



SILENT
+
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

The East Wing at Silent H is perfect for hosting a multi-course sit-down dinner or a standing cocktail reception for up to 50 guests. This semi-private space allows you to enjoy the restaurant's vibrant atmosphere while still maintaining a level of seclusion, as we ensure privacy with movable low-rise walls.

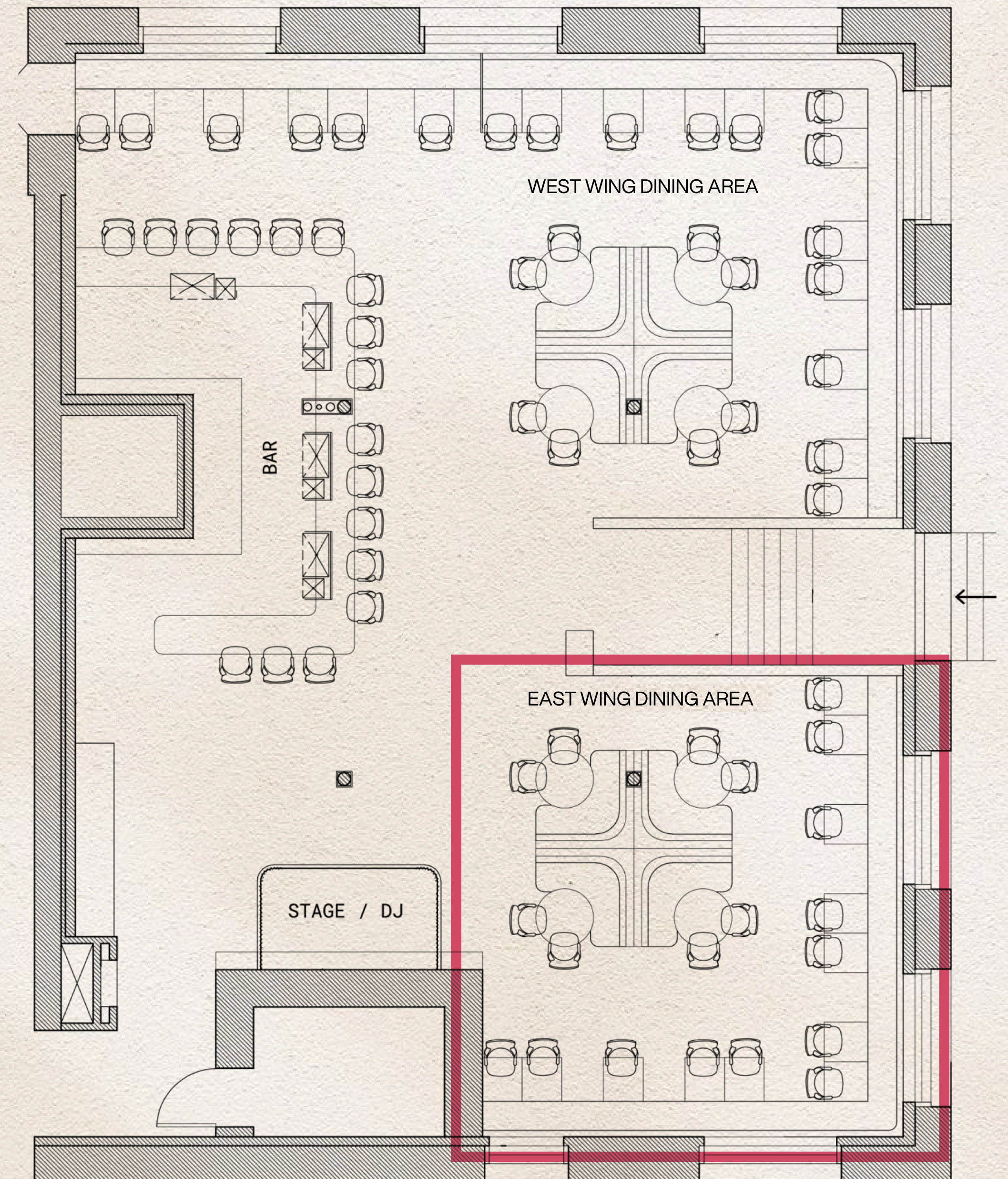
Perks of an East Wing Buyout:

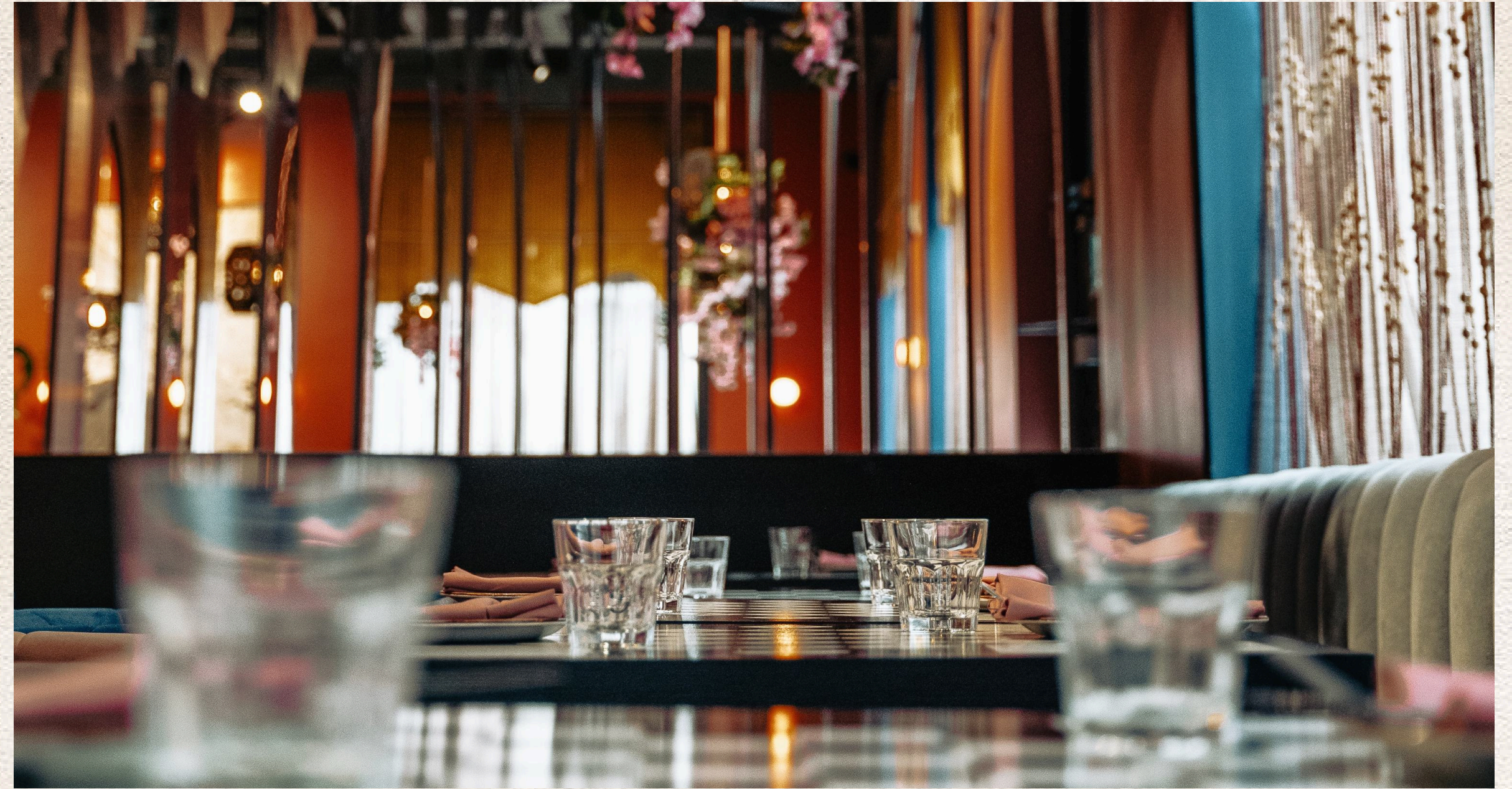
- DJ / Performers close to your section
- Servers / support staff exclusive to your event
- Hostess exclusive to your event
- Complimentary coat check for your guests

CAPACITY

50

Seated / Standing





Silent H

WEST WING

The West Wing at Silent H is perfect for hosting a multi-course sit-down dinner for 65 guests, or a standing cocktail reception for up to 80 guests. This semi-private space allows you to enjoy the restaurant's vibrant atmosphere while still maintaining a level of seclusion, as we ensure privacy with movable low-rise walls.

Perks of an West Wing Buyout:

- Direct access to the bar
- Half of bar exclusive to your event
- Bartenders exclusive to your event
- Servers / support staff exclusive to your event
- Hostess exclusive to your event
- Complimentary coat check for your guests

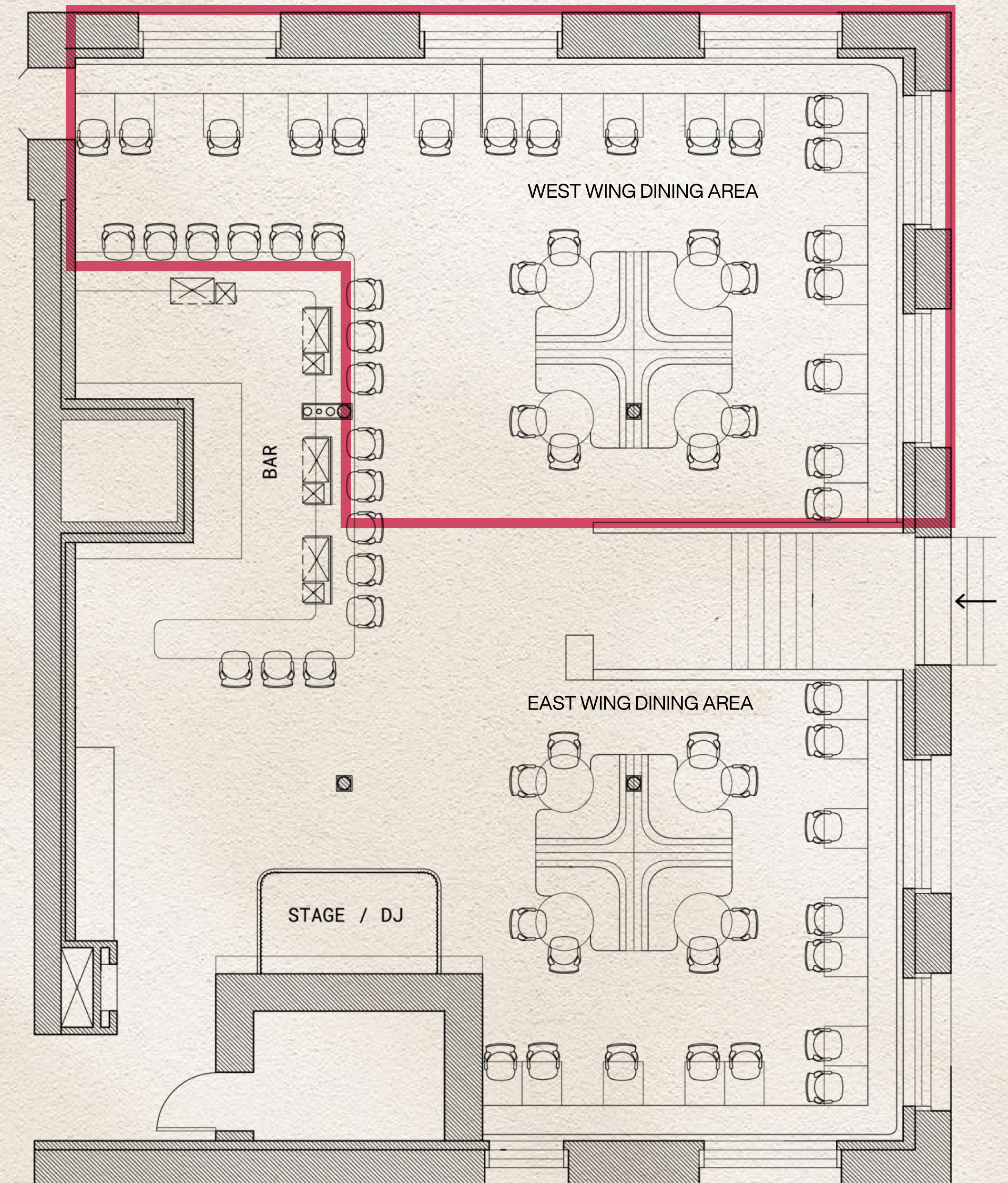
CAPACITY

65

Seated

80

Standing





Silent H

TOP FLOOR BUYOUT

The Top Floor at Silent H is perfect for hosting a multi-course sit-down dinner for 145 guests, or a standing cocktail reception for 300 guests.

Perks of an Top Floor Buyout:

- Security exclusive to your event
- Check-in / hostess exclusive to your event
- Bartenders exclusive to your event
- Servers / support staff exclusive to your event
- Complimentary coat check for your guests
- DJ Equipment and in-house sound system available at no additional cost

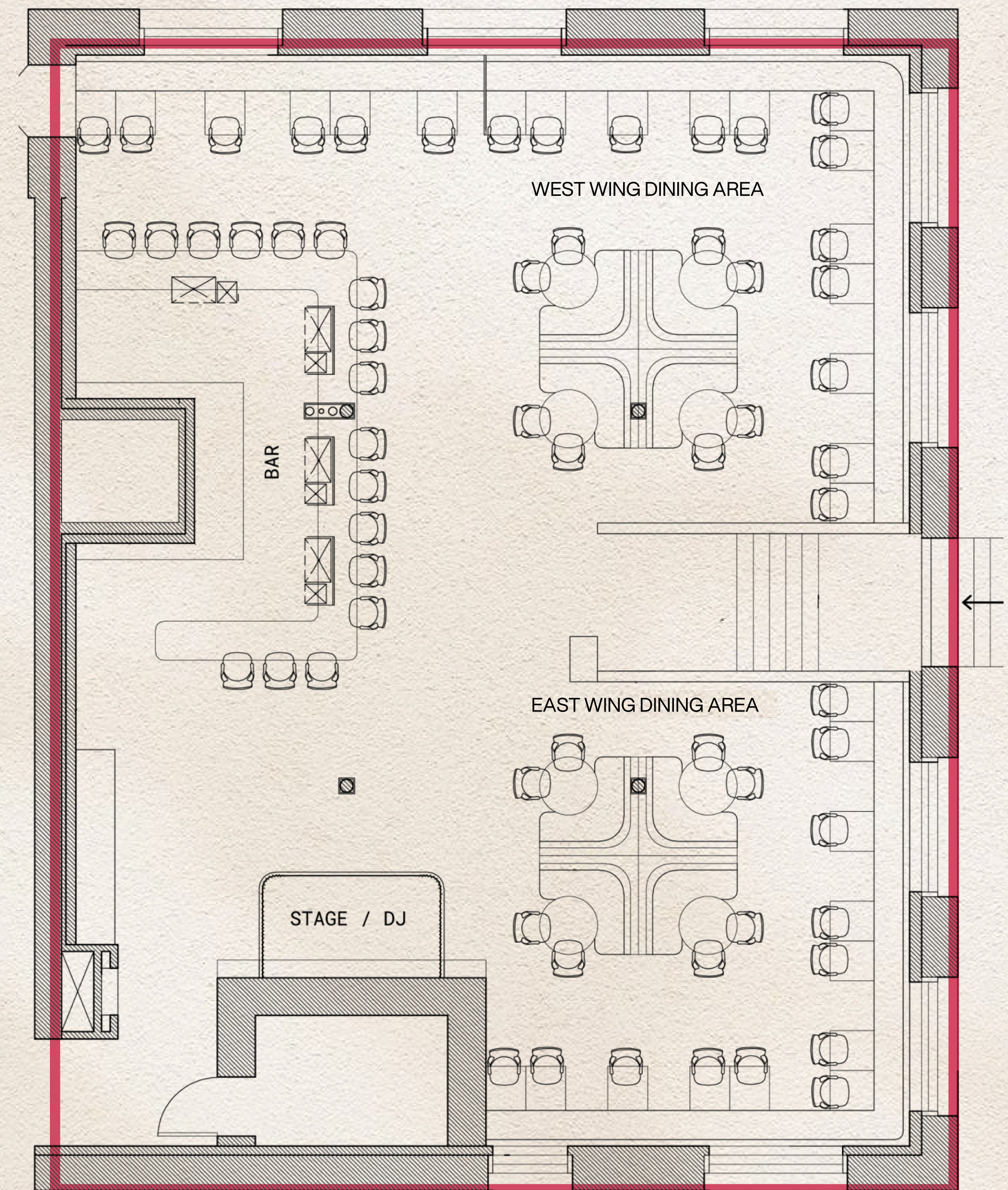
CAPACITY

145

Seated

250

Cocktail reception







PRIVATE EVENTS

Aitch

BUYOUT

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

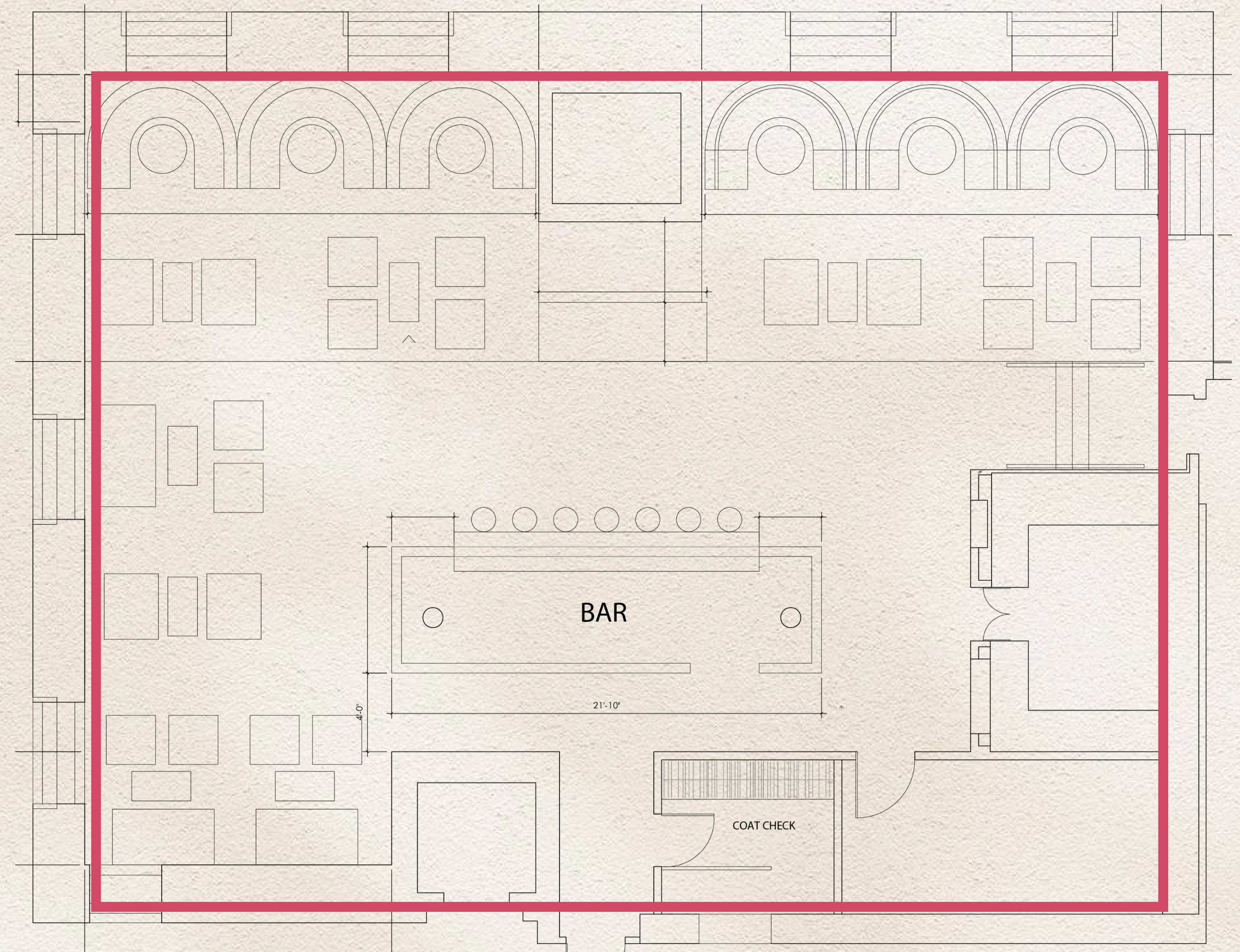
CAPACITY

75

Seated

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



SILVER

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 BONITO

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

BETABELES QUEMADOS Y PONCHE

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

VEGETALES ASADOS

grilled charred carrots, zucchini, beets, broccolini and asparagus, marinated in a garlic and rosemary adobo, tajín mayo, crumbled cotija cheese and brown butter

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, avacado, 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 BONITO

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

BETABELES QUEMADOS Y PONCHE

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

VEGETALES ASADOS

grilled charred carrots, zucchini, beets, broccolini and asparagus, marinated in a garlic and rosemary adobo, tajín mayo, crumbled cotija cheese and brown butter

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, avacado, onions, corn tortilla

DESSERTS

Served Family Style

EL FAVORITO DE PAPÁ (Est. 1958)

sticky pear bread, walnut crumble, salted caramel sauce, 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

PAPAS BRAVAS

tangy baby potatoes cooked on chile de árbol pepper and butter, topped with parsley, fried garlic and mayo (spicy)

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 QUEMADOS Y

PONCHE

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

VEGETALES ASADOS

grilled charred carrots, zucchini, beets, broccolini and asparagus, marinated in a garlic and rosemary adobo, tajín mayo, crumbled cotija cheese and brown butter

TACOS OLVIDADOS DE CAMARON

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

Empanadas de Barbacoa

AAA rib eye eye barbacoa, salsa verde, salsa roja, onion and cilantro

MAINS - CHOOSE 1

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, avacado, 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

DELICIAS DE MANGO

mango sable tart filled with tres leches and delicias mango mouse, topped with fresh mango

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

bacardi spice, 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

\$120 EACH - SERVES 8 DRINKS



Canape Menu

minimum 24 / item

MINIS	Price/ Piece		Price/ Piece
MINI VEGETALES ASADOS	8	FLAUTAS DE CARNITAS	9
MINI GUACAMOLE	8	VEGAN FLAUTAS	9
BETABELES SKEWER	9	MINI ESPADAS DE RIB EYE	11
AGUACHILE VEGANO	9	MINI POLLO AL PASTOR SKEWERS	11
TOSTADAS DE ATUN	9	MINI CACHETADAS DE RIB EYE	10
PAPAS Y CARNE SECA	9	MINI TACOS DE PESCADO	10
BARBACOA EMPANADAS	9	MINI FAVORITO DE PAPÁ	9
QUESO FLAMEADO BITES	9	MINI DELICIAS DE MANGO	9
TACOS DE CAMARÓN	9		



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	GRATUITY	VENUE BUYOUT FEE	ADMIN FEE	CAKE CUTTING FEE
13%	20%	Inquire	3%	\$ 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



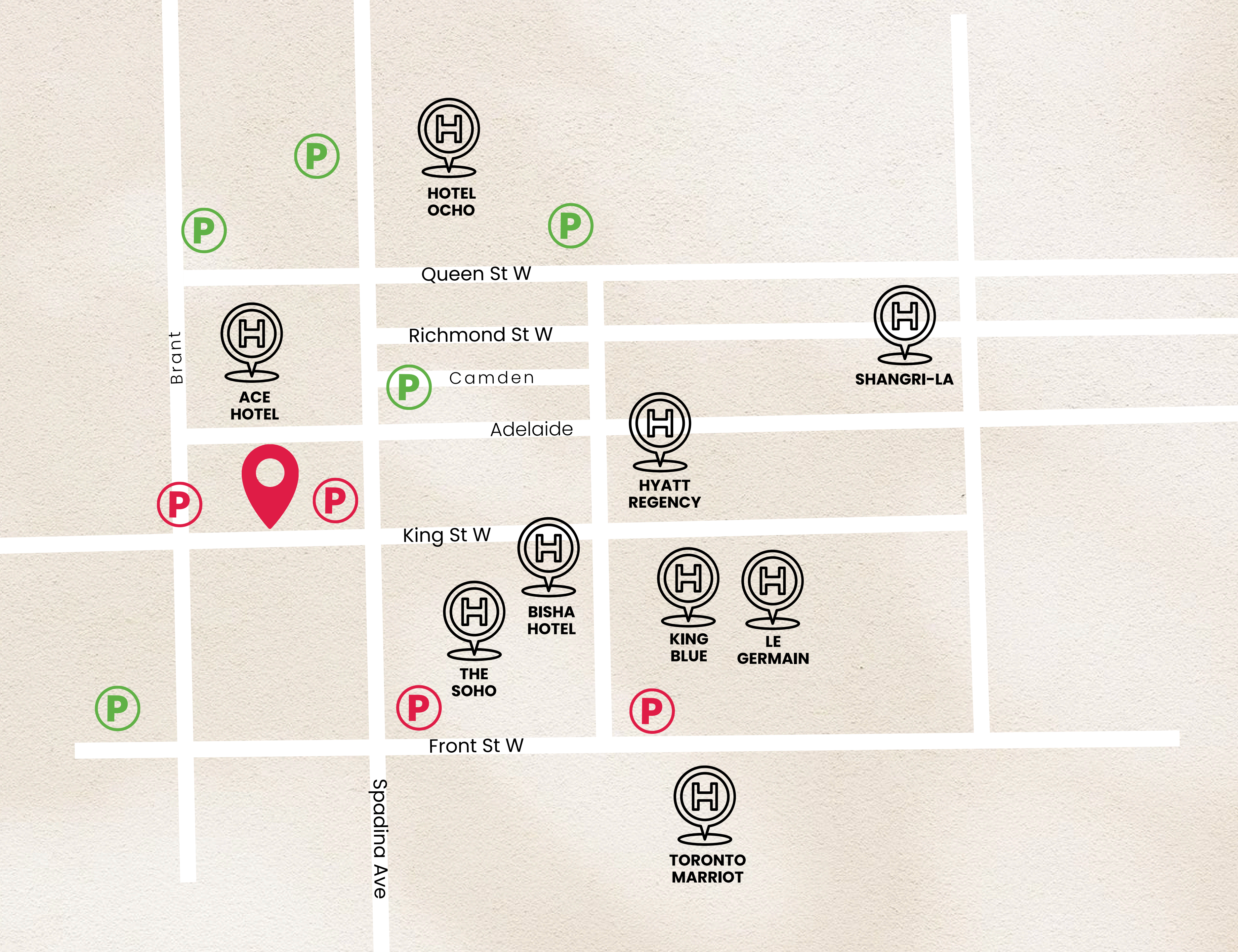
SILENT H
461 KING STREET
WEST

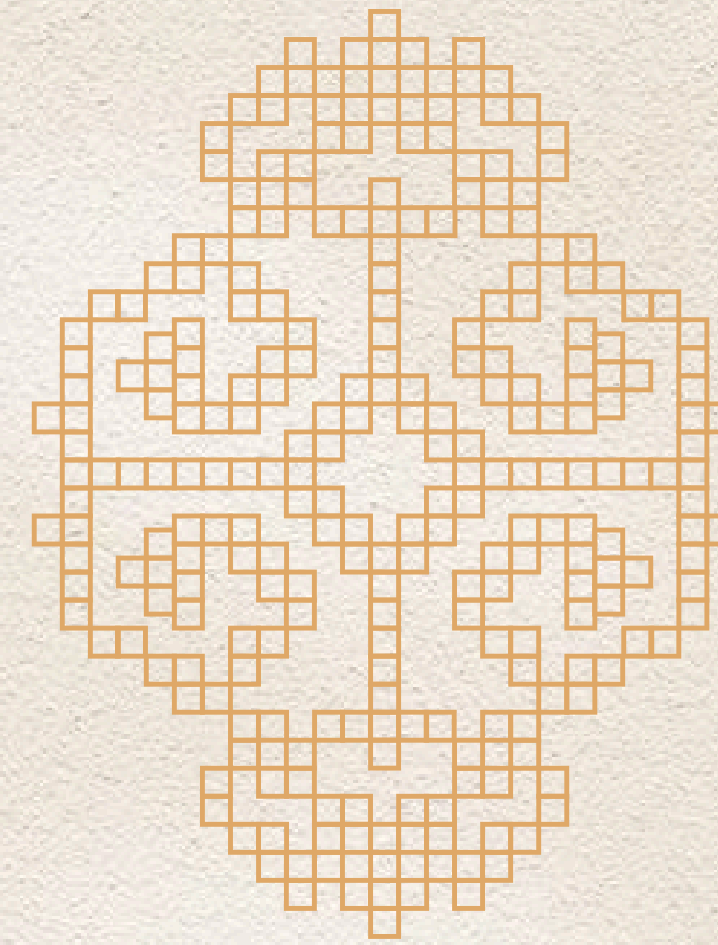
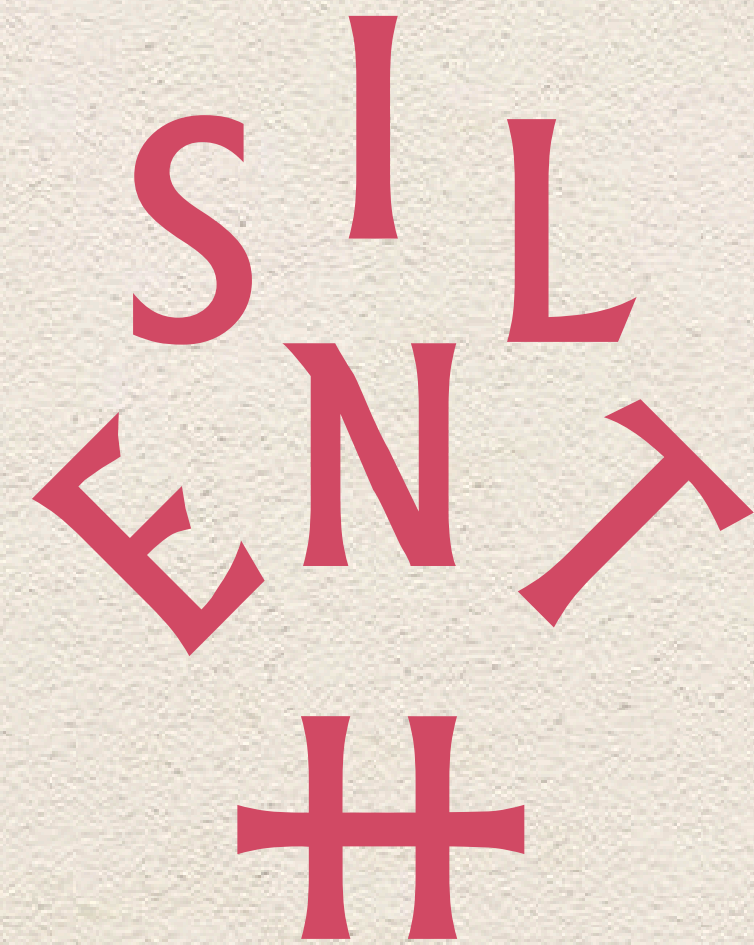
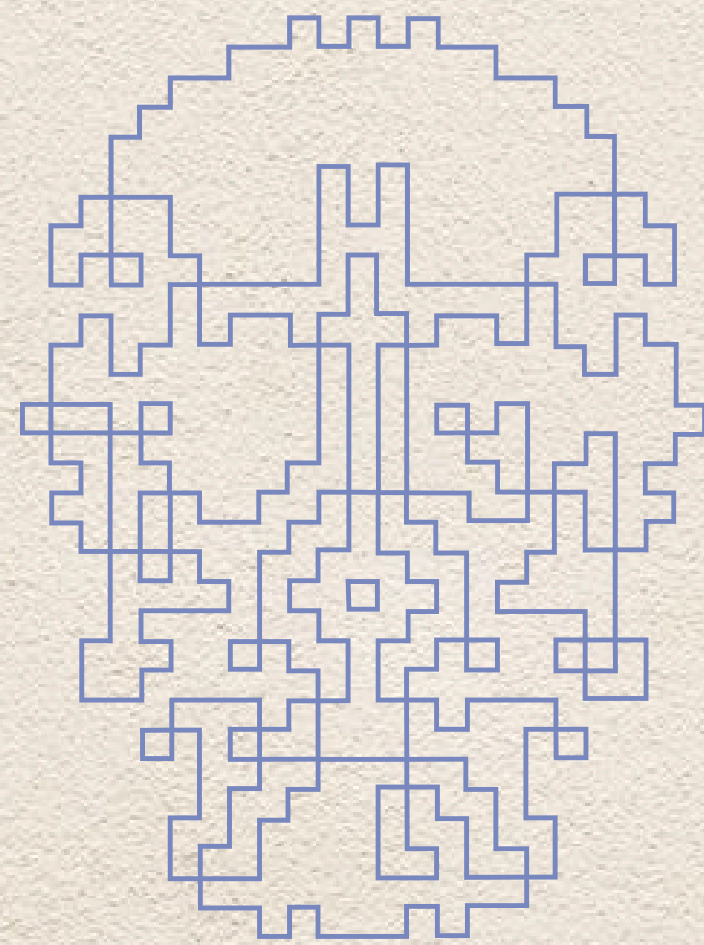


PARKING



GREEN P





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