

My HOUSE

CORPORATE CATERING PACKAGE





CORPORATE CATERING EVENT PACKAGES

AT [YOUR COMPANY NAME], WE SPECIALIZE IN DELIVERING A SEAMLESS, ELEVATED CATERING EXPERIENCE TAILORED SPECIFICALLY FOR CORPORATE EVENTS. WHETHER YOU'RE HOSTING A TEAM APPRECIATION LUNCHEON, A CLIENT NETWORKING RECEPTION, A PRODUCT LAUNCH, OR A HOLIDAY CELEBRATION, OUR FULL-SERVICE CATERING PACKAGES ARE DESIGNED TO IMPRESS AND ADAPT TO THE TONE AND SCALE OF YOUR OCCASION.

OUR OFFERINGS GO BEYOND TRADITIONAL DROP-OFF CATERING. WE PROVIDE LIVE FOOD STATIONS THAT BRING ENERGY AND INTERACTION TO YOUR EVENT — FROM CHEF-ATTENDED CARVING BOARDS AND FRESH PASTA STATIONS TO GOURMET TACO BARS AND CUSTOMIZABLE POKE BOWLS. FOR EVENTS THAT CALL FOR ELEGANCE AND EASE, OUR CANAPE SERVICE ENSURES EACH STATION OR DISPLAY IS BEAUTIFULLY PRESENTED AND PROFESSIONALLY STAFFED, ALLOWING YOUR GUESTS TO RELAX AND ENJOY TOP-TIER HOSPITALITY.

EVERY EVENT IS HANDLED WITH PRECISION AND CREATIVITY, INCLUDING THOUGHTFULLY CURATED MENUS, EVENT FLOW PLANNING, AND AN EXPERIENCED ON-SITE TEAM TO MANAGE SERVICE FROM SETUP TO FINAL BREAKDOWN. WHETHER YOU'RE PLANNING A CASUAL IN-OFFICE GATHERING OR AN UPSCALE EVENING AFFAIR, WE OFFER CUSTOMIZABLE OPTIONS TO MEET YOUR SPECIFIC GOALS, DIETARY NEEDS, AND BRAND VISION — MAKING YOUR CORPORATE EVENT AS MEMORABLE AS IT IS EFFORTLESS.

LET US TAKE CARE OF THE DETAILS, SO YOU CAN FOCUS ON CONNECTING WITH YOUR GUESTS AND SHOWCASING YOUR COMPANY IN THE BEST POSSIBLE LIGHT.

ALL DAY CRAFT TABLE GREAT FOR NETWORKING EVENTS AND SEMINARS

OUR CRAFT TABLE IS DESIGNED TO KEEP YOUR CAST AND CREW ENERGIZED AND REFRESHED THROUGHOUT THE DAY WITH A VARIETY OF BEVERAGE AND SNACK OPTIONS. WE OFFER AN ALL-DAY SELECTION OF COFFEE, TEA, FRESH-PRESSED JUICES, POWER SHOTS, SOFT DRINKS, AND PLENTY OF WATER TO KEEP EVERYONE HYDRATED. FOR QUICK AND EASY SNACKING, OUR TABLE IS STOCKED WITH FRESH FRUIT AND A ROTATING ASSORTMENT OF GRAB-AND-GO SNACKS LIKE GRANOLA BARS, CHIPS, COOKIES, AND MORE. WHETHER YOU NEED A QUICK BOOST BETWEEN TAKES OR A REFRESHING DRINK TO STAY FOCUSED, OUR CRAFT TABLE ENSURES THERE'S ALWAYS SOMETHING SATISFYING WITHIN REACH.

VEGAN / VEGETARIAN OPTIONS

(THERE WILL ALWAYS BE VEGAN / VEGETARIAN OPTIONS ON THE WEEKLY MENUS,
EXTRA OPTIONS AVAILABLE ON REQUEST)

ALL THE CURRIES LISTED ABOVE MADE WITH COCONUT MILK

VEGAN BURRITO BOWL

VEGAN FALAFEL PLATE

VEGAN LASAGNA

VEGAN BURGER

VEGAN PASTA BAKE

VEGAN HUMMUS AND DIPPERS

VEGAN CAULIFLOWER STEAK

VEGAN EGGPLANT BAKE

VEGAN ROCKED & ROLLED RICE WRAPS,

VEGAN ZUCCHINI NOODLES

CARBONARA (RAW)

VEGAN ZUCCHINI PAD THAI (RAW)

MY HOUSE LOUNGE AND EVENTS
WORLD MENUS FOR CORPORATE DINING

ITALY MENUS

PLATED DINNER MENU:

STARTERS: ARANCINI (V), CAPRESE SKEWERS (V/VEGAN), STUFFED MUSHROOMS
(VEGAN)

MAINS: CHICKEN PARMIGIANA, LASAGNA (MEAT/VEG), EGGPLANT PARMIGIANA (V)

SALADS: ARUGULA & PARMESAN SALAD (V)

DESSERTS: TIRAMISU (V), PANNA COTTA (V), SORBETTO (VEGAN)

BUFFET MENU:

STARTERS: BRUSCHETTA TRIO (V/VEGAN), CROSTINI WITH SPREADS (VEGAN)

SALADS: CAPRESE (V), PANZANELLA (VEGAN), CAESAR (V/VEGAN)

MAINS: CARBONARA, MUSHROOM RISOTTO (V), VEGAN LASAGNA, CHICKEN
PICCATA

DESSERTS: CANNOLI (V), FRUIT SKEWERS (VEGAN), ALMOND BISCOTTI (VEGAN)

INDIA MENUS

PLATED DINNER MENU:

STARTERS: PANEER TIKKA (V), ALOO TIKKI (VEGAN), CHICKEN 65

MAINS: BUTTER CHICKEN, PALAK PANEER (V), CHOLE BHATURE (VEGAN)

SALADS: KACHUMBER (VEGAN), CHICKPEA SALAD (VEGAN)

DESSERTS: GULAB JAMUN (V), JALEBI WITH RABRI (V), COCONUT KHEER (VEGAN)

BUFFET MENU:

STARTERS: SAMOSAS, PAKORAS (VEGAN), PANEER TIKKA (V)

SOUPS/SALADS: TOMATO SHORBA, KACHUMBER, MOONG SALAD (ALL VEGAN)

MAINS: BUTTER CHICKEN, LAMB ROGAN JOSH, PALAK PANEER (V), VEG BIRYANI,
CHOLE (VEGAN)

DESSERTS: RASGULLA (V), GAJAR HALWA (V/VEGAN), FRESH FRUIT (VEGAN)

THAILAND MENUS

PLATED DINNER MENU:

STARTERS: CHICKEN SATAY, THAI TOFU SKEWERS (VEGAN), SPRING ROLLS (VEGAN)

SOUP: TOM YUM (SHRIMP OR TOFU)

MAINS: GREEN CURRY (CHICKEN), MASSAMAN CURRY (VEGAN), PAD THAI (VEGAN)

SALADS: THAI MANGO SALAD (VEGAN), LARB GAI OR LARB TOFU (VEGAN)

DESSERTS: MANGO STICKY RICE (VEGAN), THAI BANANA IN COCONUT MILK (VEGAN), COCONUT ICE CREAM (VEGAN)

BUFFET MENU:

STARTERS: THAI SPRING ROLLS (VEGAN), SHRIMP TOAST, TOFU SATAY (VEGAN)

SOUPS/SALADS: TOM KHA GAI, GLASS NOODLE SALAD (VEGAN), MANGO SALAD (VEGAN)

MAINS: PAD THAI, THAI BASIL CHICKEN, GREEN CURRY (VEGAN), PINEAPPLE FRIED RICE (VEGAN)

DESSERTS: MANGO STICKY RICE, PUMPKIN CUSTARD (V), SWEET STICKY RICE WITH TARO (VEGAN)

FRANCE MENUS

PLATED DINNER MENU:

STARTERS: QUICHE LORRAINE (V), FRENCH ONION TART (V), CHEESE PLATE (V)

MAINS: COQ AU VIN, RATATOUILLE (VEGAN), DUCK CONFIT

SALADS: BEET & GOAT CHEESE SALAD (V), FRISÉE WITH WALNUTS (VEGAN)

DESSERTS: CRÈME BRÛLÉE (V), TARTE TATIN (V), BERRIES WITH SORBET (VEGAN)

BUFFET MENU:

STARTERS: CHEESE BOARD (V), DUCK PÂTÉ, GOUGÈRES (V)

SOUPS/SALADS: FRENCH ONION SOUP (V), VICHYSOISE (V), LENTIL SALAD (VEGAN), NIÇOISE SALAD

MAINS: BEEF BOURGUIGNON, RATATOUILLE (VEGAN), VEG QUICHE (V), MUSHROOM TARTLETS (V)

DESSERTS: MACARONS (V), MADELEINES (V), FRUIT TARTS (V/VEGAN)

CHINA MENUS

PLATED DINNER MENU:

STARTERS: DUMPLINGS (VEG/MEAT), SPRING ROLLS (VEGAN), SCALLION PANCAKES (VEGAN)

SOUPS: HOT AND SOUR SOUP (VEGAN), EGG DROP SOUP (V)

MAINS: KUNG PAO CHICKEN, MAPO TOFU (VEGAN), CHOW MEIN (V/VEGAN)

SALADS: CUCUMBER SALAD (VEGAN), SPICY TOFU SALAD (VEGAN)

DESSERTS: MANGO PUDDING (V), SESAME BALLS (VEGAN), ALMOND JELLY (VEGAN)

BUFFET MENU:

STARTERS: DUMPLINGS (VEG/MEAT), WONTONS, SPRING ROLLS (VEGAN)

SOUPS/SALADS: WONTON SOUP, SEAWEED SOUP (VEGAN), WOOD EAR MUSHROOM SALAD (VEGAN)

MAINS: KUNG PAO CHICKEN, SWEET AND SOUR PORK, MAPO TOFU (VEGAN), CHOW MEIN (VEGAN)

DESSERTS: EGG TARTS (V), MANGO PUDDING (V), RED BEAN BUNS (VEGAN)

MEXICO MENUS

PLATED DINNER MENU:

STARTERS: STREET CORN CUPS (V), TAQUITOS WITH SALSA VERDE (VEGAN), CHILES RELLENOS (V)

MAINS: CHICKEN MOLE, ENCHILADAS VERDE (V/VEGAN), CHILES EN NOGADA (V)

SALADS: AVOCADO SALAD (VEGAN), MEXICAN STREET CORN SALAD (V)

DESSERTS: TRES LECHES CAKE (V), CHURROS WITH CHOCOLATE (V), ARROZ CON LECHE (VEGAN)

BUFFET MENU:

STARTERS: NACHOS WITH SALSA & GUAC (VEGAN), QUESADILLAS (V/VEGAN), TAQUITOS (V/MEAT)

SOUPS/SALADS: TORTILLA SOUP (V/VEGAN), SOPA DE LIMA, NOPALITOS SALAD (VEGAN)

MAINS: TACOS AL PASTOR, CARNITAS, CHILES RELLENOS (V), VEGAN ENCHILADAS, RICE & BEANS (VEGAN)

DESSERTS: FLAN (V), CHURROS (V), MEXICAN WEDDING COOKIES (VEGAN OPTION)

GREECE MENUS

PLATED DINNER MENU:

STARTERS: DOLMADES (VEGAN), SPANAKOPITA (V), TZATZIKI WITH PITA (V)

MAINS: MOUSSAKA (VEG/MEAT), SOUVLAKI (CHICKEN/LAMB/TOFU), STUFFED PEPPERS (VEGAN)

SALADS: GREEK SALAD (V), BEETROOT SALAD (VEGAN)

DESSERTS: BAKLAVA (V), GALAKTOBOUREKO (V), GREEK YOGURT WITH HONEY (V)

BUFFET MENU:

STARTERS: SPANAKOPITA (V), SAGANAKI (V), FALAFEL (VEGAN), TZATZIKI, HUMMUS, PITA

SOUPS/SALADS: LENTIL SOUP (VEGAN), AVGOLEMONO (V), DAKOS SALAD (V), CABBAGE SLAW (VEGAN)

MAINS: MOUSSAKA (V/MEAT), GRILLED FISH, PASTITSIO (V), STUFFED TOMATOES & PEPPERS (VEGAN)

DESSERTS: BAKLAVA (V), LOUKOUMADES (V), REVANI (V)

JAMAICA MENUS

PLATED DINNER MENU:

STARTERS: SALTFISH FRITTERS, FESTIVAL BREAD (VEGAN), CALLALOO PATTIES (VEGAN)

MAINS: JERK CHICKEN, BROWN STEW CHICKEN, ACKEE AND CALLALOO (VEGAN)

SALADS: MANGO SALAD (VEGAN), GREEN BANANA SALAD (VEGAN)

DESSERTS: RUM CAKE (V), GIZZADA (VEGAN), GRATER CAKE (VEGAN)

BUFFET MENU:

STARTERS: JERK CHICKEN BITES, COCO BREAD WITH CHEESE (V), CALLALOO PATTIES (VEGAN)

SOUPS/SALADS: PUMPKIN SOUP (VEGAN), PEPPER POT SOUP (V), ACKEE SALAD (VEGAN)

MAINS: JERK CHICKEN, CURRIED GOAT, ESCOVITCH FISH, VEGAN ACKEE & CALLALOO, RICE & PEAS

DESSERTS: RUM CAKE (V), SWEET POTATO PUDDING (VEGAN), GIZZADA (VEGAN)

LEBANON MENUS

PLATED DINNER MENU:

STARTERS: FALAFEL (VEGAN), SPINACH FATAYER (V), KIBBEH (MEAT/VEGAN)

MAINS: KAFTA, MUJADARA (VEGAN), STUFFED ZUCCHINI (V)

SALADS: TABBOULEH (VEGAN), FATTOUSH (VEGAN)

DESSERTS: MAAMOUL (V), ATAYEF (V), RICE PUDDING (VEGAN OPTION)

BUFFET MENU:

STARTERS: HUMMUS & BABA GANOUSH (VEGAN), SPINACH FATAYER (V), KIBBEH (V/MEAT)

SOUPS/SALADS: LENTIL SOUP (VEGAN), TOMATO BULGUR SOUP (VEGAN), CABBAGE SALAD (VEGAN), BEET YOGURT SALAD (V)

MAINS: SHISH TAWOOK, KAFTA (MEAT/VEGAN), MUJADARA (VEGAN), STUFFED PEPPERS (VEGAN)

DESSERTS: BAKLAVA (V), NAMOURA (V), FRUIT IN ROSEWATER SYRUP (VEGAN)

MOROCCO MENUS

PLATED DINNER MENU:

STARTERS: ZAALOUK (VEGAN), BRIOUATS (V/MEAT), CARROT SALAD (VEGAN)

MAINS: CHICKEN TAGINE, LAMB COUSCOUS, VEGETABLE TAGINE (VEGAN)

SALADS: ORANGE & OLIVE SALAD (VEGAN), LENTIL SALAD (VEGAN)

DESSERTS: ALMOND BRIOUATS (V), CHEBAKIA (VEGAN), DATE ROLLS (VEGAN)

BUFFET MENU:

STARTERS: STUFFED GRAPE LEAVES (VEGAN), HARIRA BITES (V), ZAALOUK & HUMMUS (VEGAN)

SOUPS/SALADS: HARIRA (V), PUMPKIN SOUP (VEGAN), TOMATO CUCUMBER SALAD (VEGAN)

MAINS: CHICKEN TAGINE, FISH CHERMOULA, VEGETABLE TAGINE (VEGAN), KEFTA, COUSCOUS WITH VEG (VEGAN)

DESSERTS: SELLOU (VEGAN), ORANGE CINNAMON SALAD (VEGAN), ALMOND BRIOUATS (V)

OUR PRICE LIST

FOR NETWORKING AND CLIENT EVENTS

BREAKFAST

14-16 PER PERSON

LUNCH

15-18 PER PERSON

DINNER

18-24 PER PERSON

CRAFT TABLE

12-15 PER PERSON

**ALL DAY PACKAGES AVAILABLE
BREAKFAST / LUNCH / DINNER**

**PLATED MEALS AND BUFFET OPTIONS
QUOTED ON REQUEST**

ONSITE FOOD TRUCK SERVICES AVAILABLE

LIVE FIRE BBQ TRAILER AVAILABLE

***ALL PRICES SUBJECT TO CHANGES
BASED ON CHANGING MARKET CONDITIONS**

Private Events @ My HOUSE THE VENUE

STEP INTO MY HOUSE, WHERE VINTAGE CHARM MEETS HOLLYWOOD GLAMOUR—AN EXCLUSIVE VENUE DESIGNED TO ELEVATE YOUR NEXT CORPORATE FUNCTION. FROM EXECUTIVE DINNERS AND COMPANY MILESTONES TO BRAND LAUNCHES AND CLIENT APPRECIATION EVENTS, OUR SPACE OFFERS A SOPHISTICATED SETTING THAT BLENDS CINEMATIC ALLURE WITH PROFESSIONAL POLISH. WITH ITS RICH DÉCOR, INTIMATE LAYOUT, AND TIMELESS ATMOSPHERE, MY HOUSE CREATES THE PERFECT BACKDROP FOR NETWORKING, CELEBRATION, AND STRATEGIC CONNECTION. ENHANCE YOUR EVENT WITH HANDCRAFTED COCKTAILS, TAILORED CATERING PACKAGES, AND SEAMLESS SERVICE—ALL SET WITHIN A VENUE THAT CAPTURES THE ELEGANCE OF OLD HOLLYWOOD WITH A MODERN EDGE.

JUDITH SANTOS
FOUNDER & OWNER



My HOUSE

CAPACITY



120 - 130 SEATED
180 STANDING & SEATED



2025

VENUE SERVICES & PLANNING FEE

COMPLIMENTARY INITIAL MEETING/ SITE TOUR

\$750

PLANNING MEETINGS

DEVELOP AND PERSONALIZE MENU

PERSONALIZED COST ESTIMATE

VENDOR SOURCING & REFERRALS

ATTEND IN-HOUSE VENDOR MEETINGS

COORDINATE ALL IN-HOUSE RENTALS

(AS REQUIRED)

MANAGE AND COORDINATE DAY OF EVENT

My HOUSE

OUR KITCHEN

AT MY HOUSE, OUR KITCHEN IS WHERE PASSION MEETS PRECISION. WE ARE DEDICATED TO CRAFTING UNFORGETTABLE DINING EXPERIENCES, BLENDING GOURMET ARTISTRY WITH A COMMITMENT TO SUSTAINABILITY. EVERY DISH IS THOUGHTFULLY PREPARED USING THE FINEST INGREDIENTS, ENSURING BOLD FLAVORS AND IMPECCABLE PRESENTATION.

ROOTED IN A WASTE-FREE PHILOSOPHY, OUR KITCHEN OPERATES WITH CREATIVITY AND CARE, DELIVERING A MENU THAT CELEBRATES BOTH INDULGENCE AND RESPONSIBILITY. FROM ELEVATED CLASSICS TO INNOVATIVE CULINARY DELIGHTS, EVERY BITE AT MY HOUSE TELLS A STORY OF EXCELLENCE.

CHEF MELANI BASTIANS IS A DYNAMIC CULINARY ENTREPRENEUR AND COMMUNITY ADVOCATE BASED IN ONTARIO, CANADA.

BEYOND HER CULINARY PURSUITS, CHEF MELANI IS DEEPLY COMMITTED TO SOCIAL CAUSES. SHE FOUNDED NO ONE GOES HUNGRY (NOGH), AN INITIATIVE THAT RESCUES SURPLUS FOOD TO PREPARE AND DISTRIBUTE MEALS TO THOSE IN NEED. SINCE ITS INCEPTION IN 2020, NOGH HAS PROVIDED OVER 250,000 MEALS, REFLECTING HER DEDICATION TO COMBATING FOOD INSECURITY.

CHEF MELANI'S TALENTS HAVE ALSO BEEN SHOWCASED ON TELEVISION; SHE COMPETED ON FOOD NETWORK'S "FIRE MASTERS" IN 2021 AND IS CURRENTLY INVOLVED IN FILMING A NEW COOKING SHOW IN TORONTO. SHE EXEMPLIFIES RESILIENCE AND A COMMITMENT TO COMMUNITY ENRICHMENT THROUGH FOOD.





PASSED CANAPES & HORS D'OEUVRES

BEET SALAD BITES - 6.50

SMOKED SALMON ON POTATO LATKES - 8.50

GOURMET FINGER SANDWICHES - MP

DEVILS ON HORSEBACK - 7.50

MAC & CHEESE SPRING ROLLS - 5.50

BRIE AND PEAR QUESADILLAS - 5.50

STEAK TARTAR CROSTINI - 7.50

NAMA TUNA ON CUCUMBER - 8.50

CAPRESE SKEWERS - 5.50

SHRIMP COCKTAIL - 4.50

AGED CHEDDAR AND SPUD PEROGIES - 5.50

VIETNAMESE SPRINGROLLS - 4.50

SPANAKOPITA - 4.50

MINI QUICHES - 5.50

BEEF SATAY - 6.50

CHICKEN SATAY - 5.50

GOURMET BEEF SLIDERS - 12.00

BBQ MEATBALL LOLLIPOPS - 5.50

PULLED BBQ PORK SLIDERS - 12..00

WILD HONEY GARLIC CHICKEN LOLLIPOPS - 12.00

FRESH HERB ROASTED LAMB CHOPS - MP

ALL PASSED CANAPES & HORS D'OEUVRES ARE PRICED PER PIECE.



FOOD STATIONS

AT MY HOUSE, WE PRIDE OURSELVES ON CREATING AN INVITING ATMOSPHERE THAT FEELS LIKE HOME WHILE OFFERING A MEMORABLE CULINARY EXPERIENCE. OUR MENU SHOWCASES A BLEND OF TRADITIONAL AND INNOVATIVE DISHES, CRAFTED WITH THE FRESHEST INGREDIENTS SOURCED FROM LOCAL SUPPLIERS AND FARMERS.

PRICES ARE BASED ON QUANTITIES, MARKET PRICE AND AVAILABILITY. ALL STATIONS CAN BE CUSTOMIZED AND ARE QUOTED ON BOOKING.

CUSTOM BEVERAGE PACKAGES

WE WILL WORK WITH YOU TO BEST CHOOSE WHAT IS RIGHT FOR YOUR EVENT WHETHER IT BE OPEN OR CASH BAR.

ALL BEVERAGE COSTS ARE BASED ON SPECIAL ORDERS AND CONSUMPTION.

PLEASE NOTE THAT THIS IS JUST A SAMPLE OF WHAT IS POSSIBLE AT OUR VENUE, AND WE ARE HAPPY TO DISCUSS YOUR NEEDS AND OPTIONS TO CUSTOMIZE YOUR EVENT...



“CHARCUTERIE “

IMAGINE A BEAUTIFULLY ARRANGED CHARCUTERIE BOARD, DESIGNED TO IMPRESS WITH ITS CURATED SELECTION. A VARIETY OF CHEF SELECTED CURED MEATS—FROM PAPER-THIN SLICES OF PROSCIUTTO AND SOPPRESSATA TO RICH AND SPICY CHORIZO—PROVIDES A SAVORY FOUNDATION, EACH PIECE PERFECTLY CURED AND FULL OF FLAVOR. NESTLED BETWEEN THE MEATS ARE SMALL PILES OF ROASTED NUTS—ALMONDS, CASHEWS, AND HAZELNUTS—ADDING A CRUNCHY CONTRAST.

BRIGHT SPLASHES OF COLOR COME FROM THE FRESH FRUIT, JUICY WEDGES OF RIPE FIGS, VIBRANT STRAWBERRIES, SLICES OF PEAR, AND CRISP GRAPES. THESE SWEET ELEMENTS PAIR BEAUTIFULLY WITH THE SAVORY MEATS AND ADD BALANCE.

THE BOARD ALSO FEATURES HOUSE-MADE JAMS—ONE MADE WITH FIG FOR A DEEP, EARTHY SWEETNESS AND ANOTHER WITH APRICOT FOR A BRIGHT, TART FLAVOR. EACH IS PERFECT FOR SPREADING OVER AN ARRAY OF FRESH BREAD, CRACKERS AND CROSTINI OR PAIRING WITH THE MEATS.

35 PER PERSON

****FOOD STATIONS****

****OYSTER BAR****

EMBARK ON A COASTAL ADVENTURE WITH OUR FRESHLY SHUCKED OYSTERS, SERVED ON A BED OF CRUSHED ICE. ACCOMPANIED BY FRESHLY GRATED HORSERADISH, ZESTY MIGNONETTE, YELLOW TOMATO COCKTAIL SAUCE, SPICY TOMATO COCKTAIL SAUCE, LEMON WEDGES, AND HOT SAUCE FOR THAT PERFECT KICK!

****SALAD STATIONS****

MY HOUSE CEASER - GREEN GODDESS - ARUGULA & FENNEL - (SPECIAL REQUESTS)

****MAC 'N CHEESE STATION****

LOBSTER MAC 'N CHEESE - TRUFFLE MAC 'N CHEESE - CLASSIC MAC'N CHEESE

****TACO STATION****

CHOOSE FROM A DELIGHTFUL SELECTION INCLUDING SMOKED PULLED PORK, JAMAICAN JERK CHICKEN WITH MINI CORN OR FLOUR TORTILLAS AND TOPPED WITH TACO FIXINGS INCLUDING OUR INCREDIBLE PINEAPPLE MANGO SALSA.

****BRAISED BEEF MEATBALLS****

****WILD HONEY GARLIC CHICKEN LOLLIPOPS****

****FRESH HERB ROASTED LAMB CHOPS****

****PROTEINS - BEEF - CHICKEN - FISH - GAME****

****PASTAS - POMODORO - RAGU - BAKED - PESTO****

CARVING STATIONS, SEASONAL STATIONS,
VEGETARIAN AND VEGAN OPTIONS AVAILABLE

WEDDINGS, CORPORATE FUNCTIONS, HOLIDAY PARTIES,
ALL SPECIAL OCCASIONS.



Private Events Terms and Conditions

Please complete and return this contract to confirm your event booking. Booking will be considered a tentative booking until this contract is received signed with deposit.

BOOKING PROCEDURES

Bookings and enquiries can be made by contact Judith Santos, our Events Manager via email info@myhouseinthejunction.com or by calling 416 604 4555.

Please speak to the Events Manager at 416 604 4555 should you be looking to host a buyout outside of our typical hours of operation. These event requests along with a food and beverage minimum expenditure will need to be approved and communicated by management.

Food and beverage minimums are assessed before tax and gratuity.

VENUE SERVICES & PLANNING FEE

A non-negotiable fee of \$750 will be charged to the client for the time spent in planning meetings, developing & personalizing menus, cost estimates, vendor sourcing & referrals, attending in-house vendor meetings, food & wine tasting, coordinating all in-house rentals (as required), and managing/coordinating the event throughout including the day of.

This fee may be waived at the event managers discretion

MENU AND FOOD DETAILS

All private events will need to select there menu from options provided in package. Variations and customizing is welcomed when possible.

Menu items are based on our current selections and change throughout the year based on seasonal availability. Food items are subject to change and are based on current market prices.

Chef JAGGER GORDON is devoted to seasonal, natural, local, and sustainable food.

FOOD AND BEVERAGE ORDER DEADLINES

All food and beverage orders must be received no later than two weeks prior to your event. Minor adjustments can be made up to 120 hours in advance.

MINIMUM FOOD AND BEVERAGE EXPENDITURE / EXCLUSIVE USE VENUE FEES

To guarantee the exclusive use of the restaurant, a food and beverage minimum is required. If your food and beverage spend does not meet the minimum the remaining balance will be added to your bill.



DEPOSIT

50% of the estimated total is required in order to confirm your group booking. We accept this deposit by credit card, cash, e-transfer, company cheque or certified cheque. Once the deposit is rendered there will be no refunds. You can change the date only if My House has availability.

PAYMENT

Full payment is due same day upon function completion by cash, credit card, e-transfer, company cheque or certified cheque. All credit card payments will incur an additional 3.5% surcharge.

TAXES & GRATUITY

All food and beverages are subject to applicable taxes. Food items, Alcoholic beverages and non alcoholic beverages are subject to 13% HST. Gratuity of 20% of total food and beverage charges will be added automatically to all final charges.

EVENT DURATION

Private Events are allocated 6 hours from the start time "Time of Event" until the time of when the last guest leaves the premises. A charge of \$250.00 plus tax and gratuity will be added to the final bill for each hour over the designated 6 hour period. This fee can be waived at the Event Managers discretion.

CANCELLATION

I understand that my non-refundable Deposit and signed contract will serve as our binding agreement.

MUSIC/QUIET ENJOYMENT

Live music/DJ is welcome on our premises, but must be expressly approved by the Event Manager. AV hook up and set up FEE of \$350 applies. Should you require equipment we do not already have on site, we can make arrangements to rent these items. We strongly suggest a site inspection prior to your event of all audio-visual equipment to ensure compatibility. Rental charges will be at the clients' expense and added to your final bill for payment.

PARKING

There are several GREEN P machine-paid public lots, in our vicinity. There is also street parking available.



OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not allowed without advance agreement by MY HOUSE. MY HOUSE reserves the right to assess a fee based on any approved external food brought onto the premises. No outside beverages or Alcohol permitted.

Cake Cutting and External Desserts: \$7 per person
Kosher Meals: Price TBD per meal brought onto premise

RESPONSIBLE SERVICE OF ALCOHOL

In compliance with Provincial and Federal laws, MY HOUSE reserves the right to restrict or refuse the service of alcohol to any guests we deem to be intoxicated.

Last Call - 12:45am - 1:45am

Time Out - 1:45am - 2:45am

(Guests are asked to leave the premises)

DAMAGES & RESPONSIBILITY

Please note, the venue will be inspected upon the completion of your event. The client is fully responsible for any damages to fixtures, equipment, furniture caused by you or your guests or theft. Should damages or theft be discovered MY HOUSE will provide you with a quote for repair or replacement.

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Repair or replacement costs will be charged to the credit card on file and are non-negotiable.

The client has the right to inspect the premises for damages prior to the event which will be excluded from any potential damages fee.

MAILING ADDRESS

MY HOUSE Lounge and Events, 2882 Dundas Street west, Toronto, Ontario, M6P 1Y8

416 604 4555, info@myhouseinthejunction.com

www.myhouseinthejunction.com

Instagram: [@myhouseinthejunction.com](https://www.instagram.com/myhouseinthejunction.com)

We sincerely appreciate your business and your cooperation in helping to make your event full of lasting memories!



MEDIA RELEASE

The Event Organizer hereby grants MY HOUSE the irrevocable right and permission to photograph, film, and/or record the Event, including its participants, attendees, and activities.

The Venue is authorized to use, reproduce, publish, and distribute any and all photographs, video recordings, and/or audio recordings taken at the Event for any lawful purpose, including but not limited to, marketing, advertising, and promotional materials, both in print and online.

This release extends to all media formats and channels, now known or hereafter devised, and includes, without limitation, social media platforms, websites, and print publications. The Event Organizer also invites guests to share their experiences and any media content from the Event on their personal social media accounts. TAG @myhouseinthejunction

The Venue is granted the right to use and post pictures taken during the Event, provided that such use is made with the consent of the Event Organizer.

The Event Organizer acknowledges that they have no claim to financial compensation or further approval rights over the use of the photographs, video, or audio recordings by the Venue.

The Event Organizer warrants that they have the authority to grant this release and that the Venue's use of the materials will not violate any rights of any third party.

By signing below, the Event Organizer agrees to the terms set forth in this Photography and Media Release Clause.

Event Organizer: _____ Date: _____

Venue Representative: _____ Date: _____



PRIVATE DINING/EVENTS CONTRACT & CREDIT CARD AUTHORIZATION FORM:

(IN ORDER TO PROCESS THIS REQUEST, YOU MUST INCLUDE A COPY OF THE CREDIT CARD AND THE CARDHOLDER'S VALID PHOTO IDENTIFICATION WHEN RETURNING THIS FORM)

Name (Primary Contact):

Phone Number:

Email:

Event Name/Company:

Date of Event:

Number of Guests:

Location:

Start Time:

End Time:

Onsite Contact:

Deposit Required:

Credit Card Number:

Expiry Date:

CSV Code:

Authorized Signature:

I have read and accept the above terms and conditions outlined in the MY HOUSE Private Events Terms and Conditions and agree to be bound by them. I also authorize MY HOUSE EVENT VENUE to charge the minimum deposit required to book my private event.

Date: _____

Authorized Signature _____

*Deposits are non-refundable once processed. There is an 20% gratuity added to the total bill on all charges.

*For your convenience you may return this form via email to info@myhouseinthejunction.com