

MARRIOTT DOWNTOWN AT CF TORONTO EATON CENTRE

525 BAY STREET, TORONTO, ON, M5G 2L2 T 416.597.9200 MARRIOTT.COM/YYZEC



LET US BRING YOUR SPECIAL DAY TO LIFE AT THE

MARRIOTT DOWNTOWN AT CF TORONTO EATON CENTRE.

OUR EXPERTS
THOUGHTFULLY CONSIDER
EACH DETAIL TO CARE FOR
YOUR VISION, YOUR TASTES,
AND YOUR DREAMS FOR AN
UNFORGETTABLE
CELEBRATION.HERE'S TO
YOUR HAPPILY EVER AFTER.

As of May 2025





YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,

MARRIOTT DOWNTOWN AT CF TORONTO EATON CENTRE WILL EXCEED EVERY

EXPECTATION. INSPIRING SPACES, CREATIVE MENUS, OUR EXCEPTIONAL EVENTS

TEAM, AND A CURATED LIST OF PREFERRED VENDORS ARE AT YOUR SERVICE TO

MAKE YOUR BIG DAY UNIQUELY YOUR OWN.

MARRIOTT DOWNTOWN AT CF TORONTO EATON CENTRE

Marriott Downtown at CF Toronto Eaton Centre is located at the heart of downtown core. Listed as one of Toronto's premier hotel, featuring 461 modern guestrooms, convenient amenities and word-class service. The hotel offers 26,000 sq. ft. of function space with 21 flexible meeting rooms and spacious 7,952 sq. ft. Ballroom that can accommodate weddings of all sizes.

FUNCTION SPACE

FUNCTION SPACE	WxLxH	Sq. Ft.	Rounds 6	Rounds 8	Rounds 10	Reception
Grand Ballroom	72 x 122 x 15	7952	300	400	500	850
Salon A or B or C or D	36 x 49 x 15	1,526	48	64	80	150
Salon A & B or Salon C & D	72 x 49 x 15	3,052	96	128	160	300
Crush Space	72 x 23 x 15	1775	60	80	100	-
Salon A, B & Crush or Salon C, D & Crush	72 x 72 x 15	4827	168	200	25250	450
Trinity Ballroom	35 x 124 x10	4270	150	200	250	500
Salon I or V	35 x 25 x 10	875	30	40	50	80
Salon II or III or IV	35 x 24 x 10	840	30	40	50	80
Salon I & II or IV & V	35 x 49 x 10	1715	60	80	100	200
Salon I, II & III or Salon III, IV & V	35 x 73 x 10	2555	90	120	150	300
Salon I - IV or Salon II - V	35 x 97 x 10	3395	120	160	200	400
Convention Level Foyer		5400				
PAR BAR						100
Fireside Lounge						75
Trios Bistro						200













WEDDING PACKAGE & INCLUSIONS:

- Marriott Wedding Catering & Event Managers
- Menu tasting for Four with Chef Feedback Session
- · One Glass of Sparkling Wine for Toasting
- Floor Length Standard White Linen Tablecloths and Napkins
- · Tables, Chairs, Flatware, Glasses and Votive Candles
- · Printed Menus for each Table
- · One Bedroom Suite for the Bride and Groom
- Ensuite Breakfast for Two
- Bottle of Chilled Sparkling Wine served in-room on your Wedding Night
- Special Guest Room Rates for your Guests

*INCLUDED IN RECEPTION DINNERS ONLY.

TERMS AND POLICIES

EVENT DEPOSIT & PAYMENT SCHEDULE

Regarding payment, a non-refundable deposit of 20% of the estimated revenue is due at the signing of the contract. Subsequent deposits will be made in incremental amounts with the full estimated event cost due 10 days prior to the event date. All deposits are non-refundable and non-transferable.

ATTENDANCE GUARANTEE, SPACE & TIME ALLOCATION

Function rooms are assigned based on the number of persons anticipated. A guarantee of attendance for your function is required 72 hours prior to event. If we do not hear from you, your "expected number" will be considered your guarantee. The hotel will be prepared to serve 3% above the guarantee. Any additional space or extension in time allocations to the agreed upon agenda, will be subject to additional facility service fees.

TENTATIVE HOLD

Toronto Marriott Downtown Eaton Centre Hotel is pleased to place a date on hold for you. We will hold this date for a maximum of seven (7) days and then will release the date for resale. However, if we receive an inquiry for the date you have on hold and inquiring client is ready to place a deposit down, we will give the first client right of refusal with a decision to be made within forty-eight (48) hours to either release the date or confirm with a deposit of 20% of the estimated revenue.

ENTERTAINMENT

Music and entertainment may continue until 1:00am. SOCAN (Society of Composers, Authors and Music Publishers of Canada) an organization that upholds the rights of music creators and their publishers in Canada and around the world. Monies collected are submitted directly to SOCAN, who in turn distributes these royalties to the entitled creators and publishers. You can find the applicable fee for your event in the provided table. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media. All prices without hst.

SOCAN									
With Dancing				Without Dancing					
1-110	101-300	301-500	>500	1-110	101-300	301-500	>500		
44.13	63.49	132.39	187.55	22.06	31.72	66.19	93.78		

RE-SOUND									
With Dancing				Without Dancing					
1-110	101-300	301-500	>500	1-110	101-300	301-500	>500		
18.51	26.63	55.52	78.66	9.25	13.3	27.76	39.33		

ELECTRICAL POWER

For additional power requirement, please coordinate with Encore Global. If your chosen DJ or Band requires more power than the room provides, a power drop is available for an extra fee. Please note, the hotel prohibits the use of pyrotechnics, smoke, and fog machines (even water-based) due to our fire panel's sensitivity.

PARKING

Limited parking is available on a first come first serve basis in our underground, available at prevailing fee.





YOUR RECEPTION & DINNER

WHEN EVERY DETAIL HAS BEEN TAKEN CARE OF, YOU ARE FREE TO EAT, DRINK, AND CELEBRATE TO THE FULLEST.

RECEPTION & DINNER MENUS 2025

Menu prices listed below are per person. 25 guests minimum.

PLATED DINNER - THREE COURSE

CHOOSE 4 APPETIZERS

Cold Canapes

- Grilled vegetable on Pumpkin Rosti GF/V
- Vegan California rolls
- · Smoked salmon, caviar on Blinis
- · Tofu and Pickled vegetable wrap GF/V
- Smoked duck with charred pear/manchego cheese

Hot Canapes

- · Lentil and Corn Croquette GF/V
- Beet and Goat cheese arancini | Truffle aioli
- · Chicken Yakitori GF
- Mini crab cakes | yuzu koshu Aioli
- Sesame soy beef skewers
- · Beef Kabob GF
- Chicken firecracker
- Beef wellington
- · Seafood Paella Arancini

CHOICE OF SOUP OR SALAD

- Cream of Porcini and Wild mushroom | Charred Brussel sprout, shitake (gf)(nf)
- Sunchoke and Parsnip Puree | Truffle oil, chives (qf)(nf)
- Cinnamon spiced Squash and Coconut cream soup (af)(df)(pb)
- · Lemon Dill Italian Wedding Soup
- Charred Brussels sprouts and Romaine Caesar salad, double-smoked bacon
- Baby kale and ricotta salad, Seasonal stone fruit, Watermelon radish,
- Lemon balm vinaigrette, Espresso crostini.
- Prosciutto, Maple roasted pears, Watercress and Frisee salad, Micro basil, Balsamic reduction

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- Sunchoke and Parsnip Puree | Truffle oil, chives (gf)(nf)
- Cinnamon spiced Squash and Coconut cream soup (gf)(df)(pb)
- Lemon Dill Italian Wedding Soup
- Roasted Squash and Burratta salad, Pomegranate seeds, Heirloom cherry tomato, Seeds of Squash, baby Frisee, limoncello dressing (gf) (v)
- Charred Brussels sprouts and Romaine Caesar salad, double-smoked bacon
- Baby kale and ricotta salad, Seasonal stone fruit, Watermelon radish,
- Lemon balm vinaigrette, Espresso crostini.
- Prosciutto, Maple roasted pears, Watercress and Frisee salad, Micro basil, Balsamic reduction

ENTRÉE

SURF and TURF \$150

5 oz braised short rib and Tarragon butter poached jumbo shrimp, Buttermilk mash, Roasted Roma, Fennel leek puree, Asparagus tips, Heirloom carrot, Roasted pepper Chimichurri

BLACK GARLIC AND NORI CRUSTED CAULIFLOWER \$135

Wamame Vegan Beef Roulade, Chilli crisp Gailan, Lemon grass and Coconut scented rice, Sago wafers

SLOW ROASTED VEGETABLE GALETTE \$135

Tuscan kale and walnut pesto, Eggplant confit, Brussels sprouts, Olive mash, Guajillo Tomato Salsa

FOGO ISLAND BAKED COD \$140

Thyme citrus polenta, Cauliflower Silk, Broccolini, Ikura dill butter



ROASTED FILLET MIGNON \$150

Ratatouille Provençale, Sunchoke puree, Merlot braised Cipollini. Balsamic Jus

CHICKEN SUPREME \$140

Braised Shimeji, Fingerling potato, Braised greens, Pearl onion jus

DESSERT

ZESTY LEMON CHEESECAKE

New York cheesecake mix with a hint of lemon zest finished with homemade lemon curd

AMARENA CHERRY BLACK FOREST CAKE

Layers of chocolate cake, Amarena cherry filling, mix of dark chocolate mousse. Finished with fresh real cream and shaved dark chocolate.

BLUEBERRY PASSION

Ice wine infused wild blueberry bavaroises, golden blueberry, mint cress $\,$

MANGO PASSION

A blend of mango and passion fruit mousse with white chocolate, vanilla sponge, Spiced Coulis

WEDDING CAKES

Please ask your Catering Manager for list of preferred vendors.

LATE NIGHT SAVORY STATIONS \$45

BUILD YOUR OWN

(choose 3 items from any Stations - A,B & C)

A. GRILLED CHEESE BAR

Brien bacon | Classic | BBQ whisky onion and Gouda

B. BAO BAR

Asian Bbq Chicken | Pork belly | Vegan beef | Served with Apple kimchi slaw | Citrus Aioli

C. SLIDER BAR

Bison and smoked Gouda | Tomato Relish | Smoked Turkey and Brie | Cranberry relish | Grilled eggplant and Mushroom | sweet and sour

D. YORKSHIRE BAR - add \$10

Montreal Smoked Meat | Sauerkraut | Roast beef | Caramelised onion | Slow braised beef cheek | Parsnip puree

E. FRY BAR

Homemade fries | Truffle Gouda | Smoked fries | Short ribs | crispy onions | Sweet potato fries | Black garlic aioli

F. POPPERS BAR

Shrimp popcorn | Jalapeno Cream cheese | Chicken bites | Mango chutney | Buffalo sauce | Ranch

- · All Plated meals with soup selection come with bread rolls and butter and served with Rainforest Alliance coffee
- and Mighty Leaftea.
- Pre-selected choice of entrée \$10.00 Per Person
- Give your guests a choice before the event (2 entrées options plus a vegetarian option)
- Upgrade to a 4-course menu for an additional \$15.00 per person—which includes an additional appetizer.
- Cake Cutting \$45 per person, minimum 25 ppl
- Cake Cutting with Garnish \$9 per person, minimum 25 ppl

RECEPTION & DINNER MENU 2025

Menu prices listed below are per person. 25 guests minimum.

PRE-TEENS \$132

(12 years and under)

First Course | Choice of one

Cheese and crackers Caesar salad Crudité and dip Breaded mozzarella, Tomato sauce

Main Course

Chicken Schnitzel with Rice and Vegetables Quarter pounder with fries Mac and cheese

Dessert

Chocolate chip cookie sandwich Fruit plate Strawberry shortcake Bowl

LATE NIGHT DESSERT STATIONS \$45++

BUILD YOUR OWN (choice of any 3 individual selection)

A. CHURRO BAR

Carmel and chocolate Filled churros Plain churros Churro fries

B. MINI CAKES

Assortment of Cupcakes Assortment of Bundt Cakes Assortment of Cake pops

C. BEIGNETS AND DONUTS

An assortment of mini donuts and beignets

D. DECADENCE add \$10

Assortment of Crème brulee Mini tarts Mousse cakes Chocolate Lava Chocolate Brownies Eclairs

RECEPTION & DINNER MENU 2025

Menu prices listed below are per person. 25 guests minimum.

5 HOUR BAR PACKAGE

STANDARD\$59

Liquor

Skyy Vodka, Canadian Club Whiskey, Gordon Gin, Bacardi Superior White Rum

Jose Cuervo Especial Gold Tequila, Johnnie Walker Red Label Scotch Whisky

Wine

House Red Wine – Pellar Family Reserve Cabernet Merlot

House White Wine - Pellar Family Reserve Sauvignon Blanc VQA

Beer

Domestic Beer

Softdrinks, Juices, Sparking Water \$15 per additional hour

PREMIUM \$69

Liquor

Tito's Handmade Vodka, Crown Royal Whiskey, Bombay Sapphire London Gin, Appleton Estate V/X Signature Blend, Espolón Tequila Blanco, Johnnie Walker Black Label Scotch Whisky

Liqueur

Baileys Original Irish Cream, Kahlua Coffee Flavoured Liquor, Martini Dry Vermouth, Martini Rosso Vermouth

Wine

House Red Wine – Peller Family Reserve Cabernet Merlot VQA

House White Wine - Peller Family Reserve Sauvignon Blanc VQA

Beer

Domestic Beer, Imported Beer

Soft Drinks, Juices, Sparkling Water \$20 per additional hour'

Does not include table wine or table service

DELUXE\$89

Liquor

Belvedere Pure Vodka, Knob Creek Bourbon, Hendrick's Gin, Herradura Reposado Tequila,

Mount Gay Eclipse Rum, Glenfiddich 12 Year Old Single Malt Scotch Whisky

Liqueur

Grand Marnier, Campari, Baileys Original Irish Cream, Kahlua Coffee Flavoured Liquor, Martini Dry Vermouth, Martini Rosso Vermouth

Wine

Red Wine – Vint Cabernet Sauvignon by Robert Mondavi or similar

White Wine - Vint Chardonnay by Robert Mondavi or similar Sparkling Wine - Ruffino Prosecco

Beer

Domestic Beer, Craft Beer, Imported Beer

Soft Drinks, Juices, Sparkling Water

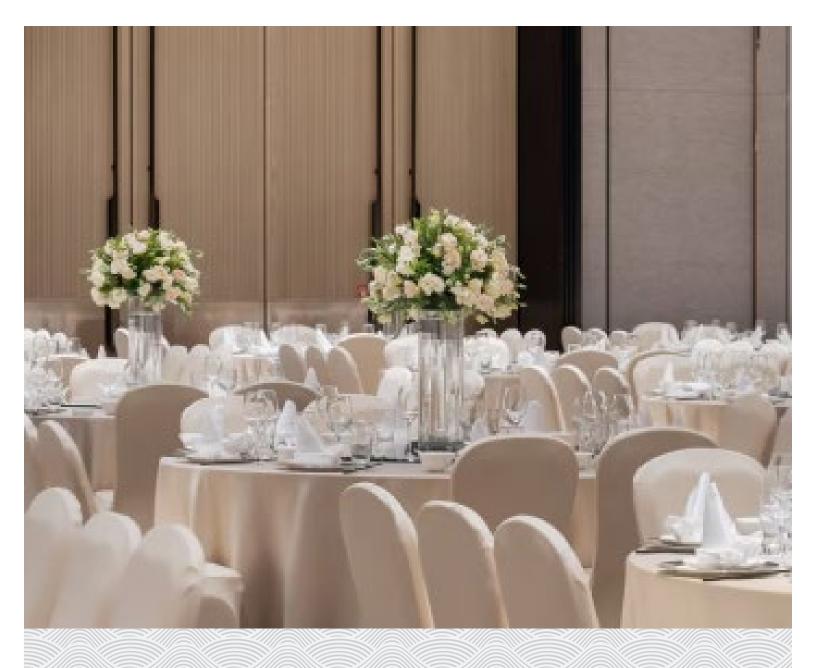
*CASH BAR AND HOST CONSUMPTION BAR OPTIONS AVAILABLE.

RECEPTION & DINNER MENU 2025

Menu prices listed below are per person. 25 guests minimum.

INDIAN DINNER WEDDING \$150

- Chicken Tikka skewers | Green chili mint chutney
- Adraki Shrimp on Lemon Grass | Pineapple Ranch
- Vegetable Pakora with Sweet chili lime
- Hara bara kebab
- Murgh Makkai Shorba or Tomato Shorba
- Tomato cucumber and Romaine salad with Cilantro ginger dressing
- · Sprouted bean and quinoa salad with Citrus dressing
- Mixed vegetable raitha
- Tamarind Chutney
- Pickle and Pappad
- Alleppey Style Coconut and Raw mango fish Curry or Masala Fried Fish
- Boneless Butter chicken or Tandoori spiced Roasted Bone in Chicken
- Methi Malai Paneer or Kadhai Paneer aur capsicum
- Aloo Channa
- Large Vegetable samosa
- Stuffed tawa paratha or Naan
- Vegetable pilaf rice
- Gulab Jamun
- Mango Squares
- Saffron and Pistachio Cheesecake bite



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS.

ALLOW US TO TAKE CARE OF VALET PARKING, PRIVATE PRE-RECEPTION AREAS,

SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS

SO THAT YOU CAN FOCUS ON MAKING MEMORIES.

GENERAL INFORMATION

- Ceremony rehearsals and rehearsal dinners may be arranged with your event manager.
- The hotel has limited storage capacity and is not in a
 position to accept delivery of flowers or wedding cakes prior
 to the day of the event.
- The hotel does not set up or tear down vendors products (flowers, chair covers, back drops, up lighting etc.)
- All equipment and décor must be dismantled and removed no later than 1 hour after the end time of the function by the vendor or client. If this is not completed there would be a \$350 labour fee, based on availability of the function space.
- Coloured linen may be rented if desired at 30% mark up.

MENU TASTING

A menu tasting is complimentary for the bride & groom for weddings of over 80 guests.

SERVICE CHARGE & SALES TAX

All contracted food and beverage and AV services are subject to the following fees and each fee is subject to HST (Tax), currently at a rate of 13%:

- ☐ All food and beverage items are subject to a service charge of 15.00%, this amount is distributed to all servers and related service personnel involved with the event.
- ☐ All food and beverage items are subject to an Administrative and Facility Fee in the amount of 5.00%.
- All meeting room rental items are subject to a Facility
 Fee of 20%The Administrative and Facility Fee is used to
 cover the cost of equipment, heat, light, power, and
 other expenses related to the overall use of the facilities.
- The Administrative & Facility Fee is not a tip or gratuity for services provided by employees, and no part of the Administrative and Facility Fee is distributed to personnel.

