

SWEET PROPOSALS



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CHELSEA
Hotel
TORONTO

STANDARD PACKAGE INCLUSIONS

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

INDIAN BUFFET MENU

\$195

per person

Inclusive

SALADS (CHOOSE THREE)

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

DAL (CHOOSE ONE)

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

PANEER (CHOOSE ONE)

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

LAMB (CHOOSE ONE)

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

CHICKEN (CHOOSE ONE)

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

VEGETABLE (CHOOSE TWO)

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

BREADS

Butter naan
Garlic naan
Onion kulcha

RICE (CHOOSE ONE)

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

RAITA (CHOOSE ONE)

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

PAPAD

Assorted pickles and chutneys

DESSERT (CHOOSE TWO)

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

Tea and coffee



GAURAV KAPOOR

EXECUTIVE CHEF

CHELSEA HOTEL, TORONTO

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