

{westin weddings} à la carte

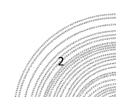
THE WESTIN
HARBOUR CASTLE
TORONTO





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

à la carte

Soups

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

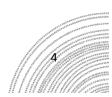
Salads

- Rustic Mediterranean leaves, charred peppers, artichokes, olives, oven roasted tomato vinaigrette
- Baby greens, sprouts and seedlings, fresh berries, crumbled goat cheese, cranberry focaccia croutons, fig balsamic
- 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 sofritto, garlic spun baby potatoes

 \$54
- Duo of fire roasted beef sirloin & stuffed Ontario chicken, charred red pepper soffrito, 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

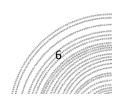


Beverage Packages

	5 Hour Bar - Familiar Brands	\$50	5 Hour Bar - Appreciated Brands	\$60
•	Gin: Beefeater		Gin: Bombay Sapphire	
•	Rum: Bacardi White		Rum: Bacardi White	
•	Vodka: Smirnoff		Vodka: Absolut	
•	Scotch: Johnnie Walker Red Label		Scotch: Johnnie Walker Black Label	
•	Rye: Seagrams VO		Rye: Crown Royal	
•	House Red & White Wines		House Red & White Wines	
•	Domestic & Imported Beers		Domestic & Imported Beers	
•	Soft Drinks & Mineral Waters		Soft Drinks & Mineral Waters	

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

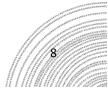
To have your bar remain open during dinner service - add \$20.00 per person.





enchanted evenings

Ennancements			Add Savoury late night options:			
•	Linguini, charred Mediterranean vegetables, roaste red pepper parmesan cream, torn purple basil	ed \$9	•	(Price per piece) Mini burgers	\$9	
•	Pan seared gnocchi, crispy pancetta, wilted arugula		•	Mini grilled cheese	\$9	
	rustic tomato sauce, aged olive oil and herb drizzle	\$9	•	Sweet Potato Fries Station	\$9	
•	Vild and tame mushroom risotto, baby spinach, vine		•	Poutine Station	\$9	
	roasted tomato, porcini reductions	\$9		Stations-minimum of 50 orders		
•	Seared garlic jumbo tiger shrimp	\$1O		Stations—minimum of 50 orders		
•	Selection of cheeses	\$15				
•	Platter of gourmet tea cookies and Italian biscotti	\$6		Sweet Table 2	Ф ОО	
•	Platter of sliced fresh fruit	\$12	•	(Based on 3 Pieces per Person) Assorted ice creams with chopped nuts, chocolate & strawberry sauces	uts,	
	Sweet Table 1 (Based on 3 Pieces per Person)	\$22	•	Apricot and peach cobbler with dark rum cinnamon custard		
•	A fine selection of assorted tarts, bread pudding,	ng,		Tiramisu, apple strudel, French pastries and		
	crème caramel trifle, mousses			fruit tarts		
•	Mango cake, Swiss apple pie, parfaits, fruit salad		•	Assorted biscotti, rum baba, triple chocolate pate,		
•	Black forest strawberry mousse cake and tea		•	Specialty pastry creations		
	cookies		•	Starbucks ® regular and decaffeinated coffee		
•	Starbucks® regular and decaffeinated			and a selection of Tazo® teas		



coffee and a selection of Tazo® teas



Toula Restaurant



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