



HOLIDAY EVENTS PACKAGE 2025

HOTHOUSE
MEDITERRANEAN



WE'RE THRILLED YOU'RE CONSIDERING THE HOTHOUSE FOR YOUR HOLIDAY RECEPTION!

THE HOTHOUSE HAS PROUDLY BUILT AN OUTSTANDING REPUTATION FOR EXCEPTIONAL FOOD AND HOSPITALITY FOR MORE THAN 30 YEARS. OUR TEAM BRINGS ENERGY AND PASSION TO EVERY EVENT, AND WE TRULY CARE ABOUT ENSURING EACH GUEST HAS A MEMORABLE EXPERIENCE.

LOCATED IN THE HISTORIC ST. LAWRENCE MARKET NEIGHBORHOOD—JUST A SHORT WALK FROM TORONTO'S FINANCIAL AND ENTERTAINMENT DISTRICTS AS WELL AS MAJOR SPORTS AND LIVE THEATRE VENUES—THE HOTHOUSE OFFERS BOTH CONVENIENCE AND CHARM FOR YOUR HOLIDAY CELEBRATION.

PLEASE REVIEW OUR SUGGESTED HOLIDAY MENUS FOR THIS YEAR, AND DON'T HESITATE TO REACH OUT WITH ANY QUESTIONS OR REQUESTS FOR CUSTOMIZATION. WE LOOK FORWARD TO WELCOMING YOU AND HELPING CREATE AN UNFORGETTABLE EVENT.

SEATING CAPACITY

SEATED

RECEPTION

FULL RESTAURANT BUYOUT

450

450

FRONT STREET DR

120

-

CHURCH STREET DR

120

150

PRIVATE ROOM

40

40

MEZZANINE

46

50

ATRIUM

32

50

THE BACK ROOM
(COMBINED SPACE)

150

150



FESTIVE LUNCH MENU

CHOICE OF STARTER

FESTIVE SALAD

organic greens, butternut squash, shaved pears, cranberry dressing

CAESAR SALAD

romaine lettuce, croutons, parmesan, HOTHouse Caesar dressing

CHOICE OF MAIN

ROASTED TURKEY

garlic potato mash, glazed carrots, onion sage stuffing, cranberry compote

OVEN ROASTED SALMON

fingerling potatoes, squash, Brussel sprouts, red pepper coulis

WILD MUSHROOM GNOCCHI

potato & ricotta dumplings, medley of mushrooms, parmesan cream sauce

DESSERT

STICKY TOFFEE PUDDING

COFFEE & TEA INCLUDED

\$49

FOR A FESTIVE FEEL ADD HOLIDAY CANDLES AND FUN CHRISTMAS CRACKERS TO THE TABLE FOR \$6/PERSON.
START THE NIGHT RIGHT WITH A GLASS OF PROSECCO FOR \$10/PERSON.

FESTIVE DINNER MENU ONE

CHOICE OF STARTER

FESTIVE SALAD

organic greens, butternut squash, shaved pears, cranberry dressing

CAESAR SALAD

romaine lettuce, croutons, parmesan, HOTHouse Caesar dressing

CHOICE OF MAIN

ROASTED TURKEY

garlic potato mash, glazed carrots, onion sage stuffing, cranberry compote

OVEN ROASTED SALMON

fingerling potatoes, squash, Brussel sprouts, red pepper coulis

NEW YORK STRIPLOIN

8oz aged Canadian striploin, sweet potato mashed potatoes, seasonal vegetables, red wine jus

CAPPELLETTI

ricotta stuffed cappelletti in rose sauce topped with mozzarella and cheddar

DESSERT

EGGNOG CREME BRULEE

COFFEE & TEA INCLUDED

\$60

FOR A FESTIVE FEEL ADD HOLIDAY CANDLES AND FUN CHRISTMAS CRACKERS TO THE TABLE FOR \$6/PERSON.
START THE NIGHT RIGHT WITH A GLASS OF PROSECCO FOR \$10/PERSON.





FESTIVE DINNER MENU TWO

MEZZE PLATTER & CALAMARI

CHOICE OF STARTER

FESTIVE SALAD

organic greens, butternut squash, shaved pears, cranberry dressing

SOUP OF THE DAY

CHOICE OF MAIN

MANHATTAN SIRLOIN

10oz Manhattan steak, mashed potatoes, seasonal vegetables

ROASTED TURKEY

garlic potato mash, glazed carrots, onion sage stuffing, cranberry compote

OVEN ROASTED CANADIAN HALIBUT

coconut rice, Mediterranean spiced squash, shaved apple & fennel, lemon Beurre Blanc

TRUFFLE & WILD MUSHROOM RAVIOLI

ricotta-stuffed ravioli, medley of wild mushrooms, truffle infused parmesan cream sauce

DESSERT

HOTHOUSE SIGNATURE TIRAMISU

COFFEE & TEA INCLUDED

\$80

ADD-ONS & ACCOMPANIMENTS

CRUISER TABLE SNACKS

WARM MARINATED OLIVES - \$20

ROASTED MIXED NUTS - \$58

ROASTED MIXED NUTS - \$58

PLATTERS & BOARDS

SMALL - 10 PPL | LARGE - 25PPL

CRUDITE PLATTER

assortment of seasonal vegetables served with hummus and ranch dip

small \$160 | large \$210

CHARCUTERIE BOARD

St. Lawrence Market cured meats and artisanal cheeses, house condiments and grilled Focaccia

small \$190 | large \$350

MEZZE PLATTER

baba ghanoush, hummus, labneh, house pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia

small \$110 | large \$190

FRUTTI DI MARE BOARD

smoked Atlantic salmon, marinated mussels, chilled red prawns, bee pollen cream cheese & sun-dried tomato pesto, house pickled vegetables, grilled focaccia

small \$220 | large \$390

SWEETS

DESSERT PLATTER

assortment of cakes /cookies/bars

small \$45 | large \$105

FRUIT PLATTER

assortment of fresh fruits

small \$190 | large \$320





PASSED CANAPES

*MINIMUM ORDER OF 12

VEGETARIAN

CAPRESE SKEWER

cherry tomatoes, bocconcini, basil,
balsamic reduction

\$3

BRUSCHETTA

toasted focaccia, bruschetta mix,
Parmesan

\$3

MUSHROOM CROSTINI

baguette, ricotta, mushroom duxelles,
truffle oil

\$4

SPRING ROLL

classic vegetarian roll, plus sauce

\$3

MUSHROOM ARANCINI

fried mushroom & ricotta balls,
truffle aioli

\$5

PEAR CROSTINI

pear, whipped ricotta, honey
brown butter

\$4

SEAFOOD

CRAB CAKES

fried crab cake spicy aioli,

\$5

SHRIMP COCKTAIL

cocktail sauce

\$6

TUNA POKE BITE

marinated tuna, avocado, wonton

\$6

MEAT

BEEF MEATBALLS

brisket/chuck meatballs, chimichurri

\$5

CHICKEN SKEWERS

lemon-thyme marinated chicken,
tzatziki

\$5

CHICKEN & WAFFLE

fried chicken, waffle, honey &
sriracha aioli

\$6

BEEF SLIDERS

brisket/chuck patty, garlic aioli,
Cheddar

\$6

LAMB SPEDUCCI

lamb skewer, harissa-mint yogurt

\$6



BEVERAGE SERVICE

NON-ALCOHOLIC

BASIC SOFT DRINK PACKAGE

includes coffee, tea, soft drinks
\$7

PREMIUM SOFT DRINK PACKAGE

includes coffee, tea, soft drinks,
juices
\$9

DRINK TICKETS

BASIC DRINK TICKET

includes bar rail, beer, 6oz
house wine
\$13

PREMIUM DRINK TICKET

includes bar rail, beer, all wines
sold by the glass - 6oz, house
classic cocktails
\$16

OPEN BAR PACKAGES AVAILABLE UPON REQUEST

HOUSE WINES

WHITE WINE

**CANTINA MIGLIANICO
MURELLE, TREBBIANO**
Abruzzo, Italy

RED WINE

**CANTINA MIGLIANICO
MURELLE, MONTEPULCIANO**
Abruzzo, Italy

HOUSE CLASSIC COCKTAILS

ESPRESSO MARTINI

*Smirnoff Vodka, Kahlua,
espresso, shaken.*

FRENCH 75

*Gordon's gin, lemon juice, simple
syrup, prosecco, lemon twist.*

MOSCOW MULE

*Smirnoff vodka, fresh lime juice
and ginger beer .*

MOJITO

*Captain Morgan white rum, fresh
mint leaves, mint syrup and fresh
lime juice, topped with soda.*

PAPER PLANE

*The Barrel Bandit Canadian
Bourbon Style Whiskey, Aperol,
Amaro Nonino, lemon juice.
Shaken and strained..*

NEGRONI

*Tanqueray Gin, sweet vermouth,
Campari.*

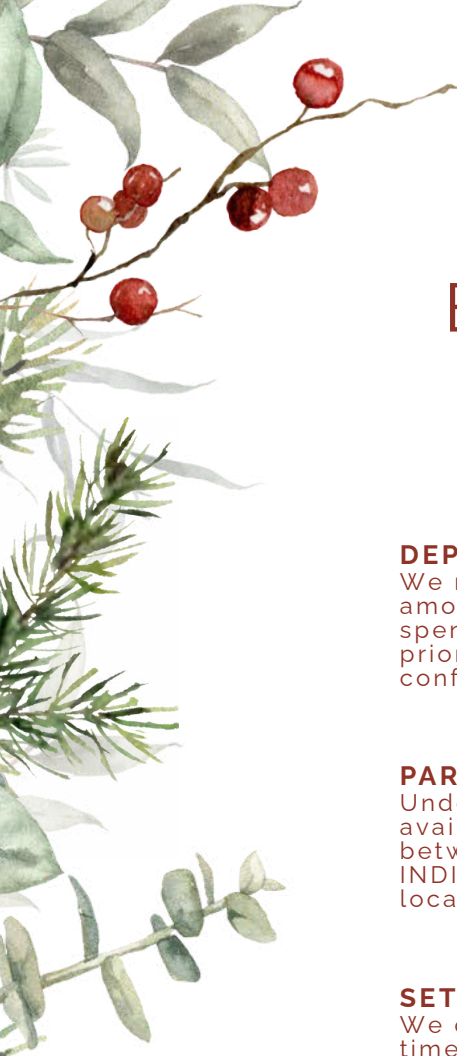
DARK & STORMY

*Gosling's dark rum, Great
Gentleman ginger beer, splash of
lime juice, ice.*

MARGARITA

*Tequila, triple sec, lime juice,
simple syrup, salt rim.*





EVENT INFORMATION

DEPOSITS

We require a deposit of 25% the amount of the minimum spend/estimated event cost prior to your event in order to confirm your booking.

PARKING

Underground parking is available off of Church Street between King and Front at INDIGO. Green P Parking Lot is located at Church & Esplanade.

SET UP FEE

We offer complimentary set up time for up to 1 hour before the event. Any additional hour is \$200.

COAT CHECK

We offer complimentary coat check for all events.

SERVICE CHARGE & ADMINISTRATION FEE

A service fee of 18% and administration fee of 3% are automatically applied to the final bill of all events.

FINAL PAYMENT

We require that final payment be made on the day of your event.

FOOD

We would be happy to customize any of the menu offerings to tailor them to your needs, depending on the custom menus, the prices may be subject to change.

For groups of 15 or more guests, we do require that you select from one of our set menu options.

We do not allow outside food.

Desserts can be brought in from out of house, a plating fee of \$3 will apply.

EVENT DETAILS/FINAL GUEST COUNT

Please note that your master bill will reflect the last guest count confirmed or actual guest count, whichever is greater.

Final event details & guest count must be confirmed by Wednesday, one week prior to your event.



HOTHOUSE **MEDITERRANEAN**

CONTACT US

416-366-7800

EVENTS@HOTHOUSERESTAURANT.COM