



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

THREE COURSE DINNER

selection of one starter

selection of one entree

1 Hotels dessert

selection of two late night stations

BEVERAGE ARRANGEMENTS

six hour deluxe open bar

deluxe spirits

one signature cocktail

sommelier selected red, white and sparkling wine craft

imported, and domestic beer selections

wine service with dinner

sparkling toast 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 and sales tax



WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.

PACKAGE 2

COCKTAIL RECEPTION

selection of five passed canapes
selection of one stationary display

FOUR COURSE DINNER

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

BEVERAGE ARRANGEMENTS

sparkling wine toast with dinner
seven hour deluxe open bar
deluxe 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 couple in a signature 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 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 three late night stations
selection of two sweets stations

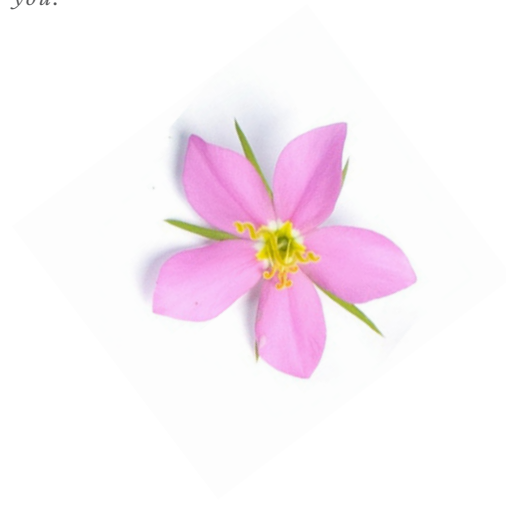
BEVERAGE ARRANGEMENTS

sparkling wine toast with dinner
seven hour premium open bar
premium 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 couple in a signature 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 and sales tax





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 VG, GF

HEIRLOOM TOMATO
BRUSCHETTA
Forno Cultura toast,
balsamic pearls VG

TUNA TARTARE
wonton, avocado cream GF

LOBSTER TACOS
tapioca crisp, dill aioli

GRILLED & CHILLED ARTICHOKE
lemon vinaigrette V, 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

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

DIM SUM

mushroom dumpling, chicken
scallion dumpling, pork sui-mai,
char siu pork, vegetable spring roll,
soy vinegar, house chili oil
\$35 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

100KM CHARCUTERIE BOARD

local cured meats and cheeses,
house made jam, Forno Cultura
sourdough crostini
\$32 per person

SUSTAINABLE CAVIAR

osetra, smoked crème fraîche,
chive, hard-boiled egg, shallot GF
\$90 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

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE



THREE COURSE DINNER

STARTERS

Selection of 1



TOMATO TARTARE

Forno Cultura focaccia, avocado
mousse, caper dill vinaigrette VG

IBERICO HAM SALAD

harvest greens, cured iberico pork,
boquerones, fava beans

WILD CULTIVATED

MUSHROOM SOUP
local goat cheese, crostini VG

ROASTED BEETS SALAD

arugula, frisee, candied pistachio,
local goat cheese, apple balsamic
vinaigrette VG, 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 VEGETARIAN | VG VEGAN | GF GLUTEN-FREE



THREE OR FOUR COURSE DINNER

ENTRÉE

Selection of 1

MISO BLACK COD
furikake rice cake, braised diakon,
garlic baby bok choy

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

SWEET POTATO TIKKA
Ontario potato, broccolini,
romesco V

GNOCCHI
harvest vegetables,
beurre blanc VG

CITRUS ORGANIC QUINOA
seasonal vegetables, red wine
vinaigrette V

ROASTED TOFU
pastrami spiced, mushroom jus V



menus subject to change



ENHANCED ELEVATED ADD-ONS



SEASONAL TRUFFLES
NOVA SCOTIA LOBSTER
butter poached, tarragon, lemon
beurre Blanc
\$40 per person

GRILLED KING CRAB
Uni butter, chive, lemon
\$45 per person

NOVA SCOTIA LOBSTER
Tarragon grundi, heirloom
carrots, au-jus GF
\$42 per person

ONTARIO WAGYU
striploin, charred pesto, pickles
\$60 per person, min 3oz

WAGYU STEAK
ribeye, twice baked potato,
truffle jus
\$75 per person, min 5oz

PAN SEARED SCALLOPS
jalapeno papaya jam,
\$38 per person



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 BRULLE

saffron & cardamom, dolce
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

PEACAN 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

BLUESTONE LANE COFFEE

TEA PIGS TEA
assorted flavours



menus subject to change



LATE NIGHT STATION



SAVORY

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 PIZZAS

SWEET

ICE CREAM SANDWICHES
assorted Booyah 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





BEVERAGE ARRANGEMENTS

WINE

Sommelier selected white and red

WHITE

CHARDONNAY, BAYWOOD
CELLAR
lodi, california, usa, 2019

SAUVIGNON BLANC, STONY
BANK (certified sustainable),
marlborough, nz, 2019

PINOT GRIGIO ALOIS
LAGEDER "DOLOMITI"
(biodynamic/organic)
alto adige, italy, 2020

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

20' SAUVIGNON BLANC,
VILLARGEAU COTEAUX DU
GENNOIS , Loire Valley, France

RED

20' DOMAINE ST MICHEL,
Cote du Rhone, France

18' PINOT NOIR, LEANING
POST "THE FIFTY",
Niagara, Canada

ALEGRA CRIANZA,
TEMPRANILLO
ribera del duero, spain 2016

689 CELLARS "SUBMISSION,"
CABERNET SAUVIGNON *
california, usa 2018

MERLOT, BOGLE VINEYARDS,
(certified green),
california, usa 2018

ROSÉ

SYRAH ROSE, LAURENT
MIQUEL VENDAGES
NOCTURNES (HVC),
languedoc, france, 2020

LEANING POST ROSE (s),
niagara, canada, 2021

SPARKLING

ASTORIA PROSECCO
veneto, italy

TARLANT BRUT RESERVE,
CHAMPAGNE*
oeuilly, france

CUVEE CATHERINE,
ROSE BRUT, Niagara, Canada

* exclusively in wedding package 3 & 4





BEVERAGE ARRANGEMENTS

PASSED COCKTAILS

THE "6" OLD FASHIONED
dillon's rye, maple syrup, dashes
of angustora

1 HOTEL GIN & TONIC
bombay sapphire, aloe vera juice,
lime juice, ft elderflower tonic

PURPLE RAIN
grey goose pear, prosecco, st.
germain, lychee hibiscus

PALOMA PICANTE
cazadores rep, jalapenos agave
syrup, lime juice, ft grapefruit soda

ST. GERMAIN SPRITZ
st. germain, lillet blanc, prosecco,
soda water

LA VIE EN ROSE
dillon's vodka, rose wine,
lemonade, raspberry syrup

SUMMER SIP
bombay sapphire, melon liquor,
cucumber syrup, soda water

menus subject to change





BEVERAGE ARRANGEMENTS

DELUXE OPEN BAR

BEER

Mill St organic pilsner
Steamwhistle premium pilsner
Alexander Keith's IPA
Stella Artois lager
Corona Extra

VODKA

Dillon's Vodka

GIN

Bombay

TEQUILA

Cazadores Blanco

RUM

Bacardi Blanco

COGNAC

St Remy VSOP

BOURBON

Bulleit bourbon

PROSECCO

Prosecco

SCOTCH

Dewars White Label

menus subject to change





BEVERAGE ARRANGEMENTS

PREMIUM OPEN BAR

BEER

Mill St organic pilsner
Steamwhistle premium pilsner
Alexander Keith's IPA
Stella Artois lager
Corona Extra

TEQUILA

Casamigos Blanco

BOURBON

Woodford Reserve

VODKA

Grey Goose

RUM

Bacardi 8

SCOTCH

Glenlivet 12

GIN

Botanist

WHISKEY

Bearface Triple Oaked 7 years

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 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.

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

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.

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

Lower Level	Sq Ft	Dimensions	Banquet	Crescent Rounds	Reception	Theatre	Classroom	U-Shape	Boardroom
Maple Ballroom	2,976	60' x 50'	160	90	200	200	100	50	50
Maple Ballroom Silver	1,430	55' x 26'	80	50	140	100	55	30	40
Maple Ballroom Red	1,430	55' x 26'	80	50	140	100	55	30	40
Chestnut Ballroom	1,032	43' x 24'	80	40	140	120	60	20	40
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	-	-	-	-	-	-
Park Room	1,130	26' x 37'	52	-	75	-	-	-	-
Private Dining Room	498	13' x 31'	-	-	-	-	-	-	18
Outdoor Space									
Harriet's Rooftop	1,064	18' x 56'	90	-	150 winter 200 summer	70	-	-	-
Third Floor Terrace	4,368	84' x 52'	150	-	200	50	-	-	-
Garden Pavilion	260	13' x 20'	32	-	50	40	-	-	-





— 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, 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.



