

weddings 

at **HartHouse**

Magnificent Spaces / Delicious Cuisine / Impeccable Service



A Hart House *Wedding*

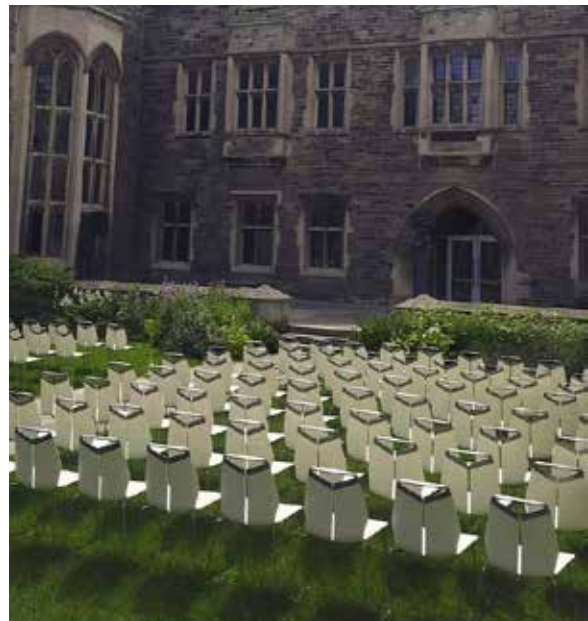
Imagine your guests arriving at the front entrance of a 100-year-old architectural masterpiece.

Can you picture their delight as they take in the vaulted ceilings, stained glass and original fireplaces? Their enjoyment as they follow sounds of music echoing in the grand hallways?

Your wedding should be memorable, for all the right reasons. Selecting Hart House to host your special day allows you to bring together your loved ones in a classic setting with full service and attention to detail. It's time for you to focus on your guests and

your new spouse; Hart House will focus on everything else.

Hart House is a unique downtown treasure steeped in history. Elegant rooms and beautiful architectural details are perfectly complemented by modern cuisine and exceptional service. Whether you envision a small and intimate gathering or a large-scale celebration, Hart House can offer the perfect space and all the elements you need to design the wedding of your dreams.



While many wedding venues offer packages of service, Hart House prefers to customize every single event to suit each couple and their unique expectations.

Regardless of your vision for the perfect wedding day, our coordinators would be honored to help you arrange all aspects of your celebration.

Options include:

- ★ Strolling cocktail
- ★ Food stations
- ★ Themed menus
- ★ Ethnic cuisine
- ★ Three or four course seated lunches or dinners
- ★ Midnight snacks, sweet or savoury
- ★ Wedding brunch receptions
- ★ Various beverage options including cash, host or open bar, signature cocktail creation, or alcohol-free mocktail service
- ★ Outdoor ceremony
- ★ Intimate chapel ceremony

Other Events

Hart House is the perfect venue for all events leading up to, and after, your wedding day.

We would be happy to host bridal party luncheons, wedding showers, rehearsal dinners or anniversary parties.

Ceremonies

Hart House can accommodate wedding ceremonies of all denominations and welcome couples to select an officiant that suits their particular needs. Additional locations are available throughout the University of Toronto campus for those seeking a traditional religious venue.

For more information, please contact the chapels directly.

- Knox** (Presbyterian):
59 St. George St. /416.978.2785
- Trinity** (Anglican):
6 Hoskin Ave./416.978.3288
- St. Michael's** (Catholic):
18 St. Mary St. /416.926.1300
- Newman Centre** (Catholic):
St. George St. /416.979.2468

Services

A dedicated wedding coordinator will be with you every step of the way to help you create the perfect day or evening for you and your guests.

Your coordinator will take the time to guide you through the planning process, helping you with proper room selection, itinerary, menu choices, audio visual options, staging, staffing needs and budget.

An intimate ceremony, wedding brunch or evening dinner are only a few of the possibilities, and your wedding coordinator will present all of the options available. Your coordinator will begin by accompanying you on a tour of the building as you select the room

and ambiance for your dream wedding and then work with you on personalized menus and details to make for a perfect day. Finally, your coordinator will work with you to finalize the itinerary for your big day and will be there to watch you head down the aisle.

Every Hart House wedding includes:

Room Selection and Personal Diagrams

Every couple has a different vision for their wedding day, and Hart House prides itself on the variety of spaces available to suit any style and guest count, from 30 guests to 250. Your wedding coordinator will assist you in the selection of the perfect space by showing you each option and discussing room arrangement possibilities. You will also receive a personalized diagram of your room setup to allow for seating arrangement planning.

On Your Wedding Day

Hart House will oversee the details of your wedding day and will ensure that all arrangements come together to make the day as magical, and stress-free, as possible.



Audio Visual Support

Standard AV equipment is provided for your ceremony at no additional cost. Your wedding coordinator will liaise with your music vendor to coordinate the technical aspects of the building. Additional equipment can be arranged with your wedding coordinator if you choose to provide music yourself.

Staffing

Hart House is committed to ensuring that your wedding day runs smoothly and ensures adequate staffing is supplied. This includes bartenders, servers, cooks, maintenance staff and technical staff. Additionally, wedding coordinators are on site for all Hart House weddings to act as a liaison and to ensure that all aspects of the day are perfect.

Room Preparation and Décor

When people select Hart House as their wedding venue, they already benefit from the spectacular architecture and rich history that create a unique ambiance and atmosphere. Many of the rooms have working fireplaces, and each Hart House event is provided with tables and seating, beautiful white damask table linens, elegant tableware, votive candles and lounge-style seating spaces. For those that wish to enhance this experience, opulent linens, lush floral arrangements and additional personal touches can be discussed with your coordinator and arranged through an external supplier.



Catering

Food has been an important part of Hart House since its inception and our reputation is international.

Using the finest ingredients and his culinary genius, Chef Marco Tucci will prepare a menu that will impress you and your guests. Brunches, lunches, dinners, strolling cocktail receptions, BBQs, buffets, and late night stations are all created to be seasonal, fresh, cosmopolitan and absolutely delicious. Paired with our chef-selected wine list and specialty cocktails, your wedding will be a culinary experience to be savored.

Our large in-house experienced wait staff will provide you with exceptional service. They are knowledgeable, friendly and Hart House trained to deliver the finest dining experience.

Hart House couples are invited to a complimentary group tasting to guide them through menu selection and creation. Hosted by your

wedding coordinator, a variety of menu options and service styles will be explored. Couples will sample a selection of seasonal salads, soups, appetizers, mains and desserts, with wine pairings. Couples can either choose from pre-set dining options, or use this opportunity to select a customized menu for their celebratory meal.



Catering Rules and Minimums

Hart House requires that all food and beverages served at events hosted on the premises to be provided by the Hart House catering department, with the exception of wedding cakes and guest favors, if applicable.

Some menu choices require a minimum guest count, which can be provided by your coordinator.



Rooms

The scale and grandeur of the stonework, the expanse of oak timbers, the architectural brilliance and the unequalled craftsmanship set Hart House apart from any other venue in Toronto.

Hart House has hosted royalty, heads of state, celebrity galas, conferences, tradeshows, performances, dinners and meetings for nearly one hundred years. Every room is licensed and accessible.



The Great Hall

With an eighteen-meter cathedral ceiling, marble floors, decorative stone corbels, oak paneling and a grand fireplace, this room is a Toronto landmark. With its soaring stained glass, travertine tile floor, ornate timbered ceilings, Steinway concert grand piano, oak paneling and hanging bronze chandeliers, the Great Hall is Hart House's signature space.

Special Features: External entrance and lobby area.

Capacity: 250 for dinner and dance floor, 400 for cocktail receptions

Options: Ideal for large banquets and parties

Wedding Inclusions: Bridal suite



The Quad

In the centre of the building is Hart House’s famous courtyard, or Quad. Enclosed on four sides and open to the skies this expansive outdoor space includes a tented patio and multiple levels with a spectacular castle-like feel with views of the original stonework and leaded glass windows of Hart House. The space features gardens tucked in between the stonework, large bronze sculptures and a centered flagstone aisle. This unique, private, licensed, outdoor space is often booked in conjunction with the Great Hall to provide for a unique outdoor ceremony and indoor reception option.

Entrances: Multiple

Capacity: 250 for ceremonies, 400 for cocktail receptions

Options: Suitable for ceremonies, garden parties, and receptions. Booked in conjunction with the Great Hall and/or the East Common Room.



Lower Gallery

This long gallery space provides access between the Great Hall and the Quad, and is booked in conjunction with one of these spaces to create a multi-room reception experience. Multiple leaded glass doorways offer convenient access to the Quad, and a spectacular view of Hart House’s unique outdoor space. Low-hanging candle-inspired chandeliers run the length of the space, creating an intimate atmosphere perfect for cocktail receptions prior to a more formal dinner.

Options: Cocktail receptions, lounge area

**The Lower Gallery is not included with bookings of the Quad.*



East Common Room

Located on the first floor, the East Common Room is organized around an impressive windowed alcove space that houses a grand piano, which is flanked by two soaring leaded glass windows. Unique period chandeliers and candle-inspired wall sconces provide a warm atmosphere under the refined coffered ceilings. A sleek stone fireplace anchors one end of the room and provides a romantic touch. This room is offered as an alternate ceremony room options for those couples planning an outdoor ceremony in the Quad in case of inclement weather, and is a warm and inviting fall or winter ceremony option.

Capacity: 150 for ceremonies

Options: Ceremonies / Catering not available in this space



Debates Room

Located on the second floor, the Debates Room was built for visual impact. The incredible vaulted oak ceiling offers a majestic and elegant atmosphere for formal events, and due to the size of the space, the Debates Room is a highly desired wedding venue. The far wall of the space is dominated by four large stone-framed leaded glass windows, two of which are curved alcoves, lending a nostalgic air to the space. The old-world feel is further enhanced by the stunning original period chandeliers and polished wood floors.

Capacity: 140 for ceremony only, 100 for ceremony and cocktail receptions

Options: Ceremonies, cocktail receptions



Music Room

Featuring a grand piano set within a large stone-framed window alcove, this gorgeous second floor room is rich in looks and sound and is perfectly suited to its name. With a pair of stone fireplaces, vaulted wood ceiling and a series of leaded glass windows, the charm of the Music Room is legendary - it has hosted great musicians from Paul Robeson and Oscar Peterson to Sam Roberts.

Capacity: 125 for ceremony only, 125 for strolling food stations, 100 for seated dinner

Options: Dinners, receptions, ceremonies

Wedding Inclusions: Bridal suite



Chapel

This small interfaith chapel features striking stained glass windows and murals by artist Will Olgivie. With seating for thirty the space is used for small wedding ceremonies.

Capacity: 30

Options: Ceremonies



Bickersteth Room

Named after the second Warden of Hart House and located on the third floor, this air-conditioned, beautiful, oak paneled room is spacious and impressive with bookcases, a fireplace and period tables and chairs.

Options: Bridal room



South Sitting Room

This bright, quiet, air-conditioned third floor room is tucked into the southeast corner of the House.

Options: Bridal room

Catering Options

Hart House is proud to provide a vast selection of options to create your ideal wedding menu.

Hors D'oeuvres

Warm

Porcini Filled Risotto Croquettes, Marinara Sauce
Crispy Wonton Shrimp, Sweet Chilli Glaze
Chicken Potsticker, Soy Dipping Sauce
Artichoke and Parmesan Beignet
Grilled Baby Lamb Chops, Salsa Verde
Vegetable and Potato Samosa, Mango Chutney
Triple Cream Brie and Pumpkin Seed Tart, Red Pepper Jelly
Spanakopita- Spinach and Feta Phyllo Triangles
Ascolana Olives
Braised Beef and Sweet Onion Quesadilla

Cold

Thai Salad Rolls with Mango, Hoisin
Teardrop Tomato and Bocconcini Skewer
Watermelon and Asiago, Basil and Aged Balsamic
California Roll with Pickled Ginger, Wasabi and Tamari
Grilled Zucchini, Tomato and Olive Bruschetta
Lobster Salad in a Mini Filo Basket, Caviar
Applewood Smoked Salmon on Pumpernickle, Red Onion, and Capers

Receptions and Food Stations

Harvest Station

A Selection of Fresh Raw Vegetables
An Array of Fresh Seasonal Fruit Display
Domestic & Imported Cheese Board
Served with a Variety of Mediterranean Dips, Spiced Olives, Crisps, Fresh Breads and Chips

East Coast Shucked Oyster Station

A Selection of Freshly Shucked Oysters with Traditional Condiments (3 pcs. per person).

Antipasto Station

Platters and Bowls of Grilled Vegetables, Sundried Tomatoes, Marinated Artichokes, Roasted Red Peppers, Marinated Mushrooms, Olives and Grilled Polenta

A selection of Italian Cheeses, Sliced Cured Meats, Seasonal Melon, Frutta di Mare (Seafood Salad), Bruschetta and Sliced Smoked Salmon

Artisanal Breads and Grissini

Sushi Station

Assortment of Sushi to include a Variety of Sashimi, Maki, and Nigiri

Hiro Sushi Chefs prepare the sushi to order behind a decorative Sushi Hut

(Minimum 75 per order, 5 pieces per person)

Beer Sampling Station

Taste three styles of Beer served with Soft Pretzels, Pickles and a Variety of Flatbreads

Risotto Bar

Select two from the following risotto dishes:

Risotto Verde

Wild Mushroom with Truffle Oil

Butternut Squash and Sage

Milanese (Saffron and Parmiggiano)

Golden Potato Mash and Gnocchi Bar

Two Variations of Potatoes with various toppings served in a Martini glass.

Topping options include Grilled Marinated Flank Steak, Chickpea and Wild Mushroom Ragu, Crispy Leeks, Sour Cream and Chives, Toasted Pine Nuts and Chimichurri Sauce

Crepe Station / Sweet or Savory

Select two:

Chicken with Asparagus and Wild Mushrooms with a White Wine and Chevre Cream Sauce

Eggplant, Sweet Onion and Zucchini Peperonata

Bananas with Dark Rum, Butter and Brown Sugar served with Chocolate Sauce and Whipped Cream

Seasonal Berries and Fresh Fruit with Grand Marnier, Chocolate Fondue and Mascarpone

Dinner Menu

Our menus are designed to give you the most flexibility for your dinner. Our four course menu prices are based on the entrée you choose and include your choice of two starters, main course(s) & dessert. All menus are accompanied by freshly baked breads served with herbed olive oil and include coffee and tea with dessert.

Soups & Appetizers

Puree of Cauliflower, Crisp Pancetta, Gremolata
Lobster Bisque, Chive Crème Fraiche
Roasted Chicken and Leek Broth
Roasted Butternut Squash & Apple Soup with Truffle Scented Sage Cream
Chilled Shrimp Verrine, Avocado, Cilantro and Lime
Grouper Ceviche, Peruvian Potato and Charred Corn
Antipasto Plate: Prosciutto and Melon, Grilled and Marinated Vegetables, Fior di Latte, Olives

Salads

Misticanza Salad, Grilled Asparagus, Roasted Pepper, Teardrop Tomatoes, Champagne Vinaigrette
Vine Ripened Tomatoes, Buffalo Mozzarella, Grape Must Drizzle, Micro Greens
Blonde Endive and Baby Spinach with Strawberries and Blue Cheese, Toasted Walnuts, Aged
Sherry Vinaigrette
Young Kale and Fennel with Toasted Pumpkin Seeds, Sundried Cranberries and a Cider Vinaigrette

Pasta/Risotto

Black Ravioli with Pumpkin Filling, Sage Cream, Preserved Lemon & Piave Cheese
Mushroom Filled Buletii, Sage Butter and Parmiggiano
Penne al Pomodoro
Orrechietti with Rapini, Sun Dried Tomatoes & Toasted Pine Nuts
Wild Mushroom Risotto with White Truffle Oil
Risotto Verde, Preserved Lemon
Duo of Black Ravioli and Wild Mushroom Risotto
Duo of Penne al Pomodoro and Risotto Verde

Entrees (select one + one vegetarian option)

Served with an elegant selection of seasonal vegetables

Herb and Porcini Dusted Supreme of Chicken
Rosemary and Garlic Roasted Fingerling Potatoes and Riesling Reduction

Pressed Balsamic and Citrus Glazed Cornish Hen
Truffle Spun Potatoes, Amber Jus

Pan Seared Salmon Fillet, Braised Sliced Yukon Potatoes, Citrus Beurre Blanc
Slow Baked Herb Crusted Halibut

Salsa Verde

Duo of Rosemary Chicken Breast and Grilled Salmon

Grilled Dry Aged Rib-Eye Steak (8 oz)
Braised Leek and Potato Gateaux,
Porcini Mushroom Jus

Beef Tenderloin Medallions
Grilled King Oyster Mushroom and Potato Gratin

Duo of Beef Tenderloin (4oz) and Large Grilled Shrimp

Duo of Beef Tenderloin (4oz) and ½ Pressed Cornish Hen

Vegetarian Entrees

Grilled Vegetables with Soft Polenta & a Pizzaiola Sauce
Miso Glazed Tofu and Peppers with Jasmine Rice & Edamame (Vegan)
Sicilian Caponata served on Farro Grains (Vegan and Dairy Free)
Chickpea and Mushroom Ragu served on Quinoa (Vegan, Dairy and Gluten Free)
Chana Masala with Steamed Basmati Rice

Desserts

Apple Crisp Tart with Vanilla Ice Cream & Hart House Farm Maple Syrup
Warm Chocolate Soufflé Torte, Raspberry Puree, Crème Fraiche
Lemon Ice, Cassis, Seasonal Berries
Strawberry Rhubarb and Mascarpone Crumble
Duo of Tahitian Vanilla Crème Brulee and Molten Chocolate Cake
Satin Lemon Cream Tart, Wild Blueberries and Burnt Meringue
Vanilla Bean Cheesecake, Seasonal Berry Compote
Raspberry Sorbet
Sticky Toffee Pudding with Dark Rum and Chantilly Cream

Children's Menu

Vegetable Sticks, Toasted Pita Bread, Ranch Dip
Chicken Fingers with French Fries, Plum Sauce and Ketchup
Chocolate Fudge Brownie, Vanilla Ice Cream
or
Vegetable Sticks, Toasted Pita Bread, Ranch Dip
Pasta with Tomato Sauce or with Butter and Parmesan
Ice Cream Sundae

Late Night Food Stations and Snacks

All Hart House late night tables include wedding cake service

Hart House Sweet Table

Fresh Cut Seasonal Fruit & Berries
Selection of Canadian Cheese
"Piccolini" A variety of mini tarts and tiny desserts

Gourmet Poutine

Build your own poutine with P.E.I Russet Potato Fries, local cheese curds, a Variety of Toppings and classic chicken gravy

Mini Hart House Beef Burgers and Tiny Hot Dogs

Served with fresh buns and an array of toppings

Grilled Cheese Bites

Ontario Aged Cheddar grilled cheese bites served with Ketchup

Pizza Platters

Meat, Vegetarian and Cheese Pizza baked and arranged on Platters

Churros and Sweet Poppers

Platters of Warm Churros, Nutella Poppers and Cinnamon Danish Bites

Maple Glazed Double Smoked Pork Loin

Sliced House made Pork Loin served with Italian rolls, Dijon, hot and sweet peppers

Hart House is always happy to work with couples to design custom menu items.
Ask your coordinator for details.

Additional Services

Hart House invites all wedding parties to explore the building and take advantage of the stunning backdrops as they capture their wedding day. Photography rights are a complimentary service offered to couples that select Hart House as their wedding venue, and all spaces, that are not currently booked by another client, are available for use.

Suggested photo shoot locations:

- ★ Sweeping stone staircases leading to the second floor of the House
- ★ Stunning arched windows and romantically lit alcoves found half way up the staircases
- ★ Grand entrance with beautiful wooden doors
- ★ Cozy and classic fireplaces throughout the House
- ★ Arches of the Founders Patio

To gain access to other University of Toronto photography locations, the Office of Space Management requires that a permit is obtained, which can be requested via phone at 416.978.2187 or via email at ace.team@utoronto.ca.

Frequently asked questions

Do you have space for onsite ceremonies?

We have several options for onsite ceremonies depending on your number of expected guests.

Can I create my own menu?

Our Executive Chef is happy to customize a menu to suit various tastes and budgets.

Can I taste the food before the wedding?

Hart House couples attend a group menu tasting scheduled approximately three months prior to your wedding.

Can I have an open bar at the wedding?

You may select the open bar option, or alternately you may choose to have a limited selection of wine and beer, or a cash bar. Your Wedding Coordinator will advise you on the costs and inclusions for each. Flat rate, per person and open bar packages are available.

Do you have suggested vendors for flowers, music, photography, etc?

We will be happy to provide you with contact information for our preferred suppliers. Our relationships with these vendors promises familiarity with our space and that every element is handled professionally. These vendors are not exclusive to Hart House and you may select any vendor that meets your needs, with confirmation from your wedding coordinator.

Do you supply audio visual items like screens, projectors and risers?

We can accommodate most audio visual equipment and can provide references to external suppliers for specialty equipment.

Can I host a wedding shower brunch or a rehearsal dinner?

We have several private rooms that would be appropriate for these occasions.

Do you provide a day of coordinator?

Your wedding coordinator will be your contact throughout the entire planning process and will be present on your wedding day to ensure that all of your expectations are met.

Can we have candles at our wedding?

Yes, they are permitted as long as the flame is contained. Ask your coordinator for examples.



Located on the historic St. George campus of the University of Toronto, Hart House is a unique venue for your celebration.

Contact us at weddings.harthouse@utoronto.ca, 416.946.7196

For ceremonies, dinners, receptions and parties for up to 250 guests, contact us with your preferred dates, guest count and type of event. Our wedding coordinator will prepare a package for your review and set up a time for you to tour the building.

HartHouse

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