

THE
HOTHOUSE
RESTAURANT AND BAR

Est. 1994

Events & Private Dining



MARKET SQUARE, 35 CHURCH STREET,
TORONTO, ONTARIO, CANADA M5E 1T3
T|416.366.7800 F|416.366.7804

EMAIL| EVENTS@HOTHOUSERESTAURANT.COM

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 (<i>Combined space</i>)	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, Events 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 and change 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 Events Manager.

IS THERE A ROOM CHARGE TO USE THE SPACE?

We do not ask a room charge or venue fee to use our space.

We do recommend large groups reserving for a seated meal select one of our prix fixe menu options.

DO YOU PROVIDE GLUTEN-FREE OPTIONS?

At The HotHouse, we recognize that gluten-sensitivity is a concern for many individuals. That's why we make it easy to find tasty and comforting food choices – like gluten-free pizzas & pastas (*additional costs to set menus may apply for gluten free options*).

IS PARKING AVAILABLE?

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

WHAT DO WE PROVIDE?

Upon request we can supply a podium and accessibility to our state of the art PA system, projector and screen. If needed we can arrange for rentals, or you are welcome to coordinate with the suppliers you prefer. We print personalized group menus when selected. The HotHouse can also arrange for floral arrangements and/or cakes upon request, adding the charges to your final bill.

IS A DEPOSIT REQUIRED?

A customized event agreement will be created with the details pertaining to your function here with us. We ask that you provide a signed copy of the agreement and credit card details to confirm the booking, but we do not ask a deposit.

SELECTING A MENU & CUSTOM ARRANGEMENTS

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.

Generally, substitutions or special diets can be easily accommodated. Please provide prior notice of special requirements or requests.

We are pleased to offer a buffet selection for groups over 80 guests and can customize selections to meet your group's preferences and budget.

For smaller groups, we offer a Wednesday evening dinner buffet and our award winning "Toronto's Favourite Sunday Brunch" Buffet with live jazz every Sunday.

BEVERAGE ARRANGEMENTS

We offer an outstanding selection of Specialty Cocktails, Wines, Beer, Spirits, Juices and Specialty Teas & Coffees.

For beverages we offer flexible billing options:

- **Cash Bar**
- **Host Bar**
- **Time Regulated Bar**
- **Dollar Regulated 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 Parmesan

Tender, lightly breaded chicken breast topped with rich tomato basil sauce &
melted mozzarella cheese, served with our fresh daily signature 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

or

Italian Sorbet

Coffee & Tea

23.44 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

or

Italian Sorbet

Coffee and Tea

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

Italian Sorbet

Coffee or Tea

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

or

Duo of Sorbet

Coffee or Tea

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

Half a Canadian Lobster, 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

Coffee or Tea

48 per guest

plus tax and gratuity

Classic Cocktail Reception

Choose 4 Hors d'oeuvres
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
- Crispy Polenta with Fire Roasted Tomato Sauce and Taleggio 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'oeuvres
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

Sweet Platter

Fresh fruit, assorted dessert squares and freshly baked cookies

Small 70 Large 120



HOTHOUSE 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 roma tomatoes, pesto and four cheeses
- (80 guest minimum)
16 per guest*

Stationary Hors d'oeuvres 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
- Choice of Chicken wings or meatballs
- Nachos topped with wild boar chili
- Vegetarian spring rolls with a plum tamarind
- Thin crust pizza to include Meat and vegetarian options
- Seasonal crudité board with creamy garlic dip

*(80 guest minimum)
20 per guest*



BREAKFAST BUFFET

- Crisp Bacon
- Pork & Chicken Sausages
- Scrambled Eggs
- Roasted Potatoes
- Fresh Atlantic Smoked Salmon with onions and capers
- Freshly-baked Bagels with Cream Cheese
- Assorted Breads, Muffins, Scones and Danishes
- Baked Tomatoes with parmesan and herb crumb
- Vegetarian Frittata (gluten free)
- Muesli with Vanilla Yogurt
- A selection of Fresh Fruits
- coffee, tea, soft drinks and fresh juices

20 per guest plus tax and gratuity

Minimum of 80 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
- Coffee, Tea & Soft Drinks

30 per guest plus tax and gratuity

Minimum of 80 guests



THE
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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 accepte

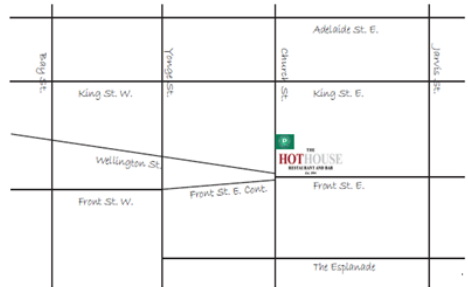
CONTACT US

35 Church Street

Toronto, Ontario M5E 1T3

Phone: 416.366.7800

EVENTS@HotHouseRestaurant.com



www.HotHouseRestaurant.com

FACEBOOK| TheHotHouseRestaurant

TWITTER| @HotHouseTO

INSTAGRAM| HotHouseRestaurant

