



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

Plated Dinner

Late Night Stations

Beverages

Brunch

next

packages

THE ONE & ONLY

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)



COLD

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

- 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 Stations

Plated Dinner

Late Night Stations

Beverages

Brunch

>

back

next

reception stations

priced per person

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, horseradish
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.

<

Canapes

Reception Stations

Plated Dinner

starters entrées desserts

Late Night Stations

Beverages

Brunch

>

back

next

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 fraîche, 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 ENTRÉES 15.00 PER GUEST

ADDITIONAL COURSE ADD 18.00

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.

< Canapes

Reception Stations

Plated Dinner

starters **entrées** desserts

Late Night Stations

Beverages

Brunch >

back

next

entrées



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 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 fraîche

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

<

Canapes

Reception Stations

Plated Dinner

Late Night Stations

Beverages

Brunch

starters entrées **desserts**

back

>

next

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



savoury stations

priced per person

LAMB GYRO STATION

22.00

chef required at 260.00/chef

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

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.

late night sugar

priced per person

ICE CREAM SUNDAE BAR**24.00****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**22.00****2 choices of glaze***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**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.

SWEET TABLE **60.00/dozen**

Mini cupcakes (assorted flavours)

Caramel chocolate fudge cakes

Almond frangipane with Grand Marnier cream

Seasonal fruit skewers

Chocolate marquise with raspberry

Rice crispy pops

Marshmallow skewers

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 tart

Caramelized lemon tartlets

Butter tarts

Assorted chocolate bark

Assorted house made cookies

Seasonal fruit tarts

Apricot linzers

Vanilla and maple pot-de-crème

Chocolate brownie with vanilla Chantilly

Macaron (assorted flavours)

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.

beverages

7 HOUR BAR PACKAGE

Deluxe (1.25 oz)

Vodka	Absolut
Gin	Tanqueray
Rum	Bacardi Superior
Rye	Wiser's Deluxe
Scotch	Johnnie Walker Red Label
Bourbon	Jack Daniel's
Tequila	El Jimador

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



the extended celebration brunch

BRUNCH

priced per person

Selection of fresh juices: orange, grapefruit, juice of the day
Artisanal toasts: whole grain, pumpkinnickel 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
or spinach and tomato
Traditional peameal bacon sandwich with egg on Kaiser with Kozlik's
sweet and smokey mustard
Roesti with smoked salmon, fried capers, shaved red onions and chive
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

62.00

brunch enhancements *priced per person*

CAESAR BAR **21.00**

Deluxe vodka, oyster, poached shrimp, bacon,
pepperettes, 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 and goat
cheese

PANCAKE SHOP **16.00**

Mixed: 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*)

BELGIAN WAFFLES **14.00**

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

*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.*

**DAY AFTER BRUNCH****60.00***priced per person*

Selection of fresh juices: orange, grapefruit, juice of the day

Artisanal toasts: whole grain, pumpnickel 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 and sliced bananas

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****10.00**

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

1 Barista Required for every 25 guests, 50 guests maximum.\$120.00, minimum 4 hours****DETOX SMOOTHIE AND 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

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.



FOUR SEASONS
HOTEL
TORONTO