

70 Temperance St.

Toronto, ON

A photograph of a bar interior. The background features dark green vertical panels. Several black shelves are mounted on the wall, displaying various bottles of liquor and small potted plants. In the foreground, a terrazzo countertop holds a bowl of lemons and oranges, a menu board, and some glasses. Below the counter, there are yellow and orange bar stools.

11:59 BAR:CAFE

416.730.8019 | info@1159barcafe.com

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www.1159barcafe.com

Private Dining

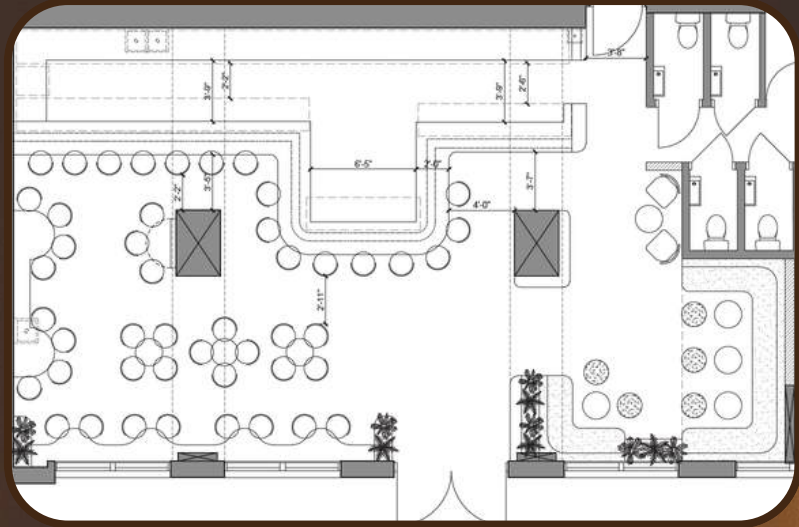
Discover our cozy, hidden gem for your event at 11:59 Bar:Café. Whether you're hosting an intimate celebration, a corporate gathering, or an unforgettable night with friends, our venue provides the perfect setting for any occasion. Enjoy exceptional service, a thoughtfully curated menu, and a welcoming atmosphere designed to make your event truly special.



Space

CAPACITY

Our venue accommodates up to **90 guests**, combining seated and standing space. Enjoy the cozy lounge area for a more intimate, relaxed setting or the vibrant main floor with bar stools, perfect for mingling and socializing.



LOUNGE AREA

Perfect for a more intimate gathering, this space accommodates groups of up to **20 people**. Here, guests can relax on comfortable sofas or mingle in a casual, standing setting.



MAIN DINING AREA

The main floor offers a dynamic and inviting space with a touch of casual elegance, perfect for **25-50 people**. Whether you're planning a presentation, a networking event, or an unforgettable evening of dancing, this versatile area provides the ideal setting to bring your vision to life.





DECOR

- Stylish, contemporary interior with **custom lighting**
- All chairs are movable
- Guests are welcome to bring decorations and floral arrangements



FACILITIES

- The venue is fully accessible and located at **street level**
- Four individual washrooms available on-site for guest convenience
- Complimentary **coat check** is available for all events



AUDIO VISUAL

- We have a built-in **sound system** available for Spotify playlists
- Space for **DJ booth**
- Two **75" TVs**, two **microphones**, and a speaker available for use



Beverage Program

Our versatile beverage program transitions seamlessly from day to night. Host morning gatherings with artisanal coffee and premium teas, or elevate your evening events with our craft cocktail program, designed for a refined social experience.



Beverages

priced per drink
speak to your event specialist for the bar menu options

COFFEE & TEA

Espresso Drinks	from 4
Tea	from 5
Matcha Latte	7

NON-ALCOHOLIC

Carbonated	4
Juice	6
Beer	9
Prosecco	11
Mocktail	from 9

LIQUOR

Standard Rail Shot 1oz	from 9
Premium Rail Shot 10z	from 11

COCKTAIL

Signature	from 18
Classic	from 18

WINE

Red	from 15
White	from 16
Sparkling	15

BEER

Can	from 10
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menus are subject to change based on seasonal availability
prices exclude tax and gratuity



Food Program

Our food program is designed with flexibility in mind. Choose from elegantly passed canapés, family-style platters, or a tailored combination of both, creating a dining experience that perfectly complements your event.



Canapés

priced per piece · minimum one dozen order per item
4 - 5 pieces per person recommended

SKEWERS (PINTXOS)

Cold

Manchego Cheese (GF, V) 5

Red Pepper / Manzanilla Olive / Guindilla Pepper

Anchovy (GF) 6

Manchego / Red Pepper / Manzanilla Olive / Guindilla Pepper

Octopus & Chorizo (GF, DF) 8

Potato / Truffle Oil / Chilli Flake

Hot

Chorizo (GF, DF) 7

Apple / Sangria Reduction / Chilli Flake

Pork Belly (GF, DF) 7

*Pickled Cucumber / Soy Sauce / Rice Wine Vinegar / Sesame Seed /
Green Onion / Garlic / Cherry Wine Gastrique*

MINI TOASTS (TAPAS)

Cold

Goat Cheese & Fig (V) 9

Truffle Honey / Blueberry Star Anise Compote / Plum

Russian Salad (DF, V) 7

Egg / Mayonnaise / Manzanilla Olive / Red Pepper

Beef Tartare and Prosciutto (DF) 10

Beef Tartare Sauce / Pickled Truffle / Parsley / Cured Egg Yolk

Hot

Mushroom (V+) 8

White Button Mushroom / Cremini Mushroom / White Onion / Garlic

Flank Steak 8

Red Pepper / Brie Cheese / Triple Crunch Mustard

V: vegetarian V+: vegan

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Canapés

priced per piece · minimum one dozen order per item
4 - 5 pieces per person recommended

SMALL BITES (BOCADITOS)

Cold

Beetroot and Goat Cheese Napoleon (GF, V) 7

Crushed Pistachio

Hot

Avocado Mousse (GF, V+) 7

Deep Fried Plantain / Sesame Seed

Curry Spinach Croquette (V+) 6

Cilantro Vegan Mayo / Pickled Onion

Shrimp 8

Brioche / Lime Cream Cheese / Cucumber / Paprika / Dill

Scallop in White Gazpacho (DF) 8

Almond / Garlic / Bread / Sherry Vinegar / Green Grapes

Chicken Lollipop (Sweet & Spicy) (GF, DF) 8

Tomato Sauce / Vinegar / Tabasco / Paprika / Onion / Garlic / Chives

Lamb Lollipop (GF, DF) 10

Mustard / Mint Marmalade / Pumpkin Seed

Wrapped Beef (DF) 8

Flank Steak / Puff Pastry / Prosciutto / Mustard

Brisket Slider 10

Pickled Cucumber / Greens / Coleslaw

PERSONAL BAMBOO BOATS

Patatas Bravas (GF, V) 9

Yukon Potatoes / Red Pepper Brava Sauce / Garlic Aioli / Chives

Deep Fried Hearts of Palm (V+) 9

Semolina Flour / Garlic / Vegan Mayo

SWEETS

Cheesecake 6

Berries / Biscoff Crumble / Whipped Cream

Belgian Chocolate Cherry Liqueur Mousse (GF) 6

Whipped Cream / Shaved Dark Chocolate

V: vegetarian V+: vegan

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Brunch

priced per item

our event specialist will guide you in selecting the right quantities

SAVOURY

Egg Bites 2pcs 6

Choice of Filling: Bacon or Spinach

Turkey Sandwich 13

Marinated Portobello/ Sundried Tomato/ Thai Basil/ Mayo

Avocado Toast 12

Parsley/ Cilantro/ Red Radish/ Cherry Tomato/ Micro Basil

Salmon Croissant 13

Crème Fraîche/ Cucumber/ Onion/ Caper

Breakfast Potatoes 8

Yukon Potatoes/ Garlic Tourné/ Chives

BAKERY

Plain Croissant 5

Flaky and Buttery

Pain Au Chocolat 6

Buttery Pastry filled with Dark Chocolate

Chocolate Chip Cookie 3

Soft-Baked with Melted Chocolate Chips

Oatmeal Cookie 3

Chewy Cookie with Hearty Oats

Almond Biscotti 3

Crispy Cookie with Toasted Almonds

COFFEE & TEA

Espresso Drinks from 4

Tea 5

Matcha Latte 7

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Family-Style

priced per person

PRIX FIXE 1 - 45

BEET SALAD (GF/V)

Goat Cheese / Honey / Pumpkin Seed

CREAMY GARLIC PORK CHOP & CRISPY POTATO

OR

CAVATELLI WITH SPINACH & ASPARAGUS (V)

CHOUX PASTRY

Brown Sugar / Whipped Cream

PRIX FIXE 2 - 55

PEA SALAD (GF/V+)

Cucumber / Asparagus / Dill / Mint / Lemon Zest

BAKED SALMON & MASHED POTATO

OR

CAVATELLI WITH SPINACH & ASPARAGUS (V)

CHOUX PASTRY

Brown Sugar / Whipped Cream

V: vegetarian V+: vegan

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Platters

priced per platter
seafood orders must be minimum two dozens

SAVOURY

VEGETABLES WITH HUMMUS (GF/DF) 15ppl

Asparagus / Zucchini / Broccoli / Cucumber / Carrot / Medley Tomato

75

COLD PINTXOS ASSORTMENT (GF)

(30pcs - 10 of each)

Manchego · Anchovy · Chorizo

170

CHARCUTERIE BOARD 15ppl

*Grana Padano / Brie / Prosciutto / Coppa / Olive / Caper /
Cornichon / Mustard / Fig Jam / Crostini*

115

OYSTERS (GF/DF) 24pcs

Horseradish / Mignonette / Lemon

100 or MP

SHRIMP COCKTAIL (GF/DF) 24pcs

95

SWEET

SEASONAL FRUITS (GF/DF) 15ppl

75

BELGIAN CHOCOLATE COVERED STRAWBERRY (GF) 24pcs

90

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FAQ

EVENT TEAM

Throughout the event planning and execution process, a dedicated manager will be assigned to coordinate all aspects of the event, including menu planning and resolving any issues that may arise. Based on your guest count, we will provide the necessary staff to ensure your event runs smoothly and efficiently.

RENTAL FEE

A minimum spend is determined based on the date, hours, and guest count of your event. This minimum spend can be allocated between food and beverages at your discretion. In addition to the minimum spend, a 5% taxable service fee applies as a buyout rental fee, along with an 18% auto-gratuity.



SERVICES

As part of our service, we coordinate with your chosen vendors (such as décor or DJ) to help plan and oversee your event. We also handle set-up and clean-up, ensuring the space is perfectly prepared and tidied afterward. To add a personal touch, we can assist with printing and setting up your custom event assets, such as welcome signs or personalized bar menus provided by you.

PARKING

The closest public parking is available at Toronto City Hall, and nearby private parking can be found at the Impark garage directly across the street in the EY Building. Both locations are within short walking distance, providing convenient access for your guests.

