

ThirdPlace

A SPACE TO
make yours

[Website](#)



About Us

Brought to you by the award-winning team at **Civil Liberties**. Third Place is an open concept venue that is the perfect mix of industrial, romantic and modern. With over 3000 square feet, Third Place is the perfect venue for a variety of both small and large weddings. Your special day deserves to be celebrated with love, meticulous detail and care. Whether you are planning an intimate micro wedding, a non-traditional celebration of love, or a large traditional wedding, seated or cocktail style, Third Place is the perfect venue for you.

Our in-house events manager is here to help you every step of the way from menu and beverage selection to design and set up. Creating beautiful memories for our clients is what we do best, and we can't wait to work with you. Our goal is to ensure your special day is exactly how you envisioned it. Wedding image.



Features



Dedicated event specialist + staff

Coat check + room dividers

Wifi + AV equipment

Catering solutions

In-house furniture*

Servicewares*

Full-service kitchen

Built in bar featuring modern lighting,
beautiful ceiling beams + exposed brick

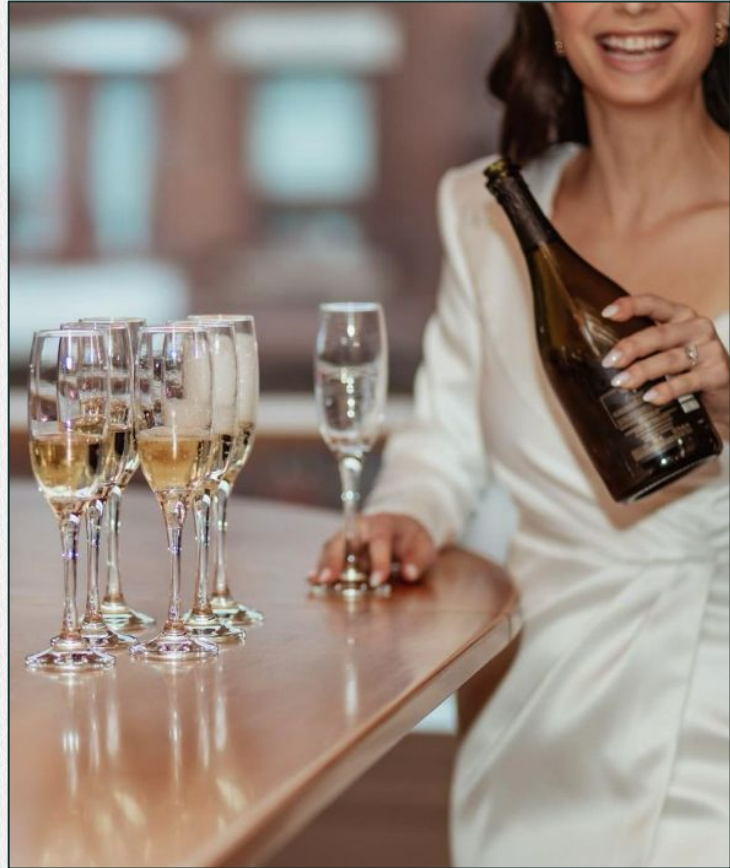
*Upgrade Options Available



Bar Service

Simple or complicated we pride ourselves on our ability to shake, strain, and serve.

Ask us about our preset menus or allow us to create a bespoke offering for your event.



Cocktails

Cocktails by Civil Pours



Old Fashioned

\$16

A unique and vibrant blend of 5 year aged whisky, orange and wakame distillates, charred cedar bitters, and warm spice syrup create a curiously familiar yet elevated take on an old fashioned.

Espresso Martini

\$16

Cacao husk, toasted coconut and a trace of orange distillate blended with neutral spirit, and coffee to give a robust and velvety expression of a classic espresso martini.

Margarita

\$16

Combining orange and lime distillate with agave spirit, sugar, sweet orange tincture and water, we've created a compelling version of a classic margarita that evolves with every sip.

Rail

Rail Brands

\$7.50

SKYY Vodka, Dillon's Gin, Jose Cuervo Gold Tequila, Four Roses Bourbon, Plantation 3 Star Rum

Premium Brands

\$12

Grey Goose Vodka, Hendrick's Gin, Tequila Tromba, Johnnie Walker Black Scotch, El Dorado 12 Rum

Beer

Heineken

\$8

Ice Cold Beer

Left Field

\$8

Greenwood IPA

Left Field

\$8

Red Wines

Beaujolais

- Bouchard Aine & Fils - France

\$12

Rioja

- Campo Viejo Reserva - Spain

\$14

Cabernet Franc

- Cashtown Paradise Grapevine - Ontario

\$16

White Wines

Pinot Grigio

- Collavini - Italy

\$12

Sauvignon Blanc

- Les Jamelles - France

\$14

Chardonnay

- Wilms Chard Paradise Grapevine - Ontario

\$16

Bubbles

Mionetto

\$12

Prosecco

- Italy

NV

Our bar offerings can be customized upon request.

Our award-winning cocktail bartenders would love to customise a specialised menu for your event. Please inquire for more details.



Catering Service

We like to keep things in the family. Our in-house catering program has been developed by the chefs at Vit Beo.

After opening Civil Liberties in 2014 Chef David Huynh opened "Vit Beo" a Vietnamese quick service restaurant in January 2018. David left the world of bartending and cocktails to reconnect with his roots to bring everyday Vietnamese food to Torontonians in a new way.

He now is a partner and owner at Third Place and is happy to have built a menu for this space.

In-house menus are not subject to a landmark fee.



Vit Beo



Eat
Eat
Eat

Corn Cheese Croquette (V)

Corn, mozzarella, bechamel, kimchi mayo
\$28/10

Mushroom Wonton Tartlet (VG)

Miso, mushroom, sesame gremolata
\$30/10

Curry Falafel (VG) (GF)

Crispy curry spiced falafel, toum sauce
\$30/10

Tomato + Pesto Grilled Cheese (V)

Tomato spread, basil pesto, cheddar
\$22/10

Potato Pave (VG) (GF)

Confit garlic infused layered potato,
herbs, maldon salt
\$25/10

Mini Beef Kebabs

Fish sauce marinated flat-iron, onion and peppers
\$42/10

Pork Belly Wraps

Pork belly, hoisin, cucumber, scallion, flour wrap
\$38/10

Lemongrass Chicken Skewers

Seared chicken, peanut satay sauce
\$40/10

Fried Chicken Bao

Crispy fried chicken in a bao bun with cucumber,
carrot, BBQ sauce, cilantro and aioli
\$55/10

Shrimp Toast

Local organic, sustainable Ontario shrimp deep
fried on milk bread with sambal remoulade
\$60/10

*Hawker Noodles (V)

Vegetables, lemongrass tofu and egg noodles
tossed with crispy shallots, peanuts
\$80/10

Grazing Board

An assortment of domestic and international cheeses,
cured meats, accompanied with a wide variety of veggies,
crackers, and assorted breads with a house made ranch dip.
\$25pp

Mocha Bars

Cereal, pretzel, m&ms, marshmallow, chocolate mocha
\$20/10

All items priced for 10pcs

*Upgrade to chicken or pork for \$2 per person.

(GF) Gluten-Free (VG) Vegan (V) Vegetarian



Preferred Caterers

We're also proud to work with the fellow Toronto brands.

Our preferred catering partners have developed custom menus specifically for Third Place.



[See Menu](#)



[See Menu](#)

TOBEN

[See Menu](#)



[See Menu](#)



Preferred Vendors

We're also proud to work with the fellow Toronto brands.

Our preferred vendor partners can help you craft the perfect day.



Rentals

[Website](#)



Decor & Florals

[Website](#)



Photo & Video

[Website](#)



Pricing

Full		6 hour max booking	
Day of the Week	Space Rental	Min. Bar Spend	Max. Guests
Mon-Fri	\$2000	\$5500	130
Saturday	\$3500	\$6500	130
Sunday	\$2000	\$4500	130

Small & Intimate		4 hour max booking	
Space Rental	Min. Bar Spend	Max. Guests	
\$2000	\$3500	70	
-	-	-	
-	-	-	

Micro Wedding		2 hour max booking	
Day of the Week	Space Rental	Min. Bar Spend	Max. Guests
Mon-Fri	-	-	-
Saturday	-	-	-
Sunday	\$3500	-	40

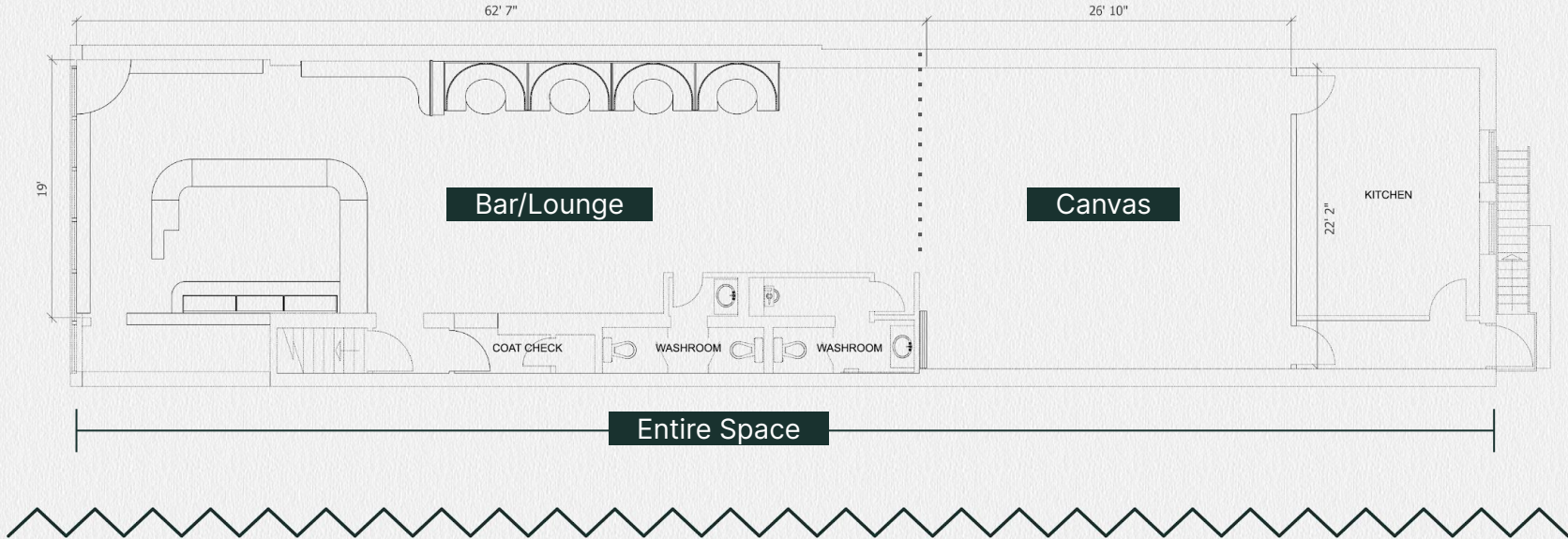
Ceremony Only		1 hour max booking	
Space Rental	Min. Bar Spend	Max. Guests	
\$1500	-	60	
\$1500	-	60	
\$1500	-	60	

HST, plus 20% gratuity applies to the final bill — Each additional hour is \$500 added to the minimum spend — Event end time cannot be extended the day of the event.



The Space

With over 3000 square feet, Third Place is a licensed space that can be divided to suit your needs. Rent the Entire Space, our Bar/Lounge, or the back Canvas space.



Venue Guidelines

Office Hours: 10:00 am - 6:00 pm
Monday through Friday

Deposit: Upon contract signature, a \$2500 deposit is required to confirm your booking date. The deposit can either be returned on the day of your event, or used towards your final payment.

Final Payment: All final payments are due on the night of your event, including tax and 20% gratuity. We accept cash, debit and all major credit cards.

Tastings: We offer tastings with our in-house Chef every first Monday of the month. The tasting is \$50 per guest, and includes a complimentary drink of your choice. This is an opportunity to sample the menu, meet with our Chef, and discuss any dietary restrictions, or changes required for your special day. All tastings have a one hour limit.

Tours & Site Visits: We offer tours of Third Place every Wednesday until 7 pm. This is an opportunity to see the space, meet with the team and decide if we are the right fit for your special occasion. Once you have confirmed your booking, we allow one additional site visit to walk through final set up details. We welcome and encourage you to have all of your vendors present during your scheduled site visit. Each additional site visit request will result in a booking fee of \$250. All site visits and tours are by appointment only.

Cleaning Fee: Our cleaning fee is included in your rental booking fee. Additional cleaning fees may apply on a situational basis, depending on the needs and nature of your event.

Access to Venue: You have access to the venue on the day of your event starting at 10 am. Should you require earlier access to the space for set up or storage, please contact our events team. Storage and early access fees may apply on a situational basis. All vendors must load in and load out on the day of your event.

Insurance: All vendors are required to provide insurance.

Security & Service Staff: A security door man is required for your event. The fee is \$27 per hour, billed to your final receipt on the night of your event. Your rental fee includes 2 bartenders and an onsite General Manager. Additional staff is \$20 per hour for coat check, food service, bussers etc. Our events team will work with you to meet your service staff needs and work within your budget.

Food & Beverage: We offer both an in-house catering menu and a list of preferred partners to choose from. An 8% landmark fee applies to your final bill when working with our preferred partners. There is no landmark fee to work with our in-house caterer. Beverage sales are based on consumption. We welcome you to work with our award-winning team of Mixologists to custom create your beverage menu, or an all-inclusive menu per guest. **Due to inflation and rising food costs, prices are subject to change.*

Cancellation Policy: You may cancel up to 90 days to your event date with a full refund on deposit. After 90 days to your event date, your deposit is non-refundable. 30 days to your event date the full amount including minimum beverage spend, rental fee and HST is due.



Contact

Tania Marossis, Events

437.772.5481

bookings@thirdplacetroonto.com

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www.thirdplacetroonto.com

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

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