



AN EXCLUSIVE, ONE-OF-A-KIND EVENT DESTINATION

The Junction, Toronto

PRIVATE
Event Package
2026

Where Timeless Glamour Meets Modern Hospitality

Welcome to MY HOUSE

Step into MY HOUSE, where timeless vintage glamour meets modern hospitality.

Tucked away in Toronto's vibrant Junction neighbourhood, 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

From chef-driven catering and full bar service to audio-visual support and curated entertainment, every detail is managed under one roof, making your event not only more cost-effective but also stress-free, with no need for outside vendors or coordination.

Whether you're planning a Corporate Function, Wedding, Brand Activation, or an Exclusive Celebration, MY HOUSE offers a turnkey, unforgettable experience tailored entirely to you.

JUDITH SANTOS

Founder & Owner

My HOUSE

EXCLUSIVE USE VENUE FEES

This fee ensures full private access to the venue, closed to the public for your event. It includes complete use of the space, customised room setup tailored to your event vision, and dedicated staffing to manage setup, service, and guest experience.

Sunday – Wednesday	\$3,500
Thursday – Saturday	\$5,000
Onsite Weddings	\$7,500

*Exclusive of HST, 20% Service Charge, Service Planning Fee & Transaction Fees. * Prices may vary on holidays*

MINIMUM SPENDS

Minimum spends are established for partial buyouts and group reservations, and can be met through the consumption of food and beverage.

CAPACITY

– 120 Seated 150 Standing

OUTDOOR SPACE AVAILABLE DURING SUMMER MONTHS

VENUE SERVICES & PLANNING

- ◆ Complimentary Initial Meeting & Site Tour
- ◆ Planning Meetings & Personalised Cost Estimate
- ◆ Develop and Personalise Your Menu
- ◆ Vendor Sourcing & Referrals
- ◆ Attend In-House Vendor Meetings
- ◆ Coordinate All In-House Rentals (as required)
- ◆ Manage and Coordinate Day of Event

\$750 – \$1,500

This fee may be waived at the Event Manager's discretion.

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 flavours 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 CANAPÉS & HORS D'OEUVRES

Vegan Caviar	7.5
Smoked Salmon on Potato Latkes or Blinis	8.5
Gourmet Finger Sandwiches	MP
Devils on Horseback	7.5
Vegetarian Arancini in Marinara	5.5
Vegan Cold Rolls	7.5
Mexican Street Corn Cups	6.5
Mac & Cheese Spring Rolls	5.5
Brie and Pear Quesadillas	5.5
Steak Tartare Crostini	8.5
Nama Tuna on Cucumber	9.5
Caprese Skewers	5.5
Shrimp Cocktail	4.5
Aged Cheddar & Spud Perogies	5.5
Vietnamese Spring Rolls	4.5
Spinach & Feta in Phyllo Pastry	4.5
Mini Quiches	4.5
Chicken or Beef & Vegetable Skewers	8.5
Spicy Nashville Fried Chicken Sliders	13
Mini Gourmet Beef Smash Burgers	12
BBQ Meatball Lollipops	5.5
Pulled BBQ Pork Sliders	12
Wild Honey Garlic Chicken Lollipops	12
Gourmet Wagyu Hot Dogs	12
Fresh Herb Roasted Lamb Chops	MP

*All passed canapés & hors d'oeuvres are priced per piece.
Subject to change based on market prices and availability.
Custom canapés available on request.*

FOOD STATIONS

Our food stations offer an inviting, interactive culinary experience — a blend of traditional and innovative dishes crafted with the freshest locally-sourced ingredients.

All stations are customizable and quoted on booking.

CHARCUTERIE & CRUDITÉ

\$35-\$45 per person

A beautifully curated board of chef-selected cured meats, seasonal fresh fruit, house-made fig and apricot jams, artisan bread, crackers, and crostini.

OYSTER or CAVIAR BAR

Market Price

Freshly shucked oysters on crushed ice, served with horseradish, mignonette, cocktail sauces, lemon, and hot sauce. Blinis, Creme Fraise for Caviar

SALAD STATIONS

Quoted on Booking

MY HOUSE Caesar · Green Goddess · Arugula & Fennel · Special Requests

MAC 'N CHEESE STATION

Quoted on Booking

Lobster Mac 'n Cheese · Truffle Mac 'n Cheese · Classic Mac 'n Cheese

TACO STATION

Quoted on Booking

Smoked pulled pork or Jamaican jerk chicken, mini corn or flour tortillas, taco fixings, and house pineapple mango salsa.

ADDITIONAL STATIONS

Braised Beef Meatballs

Wild Honey Garlic Chicken Lollipops

Fresh Herb Roasted Lamb Chops

Proteins: Beef · Chicken · Fish

Pastas: Pomodoro · Ragù · Baked · Pesto

Vegetarian & Vegan options available · Suitable for all occasions

CUSTOM BEVERAGE PACKAGES

We will work with you to choose what is right for your event, whether it be an open or cash bar. All beverage costs are based on special orders and consumption.

OPEN BAR

Full Bar Service throughout your event – all alcoholic and non-alcoholic beverages made available. Pricing based on consumption and selection.

CASH BAR

Guests purchase their own beverages. Our team handles all service and setup so you can simply enjoy the evening.

CUSTOM PACKAGE

Work with our team to curate a bespoke beverage menu: signature cocktails, champagne towers, wine pairings, and mocktail stations.

AUDIO-VISUAL & ENTERTAINMENT

Live music and DJs are welcome and must be approved by the Event Manager. An AV hook-up and setup fee of \$350 - \$550 applies. Equipment rental can be arranged; rental charges are at the client's expense. We recommend a site inspection prior to your event to confirm compatibility.

OUTSIDE FOOD & BEVERAGE

Outside food and beverage is not permitted without advance agreement. No outside alcoholic beverages are allowed.

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

PRIVATE EVENTS — TERMS & CONDITIONS

BOOKING PROCEDURES

Contact Judith Santos at info@myhouseinthejunction.com or 416 604 4555. Booking is tentative until a signed agreement and deposit are received. Buyout requests outside regular hours require management approval. Food & beverage minimums are assessed before tax and gratuity.

VENUE SERVICES & PLANNING FEE

A non-negotiable fee of \$750-\$1,500 covers planning meetings, menu development, cost estimates, vendor sourcing, rental coordination, and day-of management. This fee may be waived at the Event Manager's discretion.

MENU & FOOD DETAILS

Menu selections must be made from options provided. Customization is welcomed where possible. Items are based on seasonal availability and subject to change based on market prices.

FOOD & BEVERAGE ORDER DEADLINES

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

DEPOSIT

50% of the estimated total is required to confirm your booking. Accepted by credit card, cash, e-transfer, company or certified cheque. Deposits are non-refundable. Date changes are subject to availability.

PAYMENT

Full payment is due same day upon event completion. Credit card payments incur an additional 3.5% surcharge.

TAXES & GRATUITY

All food and beverage is subject to 13% HST. A 20% gratuity on total food and beverage charges will be added automatically to all final charges.

EVENT DURATION

Private events are allocated 6 hours. A charge of \$950 plus tax and gratuity applies for each additional hour, and may be waived at the Event Manager's discretion.

CANCELLATION

The non-refundable deposit and signed contract constitute a binding agreement.

MUSIC / QUIET ENJOYMENT

Live music and DJs must be approved by the Event Manager. AV hook-up fee of \$350 - \$550 applies. All equipment rental costs are at the client's expense.

RESPONSIBLE SERVICE OF ALCOHOL

MY HOUSE reserves the right to restrict or refuse alcohol service to any guest deemed intoxicated. Last Call: 11:00pm -1:00am. Time Out: 12:00am-2:00am (guests asked to leave).

DAMAGES & RESPONSIBILITY

The client is fully responsible for damages caused by themselves or their guests. Costs will be charged to the card on file and are non-negotiable. Clients may inspect premises prior to the event.

PARKING

Several Green P machine-paid public lots are located nearby. Street parking is also available.

PRIVATE DINING / EVENTS CONTRACT & Credit Card Authorization Form

Include a copy of the credit card and cardholder's valid photo ID when returning this form.

Name (Primary Contact): _____

Phone Number: _____

Email: _____

Event Name / Company: _____

Date of Event: _____

Number of Guests: _____

Start Time: _____

End Time: _____

Onsite Contact: _____

Deposit Required: _____

CREDIT CARD DETAILS

Credit Card Number: _____

Expiry Date: _____

CVV Code: _____

Authorized Signature: _____

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

Date: _____

Authorized Signature: _____

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 photographs, video recordings, and/or audio recordings taken at the Event for any lawful purpose, including marketing, advertising, and promotional materials, in print and online.

This release extends to all media formats and channels, including social media platforms, websites, and print publications. Guests are encouraged to share their experience and tag @myhouseinthejunction.

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

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

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: _____

GET IN TOUCH

MY HOUSE Lounge and Events

2882 Dundas Street West, Toronto, Ontario M6P 1Y8

416 604 4555

info@myhouseinthejunction.com

www.myhouseinthejunction.com

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

We sincerely appreciate your business and look forward to making your event full of lasting memories.