



Shangri-La hotel

TORONTO

WEDDING MENUS



CALM BEFORE THE STORM

WHILE YOU ARE GETTING READY (SERVES 6-8 PER PLATTER)

FLAVOURED POPCORN & CANDY

Freshly popped with a choice of flavour: sour cream, truffle or classic butter

27

BEEF SLIDERS

Tomato, shredded lettuce and "Mac" sauce on a brioche bun

65

CHARCUTERIE & CHEESE PLATTER

"Seed to Sausage" cured meats, local cheese, preserves, pickles, nuts and crostini

70

BRIE & APPLE GRILLED CHEESE BITES

Sage and onion compote, brioche and triple crème brie

39

PORK BELLY BAO BUNS

Hoisin, cucumber and scallion

55

GARLIC & THYME INFUSED CHICKPEA FRIES

With ginger aioli and smoked paprika aioli

35

CRUDITÉ PLATTER

Raw vegetables served with a trio of dips

39

CANADIAN CAVIAR & POTATO BELLINI

Chives, egg, sour cream and shallots

199 (30g) 315 (50g)



CANAPÉS

AS YOUR GUESTS ARRIVE

SCALLOP TARTARE TART

Crisp apples, chives and sweet onion gel

SMOKED SALMON CANNELLONI

House-made crème fraîche, chives and salmon roe

EDAMAME FALAFEL

Local feta and mint with a green goddess dressing

ROASTED UNIONVILLE MUSHROOM ARANCINI

Aged parmesan and black truffle aioli

ST. THOMAS TROUT CHICHARRÓN

Yuzu aioli, avocado purée, trout roe and trout tartare

FRENCH ONION SOUP RAVIOLI

Gruyère fondue and wilted spinach

WELLINGTON COUNTY BEEF TARTARE

Sweet onion crackers, charcoal oil, burnt onion powder and shaved horseradish

RICE WINE COMPRESSED WATERMELON

Dehydrated olives, local feta and mint cress

MILLCREEK CHILLED PEA SOUP

Olive oil powder, brioche and bacon crumb

KOREAN FRIED CAULIFLOWER

Gochujang sauce, scallions and sesame seeds

CANADIAN BEEF SLIDERS,

Shredded lettuce, pickles and "Mac" sauce on a brioche bun

BLACK VINEGAR CHICKEN

Crispy garlic and coriander

CHICKEN LIVER MOUSSE

Crispy chicken skin, truffle and chives

CRISPY FRIED SHRIMP

Chorizo aioli and corn salsa



AMUSE BOUCHE

EAST COAST OYSTER

Cucumber and melon salsa with dill oil

ROASTED PRAWN

Five-spiced pork belly fritter and carrot slaw

ROASTED VEGETABLE MOSAIC

Salsa verde and feta

SHEEP'S MILK RICOTTA

Quinoa with heirloom carrots and tarragon

STEAMED CAULIFLOWER CUSTARD

Crispy chicken skin with a truffle vinaigrette

SMOKED PORK HOCK TERRINE

Celeriac remoulade and mustard



STARTERS

BEGINNING OF SOMETHING SPECIAL

WHITE ONION SOUP

Mushrooms, chicken skin and chives

ROASTED BUTTERNUT SQUASH SOUP

Pecan, chorizo and apple hash with a maple crème fraîche

ROASTED SHELLFISH BISQUE

Shrimp-scallop boudin, espelette and tarragon gnocchi (\$7 supplement)

CHILLED MILLCREEK PEA SOUP

Bacon, olive oil and brioche

ORGANIC SPRING MIXED GREENS

Beets, apples, radish, aged cheddar and pecans

NEW FARM BEET SALAD

Citrus crème fraîche, granola and cranberry

CLASSIC CAESAR SALAD

Garlic emulsion, baby romaine, pancetta, parmesan crisps and chives

SEARED YELLOW FIN TUNA

White soy, yuzu, avocado and nori tuile

ROASTED PUMPKIN RISOTTO

Sage, scallion and parmesan

PEAR AND BLUE CHEESE TART

Walnuts and bitter greens with a cider-maple vinaigrette

BURRATA PANZANELLA

Raw and cooked tomatoes, bitter greens and brioche

\$11 supplement

FOIE GRAS PARFAIT

Sour cherries, pistachio and brioche

PAN-SEARED SCALLOPS

Cauliflower, pork belly and raisin capers purée with a hazelnut vinaigrette





ENTRÉES

THE MAIN EVENT

BY AIR

ROASTED CHICKEN BALLOTINE

Ragu of bacon, peas and pearl onions with a roasted chicken jus

BRAISED CHICKEN GNOCCHI

Bacon, leeks, roasted mushrooms and parmesan

NEW MARKET DUCK CONFIT

Puy lentils, beets, apples, hazelnuts and green beans with a pernod jus

BY LAND

BRAISED LAMB SHANK

Maple roasted root vegetables, beans and Provençal tomato

BEEF TENDERLOIN

Confit fingerlings, onion rings and seasonal vegetables with a red wine jus

\$10 supplement

WELLINGTON COUNTY BRAISED BEEF SHORTRIB

Bacon, corn, potatoes, roasted mushrooms and snap peas with a red wine jus

BUSCHBECK FARMS GARLIC & SPINACH STUFFED LAMB LOIN

Seasonal vegetables with a lamb jus



ENTRÉES

THE MAIN EVENT

BY SEA

SCALLION CRUSTED FISHERFOLK HALIBUT

Corn and okra succotash, chorizo and corn pudding

WILD CAUGHT CHINOOK SALMON

Nori gnocchi, ramps, oyster mushrooms and smoked mussel

ROASTED FOGO ISLAND TURBOT

Maitake mushrooms, braised onions, broccoli and beurre rouge

PLANT BASED

HANDMADE POTATO GNOCCHI (V)

Parmesan, broccoli and roasted mushrooms

EGGPLANT CANNELLONI (V)

Zucchini, asparagus, ricotta, pine nuts and spinach

DATE & TOMATO PASTILLA (VEGAN)

Roasted cauliflower hummus and seasonal vegetables

PALATE CLEANSER

SWEET

Buttermilk sorbet with peach and prosecco jellies

Ruby red grapefruit sorbet with a pistachio crumble

Lychee sorbet with a melon and basil salad

Strawberry sorbet with a basil meringue and rhubarb compote

SAVOURY

Roasted red pepper sorbet with quinoa chips and aged balsamic

Purple beet sorbet with a sesame tuile and mint yogurt



DESSERT

THE SWEET FINALE

CHOCOLATE & SALTED CARAMEL MOUSSE

Bananas and milk sorbet

8-LAYERED CHOCOLATE CAKE

Chocolate buttercream, vanilla bean ice cream, macerated berries

VANILLA CRÈME BRÛLÉE

Apples, granola and rosemary scented sorbet

B-WALL HONEY MOUSSE

Ginger, vanilla, lemon and thyme sorbet

LEMON YUZU DOME

Caramelized tropical fruit and vanilla sponge

STICKY TOFFEE PUDDING

Bourbon, walnuts and pears

CANADIAN CHEESE PLATTER

Seasonal compote, crostini and fresh fruit



SNACK BAR

SAVOURY

KOREAN FRIED CAULIFLOWER

Scallions and sesame seeds with gochujang sauce

CANADIAN BEEF SLIDERS

Shredded lettuce, pickles and "Mac" sauce on a brioche bun

QUEBEC STYLE POUTINE

Cheese curds, chicken gravy and crisp fries

CHICKPEA FRIES

Ginger aioli and smoked paprika

GRILLED FLATBREAD

Goat cheese and stone fruit

SWEET

PROFITEROLES

Seasonal berry compote and whipped pastry cream

MINI TIRAMISU

Espresso, mascarpone and shaved chocolate

NEW YORK STYLE CHEESECAKE

Seasonal berry compote

RICH CHOCOLATE CHIP COOKIES

MINI LEMON MERINGUE TARTS

Citrus zest and vanilla crust



THE REST OF YOUR LIVES

PLATED BRUNCH WITH A CHOICE OF 2 STARTERS AND 3 ENTREES
\$55 PER PERSON

STARTERS

HOUSE-MADE GRANOLA PARFAIT

Granola, greek yogurt, berries and B-Wall honey

SUPER FRUIT SALAD

Melons, berries, pineapple and coconut-scented chia seeds

STONE CUT OATMEAL

Almond milk, marinated dates, bananas and maple syrup

ENTREES

QUICHE LORRAINE

bacon, onions, gruyere and organic greens with a cider vinaigrette

CRISPY FRENCH TOAST

Corn flake cream, bananas, mint and Ontario maple syrup

100KM BREAKFAST

Homestead Farm eggs, Brian Martin Farm's pork sausage, Unionville mushrooms and baked beans

LEMON RICOTTA PANCAKES

B-Wall honey butter, berries and Ontario maple syrup

WELLNESS FRITTATA

Egg whites, zucchini, spinach and feta with a cherry tomato, arugula and avocado salad

EAST COAST SMOKED SALMON CREPE

Brie, red onion and arugula served with organic greens and fingerling potatoes

HAAS AVOCADO TOAST

Tomato jam, smashed avocado, cucumbers, radish and pickled jalapeno



THE REST OF YOUR LIVES

BRUNCH STATIONS

\$60 PER PERSON

SERVED AS A CHOICE UPON ARRIVAL

HOUSE-MADE GRANOLA PARFAIT

Granola, greek yogurt, berries and B-Wall honey

SUPER FRUIT SALAD

Melons, berries, pineapple and coconut-scented chia seeds

CHOICE OF STATIONS (1 CHEF PER STATION, PER 30 GUESTS)

STONE CUT OATMEAL

Choice of garnishes: banana, dates, apples, pecans, toasted coconut and raisins

Choice of milk: coconut milk, almond milk, oat milk and 2% milk

Choice of sugar: brown sugar, maple syrup and honey

OMELET STATION

Egg: egg whites or whole eggs

Toppings: peppers, onions, mushrooms, cheddar and spinach

Served with roasted fingerling potatoes

BUTTERMILK PANCAKES

Chocolate chips, berries and maple syrup

EGG STATION

Eggs cooked any style served with potatoes, bacon, turkey sausage and pork sausage

MONTREAL BAGEL STATION (CHOICE OF 2 BAGEL FLAVOURS)

- East coast smoked salmon, capers, onions and dill
- Hot smoked local trout with cream cheese and pickled onions
- "Seed to Sausage" cured meats, mustard and arugula
- Plain with choice of jams, butters and preserves



BEVERAGES

DELUXE PACKAGE

VODKA

Ketel One

GIN

Tanqueray

TEQUILA

Tromba

RUM

Captain Morgan Light, Dark, Spiced OR Bacardi White and Bacardi Fuego

WHISKY

Jack Daniels, Bulleit Bourbon, Bulleit Rye

SCOTCH

Johnnie Walker Red

LIQUEURS

Cointreau, Kahlua, Blue Curacao, Creme de Menthe (white and green), Soho, Campari, Aperol, Vermouth

SPARKLING

Sartori Prosecco

DOMESTIC BEER

B-Wall Honey Lager

IMPORTED BEER

Heineken, Stella Artois, Guinness

ADDITIONAL HOURS

+\$12 per person

SHOOTERS

+\$10 per shooter



BEVERAGES

PREMIUM PACKAGE

VODKA

Grey Goose or Belvedere

GIN

Tanqueray or Bombay Sapphire

TEQUILA

Cazadores Blanco, Cazadores Reposado

RUM

Bacardi Gran Reserva, Bacardi 8, Flor de Cana 7

WHISKY

Four Roses Bourbon, Crown Royal

SCOTCH

Johnnie Walker Black

BRANDY

St-Remy Brandy, Torres Brandy

LIQUEURS

Cointreau, Kahlua, Blue Curacao, Creme de Menthe (white and green), Soho, Campari, Aperol, Vermouth, Pimms, St-Germain, Domaine de Canton, Disaronno

SPARKLING

Sartori Prosecco

DOMESTIC BEER

B-Wall Honey Lager, Steam Whistle

IMPORTED BEER

Heineken, Stella Artois, Guinness

ADDITIONAL HOURS

+\$15 per person

SHOOTERS

+\$10 per shooter



BEVERAGES

CRAFT PACKAGE

VODKA

Ketel One OR Grey Goose OR Belvedere OR Chopin

GIN

Hendricks OR The Botanist OR Levenswater

TEQUILA

Don Julio Blanco, Don Julio Anejo OR Patron Silver, Patron Gold

RUM

Goslings Black Seal, Eldorado 12, Plantation, Leblon Cachaca

WHISKY

Maker's Mark Bourbon, Collingwood, Basil Hayden

SCOTCH

Johnnie Walker Black or Bruichladdich 'The Laddie', Oban 14, Bowmore 12

BRANDY/COGNAC

Hennessy VS, Gobernador Pisco

LIQUEURS

Cointreau, Kahlua, Blue Curacao, Creme de Menthe (white and green), Soho, Campari, Aperol, Vermouth, Pimms, St-Germain, Domaine de Canton, Disaronno, Grand Marnier

SPARKLING

Cute Catherine Brut OR Rose

Veuve Clicquot Brut OR Rose available by the glass (+\$10)

DOMESTIC BEER

B-Wall Honey Lager, Steam Whistle, Beau's Lug Tread

IMPORTED BEER

Heineken, Stella Artois, Guinness

ADDITIONAL HOURS

+\$25 per person

SHOOTERS

+\$10 per shooter



WINE

BASE PACKAGE

House white OR red

WINE

ENHANCED PACKAGE

\$40 PER PERSON

PROSECCO TOAST

Sartori Prosecco

CHOICE OF RED:

NV Vendanges Nocturnes Red, France

2019 Amalaya Malbec, Argentina

2018 Chiantari Nero D'Avola, Italy

+additional selection available seasonally, upon request

CHOICE OF WHITE:

NV Vendanges Nocturnes White, France

2018 Torressella Pinot Grigio, Italy

2019 '2027' Foxcroft Riesling, Canada

2018 Mas Carlot Cotieres De Nimes, France

+additional selection available seasonally, upon request

UPGRADE PROSECCO TOAST TO CHAMPAGNE

+\$10 per person

WINE

ENHANCED PACKAGE

\$50 PER PERSON

CHOICE OF RED:

2018 Hess Cabernet Sauvignon, California, USA

2018 Ser Primo Tuscan Blend, Italy

2017 Cline Pinot Noir, California USA

2010 Chateau Larose Perganson, Bordeaux, France

+additional selection available seasonally, upon request

CHOICE OF WHITE:

2018 Domaine Des Hates Chablis, France

2019 Loveblock Sauvignon Blanc, New Zealand

2018 La Crema Chardonnay, California, USA

2018 Daniel Chotard Sancerre, France

+additional selection available seasonally, upon request

WINE PAIRING

Each course is paired with a premium wine of international selection.

Includes a white wine, red wine, dessert wine or ice wine.

**Only available with a 3-course menu*

+\$15 per person

CELLAR SELECTION

A wine selection or pairing, featuring historical vintages, from some of the most famous houses and chateaux around the world.

**price available upon request*



BEVERAGES

BAR ENHANCEMENTS

HIS AND HERS COCKTAIL PROGRAM

+\$20 PER PERSON

Two custom cocktails are created by our team of mixologists to match his and her preferences in cocktails and presentation. Cocktail names are picked by the bride and groom and items are listed on the menu.

CURATED CLASSICS

+\$20 PER PERSON

CHOICE OF THREE CLASSIC COCKTAILS:

SAZERAC

Sazerac rye, Herbsaint, Peychaud's bitters and Angostura bitters

BOULEVARDIER

Whisky, Campari and sweet vermouth

HEMINGWAY DAIQUIRI

Rum, lime, grapefruit and Luxardo Maraschino

SINGAPORE SLING

Gin, brandy, Benedictine, Cointreau, pineapple and lime

EL NACIONAL

Rum, apricot brandy, pineapple and lime

WHITE LADY

Gin, Cointreau, lemon and egg white

VIEUX CARRÉ

Rye, cognac, vermouth, Benedictine and maraschino cherry

SECRET AGENT

Bourbon, allspice dram and chocolate bitters

MERLION

Tequila, pomegranate, ginger and honey



BEVERAGES

BAR ENHANCEMENTS

SHANGRI-LA ESSENTIALS

+\$20 PER PERSON

CHOICE OF TWO COCKTAILS INSPIRED BY COCKTAILS FROM SHANGRI-LA'S AROUND THE WORLD:

IN HARMONY (SHANGRI-LA TORONTO)

Levenswater gin, St-Germain, hibiscus syrup, tangerine juice and plum bitters

BEE ON THYME (SHANGRI-LA TORONTO)

Apple/pear eau-de-vie, Luxardo Maraschino, B-Wall honey syrup, pear nectar and prosecco

FRENCH CONNECTION (SHANGRI-LA TORONTO)

Ketel One vodka, lemon, elderflower, Stratus ice wine, muddled and frozen grapes

LOBSTER HOUSE PUNCH (ISLAND SHANGRI-LA, HONG KONG)

Rum, Cognac, secret garden mix, ruby port and lemon

GUAVA & SPICE (SHANGRI-LA AT THE SHARD, LONDON, UK)

Pisco, guava, wine and Perfidie liqueur

BLACK PEARL (SHANGRI-LA DUBAI)

Martini Bianco, prosecco, mandarin and cucumber

MAHOGANY (SHANGRI-LA PARIS)

Peated scotch, dark rum, tonka bean, cardamom and pu'erh tea



BEVERAGES

BAR ENHANCEMENTS

DIGESTIF TROLLEY

+\$25 PER PERSON, PER HOUR

A trolley featuring classic digestifs, which can be passed at the table after dessert or served as a late night addition to the bar program

INCLUDES:

AMARO MONTENEGRO

AMARO NONINO

AMARO AVERNA

CYNAR

AMARO MARZADRO

FERNET BRANCA

CAMPARI

JAGERMEISTER

SWEET VERMOUTH

HILL'S ABSINTHE

APPLE/PEAR EAU-DE-VIE

GRAPPA DI SARPOLI

JOHNNIE WALKER BLACK

OBAN 14

ABERLOUR 12

REDBREAST

TORRES BRANDY

ST-REMY BRANDY

