PANTAGES
a
SKYLINE HOTEL
Downtown Toronto

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, contemporary venue for your wedding day. Our main ballroom will hold up to 220 people for your reception. We are also happy to host your ceremony. We will do our utmost to ensure that the focus will be on you, making your wedding all that you have dreamed of and more.

Our seasoned wedding professionals' attention to detail will ensure that your wedding day is a worry free and truly personal experience.

Let us dazzle your guests with our creative culinary team and their gourmet creations. With a philosophy of fresh, contemporary, and beautiful – Chef Shane Straiko's cuisine is certain to surprise and delight, and we are always happy to customize a menu for your unique needs.

Wedding Packages Designed To Delight

Our wedding packages include the little details to make your experience exemplary from beginning to end!

- Gourmet menu tasting for four
- 5 Hour Premium Bar Package plus Wine Service with Dinner
- 3 hors d'oeuvres or canapés per person from the Premium Hot and Cold Selection
- An exquisitely prepared 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 your wedding
- Bottle of sparking wine, and fresh fruit for the bridal suite
- Special Wedding Room Rates for your Guests
- Full breakfast for two the day after the wedding in our chic Martini Bar Lounge
- Complimentary valet parking for two vehicles

(Packages are Based on a minimum of 100 Guests)

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Menu One

Pantages Caesar Salad
Baby Romaine, Pancetta, Shaved Parmesan, House Made Dressing, Pesto Crouton

Parsley Crusted Halibut
Potato and Celeriac Pave, Baby Carrots, French Green Beans, Lemon Caper Butter

White Chocolate Raspberry Crème Brûlée, Hazelnut Biscotti

$125

Menu Two

Forest Mushroom Soup, Truffle Crème Fraîche, Chive EVOO

Roasted Heirloom Beet Salad, Candied Pecans, Quebec Chèvre Cheese, Baby Arugula, Maple Balsamic Dressing

Smoked Oka and Spinach Stuffed Chicken Supreme Saffron Thyme Fondant Potato, Baby Vegetables, Crispy Shallots, Herbed Pan Jus

Fresh Strawberries and Galliano Sabayon In Chocolate Cup

$135

Menu Three

Baby Greens Wrapped with Cucumber and Carrot, Julienne of Sweet Peppers, Raspberry Dressing

Sesame Seared Tuna Loin with Asian Mango Slaw, Crisp Wontons, Wasabi Aioli, Shiso Micro Greens

Grilled Beef Tenderloin and Jumbo Shrimp, Potato Shiitake Dauphinoise, Asparagus Phyllo Bundle and Vanilla Jus, Red Onion Marmalade

Espresso Cheesecake with Strawberry Compote, Belgian Chocolate Sauce

$150

Menu Four

Veal Consommé, Duck Confit Ravioli, Shaved Truffles

Watermelon and Feta Salad, Baby Watercress, Aged Balsamic

Crab & Brie Risotto with White Asparagus & Sweet Peas

Lemon Sorbet

Honey Mint Crusted Rack of Lamb, Celeriac & Sweet Potato Dauphinoise, Cipollini Onions, Chablis Pommery Jus

Warm Lemon Cheesecake in Phyllo Pastry, Mango and Raspberry Puree

$165

Pricing above is Per Person
13% Sales Tax & 18% Gratuities will apply

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RECEPTIONS
Cold and Hot Hors D'oeuvres
(Minimum order of 3 dozen per item.
All menu prices are subject to applicable taxes and gratuities.)

Premium Cold Hors D'oeuvres $46 per dozen

- Balsamic Roasted Vegetables in Phyllo Cup
- Cherry Tomatoes Stuffed with Mango Salsa
- Smoked Salmon and Caviar on Pumpernickel
- 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 Crêpe Purse
- Smoked Chicken Mini Pita
- Peking Duck Crêpe
- Shrimp Salsa on Cucumber
- Salmon Rossette, Caviar Iranian
- Thai Salad Bundle

Premium Hot Hors D'oeuvres $46 per dozen

- Beef Satay Szechuan
- Brie en Croute with Raspberry (Vegetarian)
- Cheese Ratatouille Puff (Vegetarian)
- Lemongrass Chicken Satay
- Mushroom Portobello Puff (Vegetarian)
- Wild Mushroom Tart (Vegetarian)
- Feta & Sun Dried Tomato Phyllo Bundle (Vegetarian)
- Vegetable Kabob Samosa (Vegetarian)
- Cheese and Roasted Vegetable Quesadilla (Vegetarian)
- Mini Vegetable Spring Roll (Vegetarian)
- Spanakopita Spinach & Feta (Vegetarian)
- Spicy Moroccan Firecracker (Vegetarian or non)

Sushi Selection- $48 per Dozen

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

Dim Sum Selection $48 per dozen

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

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RECEPTIONS CONT'D

Cold and Hot Hors D'oeuvres

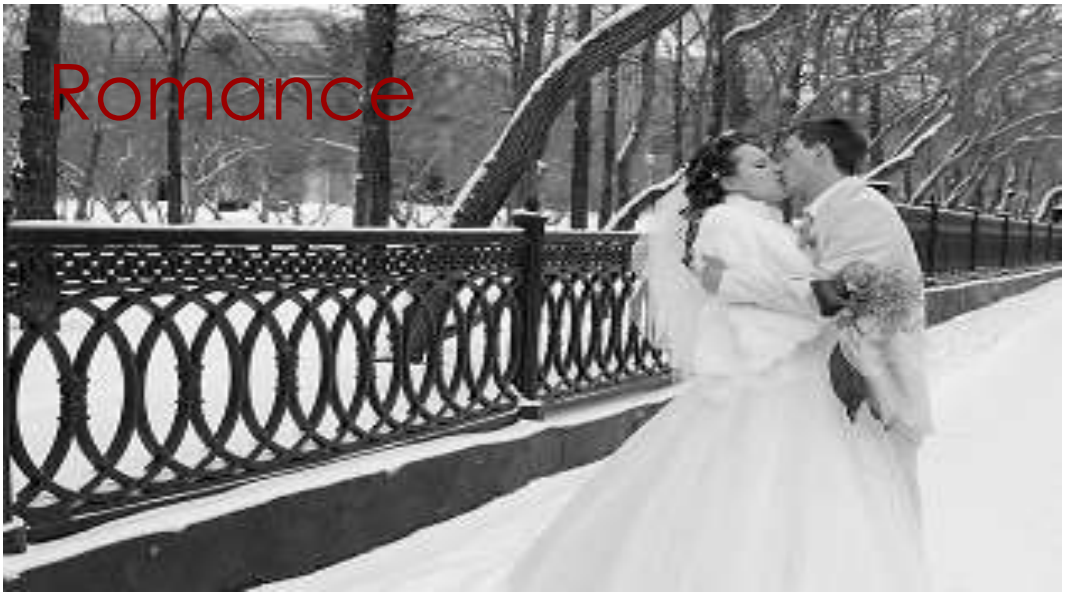
(Minimum order of 3 dozen per item. All menu prices are subject to applicable taxes and gratuities.)

Deluxe Cold Hors D'oeuvres $52 per dozen

- Prosciutto Wrapped Turkish Figs with Buffalo Mozzarella
- Sesame Seared Sashimi Tuna, Jicama Slaw, Wasabi Aioli
- Poached Jumbo Tiger Prawns, Chipotle Mango Coulis
- Gazpacho Gin Shooters
- Crab and Fennel Salad, Cucumber Cup
- Tuna Tartare, Phyllo Cup, Lotus Root Chip
- Five Spice Duck Confit Wonton, Tamarind Dip
- Lobster Crêpe Purse
- Mini East Coast Lobster Rolls

Deluxe Hot Hors D'oeuvres $52 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
- Smoked Duck Crepe, Mandarin Hoi sin Sauce, Thai Basil
- Butter Pecan Shrimp



STATIONED ITEMS (no chef required)

(Minimum order 10 people unless otherwise noted. All menu prices are subject to applicable taxes and gratuities.)

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, Baba Ganoush, 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 with a Spicy Marmalade
$21 Per Person

Charcuterie Board with Assorted Patés, Cured Meats and Aged Cheddar Cheese with Cornichon, Pickled Onions, Chutney and Crusty Bread
$22 Per Person

Antipasto Platter with Grilled Vegetables, Prosciutto, Genoa Salami, Capicola, Bocconcini, Sun Dried Tomatoes and Black Olives with Remoulade Sauce
$16 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)

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PLATED DINNERS

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

Customize your package
Three Course Meal - $75 (soup or salad, entrée, dessert)
Four Course Meal - $85 (soup, salad, entrée, dessert)
Five Course Meal - $95 (soup, salad, intermezzo, entrée, dessert)
Champagne Sorbet Intermezzo - $5

Soups

Sake Roasted Tomato Basil Soup, Honey Thyme Drizzle

Maple Roasted Butternut Squash and Apple Bisque, Five Spice Crème Fraîche

Wild Mushroom Soup with Goat Cheese Crème Fraîche, Garlic Croutons and Truffle Oil

Curried Cauliflower Soup with Saffron Mint Yogurt, Herb Croutons

Leek and Potato Soup, Smoked Salmon and Dill Yogurt

Lobster, Vanilla and Pumpkin Bisque
$5 Premium

Salads / Amascule

Organic Duo of Beet Carpaccio, Micro Seedlings, C'est Bon Ontario Goat Cheese, Lemon Pine Nut Vinaigrette

Hearts of Romaine, Crispy Pancetta, Garlic Crouton, Lemon Garlic Dressing, Parmesan Crisp

Beef Tenderloin Carpaccio
Vanilla Poached Bosc Pear, Baby Rocket Salad, Lemon Dijon Vinaigrette

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

Smoked Duck Breast, Pickled Peach Marmalade

Micro Greens and Seedlings, Champagne Peppercorn Vinaigrette

Lobster, Mango and Avocado Salad Vanilla Bean Vinaigrette
$6 Premium

Seared Ahi Tuna, Kimchee Timbale, Sesame, Soy and Ginger Vinaigrette
$5 Premium

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PLATED DINNERS CONT'D

Entrées

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

Ricotta Gnocchi with Sage Butter
Orange Zest and Toasted Pine Nuts, Wilted Roquette

Seared Duck Breast
Wild Mushroom Ravioli, Cippolini Onion Purée,
Honey Roasted 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 Cheese Crust, Quinoa Risotto, Asparagus, Port Reduction

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

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

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

PREMIUM ENTRÉES

Honey Mint Crusted Rack of Lamb
Sun Dried Tomato and Caper Crushed Potatoes, Grilled Vegetable Tian
Shiraz Rosemary Reduction
$11pp Premium

Alberta Beef Tenderloin
Truffle Yukon Mash, Sautéed Spinach and Asparagus, Forest Mushroom Demi
$9pp Premium

Grilled Ontario Veal Chop
Sweet Onion Ravioli, Ragout of Mushrooms, Truffle Cream
$9pp Premium

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PLATED DINNERS CONT'D

Desserts

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Chocolate Ginger Truffle Tart
Pear Caramel Sauce

Banana Bread Pudding
Peanut Butter Ice Cream, Frangelico Anglaise

Vanilla Bean Crème Brulée
Thyme Shortbread

Passion Fruit Tart
Raspberries and Raspberry Eau du vie Drizzle

Warm Lemon Cheesecake in Phyllo Pastry
Cherries Jubilee

Chocolate Pot de Crème
Vanilla Chantilly Cream, Hazelnut Biscotti

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

LATE NIGHT ADDITIONS TO THINK ABOUT

Sweet Table
Tropical Fresh Fruit
Assorted Miniature French Pastries and Petite Fours
Selection of Cakes & Tortes
Mini Cupcakes
$19 per person

Tuscan Flare
Imported and Domestic Cheeses, Assorted Breads, Sliced Cured Salamis and Prosciutto, Warm Marinated Olives, Tapenades, Olive Oil & Aged Balsamic
$22 per person

Montreal Flare
Sliders (Mini Burgers), Poutine, Mini Smoked Meat Sandwiches accompanied with a wide variety of Dips and Toppings
$26 per person

Artesian Grilled Cheese Station
Station includes 3 types of Artesian Cheeses, along with Bacon, Ham, Tomatoes, all served on Artesian Breads
(Option stationary and or active)
$19 per person

Candy Station
A Selection of Classic Candies, Gummies, and all your Favorites
$17 per person

Late Night Additions, Pricing is per person.
Sweet Table is a Minimum 75 guests
13% HST Tax & 18% gratuities will apply

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Premium Bar Package - $45pp

Premium Brand Liquors, House Red and White Wines, Domestic & Premium Beers
Assorted Soft Drinks, Juice, and Mineral Waters
Two bottles of Niagara, Ontario VQA Vineland's Wine per Table

Deluxe Bar Package - $59pp

Deluxe Brand Liquors & Liqueurs
House Red and White Wines, Domestic, Premium & Imported Beer
Assorted Soft Drinks, Juice, and Mineral Waters
Two Bottles of Niagara, Ontario VQA Vineland's Wine per Table

(Beverage Packages are priced per person, plus taxes and gratuities.
***5 Hour Maximum* serve time plus wine service dinner)**

***ADD ADITIONAL HOUR OF FULL BAR SERVICE IS ONLY $10.00 PER HOUR PER PERSON**

A la Carte Bar

	◦ Host ◦	◦ Cash ◦
Domestic Beer	$6.50	$8.00
Imported Beer	$7.50	$9.00
Premium Brand Liquor	$8.00	$9.50
Deluxe Liquor	$10.00	$12.00
Liquors	$9.00	$10.50
Cognac	$11.00	$13.00
House Red and White Wine	$8.00	$9.50
Sparkling Water (per bottle)	$4.25	$5.75
Soft Drinks or Juice (per can/glass)	$4.25	$5.75

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 host 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 bar sales an 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 are 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

Freixenet Sparkling Wine, Spain	$39

White Wine

Vineland/Skyline White (House Wine), VQA Niagara Peninsula, Ontario	$38
Jacob's Creek Chardonnay, Australia	$42
Bolla Pinot Girgrio, Italy	$44
Stoneleigh Sauvignon Blanc, New Zealand	$46
Errazuriz Chardonnay, Chile	$52
J Lorh Riverstone Chardonnay	$65

Red Wine

Vineland/Skyline Red (House Wine), VQA Niagara Peninsula, Ontario	$39
Jacob's Creek Shiraz Cabernet, Australia	$42
Bolla Valpolicella, Italy	$46
Stoneleigh Pinot Noir, New Zealand	$48
Errazuriz Cabernet Sauvignon, Chile	$54
J Lorh Los Osos Merlot	$68

ADDITIONAL WINE SELECTIONS AVAILABLE ON REQUEST

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BEVERAGE BREAKDOWN

1 hour prior to dinner
(Cocktail Reception)
+
1 – 2 hour Wine Service during Dinner
(Wine + non-alcoholic beverages only)
+
4 hours after dinner (Full Bar Service)

ADD ADITIONAL HOUR OF FULL BAR SERVICE IS ONLY $10.00 PER HOUR PER PERSON

Add a Martini Package to your event for an additional $15.00pp Surprise your guests with a custom Martini Menu for your Wedding. We will create a custom Martini Menu with 4 Deluxe 2oz Martinis made especially for you and added to your bar for the duration of your bar package

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