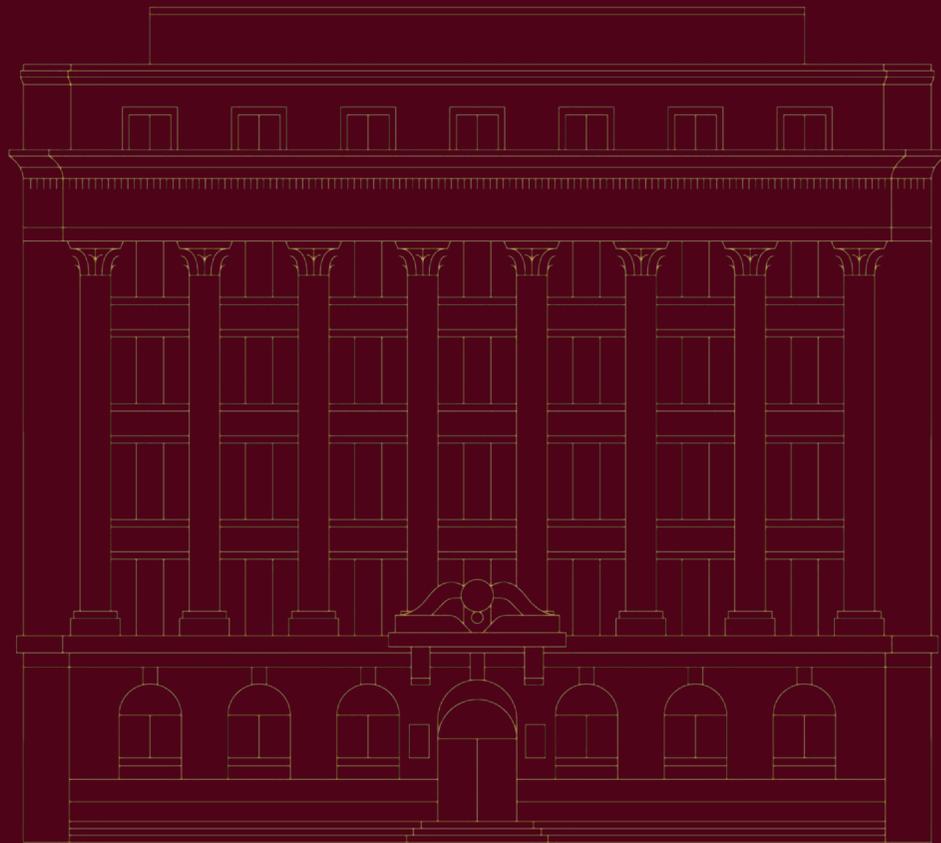


ARIANNA

H60 Events



THE LEGACY REBORN

In the heart of our eclectic city, where the pulse of tradition intersects with enduring ambition, a monumental story persists. One of history evolving into legacy, and of an iconic institution embarking towards a new horizon. A profound respect for tradition married with a relentless pursuit for the future, tempered with an unyielding drive to curate distinguished experiences.

Referential to both the classic and contemporary without becoming a pastiche of either.

For two decades, Harbour Sixty has been more than just an address; it's been a haven, a gathering place, and a pillar of the community. A foundation built upon excellence. Near and dear to our hearts, it has woven itself into the fabric of our city's hospitality and entertainment industry.





The Harbour Sixty is poised to build upon its legacy of culinary excellence and treasured history. Harbour Sixty Events is set across three floors of the historic Alfred Chapman masterpiece that is the Harbour Commission Building. Comprised of Harbour Sixty, Estelle, and Arianna, each floor within this prestigious ensemble is imbued with its own unique attributes and individuality; thoughtfully structured to host and execute any event with sophistication, elegance, and grace. Boasting bespoke menu offerings, unique aesthetics, and dynamic spaces, each venue ensures a fully customized event, tailored to fulfill your aspirations while exceeding the highest echelons of taste and preference. Harbour Sixty Events promises unparalleled entertainment and hospitality, setting the stage for indelible experiences.





GROUND LEVEL. VINTAGES PRIVATE ROOM

2. COMMISSIONERS PRIVATE ROOM

2ND FLOOR BAR LOUNGE & DINING ROOM

3. LOUIS XIII PRIVATE ROOM • ESTELLE PRIVATE ROOM • THE CELLAR

4. ARIANNA RESTAURANT & PRIVATE ROOMS

Harbour Sixty

Arianna Private Dining Rooms



SPECIFICATIONS & AMENITIES

East & West Private Rooms

- 12 seated at one fixed table
- 75" built-in LCD TV with Bluetooth connectivity



ARIANNA PRIVATE ROOMS



Harbour Sixty

Arianna East Wing

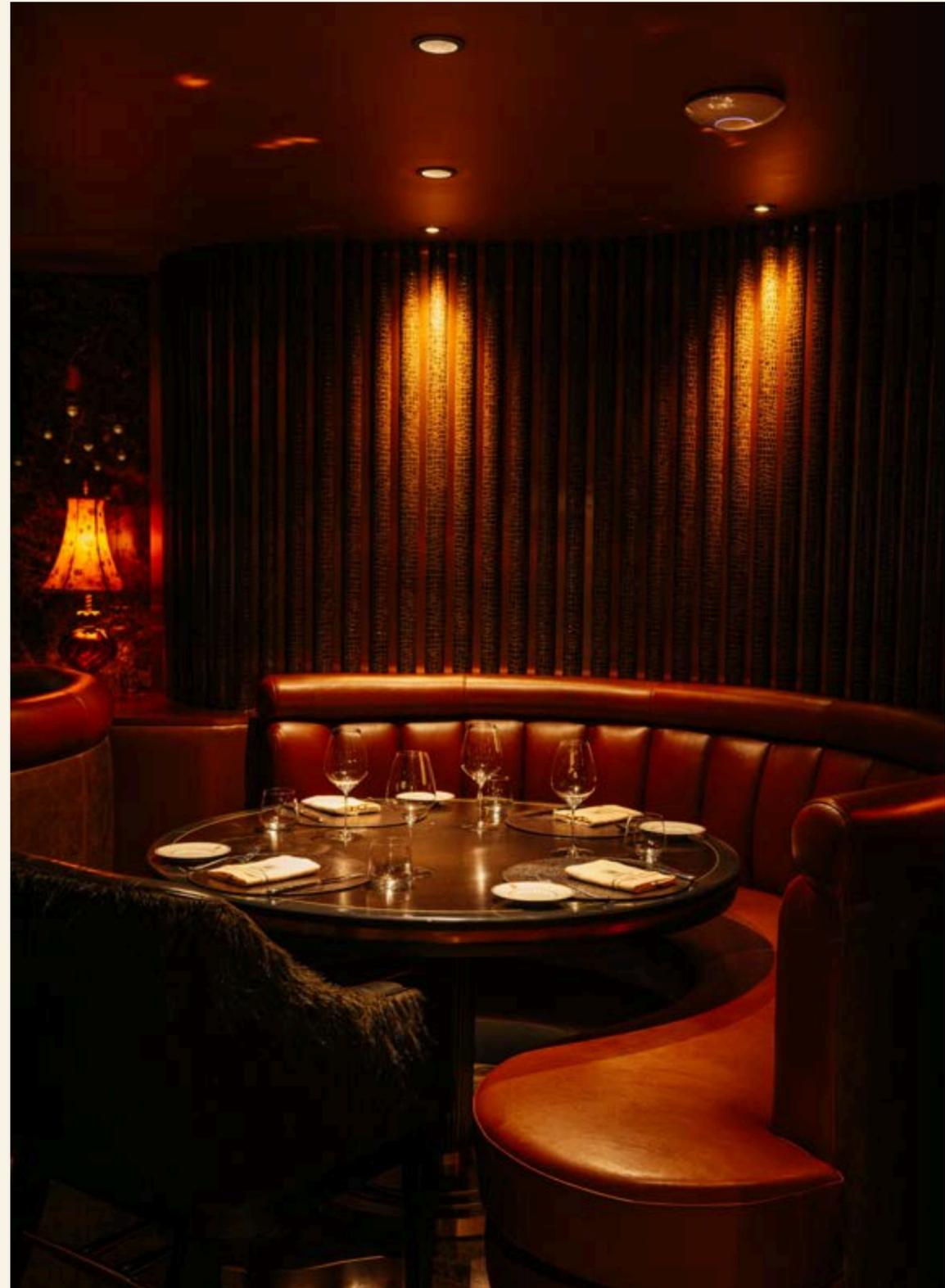


SPECIFICATIONS & AMENITIES

- 44 seated
- Private Bar



ARIANNA EASTWING



Harbour Sixty

Arianna Buyout

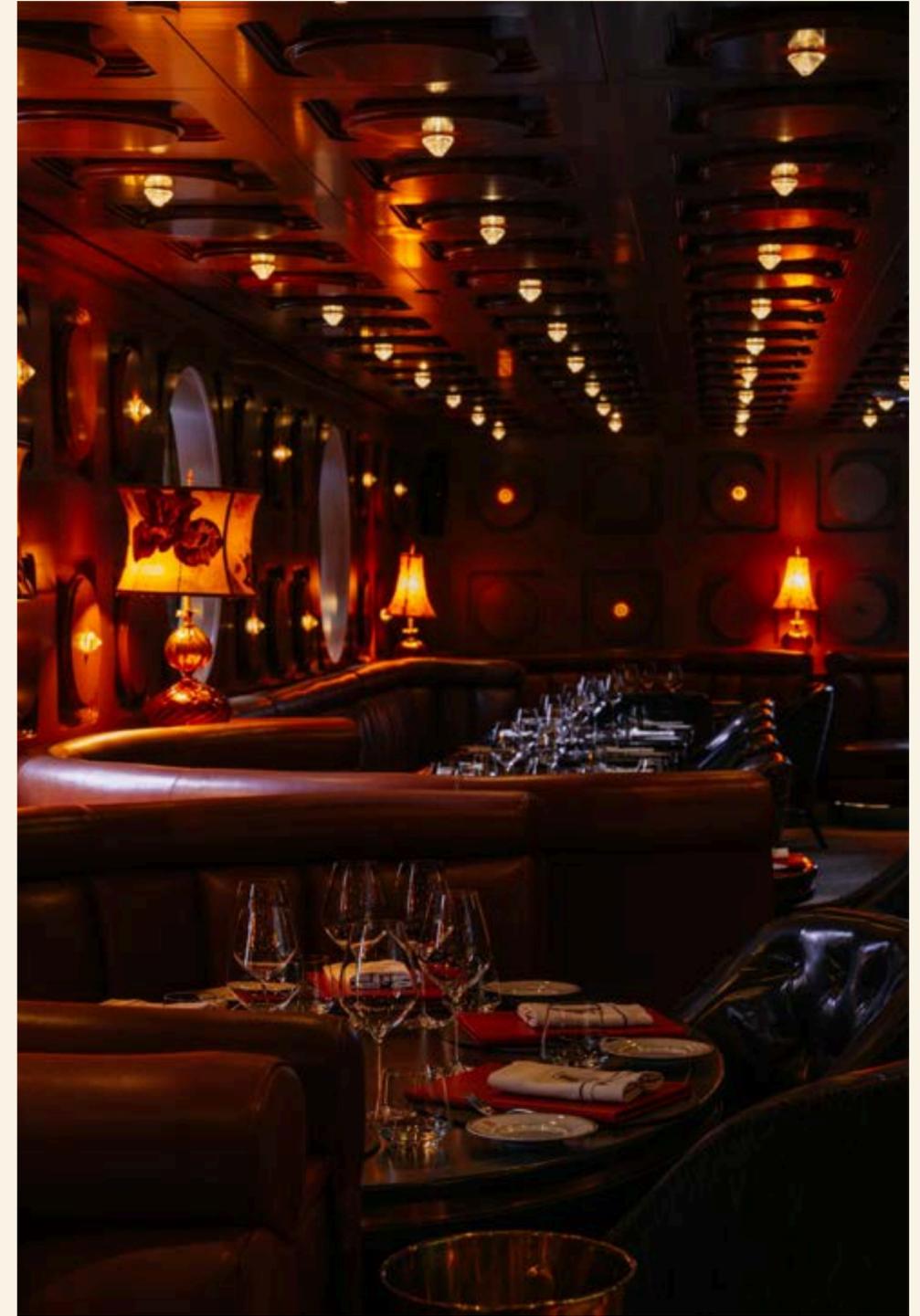


SPECIFICATIONS & AMENITIES

- 106 seated
- 120 standing
- Built-in DJ booth with large video screen
- 2 private bars



ARIANNA BUYOUT



H60
Events

ARIANNA



H60
Events

ARIANNA FAMILY-STYLE DINING

These menus feature a family-style experience, inspired by traditional Italian dining, where all dishes are shared amongst the guests. As the event host, you are invited to choose between the Classico and Esclusivo options. Should anyone in your group have any dietary restrictions, kindly notify us in advance so that we can accommodate them accordingly.

Please note that our menus are crafted with seasonal ingredients, and as a result, items and prices are subject to change without prior notice. Should you wish to enhance your menu with additional offerings, such as dessert, our Events Team would be delighted to assist.

For a half or full restaurant buyout a predetermined seating plan is required to ensure accurate quantities are served to each table size



CLASSICO 135 per person

Arianna Seasonal Breads V,DF
olive oil

Appetizers

Arianna Meatballs
grilled bread, tomato sauce

Beet Salad
burrata, candied walnuts, pickled habanada peppers

Madai Crudo GF,DF
orange, castelvetrano olives, fennel, aperol

Pasta

Bucatini All'Amatriciana
guanciale, pecorino romano
dop, tomato

Gnocchi Melanzana V
calabrese tomato, eggplant,
ricotta salata, stracciatella

Mains

Veal Parm H
tomato, mozzarella, basil

Poached BC Ling Cod GF,DF
calabrian tomato, anchovy,
castelvetrano olives

Contorni

Crispy Tuscan potato GF,V
pesto bianco

Mushroom Trifolati GF,DF
oyster mushroom, chanterelles,
crispy chicken skin, marjoram

ESCLUSIVO 165 per person

Arianna Seasonal Breads V,DF
olive oil

Appetizers

Arianna Meatballs
grilled bread, tomato sauce

Radicchio Salad V
cara cara orange, balsamic, pine nuts, focaccia croutons, parmigiano reggiano, fine herbs

Madai Crudo GF,DF
orange, castelvetrano olives, fennel, aperol

Pasta

Crab Stuffed Cappellacci
'nduja, lemon

Gnocchi Melanzana V
calabrese tomato, eggplant,
ricotta salata, stracciatella

Arianna "Lasagna"
taleggio, burrata,
pepperoni bolognese

Mains

Sea Bass Piccata GF
confit potato, leek,
fennel

Braised Short Rib, H
carolina gold risotto milanese, rapini,
pecorino gremolata

Bone-in Striploin H,GF,DF
confit garlic, chimichurri

Contorni

Crispy Tuscan Potato GF,V
pesto bianco

Mushroom Trifolati GF,DF
oyster mushroom, chanterelles,
crispy chicken skin, marjoram

H halal V vegetarian VG vegan GF gluten free DF dairy free

menus + pricing are subject to change based on seasonal availability • prices exclude tax (13%) + service (20%)

DESSERTS

Tiramisu
marsala, ladyfingers, espresso, mascarpone
18

Gelato
3 scoops
*dairy free options available
18

Dessert Platter
mini bergamot tart
mini coconut cream pie
blood orange pate de fruit GF, DF
salted caramel ganache GF
30



ENHANCEMENTS

for the table

Caviar
add a sophisticated touch with a kaviari or petrossian caviar bump – your event planner can provide all the details!

Seafood Tower GF
atlantic lobster, king crab, cocktail shrimp, oysters, tuna tartare, snow crab claws
395 serves 6 guests

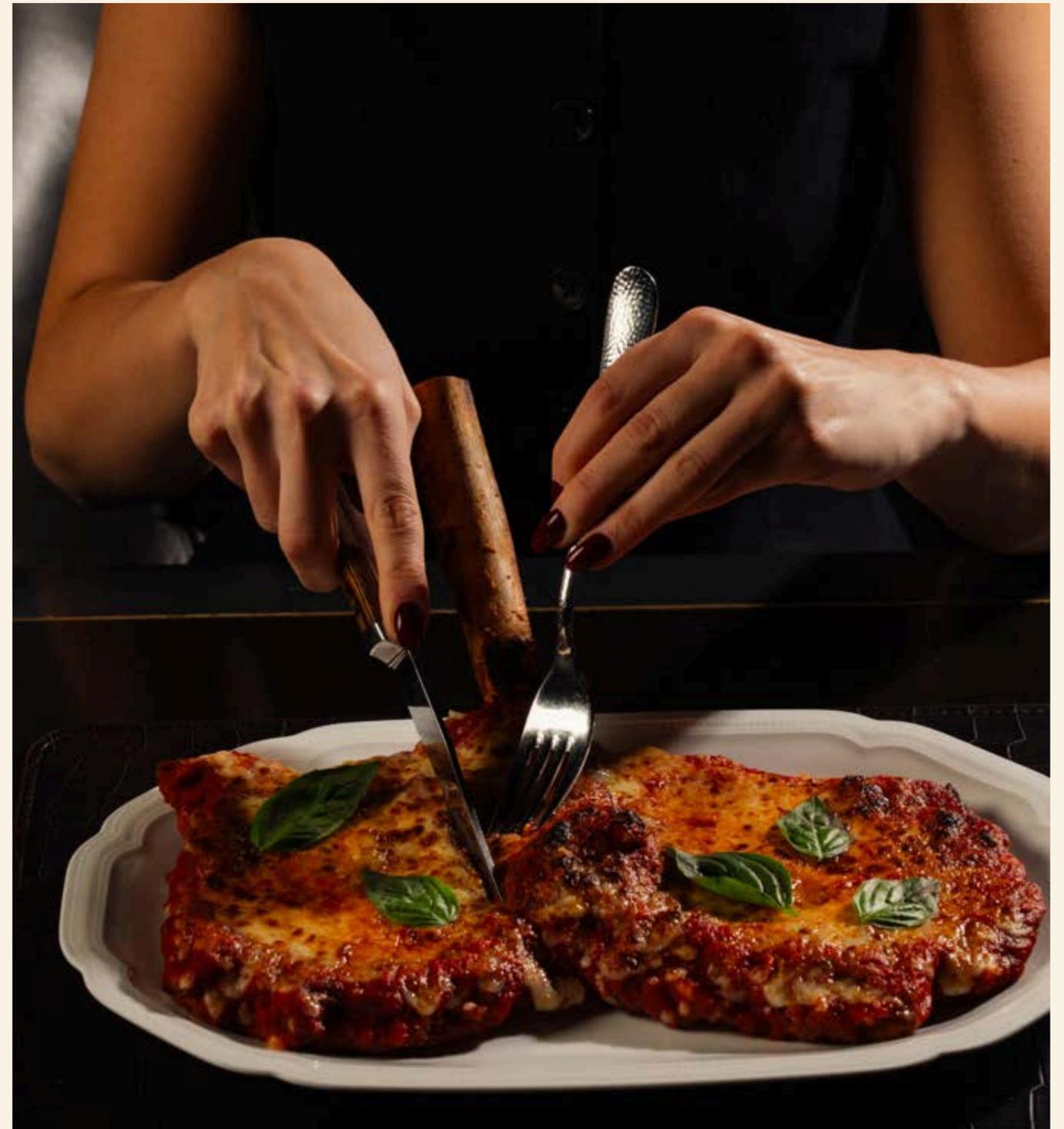
Calamari Fritti
yuzu & roasted garlic aioli
32 serves 2 guests

'Nduja Arancini
3pc pomodoro, mozzarella, basil
18

Caesar Salad
double smoked bacon lardons, brioche croutons, house dressing, parmigiano reggiano
21 serves 2 guests

Fried Brussel Sprouts GF
bagna cauda, anchovy relish, parmigiano reggiano
18 serves 4 guests

Grilled Broccolini GF, V, DF
sicilian harissa, crispy garlic, lemon
20 serves 4 guests



PASSED CANAPÉS

priced per piece · minimum order of one dozen per item – minimum of 72 hours notice required

Vegetarian

Roasted Beet
Tapioca Chip, Salted Plum VG, GF
5.5

Chickpea Panisse VG, GF
lemon zest, black pepper, hot honey
5.5

Italian Ricotta
caramelized honey, toast
5.5

Gougeres
fontina cheese, jalapeno
5

Crispy Cauliflower GF
blue cheese, hot sauce
5.5

Truffle Fries V, GF
shaved truffle, parmigiano reggiano
11

Hand Cut Fries V, GF
garlic mayo
6

Seafood

East Coast Oysters GF, DF
yuzu kosho mignonette
5.75

Tuna GF, DF
shiso, pickled daikon
7

Salmon Tartare Croustade
wasabi crème fraîche, crispy ginger
6

Sturgeon Caviar Blini
smoked salmon, crème fraîche
11

Calamari Fritti
with roasted garlic aioli
8

CHEF'S CANAPE EXPERIENCE

4pcs per person
including vegetarian, seafood & meat selections
28 per person

Meat

Foie Gras Parfait
cherry, brioche
6

Buttermilk Fried Chicken
citrus aioli
6

Beef Tartare Tartlet H
brown butter mayonnaise, chive
5.5 can be GF in lettuce cup

Beef Slider H
bacon, cheddar, horseradish mayo
9 can be GF in lettuce cup

Lamb Chop H, GF, DF
charred scallion chimichurri
9

Braised Short Rib H
hoisin, crispy shallot, steam bun
9

Arancini
'nduja, mozzarella
7

Meatball H
tomato sauce, parmigiano reggiano
8



H halal V vegetarian VG vegan GF gluten free DF dairy free

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PLATTERS

each serves 15 guests

Fruit

selection of seasonal sliced fruit and berries
150

Vegetable

selection of seasonal crudites and dips
150

Cheese

selection of local and international cheese, crackers
250

Charcuterie

selection of local and international cured meats,
crackers and condiments
250

Dessert

selection of miniature sweets, 60 pieces
350



FULL RESTAURANT BUYOUT ONLY

CHEF LED FOOD STATIONS

priced per person

Seafood

Oysters

live shucker minimum 40 guests

selection of west and east coast oysters with accompaniments of sauces and citrus

24 based on 5 oysters per person

Raw Bar

live shucker minimum 40 guests

raw oysters, shrimp cocktail, lobster, snow crab, crudo served with an accompaniments of sauces and citrus

48 per person

Kaviari Caviar

kristal caviar, ossetra prestige caviar, transmontanus caviar served with chips, bilini's, creme fraiche, shallot, chives

3000 serves 50 guests

Salad Bar

self-serve

24

Chefs Choice Seasonal Greens VG, DF
lemon vinaigrette

Arianna Caesar Salad
double smoked bacon lardons, brioche croutons, house dressing, parmigiano reggiano

Grilled Mediterranean Vegetables VG, DF

Sliced Lev Sourdough

Substitute
House-made Parker House Rolls

4 per person

Pasta

minimum 40 guests

Canestri alla Vodka
calabrian chili, san marzano tomatoes, belvedere, ontario cream , parmigiano reggiano, 22

Rigatoni Bolognese
Canadian prime beef, san marzano tomatoes, parmigiano reggiano, basil
24

Risotto

Cacio e Pepe GF
acquerello rice, parmigiano reggiano, tellicherry peppercorns, st. brigid butter
22

Wild Mushroom GF
acquerello rice, parmigiano reggiano, seasonal foraged mushrooms, arugula
24

Carving

minimum 40 guests

8oz per person – all served with fresh horseradish, grainy mustard & au jus

GF, DF & Halal

Canadian Prime Tenderloin
56

Canadian Prime Striploin
45

Canadian Prime
prime rib
68

USDA Prime Striploin
69

USDA Prime
prime rib
80

Australian Wagyu M8+
prime rib
160

Beverly Creek Lamb Rack
mint chimichurri
54 3 pieces per person



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FULL RESTAURANT BUYOUT ONLY

CARVING STATION ENHANCEMENTS

priced per person

Crispy Fingerling Potatoes GF,V
hot honey, pesto blanco, rosemary
6

Fried Brussels Sprouts V,GF
gochujang, cilantro, lime
7

Grilled Broccolini VG,GF
sicilian harissa, crisp garlic, lemon
7

Roasted Mushrooms VG,GF
white wine, caramelized onion
8

SAUCE ENHANCEMENTS

priced per 4 guests

Charred Scallion Chimichurri VG,GF
8

Béarnaise GF
8

Peppercorn Jus GF
12

Crab Butter
16

Classic Trio
peppercorn, béarnaise, chimichurri
24



H halal V vegetarian VG vegan GF gluten free DF dairy free

menus + pricing are subject to change based on seasonal availability • prices exclude tax (13%) + service (20%)

WINES

Please note that vintages are subject to change based on availability. The full wine list is available upon request, though availability cannot be guaranteed.

Our Sommelier Team would be delighted to recommend wines tailored to your budget, preferred style, and menu selections.



Sparkling

750ml

Scarpetta
Brut, Prosecco, Veneto, Italy 2024
95

Raventós i Blanc
Brut, Blanc de Blancs, Conca del Riu Arnoia 2022
100

Bourgeois-Diaz
BD'3C, Champagne N.V.
195

Laurent-Perrier
Brut Rosé, Champagne N.V.
325

Barons de Rothschild
Brut, Concordia, Champagne N.V.
330

Barons de Rothschild
Brut, Blanc de Blancs, Champagne N.V.
400

Pol Roger
Brut, Champagne N.V.
500 - 1.5 Liters (10 Glasses)

Billecart-Salmon
Brut, Réserve, Champagne N.V.
7200 15 Liters (100 Glasses)

White

750ml

Lungarotti
Torre di Giano, Umbria, Italy, Trebbiano 2023
85

Santome
Pinot Grigio, Veneto, Italy 2023
100

Domaine des Loges
Loire Valley, France, Sauvignon Blanc 2024
115

Chateau de Masse
Burgundy, France, Chardonnay 2022
135

Seguinot-Bordet
Chablis, France, Chardonnay 2024
155

Kistler
Les Noisetiers, Sonoma Coast, Chardonnay 2021
350

Veyder-Malberg
Liebedich, Grüner Veltliner, Austria 2022
390 1.5 Liters (10 Glasses)

Red

750ml

Alto Molino
Cafayate, Argentina, Malbec 2023
85

Cedar Creek
Okanagan Valley, Canada 2022
95

Castello Di Querceto
Chianti, Tuscany, Italy, Sangiovese 2023
100

Yves Cuilleron
Collines Rhodaniennes, Rhone Valley, France, Syrah 2023
115

Fleur Haut Gausson
Bordeaux Supérieur, France, Merlot 2019
130

David Duband
Bourgogne, France, Pinot Noir 2022
180

R. López de Heredia
Viña Tondonia, Reserva, Rioja, Spain, Tempranillo 2012
450 1.5 Liters (10 Glasses)

Antinori
Villa Antinori, Tuscany, Italy, 2021
1200 12 Liters (80 Glasses)

SEASONAL SIGNATURE COCKTAILS

I'm Hooked
el dorado 12, havana 3, mount gay eclipse,
house vermouth, sour cherry bitters,
cherry cheesecake cordial
28 3 oz

Cuccidati
bear face triple oak whisky, brown butter rye,
washington amaro, fig syrup, black walnut bitters
29 2 oz

Arianna Spritz
aperol, soda, grapefruit, scarpetta prosecco
24 1.5 oz

The Dirty Dill
dill and scallion infused grey goose vodka,
dill oil, olive brine
27 2.75 oz

Her
belvedere, cocchi americano, st. germain,
limoncello, bergamot-lemon balm syrup, mint,
edible rose, bergamot perfume
27 2.5 oz

The Pear Affair
grey goose pear, kahlua, pear syrup, bailey's,
espresso
27 2.75 oz

Limone Cita
tanqueray 10, carpano bianco - spirit of york citruscello,
gentiane, five alive syrup, lemon juice, egg white
18 2 oz

Peach Please
scarpetta prosecco, ketel one, lemon juice,
peach cordial, peach bellini gellatine di fruta
29 2.75 oz

ZERO-PROOF

Lychee Lemonade
lychee, lemon, soda
15

Your Morning Tonic blood orange,
thyme, lime, tonic
15

BAR SERVICE

We suggest a minimum price cap of \$35 per drink,
This provides your guests with access to our curated selection of classic and signature cocktails
such as a Manhattan, Old Fashioned, Negroni, Martini, or Margarita.

A bottle service list is available to complement your event, upon request.



GIFTING

add a personalized touch to your event with curated take-home favours for your guests.

Handmade mini chocolates (2)
25

375ml bottle of wine
champagne, white or red
price varies on wine selection

Fresh vacuumed sealed filet mignon with
compound butter & rosemary sprig
50

Filet & Wine
100

Arianna lasagna for two
65

THE CELLAR : CURATED WINE EXPERIENCE

Host an unforgettable event in our private wine cellar with a sommelier-led tasting experience. Perfect for intimate gatherings or as a highlight within a larger event, this offering features a hand-selected lineup of premium wines, tailored to your preferences.

Within The Cellar, every element has been thoughtfully designed to create a sense of exclusivity, from the low lit, engaging surroundings to the exceptional culinary offerings that perfectly complement our finest vintages. It is a haven for connoisseurs and newcomers alike, where each gathering is steeped in the luxury of exceptional taste and exquisite craftsmanship.

Our team will guide you through each pour, sharing tasting notes, pairing insights, and the stories behind the bottles – creating a refined, interactive experience in a truly unique setting.

Tasting formats can range from a structured flight to a more casual, conversation-driven experience, and can be paired with chef-curated canapés.

Per person

Sparkling wines of the world (5)
115

Italy North to South (6)
130

The New Territories - From Japan to Montenegro (5)
130

Discovery of Burgundy (5)
225

Explore the world of Grower Champagnes (6)
280

Pinnacle of Champagne - Rare vintages & exclusive cuvees (5)
850

Sommelier Fee
300 + tax

Cellar tastings accommodate up to 12 guests and typically run for 60 minutes. Each tasting is accompanied by bread and crackers.

Looking for something specific? Our Sommelier Team would be delighted to recommend a tasting experience tailored to your budget and preferred style.

TASTING ENHANCEMENTS

Cheese
a selection of local and international cheese with crackers
200

Charcuterie
a selection of local and international cured meats with crackers and condiments
200

Caviar Service
Speak to your Event Planner

Valley Pearl Oysters
Kosho Mignonette
6 pieces - 31 | 12 pieces - 61

prices exclude tax (13%) + service (20%)



FREQUENTLY ASKED QUESTIONS

Availability

Arianna is available Monday to Sunday for dinner service beginning at 5:00pm. All evening events must conclude by 2:00am.

Exclusive full restaurant buyouts are available 7-days a week for lunch until 3:00pm.

Access to the space for setup and deliveries can be coordinated with your Event Planner, subject to availability within our event schedule. Early access fees may apply.

Capacity

	One table	Multiple tables	Reception
East & West Private Rooms	12	n/a	n/a
Half Buyout	n/a	44	n/a*
Full Buyout	n/a	106	120**

*Includes private bar, perfect for eating/drinking & enjoying the buzz of the restaurant, but not suited for speeches, presentation or quiet conversations

** Reception-style and food station events will include additional rentals, which your event planner will expertly coordinate and include in the master bill, with no added mark-up.

Minimum Spend

Minimum spend requirements vary by day of the week, season and the timing of your event. All minimum spends are inclusive of all food & all beverage, not including tax or 20% service fee.

If the total food and beverage sales fall below the required food and beverage minimum spend, the difference will be charged as a minimum spend off-set fee plus 20% service and tax. This fee is not transferable to gift cards, take-home food, beverage or future events.

Events held on statutory holidays will be subject to applicable surcharges.

Food + Beverage Experience

Working with your event planner, you will be invited to select beverages and wine of your choice from our current seasonal event package. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and service. All beverage contributes to your minimum spend.

Our menu will be curated from our current seasonal event offerings. We are pleased to accommodate customization by interchanging items between menus; pricing will be adjusted accordingly. As our menus are designed around the finest seasonal ingredients, selections and pricing are subject to change without notice, though we will make every effort to honour the original choices wherever possible.

Please note a la carte offerings are not available for events or large group bookings. Your event planner can assist you with tailoring your selections for the best guest experience.

Arianna's menus are designed as a family style sharing experience. As the event host, we kindly ask that you choose between the Classico or Esclusivo menus.

Corkage

Wine corkage is not permitted. Our knowledgeable Wine Team is at your service to guide you through our extensive wine list and assist you in finding the perfect selection.

Guarantees

The guaranteed number of guests attending the function is required 1 (one) day in advance of the function, by 2pm. Please note, unless we are notified of a guest count revision, the number contracted originally will be assumed as the guarantee. You will be billed for the guaranteed number given, or attendance, whichever is greater.

Attire Guideline

At Harbour Sixty, the elegance of our space invites celebration, and your attire plays a vital role in enhancing the occasion. We encourage guests to dress thoughtfully, as it reflects not only your personal style but also your consideration for those celebrating special moments around you.

While we encourage personal expression, we ask that guests avoid overly casual or athletic clothing like shorts, flip-flops, and team wear. Dressing with intention creates a cohesive atmosphere where everyone can feel at their best.

Accessibility

All rooms on every floor of Harbour Sixty are fully accessible, ensuring a seamless experience for all guests.

Audio Visual

Our event spaces feature intuitive Bluetooth-enabled AV for seamless presentations. Please note that we do not provide onsite AV technicians, and our venue is designed for bespoke private events rather than large-scale conference style setups. As such, multiple simultaneous presentations, lavalier microphones, or complex AV configurations are not available.

Please note that H60 Events does not supply devices such as phones or computers. Event Hosts are responsible for providing their own devices and any necessary adapters.

External Vendors and Décor

All external rentals, equipment and décor must be approved by your event planner. As Harbour Sixty is a historic building subject to certain restrictions, our team is available to assist with your questions and requests, including cakes, flowers, balloons, wall decorations, furniture and equipment.

We are pleased to connect you with our recommended suppliers or facilitate the use of your preferred providers. Our team will ensure a seamless coordination process for your convenience.

Smoking

In accordance with Canadian and Ontario law, smoking and vaping are prohibited inside the restaurant and private dining rooms.

With Our Compliments

The following are included with your booking:

- Valet service (first come, first served)
- Table numbers in frames
- Printed menus (with personalized menu header)
- Coat check
- Votive candles
- Dining tables & chairs
- White cloth napkins
- Table flatware & glassware
- Built-in audio-visual

Costs to Consider

Your event planner will work with your vision and budget to create a custom proposal based on your event needs.

- furniture removal fee (full restaurant buyout)
- cruiser table/ food station rentals for reception style events
- cake plating - \$9 per person
- place cards - \$2.50 per person

Contract & Payment

Upon signing of the contract, 30% of the minimum spend is required. This deposit and signed contract are required to secure the date and space.

Deposits can be paid electronically with credit card or EFT (Electronic Funds Transfer), or in-person with cash or credit card.

The final payment is due at the conclusion of the event, by cash, credit or debit card. The deposit will be applied to the final bill.

Private Dining Room & East Wing Cancellation

Your deposit is fully refundable with formal written notice if the event is cancelled more than 30 days prior to the event date.

If the event is cancelled 15 to 30 days prior to the event date, 50% of the deposit will be refunded.

If the event is cancelled with 14 days or less prior to the event date, all deposits received will be forfeited.

For cancellations made within 48 hours of the event, the client will be responsible for the full minimum spend requirement plus applicable taxes, gratuity, and service charges.

Full Restaurant Buyout Cancellation:

Should the Client cancel the Event for any reason, H60 Events must receive written notice of cancellation. The following cancellation fees shall apply, calculated on the contracted minimum spend:

- More than 60 days prior to the Event: All deposits paid shall be retained as non-refundable.
- 60–31 days prior to the Event: 50% of the contracted minimum spend.
- 30–14 days prior to the Event: 75% of the contracted minimum spend.
- 13 days or fewer prior to the Event: 100% of the contracted minimum spend.

Resale of Cancelled Date

In the event H60 Events is able to resell the cancelled event date and space under comparable terms, the Client will be refunded any deposit paid, less a 10% administrative fee.

CONTACT

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[Inquire Now](#)

