

WEDDINGS AT PANTAGES

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PANTAGES
HOTEL DOWNTOWN TORONTO



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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.



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OUR UPDATED PROTOCOLS

The health and well-being of our guests and team members has always been our top priority.

We have taken a thoughtful approach to redefining our cleaning and operating protocols. We've worked with industry leaders to develop our #StayWithConfidence program. Our standards are thorough, our protocols and practices are industry leading, and our team members are trained to ensure our high standards are consistently met

We are taking every precaution to provide you with a clean and comfortable environment so you can Stay With Confidence. Above all, you can also expect the same warm welcome and exceptional experience you're familiar with.



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

OUR VENUES

Our wedding spaces can accommodate ceremonies and receptions up to 300 guests.

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	dimensions	ceiling height	sq. ft.	receptions	rounds	theatre
rehearsal ballroom	36' x 98'	14'	3493	295	220	300
rehearsal 1	38' x 31'	14'	1092	92	64	86
rehearsal 2	35' x 33'	14'	1204	102	72	96
rehearsal 3	35' x 36'	14'	1197	102	72	96
rehearsal 1 & 2	64' x 36'	14'	2296	170	144	182
rehearsal 2 & 3	68' x 36'	14'	2401	190	144	192
drama room 4	32' x 16'	14'	516	44	32	40
drama room 5	32' x 34'	14'	702	70	48	60
drama room 6	32' x 19'	14'	523	44	40	40
drama room 7	32' x 34'	14'	722	70	48	60
stages	-	-	1000	90	-	-
stages library	-	-	252	25	8	-



“My heart is perfect
because you are in it.”

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MENUS

plated dinner menu - option 1

adult pricing: \$130 | youth pricing: \$75

vg = vegan | gf = gluten free

Hors D'oeuvres

caesar crisps - smoked tofu + vegan garlic caesar vg/gf

jump-fried vegetable roll - spiced chili sauce

pickled & roasted beets - crunchy apple + sprouts vg/gf

braised beef short rib - puff pastry + smoky mustard mayo

crunchy yukon fries - garlic aioli + sea salt

three hors d'oeuvres per person - served during cocktail hour

To Start

selection of fresh baked bread (includes gf) +

white bean spread + garlic basil spread

roasted artisan squash

caramelized apple + ginger velouté

or

young greens & baby spinach vg/gf

vegetable curls + shaved radish + citrus vinaigrette

Bar

5 hour standard bar plus 2 hours of wine service during dinner | add an extra hour at \$15 per adult per hour

wine

seasons chardonnay | seasons merlot

mixed drinks

locally sourced spirits + soft drinks + juices

*option for guest to pre-select main course;
all other courses pre-selected by couple*

Main Course

rosemary roasted chicken

true north sea salt + wild mushroom risotto +

grilled asparagus + red wine pan jus

or

maple mustard-glazed salmon

crushed parsley potato + local vegetable selection +

chive butter sauce

or

garlic parmesan cauliflower steak vg/gf

chimichurri drizzle + crunchy chickpeas + vine tomatoes

Dessert

locally roasted regular + decaffeinated coffee + gourmet pluck teas

potted apple crumble vg/gf

vanilla spun cream + thrown sauces

or

chocolate - caramel beignets

dulce de leche + hazelnut dust

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MENUS

plated dinner menu - option 2

adult pricing: \$142 | youth pricing: \$87

vg = vegan | gf = gluten free

Hors D'oeuvres

caprese sticks - bocconcini + tomato + basil + balsamic glaze *vg/gf*

smoked salmon - shrimp-wrapped + lemon aioli

torched tuna carpaccio - mango chutney

jump-fried vegetable roll - spiced chili sauce

buffalo cauliflower - dill ranch + cilantro cress

mini fish & chips - tartar sauce + pea choots

four hors d'oeuvres per person - served during cocktail hour

To Start

house-made focaccia (includes *gf*) + balsamic + olive oil

frisée, radicchio & arugula salad

roasted pear + shaved fennel + feta + sherry wine vinaigrette

or

wild & tame mushroom bisque *vg/gf*

fresh herbed crostini + rosemary foam

Main Course

braised beef short rib

roasted garlic mash + maple roasted roots+ fried leeks +

red wine sauce

Bar

5 hour standard bar plus 2 hours of wine service during dinner & sparkling wine toast | add an extra hour at \$15 per adult per hour

wine

seasons chardonnay | seasons merlot

mixed drinks

locally sourced spirits + soft drinks + juices

*option for guest to pre-select main course;
all other courses pre-selected by couple*

Main Course

or

tuscan garlic chicken

wilted baby spinach + charred broccolini +

sun-dried tomato cream + charred lemon

or

pan seared rainbow trout

roasted vegetables + forked yukon gold potatoes +

dill mustard sauce

or

baked squash *vg/gf*

baby arugula + braised apple + candied walnuts + sun-dried fruit +

toasted seeds + olive oil + maple syrup

Dessert

locally roasted regular + decaffeinated coffee + gourmet pluck teas

strawberry & wild rhubarb tart *vg/gf*

crème anglaise + fresh berries

or

double chocolate salted caramel flan

hazelnut drizzle

beer on tap

3 speed lager | big wheel amber ale

poured

coors light | heineken | boneshaker IPA

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MENUS

plated dinner menu - option 3

adult pricing: \$160 | youth pricing: \$94

vg = vegan | gf = gluten free

Long Table Charcuterie + Cheese Display

100km meats & cheeses + st. lawrence market mustards + crab apple jelly + house-pickled seasonal vegetables + gluten-free breads + flatbreads

To Start

house-made focaccia (includes gf) + balsamic + olive oil

french onion soup

fresh herbs + crunchy puff pastry

or

watercress, arugula & micro greens salad vg/gf

salt-roasted beets + roasted pumpkin seeds + goats' cheese + herb vinaigrette

Pasta

rigatoni

plum tomato sugo + fresh basil + real parmesan

or

farfalle

asiago garlic cream + wilted spinach + sun-dried tomatoes

Bar

5 hour standard bar & specialty cocktail plus 2 hours of wine service during dinner & sparkling wine toast

add an extra hour at \$15 per adult per hour

wine

seasons chardonnay | seasons merlot

mixed drinks

locally sourced spirits + soft drinks + juices

*option for guest to pre-select main course;
all other courses pre-selected by couple*

Main Course

pan-seared artichoke

blistered french beans + ancient vegetable couscous + caper beurre noisette cream

or

roasted beef striploin

braised root vegetables + pommes gratin + black truffle pan jus

or

roasted chicken supreme

maple glazed carrots + grilled asparagus + parsnip + potato + balsamic pan drippings

or

spaghetti squash burrito bowl vg/gf

black turtle beans + braised red cabbage + green onions + fresh lime

Sweets

locally roasted regular + decaffeinated coffee + gourmet pluck teas

caramel & double chocolate brownie vg/gf

vanilla spun cream + berry compote

or

chocolate ganache tart

fresh raspberries + ice wine crème anglaise

beer on tap

3 speed lager | big wheel amber ale

poured

coors light | heineken | boneshaker IPA



“Live simply,
Love deeply.”

pricing: \$119 | + bar: \$55 per adult
vg = vegan | gf = gluten free

Reception includes fresh vegetable crudite pots +
roasted root vegetables + garlic spun red skins

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Hors D'oeuvres - Cold

torched tuna carpaccio - mango chutney
caprese sticks - bocconcini + tomato + basil + balsamic glaze
caesar crisps - smoked tofu + vegan garlic caesar *vg/gf*
salmon avocado poke - cilantro + ginger
beef tartare - tarragon hollandaise + capers + shallots
pickled roasted beets - crunchy apple + sprouts *vg/gf*

four hors d'oeuvres per person - served during cocktail hour

Hors D'oeuvres - Hot

mini fish & chips - tartar sauce + pea shoots
piri piri chicken sticks - mango chutney
jump-fried vegetable roll - spiced chili sauce
braised beef short ribs - puff pastry + smoky mustard mayo
buffalo cauliflower - dill ranch + cilantro cress *vg/gf*
chorizo sausage sliders - arugula + red pepper relish
crab cake - remoulade + coriander cress
pulled Korean jack fruit taco - ginger mango relish *vg/gf*

Choose 3 of the following stations

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 *vg/gf*

build a buddha bowl - chef crafted, pick your protein + greens + toppings + dressings and more!

carvery - rosemary lemon rotisserie chicken - potato bread rolls + roasted peach & pepper relish

carvery - montreal smoked meat - rye kaiser bun + sauerkraut + coleslaw + pickles + kozlik's assorted mustards

steamed PEI mussels - white wine & garlic + tomato basil + mediterranean vegetables + roasted garlic baguette

antipasto bread bar - spicy garlic-feta dip + curried red pepper hummus cheesy pesto spread + herbed pita chips + warm naan + italian baguette + marinated olives + charred vegetable bruschetta

tacoria - low & slow pulled chicken + chili & tequila-spiked ground beef + pulled jack fruit *vg/gf* + sauteed 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

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STAND-UP COCKTAIL RECEPTION

pricing: \$119 | + bar: \$55 per adult
vg = vegan | gf = gluten free

Reception includes fresh vegetable crudite pots +
roasted root vegetables + garlic spun red skins

Choose 3 of the following stations (continued)

the pastry shop: a selection of sweets & treats (choose any six) - 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 | white chocolate & orange profiterole | potted apple crumble vg/gf | double chocolate caramel brownie vg/gf | mini key lime pie vg/gf | chocolate & peanut butter bars vg/gf

Bar

5 hour standard bar plus 2 hours of wine service during dinner | add an extra hour at \$15 per adult per hour

wine

seasons chardonnay | seasons merlot

mixed drinks

locally sourced spirits + soft drinks + juices

beer on tap

3 speed lager | big wheel amber ale

poured

coors light | heineken | boneshaker IPA



quantities must adhere to a minimum of 60% of the adult guest count

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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 +
rhubarb & raspberry pies + apple crumble

Grilled & Chilled Seafood - \$20 Per Person

white wine marinated mussels + jumbo shrimp + calamari + squid +
piri piri sauce + cocktail sauce + lemon wedges

20 Foot Local Charcuterie & Cheese Table \$19 Per Person

100km meats & cheeses + st lawrence market mustards +
crab apple jelly + house-pickled seasonal vegetables + breads +
crostini + gluten-free breads

Carvery - Rosemary Lemon Rotisserie Chicken \$17 Per Person

potato bread rolls + roasted peach & pepper relish

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 *vg/gf*

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

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 jack fruit *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

Carvery - Montreal Smoked Meat \$17 Per Person

rye kaiser bun + warm sauerkraut + coleslaw + pickles +
kozlik's assorted mustards

quantities must adhere to a minimum of 60% of the adult guest count

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Chocolateria - \$14 Per Person

broken bark clusters + white & milk chocolate dipped strawberries + warm nutella beignets + chocolate caramel biscotti + chocolate cannelloni + 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 sauce

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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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*

Raclette Collective - \$16 Per Person

hot & gooey fontina cheese + crunchy european baguette scraped & paired with 3 unique experiences
traditional - hot & spicy salami + sweet gherkins + pickled onions + roasted reds + cracked black pepper
mediterranean - thinly sliced prosciutto + sun-dried tomatoes + capers + grilled red onions + fresh basil
rustic - double-smoked bacon + roasted wild mushrooms + green olives + pickled onions + rosemary

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 Donut Wall - \$13 Per Person

1 Donut Per Person

maple bacon + banana chocolate + apple fritter + oreo crumble + red velvet + boston cream + lemon meringue

Salty Gourmet Snacks - \$10 Per Person

Select 3

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 kettle chips

Churned Gelato - \$14 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 jack fruit taco - ginger mango relish *vg/gf*
 smoked meat panini - caramelized onion + mustard demi glace





“Cheers to love, laughter,
and happily ever after.”

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WINE & BUBBLES

White Wine

Seasons Riesling VQA | Ontario | \$36

Off dry, medium body Riesling. Crisp and refreshing with notes of citrus and apple. Well balanced with acidity and a smooth finish.

Seasons Chardonnay VQA | Ontario | \$36

A dry, medium body Chardonnay with notes of peach, melon and citrus. Finishes beautifully with rich apple and pear.

Cielo Pinot Grigio IGT | Italy | \$50

Light body, dry wine. Mouthwatering acid with fruity aromas. Bright flavours of citrus, honey and melon.

Novas Carmenere Cabernet Sauvignon Organic | Chile | \$56

Dry, full-bodied; flavours of chocolate, spice and smoke; ripe, coating tannins and a warm lasting finish.

Josh Cellars Sauvignon Blanc | California | \$62

Quite aromatic and bright, with flavors of ripe pear, fresh fig with an herbal note.

Red Wine

Seasons Cabernet Merlot VQA | Ontario | \$36

A dry, medium to full body blend. Bright aromas of red cherries, plum and currant. Well structured tannin with flavours of vanilla and oak aging.

Osborne Solaz Tempranillo Cabernet Sauvignon | Spain | \$42

Dry, light to medium-bodied palate with red and black berry fruits, follow through to soft, round tannins with an easy finish.

Nederburg Winemaster's Shiraz | South Africa | \$49

Dry, full-bodied with rich dark berry flavours and a long finish.

Montecillo Crianza Tempranillo | Spain | \$59

Dry, medium-bodied; Smooth on the palate with a long and elegant finish that highlights notes of vanilla from American oak, cherry and ripe-berry fruit.

Montecillo Reserva Tempranillo | Spain | \$71

Dry, medium-bodied with balanced acidity and flavours of dark fruit and chocolate, lead to a smooth mouth feel and well-polished tannins.

Josh Cellars Cabernet Sauvignon | California | \$71

It is ruby red in colour with ripe aromas and flavours of plum, floral notes, jam, candied fruit and baking spices. The palate is rich and round, with velvety tannins and flavours of plum jam and licorice on a long finish.

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Bubbles

Ruffino Rosé - \$63

Sparkling Rosé is fresh and fragrant with notes of strawberry and slight hints of rose petals.

Ruffino Prosecco - \$65

Crisp, clean and delicate with fine bubbles, Intense sensations of apples and peaches drive a pleasant aftertaste, that is reminiscent of fruity and floral aromas.

Moët & Chandon Imperial Brut NV - \$160

Pale straw in colour with a fine mousse; aromas of apple, pear, citrus and fresh baked bread; extra-dry and medium body with a mineral note on a clean finish.

Veuve Clicquot Brut Champagne - \$175

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body.

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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

Make your event memorable, blend our Locally Distilled spirits with fresh hand-crafted Raspberry & Peach Lemonade + Pineapple & Passion Fruit Iced Tea. These unique cocktails not only look visually stunning, they also taste amazing!

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.

Wedding Party Ice Luge - \$500 Per Person

Break the ice at your next get-together! There is nothing better than an Ice Luge to step your wedding party up to another level. An intricately carved ice sculpture can be mesmerizing and spellbinding, you can be certain that your guests will compliment it and your taste. Ensure a night of fun as you race your friends to the finish line.

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BEVERAGE ENHANCEMENTS

Locally Distilled Spirits (1 oz) - \$13 Per Drink Host Bar | \$14 Per Drink Cash Bar

All spirits are distilled within 100km of the hotel

Vaughan Vodka, Last Straw Distillery (Vaughan, ON) | Niagara Distillery Gin (Niagara, ON) | Darker Side, Last Straw Distillery (Vaughan, ON)
| Kinsip (Prince Edward County, ON) | Black Strap Rum, Last Straw Distillery (Vaughan, ON)

Premium Spirits (1 oz) - \$14 Per Drink Host Bar | \$15 Per Drink Cash Bar

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) | CJW Black Scotch (Missing Country)

Craft On Tap - \$10 Per Draft

Amsterdam Brewery, Toronto Ontario
3 Speed Lager | Big Wheel Amber Ale

Local Craft & Domestic Beer Selection - \$6 Per Drink

Classical favorites + Craft + International Pours

Locally Produced Cider - \$10 Per Cider

Brickworks Ciderhouse (Toronto, ON). Country-Born, City-Crafted!





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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	\$20.56	\$41.13
101-300	\$29.56	\$59.17
301-500	\$29.56	\$123.38
over 500	\$29.56	\$174.79

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 & Suites Toronto Events Team

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GET IN TOUCH

Looking to book a venue for your wedding, rehearsal dinner, shower, or post-wedding brunch?

We would be delighted to host you at Pantages Hotel & Suites Downtown Toronto.

You can reach us directly by phone: (416) 362-1777

or by email: dthcSales@silverhotelgroup.com.

We are in the office Monday through Friday from 9:00 am to 5:00 pm and we will respond to your inquiry with availability and rates within 24 hours during our working days.

Tours of our beautiful venue can be coordinated with a member of our team in advance. We cannot guarantee drop-in visits.

We look forward to hearing from you!