

OFFWORLD
EVENTS

ABOUT OWB

Offworld is a unique event venue with a futuristic, elegant aesthetic and limitless possibilities for customization. With more than 1,000 square feet of high-quality, fully customizable video screens, as well as several large customizable holograms, your guests can float through space, explore an enchanted forest, lounge at the beach... the universe belongs to you. Our team is on board to help you create the event of your wildest dreams.



FULL VENUE

CAPACITY

130 SEATED
200 + STANDING RECEPTION

A/V CAPABILITIES

*Customize your event
with your company logo or your
favorite sci-fi world.*

12 projection screens
Customizable holograms
HDMI port access
Built-in DJ sound system

FULL VENUE IS IDEAL FOR:

Weddings
Cocktail Receptions
Seated Dinners
Product Launches
Tastings
Corporate Holiday Parties
And More

ADDITIONAL DETAILS

Marble high-top tables
4 VIP Pods
Dining tables
Lounge style seating



THE LOUNGE

CAPACITY

100 SEATED

150 STANDING RECEPTION

A/V CAPABILITIES

9 projection screens

Customizable holograms

HDMI port access

Built-in DJ sound system

ADDITIONAL DETAILS

Marble high-top tables

4 VIP Pods

Dining tables

IDEAL FOR:

Cocktail Receptions

Private Tastings

Presentations

Product Launches

And More



CAPTAIN'S ROOM

CAPACITY

30 SEATED

40 STANDING RECEPTION

A/V CAPABILITIES

3 projection screens

HDMI port access

In-house sound system

ADDITIONAL DETAILS

Lounge style seating

Dining tables for 16

Fully private with curtain to close off space

IDEAL FOR:

Cocktail Receptions

Private Tastings

Presentations

Product Launches

And More



EVENT INFORMATION

COMPLIMENTARY SERVICES

Service Staff
Coat Check
Event Coordinator
Flatware & Glassware
Custom Cocktails
Custom Menu Printing

DANCE FLOOR CAPACITY

Guest Count Seated: 110 Seated
Dinner with Dance Floor

Guest Count Standing: 200
Standing with Dance Floor

PARKING

The nearest parking lots can be found:

Public Parking Lot
803 Richmond Street West

Public Parking Lot
15 Denison Avenue

A/V ACCESS

Microphones, Built-in DJ sound system, Custom Lighting, HDMI Plug In, Custom Holograms

MINIMUM SPEND

Offworld does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity).

All in-house food and beverage spend is counted toward this minimum.

We strive to offer fair, competitive and transparent pricing.

Our minimum spend requirements vary according to seasonality. During the low season (January-April), we offer reductions in our pricing.

Any charges from outside vendors will not go towards your minimum food & beverage spend.

ADDITIONAL EXPENSES FOR YOUR CONSIDERATION

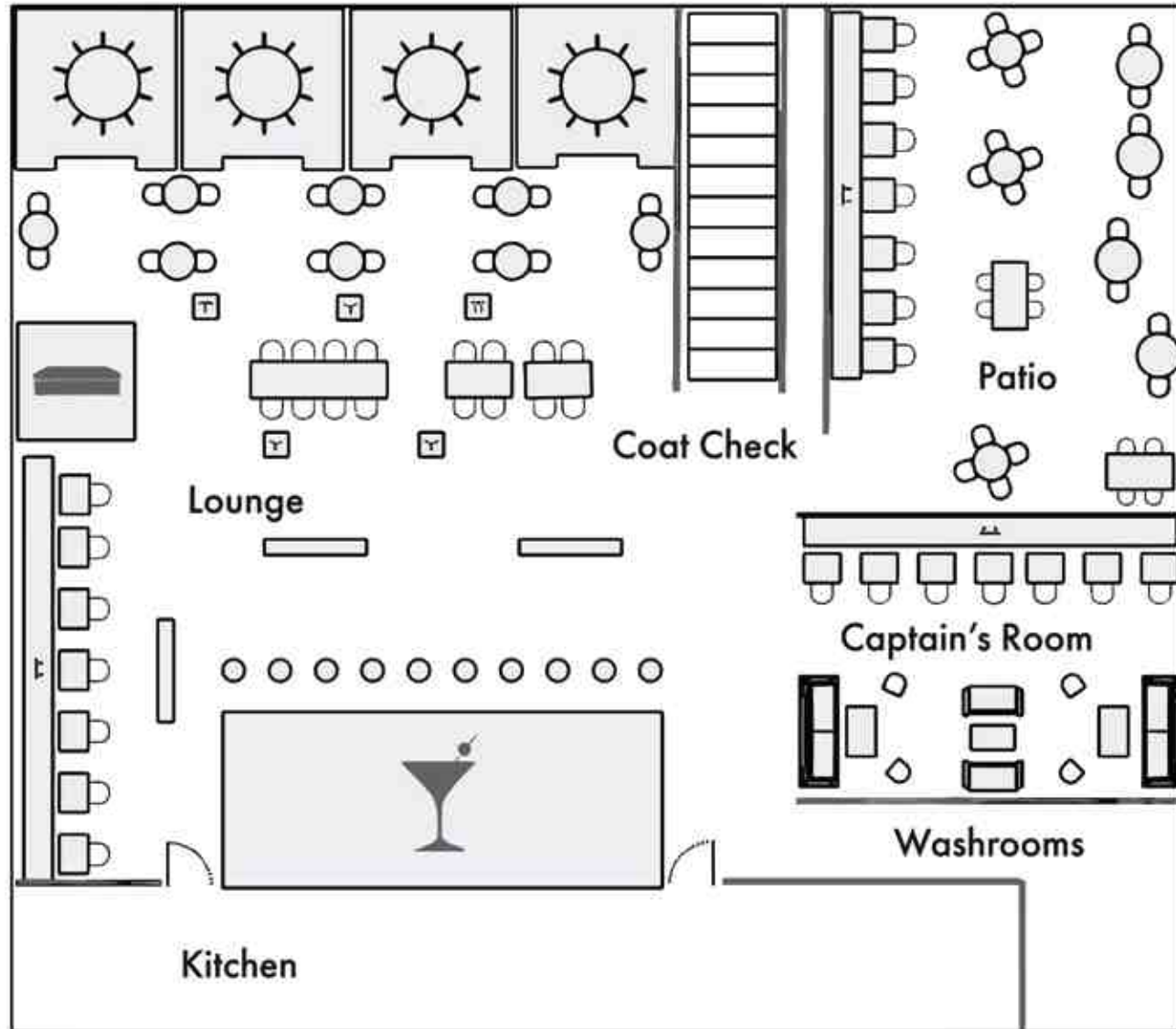
Furniture Removal - If your event requires a large set up with moving of furniture (tables, chairs etc.)

Offworld will require a fee for set-up and tear down due to bringing in staff and re-setting our venue. This fee can range between \$200-\$800+.

This will be determined by the Events Manager and will be notified once the Floor Plan has been agreed upon.

Rentals - Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

FLOOR PLAN



MENU

PASSED / STATIONS / DINNER



PASSED

Each order serves 12 guests

V - Vegan VG - Vegetarian GF - Gluten-Free

VEGETARIAN

Mozzarella Sticks

Roasted Tomato Sauce \$40

Mac and Cheese Bites

BBQ Sauce \$40

Deep Fried Pickles

Sriracha Aioli \$30

VEGAN

Hoisin Jackfruit Bao

Cucumbers + Cilantro + Spicy Vegan
Aioli \$60

Panisse with Roasted Chickpeas

White Bean Puree + Red Thai Curry
\$35

MEAT

Cheesy Beef Sliders

Caramelized Onions + Parmigiano Reggiano +
Signature Sauce \$80

Hot Honey Fried Chicken Sliders

Hot Honey + Coleslaw \$80

Pulled Pork Sliders

BBQ Sauce + Coleslaw \$80

Pork Belly Bao

Cucumbers + Cilantro + Spring Onion + Chili +
Sesame Seeds \$70

Mini Beef Tartare

Mustard + Shallot + Egg Yolk Vinaigrette + Port
Wine Glaze + Radish + Parmigiano Reggiano +
Pullman Bread \$50

Gluten Free Mini Beef Tartare

Mustard + Shallot + Egg Yolk Vinaigrette + Port
Wine Glaze + Radish + Parmigiano Reggiano +
Endive Boat \$50

SEAFOOD

Calamari

Preserved Lemon Aioli \$45

Crab Rangoon

Sweet & Sour Sauce \$65

SWEETS

Mini Caramel Donuts - VG

Caramel Centre \$55

Churros - VG

Chocolate Centre \$36

Brownies - V + GF

Coconut Caramel Sauce \$75

STATIONS

V - Vegan VG - Vegetarian GF - Gluten-Free

LITE

Each order serves 15 guests

Charcuterie Board - GF

Calabrese + Prosciutto + Figs +
Grapes + Manchego + Brie +
Cantaloupe + Fig Jam + Dijon
\$135

Crudité - V

Cucumber + Cherry Tomatoes +
Carrots + Celery + Cabbage +
Vegan Sriracha Aioli \$40

Fresh Fruit Platter - V

Pineapple + Cantaloupe +
Oranges + Grapes +
Watermelon + Mango +
Blueberry \$75

Chicken Wing Platter

3lbs of BBQ or Honey Garlic +
Blue Cheese Dressing \$55

MAIN

Each order serves 10 guests

AAA Prime Rib

Beef Gravy + Horseradish
\$380

Roasted Turkey Breast

Chicken Gravy (GF) \$275

Carving Station

\$40 an hour (2 hr min)

BBQ Roast Chicken - GF

BBQ Sauce \$200

Jerk Chicken Legs - GF

Coleslaw \$185

English Banger Sausage

Chicken Gravy \$135

Panisse - V + GF

White Bean Puree + Red Thai
Curry + Roasted Chickpeas
\$175

SALADS

Each order serves 10 guests

Tortellini Salad

Bacon + Grana Padano +
Caesar Dressing \$120

Sicilian Pasta Salad - VG

Spanish Black Olives + Red
Peppers + Sundried Tomatoes
+ Balsamic Vinaigrette + Feta
+ Chilis \$60

Caesar Salad

Romaine + Croutons + Bacon
+ Grana Padano + Caesar
Dressing \$75

House Salad - V

Mesclun Mix + Carrot +
Cucumbers + Cherry
Tomatoes + Balsamic Dressing
\$50

SIDES

Each order serves 10 guests

Mac and Cheese Bar - VG

Bacon + Feta + Green Onions +
Tomatoes \$120

Selection of Rolls - V

Herbed + Sourdough +
Pumpernickel + Mill Rolls \$35

Mashed Potatoes - VG

Cream + Butter + Parmigiano
Reggiano \$70

DESSERT

Each order serves 12 guests

Mini Coconut Cakes - VG

Pineapple Creme Anglaise \$55

Petit Fours - VG

Lemon Tartlets + Opera Squares
+ Raspberry Financiers +
Pistachio Rectangles + Coffee
Eclairs + Chocolate Eclairs +
Apple Black Current Squares +
Apricot Flan + Chocolate
Tartlets \$75

PRIX FIXE

\$65 per person

V - Vegan VG - Vegetarian GF - Gluten-Free

STARTERS

Choice of 1

Thai Chili Chicken Bites

Tajin-Spiced Chicken Bites + Tortilla
Chips + Green Onion + Thai Red Chili
+ Red Chili Aioli

Red Curry Tofu Bites - V

Crispy Tofu + House made Red Curry +
Thai Red Chili + Cilantro

Calamari

Buttermilk Calamari + House made
Preserved Lemon Aioli + Gremolata

French Onion Soup

Gruyere + Wine + Beef Stock

MAIN

Choice of 1

Carbonara

Spaghetti + Egg Yolk + Guanciale +
Pecorino Romano

Short Rib

Fondant Potato + Moroccan Spices +
Grilled Broccolini

Chicken Pasta

Spaghetti + Cream + Mushroom + Wine
+ Garlic + Parmesan

Panisse - V + GF

White Bean Puree + Thai Red Curry +
Crispy Chickpeas + Cilantro

DESSERTS

Choice of 1

Coconut Cake VG

Coconut Cake + Pineapple Crème
Anglaise + Coconut Ice Cream

Moon Rock Cake VG

Chocolate Cake + Vanilla Bean
Crème + Cookies & Cream Ice Cream

Vegan Gluten Free Brownie

Coconut Caramel Sauce

ALLERGY STATEMENT: We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

BAR

CASH / HOST / OPEN



BAR

CASH BAR

Guests can order from our full bar selection. Guests will pay for their drinks when ordering.

HOST BAR

Host pays for their guests' drinks on a consumption basis. Limits can be placed on the bar.



ADD ONS

SPECIALTY COCKTAILS

Make your event extra memorable with your own signature drink! Our mixologists will work with you to develop a drink that embodies your personality! Can be added to all bar options.

DRINK TICKETS

Make it convenient for your guests to order any cocktail they like off of our menu. This is the perfect compromise for hosts who don't want to do an open bar. You can have control over how many tickets guests receive and are charged by consumption.

SPARKLING WINE TOAST

Every special celebration needs some bubbly! Inquire with our events team about our selection of sparkling wine. We'll take care of the rest.

OPEN BAR

STANDARD BAR PACKAGE

\$50 per person - 5 hours

Craft Beer
House White and Red Wine
Bar Rail
Pop and Juice

DELUXE BAR PACKAGE

\$75 per person - 5 hours

Includes Basic Bar Package Plus

Deluxe White and Red Wines
Deluxe Bar Liquor
Non Alcoholic Cocktails

PREMIUM BAR PACKAGE

\$100 per person - 5 hours

Includes Deluxe Bar Package Plus

Premium White and Red Wines
Premium Bar Liquor
Classic Cocktails
Offworld Specialty Cocktails



BEVERAGE STATIONS

COFFEE & TEA

Our team can keep a station stocked with coffee & tea throughout your event

Includes:

Milk
Cream
Oat Milk
Sugar
Raw Sugar
Splenda

\$3 Per Person

POP & JUICE

Our team can keep a station stocked with juice and pop throughout your event

Includes:

Coke
Diet Coke
Sprite
Ginger Ale
Soda Water
Tonic Water
Orange Juice
Cranberry Juice

\$5 Per Person

HOT CHOCOLATE

Our team can keep a station stocked with hot chocolate throughout your event

Includes:

Marshmallows
Whipped Cream

\$5 Per Person



EVENT ENHANCEMENTS

LINENS

Cloth Napkins - \$2 per person

Table Linens - *Custom Pricing*

ENTERTAINMENT

SELFIE STATION - \$150

Includes:

Step and Repeat

Offworld Backdrop

Ring Light

KARAOKE - \$50

Includes:

Karaoke Program

Microphones

TRIVIA - \$50

Includes:

Trivia program with custom questions

FOOD ENHANCEMENTS

POPCORN MACHINE - \$150

Includes:

Popcorn

Seasoning

Bags

COTTON CANDY MACHINE - \$150

Includes:

Sugar

Sticks

Attendant

CANDY BAR - *Custom Pricing*

Includes:

Candy

Containers

Utensils

Bags

BOOK WITH US!

OFFWORLD BAR

739 Queen St. W

Senior Manager of Events:

Sarah Cannon

E: events@offworldbar.com

P: 416-603-2626

