catering menu

weddings >

FOUR SEASONS HOTEL
Toronto

wedding menu

THE ONE AND ONLY

TO HAVE AND TO HOLD

SOUTH ASIAN WEDDING

KOSHER WEDDING

THE DAY AFTER BRUNCH

HOTEL INFORMATION

catering menu for weddings

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

contact a wedding specialist >

wedding menu

THE ONE AND ONLY

passed hors d' oeuvres
plated dinner
beverage package
+ enhancements

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the one and only

4 pieces per person of Butler passed hors d'oeuvres
4 course dinner
7 hour open deluxe bar (6pm to 1pm)
Minimum 100 guests

priced from 199.00

seasonal pricing (please inquire)

TO INCLUDE THE FOLLOWING:

Dedicated Wedding Specialist to assist with wedding arrangements

One-night stay for the newlyweds on their wedding night in a Suite, including breakfast and overnight parking

Upgrades for bride's and groom's families based on availability

Preferential guest room rates for all wedding attendees based on availability

Stage and dance floor setup

Votive candles for tables (5), cocktail tables, cocktail stations and bars

Floor-length soft grey table linens with coordinated cotton dinner napkins

Complimentary cake cutting with late night

Complimentary menu tasting

Complimentary podium & microphone

Sparkling wine toast with dinner

Tableside wine service with dinner

passed hors d' oeuvres >

plated dinner >

beverage package >

enhancements >

THE ONE AND ONLY
- passed hors d' oeuvres
- plated dinner
- beverage package
- *+ enhancements*

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passed hors d'oeuvres

Reception *(select four)*

Cold

Marinated bocconcini pearls and basil skewers with vine ripened tomato consommé

Tomato marshmallow with goat cheese snow, baby basil, extra virgin olive oil

Fresh burrata crostini with baby basil and marinated peppers

Savoury herb macarons with quince gelée and chicken liver mousse

Thai chicken salad with baby cilantro, black sesame seed in a curry cone

Smoked scallop with green apple and bacon vinaigrette, red shiso salt, baby cilantro

Classic tiger shrimp cocktail shooter, brandy Marie-Rose sauce with lemon confit

Blackened tuna tataki with wasabi aïoli, pickled daikon

Niagara prosciutto, grilled asparagus and Thunder Oak gouda wrap

Duck confit rillettes with fig jam on a sweet potato blini

Duck liver parfait, iced apple cider jelly, green apple and savoury biscotti

Smoked salmon pinwheel with crab, crème fraîche and salmon caviar

Basil watermelon confit with ricotta salata and mint seedling

Hot

Tempura spicy tuna rolls with wasabi aïoli and red shiso salt

Brie quiche, cranberry relish, chervil

Porcini mushroom and parmesan risotto balls, smoked basil salt

Crispy eggplant ravioli stuffed with goat cheese and black olive tapenade

Trevor's vegetarian samosas

Mini mushroom and caramelized onion tart tatin, truffled goat cheese

Warm parmesan-basil and sea salt Madeleine's, tomato-fennel marmalade

Warm smoked maple salmon, sweet corn griddle cakes, horseradish sour cream, chopped chives

White coco bean bisque, Iberian chorizo salsa

Jerk spiced chicken satays, peanut sauce

Thai chicken and water chestnut lollipop

Mini pulled pork and Monterey Jack cheese quesadilla with pickled slaw

Grilled cheese sandwich with house ham and Ontario aged cheddar

Chicken dim sum, ponzu and green onion sauce

Vegetarian dim sum, ponzu and green onion sauce

Deep fried mac and cheese squares

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.

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plated dinner page 1

All plated dinners include brewed Torrefazione Italia coffee, selection of "T" teas, Artisanal breads and butter

Appetizer (select two)

Soup

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 biscuits

Salad

Baby arugula, endive and radicchio salad with avocado, ricotta salata 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, pomegranate seeds, Quebec blue cheese and champagne vinaigrette

Cold

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

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

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 tartare, avocado and coriander terrine, black sesame seeds, ponzu emulsion, taro chips

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)

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 créme brûleé caramelized cherry tomato, prosciutto crisps

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

Lobster and fennel parfait, tomato and vanilla broth

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

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plated dinner page 2

Entrées (select one)

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

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

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

From the farm

Chicken suprême with Israeli couscous, green onion, cranberry and red wine jus

Maple-pommery mustard roasted chicken suprême, herbed mushroom ragout, pan fried goat cheese polenta, sundried tomato and olive relish

Herb crusted chicken suprême, parsnip purée, roasted chestnuts, 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 rib, green lentil du puy ragoût, carrot vichy, pommery mustard sauce

Sea salt and black pepper basted beef tenderloin, anna potato, haricot verts, green peppercorn jus

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

Slow roasted Ontario venison loin, parmesan-rhubarb polenta savarin, roasted baby beets, parsnip purée, blackcurrant jus and prosciutto crisp

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

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

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plated dinner page 3

Dessert (select one)

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, chocolate sablé, salted caramel ganache

Caramelized pear Pavlova, Grand Marnier crème legere, caramel pears

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)

Duo	4.00
Trio	6.00

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beverage package 7 hour

Wines

Choose from our house white, red and sparkling selections

Deluxe Liquor (1.25 oz)

Vodka	Absolut
Gin	Tanqueray
Rum	Bacardi Superior
Rye	Wisers Deluxe
Scotch	Ballantine's
Bourbon	Jack Daniels
Tequila	El Jimador

Liqueurs (1 oz)

Amaretto
Baileys
Grand Marnier
Kahlua
Triple Sec (sour apple, lychee)

Non-Alcoholic

Soft drinks
Juices
(orange, cranberry, tomato, clamato)
Large sparkling or still water

Imported Beer

Heineken
Stella
Corona

Domestic Beer

Coors Light
Budweiser
Canadian

Craft Beer

Steam Whistle Pilsner
Mill Street Organic

+ Bar Enhancements*

Upgrade to Premium select brands 24.00 per person

Premium Liquor (1.25 oz)

Vodka	Grey Goose
Gin	Hendricks
Rum	Bacardi 8
Rye	Crown Royal
Scotch	Johnny Walker Black Glenfiddich 12 year
Bourbon	Woodford Reserve
Tequila	Patron Silver

Sherry/Aperitif (2 oz)

Campari
Dubonnet
Sweet & Dry Vermouth
Tio Pepe
Bristol Cream

Cognac (1 oz)

Remy VSOP

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enhancements page 1

Dinner enhancements

On-site choice of Two entrées — add a surcharge of 15.00

Chef's Recommendations

Artisanal cheese course

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

Intermezzo selection to enhance your dinner *(add 6.00, select one)*

Heirloom tomato, basil and aged balsamic sorbet

Passion fruit-raspberry sorbet, candied rose petals

Icewine sorbet

Lavender-red wine sorbet

Flavoured butter selection *(add 5.00, select one)*

Garlic-rosemary butter

Parmesan cheese-basil butter

Jalapeno-cilantro lime butter

Truffle-chive butter

Spreads and dips for your table *(add 3.00, select one)*

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

Artichokes and lemon, aged balsamic

Tapenade and roasted garlic

Maple roasted butternut squash and ginger

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enhancements page 2

Late night sweet table

Sweet table includes brewed Torrefazione Italia coffee and selection of "T" teas

24.00 (select up to 8 items)

Mini cupcakes (assorted flavours)
Caramel chocolate fudge cakes
Almond frangipane with Grand Marnier cream
Tapioca pudding shots
Seasonal fruit skewers
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
Raspberry cones with vanilla 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 (priced 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 35 guests @ 50/hour, minimum 4 hours*

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enhancements page 3

Late night comfort food

20.00 *(select up to three items)*

Crispy calamari with tartar sauce

Chicken and Monterey Jack cheese quesadilla

Mini croque monsieur sandwiches with apple, 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

Late night food station

Bagel Bites Station 14.00

Assorted mini bagels sandwiches

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

Hickory smoked turkey sandwich, cranberry aïoli 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 paste

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
Crudite
Blue cheese and ranch dips

6 Foot Long Sandwich Station 20.00

Minimum 50 people *(select up to three items)*
Choose one type of our deli sandwich selections:
Hickory smoked turkey
Rare roast beef
Smoked salmon
Portobello and parmesan

**1 Chef Attendant required for every 35 guests @ 50/hour, minimum 4 hours*

Whole Baked Brie Station 12.00

Minimum 50 people
Warm Artisanal brie baked in brioche, served with cranberry sauce, dried fruits and spiced candied nuts

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enhancements page 4

Reception station

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 aïoli, 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

Hops, Malt and Barley 24.00

"Using only four natural ingredients – spring water, malted barley, hops and yeast, Steam Whistle Beer has quickly become a local favourite. Named after the whistle signaling the end of the workday in the 1950's, not only does this beer take us back to an era of progress and prosperity, it reminds us to enjoy the simpler things in life."

Pulled pork nachos and condiments:
Salsa, guacamole, cheese, sour cream

Crispy onion ring stacks

Mini beef sliders with jalapeño ketchup

Beer battered fish and chips

Mini chicken pot pies with toasted brioche crumbs and fresh tarragon

Spicy Buffalo wings, celery sticks, blue cheese dressing

Mini grilled Italian sausages on brioche loaf, caramelized onion flavoured mustard

House made meatballs, marsala marinara sauce, fontina cheese, garlic bread

Chef's Recommendations
Craft brewed beer 9.00 (per drink)

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enhancements page 5

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. Additional charges will apply.

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
Great Lakes golden white fish caviar
St. Jacob's trout caviar
BC Keta salmon caviar
Buckwheat blini, brioche toast points
Crème fraîche, sour cream
Chopped eggs, capers, red onion, chives

Chef's Recommendations

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

Under the Sea 30.00

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

Shrimp cocktail shooters with vodka Marie-Rose sauce

Snow crab claws with cocktail and tartar sauce

Green mussels with bacon and green apple vinaigrette

+ Enhancements*

Ice sculpture (based on size and design)	
Ahi tuna poke with lime-jalapeño-coconut relish	9.00
Bay scallop ceviche with baby cilantro and grapefruit gelée	5.00
Stone crab claws served with lemon saffron aïoli	12.00
Nova Scotia lobsters	market price

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enhancements page 6

Little Italy 22.00

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

Burrata and mozzarella bar

Salumi misti:
Assorted salumi and olives

Cheese tortellini with mushrooms and prosciutto

Grilled chicken cacciatore with chunky tomato sauce and fresh torn basil

Roasted red pepper and portobello lasagna

Whole baked Brie Station 175.00

Serves 30 people

Warm artisanal brie baked in brioche, served with cranberry sauce, dried fruits and spiced candied nuts

+ Enhancements*

Whole roasted suckling pig with assorted flavoured Kozlik's mustard and mini kaiser buns (800 each, serves 85)

Whole salt baked salmon with fennel and citrus slaw, pumpernickel crisp, lemon aïoli (425 each, serves 20)

Whole roasted bison tenderloin, soft pretzel rolls, house made pickled vegetables, béarnaise sauce (475 each, serves 20)

Hot maple smoked St. Jacob's bone in ham, green onion buttermilk biscuits, coleslaw, cranberry chutney (400 each, serves 35)

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

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

Slow roasted beef tenderloin, assorted flavoured kozlik's mustards, mini kaiser buns, crispy onion ring tower (14.00)

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wedding menu

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8 pieces per person of Butler passed hors d'oeuvres
3 course dinner
7 hour open deluxe bar (6pm to 1pm)
Minimum 100 guests

priced from 199.00

seasonal pricing (please inquire)

TO INCLUDE THE FOLLOWING:

Dedicated Wedding Specialist to assist with wedding arrangements

One-night stay for the newlyweds on their wedding night in a Suite, including breakfast and overnight parking

Upgrades for bride's and groom's families based on availability

Preferential guest room rates for all wedding attendees based on availability

Stage and dance floor setup

Votive candles for tables (5), cocktail tables, cocktail stations and bars

Floor-length soft grey table linens with coordinated cotton dinner napkins

Complimentary cake cutting with late night

Complimentary menu tasting

Complimentary podium & microphone

Sparkling wine toast with dinner

Tableside wine service with dinner

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Reception *(select eight)*

Cold

Marinated bocconcini pearls and basil skewers with vine ripened tomato consommé

Tomato marshmallow with goat cheese snow, baby basil, extra virgin olive oil

Fresh burrata crostini with baby basil and marinated peppers

Savoury herb macarons with quince gelée and chicken liver mousse

Thai chicken salad with baby cilantro, black sesame seed in a curry cone

Smoked scallop with green apple and bacon vinaigrette, red shiso salt, baby cilantro

Classic tiger shrimp cocktail shooter, brandy Marie-Rose sauce with lemon confit

Blackened tuna tataki with wasabi aïoli, pickled daikon

Niagara prosciutto, grilled asparagus and Thunder Oak gouda wrap

Duck confit rillettes with fig jam on a sweet potato blini

Duck liver parfait, iced apple cider jelly, green apple and savoury biscotti

Smoked salmon pinwheel with crab, crème fraîche and salmon caviar

Basil watermelon confit with ricotta salata and mint seedling

Hot

Tempura spicy tuna rolls with wasabi aïoli and red shiso salt

Brie quiche, cranberry relish, chervil

Porcini mushroom and parmesan risotto balls, smoked basil salt

Crispy eggplant ravioli stuffed with goat cheese and black olive tapenade

Trevor's vegetarian samosas

Mini mushroom and caramelized onion tart tatin, truffled goat cheese

Warm parmesan-basil and sea salt Madeleine's, tomato-fennel marmalade

Warm smoked maple salmon, sweet corn griddle cakes, horseradish sour cream, chopped chives

White coco bean bisque, Iberian chorizo salsa

Jerk spiced chicken satays, peanut sauce

Thai chicken and water chestnut lollipop

Mini pulled pork and Monterey Jack cheese quesadilla with pickled slaw

Grilled cheese sandwich with house ham and Ontario aged cheddar

Chicken dim sum, ponzu and green onion sauce

Vegetarian dim sum, ponzu and green onion sauce

Deep fried mac and cheese squares

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FOUR SEASONS HOTEL TORONTO
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contact a wedding specialist >

plated dinner page 1

All plated dinners include brewed Torrefazione Italia coffee, selection of "T" teas, Artisanal breads and butter

Appetizer (select one)

Soup

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 biscuits

Salad

Baby arugula, endive and radicchio salad with avocado, ricotta salata 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, pomegranate seeds, Quebec blue cheese and champagne vinaigrette

Cold

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

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

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 tartare, avocado and coriander terrine, black sesame seeds, ponzu emulsion, taro chips

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)

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 créme brûleé caramelized cherry tomato, prosciutto crisps

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

Lobster and fennel parfait, tomato and vanilla broth

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

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plated dinner page 2

Entrées (select one)

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

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

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

From the farm

Chicken suprême with Israeli couscous, green onion, cranberry and red wine jus

Maple-pommery mustard roasted chicken suprême, herbed mushroom ragout, pan fried goat cheese polenta, sundried tomato and olive relish

Herb crusted chicken suprême, parsnip purée, roasted chestnuts, 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 rib, green lentil du puy ragoût, carrot vichy, pommery mustard sauce

Sea salt and black pepper basted beef tenderloin, anna potato, haricot verts, green peppercorn jus

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

Slow roasted Ontario venison loin, parmesan-rhubarb polenta savarin, roasted baby beets, parsnip purée, blackcurrant jus and prosciutto crisp

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

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

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plated dinner page 3

Dessert (select one)

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, chocolate sablé, salted caramel ganache

Caramelized pear Pavlova, Grand Marnier crème legere, caramel pears

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)

Duo	4.00
Trio	6.00

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beverage package 7 hour

Wines

Choose from our house white, red and sparkling selections

Deluxe Liquor (1.25 oz)

Vodka	Absolut
Gin	Tanqueray
Rum	Bacardi Superior
Rye	Wisers Deluxe
Scotch	Ballantine's
Bourbon	Jack Daniels
Tequila	El Jimador

Liqueurs (1 oz)

Amaretto
Baileys
Grand Marnier
Kahlua
Triple Sec (sour apple, lychee)

Non-Alcoholic

Soft drinks
Juices
(orange, cranberry, tomato, clamato)
Large sparkling or still water

Imported Beer

Heineken
Stella
Corona

Domestic Beer

Coors Light
Budweiser
Canadian

Craft Beer

Steam Whistle Pilsner
Mill Street Organic

+ Bar Enhancements*

Upgrade to Premium select brands 24.00 per person

Premium Liquor (1.25 oz)

Vodka	Grey Goose
Gin	Hendricks
Rum	Bacardi 8
Rye	Crown Royal
Scotch	Johnny Walker Black Glenfiddich 12 year
Bourbon	Woodford Reserve
Tequila	Patron Silver

Sherry/Aperitif (2 oz)

Campari
Dubonnet
Sweet & Dry Vermouth
Tio Pepe
Bristol Cream

Cognac (1 oz)

Remy VSOP

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enhancements page 1

Dinner Enhancements

On-site choice of Two entrées — add a surcharge of 15.00

Chef's Recommendations

Artisanal cheese course

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

Intermezzo selection to enhance your dinner *(add 6.00, select one)*

Heirloom tomato, basil and aged balsamic sorbet

Passion fruit-raspberry sorbet, candied rose petals

Icewine sorbet

Lavender-red wine sorbet

Flavoured butter selection *(add 5.00, select one)*

Garlic-rosemary butter

Parmesan cheese-basil butter

Jalapeno-cilantro lime butter

Truffle-chive butter

Spreads and dips for your table *(add 3.00, select one)*

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

Artichokes and lemon, aged balsamic

Tapenade and roasted garlic

Maple roasted butternut squash and ginger

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enhancements page 2

Late night sweet table

Sweet table includes brewed Torrefazione Italia coffee and selection of "T" teas

24.00 (select up to 8 items)

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
Raspberry cones with vanilla 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 @ 40/hour, minimum 4 hours*

Macaron Tower* 360.00

Choice of flavours (approximately 140 macarons)
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)

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enhancements page 3

Late night comfort food

20.00 *(select up to three items)*

Crispy calamari with tartar sauce

Chicken and Monterey Jack cheese quesadilla

Mini croque monsieur sandwiches with apple, 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

Late night Food Station

Bagel Bites Station 14.00

Assorted mini bagels sandwiches

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

Hickory smoked turkey sandwich, cranberry aïoli 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 paste

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
Crudite
Blue cheese and ranch dips

6 Foot Long Sandwich Station 20.00

Minimum 50 people *(select up to three items)*
Choose one type of our deli sandwich selections:
Hickory smoked turkey
Rare roast beef
Smoked salmon
Portobello and parmesan

**1 Chef Attendant required for every 35 guests @ 50/hour, minimum 4 hours*

Whole Baked Brie Station 12.00

Minimum 50 people
Warm Artisanal brie baked in brioche, served with cranberry sauce, dried fruits and spiced candied nuts

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enhancements page 4

Reception station

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 aïoli, 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

Mini oxtail 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

Hops, Malt and Barley 24.00

"Using only four natural ingredients – spring water, malted barley, hops and yeast, Steam Whistle Beer has quickly become a local favourite. Named after the whistle signaling the end of the workday in the 1950's, not only does this beer take us back to an era of progress and prosperity, it reminds us to enjoy the simpler things in life."

Pulled pork nachos and condiments:
Salsa, guacamole, cheese, sour cream

Crispy onion ring stacks

Mini beef sliders with jalapeño ketchup

Beer battered fish and chips

Mini chicken pot pies with toasted brioche crumbs and fresh tarragon

Spicy Buffalo wings, celery sticks, blue cheese dressing

Mini grilled Italian sausages on brioche loaf, caramelized onion flavoured mustard

House made meatballs, marsala marinara sauce, fontina cheese, garlic bread

Chef's Recommendations
Craft brewed beer 9.00 (per drink)

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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. Additional charges will apply.

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
Great Lakes golden white fish caviar
St. Jacob's trout caviar
BC Keta salmon caviar
Buckwheat blini, brioche toast points
Crème fraîche, sour cream
Chopped eggs, capers, red onion, chives

Chef's Recommendations

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

Under the Sea 30.00

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

Shrimp cocktail shooters with vodka Marie-Rose sauce

Snow crab claws with cocktail and tartar sauce

Green mussels with bacon and green apple vinaigrette

+ Enhancements*

Ice sculpture (based on size and design)	
Ahi tuna poke with lime-jalapeño-coconut relish	9.00
Bay scallop ceviche with baby cilantro and grapefruit gelée	5.00
Stone crab claws served with lemon saffron aïoli	12.00
Nova Scotia lobsters (market price)	

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enhancements page 6

Little Italy 22.00

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

Burrata and mozzarella bar

Salumi misti:
Assorted salumi and olives

Cheese tortellini with mushrooms and prosciutto

Grilled chicken cacciatore with chunky tomato sauce and fresh torn basil

Roasted red pepper and portobello lasagna

Whole baked Brie Station 175.00

Serves 30 people

Warm artisanal brie baked in brioche, served with cranberry sauce, dried fruits and spiced candied nuts

+ Enhancements*

Whole roasted suckling pig with assorted flavoured Kozlik's mustard and mini kaiser buns (800 each, serves 85)

Whole salt baked salmon with fennel and citrus slaw, pumpernickel crisp, lemon aïoli (425 each, serves 20)

Whole roasted bison tenderloin, soft pretzel rolls, house made pickled vegetables, béarnaise sauce (475 each, serves 20)

Hot maple smoked St. Jacob's bone in ham, green onion buttermilk biscuits, coleslaw, cranberry chutney (400 each, serves 35)

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

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

Slow roasted beef tenderloin, assorted flavoured kozlik's mustards, mini kaiser buns, crispy onion ring tower (14.00)

**1 Chef Attendant required for every 50 guests @ 50.00 /hour, maximum 50 guests*

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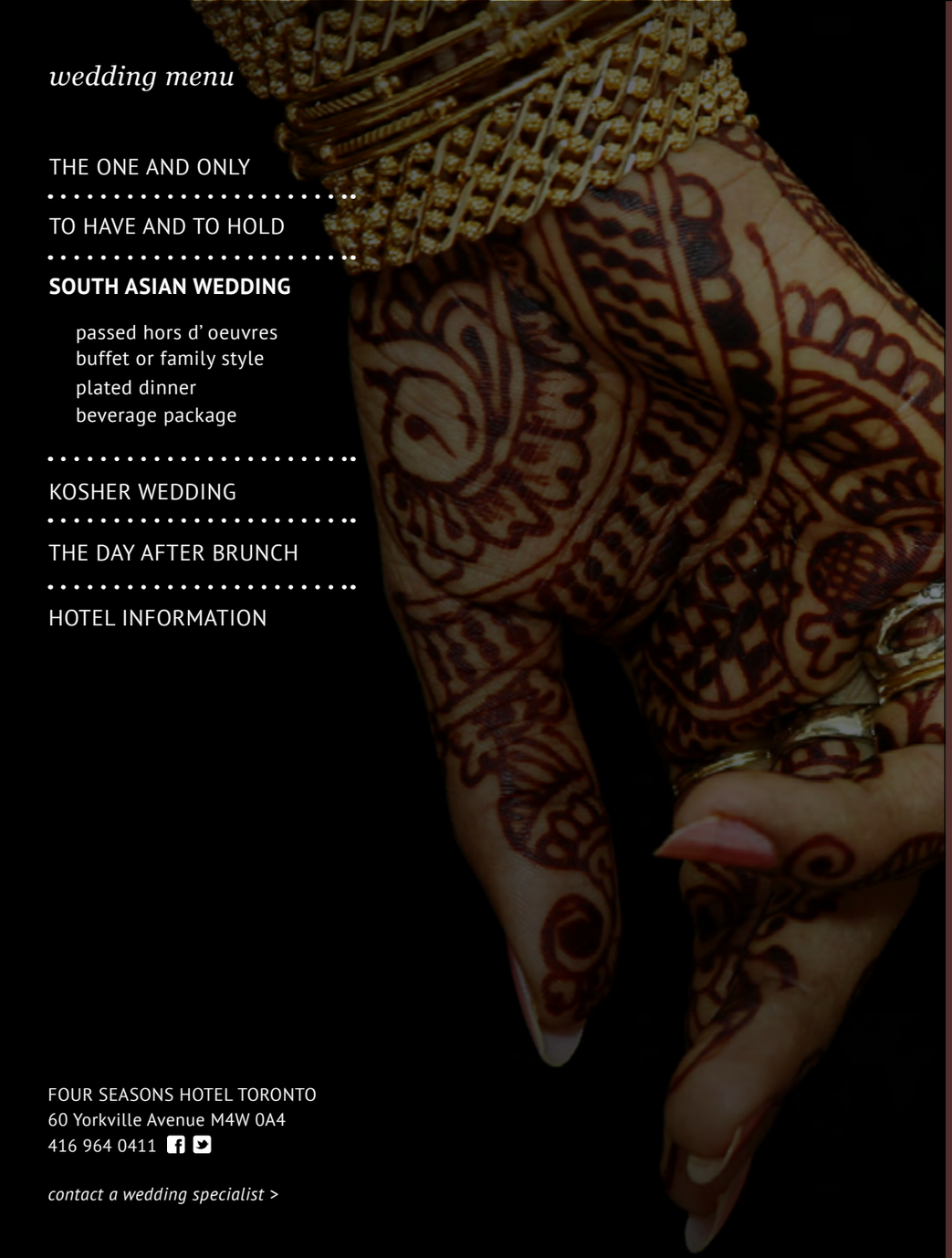

wedding menu

THE ONE AND ONLY

TO HAVE AND TO HOLD

SOUTH ASIAN WEDDING

- passed hors d' oeuvres
- buffet or family style
- plated dinner
- beverage package

KOSHER WEDDING

THE DAY AFTER BRUNCH

HOTEL INFORMATION

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south asian wedding

4 pieces per person of passed hors d'oeuvres
4 course plated dinner, family style or buffet
7 hour open deluxe alcoholic OR non-alcoholic bar (price will vary)
Minimum 100 guests

priced from 155.00 (non-alcoholic beverage package)
priced from 189.00 (alcoholic beverage package)

TO INCLUDE THE FOLLOWING:

Dedicated catering specialist to assist with your hotel, food and beverage requirements

Dedicated room for bridal party use on the day of the wedding

One-night stay in a Deluxe One-Bedroom suite for the newlywed's on the night of the wedding; complimentary valet parking for one vehicle

Complimentary breakfast for two for the newlyweds the morning after the wedding

Complimentary upgrade for parents of the bride and groom for the night of the wedding, based on availability

Preferred guest room rates for all wedding attendees based on availability

Complimentary menu tasting

Tableside wine service with dinner

Complimentary votive candles, four per dinner table

Complimentary floor length skirting with a choice of two overlays; coordinating cotton dinner napkins

Complimentary podium & microphone

Stage and dance floor setup

Complimentary table numbers

Complimentary coat check

Preferred rate for host valet parking for your wedding guests

passed hors d' oeuvres >

buffet or family style >

plated dinner >

beverage package >

passed hors d'oeuvres

Reception *(select four)*

Trevor's vegetarian samosas with tamarind dipping sauce

Thai chicken salad with baby cilantro,
black sesame seeds in a curry cone

Tandoori lamb kebab, mint chutney

Tamarind chicken skewers

Curried crab pakoras with mango-cilantro chutney

Vegetable pakoras with minted yogurt

Aloo pudina tikki, potatoes, mint and chat masala patties

Hara bhara kebab, spinach and potato cake

Citrus-poached shrimp with madras-scented aïoli

Turkey samosa with spicy mango pickle

Garam masala-seasoned chicken kebab

Mini curried vegetable naan pizza

Aloo makkai tikka

Paneer tikka

Mini onion tarts

Curried sweet potato velouté shooter with coconut foam

Onion bhaji, cumin and coriander scented onion rings

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buffet or family style

Dinner includes brewed Torrefazione Italia coffee and chai tea made with Indian spices and milk.
Each table to receive naan, poppadom and paratha breads, spiced mint chutney, coriander chutney, cucumber raita, mango chutney

Appetizer *(select four)*

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

Lentil and garbanzo bean salad with dried fruits, cardamom and cilantro chutney, served in a poppadum cup

Fattoush

Keema salad

Koshambri salad

Aachari paneer tikka

Entrée *(select six)*

Butter chicken

Tandoori paneer

Lamb biryani

Shrimp curry with house made raita and poppadom

Lentil and cauliflower curry

Masala fried fish

Dal makhani

Channa masala chick pea curry

Basmati rice with saffron, sultana golden raisins, toasted cashews

Chicken tikka masala

Aloo gobi masala

Zaffranip pillau long-grain basmati rice steamed with saffron and herbs

Saag paneer greens with cheese

Cashmere spiced chickpea and lentil ragoût

Chickpea masala

Nave rattna korma

Seasonal green vegetables with Indian spices

Tandoori chicken

Mutter paneer

Vegetable pulao

Paneer kadhai

Yellow pea dal

Shahi-korma cauliflower with cashew gravy

Bhindi masala okra curry

Eggplant masala

Murgh makhani chicken in tomato gravy

Jhinga masaledar prawns cooked in Indian masala

Desserts *(select four)*

Coconut rice pudding

Mango mousse

Carrot halvah

Rasgulla

Gulab jamun rose and cardamom flavoured dumplings with almond flakes

Mango sorbet seasonal berries, cookie tuile kheer

Kheer rice pudding

Assorted mini cupcakes

Seasonal sliced fruit and berries

Kulfi ice cream

Mango lassi

Rasmalai

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plated dinner

Dinner includes brewed Torrefazione Italia coffee and chai tea made with Indian spices and milk. Each table to receive naan, poppadom and paratha breads, spiced mint chutney, coriander chutney, cucumber raita, mango chutney

Appetizer *(select one)*

Coconut mussels with curry leaves and ginger

Scallop chutney wala, bay scallop with cilantro, mint and coconut

Lamb meatball, spicy tomato sauce, fried spinach salad

Mulligatawny soup

Lentil soup with apple and tomato, herb oil

Chickpea fritter, lemon-cumin sauce, green onion

Entrée *(select one)*

Pan seared tandoori salmon, cardamom spiced riced pilaf, cumin butter sauce

Tandoori chicken breast, tomato-garlic chutney, grilled asparagus, coconut-almond-saffron rice

Slow roasted striploin and garam masala braised short ribs, Indian mustard seed and cumin leaf potato hash with carmelized onions

Pan seared Alaskan black cod, cardamom spiced rice pilaf and cumin butter sauce

Black bean and garlic rubbed filet of beef, nave rattna korma, curried cauliflower purée

Butter basted chicken suprême, roasted cauliflower, potato and green onion fritter

Chana masala spiced chickpeas and tomato ragoût

Shrimp kofta curry

Spiced lamb chop, roasted garlic eggplant, pickled red onion, mint chutney

Desserts *(select four)*

Cashew caramel rice pudding, cardamom and rose whipped cream, exotic fruit salad

Pepper spiced chocolate mousse cake, passion fruit caramel and ginger strawberries

Vanilla coconut cake, mango confit, toasted cashews

Pistachio brown butter cake, saffron white chocolate Bavarian, brown sugar tuile

Milk chocolate chai ganache torte, almond frangipane, frozen honey yogurt

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beverage packages 7 hour

Wines

Choose from our house white, red and sparkling selections

Deluxe Liquor (1.25 oz)

Vodka	Absolut
Gin	Tanqueray
Rum	Bacardi Superior
Rye	Wisers Deluxe
Scotch	Ballantine's
Bourbon	Jack Daniels
Tequila	El Jimador

Liqueurs (1 oz)

Amaretto
Baileys
Grand Marnier
Kahlua
Triple Sec (sour apple, lychee)

Non-Alcoholic

Soft drinks
Juices
(orange, cranberry, tomato, clamato)
Large sparkling or still water

Imported Beer

Heineken
Stella
Corona

Domestic Beer

Coors Light
Budweiser
Canadian

Craft Beer

Steam Whistle Pilsner
Mill Street Organic

+ Bar Enhancements*

Upgrade to Premium select brands 24.00 per person

Premium Liquor (1.25 oz)

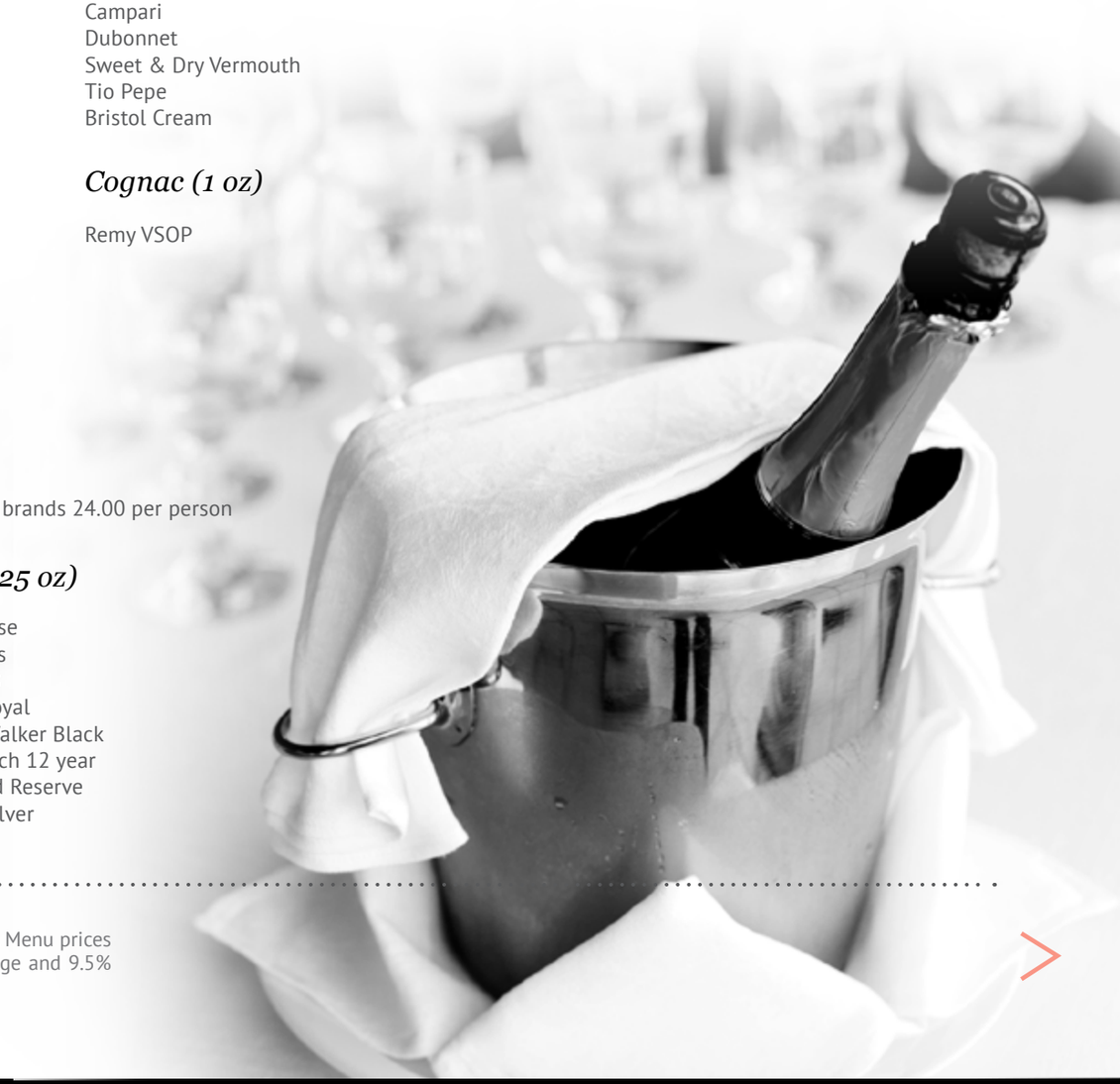
Vodka	Grey Goose
Gin	Hendricks
Rum	Bacardi 8
Rye	Crown Royal
Scotch	Johnny Walker Black Glenfiddich 12 year
Bourbon	Woodford Reserve
Tequila	Patron Silver

Sherry/Aperitif (2 oz)

Campari
Dubonnet
Sweet & Dry Vermouth
Tio Pepe
Bristol Cream

Cognac (1 oz)

Remy VSOP



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

contact a wedding specialist >

THE ONE AND ONLY
TO HAVE AND TO HOLD
SOUTH ASIAN WEDDING
KOSHER WEDDING
sample kosher menu
THE DAY AFTER BRUNCH
HOTEL INFORMATION

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kosher wedding

Four Seasons Hotel Toronto has partnered with PR Creative Caterers to create exclusive kosher menus under the supervision of COR Kashruth Council of Canada. Our catering specialists will be your liason to ensure we are respecting the Jewish laws, while providing the highest standards for food and service. Minimum 100 guests.

Reception and dinner menu priced from 132.00

Kosher handling fee, equipment rental, Mashgiach, Chef charges are applicable

view sample menu >

sample kosher menu

135.00

Butler Passed Hors D'oeuvres

Butternut squash soup sips
Cinnamon cream and popcorn sprouts

Wild mushroom risotto lollipop
toasted in panko, mushroom aïoli

Individual tuna niçoise served on
fingerling potato chip

Asian chicken skewers in mango spaghetti,
cilantro relish

Open-faced burgers, caramelized onions,
crispy shallots on toasted focaccia bread

Reception Stations

Carving station

Choice of: Salami, pastrami, corned beef,
roasted turkey, smoked turkey

Hand carved and served with mustard and
kosher dills, mango and corn relish, tomato and
avocado salsa

Fish tasting station

Seared black cod, edamame and nappa salad,
Asian vinaigrette, made to order

Three Course Plated Dinner

Artisinal breads

Red wine poached pears, arugula and local
organic greens, heirloom beet chips,
candied pecans, apple cider vinaigrette

PR spice rubbed fillet of beef, Yukon gold and
green onion potato cakes, caramelized onions
and heirloom carrots

Chocolate concorde with vanilla bean caramel,
clementine sorbet

Coffee and tea

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Menu prices are exclusive of a Kosher surcharge, rental equipment and Mashgiach charges.

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the day after brunch page 1

All brunch buffets include brewed Torrefazione Italia 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 two)*

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 two)*

Classic eggs Benedict with hollandaise sauce

Free range scrambled eggs with herbs and honey mushrooms

Brioche French toast, warm Ontario maple syrup

Belgian sugar pearl 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*

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the day after brunch page 2

Market sides *(select two)*

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 three)*

Maple caramel bread pudding

Dark chocolate marquisé 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*: Bell pepper, tomato, mushroom, onion, ham, bacon, spinach, fresh herbs, cheddar cheese, goat cheese, Swiss cheese, smoked salmon, tofu	14.00

**1 Chef Attendant required for every 35 guests @ 50.00/hour, minimum 4 hours*

+ Enhancement

Mimosa, margarita, bloody mary, bloody caesar	12.00 / drink
Barista bar featuring assorted specialty coffee*: Espresso, cappuccino, macchiato, latte	10.00

**1 Attendant required for every 25 guests @ 120.00/attendant, maximum 50 guests*

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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 menus for those under 12 years of age.

labour charges

A minimum of 21 persons is required for all food functions. A labour charge will apply should the attendance be less than 21 persons.

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.

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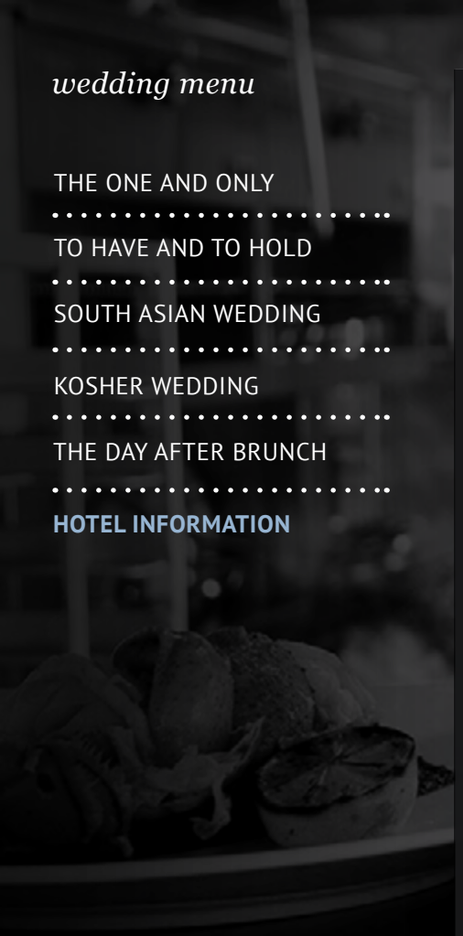

hotel information page 2

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) 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 at a daily rate of $40.00 or overnight rate of $50.00 per vehicle (includes HST).

Should you wish to cover the cost of valet parking for your event guests, a reduced rate of $30.00 or $40.00 overnight (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
Enterance: 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.

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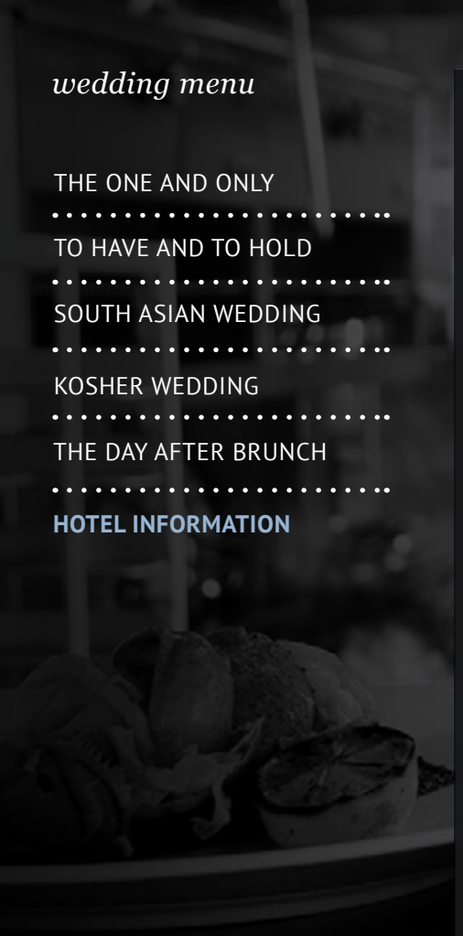

hotel information page 3

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.

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.

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.

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