



Wedding Package 2017

Sheraton Parkway Toronto North Hotel, Suites and Conference Centre

600 HWY-7 East Richmond Hill, Ontario Canada L4B 1B2

Book today at Sheratonparkway.com | Call to book T: 1800 668 0101 | E: catering@sheratonparkway.com

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All Inclusive Wedding Package Includes: For Groups of 75 or More

- > Champagne punch & fruit punch upon arrival
- > Unlimited Chef's selection of Hors D'oeuvres for cocktail reception (Upgrade to deluxe antipasto station for \$3.00 per person)
- > Unlimited five-hour open bar
- > Unlimited house wine served through dinner
- > Champagne for toasting
- > Complimentary late night coffee & tea buffet with assorted Mini-Cookies
- > Custom wedding cake
- > Complimentary chair covers
- > 3 votive candles on all guest tables
- > Mirror display on all guest tables
- > Fresh flower in a Bud Vase on all guest tables
- > Customized menu cards on each table
- > Amenities basket in the washroom
- > Complimentary Suite & chilled champagne for the Bride & Groom with breakfast
- > Complimentary Suite & chilled champagne on your first Anniversary with breakfast
- > Complimentary Sheraton bathrobes for the bride & groom
- > Complimentary coat check service (weather permitting)
- > Complimentary spa day for the Bride
- > Complimentary trial dinner for two
- > Power included for the DJ
- > Special guestroom rates for your guests at the Sheraton and Best Western Parkway Hotels
- > Ample complimentary indoor and outdoor parking
- > Indoor facilities for your wedding pictures
- > Off-site photo facility available within a short distance from the Hotel
- > Package price inclusive of applicable taxes and gratuities (In brackets is pre-taxes and gratuities price)
- > 10% off wedding package on Friday or Sunday (Subject to availability. Not applicable on holidays and long weekends)
- > Menus are subject to change based on availability



The package includes your choice of appetizer, salad, entrée & dessert

Entrées

Supreme of chicken \$120.00 per person (\$92.34 pre-taxes & gratuities)

Dijon and panko herb crusted supreme of chicken with white wine, dried cranberries, caramelized grapes and natural juices.

Veal Chop \$123.00 per person (\$94.65pre-taxes & gratuities)

Served with well mushroom cream and natural juices.

Chicken and salmon combo \$140.00 per person (\$107.73 pre-taxes & gratuities)

Pan seared supreme of chicken with panko herb crust, white wine and natural juices and roasted filet of fresh atlantic salmon with lemon herb sauce and braised leeks and scallions.

Chicken and shrimp combo \$140.00 per person (\$107.73 pre-taxes & gratuities)

Pan seared supreme of chicken with panko herb crust, white wine and natural juices and devilled jumbo shrimp with bermuda onions, fire roasted tomatoes and provencale herbs.

Filet mignon and chicken combo \$145.00 per person (\$111.58pre-taxes & gratuities)

Bacon wrapped filet of beef with wild mushrooms and pan juices and supreme of chicken with dried cranberries and caramelized grapes, champagne and natural juices.

All meals include roasted mini new potatoes and deluxe vegetable medley Assorted rolls and butter Coffee and tea

^{**} Vegetarian and special dietary menus are available upon request **



Appetizers

Morrocan soup with chick peas, barley, Israeli couscous, root vegetables, flavored with harissa, citrus, coriander and cumin

Sweet potato and apple soup garnished with candied ginger, heirloom carrots and chives

Sweet pea and leek soup with mint crème fraîche Wild mushroom cream soup with aromatics

Roasted tomato soup with aged cheddar and fresh orange juice

Minestrone soup with orzo pasta and cheese paillette

Bowtie pasta with portobello mushrooms, roasted sweet peppers, zucchini and bruschetta tomatoes, vodka tomato cream sauce

Upgraded appetizers \$3.50 additional per person

Pan seared crab cake with thai mango salsa and citrus wasabi mayo

Gulf shrimp bisque with cognac and pernod

Roasted vegetable bauletti pasta with smoked chicken, wild mushrooms, roasted sweet potatoes, tomatoes white wine and cream

Antipasto plate with prosciutto, salami, capicola, mini bocconcini, roasted peppers, seasonal melon and marinated olives

Tropical seafood salad with shrimp, scallops, mussels, and mango in herb vinaigrette and golden pineapple wedge

Grilled and roasted vegetable antipasto with sweet peppers, mushrooms, zucchini, tomato jam, goat cheese and balsamic syrup

Add sorbet to your menu for an additional \$2.00 per person

Passion fruit, lemon/lime or raspberry



Salads

Middle East salad, organic spring mix, grilled peppers, feta cheese, teardrop tomatoes and english cucumbers, with tahini, garlic and herb dressing

California salad with organic spring greens, mandarins, cherry tomatoes, pine nuts and english cucumbers, with white balsamic apple cider vinaigrette

Organic blend of greens, roasted golden pineapple, asian infused watermelon and edamame soy beans, with five spice sesame vinaigrette

Baby spinach, radicchio and frisee salad with sliced parisian mushrooms, fresh green beans, teardrop tomatoes, red sweet pepper with mango dressing

Caesar salad with crisp romaine hearts, sourdough croutons and grated parmesan cheese, with classic caesar dressing

Desserts

Tasting trio featuring creme brulee, tiramisu mousse with chocolate covered coffee bean, and Grand Marnier macerated berries topped with decadent Belgian chocolate ganache

Mango mousse in chocolate lined tulip cup with wild berry compote

Seasonal berries, chocolate brushed pavlova with grand marnier pastry cream

Brownie caramel cheesecake with strawberry and chocolate sauce

Individual tiramisu with chocolate sauce and vanilla cream

Pina Colada sorbet served in a half pineapple shell, with candied pecans, dried cranberries and chocolate lattice and kiwi and strawberry coulis



International Buffet \$138.00 per person (\$106.19 pre-taxes & gratuities)

Salads

California leaf salad with assorted dressings

Spiced watermelon salad with caramelized onions and mint

Broccoli salad with sunflower seeds, golden sultanas and buttermilk dressing New potato salad

Couscous salad with dried cranberries and mandarins

Hearts of palm and artichokes with white balsamic dressing

Platters

Smoked fish presentation

Antipasto platter with genoa salami, prosciutto, mortadella, smoked ham, marinated

baby bocconcini cheese and olives

Peeled shrimp cocktail with american cocktail sauce

Hot foods

Panko herb crusted supreme of chicken with mushrooms, white wine and natural juices

Pan seared sirloin steak with natural juices and fire roasted salsa

Roasted medallions of fresh atlantic salmon with brandy, soy, maple syrup, braised scallions and

black sesame seeds

Cheese crusted baked bowtie pasta with grilled vegetables, riesling, tomatoes, cream and

fresh basil pesto

Roasted rosemary new potatoes

Broccoli and cheese soufflé

Rice pilaf

Deluxe seasonal vegetable medley

Sweet table

Tropical sliced fruits

Imported and domestic cheese presentation with water crackers

Selection of flans, tortes and cakes, croque-em-bouche, english trifle

Assorted french pastries, cookies and squares

Assortment of fresh baked rolls and dairy butter

Parkway blended coffee and selection of teas



Deluxe wedding package \$160.00 per person (\$123.12 pre-taxes & gratuities)

Choice of one upgraded appetizer

Choice of soup or salad

Choice of sorbet

Filet mignon and lobster combo

Steamed cold-water east coast lobster tail with lemon beurre blanc Grilled bacon wrapped filet mignon with bordeaux wine and natural juices Roasted garlic yukon gold and asian yam mash Deluxe vegetable medley

Choice of dessert

Assorted rolls and butter Coffee and tea

Late night gala sweet table

Chocolate fountain Assorted cakes, tortes, pastries, cookies Fresh sliced fruits Domestic and imported cheeses Coffee and tea

Deluxe wedding package includes all of the amenities on the first page and the following complimentary upgrade:

- > Unlimited six hours deluxe host bar
- > Complimentary upgraded chair covers



Late night extras

Sliders station \$4.00 ++ (1 piece per person)

beef sliders and deluxe condiments

Deluxe popcorn & chips with dips \$4.00 ++ per person

chips: blue cheese and chicken wings, cheesy cheddar, dill pickle and sea salt popcorn: sea salt and spicy thai

dips: sour cream and onion, tomato salsa, chef's seasonal dip

Poutine station \$6.00 ++ per person

fries, gravy & cheese curds

Nacho station \$6.00 ++ per person

corn chips, cheese sauce, tomato salsa, sour cream, green onion, guacamole, jalapeno peppers and olives

To add beef and vegetarian chili, additional \$2.00 per person

Tapas station \$13.00 ++ per person

spring rolls, quesadillas, pizza, french fries, chicken wings, chicken finger & nachos

Crepe station \$11.00 ++ per person (minimum of 40 persons)

Flambeed to order with grand marnier

Served with assortment of berries, toasted almonds, whipped cream and fruit sauces

*Station chef is required at \$30 per hour, minimum 4 hours

Sliced seasonal fruits and berries \$6.00 ++ per person

Chocolate dipped tuxedo strawberries \$24.00 ++ per dozen

Hand made belgian chocolate truffles \$36.00 ++ per dozen

Chocolate fountain \$10.00 ++ per person (for group of 100 or more)

With fresh fruit, marshmallow and rice crispy squares

Petite sweet table \$10.00 ++ per person

Mini french pastries, fresh sliced fruits with seasonal berries, chocolate dipped strawberries, domestic and imported cheeses with crackers

Gala sweet table \$15.00 ++ per person

A variety of tortes, flans, french and italian pastries, assorted cookies, strudels, mousses, brownies, and squares, english trifle, fresh sliced fruits and seasonal berries, domestic and imported cheese selections with crackers

Add the chocolate fountain to a sweet table \$8.00 ++ per person

Menu Selection

The Sheraton Parkway's creative staff will assist you in designing your own menu should the attached not suit your particular needs. Your menu choice is appreciated at least one month prior to your function. Meals served after 9:00pm and on statutory holidays are subject to an additional charge. Meals not served within ½ hour of scheduled time are subject to an additional charge.

Guarantee for Food and Beverage

A guaranteed number of persons are required at least seventy-two (72) hours (3 business days) prior to your function date. When no guarantee is given the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes.

Prices

Prices are guaranteed 45 days prior to event date. All prices quoted for food and beverage are subject to 13% HST and 15% service charge.

Menu prices are subject to change based on market conditions.

Please note the Wedding Packages are inclusive of taxes and gratuities.

Food, Beverage and Bar Service

Hotel policy does not permit any food or beverage to be brought into a licensed room. Bar service and entertainment must end by 1:00am in order to clear the room by 1:30am. The hotel cannot serve liquor to any person under the age of 19 or to any intoxicated person.

Method of Payment

A \$2000.00 Deposit is required upon booking. Deposits are non-refundable. Fifty percent of the balance is due 30 days prior to your function, and full payment is due 10 days prior to your function. Payments can be made via certified cheque, money order, cash, debit or credit cards.

Decorations, Flowers and Entertainment

Our Catering Department would be pleased to provide you with a comprehensive Supplier list to help with your function needs.

SOCAN music fee will be collected by law when copyrighted music is played in functions This fee is based on the capacity of the banquet room, and it is subject to 13% HST.

\$41.13 - Thornhill Room, Markham Room

\$59.17 - Grand York BC, Half of Grand Richmond, Vaughan Hall

\$123.38 - Grand Richmond, Grand York A Ballroom

\$174.79 - Grand York Ballroom

RE:SOUND Music Licensing Fee will be collected by law when recorded music is played to accompany live events such as wedding receptions, conventions and dinner gala.

\$18.51 - 1-100 people with dancing

\$26.63 - 101-300 people with dancing

\$55.52 - 301-500 people with dancing

\$78.66 - Over 500 people with dancing

Special 2017 Bedroom Rates

We are pleased to offer rates for your guests in both the Sheraton and the Best Western Hotels

Best Western Traditional: \$109.00 + 16% tax

Sheraton Traditional: \$139.00 + 16% tax Sheraton Premium: \$149.00 + 16% tax Sheraton Premium Suite: \$164.00 + 16% tax

^{*}Bedroom rates are guaranteed up to one month prior to your function date*

^{*}Please note that taxes outlined above are mandated by Provincial and Federal Governments of Canada, and are subject to change without notice.*