HART HOUSE RESTAURANT

LAKESIDE DINING

GROUP MENUS

January 2026

Passed Canapés

$48 per dozen

minimum 2 dozen per item, up to 5 choices

Recommended for pre-dinner Cocktail Hour: 3-5 pieces per person

Hot

Mini Beef Wellingtons
Dijon Aioli

Crispy Pork Belly Skewer
Calabrian Honey, Mediterranean Seasoning (DF, GF)

Roasted Tomato & Ricotta Crostini
Pesto, Smoked Caciocavallo Cheese (V)

Wild Mushroom Arancini
Truffle Aioli, Mozzarella, Caciocavallo (V)

Crispy Calamari Bites
Tzatziki Sauce (GF)

Coconut Breaded Prawn
Louie Sauce

Cold

Smoked Sockeye Salmon
Castelvetrano Olive, Dill Cream Cheese, Focaccia

Beet & Goat Cheese Skewer
Toasted Hazelnut, Aged Balsamic (V, GF)

Tuna Tartare
Cornichon, Caper, Corn Chip (GF, DF)

Poached Pear & Gorgonzola Cheese
Toasted Walnut, Crostini (V)

Coronation Chicken
Apricot Chutney, Curry, Celery, Focaccia

Stations:

Charcuterie Platter
Assorted Italian Charcuterie, Olives, Sliced Baguette
$24/person (minimum 20 guests)

Assorted Local & Imported Cheeses
Sliced Baguette, Dried Fruit & Nuts
$25/person (minimum 20 guests)

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

PLATED MENUS

Dinner: Three Courses: $79 Four Courses: $93
Lunch: Three Courses $69 Four Courses $83

Guests order at the time of the event.

If the guest number is *larger* than 30:
choose one starter and one dessert for all. Mains must be pre-ordered by guests, confirmed 5 days prior.
(Host to provide place cards for each guest with the guest's name and a symbol indicating meal choice.

1ST COURSE

Soup du Jour
or
Organic Greens
Whipped Goat Cheese, Pickled Beets, Spiced Poached Pear, Mustard Vinaigrette (V, GF)

MID-COURSE

(with 4 course menu)
Cacio & Pepe Pasta
Garlic, Shallots, Chives, Parmigiano Reggiano

MAIN COURSE

AAA Beef Tenderloin (Add $12/order)
Pomme Puree, Seasonal Vegetables, Red Wine Jus (GF)
or
Seared Lois Lake Steelhead
Potato Pave, Root Vegetables, Fennel Soubise (GF)
or
Potato Gnocchi al Pomodoro
Burrata, Basil, Pecorino (V)

DESSERT

Basque Cheesecake
Gorgonzola, Seasonal Compote (GF)
or
Chocolate Sticky Toffee Pudding
Toffee Sauce, Chantilly Cream, Candied Pecan

Fresh Brewed Coffee or Tea

Beef Tenderloin is prepared medium. Well done may be requested on site.
Optional substitute for Steelhead:

Roast Chicken Supreme
Seasonal Vegetables, Gnocchi, Fricassee Sauce

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

DEER LAKE BUFFET

$86 per person
Minimum 35 guests

APPETIZER BUFFET

Organic Greens
Tomatoes, Feta Cheese, Poached Pear, Pickled Beets,
Mustard 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, Sundried Tomatoes, Persillade Sauce (GF)

Lois Lake Steelhead
Fennel Soubise Sauce, Fresh Herbs (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

Cheesecake
Lemon Tarts
Chocolate Squares

Coffee & Tea Station

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

SIGNATURE BUFFET

$102 per person
Minimum 35 guests

APPETIZER BUFFET

Organic Greens
Tomatoes, Feta Cheese, Poached Pear, Pickled Beets,
Mustard 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, Sundried Tomatoes, Persillade Sauce (GF)

Lois Lake Steelhead
Fennel Soubise Sauce, Fresh Herbs (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

Cheesecake
Lemon Tarts
Chocolate Squares

Coffee & Tea Station

Upgrade AAA Beef Striploin to AAA Beef Ribeye: $10/person

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

CASCADIA BUFFET

$138 per person
Minimum 35 guests

APPETIZER BUFFET

Organic Greens
Tomatoes, Feta Cheese, Poached Pear, Pickled Beets,
Mustard 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, Sundried Tomatoes, Persillade Sauce (GF)

BC Halibut
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

Cheesecake
Lemon Tarts
Chocolate Squares

Coffee & Tea Station

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

HART HOUSE MEETING PACKAGE

$85.00 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
Tomatoes, Feta Cheese, Poached Pear, Pickled Beets,
Mustard Vinaigrette (V, GF)

Hart House Caesar Salad
Brioche Croutons, Shaved Pecorino

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, Piquillo 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)

Prices do not include taxes or gratuities. Menus and prices are subject to change without notice.

HART HOUSE RESTAURANT
LAKESIDE DINING

BAR SERVICE

BAR PRICES

Cider	$9.00
Hi Balls (1 oz. serving)	$10.00
HH Cocktails	See list
Classic Martini	$16.00
Wine	See list
House Sparkling Wine (Bottle)	$54.00
Craft/Import Beer	$10.00
Juice	$5.00
Soft Drinks	$4.00
Liqueurs	$10.00
Premium Liqueurs	AQ
Cognac (VS)	AQ
Bottled Water (Still/Sparkling)	$8.00
Mocktails	See list

The Wine list changes frequently, based on menu changes, seasonality and availability.
Each year in the spring our wine director curates a list of wines that are available throughout the summer, including a red and white 'Feature Wine'.

The Bar features a rotating selection of local craft beers.

Host Bar Prices do not include tax or Gratuity, and are subject to change.

*Minimum sales of $500 required at any **cash bar** or Hart House will charge a bartending fee of $100.
No bartending fee will be charged with a host bar.

HART HOUSE RESTAURANT
LAKESIDE DINING

MAIN RESTAURANT RATES
(maximum 80 guests seated)

Friday/Saturday
5:00pm – 12:00am Minimum Food & Beverage guarantee $10,000.00

Sunday
5:00pm – 12:00am 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.

INCLUDED WITH RENTAL:

- Round and rectangular tables (limited floor plan)
- 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 RESTAURANT
LAKESIDE DINING

LAKESIDE COTTAGE RATES
(maximum 32 guests)

Friday/Saturday/Sunday	**(not available May10-Oct 10)**
5:00pm – 12:00am	Minimum Food and Beverage Guarantee: $3000.00 or $100/person (whichever is greater)
Tuesday to Thursday	
5:00pm – 12:00am	Minimum Food and Beverage Guarantee: $2000.00
Tuesday to Thursday	
10:30am – 3:30pm	Minimum Food and Beverage Guarantee: $1500.00
Saturday & Sunday	
10:30am – 3:30pm	Minimum Food and Beverage Guarantee: $1800.00

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.

INCLUDED WITH RENTAL:

- round tables
- Walnut Chiavari chairs with cushioned seats for indoors
- Cutlery and glassware, white plates
- Square white linen tablecloths
- White linen napkins
- Cake Table with linen
- Hart House Event Manager and service team

COMPLIMENTARY SERVICES:

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

Audio Visual Equipment available on request, with cost based on requirements

HART HOUSE RESTAURANT
LAKESIDE DINING

ROSEDALE ROOM RATES
(max 60 guests)

Friday/Saturday/Sunday
5:00pm – 12:00am Minimum Food and Beverage Guarantee: $4000.00 or $100/person (whichever is greater)

Tuesday to Thursday
5:00pm – 12:00am Minimum Food and Beverage Guarantee: $2500.00

Tuesday to Sunday
10:30am – 3:30pm 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:

- Round or rectangular tables
- wooden chairs with cushioned seats
- Cutlery and glassware, white plates
- Square white linen tablecloths
- White linen napkins
- Cake Table with linen
- 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

Audio Visual Equipment available on request, with cost based on requirements

RENTAL TERMS & CONDITIONS

DEPOSITS

Hart House Restaurant requires a non-refundable deposit and a valid credit card to confirm your booking.

CANCELLATION

Functions cancelled less than 30 days prior to the event will be liable for 50% of the minimum requirement. If the event is cancelled within one week of the event date, the full minimum will be charged to the credit card on file. In the event of a cancellation, the notice must be received in writing. In case of a restaurant closure due to a resurgence of the Covid-19 pandemic the event may be postponed to a future date with no additional fees. If public health orders prohibit gatherings at the time of the event the deposit may be transferred to a gift certificate.

GUARANTEE

Hart House Restaurant requires a guaranteed minimum in food and beverage sales before tax and gratuity. If the minimum is not met, the difference will be charged as a room rental charge. To ensure our maximum efficiency, a guaranteed number of guests is required four business days prior to your event. If no guarantee is received, Hart House Restaurant will charge for the expected guests or actual guest count, whichever is greater. Should the numbers differ from the guaranteed guest expectancy we reserve the right to renegotiate costs based on the new size of the group, and to provide an alternative function room best suited for your group size. Hart House Restaurant requests that menu and wine selection is confirmed 14 days prior to the event. All private room bookings require a group menu. The a la carte menu is only available for groups of 12 or under in the Fireside or Avalon Room. A labor fee of $180 will be charged for cash bars.

PAYMENT

Settlement of the account will be at the conclusion of the event. All food must be paid with one transaction; Hart House cannot accept single, separate payments with the exception of walk-up cash bar. Hart House Restaurant accepts Visa, MasterCard, Amex, Interac or cash. Cheque payments are respectfully declined.

ADDITIONAL TERMS & CONDITIONS

Hart House Restaurant is committed to the health and safety of its staff and guests, and reserves the right to adjust service procedures and available menu formats to comply with the recommendations and directives of the Health ministry, Worksafe BC and the BC Restaurant and Food Association.
We assume no responsibility for the damage or loss of any articles left on our premises prior to, during or following the event. Hart House Restaurant is unable to provide storage before or after an event. Hart House Restaurant is not responsible for the delivery, pick-up or return of any items not rented through the restaurant. All décor items must be removed within one hour after the conclusion of the event. Set up and removal of décor items are solely the responsibility of the host ('Primary Contact).
All food and beverages are provided by Hart House except for celebration cakes prepared by a licensed pastry chef. A fee of $3 per person is charged for any cakes provided by the host. Food and beverages may not be removed from the premises. No outside food or liquor is permitted on the premises. Prices are listed exclusive of applicable taxes or gratuities. A 20% gratuity is applied to all food and beverages.

The host ('Primary Contact') shall be held responsible for any damage to Hart House Restaurant's property during their event and is responsible for the actions and/or conducts of their guests or independent contractors during the duration of their presence on the premises. The booking times are as stated in the contract. All parts of the event must be held within the contracted time. Access for set up or decor is permitted one hour before the contracted start time unless alternate arrangements have been made with Hart House Restaurant Management.

No items may be affixed to the light fixtures, walls, floors or ceiling with nails, screws, tacks, pins, tape or any other substance which would mark the floors, walls or ceilings. NO confetti or decorative sparkles are permitted. Synthetic flowers/petals, rice or birdseed may not be used on the lawns of Hart House Restaurant. Only real flower petals are permitted on the lawns of the Hart House. All petals must be removed from the grounds prior to the end of the event. Please be sure all guests of your event are aware of our policies, as a cleanup charge will be applied to your bill if necessary. Hart House Restaurant reserves the right to inspect and monitor all events and to discontinue service in the event that a violation of any facility policy or provincial law is being made. In any such case the host is still liable for any outstanding balances.

If you are hiring a musician, DJ service or intend to play any recorded music during your event the Society of Composers, Authors & Music Publishers of Canada (SOCAN) mandates that a license be obtained. Hart House Restaurant must add to your invoice a fee of $63.49 plus tax if your event included dancing, and without dancing a fee of $29.56 plus tax. Due to our location licensing amplified live bands are not permitted as part of the musical entertainment. Indoor events: A dance floor is available on the banquet floor for dancing after 9:00pm, if requested, at a rate of $350.00.
Hart House restaurant provides a sound system for background music only. It may not be used for dancing or high volume.