



INSPIRED CELEBRATIONS - TREASURED MOMENTS

WEDDING MENU



FOUR SEASONS
HOTEL
TORONTO

[EXPLORE OUR CATERING MENU >](#)

FOR MOMENTOUS OCCASIONS, THE ONLY PLACE TO BE



Our passion is to create a memorable and unforgettable experience. Offering an exceptional accommodation options and flexible venues unlike anywhere else. Paired with, the creative ability of our dedicated events team and our award-winning chefs; you and your guests will have a truly special day!

Canapes

Reception Station

Plated Dinner

Late Night Stations

Brunch

Seasonal & Local



next

packages

THE ONE & ONLY

4 PIECE CANAPES PER PERSON

4-COURSE PLATED DINNER

7 HOUR DELUXE BEVERAGE PACKAGE

A NIGHT TO REMEMBER

6 PIECE CANAPES PER PERSON

4-COURSE PLATED DINNER

7 HOUR PREMIUM BEVERAGE PACKAGE

3 PIECES PER PERSON LATE NIGHT
SAVOURY OR SWEET (+ 30.00)

CHEERS TO ETERNITY

8 PIECE CANAPES PER PERSON

3-COURSE PLATED DINNER

7 HOUR DELUXE BEVERAGE PACKAGE

Traditional Chinese, South Asian and Kosher
arrangements available upon request.

*Prices starts from \$205 (depending on day/season)



canapés

COLD

- Pesto marinated bocconcini mozzarella, sea salt cured cherry tomato
- Fresh burrata and marinated peppers on breaded Japanese eggplant medallion (Vegan)
- Black truffle and goat cheese mousseline, roasted pear on parmesan cracker (Vegan)
- Mint and basil infused compressed watermelon, feta cheese and black olive tapenade
- Thai mango rolls with sweet chili sauce (Vegan)

- Tiger shrimp cocktail shooter, Marie-Rose sauce with lemon confit
- Pastrami salmon cornet, apple and fennel on blini
- Blackened tuna tataki on crispy rice, wasabi aioli
- Smoked salmon on banana bread with saffron aioli
- White anchovies with cucumber and green apple salad on pumpnickel bread
- Duck confit pate, apple cider jelly and green apple salad, on crunchy parmesan tuille
- Peking duck moo-shu crepe with hoison and green onion
- Beef tartare and lemon saffron aioli on taro chip
- Gorgonzola mousseline wrapped in bresaola, roasted pear chutney

HOT

- Sundried tomato, parmesan and mozzarella arancini, basil and arugula pesto
- Trevor's vegetarian samosas (Vegan)
- Wild mushroom and blue cheese tourtiere
- Deep fried artichoke beignets with cheese fondue
- Mixed vegetable tempura in shot glass, ponzu reduction
- Vegetable pakora with yogurt mint chutney
- Lentil and corn croquette (Vegan)
- Mini tomato and Swiss cheese sandwich
- Potato, parmesan, mozzarella and ham croquette with dill, spicy romesco sauce
- Korean BBQ spicy chicken satays
- Southern fried chicken skewers
- Kofta beef with Greek yogurt and mint dip
- Sweet and spicy water chestnut chicken lolipops
- Duck spring rolls with sweet chili sauce
- Tempura shrimp, sweet chili aioli
- Smoked scallops with bacon vinaigrette, green apple and furikake seasoning
- Tempura spicy tuna rolls with wasabi aioli and red shiso salt
- Mozzarella in carrozza, with anchovies
- Crispy fish fillet with tartar sauce



Canapes

Reception Station

Plated Dinner

Late Night Stations

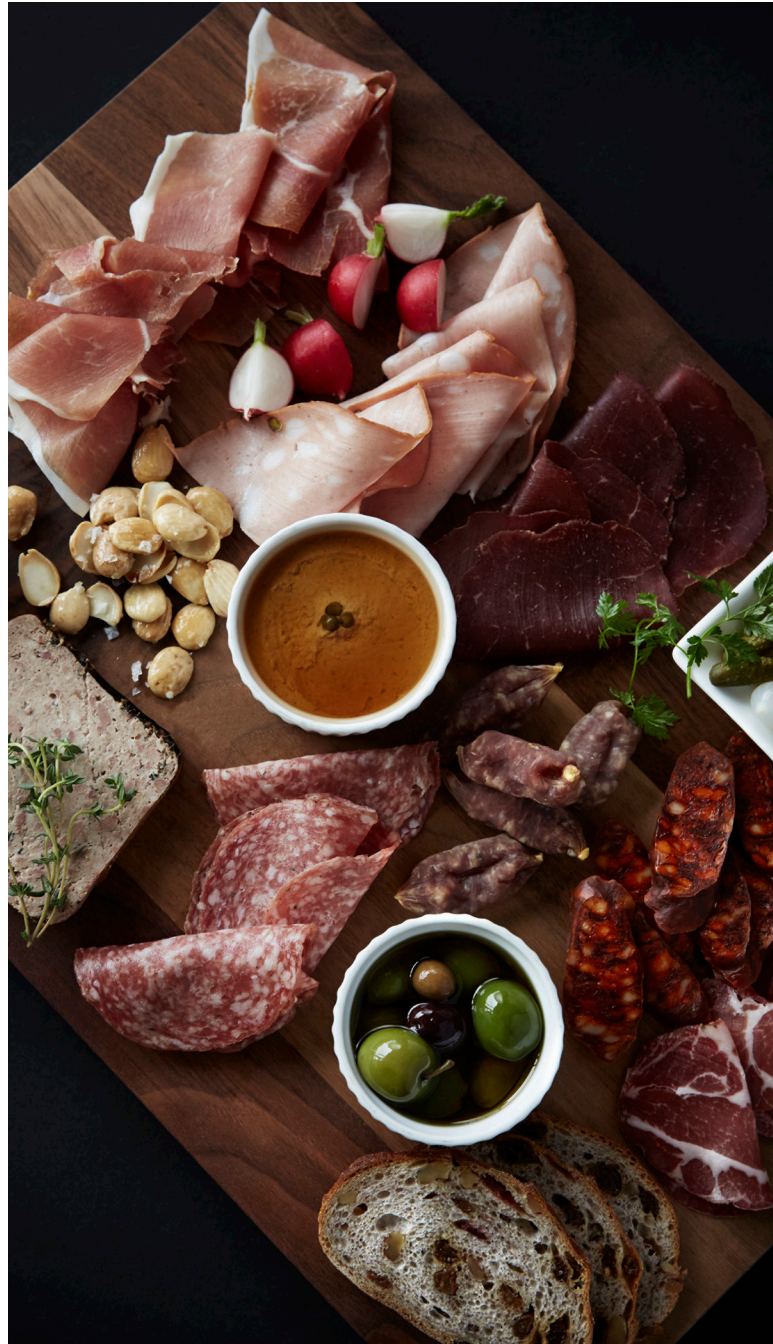
Brunch

Seasonal & Local



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reception station

ALL CANADIAN CHEESE AND CHARCUTERIE BAR 25.00
Assortment of jams, pickles and chutney, dried fruits and grape vine, nuts, olives, baguettes, grissini and flatebreads

SEAFOOD STATION 36.00
Seasonal selection of east and west coast oysters on ice with lemon, mignonette sauce, Tabasco, horse radish
Shrimp cocktail shooter with vodka and Marie Rose Sauce
Green mussels with bacon and green apple vinaigrette

POKE STATION 22.00
Sushi Rice, carrots, cucumber, radish, sesame seeds, green onion, seaweed salad, avocado, edamame beans
Choice of: Tuna or Salmon

SUSHI STATION 22.00
Assortment of maki rolls (California, Spicy Salmon, Rainbow Roll, Vegetable Maki)

SMOKED MEAT STATION 16.00
Rye bread, dill pickles, and yellow mustard

CHEF ATTENDANT REQUIRED 260.00/chef

Prices are exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.



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starters entrée dessert

plated dinner

STARTER

Fennel, arugula and frisee with roasted pears, goat cheese yogurt and spiced pecans, champagne vinaigrette

Baby gem with lemon whipped ricotta, sundried tomato croutons, pine nuts and broken caesar dressing

Whole leaf salad, citrus segments, toasted pine nuts, goat cheese, limoncello vinaigrette, pickled strawberry

Fennel, compressed cucumber, mixed herb and house blend salad with toasted almonds, white balsamic dressing

Burrata cheese with tomato panzanella, basil dressing, house blend salad

Drunken figs, sheep's fresh cheese crumble, sundried tomato focaccia crouton, arugula and frisee, fig reduction vinaigrette

SOUP

Cream of sun-choke and cauliflower soup with parsley oil and sun-choke chips

Carrot and ginger, dill goat's yogurt and sunflower seed

Maple butternut squash soup, cinnamon cream

Mushroom soup with puffed wild rice

Roasted tomato and fennel soup, crumbled goat cheese and fennel pollen

Clam and corn chowder, double smoked bacon and green onions

COLD

Baby beets and burrata, seasonal citrus and whipped goat cheese, basil cress

Vine ripened tomato and pesto bocconcini, shaved red onion and

aged balsamic reduction

Sweet chili garlic tuna tartar and avocado terrine, black sesame seed, ponzu and taro chip (+6.00)

Grilled octopus salad with potatoes and green beans, celery and Kalamata olives

Tartare of salmon, sea bass and poached prawn with mizuna and frisée salad, chive crème fraiche, balsamic reduction (+6.00)

Lobster salad, apple and curly endive with walnut crisp (+12.00)

Italian antipasto platter with prosciutto, bresaola and mortadella, grilled vegetables, olives and mustards (+12.00)

HOT

Warm mushroom and caramelized onion tart tatin, truffled goat cheese, port wine glaze, arugula and frisee

Butternut squash ravioli with sage brown butter, slivered almonds

Herb and kale gnocchi, roasted honey mushroom and parsnip puree

Pan seared scallops with caramelized cauliflower puree, celery heart salad and double smoked bacon vinaigrette (+8.00)

Dungeness crab cake, sweet chili corn relish, chipotle aioli (+8.00)



ONSITE ENTRÉE 15.00 PER GUEST
ADDITIONAL COURSE ADD 18.00

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starters entrée dessert

entrée

BIRDS

Roasted cornish hen, herbed potato purée, grilled rapini and baby carrots, au jus
Moroccan spiced chicken supreme, chickpea ragout, harissa spiced broccoli and patty pan squash

Five spice and honey Muscovy duck breast with braised red cabbage, shiitake, fingerling potato confit, and celeriac puree

RANCH

Peppercorn crusted tenderloin of beef, boulangé potato, squash puree, haricot vert, rosemary jus (+5.00)

Herb crusted striploin of beef, celery root gratin, grilled asparagus, baby carrots, peppercorn jus

Braised boneless short rib, roasted garlic potato puree, grilled rapini, vichy carrots, crispy shallots and horseradish crème fraîche

Grilled veal chop, fig confit, brussel sprouts, sweet potato gnocchi and parsnip puree (+8.00)

Braised shank of lamb on saffron risotto, burnt shallots and crispy leeks

SEA

Miso and orange glazed black cod, shiitake black rice, garlic Chinese broccoli (+5.00)

Hazelnut crusted Arctic char, parsley lemon risotto, green beans and frangelico beurre blanc

Grilled branzino, lemon parsley butter, saffron scented Israeli couscous, grilled vegetables and balsamic pearls

Grain mustard and maple glazed Atlantic salmon with pea puree, confit fingerling potatoes, carrots and horseradish crème fraîche

Pan seared steelhead trout, olive vierge, cauliflower three ways, crispy leek

GARDEN

Butternut squash lasagna, lentil and whipped tofu, tomato vinaigrette and roasted vegetables

Wild mushroom risotto, parmigiano reggiano and spinach

Bean cake with coconut chutney, roasted seasonal vegetables

Grilled sesame tofu steak, with vegetable tempura and stir fried mushrooms and bok choy



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starters entrée **dessert**

dessert

DESSERT

Molten chocolate cake, dulce de leche ganache, chocolate sauce, vanilla bean ice cream

Chocolate strawberry tart, lemon whipped crème chantilly

Rose lychee panna cotta, raspberry macaron tart, raspberry lychee sauce

Chocolate praline torte, whiskey caramel sauce, pistachio sponge

Classic lemon tart, toasted meringue, candied lemon zest

Raspberry chocolate pave, elder flower ganache, raspberry caramel, red tuille

Blueberry mascarpone cheesecake, vanilla crème chantilly, lemon sauce

Banana torte, milk chocolate ganache, caramel cream, bruleed bananas

Pina colada pavlova, coconut cream, pineapple lime compress, toasted coconut, passionfruit caramel (Gluten Free, Dairy Free)

Devil's chocolate cake, double chocolate frosting, berry compote, mango caramel (Vegan)

Caramel milk chocolate pave, maple whiskey caramel sauce, caramelized pecan

Poached pear, chocolate cream, orange confit, hazelnut cake





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savoury late night sugar

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savoury

LAMB GYRO STATION (carving) 260.00/chef (carving) 22.00/person

Herb Roasted Lamb
Mini pita, tzatziki, tomatoes, onions, French fries

HANDS ON 24.00

served with French fries

SELECT 3

Carnitas and citrus slaw (taco)
Traditional beef slider with onion jam, cheddar and spicy mayo
BBQ short rib and slaw sandwich
Teriyaki chicken wrap spicy pineapple slaw
Falafel pita, tahini and humus

WINGS AND DOGS 24.00

served with Chicago style popcorn

SELECT 3

Corn dogs with sriracha mayo
Hot diggity dog, ketchup and mustard
Sesame soy boneless chicken wings
Buttermilk fried chicken wings with celery dust
Traditional buffalo chicken wings with blue cheese dip

SPUD SHACK 24.00

Sweet potato fries or French fries
Fried potato skins
Kettle chips
Spinach and artichoke dip, refried beans, queso fondido, salsa, sour cream, chipotle aioli and bacon bits

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Late Night Stations

savoury late night sugar

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late night sugar

ICE CREAM SUNDAE BAR 24.00

Selection of 3 Ice Cream or Sorbet

Ice cream choices: vanilla, chocolate, strawberry, toasted marshmallow, coffee, cookie and cream, mint chocolate chip

Sorbet choices: mango, strawberry, raspberry, coconut, lemon

Toppings: whipped cream, brownie bites, oreo cookie pieces, sprinkles, M&M's, gummy bears, chocolate crisp balls, chocolate shavings

Sauces: warm chocolate sauce, warm vanilla sauce, strawberry sauce

MINI CHURROS IN SHOT GLASSES 18.00

Chocolate sauce, Vanilla sauce and dulce de leche sauce in shot glass

DONUT POP TOWER (120 PCS) 460.00

NEW ORLEANS STYLE BEIGNET 16.00

Cinnamon sugar and icing sugar (2 styles) served with warm chocolate sauce

DONUT TOPPED 22.00

2 choices of glaze

Glaze: vanilla, dark chocolate, raspberry, pistachio, hazelnut

Toppings: sprinkles, chocolate crisp ball, chocolate shaving, shredded coconut, oreo cookie piece, honeycomb sponge toffee, marshmallows, graham cookie pieces, chocolate chips, caramel popcorn

SWEET TABLE 60.00/dozen

Mini cupcakes (assorted flavours)
Caramel Chocolate fudge cakes
Almond frangipane with Grand Marnier cream
Tapioca pudding shots
Seasonal fruit skewers
Chocolate marquise with raspberry
Rice crispy pops
Marshmallow skewers
Macaron Pyramid
Assorted Cheesecake pops
Spiced apple torte and sweet mascarpone
Mini chocolate eclairs
Strawberry profiteroles
Lemon cream cakes and wild blueberry jam
Vanilla cones with raspberry cream
Mini strawberry cheesecake
Caramelized lemon tartlets
Butter tarts
Assorted Chocolate bark
Assorted house made cookies
Seasonal fruit tarts
Apricot Linzers
Vanilla and maple pot-de-crème
Brownie with vanilla Chantilly

BUILD YOUR OWN CUPCAKES 20.00

3 choices of cupcake and frosting

Cupcake flavors: vanilla, chocolate, red velvet, pistachio, carrot, chocolate chip, oreo

Frosting flavors: vanilla buttercream, chocolate frosting, cream cheese icing, chocolate buttercream, praline buttercream, oreo buttercream, pistachio buttercream, raspberry buttercream, chocolate ganache



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the extended celebration brunch

62.00

Selection of Fresh Juices: Florida orange, grapefruit, juice of the day

Artisanal toasts: whole grain, pumpernickle and white

Seasonal sliced fruits and berries

Soft scrambled eggs with honey mushrooms

Applewood smoked bacon

Chicken sausages

Roasted red bliss potatoes

Lemon poppy pancakes with Quebec maple syrup and seasonal fruit compote

Coffee and tea

Brunch Additions: \$8.00 per item

Assorted bagels with plain and herbed cream cheese (add Norwegian smoked salmon, black forest ham and toppings)

Avocado tartin, fire roasted baby heirloom tomatoes with dressed arugula

Shakshuka - eggs in stewed tomato, bell peppers, herbs and crumbled goat cheese

Power bowl - Tri color quinoa, wheat berry, beans and kale with poached eggs, paprika and chives

Eggs benedict with Canadian bacon, peameal bacon, smoked salmon, spinach and tomato

Tortilla Espanola (potato egg omelet)

Traditional peameal bacon sandwich with egg on Kaiser with Kozlik's sweet and smokey mustard

Roestli with smoked salmon, fried capers, shaved red onions and chive sour cream

Mini smoked turkey, egg and aged cheddar cheese croissant sandwiches

Egg white burrito with sweet bell peppers, spinach and pico de gallo

Shaved striploin of beef with peppercorn sauce

Roasted chicken breast with gemelli pasta, honey mushrooms and sweet bell peppers

Atlantic salmon with lemon dill sauce, saffron and Israeli couscous

brunch enhancements

CAESAR BAR

21.00

Deluxe Vodka, Oyster, poached shrimps, bacon, peppertrees, beef jerky (*select 3*)

Spicy beans, dill pickles, gherkins, pickled pearl onions, stuffed olives, and celery (*select 4*)

WRAP A CREPE (SELECT 1)

18.00

Canadian Influence - Scrambled eggs, ham, sausage, turkey, bacon, mushroom, spinach, bell peppers, basil, Swiss cheese, brie cheese, béchamel sauce

Asian Influence - BBQ pork, ham, beef sausage, scallion, cucumber, corn, shiitake, lettuce, black bean sauce and sesame seeds

Sweet tooth - strawberries, banana, nutella, apple sauce, chocolate sauce, caramel sauce, berry compote, granola crunch, zesty mascarpone and whipped cream

OMELETS

16.00

Whole eggs, egg whites, bacon, ham, smoked salmon, tomatoes, spinach, onions, mushrooms, bell peppers, jalapenos, avocado, cheddar cheese and goat cheese

PANCAKE SHOP

16.00

Mixed: bacon, smoked ham, candy salmon belly, turkey sausage, corn, scallion, avocado (*select 4*)

Toppings: strawberries, blueberries, banana, chocolate chips, sliced almonds, pecans, coconut flakes (*select 4*)

Drizzle: berry compote, honey, apple sauce, caramel sauce, zesty mascarpone, nutella, whipped cream (*select 2 + maple syrup*)

BELGIAN WAFFLIES

14.00

Chocolate chips, fresh berries, bananas, whipped cream, coconut flakes, Quebec maple syrup, seasonal berry compote



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DAIRY BRUNCH

Selection of Fresh Juices: Florida orange, grapefruit, juice of the day

Artisanal toasts: whole grain, pumpernickle and white

Assorted bagel with plain and herbed cream cheese, Norwegian smoked salmon and toppings

Seasonal sliced fruits and berries

Protein smoothies: spinach, kale and apple, banana and strawberry

Steel cut oatmeal bar with raisins, dried cranberries, coconut flakes & sliced bananas

Soft scrambled eggs with honey mushrooms

Roasted red bliss potatoes

Lemon poppy pancakes with Quebec maple syrup and seasonal fruit compote

Coffee and tea

MACARON PYRAMID (120 PCS) 480.00

brunch enhancements

BARISTA BAR 10.00

Assorted specialty coffee: espresso, cappuccino, macchiato, latte, americano

1 Barista Required for every 25 guests, 50 guests maximum. \$30 per hour, minimum 4 hours

DETOX SMOOTHIE & JUICE BAR 15.00

Spinach, kale and apple, banana and strawberry

FOR THE ROAD 6.00

Packaged house-made flax oat bars (dark chocolate cranberry, honey almond) and assorted freshly baked cookies



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Now more than ever, people are realizing the benefits of choosing local. Good things grow in Ontario. These Ontario foods are grown right at home, picked at the peak of freshness and support our local farmers. So, why not discover the joy of eating what's in season and ask our chef to pair these local produce with your meals.

Specialty fruits and vegetables are often available on a regular basis. Since some of these are not consumed in large quantities they may be difficult to obtain, even though they are listed in these charts. Much depends on Mother Nature. An up charge would be indicated depending on the vegetable.

WHEN IT'S COOLER (OCTOBER-MARCH)

Vegetables	Kohlrabi
Fruits	Mango
Dandelion greens	Lotus roots
Blueberries	Nectarine
Fiddleheads	Radishes
Cherries	Plums
Sorrel	Ramps (wild leeks)
Durian	Strawberries
Swiss chard	Rapini
Fig	

WHEN IT'S WARMER (APRIL-SEPTEMBER)

Vegetables	Lychee
Fruits	Chinese Broccoli
Baby mustard	Quince
Blood orange	Fennel
Belgian Endive	Jicama
Prickly pear	Kale
Collards	Mustard greens
Kumquat	Parsnips
Cardoon	Salsify
Longan	Rutabaga
Celeriac	