

MARKED

EVENT DECK



ABOUT MARKED



Inspired by South America, MARKED brings a fresh and cultured take to the heart of Toronto's Entertainment District. A dazzling new dining venue from Forthspace Hospitality, this venue was created to evoke the hustle and energy of the 1963 Pan-Am Games in Sao Paulo with Vintage pop art and vibrant design. The venue combines its vintage elegance with effortless sophistication in both decor and cuisine.

In hosting a full venue event at MARKED, you will have access to our main dining space - COMEDOR, the front PAN-AM Lounge + Patio, a private dining space TUCANO which is beside our private bar area in the back of the venue which is known as CORSAIR. The venue is an extremely diverse event space lending itself to a variety of different set up options. MARKED was designed as an event space with fully integrated A/V capabilities and ambient lighting.

MARKED is a hospitality experience like no other. A tiered concept with multiple offerings under one roof. Come experience MARKED today.





FULL VENUE

CAPACITY

- 200 guests seated
- 385 guests standing

FULL VENUE IS IDEAL FOR:

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

PAN-AM PATIO

CAPACITY

- 60 guests standing
- 1 long table of 18 on
Patio Banquettes
- Seats 8-10 on Large Patio Booth

A/V CAPABILITIES

- TV Screens with AirPlay connection

ADDITIONAL DETAILS

- Access to bar with open air
patio windows
- Year round Built in Heaters

PAN-AM PATIO IS IDEAL FOR:

- Cocktail Reception
- Tastings
- And More





PAN-AM LOUNGE

CAPACITY

- 60 guests standing

A/V CAPABILITIES

- Multiple TV Screens with AirPlay connection
- Dedicated DJ

ADDITIONAL DETAILS

- Bar Top Service
- High Top Tables and Chairs
- 3 Washrooms, including 1 Wheelchair Accessible

PAN-AM LOUNGE IS IDEAL FOR:

- Cocktail Reception
- Private Tastings
- Presentations
- Product Launches
- And More

COMEDOR

CAPACITY

- 45 guests seated
- 55 guests standing
- Comedor + Tucano = 65 seated

ADDITIONAL DETAILS

- 2 long tables of 10, 1 long table of 9, 1 long table of 15 = 45
- Dining room furniture
- Can add Tucano into space which will seat up to 65 guests with both combined

COMEDOR IS IDEAL FOR:

- Seated Dinners
- Presentations
- Tastings
- And More





TUCANO

CAPACITY

- 20 guests seated

A/V CAPABILITIES

- TV Screen with AirPlay connection

ADDITIONAL DETAILS

- Dining room furniture
- Seats 2 tables of 10, seats 1 table of 18
- Fully private with curtain to close off space

TUCANO IS IDEAL FOR:

- Seated Dinners
- Private Tastings
- Presentations
- Product Launches
- And More

RUNWAY

CAPACITY

- 18 guests seated

ADDITIONAL DETAILS

- 1 long tables of 18
- Dining room furniture

RUNWAY IS IDEAL FOR:

- Seated Dinners
- Tastings
- And More





CORSAIR

CAPACITY

- 40 guests seated
- 60 guests standing

ADDITIONAL DETAILS

- Bar Top Service
- High top tables and Chairs
- Private Bar
- Closed off space (private)

CORSAIR IS IDEAL FOR:

- Cocktail Receptions
- Seated Dinners
- Product Launches
- Tastings
- And More

MAIN DINING ROOM

- COMEDOR
- RUNWAY
- TUCANO

CAPACITY

- 90 seated

ADDITIONAL DETAILS

- combination of Comedor + Tucano + Runway
- 4 long tables in Comedor
- + 2 long tables in Tucano
- + 2 long tables in Runway
- + 2 additional booths

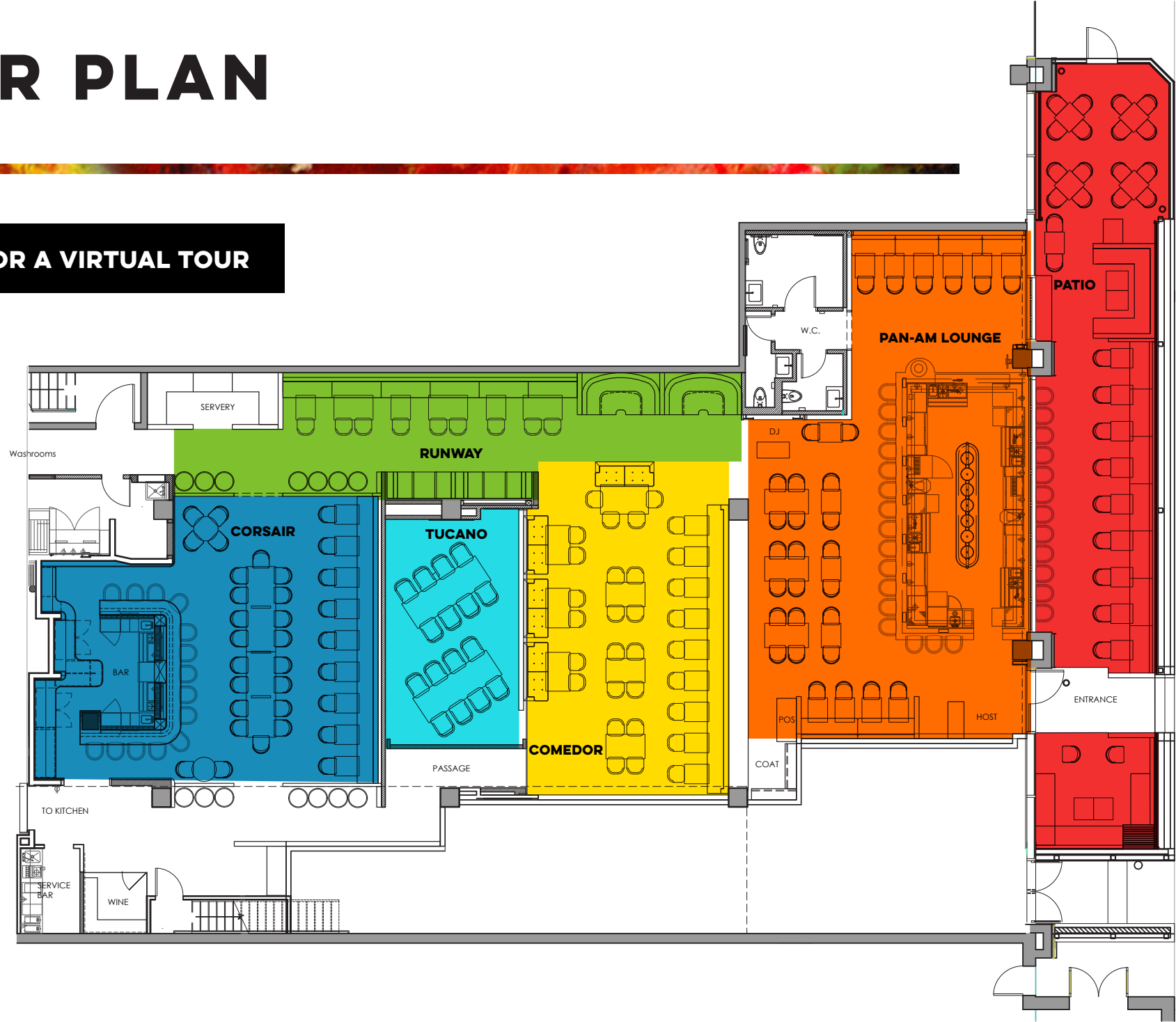
MAIN DINING ROOM IS IDEAL FOR:

- Seated Dinners
- Presentations
- Tastings
- And More



FLOOR PLAN

[CLICK HERE FOR A VIRTUAL TOUR](#)



MENU

PASSED

STATIONS

BRUNCH

DINNER



PASSED

ⓋG Vegan Friendly: food items may come into contact with non-vegan ingredients Ⓥ Vegetarian ⓄGF Gluten-Free ⓄDF Dairy-Free

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.

VEGETARIAN

DEVEILED EGGS

avocado + plantain + aleppo | 4.00 Ⓥ ⓄGF

MUSHROOM CROQUETTE

porcini mushroom + truffle mayo | 4.00 Ⓥ

MARKED GRILLED CHEESE

brioche + smoked cheddar + manchego + mayo + chili ketchup | 4.50 Ⓥ

CRISPY CASSAVA FRIES

jalapeño crema + lime chipotle salt | 4.00 Ⓥ ⓄGF ⓄDF

VEGAN

CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 ⓋG ⓄGF

PULLED JACKFRUIT AREPA

barbecue sauce + pickled onion | 4.50 ⓋG ⓄGF ⓄDF

SWEET POTATO CRISP

plantain chip, adobo marinade, sweet potato, pineapple salsa, radish | 4.50 ⓋG ⓄDF

MEAT

CHICKEN CROQUETTE

huancaína sauce | 5.00

MARKED SLIDER

house grind + shredded lettuce + curtido mayo + cheddar | 6.50

CHURRASCO CHICKEN WINGS

tempero baiano + cilantro crema | 5.00 ⓄGF

STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 ⓄGF

DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 ⓄGF

SEAFOOD

SPICY TUNA CEVICHE

cucumber + panca tiger's milk + salsa criola | 4.50

SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 ⓄGF

SMOKED SALMON TOSTADA

crème fraiche + guindillas + cilantro crema + queso | 4.50 ⓄGF

SWEETS

APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00

CHOCOLATE CHURROS

chocolate creameaux + nutella powder | 4.00 Ⓥ

“LATIN MESS” TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00

ALFAJORES

shortbread cookie + dulce de leche | 4.00 Ⓥ



*Minimum order of 12 pcs per dish is required

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LITE

*1 order feeds 20 guests


GUASACACA

venezuelan avocado dip + tortilla chips
+ queso salt | 40.00  

PICADA

chef's selection of cured meats + cheeses
+ pickles + crisps | 155.00

CHILLED SEAFOOD PLATTER

ceviche, shrimp cocktail, oysters, scallop
crudo, crab legs, tuna tiradito
+ sauces | 600.00 

VEGETABLE PLATTER

sweet potato + cauliflower + carrots + cherry
tomatoes + brussels sprouts + red pepper +
radish cello + zucchini + chickpea
hummus | 110.00  

ADD ADDITIONAL DIPS

roasted red pepper | 15.00
beet hummus | 15.00


MARKED TRIO DIPS

chickpea hummus + roasted red pepper +
beet hummus + tortilla chips | 50.00

UPGRADE



toasted sourdough | 30.00 

OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons
+ horseradish hot sauce) + live
shucker | 250.00 


MEDIUM

ROAST BEEF

AAA striploin + chimichurri |
33.00 per guest (manned)  

*minimum 50 guests, 8oz per guest

GLAZED SALMON

atlantic salmon fillet + rocoto honey +ailoi |
26.00 per guest (unmanned) 

*minimum 25 guests, 5oz per guest

FRIED CHICKEN



fried chicken + biquinho sauce + buttermilk
ranch | 15.00 

GRILLED SHRIMP & PINEAPPLE



grilled shrimp + ji amarillo + pineapple +
huancaína | 12.00 

SIDES

COCONUT RICE



chive + pickled goji berry
+ toasted coconut | 5.00 per person  

CHILI GARLIC POTATO



crispy potato + chili garlic butter + grana
padano + guindilla | 5.00 per person  

SIDES (CONT.)

ROASTED BRUSSELS SPROUTS

sofrito + coconut milk + lime + aioli | 5.00 per
person  


ROOT VEG

warm sweet potato + carrot + parsnip +
candied pumpkin seed + pickled raisin +
sherry vinaigrette | 5.00 per person  

SALADS

*1 order feeds 10 guests

KALE SALAD

"we the roots" kale + green goddess
dressing + pickled onion + bread crumbs +
grana padano + lemon | 65.00 

CHIPOTLE CHOPPED SALAD

iceberg lettuce + chipotle ranch + charred
cherry tomato + chorizo + manchego +
pangratatto | 65.00

ORGANIC CAULIFLOWER


sunflower seeds + pickled goji berry +
brazilian spice blend | 70.00 

SHISHITO PEPPER BOWL

vegan chive mayo + sunflower
seeds | 60.00

COMPOSED BOWLS



FRIED CHICKEN + RICE

coconut rice + biquinho sauce + buttermilk
ranch | 9.00 


GRILLED SHRIMP & PINEAPPLE + RICE

grilled shrimp + ji amarillo + pineapple +
huancaína + coconut rice | 9.00  

ORGANIC CAULIFLOWER + RICE


sunflower seeds + pickled goji berry +
brazilian spice blend + coconut
rice | 8.00  

RAY'CHOS

tortillas + jalapeño salsa fresca + pickled
onions + guasacaca + white cheese sauce +
cilantro cress | 13.00 
Add Fried Chicken | 14.00
Add Beef Chili | 15.00

DESSERTS

DULCE DESSERT

caramel slice + flourless orange cake + GF
brownie + strawberry cream tart, latin
mess | 150.00 (50 pieces total) 

FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi +
strawberry + seasonal berries | 140.00   

BRUNCH

SHARING STYLE MENU

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\$95 PER PERSON
includes unlimited small plates, bottomless prosecco & juices

PASSED BITES

- ROAST CHICKEN COXINHA** | brazilian croquette + huancaína
- MUSHROOM COXINHA** | porcini + truffle mayo 
- SMOKED SALMON TOSTADA** | whipped crème fraîche + avocado + cilantro crema + guindillas + everything bagel seasoning 
- MUSHROOM TOSTADA** | jalapeño oil + horseradish + tomatillo salsa + queso 
- CEVICHE** | shrimp + avocado + cucumber + red onion + peruvian popcorn + chili 
- WATERMELON SALAD** | jalapeño + mint + cotija cream 
- GRILLED SHISHITO PEPPERS** | lime vinaigrette + chipotle lime salt + cured egg yolk 

Only order what you can eat. There are no takeaways.
2-Hr brunch limit

*Note: Cocktails are not included. They are available at an additional cost

SHAREABLES

- GREEN SALAD** | mixed greens + guava vinaigrette + pickled onion + crispy plantain + goat cheese + avocado 
- MANCHEGO BISCUIT BENEDICT** | salmon or back bacon or mushroom + poached egg + hollandaise
- PATATAS BRAVAS** | crispy potatoes + huancaína + aioli + fried egg 
- STEAK + EGGS** | picanha + chimichurri + fried egg 
- FRENCH TOAST** | sweet goji berry + chancaca syrup + pistachio 
- PANCAKES** | kiwi + maple syrup + coconut 
- PORK BELLY BACON** | grilled pork belly + house bbq sauce 
- SAUSAGE** | grilled pork & beef sausage + maple piri piri 
- CHURROS** | banana caramel + white chocolate peanut butter sauce 

- BRUNCH WITHOUT BUBBLES** | unlimited small plates | 75.00
- CHILDREN 10 & UNDER** | 35.00
- EXTRAS** | add fried egg
- MAKE IT A MIMOSA WITH UNLIMITED FRESH JUICES** | classic and seasonal favourites

DINNER

SHARING STYLE MENU



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\$80 PER PERSON



CHIPOTLE CHOPPED SALAD | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangratatto

DATES | double smoked bacon + pickled pepper + manchego cheese 

GUASACACA | venezuelan avocado dip + crispy tortilla chips + queso salt  

MUSHROOM COXINHA | porcini mushrooms + truffle mayo 

ROASTED BRUSSELS SPROUTS | sofrito + coconut milk + garlic aioli  

COCONUT RICE | goji berries + shaved coconut + chives  

FRIED CHICKEN | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend 


SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce 


MOJO PORK | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham

CHURROS | banana caramel + white chocolate peanut butter sauce 

Vegan/GF sorbet available upon request

\$90 PER PERSON

MARKED CEVICHE | market fish + avocado + sweet potato + peruvian corn + leche de tigre 

KALE SALAD | “we the roots” kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing 

MUSHROOM COXINHA | porcini mushrooms + truffle mayo 

GRILLED CHICKEN WINGS | brazilian spice blend + cilantro crema + guindilla peppers 

SHISHITO PEPPERS | chipotle lime salt + chive mayo + sunflower seeds  

CRISPY CASSAVA FRIES | jalapeño crema + chipotle lime salt  


CHARRED CHICKEN | pistachio herb stuffed chicken thighs + annatto oil 

BABY BROCCOLI | smoky chickpea puree + lemon  

SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce 

FLAT IRON STEAK | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato

CHURROS | banana caramel + white chocolate peanut butter sauce 


LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles 

Vegan/GF sorbet available upon request



\$110 PER PERSON

SPICY TUNA CEVICHE | avocado + cucumber + radish + togarashi + tapioca seaweed cracker

STEAK TARTARE | striploin + chimichurri + pecorino + truffle crema + cassava cracker 



KALE SALAD | “we the roots” kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing 

ROAST CHICKEN COXINHA | brazillian croquette + huancaína sauce


CORN RIBS | whipped queso fresco + piri piri sauce + lime chipotle salt  

OCOPA POTATOES | peruvian potato + ocopa sauce + grana padano + guindilla 


PERUVIAN CHICKEN THIGH | sweet picked goji + cilantro crema + toasted almonds

ROOT VEG | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette  

WHOLE GRILLED FISH | branzino + salsa verde + tomatillo sauce + grilled lemon 

LAMB SIRLOIN | barbacoa marination + olive puree + aged balsamic 

CHURROS | banana caramel + white chocolate peanut butter sauce 

LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles 

Vegan/GF sorbet available upon request

ADDED ACTIVATIONS



CANAPE ACTIVATION

HOW THIS WILL WORK

Chef will showcase these 3 Canapes - she will go through the History of them and how they are made here at MARKED. Chef will show all 3 finished canapes the way MARKED makes them in-house.

AREPA - \$9 PER PERSON

Choose between: sliced pickled onion or criolo

Choose between: diced avocado or fried sweet potato

Garnish: chervil cress

CEVICHE - \$10 PER PERSON

Choose between: spicy or regular leche de tigre

Choose between: criolo and diced onion

Garnish: cilantro cress

TOSTADA - \$11 PER PERSON

Choose between: mushroom or salmon

Choose between: crème fraîche, ricotta salata, avocado or cilantro crema

Garnish: cilantro cress

OPTION 1: CREATE YOUR OWN

Guests are welcomed to create one of the 3 options: Ceviche, Arepa or Tostada with adding the ingredients. Chef and her assistant will help guests decide their spice level, active ingredients and garnishes!

OPTION 2: BE CREATIVE

Guests to create their own Canape by mixing all these canapes together (using some elements from each) to create their own masterpiece. Chef and her assistant will help guests decide their spice level, active ingredients and garnishes!

*ALL Interactive Canape Experience Live Chef Fee = 75.00

OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons + horseradish hot sauce) + live shucker | 250.00

UPGRADE Add Scotch Tasting: 24.00 per shot

Single Malt Scotch poured over top of an Oyster or in a shot glass on the side



ADDED ACTIVATIONS

INTERACTIVE COCKTAIL CART EXPERIENCE

BUILD YOUR OWN CAIPRINHA 20Z

Choice of: Syrup (3 Different varieties)

Choice of: Fruit (3 Different varieties)

Add: Cachaca (no different variations of the spirit)

Each cocktail at 25.00 per drink x minimum
order of 50 cocktails = 1,250.00

*Station is set up until supplies last

BUILD YOUR OWN GIN + TONIC 20Z

Choice of Gin:

Standard: Dillons | 24.00

Premium: Tanqueray 10 | 29.00

Elite: Isles of Harris | 35.00

Tonic Mix:

Fever Tree's Tonic Water (3 Flavour options)

Choice of Seasonal Fruit:

Cucumbers, Strawberry, Blueberries, Grapefruit, Limes,
Lemons

Spices:

Cinnamon Sticks, Peppercorns, Basil, Lemongrass

*ALL Interactive Cocktail Cart Experience set up fee
Station Set Up Fee = 150.00

SPIRIT TASTINGS

WHISKEY TASTING

New to Old World 85.00 per person - 1 oz pours

- Michter's Toasted Barrel Cask Strength Rye
- Bruichladdich Classic Laddie
- Red Spot Irish Whiskey

100.00 Fee for Guided Tasting

CHAMPAGNE TASTING

Champagne Showdown 85.00 per person - 3 oz pours

- Tarlant Brut – Champagne, France
- Piper Heidsieck Brut – Champagne, France
- Moët et Chandon Rosé Brut – Champagne, France

100.00 Fee for Guided Tasting

TEQUILA TASTING

The Art of Tequila 90.00 per person - 1 oz pours

- Aqua Santa Espadin
- Yuu Baal Pechuga
- Clase Azul Durango

100.00 Fee for Guided Tasting

RUM TASTING

Rum Corner 90.00 per person - 1 oz pours

- Diplomatico Reserva Exclusiva
- El Dorado 21
- Gosling's Family Reserve

100.00 Fee for Guided Tasting

MIXOLOGY MAKING ACTIVATION

THE CHEMIST - NITROGEN MOJITO - \$60 PER PERSON

Explanation of the cocktails history and how the main spirit
is made. Taste of product on its own and the completed
cocktail.

*Activation can only be applied to Events located in Corsair
or Pan-am Lounge



VENDORS



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COOL GREEN & SHADY

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The background of the entire image is a close-up, horizontal wood grain texture in various shades of brown, from light tan to dark chocolate and near-black tones. The grain lines are wavy and organic, creating a natural, textured backdrop.

MARKED

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CELEBRATE WITH US!

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