

SILENT

PRIVATE EVENTS



About Us

Located on King West, Silent H interprets the traditional flavours, textures, and aromas of Mexican street food into the most exquisite dishes of Mexican haute cuisine.

A space that reimagines Mexican heritage, satisfying even the most discerning palates and bringing the best of our culture to your table.

Where strangers become 'compadres' and eventually grow into 'familia', Silent H is our homage to adored and iconic culture engulfed in rich history.

Silent H

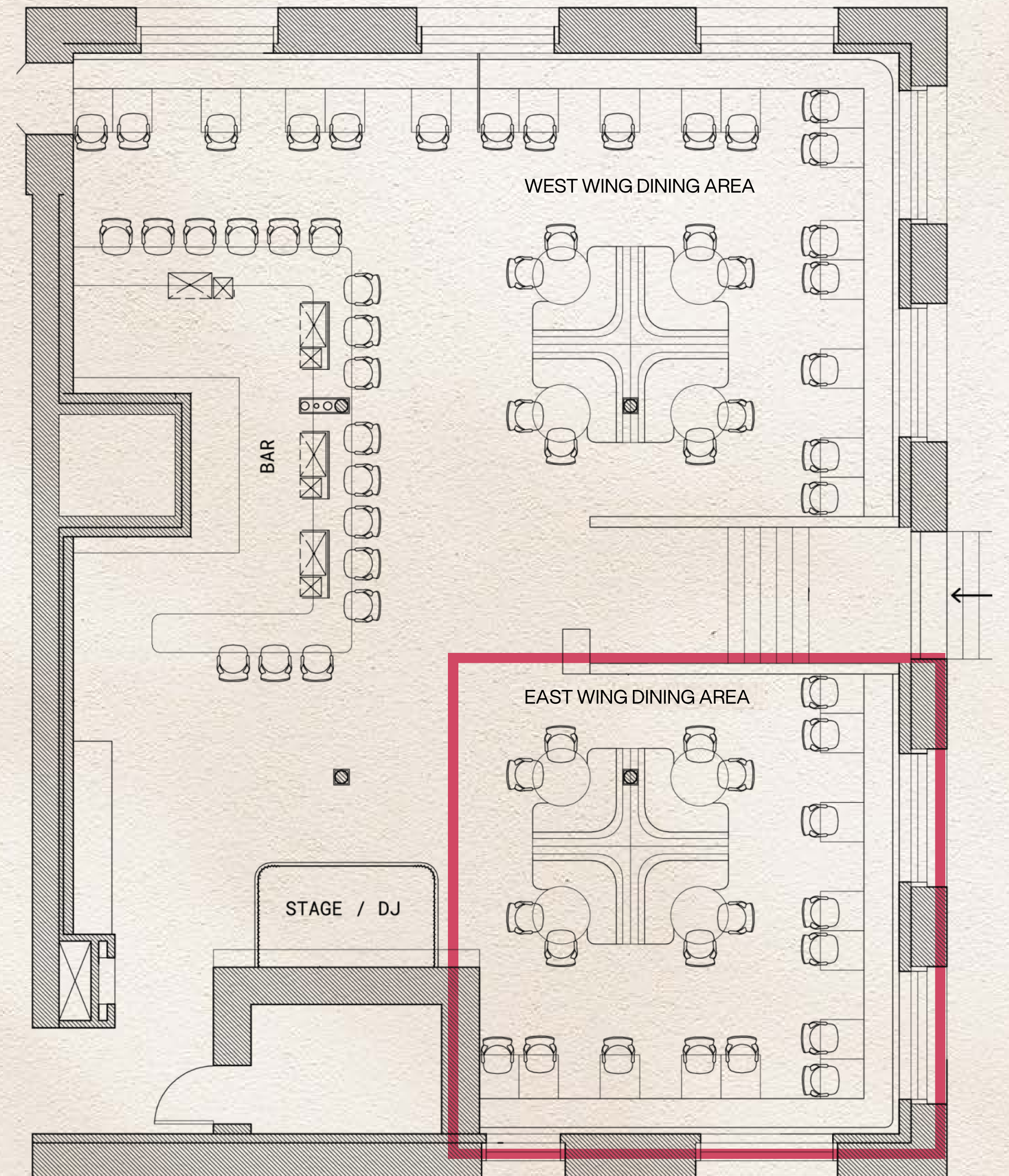
EAST WING

DJ / Performers close to your section
Servers exclusive to your event
Complimentary coat check

CAPACITY

44

Seated





Silent H

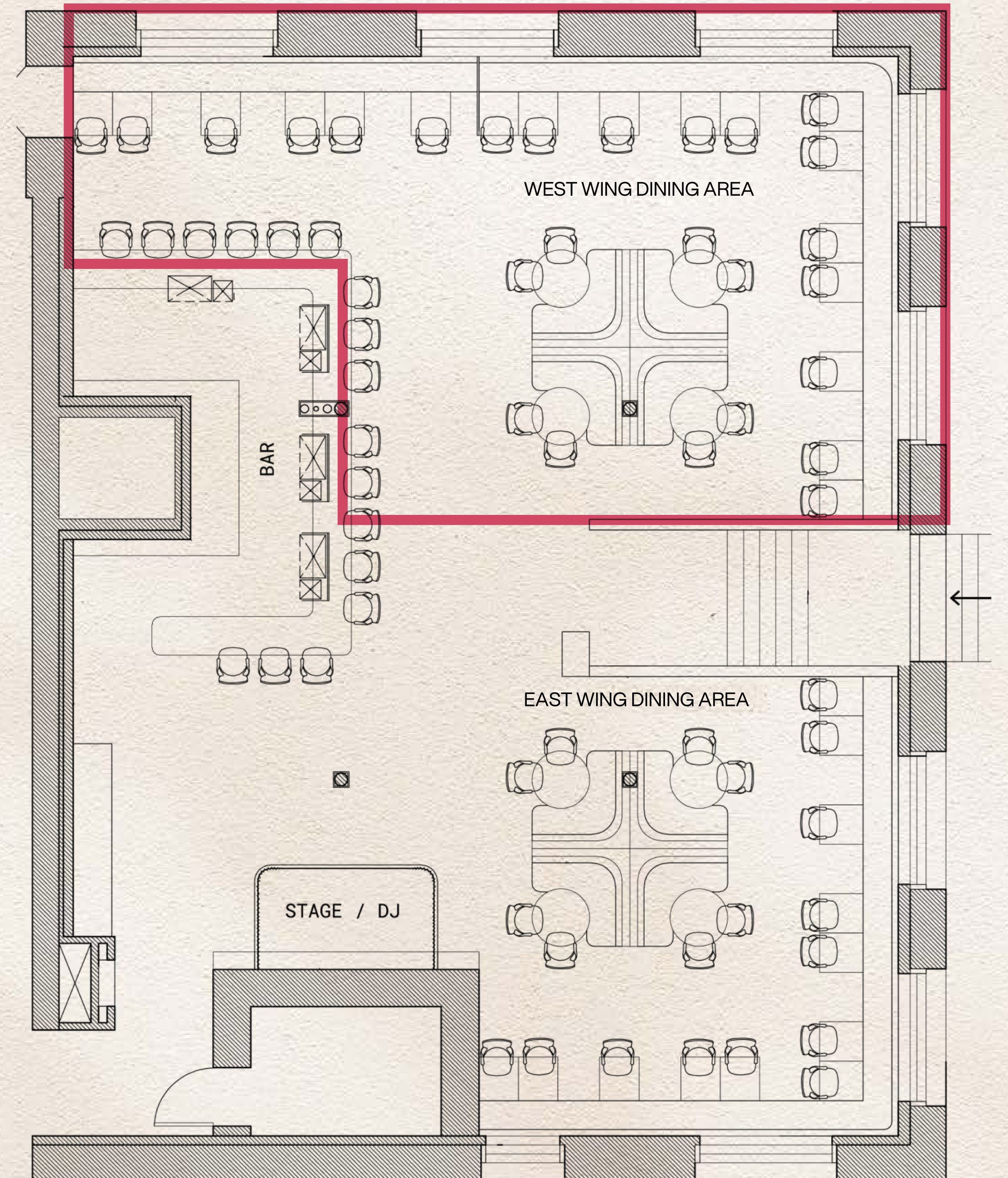
WEST WING

- Bartender exclusive to your event
- Servers exclusive to your event
- Direct access to bar
- Complimentary coat check for your guests

CAPACITY

65

Seated





Silent H

TOP FLOOR BUYOUT

- Bar / Bartenders exclusive to your event
- Servers exclusive to your event
- Direct access to bar
- Complimentary coat check for your guests

CAPACITY

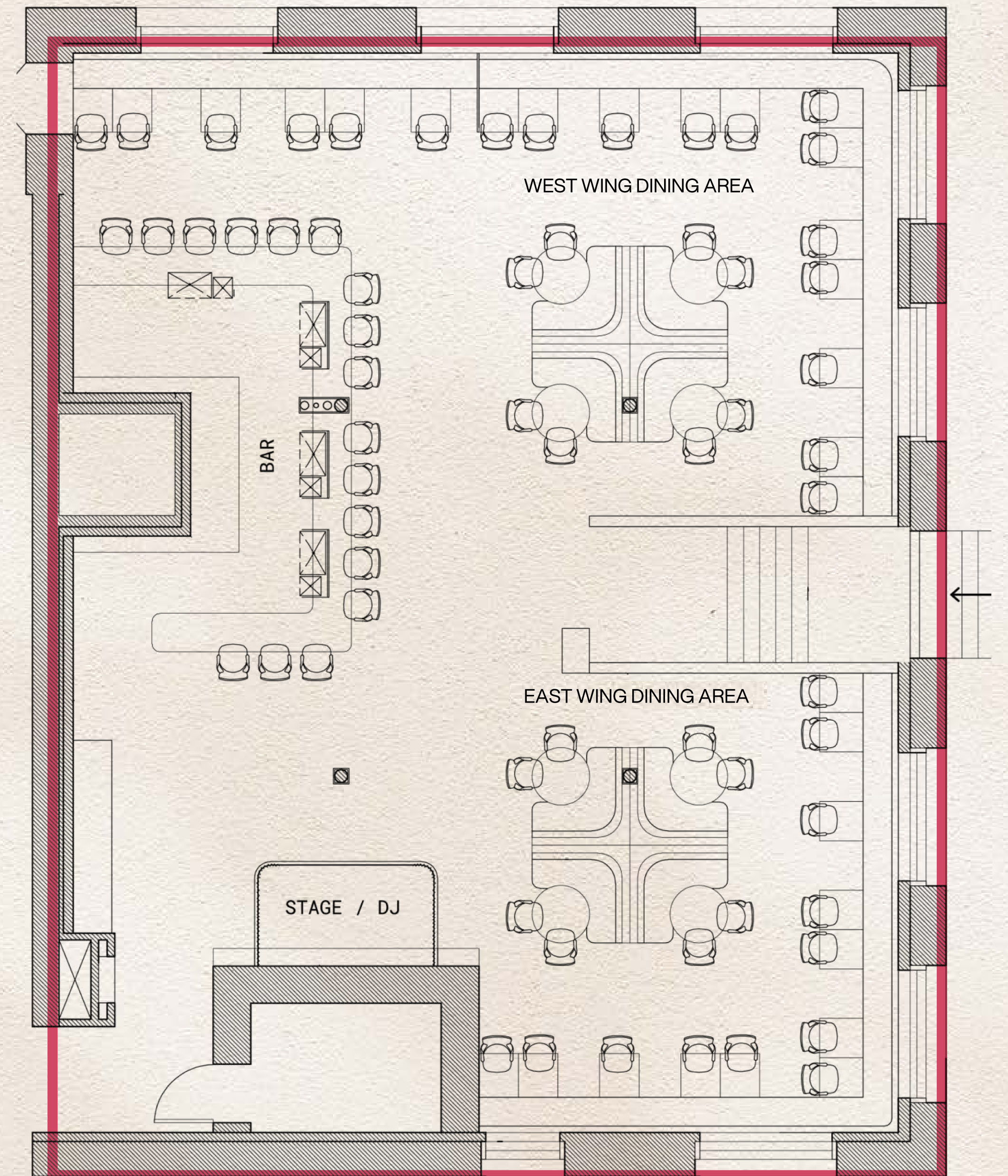
120

Seated

CAPACITY

300

Cocktail reception







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PRIVATE EVENTS

Aitch

BUYOUT

Monday - Thursday Seatings Offered:
5:00pm - 9:00pm or 10:00pm - 2:00am

Friday - Sunday: Inquire

- Exclusive Bar
- Bartenders exclusive to your event
- Servers exclusive to your event
- DJ Equipment / setup included
- Complimentary coat check
- Projector and 8ft wide screen included

CAPACITY

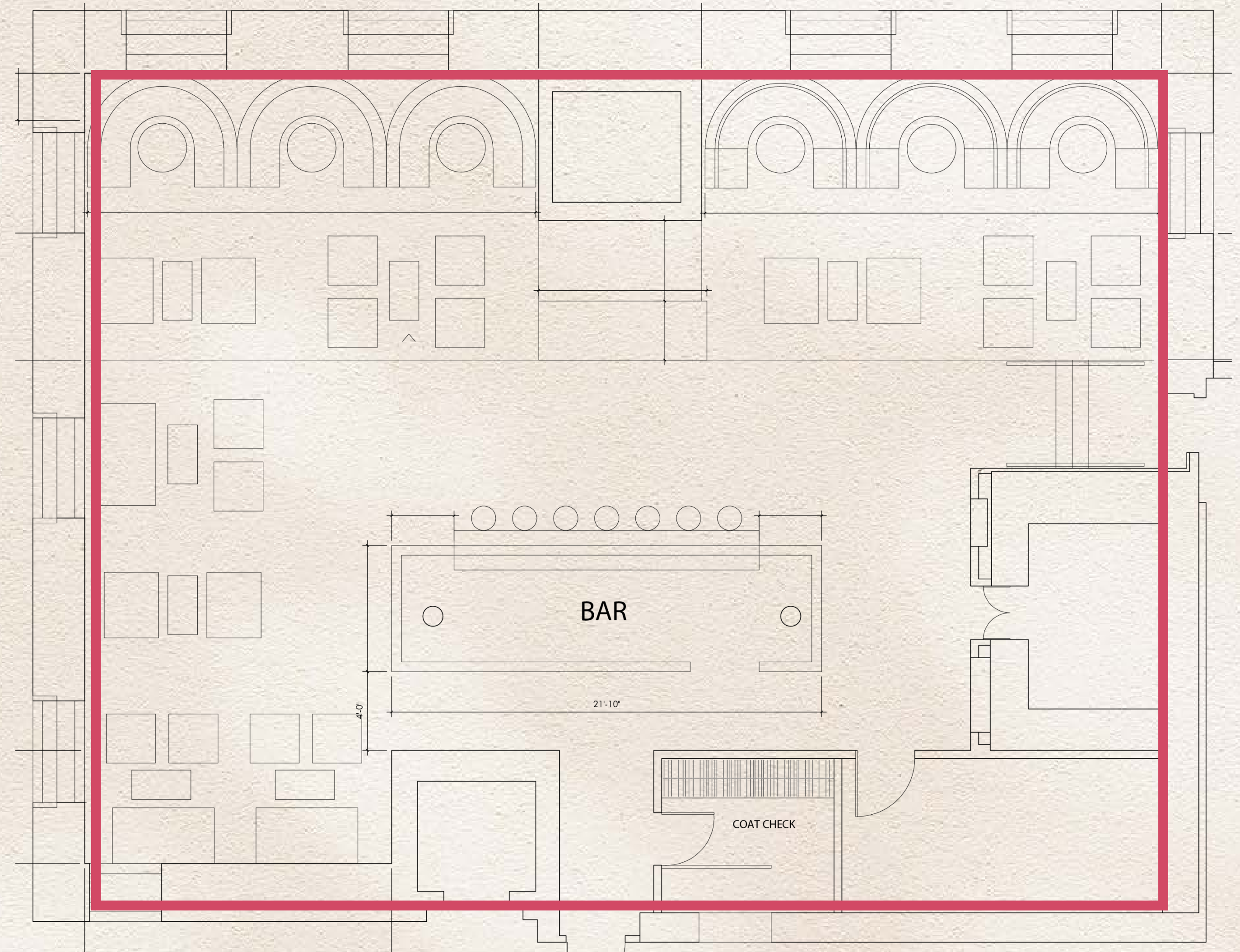
120

Seated

CAPACITY

220

Standing





Silent H + Aitch

FULL VENUE

[TAKE A VIRTUAL TOUR](#)

- 2 full bars exclusive to your event
- Bartenders exclusive to your event
- Servers exclusive to your event
- DJ Equipment / setup included
- Complimentary coat check
- Projector and 8ft wide screen included

CAPACITY

240

Seated

CAPACITY

500

Standing / cocktail





SILENT
#

GROUP DINING PACKAGES

Instructions

Whether you're planning a fun outing with friends, a dinner with colleagues, or a formal event, we've got you covered!

We provide a variety of menus suitable for all types of social gatherings.

Kindly follow the instructions on your chosen Menu Page, as each set menu requires selecting options for each course.

The host will choose the dishes for the group in advance, and these selections will be served family-style, from center of the table to all your guests to share.

Please submit your menu selections at least 7 days before your reservation by email to your events coordinator, in the following format:

Final guest count:

Selected Menu:

Appetizers:

Mains:

Dessert:

Smaller portions, perfect for a weekend night before a night out with friends.

COMPLIMENTARY CHIPS & SALSA UPON GUEST ARRIVAL

APPETIZERS - CHOOSE 2

Served Family Style

GUACAMOLE

guacamole, pico de gallo, roasted garlic mayo, serrano gremolata, watermelon radish, with charred flour tostadas

ENSALADA FRESCA

shaved kale, brussels, cantaloupe, mole candied walnuts, cranberries, toasted pumpkin seeds, stracciatella, chipotle vinaigrette

PAPAS Y CARNE SECA

house made potato crisps and AAA dried steak served with traditional tangy and hot salsas.

TOSTADAS DE ATÚN

fire charred corn tostadas, guacamole, chipotle dressed tuna, fried red onions, tajín mayo

BROCCOLINI TATEMADO

charred broccolini, truffled confit serrano pepper cream, bread crumbs, cotija cheese, roasted pumpkin seeds, lemon zest, parsley oil

MAINS - CHOOSE 2

Served Family Style

POLLO AL PASTOR

pastor grilled chicken thigh skewer, grilled pineapple, fried fingerling potatoes, guacamole, pineapple pico

ESPADAS DE RIB EYE

grilled rib eye skewers, guacamole, corn tortillas

TACOS DE PESCADO FRITO

deep fried beer battered fish coleslaw garlic mayo, avocado, onions, corn tortilla

DESSERTS

Served Family Style

EL FAVORITO DE PAPÁ

(Est. 1958)

sticky pear bread, walnut crumble, salted caramel sauce

Menu 2 3 courses

99 / PP

Bigger portions + more appetizers and dessert options. Perfect for a slow-paced dinner with friends and family.

COMPLIMENTARY CHIPS & SALSA UPON GUEST ARRIVAL

APPETIZERS - CHOOSE 3

Served Family Style

GUACAMOLE

guacamole, pico de gallo, roasted garlic mayo, serrano gremolata, watermelon radish, with charred flour tostadas

ENSALADA FRESCA

shaved kale, brussels, cantaloupe, mole candied walnuts, cranberries, toasted pumpkin seeds, stracciatella, chipotle vinaigrette

TOSTADAS DE ATÚN

fire charred corn tostadas, guacamole, chipotle dressed tuna, fried red onions, tajín mayo

PAPAS Y CARNE SECA

house made potato crisps and AAA dried steak served with traditional tangy and hot salsas.

BETABELES

charred beet, honey marinated queso fresco, arugula salad, shallots, pistachio, breadcrumbs

BROCCOLINI TATEMADO

charred broccolini, truffled confit serrano pepper cream, bread crumbs, cotija cheese, roasted pumpkin seeds, lemon zest, parsley oil

FLAUTAS DE CARNITAS

rolled tacos filled with pork carnitas, siberia style guacamole, serrano and avocado sauce, queso fresco, sour cream

QUESO FLAMEADO

crispy cheese bites with homemade chorizo breaded in pork chicharron, cotija cheese, chipotle, and tomato sauce

MAINS - CHOOSE 2

Served Family Style

POLLO AL PASTOR

pastor grilled chicken thigh skewer, grilled pineapple, fried fingerling potatoes, guacamole, pineapple pico

ESPADAS DE RIB EYE

grilled rib eye skewers, guacamole, corn tortillas

TACOS DE PESCADO FRITO

deep fried beer battered fish coleslaw garlic mayo, avocado, onions, corn tortilla

DESSERTS - CHOOSE 1

Served Family Style

EL FAVORITO DE PAPÁ (Est. 1958)

sticky pear bread, walnut crumble, salted caramel sauce, vanilla gelato

PASTEL PINGUINO

chocolate cake, cream cheese and filling, meringue, vanilla gelato

Menu 3 4 courses

129 / PP

Premium appetizers + choice of main to your guests the day of. Perfect for a formal dinner with friends and family, or corporate outings.

COMPLIMENTARY GUACAMOLE, CHIPS & SALSA UPON GUEST ARRIVAL

APPETIZERS - CHOOSE 3

Served Family Style

ENSALADA FRESCA

shaved kale, brussels, cantaloupe, mole candied walnuts, cranberries, toasted pumpkin seeds, stracciatella, chipotle vinaigrette

TOSTADAS DE ATÚN

fire charred corn tostadas, guacamole, chipotle dressed tuna, fried red onions, tajín mayo

FLAUTAS DE CARNITAS

fried rolled tacos filled with carnitas, topped with avocado sauce, romaine, sour cream, queso fresco, pickled onions

EMPANADAS DE BARBACOA

empanadas filled with AAA rib eye barbacoa, tomato and chipotle sauce

BETABELES

charred beet, honey marinated queso fresco, arugula salad, shallots, pistachio, breadcrumbs

BROCCOLINI TATEMADO

charred broccolini, truffled confit serrano pepper cream, bread crumbs, cotija cheese, roasted pumpkin seeds, lemon zest, parsley

CEVICHE

red snapper, red onion, morita pepper oil, ginger leche de tigre, avocado mouse, confit garlic mayo, breakfast radish, corn tostadas

TACOS OLVIDADOS DE CAMARON

black tiger shrimp tacos, with bacon, mozzarella cheese to be dipped in house consomé

MAINS - CHOOSE 2

Individually plated, choice day of

POLLO AL PASTOR

pastor grilled chicken thigh skewer, grilled pineapple, fried fingerling potatoes, guacamole, pineapple pico

ESPADAS DE RIB EYE

grilled rib eye skewers, guacamole, corn tortillas

TACOS DE PESCADO FRITO

deep fried beer battered fish coleslaw garlic mayo, avocado, onions, corn tortilla

DESSERTS - CHOOSE 1

Individually plated, same for everyone

EL FAVORITO DE PAPÁ (Est. 1958)

sticky pear bread, walnut crumble, salted caramel sauce, vanilla gelato

PASTEL PINGUINO

chocolate cake, cream cheese and filling, meringue, vanilla gelato

DRINKS - LARGE FORMATS

Let us take the stress out of organizing a large group outing and make the process smooth and easy for you! Ensure your guests have drinks ready upon arrival and served promptly.

Enjoy our COCTELES CON AMIGOS pitchers, placed at the center of the table for everyone to enjoy throughout the evening!

MANGO COLADO PITCHER

captain morgan, st. remy, mango, coconut, lime, tajin

MARGARITA PITCHER

patrón tequila, cointreau, lime juice, agave, salted rim cups

MÉXICO EAST PITCHER

don julio blanco, mezcal, guava, hibiscus, cointreau, lemon, pineapple

\$115 EACH - SERVES 8 DRINKS



Additional Costs & Services

If you need recommendations for reliable service providers, our events staff will be happy to provide them.

Florists, musicians, DJ's, entertainment, decor and valet parking can be directly outsourced by your Silent H event coordinator.

HST
13%

GRATUITY
20%

VENUE BUYOUT FEE
Inquire

ADMIN FEE
3%

CAKE CUTTING FEE
\$5 / GUEST

SECURITY PERSONNEL SERVICES

All events must have a security personnel for a minimum of 5 hours.

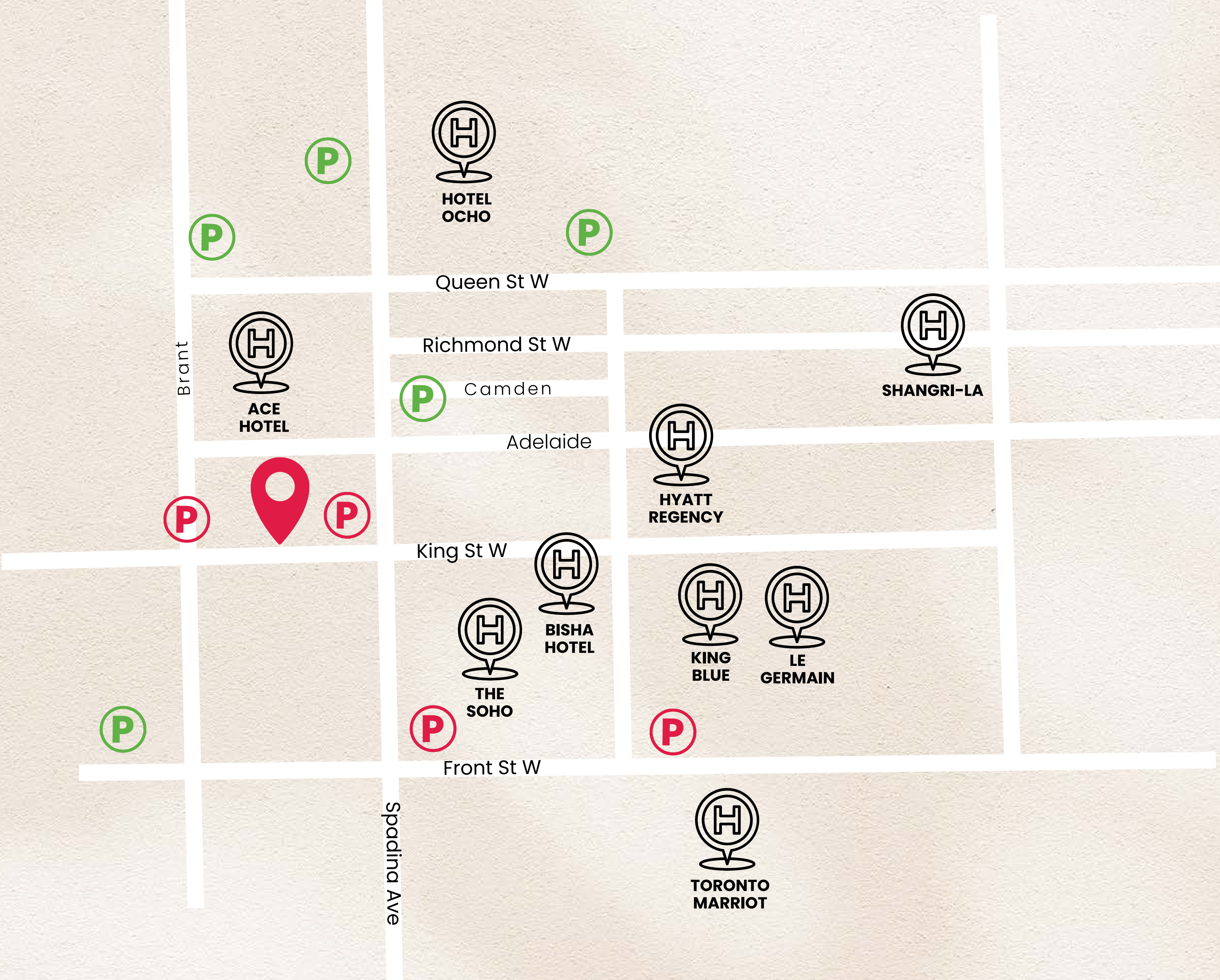
Please inquire about security personnel services*

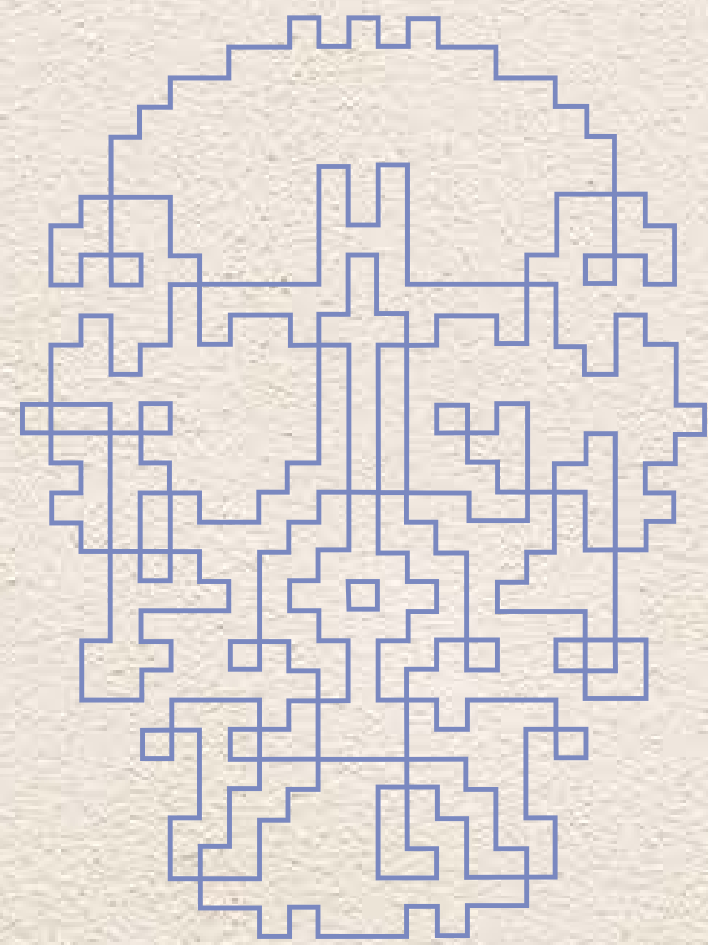
Nearby Hotels & Parking

 **SILENT H**
461 KING STREET
WEST

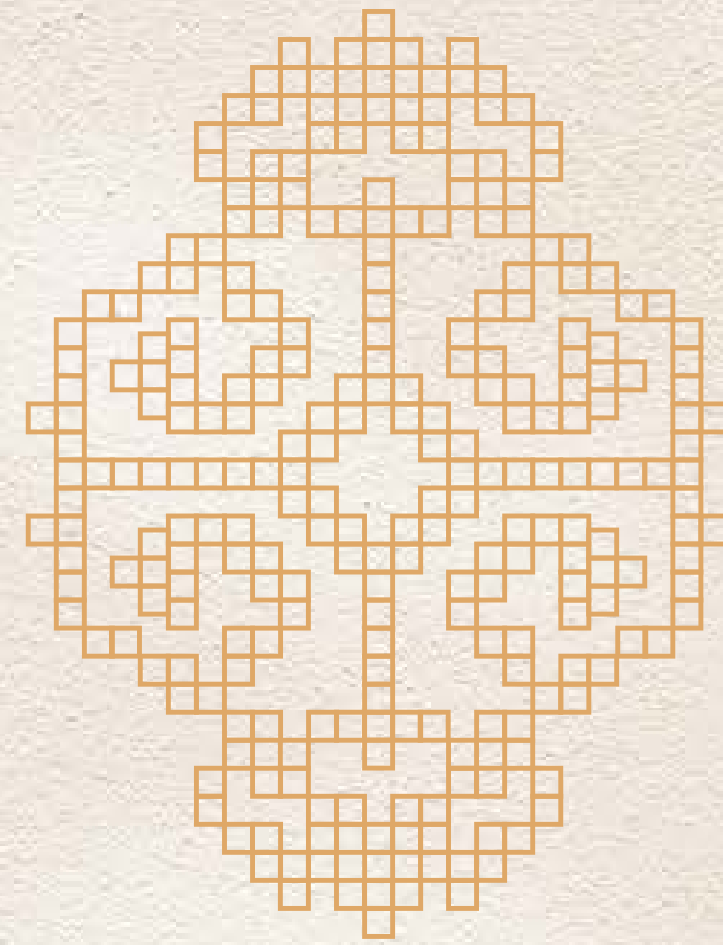
 **PARKING**

 **GREEN P**





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Silent H 416 900 3535 | events@silenth.ca