



CHELSEA
Hotel
TORONTO

From 'Yes' To 'I Do'

Weddings in the Heart of Toronto



Chelsea Hotel Weddings

Let your forever begin here!

Step into the newly reimagined Chelsea Hotel, Toronto, a beloved landmark where love stories have unfolded for generations, now more enchanting than ever. Nestled in the heart of downtown, our beautifully renovated spaces offer the perfect blend of timeless charm and modern sophistication, setting the stage for the next chapter of your love story.

For over 50 years, Chelsea Hotel has been part of Toronto's heartbeat - a place where moments become memories, and dreams take center stage. Whether you envision an intimate gathering beneath the city lights or a grand celebration filled with joy and elegance, our versatile venues and picturesque garden oasis offer the ideal canvas to bring your wedding vision to life.

From your first "yes" to your "I do," our devoted Catering team walks beside you, crafting personalized experiences, recommending trusted vendors, and ensuring every detail reflects your unique journey. At Chelsea Hotel, your wedding is not just an event, it's a beautifully orchestrated celebration of love, created just for you.

Wedding Packages

All packages include

- ♦ Use of in-house banquet furniture
- ♦ White table linen and napkin
- ♦ Votive candles and bud vases for cruiser tables
- ♦ Flatware, glassware and china
- ♦ Complimentary wedding menu tasting
- ♦ Complimentary wedding cake cutting
- ♦ Complimentary breakfast for two (the next day)
- ♦ Complimentary parking passes for family (up to three vehicles)
- ♦ Complimentary one night stay in the honeymoon suite, night of the wedding
- ♦ Complimentary one night stay on anniversary date for wedding couple

TRUE LOVE

Inclusions

Four Hors D'oeuvres
Three-course Plated Dinner
Choice of 2 Deluxe Proteins & 1 Vegetarian
Six-hour Deluxe Bar
Sparkling Wine Toast
Tablesides Wine Service
Menu Tasting for two People
Coffee and Tea Service

\$185.00 per person

ENDLESS ROMANCE

Inclusions

Four Hors D'oeuvres
Three-course Plated Dinner
Choice of 1 Deluxe Proteins & 1 Premium Protein & 1 Vegetarian
Seven-hour Deluxe Bar
Sparkling Wine Toast
Tablesides Wine Service
Menu Tasting for two People
Coffee and Tea Service

\$205.00 per person

EVER AFTER

Inclusions

Five Hors D'oeuvres
Four-course Plated Dinner
Choice of 2 Premium Proteins & 1 Vegetarian
Seven-hour Premium Bar
Sparkling Wine Toast
Tablesides Wine Service
Menu Tasting for four People
Coffee and Tea Service

\$235.00 per person

All food & beverage prices are subject to change and are subject to 12% service charge, 4% administration fee and 13% HST.

Chelsea Hotel, Toronto | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com

Hors D'oeuvres

HOT

Lentil And Corn Croquette
Brie And Pumpkin Arancini
Chicken Empanada
Jamaican Chicken Firecracker
Mini Beef Wellington
Mini Piggy In A Blanket
Chicken Satay
Korean Short Rib Skewer
Southern Fried Chicken Skewer
Szechuan Chicken Spring Roll
Chicken Quesadilla
Duck And Jalapeno Pot Pie
Crab Meat Croquette
Chicken Samosa
Northern Woods Mushroom Turnover
Vegetable Spring Roll With Plum Sauce
Feta Sundried Tomato Phyllo
Spanakopita
Vegetable Samosa

Gluten Free/ Vegan Selection :

Chicken Yakitori 🍴
Falafel Balls 🍴🌱
Lentil and Corn Croquette 🍴🌱
Thai Shrimp/Lemongrass 🍴
Wild Rice & Mushroom Croquette 🌱

COLD

Beef Carpaccio And Truffle Oil Crostini
Chipotle Chicken Taco Cup
Gravlax Salmon Roesti Sashimi Grade
Lobster & Apple In Crepe Purse
Peking Duck Moo Soo Crepe
Prosciutto Fig Asiago/Cheese
Pâté Maison & Berries On Crostini
Smoked Salmon Blini, Caviar
Japanese Shrimp Salad On Cucumber
Bocconcini Tomato Pesto Skewer
Goat Cheese Baguette (Thyme & Tomato)
Goat Cheese And Fig Truffle In Tulip
Maple Apple Walnut And Goat Cheese Crostini
Wild Mushroom Goat Cheese Crostini

Gluten Free/ Vegan Selection :

Antipasto Skewer 🍴🌱
Bean Salad in Taco Cup 🌱
Ratatouille on Blinis 🍴🌱
Seared Tuna on Cucumber 🍴🌱
Tabbouleh in Taco Cup 🌱
Thai Mango Wrap 🍴🌱
Thai Salad Bundle 🍴🌱
Vegan Pâté with Hummus and Berries
on Gluten Free Bread 🍴🌱
Vegan Cottage Cheese and Squash with
Vegan Caviar on Gluten Free Bread 🍴🌱

🍴 Gluten Free | 🌱 Vegan | 🥜 Contains Nuts | 🥛 DF - Dairy Free | 🌿 Vegetarian

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Appetizer

Select one

SALAD

Crisp Romaine

Crisp Baby Romaine, Focaccia Croutons, Prosciutto Crisps, Parmigiano-Reggiano.

Radicchio and Pear 🌾 🌱

Radicchio, Rocket, Baby Frisée, Poached Pear, Aged Cheddar, Candied Pecans, Peach Vinaigrette.

Garden Greens Bundle 🌾 🌱 🌱

Baby Greens, Enoki, Sweet Peppers, Grape Tomato Jam, Cucumber Wrap, Shaved Bermuda Onion, Balsamic Drizzle.

Cranberry Chèvre 🌾 🌱

Cranberry-Crusted Chèvre, Micro Greens, Berries, Poached Pear, Crispy Apple, Pine Nuts, Evoo, Aged Balsamic.

Root Vegetable and Brie 🌾 🌱

Confit Root Vegetables, Poached Peaches, Frisée, Heirloom Carrots, Brie, Candied Pecans.

SOUP

Asparagus Mascarpone 🌾 🌱

Velvety Asparagus Soup Blended With Mascarpone, Topped With Tender Asparagus Tips.

Roasted Pepper and Tomato Bisque 🌾 🌱

Roma Tomato And Fire-Roasted Pepper Bisque, Finished With Basil Threads And Gorgonzola Crumble.

Sweet Corn Chowder

Creamy Field Corn Chowder With Smoked Ham And A Roasted Rainbow Pepper Ring.

Butternut Squash and Brie Soup 🌾 🌱

Silky Butternut Squash Soup With Apple, Brie, A Hint Of Thyme, And Fresh Micro Greens.

Lobster Brandy Bisque 🌾

Lobster Bisque Enriched With Brandy Cream And A Touch Of Star Anise Dust.

Enhancements

PASTA

Select one (Included in 'Ever After' Package)

Ricotta and Basil Raviolini 🌱

Ricotta Cheese Raviolini With Blistered Atomic Bomb Tomatoes, Basil Oil And Garlic Confit

Jalapeno Bauletti 🌱

Breaded Jalapeno And Havarti Bauletti On Charred Tomato Pico De Gallo

Mushroom Gnocchi 🌱

Wild Mushroom Gnocchi With Wilted Rocket Leaves

Butternut Shells 🌱 🌱

Butternut Squash Stuffed Shells With Red Pepper Sauce And Toasted Almonds

Vegetable Rotolo 🌱

Roasted Vegetable Rotolo With Sautéed Spinach And Goat Cheese On Sauce Rose

SORBET

\$9
per person

Select one

Watermelon

Lemon

Rainbow

Raspberry

Mango

🌾 Gluten Free | 🌱 Vegan | 🌰 Contains Nuts | 🌾 DF - Dairy Free | 🌱 Vegetarian

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Entrée

Select two

DELUXE PROTEIN

Tapenade-Crusted Salmon 🍷

Atlantic Salmon Crusted With Olive Tapenade, served with Delicate Chive Beurre Blanc.

Coq Au Vin 🍷 🍴

Classic Chicken Leg Braised In Red Wine With Shallots, Mushrooms, And Fresh Herbs.

Mushroom And Chèvre Chicken 🍷

Supreme Of Chicken Stuffed With Mushrooms And Chèvre, Finished With Roasted Thyme And Shallot Demi-Glace.

Pork Schnitzel

Crispy Pork Schnitzel served with Savory Mushroom And Cracked Pepper Sauce.

Stuffed Capon Leg 🍷

Capon Leg Filled With Mushroom And Mascarpone, Served With A Creamy Paprika Sauce.

VEGETERIAN

Select one

Moroccan Stuffed Pepper 🍴 🍴

Baked Magi Pepper Filled With Chickpeas, Onions, Tomatoes, Olives, And Moroccan Spices, Served With Couscous.

Stuffed Zucchini Boats 🍴 🍴 🍴

Cannellini Beans And Caponata Stuffed Zucchini Boats Resting On A Herbed Quinoa Pilaf.

PREMIUM PROTEIN

Beef Tenderloin

Butter-Seared Beef Tenderloin With Garlic Mushrooms, Shallot Demi-Glace, And A Crispy Onion Ring.

Prime Rib Au Jus

Slow-Roasted Prime Rib Served With Horseradish And Yorkshire Pudding. Minimum of 100 guests required

Mediterranean Black Cod 🍷

Filet Of Black Cod With Wild Blueberry And Ice Wine Beurre Blanc.

Veal Cordon Bleu

Breaded White Veal Medallion Stuffed With Ham And Cheese, Finished With A Mushroom Chardonnay Cream Sauce.

Cornish Hen

Herb-Roasted Cornish Hen With Brioche Stuffing And Thyme Pan Fond.

STARCH AND VEG

Yukon Mashed Potatoes 🍷 🍴

Creamy mashed Yukon gold potatoes with green asparagus, cipollini onions, and campari tomatoes.

Potato Casserole 🍷 🍴

Layered potato casserole with corn, scallions, and sautéed garlic rapini.

Saffron Poached Fingerlings 🍷 🍴 🍴

Fingerling potatoes poached in saffron, served with fine French beans, chives, parsley, and rainbow peppers.

Smashed Potato Trio 🍷 🍴 🍴

A trio of smashed potatoes accompanied by baby carrots and fine beans.

Ancient Grain Pilaf 🍴

Ancient grains and Ontario corn pilaf with roasted yellow and green zucchini.

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Dessert

Select one

Sticky Toffee Cake 🥈 🥦 🥜

Moist Sticky Toffee Cake Served With Fresh Raspberries And Chantilly Cream.

Triple Chocolate Mousse 🥈 🥜 🥦

Decadent Triple Chocolate Mousse Drizzled With Belgian Chocolate Sauce And Fresh Strawberry.

Crème Brûlée Cheesecake 🥈

Rich Crème Brûlée Cheesecake Accompanied By A Cherry Compote.

Lemon Bar 🥈 🥜

Zesty Lemon Bar Topped With Whipped Cream And Crispy Meringue.

Flourless Chocolate Cake 🥈 🥈

Silky Flourless Chocolate Cake Finished With Whipped Cream And A Crispy Meringue Garnish.

Coffee and Tea



🥈 Gluten Free | 🥦 Vegan | 🥜 Contains Nuts | 🥈 DF - Dairy Free | 🥈 Vegetarian

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Reception Stations

Three Stations \$70 per person | Four Stations \$85 per person

Chef attended stations are a maximum of two hours | Chef fee of CAD 100 per 50 guests

WOK AND ROLL

Teriyaki Stir Fry Chicken

Teriyaki Stir Fry Vegetable

Steamed Jasmine Rice

Vegetarian Pad Thai Noodles

Scallion, Sesame Seeds

TATER TOTS BAR

Tater Tots of Yukon Gold and Sweet Potato

Smokey Bacon Rashers, Shredded Cheddar Cheese, Scallion

Sour Cream, Siracha Aioli, Sweet Chili Gastrique, Ketchup Aioli

FAJITA FIESTA

Chef-Carved Chicken Breast, Sautéed Onions and Peppers

Tortilla Shells

Lettuce, Shredded Cheddar, Shredded Jack Cheese, Tomato, Salsa, Guacamole, Jalapeno Queso

Nacho Chips

WAFFLE WONDERLAND

Warm Belgian Waffles With Flambéed Fruits, Chantilly Cream and Praline Pecans

Chocolate Fudge and Caramel Sauce

Vanilla Ice Cream

Citrus Zest

MEATBALL MASH-UP

Traditional Meatballs With Rustic Tomato Sauce and Parmesan

Teriyaki Meatballs

Meatballs With Smokey BBQ Sauce

Garlic Bread, Parmesan Cheese, Scallion and Sesame Seeds

HIP HIP HOORAY

(Min 120 Guests)

Chef-Carved Hip Of Beef Or Striploin

Selection Of Local Mustards And Horseradish

Focaccia Buns

CRISPY CREATION

Crispy Yukon Gold Roesti Potato

Chicken and Corn Fricassee

Spinach and Mushroom Fricassee, Scallion, Sour Cream, Apple Compote

VIVA LA PASTA

Chef's Selection of Two Pastas Served With Alfredo, San Marzano Tomato or Rose Sauce Sautéed Vegetable, Chicken Breast, Italian Sausage, Parmesan Cheese, Herbs And Seasonings

POUTINE PERFECTION

Build Your Own Poutine Bar

Yukon Gold Fries, Cheese Curds, Beef Gravy, Ketchup

Add: Shaved Smoked Meat

Reception Stations

Available for a minimum of 50 guests

Chef attended stations are maximum of two hours | Chef's fee of CAD 100 per 50 guests

SAVOURY

Per Person

Pizza and Wings Bonanza

\$32

Selection of Meat Lovers, Vegetarian and Cheese Pizzas, Cajun Crusted Chicken Wings
Hot, Bbq, Honey Garlic, Sweet Chili, Blue Cheese Dip

Chip Truck Experience

\$28

Yukon Gold Fries, Cheese Curds, Smoked Meat, Bacon/Sausage, Beef Gravy, Beef Sliders, Chicken Sliders
Tomato Aioli, Mustard, Pickle, Mayonnaise, Cheese, Onion, Tomato, Hot Sauce

Taco Shack

\$28

Cumin Grilled Flank Steak, Pulled Chicken, Simmered Beans, Soft Flour Tortilla, Coriander, Lime, Pico Di Gallo, Onion, Gazpacho Shooter, Warm Chips, Guacamole, Salsa

SWEET

Per Person

Coffee and Cookies

\$19

Coffee, Tea, Coffee Shop Cookies, Kitchen Sink, Peanut Butter Crunch, Ginger/Sugar, Oatmeal/Sultana, Chocolate Chip

Waffle Sundae Bar

\$24

Vanilla, Chocolate, Praline Caramel Crunch Ice Creams, Chocolate, Strawberry, Butterscotch Sauces, Waffle Cups, Fudge Brownies, Marshmallows, Cherries, Whipped Cream, Salted Peanuts, Candied Pecans

Simply Irresistible

\$29

Assorted Flavours Mini Donuts, Chocolate And Vanilla Cream Brownies, Mini Cupcakes, Mini Tarts, Mini Cookies, Mini Mousse Cakes, Sliced Fruit, Fresh Berries

MINI SLIDERS

Choice of: Beef | Chicken | Pulled Pork | Philly Cheesesteak | Mushroom and Chèvre

\$70

per dozen

Bag of Chips

Classic, All Dressed, Doritos

Add Chip Wall - Minimum of 150 guests

\$5

per person

Bag of Popcorn

White Cheddar, Light Butter and Salt, Sweet and Salty, Dill Pickle

Add Popcorn Wall - Minimum of 150 Guests

\$5

per person

Charcuterie Board

Chef's Selection Of Cured Meats, A Variety Of Cheeses, Crackers, Nuts, Fruits And Vegetables, And Mustards

Add Grazing Station with Canadian Cheese and Cured Meats With Garnish And Crackers - Minimum of 150 Guests

\$22

per person

Seacuterie Station

Malpeque Oysters (2 Pc Per), Chilled Poached Shrimps (2 Pc Per), Smoked Trout, Smoked Mackerel, King Crab Legs (2 Pc Per), Clams, Mussels, Mignonette, Lemon, Lime, Tabasco, Picante Garnish, Maldon Salt, Horseradish. Cocktail Sauce

\$33

per person

Large Salted Pretzels With Ontario Mustards

Add Pretzel Wall - Minimum Order 150 Guests

\$16

per person

Seasonal Fresh Fruit Platter

\$12

per person

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Bar

DELUXE

Liquor

Vodka
Bare Bones

Gin
Bare Bones

Rum
Captain Morgans White Rum

Whiskey
Crown Royal

Scotch
Johnnie Walker Red

Beer

Coors Light
Molson Canadian
Budwieser

Cider

Thornbury Cider
Tragically Hip Road Apple Cider
Divercity - Helles Lager
Supernatura - IPA

Wine

Pilliterri Pinot Grigio, Ontario
Pilliterri Cabernet Merlot, Ontario

Soft Drinks and Juice

PREMIUM

Liquor

Vodka
Kettle One

Gin
Tangueray

Rum
Flor de Cana Grand Reserve

Whiskey
Buliet Frontier Whiskey

Scotch
Johnnie Walker Black

Beer

Corona
Heineken
Stella

Cider

Thornbury Cider
Tragically Hip Road Apple Cider
Divercity - Helles Lager
Supernatura - IPA

Wine

Mission Hill, Pinot Grigio
Mission Hill, Merlot

Soft Drinks and Juice

Capacity Chart

Room	Sq Ft	Dimensions	Ceiling Height	Rounds with Dancefloor	Reception	Theatre
Churchill Ballroom	5200	93 x 56	12'	280	550	460
Mountbatten Ballroom	4260	69 x 62	12'	200	450	320
Deck 27 Lounge						
Market Garden Patio					200	250



General Information

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 subjected to tax and gratuities.

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 buffets 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. Shots are not permitted at any time.

Our Kitchen is your Kitchen

Should you not find a menu or item that suits your requirement, 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.

Last Call

Standard last call is 12:45am with an end time of 1:00am, however we offer you the option to add an hour to your booking and have your party end at 2:00am, with last call at 1:45am.

Coat Check Service

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

Wedding Cake

While we do not prepare wedding cakes in-house, we are pleased to include a complimentary cake cutting station if you choose to bring in your own. Should you wish to serve your wedding cake as an additional course, we would be happy to do so for an additional cost of \$5.00 perperson.

General Information

Audio Visual Equipment & Services

A complete line of audiovisual equipment is available on-site. Encore would be happy to provide a quotation for your audiovisual requirements. Please make sure you verify your band, DJ or decorator's electrical requirements. Depending on their specifications, electricity may be added at an additional cost.

Menu Tasting

The complimentary tasting is available for plated packages only. The tasting is offered to the guest count as included in your contracted package. Any additional guest will incur a charge of \$100 per person. You may select two main course dishes; if two different entrées are selected, identical starch and vegetables will be offered. There is a \$25 fee for each additional entrée requested for a tasting. Additional courses (soup, salad, dessert) may be tasted for a fee of \$15 per plate. All prices are subject to tax, service charge and gratuity. Chef-carved entrées may not be available for tastings, please discuss your options with your Chelsea Event Expert.

Vendor List

Your Chelsea Event Expert will provide you with Chelsea's preferred vendor list, however, you are welcome to utilize your own outside vendor. Vendors must provide certificate of insurance, naming Chelsea Hotel as additional insured.

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.

Guarantee of Attendance

To ensure the utmost freshness, we request final menu selections to be confirmed 30 days in advance with your Chelsea Event Expert to allow for proper ordering and preparation from our culinary team. Should this time frame not be observed, we can not guarantee menu contents or other necessary arrangements. Final guarantee of attendance and special meal request are required by Noon, 5 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Special dietary substitutions are available upon prior request. Please note that the Hotel would be pleased to prepare special meals to suit dietary restrictions to a maximum of 10% of the final guarantee. All substitutions requested during the service of your Groups' functions, not previously arranged, will be handled to the best of our ability and subject to availability and additional charges.

General Information

Décor

All décor must be approved with your Chelsea Event Expert prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via the loading dock, and delivery time must be coordinated with the Hotel in advance. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to the Hotel as a result of not having prior approval will be billed to the client. Confetti, glitter, smoke machines and open flame are prohibited in our event spaces. Excessive clean up charges may apply.

Placement of Tables and Use of Decoration, Props and Staging

Table must be located in compliance with the local fire department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props or staging brought into the Hotel comply with fire department regulations. Group may not utilize pyrotechnics.

Vendor Meal

Vendor meals are \$125 per person for a Chef's choice 3-course plated meal and non-alcoholic beverage. Menu specifications can be discussed with your Chelsea Event Expert at the time of planning.

SOCAN & Re: Sound

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the Hotel. Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. (e.g. If a function with 95 guests attending is located in a function room that falls between the capacity of 301-500 guests, the charges would be based on the 301-500 capacity). Tariff 8 - SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada) Tariff 5 - Re:Sound (Royalties collected for Public Performance of Sound Recordings. Rates do not include applicable tax.)

A romantic couple is shown from behind, embracing and kissing on a rooftop. The woman is wearing a white dress, and the man is wearing a dark suit. In the background, the Toronto skyline is visible, featuring the CN Tower and various skyscrapers under a blue sky with scattered white clouds.

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