

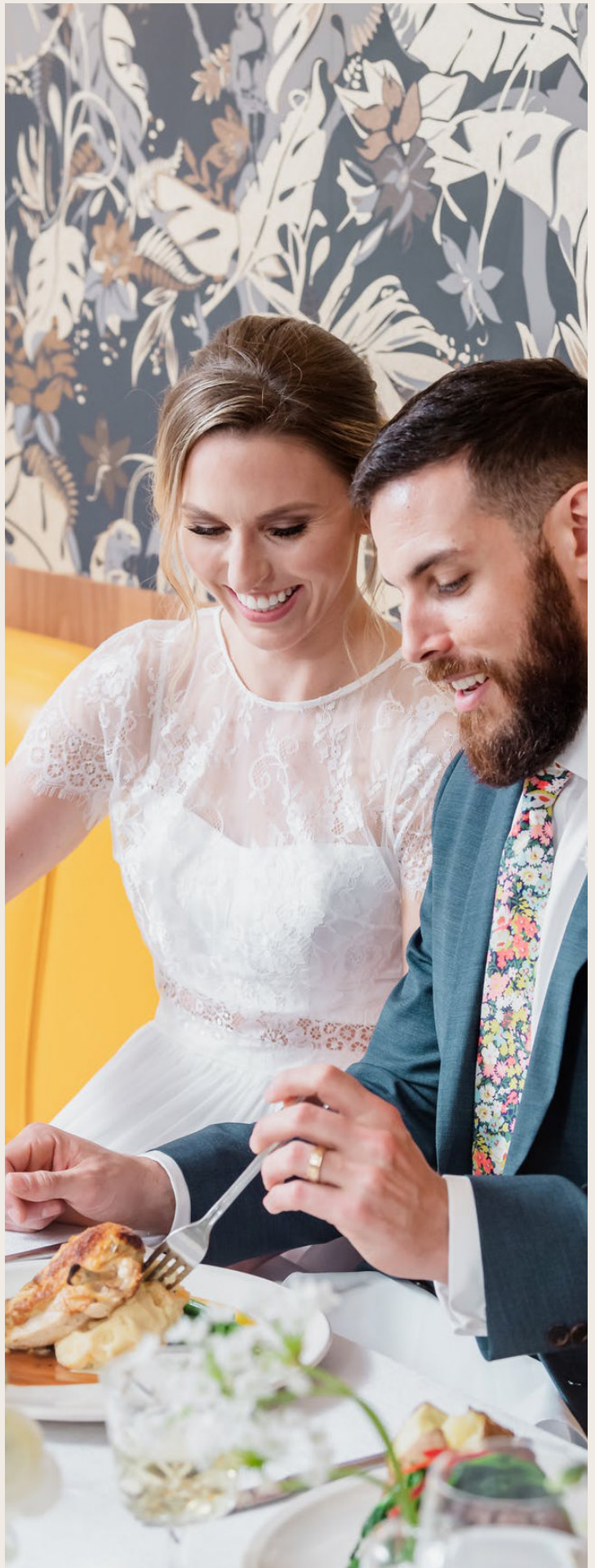
HOTHOUSE

WEDDING PACKAGE

2025



35 Church St, Toronto, ON M5E 1T3, Canada
416.366.7800 | Events@hothouserestaurant.com





HOTHOUSE MENU ONE

To Share

ARANCINI

Chef's Choice

To Start

MARKET SALAD (V)

Market greens, pickled cucumber, pickled fennel, cherry tomatoes, shredded carrots, valentine radish & our red wine vinaigrette.

Main

MANHATTAN STEAK

8oz Manhattan Cut AAA strip loin

House thyme fries served with demi jus

or

RAINBOW TROUT

Pan-seared filet, meuniere butter, new potatoes, seasonal vegetables

or

CHICKEN AU CHAMPAGNE

mustard served with a shallot onion, champagne cream sauce with mashed potatoes and seasonal vegetables

or

BUTTERNUT SQUASH RAVIOLI

Fresh pasta stuffed with roasted butternut squash and ricotta cheese topped with a braised leek, sundried tomato and basil sauce

Dessert

VANILLA SCENTED CRÈME BRULEE

\$56 / GUEST



HOTHOUSE MENU TWO

To Share

MEZZE PLATTER

Baba ghanoush, labneh, hummus, house-pickled turnips, cornichons, roasted red peppers, grilled naan bread with za'atar spice

To Start

CHOPPED SALAD

Romaine, tomatoes, red onion, avocado, bacon, blue cheese dressing

or

CHEF'S DAILY SOUP CREATION

Main

BRAISED SHORT RIBS

7oz slow braised AAA Canadian short rib Sweet potato mash, seasonal veg, short rib jus.

or

DUCK CONFIT

6oz Confit Duck leg, braised apple and red cabbage, Beet puree, seasonal vegetables

or

SALMON WELLINGTON

Atlantic salmon filet on a bed of wilted spinach and creamy leeks wrapped in puff pastry, served with seasonal vegetables and dill roasted potatoes

or

BUTTERNUT SQUASH RAVIOLI

Fresh pasta stuffed with roasted butternut squash and ricotta cheese tossed in a brown butter rose sauce and top with crispy sage and toasted pine nuts.

Dessert

CHOCOLAT POT DE CREME

\$65 / GUEST



HOTHOUSE MENU THREE

To Share

CRAB CAKES & CALAMARI

Lightly fried calamari dusted in potato starch.
Blue crab claw meat, tarragon, roasted red pepper and
green onion, lightly fried, served with preserved lemon aioli

To Start

ROASTED BEET AND GOAT CHEESE SALAD

Baby greens, roasted beets, goat cheese and toasted
walnuts with a tarragon vinaigrette

or

HOTHOUSE CAESAR SALAD

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

Main

Choice of

BEEF WELLINGTON

6 oz beef tenderloin, mushroom
Duxelle, sauteed spinach, Mashed
potatoes Green peppercorn demi

ARCTIC CHAR

Pan-seared filet, saffron beurre blanc,
seasonal vegetables, wild rice pilaf.

CHICKEN MARSALA

Baked 7oz Chicken supreme finished in
a marsala and mushroom sauce and
served with Sweet pea risotto and
seasonal vegetable

MUSHROOM WELLINGTON (V)

Portobello mushroom cap, mushroom
duxelles, pecorino cheese wrapped in
puff pastry baked till golden brown
served with Yukon gold mashed potato
seasonal vegetable, light jus

Dessert

HOTHOUSE SIGNATURE

TIRAMISU

\$ 78/ GUEST

Upgrade Option on Next Page



HOTHOUSE UPGRADE OPTION

UPGRADE ANY OF YOUR PACKAGES TO INCLUDE
THE FOLLOWING FOR \$50 PER PERSON

Prosecco Toast for Each Guest

Passed Appetizers

Wild Mushroom Crostini

Asian Vegetable Spring Rolls w/ Sweet & Tangy Dipping Sauce

Mini Crabcakes served with a preserved lemon and serrano chili aioli

Coffee, Tea, Sparkling Water, Soft Drinks

2 Bottles of Wine Per Table (Tables of 8)



HOTHOUSE BEVERAGES PACKAGES

Customs

SOFT BAR

\$7 per person

Including soft drinks, juices, coffee and tea.

HOST BAR

All beverages added to the booking parties bill on consumption.
Priced on a per beverage basis.

Restrictions can be applied

BEVERAGE TICKETS - FLAT RATE

Basic \$13 per ticket – Including mixed beverages prepared from bar rail liquor, draught beer, bottles or cans of beer and cider, house selection of 6oz red or white wine, juices and mocktails.

Premium \$15 per ticket – per ticket – Including mixed beverages prepared from bar rail liquor, draught beer, bottles or cans of beer and cider, all selections of 6oz red or white wines sold by the glass, house cocktails, juices and mocktails.

Welcome Drinks

\$7 per person - 4oz glass of prosecco or non-alcoholic punch bowls.

Open Bar

Dining events: 1 hour pre dinner, house wine served with dinner, 3 hours post dinner.

Cocktail events: 4.5 hours

Shoots not included

CLASSIC

\$58 per person – Including mixed beverages prepared from bar rail liquor, draught beer, bottles or cans of beer and cider, house selection of red or white wine, juices and mocktails. Sparkling and flat bottled water as required.

or

PREMIUM

\$68 per person - Including mixed beverages prepared from bar rail liquor, draught beer, bottles or cans of beer and cider, all selections of 6oz red or white wines sold by the glass, house cocktails, juices and mocktails. Sparkling and flat bottled water as required. Prosecco or non-alcoholic sparkling wine toast.

Welcome to HOTHOUSE, one of Toronto’s destination food & wine eateries. Over the past 25 years, we have established an outstanding reputation for our commitment and dedication to providing only the best in food, wine and service.

We strive to make your wedding celebration affordable and stress-free by providing cost-friendly menus, versatile event spaces and the assistance of our Events Manager every step of the way. We invite you to join us and experience the home of hospitality.

VENUE SPACES AND CAPACITIES

EVENT SPACE	SEATED MEAL	COCKTAIL RECEPTION
BOARD ROOM	40	50
MEZZANINE/ ATRIUM	120	150
MIN. GUEST COUNT FOR MEZZANINE/ ATRIUM	65	75
COURTYARD (Combined space)	170	275

HOTHOUSE quickly adapts into the perfect reception venue for a sit-down meal up to 170 guests or cocktail reception for 275. We take the stress out of planning your big day—and the best part is it's affordable! Our Events Manager will work with you throughout the process to make your special day a success.

SET-UP FEE

(Your event is scheduled for 5 hours)

Included — Access to the space 1 hour before your start time

\$250 — Access to the space 2 hours before your start time

\$200 — For each additional hour of setup you need beyond 2 hours

SELECTING A MENU AND CUSTOM ARRANGEMENTS

Our prix fixe menus offer a wide assortment of items for your guests and have been prepared to meet your needs. They offer variety and top quality selections, with timely preparation and service schedules in mind. Substitutions or special diets can be easily accommodated with prior notice. We are pleased to also offer customized selections to meet your group's preferences and budget. Menu items are based on current selections with prices/items subject to change throughout the year based on seasonal availability and market prices.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverages are allowed with the exception of a wedding cake. There is a \$3 per person cake cutting fee.

MENU TASTINGS

Menu tastings are complimentary to the couple and can be booked once a deposit has been made and upon request. Tastings will take place 3-4 weeks prior to your event date to ensure you are sampling the most current version of your menu. Please note there are no menu tastings on hors d'oeuvres.

Reservations can be made by contacting our Events Manager at

events@houserestaurant.com

BEVERAGE SERVICE OPTIONS

1) Soft Bar \$5 per guest – Unlimited Q Water, soft drinks, coffee, tea

2) Cash Bar – Guests are responsible for their own drink purchases

3) Host Bar – Beverages are charged based on consumption at their listed menu price to the host's bill

Restrictions can be made by the host in terms of what they would like to offer to the guests. Details would be discussed with the Events Manager.

MUSIC

A live DJ can be booked and supplied by the host or the restaurant as needed. We reserve the right to limit the volume of music that may negatively affect the other patrons or residents upstairs. Music will be monitored by the Manager on duty. DJs must supply all their own equipment and speakers and ensure profanity is eliminated.

WHAT WE PROVIDE

All tables, chairs, cutlery, and glassware are included. Staff for your event are supplied at no extra charge. Upon request, we can supply a podium and microphone for \$50, or projector and screen for \$50. Linens, décor, floral arrangements etc. are provided by the host. We have a good relationship with a local florist and a sophisticated Linen company. We can introduce you to the florist and you can work with them to fulfill your wishes. We can order any linens you require and you will be charged "our cost" for any linen requirements provided. Deliveries and set up can occur within the 2-hour set up time (or prior if additional time has been purchased). Special arrangements can be made with the Events Manager.

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DEPOSIT AND PAYMENT TERMS

In order to finalize booking of your event and event date, you'll need a signed booking contract and a deposit of 25% of the estimated cost at time of signing. Two more deposits of 25% will be due 90 and 30 days before your date, respectively. At the end of the wedding, those deposits will be deducted from the final bill before any payments are needed.

ONSITE CONTACT

On your special day, your site contact will be the restaurant manager on duty. We will do our best to allow for our Events Manager to be present upon arrival to your reception.

KEY DATES TO REMEMBER:

90 days before the wedding — your second 25% deposit will be due

30 days before the wedding — your final 25% deposit will be due, along with your confirmed guest count. This is the last day to change your food & beverage menus.

Reminder that no reservations are deemed confirmed until the Events Manager has received a deposit, signed contract, and completed credit card form.

PARKING

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 and Esplanade.

CANCELLATIONS

We understand plans change and we do our best to accommodate. Any cancellation made more than 90 days before your wedding date is eligible for a full refund of your deposit. Inside of 90 days, the deposit is applicable in full to your next booking with us. Only a cancellation made less than 30 days before the wedding will result in forfeiting your deposit.

TAXES AND OTHER CHARGES

All goods and services provided are subject to a 13% Goods and service tax, 20% gratuity, and a 3% administration fee

INQUIRIES AND BOOKING INFORMATION:

events@hothouserestaurant.com

416-366-7800



EST. 1994

HOTHOUSE

AT THE
ST. LAWRENCE

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