



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, Capers, 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)

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 Ganache

Chantilly Cream, Seasonal Berry Coulis (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)

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.



INDOOR EVENTS

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.

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

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: \$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 or rectangular tables
- 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

COMPLIMENTARY SERVICES:

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



INDOOR RECEPTIONS

Rosedale Room (max 60 guests)

Friday/Saturday/Sunday

5:00pm – 12:00am

(Available October to April)

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 Thursday

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:

- 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

HOW MUCH WILL OUR EVENT COST?

The overall cost depends on the guest number, menu and wine selection and how much is consumed at the bar. During the planning process our event planner can help plan these details with you according to your vision and budget, and with an eye on minimum guaranteed spend.

HOW DOES PRICING WORK?

The price consists of three main elements:

1. Tented events require a rental fee which covers all items listed on page 11
2. food and beverages, (a minimum guarantee applies to all bookings)
3. taxes and gratuity. (5% GST is added to all items. 10% liquor tax is added to all alcohol charges, and 20% service charge is applied to food and beverages).

CAN WE CHOOSE OUR OWN VENDORS?

Absolutely. We also offer a list of recommended vendors.

Please note that Hart House has a list of DJs that you must select from if you have an outdoor (tented) event that goes past 10pm.

If you hire a recommended vendor or planner Hart House will offer extended access times for décor.

WILL HART HOUSE STAFF SET UP OR TAKE DOWN MY DÉCOR?

All décor must be placed and removed by your vendors; Hart House staff will only set up items provided by the restaurant. Any décor items left behind will be recycled, donated or discarded. Flower centerpieces must be delivered fully assembled. Hart House cannot provide storage for flowers or decor.

WHEN CAN WE ACCESS THE VENUE?

The general access time for décor is one to three hours prior to your event.

Separate arrangements can be made if you are using a recommended decorator/planner. At this time the tables will be set with linens, and staff will be on site setting tables.

CAN WE DECORATE THE CEILING?

Any items hung from the tent ceiling must be contracted through a specific vendor approved by Hart House. Please contact the Sales Manager for details. The Chandeliers may not be removed, accessorized or decorated unless a specific vendor is used for this service. No items may be affixed to the ceiling or walls in our indoor spaces.

DOES HART HOUSE PROVIDE LINENS?

Our linens are square white. Floor length tablecloth rentals for our 60" round tables can be facilitated by Hart House (rental and delivery fees as quoted by rental companies apply) or they can be provided by your decorator.

CAN WE BRING OUR OWN FOOD?

All food is provided by Hart House Restaurant. We offer local, sustainably farmed products and Oceanwise certified seafood. You may hire an approved food truck (for late snacks at outdoor events only). Some exceptions can be made for sweets such as a local cotton candy vendor or ice cream carts.

WHAT IS THE DIFFERENCE BETWEEN BUFFET, PLATED AND FAMILY STYLE SERVICE?

BUFFET: All food is presented on a Buffet Table; guests help themselves and are welcome to return for another helping once all tables are served. Plates are located on the buffet. We suggest having Hart House Restaurant's Event Manager call each table to the buffet or have your MC announce each table's turn.

PLATED: Guests may choose their main course by replying with their selection via their invite RSVP or on your wedding website. We request that guests are given the option of two proteins plus a vegetarian choice off the 'plated menus' section in our wedding brochure. All guests are served the same starters and dessert. Detailed pre-order details must be submitted one week prior to the wedding.

FAMILY STYLE: All food is served in bowls and on platters placed on each table; guests serve themselves. Plates are pre-set on the tables as part of each setting. They are cleared after the starter course and replaced with clean plates before the main course. The dessert is served buffet style.

CAN WE BRING OUR OWN ALCOHOL?

Our liquor license does not permit any outside liquor.

We are happy to help customize your bar service to accommodate your vision and budget.

HOW DOES THE BAR WORK?

Hart House restaurant charges for all alcoholic and non-alcoholic beverages based on consumption.

We are happy to design a customized bar with premium options, signature drinks and cocktails. Any estimates in advance of the event are based on historic averages and cannot be guaranteed.

CAN WE OFFER AN OPEN BAR UP TO A PRE-SET LIMIT?

This can be done by using drink tickets. We recommend that couples provide their own tickets, but we are happy to provide them. It is the couple's responsibility to distribute tickets to their guests (i.e. by placing them at each table setting). The value of the ticket is determined by the type of drink served. Unused tickets will not be charged to the couple. Wine service during dinner over and above tickets is highly recommended.



DOES HART HOUSE PROVIDE SECURE STORAGE FOR GIFTS AND CARDS?

No: Any valuables must stay within reach of a designated person assigned by the couple. Hart House does not take responsibility for personal belongings, gifts or cards.

CAN MY DOG ATTEND THE WEDDING?

Yes! Your dog is welcome to be a part of your ceremony and photos. We recommend assigning a family member to take your fur baby home before dinner is served.

WHAT ABOUT A WEDDING REHEARSAL?

A 30-minute ceremony rehearsal is permitted on the lawns, subject to availability, at no additional cost. All rehearsals are self-conducted. Please make sure to have your officiant present. Our Event manager can assist with cueing the wedding party down the aisle.

DOES HART HOUSE PROVIDE A WEDDING CAKE?

No: you are welcome to bring a wedding cake; we will provide a 30" table with white linens to display it. A \$3.00 per person fee will be charged for the cutting and plating of wedding cakes. No charge will apply to cupcakes or fake cakes, or for serving the cake on the dessert buffet.

WHAT HAPPENS IF IT RAINS?

The ceremony will be moved into the tent. Guest tables must remain in the tent during this time and can only be moved aside if guest numbers and layouts permit.



DEPOSITS & PAYMENT

The Hart House requires a \$1500.00 non-refundable and non-transferable deposit and a valid credit card to confirm your booking. The deposit will be regarded as a down payment towards the total cost of the event. 50% of the minimum food and beverage requirement will be due 8 months prior to the event. The full balance is required one month in advance based on a food and beverage estimate prepared by Hart House's event planner. Any outstanding charges will be invoiced and must be paid within 14 days of the event or will be charged to the credit card number provided with the signed contract. In the event of overpayment the amount will be paid to the undersigned by cheque. Payments must be made by debit, cash or by certified cheque.

GUARANTEE

HART HOUSE RESTAURANT REQUIRES A MINIMUM GUARANTEE IN FOOD AND BEVERAGE SALES BEFORE TAXES AND GRATUITIES.

If the minimum guarantee is not met, Hart House Restaurant will add the balance as an additional rental fee to the final invoice. The minimum guaranteed spend per person applies to guests over 10 years of age. To ensure our maximum efficiency, a final guest count is required one week prior to your event. If no guarantee is received Hart House Restaurant will bill for the number in the most recent estimate prepared by Hart House or the actual number, whichever is greater. Should the final numbers differ from the contracted guest expectancy Hart House Restaurant reserves 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. Tented events may not exceed the maximum number of 200 guests.

Covid 19: Should maximum guest numbers be restricted due to Covid-19 regulations, the minimum spend will be adjusted to the per-person amount, based on and multiplied by the maximum allowed guest number, but no more than the original minimum guarantee.

DEPOSITS

Hart House Restaurant requires a \$1500.00 non-refundable and non-transferable deposit and a valid credit card to confirm your booking. The deposit will be regarded as a down payment towards the total cost of the event.

PAYMENT

A second deposit of 50% of the minimum food and beverage requirement will be due 8 months prior to the event. This deposit is non-refundable and non-transferable. The full balance (food and beverages, taxes, gratuities and rental/miscellaneous fees) is payable one month in advance based on a food and beverage estimate prepared by Hart House Restaurant's event planner. Any outstanding charges will be invoiced and must be paid within 14 days of the event or will be charged to the credit card number provided with the signed contract. In the event of overpayment the amount will be paid to the undersigned by cheque. Payments must be made by debit, cash or by certified cheque.

CANCELLATION

Our cancellation policy requires that the Hart House be informed of a cancellation at least 240 days prior to the event. In any case, the scheduled deposits are non-refundable. In the event that less than 240 days' notice of cancellation is given you will be held liable for the minimum guaranteed revenue, including all rental fees, as stated in your contract. All cancellations must be received in writing.

PRICING

All prices are stated exclusive of taxes and 20% gratuity. Prices are subject to change. Menu items are subject to seasonal availability.

FOOD AND BEVERAGE

All food and beverages must be supplied by Hart House Restaurant with the exception of specialty cakes. All specialty cakes are subject to a cutting and plating fee of \$2.00 per person with the exception of cupcakes. A bakery or professional pastry chef must provide all specialty cakes. Hart House Restaurant is unable to provide storage or set-up for specialty cakes. Food and Beverages may not be removed from the premises. Menu and beverage choices are to be confirmed one month prior to your event. Children aged 3 to 10 will be billed 50% of the agreed menu price. Due to licensing restrictions corkage is not permitted. All food, beverages, rental fees and service charges are subject to applicable taxes. 20% gratuity will be added to all food and beverages. Hart House does not offer menu tastings. In lieu of menu tastings Hart House will offer one complimentary dinner (a la carte) for Bride and Groom between the time the booking is confirmed and the wedding date. This offer excludes alcohol. This offer is not valid on February 14, December 24/25 or Mother's day, and is only available for weddings booked in the tent or main restaurant.

ADDITIONAL TERMS & CONDITIONS

Vendor access and event time: The booking times are as stated in the contract. All elements of the event including wedding ceremonies must be held within the contracted time. Access for décor is permitted three hours before the event unless alternate arrangements have been made with Hart House Restaurant Sales Department. All décor items must be removed within one hour after the conclusion of the event. Access time for the bridal party is 60 minutes prior to the event. Tented Events: The tent must be made accessible to guests for the duration of the event.

Guest Conduct: The host is held responsible for any damage to Hart House Restaurant's property during their event and is responsible for the actions and/or conduct of their guests or independent contractors during the duration of their presence on the premises. No alcoholic beverages may be brought to Hart House Restaurant by the host, contracted vendors or guests. Hart House Restaurant reserves the right to terminate an event before the contracted time due to guests' conduct.

Decor & Damages: Set up and removal of décor are solely the responsibility of the host. Hart House Restaurant will charge a cleaning fee if decor items are not removed completely. No items may be affixed to light fixtures. Any items affixed to the ceiling of the tent must be set up and taken down by a professional decorator approved by Hart House. Nails, screws, tacks, pins, tape or any other substance which would mark the floors, walls or ceilings are not permitted. NO confetti, decorative sparkles or scented candles, or hand-held sparklers are allowed on the property. Candles must be inside a protective holder to protect linens and may not be used outside of the reception tent. The host will be charged replacement costs of linens and furniture stained with wax. 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.

Weather: The host understands the potential for poor weather conditions, including rain and sudden drops in temperature. Wedding ceremonies are held in the reception space if weather is inclement.

Storage & Liability: Hart House Restaurant assumes 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, and is not responsible for the delivery, pick-up or return of any items not rented through the restaurant. Hart House Restaurant includes the use of square white linens. Floor length linens for round tables may be rented at an additional cost.

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

Music: 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 proximity to local residential zoning sub-woofers are not permitted as part of DJ's sound system. Due to our location licensing amplified live bands are not permitted as part of the musical entertainment. Classical or Acoustic Jazz ensembles are exempt from this rule if approved by management. Only DJs listed as our recommended vendors are permitted to play music on the premises for any outdoor events. All events at Hart House are subject to bylaws, including strict noise bylaws. Music volume must be reduced after 10pm and monitored by Hart House management continuously. The Host understands that the music may be turned off prior to the contracted end time if the DJ vendor does not follow instructions. Guests may not engage in loud screaming and shouting.

Please be sure that guests and vendors of your event are aware of our policies, as additional fees 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, provincial law or municipal bylaw is being made. In any such case the host is still liable for any outstanding balances.

DÉCOR & FLORAL

MV DECOR

www.mvdecor.ca

RUFFLED ROSE

www.ruffledrose.com

Rosewood Event Design

<https://rosewoodeventdesign.com>

KONCEPT EVENTS

<https://koncepteventdesign.com>

DÉCOR & RENTALS

THE LITTLE WEDDING SHOPPE

<https://thelittleweddingshoppe.com/>

DEBUT EVENT DESIGN

www.debuteventdesign.ca

BESPOKE DECOR

www.bespokedecor.ca

SITKA STUDIOS

STRING LIGHTING AND CEILING DÉCOR (PREFERRED VENDOR)

<https://www.sitkastudios.com>

DJ (ONLY APPROVED DJs ON THIS LIST ARE PERMITTED AT HART HOUSE)

We Know Music

<https://www.weknowmusicdj.com>

SIGNATURE DJ

<http://signaturewedding.ca>

DJ Will Sea

<https://www.willsea.ca>

HOT WAX

www.hot-wax.com

AUDIO EDGE

www.audioedge.ca

MUSIC MAESTRO

www.musicmaestrodj.com

FLORAL

FLOWER FACTORY

www.flowerfactory.ca

OUR LITTLE FLOWER CO.

www.olfco.ca

BOTANY & BLOOM

<https://www.botanybloom.ca/>

GARDEN PARTY FLOWERS

<https://gardenpartyflowers.ca>

NEVEFLORAL MODERN FLORIST

<https://nevefloral.com/>

PHOTOGRAPHY

THE APARTMENT PHOTOGRAPHY

hello@theaptm.com

BLUSH PHOTOGRAPHY

www.blushweddingphotography.org

THE KOEBELS

<https://thekoebels.com>

TOMASZ WAGNER

<https://tomaszwagner.co>

BEAUTIFUL LIFE STUDIO

<https://www.beautifullifebc.com>

PLANNERS

katieley.com

Filosophi.com

@NANYANTOLCICEVENTS

petitepearlevents.com

smittenevents.ca

Alicia Keats Weddings & Events

Shingweddings.com

sweetheartevents.com

eventsbyjenniferrose.com

<https://dreamgroup.ca>

MUSICIANS

VANCOUVER HARP

Josephine Lee | 604.773.5510

www.vancouverharp.com

MODERN STRINGS

Aleksandra Dziobek | 604-308-6124

www.modern-strings.com

MUSOS ENTERTAINMENT

www.musosent.com

WEDDING OFFICIANTS

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604.946.7833

marilyknipp@gmail.com

VANCOUVER OFFICIANT

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www.younghipandmarried.com

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www.thecakeandthegiraffe.com

MOOCH BY MEGAN

<https://moochbymegan.com>

ALANA PEDDIE

@cakesbypeddie

VIDEOGRAPHY

LOVE STORY MEDIA

www.lovestorymedia.com

AME COLLECTIVE

<https://www.amecollectiveinc.com>

ACCOMMODATIONS

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604.453.0750 | www.deltahotels.com

HILTON METROTOWN

604.438.1200 | www.hilton.com

HADDON HOUSE B&B

604.522.2363 | www.haddonhouse.ca



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