

# SWEET PROPOSALS



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**CHELSEA**  
*Hotel*  
TORONTO

# STANDARD PACKAGE INCLUSIONS

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- Complimentary entrée tasting for two
- Complimentary wedding rehearsal room
- On-site event expert to assist with your wedding planning
- Planning portfolio, including a list of our preferred vendors
- Preferred room rates for your guests (subject to availability)
- Complimentary parking passes for 12 on the day of your event
- Enlargement of your seating plan framed and mounted on an easel
- Toiletry basket with amenities and fresh flowers in restrooms
- Wedding guest book, souvenir wedding cake knife and server set
- An assortment of passed, hot hors d'oeuvres and cold canapés, 3 per person
- Alcoholic/non-alcoholic punch station during reception
- One glass of sparkling wine served to guests for toasting
- House wine served during dinner (upgrade options available)
- Five hours of open bar (upgrade options available)
- Tables will be dressed with crisp white linen
- Fresh cut floral bud vase and votive candles on each table
- Chair covers provided by SAS Party Decorations Inc.
- Printed menus with your personal message for each table
- SOCAN fee and Re:Sound fee
- Complimentary Honeymoon Suite with a bottle of sparkling wine and treats
- Breakfast for the bride and groom the next morning
- Complimentary stay in a Deluxe King Guestroom on your first anniversary

# INDIAN BUFFET MENU

**\$150**

per person

*Inclusive*

## SALADS (CHOOSE THREE)

Garden salad  
Kachumber salad  
Pasta salad  
Mango salad (seasonal)  
Red kidney bean salad  
Aloo chana chaat salad  
Chickpea salad

## DAL (CHOOSE ONE)

Dal makhani  
Dal tadka  
Dal panch rattan  
Langar wali dal  
Masala dal

## PANEER (CHOOSE ONE)

Paneer makhani  
Paneer lababdar  
Paneer bhurji  
Paneer khurchan  
Paneer jalferezi  
Malai kofta  
Paneer kali mirch  
Paneer methi malai  
Kadhāi paneer

## LAMB (CHOOSE ONE)

Lamb do pyaza  
Lamb rogan josh  
Lamb pepper fry  
Kadhāi lamb  
Achari lamb  
Bhuna gosht

## CHICKEN (CHOOSE ONE)

Butter chicken  
Chicken korma  
Chicken methi malai  
Home-style chicken curry  
Chicken kadhāi  
Dum ka murg  
Chicken lababdar  
Chicken kali mirch

## VEGETABLE (CHOOSE TWO)

Aloo gobhi adraki  
Dum aloo kashmiri  
Palak makāi ka mel  
Kadhāi vegetables  
Subz kalonji  
Navaratan korma  
Matter mushroom curry  
Bhindi do pyaza  
Mili-juli subzi

## BREADS

Butter naan  
Garlic naan  
Onion kulcha

## RICE (CHOOSE ONE)

Steamed basmati rice  
Zeera pulao  
Vegetable pulao  
Mushroom and pea pulao  
Zafrani pulao

## RAITA (CHOOSE ONE)

Vegetable raita  
Aloo raita  
Pineapple raita  
Boondi raita  
Dahi bhalla (extra \$2 per person)

## PAPAD

Assorted pickles and chutneys

## DESSERT (CHOOSE TWO)

Warm gulab jamun  
Rasgulla  
Gajar ka halwa  
Assorted mini cupcakes  
Sliced fruit

Tea and coffee



# GAURAV KAPOOR

EXECUTIVE SOUS CHEF

CHELSEA HOTEL, TORONTO

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The streets and alleys of New Delhi crackle and hiss with the kerosene burners and tandoors of street vendors. It was this sound, and the magic of having food prepared right in front of him that first drew Gaurav Kapoor (GK) to the culinary arts. Growing up in the heart of India, GK's mom and grandmother passed to him the craft of grinding together traditional aromatics and spices that had been the base for generations of family recipes. At age 11, he became responsible for making the chicken for Sunday family dinner, his first opportunity to practice their teachings as well as the techniques he watched so closely at the local stalls. Many years have since passed, but the excitement he felt at this young age still drives GK to explore and share his love of family cuisine. After collegiate culinary training, GK was selected as 1 of 20 to participate in the prestigious Taj hotel's management training program. There, under the tutelage of top national and expat chefs, he flourished in all areas of traditional and international cuisine. His travels took him to some of the top kitchens in India including Taj Palace where he helped create the grand banquets that are their hallmark. Eventually Canada called and GK ventured the across the ocean to continue his culinary odyssey in one of the world's most multicultural cities. Now, as Executive Sous Chef at Canada's largest hotel, Gaurav is leading his own brigade. GK invites you to share his flavourful recipes with those closest to you. 'Wow' your guests and transform your special day by showcasing the authentic flavours of India.