



WATCH LOVE *Grow*

2025/2026



Wedding Package Offerings

Let our team customize the dream wedding package for you.

HAPPILY EVER AFTER PACKAGE

COCKTAIL RECEPTION

Selection of four passed canapés

THREE COURSE DINNER

selection of one starter selection of two
entrees with a pre-order (*pre order
required*) 1 Hotels dessert selection of two
late night stations

BEVERAGE ARRANGEMENTS

six hour deluxe open bar
house red, white and sparkling wine
wine service with dinner

PACKAGES INCLUDE

custom wedding menu tasting for 2
one night accommodation for the couple
in-room breakfast for 2 the next day
complimentary valet parking for the couple
preferred overnight accommodation rates for guests
preferred valet parking rates

*Packages from \$275 per guest, plus
service charge, admin fee, and HST*

Wedding Package Offerings

Let our team customize the dream wedding package for you.

LOVE NATURALLY PACKAGE

COCKTAIL RECEPTION

Selection of five passed canapés
Selection of one stationary display

FOUR COURSE DINNER

selection of two starters
tableside selection between two entrees
1 Hotels dessert
selection of three late night stations

BEVERAGE ARRANGEMENTS

seven hour deluxe open bar
house red, white and sparkling wine
wine service with dinner

PACKAGES INCLUDE

custom wedding menu tasting for 4
one night accommodation for the couple in a suite
in-room breakfast for 2 the next day
complimentary valet parking for the couple
preferred overnight accommodation rates for guests
preferred valet parking rates

*Packages from \$325 per guest, plus
service charge, admin fee, and HST*

Wedding Package Offerings

Let our team customize the dream wedding package for you.

FOREVER AND ALWAYS PACKAGE

COCKTAIL RECEPTION

Selection of six passed canapés
Selection of two stationary displays

FOUR COURSE DINNER

selection of two starters
tableside selection between two entrees
1 Hotels dessert
selection of three late night stations
selection of two sweets stations

BEVERAGE ARRANGEMENTS

seven hour premium open bar
sparkling wine toast
two (2) custom classic cocktails
wine service with dinner
selection of two (2) red and two (2) white wines

PACKAGES INCLUDE

custom wedding menu tasting for 6
one night accommodation for the couple in a suite
in-room breakfast for 2 the next day
complimentary valet parking for the couple
preferred overnight accommodation rates for guests
preferred valet parking rate
two complimentary upgrades for parents (up to two rooms)

*Packages from \$375 per guest, plus
service charge, admin fee, and HST*

Catering Menu

Our food philosophy is simple: Ingredients first. Then add love.

When you plan a wedding at 1 Hotels, you'll find catering menus designed for the season. Full of fresh, local ingredients and dishes that are both good and good for you, our food will perfectly complement your wedding celebration.



Passed Canapes

Chilled

WILD MUSHROOM CROSTINI

garlic brioche, ricotta spread,
parmesan V

BEET TARTARE

whipped goat cheese, sesame
cones V

HEIRLOOM TOMATO BRUSCHETTA

Forno Cultura toast, balsamic pearls VG

SPICY TUNA BITES

crispy rice, avocado, jalapeno GF

LOBSTER TACOS

tapioca crisp, dill aioli

GRILLED & CHILLED ARTICHOKE

green goddess dressing V, GF

Hot

CHARRED OCTOPUS

local chef curated sausage,
red pepper romesco GF

TIKKA MASALA CHICKEN SKEWERS

local yogurt, chutney GF

MALAYSIAN SATAY BITES

coconut sweet chili, cilantro aioli GF

CRAB CAKE

jumbo lump crab, chipotle aioli

VEGETABLE SPRING ROLLS

chili sauce V

BEEF WELLINGTON

horseradish aioli

Menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

Stationary Displays

DIM SUM

mushroom dumpling, chicken scallion dumpling,
pork sui-mai, char siu pork, vegetable spring roll,
soy vinegar, house chili oil

\$36 per person

MEZZE

hummus, eggplant tapenade, tzatziki, tabbouleh,
grilled seasonal veggies, pickled radishes, garlic
naan, zaatar lavosh VG

\$28 per person

Enhanced/Elevated Extras

OYSTER BAR

cocktail sauce, horseradish, house hot sauce,
lemon, champagne mignonette GF

\$25 per person

SUSTAINABLE CAVIAR

osetra, smoked crème fraîche, chive,
hard-boiled egg, shallot GF

\$90 per person

100KM CHARCUTERIE BOARD

local cured meats and cheeses, house made jam,
Forno Cultura sourdough crostini

\$34 per person

SEAFOOD TOWER nova scotia lobster, king crab,
p.e.i. oysters, poached shrimp, cocktail sauce,
horseradish, house hot sauce, lemon, champagne
mignonette GF

\$75 per person

Menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

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Starters

Selection of 1

ENDIVES SALAD

organic baby wedges, red oak, Merlot
poached pears, raspberry cambozola
dressing, candied pecans V, GF

ROASTED BEETS SALAD

arugula, frisee, candied pistachio, local goat
cheese, apple balsamic vinaigrette VG, GF

WILD CULTIVATED MUSHROOM SOUP

local goat cheese, crostini VG

IBERICO HAM SALAD

harvest greens, cured iberico pork, boquerones,
fava beans

ORGANIC JERUSALEM ARTICHOKE SOUP

truffled crème fraîche VG, GF

BUTTERNUT SQUASH SOUP

Rocky Run maple brown butter, crispy sage VG, GF

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Entree

Selection of 1

MISO BLACK COD

furikake rice cake, braised daikon,
garlic baby bok choy

DUCK CONFIT

muscovy duck leg confit, raspberry beet puree,
puy lentils, pickled blackberry GF

ROASTED CORNISH HEN

asparagus, fingerling potatoes, baby carrots,
caramelized pearl onions, chipotle jus GF

GRASS FED PRIME RIB

truffle mashed potato, asparagus, house cured
bacon, cipollini onion GF

BRAISED SHORT RIB

polenta, baby heirloom carrots, cremini
mushrooms, parmesan crown

Vegetarian Options

BUTTERNUT SQUASH BULATTI

brown butter, whipped ricotta, local
vegetables, sourdough crumbs V

GNOCCHI

crispy sage, local asiago cheese VG

ROASTED VEGETABLE TOWER

zucchini noodles, quinoa pilaf, tomato basil
ragu V, GF

ROASTED CAULIFLOWER

maple chipotle rub, warm beluga
hummus, tahini pomegranate
drizzle V, VG

Menus subject to change

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Enhanced Elevated Add Ons

GRILLED KING CRAB

Uni butter, chive, lemon

\$45 per person

OPEN FIRE WAGYU RIBEYE - 6oz

potato bacon gratin, truffle jus

\$85 per person

NOVA SCOTIA LOBSTER

smoked carrot puree, rock melon relish,
butter

\$45 per person

PAN SEARED SCALLOPS

jalapeño papaya jam

\$38 per person

Menus subject to change

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Dessert

Plated

PUR NOIR

70% grand cru chocolate, chocolate biscuit, chocolate mousse

CARAMEL DONUT

caramel Chantilly, salted caramel cream, crisp praline wafer, almond shortbread

CRÈME BRÛLÉE

saffron & cardamom, dulce ganache, macerated berries

CHEESECAKE

whipped local cream cheese, gram cracker streusel, cherry compote

VEGAN CHOCOLATE CAKE

plant-based ingredients, cocoa, chocolate ganache V

BAILEYS BANANA TIRAMISU

banana mousse, banana chip, coffee pearls

Family Style

CAMPFIRE S'MORES

dark chocolate ganache, milk chocolate praline, toasted meringue, house made gram cookie crumble

PECAN PIE

roasted pecan and maple filling, Dulce blonde chocolate, whipped ganache and chocolate décor in an almond tart shell

LEMON MERINGUE TART

crunchy pastry, lemon cream, sweet meringue

MARIE ANTOINETTE

vanilla panna cotta, maple syrup & almond honey crunch, light buttercream & white chocolate glaze

PINK BLOSSOM

raspberry crème brûlée, lemon confit, lemon cream & lemon Chantilly

FRENCH MACARONS

assorted flavours

Coffee & Tea

Menus subject to change

Late Night Station

Savoury

POUTINE

cheese curd, red gravy

MAC & CHEESE

local cheese mornay

GRILLED CHEESE SANDWICHES

local cheese, spicy tomato

CHICKEN & WAFFLES

chipotle mayo, rock road maple syrup

ASSORTED MINI FLATBREADS

margarita (vegan option available) mushroom
and truffle pepperoni

Sweet

ICE CREAM SANDWICHES

assorted seasonal flavours

MACAROONS & BONBONS

assorted flavours

CHURROS

cinnamon sugar, dulce de leche, chocolate
ganache

CAMPFIRE SMORES

dark chocolate ganache, milk, chocolate praline,
toasted meringue, house made graham cracker
crumble

Menus subject to change

Wine List

White

HOUSE WINE

CHARDONNAY, GOOD NATURED
niagara, canada, 2015

(Select 2)

**CHARDONNAY, BAYWOOD
CELLAR ***
california, united states, 2020

**PINOT GRIGIO, FAMIGLIA
PASQUA DELLE VENEZIE ***
(biodynamic/organic) alto
verona, italy, 2022

**SAUVIGNON BLANC, STONY
BANK ***
(certified sustainable),
marlborough, nz, 2020

**SAUVIGNON BLANC, VILLARGEAU
COTEAUX DU GENNOIS ***
loire valley, france 2022

Red

HOUSE WINE

BALANCED RED, GOOD NATURED
Cabernet Franc, Gamay Noir and
Syrah
niagara, canada, 2022

(Select 2)

PINOT NOIR, EOS ESTATE *
california united states 2021

**MECHATEAU FLEUR HAUT
GAUSSENS ***
bordeaux, france 2019

CABERNET SAUVIGNON BLAZON *
california, usa 2020

MTINEDO "ja" TEMPRANILLO*
la mancha, spain 2021

Sparkling

ZONIN PROSECCO
veneto, italy

CUVÉE CATHERINE ROSÉ BRUT *
Niagara, Canada

**Included in package 3 only*

Menus subject to change

Passed Cocktails

Classic

included in package 1&2

OLD FASHIONED

bourbon, simple syrup, bitters

MOSCOW MULE

vodka, lime, simple syrup, ginger beer

COSMOPOLITAN

vodka, lime cranberry, orange liquer

MOJITO

rum, mint, sugar, lime, soda water

ESPRESSO MARTINI

vodka, coffee liqueur, espresso, simple syrup

MARGARITA

tequila, oraneg liqueur, lime, simple syruo

NEGRONI

gin, campari, sweet vermouoth

Premium

*included in package 3 only**

APEROL SPRITZ

aperol, prosecco, soda water

ST - GERMAIN SPRITZ

st-germain, prosecco, soda water

PURPLE RAIN

grey goose pear, st germain, lychee hibiscus, prosecco

SUNSET IN THE 6IX

teramana blanco, amaro, aperol, pineapple

PROVENCITA

verde mezcal, rosé wine, strawberry passionfruit
rosé lemonade, lime, agave

PALOMA

cazadores blanco, grapefruit liqueur, jalapeño, agave, lime, fever tree grapefruit

Menus subject to change



Beverage Service

Deluxe Open Bar

VODKA

Dillons Vodka

GIN

Bombay

RUM

Bacardi Blanco

TEQUILA

Cazadores Blanco

BOURBON

Maker's Mark

WHISKEY

Bearface Whiskey

COGNAC

St Remy Signature

FORTIFIED WINES

sweet vermouth

dry vermouth

LIQUEURS

cointreau

kahlua

campari

BEER

Stella Artois lager

Corona Extra

Premium Open Bar

VODKA

Grey Goose

GIN

Hendrick's

RUM

Bacardi 8

TEQUILA

Tromba Blanco

Tromba Reposado

BOURBON

Woodford Reserve

COGNAC

Remy Martin VSOP

SCOTCH

Johnnie Walker Black Scotch

FORTIFIED WINES

sweet vermouth

dry vermouth

LIQUEURS

cointreau

kahlua

campari

BEER

Stella Artois lager

Corona Extra

Both Deluxe and Premium bar include: assorted soft drinks & juice, still and sparkling waters

Menus subject to change



WATCH LOVE *Grow*

ELEVATED EXTRAS



Elevated Extras

Please contact our event planning team for pricing information and further details.

Pre-Wedding Parties

BRIDAL SHOWER

Get your friends together and have a fun filled afternoon with a fresh, nature inspired lunch and creative cocktails themed for your upcoming wedding.

BACHELOR/BACHELORETTE PARTY

At our rooftop bar and lounge by the sky's the limit. Let us plan the perfect party for you and your wedding crew.

WELCOME RECEPTION Welcome your guests to Toronto in style with a reception in our sustainable sanctuary. Choose from a selection of specialty cocktails, craft beers, and wines paired with delicious bites.

WELCOME AMENITY

Greet your guests with custom welcome bags, including food, beverages, and a 1 Hotel candle.

After

ROOFTOP AFTER-PARTY PACKAGE 12AM - 2AM

Keep the party going with great beats, drinks, and amazing views at our rooftop bar and lounge. Customize your experience with a premium open bar and late-night snacks

The Day Of

JUICE & VITAMIN DROP

Start the big day off right with a juice and vitamin drop. Choose your favorite cold-pressed juice from our daily selection, and we'll deliver it to your room along with a vitamin pack boost for all-day energy.

WEDDING PARTY BOOSTS & BITES

While the bridal party is getting ready, we'll bring a selection of hors d'oeuvres and cocktails to your room.

YOGA

We know you'll have a lot on your mind. Take a moment to center yourself with a private yoga class for the wedding party or personal training session for just you.

TAROT CARD & ASTROLOGY READING

Offer your guests an unforgettable on a journey for spiritual guidance through tarot and astrology readings.

FAREWELL BREAKFAST

Say goodbye and thank you to your guests the next day with a private farewell breakfast, buffet style or a la carte.

Elevated Extras

Capacity Chart

Ceremony & Dinner	Sq Ft	Dimensions	Banquet	Reception	Theatre
Maple Ballroom	2,976	60' x 50'	160	200	180
Maple Ballroom Silver	1,430	55' x 26'	80	100	100
Maple Ballroom Red	1,430	55' x 26'	80	100	100
Chestnut Ballroom	1,032	43' x 24'	60	75	60

Reception

Flora Lounge	2,293	56' x 37'	-	120	-
1 Kitchen	1,470	15' x 98'	100	100	-

Outdoor Space May - September- Ceremony & Reception

Harriet's Rooftop	1,064	18' x 56'	60	150	winter	120
Garden Pavilion	260	13' x 20'	24	200	summer	60
				60		

** Rental fees apply to all venues*

** Wedding packages are applicable to Ballrooms for dinner & dance*

** Ceremony and reception for packages apply to outdoor spaces, Ballrooms, 1Kitchen and Flora Lounge*



GENERAL *Information*



General Information

GUARANTEE OF ATTENDANCE To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 5 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 5 days of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guests added.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Liquor Control Board of Ontario regulates the sale and service of alcoholic beverages. 1 Hotel Toronto is responsible for the administration of these regulations held on its premises. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel Toronto reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less

than thirty (30) years of age must present one of the following acceptable forms of identification: Canadian Driver's License or Passport. Ontario law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise. We do not serve beverages with more than two (2) types of liquor or as a "shot". We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

SERVICE CHARGE AND TAXES

A mandatory service charge equal to 18% of the total food and beverage will be added to Group's bill and will be fully distributed to Hotel employees performing work as servers, bussers, captains and bartenders in connection with the Event. The mandatory service charge will not be distributed to supplemental workers employed by an outside agency. These third party supplemental workers will be compensated by the agency for whom they work, and neither they nor the agency will receive any portion of said mandatory service charge. A separate administrative fee in the amount of 4% of the total food and beverage, and 22% of the room rental charge will be added to Group's bill. The administrative fee is not a service charge and will not be distributed to Hotel employees or supplemental agency workers who provide service, but is retained by Hotel to defray its costs for the administration of the Event. The administrative fee and service charge are subject to applicable taxes.

General Information

SIGNAGE Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/ Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.

DÉCOR All décor must be approved with your Catering/Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance. Delivery Times: 8:00 am – 6:00 pm Monday- Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to Hotel as a result of not having prior approval will be billed to Client. Confetti, glitter, smoke machines and open flame are prohibited in our event spaces. Excessive clean-up charges may apply.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

VENDOR LIST

Your Catering/Conference Service Manager will provide you with 1 Hotel Toronto's preferred list of vendors, however you are welcome to utilize your own outside vendor. Vendors must provide certificates of insurance, naming 1 Hotel Toronto as additional insured.

SECURITY The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$80 per hour with a five (5) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

AUDIOVISUAL AND POWER

Hotel's in-house audio/visual provider, Encore, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

General Information

SHIPPING 1 Hotel Toronto will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

PARKING Valet parking is available for your guests at the rate of \$50 per vehicle per day. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$50 per vehicle per night.

OUTDOOR EVENTS

Outdoor events require a set-up fee of \$8 per person, taxable at 13%. All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

PERMITS

Special outdoor events require a permit through the City of Toronto with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Toronto. Additional fees will apply.

NOISE ORDINANCE

All outdoor music is subject to the City of Toronto noise ordinances. Outdoor music must end by 10:00 pm. Live entertainment such as bands, instrumental, vocal, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.

