

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD



Made with Love
125 MOATFIELD DR.

Meet us at the Duncan House for an unforgettable experience that combines exceptionally prepared authentic steak and seafood inside one of Toronto's most historic landmarks. Nestled within 4.25 acres of land in Toronto, guests can choose to dine on our scenic outdoor patio with seating for up to 120 people, inside the restored Gothic Victorian inspired dining space or reserve one of our five chic private rooms.

Award Winning, Fine Dining, Historic Venue, Private Dining, Extensive Wine List, Open on Sunday, Hotel(s) Nearby, Prix Fixe, Full Dinner Menu, Lounge, Wheelchair Accessible, WiFi

The David Duncan House also features a large outdoor patio with a bar and spectacular view of the city and it's lush green setting.



Main Dining, Private Room, and Full Venue Buyouts available!

Private Rooms:

Prince George: Capacity: 36 guest seated

Mackenzie: Capacity: 26 guest seated

Victoria: Capacity: 22 guest seated

Alexander: Capacity: 12 guest seated

Semi private:

Persian : Capacity 50 guest seated











PRIME STEAK AND SEAFOOD

We offer a totally customized approach to event planning at the David Duncan House and as such, we are pleased to offer either a plated, family style or reception style menu (*depending on guest count). Our event menus are balanced and accessible, to appeal to the majority of our guest, while still enticing those with the most discerning of palates. These menus are a starting point and we can curate any menu to suit your preferences.



GROUPS OF 30 AND UNDER MAY SELECT MAIN COURSE ON EVENT DATE.
GROUPS OVER 30 MUST PRE-SELECT MAIN COURSES ONE WEEK PRIOR TO EVENT DATE.

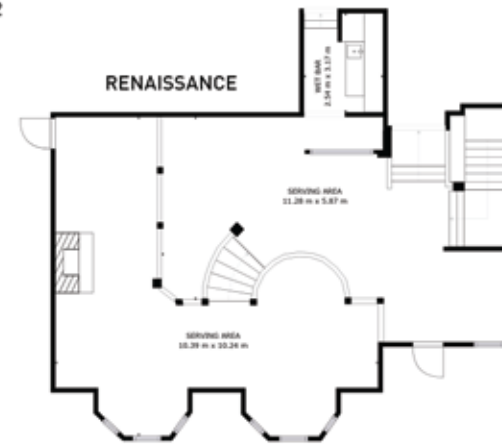
FLOOR PLAN

[CLICK HERE FOR A VIRTUAL TOUR](#)

Floor 1



Floor 2



Floor 3



Floor 4



Floor 5





GROUP MENU 1



\$80 PER PERSON (excluding taxes and gratuities):

• **APPETIZERS** •
choose one

MUSHROOM SOUP

SWEET GREENS SALAD

Goat cheese, balsamic vinaigrette

CALAMARI FRITTI

Golden fried calamari, baby arugula, lemon, garlic aioli

• **DESSERTS** •
choose one

NEW YORK STYLE CHEESECAKE

Semi baked fluffed cheesecake, sour cream icing, rich graham crust

DDH CHOCOLATE MOUSSE

Chocolate cake with milk chocolate mousse, topped with ganache and brownie

• **MAIN** •
choose one

8OZ. NEW YORK STRIPLOIN

Topped with an onion ring and cremini mushroom, broccolini

CHICKEN SUPREME

Whole breast with French trimmed wing, potato cake, lemon garlic pan jus

ATLANTIC SALMON

Parsnip purée, French green beans, sautéed oyster mushroom, champagne beurre blanc

VEGETARIAN PASTA

Red onion, julienne zucchini, fire roasted peppers, basil, olive oil



GROUP MENU 2



\$100 PER PERSON (excluding taxes and gratuities):

• **APPETIZERS** •
choose one

NEW ENGLAND CLAM CHOWDER

GREEK SALAD

Vine tomatoes, cucumbers, onions, green
peppers, Kalamata olives, feta

CALAMARI FRITTI

Golden fried calamari, baby arugula,
lemon, garlic aioli

• **DESSERTS** •
choose one

BAKLAVA CHEESECAKE

Home made cheesecake with walnuts and pistachios wrapped
in filo pastry and drizzled with honey

EK MEK

Layers of katife, custard, infused with honey and
topped with cream

• **MAIN** •
choose one

12OZ. NEW YORK STRIPLOIN

Topped with an onion ring and cremini mushroom,
asparagus

CHICKEN SUPREME

Whole breast with French trimmed wing, potato cake,
lemon garlic pan jus

PAN SEARED HALIBUT

Creamy crab sauce, asparagus, shallots, chives

SHRIMP TAGLIATELLE

Tiger shrimp with asparagus, tomato concasse &
tarragon in a lemon butter emulsion sauce



GROUP MENU 3



\$120 PER PERSON (excluding taxes and gratuities):

• APPETIZERS •

choose one

MIXED CHARCUTERIE BOARD

An assortment of meats and cheeses (per table)

DDH CLASSIC CAESAR SALAD

GARLIC SHRIMP

3 jumbo shrimp, garlic, sherry and wine emulsion

BAKED FETA

Baked feta wrapped in filo pastry

• DESSERTS •

choose one

BAKLAVA CHEESECAKE

Home made cheesecake with walnuts and pistachios wrapped in filo pastry and drizzled with honey

CREME BRÛLÉE

Rich bourbon vanilla custard, fresh berries

DDH CHOCOLATE MOUSSE

Chocolate cake with milk chocolate mousse, topped with ganache

• MAIN •

choose one

8OZ. FILET MIGNON (bacon wrapped)

Topped with an onion ring and cremini mushroom

PETER'S GRILLED LAMB CHOPS

Lemon and herb marinated, oregano essence

CHICKEN SUPREME

Whole breast with French trimmed wing, potato cake, lemon garlic pan jus

PAN SEARED HALIBUT

Creamy crab sauce, asparagus, shallots, chives

LOBSTER PASTA

Lobster, tomato sugo, chilli, basil





CHECK OUT WHAT ELSE WE CAN DO FOR YOU...

RESTAURANT

Petros82, situated in Toronto's Entertainment District, is downtown's newest premium, casual authentic Greek dining experience! Bringing you delectable flavours of the Aegean Sea and the custom of Philoxenia to your table. It is a concept that drives Greek hospitality; philoxenia, the art of making a stranger a friend.



9 EVENT VENUES

From small gatherings to grand galas, these 9 iconic venues are the perfect backdrop for any event of any size.



CATERING SERVICE

Peter and Paul's EventCatering is an award winning off-site catering company that offers the ultimate conceptualization and planning in creative and formal events for home or office. Our team is innovative and professional with a commitment to bring you the latest concepts that work to impress. Specializing in grand openings, breakfast meetings, office lunches, company BBQ's, holiday parties, garden weddings and one-of-a-kind ideas. Sit back, relax and be the guest at your own party. We're here to give you a five star catering experience.



By Peter and Paul's Entertainment and Hospitality Event Group offers a wide range of vendors to enhance your special event. From entertainment/AV, gifting and baskets, floral design, table décor and accessories, draping, event lighting and more...we have you covered! Please take a tour of our vendors to envision your next level event!

PURE EVENT DESIGN

At PURE Event Design we strive to exceed our clients' expectations and will work with you to bring your visions to reality. With our team of talented designer's, the possibilities are endless. We only create our designs using the highest quality of flowers, fabrics and event decorations. We welcome you to visit our showroom and meet with one of our designers to begin creating your one-of-a-kind event!

Happily servicing any and all types of events; weddings, baby showers, bridal showers, engagements, milestone occasions, birthdays, holiday parties, fundraisers, galas, and many more. If it's not perfect, it's not PURE.

<https://www.pureeventdesign.com/>

PURE
EVENT
DESIGN



PETER AND PAUL'S GIFTS

At Peter & Paul's Gifts, our goal is to ensure that giving and receiving gifts, is a personal and memorable experience. We offer customers modern gifts, in a timeless manner, delivering a luxurious experience to the purchaser and the gift recipient each and every time. We want every interaction with our company to reflect our passion and dedication to ensuring customer satisfaction. Our specialization is the production and packaging of premium, high-quality, handmade products that create a beautiful gift.

<https://peterandpaulsgifts.com>

**PETER &
PAUL'S
GIFTS**



WE OFFER THE BEST IN CORPORATE GIFTING!
LUXURIOUS PARTING GIFTS FOR YOUR CLIENTS AND GUESTS.

TAKE AWAY GIFTS

Honest Olives

My Mother's Olives & Oil provides honest olives harvested, bottled and produced in small batches from olives that are grown within the mountainous and rich soils in Sparta, Greece. The yield produces high quality oil from the Koroneiki olive. Our Kalamata olives are jarred in that same oil, providing consumers with a unique flavour profile that cannot be found elsewhere. Over the generations, My Mother's Olives has come to recognize that in addition to the taste, the health benefits of consuming our olives and oils are exceptional.

History

In our family for generations, our orchards within Sparta, Greece create the perfect climate to harvest and yield our Koroneiki and Kalamata olives. We nurture our field and produce by hand, small batch, high quality olive oil and our delicious olives with My Mother's secret recipe created by Peter Eliopoulos. Over the last several years we have used our olives and oil in all of our events, restaurants and gift baskets. We are tremendously excited to now bring you our collection for your enjoyment! Edó einai gia tin ygeía sas! Here for your health!

Peter Eliopoulos

Founder, by Peter and Pauls



My Mother's Olive Oil
Small 250ml
\$12.75



My Mother's Olive Oil
Large 750ml
\$31.50



My Mother's Olives
500ml
\$13.50



My Mother's Olives
1L
\$23.50



A
PETER & PAULS
hospitality group
PRODUCTION
★ ★ ★ ★ ★

**DAVID DUNCAN
HOUSE**
PRIME STEAK • SEAFOOD

TO BOOK YOUR NEXT EVENT CONTACT:
corporate@bypnp.com

Made with Love

