

Joy

YOUR DREAM WEDDING SM



rehearsal



ceremony



afternoon



evening

enhancements



brunch

our hotel

Renaissance Toronto Downtown Hotel
1 Blue Jays Way, Toronto, ON M5V 1J4
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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.

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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savour.





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experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Package

Wedding Packages include:

- Menu tasting for the Bride & Groom
- Complimentary suite for the Bride & Groom with breakfast
- Complimentary ballroom rental for receptions over 100 people
- Complimentary cake cutting
- Full open bar for four hours and wine service at table
- Special guestroom rates available for groups of 10 or more (Rates are per room, per night and based on availability)
- Complimentary wedding planning software



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Menu Package

plated | see entrée selections for prices

Wedding package will also include:

- Delicately prepared hot & cold hors d'oeuvres (three pieces per person)
- Assorted mixed fresh fruit punch
- Four course meal with your choice of **soup**, **salad**, **entrée** and **dessert**
- Niagara, Ontario V.Q.A. Wine with dinner (four bottles per 10 people)
- Full open bar, including top regular brand liquors, V.Q.A. wines, selection of three domestic beers and three digestifs



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Reception Items



Fresh Crudités with Buttermilk Herb Dip
Vegetables To Include Carrots, Cucumber,
Bell Peppers, Tomatoes, Celery, Broccoli and Cauliflower

\$ 5 | Person

Pita Points with Hummus
Roasted Red Pepper Dip and Tzatziki

\$ 5 | Person

Imported and Domestic Cheese
Grapes, Seasonal Berries and Assorted Carr's Crackers

\$ 6 | Person

Roasted Dijon Crusted Top Sirloin Of Alberta Beef
with Mini Kaisers and Horseradish and Mustard

\$ 8 | Person

Min. 40 Ppl

New Zealand Lamb Chops
with Rosemary Dipping Jus

\$ 12 | Person

3 Chops Per Person

Black Tiger Shrimp
Served with Cocktail Sauce

\$ 36 | Dozen

Suggested 3-4
Pieces Per Person

California Rolls
Served with Wasabi and Pickled Ginger

\$ 36 | Dozen

Suggested 3-4
Pieces Per Person

Fresh Japanese Sushi Platter
Deluxe Assortment of Rice and Raw Fish Delicacies
Served with Wasabi and Pickled Ginger

\$ 48 | Dozen

Suggested 3-4
Pieces Per Person

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Reception Items ... *Continued*



Warm Baked Brie with Royal Muesli Baguette and Fig Jam	\$ 125 Serves 15-20 Ppl
Side of Atlantic Double Smoked Salmon with Capers, Cream Cheese, Diced Bermuda Onions Served with Pumpernickel Bread	\$ 135 Serves 15-20 Ppl
Side of Orange and Fennel Cold Poached Pacific Salmon Served with Saffron-caper Aioli and Bagel Crisps	\$ 150
Double Turkey Breast with Natural Gravy, Cranberry Aioli and Mini Whole Wheat Kaisers	\$ 300 Serves 30 Ppl
Slow Roasted Alberta Prime Rib Of Beef with Artisan Breads and Spreads	\$ 375 Serves 40 Ppl
Bananas Foster Rum and Brown Sugar Flambéed Banana with Crêpes and Vanilla Whipped Cream	\$ 12 Person
Chocolate Fountain with Fresh Fruit and Pound Cake	\$ 15 Person
Chocolate Covered Strawberries	\$ 36 Dozen Min. 3 Dozen
Assorted French Pastries	\$ 38 Dozen



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Reception Package

\$ 28 | Person

Fresh Crudités with Buttermilk Herb Dip

California Rolls with Pickled Ginger and Wasabi (3 pcs per person)

Chef's Selection of Hot Hors D'oeuvres (6 pcs per person)

Cold Hors D'oeuvres

minimum order of 3 dozen per item

Grilled Vegetable Canapé with Aged Balsamic	\$ 34 Dozen
Peking Duck Salad Rolls	\$ 34 Dozen
Prosciutto with Melon and Goat Cheese	\$ 34 Dozen
Smoked Chicken with Pear Compote and Grainy Mustard	\$ 34 Dozen
Smoked Salmon Tartar with Dill Crème Fraîché	\$ 34 Dozen
Fresh Oyster on the Half Shell	\$ 38 Dozen
Peppered Beef Tenderloin, Horseradish Salsa	\$ 38 Dozen
Sesame Crusted Tuna with Cucumber Slaw	\$ 38 Dozen
Smoked Salmon with Herb and Onion Cream	\$ 38 Dozen



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Hot Hors D'oeuvres

minimum order of 3 dozen per item



Beef Empanadas	\$ 34 Dozen
Mini Vegetarian Spring Rolls	\$ 34 Dozen
Mushroom and Leek Quiche	\$ 34 Dozen
Shrimp on Sugar Cane	\$ 34 Dozen
Spanakopitas	\$ 34 Dozen
Spicy Sausage Crescents	\$ 34 Dozen
Vegetable Samosas	\$ 34 Dozen
Chicken and Beef Satays	\$ 36 Dozen
Mini Beef Wellington	\$ 36 Dozen
Mini Crab Cakes	\$ 36 Dozen
Pan Seared Scallop with Mango Salsa	\$ 36 Dozen
Shrimp Tempura Skewer	\$ 36 Dozen
Steamed Shrimp & Pork Siu Mai	\$ 36 Dozen
Giant Shrimp with Orange Glaze	\$ 36 Dozen

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Soup

Choice of:

Puree of Wild Mushroom
with Basil Oil and Toasted Pine Nuts

Roasted Tomato and Red Peppers
with Goat Cheese Crumble

Asian Chicken Broth with Shiitake
Mushrooms and Vegetable Ribbons

Carrot and Ginger with Coriander Yogurt

Butter Nut Squash and Honey Lager
with Cinnamon Crème Fraîché



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Salad

Choice of:

Freshly Chopped Romaine Hearts with Garlic Dressing and Shaved Parmesan

Collection of Field Greens with Choice of: Raspberry, Balsamic or Sesame-Thai Dressing

Baby Arugula and Frisée with Grilled Pear and Brie in a Shallot and Sherry Vinaigrette

Asparagus, Cherry Tomatoes and Grilled Red Onions with a Pommery Mustard Dressing

Vine Ripened Tomatoes and Shaved Asiago with Pesto Oil and Balsamic Glaze



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Entrée

Choice of:

Butternut Squash Ravioli | \$ 99

with Oven Dried Tomatoes, Spinach and Garlic and Herb Oil

Seared Breast of Chicken | \$ 102

Stuffed with Spinach and Goat Cheese, Roasted Fingerling Potatoes, Broccolini and Roasted Roma Tomato Jus

Hoisin Marinated Salmon | \$ 104

Scented Jasmine Rice and Sesame Seed and Soya Bok Choy

Tarragon Crusted Filet of Halibut | \$ 108

with Saffron Risotto, Asparagus and Braised Leek Emulsion

Prime Rib of Beef | \$ 110

with Crushed Potatoes and Green Beans with a Horseradish Jus

Duo of Grilled Beef Tenderloin and Black Tiger Shrimp | \$ 112

with Gold and Sweet Potato Pie, Mini French Beans
and Forest Mushroom and Shiraz Veal Reduction



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Dessert

Choice of:

Tiramisu in a Chocolate Cup, B-52 Anglaise

Lemon Meringue Tart, Honey Sour Cream

Chocolate and Raspberry Pyramid

Vanilla Sauce and Fresh Berries

Warm Apple Galette

with Cinnamon Ice Cream

Individual White Chocolate Cheese Cake

with Port Soaked Cherries

Assorted Seasonal Berries In Chocolate

Dipped Tulip Cup



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Gala Dinner

buffet | \$ 65



Artisan Breads and Whipped Butter

Tomato and Bocconcini Platter, Double Smoked Atlantic Salmon Platter

Field Greens, Garlic Roasted Cherry Tomatoes, Shaved Red Onion in a Sweet Onion Vinaigrette

Spinach, Mandarin Orange Segments, Radish, Sprouts in a Sesame Thai Dressing

Pasta Salad, Chevre, Oven Roast Tomatoes, Pine Nuts and Pesto

Traditional Greek Salad, Romaine Salad with Focaccia Croutons, Manchego Cheese in Creamy Garlic Dressing

Entrées - Your Choice of Three:

- Baked Tilapia with Tropical Fruit Salsa
- Carved Prime Rib of Beef with Pommery Jus and Herb Roasted Potatoes
- Carved Turkey Breast with Dried Cranberry Jus and Buttermilk Mashed Potatoes
- Citrus Glazed Atlantic Salmon with Ginger Scented Jasmine Rice
- Fusilli with Grilled Mediterranean Vegetables in an Arrabiata Sauce
- Grilled Chorizo and Shrimp with Roasted Grapes and Fingerling Potatoes
- Harissa Marinated Chicken Breast, White Bean and Spinach Ragout
- Meat or Vegetarian Lasagna
- Penne with Smoked Chicken and Spinach In a Garlic Cream Sauce
- Pork Loin Medallions In an Apricot-Cider Jus, Roasted Apples and Sweet Onions

Selection of French Pastries and Assorted Canadian Cheese, Cakes, Fruit Pies and Fresh Sliced Seasonal Fruit

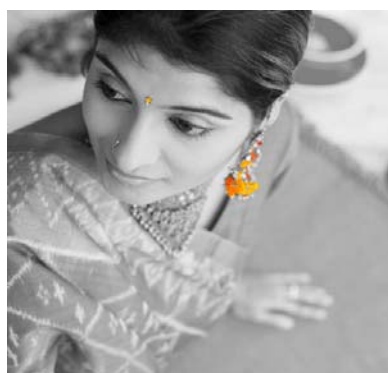
Freshly Brewed Starbucks® Coffee and a Selection of Tazo® Teas



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Red Wine



Cabernet Franc-Cabernet Sauvignon, Jackson-Triggs Proprietors Edition, Canada, V.Q.A.	\$36
Cabernet, Hillebrand Winery, Canada, V.Q.A.	\$36
Negroamaro/Cabernet Sauvignon, Tormaresca Paiara, Italy	\$38
Cabernet Sauvignon, BV Coastal, United States	\$39
Malbec, Marcus James, Mendoza, Argentina	\$39
Merlot, Trius, Canada, V.Q.A.	\$41
Syrah, Les Jamelles, France	\$42
Shiraz, Six Rows, Australia	\$44
Shiraz, Prospect Winery, Canada	\$46
Valpolicella, Masi, Italy	\$46
Shiraz, Stocks Hill, Australia	\$52
Cabernet Sauvignon, Rodney Strong, United States	\$64
Pinot Noir, Rodney Strong, United States	\$64
Chianti Classico, Brolio Ricasoli, Italy	\$65

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White Wine



Chardonnay, Jackson-Triggs Proprietors Edition, Canada V.Q.A.	\$35
Pinot Grigio, Prospect Winery, Canada	\$36
Riesling, Peller Estates, Canada, V.Q.A.	\$36
Unoaked Chardonnay, Hillebrand Winery, Canada, V.Q.A.	\$36
Chardonnay/Bombino, Tormaresca Paiara, Italy	\$38
Chardonnay, Latour, France	\$39
Soave, Masi, Italy	\$39
Sauvignon Blanc, Les Jamelles, France	\$40
Sauvignon Blanc, Trius, Canada, V.Q.A.	\$41
Sauvignon Blanc, Oyster Bay, New Zealand	\$51
Chardonnay, Kendall-Jackson, United States	\$64



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Cocktails

Host Bar

\$5.85

liquor (1oz.)

\$6.65

premium liquor (1oz.)

\$4.95

domestic bottled beer

\$5.45

micro brew/premium bottled beer

\$5.95

imported bottled beer

\$7.00

red / white house wine (5 oz.)

\$8.75

martini

(chocolate, cranberry, apple, gin & vodka) (2 oz.)

\$6.75

liqueur (1oz.)

\$8.00

cognac / single malt scotch (1 oz.)

\$3.00

soft drinks

\$4.00

assorted chilled bottled juices

\$4.00

bottled mineral water (still / sparkling)

Cash Bar

\$7.75

\$8.75

\$6.50

\$7.25

\$7.75

\$9.25

\$11.50

\$9.00

\$10.50

\$4.00

\$5.25

\$5.25

