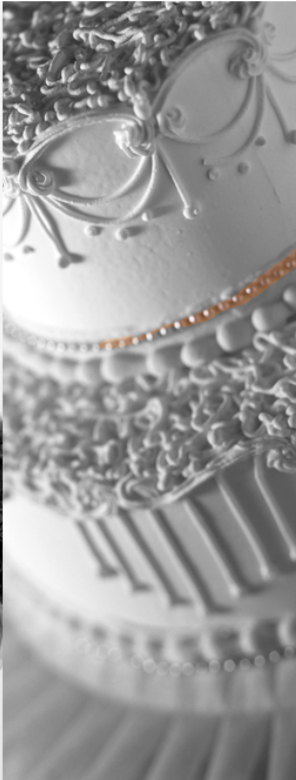


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Toronto Marriott Bloor Yorkville
90 Bloor Street East
Toronto, ON M4W 1A7
Tel: 416.961.8000
Fax: 416.961.9581
www.marriottbloor.com

Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Envision the grand elegance of the Toronto Marriott Bloor Yorkville Hotel to be the venue of your dreams for your most special day!

Marvel at our creative catering techniques, delectable gourmet cuisine and our luxurious banquet rooms and professional yet discreet personal service.

The Toronto Marriott Bloor Yorkville Hotel understands that all couples are unique and have various preferences.

That is why we have created a deluxe wedding package that will enable you to transform your evening into the way you have always imagined it to be....

Your Dream Wedding!



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Our Wedding Packages include:

Prices are based on a guaranteed minimum of 75 guests.

Professional and personalized certified hotel wedding coordination

~
Four course dinner selection

~
Chef's selection of hors d'oeuvres during the reception
(based on 3 pieces per person)

~
Late night coffee and tea service

~
Wedding cake cutting

Elegantly decorated ballroom to include:

Floor length white tablecloths, napkins and white chair covers
Votive candles and dinner menus on the tables

~
Complimentary four person menu tasting two months before
the wedding day

An elegant bridal suite to include:

A bottle of chilled champagne and
chocolate covered strawberries

Breakfast for two the following morning
Complimentary one night stay and dinner for two in Matisse
Restaurant on your first wedding anniversary

~
Marriott Reward Points

~
One complimentary valet parking spot for the
evening of the wedding

**All prices listed are per person and are exclusive of
applicable taxes and gratuities.**



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Our Wedding Packages

Bloor Package I \$70 per person

- Choice of one soup
- ~
- Choice of one salad
- ~
- Choice of one entrée
- ~
- Choice of one dessert
- ~

Yorkville Package I \$85 per person

- Choice of one soup or one salad
- ~
- Choice of one appetizer
- ~
- Choice of one paired entrée
- ~
- Choice of one dessert upgrades

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Soup

Roasted Woodland Mushroom Bisque
with Light Truffle Chive Cream

Grilled Chicken and Vegetable Soup
with Orzo and Coriander

Fire Roasted Tomato Gin Soup
with Roasted Goat Cheese

Salad

Hearts of Romaine
with Parmesan, Toasted Croutons, Bacon Shards and Creamy Caesar Dressing

Boston Bibb, Frisée and Baby Spinach
with Fresh Pea Tendrils, Sun-dried Cranberries, Candied Pecans and Cambozola Cheese

Market Greens
with Green Leaf, Radicchio, Baby Spinach and Romaine Hearts, Pickled Carrot and Red Beet Tangle with Toasted Almonds and Sherry Wine Vinaigrette

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Appetizer

East Coast Crab Cakes

with Crispy Fried Leeks and Lemon Chive Aioli

Poached Prawn and California Rolls

Trio of California Rolls with Pickled Ginger accompanied by a Trio of White Wine Poached Prawns and Cocktail Sauce

Antipasto Plate

Shaved prosciutto, Roasted Peppers, Balsamic Grilled Mushrooms marinated Fresh Mozzarella, Cantaloupe Spear and Pecorino Shards

Wild Mushroom Agnolotti and Garlic Baby Spinach

with Pesto White Wine Cream, Toasted Hazelnuts and Truffle Oil

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Entrée Selections

All entrées accompanied with appropriate market fresh vegetables

Beef, Pork and Lamb

8oz Triple A Prime Rib of Beef
with Home-style Scalloped Potato,
Traditional Yorkshire Pudding and Rosemary Garlic Gravy

Herb and Pepper-crust Centre Cut 7oz Beef Tenderloin
with Butter Whipped Yukon Gold Potato and
Shallot Port Wine Jus

Poultry

Lemon Thyme 8oz Supreme of Chicken
with Mixed Mustard and Herb Crust,
Butter Whipped Yukon Gold Potato and
Shallot Port Wine Sauce

Leek and Woodland Mushroom Stuffed Breast of Chicken
with Herb Roasted Fingerling Potatoes and
Tomato Tarragon Cream

Seafood

Pan Seared Salmon Trout
with Cardamom Infused Jasmine Rice and
Grilled Lemon Tomato Tarragon Sauce

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Paired Entrée Selections

All entrées accompanied with appropriate market fresh vegetables

Herb and Pepper Crusted Centre Cut 5oz Beef Tenderloin

Paired with Lemon Thyme 6 oz Supreme of Chicken

with Butter Whipped Yukon Gold Potato and Shallot Port Wine Jus

Herb and Pepper Crusted Centre Cut 5 oz Beef Tenderloin

Paired with 5 oz of Soy and Golden Sugar Crusted Atlantic Salmon

with Fennel Tomato Ragout with Fingerling Coins and Grilled Lemon

5 oz of Soy and Golden Sugar Crusted Atlantic Salmon

Paired with Lemon Thyme 6 oz Supreme of Chicken

with Butter Whipped Yukon Gold Potato and Shallot Port Wine Jus

Steakhouse cut 14 oz Bone In Grilled Rib Eye Steak

Paired with 5 Provençal Sautéed Prawns

with Sour Cream and Chive Whipped Potato and
Peppercorn Cognac Au Lait

All prices listed are per person and are exclusive of
applicable taxes and gratuities.



Joy
YOUR DREAM WEDDINGSM

Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Vegetarian Entrée Selections

Braised Italian Vegetable Strudel

with Creamed Brussel Sprouts, Goat Cheese, Roasted Tomato and Olive Emulsion and Chili Chive Oil

Baked Layered Vegetable Ratatouille

with Walnut Bread Pudding and Tomato Vodka Broth

Woodland Mushroom Barley Risotto

With Roasted Sweet Potato, Petit Green Peas, Oven Roasted Tomatoes and Truffle Oil

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Dessert

Warm Apple Caramel Crumble
with Vanilla Bean Crème Anglaise and Raspberry Coulis

Traditional Carrot Cake
with Original Cream Cheese Frosting

Baked New York Style Cheesecake
with Wild Berry Compote

Lady Finger Crowned Tiramisu
Irish Cream Anglaise and Raspberry Coulis

Trio of Fruit Sorbet in Chocolate Dipped Almond Tulip
with Raspberry and Mango Coulis

Dessert Upgrades

Fresh Raspberries set in Sweet Mango Filling
Presented in a Crisp Almond Tart and Raspberry Coulis

Baked Key Lime Tart with Golden Meringue Tips
Almond Crust Pastry with Mango and Raspberry Coulis

Ripe Fresh Raspberries set in Rich Decadent Ganache
Chocolate Ganache enveloped in Sweet Pastry

Rich Truffle Cake with Almond Biscuits
with Mango and Fresh Berries

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Candlelight Dessert Buffet

Chef's Selection of Fresh European Cakes,
Tortes and Traditional French Pastries

Assorted Cookies and Squares

Fresh Sliced Fruits and Berries in Season

Platter of Imported and Canadian Cheese
Flat Breads, Crackers and French Baguette

Wedding Cake
(Provided by Client)

Freshly Brewed Starbuck's Coffee, Regular and Decaffeinated
Selection of International Teas

| \$25 per person

All prices listed are per person and are exclusive
of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Dinner Buffet

Prices are based on a guaranteed minimum of 75 guests.
Buffet selections are not available to sample prior to the wedding.



Bread Display

Vienna, Calabrese and Crusty Rolls
Tuscany Olive, Polish Cheese and Armenian Flat Breads

Salads

Baby Spinach Salad

with Sliced Button Mushrooms, Bacon, Chopped Egg and
Peppercorn Dressing

Hearts of Romaine

with Shredded Parmesan and Toasted Croutons and Creamy Caesar Dressing

Bulgur Wheat

with Cucumber, Tomato, Sliced Olive and Italian Parsley with Feta Cheese

Tomato, Red Onion and Avocado Ssalad

with Tarragon and Parsley

Fire Roasted Balsamic Woodland Mushrooms

with Grilled Squash and Sweet Peppers

Caprese Salad

of Vine Ripened Red and Yellow Tomatoes, Fresh Mozzarella and
Balsamic Reduction

Hot Entrées

Please select two of the following:

Braised Beef Tenderloin Tips

with Forest Mushroom and Red Wine Demi-glace

Carved Rosemary Roasted Prime Rib of Beef

with Roasted Onion Pinot Sauce

Grilled Salmon Medallions

with Lemon Dill Caper Sauce

Pan Seared White Fish and Black Tiger Prawns

with Grilled Lemon Tomato Tarragon Sauce

Marinated Breast of Chicken

with Asian Barbeque Sauce

Braised Chicken Forestière

with Bacon Shards, Woodland Mushrooms and Pearl Onion

All prices listed are per person and are exclusive of
applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Dinner Buffet cont'd

Hot Side Dishes

Please select three of the following:

Yukon Gold Mashed Potatoes

Warm Crisp Yorkshire Pudding with Gravy

Baked Scalloped Potatoes with Onion and Cheese

Fresh Market Vegetables in Season

Penne Putanesca

Spiced Rustic Crushed Tomato Basil Sauce with Capers and Olives

Dessert Display

Chef's selection of Fresh European Cakes, Tortes and

Traditional French Pastries accompanied with

Fresh Sliced Fruits and Berries in Season

Platter of Imported and Canadian Cheese

Our Executive Chef would be pleased to recommend the appropriate selections of market fresh vegetables and accompaniments for your entrée selection

| **\$65 per person**

For additional entrée selections, please add **\$10.00 per selection per person**

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Reception



Fresh Oysters on Cracked Ice | Market Price

with Lemon, Red Onion, Cucumber, Gari Ginger and Lime Salsa
(50 Oysters)

Assorted Sushi | \$150

with Wasabi and Pickled Ginger
(Platter contains 60 assorted pieces)

Poached Prawns | \$250

with Lemons and House-made Cocktail Sauce
(100 pieces)

Smoked Salmon Platter | \$175

with Red Onions, Capers and Lemons
(Platter serves 20 guests)

Action Stations

All Action Stations require 1 Chef per minimum 50 guests at
\$150 per Chef plus applicable taxes and gratuities.

Dim Sum Action | \$19

Steamed Hargow, Shu Mai and Barbeque Pork Steam Bun,
Pan Fried Vegetable Dumpling, Vegetable Spring Roll,
Steamed Rice, Serrachia Hot Sauce, Soya and Traditional Plum Sauce

Antipasto and Risotto Action | \$21

Shrimp and Sweet Green Pea Risotto, Shredded Pecorino,
Whole Butter and White Wine, Fire Roasted Rustic Mushrooms, Mediterranean
Grilled Peppers, Shaved Prosciutto, Genoa Salami, Grilled Italian Sausage,
Vine ripened Red and Yellow Tomato, Marinated Fresh Mozzarella,
Marinated Kalamata Olives and Roasted Garlic

All prices listed are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Reception

Cold Canapés | \$42 per dozen

Cured Prosciutto and Kalamata Olive Tapenade

On Crisp Ciabatta and Roasted Peppers

Smoked Salmon Blossom

with Pumpernickle, Capers and Fresh Dill

Cognac Pâte

with Toasted Cranberry Focaccia

Caprese Salad Saber's

with Balsamic Syrup

Fire Roasted Trio of Mushroom

with Fresh Thyme, Crumbled Feta on Toasted Ciabatta

Traditional California Rolls

with Wasabi and Pickled Ginger

Smoked Chicken and Cranberry Salad

with Toasted Ficelle

All prices listed are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Reception

Hot Hors D'oeuvres | \$42 per dozen

Spanakopita

with Spinach and Feta Cheese baked in Phyllo Pastry

House-made Brie and Asparagus Quiche

Baked Chicken Empanada

with Chimichurri Aioli

Roasted Bacon Wrapped Meatball

with Peppercorn Cognac Sauce

Vegetable Samosa

with Sweet Mango Sauce

Lemon and Oregano Marinated Chicken Souvlaki

with House-made Tzatziki

Barbeque Pork Steam Bun

Pan Seared Vegetable Pot Stickers

Vegetable Spring Rolls

with Sweet Chili Plum Sauce

Tomato Bruchetta

with Goat Cheese on Oak Flour Crostini, Baby Basil Cress and Balsamic Syrup

All prices listed are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Children's Menu

(Children ages 10 and under)

Appetizer

(Choice of one)

Crudités with Dip
Caesar Salad

Entrée

(Choice of one)

Pasta with Tomato Sauce
with Parmesan Cheese and Garlic Bread

Pepperoni and Cheese Pizza
with Tomato Sauce

Chicken Tenders
with French Fries and Plum Sauce

Hamburger
with French Fries

Dessert

(Choice of one)

Trio of Ice Cream
Chocolate, Vanilla and Strawberry Flavours

Chocolate Brownie
with Vanilla Ice Cream

Plate of 3 Giant Cookies
Chocolate Chip, Oatmeal Raisin and
Double Chocolate Chip

All meals include the choice of a Soft Drink, Juice or Milk

| **\$30 per child**

All prices listed are per person and are exclusive of applicable taxes and gratuities.



Toronto Marriott Bloor Yorkville | 90 Bloor Street East, Toronto, ON M4W 1A7 | 416.961.8000

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Beverage Packages

Superior Package

- 1 Hour Host Bar during Reception
 - 2 Bottles of Imported House Wine per table with Dinner
(based on 8 people per table)
 - 1 Glass of Champagne per person for Toasting
 - 5 Hours of Host Bar
- | \$50

Classic Package

- 1 Glass of Alcoholic and Non-alcoholic Punch during Reception
 - 2 Bottles of Imported House Wine per table with Dinner
(based on 8 people per table)
 - 1 Glass of Champagne per person for Toasting
 - 5 Hours Host Bar
- | \$45

All prices listed are per person and are exclusive of applicable taxes and gratuities.



rehearsal ceremony afternoon evening enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage



Beverage Service

(Based on Consumption)

host bar

\$ 7
\$ 8
\$ 6.50
\$ 7
\$ 12
\$ 7.50
\$ 8
\$ 4
\$ 4
\$ 4

premium liquor (1oz.)
premium deluxe liquor (1oz.)
domestic bottled beer
imported bottled beer
martini (2 oz)
(cranitini, chocolatini, sour apple)
house wine (5 oz)
liqueurs (1 oz)
soft drinks
mineral water
fruit juices

cash bar

\$ 8
\$ 9
\$ 7
\$ 8
\$ 15
\$ 9
\$ 9
\$ 5
\$ 5
\$ 5

punch station (4 litre servings)

(serves approx. 25 guests)

non-alcoholic punch
\$ 75 plus HST and gratuities

alcoholic punch (sangria, hawaiian rum, margarita fiesta)
\$110 plus HST and gratuities

****The Hotel must supply all beverages consumed in licensed (LLBO) banquet rooms****

Prices are inclusive of all taxes and service charge.

Cash Bar

Prices are inclusive of all taxes and service charge.

A Bartender and Cashier Fee of \$160.00 CAD (plus 13% HST) will apply on all cash bars.

Host Bar

15% Taxable Service Charge and 13% HST will apply to Host Bar Prices.





Catering Policies

Menu Tasting

Menu Tastings are conducted Monday through Friday between the hours of 2:00pm and 8:00pm 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 & Beverage Guarantee

A confirmed attendance must be specified seven (7) business days prior to the event. This will be considered your minimum guarantee and not subject to reduction. Charges will then be based on the guarantee or actual attendance, whichever is greater. The Toronto Marriott Bloor Yorkville Hotel reserves the right to provide and serve all food and beverages on Hotel premises. No outside food and beverage may be consumed in hotel banquet rooms.

Corkage Fee

The Hotel will only permit outside wine to be served at the banquet functions; all other food and beverage must be purchased through the hotel. 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 seven (7) days prior to the event; all costs associated are the responsibility of the client. The corkage fee is \$21.00 plus applicable taxes and gratuities per 750 ml bottle of wine.

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Catering Policies cont'd

Ontario Liquor Laws

Ontario Liquor Laws requires that beverages only be dispensed by Hotel employees or bartenders. All guests must be 19 years of age or older to be served and / or consume alcoholic beverages. The staff of the Toronto Marriott Bloor Yorkville also reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated. Service of alcohol is not permitted after 1:00am.

Hotel Parking

The Hotel will provide one (1) complimentary valet parking spot for the evening of the event. Complimentary Valet Vouchers must be obtained from the Event Manager in advance and provided to the applicable parties using the complimentary parking. Valet parking for a large event is not available.

The parking garage is not affiliated with the Hotel, therefore, rates are subject to change. Self-Parking Vouchers may be available for a non-refundable advance purchase through the Event Manager. Pricing is based on time allotment and availability.

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 it 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.

Advance delivery of materials, equipment and packages must be coordinated with the Event Manager prior to the function date. To assure proper receiving, all items must be labeled with the event name, a contact from the group, function date and the Event Manager's name. The Hotel will exercise all customary and reasonable care of receivable goods, but will not assume liability for loss or damage to such items. The Hotel will not handle any items containing monetary gifts.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Catering Policies cont'd

Liability / Security cont'd

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 Toronto Marriott Bloor Yorkville Hotel Policies and Procedures. All vendors must enter through the Hotel loading dock or 'Associate Entrance". No vendors are permitted to enter through the front doors of the Hotel. All vendor names and contact information, along with approximate delivery and strike times must be provided to the Event Manager prior to the event date.

SOCAN Fee

(Society of Composers, Authors and Music Publishers of Canada)

A mandatory tariff is charged by law to all events involving musical entertainment. The fees are as follows:

Non-Dancing \$29.56

With Dancing \$59.17

Prices are exclusive of applicable taxes

Payment Terms

All social functions are to be prepaid in full one week (7 business days) prior to 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.

Social functions will not be considered definite until a \$1000.00 non-refundable deposit is received.

Payments must be made by cash, credit card or certified cheque.

