



Your Dream Wedding



## Courtyard by Marriott Downtown Toronto

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[www.marriott.com/yyzcy](http://www.marriott.com/yyzcy)

WEDDINGS BY COURTYARD

## your dream wedding

the Courtyard by Marriott Downtown Toronto takes great pride in providing a one stop shop for weddings of any size.

our expert wedding planners and event specialists will help you create a memorable day.

and while the language of love crosses boundaries, the language of food is global! our culinary team has created an international array of menu items with your needs in mind.

it's your wedding reception...  
and our opportunity to impress you.

all prices listed are on a per person basis and include taxes and gratuities.

wedding package details

reception

dinner: soup

salad

appetizer

entree

dessert

reception package details

children menu

beverage

## wedding package details

all prices listed are on a per person basis and include taxes and gratuities

selection of hor d'oeuvres for your reception (3 pieces per person)

four course plated dinner

late night coffee and tea service

chocolate truffles

wedding cake cutting

elegantly decorated ballroom to include:

- standard white chair covers
- votive candles and dinner menus on all tables
- white skirting for head table and cake table

professional and personalized certified hotel wedding coordinator

four person menu tasting two months before the wedding date

overnight suite accommodations for you including a bottle of chilled sparkling wine and wedding night amenity

breakfast for two the following morning

preferred overnight guestroom rate for guests



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## package details cont'd

elegant white glove service

enlargement of seating plan

complimentary overnight stay on your first anniversary

complimentary wedding guest book

toiletry basket with amenities in the washrooms

~ exclusive offers to courtyard by marriott couples (based on availability)

free 20 page 8x10 custom guest book plus 10% discount on any albums chosen with photography package - compliments of michael t photography  
[www.michaeltphotography.com](http://www.michaeltphotography.com)

save the date card with purchase of invitations complementary of classic elegance Invitations  
[www.classicelegance.ca](http://www.classicelegance.ca)

10% discount on videographe compliments of baron media  
[www.baronmedia.ca](http://www.baronmedia.ca)

free lighting package of 8 LED up lights set in colours of couples choice or regular moving light show when DJ package booked compliments of impact entertainment  
[www.impactentertainment.com](http://www.impactentertainment.com)

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## reception



### cold canapes

crepe purse filled with crab  
peking duck wrap with hoisin  
thai chicken tulip  
prosciutto rosette  
black forest ham mousse with asparagus  
mini pita filled with smoked chicken  
herb goat cheese barquette  
assorted sushi with soy and wasabi  
california roll with soy and wasabi

### hot hors d'oeuvres

mini beef wellington  
kitchener county sausage roll  
leamington mushroom turnover  
vegetarian samosa  
duckling turnover  
chicken empanada  
vegetable spring roll  
brie and leek quiche  
feta and sun-dried tomato filo

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enhance your reception with

- selection of quebec artisan cheeses | \$11.50 per person
- grilled pita bread with spinach dip and roasted onion spread | \$8.50 per person
- selection of garden crudites with roasted red pepper and herb dip | \$7.00 per person

## dinner

includes the bride and groom's choice of soup, salad, entree and dessert, assortment of fresh ace bakery rolls, freshly brewed coffee, decaffeinated coffee and international teas

### soup

chowder of peaches and cream corn  
julienne of smoke duck

bisque of roasted red pepper and roma tomato with an asiago dusting

soup of ontario field carrot  
scented with orange and coriander

puree of butter lettuce and french brie  
roasted pecans

blended veloute of ontario field mushrooms  
fresh chives

rustic tomato broth with country cut  
vegetables and oregano flourish



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## dinner cont'd

### salad

boston and baby lola rosa lettuce  
layered with shaved red onion, carrot and  
cherry tomatoes

traditional caesar salad  
house trimmed bacon and  
reggiano shavings

baby arugula leaves  
sun-dried cranberries, bermuda onions  
and mandarin segments

selected lettuce hearts  
mandarin segments, crisp noodles  
and strawberries

baby spinach salad  
egg, blue cheese crumble and shaved red  
onion rings



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## dinner cont'd

### appetizer

replace your soup or salad with an appetizer

penne pasta with rustic tomato sauce | \$ 9.00  
fresh pasta tossed with stewed roma  
tomatoes accented with basil leaves

gnocchi with prosciutto | \$10.00  
tender dumplings seasoned in pesto-creme  
with prosciutto and parmesan reggiano

mediterranean tapas platter | \$10.00  
sliced prosciutto, assorted olives, marinated  
bocconcini, manchego cheese and sauteed  
tiger prawns

intertwined spiced shrimps | \$11.00  
two chili-seared jumbo shrimps perched on  
tropical mango slaw

### entree poultry

chicken canadiana | \$70.00  
supreme of chicken accented in niagara  
peach creme with ontario mustard perfumed  
pilaf of rices with a gathering of seasonal  
baby vegetables

roast breast of chicken oscar | \$75.00  
plump frenched breast crowned with  
crab-accented hollandaise and asparagus  
roasted fingerling potatoes with a gathering  
of seasonal baby vegetables

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## dinner cont'd

entree  
fish and seafood

roasted fillet of atlantic salmon | \$78.00  
chardonnay creme scented with fresh chervil  
pommes lyonnaise with a gathering of  
seasonal baby vegetables

darne of chilean seared sea bass | \$85.00  
chardonnay and chive beurre blanc  
butter steamed fingerling potatoes  
collection of sauteed baby vegetables

meat

roast prime rib of alberta beef | \$78.00  
yorkshire pudding, cabernet-enhanced  
natural jus  
garlic-scented mashed yukon gold potatoes  
with a gathering of seasonal baby  
vegetables

roast tenderloin of angus alberta beef | \$88.00  
classic sauce bearnaise and natural jus  
roasted fingerling potatoes  
collection of sauteed baby vegetables

prime roasted rack of australian lamb | \$92.00  
honey dijon-accented natural reduction  
roasted fingerling potatoes  
collection of sauteed baby vegetables



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## dessert

dark and white chocolate mousse  
creme anglaise

dulce de leche crunch  
hazelnut macarons and chocolate drizzle

silky raspberry mousse  
reflecting seal and delicate sponge

sliced pear custard tart  
encased by sweet dough crust

espresso-accented tiramisu mousse  
duo of chocolate drizzles

baked individual cheese cake  
stewed cherries

white chocolate mousse  
white chocolate shavings

freshly brewed coffee, decaffeinated coffee  
and a selection of teas

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## dessert cont'd



enhance your late night coffee and tea service with:

late night sweet table | \$23.00  
crepes grand marnier with sun-dried cranberries  
arrangement of french mignon pastries including chocolate and fruit delicacies  
gathering of deluxe cakes  
assortment of fruit with fresh berries and chocolate fountain  
tableau of artisan cheeses with whole grain crackers

late night savory table | \$22.00  
display of fresh crudites and roasted red pepper and herb dip  
assortment of finger sandwiches  
tableau of artisan cheese with whole grain crackers  
grilled baugette with spinach dip and roasted onion spread

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choice of 2 chef's stations

shanghai market stir fry  
bok choy, peppers and onion tossed with glazed lo mien noodles and host choice of chicken or shrimp

great plains carvery  
garnished slider sandwiches composed of host choice of warm chef-carved beef striploin or smoked brisket

madras curry stall  
jasmine-scented rice blanketed with a mildly spiced blend of vegetables and host choice of chicken or shrimp

tuscan trattoria  
tender fusilli combined with mushrooms, onions, rustic stewed tomatoes and fennel spiced sausage

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## reception package details cont'd

plus the following items

chef's selection of 4 hor d'oeuvres per person

crudites of market vegetables with buttermilk ranch dressing

grilled pita bread with hummus and roasted red pepper dip

dessert station

chef's gathering of chocolate and fruit squares

platter of sliced traditional fruits of the season

\$85.00 per person

enhance your reception package with

dessert crepes station | \$19.50 per person

dessert waffle station | \$19.50 per person

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## children menu



ages 10 and under | \$30.00 per child

appetizer (choice of one)  
carrot and celery sticks with caesar dip

caesar salad with bacon

entree (choice of one)  
penne with tomato sauce  
parmesan cheese

mini pepperoni pizza  
garlic dipping sauce

chicken fingers  
french fries and plum sauce

hamburger  
french fries

dessert (choice of one)  
chocolate brownie  
with vanilla ice cream

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freshly baked jumbo cookies  
chocolate chip, oatmeal raisin, double  
chocolate chip

fresh fruit cup

all meals include the choice of a soft drink,  
juice or milk

## beverage

package one | \$50.00

1 hour host bar during reception  
4 bottles of wine per table  
1 glass of sparkling wine for toasting  
5 hours host bar

package two | \$40.00

1 hour host bar during reception  
2 bottles of wine per table  
1 glass of sparkling wine for toasting  
4 hours host bar

package three | \$30.00

1 hour host bar during reception  
2 bottles of wine per table  
1 glass of sparkling wine for toasting  
3 hours host bar

children's beverage package | \$9.00  
unlimited soft drinks  
(ages 18 and under)



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## catering policies

### menu tasting

please contact your wedding specialist to arrange a date and time to conduct your personalized menu tasting for a maximum of four people. additional guests will be charged at the wedding menu rate. buffet and station menus are not included in the wedding tasting.

### wedding ceremony

charges may be applicable for ceremony rooms should they be required.

### food and beverage

guaranteed number of people is required 3 business days prior to the event. this will be considered your minimum guarantee and not subject to reduction.

### corkage fees

the hotel will only permit outside wine to be served at the banquet function. only wine from a licensed retailer is permitted. the client must obtain a special occasion permit from the liquor control board (LCBO) and present the original certificate to the event manager 7 days prior to the event. all costs associated are the responsibility of the client. The corkage fee is \$15.00 plus applicable taxes and gratuities per 750 ml bottle of wine.



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## catering policies cont'd

### hotel parking

the hotel provides valet parking for the guests at the rate of \$30.00+ HST per day (overnight) and self parking at the rate of \$25.00 + HST per day (overnight). these rates are inclusive of taxes. flat rate is offered from 6pm to 1am and is charged \$15.00 + HST. other than this time, the charge will be \$4.00 + HST per hour. the parking garage is not affiliated with the hotel; therefore rates are subject to change.

### audio visual services

a complete line of modern audio visual equipment and services is available at additional cost. please note that our audiovisual supplier , avw telav, will invoice you directly unless other wised requested. our event office will be more than happy to arrange the equipment best suited to your needs.

### liability/security

the client acknowledges that the hotel cannot be responsible for the safe keeping of equipment, supplies, written material, wedding gifts or any other valuable items left in the function rooms or brought into the hotel by the client or their guests. the client acknowledges that they will be responsible to provide security for any such mentioned items and hereby assumes responsibility of loss thereof. safety deposit boxes are available at the front desk, pending availability for all registered guests of the hotel.

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## catering policies cont'd

### liability/security cont'd

advance delivery of materials, equipment, packages must be coordinated with the event manager prior to the function date. to ensure proper receiving, all items must be labeled with the event name, a contact name and number from the group, function date and the event manager's name. the hotel will exercise all customary and reasonable care of received goods, but will not assume liability for loss or damage to such items. the hotel will not handle any items containing monetary gifts.

the client is responsible for the conduct of all persons in attendance and for any damage incurred to the hotel, or its guests by individuals associated with or representing the client.

### vendors

all hired vendors by the client must follow the courtyard by marriott downtown toronto policies and procedures. all vendor names and contact information, along with approximate delivery and tear down times must be provided to the event manager prior to the event date.

socan fee (society of composers, authors and music publishers of canada)  
courtyard by marriott is required by law to collect on behalf of the society of composers, authors and music publishers of canada, royalties when copyrighted music is played:

events less than 100 people - with dance \$41.13 / without dance \$20.56

events between 100-300 people - with dance \$59.17 / without dance \$29.56

events over 300 people - with dance \$123.38 / without dance \$61.69

prices are exclusive of applicable taxes

### payment terms

all social functions will require full pre-payment by cash, credit card or certified cheque 10 business days prior to the date of the event. a credit card is required as a guarantee for all social functions. no charges will be applied to the credit card unless the hotel is authorized to do so by the client. a prepayment schedule will be created for all social functions and a deposit of 25% of the estimated functions revenue will be required upon signature of the contract and the contract will not be considered definite until this non-refundable deposit is received.

