



YOUR RECEPTION & DINNER

WHEN EVERY DETAIL HAS BEEN TAKEN CARE OF, YOU ARE FREE
TO EAT, DRINK, AND CELEBRATE TO THE FULLEST.

RECEPTION & DINNER MENUS 2025

Menu prices listed below are per person.
25 guests minimum.

PLATED DINNER – THREE COURSE

CHOOSE 4 APPETIZERS

- Cold Canapes
- Grilled vegetable on Pumpkin Rosti GF/V
- Vegan California rolls
- Smoked salmon, caviar on Blinis
- Tofu and Pickled vegetable wrap GF/V
- Smoked duck with charred pear/manchego cheese

- Hot Canapes
- Lentil and Corn Croquette GF/V
- Beet and Goat cheese arancini | Truffle aioli
- Chicken Yakitori GF
- Mini crab cakes | yuzu kosho Aioli
- Sesame soy beef skewers
- Beef Kabob GF
- Chicken firecracker
- Beef wellington
- Seafood
- Paella Arancini

CHOICE OF SOUP OR SALAD

- Cream of Porcini and Wild mushroom | Charred Brussel sprout, shitake *(gf)(nf)*
- Sunchoke and Parsnip Puree | Truffle oil, chives *(gf)(nf)*
- Cinnamon spiced Squash and Coconut cream soup *(gf)(df)(pb)*
- Lemon Dill Italian Wedding Soup
- Charred Brussels sprouts and Romaine Caesar salad, double-smoked bacon
- Baby kale and ricotta salad, Seasonal stone fruit, Watermelon radish,
- Lemon balm vinaigrette, Espresso crostini.
- Prosciutto, Maple roasted pears, Watercress and Frisee salad, Micro basil, Balsamic reduction

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ENTRÉE

SURF and TURF \$150

5 oz braised short rib and Tarragon butter poached jumbo shrimp, Buttermilk mash, Roasted Roma, Fennel leek puree, Asparagus tips, Heirloom carrot, Roasted pepper Chimichurri

BLACK GARLIC AND NORI CRUSTED CAULIFLOWER \$135

Wamame Vegan Beef Roulade, Chilli crisp Gailan, Lemon grass and Coconut scented rice, Sago wafers

SLOW ROASTED VEGETABLE GALETTE \$135

Tuscan kale and walnut pesto, Eggplant confit, Brussels sprouts, Olive mash, Guajillo Tomato Salsa

FOGO ISLAND BAKED COD \$140

Thyme citrus polenta, Cauliflower Silk, Broccolini, Ikura dill butter

MARRIOTT DOWNTOWN AT CF TORONTO EATON CENTRE

525 BAY STREET, TORONTO, ON, M5G 2L2
T 416.597.9200
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MARRIOTT
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ROASTED FILLET MIGNON \$150

Ratatouille Provençale, Sunchoke puree, Merlot braised Cipollini, Balsamic Jus

CHICKEN SUPREME \$140

Braised Shimeji, Fingerling potato, Braised greens, Pearl onion jus

DESSERT

ZESTY LEMON CHEESECAKE

New York cheesecake mix with a hint of lemon zest finished with homemade lemon curd

AMARENA CHERRY BLACK FOREST CAKE

Layers of chocolate cake, Amarena cherry filling, mix of dark chocolate mousse. Finished with fresh real cream and shaved dark chocolate.

BLUEBERRY PASSION

Ice wine infused wild blueberry bavaroises, golden blueberry, mint cress

MANGO PASSION

A blend of mango and passion fruit mousse with white chocolate, vanilla sponge, Spiced Coulis

WEDDING CAKES

A blend of mango and passion fruit mousse with white chocolate, vanilla sponge, Spiced Coulis

LATE NIGHT SAVORY STATIONS \$45

BUILD YOUR OWN (choose 3)

A blend of mango and passion fruit mousse with white chocolate, vanilla sponge, Spiced Coulis

A. GRILLED CHEESE BAR

Brie n bacon | Classic | BBQ whisky onion and Gouda

B. BAO BAR

Asian Bbq Chicken | Pork belly | Vegan beef | Served with Apple kimchi slaw | Citrus Aioli

C. SLIDER BAR

Bison and smoked Gouda | Tomato Relish | Smoked Turkey and Brie | Cranberry relish | Grilled eggplant and Mushroom | sweet and sour

D. YORKSHIRE BAR – add \$10

Montreal Smoked Meat | Sauerkraut | Roast beef | Caramelised onion | Slow braised beef cheek | Parsnip puree

E. FRY BAR

Homemade fries | Truffle Gouda | Smoked fries | Short ribs | crispy onions | Sweet potato fries | Black garlic aioli

F. POPPERS BAR

Shrimp popcorn | Jalapeno Cream cheese | Chicken bites | Mango chutney | Buffalo sauce | Ranch

- All Plated meals with soup selection come with bread rolls and butter and served with Rainforest Alliance coffee
- and Taylors of Harrogate teas.
- Pre-selected choice of entrée \$10.00 Per Person
- Give your guests a choice before the event (2 entrées options plus a vegetarian option)
- Upgrade to a 4-course menu for an additional \$15.00 per person—which includes an additional appetizer.
- Cake Cutting \$45 per person, minimum 25 ppl
- Cake Cutting with Garnish \$9 per person, minimum 25 ppl

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Menu prices listed below are per person.
25 guests minimum.

PRE-TEENS \$132

(12 years and under)

First Course | Choice of one

Cheese and crackers
Caesar salad
Crudit  and dip
Breaded mozzarella, Tomato sauce

Main Course

Chicken Schnitzel with Rice and Vegetables
Quarter pounder with fries
Mac and cheese

Dessert

Chocolate chip cookie sandwich
Fruit plate
Strawberry shortcake Bowl

LATE NIGHT DESSERT STATIONS \$45++

BUILD YOUR OWN (choice of any 3 individual selection)

A. CHURRO BAR

Carmel and chocolate Filled churros
Plain churros
Churro fries

B. MINI CAKES

Assortment of Cupcakes
Assortment of Bundt Cakes
Assortment of Cake pops

C. BEIGNETS AND DONUTS

An assortment of mini donuts and beignets

D. DECADENCE add \$10

Assortment of Cr me brulee
Mini tarts
Mousse cakes
Chocolate Lava
Chocolate Brownies
Eclairs

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Menu prices listed below are per person.
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5 HOUR BAR PACKAGE

STANDARD \$59

Liquor

Skyvodka, Canadian Club Whiskey, Gordon Gin, Bacardi Superior White Rum
Jose Cuervo Especial Gold Tequila, Johnnie Walker Red Label Scotch Whisky

Wine

House Red Wine – Pellar Family Reserve Cabernet Merlot VQA
House White Wine - Pellar Family Reserve Sauvignon Blanc VQA

Beer

Domestic Beer

Softdrinks, Juices, Sparkling Water
\$15 per additional hour

PREMIUM \$69

Liquor

Tito's Handmade Vodka, Crown Royal Whiskey, Bombay Sapphire London Gin, Appleton Estate V/X Signature Blend, Espolon Tequila Blanco, Johnnie Walker Black Label Scotch Whisky

Liqueur

Baileys Original Irish Cream, Kahlua Coffee Flavoured Liqueur, Martini Dry Vermouth, Martini Rosso Vermouth

Wine

House Red Wine – Pellar Family Reserve Cabernet Merlot VQA
House White Wine - Pellar Family Reserve Sauvignon Blanc VQA

Beer

Domestic Beer, Imported Beer

Soft Drinks, Juices, Sparkling Water
\$20 per additional hour'

Does not include table wine or table service

DELUXE \$89

Liquor

Belvedere Pure Vodka, Knob Creek Bourbon, Hendrick's Gin, Herradura Reposado Tequila,
Mount Gay Eclipse Rum, Glenfiddich 12 Year Old Single Malt Scotch Whisky

Liqueur

Grand Marnier, Campari, Baileys Original Irish Cream, Kahlua Coffee Flavoured Liqueur, Martini Dry Vermouth, Martini Rosso Vermouth

Wine

Red Wine – Vint Cabernet Sauvignon by Robert Mondavi or similar
White Wine - Vint Chardonnay by Robert Mondavi or similar
Sparkling Wine - Ruffino Prosecco

Beer

Domestic Beer, Craft Beer, Imported Beer

Soft Drinks, Juices, Sparkling Water

*CASH BAR AND HOST CONSUMPTION BAR OPTIONS AVAILABLE.

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