



SHANGRI-LA  
TORONTO

WEDDING MENU  
2024



CANAPÉS



DINNER



DESSERTS &  
LATE NIGHT STATIONS



SIGNATURE BAR



BEVERAGE  
ENHANCEMENTS



WINE ENHANCEMENTS

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# CANAPÉS



## COLD

CARROT MACARON (GF)  
Midnight Moon | Trout Roe | Fennel

TUNA TACO  
Sriracha | Avocado | Wonton

PEA AND RICOTTA TART (V)  
Lemon | Mint | Olive Oil

FOIE GRAS TORCHON  
Nori | Gingerbread | Quince

BEEF TARTARE  
Red Onion Marmalade | Truffle | Sesame Cornet

EAST COAST OYSTER (GF)  
Melon | Cucumber | Mint | Prosecco

TRUFFLE GOUGERE  
Goat Cheese | Truffle | Hazelnuts | Honey

## HOT

PEI SHRIMP TOSTADA (GF)  
Avocado | Corn Tortilla | Corn Pico de Guillo

PORK BELLY BAO (P)  
Carrots | Cucumber | Hoisin | Coriander

CAULIFLOWER CHAWANMUSHI (GF)  
Chicken Skin | Truffle | Brown Butter

JAMON CROQUETTE (P)  
Ham | Parmesan | Truffle

CORN FRITTER (V)  
Pimento Aioli | Scallion

## THE CLASSICS

BLACK VINEGAR CHICKEN  
Fried Onions | Coriander

KOREAN FRIED CAULIFLOWER (V)  
Sesame | Coriander

EDAMAME FALAFEL (V | GF)  
Green Goddess | Feta | Pomegranate

FRESH SALAD ROLL (VE | GF)  
Noc Guam | Crisp Vegetables | Herbs

MUSHROOM ARANCINI (V)  
Roasted Mushrooms | Parmesan | Truffle Aioli

## LATE NIGHT | 1 PIECE PER PERSON

### SAVOURY

CANADIAN BEEF SLIDERS \$7

FRIED SPRING ROLLS (V) \$5

KOREAN FRIED CAULIFLOWER (V) \$5

BANG BANG SHRIMP \$6

BLACK VINEGAR CHICKEN \$5

PULLED PORK SLIDERS \$6

### SWEET

MISO BROWNIES \$5

SEASONAL FRUIT TART \$5

MINI CHEESECAKE \$5

CHOCOLATE CHIP COOKIES \$5

SEASONAL PROFITEROLES \$6

CHURROS AND DONUT HOLES \$5

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All prices are exclusive of 13% HST & do not include a 22% service charge and administration fees. For food allergen or intolerance advice, please contact your Event Manager.

# DINNER MENU

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



## SOUPS

SWEET ONION VELOUTÉ (P)  
Old Fashion Fritters | Double Smoked Bacon |  
Roasted Mushrooms

BUTTERNUT SQUASH BISQUE (VE | GF)  
Ginger | Coriander | Curry Spiced Granola

LOBSTER BISQUE (+\$5)  
Shellfish Ravioli | Spinach

CHILLED PEA SOUP (P)  
Whipped Crème Fraîche | Prosciutto | Brioche

ROASTED MUSHROOM SOUP (V)  
Local Mushrooms | Brown Butter | Onion

## SALAD

ORGANIC MIXED GREENS (GF | N | V)  
Beets | Apples | Radish | Pecans | Cheddar Cheese | Pear  
and Honey Vinaigrette

BEET AND GOAT CHEESE SALAD (GF | N | V)  
Pickled | Raw and Roasted Beets | Frisée |  
Candied Pecans and Pears

TOMATO AND BURRATA "PANZANELLA" (V) (+\$5)  
Basil | Cucumber | Sourdough | Pickled Onions

THE CLASSIC (VE | GF)  
Organic Greens | Cucumber | Tomatoes | Radish |  
Red Wine Vinaigrette

KALE AND QUINOA (V | GF)  
Baby Kale | Cucumber | Avocado | Feta  
Dried Cranberry | Sesame Vinaigrette

## APPETIZER

HAND ROLLED POTATO GNOCCHI (V)  
Mushrooms | Leeks | Parmesan

SCALLOP CRUDO (GF)  
Coconut Leche De Tigre | Herb Oil | Green Muscat |  
Baby Cucumber | Pickled Ramps

SCALLOP AND SHORT RIB (GF) (+\$5)  
Parsnip | Maitake | Tarragon

## ENTRÉES

### WATER

EAST COAST HALIBUT (N)  
Cauliflower Purée | Safron Brandade | Capers |  
Raisins | Walnut-Ver Jus Vinaigrette

CAPE D'OR SALMON (GF)  
Glazed Baby Vegetables | Tri-Colour Potatoes |  
Preserved Lemon | Vinaigrette | Fine Herb Powder

PAN SEARED JUMBO SCALLOPS (P)  
Peas | Pearl Onions | Bacon | Mint

WEST COAST ARCTIC CHAR (GF | P)  
Du Puy Lentils | Bacon | Apple | Brown Butter |  
Capers | Green | Beans

EAST COAST TURBOT (GF) (+\$8)  
Roasted Marc's Mushrooms | Peas | Asparagus |  
Confit Potatoes | Young Garlic

## AIR

CORNISH HEN  
Tomato | Orzo | Spinach | Olive | Zucchini | Preserved Lemon Jus

DUCK CONFIT (GF | N)  
Black Rice | Squash | Pecans | Apples | Four Spice Jus

CHICKEN BALLOTINE (GF)  
Confit Potatoes | Local Mushrooms | Pearl Onions | Peas |  
Asparagus | Thyme Scented Jus

## GROUND

HOISIN BRAISED SHORT RIB  
Potato Puree | Baby Root Vegetables | Pickled Onions

BEEF TENDERLOIN (GF) (+\$10)  
Roasted Baby Vegetables | Spinach | Truffle Scented Jus

LAMB SHANK (GF)  
Peas | Carrots | Mint | Potato Rosti | Lamb Jus

ROASTED LAMB LOIN (GF)  
Edamame | Pearl Onions | Roasted Mushrooms |  
Potato Puree | Garlic-Lamb Jus

VEAL TENDERLOIN  
Caponata | Basil | Sweet bread | Potato Terrine | Veal Jus

## VEGETARIAN

EGGPLANT CANNELLONI (V | N)  
Zucchini | Portobello Mushroom | Asparagus | Goat Cheese | Pine Nuts

CAVATELLI (VE)  
Cherry Tomatoes | Basil | Peppers | Eggplant | Garlic

GNOCCHI (V)  
Mushrooms | Leeks | Parmesan | Truffle

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# DESSERTS & LATE NIGHT STATIONS



## DESSERTS

### CHAMPAGNE CHEESECAKE

Vanilla Sable | Strawberry | Champagne Gelée

### YUZU CITRUS

Yuzu lemon curd | Citrus | Grapefruit

### TROPICAL TART

Passionfruit curd | Coconut sponge | Mango mousse

### CHOCOLATE INTENSE

Dark Chocolate Mousse | Salted Caramel | Earl Grey Tea

### HAZELNUT PRALINE (N)

Milk Chocolate | Hazelnut Crunchy | Praline Cream

### FORÊT NOIRE (+\$9)

Amarena Chery | Ruby Port | Dark Chocolate

## WEDDING FAVOURS

### CHOCOLATE SEA SALT AND CARAMEL

\$15 per person

### PEACH BELLINI

\$15 per person

### CHAMPAGNE BUBBLES

\$15 per person

## LATE NIGHT STATIONS

### NIGHT AT THE CARNIVAL

Popcorn | Caramel Corn | Cotton Candy | Warmed Pretzels | Pogoos | Freezies  
\$25 per person

### KIDS IN A CANDY STORE

Assorted Candy and Sweets Display | Our Take On Classic Chocolate Bars |  
Gum Ball Machine | Cookies | Other Sweet And Savoury Snacks  
\$24 per person

### HOLY MATRIMONY

Variety Of Donuts | Cake Cups | Churros | Donuts Holes And Beaver Tales  
\$25 per person

### THE CLASSIC FOOD TRUCK

Build Your Own Burger Cooked Fresh To Order | French Fries | Poutine |  
Chicken Tenders | With A Variety Of Sauces And Toppings  
\$30 per person

### ICE CREAM STATION

Variety of Ice Creams | Hot Fudge Sundaes | Ice Cream Sandwiches and  
Milk Shakes with all the Classic Toppings. All Prepared Right In Front Of Your Eyes.  
\$28 per person

### RAMEN STATION

Chicken Broth | Pork Belly | Chicken Thigh | Cured Egg |  
Toasted Sesame Oil | Scallions | Chilli Oil | Fish Cake | Nori  
\$24 per person

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# SIGNATURE BAR



## DELUXE SPIRITS

Kettle One Vodka | Tanqueray Gin | Collingwood Whisky | Jack Daniels |  
Johnnie Walker Red Label Scotch | Captain Morgan White & Dark Rum  
Cazadores Blanco Tequila | Cointreau | Campari | Vermouth

## PREMIUM SPIRITS

UPGRADE FROM DELUXE TO PREMIUM FOR \$20 PER PERSON

Grey Goose Vodka | Bombay Sapphire Gin | Bulliet Rye | Bulliet Bourbon |  
Johnnie Walker Black Label Scotch | Bacardi Superior | Bacardi Gold Rum |  
Cazadores Reposado Tequila | Cointreau | Campari | Vermouth

## PRESTIGE SPIRITS

UPGRADE FROM DELUXE TO PREMIUM FOR \$40 PER PERSON

Belvedere Vodka | Hendrick's Gin | Four Roses Bourbon | Crown Royal |  
Johnnie Walker Black Label Scotch | Havana Club | Bacardi 8 Rum |  
Cazadores Reposado Tequila | Glenfiddich 12 | Cointreau | Campari | Vermouth

## DOMESTIC BEER

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

## IMPORTED BEER / MICROBREWERY

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

## CLASSIC COCKTAILS

HIS/HER COCKTAIL : SERVED DURING COCKTAIL HOUR FOR 1 HOUR

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

## MOCKTAILS

\$12 PER MOCKTAIL | PER PERSON

RASPBERRY ELDERFLOWER FIZZ  
Elderflower Cordial | Fresh Raspberry | Lemon | Soda

## HONG KONG LEMONADE

Orange Juice | Ginger | Lemon | Yuzu | Cranberry

## BEIJING GOES GREEN

Jasmine Tea | Apple Juice | Lemon

## NON-ALCOHOLIC OFFERINGS

SOFT BAR PACKAGE \$25 PER PERSON

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

## ADDITIONAL BAR HOURS:

Deluxe Bar | \$16 per person, per additional hour  
Premium Bar | \$22 per person, per additional hour  
Prestige Bar | \$28 per person, per additional hour

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## SIGNATURE COCKTAILS

### ELEVATED COCKTAILS

CHOICE OF TWO | \$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

#### PALOMA

Tequila | Grapefruit Juice | Lime Juice | Soda

#### LAVENDAR DREAM

Vodka | Butterfly Pea Syrup | Cardamom |  
Lemon Juice | Soda

#### BEE ON THYME

Apple Eau-de-Vie | Luxardo Maraschino |  
B-wall Honey Lager | Pear Nectar

#### FRENCH 75

Gin | Lemon | Syrup | Prosecco

## TABLE SIDE SERVICE

### SINGLE MALT & SCOTCH BAR

\$30 PER PERSON, PER HOUR | 1.25 OZ PER SERVING

Selection of eight Single Malts & Scotches

Dalwhinnie 15 | Highland Park 12 | Highland Park 18 | Oban 14 |  
Macallan Double Cask | Glenfiddich 12 | Talisker 10 |  
Glenmorangie 10 | Balvenie Double Wood 12 | Bowmore 12 |  
Laphroaig Quarter Cask | Lagavulin 16 | Nikka | Matsui

### DIGESTIVES

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

Selection of six premium digestive liqueurs,  
served after dinner

Taylor 10 | Grahams 20 | Hennessey VS |  
Hennessey VSOP | Grand Marnier | Baileys Irish Cream |  
Kahlua | Amaro Montenegro | Amaro Nonimo | Sambuca

### ASIAN INSPIRED LIQUOR & WHISKY

\$35 PER PERSON, PER HOUR | 1.25 OZ PER SERVING

Selection of five premium liquors

Chum Churum Soju (Flavored & Plain) | Hakutsuru Sho-Une Junmai Daiginjo Sake |  
Tamanohikari Omachi Junmai Daiginjo Sake | Shin Brandy Unmeshu Plum Wine |  
Happii Baijiu | Amrut Fusion Single Malt Whisky | Nikka from the Barrel Whisky |  
Mikka Miyagikyo Single Malt Whisky | Matsui Single Malt Whisky | Mizunara Cask



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# WINE ENHANCEMENTS



## ENHANCED WINE PACKAGES | \$40 PER PERSON

Includes choice of one Red Wine, one White Wine and Prosecco or Rose Sparkling

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.

SCARPETTA FRICO BIANCO, FRIULI-VENEZIA GIULIA, ITALY

Perfect crisp chardonnay, lightweight and aromatic from northeast of Italy

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.

'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.

## WINE PAIRING | ADDITIONAL \$20 PER PERSON

Each course is paired with a premium wine | 2 oz per serving.

Includes one White Wine | one Red Wine | one Dessert Wine

## SPECIALTY ENHANCED WINE PACKAGE | \$110 PER PERSON

Includes choice of one specialty Red Wine, one specialty White Wine and Champagne.

Selection of one White Wine:

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 of foods.

CHARDONNAY, LA CREMA, SONOMA COAST, CALIFORNIA

Unabashedly rich, seductive sonoma coast chardonnay. Brown butter, hazelnuts and lemon.

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.

BOURGOGNE ROUGE, LOUIS JADOT, BURGUNDY, FRANCE

Classic Burgundian Pinot Noir from a highly regarded house. Lighter bodied, with emphasis on the tart berry flavors, 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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