

andore

WEDDING VENUE OVERVIEW



ABOUT

and/ore is an enchanting restaurant nestled in the heart of Queen Street West. Led by Chef Missy Hui, our menu celebrates the creativity and diversity of modern Canadian cuisine.

With a tiered concept and multiple offerings under one roof, the venue offers a variety of possibilities, whether you're looking to revel in an eclectic garden party or experience the intimacy of an underground dining space.

THE VENUE

Located at 1040 Queen St. W, Toronto, and/or is a multi-level restaurant and event space with three distinct, cinematic environments under one roof. Each level is designed with its own aesthetic identity, giving creators the flexibility to stage diverse experiences and capture multiple moods in a single location.



MAIN FLOOR

A breathtaking mural, antique mirrors, Victorian-inspired furnishings, and a soaring metal arch evoke the feeling of a forgotten greenhouse in a whimsical garden.



MEZZANINE

The mural shifts into golden-hour clouds, paired with a draped ceiling that creates the sensation of ascending into the sky.



BELOW GROUND

A textured, rounded cavern with a bronze mirror and sleek golden bar, offering an intimate, sensory-rich atmosphere.

SEATING CAPACITIES



ABOVE GROUND

SEATED

Main Floor: up to 60 (depending on layout)
Mezzanine: up to 30 (depending on layout)
Total Capacity: up to 90

STANDING

Main Floor: 90 (depending on layout)
Mezzanine: 30 (depending on layout)
Total Capacity: up to 120



BELOW GROUND

SEATED

Separate tables: up to 32
Single banquet table: up to 26
Total Capacity: up to 32

STANDING

40 (depending on layout)
Total Capacity: up to 40

MENU SELECTION

We offer a variety of dining styles with customizable menu options to ensure your experience is memorable and tailored to the preferences of you and your guests.

The client must confirm the final guest count, menu selections, and any allergies/dietary restrictions a minimum of 14 days in advance of the event. You will be charged for the final guest count regardless of attendance. An additional fee will apply for undisclosed dietary restrictions. We can't cater for allergies and sensitivities to soy, alliums (onions and garlic) and certain combinations of complex allergies.

Pricing is dependent on the dining style and menu selections.



ABOVE GROUND

SEATED

Family style
Limited a la carte menu
Stationed food

RECEPTION

Stationed food
Passed canapes
Custom stations

BELOW GROUND

SEATED

5-8 Course Tasting Menu
Prix Fixe Menu



BEVERAGE SELECTION

Our team will help you tailor a package that best suits your celebration and budget. Whether you envision timeless classics or something uniquely your own, our team will tailor the experience to your menu and style. All beverages are customized to your event and charged based on consumption.

COCKTAILS & SPIRITS

Welcome Cocktails
Signature Cocktails
House & Premium Spirits
Classic Cocktail Selection
Late-Night Cocktail Service

WINE & CHAMPAGNE

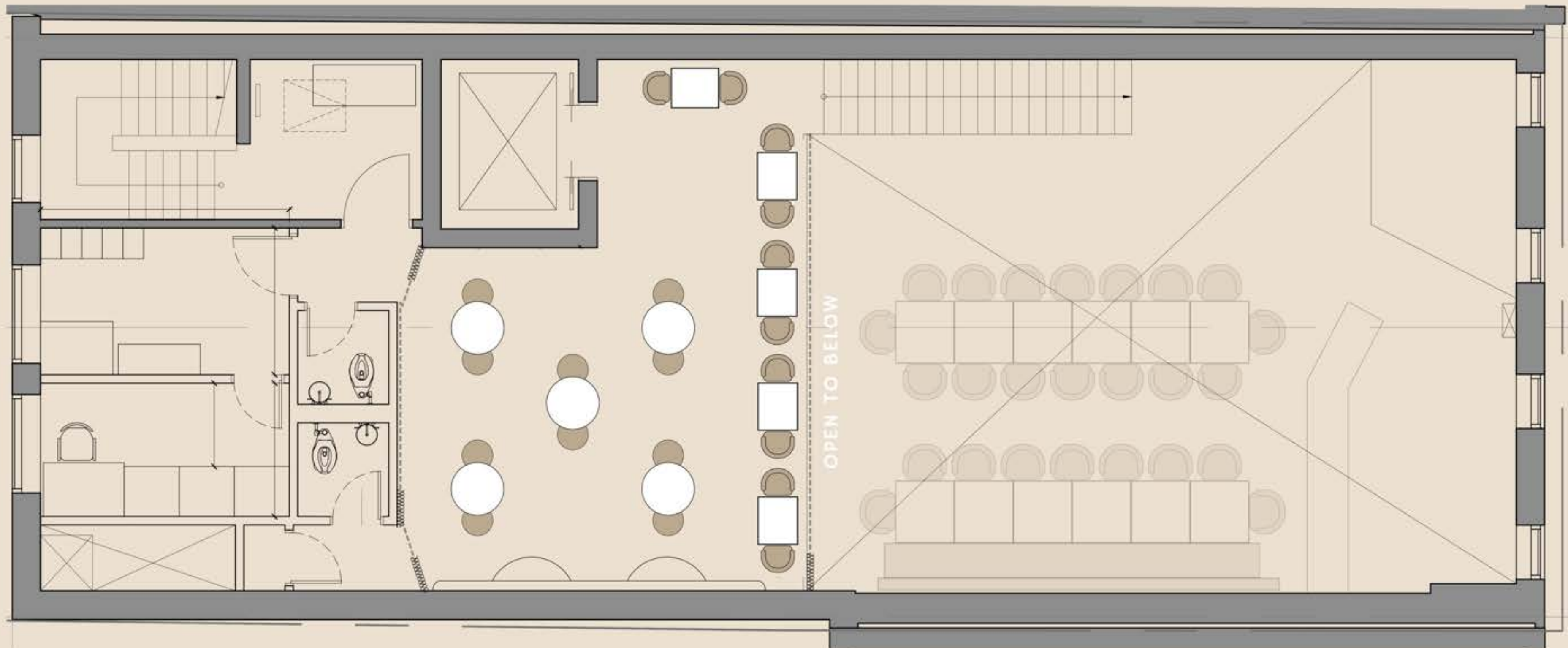
Curated Wine Selection
Expert Wine Recommendations
Champagne Toast
Premium Champagne & Sparkling Wines
Large Format Bottles Available

PAIRINGS

Wine Pairings:
Expertly selected to complement each course.

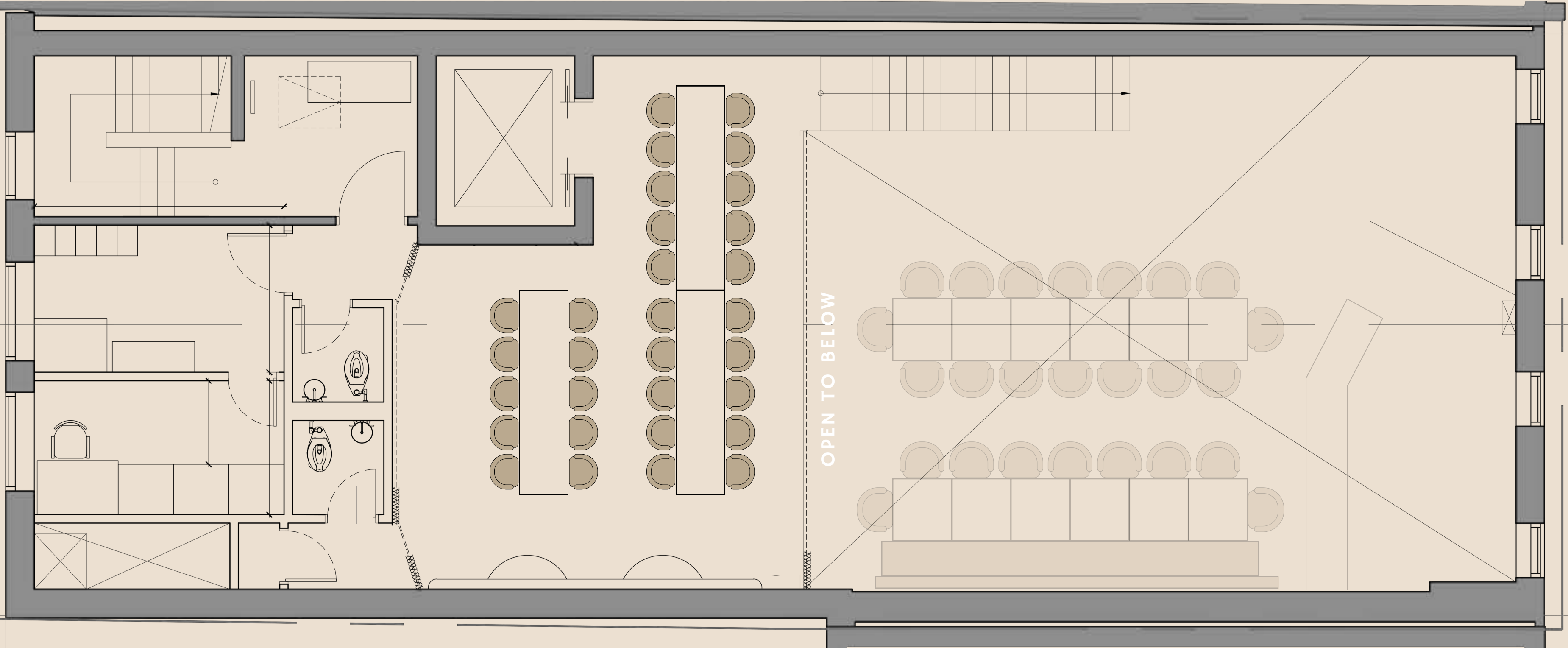
Spirit-Free Pairings:
Thoughtfully crafted by our in-house beverage team.

FLOORPLANS



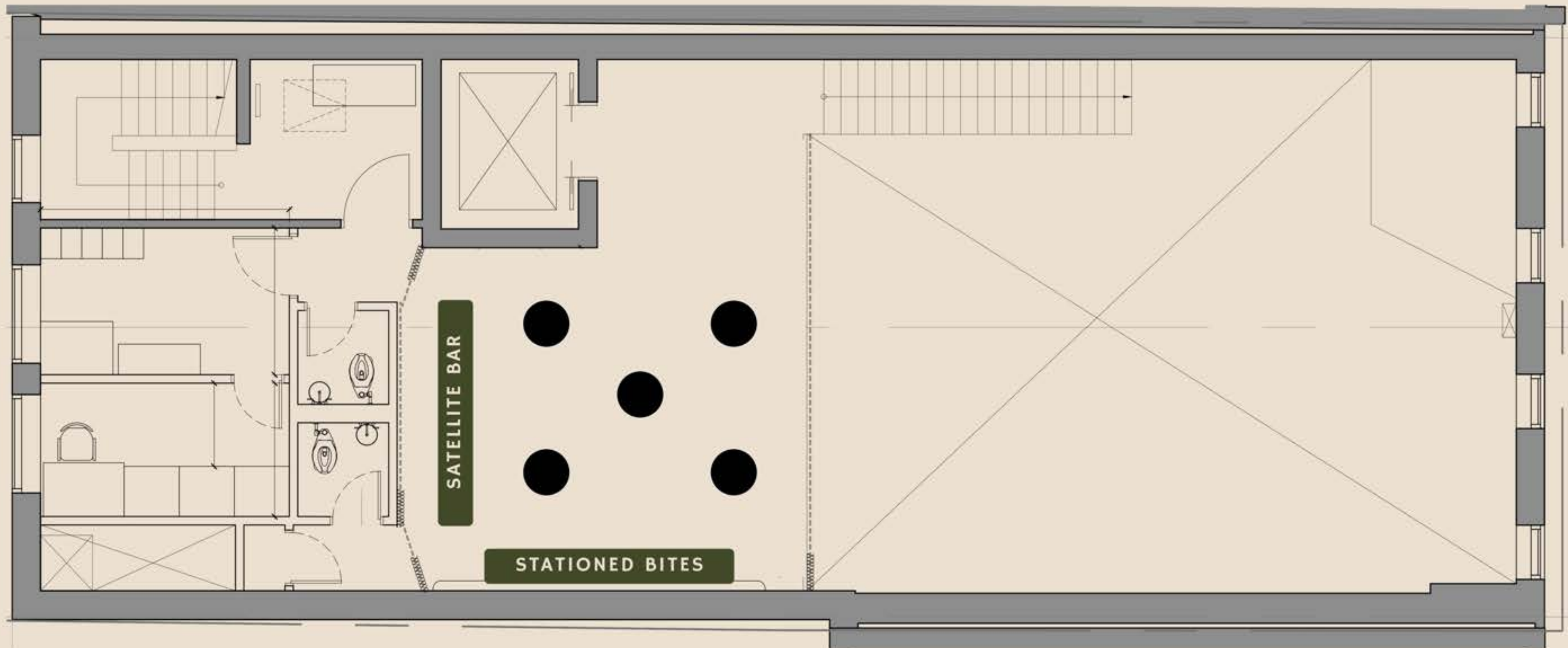
MEZZANINE

Total 20 Seated



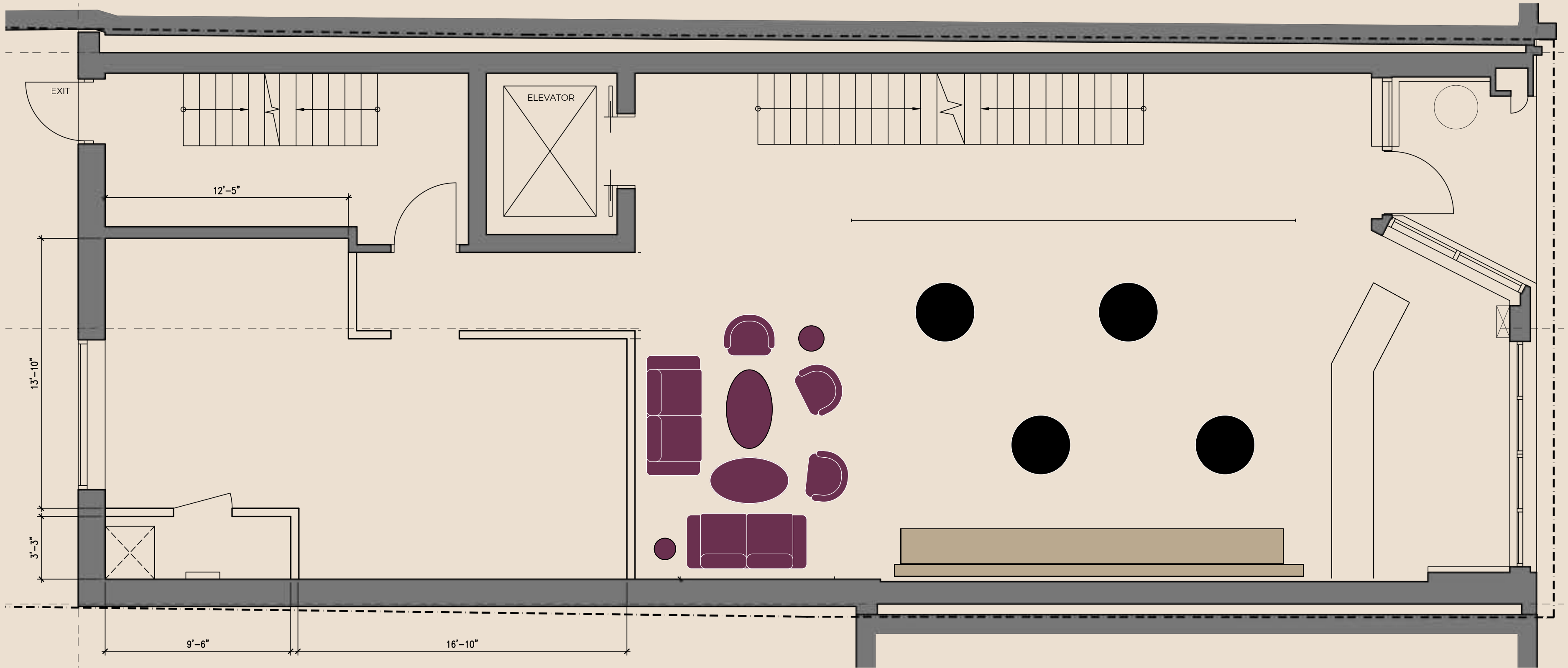
MEZZANINE

Total 30 Seated



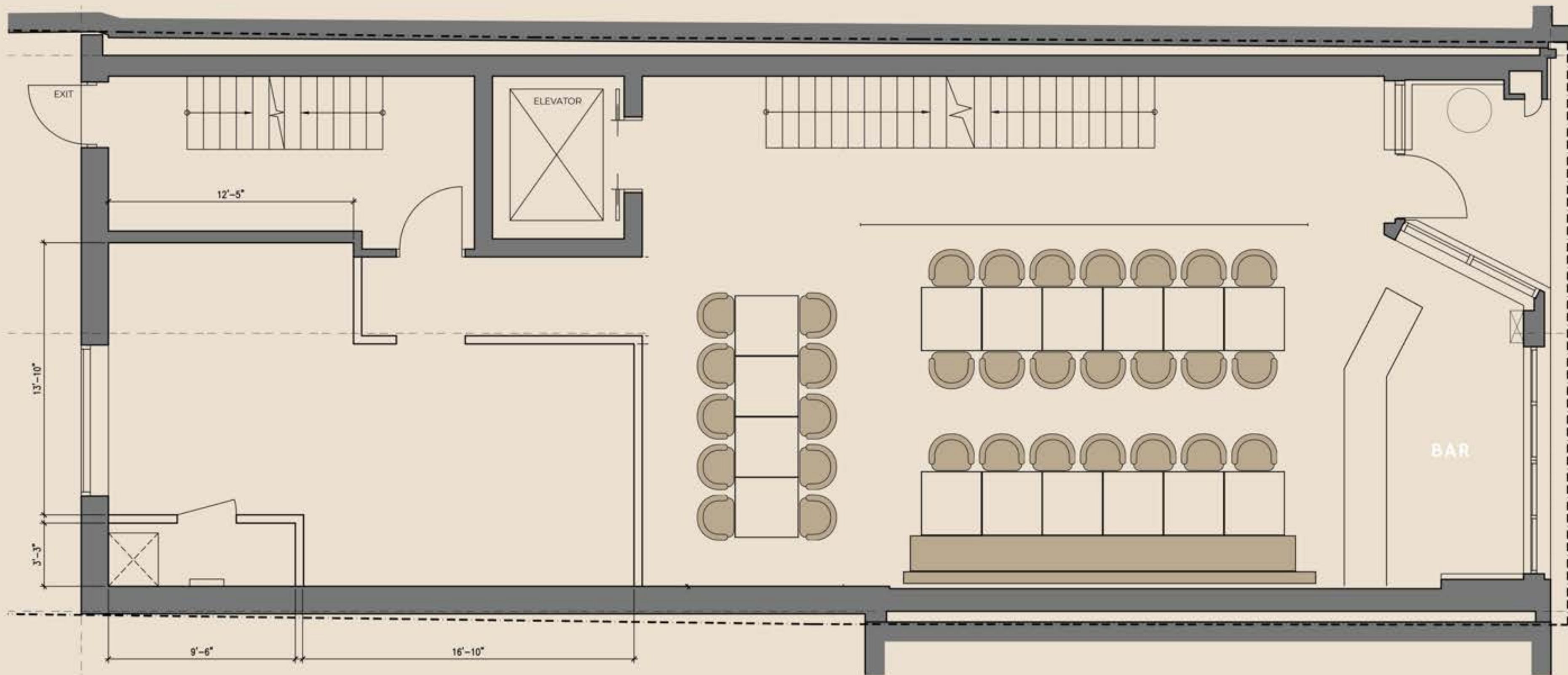
MEZZANINE

Total 30 Standing



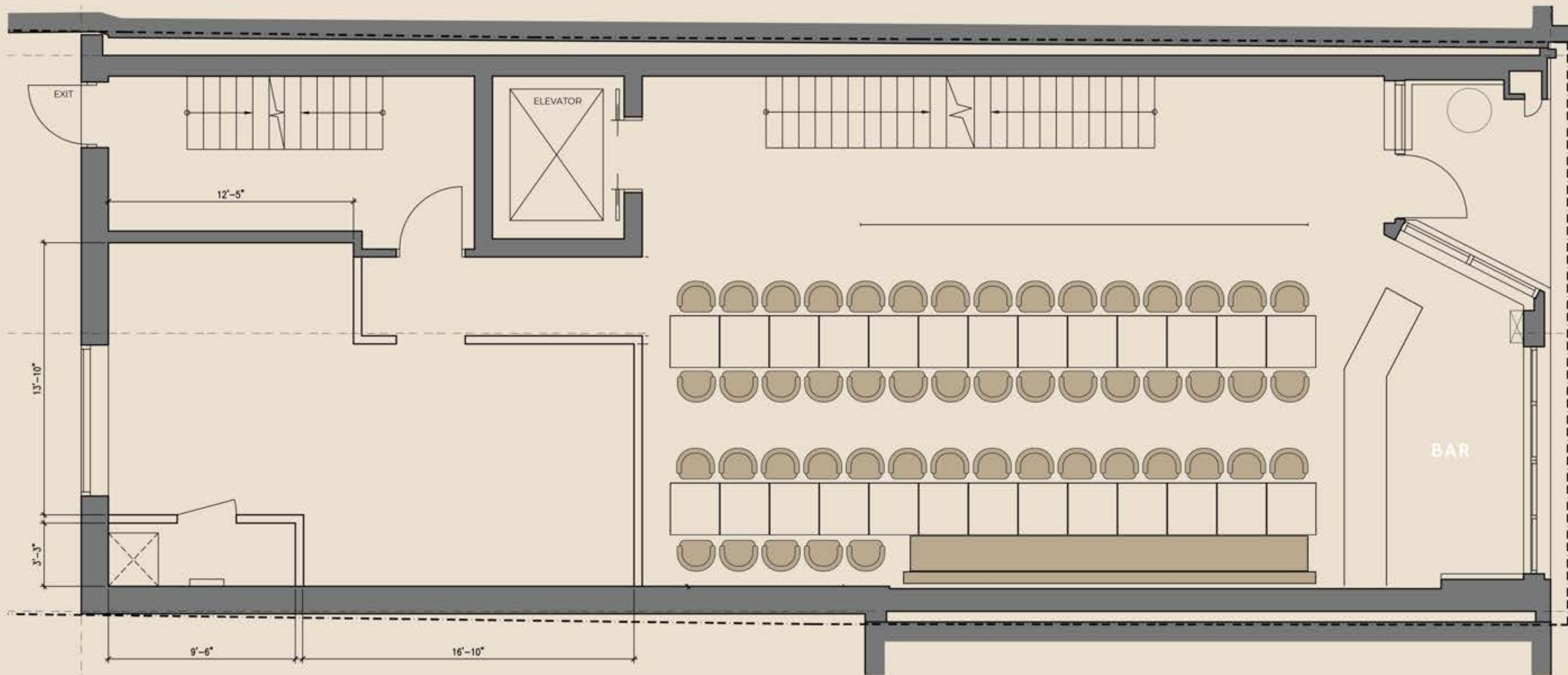
ABOVE
GROUND

Total 60-90 Standing



ABOVE
GROUND

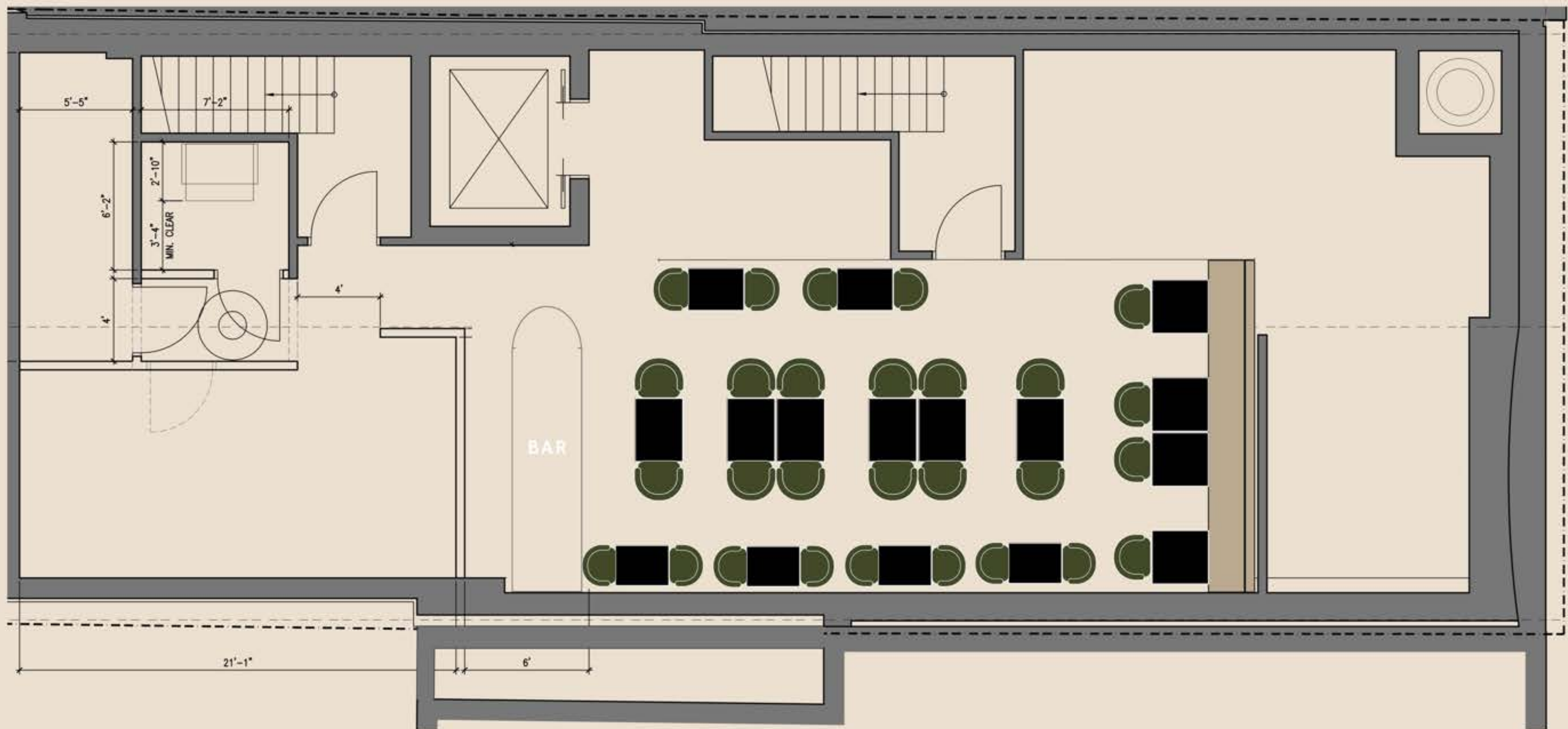
Total 38 Seated



ABOVE GROUND

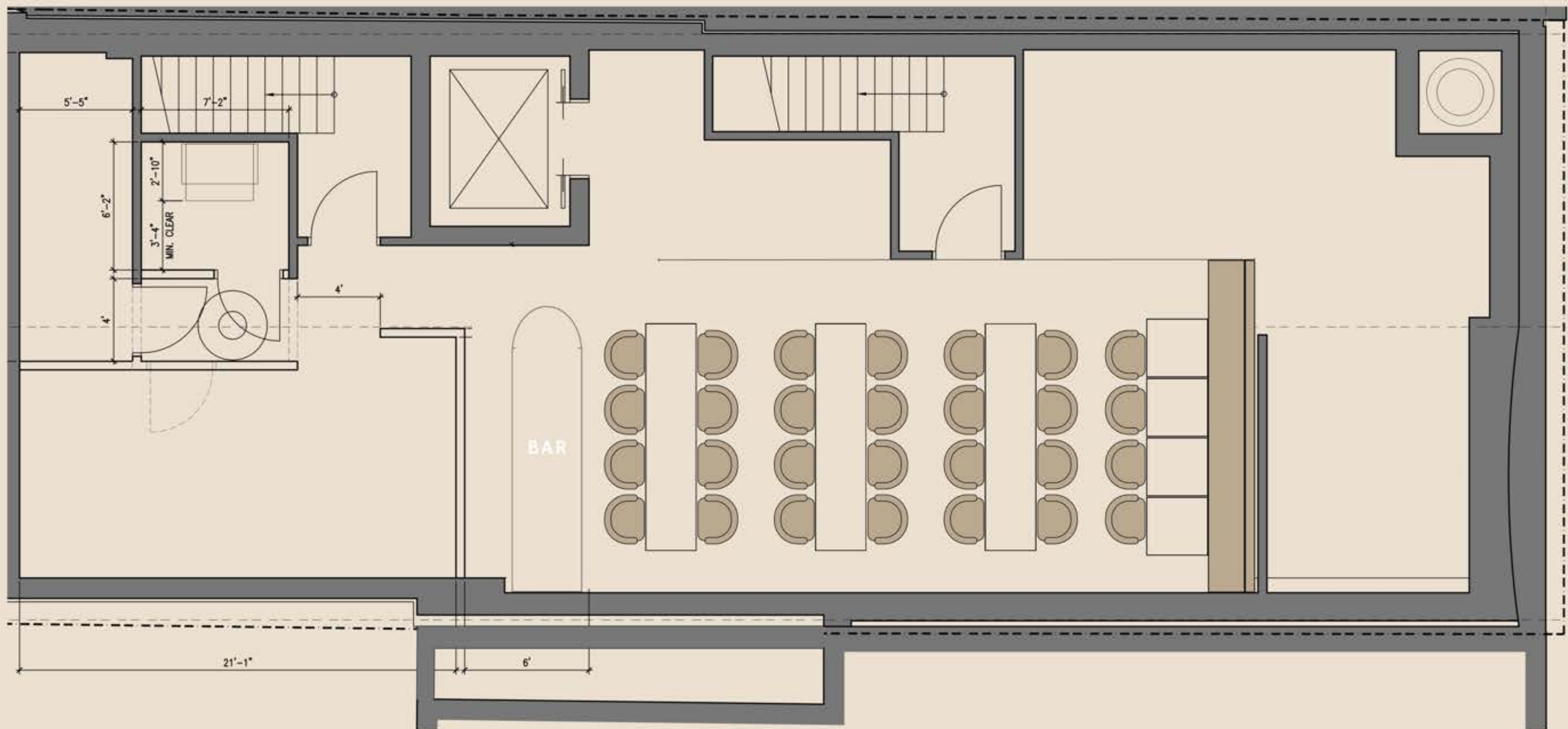
Total 60 Seated

Furniture Rentals might be applicable depending on numbers



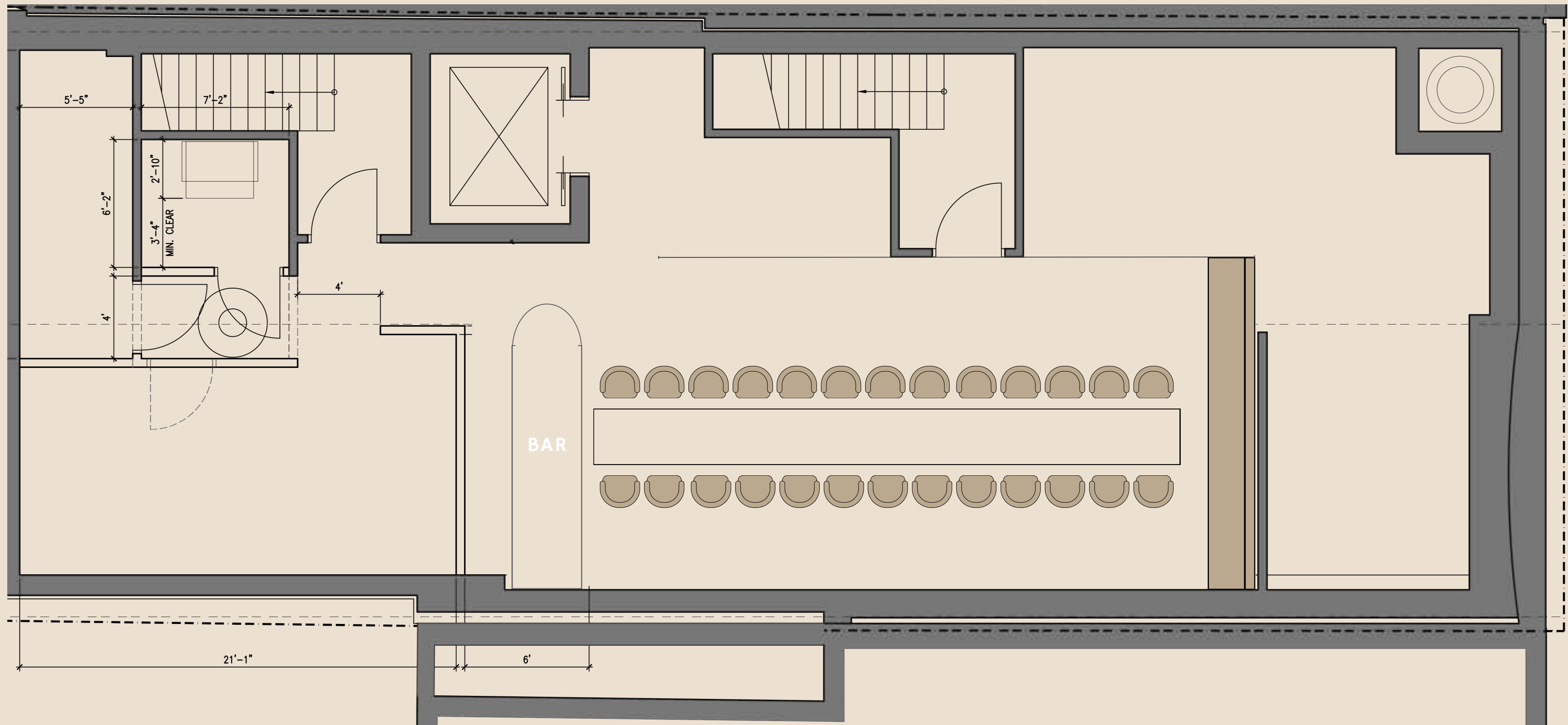
BELOW
GROUND

Total 32 Seated



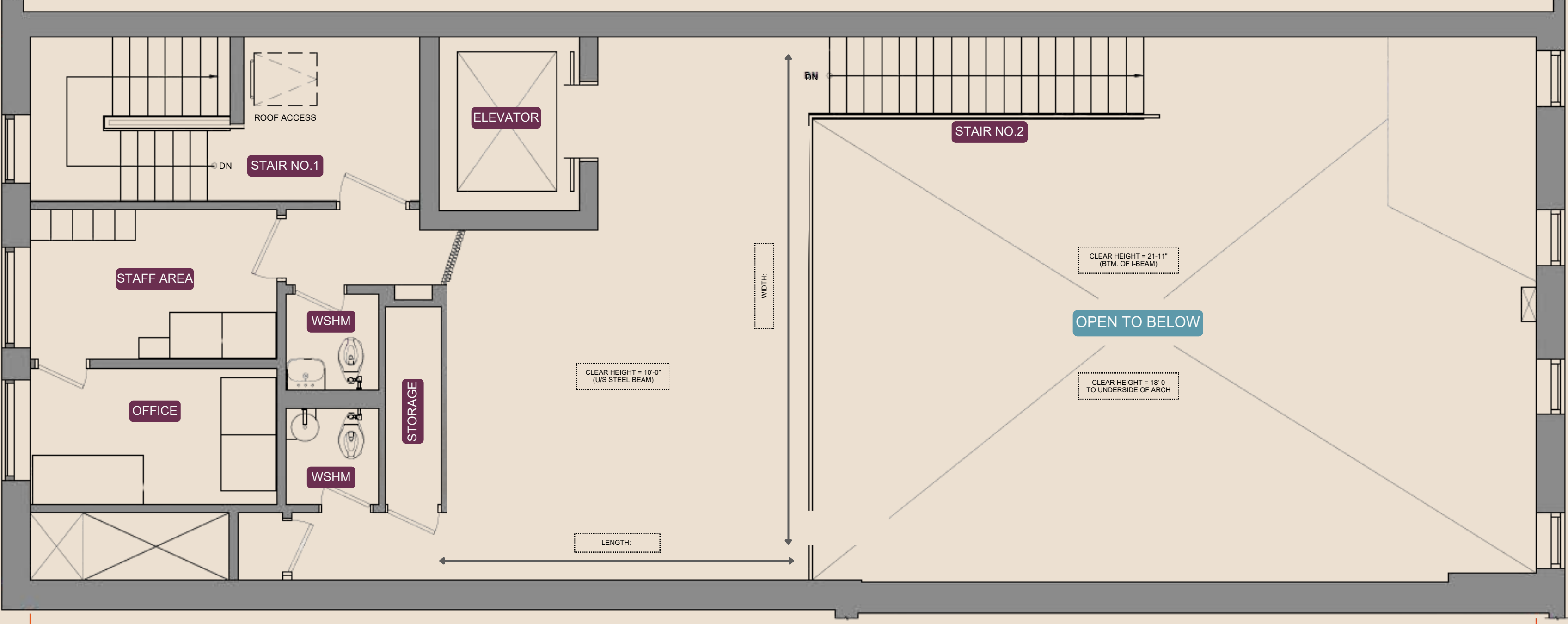
BELOW
GROUND

Total 32 Seated



BELOW
GROUND

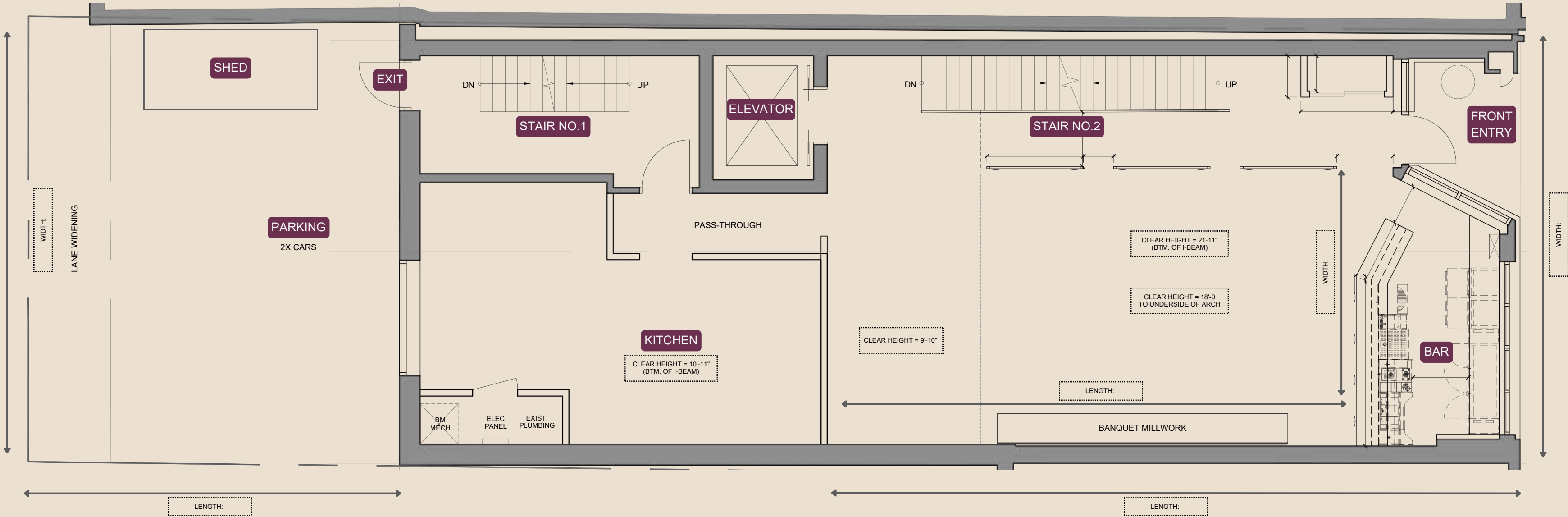
Total 26 Seated



QUEEN STREET WEST

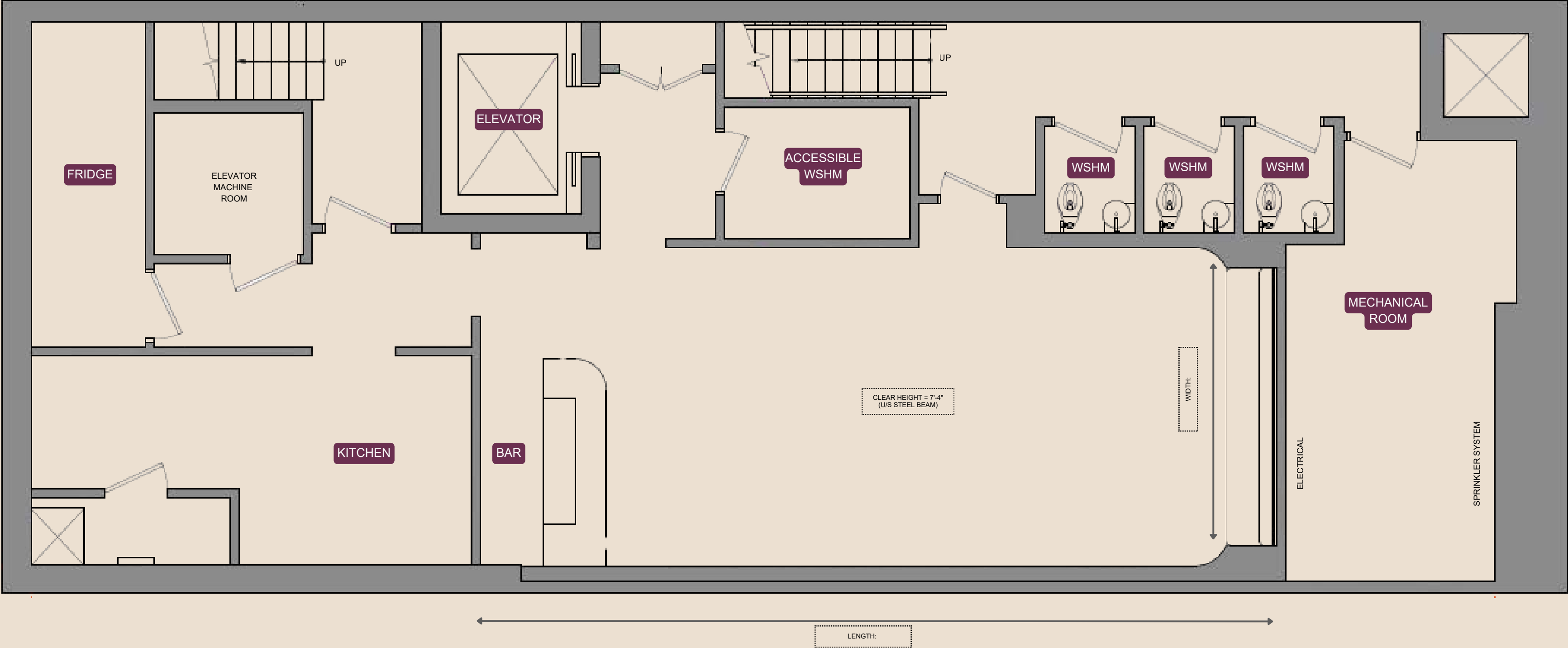
MEZZANINE

PUBLIC LANE



QUEEN STREET WEST

MAIN FLOOR



BELOW GROUND



SAMPLE MENU

ABOVE GROUND | Main Floor & Mezzanine

Bread & Butter

Marinated Olives, Citrus

Devilled Egg, Soy, Chili,
Cilantro, Scallion, Crispy Wonton

Duck Confit Hand Pie,
Squash Butter, Pickled Wild Blueberry

King Oyster Mushroom
Katsu Sandwich, Slaw, Sesame

Pan Seared Salmon, Saffron, Sherry,
Fennel, Cantaloupe, Leeks

Selection of Meats and Cheeses

*Menu subject to change seasonally

SAMPLE MENU

For Sharing

Grilled Shrimp, Pork N'duja, Smoked Gouda Polenta, Artichoke, Corn

Roasted Half Chicken, Tsukemen Style Demi, Mushrooms, Fresh Herbs, Crispy Nori

Smoked Lamb Belly, Fish Sauce, Lime, Cucumber, Chili

Grilled Octopus, Peppers, Cannellini Beans, Tomato, Chorizo, Salsa Verde

PEI Grass-fed Striploin, Chimichurri, Carrot & Horseradish Puree, Jus

BBQ Pork Shoulder, Five Spice, Soy, Ginger, Apricot

Ricotta Gnocchi, Tomato, Butter

Runner Beans, Black Garlic, Brown Butter, Romesco, Crispy Chickpeas

Crispy Potato, Malt Vinegar Aioli, Chives

Jamon Serrano Reserva 12 months, Melon

King Salmon, Rhubarb Ponzu, Pear, Hazelnut, Celery

Hamachi, Tangerine, Pomelo, Aji Amarillo, Chili, Mint

Straciatella, Pickled Figs, Walnuts, Roasted Grapes, Crostini

Fried Mozzarella, Gochujang, White Kimchi

Brigid's Brie, Apple, Onion, Almond, Honey, Crostini

Meat &
Seafood

Cheese

*Menu subject to change seasonally



Small Bites +
Bread & Butter

Lobster, Rutabaga, Fermented Currant,
Salmon Roe, Celery Root, Marigold

Pork Shoulder, Vadouvan Spices, Salsa
“Matcha”, Fermented Green Tomato,
Whisky Pickled Mustard Seed

Wild Rice, Grilled Dandelion, Halibut
Veloute, Watercress, Black Trumpet
Mushrooms, Elderberry, Pickled Ramps

Hamachi, Hemp Seed, Turnip, Miso, Yuzu

Palate Cleanser - Peach, Red Berries, Basil

Beef Short Rib, Cilantro, Mint, Star Anise

Corn, Blueberry, Roasted Corn Chocolate,
Lemon Verbena

BELOW GROUND



*Menu subject to change seasonally



Dessert

23 Carrot Gold, Brown Butter Cream Cheese. Passionfruit, Pecan, Ginger, White Chocolate, Pineapple, Gold Leaf

Burnt Basque, Caramelized Bananas, Biscoff

Meringue à Trois, Mango, Raspberry, Riz Au Lait, Lime Leaf

Coffee Haze, Hazelnut, Coffee, Milk Chocolate, Coconut, Taro Root

Toffee Cake, Spiced Rum Caramel, Tonka Bean Ice Cream

ADDITIONAL OFFERINGS

Custom Cakes

Branded Macarons

Custom Dessert Table with Assorted Selection

*Menu subject to change seasonally



VENUE FEATURES & ADD-ONS

COMPLIMENTARY INCLUSIONS

- Service Staff
- Flatware, plateware, and glassware
- Tables and Chairs
- Linen Napkins and Candle Votives
- In House Printed Menus
- Cake Cutting Service
- Ceremony Set-Up and Tear-Down Assistance
- Sound System for Personalized Playlists
- Coat Check
- Elevator Access for Full Accessibility
- Mobile Bar
- Dance Floor
- Dedicated Event Coordinator (\$500 fee)

OPTIONAL

- DJ/Curated Playlist
- Photographer
- Photo Booth
- Floral Arrangements
- Guest Appreciation Gifts
- Table Settings & Decor
- Tablecloths
- Wireless Microphone & Speaker

SERVICE FEES

MINIMUM SPEND

We have venue fee and a minimum food and beverage spend requirement to secure the space (plus 13% HST and 20% gratuity (pre-tax). All food and beverage consumed count toward the minimum spend, excluding custom cakes. Minimum spend requirements may vary based on the time of year and day of the week.

DEPOSIT

To secure the space prior to the event, 50% deposit of the minimum spend is required.

FINAL PAYMENT

The remaining balance is due on the day of the event with a credit card.

ADDITIONAL CHARGES

These fees will be charged separately and do not contribute to the food and beverage minimum spend requirements.

- **OUTSIDE VENDORS:** A 20% service fee will be applied for any outside vendors arranged by our team.
- **FURNITURE REMOVAL:** If your event requires the removal of our furniture, an additional fee will apply depending on the scale of the move.
- **RENTALS:** Fees for speciality items arranged by our team (e.g. linen, outside decor, smallwares) will be charged separately.
- **PLANNING FEE:** A wedding consulting and coordination fee of \$500 applies.

PAST CELEBRATIONS



BEN & TIFF

- Cocktail Style for 90 people
- Ceremony and Reception
- Mezzanine Lounge Area
- Dance Floor
- Dessert Buffet



JULIE & PETER

- Below Ground Tasting Menu for 20 people
- Lunch
- Custom Wedding Cake
- Above Ground Photo Shoot
- Reception Only



LEYLA & MARCO

- Custom Croquembouche
- Seated Family Style Dining for 80 people
- Dance Floor
- Bridal Suite Below Ground
- Reception Only

ANDY & IRISA



- Full Buyout 102 people
- 54 Seated Main Floor
- 24 Seated Mezzanine
- 24 Seated Below Ground
- Reception Only
- Seated Family Style Dining
- Custom Passed Late Night Eats
- Dance Floor Main Floor (post dinner)
- Karaoke Below Ground (post dinner)
- Photobooth on Mezzanine

HANNAH & CHRIS

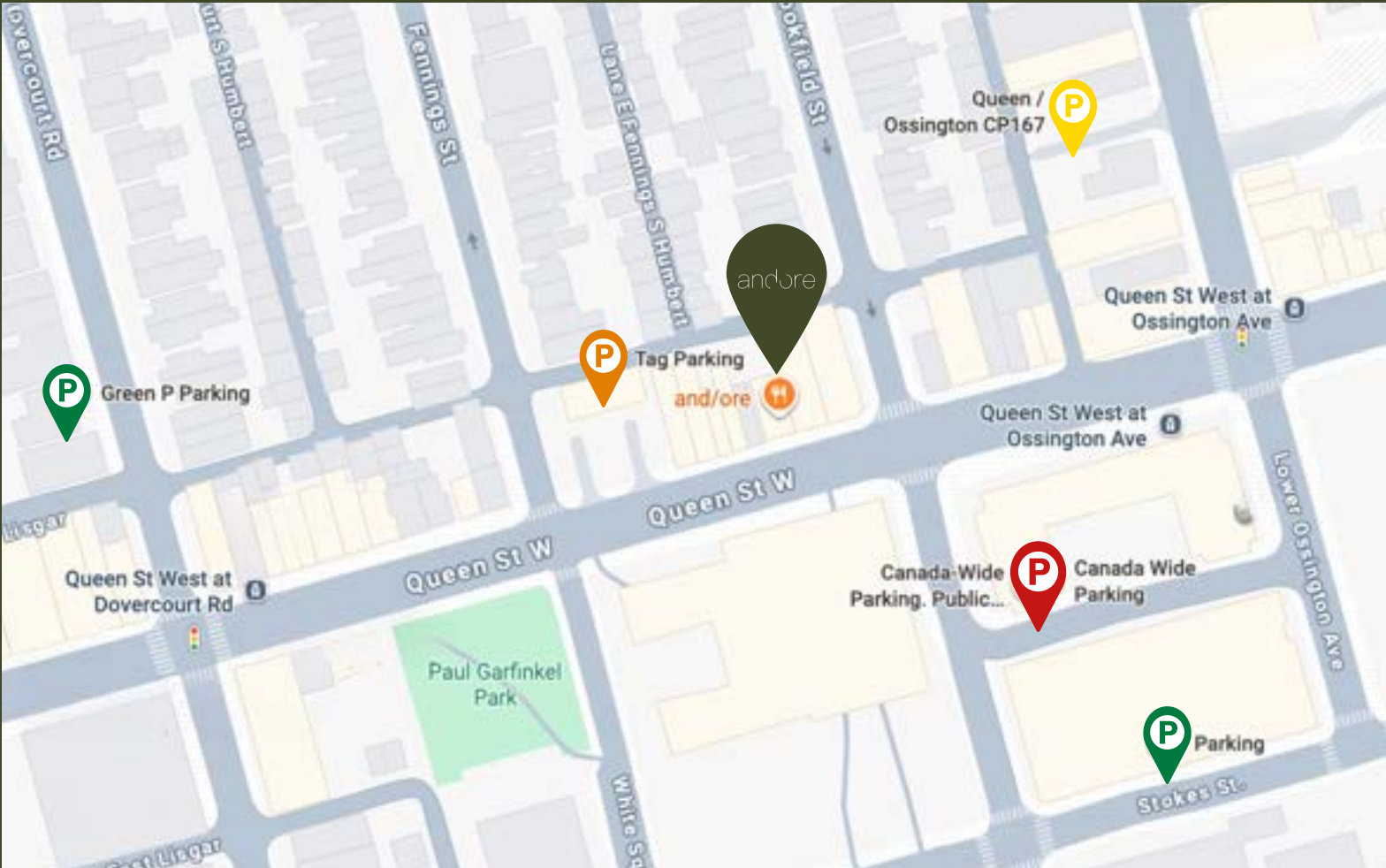


- Full Buyout 68 people
- 38 Seated Main Floor for Ceremony & Dinner
- Seated Family Style Dining
- Additional 30 guests joined for Reception
- Removed Dining Tables for Reception
- Custom Passed Late Night Eats
- Dance Floor Main Floor (post dinner)
- Cocktail Dessert Below Ground (post dinner)
- Photobooth on Mezzanine





PARKING



Canada-Wide Parking – 1033 Queen St	1 block / 1-2 min walk	Closest; fills up early; premium rates
Forno Cultura Lot – 1056 Queen St W	½ block / < 2 min walk	Tiny surface lot directly in front; limited spots
Queen / Ossington CP167 - 18 Ossington Ave,	1 block / 1-2 min walk	Reliable Green P lot; easy access from Ossington
Green P Parking - 110 Dovercourt Rd.	~5 min walk	Surface lot; good value and usually available



PREFERRED VENDORS

TABLE SCAPES

LUNE 1860 (Lisa Mok)
hello@lune1860.ca
416.528.9174

SPECIALTY LINEN

AROUND THE TABLE
rent@aroundthetable.ca
416.630.6704

STRUCTURED SIGNAGE

GET WRAPPED (Niek Ermes)
nermes@getwrapped.ca
+1 888.890.4321

CUSTOM PLACE CARDS

CLEAR SEA DESIGNS
647.628.2570

LIVE PAINTING

Chia Fonseca
416.988.9006

FOOD/BEVERAGE STATIONS

COCKTAIL WORKSHOPS
Angel's Envy (Lucas)
416.970.7317

CHOCOLATIER
Laura Slack
416.618.6041

FLOWERS

IN HOUSE AND/ORE FLORALS
hello@andorerestaurant.com
416 536 1040

A WILD VINE (Dianne Black)
hello@awildvine.ca
416.529.8196

PREFERRED VENDORS

PHOTOGRAPHERS

Adrian Derrick
adrianderrick@gmail.com
416.888.2527

Nix Hernandez
hello@nixhernandez.com
416.833.0418

Roxanne Duke
hello@roxannedukephotography.com
905.691.3041

Vanessa Cassar
vanessa.cassar@outlook.com

Day Break Studio Co
hello@daybreakstudios.co

DJ/CUSTOM PLAYLISTS

Adrian Derrick
adrianderrick@gmail.com
416.888.2527

Michael Coombs Entertainment
michael@michaelcoombs.ca
416.676.7992

EVENT DESIGN

EVENT WISE
Rebecca Wise
rebecca@eventwise.ca
416.303.4521

CUSTOM PLACE CARDS

CLEAR SEA DESIGNS
647.628.2570

LIVE PAINTING

Chia Fonseca
416.988.9006

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LET'S CELEBRATE TOGETHER!



CONTACT US

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hello@andorerestaurant.com