



2026 GROUP MENUS



PASSED CANAPÉS

\$48 per dozen

minimum 2 dozen per item, up to 5 choices

Recommended quantity:

during Cocktail Hour: 3-5 pieces per person

Canape reception only: 7-12 per person

HOT

Mini Beef Wellingtons

Dijon Aioli

Crispy Pork Belly Skewers

Calabrian Honey, Mediterranean Seasoning (DF, GF)

Roasted Tomato & Ricotta Crostini

Pesto, Smoked Caciocavallo Cheese (V)

Sun Dried Tomato Arancini

Mozzarella, Sweet Corn Aioli (V)

Crispy Calamari Bites

Tzatziki Sauce (GF)

Coconut Breaded Prawn

Louie Sauce (V, GF)

Crispy Falafel

Tahini Sauce (Vegan, GF)

Cold

Smoked Sockeye Salmon

Castelvetro Olive, Dill & Ricotta Cheese, Focaccia

Prosciutto Wrapped Asparagus

Goat Cheese, Aged Balsamic (GF)

Tuna Tartare

Cornichon, Caper, Corn Chip (GF, DF)

Caprese Skewer

Cherry Tomato, Bocconcini, Basil, Aged Balsamic (GF)

Shrimp Cocktail

Corn Chip, Fresh Herbs (GF)

Coronation Chicken

Apricot Chutney, Curry, Celery, Focaccia

FOOD STATIONS & LATE SNACKS

Whole Roast Pig

Hoisin Sauce (approx. 80 guests)
\$650.00

Vegetable Crudités

With Herb Cream Fraiche Dip
\$8.50/person (minimum 25)

Antipasto Platter

Sliced Charcuterie, Assorted Cheese, Grilled Vegetables,
Cornichons, Olives, Crostini
\$26/person (minimum 25)

Assorted Local & Imported Cheeses

Crostini, Dried Fruit & Nuts
\$26/person (minimum 20)

Dessert Table

Seasonal Squares and Petit Fours
Fresh Fruit (May-October)
Fresh Brewed Coffee & Tea

\$24/person (Min 30 guests)

Dinner: Three Courses: \$82 Four Courses: \$98

Lunch: Three Courses \$72 Four Courses \$88

If your guest number is 30 or less, guests can order at the time of the event.

More than 30 guests: Main course must be **pre-ordered** and totals submitted to Hart House 7 days prior to your event. **Place cards** are required for each guest with a clear symbol indicating their choice of main course. The 1st course and dessert must be the same for all guests. Place cards are to be **provided by the host** and to be placed on the tables before the reception. All menus include coffee, tea, fresh baked rolls and butter.

1ST COURSE

Daily Soup

or

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

MID-COURSE

(with four course menu)

Pasta Cacio e Pepe

Garlic, Shallots, Chives, Cracked Pepper, Parmigiano Reggiano (V)

MAIN COURSE

AAA Beef Tenderloin (add \$12/order)

Pomme Puree, Seasonal Vegetables, Red Wine Jus (GF)

or

Lois Lake Steelhead

Potato Pave, Courgette Puree, Seasonal Vegetables (GF)

(Upgrade to Halibut \$12/order)

or

Potato Gnocchi Alla Norma

Zucchini, Eggplants, Bell Peppers, Spinach (VG)

(GF upon request)

DESSERT

Chocolate Mousse

Chantilly Cream, Macerated Berries (GF)

or

Basque Country Cheesecake

Candied Nuts, Seasonal Fruit Compote (GF)

Fresh brewed Coffee & Tea

Optional substitution for beef or fish:

Roast Chicken Supreme

Roasted Potatoes, Wild Mushrooms, Spinach, Mustard Blanquette Sauce (GF)



FAMILY STYLE MENU

\$86 per person

Minimum 30 guests (round tables only)

1ST COURSE (SHARED)

Heirloom Tomato Salad

Basil Pistou, Fresh Orange, Olives, Balsamic Glaze (V, GF)

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

MAIN COURSE (SHARED)

Roast Chicken Thighs

Mediterranean Spices, Garlic, Persillade Sauce (GF, DF)

Lois Lake Steelhead

Fennel Soubise, Dill (GF)

Pasta Alla Norma

Eggplant, Zucchini, Bell Peppers, Tomato Sauce, Basil

Mashed Potatoes

Olive Oil, Fresh Herbs (V, GF)

Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

DESSERT BUFFET

Seasonal Squares and Petit Fours

Coffee & Tea Station

Optional:

Upgrade Chicken Supreme or Lois Lake Steelhead to Beef Tenderloin (add \$12/person)

Upgrade Lois Lake Steelhead to Haida Gwaii halibut (add \$10/person)

APPETIZER BUFFET

Heirloom Tomato Salad

Basil & Orange Pistou, Olive Tapenade,
Fresh Oranges, Aged Balsamic Glaze & Olive Oil (V, GF)

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

Farro & Chickpea Salad

Harissa, English Peas, Roasted Peppers,
Parmigiano Reggiano, Pumpkin Seeds, Pickled Red Onion (V)

MAIN COURSE BUFFET

Roast Chicken Thighs

Mediterranean Spices, Garlic, Persillade Sauce (GF)

Lois Lake Steelhead

Fennel Soubise (GF)

Truffle Mac & Cheese

Mornay Sauce, Parmigiano Reggiano (V)

Mashed Potatoes

Olive oil, Fresh Herbs (V, GF)

Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

DESSERT BUFFET

Seasonal Squares and Petit Fours

Fresh Fruit Platter

Coffee & Tea Station



SIGNATURE BUFFET

\$102 per person
Minimum 35 guests

APPETIZER BUFFET

Heirloom Tomato Salad

Basil & Orange Pistou, Olive Tapenade,
Fresh Oranges, Aged Balsamic & Olive Oil (V, GF)

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

Farro & Chickpea Salad

Harissa, English Peas, Roasted Peppers,
Parmigiano Reggiano, Pumpkin Seeds, Pickled Red Onion (V)

MAIN COURSE BUFFET

Beef Strip Loin Carvery

Horseradish, Smooth & Grainy Dijon, Roasting Jus (GF)

Roast Chicken Thighs

Mediterranean Spices, Garlic, Persillade Sauce (GF)

Lois Lake Steelhead

Fennel Soubise Sauce (GF)

Truffle Mac & Cheese

Bechamel, Parmigiano Reggiano (V)

Mashed Potatoes

Olive oil, Fresh Herbs (V, GF)

Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

DESSERT BUFFET

Seasonal Squares and Petit Fours

Fresh Fruit Platter

Fresh Fruit

Coffee & Tea Station

Upgrade options:

Lois Lake Steelhead to Haida Gwaii Halibut \$10

AAA Beef Striploin to AAA Beef Tenderloin: \$10

APPETIZER BUFFET

Heirloom Tomato Salad

Basil Pistou, Fresh Orange, Olives, Balsamic Glaze (V, GF)

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

Farro & Chickpea Salad

Harissa, English Peas, Roasted Peppers,
Parmigiano Reggiano, Pumpkin Seeds, Pickled Red Onion (V)

Antipasto Platter

Local Meats and Cheeses, Pickled & Marinated Vegetables

MAIN COURSE BUFFET

AAA Beef Ribeye Carvery

Horseradish, Smooth & Grainy Dijon, Roasting Jus (GF)

Roast Chicken Thighs

Mediterranean Spices, Garlic, Persillade Sauce (GF)

BC Halibut

Fennel Soubise Sauce (GF)

Truffle Mac & Cheese

Mornay Sauce, Parmigiano Reggiano (V)

Mashed Potatoes

Olive Oil, Fresh Herbs (V, GF)

Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

DESSERT BUFFET

Seasonal Squares and Petit Fours

Fresh Fruit Platter

Coffee & Tea Station



HART HOUSE MEETING PACKAGE

\$88.00 per person (15 guests minimum)

9:00am-4:00pm

CONTINENTAL BREAKFAST

Chef's Selection Fresh Baked Breakfast Pastries

Butter, Jams

Yoghurt with Seasonal Compote

Chilled Fruit Juices

Fresh Brewed Coffee & Traditional and Herbal Teas

MID-MORNING BREAK

Hart House Oven-Fresh Cookies (one per person)

Fresh Brewed Coffee & Traditional and Herbal Teas

WORKING LUNCH

Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Balsamic Vinaigrette (V, GF)

Farro & Chickpea Salad

Harissa, English Peas, Roasted Peppers,
Parmigiano Reggiano, Pumpkin Seeds, Pickled Red Onion (V)

Sandwiches

Grilled Chicken

Garlic Aioli, Lettuce, Smoked Caciocavallo Cheese,
Sun Dried Tomato

Roast Beef

Truffle Aioli, Pickled Red Onion, Arugula, Gruyere Cheese

Vegetarian

Garlic Mayo, Herb Ricotta, Tomato, Roasted Peppers,
Greens, Cucumber

Dessert

Assorted Dessert Platter

Freshly brewed Coffee & Tea

Upgrade to Three Course Plated Lunch Menu \$20/person
(this option is also available for groups smaller than 15)

All Menus are subject to 5% GST and 20% Gratuity. Menus and prices are subject to change without notice.

BAR PRICES

Craft Cider	\$9.00
Hi Balls (1 oz. serving)	\$10.00
HH Feature Cocktails* (1.5 oz)	\$14.00
Classic Martini (2oz)	\$16.00
Wine (Bottle)	See list
House Sparkling Wine (Bottle)	\$54.00
Non-Alcoholic sparkling Wine	\$45.00
Craft/Import Beer	\$10.00
Premium Liquor	AQ
Juice	\$5.00
Soft Drinks	\$4.00
Non-alcoholic Craft Beer	\$8.00
HH Feature Mocktails	\$10.00

The Wine list changes frequently, based on menu changes, seasonality and availability.

The Bar features a rotating selection of local craft beers.

Host Bar Prices do not Include tax (5% GST and 10% Liquor Tax) or Gratuity (20%), and are subject to change.

*Feature Cocktails are a small selection of seasonal cocktails curated by Hart House.

*Minimum sales of \$500 required at any **cash bar** or Hart House will charge a bartending fee of \$150.
No bartending fee will be charged with a host bar.



Tented Outdoor Events

Saturdays and

Long Weekend Sundays

5:00pm – 12:00am

Rental Fee: \$6500.00

Minimum Food & Beverage guarantee \$19,000.00 or \$150/person (whichever is greater)

Friday & Sundays:

5:00pm – 12:00am

Rental Fee: \$5500.00

minimum Food & Beverage guarantee \$12,000.00 or \$140/person (whichever is greater)

Tuesday to Thursday

3:00pm – 10:00pm

Rental Fee: \$4000.00

minimum Food & Beverage guarantee \$8,000.00 or \$100/person (whichever is greater)

Rental fees and minimum guarantees do not include 5% GST (charged to all items) and 20% gratuity (added to F&B).





INCLUDED WITH TENTED EVENTS

THE TENT

- 50' by 70' tent with 16-foot ceilings and full floor
- Dance Floor (15' by 12')
- Dimmable lighting and chandeliers
- Heaters
- Clear sidewalls
- 60" Round tables (seat 8 guests)
- Rectangular tables for buffet, registration etc.
- White folding resin chairs with cushioned seats
- Cutlery and glassware, white plates
- White linen napkins
- Full-Service Bar inside Tent with Bartenders
- Hart House Event Manager and service team

COMPLIMENTARY SERVICES:

- Assistance with Event planning:
 - Menu
 - Bar service
 - Wine pairings
 - Timeline on site
 - Floor plans
- Vendor recommendations
- Free parking

Hart House does not offer Audio Visual equipment for outdoor events. Please inquire regarding speaker rentals or vendor recommendations.

Friday/Saturday

5:00pm – 12:00am

Only October to April

Minimum Food & Beverage guarantee \$10,000.00

Sunday

5:00pm – 12:00am

Only October to April

minimum Food & Beverage guarantee \$8,000.00

Tue-Sun (Lunch)

10:30am – 3:30pm

minimum Food & Beverage guarantee \$6,000.00

Tuesday to Thursday

5:00pm – 12:00am

minimum Food & Beverage guarantee \$8,000.00

Sundays on long weekends are priced as Saturdays. Rental fees and minimum guarantees do not include tax or gratuity.

Outdoor dining: The patio tables have various sizes and shapes, the patio chairs are black metal with arm rests.

INCLUDED WITH RENTAL:

- Patio access, Patio tables and chairs
- Indoors and Patio: Round and rectangular tables (limited floor plan)
- Indoors: Wooden chairs with cushioned seats
- Cutlery and glassware, white plates
- Square white linen tablecloths
- White linen napkins
- Full-Service Bar with Bartender
- Hart House Event Manager and service team

COMPLIMENTARY SERVICES:

- 🍷 Assistance with planning Menu, Bar service, Wine pairings, Timeline on site, Floor plan
- 🍷 Vendor recommendations
- 🍷 Free parking
- 🍷 Background music

Hart House does not offer Audio Visual equipment.

Please inquire regarding speaker rentals or vendor recommendations.

Friday/Saturday/Sunday 5:00pm – 12:00am	(Available October to early May) Minimum Food and Beverage Guarantee: \$3500.00
Tuesday to Thursday 5:00pm – 12:00am	Minimum Food and Beverage Guarantee: \$3000.00
Tuesday to Sunday 10:30am – 3:30pm	Weekends available October-early May Minimum Food and Beverage Guarantee: \$2000.00

The Lakeside Cottage features floor to ceiling windows with a view of Deer Lake. It has a gas fireplace and private washrooms. The Cottage offers outdoor access via three double doors that open onto the lawn. Outdoor dining can be made available with additional table and chair rentals, weather permitting.

INCLUDED WITH RENTAL:

- Round tables of 8 or one large rectangular table for up to 22
- Walnut Chiavari chairs with cushioned seats for indoors
- Cutlery and glassware, white plates
- Square white linen tablecloths
- White linen napkins
- Hart House Event Manager and service team
- 55" TV mounted on wall

COMPLIMENTARY SERVICES:

- 🍷 Assistance with planning Menu, Bar service, Wine pairings, Timeline on site, Floor plans
- 🍷 Vendor recommendations
- 🍷 Free parking
- 🍷 Background music



INDOOR EVENTS

Rosedale Room (max 60 guests)

Friday/Saturday/Sunday

5:00pm – 12:00am

(Available October to April)

Minimum Food and Beverage Guarantee: \$4000.00

Tuesday to Thursday

5:00pm – 12:00am

Minimum Food and Beverage Guarantee: \$2500.00

Tuesday to Sunday

10:30am – 3:30pm

Weekends available October-early May

Minimum Food and Beverage Guarantee: \$2000.00

The Rosedale Room has windows overlooking Deer Lake and the Park. It has a fireplace, a separate bar area and private washrooms.

INCLUDED WITH RENTAL:

- Guest book table with linen
- Round or rectangular tables
- wooden chairs with cushioned seats
- Cutlery and glassware, white plates
- Square white linen tablecloths
- White linen napkins
- Hart House Event Manager and service team

COMPLIMENTARY SERVICES:

- 🍷 Assistance in planning Menu, Bar service, Wine pairings, Timeline on site, Floor plans
- 🍷 Vendor recommendations
- 🍷 Free parking
- 🍷 Background music