

*My* HOUSE

2025

PRIVATE EVENT PACKAGE





# My HOUSE

OUR VISION IS TO BE TORONTO'S PREMIER DESTINATION FOR UNFORGETTABLE DINING AND EVENT EXPERIENCES. WE ASPIRE TO CREATE A SPACE WHERE EVERY VISIT FEELS LIKE COMING HOME — WHERE PEOPLE GATHER TO ENJOY EXCEPTIONAL FOOD, VIBRANT ENTERTAINMENT, AND THE WARMTH OF A WELCOMING COMMUNITY.

WE ARE DEEPLY COMMITTED TO QUALITY & SUSTAINABILITY. WE TAKE PRIDE IN REDUCING WASTE BY DONATING LEFTOVER FOOD TO THOSE IN NEED AND ENSURING NOTHING GOES TO WASTE. OUR FURNITURE, CHOSEN FOR ITS HISTORY AND CHARM, BREATHES NEW LIFE INTO PIECES THAT MIGHT HAVE OTHERWISE BEEN DISCARDED, GIVING MY HOUSE A NOSTALGIC FEELING OF HOME.

OUR MISSION IS TO TRANSFORM ORDINARY MOMENTS INTO EXTRAORDINARY MEMORIES. WE ARE DEDICATED TO OFFERING A UNIQUE, COZY, VINTAGE-INSPIRED AMBIANCE, GOURMET CUISINE, AND EXCEPTIONAL SERVICE.

WHETHER YOU'RE DINING WITH US, CELEBRATING A SPECIAL EVENT, OR ENJOYING ONE OF OUR LIVE SHOWS, WE STRIVE TO MAKE EVERY EXPERIENCE AT MY HOUSE TRULY REMARKABLE.

WE BELIEVE THAT THE HEART OF HOSPITALITY LIES IN THE DETAILS. OUR PHILOSOPHY IS TO MERGE TRADITION WITH INNOVATION, CREATING SPACES THAT HONOUR THE PAST WHILE EMBRACING THE FUTURE. WE TAKE PRIDE IN OUR THOUGHTFUL DESIGN, PERSONALIZED SERVICE, AND COMMITMENT TO QUALITY, ENSURING EVERY GUEST FEELS VALUED AND EVERY MOMENT IS MEMORABLE.

JUDITH SANTOS  
FOUNDER & OWNER





MINIMUM SPENDS  
EXCLUSIVE USE VENUE FEES

ALL MINIMUM SPENDS  
CAN BE REACHED BY THE CONSUMPTION OF  
FOOD AND BEVERAGE  
(EXCLUSIVE OF HST, 20% SERVICE CHARGE,  
SERVICE PLANNING FEE, TRANSACTION FEES.)  
PRICES ARE NEGOTIABLE

**ALL QUOTES AND MINIMUM  
SPENDS ARE CUSTOMIZED,  
PLEASE INQUIRE**

\* PRICES MAY VARY ON HOLIDAYS



# *My* HOUSE

## CAPACITY



120 - 130 SEATED  
180 STANDING & SEATED



2025

VENUE SERVICES & PLANNING FEE

COMPLIMENTARY INITIAL MEETING/ SITE TOUR

\$750

PLANNING MEETINGS

DEVELOP AND PERSONALIZE MENU

PERSONALIZED COST ESTIMATE

VENDOR SOURCING & REFERRALS

ATTEND IN-HOUSE VENDOR MEETINGS

COORDINATE ALL IN-HOUSE RENTALS

(AS REQUIRED)

MANAGE AND COORDINATE DAY OF EVENT



## OUR KITCHEN

AT MY HOUSE, OUR KITCHEN IS WHERE PASSION MEETS PRECISION. WE ARE DEDICATED TO CRAFTING UNFORGETTABLE DINING EXPERIENCES, BLENDING GOURMET ARTISTRY WITH A COMMITMENT TO SUSTAINABILITY. EVERY DISH IS THOUGHTFULLY PREPARED USING THE FINEST INGREDIENTS, ENSURING BOLD FLAVORS AND IMPECCABLE PRESENTATION.

ROOTED IN A WASTE-FREE PHILOSOPHY, OUR KITCHEN OPERATES WITH CREATIVITY AND CARE, DELIVERING A MENU THAT CELEBRATES BOTH INDULGENCE AND RESPONSIBILITY. FROM ELEVATED CLASSICS TO INNOVATIVE CULINARY DELIGHTS, EVERY BITE AT MY HOUSE TELLS A STORY OF EXCELLENCE.





## **PASSED CANAPES & HORS D'OEUVRES**

BEET SALAD BITES - 6.50

SMOKED SALMON ON POTATO LATKES - 8.50

GOURMET FINGER SANDWICHES - MP

DEVILS ON HORSEBACK - 7.50

MAC & CHEESE SPRING ROLLS - 5.50

BRIE AND PEAR QUESADILLAS - 5.50

STEAK TARTAR CROSTINI - 7.50

NAMA TUNA ON CUCUMBER - 8.50

CAPRESE SKEWERS - 5.50

SHRIMP COCKTAIL - 4.50

AGED CHEDDAR AND SPUD PEROGIES - 5.50

VIETNAMESE SPRINGROLLS - 4.50

SPANAKOPITA - 4.50

MINI QUICHES - 5.50

BEEF SATAY - 6.50

CHICKEN SATAY - 5.50

GOURMET BEEF SLIDERS - 12.00

BBQ MEATBALL LOLLIPOPS - 5.50

PULLED BBQ PORK SLIDERS - 12.00

WILD HONEY GARLIC CHICKEN LOLLIPOPS - 12.00

FRESH HERB ROASTED LAMB CHOPS - MP

**ALL PASSED CANAPES & HORS D'OEUVRES ARE PRICED PER PIECE.**



## FOOD STATIONS

AT MY HOUSE, WE PRIDE OURSELVES ON CREATING AN INVITING ATMOSPHERE THAT FEELS LIKE HOME WHILE OFFERING A MEMORABLE CULINARY EXPERIENCE. OUR MENU SHOWCASES A BLEND OF TRADITIONAL AND INNOVATIVE DISHES, CRAFTED WITH THE FRESHEST INGREDIENTS SOURCED FROM LOCAL SUPPLIERS AND FARMERS.

PRICES ARE BASED ON QUANTITIES, MARKET PRICE AND AVAILABILITY. ALL STATIONS CAN BE CUSTOMIZED AND ARE QUOTED ON BOOKING.

## CUSTOM BEVERAGE PACKAGES

WE WILL WORK WITH YOU TO BEST CHOOSE WHAT IS RIGHT FOR YOUR EVENT WHETHER IT BE OPEN OR CASH BAR. ALL BEVERAGE COSTS ARE BASED ON SPECIAL ORDERS AND CONSUMPTION.

PLEASE NOTE THAT THIS IS JUST A SAMPLE OF WHAT IS POSSIBLE AT OUR VENUE, AND WE ARE HAPPY TO DISCUSS YOUR NEEDS AND OPTIONS TO CUSTOMIZE YOUR EVENT...



# My HOUSE

## “CHARCUTERIE”

IMAGINE A BEAUTIFULLY ARRANGED CHARCUTERIE BOARD, DESIGNED TO IMPRESS WITH ITS CURATED SELECTION. A VARIETY OF CHEF SELECTED CURED MEATS—FROM PAPER-THIN SLICES OF PROSCIUTTO AND SOPPRESSATA TO RICH AND SPICY CHORIZO—PROVIDES A SAVORY FOUNDATION, EACH PIECE PERFECTLY CURED AND FULL OF FLAVOR. NESTLED BETWEEN THE MEATS ARE SMALL PILES OF ROASTED NUTS—ALMONDS, CASHEWS, AND HAZELNUTS—ADDING A CRUNCHY CONTRAST.

BRIGHT SPLASHES OF COLOR COME FROM THE FRESH FRUIT, JUICY WEDGES OF RIPE FIGS, VIBRANT STRAWBERRIES, SLICES OF PEAR, AND CRISP GRAPES. THESE SWEET ELEMENTS PAIR BEAUTIFULLY WITH THE SAVORY MEATS AND ADD BALANCE.

THE BOARD ALSO FEATURES HOUSE-MADE JAMS—ONE MADE WITH FIG FOR A DEEP, EARTHY SWEETNESS AND ANOTHER WITH APRICOT FOR A BRIGHT, TART FLAVOR. EACH IS PERFECT FOR SPREADING OVER AN ARRAY OF FRESH BREAD, CRACKERS AND CROSTINI OR PAIRING WITH THE MEATS.

35 PER PERSON

## **\*\*FOOD STATIONS\*\***

### **\*\*OYSTER BAR\*\***

EMBARK ON A COASTAL ADVENTURE WITH OUR FRESHLY SHUCKED OYSTERS, SERVED ON A BED OF CRUSHED ICE. ACCOMPANIED BY FRESHLY GRATED HORSERADISH, ZESTY MIGNONETTE, YELLOW TOMATO COCKTAIL SAUCE, SPICY TOMATO COCKTAIL SAUCE, LEMON WEDGES, AND HOT SAUCE FOR THAT PERFECT KICK!

### **\*\*SALAD STATIONS\*\***

MY HOUSE CEASER - GREEN GODDESS - ARUGULA & FENNEL - (SPECIAL REQUESTS)

### **\*\*MAC 'N CHEESE STATION\*\***

LOBSTER MAC 'N CHEESE - TRUFFLE MAC 'N CHEESE - CLASSIC MAC 'N CHEESE

### **\*\*TACO STATION\*\***

CHOOSE FROM A DELIGHTFUL SELECTION INCLUDING SMOKED PULLED PORK, JAMAICAN JERK CHICKEN WITH MINI CORN OR FLOUR TORTILLAS AND TOPPED WITH TACO FIXINGS INCLUDING OUR INCREDIBLE PINEAPPLE MANGO SALSA.

### **\*\*BRAISED BEEF MEATBALLS\*\***

### **\*\*WILD HONEY GARLIC CHICKEN LOLLIPOPS\*\***

### **\*\*FRESH HERB ROASTED LAMB CHOPS\*\***

### **\*\*PROTEINS - BEEF - CHICKEN - FISH - GAME\*\***

### **\*\*PASTAS - POMODORO - RAGU - BAKED - PESTO\*\***

CARVING STATIONS, SEASONAL STATIONS,  
VEGETARIAN AND VEGAN OPTIONS AVAILABLE

WEDDINGS, CORPORATE FUNCTIONS, HOLIDAY PARTIES,  
ALL SPECIAL OCCASIONS.



## Private Events Terms and Conditions

Please complete and return this contract to confirm your event booking. Booking will be considered a tentative booking until this contract is received signed with deposit.

### **BOOKING PROCEDURES**

Bookings and enquiries can be made by contact Judith Santos, our Events Manager via email [info@myhouseinthejunction.com](mailto:info@myhouseinthejunction.com) or by calling 416 604 4555.

Please speak to the Events Manager at 416 604 4555 should you be looking to host a buyout outside of our typical hours of operation. These event requests along with a food and beverage minimum expenditure will need to be approved and communicated by management.

Food and beverage minimums are assessed before tax and gratuity.

### **VENUE SERVICES & PLANNING FEE**

A non-negotiable fee of \$750 will be charged to the client for the time spent in planning meetings, developing & personalizing menus, cost estimates, vendor sourcing & referrals, attending in-house vendor meetings, food & wine tasting, coordinating all in-house rentals (as required), and managing/coordinating the event throughout including the day of.

This fee may be waived at the event managers discretion

### **MENU AND FOOD DETAILS**

All private events will need to select there menu from options provided in package. Variations and customizing is welcomed when possible.

Menu items are based on our current selections and change throughout the year based on seasonal availability. Food items are subject to change and are based on current market prices.

Chef JAGGER GORDON is devoted to seasonal, natural, local, and sustainable food.

### **FOOD AND BEVERAGE ORDER DEADLINES**

All food and beverage orders must be received no later than two weeks prior to your event. Minor adjustments can be made up to 120 hours in advance.

### **MINIMUM FOOD AND BEVERAGE EXPENDITURE / EXCLUSIVE USE VENUE FEES**

To guarantee the exclusive use of the restaurant, a food and beverage minimum is required. If your food and beverage spend does not meet the minimum the remaining balance will be added to your bill.





### **DEPOSIT**

50% of the estimated total is required in order to confirm your group booking. We accept this deposit by credit card, cash, e-transfer, company cheque or certified cheque. Once the deposit is rendered there will be no refunds. You can change the date only if My House has availability.

### **PAYMENT**

Full payment is due same day upon function completion by cash, credit card, e-transfer, company cheque or certified cheque. All credit card payments will incur an additional 3.5% surcharge.

### **TAXES & GRATUITY**

All food and beverages are subject to applicable taxes. Food items, Alcoholic beverages and non alcoholic beverages are subject to 13% HST. Gratuity of 20% of total food and beverage charges will be added automatically to all final charges.

### **EVENT DURATION**

Private Events are allocated 6 hours from the start time "Time of Event" until the time of when the last guest leaves the premises. A charge of \$250.00 plus tax and gratuity will be added to the final bill for each hour over the designated 6 hour period. This fee can be waived at the Event Managers discretion.

### **CANCELLATION**

I understand that my non-refundable Deposit and signed contract will serve as our binding agreement.

### **MUSIC/QUIET ENJOYMENT**

Live music/DJ is welcome on our premises, but must be expressly approved by the Event Manager. AV hook up and set up FEE of \$350 applies. Should you require equipment we do not already have on site, we can make arrangements to rent these items. We strongly suggest a site inspection prior to your event of all audio-visual equipment to ensure compatibility. Rental charges will be at the clients' expense and added to your final bill for payment.

### **PARKING**

There are several GREEN P machine-paid public lots, in our vicinity. There is also street parking available.



### **OUTSIDE FOOD AND BEVERAGE**

Outside food and beverage is not allowed without advance agreement by MY HOUSE. MY HOUSE reserves the right to assess a fee based on any approved external food brought onto the premises. No outside beverages or Alcohol permitted.

Cake Cutting and External Desserts: \$7 per person  
Kosher Meals: Price TBD per meal brought onto premise

### **RESPONSIBLE SERVICE OF ALCOHOL**

In compliance with Provincial and Federal laws, MY HOUSE reserves the right to restrict or refuse the service of alcohol to any guests we deem to be intoxicated.

Last Call - 12:45am - 1:45am

Time Out - 1:45am - 2:45am

(Guests are asked to leave the premises)

### **DAMAGES & RESPONSIBILITY**

Please note, the venue will be inspected upon the completion of your event. The client is fully responsible for any damages to fixtures, equipment, furniture caused by you or your guests or theft. Should damages or theft be discovered MY HOUSE will provide you with a quote for repair or replacement.

Repair or replacement costs will be charged to the credit card on file and are non-negotiable.

The client has the right to inspect the premises for damages prior to the event which will be excluded from any potential damages fee.

### **MAILING ADDRESS**

MY HOUSE Lounge and Events, 2882 Dundas Street west, Toronto, Ontario, M6P 1Y8

416 604 4555, [info@myhouseinthejunction.com](mailto:info@myhouseinthejunction.com)

[www.myhouseinthejunction.com](http://www.myhouseinthejunction.com)

Instagram: [@myhouseinthejunction.com](https://www.instagram.com/myhouseinthejunction.com)

*We sincerely appreciate your business and your cooperation in helping to make your event full of lasting memories!*





## **MEDIA RELEASE**

The Event Organizer hereby grants MY HOUSE the irrevocable right and permission to photograph, film, and/or record the Event, including its participants, attendees, and activities.

The Venue is authorized to use, reproduce, publish, and distribute any and all photographs, video recordings, and/or audio recordings taken at the Event for any lawful purpose, including but not limited to, marketing, advertising, and promotional materials, both in print and online.

This release extends to all media formats and channels, now known or hereafter devised, and includes, without limitation, social media platforms, websites, and print publications. The Event Organizer also invites guests to share their experiences and any media content from the Event on their personal social media accounts. TAG @myhouseinthejunction

The Venue is granted the right to use and post pictures taken during the Event, provided that such use is made with the consent of the Event Organizer.

The Event Organizer acknowledges that they have no claim to financial compensation or further approval rights over the use of the photographs, video, or audio recordings by the Venue.

The Event Organizer warrants that they have the authority to grant this release and that the Venue's use of the materials will not violate any rights of any third party.

By signing below, the Event Organizer agrees to the terms set forth in this Photography and Media Release Clause.

Event Organizer: \_\_\_\_\_ Date: \_\_\_\_\_

Venue Representative: \_\_\_\_\_ Date: \_\_\_\_\_





**PRIVATE DINING/EVENTS CONTRACT & CREDIT CARD AUTHORIZATION FORM:**

(IN ORDER TO PROCESS THIS REQUEST, YOU MUST INCLUDE A COPY OF THE CREDIT CARD AND THE CARDHOLDER'S VALID PHOTO IDENTIFICATION WHEN RETURNING THIS FORM)

Name (Primary Contact):

Phone Number:

Email:

Event Name/Company:

Date of Event:

Number of Guests:

Location:

Start Time:

End Time:

Onsite Contact:

Deposit Required:

Credit Card Number:

Expiry Date:

CSV Code:

Authorized Signature:

I have read and accept the above terms and conditions outlined in the MY HOUSE Private Events Terms and Conditions and agree to be bound by them. I also authorize MY HOUSE EVENT VENUE to charge the minimum deposit required to book my private event.

Date: \_\_\_\_\_  
Authorized Signature \_\_\_\_\_

\*Deposits are non-refundable once processed. There is an 20% gratuity added to the total bill on all charges.

\*For your convenience you may return this form via email to [info@myhouseinthejunction.com](mailto:info@myhouseinthejunction.com)