



The Sutton Place Hotel

TORONTO

WEDDINGS

Thoughtfully curated in the heart of Toronto



**Congratulations on your
engagement from all of us at
The Sutton Place Hotel.**

This is a meaningful moment! One filled with anticipation, intention, and the beginning of something lasting.

At The Sutton Place Hotel Toronto, we approach weddings with a sense of care, detail, and quiet confidence. Each celebration is thoughtfully designed to reflect your vision through and through.

Set on the second floor overlooking King Street West, our spaces offer a refined backdrop for gatherings that feel both elevated and deeply personal.

Our team is here to guide you through every step, ensuring your wedding unfolds seamlessly and is remembered long after the final toast.

We look forward to hosting you!

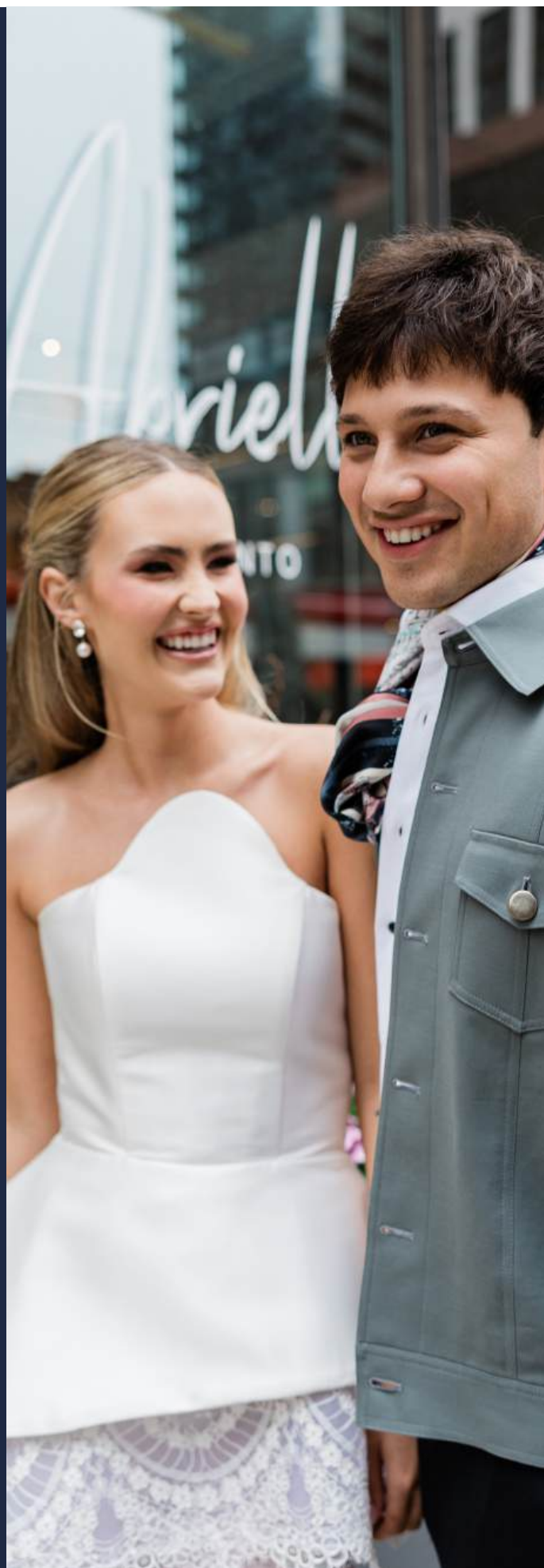
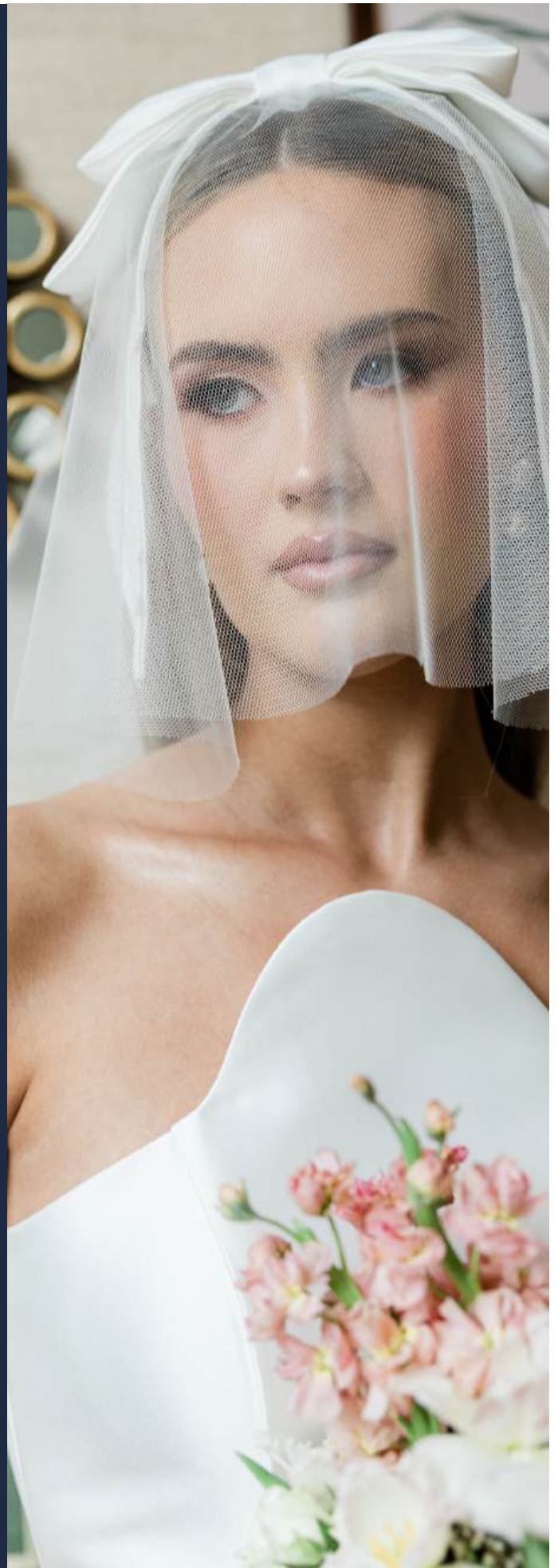


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THE SUTTON PLACE HOTEL TORONTO

Serving as a contemporary landmark on the iconic corner of King Street West and Blue Jays Way, our downtown Toronto hotel stands proud among the buzz of the Toronto Entertainment District. Close to the CN Tower, Roger's Centre, and Scotiabank Arena, it's ideally located to access all that downtown Toronto has to offer. The Sutton Place Hotel Toronto is an address deeply-rooted in history—all within an exquisite, cosmopolitan environment and guaranteed to make an impact. Functionality and contemporary design come together beautifully for your special day. Our spacious and well-appointed downtown Toronto hotel rooms are perfect for any event, bridal party or wedding guests. Modern and inviting with elegant finishes and considerate amenities we welcome you to The Sutton Place Hotel Toronto.



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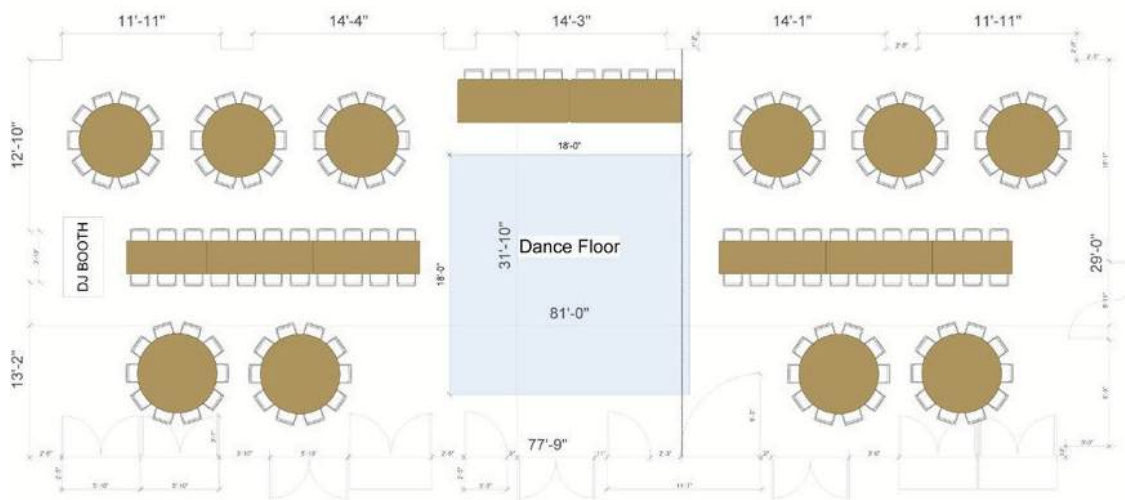


FLOORPLANS & CAPACITY OUTLINE

All numbers below include a dance floor and can be modified if a dance floor is not required

All numbers below are approximate and will be finalized after discussion about your approved floor plan

PLATED MEAL SERVICE



PORTER A
SEATED: 50-70 GUESTS

PORTER B
SEATED: 30-50 GUESTS

PORTER A & B
SEATED: 140 GUESTS

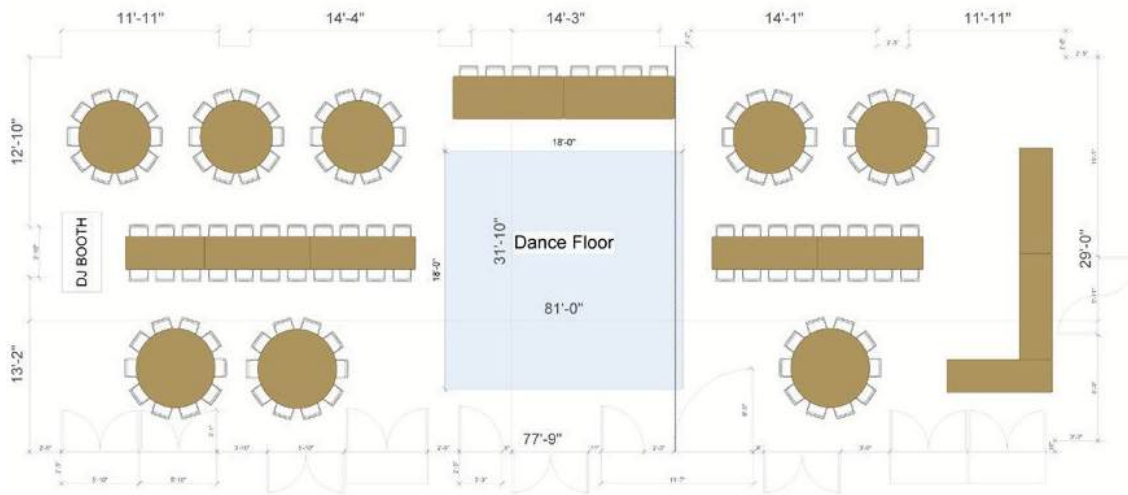


FLOORPLANS & CAPACITY OUTLINE

All numbers below include a dance floor and can be modified if a dance floor is not required

All numbers below are approximate and will be finalized after discussion about your approved floor plan

BUFFET MEAL SERVICE



PORTER A
SEATED: 75 GUESTS

PORTER B
SEATED: 30-40 GUESTS

PORTER A & B
SEATED: 120 GUESTS





WEDDING PACKAGES

INCLUSIONS

For each package in the following pages

PLANNING & EXPERIENCE

Menu tasting for two guests
Dedicated event coordination throughout your planning journey
Access to rehearsal space prior to your wedding day

DINING & SERVICE

China, glassware, flatware, linens, and napkins
Professional service team to ensure a seamless guest experience

EVENT SETUP

Tables, chairs, and dance floor
Bar and back bar setup
Podium for speeches and presentations
Integrated screens and sound system

GUEST EXPERIENCE

Preferred guest room rates for your attendees

WEDDING COUPLE PRIVILEGES

Day-use room for the wedding couple
One-night stay on the evening of your wedding
Breakfast for two the following morning at award-winning
restaurant, Abrielle



WEDDING PACKAGES

215

CURATED PACKAGE

Priced per guest | Not including taxes + services fees

PASSED CANAPÉS

(Select three) thoughtfully prepared and elegantly presented during your cocktail reception

PLATED DINNER

Preselected three-course menu, centered on seasonal ingredients and elevated through a restaurant-driven approach

DELUXE OPEN BAR (5 HOURS)

Featuring a curated selection of spirits, wines, and signature cocktails

WINE SERVICE WITH DINNER

Sommelier selected wines, paired to complement each course and enhance the dining experience

SPARKLING WINE TOAST

A celebratory toast for each guest



WEDDING PACKAGES

245

ATELIER PACKAGE

Priced per guest | Not including taxes + service fees

PASSED CANAPÉS

(Select three) thoughtfully prepared and elegantly presented during your cocktail reception

PLATED DINNER

Preselected three-course menu, centered on seasonal ingredients and elevated through a restaurant-driven approach

LATE NIGHT

Late-night offering, designed to re-energize the celebration

DELUXE OPEN BAR (5 HOURS)

Featuring a curated selection of spirits, wines, and signature cocktails

WINE SERVICE WITH DINNER

Sommelier selected wines, paired to complement each course and enhance the dining experience

SPARKLING WINE TOAST

A celebratory toast for each guest



WEDDING PACKAGES

285

LEGACY PACKAGE

Priced per guest | Not including taxes + service fees

PASSED CANAPÉS

(Select four) thoughtfully prepared and elegantly presented during your cocktail reception

PLATED DINNER

Preselected four-course menu, centered on seasonal ingredients and elevated through a restaurant-driven approach

LATE NIGHT

(Select two) late-night offerings, designed to re-energize the celebration

PREMIUM OPEN BAR (6 HOURS)

Featuring a curated selection of spirits, wines, and signature cocktails

WINE SERVICE WITH DINNER

Sommelier selected wines, paired to complement each course and enhance the dining experience

SPARKLING WINE TOAST

A celebratory toast for each guest





CANAPÉS

FROM THE LAND, VEGETARIAN & VEGAN

CAPONATA SICILIANA (VG / GF)

sweet + sour stewed eggplant with tomato / polenta / oregano

MUSHROOM TOAST (V)

house made focaccia / wild mushrooms / le sauvagine cheese

MANGO SALAD ROLL (GF / VG)

rice noodles / cucumber / carrot / bell pepper / mint / cilantro / miso + sesame emulsion

RICOTTA CROSTINI

roasted grape / honey / thyme

ARANCINI CACIO E PEPE

crispy risotto ball / pecorino + black pepper / parsley crema

LEEK & GRUYÈRE TARTLET

royale custard / fine herbs

SAMOSA (VG)

potato + pea filling / mango chutney / pickled chili / cilantro

HERBED FALAFEL (VG / GF)

hummus / tahini sauce / pickled turnip / parsley / sumac

VEGETABLE PAKORA (VG / GF)

potato / onion + chickpea pakora / curry leaves / mint + cilantro chutney / tamarind sauce

JERK JACKFRUIT BAO (DF)

pulled jackfruit / jerk seasoning / grilled pineapple / cabbage slaw / steam bun

FROM THE SEA

BRANDADE CROQUETTE

mediterranean style cod cake / romesco

PO BOY BITES

fried oysters / buttermilk / cornmeal / louisianan remoulade / shaved pickles

GRAVALAX (GF)

house cured salmon / chives / herbed cream cheese / pickled onion / all dressed gaufrette

TUNA POKE (GF / DF)

mango / cucumber / avocado / chive / sesame / togarashi / taro crisp

HARISSA SHRIMP (GF / DF)

green harissa / roasted corn / cilantro crema / sweet potato crisp

SALMON TARTARE (GF)

beets / candied orange / horseradish sauce / chive / beet chip

TANDOORI SHRIMP

tandoori marinade / spicy mint + cilantro yogurt / cream / naan / mint / puffed rice

SPANISH SHRIMP (GF / DF)

spanish shrimp smoked paprika / aioli / baby gem lettuce



CANAPÉS

FROM THE LAND, MEAT

PINTXO CHORIZO

iberico chorizo / manchego / shishito pepper

ABRIELLE TARTARE (GF / DF)

hand cut beef / juniper / fennel / shallot
/ mint / cured egg yolk / rice crisp

LEMONGRASS BEEF (GF / DF)

vietnamese style pickles / cilantro
/ puffed vermicelli / lettuce wrap

PÂTÉ DE CAMPAGNE CROUTON (DF)

country style pâté / gherkin / dijon
/ house cracker

DUCK RILLETTE (DF)

crostini / triple crunch mustard / pickled pearl
onion / cornichon

ORANGE CHICKEN BAO

ginger soy chicken / sesame seeds
/ scallions / steam bun

PORK BELLY SSAM (GF / DF)

glazed crispy pork belly / kimchi / bib lettuce
/ cilantro / scallion / puffed wild rice

CHICKEN KIEV

garlic & herb butter / pickled mustard
seeds

BEEF TARTARE (GF / DF)

hand cut beef / sauce gribiche / potato
chip / celeriac remoulade

BEEF TATAKI BITES (GF / DF)

berbere spice / pickled beet
/ parsley crema

MINI BURGER

ground chuck / aged cheddar cheese
/ cornichon / marie rose sauce
/ bib lettuce / brioche bun

JERK CHICKEN TOSTONES (GF / DF)

pulled chicken / BBQ jerk sauce
/ avocado crema / plantain crisp / cilantro

BRAISED BEEF ARANCINI

crispy risotto ball / red wine braised beef
/ pomodoro aioli

MOROCCAN LAMB (GF)

braised lamb shoulder / labneh / mint
/ pomegranate / chickpea cracker





PLATED DINNER

3-Course: Choice of 1 salad course, 2 pre-selected main course, 1 dessert

4-Course: Choice of 1 salad course, 1 primi course, 2 pre-selected main course, 1 dessert

Guests to pre-select their meals at the point of RSVP

Submitted to the planner at the 30 day mark

SALAD

Choice of one for all

INSALATA AMERICANA (GF / VG)

baby gem / castelfranco / confit cherry tomatoes / pickled shallot / grana padano / fried capers / creamy oregano dressing

BABY GEM GREENS (GF / VG)

romaine / bibb lettuce / fresh herbs / preserved lemon vinaigrette / crispy shallots

CACIO E PEPE CAESAR

baby gem / baby kale / pecorino / black pepper / focaccia crisps / cacio e pepe dressing

HEIRLOOM BEETS (GF / V)

roasted heirloom beets / baby arugula / maple whipped goat cheese / fine herbs / burnt orange dressing / house sprouted legumes

FALL SALAD (GF/ VG)

roasted sweet potato / tuscan kale / shaved cruciferous vegetables / toasted sesame seeds / pickled red chilies / miso dressing

SUMMER TOMATO SALAD (GF / VG)

heirloom tomatoes / compressed watermelon / mini cucumber / shallot dressing / basil / mint

GRILLED PEACH & BURRATA (GF / V)

grilled peach / baby arugula / basil / burrata / marcona almond crumble / balsamic reduction +5/pp

PRIMI

MEZZI RIGATONI ALLA NORMA (V)

traditional sicilian roasted eggplant sauce / tomato / garlic / basil / ricotta salata

MEZZI RIGATONI AL POMODORO

abruzzese tomato sauce / pecorino romano / baby basil

CAVATELLI ALLA TREVIGIANA (V)

charred radicchio / roasted squash / walnuts / gorgonzola / vincotto

CAVATELLI AL RAGU BIANCO

bay leaf / white wine / pork / béchamel / nutmeg

CONCHIGLIE AL GORGONZOLA

bechamel / gorgonzola / cracked black pepper / chives / vincotto

CONCHIGLIE ALLA PUTTANESCA (DF)

abruzzese tomato sauce / white wine / capers / anchovy / infornata olives



PLATED DINNER

3-Course: Choice of 1 salad course, 2 pre-selected main course, 1 dessert

4-Course: Choice of 1 salad course, 1 primi course, 2 pre-selected main course, 1 dessert

Guests to pre-select their meals at the point of RSVP

Submitted to the planner at the 30 day mark

FROM THE LAND, VEGETARIAN

MUSHROOM BOURGUIGNON (V)

wild mushrooms / red wine / mushroom jus
/ herbs / tagliatelle / pickled pearl onions
/ roasted celeriac / 60° egg

ROASTED RED CABBAGE (GF/VG)

slow roasted red cabbage wedge / seasonal
garnish / black truffle vinaigrette

FARROTTO AI FUNGHI (V)

italian farro / black truffle / wild + tame
mushrooms / brussel sprouts / coddled egg

FROM THE LAND, MEAT

served with polenta / heirloom carrots
/ tokyo turnip / herbs

ROASTED GIANNONE CHICKEN (DF / GF)

herb brined / black truffle jus

POLLO SALTIMBOCCA (DF/GF)

chicken and prosciutto roulade
/ parsley crema / fried sage

BRAISED BEEF SHORT RIBS (DF/GF)

red wine braised beef short ribs / black
truffle jus

PRIME BEEF STRIPLOIN (GF)

brown butter / chimichurri +25/PP

FROM THE SEA

served with purée / asparagus
/ patty pan squash / herbs

ORGANIC SALMON (GF)

brown butter / lemon + caper sauce

BRANZINO (DF / GF)

citrus + olive tapenade

SEA BASS (DF / GF)

sauce vierge + \$18/head

FOGO ISLAND COD (GF)

lemon beurre blanc + \$18/head

DESSERT

VANILLA HONEY PANNA COTTA

seasonal fruit / pistachio brandy-snap tuile

RUBY RED EARL GREY TART

chocolate crust / earl grey cremeux
/ raspberry gelee / sponge toffee

PISTACHIO FRANGIPANE TART

pistachio bavarian cream / seasonal fruit

CARAMEL APPLE GÂTEAU

saint-honoré style with layers of flaky
puff pastry, crème pâtissière and bite
sized profiteroles / apple caramel

CHOCOLATE HAZELNUT MOUSSE TORTE (GF)

chocolate hazelnut mousse torte
/ coffee cream / glace hazelnuts



CHILDREN'S MENU

2 Course: Choice of 1 main course and 1 dessert for all children
50 per child

MAIN COURSE

PASTA

tomato sauce / garlic bread
add-on beef & pork meatballs +5/pp

MACARONI AND CHEESE

served with garlic bread

CHEESEBURGER

roasted potatoes or veggies & hummus

CHICKEN FINGERS

roasted potatoes or veggies & hummus

DESSERT

FRESH FRUIT BOWL

WARM COOKIES

CHOCOLATE BROWNIE

PACKAGE ENHANCEMENTS

GRAZING BOARDS

(each board serves 12)

APERITIVO ITALIANO 250

prosciutto, soppressata, mortadella / manchego, taleggio, fresh mozzarella / pickled + marinated vegetables / olives / guindilla peppers / house made fruit preserve / focaccia crostini / flatbreads

CHEESE PLATTER 270

selection of artisanal local + imported cheeses / marinated olives / house made fruit preserve / fresh + dried fruit / house made baguette / crostini

MEDITERRANEAN MEZZE PLATTER 240

marinated olives / falafel / dolmades / grilled + marinated vegetables / sheep's milk feta / guindilla peppers / hummus / babaganoush / cucumber + radish / grapes / za'atar flatbread / fresh pita

VEGAN CRUDITÉ PLATTER (GF/VG) 125

french haricot verts / heirloom carrots / cucumbers / bell peppers / radish / celery / served with hummus + babaganoush

RAW BAR

OYSTERS 650

100 east coast oysters / selection of east coast oysters / mignonette / lemons / limes / house fermented hot sauce / horseradish

ADD ON

CAVIAR TIN 350

premium sturgeon caviar – 50gr

(16/20) SHRIMP 70 PER DOZEN

GASPACHO SHOTS 60 PER DOZEN

ADD LIVE ACTION CHEF 200





LATE NIGHT

TACOS

Choose two (2)

STEAK ASADA CHIPOTLE

cumin rubbed flank steak / onion / avocado / cotija cheese / salsa roja / cilantro

CHICKEN TINGA

braised and pulled chicken with achiote paste / pickled shallots / queso fresco / salsa verde / cilantro

CRISPY FISH

corn & cabbage slaw / cilantro lime crema / fresh cilantro / cotija cheese / avocado crema / cilantro

PULLED PORK BBQ

pulled pork / peach salsa / cabbage slaw

SWEET POTATO CHIPOTLE

spiced sweet potato / black beans / shredded iceberg lettuce / pickled red onions / guacamole / salsa / cilantro

GOURMET GRILLED CHEESE

Choose two (2)

UN-BRIE-LIEVABLE

brie / apple / arugula / sourdough

CROQUE MONSIEUR

gruyère / parmesan / ham and béchamel / pain au lait

ITALIANO

tomato / provolone / basil pesto on italian bread

PIEROGIS

Stuffed with cheese & onions

Served with guest's choice of toppings; sour cream / green onions / cheddar cheese / caramelized onions / bacon bits / crispy onions / chopped tomatoes / sautéed mushrooms

SLIDERS

Choose two (2)

MINI BURGER

ground chuck / aged cheddar cheese / cornichon / marie rose sauce / bib lettuce / brioche bun

PULLED PORK

spice rubbed + slow roasted / BBQ sauce / tangy slaw / crispy shallots / brioche bun

FRIED CHICKEN SLIDER

buttermilk brine / double fried chicken / smoked mustard mayo / pickle slice / tri-colour slaw / brioche bun

PORCHETTA SLIDER

rosemary / chili + garlic roasted rolled pork loin + belly / pepperonata / hot mustard / mini sourdough bun

VEGAN SLIDER

beyond meat / pickle slice / vegan sriracha mayo / shredded lettuce / mini sourdough bun





HOST BAR PACKAGES

Includes all non-alcoholic beverages, mixes, ice and bar garnishes

DELUXE HOST BEVERAGE PACKAGE

5-hour maximum

Any additional hour(s) required will be +12 per person per hour

SPARKLING

bella terra, vidal blanc, sparkling brut

WHITE WINE

stoneleigh, sauvignon blanc

RED WINE

bella terra, cabernet merlot

BEER

peroni

peroni 0.0 (non-alcoholic)

STANDARD SPIRITS

absolut vodka

beefeater gin

havana club rum

altos olmecas platos tequila

j.p. wisers whiskey

PREMIUM HOST BEVERAGE PACKAGE

6-hour maximum

Any additional hour(s) required will be +15 per person per hour

SPARKLING

sorelle branca modi, prosecco, italy

WHITE WINE

2 types - selection based on client preference

RED WINE

2 types - selection based on client preference

BEER

peroni

peroni 0.0 (non-alcoholic)

heineken

PREMIUM SPIRITS

grey goose vodka

hendrick's gin

ron zacapa rum

casamigos blanco tequila

bearface whiskey

ADD ON FEATURED COCKTAILS +30 PP | CHOICE OF 2

MANHATTAN

whiskey / dolin rouge vermouth / angostura bitters

PAPER PLANE

whiskey / amaro nonino / aperol / lemon juice

MARGARITA

tequila / cointreau / simple syrup / lime juice

DRY GIN MARTINI

gin / dolin dry vermouth

DRY VODKA MARTINI

vodka / dolin dry vermouth

THE COAST (zero proof mocktail)

smoked agave / lychee / pineapple / tajin





FREQUENTLY ASKED QUESTIONS

WHAT SERVICES ARE OFFERED BY THE SUTTON PLACE HOTEL TORONTO?

The Sutton Place Hotel Toronto is a full-service venue, in that we will provide the event venue, all food and beverage, service staff, and Event Sales Manager. The Sutton Place Hotel Toronto offers standard round tables, banquet chairs, floor-length linens, cloth napkins, china, flatware and stemware. Additional items may be requested, quoted and billed as separate.

WHAT TYPES OF EVENTS ARE OFFERED BY THE SUTTON PLACE HOTEL TORONTO?

CORPORATE

Boardroom Meetings
Conferences
Expos
Symposiums
Annual General Meetings
Product Launches
Corporate Events
Holiday Events

SOCIAL

Weddings
Engagement Parties
Bridal Showers
Bachelor + Bachelorette Events
Rehearsal Dinners
Farewell Brunches
Birthday & Anniversary Events
Bar + Bat Mitzvahs

WHAT IS REQUIRED TO CONFIRM THE VENUE?

Once you decide to book your event at Sutton Place Hotel Toronto, you will receive a contract from your Event Sales Manager. The contract will outline the event date, function room, start and end times, food and beverage minimum spend (revenue commitment), function room rental fees (in some cases), as well as any concessions agreed to. A deposit schedule will be outlined in your contract, and all events must be 100% prepaid a minimum of two weeks before the event, at which time a pro-forma invoice will be sent to you.

Your date will be considered confirmed once both the initial deposit and signed contract have been received.



FREQUENTLY ASKED QUESTIONS

DO I NEED AN EVENT PLANNER OR COORDINATOR?

While not required, we strongly recommend working with a professional wedding planner or coordinator to ensure your day unfolds seamlessly.

At The Sutton Place Hotel Toronto, your Event Sales Manager will guide you from your initial inquiry through to the final details of your celebration. They will assist with guest room arrangements, menu planning, floor plans, event timing, and coordination with our culinary and banquet teams.

On the day of your wedding, our banquet team will oversee all service elements to ensure everything runs smoothly within the venue.

A wedding planner or coordinator complements this by managing elements beyond the hotel's scope — including design, décor, vendor coordination, timelines, and overall execution. They act as your dedicated point person, allowing you and your guests to fully enjoy the experience.

Whether you choose full-service planning or day-of coordination, having a professional by your side can make all the difference in bringing your vision to life.

WHAT ARE YOUR SERVICE CHARGES AND APPLICABLE TAXES?

All prices are subject to a 20% service fee. Applicable taxes will be applied as outlined by the Province of Ontario. All taxes and fees are subject to change without notice.

ARE THERE ANY ADDITIONAL FEES?

Service staff is included as part of your event at The Sutton Place Hotel Toronto as it relates to the essential service of the catered meal. Additional labour fees may apply where applicable such as coat check, cashier for a cash bar, dedicated Chef for an attended buffet station, and/or bartender fee if your bar sales fall short of the expected bar revenue. Please refer to the Catering menu for any related possible labour or service fees.



FREQUENTLY ASKED QUESTIONS

WHAT TYPES OF MENUS ARE OFFERED?

The Sutton Place Hotel Toronto offers a selection of plated or buffet meals, featuring local and sustainable offerings, some of which may be seasonal. Despite a great selection of offerings, our Executive Chef and talented culinary team are pleased to work with you on customizing the menus to suit your preferences. Special dietary needs/requests can be also accommodated; please ensure your Event Sales Manager is aware of them in advance of your special day. With exception of wedding cakes, we do not permit outside Food and Beverage. Please note that menu items and pricing are subject to change based on current offerings and rate of inflation.

WHAT DO I NEED TO KNOW WHEN SELECTING MY MENUS?

Please refer to your event and wedding sales documents for a list of all inclusions.

CAN I GIVE A CHOICE OF ENTREES TO MY GUESTS?

If you wish to provide a choice-of entrees, a maximum selection of three (3) entrees is available and one of the three is required to be a vegetarian selection. All choices must be pre-selected. The Sutton Place Hotel Toronto will allow a maximum attrition of 10% up to a maximum of 10 guests. Should the numbers be reduced by more than 10%, a surcharge of 50% of the estimated food and beverage will apply on the difference. We also require a separate document that your team creates "Seating Assignment & Entree Selections". A completed copy of this document will be due 4 weeks prior to your event. The hotel also requires that you provide and set-up place cards on the tables for each of your guests with their name and entrée selection indicated on it.

WHAT ARE OUR OPTIONS FOR CHILDREN'S MEALS?

The Sutton Place Hotel Toronto offers a 3-course plated meal for children up to 12 years of age, priced at \$50 per child. If you will be offering a plated meal for children, a choice of entrée is not available – all children's meals will be the same, unless an allergy is being accommodated. If you will be providing a buffet as the main meal for your guests, then reduced pricing is available at 50% of the regular buffet price for children ages 5-12 years; complimentary for children less than 5 years.



FREQUENTLY ASKED QUESTIONS

CAN I BRING IN A WEDDING CAKE?

Only pre-approved wedding cake/specialty desserts are permitted to be brought into the Hotel. All cakes/specialty items must be set up by the baker/supplier, not by the hotel. All outside items are subject to approval by the Event Sales Manager.

WHAT IS YOUR CAKE CUTTING FEE?

A surcharge of \$5.00 per person will be added to your meal price, plus applicable tax/service fee.

WHAT IS YOUR POLICY ON CANDLES?

Please discuss your décor vision with your Event Sales Manager before purchasing candles as there may be some additional limitations.

ARE WE PERMITTED TO VINYL WRAP THE DANCE FLOOR?

Yes, we do allow events to apply a vinyl covering to the dance floor, however in keeping in line with The Sutton Place Hotel Toronto's commitment to sustainability, we require that any vinyl (waste) is 1- removed from the dance floor by the party's hired vendor(s), and 2- all waste is 100% removed from the hotel premises and disposed of off-site. A cleaning/disposal fee of \$500.00 will apply for any vinyl/non-recyclable materials left on the dance floor/venue.

WHAT TIME CAN OUR DJ / BAND PLAY UNTIL?

In accordance with the local liquor licensing policies, all events must end by 1 a.m. This relates to DJs, live bands, and any other form of patron participation entertainment.

WHAT AUDIO-VISUAL AND LIGHTING SERVICES ARE AVAILABLE?

Microphones, sound equipment, video projection, lighting, and a full range of audio-visual services are available through our in-house inventory. In partnership with a dedicated A/V specialist, skilled technicians and state-of-the-art equipment that are responsive to your every need can be added to your event at extra rates and charges. Additional information, including current pricing, is available through your Event Sales Manager or by contacting our partner directly. If you prefer to use an outside AV company, a Third-Party Supplier fee will apply.



FREQUENTLY ASKED QUESTIONS

CAN WE ARRANGE A MENU TASTING?

Menu tastings are available to weddings and in some instances based on a minimum revenue commitment of and to those events that will be selecting a plated dinner; they are not provided for buffets or reception hors d'oeuvres. Menu tastings are provided for up to 2 guests; generally scheduled weekdays - based on availability of the Event Sales Manager and Executive Chef. Most often, menu tasting is arranged 30-90 days before the event date. Please schedule approximately 90 minutes for your tasting.

IS THERE A REHEARSAL, IF BOOKING OUR CEREMONY AT THE SUTTON PLACE HOTEL TORONTO?

If your ceremony will be held at The Sutton Place Hotel Toronto, we are happy to assist with space for your event rehearsal. Rehearsals can be arranged via your Event Sales Manager, up to 60 days before the event date, pending that the requested date/time does not interfere with another booked event. The Sutton Place Hotel Toronto will be able to confirm the rehearsal date and time. Rehearsals are typically 30-60 minutes and will be facilitated by your hired event coordinator. The Event Sales Manager does not generally coordinate ceremonies or rehearsals. Any food or beverage will be quoted as separate for this rehearsal and all applicable taxes and gratuities will apply.

ARE WE PERMITTED TO TAKE PHOTOS ON-SITE?

Photos are permitted in the following locations at The Sutton Place Hotel Toronto – outside the hotel and surrounding areas, common function space areas (pending other events taking place at the time of the shoot); photography in the hotel lobby or public areas of the Hotel require a permit obtained through the hotel.



FREQUENTLY ASKED QUESTIONS

WHAT PARKING OPTIONS ARE AVAILABLE AT SUTTON PLACE HOTEL TORONTO?

Parking is available at Sutton Place Hotel Toronto. Please speak with your Event Sales Manager for further details.

WHAT ARE OUR OPTIONS FOR HOTEL ROOM RATES?

In most cases, The Sutton Place Hotel Toronto offers one complimentary room as part of the wedding package, based on qualifying Food and Beverage minimum revenue requirements. Please refer to our wedding package for a list of inclusions. Should you require additional rooms, the Hotel can extend a contracted rate through the Hotel Sales Department. Connect with your Event Sales Manager for an introduction and further details.

DO YOU OFFER THE OPTION OF ADDING GUEST FAVOURS?

The Sutton Place Hotel Toronto would love to assist in providing your guests with a memorable keepsake from your event. Please enquire with your Event Sales Manager with regard to availability and pricing.

PREFERRED VENDOR LIST

The Sutton Place Hotel Toronto is proud to work with a talented team of third-party vendors for items we do not provide in-house. Please click the link here for more details or ask your Event Sales Manager for more details.