



Events At HotBlack

HotBlack Events

Located in the heart of Toronto's trendy Fashion and Entertainment District, HotBlack balances the elements of your neighborhood coffee shop with a chic and unique event space, creating the perfect combination to make any event flawless—day or night.

Eurocentric minimalist design, state of the equipment and a full private bar make for the crowning touches on your next corporate function, birthday celebration, charity and fundraising, dinner party, product launch or the just-because-you-want-to event.

We also have a private sunny back patio and you can take full advantage of this added licensed real estate for your spring or summer soirée. Or gather around our firepit on cooler nights to warm up and toast marshmallows. The interior skylights and high ceilings maintain that airy ambiance, providing lots of natural light for events all year round.

With a stellar sound system and AV hook-ups, HotBlack is the perfect space for coffee tastings, meetings, product launches, media junkets, wine tastings, cocktail-receptions, networking events, live bands performances, private dance-parties with DJ hook-ups, interactive team building events and much more!

Venue Capacities

HotBlack is ideally suited for groups of 10-60 guests and our events team will work with you personally to create a set-up to best suit your needs.

- Indoor Capacity — 40ish guests (cocktail-style)
- Patio Capacity - 30ish guests (cocktail-style)

HotBlack On-site Event Catering

We work with the finest to provide a best-in-class culinary experience for your attending guests. Beverages + Bar offerings are provided in house, or you can bring in your favourite libations using our BYO License.

Pick your caterer, or work with those who know us best and are with walking delivery – Nota Bene, Soho House, Bar Hop, Peter Pan, Flock and Rodney's Oyster Bar.

Bonus Possibility:

Impress your guests and park a cool Food Truck of your choice in our private parking space with power hookups located adjacent to our back patio.

HotBlack Off-site Catering

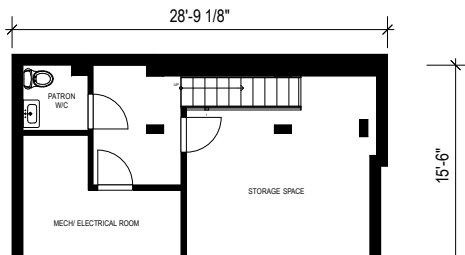
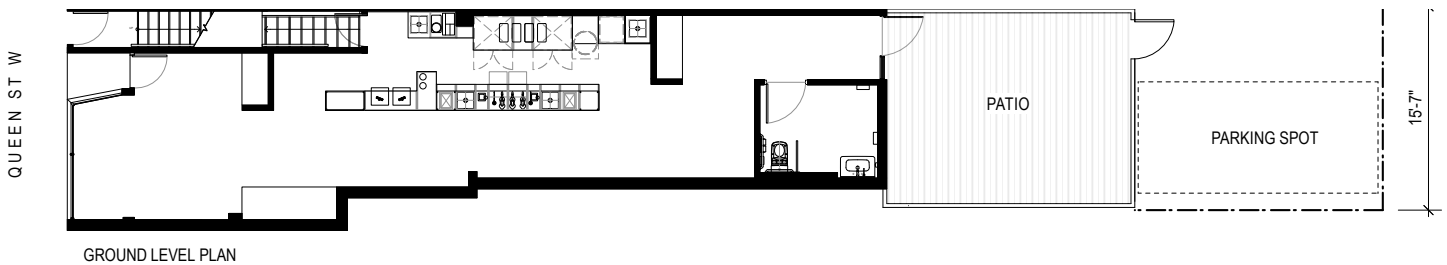
You can be the office hero!

Book our catering services for your next internal meeting and we will provide all coffee, tea, soft drinks, sweet + savoury pastries, snack + lunch items to keep your team happy and caffeinated until the day's end.

Or liven things up with our special catering alcohol license! We are able to supply alcohol off-site to cater any office event or wrap party in your space or a third-party space.

Ready To Host? Here Is All You Need To Know:

The Space



760 square feet (460 inside, 300 patio) open to the public, all fully licenced

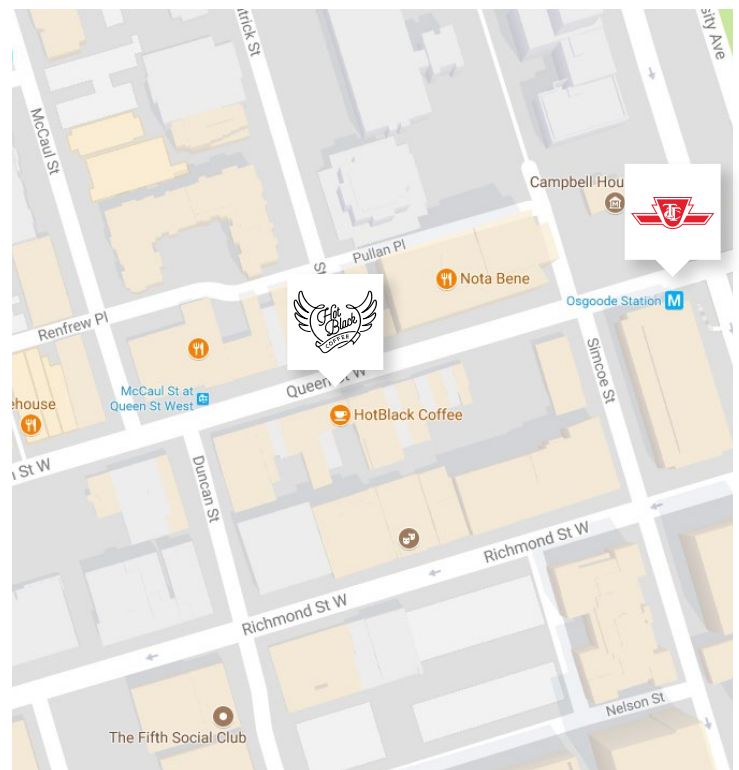
The Location

HotBlack is centrally located at 245 Queen Street West, just west of University Avenue, at the intersection of Queen Street West and St. Patrick Street.

TTC Subway Stop
Osgoode Station

TTC Streetcar Stop
Queen St. West @ Simcoe St

Parking
Street parking or Green P lot on McCaul Street,
Valet parking also available





Booking Availability

As a neighbourhood coffee shop, HotBlack is open for public enjoyment 7-days a week from 7AM-6PM. Exclusive daytime functions are a possibility with a supplementary charge.

Non-exclusive bookings of 12 guests or less are bookable daily during regular hours.

Evening events are bookable for exclusive buy-out daily from 6PM – 2AM.

The HotBlack Team

With the support of our highly professional and experienced events team, all functions will be managed by HotBlack President + Partner, Jimson Bienenstock.

Jimson has managed the highest profile events in Toronto for 10 years – TIFF Gala opening and screening parties, Hollywood & Netflix wrap parties, Juno Awards, Bollywood IIFA, PDAC and Microsoft conventions, major product launches, trunk shows, press junkets, SickKids fundraising events, the Provincial and National Canadian Sommelier Competitions, wine tastings, cocktail events, live auctions, engagement and wedding parties, closing dinners, dinner presentations, and countless private birthday parties & dinners.

Event Pricing

All events will be invoiced directly for food + beverage catering, with a nominal room fee. An automatic gratuity of 18% will be included on the final tab.

In order to secure the booking, we simply require a deposit of 50% of the estimated spend and the completion of a contract, with the remaining balance charged to the card on file at the end of the event, unless otherwise arranged.

We can also simply rent you the space—with a small charge to set up and clean up afterwards.



Jimson Bienenstock
President + Partner

A former Director of the Canadian Association of Professional Sommeliers, General Manager, Sommelier and Food & Beverage Director of SoHoHouse, George, Verity, Montecito and the Royal York Hotel, you can rest assured that Jimson's management of your special event or high-profile party will be flawlessly executed attaining the highest standards of friendly and professional service.

State Of The Art Facilities— Allows Delivery Of Consistent Excellence

- Full alcohol licence for the interior & private patio with byo and catering endorsements
- Display icewell ideally suited to food, oysters, seafood, beer, white wine, champagne, etc
- Fully accessible barrier-free unisex ground floor washroom, with second lower washroom
- Direct delivery access from laneway in the rear of the building, with ample storage space
- Private back entrance & parking for discrete VIP entrance and departure via laneway
- Fully soundproofed, and perfectly suited to DJ & live music
- Full glassware from Zwilling Predicat & Sorrento lead barium free – flutes & wine glasses
- Zip-lines on every wall allow for the easy hanging of personalised decoration
- Ample secure coat check

Tech + Specs + Extras

- AV system: 4x Soundtube SM590i-II speakers, Shure wireless microphone, Sonos wireless inputs, XLR, 3.5mm & RCA DJ & PA inputs, video projector RCA & series inputs
- underfloor programmable high capacity air conditioning & heating
- high capacity Kold Draft cube ice & Manitowoc crushed ice machine
- on tap unlimited filtered sparkling and still water
- high speed glass washing machine
- spare dedicated 30Amp 220V and 120V three phase and single phase electrical outlets
- recording high-definition security cameras 24/7
- qualified First Aid certified staff always on-site

Coffee Tech

- Full remineralised reverse osmosis water
- 4x Nuovo Simonelli Climapro grinders
- Mahlkonig EK43 grinder
- Fetco Twin filter coffee brewer
- 3x Modbar Espresso units,
- 70°C & 90°C instant hot water
- Coffees are all Direct Trade sourced

Interactive Acitivity & Team-building Packages

Fun and informative experiential activities run by our in-house experts

- **Coffee Master Class** - How to make espresso and the perfect cappuccinos & lattes
- **Coffee On The Road** - How to make the perfect coffee at home or while traveling
- **Tea Workshop** - where teas comes from, their taste and preparation (white, green, etc)
- **Mixology** - How to make and prepare simple or more advanced alcoholic cocktails
- **Wine, Beer And Spirits Workshops** - Interactive alcohol training sessions:
 - Beer 101 – origins, production & interactive tastings (local and/or international)
 - Wine 101, white wine 101, red wine 101, Champagne 101
 - Best of Canadian wines – tasting & how to find the best (they are never in the LCBO!)
 - Pairing wines with cheeses and other foods
 - Basic to advanced interactive general or specific alcohol lessons and tastings
 - (from alcohols in general, to gins / rums / aperitifs /whiskies / bourbons / tequilas etc)
 - Discover your own palate (what grapes and wine styles do you really like and how to recognise & purchase)
- **Poker** – rules & regulations, how to play, or just play with our professional chips & cards

