



EST. 1994

HOTHOUSE

AT THE
ST. LAWRENCE

2020
Wedding
Guide

WEDDINGS | COCKTAIL RECEPTIONS |
CELEBRATIONS | SHOWERS

**35 CHURCH STREET
TORONTO, ON M5E 1T3**

**T: 416.366.7800 F: 416.366.7804
EVENTS@HOTHOUSERESTAURANT.COM**



Menu One

TO SHARE

PORTUGUESE COD CAKES

Salted cod, leeks, and serrano chilies, lemon caper yogurt

TO START

BISTRO SALAD

Apple, celeriac, red peppers, Parmesan Reggiano, house dressing, mesclun, arugula, and spinach, topped with onion sprouts

MAIN

RAINBOW TROUT

Pan-seared filet, meuniere butter, new potatoes, seasonal vegetables

or

MARSALA CHICKEN SUPREME

Supreme of chicken breast, cremini mushroom & Marsala wine sauce, seasonal vegetables, leek & mascarpone mashed potatoes

or

STEAK FRITES

7oz Sterling Silver steak, HOTHOUSE fries, thyme shallot demi-glace

or

EGGPLANT PARMESAN (V)

A tower of eggplant, mozzarella, and sautéed peppers, tomato basil sauce

DESSERT

CHOCOLATE POT DE CRÈME

\$45/Guest

Menu Two

TO SHARE

PORTUGUESE COD CAKES

Salted cod, leeks, and serrano chilies, lemon caper yogurt

TO START

CHOPPED SALAD

Romaine, tomatoes, red onion, avocado, bacon, blue cheese dressing

or

CHEF'S DAILY SOUP CREATION

MAIN

NEW YORK STRIPLOIN

8oz AAA steak, truffled cremini mushrooms, seasonal vegetables, baked potato

or

COQ AU VIN

Baked supreme of chicken, traditional sauce of double-smoked bacon, pearl onions, cremini mushrooms, Cabernet Sauvignon, seasonal vegetables, Yukon gold mashed potatoes

or

ATLANTIC SALMON FILET

Poached and miso-glazed, seasonal vegetables, wasabi-infused Yukon gold mashed potatoes

or

POLENTA WITH WILD MUSHROOM RAGU (V)

Creamy soft polenta served with rich wild mushroom ragu

DESSERT

CLASSIC BUTTER TART SERVED À LA MODE

\$55/Guest

Menu Three

TO SHARE

MEZZE PLATTER

Baba ganoush, labneh, hummus, house-pickled turnips, cornichons, roasted red peppers, fried cauliflower, grilled naan bread with za'atar spice

TO START

MEDITERRANEAN SALAD

Baby lettuce, radish, English cucumber, grape tomatoes, lemon, za'atar dressing

or

HOTHOUSE CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and Chef Curt's roasted garlic Caesar dressing

MAIN

NEW YORK STRIPLIN

10oz AAA striploin, chimichurri butter, baked potato, seasonal vegetables

or

DUCK CONFIT

Duck leg cooked low and slow, Yukon gold mashed potatoes, seasonal vegetables, sour cherry and port wine orange-scented demi

or

ARCTIC CHAR

Pan-seared filet, tarragon brown butter, seasonal vegetables, wild rice pilaf

or

RISOTTO (V)

Arborio rice, vegetable stock, roasted butternut squash, Parmesan Reggiano

DESSERT

DULCE DE LECHE CHEESECAKE WITH FRESH WHIPPED CREAM

\$65/Guest

Menu Four

TO SHARE

CRAB CAKES & CALAMARI

Lightly fried calamari dusted in potato starch
Blue crab claw meat, tarragon, roasted red pepper and green onion,
lightly fried, served with preserved lemon aioli

TO START

ROASTED BEET AND GOAT CHEESE SALAD

With a tarragon vinaigrette
or

HOTHOUSE CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and
Chef Curt's roasted garlic Caesar dressing

MAIN

FILET MIGNON

8oz AAA bacon-wrapped filet mignon,
porcini mushroom & port wine demi, baked potato,
seasonal vegetables

or

24-HOUR BRINED PORK CHOP

French cut, thick, apple cider-glazed pork chop,
Yukon gold mashed potatoes, seasonal vegetables

ORGANIC IRISH SALMON

Poached in a rich broth, saffron beurre blanc,
wild rice pilaf, seasonal vegetables

or

MUSHROOM WELLINGTON

Portobello mushroom cap, mushroom duxelles,
pecorino & provolone cheeses, Yukon gold mashed
potatoes, seasonal vegetables, light shallot jus

DESSERT

HOTHOUSE SIGNATURE TIRAMISU

\$75/Guest

UPGRADE ANY OF YOUR PACKAGES TO INCLUDE THE FOLLOWING FOR \$25 PER PERSON

Prosecco Toast for Each Guest

PASSED APPETIZERS:

Wild Mushroom Crostini

Asian Vegetable Spring Rolls w/ Sweet & Tangy Dipping Sauce

Rare Angus Steak Canapés with Caramelized Onions and Gorgonzola Cheese

Coffee, Tea, Sparkling Water, Soft Drinks, Juice

2 Bottles of Wine Per Table (Tables of 8)



Classic Cocktail Reception

**CHOOSE 4 HORS D'OEUVRES
MINIMUM 25 GUESTS**

Wild Mushroom Crostini (V)

Mini Crab Cakes

Served with Smoked Chili & Lime Aioli

HOTHOUSE Sweet & Sour Meatballs

Grilled Chicken Skewer

With House-Made Tzatziki

Asian Vegetable Spring Rolls

With Sweet & Tangy Dipping Sauce (V)

Middle Eastern Flatbread

Warmed with Za'atar and Fontina Cheese (V)

Warm Pastry Cups

Filled with Hearty Ratatouille (V)

Quinoa & Chickpea Slider

With Preserved Lemon & Serrano Aioli (V)

Vegetarian Samosa

With Tamarind Dipping Sauce

\$18 / guest

For additional items, add \$4 per guest for each item
plus tax (13%) and gratuity (18%)

Executive Cocktail Reception

MINIMUM 25 GUESTS

Coconut Shrimp

With Tamarind Dipping Sauce

Jumbo Shrimp Cocktail

With Tequila-Spiked Cocktail Sauce

Arancini

Stuffed with Smoked Provolone (V)

Rare Angus Steak Canapés

*With Balsamic Caramelized Onions
and Stilton Cheese*

Angus Chuck & Brisket Sliders

With Truffled Aioli and Arugula

Asian Vegetable Spring Rolls

With Sweet & Tangy Dipping Sauces

Prosciutto-Wrapped Figs

*Stuffed with Chèvre and Drizzled with a
Thyme Honey (Can be Made Vegetarian)*

Roasted & Glazed Red Beets

*With Creamy Sweet Burrata on
Garlic-Rubbed Crostini (V)*

Crispy Polenta

*With Truffled Mushrooms
and Taleggio Cheese (V)*

Mini Grilled Cheese

*With Aged Gruyère, Semi-Dried Tomatoes
and Arugula (V)*

Crab Cakes

With Preserved Lemon Aioli

\$24 / guest

For additional items, add \$5 per guest for each item
plus tax (13%) and gratuity (18%)

Add-ons and Accompaniments

For the Cocktail Reception

CRUISER TABLE SNACKS

SERVES APPROX. 10 PEOPLE

Warm Marinated Olives \$18
Roasted Mixed Nuts \$55
Pretzels with Kozlicks Mustards \$18
Gherkins & Cocktail Onions \$18

PLATTERS & BOARDS

SMALL 10 – 15 GUESTS

LARGE 25 – 30 GUESTS

ARTISANAL CHEESE BOARD (V)

A selection of cheeses such as Beemster Dutch, creamy blue, triple cream Brie, sharp Quebec Cheddar, and chèvre, served with fig preserves, our house-made crostini, and assorted crackers

Small \$120 Large \$195

ANTIPASTO PLATTER

An assortment of cured Italian meats, grilled vegetables, marinated olives, and gherkin pickles, Served with house-made crostini

Small \$125 Large \$215

CRUDITÉS (V)

Assorted seasonal vegetables with house-made hummus and creamy garlic dips

Small \$50 Large \$75

ASSORTED DIP TRIO WITH ASSORTED BREADS (PLEASE CHOOSE 3)

Chèvre, Hummus, Tapenade, Babaganoush, Labneh, Spinach & Artichoke

Small \$70 Large \$125

SOMETHING FOR AFTERWARDS?

A PLATTER OF WARM COOKIES

Serves 10, 1 cookie each

\$18

PORT & CHEESE

A selection of specialty cheeses that include local and imported varieties, with fig jam, served with crostini and crackers. Designed for 10 people to share.

Taylor Fladgate 10-year-old Tawney Port – 2oz per person

\$165

We also have a wonderful selection of single malt Scotch, whiskeys, bourbons, and other digestifs we would be happy to suggest

FRUIT PLATTER

A selection of assorted fruits

Small \$65 Large \$105

Dinner buffets available to quote on request



Welcome to HOTHOUSE, one of Toronto's destination food & wine eateries. Over the past 25 years, we have established an outstanding reputation for our commitment and dedication to providing only the best in food, wine and service.

We strive to make your wedding celebration affordable and stress-free by providing cost-friendly menus, versatile event spaces and the assistance of our Events Manager every step of the way. We invite you to join us and experience the home of hospitality.

VENUE SPACES AND CAPACITIES

EVENT SPACE	SEATED MEAL	COCKTAIL RECEPTION
LIBRARY	40	50
MEZZANINE/ATRIUM	120	150
MIN. GUEST COUNT FOR MEZZANINE/ATRIUM	65	75
COURTYARD (Combined space)	170	275

HOURS OF OPERATION

Monday to Thursday: 11AM - 11PM

Friday: 11AM - 12AM (Last call)

Saturday: 10AM - 12AM (Last call)

Sunday: 6:30PM - 11PM

HOTHOUSE quickly adapts into the perfect reception venue for a sit-down meal up to 170 guests or cocktail reception for 275. We take the stress out of planning your big day—and the best part is it's affordable! Our Events Manager will work with you throughout the process to make your special day a success.

SET-UP FEE

Included — Access to the space 1 hour before your start time

\$250 — Access to the space 2 hours before your start time

\$200 — For each additional hour of setup you need beyond 2 hours

SELECTING A MENU AND CUSTOM ARRANGEMENTS

Our prix fixe menus offer a wide assortment of items for your guests and have been prepared to meet your needs. They offer variety and top quality selections, with timely preparation and service schedules in mind. Substitutions or special diets can be easily accommodated with prior notice. We are pleased to also offer customized selections to meet your group's preferences and budget. Menu items are based on current selections with prices/items subject to change throughout the year based on seasonal availability and market prices.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverages are allowed with the exception of a wedding cake. There is a \$2 per person cake cutting fee.

MENU TASTINGS

Menu tastings are complimentary to the couple and can be booked once a deposit has been made and upon request. Tastings will take place 3-4 weeks prior to your event date to ensure you are sampling the most current version of your menu. Please note there are no menu tastings on hors d'oeuvres.

Reservations can be made by contacting our Events Manager at events@hothouserestaurant.com

BEVERAGE SERVICE OPTIONS

- 1) Soft Bar \$4.50 per guest – Unlimited Q Water, soft drinks, coffee, tea and juice
- 2) Cash Bar – Guests are responsible for their own drink purchases
- 3) Host Bar – Beverages are charged based on consumption at their listed menu price to the host's bill

Restrictions can be made by the host in terms of what they would like to offer to the guests. Details would be discussed with the Events Manager.

MUSIC

A live DJ can be booked and supplied by the host or the restaurant as needed. We reserve the right to limit the volume of music that may negatively affect the other patrons or residents upstairs. Music will be monitored by the Manager on duty. DJs must supply all their own equipment and speakers and ensure profanity is eliminated.

WHAT WE PROVIDE

All tables, chairs, cutlery, and glassware are included. Staff for your event are supplied at no extra charge. Upon request, we can supply a podium, microphone free of charge, or projector and screen for \$50. Linens, décor, floral arrangements etc. are provided by the host. Deliveries and set up can occur within the 2-hour set up time (or prior if additional time has been purchased). Special arrangements can be made with the Events Manager.

DEPOSIT AND PAYMENT TERMS

In order to finalize booking of your event and event date, you'll need a signed booking contract and a deposit of 25% of the estimated cost at time of signing. Two more deposits of 25% will be due 90 and 30 days before your date, respectively. At the end of the wedding, those deposits will be deducted from the final bill before any payments are needed.

ONSITE CONTACT

On your special day, your site contact will be the restaurant manager on duty. We will do our best to allow for our Events Manager to be present upon arrival to your reception.

KEY DATES TO REMEMBER:

90 days before the wedding — your second 25% deposit will be due

30 days before the wedding — your final 25% deposit will be due, along with your confirmed guest count. This is the last day to change your food & beverage menus.

Reminder that no reservations are deemed confirmed until the Events Manager has received a deposit, signed contract, and completed credit card form.

PARKING

Underground paid parking is available off of Church Street between King and Front at INDIGO. There is also a Green P Parking Lot at Church and Esplanade.

CANCELLATIONS

We understand plans change and we do our best to accommodate. Any cancellation made more than 90 days before your wedding date is eligible for a full refund of your deposit. Inside of 90 days, the deposit is applicable in full to your next booking with us. Only a cancellation made less than 30 days before the wedding will result in forfeiting your deposit.

INQUIRIES AND BOOKING INFORMATION:

events@hothouserestaurant.com
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