



SOHO HOTEL  
TORONTO

WEDDING  
PACKAGES

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2025



## INCLUSIONS

# Wedding Packages

Couples preparing for their special wedding day know that there are many factors to consider and decisions to make. SoHo Hotel Toronto provides everything you need to create a luxurious, memorable event for up to 50 guests at a price point that can be customized to fit your budget.

Choose from two extraordinary all-inclusive packages (Tuscan Celebration or the Lake Como Feast) to help reduce the headaches and costs most wedding planners experience. Our listed enhancements and preferred vendors make package customization even easier. Contact our professional wedding planner who will make sure your special day is truly memorable.

### BOTH WEDDING PACKAGES INCLUDE:

- onsite wedding planner
- complimentary king room
- discounted guest room rates
- votive tea candles per table
- head table
- disc jockey table
- podium and microphone
- envelope box
- two menu cards per table
- round or long table seating
- WIFI access for guests



## Tuscan Celebration

### 1 HOUR ALL-INCLUSIVE HOST BAR

An assortment of our standard liquors,  
domestic beers & house wine.

### DINNER WINE

Unlimited pour throughout  
the dinner.

### THREE COURSE MENU

Please see menu page.

### AFTERGLOW

Coffee & tea station, complimentary cake  
cutting, served midnight bubbles.

# \$250

## per person

+ tax and set up fees

## Lake Como Feast

### 1 HOUR ALL-INCLUSIVE HOST BAR

An assortment of our standard liquors,  
domestic beers & house wine.

### DINNER WINE

Unlimited pour throughout  
the dinner.

### FOUR COURSE MENU

Please see menu page.

### LATE NIGHT PIZZA

Coffee & tea station, complimentary cake  
cutting, assorted pizza, served midnight  
bubbles.

# \$300

## per person

+ tax and set up fees

# Two extraordinary Choices



# Lake Como Feast

## PASSED RECEPTION

### SELECT (3) CANAPÉS

#### VEGETARIAN

MAC & CHEESE Italian fontina, Mimolette, aged Cheddar and Parmigiano Reggiano

MINI GNOCCHI Tomato and basil sauce

ARANCINI Wild mushrooms, spicy tomato sauce

MELANZANA ALLA PARMIGIANA "SLIDERS" Eggplant parmigiana sliders, mozzarella, tomato, basil

#### MEAT

PROSCIUTTO DI PARMA DOP Roasted figs, Prosciutto Di Parma, mascarpone

MINI ANGUS BURGER SLIDERS Cheddar, sweet pickles, lettuce, tomatoes, spicy mayo, sesame buns

GRILLED CHICKEN SKEWERS Fresh herb marinated chicken, peppers, onions

#### FISH

TUNA RICE CAKES Crushed avocado, fried rice cakes, coriander, sesame seeds

SALMON TATAKI spicy tomato vinaigrette, lemon zest

OYSTERS Mignonette, horseradish, tabasco, fresh lemon

## DINNER

### SELECT (1) ANTIPASTO

MINESTRA LENTICCHIE E FAGIOLI Yellow lentil soup, carrots, celery, cannellini beans, white onions, granny smith apple coconut milk

ARANCINO CACIO E PEPE (3) Arancini, Parmigiano Reggiano, black pepper, butter, mascarpone cream

INSALATA CESARE Romaine hearts, Parmigiano Reggiano, roasted garlic vinaigrette, herb croutons, smoked bacon

INSALATA MORETTI Romaine hearts, radicchio, arugula, Parmigiano, Cabernet vinaigrette

LEGUMI GRIGLIATI Grilled seasonal vegetables

### SELECT (1) PASTA

MAC & CHEESE, Mimolette, Fontina, aged cheddar, Parmigiano Reggiano, black truffle, pangrattato

FETTUCCINE AI FUNGHI Fettuccine, burrata, wild mushrooms, truffle sauce.

CAVATELLI POMODORO Homemade cavatelli with Pomodoro San Marzano, basil and Parmigiano

### SELECT (2) MAIN

#### FISH

SALMONE ALLA GRIGLIA Atlantic salmon, grilled seasonal vegetables, lemon, thyme

GRILLED MEDITERRANEAN BASS Seasonal vegetables red pepper culis, grille lemon

#### MEAT

COSTOLETTE D'AGNELLO ALLA GRIGLIA Grilled lamb chops, sundried tomatoes, crème fraîche, black olives

POLLO ALLA PARMIGIANA Lightly fried Chicken breast, San Marzano tomatoes, Mozzarella di Bufala

POLLO ALLA GRIGLIA Grilled chicken roasted fingerling potatoes, sundried tomato & black olive salsa

## DESSERT

### SELECT (1)

TIRAMISU Coffee crumble, amaretto, sabayon, mascarpone

FONDATE AL CIOCCOLATO Flourless chocolate fondant, passion fruit, pistachio homemade ice cream, macaroon

CROSTATA AL LIMONE Lemon-yuzu tart, creamy white chocolate, raspberry compote, pine nut & walnut tuile

TORTA AL FORMAGGIO CON LAMPONI Raspberry and white chocolate cheesecake, raspberry compote, English cream, almond tuile

# Tuscan Celebration

## PASSED RECEPTION

### SELECT (3) CANAPÉS

#### VEGETARIAN

MAC & CHEESE Italian fontina, Mimolette, aged Cheddar and Parmigiano Reggiano

MINI GNOCCHI Tomato and basil sauce

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#### MEAT

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## BASE PACKAGES

# Intimate Weddings

Planning a wedding can be a huge commitment financially and time-wise. SoHo Hotel Toronto caters to both large and smaller, more intimate events. Events under 50 guests can be eligible for our Micro Wedding Package. Let our wedding planner know if you need to make small adjustments to either package and we can update the all-inclusive base price.

Saturdays from May - October may be limited due to our vendor's availability. Contact us as soon as you are ready to book your date. We are the pros that make any small-scale celebration as memorable as a ballroom blowout bash.

## OUR INTIMATE PACKAGE INCLUDES:

- half-hour legal or commitment ceremony including the officiant - we can accommodate any religious or cultural requirements.
- four-hour cocktail reception for up to 50 guests
- wedding planning and day-of coordination services
- venue for the ceremony and reception
- floral (5) bouquets and (5) boutonnieres
- a professional photography package including 2 hours of 50-100 hi-res non-watermarked edited shots (\$1,500 Value)
- sparkling wine toast
- passed canape offerings (3 choices)
- faux wedding cake for pictures



## All-Inclusive Micro-Wedding

Up to 50 guests

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# \$13,000

+ tax and set up fees

## Enhancements

Smaller weddings offer so much more flexibility with customization.

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### PHOTOGRAPHY

Additional hours, engagement sessions, cinematic film are an additional cost.

### DINING

Dinner, signature drinks, wedding socials, breakfast/brunch, and wedding cakes are all additional options available. Please consult with our wedding planner for more details.

### DECOR

Additional options are available for linens, overlays, draping, chair covers, centre pieces, chargers, special lighting, arbors, and altar displays. Please consult with our wedding planner for more details.



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Small but  
Elegant



ONSITE

## Ceremonies

# \$1800

Plus applicable taxes and fees

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### RENTAL INCLUDES:

- White Aisle Runner
- Chairs
- Marriage license signing table
- Microphone
- DJ table
- Awesome Toronto Skyline Views