

andore

PRIVATE EVENTS 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.



MAIN FLOOR

A Victorian-inspired greenhouse setting, featuring antique mirrors, elegant lounge seating, and a soaring metal arch. Natural light streams through four arched windows and four skylights, creating a bright and whimsical ambience by day and a moody, dramatic setting by night.



MAIN FLOOR



FURNISHINGS

- 2 Victorian-style sofas
- 6 Victorian-style lounge chairs
- Upholstered dining chairs (+30)
- Mirror-top dining tables (15)
- 3 black dining/coffee tables
- (All furnishings can be reconfigured or removed upon request.)
- Flooring: Concrete

KEY FEATURES

- Full-service bar with direct water supply (bar + kitchen)
- Dual access: front and back entrances for seamless guest flow and load-in
- Two stairwells + elevator for movement between floors
- Built-in coat closet/storage

AMENITIES & TECH

- Integrated AV + speakers
- Multiple power points throughout
- Fire/emergency systems in place
- Natural daylight (windows + skylights)
- Wi-fi available

ACCESSIBILITY

- Elevator access for guests and equipment
- Street-level entry for load-in/out
- Parking in rear + street parking - see parking map



MEZZANINE

Perched above the main floor, the mezzanine offers a more intimate vantage point. The ceiling is draped in soft fabric, while the mural transforms into golden-hour clouds, creating the sensation of ascending into the sky. A warm, airy setting that works equally well for private dining, cocktail receptions, control room during production or as a breakout space during larger events.





FURNISHINGS

- +20 upholstered dining chairs
- 4 large brown tables
- 5 dining tables
- 5 high-top tables
- Bar cart (movable)
- (Furniture can be reconfigured or removed upon request.)
- Flooring: Concrete

KEY FEATURES

- 2 dedicated washrooms on the level
- Elevator and two stairwell access points
- Overlooks the main floor below, offering visual connection between spaces

AMENITIES & TECH

- AV capabilities (confirm availability)
- Power points (ample available)
- Moderate natural light during the day
- Wi-fi available

ACCESSIBILITY

- Elevator access from main floor and lower level
- Washrooms on the same level

BEST SUITED FOR

Private dinners, intimate cocktail receptions, VIP lounges, greenroom/backstage use, or as a breakout area paired with the Main Floor.



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



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



A textured, rounded cavern offering a moody, intimate environment. Bronze mirrors and a sleek golden bar create a rich, sensory experience, perfect for private dinners, receptions, or film and photography shoots requiring controlled lighting.



BELOW
GROUND



FURNISHINGS

- 32 upholstered chairs
- 18 wooden tables
- Full-service bar
- (Furniture can be reconfigured or removed upon request.)
- Flooring: Concrete

KEY FEATURES

- 4 dedicated washrooms on the level, including an accessible washroom
- Elevator and two stairwell access points
- Bar with water supply (bar + kitchen)

AMENITIES & TECH

- AV capabilities (confirm availability)
- Power points
- No natural light, ideal for controlled lighting setups
- Wi-Fi available

ACCESSIBILITY

- Elevator access from Main and Mezzanine levels
- Washrooms on the same level

BEST SUITED FOR

Private dinners, intimate cocktail receptions, film/photography shoots, panel discussions, or as a moody secondary space in multi-level events.



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

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

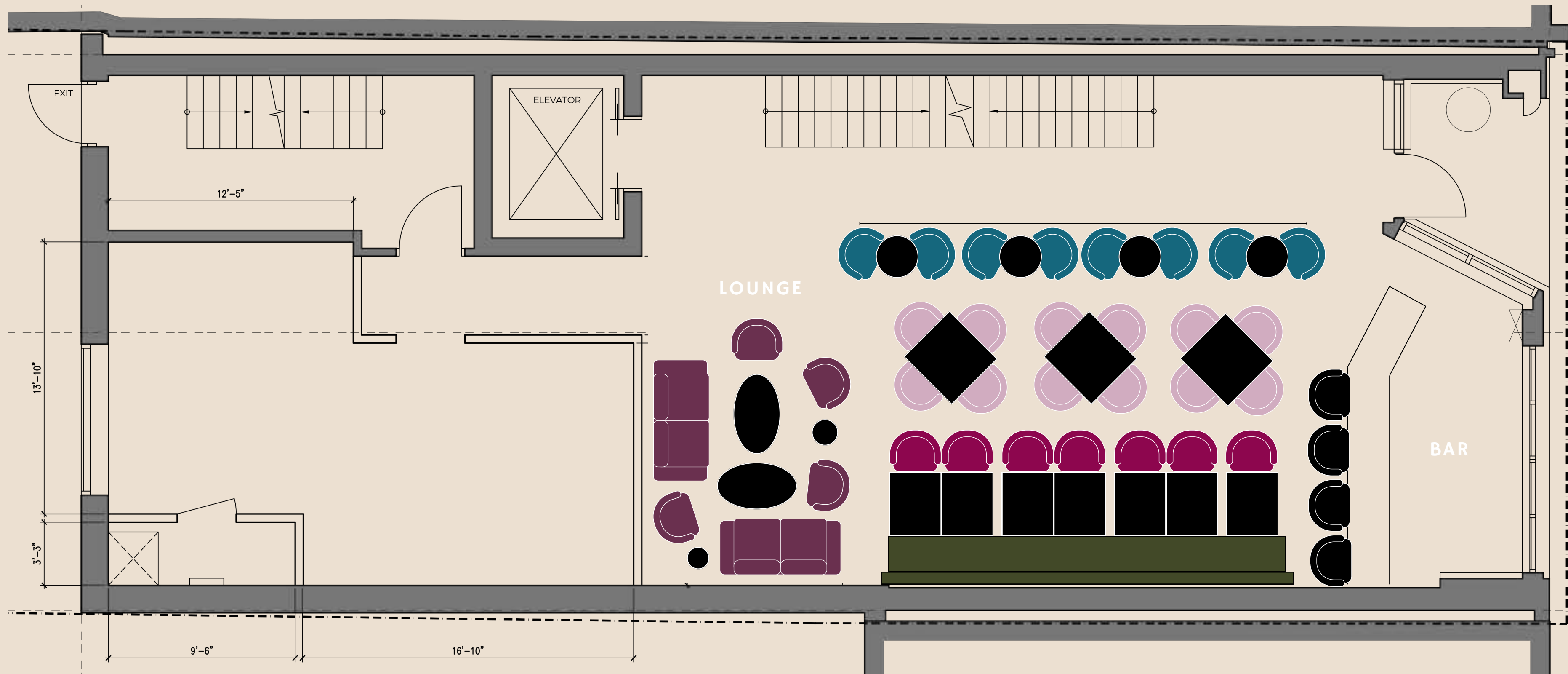
SEATED

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

STANDING

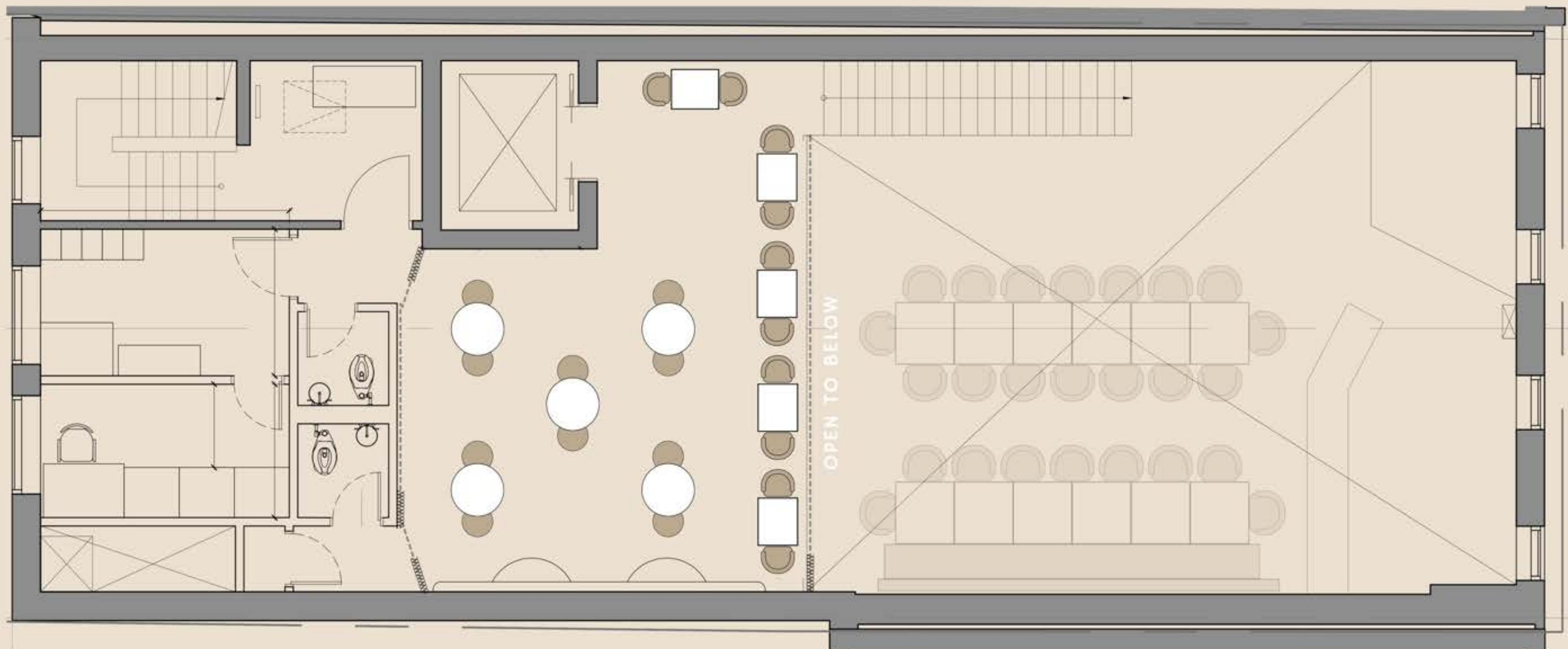
40 (depending on layout)
Total Capacity: up to 40

FLOORPLANS



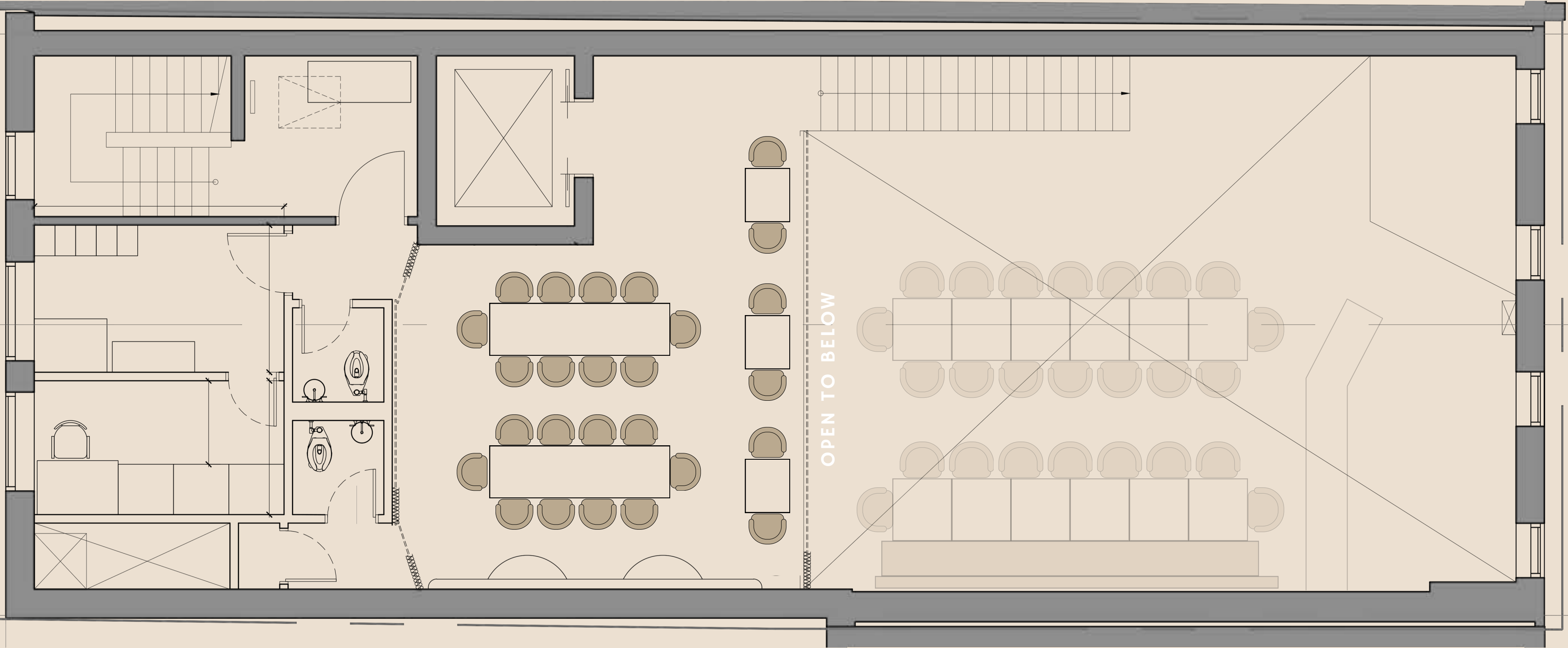
ABOVE
GROUND

Total 46 Seated



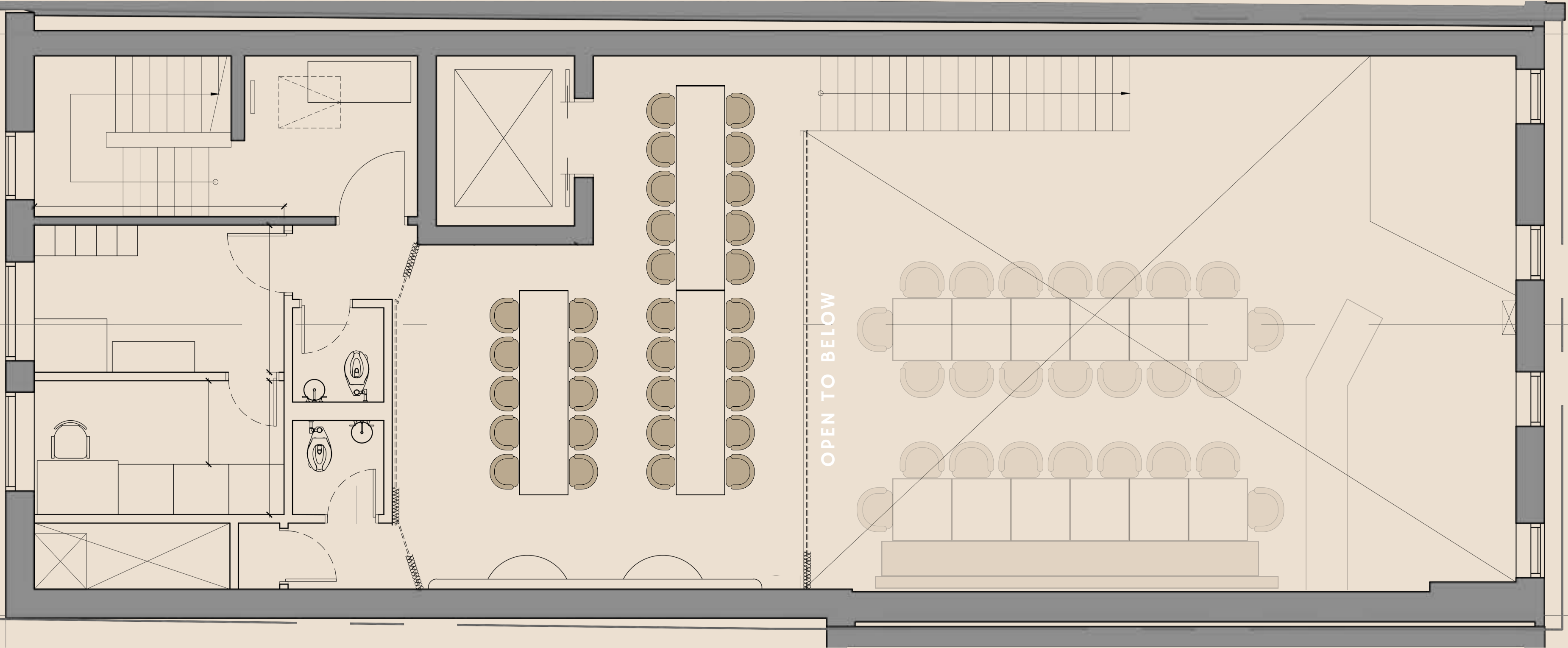
MEZZANINE

Total 20 Seated



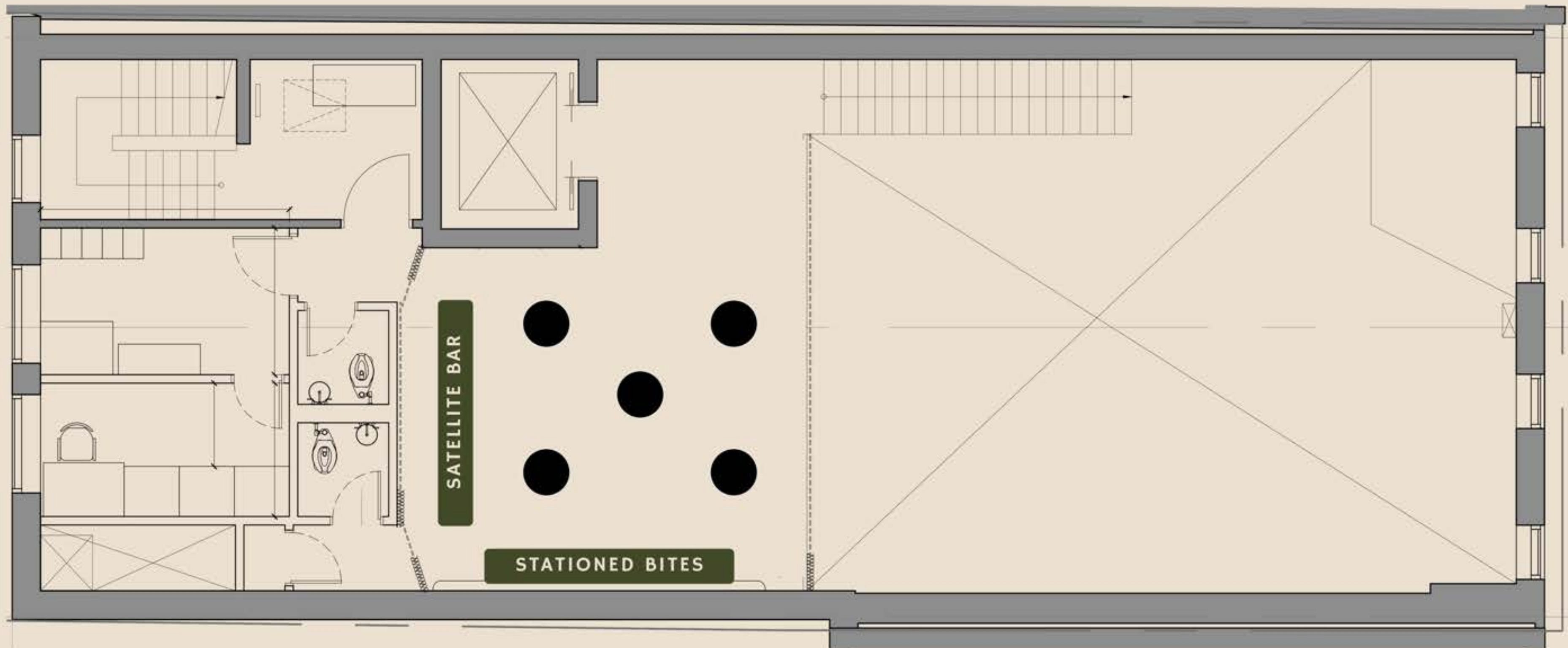
MEZZANINE

Total 26 Seated



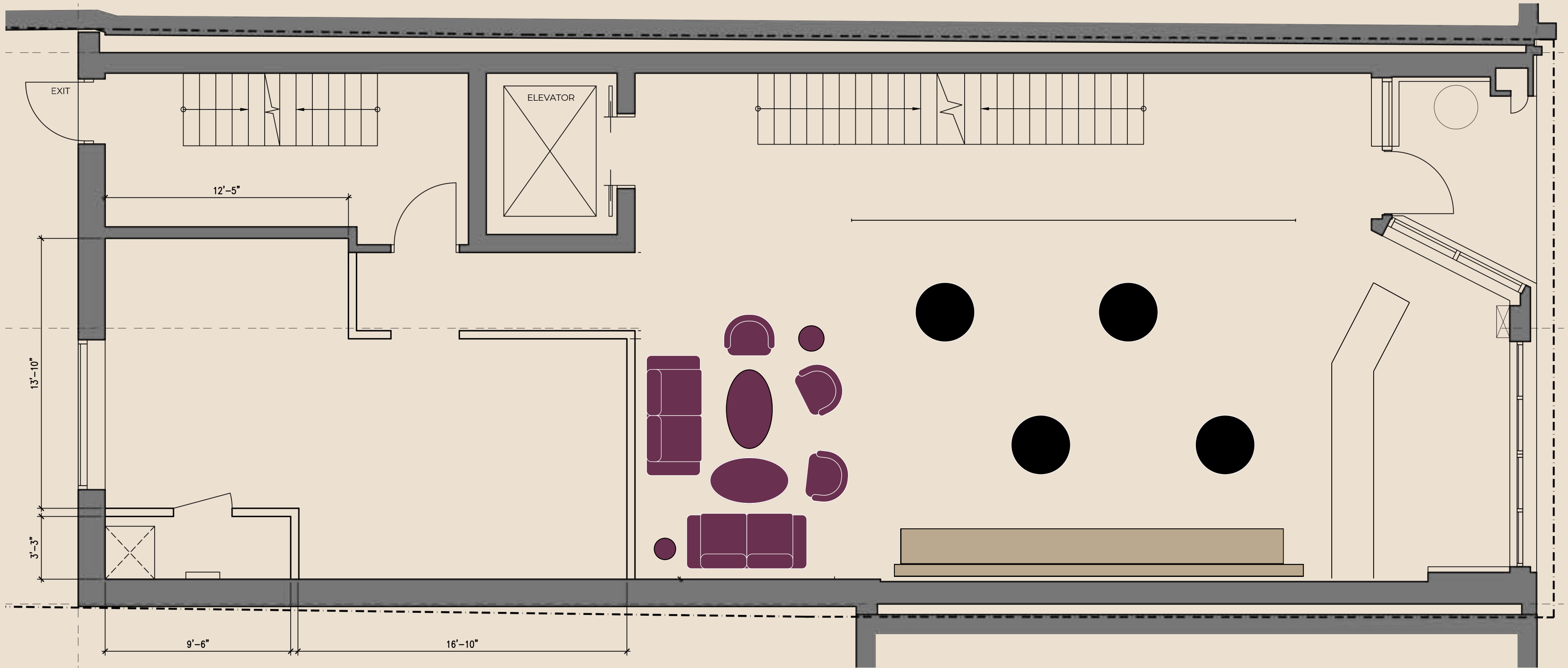
MEZZANINE

Total 30 Seated



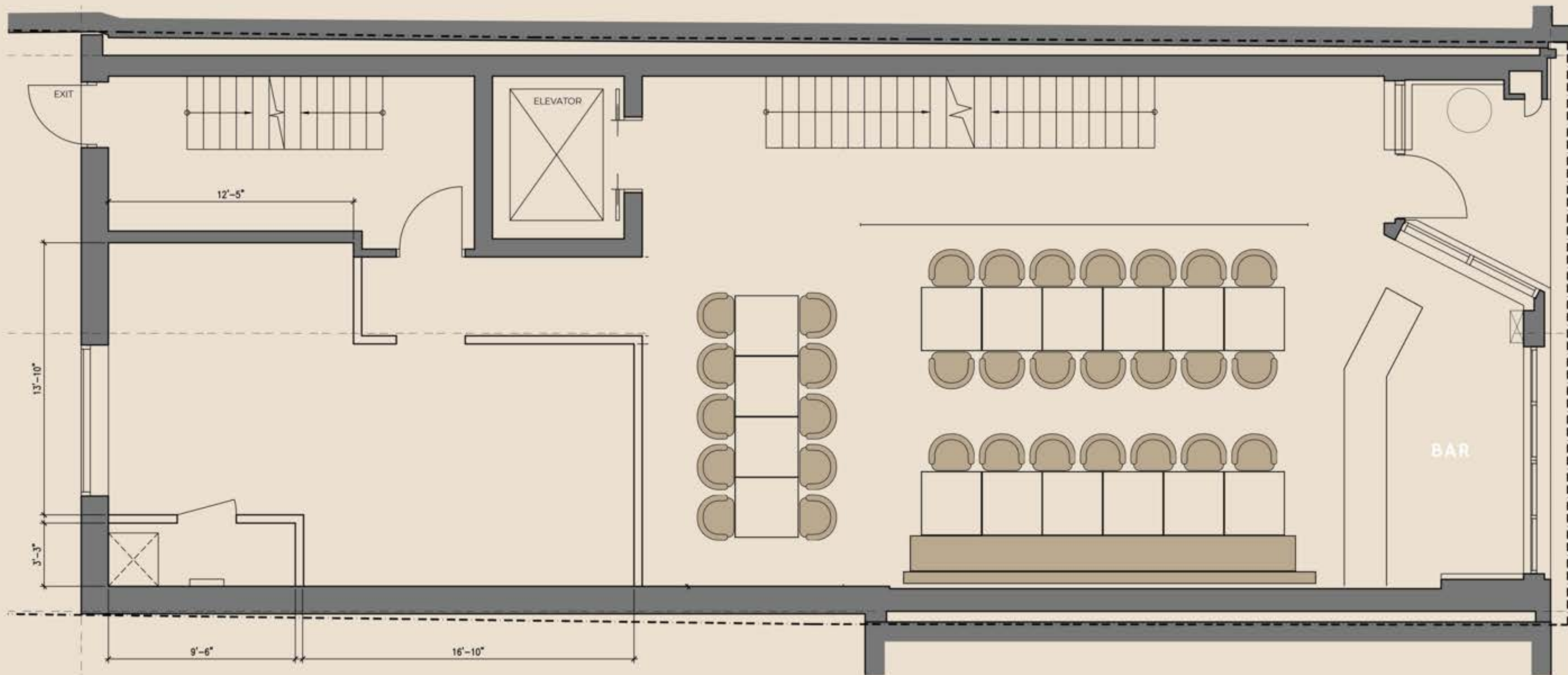
MEZZANINE

Total 30 Standing



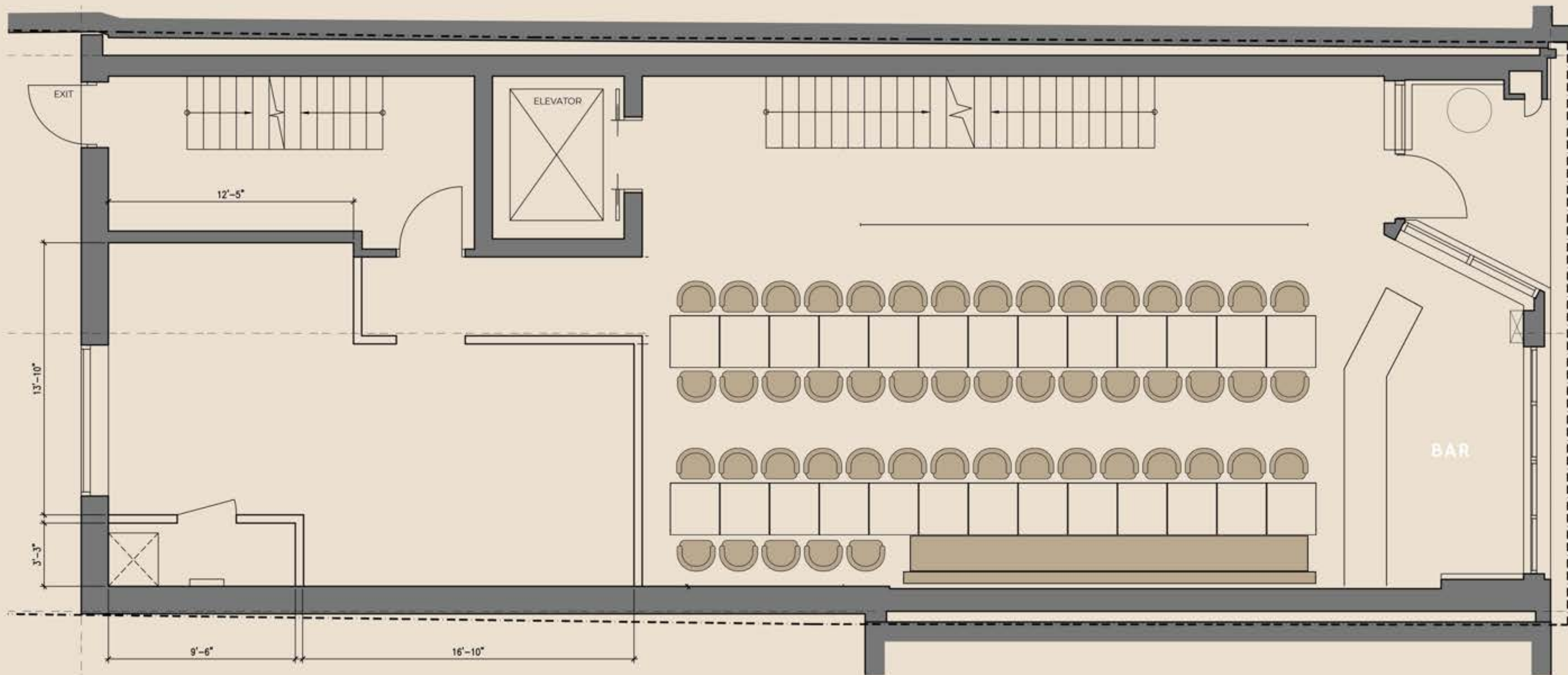
ABOVE
GROUND

Total 60-90 Standing



ABOVE
GROUND

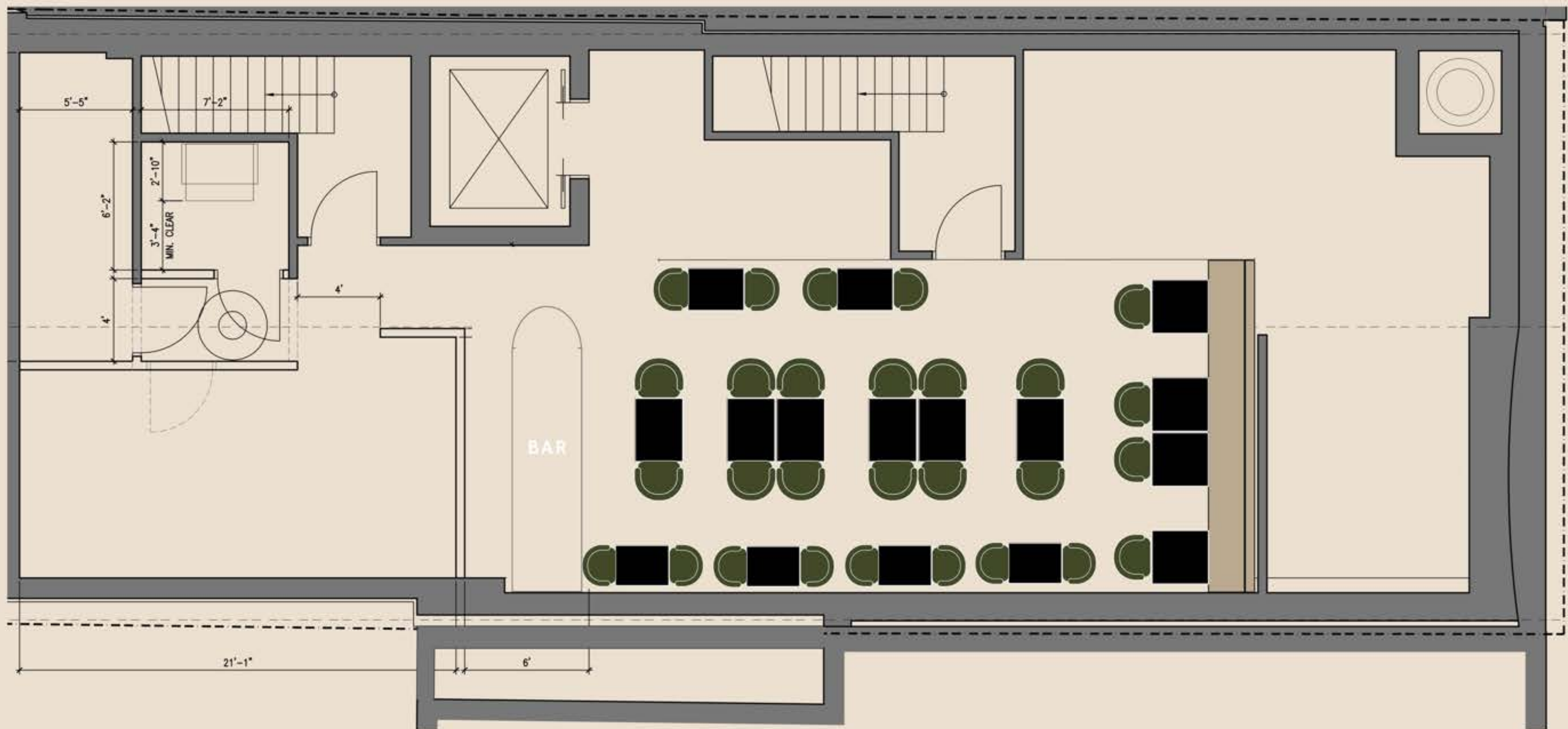
Total 38 Seated



ABOVE GROUND

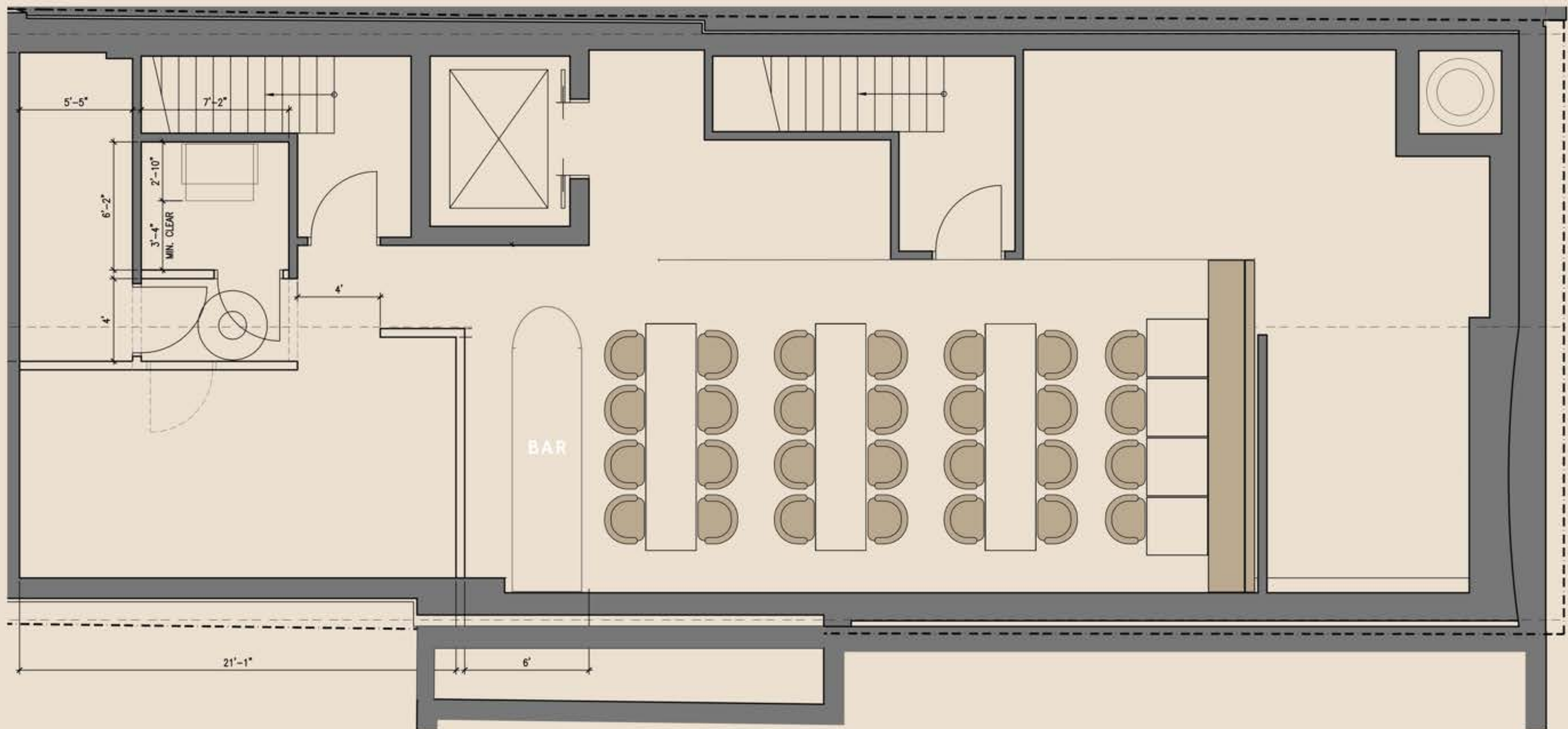
Total 60 Seated

Furniture Rentals might be applicable depending on numbers



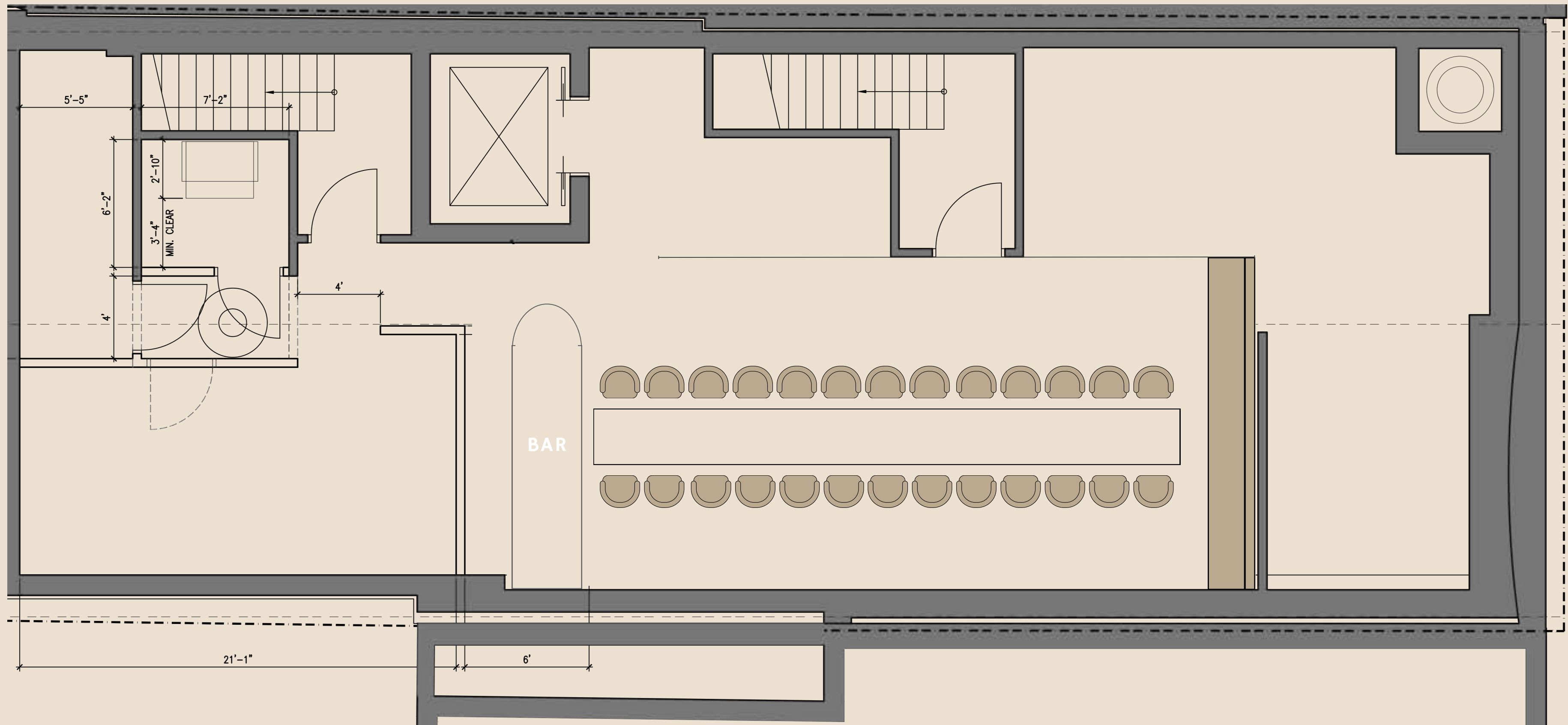
BELOW
GROUND

Total 32 Seated



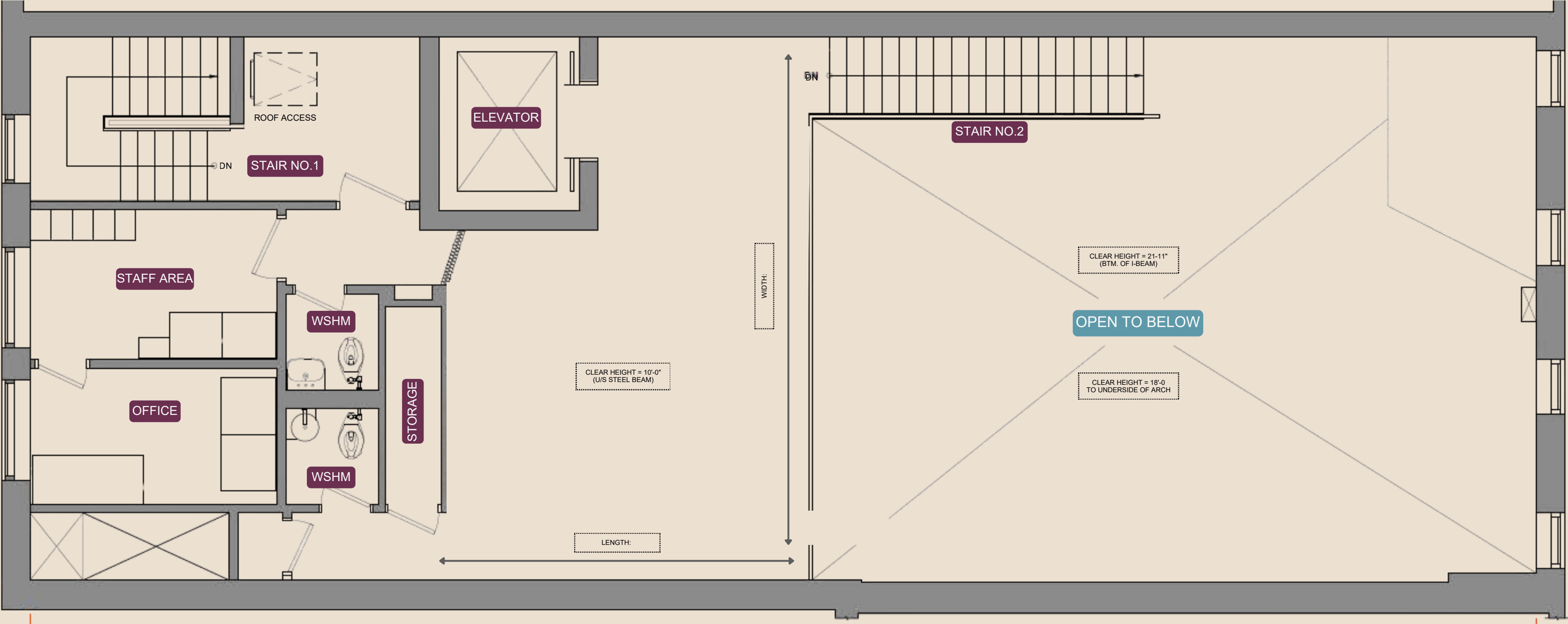
BELOW
GROUND

Total 32 Seated

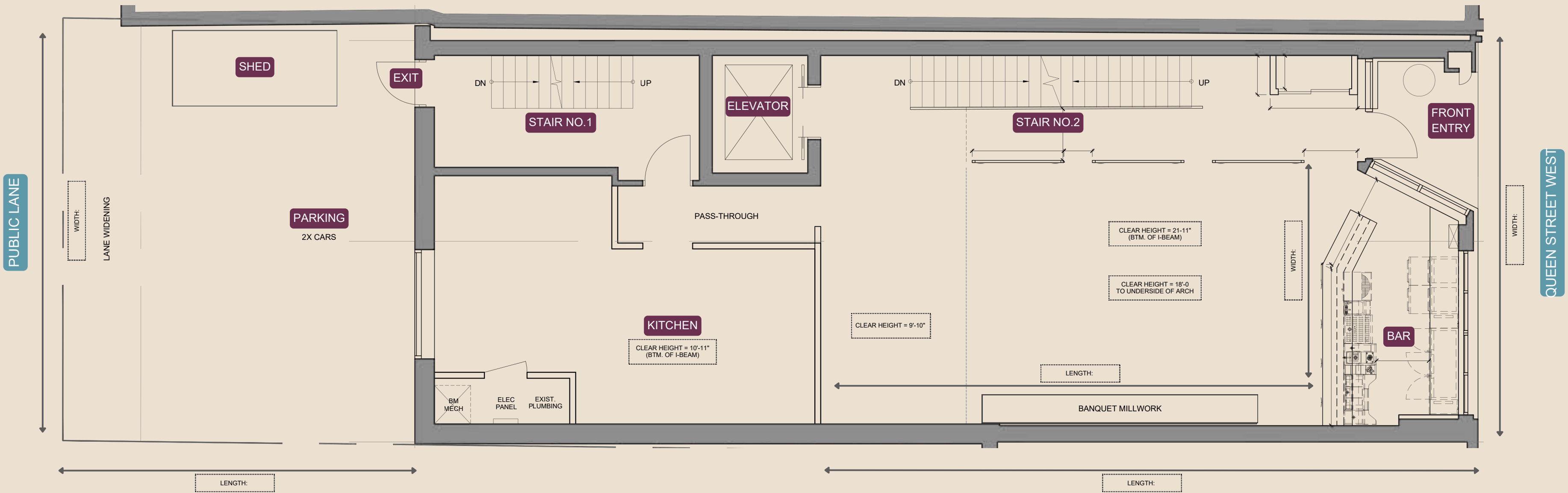


BELOW
GROUND

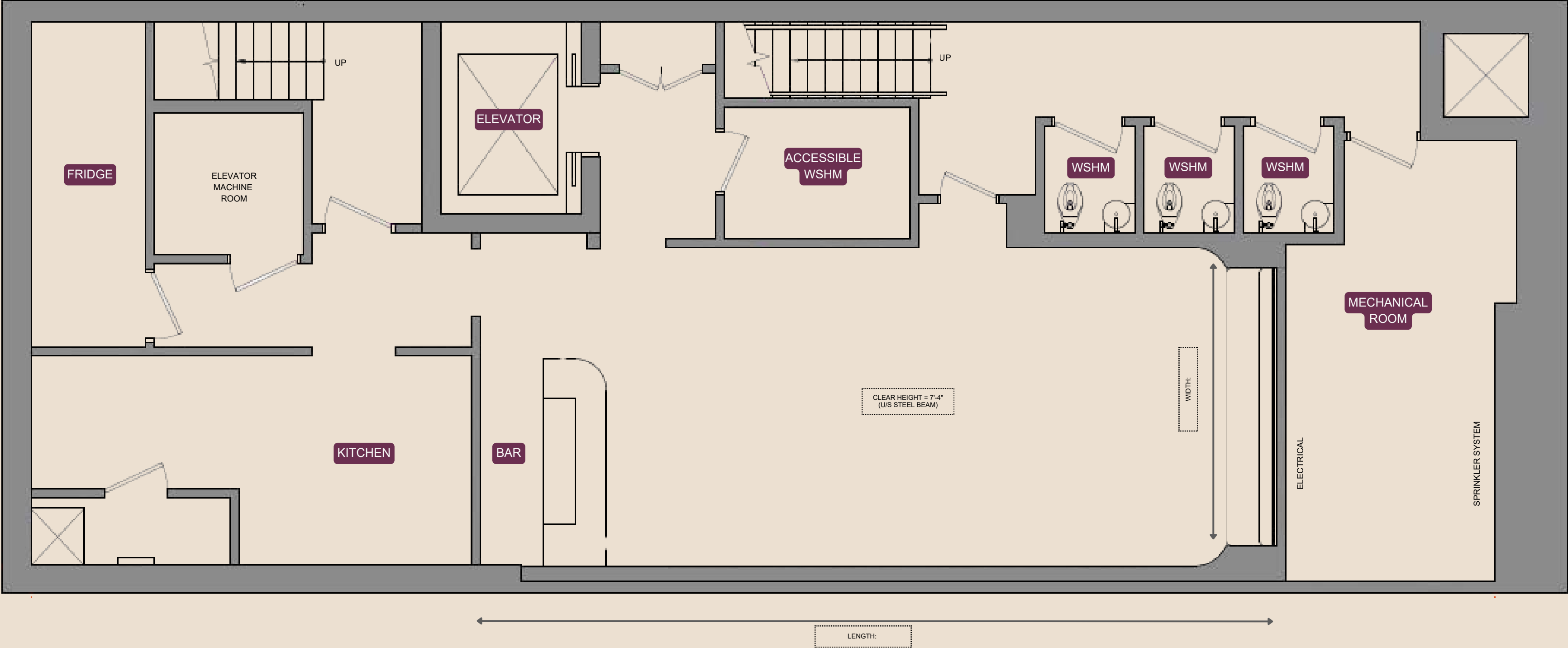
Total 26 Seated



QUEEN STREET WEST



MAIN FLOOR



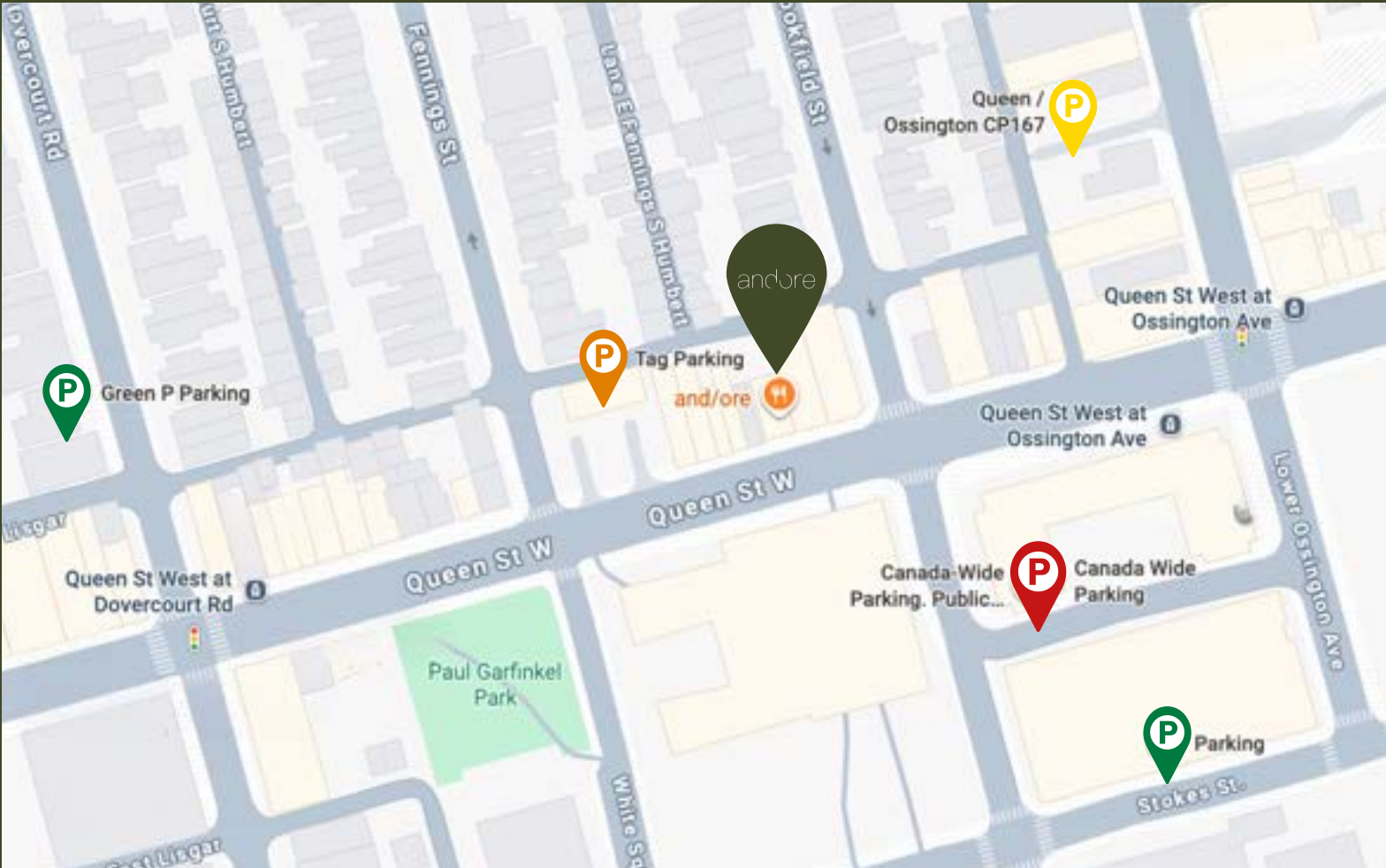
QUEEN STREET WEST

BELOW GROUND





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

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EVENT DESIGN

EVENT WISE
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CUSTOM PLACE CARDS

CLEAR SEA DESIGNS
647.628.2570

LIVE PAINTING

Chia Fonseca
416.988.9006

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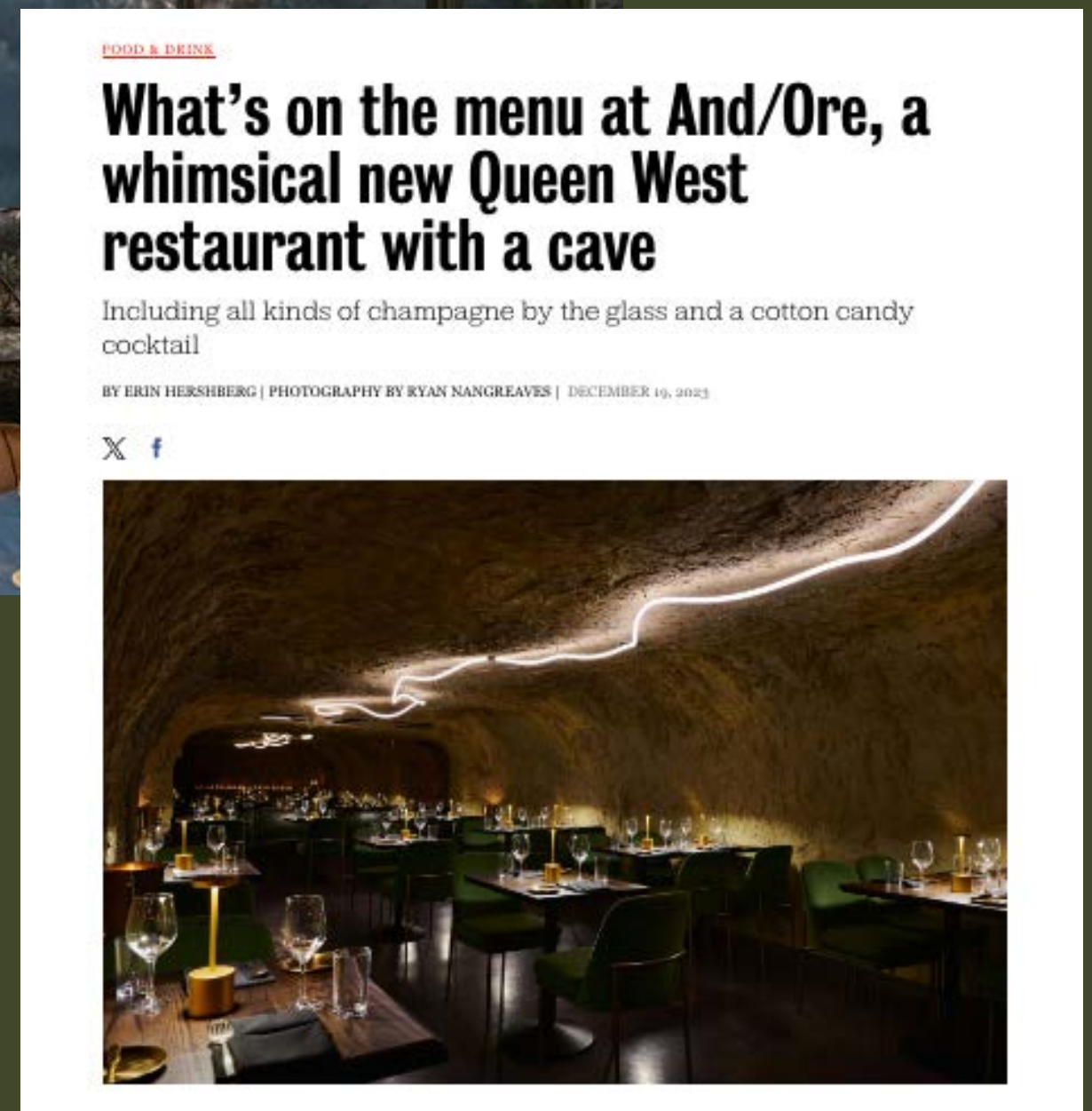
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[ELLE Canada](#)

[RC Show x Menu Magazine](#)

[Cashmere Ultra Luxe Bathroom Guide](#)



LET'S CELEBRATE TOGETHER!



CONTACT US

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