



WEDDING MENU



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dthcsales@silverhotelgroup.com

All Gluten-Friendly items are prepared in the same kitchen as our other menu items, with the risk of gluten exposure. Therefore, Pantages Hotel Downtown Toronto does not recommend any of our Gluten-Friendly items for customers with Celiac Disease. Guests with gluten sensitivities can consume at their own discretion.

WELCOME

Pantages Hotel & Suites is a boutique hotel with intimate surroundings in the heart of Canada's Downtown.

Situated in the heart of one of Toronto's most vibrant neighbourhoods, the Pantages Hotel & Suites is steps away from theatres, top shopping destinations and Young and Dundas Square providing the perfect backdrop for your special day.

The hotel offers 6,500 square feet of customizable event spaces on 'The Third' event floor with simple, yet contemporary space so that you may create the vision you have for the big day. From rehearsal dinners to the morning after brunch, and everything in between, our dedicated team will help create your dream wedding.





“Every time I see you, I fall in love
all over again.”

OUR VENUES

Our wedding spaces can accommodate ceremonies and receptions up to 295 guests.

	dimensions	ceiling height	sq. ft.	receptions	rounds	theatre
rehearsal ballroom	36' x 98'	12'	3493	250	216	270
rehearsal 1	38' x 31'	12'	1092	85	72	90
rehearsal 2	35' x 33'	12'	1204	85	72	90
rehearsal 3	35' x 36'	12'	1197	85	72	90
rehearsal 1 & 2	64' x 36'	12'	2296	170	144	180
rehearsal 2 & 3	68' x 36'	12'	2401	170	144	180
drama room 5	32' x 34'	12'	702	50	28	48
drama room 6	32' x 19'	12'	523	40	28	32
drama room 7	32' x 34'	12'	722	60	40	60
stages	-	-	1000	90	-	-
stages library	-	-	252	25	8	-



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because you're in it.”



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MENUS

Plated Dinner Menu - Option 1

\$130 per adult and \$75 per youth, guests can pre-select the main course, while all other courses are pre-selected by the couple

Hors D'oeuvres

Three hors d'oeuvres per person, served during cocktail hour

Caesar Crisps with Smoked Tofu + Vegan Garlic Caesar ^{VG/GF}

Jump-Fried Vegetable Roll with Spiced Chili Sauce

Pickled & Roasted Beets with Crunchy Apple + Sprouts ^{VG/GF}

Braised Beef Short Rib with Puff Pastry + Smoky Mustard Mayo

Crunchy Yukon Frites with Garlic Aioli + Sea Salt

Main Course (SELECT 1)

Rosemary-Roasted Chicken

True North Sea Salt + Wild Mushroom Risotto + Grilled Asparagus + Red Wine Pan Jus

Maple Mustard-Glazed Salmon

Crushed Parsley Potato + Local Vegetable Selection + Chive Butter Sauces

Garlic Parmesan Cauliflower Steak ^{VG/GF}

Chimichurri Drizzle + Crunchy Chickpeas + Vine Tomatoes

To Start (SELECT 1)

Selection of fresh baked bread (includes GF) + white bean spread + garlic basil spread

Roasted Artisan Squash

Caramelized Apple + Ginger velouté

Young Greens & Baby Spinach ^{VG/GF}

Vegetable Curls + Shaved Radish + Citrus Vinaigrette

Dessert (SELECT 1)

Served with locally roasted regular & decaf coffee + gourmet pluck teas

Potted Apple Crumble

Vanilla-spun Cream + Thrown Sauces

Chocolate-Caramel Beignets

Dulce de Leche + Hazelnut Dust

Bar

For weddings with 60 guests or more, enjoy 5 hours of bar service featuring our standard bar selection. Choose between a Cash Bar or a Host Bar to best suit your celebration. A minimum bar spend of \$1,500 applies. Additional hours are available at \$35 per hour, per bartender.

Wine

Seasons Chardonnay + Seasons Merlot

Mixed Drinks

Locally Sourced Spirits + Soft Drinks + Juices

Beer on Tap

3 Speed Lager + Big Wheel Amber Ale

Poured Beer

Coors Light + Heineken + Boneshaker IPA

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MENUS

Plated Dinner Menu - Option 2

\$142 per adult and \$87 per youth, guests can pre-select the main course, while all other courses are pre-selected by the couple

Hors D'oeuvres

Four hors d'oeuvres per person, served during cocktail hour

Caprese Sticks ^{VG/GF}

Bocconcini + Tomato + Basil + Balsamic Glaze

Smoked Salmon-Wrapped Shrimp + Lemon Aioli

Torched Tuna Carpaccio + Mango Chutney

Jump-Fried Vegetable Roll with Spiced Chili Sauce

Buffalo Cauliflower + Dill Ranch + Cilantro Cress

Mini Fish & Chips + Tartar Sauce + Pea Shoots

Main Course (SELECT 1)

Braised Beef Short Rib

Roasted Garlic Mash + Maple Roasted Roots + Fried Leeks + Red Wine Sauce

Tuscan Garlic Chicken

Wilted Baby Spinach + Charred Broccolini + Sun-dried Tomato Cream + Charred Lemon

Pan-Seared Rainbow Trout

Roasted Vegetables + Forked Yukon Gold Potatoes + Dill Mustard Sauce

Baked Squash ^{VG/GF}

Baby Arugula + Braised Apple + Candied Walnuts + Sun-dried Fruit + Toasted Seeds + Olive Oil + Maple Syrup

To Start (SELECT 1)

House-made focaccia (includes GF) + balsamic + olive oil

Frisée, Radicchio, and Arugula Salad

Roasted Pear + Shaved Fennel + Feta + Sherry Wine Vinaigrette

Wild & Tame Mushroom Bisque ^{VG/GF}

Fresh Herbed Crostini + Rosemary Foam

Dessert (SELECT 1)

Served with locally roasted regular & decaf coffee + gourmet pluck teas

Strawberry & Wild Rhubarb Tart

Crème Anglaise + Fresh Berries

Double Chocolate Salted Caramel Flan + Hazelnut Drizzle

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Plated Dinner Menu - Option 3

\$160 per adult and \$94 per youth, guests can pre-select the main course, while all other courses are pre-selected by the couple

Long Table Charcuterie + Cheese Display

Assorted Meats & Cheeses + Mustards + Crab Apple Jelly + House-Pickled Seasonal Vegetables + Gluten-Free Breads + Flatbreads

Pasta (SELECT 1)

Rigatoni

Plum Tomato Sugo + Fresh Basil + Parmesan

Farfalle

Asiago Garlic Cream + Wilted Spinach + Sun-dried Tomatoes

Main Course (SELECT 1)

Pan-Seared Artic Char

Blistered French Beans + Ancient Vegetable Couscous + Caper Beurre Noisette Cream

Roasted Beef Striploin

Braised Root Vegetables + Pommes Gratin + Black Truffle Pan Jus

Roasted Chicken Supreme

Maple Glazed Carrots + Grilled Asparagus + Parsnip + Potato + Balsamic Pan Drippings

Spaghetti Squash Burrito Bowl ^{VG/GF}

Black Turtle Beans + Braised Red Cabbage + Green Onions + Fresh Lime

To Start (SELECT 1)

House-made focaccia (includes GF) + balsamic + olive oil

French Onion Soup

Fresh Herbs + Crunchy Puff Pastry

Watercress, Arugula, and Microgreens Salad ^{VG/GF}

Salt-roasted Beets + Roasted Pumpkin Seeds + Goat Cheese + Herb Vinaigrette

Sweets (SELECT 1)

Served with locally roasted regular & decaf coffee + gourmet pluck teas

Caramel & Double Chocolate Brownie

Vanilla-spun Cream + Berry Compote

Chocolate Ganache Tart

Fresh Raspberries + Ice Wine Crème Anglaise

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COCKTAIL RECEPTION

Stand-Up Cocktail Reception

\$119 per person. Add \$55 per guest to include bar service. Four hors d'oeuvres per person, served during cocktail hour. Reception includes fresh vegetable crudite pots + roasted root vegetables + garlic spun red skins.

Hors D'oeuvres - Cold (SELECT 3)

Torched Tuna Carpaccio + Mango Chutney

Caprese Sticks ^{VG/GF}

Bocconcini + Tomato + Basil + Balsamic Glaze

Caesar Crisps with Smoked Tofu + Vegan Garlic Caesar ^{VG/GF}

Salmon Avocado Poke + Cilantro + Ginger

Beef Tartare Sticks

Tarragon Hollandaise + Capers + Shallots

Pickled & Roasted Beets with Crunchy Apple + Sprouts ^{VG/GF}

Hors D'oeuvres - Hot (SELECT 5)

Mini Fish & Chips + Tartar Sauce + Pea Shoots

Piri Piri Chicken Sticks + Mango Chutney

Jump-Fried Vegetable Roll with Spiced Chili Sauce

Braised Beef Short Rib with Puff Pastry + Smoky Mustard Mayo

Buffalo Cauliflower + Dill Ranch + Cilantro Cress

Chorizo Sausage Sliders + Arugula + Red Pepper Relish

Crab Cake + Remoulade + Coriander Cress

Pulled Korean Jackfruit Taco + Ginger Mango Relish

Food Stations (SELECT 3)

Risotto Bar: Wild & tame mushrooms + baby spinach + ratatouille vegetables + roasted broccoli + grilled chicken + sautéed shrimp + fire-roasted tomato basil sauce + roasted garlic + white wine parmesan + chili flakes + sun-dried tomatoes

Carvery: Rosemary lemon rotisserie chicken + potato bread rolls + roasted peach & pepper relish

Steamed PEI Mussels: White wine & garlic + tomato basil + mediterranean vegetables + roasted garlic baguette

Tacoria: Low & slow pulled chicken + chili & tequila-spiked ground beef + pulled jackfruit ^{VG/GF} + sautéed peppers & onions + warm flour tortillas + fresh pico de gallo + limes + shredded lettuce + guacamole + jack cheese + sour cream

Slider Bar: Hormone-free beef + turkey + chorizo + black bean-quinoa sliders + thick-cut bacon + pickled vegetables + fresh jalapeños + cheddar cheese + chipotle mayo + grainy mustard + traditional fixings

The Pastry Shop: A selection of sweets & treats (select 6) — lemon meringue cheesecake, chocolate trifle mini fruit jar, mini rhubarb & raspberry pie, mango panna cotta, s'mores tart, salted caramel crème brûlée, maple pecan bites, red velvet cake pops, fresh fruit & berry can ^{VG/GF}, potted apple crumble ^{VG/GF}, white chocolate & orange profiterole, double chocolate caramel brownie ^{VG/GF}, mini key lime pie ^{VG/GF}, chocolate & peanut butter bars ^{VG/GF}

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MENU ENHANCEMENTS

Quantities must be ordered to serve at least 60% of the adult guest count.

Dips & Breads

\$12 per person

Spicy Garlic-Feta Dip + Curried Red Pepper Hummus + Cheesy Pesto Spread + Herbed Pita Chips + Warm Naan + Marinated Olives + Baguette + Charred Vegetable Bruschetta

Warm Cookies & Iced Coffee

\$17 per person

Cookies - Double Chocolate Chunk + Shortbread + Oat & Raisin + French Macarons + Coco Chocolate Chip Biscotti

Iced Coffee - Regular + Vanilla Bean + Salted Caramel + Double Chocolate

Afternoon Tea

\$18 per person

Mini Finger Sandwiches

Coronation Chicken on Brioche + Egg Salad on Mini Croissant + Smoked Salmon on Pretzel Baguette + Avocado Toast on Multigrain

Sweets

Orange & Cheddar Apple Scones + Chocolate Trifle + Apple Crumble + Rhubarb & Raspberry Pies

Grilled & Chilled Seafood

\$20 per person

White Wine Marinated Mussels + Jumbo Shrimp + Calamari + Squid + Piri Piri Sauce + Cocktail Sauce + Lemon Wedges

Long Table Charcuterie + Cheese Display

\$19 per person

Assorted Meats & Cheeses + Mustards + Crab Apple Jelly + House-Pickled Seasonal Vegetables + Gluten-Free Breads + Flatbreads

Carvery - Rosemary Lemon Rotisserie Chicken

\$17 per person

Potato Bread Rolls + Roasted Peach & Pepper Relish

Sushi Tasting

\$15 per person — 2 pieces per person

California Rolls + Tempura Sushi Cones + Cucumber & Avocado Rolls + Marinated Tofu Cones + Charred Pineapple Hand Rolls + Pickled Ginger + Wakame + Tamari Soya Sauce

Risotto Bar

\$19 per person

Wild & Tame Mushrooms + Baby Spinach + Ratatouille Vegetables + Roasted Broccoli + Grilled Chicken + Sautéed Shrimp + Fire-Roasted Tomato Basil Sauce + Roasted Garlic + White Wine Parmesan + Chili Flakes + Sun-Dried Tomatoes

Create Your Own Shrimp Cocktail

\$14 per person

Poached Black Tiger Shrimp + Marie Rose Cocktail Sauce + Tossed Frisée & Watercress + Charred Lemons

Tacoria

\$18 per person

Low & Slow Pulled Chicken + Chili & Tequila-Spiked Ground Beef + Pulled Jackfruit ^{VG/GF} + Sautéed Peppers & Onions + Warm Flour Tortillas + Fresh Pico de Gallo + Limes + Shredded Lettuce + Guacamole + Jack Cheese + Sour Cream

Carvery - Low & Slow Local Roasted Striploin

\$22 per person

Peppercorn & Mustard Crusted + Kozlik's Mustards + Warm Salted Pretzel Rolls + Spiced Horseradish + Natural Pan Drippings

Chocolateria

\$14 per person

Broken Bark Clusters + White & Milk Chocolate Dipped Strawberries + Warm Nutella Beignets + Chocolate Caramel Biscotti + Chocolate Cannoli + Chocolate-Covered Almonds

Fruit Forward

\$16 per person

Whole Fruit Tower + Fruit Skewers + Greek Yogurt + Individual Fruit Tarts + Fresh Fruit Sushi + Mango-Lemon Balm Dipping Sauces

Mill Street Candy Co.

\$14 per person

Jujubes + Jelly Beans + Chocolate Bar Collection + Cotton Candy + Gummy Worms + Licorice + Mints + Seasoned Popcorn

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MIDNIGHT MUNCHIES

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Québec-Style Poutine

\$15 per person

Hand-cut Yukon Gold Potatoes + Double-Smoked Bacon + Local Curds + Green Onions + Chip Wagon Gravy + Lemon Hollandaise + Kicked-Up Ketchup ^{VG/GF}

Savoury & Sweet Pretzel Bar

\$17 per person

Savoury

Sea salt + parmesan garlic + jalapeño + almond crunch + guinness cheddar fondue + kozlik's mustards

Sweet

double chocolate + cinnamon sugar + candy-sprinkled + dr. pepper caramel glaze

Mac & Cheese

\$14 per person

Bacon + Beer + Garlic Bake

Traditional Cheese + Cheese + More Cheese

Butternut Squash + Basil

Crudité Jars

\$9 per person

Year-Round Vegetables + Red Pepper & Garlic Hummus + Pea Shoots ^{VG/GF}

Gourmet Donuts

\$13 per person — 1 donut per person

Maple Bacon + Banana Chocolate + Apple Fritter + Oreo Crumble + Red Velvet + Boston Cream + Lemon Meringue

Salty Gourmet Snacks (SELECT 3)

\$10 per person

Thai Chili Hand-Tossed Kettle Chips

Buttered & Salted Popcorn

House-Made Sea Salt Crunchy Chips

Aged Cheddar Gourmet Popcorn

Mad Mexican Corn Chips + Roasted Tomatillo & Avocado Salsa ^{VG/GF}

Pita Chips + Spinach & Avocado Hummus ^{VG/GF}

Sea Salt & Malt Vinegar Kettle Chips

Churned Gelato

\$14 per person — 1 donut per person

Strawberry Cheesecake + Salted Caramel + Chocolate Hazelnut + Honey Lavender + Green Tea Sorbetto Lemongrass + Roasted Peach ^{VG/GF}

Mini Hand Helds

\$16 per person

Chorizo Sliders + Arugula + Red Pepper Relish

Crab Cake + Remoulade + Coriander Cress

Smashed Beef Sliders + Aged Cheddar + BBQ Horseradish Aioli

Korean Jackfruit Taco + Ginger Mango Relish ^{VG/GF}

Smoked Meat Panini + Caramelized Onion + Mustard Demi Glace

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and happily ever after.”

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WINE & BUBBLES

White Wine

Henry of Pelham Chardonnay, Niagara Ontario | \$35

Bright apple, grapefruit, and pear, hints of vanilla, toast, and a touch of creamy or buttery oak. Balance of fruit-forward character and fresh acidity, often complemented by subtle mineral and spice notes.

Fielding Unoaked Chardonnay, Niagara Ontario | \$46

Aromas of green apple, pear, pineapple, and citrus zest, with notes of honeydew melon and nectarine. Crisp and lively, with flavours of orchard and tropical fruit, minerality.

Ruffino Pinot Grigio, Italy | \$46

Aromas of fresh-cut lemon, gooseberry and fresh herbs. The palate is vibrant and fresh, with grapefruit, lemon and mineral flavours.

Henry of Pelham, Pinot Grigio, Niagara Ontario | \$46

Bright and fresh with tasting notes of citrus and orchard fruits and fresh herbs. A crisp, dry wine with a clean finish with notes of pear and fig, nuts, cantaloupe, and floral elements.

Seasons Pinot Grigio, Niagara Ontario | \$35

Nose of citrus, pear, and floral notes, with a dry palate featuring flavours of green apple, peach, melon, and citrus zest. Crisp, clean profile with balanced acidity and a lingering finish.

Jackson Triggs, Sauvignon Blanc, Niagara Ontario | \$40

Notes of passion fruit, grapefruit, and lime, along with herbal and grassy undertones. Dry, crisp, and medium-bodied with lively acidity and a refreshing finish.

Talamonti Trebbiano, Italy | \$52

Light-bodied, aromas and flavours of green apple, peach, and citrus. Noted for its crisp, refreshing acidity and a clean, balanced palate with hints of floral notes and yellow plum.

Petal and Stem Sauvignon Blanc, New Zealand | \$55

Crisp, zesty profile with notes of passionfruit, grapefruit, and blackcurrant, with fresh herbaceous hints. High acidity, with a balance of sweet and savory fruit flavours.

Fielding Riesling, Niagara Ontario | \$50

Notes of peach and apricot, lime and grapefruit, green apple, minerality, and a hint of sweetness that is well-balanced by the wine's bright acidity.

Sparkling Wine

Villa Sandi Prosecco, Italy | \$55

Crisp apple, pear, and citrus, with floral notes like acacia on the nose. The palate is as dry, fresh, and fruity, with persistent and fine bubbles.

Lazzaro Bianco Secco, Niagara Ontario | \$40

Light, fruity profile with aromas of green apple, pear, and citrus. The taste features notes of ripe apple, pear, and lemon, with a hint of minerality, while the finish is crisp and clean.

Fresh Sparkling Rose, Niagara Ontario | \$52

Extra dry sparkling rosé with flavours of strawberry, watermelon, herbs and smoke on the palate. The finish is fresh and lively with notes of berries and melon.

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WINE & BUBBLES

Red Wine

Henry of Pelham Baco Noir, Niagara Ontario | \$35

Wild berry and smoky notes, smoky, prune aromas with spice, floral and chocolate notes. Extra dry and medium-bodied with pronounced chokeberry flavours.

The Local Collective Merlot, Niagara Ontario | \$45

Tasting of ripe blackberries and plum, with hints of mocha and spice, smooth tannins, and a lingering finish.

Jackson Triggs Cabernet Sauvignon, Niagara Ontario | \$40

Notes of dark fruits like blackberry, cassis, and black cherry, hints of vanilla, chocolate, pepper, and oak. A dry, medium- to full-bodied wine with silky or dry tannins and balanced acidity.

Henry of Pelham Cabernet Merlot, Niagara Ontario | \$35

Notes of red and black fruits like raspberry, cherry, and cassis, aromas of vanilla, toast, and spice. Dry wine with a medium to full body, firm tannins, and a rich, smooth palate with a clean finish.

Fielding Fireside Red Cabernet, Niagara Ontario | \$46

Intense aroma of dark fruit and licorice, with flavours of dark cherry, smoky oak, and warm spices. It has well-integrated tannins and a well-rounded, structured finish.

Seasons Cabernet Merlot, Niagara Ontario | \$46

Dark fruit flavours, black cherry, raspberry, with toasted notes of oak, tobacco, and dark chocolate, and a finish with lingering tannins and a hint of spice.

Bachelery Pinot Noir, France | \$62

Notes of red fruit like cherry and raspberry, floral hints of violet and peony, and a soft spice.

Il lupo Sangiovese Terre di Cheiti, Italy | \$52

Ripe black fruit like blackberry and blackcurrant, hints of vanilla and spice. It is typically a medium-bodied wine with soft tannins.

Teia Malbec, Argentina | \$52

Ripe red and black fruits like blackberry and black cherry, with additional aromas of violets, bay leaves, and menthol. On the palate, it is smooth, juicy, and well-balanced.

Rosé Wine

Henry of Pelham Rose, Niagara Ontario | \$35

Cherry and cranberry fruit aromas with light notes of rose petals. Clean and refreshing red berry fruit on the palate with a dry, fresh finish.

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dthcsales@silverhotelgroup.com

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BEVERAGE ENHANCEMENTS

Personalized Cocktail Bar

\$14 per person

A touch of bold elegance. Work with our seasoned mixologists and discover your favourite flavours and spirits to design a personalized cocktail unique to your event. An experience your guests will never forget!

Shaken & Stirred Mix Experience

\$15 per person

Hand-crafted and created with 100 mile spirits for your exclusive event! Aperol Spritz, Rum & Lime Mojito, Spiced Caesar, Infused Elderflower Mist, Smoky Manhattan, Shaken Margarita...just ask, we can shake it!

Zero Proof Cocktails

\$8 per person

Our mixologists create a selection of alcohol-free cocktails that pack a punch! All the party, minus the morning after!

Gourmet Lemonade & Iced Tea

\$7 per person

Our mixologists create a selection of alcohol-free cocktails that pack a punch! All the party, minus the morning after!

Spirit Wagon (on consumption)

A table-side experience, sample Whiskey, Bourbon and Cognacs. Your guests will enjoy interacting with our Spirit expert, and sampling a mouth-watering selection!

Whiskey: Chivas Regal 12-year-old (Scotland) | Oban 14-year Single Malt (Scotland) | Collingwood (Canada) | Dillon's Rye (Canada) | Tokinoka White (Japan) | Golden Horse Musashi (Japan)

Bourbon: Maker's Mark (Kentucky, USA) | Woodford Reserve Double-Oaked (Kentucky USA)

Cognac: Remy Martin (Cognac, France) | Hennessy (Cognac, France)

Champagne Bar

\$12 per person

A unique approach to bubbly! Your selection of sparkling wine and Champagne paired with fresh fruits, tasty purées and fresh-pressed organic juices crafting delightful cocktails for your guests to experience.

Locally Distilled Spirits (1 oz)

Host Bar: \$12 per drink | Cash Bar: \$14 per drink | Distilled within 100km of hotel

Vodka, Rum, and Whiskey - Last Straw Distillery (Vaughan, ON) | Gin - Niagara Distillery (Niagara, ON) | Kinsip (Prince Edward County, ON)

Premium Spirits (1 oz)

Host Bar: \$14 per drink | Cash Bar: \$15 per drink

Hendrick's Gin (Scotland) | Grey Goose Vodka (USA) | Hounds Black Vodka (Canada) | Havana 7 Rum (Cuba) | Facundo Neo White Rum (USA) | LOT 40 Rye (Canada) | Maker's Mark (USA) | Johnnie Walker Scotch (Scotland)

Craft On Tap

\$10 per draft | Amsterdam Brewery, Toronto, ON

3 Speed Lager | Big Wheel Amber Ale

Local Craft & Domestic Beer

\$6 per drink

Classic Favourites + Craft + International Pours

Locally Produced Cider

\$10 per drink

Brickworks Ciderhouse (Toronto, ON) — Country-born, city-crafted!

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“The good things in life are better,
with you.”

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FREQUENTLY ASKED QUESTIONS

Is there a room rental fee to book my wedding at your venue?

Room rental fees are waived if a minimum spend in food and beverage is met.

What is a food and beverage minimum spend?

The food and beverage minimum spend is the dollar amount that is required to be met to rent our venue. The food and beverage minimum spends vary depending on the day of the week, the time of the year, and the duration of the event. Our team will gladly put together a quote for you based on your specific requirements.

Is there a minimum guest count requirement?

There is no minimum guest count requirement if the food and beverage minimum spend is met. In the case where the food and beverage minimum spend cannot be met, the balance will be added to the final bill as a 'miscellaneous fee'.

What is included with my package?

Our all-inclusive packages are designed to make the planning process as easy and enjoyable as possible!

Our packages include the following:

- All food and beverage services
- Servers, bartenders and a on-site manager
- Standard setup: 60" round tables, 6 & 8 foot long tables, banquet chairs, dance floor, floor length white linen tablecloths and napkins, banquet table number holders & 3 votives per table.
- Standard dinnerware, glassware and silverware
- Wedding tasting for the couple and up to 4 guests
- Complimentary coat check
- Planning meeting with event manager (typically 3-4 months prior to the wedding)
- Complimentary suite for the couple to be used the night prior to the wedding as well as the night of the wedding
- Preferred guest room rates will also be extended to all of your guests.

Are there tax or service fees?

In Ontario, the Harmonized Sales Tax (HST) is 13%. HST is added to the subtotal of all charges. A service fee of 18% is added to the subtotal of any food and/or beverage charge. HST is also charged on top of the service fee.

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FREQUENTLY ASKED QUESTIONS

Is there a fee to host my ceremony on-site?

There is a \$1,000 fee to host your ceremony on-site. This fee includes the setup and tear down of chairs, a signing table with white linen as well as a water station. Ceremony rehearsals are available dependant on the venue and staff availability. Rehearsal dates are typically confirmed within 30 days of the wedding date.

Is there a bridal suite on-site?

Our Apartment suite acts as the perfect bridal suite with 1,000 square feet of space to get ready in and 2 washrooms! Please inquire with our events team for pricing and availability.

Is outside catering permitted?

All food is to be provided through our in-house catering services. We are happy to design a customized menu based on your specific needs. Requests for off-site catering can be discussed with your events manager and a landmark fee may apply.

Can I provide my own alcohol?

Alcohol must be provided through our liquor license and must be recognized by the LCBO. If a product is not mentioned in our beverage offerings, we can bring it in upon request if it is available through the LCBO. Additional fees may apply. We offer bar packages, consumption bars and cash bars between the times of 9:00 AM and 1:00 AM. Minimum bar spends are in effect for consumption and cash bars. If the minimum bar spend is not met, bartender fees will apply.

What time do I have access for setup? What time do I have to tear down?

Setup and teardown times vary based on the availability of the event venue and can be determined closer to the event date with your event manager. The hotel is not responsible for any setup of non-venue based décor however can provide assistance with décor with a setup fee of \$55 per hour.

Do you provide Audio Visual Services?

Audio visual services can be confirmed directly with our in-house audio visual provider: AV-Canada (905) 566-5500, info@av-canada.com.

Can I use my own DJ?

You are welcome to use your own DJ at no additional charge. The DJ will be required to provide appropriate indemnity, insurance and other related provisions to protect the Pantages Hotel Toronto and its guests.

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FREQUENTLY ASKED QUESTIONS

Are there SOCAN and ReSound Fees?

The Client shall be responsible, and billed for, the mandatory SOCAN and Re:Sound fee, which Pantages Hotel Toronto will remit to SOCAN and Re:Sound on behalf of the Client.

SOCAN Fees

SOCAN (The Society of Composers, Authors and Music Publishers of Canada) is a Canadian not-for-profit organization that focuses on providing Canadian and international music creators and publishers their performance rights. For more information about SOCAN visit www.socan.ca.

Room Capacity	Without Dancing	With Dancing
1-100	\$26.16	\$52.33
101-300	\$37.61	\$75.29
301-500	\$78.49	\$156.99
over 500	\$111.21	\$222.40

Re:Sound Fees

Re:Sound is a Canadian not-for-profit music licensing company dedicated to providing fair compensation for artists and record companies for their performance rights. Re:Sound is legally authorized to collect and distribute royalties for artists and record companies worldwide as payment for the public use of their music in Canada. For more information about the Re:Sound fee please visit www.resound.ca.

Room Capacity	Without Dancing	With Dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
over 500	\$39.33	\$78.66

Is your venue wheelchair accessible?

The third floor event space is accessible by elevator.

Is there parking available?

Public parking lots are available in the surrounding areas. Please inquire with your event manager for more details.

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FREQUENTLY ASKED QUESTIONS

When do I need to confirm my final guest count?

Your final guest count is due 30 days prior to the wedding at which point it is no longer subject to reduction.

What is the deposit schedule?

- \$2,000 deposit due upon signing the agreement
- 25% of the estimated balance is due 6 months prior to the wedding date
- 25% of the estimated balance is due 3 months prior to the wedding date
- The final estimate balance is due 14 days prior to the wedding date

* any additional fees incurred during the wedding will be added to a final invoice and due net 10 days after the wedding date

What methods of payment do you accept?

We accept most forms of payment including cash, certified cheques, MasterCard, Visa and American Express. For security purposes, we require a pre-authorized credit card on file.

Is there a cancellation policy?

Cancellation of your event is to be confirmed in writing to your events manager.

Cancellation Date	Cancellation Fee
> 180 days	forfeit initial deposit
180-90 days prior to wedding date	25% of food and beverage minimum + initial deposit
89-31 days prior to wedding date	50% of food and beverage minimum + initial deposit
30-0 days prior to wedding date	100% of food and beverage minimum + initial deposit

Our team of experts are excited to help bring your vision of your wedding to life!

Once you have booked with us, you will receive a planning package to assist in making the planning process as seamless as possible. A planning meeting will be scheduled around the 4-month mark and a function sheet outlining all of your specific details will be issued for your review. We are here to answer any questions or requests along the way. We look forward to hosting this special day with you and your loved ones!

-The Pantages Hotel Events Team