



{westin® weddings}

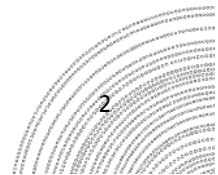
**THE WESTIN**  
HARBOUR CASTLE  
TORONTO





Pier 4/5

**Call 416-814-1299 to begin your journey**



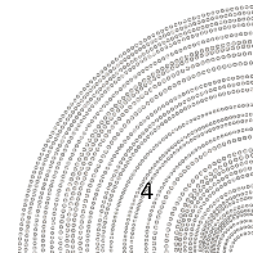


The Westin Harbour Castle's Wedding Package has been designed by our Executive Chef and his Culinary team and includes the following:

**Reception/Dinner (250 guest's minimum)**

- Menu sampling for up to four (4) people of your chosen menu
- Junior suite with chilled sparkling wine for the wedding night
- Breakfast for two (2) in your suite
- 5 Hours of Open Bar
- Pre-dinner assorted hors d' oeuvres (3 Pieces per Person)
- Deluxe four (4) course menu as per package selection
- Tableside Wine Service with dinner (2 bottles per table of 10)
- One glass of sparkling wine per person for toasting
- Late evening wedding cake cutting service
- Late Night Coffee and Tea
- Complimentary coat check
- White Linens and White Napkins
- Special Guestroom Rate for your out of town guests

Package Price : \$189 per person plus 18% taxable service charge and 13% sales tax.



## Hors d'oeuvres

Please choose four (4) of the following based on 3 pieces per person

### 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

Prices are subject to change





## **Dinner Menus**

### **Soups**

**( Please select one)**

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

### **Salads**

**( Please select one)**

- Cookstown baby beets, roasted shallots, spun vegetables, endive, red wine dressing
- 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 vinaigrette

### Entrées

(\*A choice of two entrees is available if pre-count is given to the hotel 5 business days prior to the wedding\*)

- Pan roasted Ontario chicken breast, brie, leek crusted crushed potatoes, roasted vegetables, cabernet jus
- OR**
- Pan seared Atlantic salmon, vine tomato soffrito, garlic spun baby potatoes
  - Duo of fire roasted beef sirloin & stuffed Ontario chicken, charred red pepper soffrito, garlic spun Yukon gold's, late harvest vegetables, Shiraz jus—Additional \$10 per person
  - Grilled AAA beef sirloin with mustard chimichurri, forest mushroom, garlic spun potatoes, seasonal vegetables, Shiraz jus - Additional \$12 per person

### Desserts

**(Please select one)**

- Caramelized Ontario apple crumble tart with cinnamon ice cream, golden caramel sauce
- Flourless chocolate & raspberry cake, mulled berry compote, white chocolate Chantilly cream
- Molten lemon & white chocolate cake with a citrus marmalade glaze, stewed Berries, honey crisp

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## Beverages

### 5 Hour Bar - Familiar Brands

Open bar included in your wedding package

- 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

To have you Bar remain open during dinner service

- add \$15.00 per person.

### 5 Hour Bar - Appreciated Brands

Enhance your host bar (additional \$10 per person)

- 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 your bar remain open during dinner service

- add \$20.00 per person.

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### Enhancements

(Prices are Per Person)

- 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
- Add Seared garlic jumbo tiger shrimp to your entrée at \$10
- Late Night Seafood Buffet to include lobster, crab, calamari, mussels, smoked salmon, and shrimp starting at \$28 per person

### Sweet Table \$22 per person

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

### Savoury late night options:

(Prices are Per Person)

- Grilled Sirloin Mini Cheese Burgers with Fresh Lettuce, Vine Tomatoes, Shaved Red Onions & Condiments \$9
- Mini Grilled Cheese Sandwiches
- Sweet Potato Fries Station \$9
- Poutine Station: Build your own poutine, sea salted fries, green onions, vine tomatoes, mozzarella curds & rich veal jus \$9

### The Ultimate Sweet Table

(Based on 3 Pieces per Person) \$30 per person

- 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, and Specialty pastry creations.
- Starbucks ® regular and decaffeinated coffee and a selection of Tazo® teas

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

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