INSPIRED CELEBRATIONS - TREASURED MOMENTS

WEDDING MENU



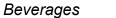
FOUR SEASONS HOTEL TORONTO

EXPLORE OUR CATERING MENU >

FOR MOMENTOUS OCCASIONS, THE ONLY PLACE TO BE



At Four Seasons Hotel Toronto, our passion and purpose is to ensure we create unforgettable experiences. Offering exceptional accommodations and flexible venues, paired with the unparalleled artistry of our dedicated events and culinary teams, you and your guests will surely have a memorable day. Canapes **Reception Stations**



Brunch

packages



4 CANAPES PER PERSON

4-COURSE PLATED DINNER

7 HOUR DELUXE BEVERAGE PACKAGE

A NIGHT TO REMEMBER

6 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 CANAPES PER PERSON

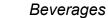
3-COURSE PLATED DINNER

7 HOUR DELUXE BEVERAGE PACKAGE

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

*Prices start from \$235 (Varies based on date and time of year)







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canapés

COLD

Pesto marinated bocconcini mozzarella, sea salt cured cherry tomato

Fresh burrata and marinated peppers on breaded Japanese eggplant medallion

Black truffle and goat cheese mousseline, roasted pear on parmesan cracker

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 pumpernickel 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

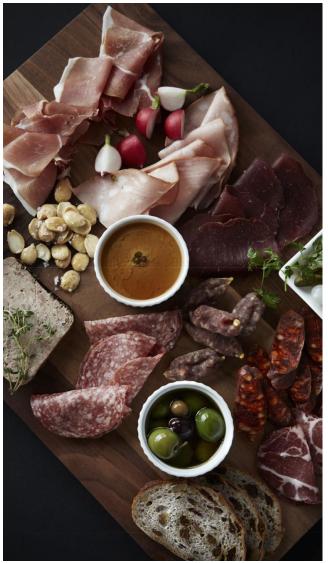
Tempura shrimp, sweet chili aioli Smoked scallops with bacon vinaigrette, green apple and furikake seasoning Tempura spicy tuna rolls with wasabi aioli and red shiso salt Mozzarella in carrozza, with anchovies Crispy fish fillet with tartar sauce





Brunch

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reception stations

priced per person

ALL CANADIAN CHEESE AND CHARCUTERIE BAR Assortment of jams, pickles and chutney, dried fruits and grape vine, nuts, olives, baguettes, grissini and flatebreads	25.00
SEAFOOD STATION Seasonal selection of east and west coast oysters on ice with lemon, mignonette sauce, Tabasco, horseradish Shrimp cocktail shooter with vodka and Marie Rose Sauce Green mussels with bacon and green apple vinaigrette	36.00
POKE STATION Sushi Rice, carrots, cucumber, radish, sesame seeds, green onion, seaweed salad, avocado, edamame beans Choice of: Tuna or Salmon	22.00
SUSHI STATION Assortment of maki rolls (California, Spicy Salmon, Rainbow Roll, Vegetable Maki)	22.00
SMOKED MEAT STATION Rye bread, dill pickles, and yellow mustard	16.00
CHEF ATTENDANT REQUIRED	260.00/chef

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Reception Stations

Late Night Stations Plated Dinner starters entrées desserts

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ONSITE ENTRÉES 15.00 PER GUEST ADDITIONAL COURSE ADD 18.00

plated dinner

STARTER

Fennel, arugula and frisee with roasted pear, 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, crumbled fresh sheep's cheese, sundried tomato focaccia croutons, 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 seeds 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 seeds, 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)

> 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.



Reception Stations

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entrées

BIRDS

Roasted cornish hen, herbed potato purèe, 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 beef tenderloin, boulange potato, squash puree, haricot vert, rosemary jus (+5.00) Herb crusted beef striploin, 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 fraiche Grilled veal chop, fig confit, Brussels sprouts, sweet potato gnocchi and parsnip puree (+8.00) Braised lamb shank 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, fingerling potatoes confit, carrots and horseradish crème fraîche Pan seared steelhead trout, olive vierge, cauliflower three ways, crispy leeks

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, stir fried mushrooms and bok choy



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desserts

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 Mascarpone cheesecake, vanilla crème chantilly, blueberry compote, 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 pecans

Poached pear, chocolate cream, orange confit, hazelnut cake



Plated Dinner

Late Night Stations savoury late night sugar Beverages

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savoury stations

priced per person

LAMB GYRO STATION <i>chef required at 260.00/chef</i> Herb Roasted Lamb Mini pita, tzatziki, tomatoes, onions, French fries	22.00
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	
	24.00
SPUD SHACK Sweet potato fries or French fries	24.00
Fried potato skins	
Kettle chips	

Kettle chips Spinach and artichoke dip, refried beans, queso fondido, salsa, sour cream, chipotle aioli and bacon bits

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Canapes

Reception Stations

Plated Dinner

Late Night Stations Be savoury late night sugar Beverages

24.00

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late night sugar

priced per person

ICE CREAM SUNDAE BAR Selection of 3 Ice Cream or Sorbet

Ice cream choices: vanilla, chocolate, strawberry, toasted marshmallow Sorbet choices: mango, strawberry, raspberry, coconut, lemon Toppings: whipped cream, brownie bites, Oreo cookie pieces, sprinkles, M&M's Sauces: warm chocolate sauce, warm vanilla sauce, strawberry sauce

DONUT TOPPED 2 choices of glaze

22.00

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

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

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

next

MINI CHURROS IN SHOT GLASSES chocolate sauce, vanilla sauce and dulce de leo in shot glass	18.00 che sauce
DONUT POP TOWER (120 PCS)	460.00
NEW ORLEANS STYLE BEIGNET Cinnamon sugar and icing sugar (2 styles) serv warm chocolate sauce.	16.00 red with
SWEET TABLE60.0Mini cupcakes (assorted flavours)Caramel chocolate fudge cakesAlmond frangipane with Grand Marnier creamSeasonal fruit skewersChocolate marquise with raspberryRice crispy popsMarshmallow skewersAssorted cheesecake popsSpiced apple torte and sweet mascarponeMini chocolate eclairsStrawberry profiterolesLemon cream cakes and wild blueberry jamVanilla cones with raspberry creamMini strawberry cheesecake tart	00/dozen
Caramelized lemon tartlets Butter tarts Assorted chocolate bark Assorted house made cookies	

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Macaron (assorted flavours)

Vanilla and maple pot-de-crème

Chocolate brownie with vanilla Chantilly

Seasonal fruit tarts

Apricot linzers



Absolut

Tanqueray

Bacardi Superior

Johnnie Walker Red Label

Wiser's Deluxe

Jack Daniel's El Jimador Late Night Stations

ENHANCMENTS:

Premium (1.25 oz)

Single Malt Scotch

Vodka

Gin

Rum

Rye

Scotch

Bourbon

Tequila

24.00 per person

Johnnie Walker Black

Glenfiddich 12 year

Woodford Reserve Patron Silver

Belvedere

Hendrick's

Bacardi 8

Crown Royal

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beverages

7 HOUR BAR PACKAGE

Deluxe (1.25 oz)
Vodka
Gin
Rum
Rye
Scotch
Bourbon
Tequila

All Bars Include:

Cognac	Hennessy VSOP
Port/ Sherry / Apertif	Martini and Rossi sweet and dry vermouth, Campari, Dubonnet, Tio Pepe, Bristol Cream
Liqueurs	Amaretto, Bailey's, Grand Marnier, Kahlua, Triple Sec
Imported beer	Stella Artois, Innis and Gunn Oak Aged Beer, Pilsner Urquell
Craft beer	Mill Street Organic, Goose Island English IPA
Domestic beer	Budweiser Lager, Bud Light Lager

Soft drinks, Juices, Large still and sparkling water (on the bar)

Select from the following wines:

White

Peller Estate Family Select Chardonnay VQA Vineland Chardonnay Matto Pinot Grigio Veneto IGT Truis Sauvignon Blanc VQA Norton Barrel Select Sauvignon Blanc, Argentina

Red

Bodega Norton Barrel Select Malbec, Argentina Bodegas Carelli Latitude 34 Malbec, Argentina Ogier Heritages Cotes du Rhone Peller Estates Family Select Cabernet/Merlot VQA Game Changer Red VQA Nespolino Merlot-Sangiovese IGT Romagna Ca' del Doge Chianti DOCG, Tuscany

Wine enhancements available upon request. Please ask for our full wine selection if you wish to upgrade

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the extended celebration brunch

BRUNCH

priced per person

Selection of fresh juices: orange, grapefruit, juice of the day Artisanal toasts: whole grain, pumpernickel 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 crumb 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 salm or spinach and tomato

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

Roesti with smoked salmon, fried capers, shaved red onions and ch sour cream

Mini smoked turkey, egg and aged cheddar croissant sandwich

Egg white burrito with sweet bell peppers, spinach and pico de gallo Shaved beef striploin with peppercorn sauce

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

Atlantic salmon with lemon dill sauce, saffron and Israeli couscous

Chef/ bartender charges may apply for brunch enhancements

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, juice of the day	brunch enhancements priced per personCAESAR BAR21.00Deluxe vodka, oyster, poached shrimp, bacon, pepperettes, beef jerky (select 3)Spicy beans, dill pickles, gherkins, pickled pearl onions, stuffed olives, and celery (select 4)
and white s e syrup and m cheese rest ham and toppings)	WRAP A CREPE (select 1)18.00Canadian Influence - Scrambled eggs, ham, sausage, turkey, bacon, mushroom, spinach, bell peppers, basil, Swiss cheese, brie cheese, béchamel sauceAsian Influence - BBQ pork, ham, beef sausage, scallion, cucumber, corn, shiitake, lettuce, black bean sauce and sesame seedsSweet tooth - strawberries, banana, Nutella, apple sauce, chocolate sauce, caramel sauce, berry compote, granola crunch, zesty mascarpone and whipped cream
omatoes with dressed oppers, herbs and crumbled beans and kale with	OMELETS16.00Whole eggs, egg whites, bacon, ham, smoked salmon, tomatoes, spinach, onions, mushrooms, bell peppers, jalapenos, avocado, cheddar and goat cheese
eal bacon, smoked salmon gg on Kaiser with Kozlik's haved red onions and chive croissant sandwich pinach and pico de gallo e	PANCAKE SHOP16.00Mixed: bacon, smoked ham, candied salmon belly, turkey sausage, corn, scallion, avocado (select 4) Toppings: strawberries, blueberries, bananas, 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)
honey mushrooms and on and Israeli couscous nch enhancements	BELGIAN WAFFLES14.00Chocolate chips, fresh berries, bananas, whippedcream, coconut flakes, Quebec maple syrup,seasonal berry compote
Prices are exclusive of 13% H	ST, 12.5% service charge and 9.5% administration nistration nistration





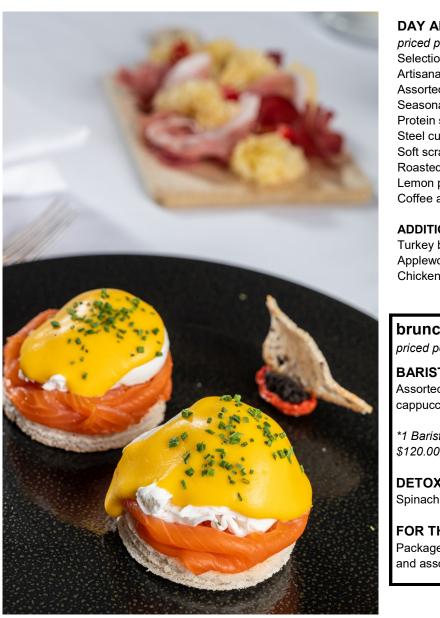
Plated Dinner

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DAY AFTER BRUNCH	60.00
priced per person	
Selection of fresh juices: orange, grapefruit, juice of the day	
Artisanal toasts: whole grain, pumpernickel and white	
Assorted bagel with plain and herbed cream cheese, Norwegian smoked salmon and	d 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 and sliced banar	nas
Soft scrambled eggs with honey mushrooms	
Roasted red bliss potatoes	
Lemon poppy seed pancakes with Quebec maple syrup and seasonal fruit compote Coffee and tea	

ADDITIONS

Turkey bacon	5.00
Applewood smoked bacon	5.00
Chicken sausages	5.00

brunch enhancements priced per person	
BARISTA BAR Assorted specialty coffee: espresso, cappuccino, macchiato, latte, americano	10.00
1 Barista Required for every 25 guests, 50 guests maximum. \$120.00, minimum 4 hours	
DETOX SMOOTHIE AND JUICE BAR Spinach, kale and apple, banana and strawberry	15.00
FOR THE ROAD Packaged house-made flax oat bars (dark chocolate cranberry, honey almond) and assorted freshly baked cookies	6.00

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FOUR SEASONS HOTEL TORONTO

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