




@Bymark

TORONTO



In the heart of Toronto's vibrant dining scene, Bymark shines as the unrivaled choice where chic sophistication meets top-notch service. Whether you're planning an indoor or outdoor event, dinner, or a wedding, Bymark offers versatile settings that cater to your every need. Backed by our dedicated team, rest assured, support will be there every step of the way. From intimate gatherings in our Private Dining Room to a restaurant exclusive event, our venue promises an unforgettable experience.



DINING ROOM

Step into our Main Dining Room, a breathtaking space designed by the renowned Yabu Pushelberg. This versatile area seamlessly transitions between a lively cocktail setting and elegant seated dinners, catering to your event's unique needs.

CAPACITY

130 SIT-DOWN | 200 STAND-UP



PRIVATE DINING

Flexible private dining spaces, that have been meticulously crafted to enhance any occasion from celebratory dinners to bridal showers to intimate wedding receptions. Our three private rooms can each accommodate up to 16 guests, with the flexibility to combine for larger gatherings, hosting up to 48 guests. With sound-dampening panels seamlessly merging, your event is guaranteed an intimate yet spacious setting.

CAPACITY

48 SIT-DOWN | 75 STAND-UP

AUDIO VISUAL CAPABILITIES:
SOUND SYSTEM, TWO 52" PLASMA TVS



PATIO

Step into Bymark's lavish wrap-around patio. Located in Toronto's dynamic financial district, offering a mesmerizing view of the city's skyline. Whether you dream of an intimate soirée or a vibrant celebration, our patio is your canvas, ready to bring your vision to life.

CAPACITY

140 SIT-DOWN | 250 STAND-UP



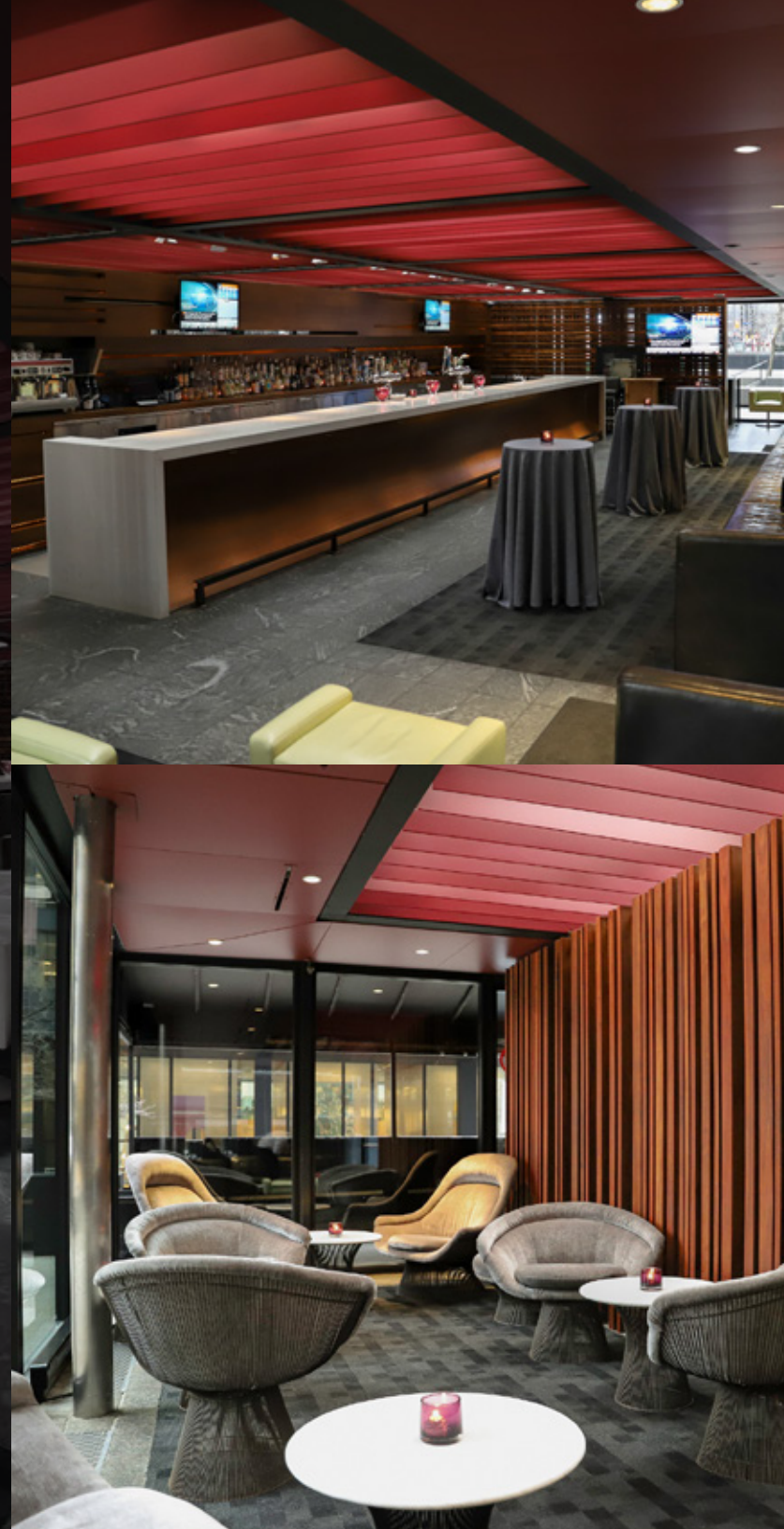
BAR LOUNGE

With its unique fusion of leather and wood, Bymark's vibrant bar lounge is a picturesque space for any occasion. This versatile space effortlessly transitions from sun-drenched afternoons to candlelit evenings against the backdrop of the cityscape whether you're looking for a relaxed afternoon gathering or lively evening celebration.

CAPACITY

100 STAND-UP | 40 SEATED

AUDIO VISUAL CAPABILITIES:
SOUND SYSTEM, THREE PLASMA TVS





WEDDINGS

Say "I do" at Bymark, where elegance meets unforgettable moments. Bymark offers a seamless blend of luxury and comfort, whether you're dreaming of a sophisticated indoor ceremony or a charming outdoor reception. With exquisite cuisine, impeccable service, and an enchanting atmosphere, your wedding at Bymark will be a celebration to remember.

PLANNING FAQ

WHEN ARE THE ROOMS AVAILABLE?

Our three Private Dining Rooms are perfect for lunch and dinner functions, offering a sophisticated setting for any occasion, and can also be adapted to accommodate cocktail receptions.

HOW MANY PEOPLE CAN BE ACCOMMODATED IN THE PRIVATE ROOMS?

Individually, each room comfortably accommodates 16 guests for a sit-down meal. The collapsible sound-dampening walls separating the rooms offer flexibility, allowing them to be opened or closed based on the needs and size of your group. When combined, all three rooms can seat up to 48 guests, providing versatility for various group sizes and event arrangements.

HOW ARE THE MENUS CREATED?

Our menus are inspired & meticulously crafted by our executive chef, Brooke McDougall with an unwavering commitment to taste and presentation. At Bymark, we take pride in our flexibility, ensuring that every aspect of your dining experience is tailored to your vision.

WHAT OPTIONS DO I HAVE FOR ACCOMMODATING LARGER GROUPS?

Depending on the size of your group, we offer exclusive use of all or part of the restaurant. The costs associated will depend on the expected sales levels of the space and the date in question. Our event specialists would be delighted to discuss this further and provide you with a quote.

WHAT IS THE RESTAURANT CAPACITY?

In the Main Dining Room, we can accommodate up to 130 guests for a seated function. For a standing cocktail reception, this space can host up to 200 guests, providing ample room for mingling and socializing.

Our Bar Lounge area is available for standing cocktail receptions for up to 100 guests.

Alternatively, it can accommodate a seated dinner for up to 40 people.

WINE

We recommend pre-selecting a red and white wine, this way we can order the required amount of wine for your event. We also recommend sharing the selected list at least one week in advance for your event.

AUDIO-VISUAL EQUIPMENT?

In our Private Dining Rooms, we offer two large 52" plasma screens, while our Bar Lounge features three plasma screens. Additionally, we can arrange for a microphone and speakers based on your group's needs, starting at \$275. For more extensive audiovisual requirements, please discuss your needs with our event specialists.

IS PARKING AVAILABLE?

Complimentary parking is available in the Toronto Dominion underground parking lot after 5:00pm Monday through Friday, and all day on Saturday. Accessible from Wellington St., approximately ½ a block west of Bay Street on the north side of Wellington St (just past our main entrance).

CAN WE ARRANGE FLORALS, DÉCOR, ENTERTAINMENT & PHOTOGRAPHY?

You are welcome to source items related to décor, design, planning services, flowers, entertainment, etc., through a vendor of your choosing. Alternatively, our very own McEwan Floral team is also available to cater to your décor needs.

FINAL PAYMENT

We require the final payment to be made on the day of your event, upon the completion of your event.

SERVICE CHARGE

A service charge of 20% is automatically applied to the final bill of all events.





M E N U

SET MENU | \$87

APPETIZERS

Choice of:

Kale & Brussels Sprout Caesar

bacon, croutons, grana padano, ceasar vinaigrette

Niçoise Yellowfin Tuna Tartare

kettle chips, white anchovy

Wagyu Beef Dumplings

sweet & spicy hoisin sauce

MAINS

Choice of:

Braised Wagyu & Rigatoni

straciatella, rapini, cremini mushrooms, preserved chili, basil

Piri Piri Half Chicken

parsnip purée, herbed navy beans, swiss chard

6oz Bymark Burger & Frites

brie de meaux, porcini mushrooms, truffle aioli, shaved truffle

Plant Based Impossible Lasagna

impossible bolognese, eggplant, mushrooms, spinach, vegan cheese

DESSERTS

Choice of:

Chocolate Mousse Cake

mirror glaze

Caramelized Banana Cheesecake

dulce de leche, caramel bananas

Creme Brûlée Donuts

salted caramel sauce, walnut praline



SET MENU | \$99

APPETIZERS

Choice of:

Niçoise Yellowfin Tuna Tartare
kettle chips, white anchovy

Grilled Octopus & Calamari
green mango & papaya salad, toasted cashews, green curry vinaigrette

Grilled Asparagus & Sweet Pea Falafel
citrus labneh, crisp chickpeas, shawarma vinaigrette

Kale & Brussels Sprout Caesar
bacon, croutons, grana padano, ceasar vinaigrette

MAINS

Choice of:

Braised Wagyu & Rigatoni
stracciatella, rapini, cremini mushrooms, preserved chili, basil

Fennel & Black Pepper Rubbed Steelhead Salmon
farro risotto, charred fennel, green beans, cracked olive

Dry Aged Duck
fermented red cabbage, herbed gnocchi, king mushrooms, truffle jus

8oz Black Angus Center Cut Striploin
vegetable ratatouille, sweet garlic whipped potatoes

Plant Based Impossible Lasagna
impossible bolognese, eggplant, mushrooms, spinach, vegan cheese

DESSERTS

Choice of:

Chocolate Mousse Cake
mirror glaze


Caramelized Banana Cheesecake
dulce de leche, caramel bananas

Creme Brûlée Donuts
salted caramel sauce, walnut praline



CANAPÉS

Seafood

Haidacore Tuna Tartare 
with Avocado, Chipotle, Crisp Chip
\$34.50

Seared Ahi Tuna on a Kettle Chip 
with Cucumber Salsa
\$34.50


Crisp Beet Taco 
with Shrimp, Jicama, Ginger, Lime
\$44.00

Lobster Roll
with Crumbled Chorizo, Lemon Garlic Aioli
(need notice)
\$86.00


Miniature Peekytoe Crab Cakes
with Lime Spiked Avocado, Chili Aioli
\$52.50

Fried Calamari in a Cone
with Lemon Garlic Aioli
\$51.50

Miso Roasted Salmon Skewers 
\$39.00

Grilled Jerk Shrimp 
with House Yogurt
\$46.00

Meat

Lamb Kofta Skewers 
with Tzatziki Sauce
\$35.00

Wagyu Beef Dumpling
with Spiced hoisin sauce
\$44.50

Grilled Beef Striploin Crostini
with Mushroom Duxelle & Béarnaise
\$45.00

Grilled Beef Tenderloin Crostini
with Mushroom Duxelle, Béarnaise *Halal*
\$73.00

Traditional Steak Tartare
with Charred House Bread
\$45.50

Crisp Pork Belly Gem Lettuce Wrap
with Kimchi, Jalapeno, Korean BBQ Sauce
(2 days notice)
\$31.00



Poultry & Game

Piri Piri Chicken Satay 
with Lime Cilantro Yogurt
\$26.00

Chicken Pot Sticker
with Fermented Black Bean Sauce
\$26.00

Chicken Drumette
with Hot Sauce, Blue Cheese Aioli
\$45.50


Chicken Dumplings
with Chili Oyster Sauce & Hot Mustard
\$27.00

Kimchi Duck Spring Roll
with Korean BBQ Sauce & Sweet Cucumber
\$32.00

Vegan

Buffalo Cauliflower Tempura 
on a Spoon
\$20.00

Vegetable Pakora 
with Cilantro Sauce
\$22.00

Grilled Brussels Sprouts 
on a Skewer, Maple Syrup & Mustard Glaze
\$24.00

Vegetarian & Vegetables

Pear Jam Crostini
with Brie, Semi Cured Tomato & Sage
\$33.00

Goats Cheese & Jalapeno Poppers
with Lemon Garlic Aioli
\$25.00

Parmesan Cup 
with Ratatouille, Truffle Oil & Basil
\$24.00

Heirloom Tomato & Buffalo Mozzarella Skewers
with Green Goddess Vinaigrette & Bread Crumble
\$39.00

Fried Avocado Gem Lettuce Wrap
with Kimchi, Jalapeno, Korean BBQ Sauce
\$24.00


Mac & Cheese Ball
with Artisanal Cheeses & Sriracha Spiced Ketchup
\$22.00

Mushroom Dumpling
with Chili Hoisin Sauce
\$24.00

Quinoa & Lentil Falafel 
with Citrus Spiked Labneh
\$23.00

Vegetarian Spring Roll
with Sweet Thai Chili Sauce
\$23.00

Mushroom Arancini
with Truffle Aioli
\$25.00

Compressed Watermelon Skewers 
with Feta, Mint, Aged Balsamic Glaze
\$23.00

Thai Vegetable Egg Noodle Box
(need notice)
\$41.00



Sliders

Classic Bymark Mini Burger
with Brie de Meaux, truffle, porcini duxelle
\$90.00

Corned Beef Slider
with Red Cabbage Slaw, House Dressing,
Swiss Cheese
\$50.00

Chicken Parmigiana
with Buffalo Mozzarella, Roasted Jalapeno
\$43.00

Veal Parmigiana
with Buffalo Mozzarella, Roasted Jalapeno
\$56.00

Crisp Fried Buffalo Style Slider
with Lettuce & Ranch Dressing
\$40.00

Pulled Jerk Chicken
with Coleslaw, Pickled Onion
\$40.00

Hand Stretched House Pizza

(All pizza come quantities of 10pc per)

Mushroom & Buffalo Mozzarella
Grana Padano, Cracked Pepper, Sea Salt
\$16.50

Pear, Caramelized Onion, Thyme, Walnuts, Blue
Cheese
\$16.50

Margherita Pizza
Heirloom Tomato, Basil, Olive Oil, Buffalo Mozzarella
\$16.50

Pepperoni
San Marzano Tomato Sauce, Buffalo Mozzarella,
Cracked Olives, Preserved Chili
\$18.50

Frites

All are  (not for those with extreme Gluten Allergies)

Classic Frites
Chipotle Aioli and/or Lemon Aioli
\$31.00

Lobster Poutine
Butter Braised Lobster & Béarnaise
\$75.00

Parmesan Truffle Frites
\$36.00

Passed Desserts

Fruit Kabab with Honey Yogurt Dip
\$27.00

Chocolate Caramel Squares
\$27.00

Assorted Ice Cream Sandwiches
\$47.00

Semi-Sweet Chocolate Brownie, Toasted
Marshmallow
\$27.00

Crème Brûlée Donuts with Salted Caramel Sauce
\$28.00

Churros with Chocolate Sauce
\$30.00

Cake Pops (Chocolate, Red Velvet, Birthday Cake)
\$30.00





Bymark

We would love to answer any questions you may have,
contact our event coordinators to find out more!

EMAIL US: INFO@BYMARK.CA | CALL US: 416.777.1144

BYMARK.MCEWANGROUP.CA

