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HOTEL  
*toronto*

# WATCH LOVE *Grow*

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2026/2027



# *Wedding Packages*

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Explore our range of wedding packages and inclusions hosted in our stunning Ballroom spaces. Let our team customize the dream wedding package for you.

*\* Rental fees apply to all venues*

*\* Wedding packages are applicable to Lower Level Ballrooms for dinner & dance*

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

# Happily Ever After

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## COCKTAIL RECEPTION

Selection of four passed canapés

## THREE COURSE DINNER

selection of one starter

selection of two entrées with a pre-order (*pre order required*)

dessert

selection of two late night stations

## BEVERAGE ARRANGEMENTS

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

## PACKAGE INCLUDES

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 on the night of the wedding

preferred overnight accommodation rates for guests

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

# Love Naturally

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## COCKTAIL RECEPTION

Selection of five passed canapés Selection of one stationary display

## FOUR COURSE DINNER

selection of two starters  
tableside selection between two entrées  
dessert  
selection of three late night stations

## BEVERAGE ARRANGEMENTS

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

## PACKAGE INCLUDES

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 on the night of the wedding  
preferred overnight accommodation rates for guests

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

# *Forever & Always*

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## COCKTAIL RECEPTION

Selection of six passed canapés  
Selection of two stationary displays

## FOUR COURSE DINNER

selection of two starters  
tableside selection between two entrées  
dessert  
selection of three late night stations  
selection of two sweets stations

## BEVERAGE ARRANGEMENTS

seven hour premium open bar  
sparkling wine toast  
two (2) classic or premium cocktails  
wine service with dinner

## PACKAGE INCLUDES

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 on the night of the wedding  
preferred overnight accommodation rates for guests  
two complimentary upgrades for parents (up to two rooms)

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

# *Wedding Package Menus*

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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 Canapés

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## Chilled

### WILD MUSHROOM CROSTINI

garlic brioche, ricotta spread,  
parmesan VG

### BEET TARTARE

whipped goat cheese, sesame cones VG

### HEIRLOOM TOMATO BRUSCHETTA

Forno Cultura toast, balsamic pearls VG

### SPICY TUNA BITES

crispy rice, avocado, jalapeno GF

### LOBSTER TACOS

wanton 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

mint chutney GF

### MALAYSIAN BEEF SATAY

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*

V - VEGAN | VG- 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

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## HARRIET'S DIM SUM STATION

chicken and scallion, pork sui mai, shrimp  
hargow, mushroom dumpling, house chili oil, soy  
scallion, sweet chilli  
42 per person

## MEZZE

hummus, babaganoush, lemon ricotta dip,  
tabbouleh, grilled seasonal veggies, pickled  
veggies, garlic naan, grilled pita VG  
28 per person

# Enhanced/Elevated Extras

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## OYSTER BAR

cocktail sauce, horseradish, house hot sauce,  
lemon, champagne mignonette GF  
32 per person

## SUSTAINABLE CAVIAR (15g per person)

osetra, smoked crème fraiche, chive,  
hard-boiled egg, shallot GF  
90 per person

## 100KM CHEESE & CHARCUTERIE BOARD

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

## TIDE TO TABLE

king crab claws, mussels, scallop,  
ceviche, poached tiger shrimp GF  
60 per person

*Menus subject to change*

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

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# Starters

## Selection of 1

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### ENDIVES SALAD

organic baby wedges, red oak, merlot  
poached pears, raspberry cambozola  
dressing, candied pecans VG,GF

### ROASTED BEETS SALAD

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

### WILD CULTIUVATED MUSHROOM SOUP

local goat cheese, crostini VG

### IBERICO HAM SALAD

harvest greens, cured iberico pork, boquerones,  
fava beans GF

### ORGANIC JERUSALEM ARTICHOKE SOUP

truffled crème fraiche VG, GF

### BUTTERNUT SQUASH SOUP

Rocky Run maple brown butter, crispy sage VG, GF

*Menus subject to change*

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

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## *Entrée*

### Selection of 1

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#### **MISO BLACK COD**

furikake rice cake, braised diakon,  
garlic baby bok choy

#### **DUCK CONFIT**

muscovy duck leg confit, raspberry beet purée,  
puy lentils, smoked cheddar croquettes,  
pickled blackberry

#### **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*

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#### **BUTTERNUT SQUASH BULATTI**

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

#### **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, GF

*Menus subject to change*

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

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your risk of foodborne illness, especially if you have certain medical conditions.

THREE OR FOUR COURSE DINNER

*Enhanced Elevated Add Ons*

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**GRILLED KING CRAB 5oz**

uni butter, chive, lemon

55 per person

**OPEN FIRE WAGYU RIBEYE 5oz**

potato bacon gratin, truffle jus

85 per person

**NOVA SCOTIA LOBSTER 6oz**

smoked carrot purée, rock melon relish,  
butter

55 per person

**PAN SEARED SCALLOPS**

jalapeño papaya jam

38 per person

*Menus subject to change*

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

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## *Dessert*

select one

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### Plated

#### **CHOCOLATE TART**

70% Valrhona chocolate crèmeux, salted caramel, torched meringue

#### **PRALINÉ PARIS BREST**

hazelnut crèmeux, choux pastry

#### **CRÈME BRÛLÉE**

saffron & cardamom, dulce ganache, macerated berries

#### **VEGAN CHOCOLATE CAKE**

plant-based ingredients, cocoa, chocolate ganache V

#### **BAILEYS BANANA TIRAMISU**

caramalized banana, mascarpone mousse

### 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**

lemon cream, sweet meringue, almond

#### **MARIE ANTOINETTE**

vanilla mousse, berry gelee & honey cake, white chocolate

#### **FRENCH MACARONS**

assorted flavours

### Coffee & Tea

*Menus subject to change*

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## *Late Night Station*

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### 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

#### **MACARONS & BONBONS**

assorted flavours

#### **CHURROS**

cinnamon sugar, dulce de leche, chocolate  
ganache

#### **CAMPFIRE SMORE'S**

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

*Menus subject to change*

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# Wine

Included in all packages

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## White

*Select 1*

**PINOT GRIGIO, SMOKY BAY**  
australia

**CHARDONNAY,**  
**GOOD NATURED** niagara,  
canada, 2015

## Red

*Select 1*

**CABERNET SAUVIGNON, SMOKY BAY**  
australia

**BALANCED RED,**  
**GOOD NATURED** cabernet franc,  
gamay noir and syrah  
niagara, canada, 2022

## Sparkling

**PROSECCO**  
veneto, italy

# Passed Cocktails

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## Classic

(select 2)

### OLD FASHIONED

canadian whiskey, simple, bitters

### MOSCOW MULE

vodka, lime, simple, ginger beer

### COSMOPOLITAN

vodka, lime cranberry, orange liqueur

### ESPRESSO MARTINI

vodka, coffee liqueur, espresso, simple

### MARGARITA

tequila, orange liqueur, lime, simple

### NEGRONI

gin, campari, sweet vermouth

## Premium

*included in package 3 only\**

### APEROL SPRITZ

aperol, prosecco, soda

### 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 passion fruit  
rosé lemonade, lime, agave

### PALOMA

cazadores blanco, grapefruit liqueur, jalapeño,  
agave, lime, grapefruit soda

*Wine upgrades are available at additional cost*

*\*Included in package 3 only    Menus subject to change*

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# Beverage Service

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## Deluxe Open Bar

VODKA  
dillon's

GIN  
bombay

RUM  
bacardi blanco

TEQUILA  
cazadores blanco

WHISKEY  
bearface whiskey

COGNAC  
st remy signature

BEER  
stella artois lager  
corona extra

## Premium Open Bar

VODKA  
ketel one

GIN  
sipsmith

RUM  
bacardi 8

TEQUILA  
tromba blanco  
tromba reposado

WHISKEY  
reifel rye

SCOTCH  
glenlivet scotch whiskey

MEZCAL  
los siete misterios

COGNAC  
hennessy VS

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*

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ELEVATED EXTRAS



# *Elevated Extras*

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

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## *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 READINGS**

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

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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

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

### Outdoor Space May - September- Ceremony & Reception

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

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# General Information

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## **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

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## **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*

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## **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 \$65.00 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 \$65.00 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.

## *Client Testimonials*

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*"Amazing! Everyone was so helpful for our wedding day and made the entire event go so smooth. Wouldn't change a single thing."*

*"Danielle, Ivanna, Ash and the 1 Kitchen Manager were all fantastic - they all made our wedding day execution seamless - we also received amazing feedback from our guests! The food and drinks were phenomenal!"*

*"Staff was so helpful and all my guests were just raving about it. Danielle was so amazing to work with for this entire process. She was communicative, respectful, supportive and fun! Lastly, Casa Madera's head chef, Danielé is amazing. The food was perfection and even feeding 130 people, the food tasted as good as our tasting day."*

*"We are so thankful to have worked with Sarah Kennedy for the majority of our planning process. Everything was delicious and we received RAVE reviews from our guests about the appetizers, dinner, late-night stations, bar, and also the incredible waitstaff - how friendly, attentive, and professional they were, and how it felt like magic that they just knew which guest had what dietary restriction."*

