

THE *Fairmont*
ROYAL YORK
TORONTO

YOUR *Wedding*



1-3, 5, 9, courtesy of Forget Me Not Florist, Oakville



Unrivalled Presence
Renowned Surroundings
Exquisite Cuisine

The Fairmont Royal York offers you an event of distinction -
engaging service in a grand venue to create cherished memories for you and your guests.

Choose to host your wedding at The Fairmont Royal York and receive:

For Your Guests:

- Discounted room rates
- Complimentary coat check

For Your Tables:

- Personalized menus
- Votive candles
- White engraved Fairmont linens and crisp matching napkins

For You:

- Menu tasting for 6 people
- Accommodations:
 - 1 Large bridal suite
 - 2 Deluxe rooms
 - 2 Fairmont rooms
 - 1 Bridal party preparation room
- Two personalized souvenir bath robes
- Sparkling wine and chocolate covered strawberries
- Breakfast in bed for the new couple



Wedding PACKAGES

Wedding packages feature a range of choices to suit every taste. All pricing is all-inclusive, per person, and includes tax and gratuities.

COCKTAIL RECEPTION

(4 pieces per person)

Cold Canapés

- Jumbo Shrimp Cocktail Shooter
- Prosciutto, Kiwi and Parmagiano Reggiano Curl
- Smoked Chicken Caesar in Crisp Cheese Frico

Hot Hors D'oeuvres

- Smoked Beef and Parsnip Yorkshire Pudding
- Scallop St Jacques in Chinese Soup Spoon
- Wild Mushroom and Gorgonzola Potato Lollipop with Pesto Aioli
- Lobster and White Cheddar Potato Lollipop with Saffron Aioli

DINNER MENUS

All dinner menus begin with Chef's Selection of Ace Bakery Artisanal Bread, Rolls and Flatbread, Flavoured Butters, and finish with Fairmont Hotels & Resorts Coffee and our Signature Selection of Fine Teas.

Dinner Menu 1

\$185

Roasted Sweet Corn and Nova Scotia Crab Bisque, with Cilantro and PEI Potatoes

Organic Lettuce Leaves on Cucumber Carpaccio, Dried Okanagan Valley Cranberries, Caramelized Cortland Apple Vinaigrette

Roast Breast of Grain Fed Chicken with Sundried Tomatoes and Cream Cheese, Rooftop Herb Jus, Wild Mushroom Risotto

Black Cherry Chocolate Truffle Torte and Blood Orange Sorbet



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WEDDING
PACKAGES

Dinner Menu 2

\$195

Nova Scotia Smoked Salmon, Herb Marinated Sea Scallop, Blue Shell Mussel with Matane Shrimp Salad, Tarragon Aioli and Chive Oil

Cream of Asparagus Soup with Smoked Chicken and Caramelized Onions

Halibut Filet with Peekytoe Crab Crust, Cilantro Chablis Butter Sauce, Jasmine Rice Cranberry Cylinder

Cranberry and Northern Spy Apple Cheesecake and Yukon Jack Ice Cream in a Brandy Snap Basket

Dinner Menu 3

\$198

Oven Roasted Tomato Fennel Bisque, Sundried Tomato and Sour Cream Flan, Straw Vegetables and Rooftop Garden Pesto

Organic Lettuce Leaves, Strawberries and Toasted Pecans with White Balsamic and Honey Vinaigrette

Maple Whisky Atlantic Salmon Filet and Alberta Beef Tenderloin with Baco Noir Sauce, Yukon Gold Potato and Caramelized Shallot Mash

Dark Chocolate and Espresso Mousse, Wild Berry Compote and Crunchy Praline Ice Cream

Dinner Menu 4

\$200

Antipasto: Bocconcini, Grilled Vegetables, Genoa Salami, Prosciutto, Kalamata Olives, Extra Virgin Olive Oil and Lemon Juice Marinated Artichokes

Stracciatella Soup alla Romogna

Prosciutto Wrapped Alberta Beef Tenderloin Filet Mignon en Croûte, Barolo-Sage Pan-Jus, Cipollini Onions

Sardinian Lemon Ricotta Cake and Chocolate "Salami"



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WEDDING
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Dinner Menu 5

\$205

Mariposa Goat's Cheese, Grilled Vegetables, Red and Yellow Tomatoes, with Pesto Vinaigrette and Baby Organic Greens

New Brunswick Lobster Bisque, Lobster Knuckles, Fennel Mascarpone Flan

Dijon and Horseradish Crusted Tenderloin of Albertan Beef, with Caramelized Shallot and Pinot Noir Jus, Wild Mushroom Potato Puree

Dark Chocolate and Praline Mousse, Sour Cherry Cappuccino Cup, Tahitian Vanilla Ice Cream and Lavender Biscotti

Dinner Menu 6

\$210

Gravlax Cured Salmon Tartare with Sturgeon Caviar, Cucumber Carpaccio, and Dill Crème Fraiche

Field and Forest Mushroom Chowder with Clipped Chives, Roasted Prairie Grains and Fireweed Honey

Herb Crusted Tenderloin of Ontario Veal with Pink Peppercorn Sauce, Baby Leek and Potato Gratin

Chocolate and Raspberry Torte, Dulche de Leche Ice Cream, Chocolate Whisper, and Maple Crème Anglaise



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BEVERAGE SERVICE

- 1 hour deluxe host bar during cocktail reception
- 4 bottles per table of The Fairmont Royal York's special vintage from Château des Charmes Winery
- Sparkling wine toast
- 3 hours deluxe host bar, with Cognacs and Liqueurs

Additional \$12.50 per guest for bar service during dinner.

LATE NIGHT SERVICE

Fairmont Hotels & Resorts Coffee and our
Signature Selection of Fine Teas

Assorted Fresh Fruits and Berries



CUSTOMIZE YOUR OWN *Wedding* PACKAGE

Allow our experienced Catering Staff to assist you, or select your essential elements to create a personalized wedding package. All pricing is per person, and includes tax and gratuities.

PASSED RECEPTION ITEMS

For each additional piece, add \$5.00 per person.

Cold Canapés

- Jumbo Shrimp Cocktail Shooter
- Bocconcini, Tomato and Pesto on Garlic Crostini
- Nicoise Salad Brochette
- Jumbo Shrimp Cocktail Shooter
- Smoked Salmon and Manitoulan Trout with Caviar
- Fresh Fig, Brie and Port Jelly
- Lime and Coriander Scallop Ceviche
- Steelhead Salmon with Rhubarb Jelly and Chervil
- Seared Ahi Tuna, Lychee and Thai Chili Salsa

\$15
minimum
3 pieces per person

Hot Hors D'oeuvres

- Pancetta Basil Straws with Grated Parmesan Reggiano
- Mini Burger with Stilton and Red Onion Marmalade on a Brioche Bun
- Grilled Chipotle Tiger Shrimp with Mango Cilantro Aioli
- Rosemary and Garlic Lamb Lollipop, Charred Tomato Jam
- Goat's Cheese and Leek Tart
- Wild Mushroom and Gorgonzola Potato Lollipop, Pesto Aioli
- Lobster and Aged White Cheddar Potato Lollipop, Saffron Aioli

\$15
minimum
3 pieces per person

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INTERACTIVE CHEF STATIONS

Sushi Station

\$16
minimum of
50 guests

- Sushi Nigiri; Tuna, Salmon, Shrimp, Crab
- Sushi Maki; California Roll, Red Pepper Roll, Cucumber Roll
- Served with Wasabi, Pickled Ginger, Soy Sauce, Chop Sticks
- Add Japanese Hut, Sushi Chef and server in traditional kimono for \$450

Schwartz's Famous Montreal Smoked Meat Station

\$23
minimum of
50 guests

- Chef Sliced Montreal Smoked Meat
- Served with Dollar Buns
- Assorted Mustards, Coleslaw, Sliced Dill Pickles, Hot Peppers

Oyster Bar

\$16
minimum of
50 guests

- Freshly Shucked Oysters on the Half Shell
- Served with Shallot Vinaigrette, Tabasco Sauce

Lobster and Corn Cappuccino Soup Station

\$20
minimum of
50 guests

- Sweet Corn Veloute, Butter Poached Lobster Skewer, Herb Foam



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DINNER MENUS

Choose one of each of the following creations for a truly customized event.

All dinner menus begin with Chef's Selection of Ace Bakery Artisanal Bread, Rolls and Flatbread, Flavoured Butters, and finish with Fairmont Hotels & Resorts Coffee and our Signature Selection of Fine Teas.

Soups

- Wild Mushroom Chowder en Croûte \$18
- Curried Pumpkin Bisque with Maple Caramelized Apple \$17
- White Bean Truffle Soup, Duck Confit and Roof Top Herbs \$17
- Sweet Corn Veloute with Dungeness Crab and Roasted Corn Kernels \$18

Salads

- Baby Spinach Leaves with Caramelized Pear, Roasted Walnuts, Stilton Crumbs with Port and Roasted Shallot Vinaigrette \$17
- Baby Organic Greens with English Cucumber, Grape Tomatoes, Flax Seeds and Balsamic Dressing \$17
- Roasted Beet Carpaccio, Baby Arugula Greens, Blue Ermite Cheese Crumble with Walnuts and Raspberry Vinaigrette \$17

Appetizers

- Grilled Mediterranean Vegetables, Petite Salad of Sweet and Bitter Seedlings and Olive Shallot Mignonette \$23
- Chicken Mango Rice Roll and Quinoa Salad Press with Thai Chili Mango Jicama Slaw \$23
- Smoked Duck and Foie Gras Crème Brûlée, Fig Chutney and Ten Year Old Balsamic Reduction \$25
- Seared Ahi Tuna and Smoked Salmon Crab Roulade with Exotic Fruit Salsa and Extra Virgin Canola Oil \$25

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Intermezzo

- Lemon Sorbet \$7
- Niagara Ice Wine Sorbet with Frozen Grapes \$8
- Pomegranate and Ginger Granite \$8
- Niagara Sparking Peach Granite \$8

Mains

- Grilled Alberta Beef Tenderloin Filet, Tiger Prawns with Morel Mushroom Gratin and Red Wine Shallot Jus \$62
- Oven Roasted Cornish Hen Stuffed with Caramelized Sweet Potato and Prairie Grain Risotto, Lavender Scented Riesling Jus \$50
- Wild Mushroom and Brioche Stuffed Chicken Supreme with Honey Lemon Pan Jus and Herb Roasted Château Potatoes \$49
- Porcini Mushroom Crusted Alberta Beef Tenderloin with Fontina Sauce, Truffled Mashed Potato, and White and Green Asparagus Spears \$62
- Trio of Lamb Rack Chop, Alberta Beef Tenderloin Filet Mignon and New Brunswick Lobster Tail Served with Pinot Noir Sauce and Sweet Potato Mash \$68
- Filet of Yukon Arctic Char, Lemon Dill Beurre Blanc Asparagus Chive Risotto \$52

To offer guests a choice of entrees on-site, add \$7.50 per person.

Vegetarian Alternatives

- Striped Butternut Squash Angolotti, Warm Asparagus and Shiitake Mushroom Salad and Roasted Red Pepper Emulsion
- Israel Cous Cous Napa Roll, Served with White Ragout, Pearl Vegetables and Tomato Water
- Sweet Potato, Fava Bean and Roasted Corn Tart, with Morel Mushroom and White Asparagus Risotto and Carrot Cardamom Essence



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DESSERT

Duo Plates \$18
Choice of one duo

- Chocolate and Strawberry Passion Fruit Brûlée with Tahitian Vanilla Ice Cream
- Raspberry Passion Fruit Chocolate Hearts, White Chocolate Sugar Tartlets and Citrus Cranberry Compote
- Grand Marnier and Mint Strawberry Romanoff with Strawberry Sorbet

Trio Plates \$20
Choice of one trio

- Bittersweet Flourless Chocolate Torte, White Chocolate Praline Ice Cream and Milk Chocolate Crème Brûlée
- Mini Heart Shaped Chestnut and Mandarin Bavarian, Passion Fruit Cranberry Sorbet and Chocolate Almond Citrus Crunch

MIDNIGHT RECEPTION

Savory Sandwiches \$10
minimum of
50 guests

- Mini Reuben Sandwiches Served with Assorted Mustards
- Mini Grilled Cheese Served with Ketchup
- Grilled Turkey and Brie with Cranberry Mustard
- Mini Burger with Stilton and Red Onion Marmalade on Brioche Bun

Mini Sweet Buffet \$22
minimum of
50 guests

- Espresso Crème Brûlée
- Pear Pithiviers
- Fresh Fruit Sabayon Martinis
- Strawberry Cheese Cake
- Chocolate Truffle Raspberry Torte
- Apricot and Almond Frangipane Strudel
- Lemon Meringue Tartlets

Cascading Molten Chocolate Waterfall \$19
minimum of
50 guests

- Fresh Fruit and Berries, Marshmallows and Biscotti for Dipping



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BEVERAGE PACKAGE OPTIONS

Please choose either all-inclusive pricing or pricing on consumption.

4 hour Deluxe Bar \$40

- Gin: Bombay Sapphire
- Rum: Bacardi
- Vodka: Stolichnaya or Smirnoff
- Scotch: Johnnie Walker Red
- Rye: Crown Royal
- Bourbon: Jack Daniel's
- White & Red Wine, Domestic & Imported Beer, Soft Drinks & Minerals

To have bar open during meal service, add \$12.50 per person.

4 hour Ultra Deluxe Bar \$50

- Gin: Tanqueray 10
- Rum: Mount Gay
- Vodka: Ketel One or Grey Goose or Belvedere
- Scotch: Chivas Regal or Johnnie Walker Black or Glenfiddich or Glenlivet
- Rye: Crown Royal
- White & Red Wine, Domestic & Imported Beer, Soft Drinks & Minerals

To have bar open during meal service, add \$15 per person.

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SPARKLING WINE TOAST

Banrock Station, Sparkling Chardonnay, Australia \$7

WINES WITH DINNER \$20

Four bottles will be served per table.

White: Château des Charmes, Chardonnay
Red: Château des Charmes, Cabernet Franc

Alternatively, choose from our extensive list of wine selections.
Your Catering Manager will determine pricing for upgraded wine choices.

BEVERAGE PACKAGE ADD-ONS

- Premium Water Service at dining tables (Evian and Perrier) \$15
- Soft Drinks Only \$20
(maximum 5 hours - \$4 every additional hour)
- Soft Drink and Assorted Exotic Juice Bar Only Package \$25
(maximum 5 hours - \$4 every additional hour)

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ADDITIONAL COSTS/INFORMATION

ADDITIONAL GUEST ROOMS

A block of ten rooms will be held for the evening of your event at a reduced rate. Any request for more than ten rooms will need to be guaranteed and The Fairmont Royal York will include this in the contract. For non-contracted room blocks, any unused rooms will be released back to the general public 30 days prior to the event. We strongly suggest that you advise your guests make their bedroom reservations early to avoid disappointment; we cannot guarantee availability or rate after the block has been released.

CHILDREN'S MEALS

Guests may choose children's menus for guests under ten years old, consisting of three or four courses and ranging in cost from \$28 to \$34 per child. Your Catering Manager can assist with choosing children's meals to complement your main menu.

Young adult guests will be discounted \$30 off the adult package price to compensate for the alcoholic beverages.

DECORATION

You are welcome to use your decorator of choice for the event. Please remember appropriate access time when reserving your function room. Keep in mind that the Hotel may sell any function space that is not protected in your contract.

The Hotel is not responsible for any items missing or left behind after the event.

ELECTRICITY

Please make sure you verify your band, DJ or decorator's electrical requirements. Depending on their specifications, electricity may be added at an additional cost.

LABOUR

Our staffing guideline for dinner events is two waiters per three tables, based on rounds of eight or more. The wait staff is also responsible for serving the wine at the table. Additional staff can be added to the event at an additional cost of \$30 per hour, per staff, based on a minimum call of four hours (normal call is eight hours).

Bar Staffing Guidelines are based on one bartender per 75 people. Additional staff can be added to the event at an additional cost of \$30 per hour, per staff, based on a minimum call of four hours (normal call is eight hours).

Wait staff are scheduled 1.5 hours before the doors open to the dinner room.

There is a Maitre'd assigned to the event who will ensure that all aspects of the event are executed and assist with any requests arising through the evening.



ADDITIONAL COSTS/INFORMATION

SMOKING

Smoking is not permitted anywhere in the Hotel, except in designated smoking bedrooms. Any guest wishing to smoke will have to leave the building.

SOCAN

Functions involving musical entertainment will be charged a mandatory flat fee payable to SOCAN. The Society of Composers, Authors and Music Publishers of Canada have established a fee system for all events proving copyrighted music:

1 - 100 guests	\$41.13
101 - 300 guests	\$59.17
301 - 500 guests	\$123.38
Over 501 guests	\$174.79

VALET PARKING

Valet Parking is available for your guests at the east entrance of the Hotel. Should you request Valet Parking to be charged to your account, the cost for each car is \$31 plus GST. This cost includes additional parking valets for your event.

VENDOR MEALS

Vendor meals range from \$55 for three-course plated to \$65 for buffet, and can be discussed with your Catering Manager at the time of planning.

WEDDING CAKE

We would be pleased to arrange your wedding cake, however should you choose to arrange for your own cake, please note the following. Arrangements are to be made with the Pastry Shop and the Hotel to have the cake decorated and placed in the appropriate location for the evening - the Hotel will not be responsible for this. Should you wish to serve your cake at a late night station, there will be no surcharge. Should you wish to have a dedicated attendant to do this, a charge of \$30 per hour will apply. If you would like to have the cake served to each guest, there is a cost of \$3 per person for this service, plus taxes and service charge.