



Pantages Suites Hotel & Spa is committed to making your wedding day as special as you dreamed it would be. Our expert wedding specialists can guide you through the planning process making each step easy and stress free. Consider the ultimate setting of the Pantages Rehearsal Ballroom for the most memorable day of your life!

The Event Feature Presentation Includes

∞ Elegant white table cloths, white napkins and votives will be provided with our compliments

Special requests can be arranged through our In House Design Team
(Additional Charges may apply)

∞ Honeymoon Suite for the evening of the wedding
Based on 100 confirmed guests.
Special room rates for wedding guests available

∞ Menu tasting for two

∞ A selection of hors d'oeuvres and Canapés

∞ An exquisitely prepared four course dinner

∞ Complimentary Cake Cutting

∞ Complimentary late night coffee and tea station

∞ Complimentary parking for 2 Passenger vehicles
(Special group parking rates can also be arranged)

Prices are per person unless otherwise noted.
All prices are subject to 15% Gratuity, 8% Provincial Sales Tax and 6% Goods & Services Tax.



The Premium Package Presented with the following options:

The following are sample menus.
A signature menu will be customized and created to suit your special evening.

Hot and Cold Hors d'oeuvres expertly prepared by our Executive Chef

Menu Option 1

Potato and Watercress Soup with Stilton

Valencia Orange and Chicory Salad
With Raspberry and Slivered Almond
Dressing

Breast of Free Range Capon filled with a
Medley of Hot House Peppers
Roasted Garlic and Thyme Cream Sauce
Roasted Mini Potatoes with Sea Salt

Tulip Royal
Delicate Pastry Flower brushed with
Finest Swiss Chocolate and filled
with Fresh Seasonal Berries.
Sweet Mango Coulis

\$68.00 Per Person

Menu Option 2

Wild Mushroom Ravioli Warp with Vodka Herb Sauce

Hand Picked Organic Greens with Cucumber Ribbon
Sun Dried Sour Cherries and Toasted Pine Nuts
Three Citrus and Coriander Dressing

Pan Seared, Herb Crusted Wild Salmon
Topped with Frizzled Baby Leeks
Fire Roasted Sweet Red Pepper Coulis
Green Tea Basmati Rice

Apple Tart Fine with Vanilla Bean Sauce and Candied Walnuts

\$73.00 Per Person

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Menu Option 3

Italian Tomato and Roasted Garlic Pesto Soup

Asparagus and Hearts of Palm Salad with Grape Tomatoes and Grainy Mustard Vinaigrette

Certified Black Angus Beef Tender Loin Medallions
With Ragout of Wild Mushrooms and Tarragon
Truffle and Pancetta Croquette Potatoes

Trio Chocolate Sampler with Raspberry Coulis

\$85.00 Per Person

Beverages Included in the Premium Package

Full Open Bar ~ 4 hours

Premium liquor Brands, House Wine, Domestic & Imported Beers, Soft Drinks, Mineral Waters
&

*2 bottles of Niagara, Ontario VQA Vinelands Wine per table during Dinner

* based on a Four hour consumption

\$43.00 Per Person

Host Bar*

(when time has been extended)

Premium Brands @ \$7.25 per oz
Liqueurs and Digestives @ \$7.90 / oz
House Wine @ \$6.50 / glass
Domestic Beer @ \$5.50 / each
Imported Beer @ \$6.50 / each
Soft Drinks @ \$3.25 / each
Mineral Waters @ \$3.25 / btl

**Charges will apply based on actual consumption*

For more information, please contact our Catering Department at 416.362.1777 and one of our Event Planners will be able to assist you.

We look forward to making this special day a truly memorable one.

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