



Sheraton[®]

PARKWAY TORONTO NORTH
HOTEL & SUITES



Wedding Package 2019

Sheraton Parkway Toronto North Hotel, Suites and Conference Centre

600 Highway 7
Richmond Hill, Ontario
Canada L4B 1B2

Book today at Marriott.com/yyzsi | Call to book T: 905 882 3101 | E: catering@sheratonparkway.com

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Your inclusive wedding package includes:

Reception

Champagne punch & fruit punch upon arrival
Unlimited Chef's selection of Hors D'oeuvres for cocktail reception
(Upgrade to deluxe antipasto station at an additional cost per person)

Beverage Package

Unlimited house wine served through dinner

Champagne for toasting

Five hour open standard bar

Standard bar (includes)

Assorted soft drinks and juices

Domestic & premium beer, House red and white wine

Johnnie Walker Red Scotch Whiskey

Bacardi Rum

Luksusowa Vodka

Tanqueray Gin

Crown Royal Rye Whisky

Deluxe bar (Additional cost per person)

Assorted soft drinks and juices

Domestic & premium beer, House red and white wine

Johnnie Walker Black Scotch Whiskey

Bacardi Rum

Grey Goose Vodka

Tanqueray Gin

Crown Royal Rye Whiskey

Liqueurs and cognac

Dinner Package

4 course gourmet dinner (starter, salad, entrée and dessert)

Late night coffee & tea buffet with assorted cookies

Set up Arrangement

Full length white tablecloths, napkins and chair covers

Three votive candles, mirror display and fresh flowers in a tall vase on all guest tables

Customized menu cards and table numbers

Stage and podium

Added Touch

- Amenity basket in the guest washroom
- Bridal change room
- Custom wedding cake
- Complimentary bridal suite on the night of your wedding and on your first wedding anniversary with chilled champagne and buffet breakfast in the restaurant (Total of 2 nights)
- Complimentary coat check service (weather permitting)
- Complimentary spa day for the bride and groom (30 minute massage, pedicure and manicure)
- Complimentary trial dinner for two
- Special guest room rates for your guests at the Sheraton Parkway Hotel and Best Western Parkway Hotel
- Ample complimentary indoor and outdoor parking
- Indoor facilities for your wedding pictures
- 10% off wedding package on Friday or Sunday
(Subject to availability, not applicable on holidays and long weekends)

*This wedding package is based on a minimum of 75 people
(Additional \$10.00 inclusive per person for group below minimum).



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Entrée

Stuffed Supreme of Chicken

Wild mushroom and truffle filled chicken supreme, with Niagara Chardonnay and natural juices
Roasted red skin potatoes with garlic and rosemary
Medley of seasonal vegetables

Grilled New York Steak

9 oz. California cut, certified Angus strip loin steak with wild mushroom, aromatic herbs,
Niagara Chardonnay wine and natural juices
Smashed red skin and white skin potatoes with roasted garlic and caramelized onions
Roasted green and yellow beans .red peppers and asparagus with balsamic syrup

Roasted Prime Rib of Beef

Roasted prime rib with natural juices
Smashed potatoes with roasted garlic and caramelized onions, fresh basil and cream
Medley of seasonal vegetables

Duo of Petite Filet Mignon and Supreme of Chicken

Bacon wrapped petite filet mignon with truffle mushroom ragout
Supreme of chicken with Dijon herb crust, sun-dried and roasted tomato chutney
Roasted fingerling potatoes
Medley of seasonal vegetables

Duo of Supreme of Chicken and Atlantic Salmon

Pan seared supreme of chicken with sweet peppers, corn and chipotle relish
Fresh Atlantic salmon fillet with lemon herb butter sauce
Steamed new potatoes with aromatics
Asparagus spears with heirloom carrots and parsnips

Duo of Filet Mignon and Atlantic Salmon

Bacon wrapped filet mignon with truffle mushroom ragout
Fresh Atlantic salmon fillet with lemon herb butter sauce
Steamed new potatoes with aromatics
Asparagus spears with heirloom carrots and parsnips

Assorted rolls and butter
Coffee and tea

*Vegetarian and special dietary menus are available upon request

*Prices are inclusive of tax & gratuities

*Sheraton Parkway Hotel offers French service at the tables

*If you have any concerns regarding food allergies, please contact your event manager
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Starters

Roasted butternut squash soup with heirloom carrot and sweet potato

Wild mushroom cream soup with aromatics

Roasted tomato soup with aged cheddar and fresh orange juice

Minestrone soup with orzo pasta and cheese paillette

Cauliflower cream soup with smoked aged cheddar garnished with candied sweet potato, pecans and sour dough croutons

Tubetti pasta in rosé sauce with grilled sweet peppers, Portobello mushrooms, baby spinach, field tomatoes and shaved parmesan cheese

Upgraded Starters \$3.50 additional per person

Pan seared crab cake with Thai mango salsa and citrus wasabi mayo

Gulf shrimp bisque with Cognac and Pernod

Antipasto plate with prosciutto, salami, capicola, mini bocconcini, roasted peppers, seasonal melon and marinated olives

Tropical seafood salad with shrimp, scallops, mussels, and mango in herb vinaigrette with a golden pineapple wedge

Grilled and roasted vegetable antipasto with sweet peppers, mushrooms, zucchini, tomato jam, goat cheese and balsamic syrup



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Salad

Flavors of the Mediterranean

Romaine and organic spring mix, grilled peppers with basil pesto, feta cheese, chick peas, grape tomatoes, English cucumbers, with tahini and Dijon herb dressing

California leaf salad

Spring mix, watercress, pine nuts, Mandarin oranges, English cucumbers and grape tomatoes with apple cider vinaigrette

Caesar salad

Romaine leaves, herb crostini, shaved parmesan and house made Caesar dressing

Earthy salad

Baby arugula, frisée, grilled radicchio leaves, local golden, candy stripe and red beets with goat cheese herbed croutons with an aged balsamic dressing

Dessert

Dessert Trio

Mini cups filled with cheesecake and strawberries, baked apple crumble, and crème brûlée

Peanut butter and jelly cheesecake

Individual portion of New York style cheesecake served with caramel sauce, chocolate cigarette and cake pearls

Chocolate lava cake

Flourless chocolate cake served warm with berry compote, vanilla sauce and Chantilly cream

Tiramisu

Individual portion of tiramisu served with chocolate and strawberry sauces, chocolate cigarette, berry compote with Grand Marnier and cake pearls

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International Buffet

Assortment of fresh baked rolls and dairy butter

Salads

California leaf salad with assorted dressings

Spiced watermelon salad with caramelized onions and mint

Broccoli salad with sunflower seeds, golden sultanas and buttermilk dressing

New potato salad

Couscous salad with dried cranberries and Mandarin oranges

Hearts of palm and artichokes with white balsamic dressing

Platters

Smoked fish presentation

Antipasto platter with genoa salami, prosciutto, mortadella, smoked ham, marinated baby bocconcini cheese and olives

Peeled shrimp cocktail with American cocktail sauce

Entrée

Panko herb crusted supreme of chicken with mushrooms, white wine and natural juices

Pan seared sirloin steak with natural juices and fire roasted salsa

Roasted medallions of fresh Atlantic salmon with brandy, soy, maple syrup, braised scallions and black sesame seeds

Cheese crusted baked bowtie pasta with grilled vegetables, Riesling, tomatoes, cream and fresh basil pesto

Roasted new potatoes with rosemary

Broccoli and cheese soufflé

Rice pilaf

Medley of seasonal vegetables

Sweet table

Tropical sliced fruits

Imported and domestic cheese presentation with water crackers

Selection of flans, tortes and cakes, croque-em-bouche and English trifle

Assorted French pastries, cookies and squares

Parkway blended coffee and selection of teas

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Deluxe wedding package

Assortment of fresh baked rolls and dairy butter

Choice of one upgraded appetizer

Choice of soup or salad

Choice of sorbet (passion fruit, lemon/lime, raspberry)

Filet mignon and lobster combo

Steamed cold-water east coast lobster tail with lemon beurre blanc

Grilled bacon wrapped filet mignon with bordeaux wine and natural juices

Roasted garlic Yukon gold and Asian yam mash

Deluxe vegetable medley

Choice of dessert

Assorted rolls and butter

Coffee and tea

Choice of a sweet or savory station

Deluxe wedding package includes all of the amenities on the first page and the following complimentary upgrade:

- Unlimited six hours deluxe host bar
- Complimentary upgraded chair cover

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Sweet Late Night

Chocolate Fountain

Milk or dark chocolate fountain with fresh berries, hand-cut fruits, marshmallows and rice crispy squares

Caramel Apple Station

Warm caramel and chocolate sauce to dip your apple along with a selection of toppings including mini marshmallows, white chocolate callets, crispy chocolate pearls, roasted almonds, M&M's, chopped nuts, candy and popcorn

Dunk Your Own Donuts!

Skewered mini donuts with a selection of dipping sauces including vanilla glaze, maple glaze, chocolate glaze, sprinkles, coconut shavings and cinnamon sugar

Life is Better Around the Fire Pit!

Make your own s'mores with milk, dark and white chocolate squares, Reese's Peanut Butter Cups, strawberries, marshmallows, caramel cubes, graham crackers and Ritz Crackers

Mini Mason Jar Delight

(2 mason jars per person)

Balsamic strawberries with caramelized croutons and Greek yogurt
Classic cheesecake with strawberry compote
Espresso brownies and mocha mousse with salted caramel sauce
S'mores with graham cookies, molten lava cake and torched marshmallows

Cheesecake Bar

Served in a martini glass with a scoop of New York style cheesecake
Toppings include strawberry sauce, blueberry compote, crushed Oreo cookies, mixed berries, whipped cream, chocolate sauce, caramel sauce, sour cherry sauce and chocolate shavings

Waffle Station*

Chef will present your guests with fresh made waffles for them to dress with strawberry compote, blueberry compote, whipped cream, maple syrup and whipped butter
Add fried chicken bites

*Chef Fee; 120.00 per station

*All prices are subject to taxes and gratuities

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Savory Late Night

Poutine and Sliders

Build your own poutine with hand-cut fries, homemade gravy and cheese curds
Mini sliders with assorted condiments

Tapas Station

Spring rolls, quesadillas, pizza, French fries, chicken wings and nachos

Chili and Pulled Pork Bar

Crisp slaw
Beef and vegetarian chili
Pulled pork
Assorted bread and buns alongside caramelized onions, sliced green onions, jalapeno peppers, cheddar cheese, sour cream, salsa, BBQ sauce, David's homemade hot sauce
Tri-colour nachos

Grilled Cheese Panini*

Grilled cheese panini with your choice of cheddar, Swiss or spicy Havarti cheese. Top or stuff your grilled cheese with sautéed mushrooms, green onions, pickles, mustard, avocado and lime paste or roasted red pepper spread

*Chef Fee; 120.00 per station

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Late Night Enhancements

Mini French pastries

Assorted chips, popcorn and pretzels

Fresh sliced fruit with berries

Domestic & imported cheese selection

Mini grilled cheese sandwiches with aged cheddar, served with house blended tomato vegetable juice in a mason jar

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Menu Selection

The Sheraton Parkway's creative staff will assist you in designing your own menu should the attached not suit your particular needs. Your menu choice is appreciated at least one month prior to your function. Meals served after 9:00pm and on statutory holidays are subject to an additional charge. Meals not served within ½ hour of scheduled time are subject to an additional charge.

Guarantee for Food and Beverage

A guaranteed number of persons are required at least seventy-two (72) hours (3 business days) prior to your function date. When no guarantee is given the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes.

Prices

Prices are guaranteed 45 days prior to event date. All prices quoted for food and beverage are subject to 13% HST and 15% service charge. (Please note the Wedding Packages are inclusive of taxes and gratuities). Menu prices are subject to change based on market conditions.

Food, Beverage and Bar Service

Hotel policy does not permit any food or beverage to be brought into a licensed room.

Bar service and entertainment must end by 1:00am in order to clear the room by 1:30am. The hotel cannot serve liquor to any person under the age of 19 or to any intoxicated person.

Method of Payment

A \$2000.00 Deposit is required upon booking. Deposits are non-refundable.

Fifty percent of the balance is due 30 days prior to your function, and full payment is due 10 days prior to your function. Payments can be made via certified cheque, money order, cash, debit or credit cards.

Decorations, Flowers and Entertainment

Our Catering Department would be pleased to provide you with a comprehensive supplier list to help with your function needs.

SOCAN music fee will be collected by law when copyrighted music is played in functions

This fee is based on the capacity of the banquet room, and it is subject to 13% HST.

\$44.13 - Thornhill Room, Markham Room

\$63.49 - Grand York BC, Half of Grand Richmond, Vaughan Hall

\$132.39 - Grand Richmond, Grand York A Ballroom

\$187.55 - Grand York Ballroom

RE:SOUND Music Licensing Fee will be collected by law when recorded music is played to accompany live events such as wedding receptions, conventions and dinner gala.

\$18.51 - 1-100 people with dancing

\$26.63 - 101-300 people with dancing

\$55.52 - 301-500 people with dancing

\$78.66 - Over 500 people with dancing

Special 2018 Bedroom Rates

We are pleased to offer rates for your guests in both the Sheraton and the Best Western Hotels

Best Western Traditional: \$99.00 + 16% tax

Sheraton Traditional: \$125.00 + 16% tax

Sheraton Premium: \$135.00 + 16% tax

Sheraton Premium Suite: \$150.00 + 16% tax

Bedroom rates are guaranteed up to one month prior to your function date

Please note that taxes outlined above are mandated by Provincial and Federal Governments of Canada, and are subject to change without notice.