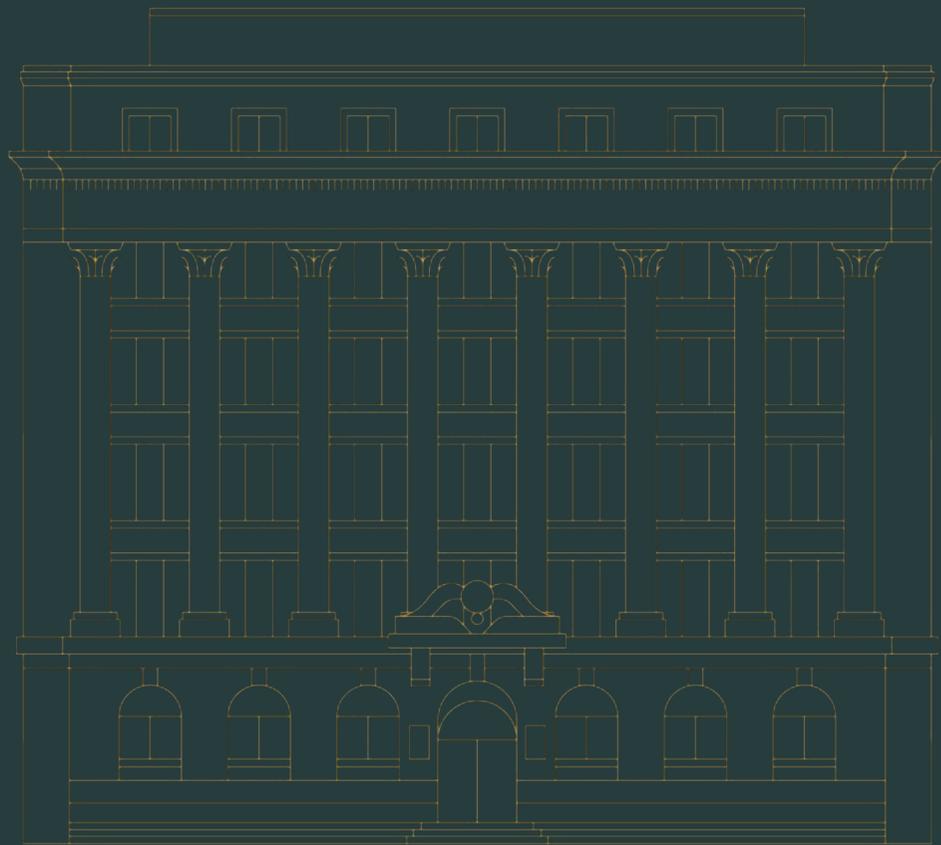


Estelle

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

Estelle



SPECIFICATIONS & AMENITIES

- 80 seated
- 100 standing
- Private Bar
- 6 built-in 75" LCD TVs with Bluetooth connectivity
- Wireless microphone
- 0.25 inch XLR outlet for DJ



ESTELLE

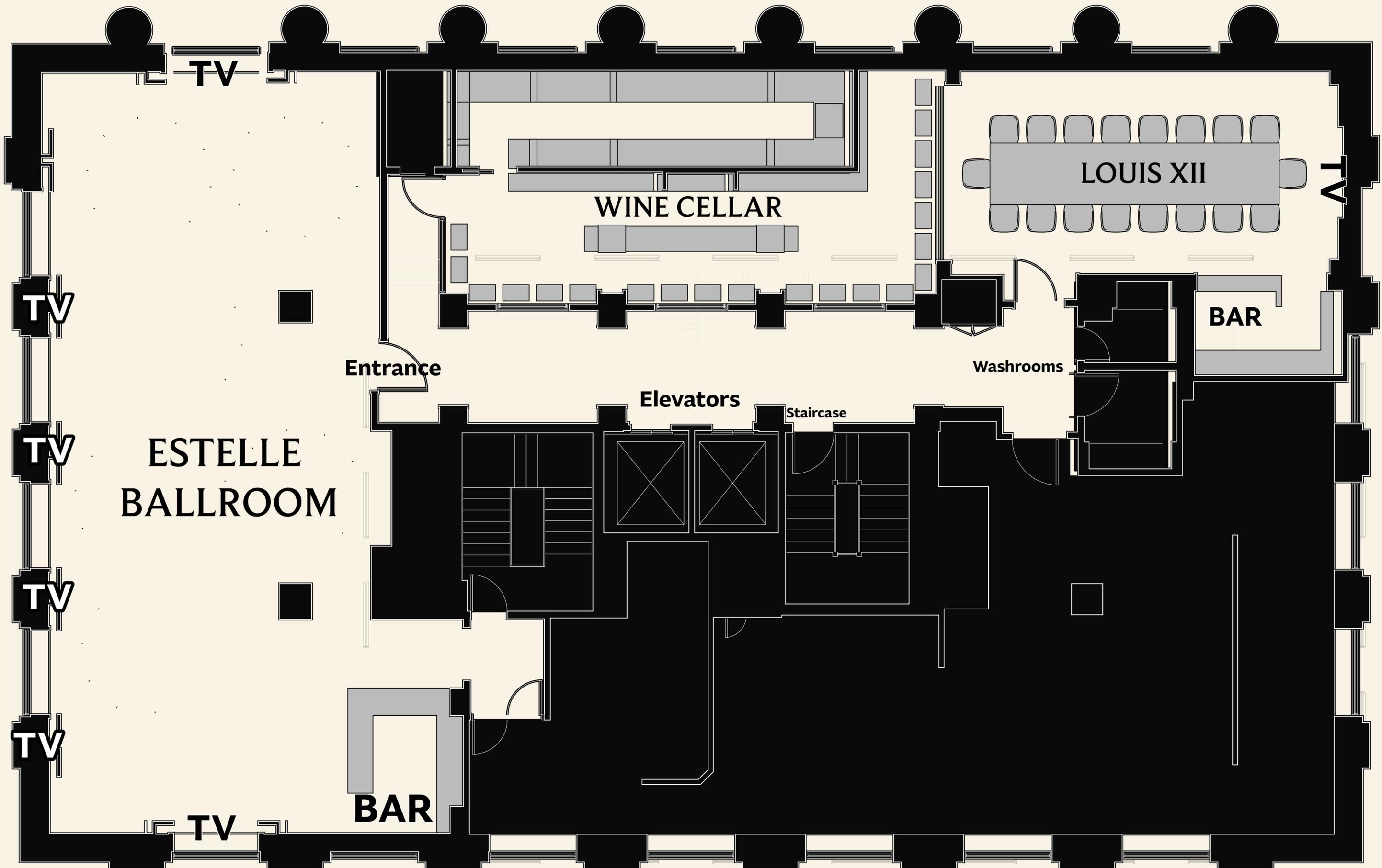


H60
Events

ESTELLE







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 sauc
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

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

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



ESTELLE MENUS

Our lunch and dinner menus for Estelle are designed with a 'limited choice on-site' model. This allows your guests to select their own appetizer, main course, and dessert. As the event host, we kindly ask that you choose between menus A, B, or C.

Kindly note that our menus are created with seasonal ingredients, and as such, menu items and prices may be subject to change without prior notice. Our Events Team would be delighted to assist you with any additions you may wish to make to your selected menu.

PLATED LUNCH

EXPRESS LUNCH

79 one hour required

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Beef Tartare H
cornichon, caper, anchovy, quail's egg, toast

Lisa's Salad V,GF
romaine, feta, oregano, cucumber, chickpea

Entrées

choice of

Braised Boneless Beef Short Rib DF, H
hoisin glaze, scallion shoestring potato, broccolini

Canestri alla Vodka V
parmigiano-reggiano, tomato, calabrian chili, garlic

Desserts

Takeaway Treat – Lemon Tart GF, H
bergamot, italian meringue

LUNCH MENU A

89 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Beef Tartare H
cornichon, caper, anchovy, quail's egg, toast

Caesar Salad
smoked bacon, croutons, parmigiano reggiano

Entrées

choice of

Braised Boneless Beef Short Rib H
hoisin glaze, scallion shoestring potato, broccolini

Big Glory Bay King Salmon GF,DF
garlic, almonds, cauliflower, peppers

Canestri alla Vodka V
parmigiano-reggiano, tomato, calabrian chili, garlic

Desserts

choice of

Lemon Tart GF, H
bergamot, italian meringue

Coconut Cream Pie
vanilla bean, toasted coconut, white chocolate



LUNCH MENU B

99 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Beef Tartare H

cornichon, caper, anchovy, quail's egg, toast

Lisa's Salad V,GF

romaine, feta, oregano, cucumber, chickpea

Burrata V,GF

tomato, sweet peppers, olive oil, basil, toast

Entrées

choice of

8oz USDA Prime Striploin H,GF

creamed spinach, crispy potato, peppercorn jus

Big Glory Bay King Salmon GF,DF

garlic, almonds, cauliflower, peppers

Canestri alla Vodka V

parmigiano-reggiano, tomato, calabrian chili, garlic

Desserts

choice of

Lemon Tart GF,H

bergamot, italian meringue

Coconut Cream Pie

vanilla bean, toasted coconut, white chocolate

LUNCH MENU C

129 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Beef Tartare H

cornichon, caper, anchovy, quail's egg, toast

Lisa's Salad V,GF

romaine, feta, oregano, cucumber, chickpea

Burrata V,GF

tomato, sweet peppers, olive oil, basil, toast

Entrées

choice of

7oz Canadian Prime Filet Mignon GF

creamed spinach, crispy potato, peppercorn jus

Big Glory Bay King Salmon GF,DF

garlic, almonds, cauliflower, peppers

Canestri alla Vodka V

parmigiano-reggiano, tomato, calabrian chili, garlic

Desserts

choice of

Pecan Praline Tart

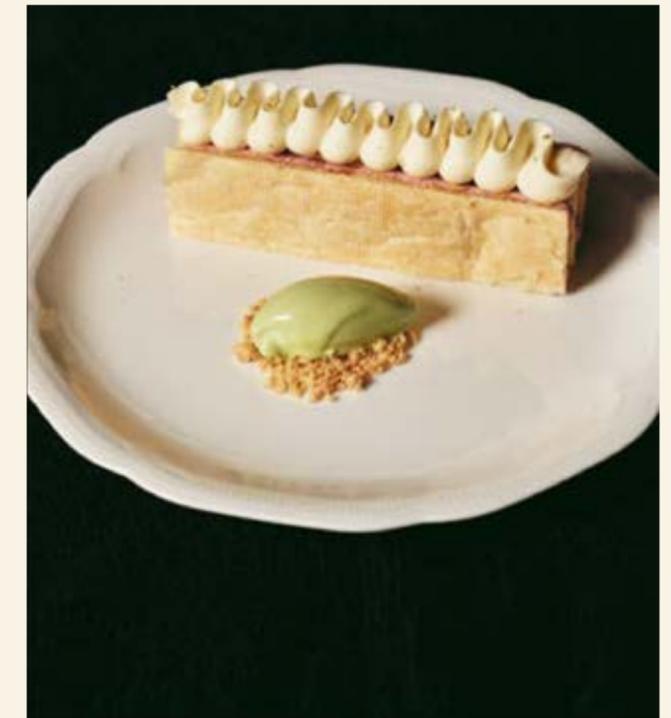
alunga milk chocolate crémeux, dulcify whipped ganache

Lemon Tart GF,H

bergamot, italian meringue

Coconut Cream Pie

vanilla bean, toasted coconut, white chocolate



PLATED DINNER

DINNER MENU A

145 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Caesar Salad
double smoked bacon, parmigiano reggiano, gremolata

Beef Tartare H
cornichon, caper, anchovy, quails egg, toast

Entrées

choice of

Braised Boneless Beef Short Rib H
hoisin glaze, scallion shoestring potato, broccolini

Big Glory Bay King Salmon GF,DF
garlic, almonds, cauliflower, peppers

Mushroom Risotto GF,V
acquerello rice, maitake mushroom, parmigiano reggiano

Desserts

choice of

Lemon Tart GF,H
bergamot, italian meringue

Coconut Cream Pie
vanilla bean, toasted coconut, white chocolate

DINNER MENU B

165 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Green Goddess Salad V,GF
pistachio, gem lettuce, avocado, dill

Beef Tartare H
cornichon, caper, anchovy, quails egg, toast

Jumbo Black Tiger Shrimp Cocktail GF,DF
lemon, cocktail sauce, horseradish

Entrées

choice of

8oz Canadian Prime Filet Mignon GF
creamed spinach, crispy potato, peppercorn jus

Big Glory Bay King Salmon GF,DF
garlic, almonds, cauliflower, peppers

Mushroom Risotto GF,V
acquerello rice, maitake mushroom, parmigiano reggiano

Desserts

choice of

Lemon Tart GF,H
bergamot, italian meringue

Coconut Cream Pie
vanilla bean, toasted coconut, white chocolate

DINNER MENU C

215 per person

Bread Service

sourdough, butter & asiago spread

Appetizers

choice of

Crab Cake DF
jalapeno, caper, shallot, preserved lemon

Beef Tartare H
cornichon, caper, anchovy, quails egg, toast

Entrées

choice of

12oz USDA Prime Striploin GF,H
creamed spinach, crispy potato, peppercorn jus

Big Glory Bay King Salmon GF,DF
garlic, almonds, cauliflower, peppers

Desserts

choice of

Lemon Tart GF,H
bergamot, italian meringue

Coconut Cream Pie
vanilla bean, toasted coconut, white chocolate

Pecan Praline Tart
alunga milk chocolate crèmeux, dulcex whipped ganache

SHARED ENHANCEMENTS

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

All below serve 4 guests

Hand Cut Fries V
garlic mayo
17

Truffle Fries V
parmigiano reggiano, garlic mayo
29

Fried Brussels Sprouts V,GF
gochujang, cilantro, lime
19

Grilled Asparagus
buttered crab, croutons
25

Crispy Cauliflower V
blue cheese, hot sauce, celery
23

Roasted Mushrooms
white wine, caramelized onion
25

PLATED MENU MODIFICATIONS

menu repriced accordingly

Appetizers

Tuna tartare DF
avocado, lavash,
green apple, sorrel

Green Goddess Salad VG,GF
avocado, pistachio, dill

Calamari
crispy caper, garlic aioli

Entrees

14 oz Ribeye H,GF,DF

16oz striploin H,GF,DF

12 oz picanha H,GF,DF

Sauces

serves 4 guests

Charred Scallion Chimichurri VG,GF
8

Béarnaise GF
8

Peppercorn Jus GF
12

Crab Butter
16

Classic Trio
peppercorn, béarnaise, chimichurri
24

Dessert

Chocolate lava cake 64%
chocolate, cocoa nib,
vanilla ice cream



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



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%)

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

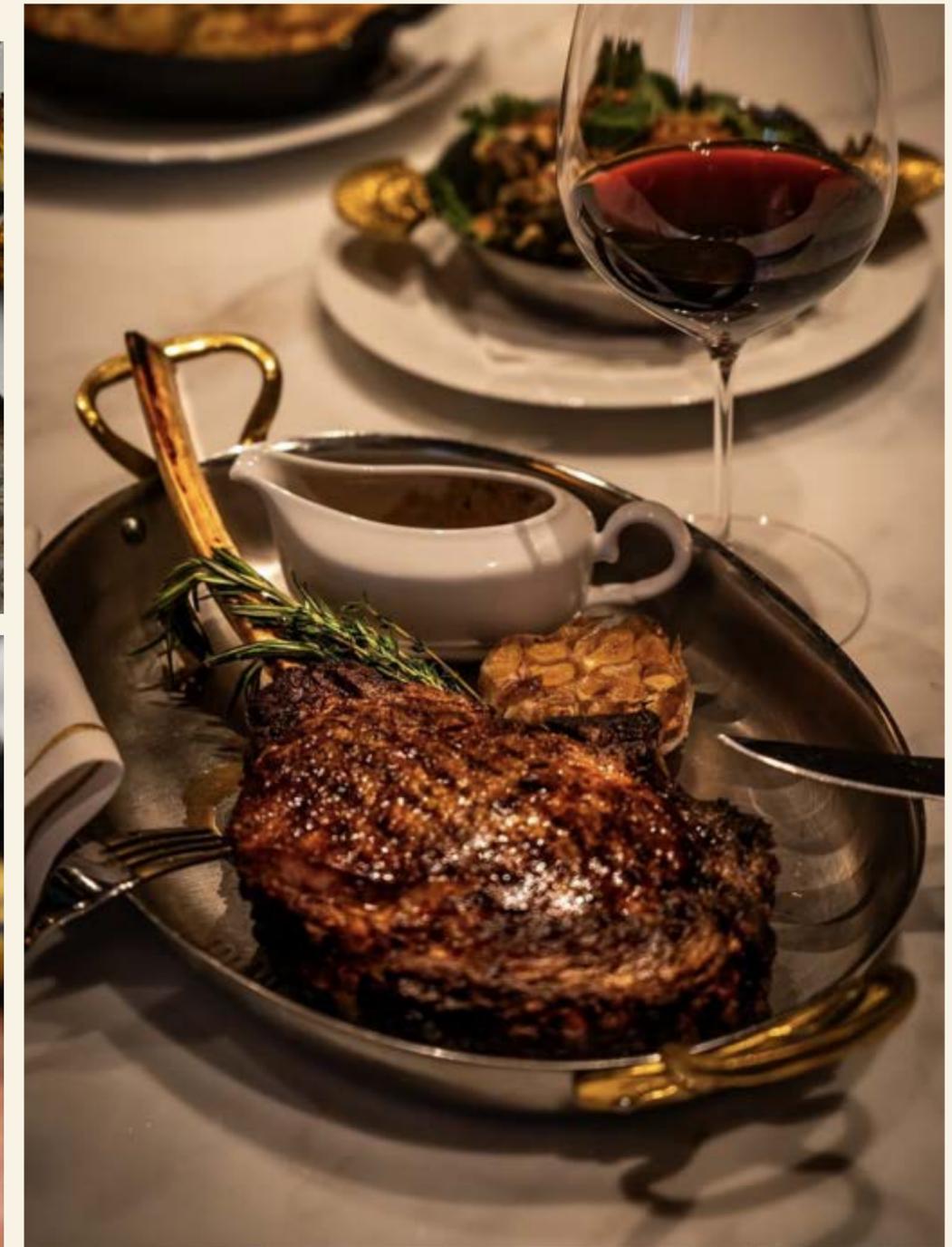
Charred Scallion Chimichurri VG,GF
8

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

Hey Youz
appleton rum VX, havana club 3 year, ron zacapa 23,
yuzu cordial, falernum, allspice bitters
25 2 oz

The Commissioner
reifel rye infused with saskatoon
berries, birch syrup, maple bitters
26 2 oz

Orchard Mule
willibald gingerbread gin, belle de brillet pear liqueur,
amaro lucano, ginger beer
27 2.75 oz

Golden Hour
lingonberry infused toki japanese whisky, passion fruit,
lustau sherry, carpano bianco, grapefruit bitters, club soda
30 3.75 oz

High Sierra
del maguey vida mezcal, cocchi americano,
luxardo maraschino, absinthe, cedar tincture
33 2.75 oz

La Dispensa
belvedere vodka, pepperoncini brine,
extra virgin olive oil, black pepper
26 2.5 oz

Bae Street
casamigos blanco tequila,
cinnamon spiced dragonfruit syrup, lychee
25 2 oz

ZERO-PROOF

Lychee Lemonade
lychee, lemon, soda
15

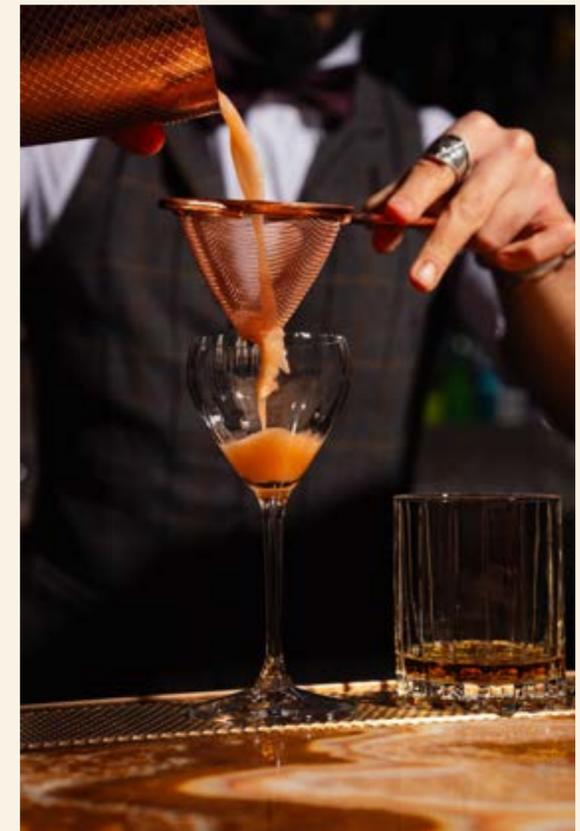
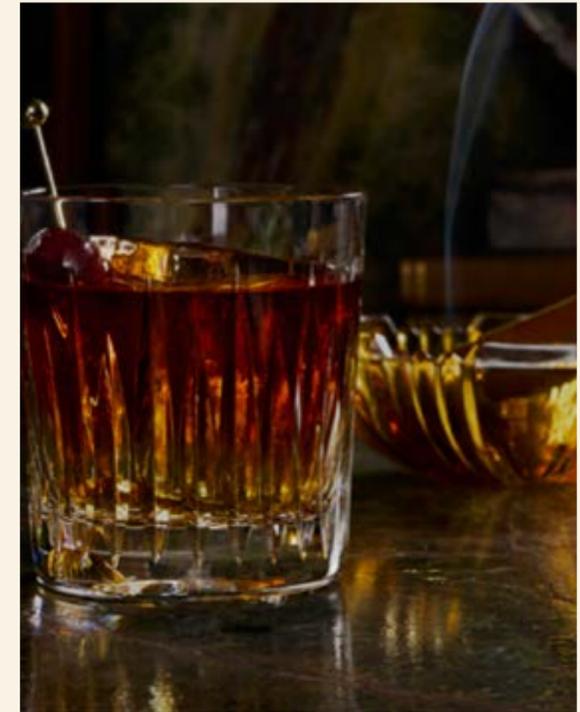
Your Morning Tonic
blood orange, thyme, lime, tonic
15

Kyoto Cooler
yuzu, mint, soda
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



FREQUENTLY ASKED QUESTIONS

Availability

The Estelle Private Room is available Monday to Friday for lunch until 3:00pm, and Monday to Sunday for dinner service beginning at 5:00pm. All evening events must conclude by 2:00am.

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

With versatile configurations, Estelle is suited for gatherings of up to 80 guests seated or 100 guests standing.

Your event planner will craft a bespoke floor plan, thoughtfully tailored to your event and guest experience.

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 applicable government taxes. 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.

Room Rental

A \$1,000.00 room rental applies to ensure meticulous setup

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 lunch and dinner menus are designed with a 'limited choice on-site' model. This allows your guests to select their own appetizer, main course, and dessert once seated for the event. As the event host, we kindly ask that you choose between menus A, B or C.

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.

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 3 (three) days 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.

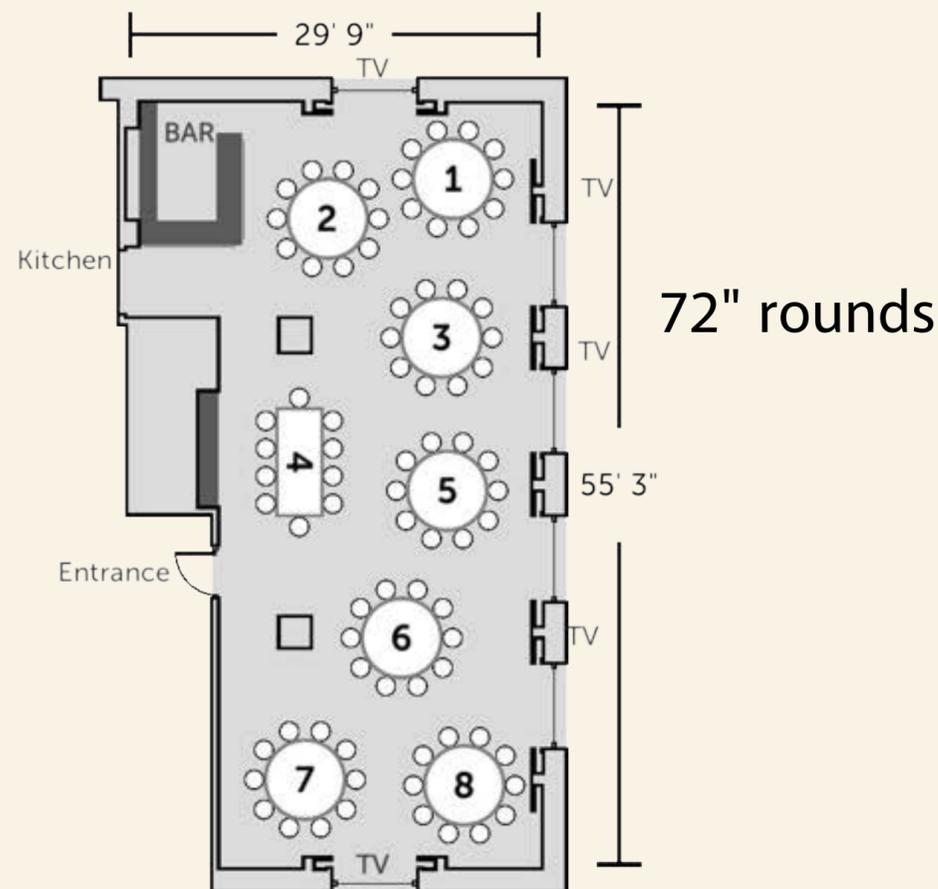
Accessibility

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.



With Our Compliments

The following are included with your booking:

- Valet service (first come, first served)
- Built-in private bar
- Table numbers
- Printed menus (with personalized menu header)
- Coat check
- Votive candles
- Dining tables & chairs
- White table-clothes & napkins
- Table flatware & glassware
- Built-in audio-visual
- Two XLR outlets for your DJ

Costs To Consider

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

- room rental - \$1,000
- lounge and/or cocktail furniture rentals for reception style events
- cake plating - \$9 per person
- place cards - \$2.50 per person

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.

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.

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 Clause

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

Address
60 Harbour St. Toronto, ON M5J 1B7

Email
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