

CHEFS HALL

Events Menu

UNFORGETTABLE EVENTS START HERE

Events

Share the experience of a one-of-a-kind and unforgettable event at Chefs Hall. Our venue spans over 18,000 sq/ft and offers a blend of modern elegance and timeless charm, with five customizable spaces to accommodate intimate gatherings and grand celebrations.

Customize any of our spaces, for your guests to network or mingle between our Beer Hall, Chefs Lounge, Main Hall, or our 2 open-air patios. From 20 people to 1000, Chefs Hall has you covered; we've got just the space you need!



For All Event Inquiries, Please Contact

Email: events@chefshall.com or **Call:** 416-587-9808

Food & Drink

Our Food and Bar Packages are charged per person and your event coordinator will assist you with these.

Basic Drink Package:

\$20/per person

Wine, Beer, and
Rail Spirits

Deluxe Drink Package:

\$30/per person

Wine, Beer, Rail Spirits,
and Cocktails

Premium Drink Package:

\$40/per person

Wine, Beer, Rail & Premium
Spirits, and Cocktails

Casual: \$34/per person

Light snack,
4-5 Chef's creations

Light: \$42/per person

Light meal,
5-6 Chef's creations

Dinner: \$56/per person

Standard meal,
7-8 Chef's creations

Chef's Signature: \$64.00/per person

Enjoy 8 Chefs Hall signature Chef's creations



Please note there is a Food and Beverage Minimum Spend Requirement.

All food and beverage is subject to 20% service charge and 13% HST.

Venue Rental is subject to 10% service charge and 13% HST.

Our Space



The Beer Hall

Lively and energetic, standing capacity of 400. Fully equipped with a large full service bar, DJ ports, A/V capabilities, 2 large projector screens and a podium.



The Main Hall

The premier space to host, standing capacity of 200 guests, A/V capabilities, 2 large projector screens and an optional patio, capacity of 60.



Courtyard Patio

An open air patio in the heart of downtown with a capacity of 200, full service Airstream Trailer Bar, A/V capabilities, DJ ports.



Apertivo Patio

A fun open air patio at the back of our Main Hall. Perfect for intimate gatherings up to 60 people, with a bar and large format games.



Chef's Lounge

Located in the Vendors Hall and designed for intimate gatherings. Standing capacity for 50; complemented by a satellite bar tailored to enhance your experience.

Take a Virtual Tour of Our Space



[Click here!](#)

Floor Plan

- Richmond Street W -



APHRODITE'S
TAVERNA

Charcoal
BIRYANI-KEBABS
TURKISH INDIAN STREET FOOD



Iwami

Mary's Brigadeiro
HANDCRAFTED CHOCOLATE

OSTERIA
SCOSSA

Oswald's
PIZZA



POKITO

TECOLOTE

THE
TEMPURA KEISUKE

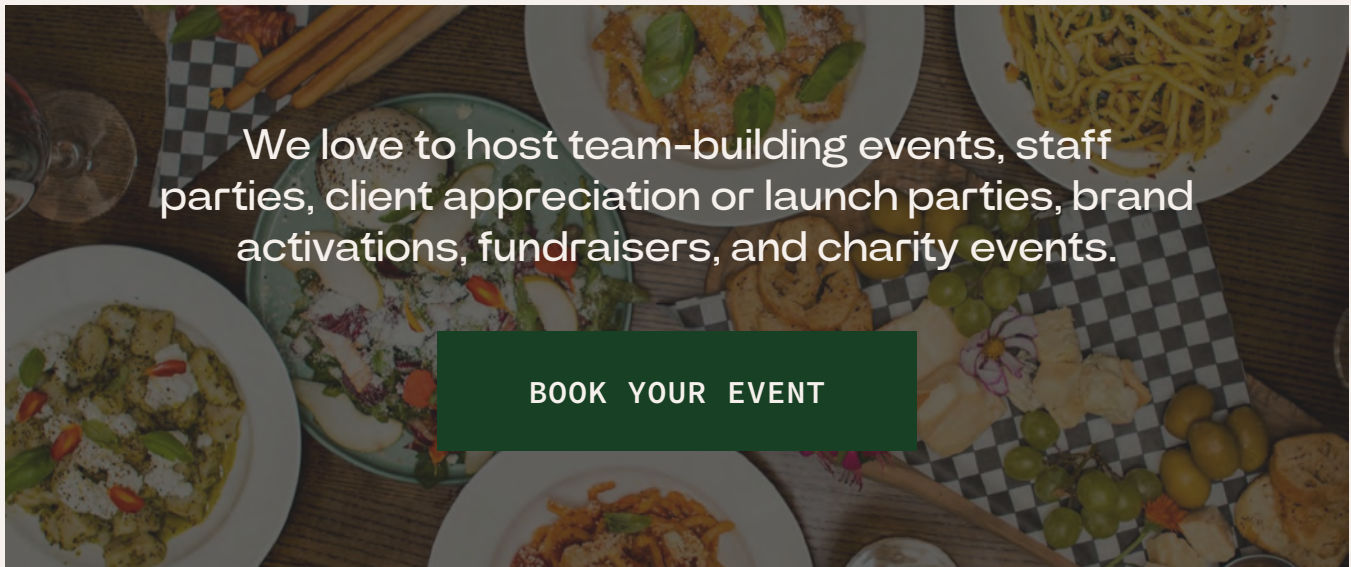
THE
RED EYE

Menus

All bookings of 100+ guests must select at least one item from each vendor

GF - Gluten Friendly | **DF** - Dairy Free | **N** - Contains Nuts

Veg - Vegetarian, * - Can be made Vegan | **CH** - Chef's Signature Item



We love to host team-building events, staff parties, client appreciation or launch parties, brand activations, fundraisers, and charity events.

[BOOK YOUR EVENT](#)

Aphrodite's Taverna

@aphroditestaverna

\$6 Items

Grilled Vegetable Souvlaki Skewer (GF) (Veg) (Vegan)

lemon oregano tahini sauce

Halloumi Souvlaki Skewer (GF) (Veg)

marinated and grilled halloumi skewer served with a beet and lavender tzatziki

\$8 Items

Chicken Souvlaki Skewer (GF) CH

marinated and grilled chicken skewer served with a dill and cucumber tzatziki

Pork Souvlaki Skewer (GF) (DF)

marinated and grilled pork skewer served with an eggplant and basil tzatziki

Charcoal Biryani

@charcoalbiryanikebabs

\$6 Items

Crispy Cauliflower Lollipops (Veg)

Indian version of arancini - Basmati rice balls, sharp cheddar cheese, pickled mayo, mint chutney

Samosa (DF) (Vegan)

traditional curry puffs stuffed with spiced potatoes, green peas, date, tamarind chutney

\$8 Items

Lamb Leg 'Bao'

pulled lamb leg seasoned with mango pickled sauce, red cabbage, sriracha mayo

Butter Chicken 'Bao' **CH**

charcoal grilled chicken in tomato fenugreek sauce

Tecolote

@tecolote.ca

\$6 Items

Mini Empanadas - Rajas Poblanas with Chicken (GF)

chicken, poblano peppers, corn, onions, crema, cotija cheese, house-made sauces

Guacamole & Chips (GF) (DF) (Vegan)

avocado, cilantro, serrano, onions, lime

\$8 Items

Mini Tacos

a) Chicken Verde (GF) **CH** - tomatillo, crema, refried beans, cotija cheese

b) Baja Fish - deep fried battered cod, pickled seasonal vegetables, macha crema

c) Mushrooms Al Pastor (GF) (DF) (Vegan) - marinated mixed mushrooms, pastor adobo, handmade corn tortilla, refried beans, pineapple pico

Grandma Loves You

@grandmalovesyoutoronto

\$6 Items

Turkey, Bacon & Cheese Sub (DF*) (Veg*) (Vegan*)
lettuce, tomato, mayo

\$8 Items

Gourmet Grilled Hot Dogs

- a) French Dog **CH** - brie cheese, blueberry jam
- b) German Dog - sauerkraut, onion, mustard
- c) Sweden Dog - crispy onion, pickle, mustard

Grateful Chicken

@thegratefulchicken

\$6 Items

Toronto's Best Fried Chicken, by the piece
buttermilk dressing & Franks Red Hot

Kale Salad (GF) (Veg) (Vegan*)

toasted sunflower seeds, pomegranate seeds, sherry vinaigrette, shaved parm

\$8 Items

Grateful Sliders

- a) Cod - brioche bun, tartar sauce, shredded lettuce, pickle
- b) Classic Chicken **CH** - brioche bun, buttermilk dressing, coleslaw
- c) Nashville Hot Chicken - brioche bun, buttermilk dressing, coleslaw



Craveworthy Eats
+ *Craft Drinks*

PARTY FAVOURS

Iwami

@iwami.to

\$6 Items

Pokuribu

24 hour sous-vide pork rib, soy-mirin glaze,
shiso lemon sauce

Compressed Watermelon (GF) (Vegan)

cherry tomato, cucumber, ponzu sauce, shiso

\$8 Items

Dressed Nigiri Sushi (2pc) (GF*)

salmon, Yuzukosho, dressed fish of the day (Chef's choice)

Specialty Maki Sushi Roll (2pc) **CH** (GF*)

two pieces of our Chef's creation maki

Mary's Brigadeiro

@marysbrigadeiro

Cookies - \$4

The Original

baked with one whole 54% chocolate brigadeiro, chocolate chips

Salted Caramel Brigadeiro (N)

baked with one whole salted caramel brigadeiro, chocolate chips, walnuts

Cookies'n Cream

double chocolate cookie with white chocolate brigadeiro, white chocolate chunks

Brazilian Chocolate - \$6

Two Piece Brigadeiro **CH** (GF*)

composition of condensed milk, a good quantity of butter, pure cocoa powder,
fine chocolate up to 50% cacao, perfect balance of sweetness with assorted flavours

Osteria Scossa

@osteriascossa

\$6 Items

Arancino (GF) (Veg)

fried risotto, pecorino, lemon, tomato sauce

Tomato and Basil Bruschetta (Veg)

marinated tomatoes, garlic confit crostini

\$8 Item

Potato Gnocchi a la Pesto **CH** (Veg)

mint & basil pesto, parmesan cheese

Dessert - \$6 Item

Cannoli (Veg)

honey, ricotta

Oswald's Pizza

@oswaldspizza

\$6 Items

Greazy Cheezy Pizza Fingers (Veg)

homemade San Marzano tomato sauce, shredded mozzarella, grated parm, fresh basil

Classic Pepperoni Pizza Fingers

Ezzo pepperoni, homemade San Marzano tomato sauce, shredded mozzarella, grated parm, fresh basil

\$8 Items

Truffle Shuffle

white truffle infused bechamel sauce, caramelized onions, assorted mushrooms, arugula, shaved parm, truffle mayo

Mac Daddy **CH**

mozza-cheddar blend, ground beef, onions, shredded iceberg lettuce, dill pickles, special sauce, toasted sesame seeds

Palgong Tea

@palgongtea_chefshall

Korean Bubble Tea - \$4

Milk Tea (GF) (Veg)

assorted flavours (black tea, taro, matcha)

Fruit Tea (GF) (DF) (Vegan)

assorted flavours (strawberry green, mango black, lychee oolong)

Dessert

Korean Style Macarons (N) (GF*) CH - \$5

a delightful range of assorted flavors, using only the finest ingredients, ensuring that each bite is a moment of pure bliss

Cream Puffs CH - \$6

indulge in our exquisite new cream puff series with assorted delectable flavours

Pokito

@pokito

\$6 Items

Spicy Salmon Poke Balls (DF)

sushi rice, crab salad, crispy onions, tobiko, spicy mayo, nori

Avocado Poke Balls (Vegan)

sushi rice, wakame, scallion, shio kombu, jalapeno lime sauce

\$8 Items

Mini Hawaiian Tuna Poke Bowl (DF) CH

sushi rice, wakame salad, crab salad, scallion, tobiko, sriracha mayo

Spicy Tuna Crispy Rice (DF)

ahi tuna, crispy rice patty, avocado, jalapeno, sesame, spicy mayo

Tempura Keisuke

@tempura_keisuke

\$6 Items

Pork Gyoza (2 Pieces) (DF)

dumplings, homemade umami sauce

Spring Rolls (2 Pieces) (DF) (Vegan)

homemade umami sauce

\$8 Items

Prawn Tempura (2 Pieces) (DF) **CH**

homemade spicy mayo

Kalbi Beef Short Rib Sliders (DF)

thinly sliced beef, brioche bun, green onions,
pickled ginger, mayo, spices

The Red Eye

@eatredeye

\$6 Items

Brussels Sprouts (GF) (Veg) (DF*)

fried Brussels sprouts, aged cheddar, caramelized maple aioli sauce

Triple Cooked French Fries (GF) (DF) (Veg*) (Vegan*)

rendered beef fat golden Yukon potatoes, fresh thyme, sumac,
homemade confit garlic aioli

\$8 Items

Smash Burger Sliders **CH**

brisket & chuck beef patty, toasted potato bun, American cheese,
Red Eye aioli, hot house tomatoes, kosher pickles

Mac + Cheese (Veg) (GF*)

elbow macaroni, Velveeta, mozzarella cheese sauce,
cayenne pepper, fresh parsley

CHEFS HALL

Events Include:

Your choice of food, beverage, and bar service +
existing tables and chairs

A full-service bar, existing glassware, access to our
service team and bartenders

Fully adaptable event space that can be completely
transformed to suit your needs

Setup and teardown

ADD ONS:

Security: \$40/hr per guard

Coat Check Attendants: \$40/hr per attendant

Projectors and Screens per room: \$150

Microphone and Speaker per room: \$100

Preferred DJ: \$175/hr - 3hr Minimum to Book

Additional hours past hours of operation: \$200/hr

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@chefshallto