

WEDDINGS

DOUBLETREE by Hilton TORONTO DOWNTOWN



DOUBLETREE
BY HILTON™
TORONTO DOWNTOWN

INTIMATE RECEPTIONS

For Weddings of 30 People and More

SMALL BITES

2 Dozen Each

Chef's Season Inspired Soup

Tequila Cured Salmon with Asian Slaw

Curry Chicken Salad Cone with Papaya Salsa

Korean BBQ Beef Satay with Kimchi Mayo

Pickled Beets, Green Kale & Goat Cheese in Beet Waffle Basket

Watermelon & Feta with Balsamic Glaze & Lime Vinaigrette

STATIONS

Charcuterie & Cheese Display

Artisan Breads & Olives

AAA Beef Striploin Carving Station

Dinner Rolls, Red Wine Jus, Horseradish, Mustards

Includes Chef Carving for 2 hours

DESSERT

French Pastries

Mini Cheese Cakes

Assorted Macarons

Individual Raspberry & Chocolate Mousse

Tea & Keurig Coffee Station

\$46.00 Per Person*

ENHANCEMENTS

Roasted Leg of Lamb "Provençale" Station

Serves 25 People

Rosemary Focaccia with Mustard, Mint Sauce & Natural Jus

Includes Chef Carving for 2 hours

\$22.00 Per Person*

Mushroom Ravioli Pasta Station

Prosciutto & Sage with Roasted Garlic Cream Sauce

Tomato Sauce with Smoked Paprika

Includes Chef Attended for 2 hours

\$18.00 Per Person*

Risotto Station

Spring Peas & Purple Basil, Shaved Parmesan, Fresh Herbs

Includes Chef Attended for 2 hours

\$16.00 Per Person*

Host Bar

Premium Liquor, Wine, Beer, Sparkling Wine

Non-Alcoholic Beverages

\$18.00 Per Person*

COMPLIMENTARY AMENITIES

All Wedding Menu Packages Include the Following Amenities



PLANNING

- Personalized Menu Cards
- Preferred Bedroom Rate for Your Guests
- Customized Reservation Link for Effortless Booking
- Complimentary Wedding Rehearsal Room
- Menu tasting for two
- Taxes & Gratuities Included
- SOCAN/Re-Sound Fees Included
- Luxurious Executive One Bedroom Suite for Wedding Night*
- Breakfast in Bed
- Complimentary Robes & Slippers for 2

EXECUTION

- Up to Ten Complimentary Parking Spots for You & Family *
- Toiletry Basket with Amenities in Restrooms
- Complimentary Cake Cutting
- Complimentary Late Night Coffee
- Raised Head Table
- Crisp White Chair Covers
- Beige Floor Length Linens
- Votive candles placed on all tables
- Stained wood dance floor Podium and Microphone
- Hilton Honors Event Planner Points

Based on 60 Person Minimum

**Based on Availability*

PACKAGES

MARQUISE

Full Standard Open Bar – 5 Hours
Hors d'oeuvres*
Two Bottles of House Wine Per Table
3 Course Plated Dinner

\$118.00 Per Person**

Includes all applicable taxes and gratuities



RADIANT & EMERALD

Full Standard Open Bar – 5 Hours
Hors d'oeuvres*
Two Bottles of House Wine Per Table
Sparkling Wine Toast
4 Course Plated Dinner

\$148.00 Per Person**

Includes all applicable taxes and gratuities



ASSCHER

Full Standard Open Bar – 5 Hours
Hors d'oeuvres*
Two Bottles of House Wine Per Table
Sparkling Wine Toast
5 Course Plated Dinner
Macaron Favours

\$178.00 Per Person**

Includes all applicable taxes and gratuities



HORS D'OEUVRES

COLD

Herb Goat Cheese Crepe Purse
Peking Duck Salad Wrapped with Rice Paper
Smoked Salmon Rosette with Capers
Thai Chicken Tulip

HOT

Vegetable Spring Roll with Thai Plum Sauce
Crab & Brie Cheese Phyllo
Chicken Empanada
Beef Kebab Cocktail

MARQUISE

SALAD

Choice of One

Arugula & Mesclun Salad

*Tomato, Cucumber, Carrot
White Balsamic Vinaigrette*

Caprese Salad

Tomato, Bocconcini, Fresh Basil

Tangerine, Cherry Tomato &
Goat Cheese Salad

*Pumpkin Seeds
Orange Vinaigrette*

ENTREE

Choice of

Herb Brined Roasted Chicken Breast

Natural Jus

Atlantic Salmon

Apple Cider Glaze

Grilled Pork Tenderloin

*Pecan Crust
Portobello Balsamic Jus*

Mushroom Ravioli

Arugula Pesto, Shaved Parmesan

VEGETABLE & STARCH

Choice of One

Celeriac-Yukon Mash

or

Roasted Mini White Potato

French Beans with
Caramelized Red Onion

or

Broccoli & Cauliflower

DESSERT

Choice of One

Black & White Mini Mousse

Individual Tiramisu

Apple Crumble

Coffee & Tea

HORS D'OEUVRES

COLD

Peking Duck with Cilantro and Sweet Peppers

Watermelon and Feta with Balsamic Glaze and Lime Vinaigrette

Green Kale, Pickled Beet and Goat Cheese in Beet Waffle Cone

Tequila Cured Salmon with Asian Slaw

Curry Chicken Salad with Papaya Salsa

Tuna Tartar with Candied Ginger in a Sesame Waffle

HOT

Tempura Shrimp with Yuzu Dipping Sauce

Tikka Spiced Chicken Satay with Pineapple Yoghurt Dip

Vegetarian Spring Roll

Korean BBQ Beef Satay with Kimchi Mayo

RADIANT

SOUP

Choice of One

Forest Mushroom Bisque

Tarragon Leaves

Squash Soup

Tangerine-Ginger Finish

English Minted Pea Soup

Flaked Crab

APPETIZER

Choice of One

Slow Poached Atlantic Salmon

*Quebec Maple Glaze
Spring Pea Tendrils, Baby Beets*

Figs, Tangerine & Squash Crisps

*Spring Greens
Port Wine Vinaigrette*

Thai Salad with
Marinated Black Tiger Shrimp

Yuzu & Green Onion Vinaigrette

ENTREE

Choice of

Herb Brined Roasted Chicken Breast

Galette Potatoes, St. Andre Cheese

Apple Cider Glazed Arctic Char

Jade Blend Grains, Beet Relish

AAA New York Striploin

*Yukon Mash, Poached Asparagus
Thyme Jus*

Baleutti Pasta

Root Vegetable, Goat Cheese

DESSERT

Choice of One

Baby Truffle Cake

Raspberry Lemon Sauce

Red Velvet Cake

Pistachio Cream Sauce

Saffron Mousse Cake

Black Berry Sauce

Coffee & Tea



ASSCHER

SOUP

Choice of One

Forest Mushroom Bisque

Truffles

East Coast Lobster Bisque

Tangerine-Ginger Finish

English Minted Pea Soup

Flaked Crab

APPETIZER

Choice of

Arugula & Mesclun Salad

*Strawberries, Goat Cheese
Pickled Yellow Beets, Pecans
White Balsamic Drizzle*

Seared Scallop with Baby Greens

*Mango, Papaya, Green Onions
Yuzu Vinaigrette*

Crab Cake with Mango

Heirloom Tomato, Avocado

Shaved Prosciutto & Asparagus

*Strawberry-Balsamic Molasses
Padano Cheese*

SORBET

Chef's Choice of
Seasonal Flavours

ENTREE

Choice of

Duo Chicken Supreme & Seared Salmon

Peruvian Potatoes, Baby Yellow & Red Carrots

Grilled Beef Tenderloin

Forest Mushrooms

White & Green Asparagus, Port Jus

Herb Crusted Lamb Rack

*Potato Puree with Grainy Mustard
Baby Heirloom Vegetables*

Baleutti Pasta

*Root Vegetable, Goat Cheese
Oyster & Portobello Mushroom
Truffle Drizzle*

DESSERT

Choice of One

Jumbo Chocolate &
Raspberry Macaron

Lavender Poached Pear

Warm Chocolate Mini Cake

White Chocolate &
Cherry Forest Cake

Coffee & Tea

Sweet Ending

Assortment of Petite Macarons

EMERALD

APPETIZER

Artisan Breads & Rolls

Chef Inspired Daily Soup

Watermelon & Feta Salad
Basil Vinaigrette

Spinach & Arugula Salad
Olives, Pumpkin Seeds

Caesar Salad
Roasted Garlic & Cambozola Dressing

Roasted Bell Peppers with
Oven Dried Prosciutto

Antipasto Salad
*Roasted Vegetable
Fig Balsamic Glaze*

ENTREE

*Albert Striploin
Smoked Paprika Rub

Roasted Chicken Breast
Jewel Blend Grains

Seared Salmon
Preserved Lemon & Soy Glaze

Garlic Roasted Yukon Potatoes

Seafood & Mushroom Ravioli
Leek Cream Sauce

Seasonally Inspired
Steamed Vegetables

DESSERT

Assortment of Cakes, Tarts &
Mini French Pastries

Fresh Fruit
Warm Chocolate Fondue

—
Coffee & Tea



*Optional Carving Station Includes Wild Mushroom Sauce & Merlot Veal Jus Chef Attended at \$120 for 2 hours



ENHANCEMENTS

SIGNATURE RECEPTION ITEMS

Crudite & Cheese Station

Fresh Vegetables with House Made Dips
Mini Pita Crisps

Selection of Imported and Local Canadian Cheeses
Baguette, Nuts, Crackers and Dried Fruit

Assorted Dry Snacks
\$12 per person

Seafood Station

100 Jumbo Shrimp on Ice
Lemon Wedges, Cocktail Sauce & Mignonette

100 Oysters on Ice
Lemon Wedges, Cocktail Sauce & Mignonette

\$599 per 100 pieces

Sushi Station

Assorted Sushi, Sashimi and California Rolls

Pickled Ginger, Wasabi, Soy Sauce

Fine Julienne of Carrots & Daikon Radish

\$450 per 100 pieces

ENHANCEMENTS

SALAD

Heat of Romaine

*Parmesan, Olive Oil Crouton
Caesar Dressing*

\$11 per person

Arugula & Mesclun Salad

*Strawberry, Pickled Beet, Goat Cheese, Pecan
White Balsamic Vinaigrette*

\$11 per person

Baby Greens & Frisée Salad

*Mango, Avocado, Cashew, Green Onion
Yuzu Vinaigrette*

\$11 per person

Mache & Baby Kale Leaves

*Rhubarb Chips, Benedict Blue Cheese
Raspberry Vinaigrette*

\$11 per person

Figs, Tangerine and Squash Crisps Salad

*Spring Greens
Port Wine Vinaigrette*

\$11 per person

APPETIZERS

Confit Atlantic Salmon with Ginger Glaze

Arugula with Edamame & Tear Drop Tomato

\$14 per person

Miso Crusted Albacore Tuna

*Papaya, Baby Watercress
Lime & Ginger Dressing*

\$14 per person

Curried Crab Cake with Charred Corn

*Bell Peppers, Frisée & Micro Greens
Mango Vinaigrette*

\$14 per person

Cider Glazed ½ Lobster

*Apple Slaw and Fennel Slaw
Pernod Vinaigrette*

\$23 per person

DINNER

Mushroom & Cheese Agnolotti

*Tomato Basil Pesto
Artichokes & Kalamata Olives*

\$18 per person

Center Cut Grilled Pork Rack

*Celery & Yukon Mash, Swiss Chard
Portobello Jus*

\$24 per person

Garlic & Thyme Brined Roasted Chicken

*Sautéed Kale & Mini White Potato
Plum Salsa with Natural Jus*

\$24 per person

Roasted New Zealand Rack of Lamb

*Beluga Pearl Lentils
French Beans*

\$32 per person

Seared Chilean Sea Bass

*Escarole, Organic Red Quinoa
Papaya Chili Salsa*

\$32 per person

Grilled Tenderloin & Fiery Shrimp

*Roasted Garlic Mash with Asparagus
Merlot Jus*

\$30 per person

ENHANCEMENTS

DESSERT

Chocolate Truffle
Raspberry Coulis & Seasonal Berries
\$11 per person

Berry Brûlée Tart
Vanilla Bean & Seasonal Berries
\$11 per person

Lemon Meringue Tart
Fresh Raspberries
\$11 per person

Blueberry Crumble Tart
Crème Fraiche Ice Cream
\$11 per person

Passion Fruit Mousse
Mango Coulis & Seasonal Berries
\$11 per person

New York Cheesecake
Amarena Cherry & Port Wine Compote
Almond Crisp
\$11 per person

Lava Cake
Caramel Sauce & Seasonal Berries
\$12 per person

Hazelnut Caramel Tart
Seasonal Berries
\$12 per person

SWEET STATIONS

Ice Cream Sundae Bar
Tahitian Vanilla, Chocolate Lindt & Chunky Strawberry
Whipped Cream, Caramel, Chocolate & Fruit Sauces
\$6.50 per person

Assortment of Fine Truffles
Chocolate Dipped Strawberries
Dark & White Warm Chocolate
Fresh Whipped Cream
\$6.50 per person

SWEET TABLES

Sweet Table One
Chefs Selection of French Pastries & Whole Cakes
Fruit Platter with Fresh Berries and Ice Wine Sabayon
House Blend Regular & Decaffeinated Coffee
Selected Teas
\$15.00 per person

Sweet Table Two
Selection of Whole Cakes, Mousses, Tarts & French Pastries
Seasonal Offerings may include:
Swiss Chocolate Truffle Cake, Red Velvet Cake, Lemon Mousse Swirl
White Chocolate Cheese Cake, Mini Fruit Tarts, Passion Fruit Mousse
Dark & White Chocolate Fondue, Selection of Fresh Fruit
House Blend Regular & Decaffeinated Coffee
Selected Teas
\$20.00 per person

AFTER HOURS

Peanuts, Popcorn & Chip Station

Regular & Honey Roasted Peanuts
Buttered & Caramel Popcorn
Thick Cut Chips & Pretzels
\$6.50 per person

Poutine Station

Home Cut Fries with Cheese Curds
Thyme and Rosemary Gravy
\$7.50 per person

Sliders & Mini Burgers Station

Garnished Mini Beef Burgers
All Your Favourite Condiments
\$10.00 per person

Mini Fish & Chips Station

Beer Battered Halibut
Sweet Potato & Home Cut Fries
Yuzu Tartar Sauce, Mango Slaw
\$40.00 per dozen

Taco Station

Beef, Grilled Chicken, Pulled Pork & Avocado
Shredded Cheddar & Lettuce
Tomatoes & Coleslaw
\$7.50 per person

Thin Crust Pizza Station

Pepperoni, Vegetarian & Hawaiian
\$7.50 per person

WEDDING BRUNCH

BRUNCH A

Orange, Apple & Blueberry Cranberry Juice

Individual Fruit Yoghurt

Sliced Fruit Platter with Berries

Almond & Chocolate Croissants
Baked Scones, Coffee Cakes

Creamery Butter &
Imported Preserves

Double Tree Granola
Dried Fruit & Milk

Lightly Scrambled Eggs
Herbs & Chive

Bacon, Country Sausages
or Turkey Sausages (Choice of 2)

Roasted Root Vegetable
au Provencal

Chicken Picatta
Tomato Basil Sauce

Banana Pancakes
Maple Syrup, Whipped Cream

Assorted Cup Cakes

Regular & Decaffeinated Coffee
Selected Teas

\$40.00 Per Person

BRUNCH B

Orange, Apple & Blueberry Cranberry Juice

Fresh Fruit Smoothies
Banana & Strawberry

Individual Greek Fruit Yoghurt

Sliced Fruit Platter with Berries

Almond & Chocolate Croissants
Baked Scones, Coffee Cakes

Creamery Butter &
Imported Preserves

Double Tree Granola
Dried Fruit & Milk

Lightly Scrambled Eggs
Herbs & Chive

Bacon, Country Sausages
or Turkey Sausages (Choice of 2)

Chicken Cacciatore

Penne with Forest Mushroom
Spinach Cream Sauce

Belgian Waffles
*Berry Compote, Maple Syrup
Whipped Cream*

Assorted Bagels
*Smoked Salmon, Sliced Tomato
Red Onion*

Brownie Bites

Strawberry Shortcake

Regular & Decaffeinated Coffee
Selected Teas

\$50.00 Per Person



BRUNCH ENHANCEMENTS

Country Egg & Omelette Station

*Black Forest Ham, Cheddar Cheese, Bell Peppers Spanish Onions,
Tomatoes, Button Mushrooms & Fresh Herbs*

\$12.00 Per Person

Roasted AAA Beef Strip Loin

*Red Wine Jus, Pommery Mustard
Cream Horseradish, DoubleTree Bread Selection*

\$350.00 Per Station

Serves approx. 30 people

Pasta Station

*Gnocchi with Veal Bolognese Sauce, Capers, Lemon & Parsley
Mushroom and Cheese Ravioli, Pancetta, Sage & Sweet Potato Sauce*

\$12.00 Per Person

HOST BAR

Deluxe Liquor	\$7.50	1.25 oz	Soft Drinks	\$3.95	8 oz Glass
Domestic Beer	\$5.75	Bottle	Mineral Water	\$3.95	Small Bottle
Imported Beer	\$7.00	Bottle	Juices	\$3.95	8 oz Glass
House Wine	\$7.50	5.0 oz Glass	<i>*Juices include Orange, Cranberry, Tomato & Clamato</i>		

All Prices Subject to Gratuities and Applicable Taxes

Should Host Bar Sales Not Exceed \$400.00 Per Bar For The Entire Evening,
A Bartender Labour Fee of \$25.00 Per Hour (Minimum Four Hours) will be applied.



CASH BAR

Deluxe Liquor	\$9.00	1.25 oz	Soft Drinks	\$4.50	8 oz Glass
Domestic Beer	\$7.50	Bottle	Mineral Water	\$4.50	Small Bottle
Imported Beer	\$9.00	Bottle	Juices	\$4.50	8 oz Glass
House Wine	\$10.00	5.0 oz Glass	<i>*Juices include Orange, Cranberry, Tomato & Clamato</i>		

Prices For Cash Bar Include Taxes and Gratuities.

Should Cash Bar Sales Not Exceed \$500.00 Per Bar For The Entire Evening, A Bartender and Cashier
Labour Fee of \$25.00 Per Hour Per Bartender and Per Cashier (Minimum Four Hours) will be applied.

WINE LIST

White Wine

Bottle

*Robert Mondavi Sauvignon Blanc, California	\$38.00
Pelee Island Chardonnay VQA, Ontario	\$38.00
Santa Carolina Sauvignon Blanc, Chile	\$38.00
Beringer White Zinfandel, California	\$38.00
Vineland Estate Chardonnay, Ontario	\$44.00
Henry of Pelham sur lie Chardonnay VQA, Ontario	\$46.00
Vineland Estate Riesling semi-dry VQA, Ontario	\$49.00
Santa Margherita Pinot Grigio, Italy	\$57.00
Oyster Bay Sauvignon Blanc, New Zealand	\$62.00
William Fevre Chablis "Champs Royaux", Burgundy, France	\$72.00

Red Wine

Bottle

*Robert Mondavi Cabernet Sauvignon, California	\$38.00
Hardy's Stamp Series Shiraz/Cabernet, Australia	\$38.00
Santa Carolina Merlot, Chile	\$38.00
*Pelee Island Cabernet, Ontario	\$38.00
Cono Sur Pinot Noir, Chile	\$38.00
Santa Rita Cabernet Sauvignon Reserva, Chile	\$45.00
Kaiken Malbec, Mendoza, Argentina	\$46.00
Chateau Puyfromage Bordeaux, France	\$52.00
Ringbolt Cabernet Sauvignon, Australia	\$59.00
Kim Crawford Pinot Noir, New Zealand	\$66.00
Ruffino Riserva Ducale Chianti Classico, Tuscany	\$75.00

Sparkling Wine & Champagne

Bottle

Veuve Clicquot, Brut, France	\$155.00
Prosecco Di Valdobbiadene, Italy	\$54.00
Segura Viudas, Brut, Spain	\$50.00