



# GROUP MENUS

January 2024





## PASSED CANAPÉS

\$44 per dozen

minimum 2 dozen per item, up to 5 choices

Recommended for Cocktail Hour: 3-5 pieces per person

### HOT

#### Mini Beef Wellingtons

Dijon Aioli

#### Crispy Pork Belly Skewers

Tomato & Aged Balsamic Glaze (GF)

#### Roasted Tomato & Ricotta Crostini

Pesto, Smoked Caciocavallo Cheese (V)

#### Caramelized Onions & Brie

Focaccia, Compressed Pear (V)

#### Crispy Calamari Bites

Tzatziki Sauce

#### Pancetta Wrapped Dates

Aged Balsamic (GF)

### Cold

#### Smoked Steelhead Mousse

Pickled Fennel, Compressed Cucumber (GF)

#### Beet & Goat Cheese Skewer

Candied Pecan (V, GF)

#### Spicy Tuna Tartare

Capers, Red Pepper Puree, Calabrian Chili, Crostini

#### Truffle Pumpkin Hummus & Roasted Mushroom

Crispy Chickpea (Vegan)

#### Shrimp Cocktail

Corn Chip, Fresh Herbs (GF)

## FOOD STATIONS & LATE SNACKS

### Whole Roast Pig

Served with Hoisin Sauce  
\$650.00

### Vegetable Crudités

With Blue Cheese Dip  
\$8.50/person

### Antipasto Platter

Charcuterie, Cheese, Grilled Vegetables, Marinated Artichokes, Olives  
\$26/person

### Assorted Local & Imported Cheeses

Crackers, Dried Fruit & Nuts  
\$25/person

### Dessert Table

Cheesecake  
Chocolate Ganache  
Seasonal Squares  
Fruit tarts  
\$24/person

## PLATED MENUS

Dinner: Three Courses: \$75 Four Courses: \$88

Lunch: Three Courses \$65 Four Courses \$78

**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.)

### 1<sup>ST</sup> COURSE

Soup du Jour

or

**Baby Kale & Radicchio salad**

Pickled Beets, Whipped Cambozola, Pear Vinaigrette,  
Poached Pears, Toasted Pecans

### MID-COURSE

(with 4 course menu)

**Cacio & Pepe Pasta**

Garlic, Shallots, Chives, Parmigiano Reggiano  
(Risotto Available upon request)

### MAIN COURSE

**Grass Fed AAA Beef Tenderloin (Add \$12/order)**

Pomme Puree, Roasted Baby Carrots & Broccoli, Red Wine Jus (GF)

OR

**Seared Lois Lake Steelhead**

Farrotto, Roasted Parsnip & Squash,  
Squash Puree, Pumpkin Seed Pistou (DF)

or

**Herb Crusted Roasted Celeriac**

Porcini Braised Beluga Lentils, Wild Mushrooms, Miso & Beet Sauce  
(V, GF, can be made dairy free)

### DESSERT

**Basque Country Cheesecake**

Seasonal Fruit Compote, Spice Chantilly

or

**Mocha Profiteroles**

Dulce de Leche

**Fresh Brewed Coffee or Tea**

Optional: Substitute Beef or Steelhead for Roast Chicken Supreme  
Beef Tenderloin is prepared medium. Well done may be requested on site.

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

**Hart House Caesar Salad**

Brioche Croutons, Shaved Pecorino

**Baby Kale & Radicchio**

Pickled Beets, Whipped Cambozola,  
Pear Vinaigrette, Poached Pears, Toasted Pecans

**Farro & Chickpea Salad**

Persillade Sauce, Roasted Squash,  
Feta, Pumpkin Seeds, Pickled Fennel

**MAIN COURSE (SHARED)**

**Roast Chicken Supreme**

Mediterranean Spices, Garlic, Italian Parsley, Burnt Lemon (GF)

**Lois Lake Steelhead**

Pumpkin Seed Pistou (GF)

**Pasta Puttanesca**

Olives, Capers, Tomato Anchovy Sauce  
(Optional: no anchovies)

**Mashed Potatoes**

Brown Butter, Fresh Herbs (V, GF)

**Seasonal Vegetables**

Aged Balsamic, Olive Oil (Vegan, GF)

**DESSERT BUFFET**

Basque Country Cheesecake

Pumpkin Spiced Profiteroles

Mocha Panna Cotta

Mulled Wine Pate De Fruit

Coffee & Tea Station

**Optional:**

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

Upgrade Lois Lake Steelhead to BC Sablefish (add \$10/person)

## DEER LAKE BUFFET

\$76 per person  
Minimum 35 guests

### APPETIZER BUFFET

#### Baby Kale & Radicchio

Pickled Beets, Whipped Cambozola,  
Pear Vinaigrette, Poached Pears, Toasted Pecans

#### Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

#### Farro & Chickpea Salad

Persillade Sauce, Roasted Squash,  
Feta, Pumpkin Seeds, Pickled Fennel

### MAIN COURSE BUFFET

#### Roast Chicken Thighs\*

Mediterranean Spices, Garlic, Italian Parsley, Burnt Lemon (GF)

#### Lois Lake Steelhead

Pumpkin Seed Pistou (GF)

#### Truffle Mac & Cheese

Mornay Sauce, Parmigiano Reggiano (V)

#### Mashed Potatoes

Brown Butter, Fresh Herbs (V, GF)

#### Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

### DESSERT BUFFET

#### Basque Country Cheesecake

#### Pumpkin Spiced Profiteroles

#### Mocha Panna Cotta

#### Mulled Wine Pate De Fruit

#### Coffee & Tea Station

## SIGNATURE BUFFET

\$87 per person

Minimum 35 guests

### APPETIZER BUFFET

#### Baby Kale & Radicchio

Pickled Beets, Whipped Cambozola,  
Pear Vinaigrette, Poached Pears, Toasted Pecans

#### Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

#### Farro & Chickpea Salad

Persillade Sauce, Roasted Squash,  
Feta, Pumpkin Seeds, Pickled Fennel

### MAIN COURSE BUFFET

#### Beef Strip Loin Carvery

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

#### Roast Chicken Thighs\*

Mediterranean Spices, Garlic, Italian Parsley, Burnt Lemon (GF)

#### Lois Lake Steelhead

Pumpkin Seed Pistou (GF)

#### Truffle Mac & Cheese

Bechamel, Parmigiano Reggiano (V)

#### Mashed Potatoes

Brown Butter, Fresh Herbs (V, GF)

#### Seasonal Vegetables

Aged Balsamic, Olive Oil (Vegan, GF)

### DESSERT BUFFET

Basque Country Cheesecake

Pumpkin Spiced Profiteroles

Mocha Panna Cotta

Mulled Wine Pate De Fruit

Coffee & Tea Station

### Upgrade options:

Lois Lake Steelhead to BC Sablefish \$12

AAA Beef Striploin to Grass Fed Tenderloin: \$10

**APPETIZER BUFFET**

**Baby Kale & Radicchio**

Pickled Beets, Whipped Cambozola,  
Pear Vinaigrette, Poached Pears, Toasted Pecans

**Hart House Caesar Salad**

Brioche Croutons, Shaved Pecorino

**Farro & Chickpea Salad**

Persillade Sauce, Roasted Squash,  
Feta, Pumpkin Seeds, Pickled Fennel

**Dungeness Crab Orzo Salad**

English peas, Soffritto, Pearl Onions

**Antipasto Platter**

Local Meats and Cheeses, Pickled & Marinated Vegetables

**MAIN COURSE BUFFET**

**AAA Beef Tenderloin Carvery**

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

**Roasted Duck Breast**

Orange & Sherry Jus (GF)

**BC Sablefish**

Garlic & Parsley Sauce (GF)

**Truffle Mac & Cheese**

Mornay Sauce, Parmigiano Reggiano (V)

**Mashed Potatoes**

Brown Butter, Fresh Herbs (V, GF)

**Seasonal Vegetables**

Aged Balsamic, Olive Oil (Vegan, GF)

**DESSERT BUFFET**

Basque Country Cheesecake

Pumpkin Spiced Profiteroles

Mocha Panna Cotta

Mulled Wine Pate De Fruit

Coffee & Tea Station





## HART HOUSE MEETING PACKAGE

\$75.00 per person (15 guests minimum)

9:00am-4:00pm

### CONTINENTAL BREAKFAST

Chef's Selection Fresh Baked Breakfast Pastries

Butter, Jams

Chilled Fruit Juices

Seasonal Fruit Platter

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

**Baby Kale & Radicchio**

Pickled Beets, Whipped Cambozola,

Pear Vinaigrette, Roasted Pecans, Poached Pear

**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, Manchego Cheese

**Vegetarian**

Garlic Mayo, Herb Ricotta, Tomato, Piquillo Peppers,

Mix Greens, Cucumber

**Dessert**

Assorted Dessert Platter

Coffee & Tea

Upgrade to Three Course Plated Lunch Menu \$20/person

### BAR PRICES

Cider	\$9.00
Hi Balls (1 oz. serving)	\$10.00
HH Cocktails (1 oz. serving)	\$12.00
Classic Martini	\$14.00
Wine	See list
House Sparkling Wine (Bottle)	\$52.00
Craft/Import Beer	\$9.00
Juice	\$4.50
Soft Drinks	\$3.50
Liqueurs	\$9.00
Premium Liqueurs	AQ
Cognac (VS)	AQ
Bottled Water (Still/Sparkling)	\$8.00
Mocktails	\$7-\$9

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 \$150. No bartending fee will be charged with a host bar.



## 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 \$7,500.00

### Tue-Sun (Lunch)

10:30am – 3:30pm minimum Food & Beverage guarantee \$5,000.00

### Tuesday to Thursday

5:00pm – 12:00am minimum Food & Beverage guarantee \$7,500.00

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



## LAKESIDE COTTAGE RATES (maximum 32 guests)

<b>Friday/Saturday/Sunday</b> 5:00pm – 12:00am	<b>(not available May10-Oct 10)</b> Minimum Food and Beverage Guarantee: \$2500.00 or \$100/person (whichever is greater)
<b>Tuesday to Thursday</b> 5:00pm – 12:00am	Minimum Food and Beverage Guarantee: \$2000.00
<b>Tuesday to Thursday</b> 10:30am – 3:30pm	Minimum Food and Beverage Guarantee: \$1500.00
<b>Saturday &amp; Sunday</b> 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

**Friday/Saturday/Sunday**

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 Sunday**

10:30am – 3:30pm

Minimum Food and Beverage Guarantee: \$1800.00

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