



## PASSED CANAPÉS

\$48 per dozen

minimum 2 dozen per item, up to 5 varieties

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)

### Winter Squash Arancini

Mozzarella, Cheddar, Pumpkin Seed Sour Cream (V)

### Crispy Calamari Bites

Tzatziki Sauce (GF)

### Coconut Breaded Prawn

Louie Sauce (V, GF)

### Crispy Falafel

Tahini Sauce (Vegan, GF)

### Charcuterie Platter

Sliced Charcuterie, Assorted Cheese, Grilled Vegetables, Cornichons, Olives, Crostini  
\$18/person (minimum 25 guests)

### Assorted Local & Imported Cheeses

Crostini, Dried Fruit & Nuts  
\$18/person (minimum 20 guests)

### Whole Roast Pig Station

\$650.00

## Cold

### Smoked Sockeye Salmon

Castelvetro Olive, Dill & Ricotta Cheese, Focaccia

### Beet & Goat Cheese Skewer

Toasted Hazelnut, Aged Balsamic (GF)

### Tuna Tartare

Cornichon, Caper, Corn Chip (GF, DF)

### Caprese Skewer

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

### Coronation Chicken

Apricot Chutney, Curry, Celery, Focaccia

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

**If you have more than 30 guests:** Main course must be **pre-ordered** and totals submitted to Hart House 7 days prior to your event. **Place cards must be provided** for each guest with a clear symbol indicating their choice of main course. The 1<sup>st</sup> 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 guest arrival. All menus include coffee, tea, fresh baked rolls and butter.

1<sup>ST</sup> COURSE

**Soup du Jour**

or

**Winter Greens**

Whipped Goat Cheese, Pickled Beets, Mustard Vinaigrette (V, GF)

MID – COURSE

(WITH 4 COURSE MENU)

**Cacio & Pepe Pasta**

Garlic, Shallot, Chives, Parmigiano Reggiano (V, GF)

MAIN COURSE

**6oz AAA Beef Tenderloin (add \$12/order)**

Pomme Puree, Seasonal Vegetables, Green Peppercorn Jus (GF)

or

**BC Steelhead**

Fennel Soubise, Potato Pave, Root Vegetables, Dill (GF)

or

**Gnocchi con la Zucca**

Seasonal Squashes, Mushroom, Parmigiano, Kale & Basil Pesto (V)

*Can be made vegan on request*

DESSERT

**Chocolate Sticky Toffee Pudding**

Toffee Sauce, Chantilly Cream, Candied Pecan

**Basque Country Cheesecake**

Seasonal Compote, Chantilly, Candied Pecan (GF)

Fresh brewed Coffee & Tea

Optional substitution for beef or fish:

**Chicken Supreme**

Pomme Puree, Seasonal Vegetables, Fricassee Sauce (GF)



## FAMILY STYLE MENU

\$86 per person

Minimum 30 guests (round tables only)

### 1<sup>ST</sup> COURSE (SHARED)

#### **Whipped Goat Cheese & Beets**

Marinated Beets, Mediterranean Spiced Honey, Olive Oil (V, GF)

#### **Seasonal Greens**

Pickled Beets, Cherry Tomatoes, Feta Cheese,  
Shaved Cucumber, Balsamic Vinaigrette (V, GF)

### MAIN COURSE (SHARED)

#### **Roast Chicken Thighs**

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

#### **BC Steelhead**

Fennel Soubise, Dill (GF)

#### **Gnocchi con la Zucca**

Seasonal Squashes, Mushroom, Parmigiano, Kale & Basil Pesto

#### **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 BC Steelhead to Beef Tenderloin (add \$12/person)

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

## DEER LAKE BUFFET

\$86 per person  
Minimum 35 guests

### APPETIZER BUFFET

#### Whipped Goat Cheese & Beets

Marinated Beets, Mediterranean Spiced Honey, Olive Oil (V, GF)

#### Seasonal Greens

Pickled Beets, Cherry Tomatoes, Feta Cheese,  
Shaved Cucumber, 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)

#### BC 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

#### Coffee & Tea Station



## SIGNATURE BUFFET

\$102 per person  
Minimum 35 guests

### APPETIZER BUFFET

#### Whipped Goat Cheese & Beets

Marinated Beets, Mediterranean Spiced Honey, Olive Oil (V, GF)

#### Seasonal Greens

Pickled Beets, Cherry Tomatoes, Feta Cheese,  
Shaved Cucumber, 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)

#### BC 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

Coffee & Tea Station

#### Upgrade options:

BC Steelhead to Haida Gwaii Halibut \$10

AAA Beef Striploin to AAA Beef Tenderloin: \$10

APPETIZER BUFFET

**Whipped Goat Cheese & Beets**

Marinated Beets, Mediterranean Spiced Honey, Olive Oil (V, GF)

**Seasonal Greens**

Pickled Beets, Cherry Tomatoes, Feta Cheese,  
Shaved Cucumber, 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**

Coffee & Tea Station

\*based on seasonal availability



## 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

#### Seasonal Greens

Pickled Beets, Cherry Tomatoes, Feta Cheese,

Shaved Cucumber, 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.**





## INDOOR EVENTS FALL/WINTER 2026

Main Restaurant (max 80 guests seated)

### 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. Only available seasonally.

### 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.



## INDOOR EVENTS FALL/WINTER 2026

Lakeside Cottage (max 32 guests)

### 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: \$2500.00

### 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
- Wood 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