INSPIRED CELEBRATIONS TREASURED MOMENTS WEDDING MENU



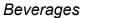
FOUR SEASONS HOTEL TORONTO

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

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 BASED ON 50% OF GUEST COUNT (+ 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 245.00 (Varies based on date and time of year)







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canapés

COLD

Pesto marinated bocconcini, sea salt cured cherry tomato Fresh burrata and marinated peppers on crispy eggplant Black truffle and goat cheese mousseline, roasted pear on parmesan cracker

Mint and basil infused compressed watermelon, feta cheese 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 Spicy tuna on crispy rice, wasabi aioli Smoked salmon on banana bread with saffron aioli

Duck confit pate, apple cider jelly and green apple on crunchy parmesan tuille

Peking duck moo-shu crepe with hoisin and green onion Beef tartare and lemon saffron aioli on taro chip Gorgonzola mousseline wrapped in bresaola, roasted pear chutney

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Sundried tomato, parmesan and mozzarella arancini, basil and arugula pesto Trevor's vegetarian samosas (Vegan) 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 lollipops 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 Crispy fish fillet with tartar sauce



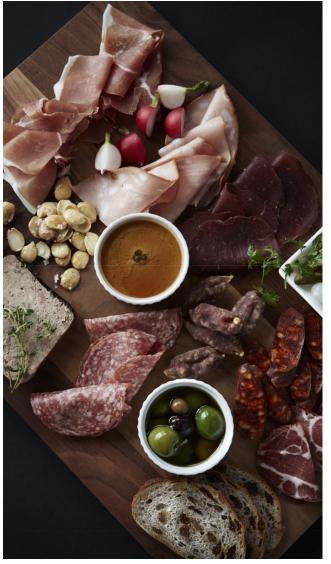
25.00

36.00

22.00

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reception stations

 priced per person

 ALL CANADIAN CHEESE AND CHARCUTERIE BAR

 Assortment of jams, pickles and chutney, dried fruits, nuts, olives, baguettes, grissini and flatbreads

 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

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

SUSHI STATION22.00Assortment of maki rolls (California, Spicy Salmon, Rainbow Roll, Vegetable Maki)16.00

Rye bread, dill pickles, and yellow mustard
PORK BELLY BAO SANDWICH STATION

22.00

Pickled daikon, carrot, cucumber, scallion, cilantro

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.



Reception Stations

Plated DinnerLate Night Stationsstarterspasta entréesdesserts

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starters

SALAD

Fennel, arugula and frisée 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 Burrata cheese with tomato panzanella, basil dressing, house blend salad Drunken figs, crumbled fresh sheep's cheese, sundried tomato focaccia croutons, arugula and frisée, fig reduction vinaigrette

SOUP

Cream of sun-choke and cauliflower soup with parsley oil and sun-choke chips Carrot and ginger, dill goat cheese yogurt and sunflower seeds Maple butternut squash soup, cinnamon cream and pumpkin seeds 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 Sweet chili garlic tuna tartar and avocado terrine, black sesame seeds, ponzu and taro chip (+ 6.00) Lobster salad, apple and curly endive with walnut crisp (+ 12.00) Salmon ceviche with mango, avocado, infused coconut milk and cilantro cress (+ 4.00) 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 frisée Pan seared scallops with caramelized cauliflower purée, 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



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ONSITE ENTRÉES	15.00 PER GUEST	
ADDITIONAL PASTA COURSE	18.00 PER GUEST	

pasta course

RANCH

Braised beef ravioli with caramelized onion and mushroom jus Potato gnocchi with veal cheek ragù and Pecorino Romano Sausage and rapini ravioli alla Norma

starters pasta entrées desserts

SEA

Potato gnocchi with Nova Scotia lobster, heirloom cherry tomato and mascarpone cream (+ 12.00) Orecchiette with shrimp in a saffron fumet, spinach and Pecorino Romano (+ 8.00) Scallop risotto with sweet peas and lemon (+ 8.00)

GARDEN

Artichoke and tapenade agnolotti alla puttanesca, crispy capers Butternut squash ravioli with sage brown butter, slivered almonds Herb and kale gnocchi, roasted honey mushrooms, parsnip purée Potato gnocchi with butternut squash and sage brown butter Wild mushroom risotto with heirloom cherry tomato, arugula, basil and Parmigiano Reggiano



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entrées

BIRDS

Roasted Cornish hen, herbed potato purée, grilled rapini and baby carrots, au jus Moroccan spiced chicken supreme, chickpea ragoût, harissa spiced broccolini Five spice and honey Muscovy duck breast with braised red cabbage, shiitake, fingerling potato confit and celeriac purée

RANCH

Peppercorn crusted beef tenderloin, boulangère potato, squash purée, haricots 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 purée (+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 purée, fingerling potato 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 arugula Bean cake with yam purée, roasted seasonal vegetables



Reception Stations

Plated Dinner Late Night Stations starters pasta entrées **desserts**

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desserts

DESSERT

Molten chocolate cake, dulce de leche ganache, chocolate sauce, vanilla bean ice cream Rose lychee panna cotta, raspberry macaron tart, raspberry lychee sauce Classic lemon tart, toasted meringue, candied lemon zest Raspberry chocolate pavé, elderflower ganache, raspberry caramel, red tuille Mascarpone cheesecake, vanilla crème Chantilly, blueberry compote, lemon sauce Devil's chocolate cake, double chocolate frosting, berry compote, mango caramel (Vegan) Caramel milk chocolate pavé, maple whiskey caramel sauce, caramelized pecans



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 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 hummus	24.00
WINGS AND DOGS 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 Traditional Buffalo chicken wings with blue cheese dip	24.00
SPUD SHACK	24.00

Spinach and artichoke dip, refried beans, queso fundido, salsa, sour cream, chipotle aioli and bacon bits

Prices are exclusive of 13% HST, 12.5% service charge and 9.5% administration



Canapes

Reception Stations

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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, vanilla sauce, strawberry sauce

DONUT TOPPED 2 choices of glaze

22.00

20.00

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

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

BUILD YOUR OWN CUPCAKES 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 Seasonal fruit skewers Chocolate marguise with raspberry Rice crispy pops Marshmallow skewers Assorted cheesecake pops Mini chocolate eclairs Strawberry profiteroles Lemon cream cakes and wild blueberry jam Mini strawberry cheesecake tart Butter tarts Assorted chocolate bark Assorted house made cookies Seasonal fruit tarts Chocolate brownie with vanilla Chantilly

Macaron (assorted flavours)

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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 / Aperitif	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 Latitud 34 Malbec, Argentina Ogier Heritages Côtes du Rhône 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

Late Night Stations

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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 aruqula

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 gemelli 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 (Deluxe Vodka) 21.00 Oysters, poached shrimp, bacon, pepperettes, beef jerky (select 3) Spicy beans, dill pickles, gherkins, pickled pearl onions, stuffed olives, and celery (select 4)

OMELETS

16.00

next

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

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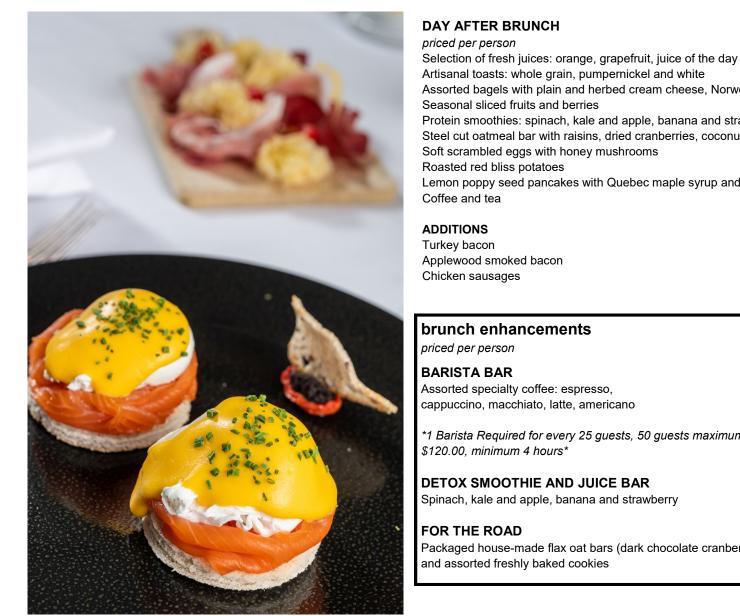
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60.00 Assorted bagels with plain and herbed cream cheese, Norwegian smoked salmon and toppings Protein smoothies: spinach, kale and apple, banana and strawberry Steel cut oatmeal bar with raisins, dried cranberries, coconut flakes and sliced bananas Lemon poppy seed pancakes with Quebec maple syrup and seasonal fruit compote

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

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

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