THE
HOTHOUSE
RESTAURANT AND BAR

Est. 1994

Events & Private Dining

Whatever the occasion, we have the venue.

WEDDINGS ▪ SHOWERS ▪ FAMILY CELEBRATIONS ▪ CORPORATE EVENTS ▪ COMPANY PARTIES ▪ COCKTAIL RECEPTIONS ▪ BOARDROOM LUNCHES & DINNERS AND MORE...

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THE HOTHOUSE EVENTS

The HotHouse Restaurant and Bar has an outstanding reputation, known for its commitment and dedication to providing only the best food, wine and service for over 20 years. We invite you to experience our hospitality and host your next function within our versatile event spaces.

Located in the heart of downtown Toronto's historic St. Lawrence Market neighborhood, The Hot House is in close proximity to the city's Financial and Theatre districts, and within walking distance of The Air Canada Centre, The Rogers Centre, Metro Toronto Convention Centre and many major Toronto attractions, theatre, sport and concert venues.

With our distinct event areas– Front St. dining, Church St. dining, The Library, Mezzanine & Atrium– The HotHouse can accommodate every occasion, from an intimate lunch, to a corporate cocktail reception of 500 guests.

VENUE SPACES AND CAPACITIES

Event Space	Seated Meal	Cocktail Reception
Front St. Dining	140	----
Church St. Dining	120	150
Library	48	50
Mezzanine	48	60
Atrium	40	60
Courtyard *(Combined space)*	170	275

* *Church St. Dining* and the *Courtyard* can be combined to accommodate parties for up to 300 guests for a seated meal or up to 500 guests for a cocktail reception*

WHATEVER THE EVENT

CELEBRATIONS

We take the stress out of planning and hosting!
Our Chefs, Event Manager and staff are here to ensure your event is a memorable success.
Each area of the restaurant has its own individual charm but you are welcome to decorate the space to suit your occasion.
Whether you are hosting a private dinner with clients, to cocktails with friends & family, you will find the perfect atmosphere within.

CONFERENCES & MEETINGS

The HotHouse quickly adapts into a multi-purpose boardroom and conference space for up to 100 people. Seating can be arranged in a variety of styles including classroom, theatre and boardroom set-up.
The HotHouse features a state of the art projector, screen, PA system and offers complimentary Wi-Fi throughout.

CATERING

Have a last minute company meeting and need great catering fast?
Planning an event in your home want to professionally entertain at a reasonable price?
The HotHouse provides reliable, affordable and most importantly, delicious catering.
For further details on our Catering capabilities please contact our Event Manager.

PRIVATE SPACES

The private Library space requires 30 or more guests to secure the room or a minimum spend may be required. Each reservation is unique and requirements are at the discretion of the Event Manager.

SELECTING A MENU & CUSTOM ARRANGEMENTS

For groups of 30 or more, a pre fixe menu must be chosen. Our prix fixe menus offer a wide assortment of items for your guests and have been prepared to meet your needs; offering variety, top quality selections and with timely preparation and service schedules in mind. Substitutions or special diets can be easily accommodated with prior notice of special requirements or requests.
We are pleased to offer customized selections to meet your group's preferences and budget. Menu items are based from current selections with prices/items subject to change based on availability and market prices.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage is allowed, with exception of custom cakes. A $2 per person cake cutting fee will apply.

IS PARKING AVAILABLE?

Underground paid parking is available off of Church Street between King and Front at INDIGO. There is also a Green P Parking Lot at Church & Esplanade.

WHAT WE PROVIDE

Upon request, we can supply a podium and microphone free of charge. Our projector and screen can be reserved for a $50 rental fee. Table linens, decor or floral arrangements can be supplied and brought in by the guest.

DEPOSITS

A customized Event Agreement will be created with the details pertaining to your function here with us and is mandatory for groups of 30+ guests. We ask that you provide a signed copy of the agreement and credit card details to confirm the booking, acknowledge final guest count and cancellation policy. Deposits are collected for group bookings of 30 or more guests at min $250 deposit. All deposits are non refundable upon cancellation.

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BEVERAGE ARRANGEMENTS

We offer an outstanding selection of Specialty Cocktails, Wines, Beer, Spirits, Juices and Specialty Teas & Coffee.
For beverages we offer flexible billing options:

- **Soft Bar $4 per guest**
  (Unlimited coffee, tea, Q water & soft drinks)
- **Cash Bar**
- **Host Bar**
- **Ticketed Bar** (charged on consumption)

| EVENT LUNCH |

TO START

Hot House Salad

Baby lettuces, cherry tomatoes, heirloom carrots, cucumber
with a shallot & aged balsamic vinaigrette

or

Chef Curt's Daily Soup Creation

MAIN

Wild Boar Bolognese

A slowly simmered rich Bolognese of wild boar, fresh herbs, Roma
tomatoes and cabernet sauvignon tossed with tagliatelle pasta

or

Chicken alla Spezzia

Grilled chicken breast napped with a white wine and wild mushroom cream
sauce accompanied by steamed seasoned vegetables and wild rice pilaf.

or

Moroccan salad

Quinoa, dried cranberries, chick peas, cucumbers, yellow peppers,
spinach, baby greens and Moroccan style dressing

or

Penne alla sambuca

Pancetta bacon, chicken, diced tomatoes, snow peas, red and
yellow peppers with a tomato cream Sambuca sauce

DESSERT

Lemon Cream Cake

Moist sponge layered with lemon curd and cream garnished
with fresh mint and raspberry coulis drizzle

24 Per guest

plus tax and gratuity

Available until 4pm daily

| EVENT ONE |

TO START

Hot House Salad

Baby lettuces, cherry tomatoes, heirloom carrots, cucumber
with a shallot & aged balsamic vinaigrette

MAIN

Pork Tenderloin

Grilled pork tenderloin with pommery mustard & white wine cream sauce, served
with our daily vegetables and leek & mascarpone mashed potato

or

Atlantic Salmon

Poached centre cut salmon filet with beurre au citron and served
with our signature wild rice pilaf and daily vegetables

or

Marsala Chicken Supreme

Supreme of chicken breast baked with a Cremini mushroom
and Marsala wine sauce, served with our daily
vegetables and leek & chive mashed potato

or

Butternut Squash Ravioli

Spinach pasta pockets stuffed with ricotta and butternut squash,
our signature tomato basil sauce, fresh leeks and sundried tomatoes

DESSERT

Lemon Cream Cake

Moist sponge layered with lemon curd and cream garnished
with fresh mint and raspberry coulis drizzle

29 per guest

plus tax and gratuity

| EVENT TWO |

TO START

Bistro Salad

Apple, celeriac, red peppers, Parmesan Reggiano, caramelized pecans, house dressing, mesclun, arugula, spinach and topped with onion sprouts

or

Caesar Salad

Romaine, house made garlic croutons, bacon bits &
Chef Curt's roasted garlic Caesar dressing

or

Chef's Daily Soup Creation

MAIN

New York Striploin

8oz AAA aged New York steak with a porcini mushroom demi and served with a baked russet potato and our daily vegetables

or

Chicken Supreme

Baked chicken breast, port, shallot & cranberry compote, mascarpone mashed Yukon gold potatoes & our daily vegetables

or

Heritage Salmon

Centre cut salmon filet stuffed with truffled spinach, sundried tomatoes & braised fennel wrapped in prosciutto and finished with a black truffle butter, served our signature wild rice pilaf and daily vegetables

or

Pasta Melanzana

Italian eggplant, cherry tomatoes, oregano, basil, garlic, olive oil, chillies, tomato basil sauce with tagliatelle

DESSERT

Chocolate Pot de crème

or

Lemon Cream Cake

Moist sponge layered with lemon curd and cream garnished with fresh mint and raspberry coulis drizzle

34 per guest

plus tax and gratuity

| EVENT THREE |

TO SHARE

Capriccio bread with pesto, Roma tomatoes and melted mozzarella & feta cheeses

TO START

Bistro Salad

Apple, celeriac, red peppers, Parmesan Reggiano, caramelized pecans,
house dressing, mesclun, arugula, spinach and topped with onion sprouts

or

Caesar Salad

Romaine, house made garlic croutons, bacon bits &
Chef Curt's roasted garlic Caesar dressing

or

Chef Curt's Daily Soup Creation

MAIN

Filet Mignon

8oz bacon wrapped aged filet mignon with a shallot and porcini mushroom
demi and served with a baked russet potato our daily vegetables

or

Stuffed Chicken Supreme

Chicken breast filled with wilted spinach, toasted pine nuts and chevre,
served with a shallot & thyme reduction, Yukon Gold mascarpone
mashed potatoes and our daily vegetable

or

Halibut and Risotto

Filet of Halibut with sage brown butter, green pea risotto and heirloom carrots

or

Gnocchi Funghi

Gorgonzola dolce and mascarpone tossed with mushroom duxelle and potato gnocchi

DESSERT

Chocolate Pot de crème

or

New York Baked Cheesecake with Strawberry Sauce

38 per guest

plus tax and gratuity

| EVENT FOUR |

TO SHARE

Blue crab cakes with sambal, cilantro and cornmeal lightly fried served with chili-lime aioli
Traditional fried calamari accompanied by our cilantro, lime and scotch bonnet aioli

TO START

Hot House Salad
Baby lettuces, cherry tomatoes, carrots, cucumber
with a shallot & aged balsamic vinaigrette

or

Caesar Salad
Romaine, house made garlic croutons, bacon bits &
Chef Curt's roasted garlic Caesar dressing

or

Chef Curt's Daily Soup Creation

MAIN

Steak & Lobster
Lobster tail, 8oz AAA aged steak served with a black truffle butter,
baked russet potato and our daily vegetables

or

North Atlantic Black Cod
Miso poached black cod, wasabi Yukon gold mashed potatoes,
hoisin braised Shanghai bok choy and shiitake mushrooms

or

Australian Rack of Lamb
Grilled lamb rack served with a porcini mushroom & port demi,
baked russet potato and seasonal vegetables

or

Chicken Supreme
Chicken breast stuffed with Taleggio cheese, wrapped in Prosciutto di Parma
and served with a roasted tomato ragout, mascarpone mashed
Yukon gold potatoes and our daily vegetables

DESSERT

House made Tiramisu

48 per guest
plus tax and gratuity

Classic Cocktail Reception

Choose 4 Hors d'ouevres
Minimum of 25 guests

- Wild Mushroom Crostini
- Mini Crab Cakes Served with Smoked Chili and Lime Aioli
- Hot House Sweet & Sour Meatballs
- Grilled Chicken Skewer with House Made Tzatziki
- Asian Vegetable Spring Rolls with Sweet &Tangy Dipping Sauce
- Middle Eastern flatbread warmed with Za'atar and Fontina cheese
- Warm Pastry Cups filled with Hearty Ratatouille

15 per guest

* For additional items, add $3 per guest for each item

Elegant Cocktail Reception

Choose 5 Hors D'ouevres
Minimum 25 guests

- Lemon & Chive Chevre and Smoked Salmon wrapped Crisp Cheese Straw
- Grilled Jumbo Shrimp Lemongrass Skewers with Macadamia Nut Sambal
- Arancini Stuffed with Smoked Provolone
- Rare Angus Steak Canapé with Balsamic Caramelized Onions and Stilton Cheese
- Angus Chuck and Brisket Slider with Truffled Aioli and Arugula
- Asian Vegetable and Shrimp Spring Rolls, Sweet & Tangy Dipping Sauces
- Prosciutto Wrapped Figs Stuffed with Chevre and Drizzled with a Thyme Honey (can be made vegetarian)
- Roasted and glazed red beets with creamy sweet burrata on garlic rubbed crostini

20 per guest

* For additional items, add $4 per guest for each item

A la Carte Hors d'oeuvres (priced per dozen, minimum 5 dozen/item)

- Jumbo Shrimp with Tequila Spiked Cocktail Sauce 24
- Crostini with Honeyed Figs Saint Agur Cheese and toasted walnuts 19
- Arancini Stuffed with Smoked Provolone& Prosciutto Ragu 19
- Mini Grilled Cheese with Aged Gruyere, Semi Dried Tomatoes and Arugula 18
- Thai Chicken Satays with Lemongrass Sambal and Macadamia Nut Sauce 19
- Beets and Burrata Crostini 19
- Smoked Cod Fish Fritters with Tamarind Dipping Sauce 18
- Coconut Shrimp with Tamarind Dipping Sauce 24
- Jerk Chicken Skewers with a Pineapple salsa 19
- Crab Cakes with a Smoked Chili Lime Aioli 19
- Vegetarian Samosa with Tamarind Dipping Sauce 16
- Crispy Polenta with Mushrooms and Taleggio Cheese 15
- Sweet and Sour Meatballs 15

PLATTERS & BOARDS

Small 10-15 guests
Large 25-30 guests

Artisan cheese board
Beemster Dutch, Saint Agur blue and Triple Crème brie chevre,
served with assorted breads, crackers & crostini

Small 75 Large 130

Antipasto Platter
Cured Italian meats, grilled vegetables, marinated olives with crostini

Small 80 Large 150

Crudité
Assorted seasonal vegetables with house made hummus and creamy garlic dips
Small 45 Large 75

Charcuterie Board
Pate, Prosciutto Di Parma, Wild Boar Cacciatore,
Assorted Kozlicks Mustards and Crostini

Small 105 Large 190

Dip Trio (Choose 3)
Served with assorted breads
Chevre &Tapenade, Tomato Choka, Eggplant Choka,
Hummus, Tzatziki, Crab & Artichoke

Small 65 Large 105

Sweets Platter
Fresh fruit, assorted dessert squares and freshly baked cookies

Small 70 Large 120

Fruit Platter
Assortment of exotic fruit

Small 45 Large 80

HOTHOUSE COCKTAIL BUFFET

Cocktail Reception Finger Food Buffet

- Thai chicken satays with a sweet and sour glaze
- Vegetarian spring rolls with a plum tamarind sauce
- Crudités with creamy garlic dip
- Thin crust pizza (meat and vegetarian options)
- Capriccio bread with tomatoes, pesto and four cheeses
- Vegetarian Samosa with Tamarind Dipping Sauce

(40 guest minimum)
17 per guest

Stationary Hors d'ouevres Buffet

- Antipasto platter to include a selection of Italian Cured meats, grilled Vegetables, marinated olives. Accompanied by a basket of crostini and assorted breads
- Artisanal Cheese board with dried Fruits and candied Pecans accompanied by bread and crackers
- Focaccia Pizza topped with Grilled Vegetables
- Bruschetta with crostini
- Choice of Thai chicken satays or sweet & sour meatballs
- Nachos topped black bean chili
- Vegetarian spring rolls with a plum tamarind
- Thin crust pizza to include Meat and vegetarian options
- Seasonal crudité board with creamy garlic dip

(50 guest minimum)
21 per guest

BREAKFAST BUFFET

- Crisp Bacon
- Pork & Chicken Sausages
- Scrambled Eggs
- Roasted Potatoes
- French Toast
- Fresh Atlantic Smoked Salmon with onions and capers
- Freshly-baked Bagels with Cream Cheese
- Assorted Breads, Scones and Danishes
- Muesli with Vanilla Yogurt
- A selection of Fresh Fruits
- Coffee & tea

  Add on: Pitchers of Orange Juice for $20 each (serves 12)

  20 per guest plus tax and gratuity
  Minimum of 60 guests

DINNER BUFFET

- House Greens Salad with an Aged Balsamic Dressing
- Curt's Caesar Salad with House Made Croutons and Bacon Bits
- Assorted salads (such as gluten free Greek pasta, roasted beet, quinoa)
- Carvery of Roast Beef with Au Jus and Horseradish
- Steamed Heirloom Carrots and Beans
- Roasted Herbed Potatoes
- Baked BBQ Chicken
- Lasagna Al Forno
- Cheese Cappeletti (Vegetarian)
- A Selection of Our Thin Crust Pizza with a Variety of Vegetarian Toppings
- Steamed Mussels in a White Wine and Chipotle Pepper Sauce
- Assorted Artisan Rolls
- Exotic Fruit Tray
- An Assortment of Bars to Include Date, Brownies, Nanaimo and Lemon

  30 per guest plus tax and gratuity
  Minimum of 60 guests (adults)

THE
HOTHOUSE
RESTAURANT AND BAR
Est. 1994

HOURS

Mon-Thu: 11am -11 pm

Fri: 11am - Midnight

Sat: 10am - Midnight

Sun: 9:30am-11pm

Walk Ins Welcome

Great for large Groups/Functions

Children's Menu

Take Out

Catering

Table Service

Bar Seating

Patio (reservations accepted)

CONTACT US

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