

SWEET PROPOSALS





TABLE OF CONTENTS

INTRODUCTION

PACKAGE INCLUSIONS

PACKAGES

LOVE AT FIRST SIGHT

CRAZY IN LOVE

CAN'T HELP FALLING IN LOVE

ENHANCEMENTS

COCKTAIL HOUR FOOD

LATE NIGHT SNACKS

BAR UPGRADES

COCKTAIL STATIONS

DECOR UPGRADES

BRUNCH MENUS

OUR SPACE

ADDITIONAL INFORMATION



CONGRATULATIONS

From intimate to extravagant, traditional to the unexpected, you can be confident that our team of event experts will transform your wedding day dreams into a beautiful reality. Located in the heart of downtown Toronto, the Chelsea Hotel combines contemporary ambiance, customizable all-inclusive packaging and affordable accommodations under one roof.

Impress your guests with tray-passed hors d'oeuvres, chef attended stations, elegant dinner entrées and fun late-night snacks; Executive Chef, Brian MacAskill and his culinary team will showcase the freshest seasonal, local ingredients.

Celebrating over 40 years of happily-ever-afters, let us exceed your expectations while creating lifelong memories, Chelsea Hotel, Toronto is where your wedding dreams will come true. Whether you are looking to host a rehearsal dinner, a bachelor/bachelorette party or a stunning reception and ceremony, we can accommodate up to 400 guests with a variety of options; our event experts will help you plan the perfect gathering.



THE ESSENTIALS

STANDARD PACKAGE INCLUSIONS

- Complimentary entrée tasting for two (*available for plated packages only*)
- 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

INCLUDED IN YOUR OPEN BAR

SOFT DRINKS

- Schweppes Club Soda
- Schweppes Tonic Water
- Schweppes Ginger Ale
- Mott's Clamato
- Dole Pineapple Juice
- Ocean Spray Cranberry Juice
- Heinz Tomato Juice
- Fairlee Orange Juice

SPIRITS

- Ballantine's Scotch
- Wiser's Rye
- Beefeater Gin
- Lamb's Dark Rum
- Lamb's White Rum
- Polar Ice Vodka

WINES

- Bricklayers Foundation – Cabernet Merlot, Ontario (red wine)
- Bricklayers Foundation – Chardonnay, Ontario (white wine)

DOMESTIC BEERS

- Coors Light
- Molson Canadian
- Labatt Blue



LOVE AT FIRST SIGHT **\$130**

per person

Inclusive

BUFFET

White and grain dinner rolls, sweet butter
Heritage lettuce leaves, raspberries, mandarins, toasted almonds
Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan-reggiano shavings
Roasted sweet potato and pear salad, lemon & lime dressing
Vegetarian penne pasta
Country mashed potatoes
Rice pilaf
Chef's locally-sourced vegetables
One selection from our Classic Entrée Features (see below)
Mini assorted brownies and cupcakes
Sliced fruit, berries
Lavazza coffee and a selection of teas

CLASSIC ENTRÉE FEATURES (CHOOSE ONE)

Chicken breast, sauce chasseur
Ocean perch filet, panko crust, lemon lime sauce
Pork loin, herb crumb, roasted mushroom jus
Braised chicken, onion, garlic, grape tomatoes, basil
Sliced beef flank, cabernet jus, horseradish
Atlantic salmon, lemon and dill sauce with Bermuda onion
Chicken breast, sundried tomato crème

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 15 guests.

PLATED

Served with white and grain dinner rolls, sweet butter

SOUP (CHOOSE ONE)

Ale and cheddar broth with roquette
Field mushroom puree with couscous and kale chips
Smoked ancho and tomato broth with corn and pearl pasta
Lemon coriander broth with peppers and carrot julienne

ENTRÉES (CHOOSE UP TO TWO)

Cabernet-braised beef brisket, horseradish mustard jus
Duck confit, honey rosemary glaze, sautéed plums
Braised boneless chicken with tomato, basil and onion
Grilled vegetable fusilli, rosemary garlic oil, torn basil

Mini roasted potatoes, green beans with almonds, roasted mini peppers

DESSERTS (CHOOSE ONE)

Double chocolate tart
Glazed lemon tart
Vanilla butterscotch tart

Served with Lavazza coffee and a selection of teas

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 25 guests.



CRAZY IN LOVE

\$150
per person

Inclusive

BUFFET

White and grain dinner rolls, sweet butter

Heritage lettuce leaves, raspberries, mandarins,
toasted almonds

Crisp romaine hearts, focaccia croutons, prosciutto crisps,
parmesan-reggiano shavings

Mixed kale and Napa cabbage leaves, peppers, carrots, sweet
and sour dressing

Grilled harvest vegetables, roasted garlic, balsamic reduction,
olive oil

Shaved fennel salad, mandarins, orange cider vinaigrette

Cheese and spinach cannellini, tomato basil sauce

Roasted mini red skin potatoes, olive oil, chives

Ancient grain pilaf, fresh herbs

Chef's locally sourced vegetables

Two selections from our Chef-Carved Entrée Features

One selection from our Classic Entrée Features

Deluxe cake assortment

Sliced fruit, berries

Lavazza coffee and a selection of teas

CLASSIC ENTRÉE FEATURES (CHOOSE TWO)

Chicken breast, sauce chasseur

Ocean perch filet, panko crust, lemon lime sauce

Pork loin, herb crumb, roasted mushroom jus

Braised chicken, onion, garlic, grape tomatoes, basil

Sliced beef flank, cabernet jus, horseradish

Atlantic salmon, lemon and dill sauce with Bermuda onion

Chicken breast, sundried tomato crème

CHEF-CARVED ENTRÉE FEATURES (CHOOSE ONE)

Alberta prime beef rib roast, natural jus

AAA beef roast striploin, Dijon herb crusting, thyme jus

Roast turkey, sage stuffing, onion gravy, cranberry sauce

Naturally smoked Ontario ham, orange and currant glaze

Cabernet-marinated lamb leg, mint demi-glace

Baked Atlantic salmon, chardonnay beurre blanc, chives

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 25 guests.



CRAZY IN LOVE

\$150
per person

Inclusive

PLATED

Served with white and grain dinner rolls, sweet butter

SOUP (CHOOSE ONE)

Roma tomato and fire roasted pepper bisque, basil thread, gorgonzola crumble

Sweet field corn chowder, smoked turkey, roasted pimento

Purée of carrot and ginger, honey roasted pecans, parsley

SALAD (CHOOSE ONE)

Heritage baby greens, raspberries, mandarins, almonds, Niagara vinaigrette

Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan-reggiano shavings

Baby kale leaves, roasted sunflower seeds, diced peach, aged cheddar, balsamic vinaigrette

ENTRÉES (CHOOSE UP TO THREE)

Classic slow-roasted Alberta prime rib au jus, horseradish, Yorkshire pudding

Seared Atlantic salmon filet, Dijon chardonnay cream, chives

Mushroom and chèvre-filled chicken supreme, roasted thyme and shallot demi-glace

Honey walnut-crusting Ontario pork loin, peach and French mustard cream, tarragon

Baked Moroccan pepper with chick peas and Middle Eastern spices

Mashed Yukon potatoes, roasted asparagus, cipollini onion, campari tomatoes

DESSERTS (CHOOSE ONE)

Vanilla bean creameux tart with hazelnut chantilly and almond crumble

Chocolate ganache mousse dome with meringue base

Caramelized white chocolate crumble tart with ganache dome

Dulce de leche cheesecake with caramel ribbon and chocolate pearls

Served with Lavazza coffee and a selection of teas

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 25 guests. A \$50 per meal surcharge will be applied to all vegetarian meals if not pre-ordered.



CAN'T HELP FALLING IN LOVE

\$180
per person

Inclusive

BUFFET

White and grain dinner rolls, flat breads, sweet butter,
hummus trio

Marinated Roma tomatoes, basil leaves, pearl bocconcini,
balsamic drizzle

Heritage lettuce leaves, raspberries, mandarins, toasted almonds

Crisp romaine hearts, focaccia croutons, prosciutto crisps,
parmesan-reggiano shavings

Curried chick pea salad, sultanas, garam masala

Traditional Greek salad, kalamata olives, fresh oregano,
feta cheese

Norwegian smoked salmon, shaved red onion, capers, lemon

Chilled poached black tiger shrimp, cocktail sauce

Fresh shucked oysters, shallot mignonette

Cured and smoked artisan meats

Steamed dim sum dumplings, chilli sauce, soy sauce

Chef-carved beef tenderloin au jus, horseradish

Duck confit, local honey, blackberries

Great Lakes pickerel filet, lemon chervil sauce

Roasted vegetables agnolotti with sage oil and pine nuts

Roasted fingerling potatoes, rosemary

Ancient grain pilaf, fresh herbs

Chef's locally sourced vegetables

Fine French pastries

Assorted mini verrines

Sliced fruit, berries

Quebec artisan cheeses, whole grain crisps

Lavazza coffee, selection of teas, Eska water

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 60 guests.



CAN'T HELP FALLING IN LOVE

\$180
per person

Inclusive

PLATED

Served with white and grain dinner rolls, sweet butter.

SOUP (CHOOSE ONE)

Peking duck consommé, enoki mushrooms, vegetable brunoise

Lobster bisque, roasted pearl onions

Beef and French onion broth, cheese raviolini, cremini mushrooms, rosemary

Thai shrimp and ginger broth, lemongrass essence, saffron threads

SALAD (CHOOSE ONE)

Artisan baby green bowtie salad, grape tomatoes, cucumber wrap, shaved Bermuda onion

Phyllo cup filled with arugula and baby kale leaves, poached pear, dried cranberries, noodle crisps

Mixed sprout and micro green salad, strawberries, chèvre poppy seed bubbles, roasted pine nuts

SORBET

Classic sorbet, citrus zest

ENTRÉES (CHOOSE UP TO THREE)

Butter-seared beef tenderloin filet, garlic mushrooms, corn shallot demi-glace, crisp onion strings

Herb roasted Cornish hen, sage challah stuffing, natural sauvignon blanc reduction

Jumbo black tiger shrimp, puff pastry wrap, chili garlic cream, chervil

Breaded white veal medallion cordon bleu, mushroom chardonnay cream

Great Lakes pickerel filet, cornmeal dusting, wild blueberry and ice wine beurre blanc

Braised Belgian endive, 7-bean medley, root vegetables, ancient grain blend

Ancient grain pilaf, fine green beans, patty pan squash, clustered tomatoes

DESSERTS (CHOOSE ONE DESSERT TRIO)

Verrine Trio: strawberry rhubarb crumble, lemon curd mascarpone, dark and white chocolate mousse

Mini Cheesecake Trio: marble, chocolate, raspberry

VIP Tart Trio: lemon curd meringue, raspberry s'mores, key lime

Chef's selection of fine biscuits

Served with Lavazza coffee and a selection of teas

Additional charge of \$5 applies to all guests for each additional protein selection offered. Minimum of 40 guests. A \$50 per meal surcharge will be applied to all vegetarian meals if not pre-ordered.

A SAVOURY TOUCH



HORS D'OEUVRES | 48 PER DOZEN

Antipasto croissant
Duckling turnover with mango and peppercorns
Mushroom and leek puff
Mini beef Wellington
Vegetable spring roll with plum sauce
Chicken empanada
Brie and leek quiche
Crisp Peking duck bundle
Jamaican chicken firecracker
Duck confit croquette
Brie and pumpkin arancini
Wild mushroom and goat cheese tartlet
Antipasto fritter
Pesto tomato and eggplant with brie on pain au lait
Lobster Américaine in crêpe roll

CANAPES | 48 PER DOZEN

Smoked turkey with fruit chutney on corn blinis
Air-dried beef with gorgonzola in phyllo tulip
Antipasto with bocconcini on crostini
Duck confit on pastry tulip
Prosciutto and fig on polenta cake
Fresh Thai spring roll
Peking duck on green onion pancake
German salami rosette with cream cheese
Herb chèvre baguette?
Crab meat in crepe purse
Shrimp with salsa on cucumber
Swiss beef with pickled fennel and foie gras
Salmon Gravlox on blini
Quebec smoked duck with fig and manchego cheese
Peking duck with crispy skin on grilled bao

RECEPTION ENHANCEMENTS | PRICE PER PERSON

Sliced fruit | 9
Canadian artisan cheese, whole grain crackers | 12
Crudités, hummus trio | 7
Selection of two: fruit, cheese, crudités (*minimum 25 guests*) | 14
Trio: fruit, cheese, crudités (*minimum 35 guests*) | 16

DANCE, EAT AND REPEAT



DOWNTOWN DELI | 21 PER PERSON

Warm smoked meat, warm turkey breast, sauerkraut
Rye bread, ballpark mustard, Dijon mustard, mayonnaise
House-stewed cranberries, pickles, lattice chips
1 hour slicing chef
Minimum of 50 guests

SUSHI MASTER | 26 PER PERSON

Sushi, maki roll presentation (*6 per person*)
Soy sauce, ginger, wasabi, chopsticks
1 hour maki roll chef
Minimum of 50 guests

CHIP TRUCK EXPERIENCE | 21 PER PERSON

Yukon gold fries
Cheese curds, smoked meat, bacon/sausage, beef gravy
Beef sliders, chicken sliders
Tomato aioli, mustard, pickles, mayonnaise, cheese, onion, tomato, hot sauce
1 hour serving chef
Minimum of 50 guests

TACO SHACK | 20 PER PERSON

Cumin-grilled flank steak, pulled chicken, simmered beans
Soft flour tortilla, coriander, lime, pico de gallo, onion
Gazpacho shooter, warm chips, guacamole, salsa
Minimum of 50 guests

COFFEE & BISCUITS | 12 PER PERSON

Lavazza coffee and a selection of teas
Coffee shop cookies:
Kitchen sink, chocolate and cherry, peanut butter crunch, ginger sugar, oatmeal raisin, pralines and cream
Minimum of 50 guests

WAFFLE SUNDAE BAR | 19 PER PERSON

Ice cream:
vanilla, chocolate and praline caramel crunch
Sauces:
chocolate, strawberry and butterscotch
Toppings:
fudge brownies, linzer square, bananas, marshmallows, cherries, candy, whipped cream, salted peanuts, candied pecans
Waffle cups
1 hour creative chef
Minimum of 50 guests

SWEET IRRESISTIBLES | 22 PER PERSON

Small cakes
chocolate fudge, cappuccino chiffon, chocolate raspberry, really vanilla, carrot, strawberry vanilla, banana cake,
Mini cupcakes, mini cookies, mini donuts (*strawberry, apple spice, Boston cream*)
Macaroons, chouchous
Fresh berries
Minimum of 75 guests

KICK IT UP A NOTCH

Upgrade to a premium bar for an additional \$10 per person

DELUXE SPIRITS

Johnnie Walker Scotch
Crown Royal Rye
Bombay Gin
Bacardi Dark Rum
Bacardi White Rum
Absolut Vodka

PREMIUM BEERS

100th Meridian
Henderson Food Truck
Ace Hill Pilsner

IMPORT BEERS

Corona
Heineken

Upgrade your wines for an additional price per person (see below)

WHITE WINE

Woodbridge Chardonnay, California | 5
Bolla Pinot Grigio, Italy | 5
Cesari Chardonnay, Veneto, Italy | 10
Matua Sauvignon Blanc, New Zealand | 15
Rodney Strong Chardonnay, California | 15

RED WINE

Woodbridge Red Blend, California | 5
Bolla Valpolicella, Italy | 5
Earthworks Shiraz, Australia | 10
Cesari Merlot, Veneto, Italy | 10
Villa Maria Pinot Noir, New Zealand | 15
Rodney Strong Merlot, California | 15





STIR THINGS UP

PUNCH SELECTION | SERVES 40 PEOPLE

Non-alcoholic fruit punch | 85 per bowl

Champagne or wine punch | 95 per bowl

Rum punch | 109 per bowl

SIGNATURE COCKTAILS | 13 PER PERSON

It's all about the signature cocktail! Our Chelsea Event Expert and Bar Manager will assist you with creating the perfect blend to make that "just married" statement.

Prices will vary depending on selection.

CAESAR STATION | 13 PER PERSON

We've added a Chelsea twist to a Canadian classic. Surprise your guests with the Chelsea's signature cocktail, made from scratch with fresh ingredients and our famous handcrafted Caesar mix.

ARTISAN BEER STATION | 7 PER PERSON

Craft brewers have been emerging all over Canada, especially in Toronto. Quench your guests' thirst with a selection of five different Toronto craft beers, featuring: Mill Street, Henderson, Ace Hill and more!

SANGRIA STATION | 13 PER PERSON

Catch the flavours of the season in your glass of Sangria. This vibrant red wine, citrus drink is always a crowd pleaser. Best enjoyed on a patio; however, this is an all-year-round favourite at Chelsea Hotel.

FROSÉ STATION | 13 PER PERSON

"Wow" your guests with a frosty blend of Astica Rosé, white cranberry and strawberry, spun in our slushy machine.



ADD A LITTLE SPARKLE

PACKAGE UPGRADES | 15 PER PERSON

Macaroon service, 1 per person

2 boxed truffles per guest

Save the date cards provided by Ingledew Invites

Late night coffee & tea service

Airport transfer from the Chelsea Hotel to Toronto Pearson International Airport

DÉCOR UPGRADES | 26 PER PERSON

Chair upgrade

Backdrop

Linen upgrade

Upgraded floral centre piece

Place cards



RISE AND SHINE!

URBAN BRUNCH BUFFET | 47 PER PERSON

Lager-braised beef brisket
Pulled Louisiana chicken
Pernod-steamed Mussels
Rösti potatoes
Tomato and bacon stewed green beans
Sesame and honey rainbow carrots
Orange and ginger-braised chicory
Bruschetta with olives and parmesan shavings
Garlic and red pepper hummus, flatbread
Prosciutto grassini lollipops
Vertical spring mix salad
Tomato, charred cippolini onion salad
Quinoa, feta, roasted pepper salad
Shortbread and thumbprint cookies
Mini fruit skewers
Juice, coffee, tea

Minimum of 35 guests

CHELSEA TEA BRUNCH BUFFET | 33 PER PERSON

Triangle, finger sandwiches (*ham and cheese, turkey, cucumber, egg, tuna, tomato*)
Scones, Devonshire cream, preserves
Smoked pheasant breast, fig chutney
Smoked salmon, onion, capers
Prosciutto, melon
Mini quiche (*salmon and boursin, brie and onion, bacon and cheddar, ham and gruyere*)

Shortbread cookies
Petit fours cakes
Berries with macerating sugar
Juice, coffee, tea

Minimum of 35 guests

Terms and conditions apply to all brunch offerings



RISE AND SHINE!

B&B BRUNCH BUFFET | 37 PER PERSON

White cheddar, onion and pepper scramble

Maple-seared back bacon

Tomato-braised smoked side bacon

Herb and scallion shredded hash browns

Baked cinnamon French toast, apple compote, maple syrup

Herb-sautéed cremini mushrooms and kale

Croissants, pain au chocolat, danishes

Country boule toast, preserves

Quebec artisan cheeses

Butter, raisin, pecan tarts

Linzer squares, walnut brownies

Juice, coffee, tea

Minimum of 35 guests

Terms and conditions apply to all brunch offerings

MOUNTBATTEN BALLROOM



HONEYMOON SUITE



ROSSETTI ROOM



The Chelsea Patio, a beautifully landscaped garden oasis in the heart of the city. This secluded outdoor space is perfect for an outdoor reception or ceremony and can accommodate up to 250 guests seated.



Our Bb33 Bistro and Brasserie is the ideal private event venue for an engagement party, rehearsal dinner, intimate wedding reception or thank-you breakfast. This unique space provides warmth and comfort without the need for over-the-top décor.

TERMS AND CONDITIONS

TAX AND GRATUITIES

All prices, services and gratuities are subject to 13% Harmonized Sales Tax (HST). Prices, taxes and gratuities are subject to change. All prices are in Canadian dollars. Pricing on all packages are inclusive of tax and gratuities.

OUR KITCHEN IS YOUR KITCHEN

Should you not find a menu or item that suits your taste allow our Executive Chef to work with you to create something special exclusively for your wedding.

ALLERGIES AND SPECIAL DIETARY NEEDS

Menu items may contain nuts and/or nut byproducts. Alterations or substitutions can be made to suit the dietary restrictions of you and your guests. Advance notice is necessary, please advise your Chelsea Event Expert of your requirements.

SAFE FOOD HANDLING PRACTICES

Provincial regulations require that the Hotel must supply any food and/or beverage brought into a function room. All food and/or beverages must be consumed on the premises and removal of any food and/or beverages from the function room is not permitted due to safe food handling practices.

All brunches are designed for a maximum duration of 2 hours of service to ensure quality and safety of our products.

SAFE BEVERAGE SERVICE

The Chelsea Hotel, Toronto is committed to providing responsible alcoholic beverage service to our guests. The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The hotel reserves the right to ask for identification from anyone requesting or consuming alcohol at an event. The only acceptable forms of identification to confirm legal age are: drivers license with picture, Passport or BYID card. The hotel reserves the right to close the bar or cease alcohol service at anytime during a contracted event due to unforeseen circumstances.

LINEN, DÉCOR, ENTERTAINMENT

Please let us know if you need assistance in arranging specialty linen, decorations, flowers or entertainment.

AUDIO VISUAL EQUIPMENT & SERVICES

A complete line of audiovisual equipment is available on-site Freeman Audio Visual Canada. Freeman Audio Visual Canada would be happy to provide a quotation for your audiovisual requirements.

COAT CHECK SERVICE

Seasonal coat Check service can be provided during any event. Arrangements can be made through your Chelsea Event Expert.

GUARANTEES

To make your event a success, please notify your Chelsea Event Expert with the guaranteed number of guests 72 hours or three (3) business days in advance. The guaranteed number of guests is not subject to reduction within the 72 hours prior to the event. If no guarantee is received at the appropriate time, the hotel will assume the expected count as outlined on the banquet event order to be the guarantee and will bill accordingly. Please note the information on this page is of a general nature. Every event is different and as such the terms and condition for each event may be changed with agreement of the Chelsea Hotel, Toronto and the client.

MENU TASTING

The complimentary tasting is available for plated packages only. The tasting is for two people, a fee of \$20 will apply for each additional guest attending. You may select two main course dishes; if two different entrées are selected, identical starch and vegetables will be offered. There is a \$20 fee for each additional entrée requested for a tasting. Additional courses (soup, salad, dessert) may be tasted for a fee of \$5 per plate. All prices are subject to tax and gratuity. Chef-carved entrées may not be available for tastings, please discuss your options with your Chelsea Event Expert.

CONTENTS