



Forever
begins with
a dream
2011



PANTAGES
HOTEL TORONTO CENTRE

★★★★

200 Victoria Street, Toronto, Ontario M5B 1V8 Telephone 416.362.1777 Fax 416.368.8217 www.pantageshotel.com



Personal Service For The Perfect Day!

The Pantages Hotel Toronto Centre is an intimate venue for your wedding day. With our one contemporary ballroom for up to 220 people the focus will be on you, and making your wedding all that you have dreamed.

Our seasoned wedding professionals attention to detail will ensure that your wedding day is worry free, personal experience.

Let us dazzle your guests with our creative culinary team and their gourmet creations. With a philosophy of fresh, contemporary, and beautiful his cuisine is certain to surprise and delight.

*"The greatest thing you'll ever learn, is to love and be loved in return"
Natalie Cole*





Wedding Packages

Designed To Delight

Our wedding packages for one hundred or more include the little details to make your experience exemplary from beginning to end.

- On selection of a gourmet menu, a menu tasting for two ○
 - Selection of hors d'oeuvres and canapés ○
 - An exquisitely prepared four course dinner ○
 - Complimentary cake cutting ○
- Elegant white table cloths, white napkins, chair covers, and votive candles ○
 - Complimentary late night coffee and tea service ○
 - Honeymoon suite for the evening of the wedding ○
 - Bottle of sparkling wine, and fresh fruit for the bridal suite ○
 - Full breakfast for two the day after the wedding ○
- One night accommodation to celebrate your One Year Anniversary ○
 - Complimentary valet parking for two passenger vehicles ○

***"I have learned not to worry about love; but
to honor its coming with all my heart"***





Menu One

- o Corn, Vegetable and Rosemary Chowder with Chive and Chili Oil o
- o Grilled Beef Tenderloin, Basil Mash, Fine Bean Bundle, Tomato Salsa, Truffle Jus o
- o Espresso Crème Brûlée, Hazelnut Biscotti o
- o Regular and Decaffeinated Coffee and Assorted Tea Selections o

\$65

Pricing is Per Person
13% Sales Tax & 16% Gratuities will Apply

"To get the full value of joy, you must have someone to divide it with"
Mark Twain





Menu Two

- Pear Arugula, Pecan, Dates, Parmesan Salad with Lychee Dressing ○
- Garlic Jumbo Shrimp with Celery Root Puree, Pea and Seafood Nag ○
 - Grilled Strip Loin with Roasted Potato Salad
Asparagus Corn Salsa, Balsamic Jus ○
 - Bread and Butter Pudding with Whiskey Anglaise ○
- Regular and Decaffeinated Coffee and Assorted Tea Selections ○

\$70

Pricing is Per Person
13% Sales Tax & 16% Gratuities will Apply

*"Love is a fruit in season at all times and within the
reach of every hand"
Mother Teresa*





Menu Three

- Mixed Green Wrapped with Cucumber and Carrot Julienne of Sweet Peppers, Raspberry Dressing○
- Seared Tuna Loin with Asian Slaw, Mango Salsa, Deep Fried Leeks, Wasabi Aioli○
- Grilled Beef Tenderloin and Jumbo Shrimp, Potato Shiitake Pava, Asparagus Bundle and Vanilla Jus, Red Onion Marmalade○
- Espresso Cheesecake with Strawberry Compote ○
- Regular and Decaffeinated Coffee and Assorted Tea Selections ○

\$75

Pricing is Per Person

13% Sales Tax & 16% Gratuities will Apply

“The greatest thing you’ll ever learn, is to love and be loved in return”
Natalie Cole





Romance

Menu Four

- Veal Consommé, Foie Gras Ravioli, Shaved Truffles ◦
- Watermelon and Feta Salad, Baby Watercress, Aged Balsamic ◦
 - Aged Cheddar Risotto with White Asparagus & Sweet Peas ◦
 - Lemon Sorbet ◦
- Pan Seared Filet of Beef Tenderloin, Fondant Potato, Field Mushrooms, Cipollini Onions, Green Peppercorn Sauce ◦
- Warm Lemon Cheese Cake in Filo Pastry, Mango and Raspberry Puree ◦
 - Regular and Decaffeinated Coffee and Assorted Tea Selections ◦

\$85

Pricing is Per Person

13% Sales Tax & 16% Gratuities will Apply

"Love is like a friendship caught on fire. In the beginning a flame, very pretty, often hot and fierce, but still only light and flickering. As love grows older, our hearts mature and our love becomes coals, deep-burning and unquenchable"

Bruce Lee



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RECEPTION – Cold and Hot Hors D'Oeuvres

Premium Cold Hors D'Oeuvres \$44 per dozen

- Smoked Salmon Pinwheel, Herbed Cream Cheese and Dill
- Balsamic Roasted Vegetables in Phyllo Cup
- Cherry Tomatoes Stuffed with Mango Salsa
- Smoked Salmon and Caviar on Pumpnickel
- Peppercorn Crusted Strawberries, Tarragon Balsamic Glaze
- Smoked Duck Crostini, Mandarin Orange and Fennel
- Smoked Trout Crostini, Blueberry Fennel Relish
- Goat Cheese and Artichoke Mousse, Endive Scoop
- Wild Berry Salsa on Cucumber rounds
- Prosciutto Wrapped Melon
- Crab Meat Crepe Purse
- Mini Pita (Smoked Chicken)
- Mini Pita (Lobster Salad)
- Peking Duck Crepe
- Shrimp Salsa on Cucumber
- Salmon Rossette, Caviar Iranian
- Thai Salad Bundle

Premium Hot Hors D'Oeuvres \$44 per dozen

- Beef Satay Szechawn
- Brie En Croute with Raspberry-Vegetarian
- Cheese Ratatouille Puff- Vegetarian
- Chicken Satay
- Mushroom Portobello Puff- Vegetarian
- Wild Mushroom Tart-vegetarian
- Feta & Sun dried Tomato Phyllo Bundle
- Butter Pecan Shrimp
- Vegetable Kabob Samosa- vegetarian
- Quesadilla Cheese Trumpet
- Mini Vegetable Spring Roll-Vegetarian
- Spanakopita Spinach & Feta-Vegetarian
- Spicy Moroccan Firecracker



Dim Sum Selection \$44 per dozen

- Beef Siu Mai
- Chicken Siu Mai
- Deep Fried Chicken Shrimp Wonton
- Chicken Wonton
- Harkow
- Mini Steamed Bun
- Pork Shrimp Siu Mai
- Pot Sticker (Pork)
- Pot Sticker (Vegetarian)
- Stuffed Crab Claw Imperial
- Shrimp & Crab Pouch
- Shrimp on Sugarcane
- Shrimp Wonton
- Vegetarian Dim Sum
- Vegetarian Wonton

Fresh Shucked Oysters- Market price

Sushi Selection- \$44 per Dozen

- Sushi/Sashimi/Maki
- Assorted Sushi
- Assorted Sashimi
- California Roll
- California Roll Vegetarian
- Cucumber Roll
- Smoked Salmon Temaki
- Vegetable Temaki

Deluxe Cold Hors D'Oeuvres \$48 per dozen

- Proscuitto Wrapped Turkish Figs with Buffalo Mozzarella
- Sesame Seared Sashimi Tuna, Jicama Slaw, Wasabi Aioli on Crostini
- Poached Jumbo Tiger Prawns, Chipotle Mango Coulis
- Gazpacho Gin Shooters
- Crab and Fennel Salad, Cucumber Cup
- Tuna Tartare, Phyllo Cup, Lotus Root Chip
- Duck Confit on Tulip
- Lobster Crepe Purse
- Lobster Salad on Cherry Tomato/Caviar



Deluxe Hot Hors D'Oeuvres \$48 per dozen

- Hand Made Bison Sliders, Caramelized Shallots, Gorgonzola Crust, Blueberry Mayo
- Honey and Mint Crusted Lamb Lollypops
- Asian Marinated Chicken Drumettes, Chilli Hoisin Sauce
- Sweet Potato Poutine, Brie 'Curd' and Truffle Demi
- Seared Diver Scallops, Smoked Bacon and Pommery Glaze
- Lamb Tenderloin 'Satay' Blackberry Chili Gastrique
- Coconut Jumbo Tiger Prawns, Citrus Horseradish Sauce
- Seared Foie Gras, on Maple French Toast, Blueberry Gastrique
- Pan Seared Crab Cakes, Mango Salsa, Cilantro Aioli
- Duck Turnover with Peppercorn & Mango
- Smoked Duck Crepe, Mandarin Hoi sin Sauce, Thai Basil

(Minimum order of 3 dozen per type. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Stationed Items (no chef required)

Crudités Platter with Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip
\$8 Per Person

Grilled Flat Bread and Pita with Tzatziki, Hummus, Babaganoush, and Roasted Red Pepper Rouille
\$10 Per Person

Domestic and Imported Cheese Platter with Assorted Nuts, Dried Fruits, Seedless Grapes, Toasted Gourmet Bread and Crackers
\$16 Per Person

Charcuterie Board with Assorted Pate, Cured Meats and Aged Cheese with Cornichon, Pickled Onions, Chutney and Crusty Bread \$28 Per Person

Antipasto Platter with Grilled Vegetables, Prosciutto, Genoa Salami, Capicola, Bocconcini, Sun Dried Tomatoes and Black Olives with Remoulade Sauce \$13 Per Person

Smoked Salmon & Trout Platter with Capers, Red Onion, Chopped Egg and Herbed Cream Cheese, Toasted Pumpernickel and Bagel Chips, \$18 Per Person

Freshly Shucked Oysters on the Half Shell with Lemon, Garlic and Shallot Mignonette, Cocktail Sauce and Fresh Horseradish, \$Market Price (Minimum 3 Dozen)

Seafood Station Scallop Ceviche with Citrus and Chili, Smoked Salmon, Freshly Shucked Oysters, Crab Claws, Marinated Mussels, Jumbo Black, Tiger Shrimp with Lemon and Assorted Sauces, \$28 Per Person (Minimum of 50 people)

(Minimum order of 10 people unless otherwise noted. All Menu Prices are Subject to Applicable Taxes and Gratuities.)



Plated Dinners

Should you decide to create your own package you may meet our Executive Chef Shane Straiko to fully customize your special day to your specific requests.

Customize your package

Three Course Meal - \$65 (soup or salad, entrée, dessert)

Four Course Meal - \$75 (soup, salad, entrée, dessert)

Five Course Meal - \$85 (soup, salad, intermezzo, entrée, dessert)

Champagne Sorbet Intermezzo- \$5

Premium = added cost

Soups

Cucumber and Yogurt Soup

Fresh Shucked Oysters, Dill, Canadian Caviar

Maple Roasted Butternut Squash and Apple Bisque,

Five Spice Crème Fraiche

Wild Mushroom Soup with Goat Cheese Crème Fraiche,

Garlic Croutons and Truffle Oil

Cauliflower and Aged Cheddar Soup,

Herb Croutons

Leek and Potato Soup, Smoked Salmon and Dill Yogurt

Lobster, Vanilla and Pumpkin Bisque

Salads / Amasculé

Lobster, Mango and Avocado Salad (\$6.00 Premium)

Vanilla Bean Vinaigrette

Tuna Carpaccio (\$5.00 Premium)

Kimchee Timbale, Sesame, Soy and Ginger Vinaigrette

Organic Duo of Beet Carpaccio, Micro Seedlings

C'est Bon Ontario Goat Cheese, Lemon Pine nut Vinaigrette

Romaine Salad, Parmesan Custard

Crispy Pancetta, Garlic Crouton, Lemon Garlic Dressing

Beef Tenderloin Carpaccio

Vanilla Poached Pear, Baby Rocket Salad, Lemon Dijon Vinaigrette



Pan Seared Alaskan Crab Cakes
Micro Greens Salad, Pickled Cucumber Ribbons, Mango Puree

Smoked Duck Breast
Pickled Peach Marmalade

Micro Greens and Seedlings
Champagne Peppercorn Vinaigrette

Entrees

Buffalo Milk Mozzarella Lasagna
Oven Dried Yellow Tomatoes, Roasted Red Bell Pepper

Ricotta Gnocchi with Sage Butter
Orange Zest and Toasted Pine nuts

Seared Duck Breast
Foie Gras Ravioli, Cippolini Onion Puree,
Honey Roast Carrots, Wild Blueberry Gastrique

Venison Osso Bucco
Risotto Milanese, Crispy Onions, Gremolata

Pan Seared Pickerel Filet
Shrimp and Ginger Ravioli, Baby Leeks, Warm Bacon Vinaigrette

Grilled Organic Salmon
Cranberry Chevre Crust, Quinoa Risotto, Asparagus, Port Reduction

Honey Mint Crusted Rack of Lamb (\$11.00 Premium)
Sun dried Tomato and Caper Crushed Potatoes, Grilled Vegetable Tian
Shiraz Rosemary Reduction

Grilled Organic Chicken Breast
Prosciutto and Smoked Oka Stuffed, Red Bliss Potatoes, Baby Vegetables
Wild Mushroom Cream Sauce

Alberta Beef Tenderloin (\$9.00 Premium)
Truffle Yukon Mash, Sautéed Spinach and Asparagus, Forest Mushroom Demi

Espresso Cocoa Dusted Ontario Pork Tenderloin
Green Vegetables, Sweet Potato Puree, Blackberry Gastrique

Grilled Ontario Veal Chop (\$9.00 Premium)
Sweet Onion Ravioli, Ragout of Mushrooms, Truffle Cream

Grilled 8oz New York Steak
Scallop Potato, Cippolini Onions, Black Tiger Shrimp, Béarnaise Sauce



Desserts

Chocolate Ginger Truffle Tart
Pear Caramel Sauce

Banana Bread Pudding
Peanut Butter Ice Cream, Frangelico Anglaise

Vanilla Bean Crème Brulee
Thyme Shortbread

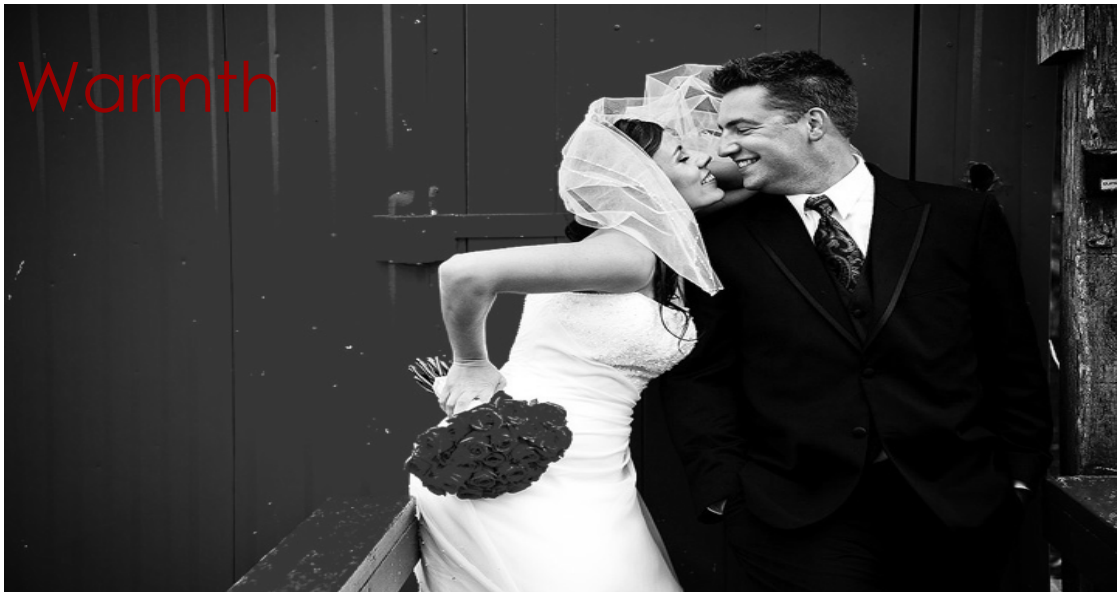
Passion Fruit Tart
Raspberries and Raspberry Eau di vie Sauce

Warm Lemon Cheesecake In Filo Pastry
Cherries Jubilee.

Chocolate Pot de Crème
Vanilla Chantilly Cream, Hazelnut Biscotti

Dark and White Chocolate Mousse Tower
Fresh Berries, Raspberry Coulis, Crème Anglais





Warmth

Sweet Table,

- Tropical fresh fruit ◦
 - Assorted Miniature French Pastries and Petite Fours ◦
 - A Selection of Cakes (Chef's Selection) ◦
- \$19 per person

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Tuscan Flare

- Imported and Domestic Cheeses Assorted Breads,
Candied and Warm Nuts and Honey ◦
- \$22 per person

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Montreal Flare

- Sliders & Poutine
- Mini Burgers Accompanied with Poutine with a
Wide Variety of Dips and Potatoes ◦
- \$26 per person

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Artesian Grilled Cheese Station

- Station includes 3 Types of Artesian Cheeses, along with Bacon,
Ham, Tomatoes, all served on a Artesian Breads
(Option stationary and or active) ◦
- \$19 per person

Late Night Additions, Pricing is Per Person. Sweet (Minimum 100 people)
13% HST Tax & 18% Gratuities will Apply



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Toast

Premium, \$45

- Premium Liquor Brands, House Red and White Wines, Domestic Beers ◦
- Assorted Soft Drinks, Juice, and Mineral Waters ◦
- Two bottles of Niagara, Ontario VQA Vine lands Wine per Table ◦

Deluxe, \$55

- Premium Liquor Brands, Liqueurs, Martinis ◦
- House Red and White Wines, Domestic and Imported Beer ◦
- Assorted Soft Drinks, Juice, and Mineral Waters ◦
- Two Bottles of Niagara, Ontario VQA Vine lands Wine per Table ◦

(Beverage Packages are priced per person, plus taxes and gratuities. *6 Hour Maximum* serve time)

Bar

	◦ Host ◦	◦ Cash ◦
Domestic Beer	\$6.00	\$8.00
Imported Beer	\$7.00	\$9.25
Premium Brand Liquor (1.5oz)	\$8.00	\$10.50
Deluxe Liquor (1.5oz)	\$10.00	\$12.00
Liquors (1.5oz)	\$9.00	\$10.50
Cognac (1.5oz)	\$10.00	\$13.25
Martinis (2.0oz)	\$13.00	\$13.25
House Red and White Wine	\$8.00	\$9.50
Sparkling Water (per bottle)	\$4.25	\$5.25
Soft Drinks or Juice (per can/glass)	\$4.25	\$5.25

The Ontario Liquor laws will not permit any alcoholic beverages to be brought in or taken out of a licensed establishment. Hours of service are 11:00am to 1:00am, Monday through Sunday. If bar sales do not exceed \$400.00, the labor fee for a bartender will be \$30.00 per hour, minimum of four hours. For Cash bars and additional labor fee of \$30.00 per hour, minimum of four hours applies for the cashier. Prices and Selections are subject to change without notice. Prices under Host Bar and exclusive of taxes and gratuities



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All Wine Selections are priced per bottle. Ask your Catering Sales Manager for Wine Pairings to compliment your meal.

Pantages & Cosmopolitan Banquet Wine List

Sparkling

Prosecco \$39

White Wine

Vineland/Skyline White (House Wine), VQA Niagara Peninsula, Ontario \$35
Jacob's Creek Chardonnay, Australia \$34
Crea Vini Pinot Grigio, Italy \$36
Montresor Soave, Veneto, Italy \$46
LillyPilly Sauvignon Blanc, Australia \$48

Red Wine

Vineland/Skyline Red (House Wine), VQA Niagara Peninsula, Ontario \$35
Crea Vini Primitivo, Italy \$36
Peninsula Ridge Meritage, VQA Niagara Peninsula, Ontario \$40
Campo Viejo Rioja Crianza, Spain \$40
Wyndham Estate Bin 333 Pinot Noir, Australia \$42
Wyndham Estate Bin 555 Shiraz, Australia \$45

ADDITIONAL WINE SELECTIONS AVAILABLE ON REQUEST

(Beverage Packages are priced per person, plus taxes and gratuities. 6 Hour Maximum serve time)

BREAKDOWN

1 hour prior to dinner

(contracted bar package)

+

1 hour during dinner

(wine + non-alcoholic beverages only)

+

4 hours after dinner

(contracted bar package)



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