

HART HOUSE RESTAURANT



# 2024 WEDDINGS





## PASSED CANAPÉS

\$44 per dozen

minimum 2 dozen per item, up to 5 choices

Recommended during Cocktail Hour: 3-5 pieces per person

### HOT

#### **Mini Beef Wellingtons**

Dijon Aioli

#### **Crispy Pork Belly Skewers**

Chimichurri (GF)

#### **Roasted Tomato & Ricotta Tart**

Pesto, Smoked Caciocavallo Cheese (V)

#### **Saffron Arancini**

Fresh Herbs, Garlic Aioli (V)

#### **Crispy Calamari Bites**

Tzatziki Sauce (GF)

#### **Wild Mushroom Crostini**

Aged Balsamic Glace, Parmesan Cheese  
(Vegan upon request)

### Cold

#### **Smoked Steelhead Mousse**

Pickled Fennel, Compressed Cucumber (GF)

#### **Prosciutto Wrapped Asparagus**

Goat Cheese, Aged Balsamic (GF)

#### **Spicy Tuna Tartare Crostini**

Capers, Red Pepper Puree, Calabrian Chili

#### **Halloumi & Compressed Watermelon**

Mint & Balsamic Glazed (GF)

## FOOD STATIONS & LATE SNACKS

### **Whole Roast Pig**

Hoisin Sauce (approx. 80 guests)  
\$650.00

### **Vegetable Crudités**

With Blue Cheese Dip  
\$8.50/person (minimum 25)

### **Antipasto Platter**

Charcuterie, Cheese, Grilled Vegetables, Marinated Artichokes, Olives  
\$26/person (minimum 25)

### **Assorted Local & Imported Cheeses**

Crackers, Dried Fruit & Nuts  
\$25/person (minimum 20)

### **Dessert Table**

Cheesecake  
Squares  
Seasonal Fruit Tarts  
Fresh Fruit Platter  
\$24/person (Min 30 guests)

Only available as late Snack:

### **Grilled Cheese Sandwiches**

Sourdough, Mozzarella, Smoked Cheddar, Asiago  
\$7.50 /piece (minimum 50)

### **Mashed Potato Station**

Bacon Bits, Sour Cream, Green Onions, Smoked Caciocavallo Cheese  
\$5 /person (minimum 50)

Three course menus consist of one Appetizer, Main Course and Dessert. Four Course menus include an additional pasta or risotto course.

Main course choices (maximum **two proteins** plus one vegetarian dish) must be **pre-ordered** (included in invitations and RSVP) and totals submitted to Hart House 7 days prior to your event. To facilitate service, **place cards** are required for each guest with a clear symbol indicating their choice of main course. 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.

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

(select one for all guests)

#### Heirloom Tomato Salad

Basil & Orange Pistou, Olive Tapenade,  
Fresh Oranges, Aged Balsamic & Olive Oil (V, GF)

or

#### Organic Greens

Hannah Brook Farm Greens, Cherry Tomatoes,  
Feta Cheese, Shaved Cucumber, Pickled Red Onions, Lemon Vinaigrette (V, GF)

or

#### Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

Optional:

#### Antipasto Plate

Sliced Italian Charcuterie, Cheese, Olives  
(\$4/ person additional)

### MID-COURSE OPTIONS

(with four Course menus; select one for all guests)

#### Pasta Puttanesca

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

or

#### Pasta Cacio e Pepe

Garlic, Shallots, Chives, Cracked Pepper, Parmigiano Reggiano (V)

or

#### Asparagus & Pea Risotto

Parmigiano Reggiano, Fresh Herbs (V, GF)

or

#### Saffron & Dungeness Crab Risotto

(\$8/person additional) GF

(Pasta and Risotto Dishes are also available as Vegetarian Main Course Options)

**MAIN COURSE OPTIONS (SELECT TWO)**

Guests choose ahead of time; two proteins plus optional vegetarian add-on

**Lois Lake Steelhead**

Roasted Baby Potatoes, Broccolini,  
Caponata, Dill & Parsley Sauce, Garlic Pangrattato (GF without Pangrattato)  
(Upgrade to Sablefish or Halibut \$10)

or

**Roast Chicken Supreme**

Potato Gnocchi, Wild Mushrooms, Leeks, Black Fig & Dijon Sauce (GF upon request)

or

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

Pomme Puree, Seasonal Vegetables, Red Wine Jus (GF)

or

**AAA Beef Striploin (add \$8/order)**

Pomme Puree, Seasonal Vegetables, Red Wine Jus (GF)

Vegetarian Option (select one):

**Roasted Cauliflower**

Quinoa & Beluga Lentils, Spinach, Baby Peppers, Harissa Cauliflower Puree (V, GF)  
(Can be vegan on request)

or

**Seared Halloumi**

Quinoa & Beluga Lentils, Spinach, Baby Peppers, Harissa Cauliflower Puree (V, GF)

(Also available: pasta or risotto options on previous page)

**DESSERT TABLE**

Fruit Tarts  
Chocolate Squares  
Cheesecake  
Mini Fruit Tarts  
Fresh Fruit Platter

**OPTIONAL UPGRADE: PLATED DESSERT**

**\$5/person additional**

(select one)

**Whipped Chocolate Ganache**

Chantilly Cream, Seasonal Berries Coulis (GF)

or

**Basque Country Cheesecake**

Candied Nuts, Seasonal Fruit Compote

or

**Coconut & Mango Panna Cotta**

White Chocolate (GF)

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

**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, Lemon Vinaigrette (V, GF)

MAIN COURSE (SHARED)

**Roast Chicken Supreme**

Mediterranean Spices, Garlic, Persillade Sauce (GF)

**Lois Lake Steelhead**

Caponata Sauce, Fresh Herbs (GF)

**Pasta Puttanesca**

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

**Mashed Potatoes**

Olive Oil, Fresh Herbs (V, GF)

**Seasonal Vegetables**

Aged Balsamic, Olive Oil (Vegan, GF)

DESSERT BUFFET

**Cheesecake**

**Fruit Tarts**

**Chocolate Squares**

**Fresh Fruit**

**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)

## DEER LAKE BUFFET

\$78 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, Lemon Vinaigrette (V, GF)

#### Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

#### Farro & Chickpea Salad

English peas, Roasted Baby Peppers, Pea tips, Pickled Fennel, Harissa Sauce  
Parmesan Cheese (V)

### MAIN COURSE BUFFET

#### Roast Chicken Supreme

Mediterranean Spices, Garlic, Persillade Sauce (GF)

#### Lois Lake Steelhead

Caponata 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

#### Fruit Tarts

#### Chocolate Squares

#### Fresh Fruit

#### Coffee & Tea Station



## SIGNATURE BUFFET

\$88 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, Lemon Vinaigrette (V, GF)

#### Hart House Caesar Salad

Brioche Croutons, Shaved Pecorino

#### Farro & Chickpea Salad

English peas, Roasted Baby Peppers, Pea tips, pickled Fennel, Harissa Sauce  
Parmesan Cheese (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

Caponata Sauce, Fresh Herbs (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

Cheesecake

Fruit Tarts

Chocolate Squares

Fresh Fruit Platter

Coffee & Tea Station

### Upgrade options:

Lois Lake Steelhead to Haida Gwaii Halibut \$10

AAA Beef Striploin to Grass Fed Tenderloin: \$10



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, Lemon Vinaigrette (V, GF)

**Hart House Caesar Salad**

Brioche Croutons, Shaved Pecorino

**Dungeness Crab Orzo Salad**

English peas, Pea tips, 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**

Cherry & Balsamic Jus (GF)

**BC Halibut**

Tomato & Caper Sauce, Basil (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

Fruit Tarts

Chocolate Squares

Macarons

Fruit tarts

Fresh Fruit Platter

Coffee & Tea Station

BAR PRICES

Craft Cider	\$9.00
Hi Balls (1 oz. serving)	\$10.00
HH Feature Cocktails (1.5 oz. serving)	\$12.00
Classic Martini	\$14.00
Wine (Bottle)	AQ
House Sparkling Wine (Bottle)	\$52.00
Craft/Import Beer	\$10.00
Premium Liquor	AQ
Juice	\$5.00
Soft Drinks	\$4.00
Non-alcoholic Craft Beer	\$7.00
Mocktails	\$8.00

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.

Hart House Restaurant has one service bar inside the tent. If a second bar is requested, additional equipment rental fees will apply. Bar rentals by clients require approval by Hart House to ensure functionality.



\*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

**Saturday**

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 \$130/person (whichever is greater)

**Tuesday to Thursday**

5:00pm – 12:00am

**Rental Fee: \$4000.00**

minimum Food & Beverage guarantee \$9,000.00 or \$100/person (whichever is greater)

**Ceremony Fee: \$500 (includes set up of white folding chairs, signing table with tablecloth)**

On Sundays and mid-week dates the event time may be adjusted to any time after 12pm, with a seven-hour block.

Sundays on long weekends are priced as Saturdays. Rental fees and minimum guarantees do not include tax or gratuity.



## 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 head table, DJ Table)
- Gift Table, Guest book table with linen
- White folding resin chairs with cushioned seats
- Cutlery and glassware, white plates
- White linen napkins
- 30" Round Cake Table with linen
- Ceremony (white chairs and signing table with white linen)
- 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
- Indoor Bride's Room with full length mirror (available one hour before ceremony)
- Complimentary a la carte dinner for Bride and Groom in lieu of tasting
- Free parking
- 30-minute ceremony rehearsal (self-guided) based on availability
- Advice, creative feedback and ideas!

**Friday/Saturday**                      **Only October to April**  
5:00pm – 12:00am                      Minimum Food & Beverage guarantee \$10,000.00

**Sunday**                                      **Only October to April**  
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

Ceremony Fee (on Lawn or in 2<sup>nd</sup> Floor Rosedale Room): \$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
- Gift Table, Guest book table with linen
- 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
- 30" Round Cake Table with linen
- 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



## INDOOR RECEPTIONS

Lakeside Cottage (max 32 guests)

### Friday/Saturday/Sunday

5:00pm – 12:00am

(Available October to April)

Minimum Food and Beverage Guarantee: \$2500.00  
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

Outdoor Ceremony Fee: \$200.00 if chairs are required.

(If weather is inclement ceremony is inside reception space, guests seated at tables)

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:

- Guest book table with linen
- 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



## INDOOR RECEPTIONS

Rosedale Room (max 60 guests)

### Friday/Saturday/Sunday

5:00pm – 12:00am

(Available October to April)

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: \$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:

- 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
- 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

### HOW MUCH WILL OUR WEDDING 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. a rental fee which covers all items listed on page 13
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 an 18% 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 hire a recommended vendor or planner Hart House will offer extended access times for décor.

### CAN I JUST USE A PLAY LIST WITH MY OWN SOUND SYSTEM?

This is permitted only with events that end before 10pm. Rental times can be adjusted to an earlier start and end time for this (i.e. 3pm to 10pm).

### WHEN CAN WE START THE CEREMONY? WHEN DO GUESTS HAVE TO LEAVE?

The ceremony takes place within the contracted time. With a 5pm to 12am booking slot you can start the ceremony at 5pm, with guests arriving at 4:30pm. Bar service ends at 11:55pm, and the music is turned off at midnight. Décor must be removed by 1am (some exceptions for décor strike can be made when using recommended vendors).

### 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 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. The ceremony chairs will be placed one hour prior to the ceremony but the chairs along the aisle will be in place three hours prior to indicate the exact ceremony location.



### CAN WE DECORATE THE CEILING?

Any items hung from the 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.

### DOES HART HOUSE PROVIDE LINENS?

Our linens are square white. Floor length tablecloths for our 60" round tables can be rented by Hart House (rental fees apply) or provided by your decorator.

### DOES HART HOUSE PROVIDE DIFFERENT CHAIRS?

Only white folding chairs are included; please refer to your décor vendor for specialty rentals, or contact the Sales manager for recommendations.

### 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 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 'plates 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.

### IS THERE A BRIDE'S ROOM?

Yes, we offer our 2<sup>nd</sup> floor Avalon Room as a Bride's room (for tented events and receptions in the main restaurant).

It includes a full-length mirror and water service. Sparkling wine and other refreshments are available at request. The room is available one hour prior to the ceremony and can be accessed until midnight. The bride's room cannot be locked.



### 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 \$2.00 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 18% 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. An 18% 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 (based on vendor quotes).

Prices do not include taxes or gratuities. 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.

## RECOMMENDED VENDORS

### FLORAL

FLOWER FACTORY

[www.flowerfactory.ca](http://www.flowerfactory.ca)

OUR LITTLE FLOWER CO.

[www.olfco.ca](http://www.olfco.ca)

BOTANY & BLOOM

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

### DÉCOR & FLORAL

MV DECOR

[www.mvdecor.ca](http://www.mvdecor.ca)

RUFFLED ROSE

[www.ruffledrose.com](http://www.ruffledrose.com)

DEBUT EVENT DESIGN

[www.debuteventdesign.ca](http://www.debuteventdesign.ca)

UNIQUE BOUTIQUE

[www.auniqueboutique.ca](http://www.auniqueboutique.ca)

BESPOKE DECOR

[www.bespokedecor.ca](http://www.bespokedecor.ca)

KONCEPT EVENTS

<https://koncepteventdesign.com>

### PHOTOGRAPHY

BLUSH PHOTOGRAPHY

[www.blushweddingphotography.org](http://www.blushweddingphotography.org)

RANDAL KURT PHOTOGRAPHY

| 604.266.8145 | [meralon@randalkurt.com](mailto:meralon@randalkurt.com)

[www.randalkurt.com](http://www.randalkurt.com)

BUTTER STUDIOS

778-355-7758 | [info@butterstudios.ca](mailto:info@butterstudios.ca)

[www.butterstudios.ca](http://www.butterstudios.ca)

TOMASZ WAGNER

<https://tomaszwagner.co>

THE APARTMENT PHOTOGRAPHY

(604) 617-0911 [hello@theaptm.com](mailto:hello@theaptm.com)

BEAUTIFUL LIFE STUDIO

<https://www.beautifullifebc.com>

## MUSICIANS

### VANCOUVER HARP

Josephine Lee | 604.773.5510  
[www.vancouverharp.com](http://www.vancouverharp.com)

### MODERN STRINGS

Aleksandra Dziobek | 604-308-6124  
[www.modern-strings.com](http://www.modern-strings.com)

### MUSO'S ENTERTAINMENT

[www.musosent.com](http://www.musosent.com)

## WEDDING OFFICIANTS

### MARILYN KNIPP

604.946.7833 | [marilynknipp@gmail.com](mailto:marilynknipp@gmail.com)

### BRENT AND TRACY SHEPPARD

(604) 574-7731 [www.heyrev.com](http://www.heyrev.com)

### YOUNG, HIP & MARRIED

1-866-726-9510 [www.younghipandmarried.com](http://www.younghipandmarried.com)

### VICTORIA LYON

604-649-4960 [WEDDINGDAY@TELUS.NET](mailto:WEDDINGDAY@TELUS.NET)

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

### AUDIO EDGE

[www.audioedge.ca](http://www.audioedge.ca)

### MUSIC MAESTRO

[www.musicmaestrodj.com](http://www.musicmaestrodj.com)

### HOT WAX

[www.hot-wax.com](http://www.hot-wax.com)

### SIGNATURE DJ

<http://signaturewedding.ca>

### We Know Music

<https://www.weknowmusicdj.com>

### DJ Will Sea

<https://www.willsea.ca>

## PLANNERS

[Filosophi.com](http://Filosophi.com)

[petitepearlevents.com](http://petitepearlevents.com)

[smittenevents.ca](http://smittenevents.ca)

[Alicia Keats Weddings & Events](http://AliciaKeatsWeddings&Events)

[Shingweddings.com](http://Shingweddings.com)

[sweetheartevents.com](http://sweetheartevents.com)

[eventsbyjenniferrose.com](http://eventsbyjenniferrose.com)

<https://dreamgroup.ca>

(Ask us about perks when booking one of our recommended planners)



## WEDDING CAKES

THE CAKE AND THE GIRAFFE  
778-835-1437 [www.thecakeandthegiraffe.com](http://www.thecakeandthegiraffe.com)

MOOCH BY MEGAN  
<https://moochbymegan.com>

ALANA PEDDIE  
@cakesbypeddie

## VIDEOGRAPHY

LOVE STORY MEDIA  
[www.lovestorymedia.com](http://www.lovestorymedia.com)

AME COLLECTIVE  
<https://www.amecollectiveinc.com>

## ACCOMMODATIONS

DELTA BURNABY  
604.453.0750 | [www.deltahotels.com](http://www.deltahotels.com)

HILTON METROTOWN  
604.438.1200 | [www.hilton.com](http://www.hilton.com)

HADDON HOUSE B&B  
604.522.2363 | [www.haddonhouse.ca](http://www.haddonhouse.ca)



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