



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



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## 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)

## 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

### HOT

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



## reception stations

*priced per person*



**ALL CANADIAN CHEESE AND CHARCUTERIE BAR** **25.00**

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

**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

**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.*

## 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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## 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

### 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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ADDITIONAL PASTA COURSE	18.00 PER GUEST

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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



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Canapes

Reception Stations

**Plated Dinner**

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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



## 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 hummus

**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

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 fundido, salsa, sour cream, chipotle aioli and bacon bits



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## 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&amp;M's

*Sauces:*

warm chocolate sauce, 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 pieces, 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

Seasonal fruit skewers

Chocolate marquisse 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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## 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 / 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

### ENHANCMENTS:

#### Premium (1.25 oz)

Vodka	Belvedere
Gin	Hendrick's
Rum	Bacardi 8
Rye	Crown Royal
Scotch	Johnnie Walker Black
Single Malt Scotch	Glenfiddich 12 year
Bourbon	Woodford Reserve
Tequila	Patron Silver

#### 24.00 per person

*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

62.00

*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 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*

### brunch enhancements *priced per person*

- |  |              |
|--|--------------|
| <b>CAESAR BAR (Deluxe Vodka)</b>   | <b>21.00</b> |
| Oysters, poached shrimp, bacon, pepperettes, beef jerky <i>(select 3)</i>  |              |
| Spicy beans, dill pickles, gherkins, pickled pearl onions, stuffed olives, and celery <i>(select 4)</i>  |              |
| <b>OMELETS</b>   | <b>16.00</b> |
| Whole eggs, egg whites, bacon, ham, smoked salmon, tomatoes, spinach, onions, mushrooms, bell peppers, jalapenos, avocado, cheddar and goat cheese |              |
| <b>PANCAKE SHOP</b>  | <b>16.00</b> |
| <i>Mixed:</i> bacon, smoked ham, candied salmon belly, turkey sausage, corn, scallion, avocado <i>(select 4)</i>                                   |              |
| <i>Toppings:</i> strawberries, blueberries, bananas, chocolate chips, sliced almonds, pecans, coconut flakes <i>(select 4)</i>                     |              |
| <i>Drizzle:</i> berry compote, honey, apple sauce, caramel sauce, zesty mascarpone, Nutella, whipped cream <i>(select 2 + maple syrup)</i>         |              |
| <b>BELGIAN WAFFLES</b>   | <b>14.00</b> |
| Chocolate chips, fresh berries, bananas, whipped cream, coconut flakes, Quebec maple syrup, seasonal berry compote                                 |              |

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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 bagels 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

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