



{westin® weddings}
à la carte

THE WESTIN
HARBOUR CASTLE
TORONTO





Lakeview Terrace

Call 416-814-1299 to begin your journey



Hors d'oeuvres

\$5.55 per piece

Cold

- Grilled shrimp Caesar, micro arugula in parmesan crisp
- Whipped Canadian brie, roasted grapes, herbed focaccia, Parma cracklings
- Cherrywood smoked salmon on a rosemary and potato flan, citrus drizzle
- Asian spiced duck wraps, authentic slaw, chili lime dressing
- Herbed potato rosti, chive cream, caviar and snow pea shoots
- Smoked breast of duck, sliced wild strawberry, mango and balsamic drizzle

Hot

- Spiced seared beef lime chili sticks, honey soya reduction
- Hand-made vegetarian spring rolls, sweet chili dipping sauce
- Lemongrass shrimp wrapped in crisp taro strands
- Stir-fried chicken and vegetable skewers, marinated and spiced
- Golden ravioli stuffed with wild mushrooms and smoked peppers
- Risotto cakes with roasted red pepper and gorgonzola cheese

All prices are subject to 18% taxable service charge and 13% HST

à la carte

Soups

- Butternut squash and red pepper velour with tarragon cream drizzle \$17
- Roasted wild mushroom bisque with chive foam, porcini dust \$18
- White navy bean purée, braised fennel, leek ragout, extra virgin olive oil drizzle \$18

Salads

- Rustic Mediterranean leaves, charred peppers, artichokes, olives, oven roasted tomato vinaigrette \$18
- Baby greens, sprouts and seedlings, fresh berries, crumbled goat cheese, cranberry focaccia croutons, fig balsamic \$18
- Cooks town baby beets, roasted shallots, spun vegetables, endive, red wine dressing \$18

Entrées

- Pan roasted Ontario chicken breast, brie, leek crusted crushed potatoes, roasted vegetables, cabernet jus \$51
- Pan seared Atlantic salmon, vine tomato soffritto, garlic spun baby potatoes \$54
- Duo of fire roasted beef sirloin & stuffed Ontario chicken, charred red pepper soffritto, garlic spun Yukon gold's, late harvest vegetables, and Shiraz jus \$56
- Grilled AAA beef sirloin with mustard chimichurri, forest mushroom, garlic spun potatoes, seasonal vegetables, and Shiraz jus \$58

Desserts

- Flourless chocolate & raspberry cake, mulled berry compote, white chocolate Chantilly cream \$19
- Caramelized Ontario apple crumble tart with cinnamon ice cream, golden caramel sauce \$19
- Molten lemon & white chocolate cake with a citrus marmalade glaze, stewed berries, honey crisp \$19
- Lemon curd tart, dark chocolate silk cake, raspberry white chocolate crème brûlée \$19
- Vanilla bean ice cream add \$5

All prices are subject to 18% taxable service charge and 13% HST



Beverage Packages

5 Hour Bar - Familiar Brands	\$50	5 Hour Bar - Appreciated Brands	\$60
<ul style="list-style-type: none">• Gin: Beefeater• Rum: Bacardi White• Vodka: Smirnoff• Scotch: Johnnie Walker Red Label• Rye: Seagrams VO• House Red & White Wines• Domestic & Imported Beers• Soft Drinks & Mineral Waters		<ul style="list-style-type: none">• Gin: Bombay Sapphire• Rum: Bacardi White• Vodka: Absolut• Scotch: Johnnie Walker Black Label• Rye: Crown Royal• House Red & White Wines• Domestic & Imported Beers• Soft Drinks & Mineral Waters	

To have you Bar remain open during Dinner service,
- add \$15.00 per person.

To have your bar remain open during dinner service
- add \$20.00 per person.

All prices are subject to 18% taxable service charge and 13% HST



enchanted evenings

Enhancements

- Linguini, charred Mediterranean vegetables, roasted red pepper parmesan cream, torn purple basil \$9
- Pan seared gnocchi, crispy pancetta, wilted arugula, rustic tomato sauce, aged olive oil and herb drizzle \$9
- Wild and tame mushroom risotto, baby spinach, vine roasted tomato, porcini reductions \$9
- Seared garlic jumbo tiger shrimp \$10
- Selection of cheeses \$15
- Platter of gourmet tea cookies and Italian biscotti \$6
- Platter of sliced fresh fruit \$12

Sweet Table 1 (Based on 3 Pieces per Person) \$22

- A fine selection of assorted tarts, bread pudding, crème caramel trifle, mousses
- Mango cake, Swiss apple pie, parfaits, fruit salad
- Black forest strawberry mousse cake and tea cookies
- Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Add Savoury late night options: (Price per piece)

- Mini burgers \$9
- Mini grilled cheese \$9
- Sweet Potato Fries Station \$9
- Poutine Station \$9

Stations– minimum of 50 orders

Sweet Table 2 (Based on 3 Pieces per Person) \$30

- Assorted ice creams with chopped nuts, chocolate & strawberry sauces
- Apricot and peach cobbler with dark rum cinnamon custard
- Tiramisu, apple strudel, French pastries and fruit tarts
- Assorted biscotti, rum baba, triple chocolate pate,
- Specialty pastry creations
- Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

All prices are subject to 18% taxable service charge and 13% HST



Toula Restaurant



THE WESTIN HARBOUR CASTLE
One Harbour Square, Toronto, ON, M5J 1A6
T 416-869-1600 F 416-869-0573
westinharbourcastletoronto.com



THE WESTIN
HARBOUR CASTLE
TORONTO

