



FOUR SEASONS  
HOTEL  
TORONTO

# WEDDING MENU

2024/2025



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## FOUR SEASONS TORONTO WEDDINGS

Imagine a day when everything you love most is front and centre. Our dedicated wedding specialists go out of their way to make sure every detail is exactly as you envisioned it — from the cake to the flowers to the custom menu — complete with meaningful personal touches and five-star service you won't get anywhere else.

Treat your guests to custom menus filled with international inspirations, Canadian comfort classics and signature cocktails, designed especially for you by our world-class culinary team. Dance the night away with your love as the city lights sparkle below. A wedding is much more than just a day, it's an experience you'll treasure forever.





## WEDDING PACKAGES

Our wedding packages are designed to inspire. We've simplified the planning process by bringing together the essential elements you need to make your day unforgettable. Your personal wedding specialist will be on hand to help you customize your celebration and make sure the whole process moves easily.

### **CHEERS TO ETERNITY | 295**

THIS PACKAGE HAS EVERYTHING YOU NEED TO CREATE A STYLISH WEDDING SOIRÉE.

8 CANAPES PER PERSON  
3-COURSE PLATED DINNER  
7 HOUR DELUXE BEVERAGE PACKAGE

### **A NIGHT TO REMEMBER | 335**

THE MOST LAVISH OF OUR PACKAGE OPTIONS, INCLUDING PREMIUM BEVERAGE PACKAGE, FOUR-COURSE PLATED DINNER AND LATE-NIGHT BITES.

6 CANAPES PER PERSON  
4-COURSE PLATED DINNER  
7 HOUR PREMIUM BEVERAGE PACKAGE  
LATE NIGHT SNACKS | SWEET OR SAVOURY  
\*BASED ON 50% GUEST COUNT

### **THE ONE & ONLY | 310**

CELEBRATE YOUR LOVE WITH THIS THOROUGH AND THOUGHTFUL WEDDING PACKAGE.

4 CANAPES PER PERSON  
4-COURSE PLATED DINNER  
7 HOUR DELUXE BEVERAGE PACKAGE

Traditional Chinese, South Asian and Kosher arrangements available upon request.

\*Prices starting from 245.00



## CANAPES

### COLD

STRACCIATELLA CHEESE TART, BERRIES, PISTACHIO, LOCAL HONEY

COMPRESSED WATERMELON, FETA CHEESE, BALSAMIC PEARLS, MINT (NF)

THAI MANGO ROLLS, SWEET CHILI SAUCE (VEGAN)

AVOCADO MAKI ROLL, SOY PEARLS (NF)

TIGER SHRIMP COCKTAIL SHOOTER, MARIE-ROSE SAUCE, LEMON ZEST (NF)

CURED SALMON BLINI, CAVIAR, CREME FRAICHE (NF)

LOBSTER APPLE CREPE PURSE, DILL, LIME ZEST (NF)

AHI SEARED TUNA TATAKI ON CRISPY RICE, WASABI AIOLI (NF | GF | DF)

EAST COAST OYSTER, BONE MARROW, ORANGE ZEST (NF | GF | DF)

WAGYU BEEF TARTARE, TRUFFLE, AVOCADO MOUSSE ON TARO CHIP (NF | GF)

PEKING DUCK CREPE, HOISIN, GREEN ONION (NF)



## CANAPES

### HOT

BRIE AND PUMPKIN ARANCINI (NF)

WILD MUSHROOM TURNOVER, CHEESE FONDUE, SHALLOTS (NF)

CHICKPEA FALAFEL MACARON, HUMMUS, SUMAC (NF)

MEDITERRANEAN FLATBREAD, MOZZARELLA, PESTO

MIXED VEGETABLE TEMPURA, PONZU

VEGETABLE SAMOSAS (NF)

CRISPY TEMPURA TUNA SUSHI ROLL

HAWAIIAN GARLIC SHRIMP, ROASTED PEPPER AIOLI, CILANTRO

CRAB CROQUETTE, LIME MAYO

KOREAN BBQ SPICY CHICKEN SATAYS (GF)

BEEF KOFTA, GLAZED CHERRY SAUCE, PARSLEY, PINE NUTS



# RECEPTION MENU

## DISPLAY AND LIVE CHEF STATIONS

AVAILABLE FOR A MINIMUM OF 50 GUESTS  
 CHEF ATTENDED STATIONS ARE FOR A MINIMUM OF TWO HOURS  
 CHEF'S FEE OF CAD 100 PER HOUR. ONE CHEF REQUIRED PER 75 GUESTS

	Per Person
<b>FS RESIDENTIAL CHARCUTIER AND ARTISANAL CHEESE BAR</b> Selection of House Cured Meats and Terrines, Served with traditional garnishes Assortment of Antipasto Grilled Vegetables Local and International Cheeses, Honey, Fruit Compote, Baguettes, Grissini and Flatbreads Toasted Nuts, Fresh and Dried Fruits	34
<b>MEZZE SPREAD</b> Hummus, Babaganoush, Mohamara, Marinated Olives, Grilled halloumi and watermelon Marinated Eggplant with Parsley Lemon Vinaigrette, Grilled Zucchini, Lavash and Grilled Pita (NF)	30
<b>SUSHI STATION   7 PC PER GUEST (NF   DF)</b> Tuna and Salmon Sashimi, California Roll, Spicy Salmon Roll, Rainbow Roll, Avocado Cucumber Maki, Wasabi, Soy Sauce, Pickled Ginger <b>Enhance with Live Master Sushi Chef Fee   +500</b>	42
<b>FOUR SEASONS RISOTTO (NF)</b> Seasonal Risotto finished in a 20kg Parmesan Wheel <b>Enhance with Garlic Shrimp +5 or Corn Fed Chicken +4</b> <b>Chef Attendant Required</b>	36
<b>MONTREAL SMOKED MEAT BRISKET (NF)</b> Sauerkraut, Kozlik's honey and Dijon Mustard, Rye Bread <b>Chef Attendant Required</b>	600   Serves 20 guests
<b>PRIME RIB OF BEEF (NF)</b> Herb Jus and Horseradish Cream, Yorkshire Pudding <b>Chef Attendant Required</b>	800   Serves 40 guests

# RECEPTION MENU

## DISPLAY AND LIVE CHEF STATIONS

AVAILABLE FOR A MINIMUM OF 50 GUESTS  
CHEF ATTENDED STATIONS ARE FOR A MINIMUM OF TWO HOURS  
CHEF'S FEE OF CAD 100 PER HOUR. ONE CHEF REQUIRED PER 75 GUESTS

<p><b>CAVIAR BAR</b> Traditional caviar accoutrements, Potato blinis, Shallots, Chives, Crème Fraîche and Egg 250g Royal Ossetra   50 servings <b>Enhance station with Champagne Pairing   Sommelier Fee Applies</b></p>	1680   Per Tin
<p><b>OYSTER BAR   100 OYSTERS (NF   GF   DF)</b> Chef Shucked Seasonal East and West coast oysters with Horseradish, Variety of Mignonettes, Fresh Lemon, Cocktail Sauce, Hot Sauce <b>Enhance station with Live Chef Shucker and BC Wine Pairing Experience Chef Attendant and Sommelier Required</b></p>	700
<p><b>SEAFOOD BAR</b> Seasonal selection of east and west coast oysters (NF   GF   DF) Snow crab claws (NF   GF   DF) Shrimp cocktail shooter with vodka and Marie Rose Sauce (NF   DF) Green mussels with bacon and green apple vinaigrette (NF   GF   DF) <b>Enhance with Lobster Tail or King Crab   Market Price</b></p>	48



## APPETIZERS

### SOUP

CREAM OF SUN-CHOKE AND CAULIFLOWER, SUN-CHOKE CHIPS, PARSLEY OIL (NF | GF)

MAPLE BUTTERNUT SQUASH SOUP, CINNAMON CREAM (NF)

MUSHROOM SOUP, PUFFED WILD RICE (NF | DF)

CLAM AND CORN CHOWDER, DOUBLE SMOKED BACON, GREEN ONIONS (NF)

### SALAD

WHOLE LEAF SALAD, CITRUS SEGMENTS, TOASTED PINE NUTS  
GOAT CHEESE, LIMONCELLO VINAIGRETTE, PICKLED STRAWBERRY (GF)

MESCLUN GREENS, PEAR, WHIPPED RICOTTA, SPICED PECANS, CHAMPAGNE VINAIGRETTE (GF)

SUPER GREEN SALAD, SPINACH, ARUGULA, FRISEE, KALE, ASPARAGUS, AVOCADO, GRAPE, DILL LIME SORBET(NF | GF)

CRISPY BABY GEM, SHREDDED CHICKEN, PORK FLOSS, SUNDRIED TOMATO CROUTONS  
PINE NUTS, BROKEN CAESAR DRESSING

TOMATO AND BURRATA PANZANELLA, HOUSE BLEND SALAD, BASIL DRESSING (NF)





## APPETIZERS

### COLD

TIGER PRAWN, NORWAY SMOKED SALMON, BLACK SQUID INK, SAFFRON, FENNEL LEAVES +12 (NF | DF)

STRACCIATELLA, TRUFFLE, BABY VEGETABLES, BASIL OIL (NF | GF)

SALMON CEVICHE, MANGO, AVOCADO, EDAMAME +7 (NF | GF | DF)

POACHED LOBSTER, FRESH APPLE, CURLY ENDIVE, WALNUT CRISP +12

### HOT

WARM MUSHROOM AND CARAMELIZED ONION TART  
TRUFFLE GOAT CHEESE, PORT WINE GLAZE, ARUGULA AND FRISEE (NF)

PAN SEARED SCALLOPS, CARAMELIZED CAULIFLOWER PUREE, CELERY HEART SALAD  
DOUBLE SMOKED BACON VINAIGRETTE +8 (NF)

DUNGENESS CRAB CAKE, SWEET CHILI CORN RELISH, CHIPOTLE AIOLI +8 (NF)

BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER, SILVERED ALMONDS

WILD MUSHROOM AND PARMESAN RISOTTO, HEIRLOOM CHERRY TOMATO, ARUGULA, BASIL (NF)

HERB AND KALE GNOCCHI, ROASTED HONEY MUSHROOMS, PARSNIP PUREE (NF)

PACCHERI PASTA, BRAISED BEEF RAGOUT, AGED PARMESAN (NF)

SHIRMP ORECCHIETTE, SAFFRON FOAM, SPINACH, PECORINO CHEESE +4 (NF)



## ENTRÉE

TABLE SIDE SELECTION OF TWO ENTREES | +22 PER PERSON

INCLUDES FRESHLY BAKED ARTISANAL BREADS AND BUTTER, BREWED LAVAZZA COFFEE  
AND SELECTION OF PREMIUM 'TEALEAVES' TEA

### BIRD

ROASTED CORNISH HEN | HASSELBACK POTATOES | WILD MUSHROOM RAGOUT | AU JUS (NF | GF)

CLASSIC MOROCCAN SPICED CHICKEN SUPREME | CHICKPEA | GREEN OLIVES | CHIMICHURRI SAUCE (NF | GF)

FIVE SPICE HONEY MUSCOVY DUCK BREAST | BRAISED RED CABBAGE | SHIITAKE  
FINGERLING POTATO CONFIT | CELERIAC PURÉE +5 (NF | GF)

### RANCH

HERB CRUSTED BEEF STRIPLOIN | ROOT VEGETABLE GRATIN | GRILLED ASPARAGUS  
BABY CARROTS | PEPPERCORN JUS (NF | GF)

48HR BRAISED BEEF SHORT RIB | CREAMY GARLIC POTATOES | GRILLED RAPINI | RED WINE JUS (NF | GF)

BEEF TENDERLOIN | YUKON GOLD POTATOES | HARICOTS VERT | ROSEMARY JUS +5 (NF | GF)  
ADD FOIE GRAS +7

BRAISED LAMB SHANK | SAFFRON RISOTTO | SOY BEANS | BABY VEGETABLES | PEPPERCORN JUS +12 (NF)



## ENTRÉE

TABLE SIDE SELECTION OF TWO ENTREES | +22 PER PERSON

INCLUDES FRESHLY BAKED ARTISANAL BREADS AND BUTTER, BREWED LAVAZZA COFFEE  
AND SELECTION OF PREMIUM 'TEALEAVES' TEA

### SEA

CORIANDER CRUSTED ARCTIC CHAR, CORN POLENTA,  
HARICOTS VERT AND FRANGELICO BEURRE BLANC (NF)

CHARCOAL GRILLED SEABASS, ORZO PASTA, HEIRLOOM TOMATO,  
LOBSTER BISQUE, ENGLISH PARSLEY (NF)

OVEN BAKED BC SALMON, POTATO PROVENCAL, TAGGIASCA OLIVES, AMALFI CAPERS,  
CHERRY TOMATO, CHERMOULA SALSA (NF | DF)

MISO AND ORANGE GLAZED HALIBUT, SHIITAKE BLACK RICE CAKE, GARLIC GAI LAN, PICKLED FENNEL  
SUBSTITUTE ALASKAN BLACK COD | +14 (NF)

### GARDEN

CHARCOAL GRILLED CAULIFLOWER STEAK, BLACK CONFIT GARLIC, CORIANDER CRESS, LIME ZEST (NF | DF)

BETROOT WELLINGTON, CREAMY POTATO, BABY VEGETABLES, HERB OIL (NF)

100KM GARDEN ZUCCHINI SPAGHETTI, SQUASH, BABY CRESS (NF)



## DESSERT

INCLUDES FRESHLY BREWED LAVAZZA COFFEE AND SELECTION OF PREMIUM 'TEALEAVES' TEA

DARK CHOCOLATE MOLTEN CAKE, DULCE DE LECHE GANACHE, BOURBON VANILLA ICE CREAM (NF)

VANILLA MILLE FEUILLE, MAPLE SYRUP CARAMEL, CARAMELIZED PUFF (NF)

PASSION AND COCONUT CHOUX, BANANA DIPLOMATE, PASSION FRUIT COULIS (NF)

KEY LIME PIE, TOASTED MERINGUE, ST GERMAIN AND BLUEBERRY COULIS (NF)

HAZELNUT ROYALE, MILK CHOCOLATE MOUSSE, HAZELNUT DACQUOISE, CARAMELIZED HAZELNUTS +4

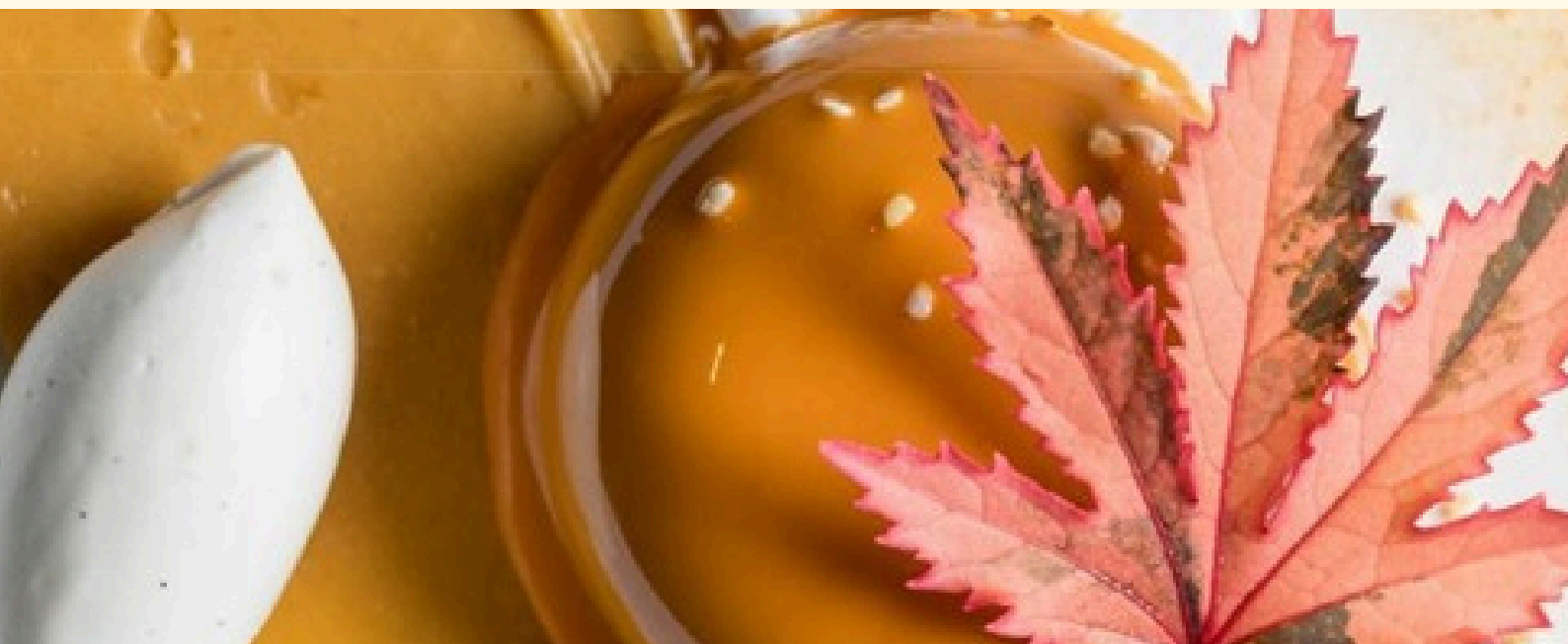
STRAWBERRY SHORTCAKE, PASSION FRUIT SYRUP, STRAWBERRY COMPOTE, VANILLA CHANTILLY (NF)

CHOCOLATE CREMEUX, CHERRY COMPOTE, COCONUT SPONGE CAKE (NF | GF | DF)

MIXED BERRY PAVLOVA, RASPBERRY COMPOTE, MERINGUE NEST, BASIL WHIPPED GANACHE (GF | NF)

STRAWBERRY POPSICLE CHEESECAKE, GRAHAM CRACKER BISCUIT, VERBENA CHANTILLY (NF)

MILK CHOCOLATE PAVE, DULCE DE LECHE WHIPPED GANACHE,  
CHOCOLATE BROWNIE, CARAMELIZED PECAN



## LATE NIGHT CANAPES

WE RECOMMEND 2-4 PIECES PER PERSON  
MINIMUM 2 DOZEN PER SELECTION REQUIRED

### 65 PER DOZEN

MINI CHEDDAR GRILLED CHEESE, SPICED KETCHUP

FRIED MAC AND CHEESE

TRUFFLE AND MOZZARELLA FLATBREAD

MONTREAL STYLE POUTINE

TRUFFLE FRIES CONE, PARMESAN, TRUFFLE AIOLI

SWEET POTATO FRIES

### 70 PER DOZEN

CANADIAN BEEF SLIDERS, AGED CHEDDAR, TOMATO JAM

CHICKEN QUESADILLA

CRISPY CHICKEN TENDERS, PLUM SAUCE

CRISPY VEGATABLE SPRING ROLL

TEMPURA TUNA SUSHI ROLL



# MIDNIGHT CRAVINGS

## CHEF STATIONS

CHEF ATTENDED STATIONS ARE FOR A MINIMUM OF TWO HOURS  
CHEF'S FEE OF 100 PER HOUR, ONE CHEF REQUIRED PER 50 GUESTS

### STATIONS

#### TENDERLOIN OF BEEF

Flavored mustards, Mini Kaiser Bun, au jus, Crispy Onion Rings

600 | Serves 15 guests

#### BBQ SHORT RIB AND SLAW SANDWICHES

Brioche Buns Coleslaw, Sweet Potato Fries or French Fries

30 | Per Person

#### TACOS, TACOS, TACOS

Fish Taco, Avocado, Citrus Slaw | Pork "Al Pastor" Grilled Pineapple, Chicken

Corn Tortillas, Lime | Chilies Tostitos | Pico de Gallo | Guacamole | Cilantro | Cholula Sauce

30 | Per Person

#### SINGAPORE STREET NOODLE

Tofu | Vegetables | Chicken & Shrimp

34 | Per Person

#### SOUTHERN FRIED CHICKEN AND WAFFLES

Buttermilk Fried Chicken | Belgian Waffles | Maple Syrup | House made hot sauce

34 | Per Person

#### WARM CHEESE FONDUE BAR

Sourdough Bread, Shishito Peppers, Mushrooms and Charcuterie

42 | Per Person





## SWEET TABLE

WE RECOMMEND 2-4 PIECES PER PERSON  
MINIMUM 2 DOZEN PER SELECTION REQUIRED

### 65 PER DOZEN

ASSORTED HOUSE MADE COOKIES

SMORE'S TART

PISTACHIO RASPBERRY ECLAIR

COCONUT PASSION CHOUX

YUZU PASSION FRUIT MACARON

PISTACHIO AND ORANGE MARITTOZZI

RASPBERRY PISTACHIO OPERA

HAZELNUT ROCHER

BUTTER TART WITH CARAMELIZED PECAN

PEAR ALMOND TART

MINI CUPCAKES (ASSORTED FLAVOURS)

STRAWBERRY PROFITEROLES

CARAMEL CHOCOLATE FUDGE CAKES

ASSORTED CAKE POPS

DULCEY CAKE, CARAMEL CREAM

BLACK SESAME YUZU CHOUX

ALMOND FINANCIER, CHOCOLATE GANACHE



# SWEET ENHANCEMENTS

CHEF ATTENDED STATIONS ARE FOR A MINIMUM OF TWO HOURS  
CHEF'S FEE OF 100 PER HOUR, ONE CHEF REQUIRED PER 75 GUESTS

## STATIONS

<b>ICE CREAM BAR   LIVE CHEF STATION (GF   NF)</b> Selection of 3 ice creams or sorbets: vanilla, chocolate, strawberry, toasted marshmallow, mango, strawberry, raspberry, coconut, lemon Served with assortment of toppings and sauces	25 PER PERSON
<b>LUXE CANDY BAR   MINIMUM 50 GUESTS (NF   GF   DF)</b> 8 different types of assorted candy	6 PER PERSON
<b>GOURMET POPCORN   CHOOSE 3 FLAVOURS   MINIMUM 50 GUESTS (GF)</b> Classic Butter, White Cheddar, Cajun, Dill Pickle, BBQ, Sea Salt and Maple, Classic Caramel, Chocolate Peanut Crunch	10 PER PERSON

## DISPLAY

<b>CROQUEMBOUCHE TOWER   72 PCS</b> Classic French Cream Puffs	620.00
<b>MACARON PYRAMID   72 PCS</b> Assorted House made Macarons	350.00

## PASSED

<b>ICE CREAM SANDWICHES (NF)</b> House made Oreo Cookie, Vanilla Ice Cream	96 PER DOZEN
<b>MINI CHURROS IN SHOT GLASSES (NF)</b> Chocolate Sauce	144 PER DOZEN
<b>MINI BEIGNETS (NF)</b> new orleans beignets, icing sugar	84 PER DOZEN

## TO GIFT

<b>HOUSEMADE CHOCOLATE BON BON BOX (NF)</b> Assorted 4 pc	12 PER SERVING
<b>100% PURE QUEBEC MAPLE SYRUP</b> 50ml bottled	15 PER SERVING
<b>PERSONALIZED MACARONS DUO (GF)</b> Customized with photo, message or logo	14 PER SERVING





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## BEVERAGE

### 7 HOUR PACKAGE

#### Deluxe (1.25 oz)

Vodka	Stolichnaya
Gin	Tanqueray
Rum	Bacardi Superior
Rye	Wiser's Deluxe
Scotch	Johnnie Walker Red Label
Bourbon	Jack Daniel's
Tequila	El Jimador

### ENHANCEMENTS

#### Premium (1.25 oz)

24.00 per person

Vodka	Belvedere
Gin	Hendrick's
Rum	Bacardi 8
Rye	Crown Royal
Scotch	Johnnie Walker Black
Single Malt Scotch	Glenfiddich 12 year
Bourbon	Woodford Reserve
Tequila	Patron Silver

#### All Bars Include:

Cognac	Hennessy VSOP
Port / Sherry / Apertif	Martini and Rossi sweet and dry vermouth, Campari, Dubonnet, Tio Pepe, Bristol Cream
Liqueurs	Amaretto, Bailey's, Grand Marnier, Kahlua, Triple Sec
Imported beer	Stella Artois, Innis and Gunn Oak Aged Beer, Pilsner Urquell
Craft beer	Mill Street Organic, Goose Island English IPA
Domestic beer	Budweiser Lager, Bud Light Lager

Soft drinks, Juices, Large still and sparkling water (on the bar)

#### Select from the following wines:

##### White

Matto, Pinot Grigio, Veneto, Italy  
Peller Estates Family Select Chardonnay, Ontario, Canada  
Big Head, Riesling, Niagara Lakeshore, Canada  
Muscadet Sevre et Maine, Heritage Du Clearay, Loire Valley, France  
Gerard Bertrand Reserve Speciale, Viognier, Pays D'Oc, France

##### Red

Cusumano, Merlot, Terre Siciliane, Italy  
Piantaferro, DOCG Ca'del Doge, Chianti, Italy  
Cabernet/Merlot Peller Family Vineyards, Niagara Peninsula, Canada  
Ironstone, Cabernet Sauvignon, California, USA



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## LE BRUNCH

MINIMUM 40 GUESTS

### GOOD MORNING BEAUTIFUL

*priced per person*

**63.00**

Selection of fresh juices: orange, grapefruit, juice of the day Artisanal toasts: whole grain, pumpernickel and white  
Assorted Croissant, Chocolate, Plain, Cheese

- Assorted bagels with plain and herbed cream cheese, Norwegian smoked salmon and toppings  
Seasonal sliced fruits and berries
- Protein smoothies: spinach, kale and apple, banana and strawberry
- Steel cut oatmeal bar with raisins, dried cranberries, coconut flakes and sliced bananas  
Oven Baked Shakshuka, Feta Crumple, Cilantro
- Roasted red bliss potatoes
- Lemon poppy seed pancakes with Quebec maple syrup and seasonal fruit compote  
Coffee and tea

#### ADDITIONS

Turkey bacon	8.00
Applewood smoked bacon	8.00
Chicken sausages	8.00
Slice Avocado	8.00

#### brunch enhancements

*priced per person*

**BARISTA BAR** **10.00**

Assorted specialty coffee: espresso, cappuccino, macchiato, latte, americano

*\*1 Barista Required for every 25 guests, 50 guests maximum.  
\$120.00, minimum 4 hours\**

**DETOX SMOOTHIE AND JUICE BAR** **15.00**

Spinach, kale and apple, banana and strawberry

**FOR THE ROAD** **6.00**

Packaged house-made flax oat bars (dark chocolate cranberry, honey almond) and assorted freshly baked cookies



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# LE BRUNCH

MINIMUM 40 GUESTS

## L'AMOUR BRUNCH

### BRUNCH

*priced per person*

65.00

Selection of fresh juices: orange, grapefruit, juice of the day  
Artisanal toasts: whole grain, pumpernickel and white  
Seasonal sliced fruits and berries  
Soft scrambled eggs with honey mushrooms  
Applewood smoked bacon  
Chicken sausages  
Roasted red bliss potatoes  
Lemon poppy seed pancakes with Quebec maple syrup and seasonal fruit compote  
Coffee and tea

#### **Brunch Additions: 8.00 per item**

Assorted bagels with plain and herbed cream cheese  
(*Norwegian smoked salmon or Black Forest ham and toppings*)  
Avocado Tartin, fire roasted baby heirloom tomatoes with dressed arugula  
Shakshuka - eggs in stewed tomato, bell peppers, herbs and crumbled goat cheese  
Power bowl - Tri color quinoa, wheat berry, beans and kale with poached eggs, paprika and chives  
Eggs Benedict with Canadian bacon, peameal bacon, smoked salmon or spinach and tomato  
Traditional peameal bacon sandwich with egg on Kaiser with Kozlik's sweet and smokey mustard  
Roesti with smoked salmon, fried capers, shaved red onions and chive sour cream  
Mini smoked turkey, egg and aged cheddar croissant sandwich  
Egg white burrito with sweet bell peppers, spinach and pico de gallo  
Shaved beef striploin with peppercorn sauce  
Roasted chicken breast with gemelli pasta, honey mushrooms and sweet bell peppers  
Atlantic salmon with lemon dill sauce, saffron and Israeli couscous

*Chef/ bartender charges may apply for brunch enhancements*

### brunch enhancements *priced per person*

#### **CAESAR BAR (Deluxe Vodka) 21.00**

Oysters, poached shrimp, bacon, pepperettes, beef jerky (*select 3*)  
Spicy beans, dill pickles, gherkins, pickled pearl onions, stuffed olives, and celery (*select 4*)

#### **OMELETS 16.00**

Whole eggs, egg whites, bacon, ham, smoked salmon, tomatoes, spinach, onions, mushrooms, bell peppers, jalapenos, avocado, cheddar and goat cheese

#### **PANCAKE SHOP 16.00**

*Mixed:* bacon, smoked ham, candied salmon belly, turkey sausage, corn, scallion, avocado (*select 4*)  
*Toppings:* strawberries, blueberries, bananas, chocolate chips, sliced almonds, pecans, coconut flakes (*select 4*)  
*Drizzle:* berry compote, honey, apple sauce, caramel sauce, zesty mascarpone, Nutella, whipped cream (*select 2 + maple syrup*)

#### **BELGIAN WAFFLES 14.00**

Chocolate chips, fresh berries, bananas, whipped cream, coconut flakes, Quebec maple syrup, seasonal berry compote



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