



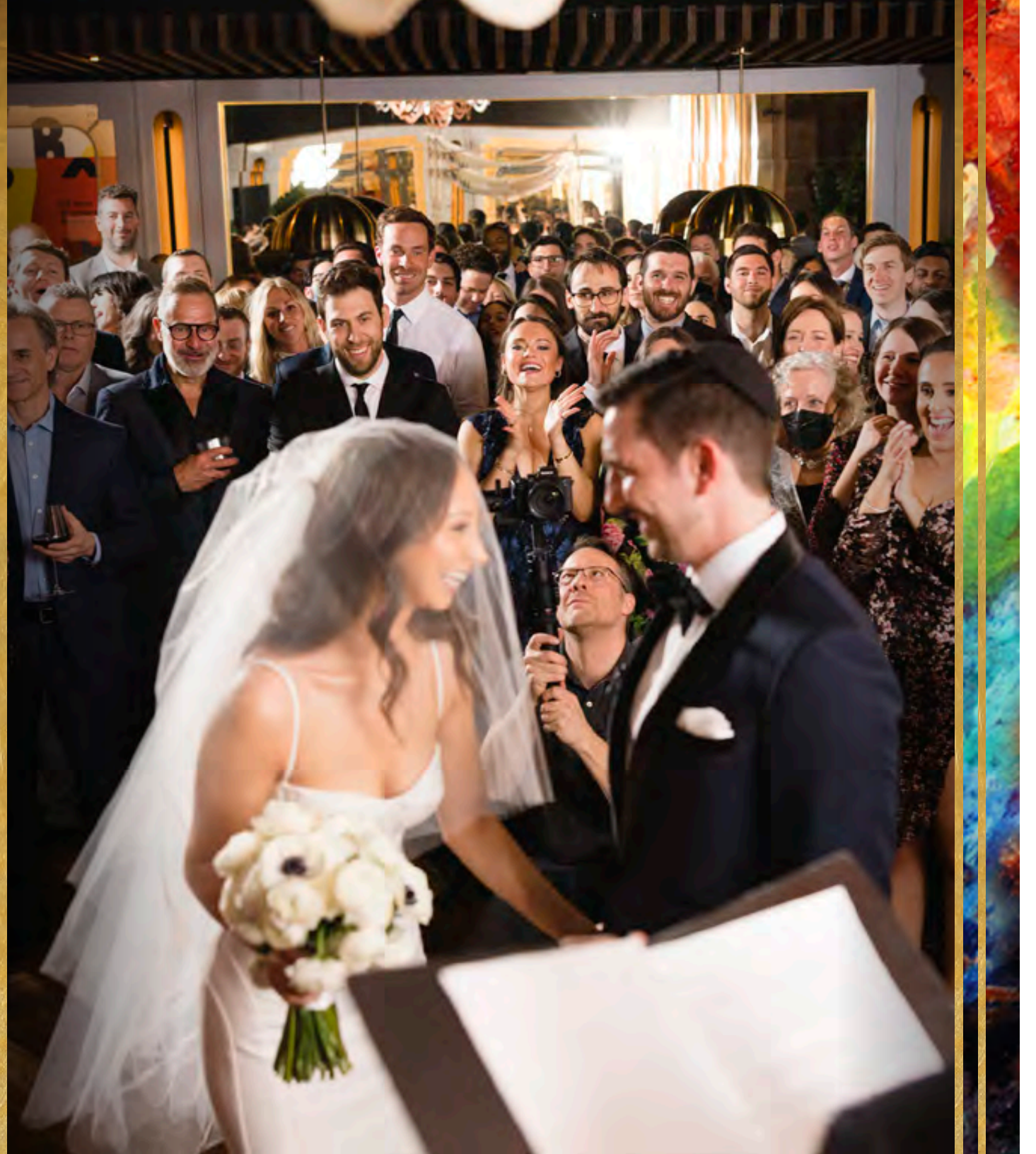
MARKED

WEDDING DECK 2024



YOUR WEDDING AT MARKED

Begin the Journey...





ABOUT THE VENUE

Our venue was designed as an event space with integrated A/V capabilities and ambient lighting. Located in the heart of the Entertainment District, MARKED Restaurant exudes vintage elegance with effortless sophistication in both decor and cuisine... Let your journey begin.

Celebrate your "I do's" with MARKED Restaurant.

Intimate gatherings to Extravagant celebrations of 80-300+ guests.

WEDDING FEATURES

Floor Plan

Our Packages

Feature Packages

Bar Packages

Menu Selections

Compliment Your Wedding Cake

Elevate Your Experience

Featured Couples

Celebrate With Us



EVENT INFORMATION

COMPLIMENTARY SERVICES

- Service Staffing
- Flatware and Glassware
- Existing Tables & Chairs
- Easel
- Table Napkins and votive candles
- Table Numbers and customized menus
- Cake Cutting
- Ceremony Set Up & Tear Down
- Certified Wine Sommelier to make Wine & Champagne suggestions
- Complimentary Chef Guided Menu Tasting for up to 4 guests that will take place approximately one month before your wedding date (charges will apply to menu tastings for more than 4 guests. maximum of 6 allowed.)
- Complimentary dinner for Bride & Groom on 1 Year Anniversary (Full Venue Buyouts Only)

WEDDING TEAM

Dedicated Wedding Coordinator from the Inquiry stages to the Planning and Day of Executing

AMENITIES

- A/V Package: Wireless Microphone, DJ & Band Plug In, DJ Booth, Custom Lighting
- Coat Check
- Designated Loading Dock area for Vendor Delivery
- Bridal Suite (Accessible Washroom)

MINIMUM SPEND

MARKED Restaurant does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity). All that is consumed is counted towards this minimum. We strive to offer fair, competitive and transparent pricing. Our minimum spend requirements vary according to seasonality. During the low season (January-April), we offer reductions in our pricing.

Any charges from outside vendors will not go towards your minimum food & beverage spend.

ROOM CAPACITY

- Guest Count Seated | 200 Seated Dinner with Dance Floor
- Guest Count Standing | 385 Passed Canapes + Food Stations with Dance Floor

ACCESSIBILITY

- Wheelchair Access
- Guest Entry From 132 John Street

PARKING

The nearest parking lots can be found:

RioCan Hall
263 Richmond St W.

Public Parking Lot
290 Adelaide St W

Widmer St Parking
3 Widmer St #7

ADDITIONAL EXPENSES FOR CONSIDERATION

Vendor Meals:
Adult \$35 per person
Children \$18 per person

Furniture Removal - If your event requires a large set up with moving of furniture (tables, chairs etc.) MARKED will require a fee for set-up and tear down due to bringing in staff and re-setting our venue. This fee can range between \$350-\$800+. This will be determined by the Director of Events and will be notified once the Floor Plan has been agreed upon.

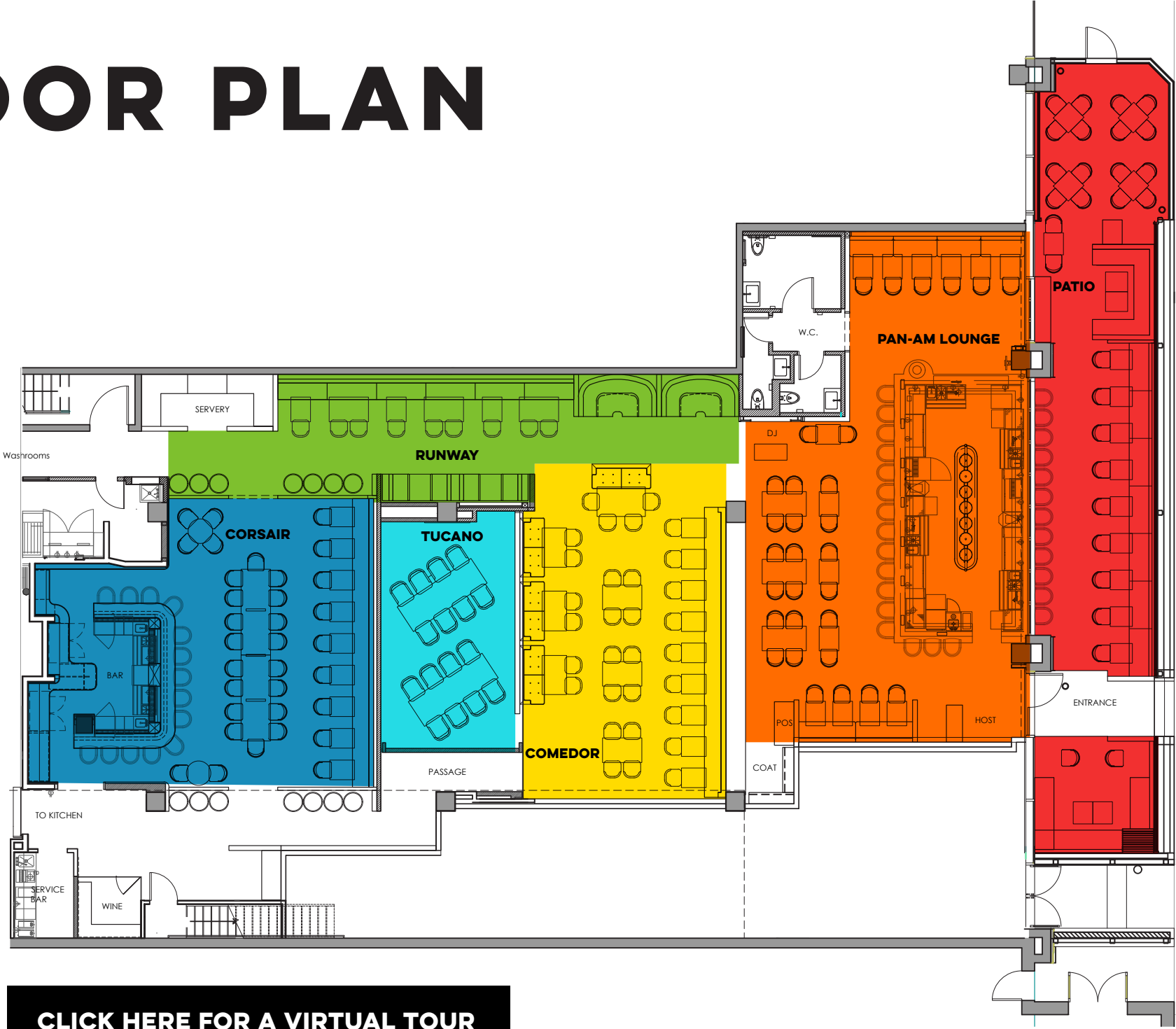
Rentals - Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

*Vendor Meals and Children's meals available upon request

CONSULTING FEE

For all private and semi-private Weddings that occur at our venue, a Wedding Consulting fee of \$500 plus tax will be added.

FLOOR PLAN



[CLICK HERE FOR A VIRTUAL TOUR](#)





OUR PACKAGES

Our Wedding Packages are meant to give you an idea of suggested all-in pricing. We endeavour to provide a customized and personalized approach to wedding planning and as such we are happy to offer a family style menu or reception style menu. There is also the option to create a custom menu with our Executive Chef. As an alternative to our bar packages (alcoholic & non-alcoholic) can be charged based on consumption per beverage, plus tax and gratuity. Wines are selected from our current list and charged per bottle.

FEATURED PACKAGES



SAPPHIRE PACKAGE

- Choice of 4 canapes per person
- 3 Course Dinner or 2 Stations (+ sides)
- 3 Sweet or Savory Late Night Canapes
- 5 Hour Open Bar

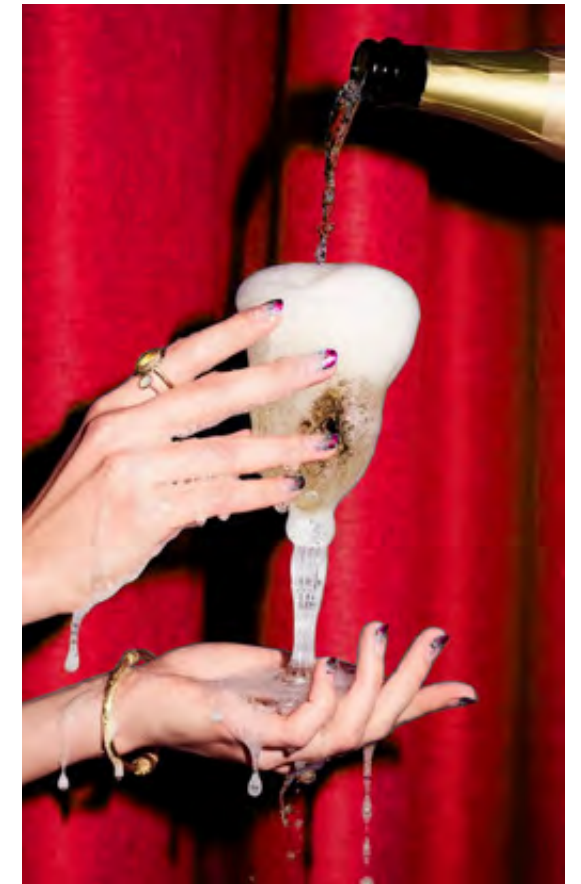
\$220 per person



EMERALD PACKAGE

- Choice of 6 canapes per person
- 3 Course Dinner or 3 Stations (+ sides)
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast

\$280 per person



DIAMOND PACKAGE

- Choice of 8 canapes per person
- 3 Course Dinner or 3 Stations (+ sides)
- 5 Sweet or Savory Late Night Canapes
- 7 Hour Open Bar
- Sparkling Wine Toast or Welcome Cocktail

\$335 per person

BAR PACKAGES

DELUXE BAR PACKAGE

\$140PP (7 HOUR PACKAGE)

Offered with Package: Beer, Wine, Spirits, 2 x Signature Cocktails, Non-Alcoholic Beverages

PREMIUM BAR PACKAGE

\$110PP (5 HOUR PACKAGE)

Offered with Package: Beer, Wine, Spirits, Non-Alcoholic Beverages

ADD ONS

CHAMPAGNE TOWER

Add a Champagne Tower as an elegant display at your wedding. The glasses are stacked, and champagne is poured into the top glass. The tower adds sophistication to the venue, and guests can remove glasses to enjoy the champagne. | **\$250**

*Champagne not included in pricing

*Doubles and Shots are not permitted

**Selection of one red, white & sparkling

***Consumption Bar to commence after allocated bar package ends

ADD ONS

SPIRIT FLIGHTS

The beauty of travelling is immersing yourself in new cultures, taking in the sights, the aromas, the flavours. We've curated a range of flights that will transport you to different regions and terroir, allowing you to explore a varied selection of spirited expressions.

Whiskey: Michter's Bourbon, Michter's Rye, Michter's Sour Mash | **\$40pp**

Tequila: Patrón Silver, Clase Azul Reposado, Don Julio 1942 Anejo | **\$70pp**

Rum: Diplomatico Reserva Exclusiva, (Venezuela), El Dorado 21, (Guyana), Gosling's Family Reserve (Bermuda) | **\$60pp**

COCKTAIL CARTS

Not only does the cocktail cart bring the party to life, but it also offers a selection of tantalizing libations to be enjoyed on the dance floor. These vibrant and refreshing cocktails are designed to keep the energy high and the spirits soaring. Served in stylish glasses and with colourful garnishes, these dance floor concoctions add an extra layer of excitement to the celebration, ensuring that the festivities are unforgettable.

Tu Beso: Pisco, Gin, Benedictine, St-Germain, Blueberry, Pomegranate, Honey, Milk, Moondog Bitters | **\$23 each**



MENU

Passed

Stations

Dinner



PASSED

VG Vegan Friendly: food items may come into contact with non-vegan ingredients **V** Vegetarian **GF** Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

VEGETARIAN

DEVEILED EGGS

avocado + plantain + aleppo | 4.00 **V** **GF**

MUSHROOM CROQUETTE

porcini mushroom + truffle mayo | 4.00 **V**

MARKED GRILLED CHEESE

brioche + smoked cheddar + manchego + mayo + chili ketchup | 4.50 **V**

CRISPY CASSAVA FRIES

jalapeño crema + lime chipotle salt | 4.00 **V** **GF** **DF**

VEGAN

CRISPY CAULIFLOWER

tempero baiano + seasoned cassava flour + almond cream | 4.00 **VG** **GF**

PULLED JACKFRUIT AREPA

barbecue sauce + pickled onion | 4.50

VG **GF** **DF**

SWEET POTATO CRISP

plantain chip, adobo marinade, sweet potato, pineapple salsa, radish | 4.50 **VG** **DF**

*Minimum order of 12 pcs per dish is required

MEAT

CHICKEN CROQUETTE

huancaína sauce | 5.00

MARKED SLIDER

house grind + shredded lettuce + curtido mayo + cheddar | 6.50

CHURRASCO CHICKEN WINGS

tempero baiano + cilantro crema | 5.00 **GF**

STEAK ANTICUCHO

picanha + panca marinade + jalapeño crema | 7.00 **GF**

DATES

double smoked bacon + pickled pepper + manchego cheese | 5.00 **GF**

SEAFOOD

SPICY TUNA CEVICHE

cucumber + panca tiger's milk + salsa criola | 4.50

SHRIMP ANTICUCHO

aji amarillo + pineapple + huancaína | 5.00 **GF**

SMOKED SALMON TOSTADA

crème fraiche + guindillas + cilantro crema + queso | 4.50 **GF**

SWEETS

APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00

CHOCOLATE CHURROS

chocolate cremeaux + nutella powder | 4.00 **V**

"LATIN MESS" TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00

ALFAJORES

shortbread cookie + dulce de leche | 4.00 **V**



STATIONS

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LITE *1 order feeds 20 guests

GUASACACA

venezuelan avocado dip + tortilla chips + queso salt | 40.00 **V** **GF**

PICADA

chef's selection of cured meats + cheeses + pickles + crisps | 155.00

CHILLED SEAFOOD PLATTER

ceviche, shrimp cocktail, oysters, scallop crudo, crab legs, tuna tiradito + sauces | 600.00 **GF**

VEGETABLE PLATTER

sweet potato + cauliflower + carrots + cherry tomatoes + brussels sprouts + red pepper + radish cello + zucchini + chickpea hummus | 110.00 **V** **DF**

ADD ADDITIONAL DIPS

roasted red pepper | 15.00
beet hummus | 15.00

MARKED TRIO DIPS

chickpea hummus + roasted red pepper + beet hummus + tortilla chips | 50.00

UPGRADE

toasted sourdough | 30.00 **V**

OYSTER SHUCKING STATION

100 east coast oysters + sides (lemons + horseradish hot sauce) + live shucker | 250.00 **DF**

MEDIUM

ROAST BEEF

AAA striploin + chimichurri | 33.00 per guest (manned) **GF** **DF**

*minimum 50 guests, 8oz per guest

GLAZED SALMON

atlantic salmon fillet + rocoto honey + aioli | 26.00 per guest (unmanned) **GF**

*minimum 25 guests, 5oz per guest

FRIED CHICKEN

fried chicken + biquinho sauce + buttermilk ranch | 15.00 **GF**

GRILLED SHRIMP & PINEAPPLE

grilled shrimp + ji amarillo + pineapple + huancaína | 12.00 **GF**

SIDES

COCONUT RICE

chive + pickled goji berry + toasted coconut | 5.00 per person **VG** **GF**

CHILI GARLIC POTATO

crispy potato + chili garlic butter + grana padano + guindilla | 5.00 per person **V** **GF**

SIDES (CONT.)

ROASTED BRUSSELS SPROUTS

sofrito + coconut milk + lime + aioli | 5.00 per person **VG** **GF**

ROOT VEG

warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette | 5.00 per person **V** **DF**

SALADS *1 order feeds 10 guests

KALE SALAD

"we the roots" kale + green goddess dressing + pickled onion + bread crumbs + grana padano + lemon | 65.00 **V**

CHIPOTLE CHOPPED SALAD

iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangratatto | 65.00

ORGANIC CAULIFLOWER

sunflower seeds + pickled goji berry + brazilian spice blend | 70.00 **VG**

SHISHITO PEPPER BOWL

vegan chive mayo + sunflower seeds | 60.00

COMPOSED BOWLS

FRIED CHICKEN + RICE

coconut rice + biquinho sauce + buttermilk ranch | 9.00 **GF**

GRILLED SHRIMP & PINEAPPLE + RICE

grilled shrimp + ji amarillo + pineapple + huancaína + coconut rice | 9.00 **GF** **DF**

ORGANIC CAULIFLOWER + RICE

sunflower seeds + pickled goji berry + brazilian spice blend + coconut rice | 8.00 **VG** **GF**

RAY'CHOS

tortillas + jalapeño salsa fresca + pickled onions + guasacaca + white cheese sauce + cilantro cress | 13.00 **GF**
Add Fried Chicken | 14.00
Add Beef Chili | 15.00

DESSERTS

DULCE DESSERT

caramel slice + flourless orange cake + GF brownie + strawberry cream tart, latin mess | 150.00 (50 pieces total) **V**

FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry + seasonal berries | 140.00 **VG** **GF** **DF**

DINNER MENU

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\$80 PER PERSON

CHIPOTLE CHOPPED SALAD | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato

DATES | double smoked bacon + pickled pepper + manchego cheese **GF**

GUASACACA | venezuelan avocado dip + crispy tortilla chips + queso salt **V GF**

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **V**

ROASTED BRUSSELS SPROUTS | sofrito + coconut milk + garlic aioli **VG GF**

COCONUT RICE | goji berries + shaved coconut + chives **VG GF**

FRIED CHICKEN | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend **GF**

SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce **GF**

MOJO PORK | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

Vegan/GF sorbet available upon request

\$90 PER PERSON

MARKED CEVICHE | market fish + avocado + sweet potato + peruvian corn + leche de tigre **GF**

KALE SALAD | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **V**

GRILLED CHICKEN WINGS | brazilian spice blend + cilantro crema + guindilla peppers **GF**

SHISHITO PEPPERS | chipotle lime salt + chive mayo + sunflower seeds **VG GF**

CRISPY CASSAVA FRIES | jalapeño crema + chipotle lime salt **V GF**

CHARRED CHICKEN | pistachio herb stuffed chicken thighs + annatto oil **GF**

BABY BROCCOLI | smoky chickpea puree + lemon **VG GF**

SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce **GF**

FLAT IRON STEAK | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

\$110 PER PERSON

SPICY TUNA CEVICHE | avocado + cucumber + radish + togarashi + tapioca seaweed cracker

STEAK TARTARE | striploin + chimichurri + pecorino + truffle crema + cassava cracker **GF**

KALE SALAD | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

ROAST CHICKEN COXINHA | brazilian croquette + huancaína sauce

CORN RIBS | whipped queso fresco + piri piri sauce + lime chipotle salt **V GF**

OCOPA POTATOES | peruvian potato + ocopa sauce + grana padano + guindilla **V**

PERUVIAN CHICKEN THIGH | sweet pickled goji + cilantro crema + toasted almonds

ROOT VEG | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette **V GF**

WHOLE GRILLED FISH | branzino + salsa verde + tomatillo sauce + grilled lemon **GF**

LAMB SIRLOIN | barbacoa marination + olive puree + aged balsamic **GF**


CHURROS | banana caramel + white chocolate peanut butter sauce **V**

LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

COMPLIMENT YOUR WEDDING CAKE

DULCE BOARD

caramel slice + flourless orange cake + hazelnut brownie + strawberry cream tart | 150.00
(40 pieces total) 

SEASONAL FRUIT PLATTER

pineapple + watermelon + cantaloupe + kiwi + strawberry | 140.00 (feeds 7-10 guests)  

CANDY STATION

selection of chocolates & sweets | 500.00

APPLE PIE CHURROS

vanilla pastry cream + apple pie filling + olive oil biscuit crumble | 4.00 pp

CHOCOLATE CHURROS

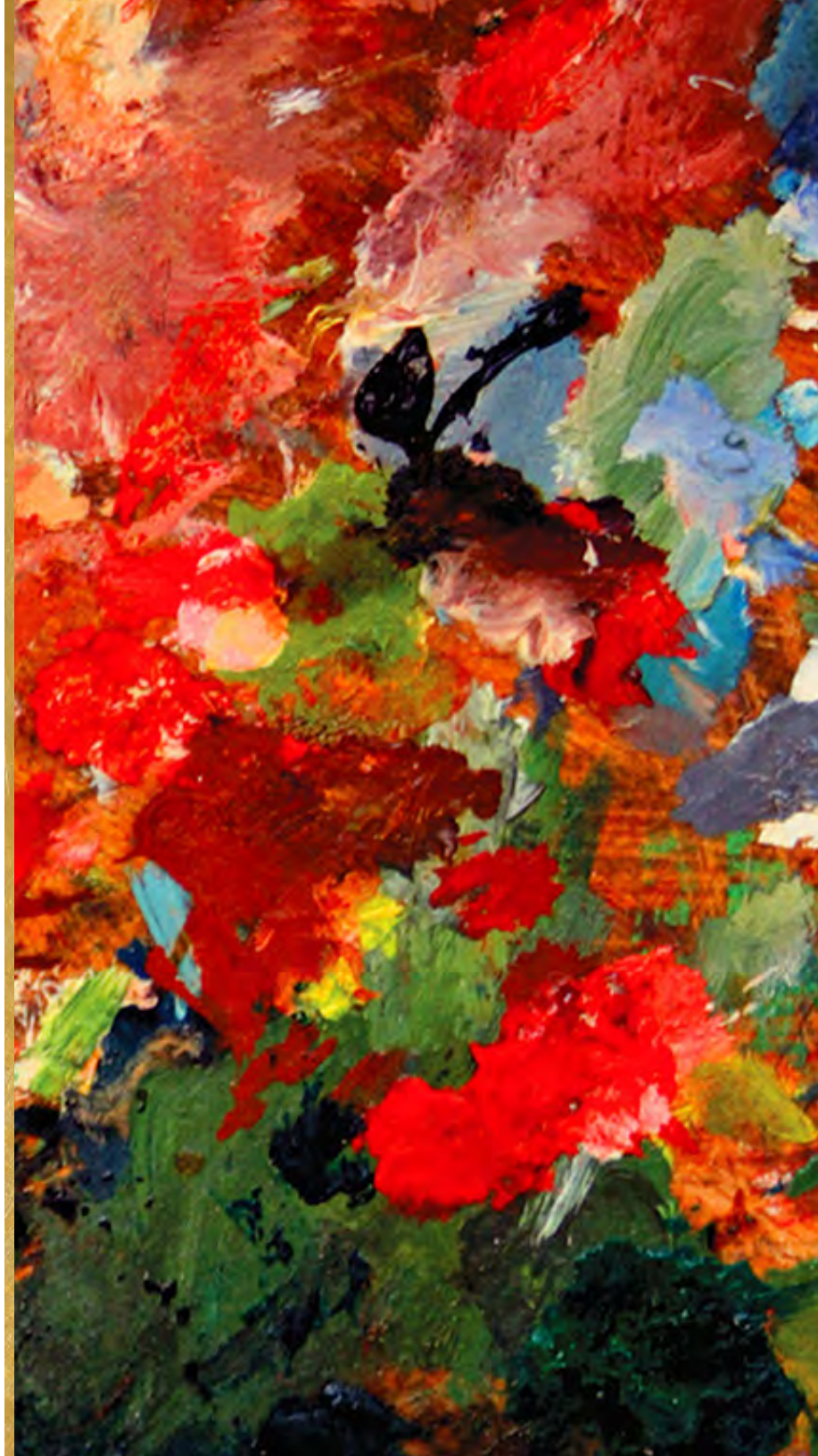
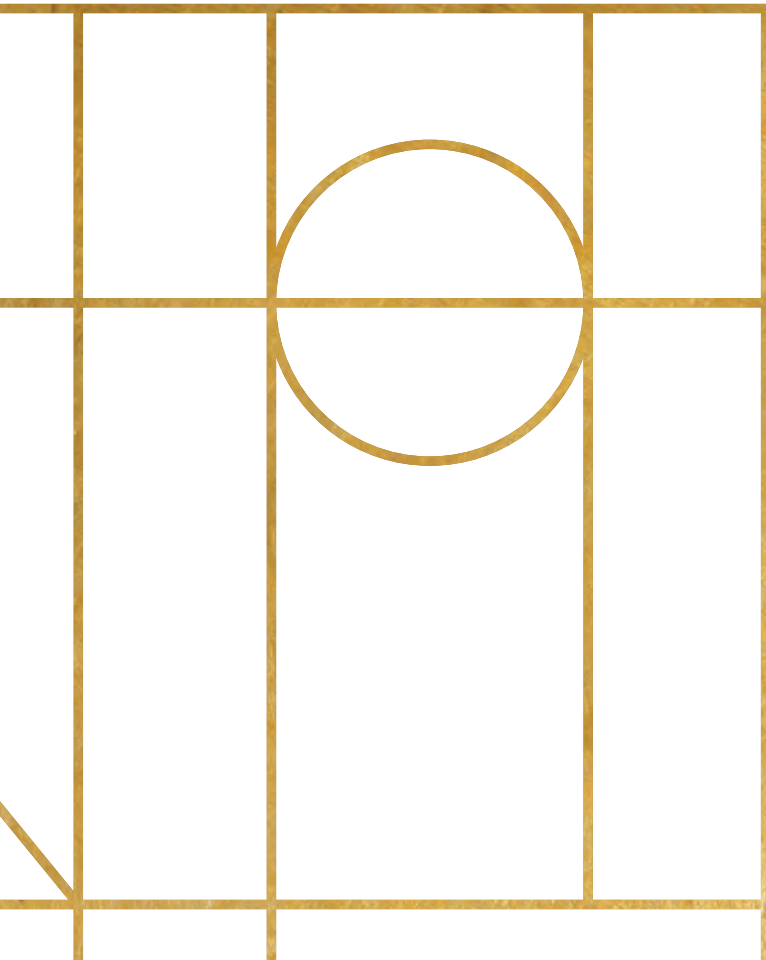
chocolate cremeaux + nutella powder | 4.00 pp

“LATIN MESS” TART

coconut namalaka + passionfruit curd + vanilla sponge | 5.00pp

ALFAJORES

shortbread cookie + dulce de leche | 4.00 pp



ELEVATE YOUR EXPERIENCE



Fire Saxophonist



Dancers



DJ/Band



FEATURED COUPLES



MOLLY & COBY

April 30th 2022

We had our wedding at Marked and it was a dream!! We are overwhelmed with messages from our guests telling us how incredible the food, staff, service, and entire party was. The team, led by Katherine Johannson, was absolutely amazing to work with- so accommodating and just jumped right in to elevate and execute all of our ideas from the initial planning phase and into the night of. They worked so well with all of our other vendors and our guests just had the best experience all night! We're so sad it's over and cannot wait to get back there!! The most amazing party and restaurant ever!!!



SHAYNA & MATTHEW

October 15th 2022

We had our wedding at Marked on a Saturday in the fall of 2022 — it was everything we had ever dreamed of. When looking for a venue, we immediately fell in love with the vibe of the space; then after our 1st meeting with Katherine Johannson, our decision was made. Katherine quickly caught on to the style of wedding/celebration we were looking for and easily aligned to our vision. After that meeting, we were confident Katherine was going to make our dream wedding a reality at Marked. In the end, we couldn't have asked for anything more. The food was phenomenal. Guests continue to tell us how much they enjoyed every bite. The mood and flow was exactly what we wanted. The staff was friendly, attentive, and generally awesome.

VENDORS

PHOTOBOOTHS

LOL BOOTHS

info@lolphotoboothgta.com/416-999-5683
www.lolphotoboothgta.com

MAGNETIC

info@magneticstaffing.ca
magneticstaffing.ca/photobooth

MIRMIR

info@mirmir.com/818-800-0441
www.mirmir.com

DJS

DJ MARK OLIVER

markolivermusic@gmail.com

DJ COZMIC CAT

Name: Paula
djcozmic@gmail.com
djcozmic.com

PHOTOGRAPHERS

SCARLET O'NEILL PHOTOGRAPHY

www.scarletoneill.com

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www.loriwaltenbury.com

SEIYA CREATIVE

seiyacreatives@gmail.com
Photography & Videography

RENTALS

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BANDS/MUSICIANS

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FLORAL

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**CELEBRATE
WITH US**

MARKED

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