



**Sheraton**

CENTRE TORONTO HOTEL

# Weddings made effortless



**Complete Wedding Packages  
available starting at \$239**

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## Four course all-inclusive menu\*

Your inclusive wedding package includes:

Your four course menu selection, three-hour host bar and hors d'oeuvres (3 per person) passed reception style, two glasses of wine per person, all taxes gratuities, plus all of the amenities below:

- A Bridal Suite on our exclusive Club Level on the night of your wedding, breakfast is included in the Club Lounge
- Complimentary menu tasting for 4
- Chilled Champagne in your suite
- Use of an elegant ballroom
- Use of our beautifully landscaped waterfall garden for your photography
- A special guest room rate for your out of town guests
- Complimentary parking for the entire bridal party
- A one night stay in a Club Level room as a one year anniversary gift from us
- Complimentary cake cutting and buffet service
- Votive candles, table numbers with stands, easels, and guest book table
- Lectern, dance floor and raised head table
- Tables, chairs, flatware and glasses
- A glass of sparkling wine per person for your toast
- Printed menus for the tables
- SPG Starpoints®

\*This wedding package is based on a minimum of 250 people



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## Your choice of entrée

**DUO OF FILET OF ALBERTA BEEF AND BREAST OF CHICKEN \$265**

With cabernet sauvignon reduction, roasted fingerling potatoes and panache of fresh vegetables

Or

**GRILLED TENDERLOIN OF BEEF WITH GRAIN MUSTARD SAUCE \$259**

Sea salt and rosemary red skinned potatoes and medley of roasted vegetables

Or

**GRILLED BREAST OF CHICKEN \$239**

With Marsala mushroom sauce with red onion, leek and sweet potato au gratin

Or

**GRILLED ATLANTIC SALMON \$239**

With chardonnay dill sauce, steamed minted new potatoes and vegetable panache



A vegetarian entree will be made available. Please ask your catering/convention service manager for the daily selection. All menus are served plated unless otherwise specified. All menus are served with Freshly Baked Rolls and Butter, as well as Starbucks® Coffee and Tazo® Tea Selection.



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## Your choice of first course:

HARVEST MUSHROOM BISQUE TUSCAN VEGETABLES TOMATO  
AND ROASTED GARLIC CHOWDER

BUTTERNUT SQUASH

With cilantro cream

LOBSTER BISQUE

With Cognac foam (add \$4.00)

## Your choice of second course:

TOSSED GARDEN GREENS

With popcorn sprouts, lemon basil vinaigrette

TRADITIONAL CAESAR SALAD

With herb croutons

MIXED FIELD GREENS

With grape tomatoes, sun dried cranberries, shaved pecorino cheese, balsamic dressing

ANTIPASTO MEDITERRANEO OF BRESOLA AND GORGONZOLA MARSCARPONE PARCELS

Balsamic figs on honey dew and cantaloupe melon wheels (add \$6.00).

## Your choice of dessert:

CARAMEL APPLE CHEESECAKE

With blueberry compote

NIAGARA APPLE CRUMBLE TART

With maple cinnamon syrup

CHOCOLATE TRUFFLE CAKE

With fresh seasonal berries and raspberry coulis

LEMON AND BLUEBERRY TART

WHITE CHOCOLATE DIPPED BRANDY SNAP TWILLE BASKET

With cappuccino mousse and fresh seasonal berries served with a praline biscotti (add \$4.00)

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