



WATCH LOVE
grow



TORONTO

WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.



PACKAGE 1

COCKTAIL RECEPTION

selection of five passed canapes
selection of one stationary display

THREE COURSE DINNER

selection of one starter
selection of one entree
1 Hotels dessert
selection of one late night station

BEVERAGE ARRANGEMENTS

seven hour premium open bar
premium spirits
one signature cocktail
sommelier selected red, white and sparkling wine craft
imported, and domestic beer selections
wine service with dinner

PACKAGES INCLUDE

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

Packages from \$275 per guest, plus service charge and sales tax



WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.

PACKAGE 2

COCKTAIL RECEPTION

selection of six passed canapes
selection of one stationary display

FOUR COURSE DINNER

selection of one starter
tableside selection between two entrees
1 hotels dessert
selection of one late night station

BEVERAGE ARRANGEMENTS

sparkling wine toast with dinner
seven hour superior open bar
superior spirits
two signature cocktails
sommelier selected red, white and sparkling wine
craft, imported, and domestic beer selections
wine service with dinner

PACKAGES INCLUDE

custom wedding menu tasting for 4
one night accommodation for the bride and groom in a signature suite
in-room breakfast for 2 the next day
complimentary valet parking for the bride and groom
first year anniversary stay for bride and groom
preferred overnight accommodation rates for guests
preferred valet parking rates

Packages from \$325 per guest, plus service charge and sales tax



WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.

PACKAGE 3

COCKTAIL RECEPTION

selection of six passed canapes
selection of two stationary display

FOUR COURSE DINNER

selection of one starter
tableside selection between two entrees
1 hotels dessert
selection of one late night station
sweets table

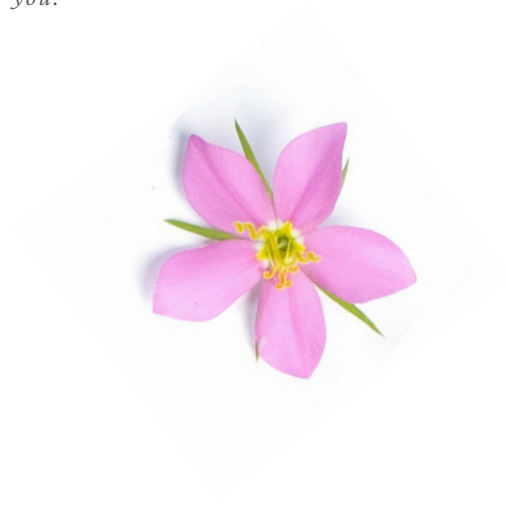
BEVERAGE ARRANGEMENTS

sparkling wine toast with dinner
seven hour superior open bar
superior spirits
three signature cocktails
sommelier selected red, white and sparkling wine
craft, imported, and domestic beer selections
wine service with dinner

PACKAGES INCLUDE

custom wedding menu tasting for 6
one night accommodation for the bride and groom in a signature suite
in-room breakfast for 2 the next day
complimentary valet parking for the bride and groom
first year anniversary stay for bride and groom in a signature suite
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 and sales tax



WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.

INTIMATE WEDDING PACKAGE

COCKTAIL RECEPTION

selection of four passed canapes

THREE COURSE DINNER

selection of one starter

selection of one entree

1 hotels dessert

BEVERAGE ARRANGEMENTS

six-hour premium open bar

Premium spirits

1 signature cocktail

sommelier selected red, white and sparkling wine

craft, imported, and domestic beer selections

wine service with dinner

PACKAGES INCLUDE

one night accommodation for the bride and groom

complimentary valet parking for the bride and groom

preferred overnight accommodation rates for guests

Packages from \$225 per guest, plus service charge and sales tax

Minimum of 30 guests and maximum of 60





W E D D I N G
— *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.





UPON ARRIVAL

PASSED CANAPÉS

CHILLED

SIGNATURE POTTED CRUDITÉ
edible soil, seasonal vegetables, green
goddess V

ROASTED BABY BEETS
local goat cheese, Niagara sherry
vinaigrette V, GF

HEIRLOOM TOMATO
BRUSCHETTA
Forno Cultura toast, balsamic pearls V

TUNA TARTARE
wonton, avocado cream GF

LOBSTER TACOS
wonton shell, dill aioli

GRILLED & CHILLED ARTICHOKE
lemon vinaigrette VG, GF

HOT

CHARRED OCTOPUS
local chef curated sausage, red pepper romesco GF

TIKKA MASALA CHICKEN SKEWERS
local yogurt, chutney GF

WILD MUSHROOM CROSTINI V
garlic aioli V

CRAB CAKE
jumbo lump crab, chipotle aioli

VEGETABLE SPRING ROLLS
chili sauce V

BEEF WELLINGTON
horseradish aioli

menus subject to change

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE





STATIONARY DISPLAYS

BUILD YOUR OWN POUTINE

rustic Quebec fries, sweet potato fries, tater tots, cheese curd, veal gravy, wild mushroom gravy, crispy shallots, duck confit, short ribs, pickled Fresno chili

DIM SUM

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

MEZZE

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

ENHANCED/ELEVATED EXTRAS

OYSTER BAR

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

100KM CHARCUTERIE BOARD

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

SUSTAINABLE CAVIAR

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

SEAFOOD TOWER

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

menus subject to change

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE



LATE NIGHT



SAVOURY

POUTINE

cheese curd, veal gravy

MAC & CHEESE

local cheese mornay

1 KITCHEN SLIDERS

local cheddar, pickles, house sauce

GRILLED CHEESE SANDWICH

local cheese, spicy tomato

CHICKEN & WAFFLES

chipotle mayo, Rocky Run maple syrup

SWEET

ICE CREAM SANDWICH

assorted Booyah flavors

MACROONS

assorted flavors

BONBONS

assorted flavors

BREAD PUDDING JARS

Petit Thuet pastries, pastry cream, seasonal compote

CHURROS

cinnamon sugar, dulce de leche, chocolate ganache



menus subject to change

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE



THREE COURSE DINNER

STARTERS

Selection of 1



TOMATO TARTARE

Forno Cultura focaccia, avocado
mousse, caper dill vinaigrette V

IBERICO HAM SALAD

harvest greens, cured iberico pork,
boquerones, fava beans

WILD CULTIVATED

MUSHROOM SOUP
local goat cheese, crostini V

ROASTED BEETS SALAD

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

ORGANIC JERUSALEM

ARTICHOKE SOUP
truffled crème fraîche V, GF

BUTTERNUT SQUASH SOUP

Rocky Run maple brown butter,
crispy sage V, GF

menus subject to change

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE



THREE OR FOUR COURSE DINNER

ENTRÉE

Selection of 1

ROASTED COD

celeriac puree, saffron braised
fennel, verge sauce GF

DUCK CONFIT

parsnip puree, Bok choy, ice wine
reduction, lotus chip GF

ROASTED CORNISH HEN

potato puree, confit shallot,
seasonal mushroom, au-jus GF

GRASS FED PRIME RIB

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

BRAISED SHORT RIB

charred carrot puree, roasted
heirloom carrot, pickles, au poivre
GF



VEGETARIAN OPTIONS

EGGPLANT STACK

Ontario potato, broccolini,
romesco V

GNOCCHI

harvest vegetables, beurre Blanc V

CITRUS ORGANIC QUINOA

seasonal vegetables, red wine
vinaigrette VG

ROASTED TOFU

pastrami spiced, mushroom jus VG



menus subject to change



THREE OR FOUR COURSE DINNER

DUO PLATTER

To substitute tableside for 2 entrees

LAMB OSSOBUCO & BLACK
COD

chermoula sauce, chard corn
succotash GF

CHICKEN SUPREME &
SCALLOPS

farro risotto, maitake mushrooms,
lemon butter

BRIASED SHORT RIBS &
NOVA SCOTIA LOBSTER
tarragon gnudi, heirloom carrots,
au-jus GF

ENHANCED/ELEVATED EXTRAS

SEASONAL TRUFFLES
NOVA SCOTIA LOBSTER
butter poached, tarragon, lemon
beurre Blanc

GRILLED KING CRAB
Uni butter, chive, lemon

ONTARIO WAGYU
striploin, charred pesto, pickles

A5 WAGYU
ribeye, twice baked potato, truffle
jus



DESSERTS

Selection of 1



PLATED

PUR NOIR

70% grand cru chocolate,
chocolate biscuit, chocolate
mousse

CARAMEL DONUT

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

CRÈME BRULÉE

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

BREAD PUDDING

Petit Thuet pastries, seasonal
compote

BAILEYS BANANA TIRAMISU

banana mousse, banana chip,
coffee pearls

SEASONAL FRUIT ZABAYON

ginger cookie, fruit gummies, ice
wine emulsion

PASSED / FAMILY STYLE

CAMPFIRE S'MORES

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

PROFITEROLES

classic cream puff, salted caramel,
chocolate ganache

BREAD PUDDING MINI

MASON JAR
pastry cream, seasonal compote

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 flavors

COFFEE AND TEA

DEVOCIÓN COFFEE

BUSHWICK TEA

assorted flavors



menus subject to change





WINE

Sommelier selected white and red

WHITE

LODI WINE COMPANY,
CHARDONNAY
california, usa 2018

KURT ANGERER, "KIES,"
GRÜNER VELTLINER
kamptal, austria 2019

PASCAL JOLIVET,
"ATTITUDE,"
SAUVIGNON BLANC
val de loire, france 2019

BODEGAS COPABOCA,
"ALEGRA," VERDEJO
rueda, spain 2020

CASTELFEDER, "VOM STEIN,"
PINOT BIANCO *
alto adige, italy 2020

LA CREMA, CHARDONNAY *
sonoma coast, usa 2019

RED

ECCHIA CANTINA, CHIANTI
tuscan, italy 2018

BLANVILLE GRANDE
RESERVE, PINOT NOIR
languedoc, france 2019

MISSION HILL VQA, MERLOT
okanagan valley, canada 2017

ALEGRA CRIANZA,
TEMPRANILLO
ribera del duero, spain 2016

689 CELLARS "SUBMISSION,"
CABERNET SAUVIGNON *
napa valley, usa 2018

ROSÉ

CHÂTEAU GUILHEM "POT
DE VIN," SYRAH ROSÉ
languedoc, france

SPARKLING

MIONETTO, PROSECCO
veneto, italy

BISOL CUVÉE BRUT "JEIO,"
SPUMANTE
veneto, italy

SEGURA VIUDAS BRUT
ROSADOS, CAVA
catalunia, spain

TARLANT BRUT RESERVE,
CHAMPAGNE *
oeuilly, france

* exclusively in wedding package 3 & 4





PASSED COCKTAILS

MANHATTAN

maker's mark, sweet vermouth,
bitters, brandy cherry

SOUTHERNER

vsop cognac, rye whiskey, bitters,
simple, absinthe, lemon essence

ROSEMARY GIMLET

beefeater, lime, rosemary

BROWN DERBY

maker's mark, grapefruit juice,
local honey syrup

MOSCOW MULE

tito's, ginger beer, lime juice

NEGRONI

beefeater, campari, cinzano,
sweet vermouth

MINT JULEP

maker's mark, mint syrup

CUCUMBER MARGARITA

casamigos, lime juice,
cucumber juice

LAVENDER MOJITO

bacardi superior, lavender mint
syrup, club soda, fresh mint

1 COSMO

industry vodka, cointreau, lime
juice, pomegranate

menus subject to change



BEVERAGE ARRANGEMENTS



PREMIUM OPEN BAR

BEER

select 4

peroni, pacifico, corona extra,
corona light, founders all day ipa,
founders solid gold lager, samual
adams seasonal, dogfish head
brewery ale

TEQUILA

patron silver sgws

RUM

bacardi black bacardi

BOURBON

marker's mark beam suntory

PROSECCO

mionetto marc anthony

VODKA

grey goose sgws

COGNAC

martell cordonb pernod ricard

SCOTCH

the glenlivet pernod ricard

GIN

roku beam suntory

menus subject to change





SUPERIOR OPEN BAR

BEER

Select 4

peroni, pacifico, corona extra,
corona light, founders all day ipa,
founders solid gold lager, samual
adams seasonal, dogfish head
brewery ale

VODKA

tito's, grey goose, absolut
elyx, skyy

GIN

beefeater, bombay sappire,
hendrick's, monkey 47, the
botanist

TEQUILA

avion, casamigos, espolon, illegal
mezcal, del maguey

RUM

bacardi superior, havana club,
wray & nephew, mount gay eclipse

WHISKEY

jameson, canadian club, jack
daniels

BOURBON

angel's envy, knob creek, maker's
mark, woodford reserve, wild
turkey

RYE WHISKEY

angel's envy rye, knob creek rye,
wild turkey

SCOTCH

monkey shoulder, aberfeldy 12,
dewar's white label, the glenlivet,
the macallan

menus subject to change





ELEVATED
— *extras*



ELEVATED *extras*

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

IN ANTICIPATION OF

BRIDAL SHOWER

Get your girls 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 overlooking the city.
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.

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.



ELEVATED *extras*

AFTER

LATE NIGHT (NOT SO) GOOD THINGS

Satisfy your midnight craving after an eventful day with some (not so) good things indulgences delivered to your room in a secret black tote, no questions asked.

ROOFTOP AFTER-PARTY PACKAGE

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.

FAREWELL BREAKFAST

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

LATE NIGHT BITES

SAVORY

select 3, \$ 50/person

MINI POUTINE
petite vegetables, green goddess

MINI MAC & CHEESE
petite vegetables, green goddess

MINI 1 KITCHEN SLIDERS
petite vegetables, green goddess

MINI GRILLED CHEESE
petite vegetables, green goddess

MINI CHICKEN & WAFFLES
petite vegetables, green goddess

SWEET

ICE-CREAM BARS
\$80/dozen

PETIT FOURS
\$70/dozen



ELEVATED *extras*

CAPACITY CHART

Lower Level	Sq Ft	Dimensions	Banquet	Crescent Rounds	Reception	Theatre	Classroom	U-Shape	Boardroom
Maple Ballroom	2,976	60' x 50'	160	90	275	200	100	50	60
Maple Ballroom Silver	1,430	55' x 26'	80	45	135	100	55	30	40
Maple Ballroom Red	1,430	55' x 26'	80	45	135	100	55	30	40
Chestnut Ballroom	1,032	43' x 24'	80	36	90	90	45	30	36
Ground Floor									
Flora Lounge Bar	2,293	56' x 37'	-	-	200	-	-	-	-
Casa Madera	3,348	83' x 37'	50	-	200	-	-	-	-
Dining Room	546	26'x21'	40	-	30	20	-	22	26
Park Room	1,130	26' x 37'	52	-	100	50	36	36	42
Private Dining Room	498	13' x 31'	-	-	-	-	-	-	18
Outdoor Space									
Harriet's Rooftop	1,064	18' x 56'	90	-	120	75	-	-	24
Third Floor Terrace	4,368	84' x 52'	150	-	200	200	-	-	-
Garden Pavilion	260	13' x 20'	32	-	50	40	20	-	32





— 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 14% 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 8% 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, PSAV, 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.



