



SHANGRI-LA  
TORONTO

WEDDING MENU  
2023





CANAPÉS



DINNER



ENHANCEMENTS



SIGNATURE BAR



BEVERAGE  
ENHANCEMENTS



WINE ENHANCEMENTS

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CANAPÉS



COLD

SMOKED ATLANTIC SALMON TARTLET  
Crème Fraîche | Chives | Roe

WELLINGTON COUNTY BEEF TARTARE  
Truffle | Chives | Garlic Crostini

MELON AND PROSCIUTTO (P)  
Goat Cheese | Balsamic

CALIFORNIA ROLL (GF)  
Cucumber | Avocado | Kamaboko

FRESH SALAD ROLLS (VE | GF)  
Nuoc Cham | Vegetables | Rice Noodles

SWEET PEA TART (V)  
Lemon | Mint | Ricotta

SEARED RAW TUNA  
Yuzu | White Soy | Cucumber | Avocado

CLASSIC SHRIMP COCKTAIL (GF)  
Poached Shrimp | Tomato | Horseradish

TUNA TARTARE TACOS  
Avocado | Sriracha Aioli | Wonton

WARM

EDAMAME FALAFEL (V | GF)  
Green Goddess | Feta

MUSHROOM ARANCINI (V)  
Truffle Aioli | Chives

KOREAN FRIED CAULIFLOWER (V)  
Gojuchang Sauce | Scallions

FRIED MAC & CHEESE (V)  
Canadian Cheese | Panko | Dijonnaise

BLACK VINEGAR CHICKEN  
Coriander | Chives | Crispy Onions

FRIED SPRING ROLLS (V)  
Plum Sauce | Vegetables

TEMPURA SHRIMP  
Smoked Paprika Aioli | Sesame Seeds

CHICKEN YAKITORI (GF)  
Togarashi Mayo | Furikake

MAPLE GLAZED PORK BELLY (P)  
Apple | Mustard | Cheddar

LATE NIGHT | PER DOZEN

SAVOURY  
QUEBEC STYLE POUTINE  
Cheese Curds | Gravy | Crisp Fries \$65

FRIED SPRING ROLLS (V) \$50  
Thai Chilli Sauce | Vegetables

MARGHARITA FLATBREAD (V) \$60  
Tomato | Mozzarella | Pesto

GRILLED CHEESE BITES (P) \$60  
Bacon Jam | Brie | Brioche

CANADIAN BEEF SLIDERS \$75  
Tomato | Lettuce | Mac Sauce | Cheese

SWEET  
FRESH FRUIT TARTLET (V) \$52

MISO BROWNIE (V) \$50

PROFITEROLE MIGNARDISE (V) \$58

HAZELNUT PARIS BREST (N) \$58

TRIPLE CHOCOLATE COOKIES (V) \$48

PÂTE À BOMBE CHEESECAKE BITES (V) \$55

CHEF'S CHOICE SEASONAL DESSERT \$52

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# DINNER MENU

All plated dinners include freshly baked artisan breads & rolls, selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee.



## STARTERS

- ONION VELOUTÉ (V | GF)  
Roasted Mushrooms | Chives
- CHILLED SPRING PEA SOUP (V)  
Brioche | Crème Fraîche
- ROASTED SQUASH SOUP (GF | VE | N)  
Lemongrass | Coconut | Spiced Granola
- ROASTED ATLANTIC LOBSTER BISQUE (+\$9) (GF)  
Poached Lobster | Fogo Shrimp | Chives
- ROASTED MUSHROOMS SOUP (V | GF)  
Scallion | Goat Cheese | Truffle
- ORGANIC MIXED GREENS (GF | N | V)  
Apples | Radish | Pecans | Cheddar | Pear-Honey Vinaigrette
- HEIRLOOM BEET SALAD (V | GF | N)  
Citrus Labneh | Granola | Arugula
- CLASSIC CAESAR SALAD (P)  
Parmesan | Baby Romaine | Bacon | Chives
- FOIE GRAS PARFAIT (N)  
Pistachio | Brioche Toast | Sour Cherry Compote
- TOMATO & BURRATA SALAD (+\$12)  
Heirloom Tomatoes | Arugula | Cucumber | Pesto
- PAN SEARED SCALLOP (+\$8) (GF)  
Glazed Shortrib | Parsnip | Maitake | Tarragon

## BY AIR

- PAN SEARED CHICKEN SUPREME (GF)  
Fingerling Potatoes | Peas | Pearl Onions | Chicken Jus
- NEW MARKET DUCK CONFIT (GF)  
Carrots | Currants | Kale | Turnips
- CORNISH GAME HEN (GF)  
Breast & Leg | Baby Vegetables | Pomme Purée | Mustard Jus
- BRAISED CHICKEN GNOCCHI (P)  
Mushrooms | Bacon | Leeks | Handmade Gnocchi | Parmesan

## PLANT FOCUSED

- EGGPLANT CANNELLONI (V | N)  
Zucchini | Portobello | Spinach | Ricotta | Pine Nuts
- DATE AND TOMATO PASTILLA (VE)  
Dates | Tomatoes | Parsley | Cauliflower Hummus
- MUSHROOM GNOCCHI (V)  
Cremini | Maitake | Truffle Essence | Parmesan
- BY LAND
- 12 HR BRAISED LAMB SHANK  
Pearl Barley | Parsnips | Peppers | Merguez | Mint Jus
- PAN SEARED BEEF TENDERLOIN (+\$15)  
Sweet Onion Tart | Wilted Spinach | Glazed Carrots | Maderia Jus
- SLOW BRAISED SHORTRIB  
Potato Purée | Hoisin Glaze | Pickled Onions | Sesame
- ROASTED LAMB SADDLE (+\$8) (GF)  
Garlic | Ratatouille | Potato Terrine | Balsamic Jus
- BONE IN PORK LOIN CHOP (GF | N | P)  
Peach | Chorizo | Sweet Potato | Pecans

## BY SEA

- WILD CAUGHT B.C. SALMON (GF)  
Potato Purée | Putanesca | Fennel
- SOURDOUGH CRUSTED EAST COAST HALIBUT  
Asparagus | Maitake Mushrooms | Pearl Onions | Baby Potatoes | Lobster Cream
- SOY GLAZED B.C. SABLEFISH  
Onion Broth | White Beans | Mushrooms | Grilled Scallion | Turnip
- PAN SEARED ONTARIO RAINBOW TROUT (GF)  
Cauliflower | Beets | Carrots | Baby Potatoes | Caper Brown Butter
- PAN SEARED SCALLOPS (+\$8) (GF)  
Glazed Shortrib | Parsnip | Maitake | Tarragon

## DESSERTS

- PÂTE À BOMBE (V)  
Cheesecake | Roasted White Chocolate | Sablé
- LEMON GOURMANDE (V)  
Lemon Whipped Ganache | Citrus Confit
- STICKY TOFFEE PUDDING (V | N)  
Date Pudding | Pecan | Vanilla
- CHOCOLATE EXOTIQUE (V)  
Chocolate | Salted Caramel | Banana
- FORÊT NOIRE (+\$9) (V)  
Amarena Chery | Ruby Port | Dark Chocolate
- THE RASPBERRY (+\$12)  
Red Berry Confiture | Raspberry Gel | Ruby Chocolate

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## BEVERAGE ENHANCEMENTS

## WINE ENHANCEMENTS

ENHANCEMENTS



CALM BEFORE THE STORM | SERVES 6

FLAVOURED POPCORN \$31  
Choice of: Sour Cream | Butter | Truffle

MACARONS (N) \$36

BURGER SLIDERS \$38  
Brioche Bun | Tomatoes | Pickles | Cheese

CHARCUTERIE & CHEESE PLATTER (N) \$70  
3 Kinds of Charcuterie | Local Cheeses | Preserves  
Pickles | Nuts & Seeds | Crostini

GRILLED TRIO CHEESE BITES (V) \$40  
Cheddar | Brie | Gouda | Brioche | Caramelized Onion

CHICKEN BAO BUNS \$40  
Five Spiced Pulled Chicken | Carrot & Daikon | Scallions

CRUDITÉ PLATTER (V) \$38  
Seasonal Local Raw Vegetables | Trio Of House Made Dips

CANADIAN CAVIAR & POTATO BLINI \$215 | 30g  
Chives | Egg | Crème Fraîche | Shallot \$335 | 50g

AMUSE-BOUCHE | \$16 PER PERSON

EAST COAST OYSTERS (GF)  
Cucumber | Melon | Caviar

GRILLED VEGETABLE MOSAIC (V | GF)  
Feta | Balsamic | Salsa Verde

ROASTED SHRIMP (P)  
Pork Belly Fritter | Carrot Slaw | Five Spice

MILLCREEK PEA SOUP SHOOTER (P)  
Olive Oil | Brioche | Bacon

PALATE CLEANSER | \$15 PER PERSON

FLORAL  
Yoghurt Parfait | Strawberry | Chamomile

CITRUS  
Lemon Sorbet | Tangy Marmalade

HERB  
Herb Ice Cream | Micro Herb | Salted Caramel

THE REST OF YOUR LIVES | 57 PER PERSON

Plated Brunch with pre-selected choice of two starters and two entrées

STARTER

HOUSE MADE GRANOLA & YOGURT (V | GF | N)  
Granola | Greek Yogurt | Berries

MIXED FRUIT SALAD (VE | GF)  
Melons | Berries | Chia & Hemp Seeds

STONE CUT OATMEAL (VE | GF | N)  
Almond Milk | Nuts | Seasonal House Made Compote

ENTRÉE

BRIOCHE FRENCH TOAST (V)  
Cornflake Cream | Seasonal Berries | Ontario Maple Syrup

QUICHE LORRAINE (P)  
Bacon | Onions | Cheddar | Arugula Salad

LEMON RICOTTA PANCAKES (V)  
Berry Compote | B-wall Honey Butter | Ontario Maple Syrup

WELLNESS FRITTATA (V | GF)  
Egg Whites | Zucchini | Spinach | Feta | Arugula Salad

AVOCADO SOURDOUGH TOAST (V)  
Ricotta | Avocado | Cucumbers | Radish | Pickled Onions

EAST COAST SMOKED SALMON BENEDICT  
Arugula | Capers | Hash Potatoes | Hollandaise

100 KM BREAKFAST (GF | P)  
Homestead Farm Eggs | Maple Pork Sausage | Unionville Mushrooms  
Fingerling Potatoes

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V - Vegetarian | VE - Vegan | GF - Gluten Free | N - Nuts | P- Contains Pork

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SIGNATURE BAR



DELUXE SPIRITS

Kettle One Vodka | Tanqueray Gin | Collingwood Whisky | Bulleit Bourbon  
Johnnie Walker Red Blended Scotch | Captain Morgan White & Dark Rum  
Cazadores Blanco Tequila | Cointreau | Kahlúa Soho Lyche | Campari | Aperol  
Vermouth

PREMIUM SPIRITS | UPGRADE FROM DELUXE TO PREMIUM FOR \$20 PER PERSON

Grey Goose Vodka | Bombay Sapphire Gin | Four Roses Bourbon Crown Royal  
Johnnie Walker Black Label Scotch | Bacardi Superior Bacardi 8 Rum  
Cazadores Reposado Tequila | Cointreau | Kahlúa Soho Lychee | Campari  
Aperol | Vermouth | St Germain | Domaine De Canton | Disaornno | Amaro Nonino

DOMESTIC BEER

Choice of Three:  
Steam Whistle | Mill St. Organic | B-wall Honey Lager Pommies Cider | Coors Light

IMPORTED BEER

Choice of Three:  
Heineken | Sapporo | Stella | Mouskoka Detour | Guinness

CLASSIC COCKTAILS

Choice of Two:  
Negroni | Tequila Sunrise | Classic Martini | Margarita  
Bloody Caesar | Manhattan | Spritzer | Cosmopolitan | Old Fashion

ADDITIONAL BAR HOURS

Deluxe Bar | \$16 Per Person, Per Additional Hour  
Premium Bar | \$22 Per Person, Per Additional Hour  
(Includes service & product)

MOCKTAILS

RASPBERRY ELDERFLOWER FIZZ  
Cordial | Raspberry | Lemon | Soda

HONG KONG LEMONADE

Orange Juice | Ginger | Lemon | Yuzu | Cranberry

BEIJING GOES GREEN

Jasmine Dream Tea | Apple Juice | Lemon

NON-ALCOHOLIC OFFERINGS | SOFT BAR PACKAGE \$25 PER PERSON

Selection of Bottled Juices  
Selection of Regular & Diet Sodas  
Still & Sparkling Water

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BEVERAGE ENHANCEMENTS



SPECIALTY COCKTAIL PROGRAM  
CHOICE OF TWO ELEVATED COCKTAILS | \$25 PER PERSON

SAZERAC  
Sazerac Rye | Herbsaint | Peychaud's Bitters | Angostura Bitters

BOULEVARDIER  
Whisky | Campari | Sweet Vermouth

HEMINGWAY DAIQUIRI  
Rum | Lime | Grapefruit | Luxardo Maraschino

SINGAPORE SLING  
Gin | Brandy | Benedictine | Cointreau | Pineapple | Lime

EL NACIONAL  
Rum | Apricot Brandy | Pineapple | Lime

VIEUX CARRÉ  
Rye | Cognac | Vermouth | Benedictine | Maraschino Cherry

SECRET AGENT  
Bourbon | Allspice Dram | Chocolate Bitters

MERLION  
Tequila | Pomegranate | Ginger & Honey

IN HARMONY  
Levenswater Gin | St-Germain | Hibiscus Syrup | Tangerine Juice  
Plum Bitters

BEE ON THYME  
Apple/Pear Eau-de-Vie | Luxardo Maraschino | B-wall Honey Syrup  
Pear Nectar | Prosecco

FRENCH CONNECTION  
Ketel One Vodka | Lemon | Elderflower | Stratus Ice Wine  
Muddled Frozen Grapes

SINGLE MALT & SCOTCH BAR  
\$30 PER PERSON, PER HOUR | 1.25 OZ PER SERVING

Selection of eight Single Malts & Scotches

Dalwhinnie 15 Year | Highland Park 12 Year | Highland Park  
18 Year | Oban 14 Year | Macallan Gold  
Glenfiddich Signature Whiskey 12 Year | Talisker 10 Year  
Balvenie Double Wood 12 Year | Glenmorangie 10 Year  
Bowmore 12 Year | Laphroaig Quarter Cask  
Lagavulin 16 Year | Johnnie Walker Blue Label Scotch  
Toki, Suntory Whisky | Nikka, Single Malt Miyagikyo

DIGESTIVE TROLLEY  
\$25 PER PERSON, PER HOUR | 1.25 OZ PER SERVING

Selection of six premium digestive liqueurs, served after dinner

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Please note that the above offerings as applicable are served only as mixed drinks. No shots or neat pours are permitted. All tea and coffee is served for a minimum of 10 guest.  
For Host or Cash Bar, a minimum spend of \$500 (exclusive of tax & service charge) to waive bartender fees, \$55 per hour, minimum of 4 hours. Cocktails are only served during cocktail hour.

# WINE ENHANCEMENTS



## BASE PACKAGES

### HOUSE RED & WHITE WINE

Included in Classic & Premium Packages

## ENHANCED WINE PACKAGES | \$40 PER PERSON

Includes selection of one Red Wine and one White Wine & Prosecco

Selection of one White Wine:

### SOAVE, DELIBORI, VENETO, ITALY

A crisp zesty white wine from Northern Italy. Light honeydew melon, white floral and lemon zest aromas with a crisp. Clean and lightly mineral driven palate.

### TORRE DI GIANO BIANCO, LUNGAROTTI, UMBRIA, ITALY

A lightweight white blend from the mountainous region of Umbria. This white wine is bright and citrusy with refreshing notes of lemon zest, white grapefruit, bay leaf and fresh herbs.

### BISTRO CHARDONNAY, HIDDEN BENCH, NIAGARA, ONTARIO

A delicately oaked expression of chardonnay from Niagara. Gives you just a hint of sweet baked apple and sweet spice, While the palate remains lively with vibrant citrus and stone fruit.

### SCARPETTA FRICO BIANCO, FRIULI-VENEZIA GIULIA, ITALY

Perfect crisp chardonnay, lightweight and aromatic from northeast of Italy

## WINE PAIRING | ADDITIONAL \$20 PER PERSON

Each Course is paired with a Premium Wine | 2 oz Per serving

Includes White Wine | Red Wine | Dessert Wine

Selection of one Red Wine:

### BAROSSA SHIRAZ, AUSTRALIA

Coming from a renowned region this Shiraz is a polished and voluptuous wine with a soft round flourish of dark fruits. Suitable for vegans and vegetarians.

### HIDDEN BENCH PINOT NOIR, NIAGARA, ONTARIO

Pale brilliant ruby in colour, this vintage displays a rich and fruit forward nose highlighted by a pleasant, lifted fresh herbal character. With a lingering finish filed with surprising depth and impact.

### TRIM CABERNET, CALIFORNIA, USA

A easy going style of Cabernet perfect for parties. Lighter, medium bodied expression of cab that still gives you all the delicious spicy dark cherry and cassis flavors.

### 'CHIANTARI' NERO D'AVOLA, VIGNETI ZABU, SICILY, ITALY

A plush and plummy Nero d'Avola from the island of Sicily. A touch of earthiness, savory edge to the wine makes a beautiful match with vegetarian fare and items from the grill.

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SPECIALTY ENHANCED WINE PACKAGE | \$50 PER PERSON

Includes selection of one specialty Red Wine and one specialty White Wine & Prosecco or Sparkling Rose

Selection of one White Wine:

PINOT GRIGIO, SANTA MARGHERITA, ITALY

A fully vegan and organic Pinot Grigio from the same folks behind Santa Margherita. This wine is smaller production, Hand harvested and delicious to the last drop.

MORANDIN ESTATE PINOT GRIS VQA, PRINCE EDWARD COUNTY

Boutique family estate, delivering handpicked production of young aromatic wine.

SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, NEW ZEALAND

An elegant modern take on classic New Zealand Sauvignon Blanc. Delicious fruit flavors on a lean, crisp palate.

MACON-VILLAGES, LOUIS JADOT, BURGUNDY, FRANCE

Fresh citrus and crisp apple flavors with a rich texture. This unoaked chardonnay is very versatile across a range foods.

CHARDONNAY, LA CREMA, SONOMA COAST, CALIFORNIA

Unabashedly rich, seductive Sonoma coast Chardonnay. Brown butter, hazelnuts and lemon tart notes.

Selection of one Red Wine:

OPAWA PINOT NOIR MARLBOROUGH, NEW ZEALAND

A medium bodied and beautifully balanced Pinot Noir. It has elegant structure and culminates in a lingering finish.

TERRE NATUZZI CHIANTI RISERVA, TUSCANY, ITALY

A lighter crisper style of chianti with crunchy red berries, sour cherries and light silky tannins. Versatile enough to pair with both seafood and heartier meat options.

VALPOLICELLA CLASSICO, SPERI, VENETO, ITALY

A venetian classic - lip-smacking red cherries, sage, raspberry, a touch of cocoa abound on this lighthearted valpolicella.

BOURGOGNE ROUGE, LOUIS JADOT, BURGUNDY, FRANCE

Classic Burgundian Pinot Noir from a highly regarded house. Lighter bodied, with emphasis on the tart berry flavours, with a subtle earthy truffle note underlying the wine.

BLACK STALLION ESTATE WINERY, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

A single vinyard selection from historic Napa Valley, careful pursuit of perfection underlines each step to deliver its signature profile on pallet and bold velvety flavours

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# CONTACT

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