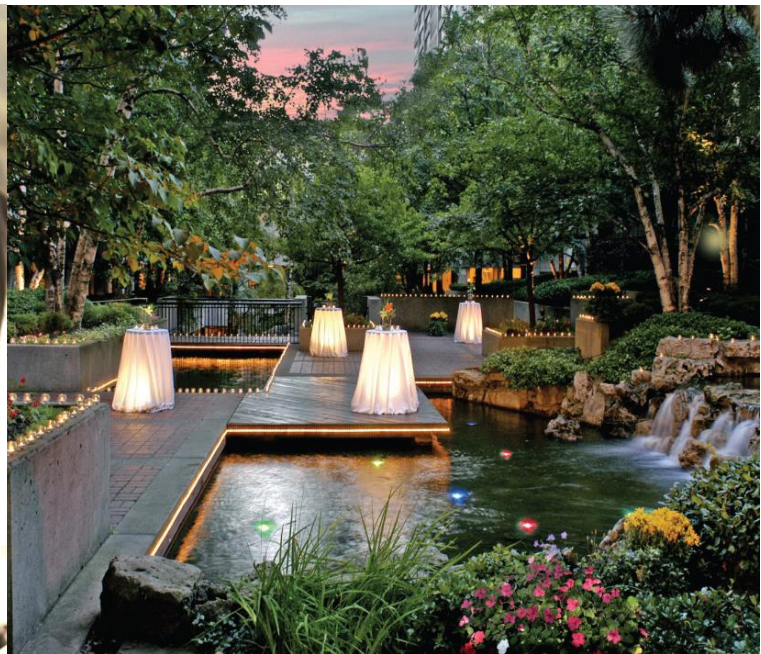




Sheraton[®]
CENTRE TORONTO HOTEL

Weddings made effortless



Complete Wedding Packages available starting at \$229

starwood
Hotels and
Resorts



WESTIN



L MERIDIEN



TRIBUTE
PORTFOLIO





Sheraton®
CENTRE TORONTO HOTEL

Four course all-inclusive menu*

Your inclusive wedding package includes:

Your four course menu selection, five hour host bar and hors' d'oeuvres (3 per person) passed reception style, two glasses of wine per person, all taxes and 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



Sheraton®
CENTRE TORONTO HOTEL

Your choice of entrée

DUO OF FILET OF ALBERTA BEEF AND BREAST OF CHICKEN \$255

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

Or

GRILLED TENDERLOIN OF BEEF WITH GRAIN MUSTARD SAUCE \$249

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

Or

GRILLED BREAST OF CHICKEN \$229

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

Or

GRILLED ATLANTIC SALMON \$229

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



A vegetarian entrée 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.



Sheraton®

CENTRE TORONTO HOTEL

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)

A vegetarian entrée 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.