

My HOUSE



2025/2026

PRIVATE EVENT PACKAGE

My HOUSE

AN EXCLUSIVE, ONE-OF-A-KIND EVENT DESTINATION
IN THE JUNCTION, TORONTO

STEP INTO MY HOUSE, WHERE TIMELESS VINTAGE GLAMOUR MEETS MODERN HOSPITALITY. TUCKED AWAY IN TORONTO'S VIBRANT JUNCTION NEIGHBORHOOD, MY HOUSE OFFERS A UNIQUELY STYLED, FULLY IMMERSIVE EVENT EXPERIENCE — BLENDING THE SOPHISTICATION OF A PRIVATE MEMBERS' CLUB WITH THE WARMTH AND COMFORT OF A LUXURY LOUNGE.

DESIGNED FOR THOSE WHO WANT MORE THAN JUST A SPACE, MY HOUSE IS AN ALL-IN-ONE VENUE SPECIALIZING IN PRIVATE AND SEMI-PRIVATE EVENTS, CORPORATE FUNCTIONS, WEDDINGS, LIVE PERFORMANCES, WRAP PARTIES, AND INTIMATE DINING EXPERIENCES. WITH PLUSH VELVET SEATING, CRYSTAL CHANDELIERS, EXPOSED BRICK, AND CURATED ANTIQUE DÉCOR, EVERY CORNER FEELS CINEMATIC AND PHOTO-WORTHY — NO ADDED RENTALS REQUIRED.

WHAT SETS US APART IS OUR SEAMLESS, IN-HOUSE SERVICE MODEL. FROM CHEF-DRIVEN CATERING AND FULL BAR SERVICE TO AUDIO-VISUAL SUPPORT AND CURATED ENTERTAINMENT, EVERY DETAIL IS MANAGED UNDER ONE ROOF. THIS MAKES YOUR EVENT NOT ONLY MORE COST-EFFECTIVE BUT ALSO STRESS-FREE, ELIMINATING THE NEED FOR OUTSIDE VENDORS OR COORDINATION.

WHETHER YOU'RE PLANNING AN ELEGANT DINNER PARTY, BRAND ACTIVATION, OR EXCLUSIVE CELEBRATION, MY HOUSE OFFERS A TURNKEY, UNFORGETTABLE EXPERIENCE TAILORED ENTIRELY TO YOU. WHEN YOU BOOK WITH US, YOU'RE NOT JUST GETTING A SPACE — YOU'RE BEING WELCOMED INTO SOMETHING SPECIAL.



JUDITH SANTOS
FOUNDER & OWNER

My HOUSE

MINIMUM SPENDS EXCLUSIVE USE VENUE FEES

EXCLUSIVE USE VENUE FEES

THIS FEE ENSURES FULL PRIVATE ACCESS TO THE VENUE, ALLOWING IT TO BE CLOSED TO THE PUBLIC FOR YOUR EVENT. IT INCLUDES COMPLETE USE OF THE SPACE, CUSTOMIZED ROOM SETUP AND MODIFICATIONS TAILORED TO YOUR EVENT VISION, AS WELL AS DEDICATED STAFFING TO MANAGE SETUP, SERVICE, AND GUEST EXPERIENCE. THIS TURNKEY APPROACH PROVIDES A SEAMLESS, PRIVATE, AND PROFESSIONALLY EXECUTED EVENT IN A ONE-OF-A-KIND VENUE ENVIRONMENT.

SUNDAY - WEDNESDAY : \$3,500

THURSDAY - SATURDAY : \$5,000

ALL MINIMUM SPENDS
CAN BE REACHED BY THE CONSUMPTION OF FOOD AND
BEVERAGE

CAPACITY 100 - 120 SEATED 160 STANDING & SEATED

(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

2025

VENUE SERVICES & PLANNING FEE COMPLIMENTARY INITIAL MEETING/ SITE TOUR

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

\$750

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 OR BLINIS - 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

SPINACH AND FETA IN PHYLLO PASTRY - 4.50

MINI QUICHES - 5.50

CHICKEN OR BEEF AND VEGETABLE SKEWERS - 7.50

NASHVILLE FRIED CHICKEN SLIDERS - 12.00

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.
PRICE SUBJECT TO CHANGE BASED ON MARKET PRICES AND AVAILABILITY



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...

"CHARCUTERIE & CRUDITE"

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.

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****

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 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, 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

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