



## WEDDING PACKAGE

190. per person plus tax and service • excludes audiovisual

Full venue buyout — includes access to Gala Space,  
all Metropolitan Rooms and City-view Terrace

*150 person minimum*







## MENU PACKAGE

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- Pre-dinner reception canapés (three pieces per person)
- Custom three-course plated dinner
- Bread service with dinner
- Coffee & tea service tableside
- Cake station
- Late-night canapés (two pieces per person)
- Bar package — open bar for one-hour reception before dinner and up to five hours after dinner • includes wine service with dinner

## COMPLIMENTARY SERVICES

The following services are included in your rental:

- Menu tasting for two
- On-site ceremony (includes ceremony chairs) in the Metropolitan Rooms or Terrace
- Loading dock access (three hours of load-in and three hours of load-out)
- Bridal suite in our Toronto Room
- On-site security
- Dining chairs
- Custom plexiglass table numbers
- Mercury glass candle holders
- Crystal stemware
- White china
- Stainless steel cutlery
- Printed menus
- Government-required SOCAN and ReSound fees

## ADDITIONAL COSTS

- Children's meals and non-alcoholic beverage package (available by request starting at 50. per child)
- Insurance (required — we are happy to arrange it on your behalf for a fee of 150. plus taxes)
- Cake cutting fee at 5. per person should you request to have your cake plated and served at the dining tables
- Coat check (optional 2.5 per person)
- Vendor meals and non-alcoholic beverages (starting at 50. per vendor)
- Audio-visual solutions are billed directly by our in-house AV provider, Encore Audio Visual
- Should your celebration and ceremony both take place in the Gala Space, flip fees will apply

*On-site/ Day-of Wedding Coordinator*

*Please ask your event specialist about booking a wedding planner through one of our preferred suppliers.*





# AUDIOVISUAL

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## WEDDING STARTER PACKAGE

Starts at 1899.

The following services are included in your rental:

- Basic house PA system (Gala Rooms & City View Terrace)
- Podium & One Wired Microphone
- One Wireless Microphone
- DI Box (music provided by client or DJ)
- Monogram/graphic display on built-in screens
- One easel (for seating charts)
- Six wireless LED uplights
- Includes setup, dismantling & on-site support

## ADDITIONAL UPLIGHTS

Starts at 650.

- 12 wireless LED uplights
- Delivery/pickup fee included

## POTENTIAL ADD-ONS

*Please consult your Encore representative*

- DJ/artist booking
- Event management & coordination
- Event & experience design
- Décor
- Graphic & content production

*All services are subject to standard AV expendable charges. Taxes and ancillary charges not included.*

*Rates apply for Wedding Events only.*



**SPECIAL THE QUAY PRICING**  
**10% OFF OF ALL LIVE MUSIC**





# CANAPÉS

three pieces per person · select up to five varieties · additional +5. per piece

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## GARDEN

Mini Arepa **VG, GF, DF** *Guacamole, Aji*

Fried Cauliflower **VG, DF** *Gochujang, Scallion*

Whipped Goat Cheese Gougère **V** *Charred Peach*

Sweet Potato Croquette **V** *Chipotle Aioli*

## OCEAN

Beet-cured Salmon & Pretzel *Dijon Crème, Red Onion Salsa*

Lobster Tostada **GF, DF** *Smashed Avocado, Mango, Cilantro*

Firecracker Shrimp Tempura *Smoked Habanero Ketchup, Mango*

Tuna Tartare **GF, DF** *Taro, Avocado, Sesame*

## FARM

Chicken Yakitori **GF, DF** *Togarashi Aioli, Scallion*

Chicken Liver Tart *Onion & Fig Jam, Walnut*

Honey-glazed Pork Belly **GF, DF** *Chili, Scallion*

Asado Flat Iron Steak *Charred Red Pepper, Sourdough*

# APPETIZERS

select one appetizer · additional pre-selected appetizer +5. per person

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Quay Green Salad **VG, GF, DF**

*Watercress, Green Oak, Radicchio, Cucumber, Fennel, Cherry Tomatoes, Puffed Rice, Shallot Vinaigrette*

Heirloom Carrot & Arugula Salad **V, GF**

*Whipped Feta, Pickled Cranberries, Honey Dijon Dressing*

Tomato & Avocado Salad **VG, GF, DF**

*Pickled Watermelon, Radish, Mint, Basil, Serrano Vinaigrette*

Turmeric-spiced Cauliflower Soup **VG, GF, DF**

*Almond & Thyme Gremolata*

# MAIN COURSES

select one entrée · additional pre-selected entrée +10. per person

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Brick-pressed Cornish Hen **GF, DF**

*Wild Grain Pilaf, Heirloom Carrot, Garlic & Chili Kale, Shallot Jus*

Herb-crusted Chicken Suprême **GF**

*Sweet Potato & Goat Cheese Gratin, Grilled Rapini, Cherry Tomatoes, Riesling Jus*

Pan-seared Atlantic Salmon **GF**

*Whipped Potatoes, Poached Radish, Heirloom Beets, Lemon & Caper Vierge*

Grilled Flat Iron Steak **GF, DF**

*Seared Potato, Broccolini, Charred Onion, Chimichurri*

# DESSERTS

select one dessert · additional pre-selected dessert +5. per person

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Eton Mess **V, GF**

*Sumac Meringue, Macerated Berries, White Chocolate Chantilly*

Flourless Chocolate Tahini Cake **V**

*Vanilla Bean Chantilly, Maple Syrup, Sesame Brittle*

Kir Royale Cake **V**

*Prosecco Mousse, Lemon Chiffon Cake, Cassis Confit, Raspberries, Sablé Breton*

*We are happy to provide chef-selected vegetarian, vegan, gluten-free and dairy-free options upon request and at no additional charge*

# LATE-NIGHT CANAPÉS

select up to three varieties · two canapés per person are included in your package

additional pre-selected canapé +5. per person

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Mac & Cheese Bite **V** *Smoked Ketchup, Pecorino*

Swanky Beef Slider *Lettuce, Tomato, Cheddar, Swanky Sauce*

Chow Mein Noodle Box **V** *Shredded Vegetables, Mint, Cilantro, Soy*

Truffle Fries **V** *The Quay Salt, Parmigiano-Reggiano*

Pepperoni Pizza *Mozzarella, Basil*







# BAR PACKAGE

open one hour before dinner and up to five hours after dinner · wine service throughout  
signature drinks made with the below ingredients are available at the bar at no additional charge  
must be ordered for all guests aged 19 and over

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## BAR RAIL

Smirnoff Vodka  
Tanqueray Gin  
El Dorado 5 Year Rum  
Canadian Club Rye  
J&B Rare Scotch

## BEER & CIDER

Local Selection

## HOUSE WINES

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red' Cabernet

## NON-ALCOHOLIC BEVERAGES

Pop & Juice  
Coffee & Tea

# BAR ENHANCEMENTS

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- add gourmet bar bites for +4. per person
- add sparkling toast +13. per person
- upgrade to Premium bar rail for +7. per person  
Dillon's Selby Vodka, Sauza Silver Tequila, Dillon's Selby Gin, Havana Club Añejo Reserva Rum,  
Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label