



GROUP MENU & MEAL PACKAGES

PIZZAS & PLATTERS

Pizzas

12 SLICES PER PIZZA

CHEESE

Classic tomato sauce, loaded with cheese

\$20

PEPPERONI

Tomato sauce, fresh pepperoni and cheese

\$22

CREATE YOUR OWN PIZZA

STARTING AT \$20

Start with a basic cheese pizza and add as many toppings as you like for only \$2 each

Available toppings:

Pepperoni, Italian sausage, bacon, ground beef, grilled or crispy chicken, pineapple, bell peppers, tomatoes, mushrooms, red onions, jalapeños, extra cheese, BBQ sauce, pesto



Specialty Pizzas

12 SLICES PER PIZZA

HAWAIIAN

Pineapple, ham, tomato sauce, 3 cheese blend

\$25

MEAT LOVERS

Sausage, bacon, pepperoni, mozzarella cheese

\$26

BBQ CHICKEN

Fried chicken, BBQ sauce, red onions, 3 cheese blend

\$25

VEGETARIAN

Onion, peppers, mushrooms, tomatoes, mozzarella cheese

\$24

PLAYTIME PIZZA

Grilled chicken, red onion, peppers, mushrooms, jalapeños, 3 cheese blend

\$26

Platters

CHIPS AND SALSA \$25

25 oz of chips served with 15oz salsa (Serves 6 ppl)

CHEESE \$55

12 oz of assorted artisanal cheeses, served with crackers (Serves 10-12 people)

GOURMET CHEESE & MEAT \$90

12 oz of assorted artisanal cheeses, sliced deli meats, fig spread, seasonal fruit and crackers (Serves 10-12 people)

CRUDITÉS \$30

Assorted vegetables served with ranch dip (Serves 10-12 people)

FRESH FRUIT \$40

Assorted seasonal fruit (Serves 10-12 people)

WINGS \$60

4lbs of our brined chicken wings, served with wing sauces for dipping (28-36 pieces)

SLIDERS 12 PIECES

Jerk \$55

House made jerk chicken, chipotle aioli, served on a mini brioche bun

Beef Philly \$45

Shaved steak, peppers, onions, mushrooms and provolone cheese. Served on a mini brioche bun

Pulled Pork \$50

Tennessee pulled pork, savoury BBQ sauce and coleslaw. Served on a fresh baked biscuit



COMBO PLATTER

Mac & cheese fries, veggie quesadillas, and boneless wings

Small (Serves 6 people) \$45

Large (Serves 12 people) \$80

MIXED SKEWERS 12 PIECES

Platter of grilled skewers, served with dipping sauce.

Choose 1 skewer type per platter

Chicken with BBQ sauce \$50

Beef with gravy \$60

Shrimp with cocktail sauce \$60

Turkey sausage with grainy mustard \$40

Vegetables with ranch \$30

TACOS 12 PIECES

Flour tortillas filled with crunchy slaw, choice of filling and drizzled with avocado poblano sauce.

Choose 1 filling per platter

Slow braised chicken tinga \$40

Spicy taco beef \$35

Tempura fried vegetables \$30

SEAFOOD PLATTER \$99

12 pieces of each of our house made haddock fish sticks, crab cakes and tempura fried jumbo shrimp. Served with lemon wedges, soy ginger sauce and tartar sauce (Serves 12 people)

BUFFET SELECTIONS

All buffet selections must be made for a minimum of 12 guests

ITALIAN

\$23 PER PERSON

INCLUDES

Chicken parmesan, penne with a mushroom alfredo sauce, Caesar salad, bread and butter

ASIAN

\$22 PER PERSON

INCLUDES

Stir fried chicken, vegetable fried rice, garlic bok choy and vegetable tempura

FAJITAS

\$28 PER PERSON

CHOOSE 2 OF THE FOLLOWING

Grilled chicken, seasoned steak, grilled tofu

INCLUDES

Warm tortillas, Mexican rice, grilled peppers and onions, tex mex corn salad, traditional toppings

OFF THE GRILL

\$27 PER PERSON

CHOOSE 2 OF THE FOLLOWING

Marinated chicken breast, flat iron steak, grilled salmon

INCLUDES

House salad, Cajun potato wedges, bread and butter

SOUTHERN BBQ

\$32 PER PERSON

CHOOSE 2 OF THE FOLLOWING

Nashville style hot chicken, Tennessee pulled pork with brioche buns, Smoked baby back ribs, 16-hour smoked brisket

CHOOSE 2 OF THE FOLLOWING

Southern red beans and rice, classic mac and cheese, house made baked beans, grilled corn on the cob

INCLUDES

Hawaiian coleslaw and fresh baked biscuits

GRAND

\$42 PER PERSON

CHOOSE 2 OF THE FOLLOWING

Shrimp in white wine cream sauce, Veal and mushrooms in Marsala sauce, Grilled chicken in a pesto parmesan sauce, Salmon with white wine maple sauce, Grilled flat iron steak with green peppercorn sauce

CHOOSE 1 OF THE FOLLOWING

Potato gratin dauphinoise, Penne with tomato and fresh basil

CHOOSE 1 OF THE FOLLOWING

Roasted balsamic marinated mushrooms, sautéed mixed vegetables in herbs and butter

INCLUDES

Caesar or Greek salad with bread and butter



BUFFET ADD-ONS

Half pan feeds 10-12ppl
Full pan feeds 20-24ppl

CHICKEN MARSALA	(\$115 HALF / \$225 FULL)
ASIAN BLACK PEPPER BEEF	(\$95 HALF / \$185 FULL)
MAPLE GLAZED SALMON	(\$135 HALF / \$265 FULL)
VEGETABLE LASAGNA	(\$75 HALF / \$145 FULL)
CAJUN POTATO WEDGES	(\$30 HALF / \$55 FULL)
MASHED POTATOES	(\$40 HALF / \$75 FULL)
GARLIC AND SOY GREEN BEANS	(\$35 HALF / \$65 FULL)
ROASTED VEGETABLES	(\$60 HALF / \$115 FULL)
RICE PILAF	(\$20 HALF / \$35 FULL)
GARLIC BREAD WITH CHEESE	(\$40 HALF / \$75 FULL)

SALADS & SIDES

**All salads + sides
serve 10-12 ppl**

CAESAR SALAD	\$40
Romaine lettuce, shaved parmesan, garlic croutons and creamy Caesar dressing	
HOUSE SALAD	\$30
Romaine lettuce, diced tomatoes, grated carrots, diced cucumber, and balsamic dressing	
GREEK SALAD	\$40
Romaine lettuce, diced tomatoes, red onions, black olives and Greek feta dressing	
HAWAIIAN COLESLAW	\$25
Cabbage, grated carrots, diced pineapple and a grainy mustard dressing	
SPICY TEX MEX CORN	\$35
Corn, diced tomato, bell peppers, red onion, and a tex mex vinaigrette	
FRIES	\$30
Gourmet shoe string fries served with ketchup	
SWEET FRIES	\$25
Crispy sweet potato fries served with chipotle aioli	
ONION RINGS	\$30
Beer battered onion rings with BBQ ranch dip	



BREAKFAST

WE OFFER A WIDE ARRAY OF BREAKFAST OPTIONS

- Coffee, tea and juice
- Muffins, bagels, and pastries
- Yogurt parfaits
- Eggs, bacon, hash browns, and other buffet options
- Omelet stations

Speak to your event planner for pricing on all breakfast options.



DESSERTS

FUNNEL FRIES PLATTER (Serves 10-12 people)	\$60
CINNAMON SUGAR DOUGHNUTS PLATTER (Serves 10-12 people)	\$50
BROWNIES	\$3.25 EACH
INDIVIDUAL SUNDAES	\$3.25 EACH

BAR OPTIONS

Drink Tickets

\$150 MINIMUM SPEND

DOMESTIC

\$6 PER TICKET

- Domestic bottles of Canadian, Coors Light, Coors Banquet, and Miller Lite
- Bar rail liquors, Smirnoff vodka, Gordon's gin, Seagrams V.O., Captain Morgan rum, Sauza silver tequila, Jim Beam bourbon
- House wines, Jackson Triggs Sauvignon Blanc and Jackson Triggs Cabernet Sauvignon

PREMIUM

\$9 PER TICKET

- All beers on tap
- All bottles of beer
- Bar rail, premium and top shelf liquors
- 5 oz glass of all wines and sangrias
- All classic cocktails
- All coolers
- Twisted shooters
- Frozen drinks
- Spiked smoothies

Welcome Cocktail

HAVE A 4 OZ SIGNATURE COCKTAIL READY TO GO FOR ALL OF YOUR GUESTS UPON THEIR ARRIVAL. DRINKS CAN BE ARRANGED ON A TABLE OR SERVED COCKTAIL PARTY STYLE BY ONE OF OUR WAIT STAFF

The Badger	\$4 per person
Playtime Punch	\$4.50 per person
Strawberry Hennessy Island	\$5 per person

BEVERAGE PACKAGES

POP

\$6 PER PITCHER

54 oz choice of Nestea, Orange Crush, Pepsi, Diet Pepsi, Ginger Ale, and 7up

UNLIMITED POP PACKAGE

\$5 PER PERSON

JUICE

\$10 PER PITCHER

54 oz choice of apple or orange. All juices are 100% real fruit juice and are not from concentrate

COFFEE/TEA

\$15 PER URN

80 oz fresh ground Mountain View coffee or hot water with Higgins & Burke tea bags

DIETARY RESTRICTIONS

HALAL

Most of our menu items can be substituted for a halal product. There will be a charge based on the quantity and the items ordered. Speak to your event planner for details

KOSHER AND OUTSIDE CATERING

We can order catering from one of our preferred vendors to cater to any dietary restrictions. There will be a 20% charge on top of the cost of the order for this service

OUTSIDE CATERING CHARGE

You can set up your own catering and have your own vendors come on site to serve it, there is a per person charge of \$15 for this option



THERE'S WORK TIME
& THERE'S PLAYTIME

Bowling. Laser Tag. Arcade.



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