cheese, Mozzarella, Mushrooms, Peppers, Artichokes, Zucchini, Basil

Supreme Deluxe

Red Sauce, Brick Cheese, Mozzarella, Pepperoni, Bacon, Italian Sausage, Green Peppers, Mushrooms, Black Olives

**Vegan and gluten-free alternative available on request*

Aloha

Red Sauce, Brick Cheese, Mozzarella, Smoked Ham Hock, Grilled Pineapple, Hawaiian BBQ Sauce, Pickled Red Onions

Korean Fried Chicken

Brick Cheese, Mozzarella, Korean Fried Chicken, Korean BBQ Sauce, Kimchi, Sesame Seeds, Green Onions

The Carnivore

Red Sauce, Brick Cheese, Mozzarella, Pepperoni, Sopressata, Italian Sausage, Bacon

Canadian

Red Sauce, Brick Cheese, Mozzarella, Bacon, Pepperoni, Mushroom

Dessert

• Cookies GF

Dips

• Creamy Garlic VG, GF • Spicy Goddess VG, GF

Bleu Cheese VG, GF • Queso VG, GF

Nostalgia • \$35

Minimum 20 Guests - Price per guest - Served Family or Buffet Style

Starter

Caesar Salad

Kale, Romaine, Smoked Bacon, Rosemary croutons, Grana Padano, Caesar dressing

Sides

• Fries V, GF, DF • Onion Rings VG

Dessert

• Banana Cream Pie VG

Mains

Hot Dogs

All-beef hot dog, ketchup, mustard, diced onion and pickle, Martin's potato bun

Bacon Cheese Burgers VG

5oz beef patty, American cheese, bacon, iceberg, 1000 Island on a Martin's roll

**Vegan and gluten-free alternative available on request*

The Menu



Sharing Platters

Served Buffet Style - Price per order • Each platter serves 10-20

Chicken Tenders \$180

Ranch, BBQ, and Buffalo Butter

Nachos GF, DF \$180

Fried in-house tortilla chips topped with cheddar jack cheese, tomatoes, black olives, pickled jalapeños, and green onion. Served with salsa and sour cream

Slider Platter GF, DF \$170

Select 1 option of: Smash Burger, Fried Chicken or Plant-Based Burger

**Vegan and gluten-free alternative available on request*

Delicious dessert options available on request !

Mini Coney Island Dogs \$150

Beef hotdogs, chili, pickles, onions and mustard

Grilled Cheese Bites VG \$150

Focaccia bread layered with butter and cheeses

Veggie Platter VG \$150

Fresh seasonal vegetables with creamy dill ranch dip

Cheese Platter VG \$150

Variety of cheeses with bread, crackers, and chili jam

Charcuterie Platter \$150

Variety of cured meats with bread, crackers, and grainy dijon

Bits and Bites

For passed service - priced per piece • Minimum 20 pieces per order

Vegetarian Canapes • \$4.00

Vegetarian Spring Rolls V, DF

Cabbage, carrots and legumes wrapped in a crispy wonton roll with sweet chilli sauce

Mushroom Steamed Bao V, DF

Medley of mushrooms and green onions in a sesame soy sauce dressing, served in a steamed bun

Green Pancake with Yogurt

Savoury spinach pancake with green onion and chiles, topped with lime yogurt

Mini Goat Cheese Potato Tarts VG

Fluffy potatoes with whipped goat cheese served in a tart shell

Fried Mozzarella Sticks VG

Smoked mozzarella breaded and deep fried with BBQ sauce

Meat & Fish Canapes • \$4.50

Korean Steak Skewers GF, DF

Beef skewers topped with Korean BBQ

Beer Battered Fish Bao

Beer battered haddock, creamy coleslaw, tartar sauce, served in a steamed bun

Everything Bagel with Lox and Cream Cheese

Everything bagels topped with smoked salmon, cream cheese, and dill

Smash Burger Slider

1000 island, American cheese on a martin's roll

**Gluten and dairy-free alternative available on request*

Fried Chicken Slider

Deep fried chicken topped with chipotle mayo on a martin's roll

Plant Based Slider VG

1000 island, American cheese on a martin's roll

**Vegan and gluten-free alternative available on request*

The Menu



Served Buffet Style - Price per order • Each platter serves 10-20

Desserts

Cookies VG

\$40

**Vegan alternative available on request*

Brownies VG

\$40

Blondies VG

\$40

Fruit Platter V, DF, VG

\$50

Drinks

Host Bar Tab Bill Based On Consumption

Standard Drink Ticket

\$12.50

Choice of any Beer, Cider, Nutrls, Seltzers, Standard Spirits, House Wine

Premium Drink Ticket

\$15.50

Choice of any Beer, Cider, Nutrls, Seltzers, House Wine, Premium Spirits*, Cocktails

**Does not include top-shelf liquor such as Johnny Walker Black Label*

Individual Items

Classic Pepperoni

\$24.95

Red Sauce, Brick Cheese, Mozzarella, Crispy Mini Pepperoni

Cheese VG

\$22.95

Red Sauce, Brick Cheese, Mozzarella, Chili Flakes

Veggie VG

\$24.95

Red Sauce, Brick Cheese, Mozzarella, Mushrooms, Peppers, Artichokes, Zucchini, Basil

Supreme Deluxe

\$25.95

Red Sauce, Brick Cheese, Mozzarella, Pepperoni, Bacon, Italian Sausage, Green Peppers, Mushrooms, Black Olives

**Vegan and gluten-free alternative available on request*

Aloha

\$25.95

Red Sauce, Brick Cheese, Mozzarella, Smoked Ham Hock, Grilled Pineapple, Hawaiian BBQ Sauce, Pickled Red Onions

Korean Fried Chicken

\$25.95

Brick Cheese, Mozzarella, Korean Fried Chicken, Korean BBQ Sauce, Kimchi, Sesame Seeds, Green Onions

The Carnivore

\$25.95

Red Sauce, Brick Cheese, Mozzarella, Pepperoni, Sopressata, Italian Sausage, Bacon

Canadian

\$24.95

Red Sauce, Brick Cheese, Mozzarella, Bacon, Pepperoni, Mushroom

Dips • \$2.95

Creamy Garlic VG, GF

Spicy Goddess VG, GF

Bleu Cheese VG, GF

Queso VG, GF



26 Duncan St.
Toronto, ON