



FOUR SEASONS
HOTEL
TORONTO





catering menu for meetings & events

FOUR SEASONS HOTEL TORONTO
60 Yorkville Avenue M4W 0A4
416 964 0411



29.00 - 40.00

39.00

Your breakfast is packaged in a bio degradable to-go container, perfect for your departure day.

39.00

all morning selections include: Lavazza coffee and selection of "T" teas

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

breakfast buffet

All breakfast buffets include brewed Lavazza coffee, selection of "T" teas, freshly squeezed juices including orange, grapefruit and the juice of the day, local seasonal fruit preserves and artisanal butter.

Early Bird 29.00

From our bakery:
Croissants, chocolate croissant, assorted muffins, danishes, artisanal toast
Seasonal sliced fruit

Enhancements:
Bagels and cream cheese 6.00

High Voltage 31.00

Anti-oxidant mocktail:
Carrot and wheatgrass juice
Blueberry and pomegranate juice
Celery and apple juice

Fresh fruit brochettes
Low fat carrot flaxseed muffins

Choice of:
Individual goat milk yogurt and muesli with apple and honey roasted pecans
OR Individual granola parfaits

Chef's Recommendations

Egg white burrito, spinach, Ontario goat cheese and homemade salsa	9.00
Mini egg white frittata, oven cured tomato and baby spinach	8.00
Peameal bacon sandwich on a kaiser bun with apple-pommery mustard	10.00

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.



breakfast buffet page 2

*Minimum of 20 guests required unless otherwise specified
Less than 20 guests - \$200 labour fee is applicable*

Over the Pond 34.00

From our bakery:
Croissants, danishes and assorted muffins
Seasonal sliced fruit
Selection of individual fruit flavoured yogurt
Beet and green apple salmon gravlax
Selection of bagels, cream cheese and condiments

Steel cut Irish oatmeal bar:
Dried cranberries, sultana raisins, coconut flakes, flaxseed,
wheat germ, fresh berries, sliced banana and milk

Eggs Gone Wild 38.00

"Eating an egg is like taking a multivitamin pill. Packed with 14 essential nutrients and only 70 calories, an egg is a nutrient dense food."

Artisanal toast
Seasonal sliced fruit
Soft scrambled eggs with herbs and honey mushrooms
House-made chipolata breakfast sausage and applewood smoked bacon
Country style Yukon gold potatoes with green onion
Buttermilk pancakes, seasonal compote, Ontario maple syrup

Chef's Recommendations

Broccoli and aged Ontario cheddar quiche 9.00
House made Parisian ham and aged cheddar sandwich

Not Far From the Tree 37.00

"The Niagara Peninsula is known as a major producer of fruits and vegetables in Ontario. Combine this with internationally award winning wines it's no wonder gourmets and Chefs alike flock to Niagara to harvest all the goodies this lush landscape has to offer."

Niagara orchard fruit skewers
Brioche French toast, warm Ontario maple syrup, seasonal fruit compote
Lemon ricotta pancakes
Mushroom and artisanal goat cheese quiche



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

breakfast buffet page 3

Off to the Market 40.00

"Founded in 1803 the St. Lawrence Market has recently been ranked the world's greatest! Come see why...there's so much to taste and discover."

Seasonal sliced fruit

St. Lawrence Market peameal bacon sandwich with aged Ontario cheddar, apple-pommery mustard, kaiser buns

Sweet potato and Muskoka venison pastrami hash, poached egg, smoked paprika hollandaise

Artisanal bagels, smoked salmon and chive cream cheese

Chef's Recommendations

From our bakery:
Croissants, chocolate croissants, assorted muffins, apple turnovers 6.00

+ Enhancements

Barista bar featuring assorted specialty coffee*: 10.00
Espresso, cappuccino, macchiato, latte

Specialty Tea Cart: 8.00
A selection of loose "Tea Squared" Teas including white, black, oolong, rooibos, fruit, green and herbal teas. Tea Squared brings you the most uncompromising quality of super-premium full leaf teas

*1 Attendant required for every 25 guests @ 120.00/attendant
*Additional equipment rental fee may apply for larger groups

+ Enhancements

Cereal bar: assorted condiments, fat free, soy and whole milk 5.00

Hot steel cut Irish oatmeal with brown sugar, sultana raisins 6.00

Selection of individual fruit flavoured yogurt or low fat plain yogurt 5.00

Bagel and cream cheese 6.00

Artisanal toast 4.00

Protein or vitamin packed smoothies 5.00

Belgian waffles, bourbon whipped cream, shaved chocolate, seasonal fruit compote, warm Ontario maple syrup 10.00

Assorted organic seasonal whole fruit 7.00

Selection of artisanal cold cuts:

House made chutney, local Kozlik's flavoured mustard, bread crisps 11.00

Domestic sliced cheese board, dried fruit, nuts, fig jam, fresh baguette 10.00

Artisanal breakfast meat selection: (select one) 10.00

Caraway turkey and apple sausage	Chicken bacon
St. Jacob's maple cured ham	House chipolata sausage
Venison and blueberry sausage	Canadian back bacon
Applewood smoked bacon	

breakfast à la carte

All plated breakfasts include brewed Lavazza coffee, selection of "T" teas, table side choice of freshly squeezed orange juice, grapefruit juice or the juice of the day, breakfast pastry basket with house baked croissants, danishes and assorted muffins, local seasonal fruit preserves and artisanal butter

39.00

Starters (select 1)

House made granola parfait, low fat Greek yogurt with nuts and fresh berries

Melon ball cocktail, ginger lemongrass syrup and goji berries

Applewood smoked salmon, lemon, capers, shaved red onion, dill cream cheese and pumpernickel bagel chips

Seasonal sliced fruit and berry plate, minted cottage cheese

Steel cut oatmeal with sundried cranberries

Entrées (select 1)

Savoury green onion waffle with duck pastrami and tomato fondue with poached egg

Egg white frittata, mushroom, oven cured tomato, grilled asparagus, herb pesto

Whole wheat omega 3 egg burrito, caramelized onion, roasted peppers and chorizo sausage, fire roasted tomato salsa

Free range scrambled eggs, herb and garlic crusted tomato, roasted baby Yukon gold potatoes, applewood smoked bacon

Brioche French toast, Niagara orchard apple and vanilla compote with sultana raisins, cinnamon mascarpone cream



breakfast a go go

Your breakfast is packaged in a bio degradable to-go container, perfect for your departure day
Each breakfast includes brewed Lavazza coffee, selection of "T" teas and bottled juice

39.00

Starters (select 1)

Fresh fruit skewer

Low fat cottage cheese

Individual fruit flavoured yogurt or low fat plain yogurt

Mini granola parfait

Whole fresh seasonal fruit

Entrées (select 1)

Whole wheat omega 3 egg burrito, caramelized onion, roasted peppers, chorizo sausage and fire roasted tomato salsa

Maple cured ham and Swiss cheese croissant, apple butter mustard

House applewood smoked salmon bagel sandwich, herb cream cheese, bibb lettuce, sliced tomato and shaved red onion

House baked croissant or danish, local seasonal fruit preserves and artisanal butter

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.



49.00 - 52.00

63.00 - 68.00

51.00 - 57.00

40 guests minimum
60.00

all midday selections include: Lavazza coffee and selection of "T" teas

deli lunch buffet

Between the Bread 49.00

Roasted mushroom and baby arugula salad, crumbled Quebec blue cheese and aged balsamic
PEI country potato salad
Creamy coleslaw
Baby spinach, green apple and goat cheese salad with citrus dressing
Caesar salad
Hickory smoked turkey sandwich, cranberry aioli and brie cheese on mini baguette
Rare roast beef, caramelized onions, Kozlik's grainy mustard and horseradish mayo on a soft pretzel bun
Smoked salmon wrap with hydroponic baby watercress, lemon-dill cream cheese
Portobello and parmesan shavings with caper aioli on focaccia bread
House kettle chips
Seasonal sliced fruit
Double chocolate fudge cakes
Strawberry cheesecake

Chef's Recommendations

Chef's soup of the day	8.00
Nova Scotia lobster rolls, citrus mayonnaise, celery and watercress salad	10.00
Warm corned beef reuben with Swiss cheese, marinated pepper, whole grain mustard on rye bread	8.00
St. Lawrence Market peameal bacon sandwich with aged Ontario cheddar and apple-pommery mustard on a kaiser Bun	8.00
House made all beef wieners, maple mustard, caramelized onion, tomato-horseradish relish, on a soft pretzel bun	9.00
Prosciutto, baby arugula, shaved parmesan, Kozlik's fig mustard and cracked black pepper on ciabatta bread	9.00

Upper Crust 52.00

Orzo salad with baby arugula and pepper confit
Endive salad with gorgonzola and orange segments
Garden mix greens salad with shaved baby vegetables
Green bean salad with toasted almonds and oven dried tomatoes
Sundried tomato and Kalamata olive chicken salad on rosemary sea salt focaccia
House ham and Swiss cheese sandwich with baby arugula and maple mustard on a mini baguette
Truffled egg salad pinwheel with chives and crispy bacon on potato bread
Vietnamese rolls with crunchy vegetables, marinated tofu, rice vermicelli and cilantro
Freshly baked cookies
Seasonal fruit salad with goji berries
Butter tarts



hot lunch buffet page 1

All lunch buffets include brewed Lavazza coffee and selection of "T" teas

Refresh 55.00

"Our Executive Chef is delighted to offer the following spa inspired cuisine dishes. Selected for their nutritional qualities, this lighter and healthier dining option provides wonderful flavours featuring local and sustainable ingredients."

Earthy vegetable minestrone soup

Organic crudités bar

Hummus dip with smoked paprika, fresh pressed olive oil and baked pita crisps

Roasted beet salad, maple candied walnuts, light cider dressing

Quinoa salad with black bean Ancho chili and bell peppers

Roasted wild mushroom salad with oven cured tomato and green onion, aged balsamic

Whole wheat penne with roasted tomato and garlic sauce, fresh torn basil

Grilled lemon chicken on a bed of sautéed spinach

Cilantro-lime seared salmon, lemon relish, ancient grain pilaf

Greek yogurt berry parfait

Oatmeal cranberry bars

Butter tarts

Blueberry pistachio chocolate bark



Chef's Recommendations

Flavoured water bar	4.00
Beet, orange and jicama salad, maple vinaigrette	7.00
Red pepper bisque (dairy free)	8.00
Individual butternut squash, spinach and feta cheese frittata	9.00
Baked striped bass, fennel and orange confit papillote	18.00
Coffee house biscotti	5.00



hot lunch buffet page 2

Toronto Neighbourhoods 54.00

Portugal village grilled octopus salad, white bean, chorizo, toasted marcona almonds

Kensington Market roasted artichoke salad, vine ripened cherry tomatoes, goat cheese, black olive tapenade dressing

The Beaches house made hot dogs and mini burgers with smoked ketchup and aged Ontario cheddar, assorted condiments, French fries

Crab cakes, lemon-saffron aioli

Yorkville organic mixed green salad, baby heirloom vegetables, champagne vinaigrette

College Street West antipasti, assorted cold cuts, focaccia and marinated vegetables

The Danforth lemon oregano lamb souvlaki with tzatziki sauce

Gerard India bazaar chicken tikka masala, naan, saffron and cashew nut rice

The Annex cherry clafoutis crostada, marsala cream

Roncesvalles sticky toffee pudding

Chef's Recommendations

Little Italy classic caesar salad bar 6.00

Chinatown fried tofu and Peking duck lo mein with green onion 6.00

Vanilla bourbon crème brûlée 6.00

Caramelized chocolate fudge cake 6.00

Mediterranean 53.00

First press olive oil and aged balsamic vinegar, assorted flat breads, fresh pita

Marinated labneh cheese with za'atar

Meze: Tabbouleh, fattoush, babaganoush, hummus, tzatziki, pita crisps

Lebanese chickpea and curry salad

Grilled octopus salad with almonds, baby arugula and Jerez vinegar

Plancha seared chicken, eggplant caponata

Moroccan lamb stew

Grilled Italian sea bream, lemon olive oil, Israeli couscous with green onion and dates

Arabic sweet delights:

Baklava, assorted whole fruit display, dried fruit, assorted mixed nuts

Greek yogurt pomegranate panna cotta

Makrout and coconut sablé cookies

Chef's Recommendations

Greek farro salad 8.00

Moroccan vegetable Tagine 12.00

Spinach and cheese tortellini, sundried tomatoes, arugula pesto 13.00

Orange blossom and cinnamon stuffed dates 5.00

Om Ali (Egyptian bread pudding) 5.00

hot lunch buffet page 3

Comfort Zone 51.00

Caramelized sweet onion velouté with sherry, focaccia croutons

Panzanella salad

Wedge bibb salad with roasted mushrooms, blue cheese, crispy shallots, white balsamic dressing

Baby spinach salad with feta and raisins, roasted garlic vinaigrette

Braised beef short rib shepherd's pie

Individual vegetarian pot pie

Assorted whole quiche:

Lorraine, smoked salmon and leek, mushroom and Asiago cheese

Lemon meringue pie

Warm apple crumble

Fresh seasonal fruit tartlets



Chef's Recommendations

Quebec's own pheasant tourtière, cranberry relish 12.00

Bittersweet chocolate tarts 5.00



hot lunch buffet page 4

Taste of Asia 56.00

Green curry, lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney

Green papaya and Szechuan duck salad, baby cilantro chutney

Dim sum bar:

Pot stickers, siu mai, char siu, spring rolls, har gow with assorted sauces and condiments

EDO's assorted sushi and California rolls with soy sauce and condiments

Braised BBQ pork belly with fried rice

Vegetarian pad Thai with roasted peanuts and bean sprouts

Miso glazed black cod, lemongrass scented basmati rice, roasted bok choy, ginger chili beurre blanc

Mango tapioca pudding

Dragon cookies

Watermelon jelly with toasted coconut

Chef's Recommendations

Marinated spicy tuna summer rolls, peanut sauce	10.00
Chinatown fried tofu and green onion lo mein with black sesame seeds	10.00
Banana nut cake	5.00
Matcha green tea mousse	4.00

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.



hot lunch buffet page 5

Oh Canada 57.00

Traditional savoury cornmeal bread
Chestnut soup, dried apple and herb relish
Smoked trout, maple candied salmon belly and smoked white fish platter
Wild rice salad with dried fruit and nuts
Organic greens and roasted wild mushrooms
Cedar planked maple glazed arctic char
Roasted bison short ribs, sweet corn and northern white bean succotash
Venison and blueberry sausages with cabbage, apples and cider jus
Rye whiskey and walnut cheesecake
Blueberry cobbler
Dark chocolate marquise, Saskatoon berry jam



Chef's Recommendations

Smoked duck breast salad with apples, cranberries and spiced pumpkin seeds	6.00
Pheasant tourtière, cranberry relish	12.00
Honey glazed quail with sweet potato hash	4.00
Roasted Indian corn pudding pot-de-crème	4.00
Mini cranberry cakes, maple cream	4.00
Birch syrup pecan tart	4.00

lunch plated page 1

All plated lunches include brewed Lavazza coffee, selection of "T" teas and artisanal breads and butter

Appetizer (select 1)

Soup

Caramelized sweet onion soup with Fino sherry, aged guyère crouton

Roasted tomato and fennel bisque, fennel pollen, goat cheese, arugula pesto

Green curry, lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney

Dungeness crab and juniper berry chowder, green onion, potato, parmesan cheese biscuits (add 5.00)

Hot

Pan seared diver scallop, granny smith and double smoked bacon vinaigrette, celery heart salad (add 5.00)

Dungeness crab griddle cake, fennel and Asian pear slaw, citrus aioli (add 5.00)

Cold

Roasted organic baby heirloom beets, house made goat cheese yogurt, aged balsamic, baby basil, toasted pistachios

Baby arugula salad, roasted mushrooms, cherry tomatoes, crumbled blue cheese, aged balsamic dressing

Cauliflower panna cotta, chili marinated shrimp, herbed citrus salad

Sweet garlic-chili tuna tartare, avocado and coriander terrine, black sesame seeds, ponzu emulsion, taro chips (add 5.00)

Country style pâté, house made pickled vegetables, grilled whole wheat ciabatta

Ontario venison carpaccio, apple and beet salad, honey-walnut vinaigrette (add 5.00)

Salad

Baby spinach salad, green apples, roasted candy cane beets and goat cheese

Heirloom tomato salad, baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette

Roasted Bosc pear, frisée and watercress salad, pomegranate seeds, crumbled Quebec blue cheese, champagne vinaigrette



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

lunch plated page 2

Entrées (select 1)

Herb and ricotta ravioli, grilled artichokes, cured kalamata olives, rosemary jus

Roasted rosemary-lemon chicken supreme, panzanella salad, tomato vinaigrette

Warm tuna niçoise salad, poached egg, tarragon vinaigrette (add 5.00)

Grilled pacific halibut, cherry tomatoes, roasted artichoke hearts and orange salad, grain, mustard vinaigrette

Grilled sea bass, edamame and double smoked bacon ragoût, crispy leeks, pinot noir jus

Slow roasted salmon, Israeli couscous with green onions and cranberries, lemon-sunflower relish, herb oil

Loyster cobb salad, aged Ontario cheddar, creamy citrus-ranch dressing (add 5.00)

Rib eye steak and frites, green peppercorn sauce, roasted mushrooms, garlic roasted fingerling potatoes (add 5.00)

Fennel roasted Berkshire pork, braised cabbage, honey roasted apple, pommery mustard jus

Braised Ontario lamb shank, five bean ragoût, rosemary jus



Chef's Recommendations

Spreads and dips for your table:

Smoked goat cheese and white bean, extra virgin olive oil and fresh cracked pepper

Artichoke and lemon, aged balsamic

Olive tapenade with roasted garlic

Maple roasted butternut squash and ginger

One selection 3.00

Two selections 5.00

Three selections 7.00

Dessert (select 1)

Dark chocolate fondant, black currant sorbet, pistachio dust

Profiterole ice cream trio:

Salted toffee, chocolate orange confit, raspberry crunch, chocolate Devonshire sauce

Coconut Bavarian cream, chocolate sablé, salted caramel ganache

Mixed fruit salad, apple cider gelée, clementine sorbet

Mascarpone cheesecake with roasted figs and caramelized almonds

Raspberry chocolate tart with raspberry tuile and Chantilly crème

Gluten free desserts:

Lemon cream Pavlova, seasonal fruit and strawberry coulis

Almond marjolaine with bittersweet chocolate sauce

3 course Poultry and Vegetarian entrées 63.00

3 course Fish entrées 65.00

3 course Beef, Pork and Lamb entrées 68.00

3 course Shellfish entrées 65.00

On-site choice of 2 entrées add 15.00

Printed menus add 4.00

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

brunch page 1

All brunch buffets include brewed Lavazza coffee, selection of "T" teas, freshly squeezed juices including orange, grapefruit and the juice of the day, local seasonal fruit preserves and artisanal butter.

Minimum of 40 guests required unless otherwise specified

Yorkville 60.00

Seasonal sliced fruit

Mini croissants, danishes and assorted muffins

Fresh baked breakfast loaves

Individual house made granola parfait with berries

House applewood smoked salmon, assorted bagels, flavoured cream cheese, and condiments

Antipasto selection:

Pickled baby vegetables including carrots, beets, pickles, olives, red onions, marinated bocconcini, mushrooms and feta

Artisanal cold cuts, flavoured mustards and bread crisps

Ontario farmers' cheese platter

Salad and starter section (select 2)

Roasted Bosc pear, frisée and watercress salad, candied pecans and crumbled blue cheese, champagne vinaigrette

Baby spinach with green apple and goat cheese salad with citrus dressing

Mediterranean orzo with squid and shrimp, baby basil

Soba noodle salad, sweet Chinese sausage, scallions, sweet sesame and black bean dressing

Quinoa salad with black bean ancho chili and bell peppers

King City farmed smoked duck, cranberry vinaigrette

Roasted mushrooms, aged balsamic vinegar, toasted walnuts, shaved parmesan

Breakfast corner (select 2)

Classic eggs Benedict with hollandaise sauce

Free range scrambled eggs with herbs and honey mushrooms

Brioche French toast, warm Ontario maple syrup

Belgian waffles, bourbon whipped cream and seasonal compote

Buttermilk pancakes, seasonal compote, Ontario maple syrup

Applewood smoked bacon

Turkey and apple breakfast sausages

Carving station* (select one)

Sea salt roasted prime beef tenderloin, red wine jus

Farmers' market coil sausage, mini kaiser buns, Kozlik's fig balsamic-pommery, mustard

Lemon-dill salt crusted Atlantic salmon, shallot beurre blanc

Halibut and Dungeness lump crab Wellington, caponata

Maple bone-in ham with soft pretzel buns and apple pommery mustard

*All served with horseradish, Dijon mustard, Kozlik's whole grain mustard and ketchup

*1 Chef Attendant required for every 50 guests @ 50.00/hour, minimum 4 hours

*Additional equipment rental fee may apply for larger groups

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

brunch page 2



Market sides (select 2)

Sea salt baked Ontario mini red bliss potatoes, chive sour cream

Yukon gold Lyonnaise potatoes with thyme

Herbed steamed asparagus with lemon sabayon

Ratatouille Provençale, five bean ragoût

Truffled mac and cheese gratin

Pastry chef's selection (select 3)

Maple caramel bread pudding

Dark chocolate marquis and raspberries

Rye whiskey and walnut cheesecakes

Apple tartlets with apricot glaze

Lemon cream profiteroles

Bittersweet chocolate tarts, cabernet cherries

Buttermilk panna cotta shots, vanilla blueberry jam

Assorted cookies, biscotti

Mini seasonal fruit tarts

French macaron pyramid

Coconut pecan cake with marsala mascarpone



Chef's Recommendations

Shrimp cocktail bar 15.00

Free range farm eggs omelet station with choice of fillings*: 14.00

Bell pepper, tomato, mushroom, onion, ham, bacon, spinach, fresh herbs, cheddar cheese, goat cheese, Swiss cheese, smoked salmon, tofu

*1 Chef Attendant required for every 50 guests @ 50.00/hour, minimum 4 hours

*Additional equipment rental fee may apply for larger groups

+ Enhancement

Mimosa, margarita, bloody mary, caesar 12.00

Barista bar featuring assorted specialty coffee*: 10.00
Espresso, cappuccino, macchiato, latte

Specialty Tea Cart: 8.00

A selection of loose "Tea Squared" Teas including white, black, oolong, rooibos, fruit, green and herbal teas. Tea Squared brings you the most uncompromising quality of super-premium full leaf teas.

*1 Attendant required for every 25 guests @ 120.00/attendant,

*Additional equipment rental fee may apply for larger groups

.....
.....
.....
.....
.....
.....
.....
.....

.....

25 guests minimum
18.00 - 25.00

.....

*All breaks include brewed Lavazza coffee and selection of "T" teas.
Minimum of 25 guests required unless otherwise specified*

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

themed breaks page 1

All breaks include brewed Lavazza coffee and selection of "T" teas

The Morning Boost

23.00

Anti-oxidant mocktail: Wheat grass and carrot, celery and apple

Vitamin packed smoothies: Acai-passion fruit, orange-guava, pomegranate-blueberry

Muffins: Low fat banana-flax seed, carrot with walnuts and raisins

House made honey almond and oat bars

Maple

22.00

Maple lollipops

House made maple toffee

Maple butter tarts

Mini maple glazed donuts

The Afternoon Booster

20.00

Fruit brochettes with low fat yogurt dip

House made trail mix with dried fruit and nuts

Flavoured water: Lime-mint leaf, mulled apple-cranberry,

Candy Land

18.00

To include:

Homemade marshmallows, chocolate truffles, assorted toffees, mini cookies and an assortment of candy favourites

A World of Coffee

20.00

Barista bar featuring assorted specialty coffee*:

Espresso, cappuccino, macchiato, latte

Assorted biscotti and cookies

Assorted chocolates and truffles

*1 Attendant required for every 25 guests @ 120.00/attendant

*Additional equipment rental fee may apply for larger groups



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

themed breaks page 2

Apple Picking 22.00

Warm mulled apple cider (fall / winter),
Apple-cranberry lemonade (spring / summer)
Niagara organic whole apple selection
Candy apples
Apple pâté de fruit
Spiced apple upside down cake

 **Chef's Recommendations**
Dried apple rings 3.00

Cookies and Milk 18.00

Individual flavoured milk:
Strawberry, vanilla, coffee, chocolate,
mocha

House baked cookies:
Chocolate chip, raisin-oatmeal,
peanut butter, shortbread, biscotti

Health Nut Bar 18.00

Assorted nuts
Assorted dried fruits
Coconut water

"A La Mode" Cupcake and Macaron 21.00

Assorted house made bite size cupcakes:
Chocolate, carrot, vanilla
Assorted house made macarons

 **Chef's Recommendations**

Barista bar featuring assorted specialty coffee*: 10.00
Espresso, cappuccino, macchiato, latte

*1 Attendant required for every 25 guests @ 120.00/attendant
*Additional equipment rental fee may apply for larger groups

So Glad Those Meetings Are Over 18.00

Assorted spiced nuts
Mini peanut butter and jelly sandwiches
Flavoured popcorn
Candy bars

Warm and Toasty 22.00

Hot chocolate bar, whipped cream, marshmallows,
chocolate shavings
Hot spiced apple cider with cinnamon sticks
Pumpkin spiced loaf
Cranberry-walnut loaf
Cinnamon shortbread and chocolate biscotti



themed breaks page 3

Smooth Operator 18.00

Assorted seasonal fruit smoothies blended to your liking

*1 Attendant required for every 25 guests @ 50.00/hour

*Additional equipment rental fee may apply for larger groups

Parfait Sil vous Plait 19.00

Greek yogurt with blueberry and granola

Honey yogurt with banana and walnuts

Yogurt with apple, cinnamon and butter streusel

Cottage cheese with pomegranate and mint

Snack Attack 18.00

Assorted flavor house kettle chips

Freshly popped popcorn and caramel corn

Yogurt covered pretzels and chocolate covered pretzels

Local bottled root beer

Build your own Trail Mix Bar 19.00

House made granola

Chocolate chips

Dried fruits and nuts

Assorted nuts

Raw Juice Bar 17.00

Selection of five seasonal freshly squeezed fruit and vegetable juice

*1 Attendant required for every 25 guests @ 50.00/hour

*Additional equipment rental fee may apply for larger groups

A la Carte

Assorted low fat mini muffins	42.00 per dozen
House made honey-almond oat bars	36.00 per dozen
Fruit brochettes with low fat yogurt dip	48.00 per dozen
Assorted organic seasonal whole fruit basket	7.00 per person
Assorted house baked cookies and biscotti	36.00 per dozen
Bite size cupcakes	42.00 per dozen
Mixed nuts	5.00 per person
House made kettle chips	4.00 per person
Seasonal sliced fruit	9.00 per person





	24.00
Items priced per dozen 52.00 - 75.00	
25 guests minimum 20.00 - 39.00	20.00

passed hors d'oeuvres page 1

Items priced per dozen

Cold

Marinated bocconcini pearls and basil skewers with vine ripened tomato consommé	54.00
Fresh burrata crostini with baby basil and marinated peppers	56.00
Savoury herb macarons with quince gelée and chicken liver mousse	58.00
Thai chicken salad with baby cilantro, black sesame seed in a curry cone	56.00
Smoked scallop with green apple and bacon vinaigrette, red shiso salt, baby cilantro	62.00
Classic tiger shrimp cocktail shooter, brandy Marie-Rose sauce with lemon confit	60.00
Blackened tuna tataki with wasabi aioli, pickled daikon radish	58.00
EDO's assorted hand rolled sushi	62.00
Niagara prosciutto, grilled asparagus and Thunder Oak gouda wrap	54.00
Duck confit rillettes with fig jam on a sweet potato blini	58.00
Duck liver parfait, iced apple cider jelly, green apple, savoury biscotti	60.00
Smoked salmon pinwheel with crab, crème fraîche and salmon caviar	58.00
Beef tartar on almond and parmesan crisp with cranberry aioli	62.00
Basil watermelon confit with ricotta salata and mint seedling	54.00



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

passed hors d'oeuvres page 2

Items priced per dozen

Hot

Tempura spicy tuna rolls with wasabi aioli and red shiso salt	58.00
Brie quiche, cranberry relish, chervil	54.00
Porcini mushroom and parmesan risotto balls, smoked basil salt	54.00
Crispy eggplant ravioli stuffed with goat cheese and black olive tapenade	58.00
Trevor's vegetarian samosas	54.00
Mini mushroom and caramelized onion tart tatin, truffled goat cheese	58.00
Warm parmesan-basil and sea salt madeleines, tomato-fennel marmalade	57.00
Warm smoked maple salmon, sweet corn griddle cakes, horseradish sour cream, chopped chives	62.00
Seared Gaspé scallop with caramelized cauliflower, caper and raisin salsa, baby cilantro	66.00
Mini lobster pot pie, tarragon brioche crumbs	75.00
Jumbo lump crab popcorn, lemon-saffron aioli, bulls blood seedling	66.00
White coco bean bisque, Iberian chorizo salsa	52.00
Jerk spiced chicken satays, peanut sauce	58.00
Thai chicken and water chestnut lollipop	57.00
Mini pulled pork and Monterey Jack cheese quesadilla with pickled slaw	58.00
Mini brioche grilled cheese sandwich with house ham and Ontario aged cheddar	54.00
Chicken dim sum, ponzu and green onion sauce	56.00
Vegetarian dim sum, ponzu and green onion sauce	54.00
Deep fried mac and cheese squares	54.00



reception stations page 1

The “Urban Spoon”

20.00

Organic crudités bar with assorted condiments:

Pita, organic multi grain baguette, organic whole bread loaves, Hummus, green goddess, lemon-artichoke, smoked goat cheese and white bean dips

Organic cucumber and mint juice sip

Quinoa salad, toasted seeds and green onion salad

Garbanzo bean cakes with chipotle aioli, garlic chips

Sea salt edamame

The Street Food

24.00

Marinated manchego cheese with black olives, green onion, pickled red pepper with marcona almonds

Crispy calamari with tartar sauce

Chicken and Monterey Jack cheese quesadilla

Quebec poutine with smoked cheese curd, red wine jus

Chorizo and chicken empanadas, chimichurri sauce

Grilled octopus salad with artichokes and kalamata olives

Panino Parmigiano

All Canadian Charcuterie and Cheese Bar

21.00

Niagara Artisanal cheese board with condiments:

Fresh grapes, assorted spiced nuts, quince paste, fig jam, walnut raisin crisps, fresh sliced baguette

Assorted Artisanal cold cut board:

House made pickled vegetables, pickled spiced red bell pepper, pear chutney, Ontario Artisanal flavoured mustard, grissini, herb flat bread



[Chef's Recommendations](#)

Our wine director would be pleased to pair wines with this station.



reception stations page 2

Champagne and Caviar Bar 39.00

"Indulge yourself in a selection of decadent Caviar from across Canada served in style on ice with freshly prepared blini and traditional accompaniments."

Sustainable New Brunswick Acadian sturgeon caviar
St. Jacobs trout caviar
Buckwheat blini, brioche toast points
Chopped eggs, capers, red onion, chives

Great Lakes golden white fish caviar
BC Keta salmon caviar
Crème fraîche, sour cream

Chef's Recommendations

Our wine director would be pleased to pair champagne/sparkling wines with this station. Additional charges will apply.

Little Italy 22.00

Assorted focaccia, ciabatta, grissini, olive oil bread, extra virgin olive oil and aged balsamic vinegar

Salumi misti:

Assorted salumi and olives

Burrata and mozzarella

Cheese tortellini with mushrooms and prosciutto

Grilled chicken cacciatore with chunky tomato sauce and fresh torn basil

Roasted red pepper and portobello lasagna



reception stations page 3

Minimum of 25 guests required unless otherwise specified

Under the Sea 30.00

Seasonal selection of east and west coast shucked oysters on ice with traditional condiments of lemon, mignonette sauce, Tabasco and horseradish

Shrimp cocktail shooters with vodka and Marie-Rose sauce

Snow crab claws with cocktail sauce and tartar sauce

Green mussels with bacon and green apple vinaigrette

+ Enhancements*

Ice sculpture (pricing based on size and design)

Ahi tuna poke with lime-jalapeno-coconut relish 9.00

Bay scallop ceviche with baby cilantro and grapefruit gélee 5.00

Stone crab claws served with lemon saffron aioli 12.00

Nova Scotia lobsters (market price)

Hot smoked maple cured salmon fillet, fennel and citrus salad, crispy pita crisp, salsa verde 8.00

Carving Stations

Whole baked Ontario brie in brioche with cranberry and orange chutney (serves 30 guests) 175.00

House made sausages served with sea salt soft pretzel buns, maple mustard and a celery apple slaw 8.00

Slow roasted beef tenderloin, assorted flavoured Kozlik's mustards mini kaiser buns, crispy onion rings tower (serves 20 guests) 450.00

+ Enhancements*

Whole roasted suckling pig with assorted flavoured Kozlik's mustard and mini kaiser buns (800.00 each, serves 85)

Whole salt baked salmon with fennel and citrus slaw, pumpernickel crisp, lemon aioli (425.00 each, serves 20)

Whole roasted bison tenderloin, soft pretzel rolls, house made pickled vegetables, béarnaise sauce (475.00 each, serves 20)

Hot maple smoked St. Jacobs bone in ham, green onion buttermilk biscuits, coleslaw, cranberry chutney (400.00 each, serves 35)

*1 Chef Attendant required for every 25 guests @ 50.00/hour, minimum 4 hours

*Additional equipment rental fee may apply for larger groups

late night sweets

Sweet table includes brewed Lavazza coffee and selection of "T" teas

Late night sweet table

54.00 per dozen

Mini cupcakes (assorted flavours)
Caramel chocolate fudge cakes
Almond frangipane with Grand Marnier cream
Tapioca pudding shots
Seasonal fruit skewer
Chocolate marquise with raspberry
Rice crispy pops
Marshmallow skewers
Macaron pyramid
Assorted cheesecake pops
Seasonal fruit tarts
Vanilla and maple pot-de -crème
Spiced apple torte and sweet mascarpone
Apricot linzers
Mini chocolate éclairs
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

Late night sweet stations

Candy Corner 12.00

Classic hard and soft candies, caramel popcorn, candy bars

Cookie Jar 9.00

Freshly baked cookies from the pastry shop:
Chocolate chunk with walnuts, pecan mudslides, peanut butter, oatmeal raisin, almond sablé

+ Enhancements*

Flavoured milk 6.00

Ice Cream Sundae Bar 14.00

3 types of ice cream with assorted condiments

+ Enhancements*

Add a custom ice sculpture with specialty logo (prices upon request)

Crêpe Station* 26.00

Made à la minute with toppings:

Cinnamon sugar, bananas foster, suzette, nutella, whipped cream and caramel sauce, house made flavoured seasonal ice cream

*1 Chef Attendant required for every 50 guests @ 50/hour, minimum 4 hours

*Additional equipment rental fee may apply for larger groups

Macaron Tower* 420.00 (Based on 140 pieces)

Choice of 3 flavours: lemon, strawberry, raspberry, chocolate, guava, passionfruit, salted caramel, lavender, pistachio, hazelnut, mint

*Requires minimum 2 weeks' notice

Croquembouche 380.00

Chocolate mousse or pastry filing (Approximately 100 profiteroles)



late night comfort food

20.00 (select up to 3 items)

Crispy calamari with tartar sauce
Chicken and Monterey Jack cheese quesadilla
Mini croque monsieur sandwiches with apple and pommery mustard butter
Quebec poutine with smoked cheese curd, traditional gravy
Pulled pork nachos with traditional condiments
Mini grilled cheese sandwiches on brioche with aged Ontario cheddar
Crispy onion ring stacks
Mini beef sliders with jalapeño ketchup
Mini chicken pot pies with toasted brioche crumbs and fresh tarragon
Mini grilled Italian sausages on brioche loaf with flavoured mustards and caramelized onion
Individual sweet potato or Yukon gold fries, with house smoked ketchup

Bagel Bites Station

14.00

Assorted mini bagels sandwiches:

Smoked salmon sandwiches with pickled red onion, caper aioli and watercress

Hickory smoked turkey sandwich, cranberry aioli and brie cheese

Rare roast beef, caramelized onions, Kozlik's grainy mustard and horseradish mayo

Sweet and Savoury Empanadas Station

16.00

Warm sweet empanadas:
quince paste and cream cheese
hazelnut and chocolate

Warm savoury empanadas:
chorizo and chicken
braised short rib
with condiments of sour cream, chimichurri and pickled vegetables

Chicken Wings Station

18.00

Molé, butter chicken, BBQ, or American spiced wings
Crudites
Blue cheese and ranch dips

6 Foot Long Sandwich Station

20.00

Minimum 50 people

Select up to 3:
Hickory smoked turkey
Rare roast beef
Smoked salmon
Portobello and parmesan
Corned beef

*1 Chef Attendant required for every 35 guests @ 50/hour,
minimum 4 hours
*Additional equipment rental fee may apply for larger groups



3 course Poultry and Vegetarian entrées	85.00	85.00 - 95.00
3 course Fish, Shellfish entrées	89.00	
3 course Beef, Pork and Lamb entrées	95.00	
3 course Veal and Venison entrées	108.00	
On-site choice of 2 entrées	add 15.00	
Fourth course	add 18.00	

all dinner selections include: Lavazza coffee and selection of "T" teas

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and 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
60 Yorkville Avenue M4W 0A4
416 964 0411

plated dinner page 1

All plated dinners include brewed Lavazza coffee, selection of "T" teas, artisanal breads and butter

3 course Poultry and Vegetarian entrées	85.00
3 course Fish, Shellfish entrées	89.00
3 course Beef, Pork and Lamb entrées	95.00
3 course Veal and Venison entrées	108.00

On-site choice of 2 entrées	add 15.00
Fourth course	add 18.00
Printed menu	add 4.00

Appetizer

Hot

Ontario goat cheese fritter, shallot and blueberry marmalade, green apple julienne

Warm wild mushroom and caramelized sweet onion tart tatin, truffled goat cheese, aged port wine glaze, baby mâche salad

Parmesan crème brûlée, caramelized cherry tomato, prosciutto crisps

Pan seared diver scallop with granny smith apple and double smoked bacon vinaigrette, celery heart salad (add 5.00)

Lobster and fennel parfait, tomato and vanilla broth (add 5.00)

Maple-pommery mustard glazed Arctic char with caramelized cauliflower mousseline, caper-golden raisin salsa

Hot smoked salmon, sweet corn blini with shallot and leek fondue, fennel caviar cream

Cold

Roasted organic baby heirloom beets with house made goat cheese yogurt, aged balsamic vinegar, baby basil, toasted pistachios

Dungeness crab salad with crunchy fennel and frisée, grapefruit gelée, citrus dressing (add 5.00)

Smoked salmon and crab savoy, lime-dill crème fraîche, New Brunswick Acadian caviar

Cauliflower panna cotta, chili marinated shrimp, herbed citrus salad

Sweet garlic-chili tuna tartar, avocado and coriander terrine, black sesame seeds, ponzu emulsion, taro chip (add 5.00)

Duck liver parfait with iced cider gelée, radish and roasted vidalia onion salad, toasted mini brioche

Country style pâté, house made pickled vegetables, grilled whole wheat ciabatta

Foie gras torchon, Niagara stone fruit chutney, fleur de sel brioche (add 5.00)

Soups

Caramelized sweet onion soup with fino sherry, aged gruyère crouton

Wild mushroom consommé with enoki mushrooms

Roasted tomato and fennel bisque, fennel pollen, goat cheese, arugula pesto

Curried sweet potato and coconut soup, raita

Apple celery soup

Green curry-lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney

Dungeness crab and juniper berry chowder, green onion and parmesan cheese biscuit (add 5.00)

Salads

Baby arugula endive and radicchio salad with avocado, ricotta salatá and white balsamic vinaigrette

Baby spinach salad with green apple, roasted candy cane beets and fresh goat cheese

Heirloom tomato salad with fresh baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette

Roasted Bosc pear with frisée and watercress salad, Quebec blue cheese and champagne vinaigrette

plated dinner page 2

Entrées (select 1)

From the garden

Herb and ricotta ravioli, grilled artichokes, cured kalamata olives, rosemary jus

Curried lentil and garbanzo bean ragoût, grilled paneer, crispy shallots

Wild mushroom risotto, baby arugula and tomato confit, aged Thunder Oak gouda

From the sea

Crispy skin arctic char, tomato confit, lemon-thyme risotto

Grilled sea bass, edamame and double smoked bacon ragoût, crispy leeks, pinot noir jus

Red shiso and seaweed crusted black cod, lemongrass scented jasmine rice, garlic roasted bok choy, Szechuan jus

Seared jumbo shrimp a la plancha, fennel and oven dried tomato risotto, orange-saffron nage

Oven roasted halibut, creamy rosemary-parmesan polenta, grilled broccolini, olive-caper and baby basil relish

Grilled diver scallops with white bean and chorizo stew, spice saffron nage (add 5.00)

Seabream with baby fennel confit, orange oil emulsion, zucchini caponata

Slow roasted salmon with maple-pommery mustard glaze, leek and potato hash brown, tarragon beurre blanc

From the farm

Chicken supreme, Israeli couscous, green onion, cranberry and red wine jus

Maple-pommery mustard roasted chicken suprême, herbed mushroom ragoût, panfried goat cheese polenta, sundried tomato and olive relish

Herb crusted chicken suprême, parsnip purée, crispy shallots, truffled brussels sprouts, grilled king mushroom, herb oil

Roasted King City farmed Muscovy duck breast, duck leg confit Parmentier, braised red cabbage, bing cherry infusion

Braised boneless beef short ribs, green lentil du puy ragoût, carrot vichy, pommery mustard sauce

Sea salt and black pepper basted beef tenderloin, anna potato, haricots verts, green peppercorn jus (add 5.00)

Slow roasted Berkshire pork loin, caramelized apple, braised red cabbage, cider jus

Grilled Provimi veal chop, fig confit, grilled king mushroom, lemon-ricotta gnocchi, fig jus (add 5.00)

Ontario lamb chops with Provence ratatouille and grilled artichokes with aged truffled balsamic glaze (add 5.00)

Rib eye tournedos with boulangère potatoes, grilled asparagus shallot confit jus



plated dinner page 3

Dessert (select 1)

Chocolate praline torte, toasted pine nuts, port mousse, citrus confit, port reduction
Dark chocolate fondant, blackcurrant sorbet, pistachio dust

Profiterole ice cream trio:

Salted toffee, chocolate orange confit, raspberry crunch, chocolate Devonshire sauce

Raspberry macaron tart, vanilla panna cotta, raspberry caramel (gluten free)

Tiramisu martini, mocha gelato, chocolate pistachio cantucci di prato

Coconut Bavarian cream, Grand Marnier crème legere, caramel pears

Caramelized pear Pavlova, vanilla brûlée, cointreau chantilly

Mascarpone cheesecake with roasted figs and caramelized almonds

Raspberry chocolate tart, raspberry tuile and crème chantilly

Spiced apple walnut cake, citrus and whisky crème chibouste, toasted marshmallow ice cream

Chocolate grand cru torte with toasted hazelnut and passion fruit caramel

Almond marjolaine with bittersweet chocolate sauce (gluten free)

Chocolate Chanel cake, caramelized hazelnut streusel and Irish whiskey caramel (gluten free)

Chef's Recommendations

Artisanal cheese selection

Warm bleu bénédictin "pain perdu", salted apple cider caramel, roasted Bosc pear 12.00

Saint-Honoré triple crème cheese, pickled king mushroom, honey comb, candied pecans 16.00

Grey owl ashed goat cheese, grilled white asparagus, sliced almonds, cherry glaze 14.00

Tête-de-moine cheese with warm potato and leek salad, bacon powder, pistachio oil 14.00

Comté and Ontario prosciutto terrine, endive and candied walnut salad, champagne vinaigrette 12.00

Chef's Recommendations

Flavoured butter selection (Select 1) Add 2.00

Garlic-rosemary butter

Parmesan cheese-basil butter

Jalapeno-cilantro lime butter

Truffle-chive butter

Spreads and dips for your table (Select 1)

Smoked goat cheese and white bean, extra virgin olive oil and fresh cracked pepper

Artichoke and lemon, aged balsamic

Olive tapenade with roasted garlic

Maple roasted butternut squash and ginger

1 selection 3.00
2 selections 5.00
3 selections 7.00

Intermezzo course Add 7.00

Heirloom tomato, basil and aged balsamic sorbet

Passion fruit raspberry sorbet, candied rose petals

Ice-wine sorbet

Lavender-red wine sorbet

dinner buffet page 1

All dinner buffets include brewed Lavazza coffee and selection of "T" teas

Canada's Roots 89.00

Savoury commel bread
Chestnut soup, dried apple and herb relish
Smoked trout, maple candied salmon belly and smoked white fish platter
Wild rice salad with dried fruits and nuts
Smoked duck breast salad with apple, cranberry and spiced pumpkin seeds
Honey glazed quail with sweet potato hash
Cedar planked maple glazed arctic char
Roasted bison short ribs, sweet corn and northern white bean succotash
Cider braised cabbage
Blueberry cobbler
Rye whiskey and walnut cheesecake
Dark chocolate marquise, Saskatoon berry jam
Birch syrup pecan tart
Roasted Indian corn pudding pot-de-crème

Chef's Recommendations

Mini cranberry cakes, maple cream	4.00
Fried pumpkin bread, wild flower honey	4.00



dinner buffet page 2

All dinner buffets include brewed Lavazza coffee and selection of "T" teas

The Orient Express 95.00

Dashi-miso soup with braised daikon and enoki mushrooms
Green papaya and Szechuan duck salad, baby cilantro chutney
Marinated spicy tuna summer rolls, peanut sauce
Crunchy vegetable Vietnamese rolls, sweet chili sauce
Dim sum bar: Pot stickers, siu mai, char siu, spring rolls, hargow with assorted sauces and condiments
Assorted sushi and California rolls with sauce and condiments
Braised sweet and sour pork belly with fried rice
Vegetarian pad Thai
Miso glazed black cod, lemongrass scented jasmine rice, garlic baby bok choy, black sesame seed
Prawn red curry with bean sprouts and cilantro
Matcha green tea mousse
Dragon cookies
Watermelon jelly with toasted coconut
Mango tapioca pudding
Ginger almond cake, milk chocolate chantilly
Asian fruit salad with acai and ginger syrup



Chef's Recommendations

Banana-nut cake 4.00

Under the Olive Tree 85.00

First press olive oil and aged balsamic vinegar, assorted flat breads, fresh pita
Assorted dips: Tabbouleh, fattoush, babaganoush, hummus, tzatziki, pita crisps
Marinated labneh cheese with za'atar
Falafel and stuffed vine leaves
Grilled octopus salad with almonds, baby arugula and Jerez vinegar
Greek farro salad
Moroccan vegetable tagine
Spinach and cheese tortellini, sundried tomatoes, arugula pesto
Plancha seared chicken, eggplant caponata
Lamb sausage with chickpeas and lentil harissa stew
Grilled Italian branzino, lemon olive oil
Arabic sweet delights:
Baklava, assorted whole fruit display, dried fruit platter, assorted mixed nuts
Greek yogurt pomegranate panna cotta
Makrout and coconut sablé cookies
Pistachio stuffed dates with orange blossom and cinnamon



Chef's Recommendations

Om Ali (Egyptian bread pudding) 5.00



dinner buffet page 3

Indian Spice Market 92.00

Chai tea made with Indian spices and milk
Naan and paratha bread
Mulligatawny soup
Spicy and sour chickpea salad with tomato and cilantro
Cumin roasted sweet potato and nut salad with dried fruit
Spinach salad, fried shallots, honey yogurt dressing
Butter chicken
Tandoori paneer
Lamb biryani
Hand made vegetable and meat samosas,
mango-tamarind sauce
Shrimp curry with house made raita and pappadum
Lentil and cauliflower curry
Indian rice with saffron, sultana golden raisins,
toasted cashews
Coconut rice pudding
Mango mousse
Carrot halva
Rasgulla and gulab jamun

Chef's Recommendations

Tandoori roti bread 4.00



dinner buffet page 4

Power without Flour (Gluten-free buffet) 88.00

Wild mushroom bisque

Three quinoa salad with toasted almonds, dried cranberries, feta cheese and green onion, fresh herb pesto

Baby heirloom beet, arugula and endive salad with Quebec bleu Elizabeth cheese, champagne vinaigrette

Glass noodle salad with rare seared ahi tuna, edamame, black sesame seeds and baby cilantro

Grilled zucchini, tomato and onion salad with ricotta salata

Marinated artichoke heart and vine ripened cherry tomato salad, cured black olives, baby basil, aged balsamic vinegar and first press olive oil

Saffron risotto with grilled tiger shrimp, mussels and green peas, parmesan cheese and fresh basil

Seared salmon, chickpea, tomato and shaved fennel salad, citrus and sunflower seed relish

Seaweed crusted halibut, lemongrass scented basmati rice and roasted baby bok choy

Lemon-garlic grilled chicken suprême, lentil and Indian style wild rice

Almond marjolaine

Passion fruit panna cotta

Blueberry and pistachio chocolate bark

Lemon cream Pavlova

Chef's Recommendations

Garlic confit stuffed lamb saddle, Provençale ratatouille, rosemary jus 15.00

Apple cider gelée, clementine sorbet 6.00



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

family style menu

Give your guests the selection and benefit of a buffet along with the comfort and convenience of a sit-down dinner. Platters of each dish are served at the tables, help yourself and pass the food to your neighbour! It's a warm family dinner all together, just like home.

All family style dinners include brewed Lavazza coffee, selection of "T" teas and Artisanal breads and butter

98.00

Appetizer / Soup (select 3)

Caramelized sweet onion velouté with fino sherry, aged gruyère crouton

Green curry-lemongrass broth with smoked chicken, shiitake mushrooms, coriander chutney

Dungeness crab and juniper berry chowder, green onion and potato-parmesan cheese biscuits

Baby spinach salad with green apple, roasted baby heirloom beets and goat cheese, cider dressing

Vine ripened tomato salad with baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette

Grilled vegetable and Niagara salumi antipasti board with assorted breads

Smoked trout Waldorf salad with cranberry and pickled fennel

Quinoa and King City farmed smoked duck salad with dehydrated pomegranate seeds and green onion

Entrées (select 3)

Steak frites - grilled Ontario prime beef strip loin, house fries, glazed green beans with toasted almonds and crispy shallots, béarnaise sauce

Honey-cumin roasted St. Jacob's pork loin, roasted organic carrots and maple roasted sweet potatoes

Provençale Ontario lamb chops, provençale ratatouille, roasted garlic and first press olive oil fork mashed potatoes

Honey-pommery mustard roasted chicken breast, herb and sundried tomato polenta cakes, grilled rapini, pinot noir jus

Cedar planked roasted salmon, green lentil du puy ragoût with double smoked bacon, asparagus, lemon beurre blanc

Pan seared smoked paprika jumbo shrimp, saffron and chorizo risotto with sweet peas, braised fennel, herb oil

Ricotta and spinach tortellini, creamy leeks, roasted mushrooms, basil pesto

Sweet chili marinated tofu pad Thai, green onion and black sesame seeds

Desserts (select 3)

Gâteau St. Honoré

Tropical fruit tart with passion fruit and caramelized bananas

Chocolate torte praline, milk chocolate chantilly, cocoa nib crunch

Seasonal fruit trifle, Grand Marnier cream, toasted almonds

Caramel cream filled donuts, pecan sugar Double chocolate cake, vanilla bean salted caramel ganache

Apple and almond frangipane tart, lemon verbena caramel

Caramelized pear Pavlova, vanilla brûlée, cointreau chantilly

Fourth course add 18.00



tapas style menu

More a style of eating rather than a form of cooking, tapas is all about sociability. People of a like mind talking and drinking in a relaxed atmosphere while nibbling away on little bites of intense flavour. Keep it simple or make it as complicated as you like but whichever way you prefer it, tapas is best served with an early evening drink among friends and lively company.

All family style dinners include brewed Lavazza coffee, selection of "T" teas and Artisanal breads and butter

98.00

Appetizer / Soup (select 5)

Marinated manchego cheese with black olives, green onions, pickled red peppers with marcona almonds

Meze table with tabbouleh, fattoush, babaganoush, hummus, tzatziki, marinated labneh cheese with za'atar, pita crisps and flat bread

Marinated octopus salad with kalamata olives, pickled peppers and grilled artichokes

Garbanzo bean and grilled chorizo salad, Jerez vinaigrette

Five bean salad with marinated anchovies, baby arugula and tomato confit

Tuna escabeche with pickled fennel and citrus salad

Grilled mushroom salad with cabrales blue cheese and aged balsamic vinegar

Lobster ceviche

Dim sum: Pot sticker, siu mai, char siu, spring rolls, har gow with assorted sauces and condiments

Entrées (select 5)

Spanish style meatballs with spicy sofrito sauce

Sweet and sour glazed baby back ribs

Garlic shrimp à la plancha, sundried tomato and roast garlic aioli

Smoked goat cheese and lamb empanadas, chimichurri sauce

Mixed grilled sausages with marinated roasted peppers, dried figs, prunes and assorted Kozlik's mustards

PEI black mussels marinière, white wine and shallots

Salt cod and potato cakes, lemon-caper aioli

Tortilla española with grilled potato and prosciutto

Desserts (select 3)

Almond cakes with coconut and lemon

Rice pudding

Turrón

Crema catalana

Spiced pine nut fritters with wild flower honey

Dark chocolate tarts, dulce de leche glaze



à la carte page 1

Would you like a wider choice of menu options to offer your guests? As individual tastes differ, this à La Carte menu will allow your guests to be in control of their dinner selection. There's something delicious for all palates!

All à la carte dinners include brewed Lavazza coffee, selection of "T" teas and artisanal breads and butter.
Maximum of 150 guests

Ontario Terroir 150.00

Appetizer (select 3)

Parmesan crème brûlée, caramelized cherry tomato, prosciutto crisps

Warm wild mushroom and caramelized sweet onion tart tatin, Ontario truffled goat cheese, aged port wine glaze, baby mâche salad

Roasted organic Cookstown baby heirloom beets with house made goat cheese yogurt, aged balsamic vinegar, baby basil, toasted pistachio

King City farmed duck liver parfait with iced cider gelée, radish and roasted vidalia onion salad, toasted mini brioche

Ontario venison carpaccio, crisp apple and beet salad, Kozlik's mustard, honey-walnut vinaigrette

Northern woods wild mushroom consommé, oxtail and Thunder Oak gouda ravioli

Entrées (select 3)

Berkshire pork loin, caramelized apple, braised red cabbage, cider jus

Sea salt and black pepper basted beef tenderloin, haricots verts and anna potatoes, green peppercorn jus

Maple-pommery mustard roasted chicken suprême, haricots verts and honey mushroom ragoût, goat cheese and sundried tomato polenta, micro arugula

Slow roasted organic arctic char, creamy leek and potato "risotto", lemon-thyme chicken jus

Oven roasted halibut, creamy rosemary-parmesan polenta, grilled broccolini and olive caper and baby basil relish, roasted heirloom cherry tomatoes

Herb and mushroom ravioli, tomato confit, grilled stuffed artichokes, rosemary nage

Dessert (select 3)

Mascarpone cheesecake with roasted figs and caramelized almonds

Raspberry chocolate tart, raspberry tuile and crème chantilly

Raspberry macaron tart, vanilla panna cotta, raspberry caramel

Unbold ice cream trio: Salted toffee, chocolate-orange confit, raspberry crunch, chocolate Devonshire sauce



à la carte page 2

Flavours of the World 150.00

Appetizer (select 3)

Dungeness crab salad, crunchy fennel and frisée salad, grapefruit gelée, citrus dressing

Sweet garlic-chili tuna tartar, avocado terrine, black sesame seed, ponzu emulsion, taro chips

Green curry-lemongrass broth with smoked chicken, shiitake mushrooms, coriander chutney

Cauliflower panna cotta, house smoked salmon, lemon relish, baby herb salad

Entrées (select 3)

Red shiso and seaweed crusted black cod, lemongrass scented jasmine rice, garlic roasted bok choy, Szechuan jus

Seared jumbo shrimp a la plancha, fennel and oven dried tomato risotto, orange-saffron nage

Grilled diver scallops with white bean and chorizo stew, spice saffron nage

Braised boneless beef short rib, green lentil du puy ragoût, carrots vichy, pommery-mustard sauce

Ontario lamb chops with Provence ratatouille and grilled artichokes with aged truffled balsamic glaze

Curried lentil and garbanzo bean ragoût, grilled paneer, crispy shallots

Sweets (select 3)

Chocolate grande cru torte with toasted hazelnuts and passion fruit caramel

Spiced apple walnut cake, citrus and whisky crème chiboustes toasted marshmallow ice cream

Dark chocolate fondant, blackcurrant sorbet, pistachio dust

Caramelized pear Pavlova, Grand Marnier crème legere, caramel pears



Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

pop-up restaurant concept page 1

Catch it while you can! Why go off site when we can bring the restaurant to you? Expect the evening to entice your senses and palate and offer a new exciting dining experience that is fun, intriguing and unique.

Minimum of 30 guests with a maximum of 150 guests

Each pop up restaurant concept will include

Table-side orders for each course

Custom menu card

Custom table-side wine selection

Themed music

Mood lighting

Restaurant style seating options

Maitre'd to seat your guests

To further enhance your experience speak to your catering manager for entertainment and décor options including linens, florals and furniture.

Le Bistro 135.00

Warm baguettes with garlic rosemary butter

Appetizer (select 3)

Country style pâté, house made pickled vegetables, grilled whole wheat ciabatta

Caramelized sweet onion velouté with fino sherry, aged gruyère crouton

House applewood smoked salmon rilette, lemon and dill aioli

Braised leek with shallot and champagne vinaigrette

Ontario beef tenderloin tartar, crispy capers and grilled baguette

Entrées (select 3)

Chicken suprême coq-au-vin, Lyonnaise potatoes

Veal blanquette with glazed pearl onion and button mushrooms, rice pilaf

Grilled snapper with Provençale ratatouille and grilled lemon

PEI mussel marinière, shallots and white wine cream sauce

Dessert (select 3)

Mille-feuille, vanilla sauce

Salted caramel rice pudding

White chocolate pot-de-crème

Opera chocolate cake

Seasonal fruit tart

+ Enhancements

French cheese tasting 14.00

Also consider...

Signature champagne cocktail

Entertainment and themed décor

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

pop-up restaurant concept page 2

Italian Trattoria @ Vinci 135.00

Artisanal breads with extra virgin olive oil and balsamic vinegar

Appetizer (select 3)

Minestrone soup with acini di pepe

Sicilian orange and Belgian endive salad, sweet onion and medjool dates, fresh mint

Local burrata, torn basil, aged balsamic vinegar glaze, sea salt

Grilled artichoke hearts, cured black olive and shaved ricotta salata salad

Prosciutto di Parma, watercress shaved pear and parmesan

Entrées (select 3)

Grilled cornish hen, creamy lemon-ricotta polenta, sherry tomato confit salsa

Pan seared branzino with cannellini bean and rosemary ragoût

Wild mushroom risotto, baby arugula, tomato confit and garlic chips

Tagliatelle with marinated Sicilian tomatoes, marinated bocconcini, baby basil

Grilled pork loin, sautéed greens, toasted pine nuts, golden raisins

Sweets (select 3)

Amaretto crème caramel

Torta caprese

Biscotti misti

Vanilla panna cotta with berry compote

Chocolate pistachio bombdoni

Seasonal fruit tart

+ Enhancements

Coffee bar 10.00

A barista attended bar featuring assorted specialty coffees: Espresso, cappuccino, macchiato, latte

*1 attendant required for every 25 guests 120.00/attendant

*Additional equipment rental fee may apply for larger groups

Also consider...

Strolling musicians
Themed décor

The Fat Chef Gastro Pub 115.00

Appetizer (select 3)

Potato and ale soup, garlic sour cream, chili oil

Artisanal charcuterie board with daily gastro condiments

Beet, butter lettuce and grapefruit salad, Ontario goat cheese, sherry dressing

Fish cakes, celery root remoulade, lemon aioli

Aged cheddar and caramelized sweet onion dip, toasted bagel chips

Entrées (select 3)

Braised short rib poutine, smoked cheese curd, red wine gravy

Angus burger, fresh cut fries, house spicy ketchup and condiments

Beer battered cod n' chips, tartar sauce, radish coleslaw

Grilled salmon, cauliflower pureé, apple and fennel salad

Wild mushroom pot pie, pearl onion, baby spinach salad, truffle vinaigrette

Sweets (select 3)

Lemon curd tart

Butterscotch verrine milk caramel, fleur de sel

Sticky toffee pudding

Quadruple chocolate tower

Pear and stilton cheesecake with salted caramel

Warm chocolate cookies

+ Enhancements

Local brewed beer on tap

Personalized chef's hot sauce bottles for sale

Also consider...

Pub style seating at high top tables and bar stools

A pool table / dart boards

Plasma TV's showing your favourite sporting event

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and 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
60 Yorkville Avenue M4W 0A4
416 964 0411

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per drink (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

bar selections

Pricing on consumption

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

Premium Select (1.25 oz)

Vodka
Gin
Rum
Rye
Scotch
Single Malt Scotch
Bourbon
Tequila

Cognac Hennessy VSOP
Cognac Hennessy XO
Patron Silver

Sherry Aperitif (2 oz)

Liqueurs
Imported beer
Craft beer
Domestic beer
House wine

Soft drinks
Juices

Large still or sparkling water
Small still or sparkling water
Coffee/tea

Hosted bar

11.00
Absolut
Tanqueray
Bacardi Superior
Wiser's Deluxe
Johnnie Walker Red Label
Jack Daniel's
El Jimador

15.00

Belvedere
Hendrick's
Bacardi 8
Crown Royal
Johnnie Walker Black
Glenfiddich 12 year
Woodford reserve
El Jimador

17.00
42.00
24.00

12.00

12.00
10.00
10.00
9.00
priced per bottle

6.50
6.50

10.00
6.50
6.50

Non-hosted bar

14.00

20.00

23.50
58.00
33.00

16.00

16.00
14.00
14.00
12.00
14.00

9.00
9.00

9.00
9.00

Hosted bar

Prices are per drink (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge, and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

Non-hosted bar

Prices are per drink (unless otherwise noted) and inclusive of 13% HST, 12.5% service charge, and 9.5% administration fee. A cashier fee is applicable per 100 guests @ \$30.00 per hour, minimum of 4 hours.

Barista bar* 10.00 per person

Featuring a selection of coffees including:
Espresso, cappuccino, latte and macchiato

*1 barista required for every 50 guests
@ 120.00 per attendant

*Additional equipment rental fee may apply for larger groups

Specialty tea cart 8.50 per person

A selection of "Tea Squared" Teas including:
White, black, oolong, rooibos, fruit,
green and herbal teas

Tea Squared brings you the most uncompromising
quality of super-premium full leaf teas



bar enhancements

Be on the cutting edge of the cocktail scene...

*Stations**

*1 bartender required for every 50 guests @ 200.00 per attendant

Caesar station 16.00

Vodka, clamato, house clamato and condiments of bacon, horseradish, celery, shrimp, spicy long beans and pickles

Barrel Aged Cocktail 14.00

Niagara cherry infused Manhattan aged to perfection in boutique barrels.
Garnished with house-made sweet pickled cherries

Martini station deluxe / premium select 14.00 / 18.00

Select up to 4 of the following

Bellini martini, melon martini, dirty martini, chocolate martini, apple martini, lychee martini, French martini, cosmopolitan

Beer! 10.00

Beer-tender will have a display of 6 - 10 Artisanal beer options each with a different style of beer: Pilsner, heffevisen, bock, stout, lager, pale ale, IPA, trapist, Belgium triple, porter, cask ale

Yorkville barista bar* 14.00

Gourmet coffee, flavoured Italian syrups, shaved chocolate, whipped cream
With a selection of Sambuca, Baileys, Kahlua

Signature Drinks

12.00

Start the evening off right... Welcome your guests with butler passed cocktails.

SPRING AND SUMMER

Watermelon mojito

White rum, smashed watermelon, mint leaves and minted simple syrup topped with soda

Lavender mimosa

Prosecco, fresh grapefruit juice, lavender infused syrup

FALL AND WINTER

Autumn gold

Spiced rum and pear purée shaken over ice and topped with apple juice and a touch of Prosecco

Apple and gingerbeer collins

Vodka or gin, with apple juice, ginger beer and a pinch of nutmeg

wine list

White

Chardonnay

Peller Estates Family Select Chardonnay VQA	52.00
Vineland Chardonnay	54.00
Kendall-Jackson Vintners Reserve Chardonnay	60.00
Rodney Strong Chardonnay	62.00
Louis Latour Bourgogne Chardonnay	64.00
Domaine Loroche Saint Martin Chablis	66.00

Riesling

Thirty Bench Riesling	58.00
-----------------------	-------

Pinot Grigio and Pinot Gris

Matto Pinot Grigio Veneto IGT	52.00
Forchir Pinot Grigio Lamis Friuli DOC	56.00

Sauvignon Blanc

Trius Sauvignon Blanc VQA	52.00
Norton Barrel Select Sauvignon Blanc	52.00
Woolshed Sauvignon Blanc Victoria Australia	56.00
Oyster Bay Sauvignon Blanc New Zealand	60.00

Red

Pinot Noir

Mission Hill Bin 88 Pinot Noir	58.00
Oyster Bay Pinot Noir New Zealand	62.00
Carmel Road Winery Pinot Noir Monterey	66.00
J.Lohr Falcons Perch Pinot Noir Monterey	84.00

Merlot

Kingston Estate Merlot Australia	58.00
Estrada Creek Merlot California	59.00
Rodney Strong Merlot	60.00
Irony Merlot Napa Valley	64.00

Malbec

Bodega Norton Barrel Select Malbec	52.00
Bodegas Carelli Latitude 34 Malbec Argentina	54.00

Shiraz

Hunt Shiraz South Australia	56.00
Earthworks Shiraz Barossa Valley Australia	58.00
Two Hans Gnarly Dudes Shiraz Australia	69.00

Syrah

Ogier Héritages Côtes Du Rhône	54.00
Domaine St-Michel Côtes Du Rhône	56.00
Jean-Luc Colombo Côtes Du Rhône	60.00
Les Abeilles Rouge	

Cabernet Sauvignon

Peller Estates Family Select Cabernet/Merlot VQA	52.00
Game Changer Red VQA	54.00
Lotus Cabernet Sauvignon Paso Robles CA	58.00

Trim Cabernet Sauvignon	64.00
Kendall-Jackson Vintners Reserve Cabernet Sauvignon	77.00

Sangiovese

Nespolino Merlot-Sangiovese IGT Romagna	52.00
Ca'del Doge Chianti	52.00
Rocca Delle Macie Tenuta Sant'alfonso	64.00
Le Tavolelle Chianti Classico	75.00

Sparkling/Champagne

Giusti Rosalia Prosecco DOC	56.00
Hi Prosecco	56.00
Mumm Cuvee Napa Brut Prestige	70.00
Domaine Chandon Brut Classic	82.00
Piper Hiedsieck Brut	120.00
Perrier Jouet Grand Brut Champagne	144.00

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per drink (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.

hotel information page 1

menu pricing

Menu selections and all other details of your event(s) are to be finalized a minimum of three (3) weeks in advance in order to guarantee availability.

A 12.5% service charge and a 9.5% administration fee will be applied on all food, beverage and room rental fees.

13% Harmonized sales tax (HST) applies on food, beverage, service charge and administration fee.

All government tax rates are subject to change, and will be applied in strict accordance with tax regulations on all charges.

No food or beverage of any kind can be brought into the hotel by the patron without the written permission of the hotel and is subject to such service and/or labour charges deemed necessary by the hotel.

We are pleased to offer your guests a choice of two entrees when serving a three or four course dinner. Orders will be taken tableside the evening of your event. The price per person will reflect the higher priced entrée selection listed, plus an additional service fee.

special meals

The hotel will gladly provide special meals for guests with dietary needs not met by the event menu, including but not limited to vegan, vegetarian and specific food allergies. Guests may choose a children's menu for those under 12 years of age.

labour charges

Should additional labour be required, charges are as follows:

Chef @ \$50.00 per hour (minimum 4 hours)

Server/Bartender @ \$50.00 per hour (minimum 4 hours)

Barista @ \$30.00 per hour (minimum 4 hours)

Cashier @ \$30.00 per hour (minimum 4 hours)

guest guarantee

The catering department will require the guaranteed number for your event 72 hours (3 business days, Monday through Friday, excluding holidays), prior to the function.

If you are hosting a social or kosher event the catering department will require the guaranteed number for your event (5) business days prior to the event.

A 5% allowance in food preparation over the guaranteed number will be given on all events with 100 people or more. Final charges will be based on the guaranteed number of attendees (or the number of persons for which the event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.

hotel information page 2

liquor laws

Ontario Liquor Laws permit the service of liquor from 11:00 a.m. to 2:00 a.m., at which time all entertainment should cease in order to clear the event space by 2:30 a.m.

socan & resound fees

A fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and (RESOUND) for your right to use music which is copyright. This fee varies depending on the room capacity.

rental charges

Rental charges apply to all rooms. The Hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements. A 22% administration fee applies to all room rental charges.

signage

No signage of any kind is permitted in the lobby of the hotel. Signage can be used outside meeting rooms. The hotel reserves the right to remove signage which is deemed inappropriate.

parking

The Four Seasons Hotel Toronto offers valet parking.

Should you wish to cover the cost of valet parking for your event guests, a reduced rate of \$35.00 or overnight rate of \$55.00 per vehicle (includes HST).

electrical power

Please submit a complete list of your requirements prior to arrival. Additional power sources may be rented through the hotel.

access to meeting room vendor information

A receiving dock provides access to a service elevator for delivering material to and from meeting rooms.

ALL vendors will use loading dock off of Scollard St. Once trucks are emptied at the loading dock, they are to be moved IMMEDIATELY and parked elsewhere. The Hotel is not responsible for tickets issued for illegal parking. Should you wish to park in hotel valet parking the clearance is 8' 10". Regular Valet parking rates would apply. Access to the Hotel is through Scollard St. receiving dock and must be pre-arranged with the catering manager handling the event. Front of the House elevators are for guest use and hotel staff only. Deliveries are based on a first come first served basis. We do not schedule any times for deliveries. Due to the hotel's heavy delivery schedule, instructions are as follows:

Weekdays (Monday through Friday)

Deliveries can commence between 12noon to 6pm. Any deliveries outside of this time are subject to approval by your catering representative.

Weekend (Saturday's, Sunday's and Holidays)

Deliveries can commence between 7am to 4pm.

There is an intercom located beside the receiving entrance on the west side to contact security for entry. The receiving dock provides access to two (2) SERVICE elevators for delivering materials to and from meeting rooms.

Loading door: Maximum height 13 ft

Service elevator: 5000 lbs

Entrance: Height 84" x width 48"

Cab: Height 120" x width 68" x length 102"

Receiving is not responsible for taking materials off trucks nor delivering to various departments of the Hotel.

Receiving does not offer carts/skids/pallets or any moving equipment. Companies are responsible to provide their own equipment.

hotel information page 3

shipping material

All material should be addressed to:

Organization and Contact's Name

c/o Four Seasons Hotel Toronto

60 Yorkville Avenue

Toronto, Ontario

M4W 0A4

ATTENTION BANQUET DEPARTMENT: HOLD FOR ARRIVAL
(Name of Event, Date of Event, Contact Name for the Event)

We are pleased to receive and assist in the handling of boxes and packages.

Please notify your catering or conference services manager prior to shipping materials. Please coordinate the pick-up of items immediately following your event as the hotel is not responsible for damage to or loss of any articles left on premises during or following an event.

reservations

Individual reservations may be made by via phone, fax, or email. For our in-House reservations department please:

Call (416) 964-0411 Fax (416) 963-6902

Email: reservations.toronto@fourseasons.com

Internet: www.fourseasons.com/toronto

Group rates for guest rooms of 10 or more are available through our sales department. Subject to availability.

audio visual

PSAV Audio Visual is our exclusive in-House audio visual provider. PSAV which is conveniently located on-site can be contacted directly at 416-928-7336.

damages

Four Seasons Hotel Toronto reserves the right to inspect and control all private functions.

Liability for damages to the premises will be charged accordingly. The conveners for any function are held responsible for the members of their group. The hotel cannot assume responsibility for personal property or equipment brought into the function. Personal effects and equipment must be removed from the event space at the end of each day, unless reserved on a twenty-four (24) hour basis.

Open flames are prohibited in all of our event spaces. All candle flames must be protected by glass encasements.

Smoking is prohibited at all times in all banquet and hotel areas.

payment terms

The estimated outstanding balance is due ten (10) days in advance of the event if payment is made by approved personal cheque or forty-eight (48) hours in advance if payment is made by cash, approved credit card, approved certified or cashier's cheque or bank draft. A signed credit card authorization form is required for any remaining account balance for which a final account will be remitted at the completion of your Event and is payable upon receipt.

coat check

We are pleased to provide a hosted coat check with two (2) attendants at a rate of \$400.00, plus applicable tax for the duration of your event. This is based on a minimum of 75 guests to a maximum of 200 guests. An additional attendant is required at \$200.00, plus HST for each additional 100 guests. For guests less than 75 guests we can provide coat racks at no additional charge.