

# weddings by marriott

SpringHill Suites by Marriott Toronto Vaughan

612 Applewood Crescent | Vaughan | Ontario | CANADA | L4K 4B4

[www.springhillsuites.com/yyzsv](http://www.springhillsuites.com/yyzsv)



# discover the difference...

At SpringHill Suites by Marriott Toronto / Vaughan, we bring your wedding to life with a spacious ballroom, beautiful surroundings and plenty of natural light. Our goal is to help plan the perfect wedding that will delight your guests.

A dedicated Event Manager is available to help plan your special day from the menu selection to the décor .

You can be Assured that we will Inspire your guests with a Renewed wedding experience. You may select from this menu or you may work with our Chef to create a personalized menu for your event – we make event planning effortless for you!

We realize that you make plenty of tough choices - we'd like to offer you an easy one. So we've kept it simple. Book a event with us and earn 3 Marriott Rewards Points for every U.S. dollar spent up to 50,000 points per event OR earn 1 airline mile per U.S. dollar spent up to 15,000 miles per event. These valuable points can be redeemed towards Airlines, Shopping, Travel & Leisure or even donation to various charities. Visit [www.marriott.com/rewards](http://www.marriott.com/rewards) to create an account and start collecting today- we look forward to working with you!

Warmest Regards,

Your Event Management & Culinary Team



# menu selections...



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# wedding packages include...

Elegant Menu Tasting for Two

Non-Alcoholic Pre-Arrival Welcome Punch

Menus for Each Guest Place Setting

Slicing and Serving of Wedding Cake

Fresh Brewed *SpringHill* Blend Coffee & Tea served with dessert

4 Hour Consecutive Standard Bar

Sparkling Wine for toasting

On Site Parking for Guests

Complimentary upgrade for bride and groom to our Luxury Spa King Jacuzzi Suite at the group rate with 1:00pm check out and breakfast for two in our breakfast lounge  
(based on availability)



# three courses...

## **Hors D'oeuvres**

Selection of four (4) Hors D'oeuvres (Hot and/or Cold)  
(see pages 8-9 for selections)

Sparkling Wine Toast

## **Bread Basket**

Freshly-Baked Focaccia, Soft & Multigrain Rolls & Lavash Served with Sweet Butter

(Choice of One)

## **Soups**

Butternut Squash  
Wild Mushroom Puree  
Cream of Potato Leek  
Clear Vegetable Soup  
Italian Minestrone Soup

OR

## **Salads**

Organic Italian Salad – Mixed Greens, Cherry Tomatoes, Cucumber & Bermuda Red Onions with Balsamic Vinaigrette  
Blackberry Salad – Mixed Baby Greens, Sweet Peppers, Cucumbers, Mango & Blackberries with Honey Balsamic Vinaigrette  
Baby Spinach Salad – Spinach, Mandarin Orange Segments & Red Onions with Poppy Seed Dressing  
Pear Salad – Mixed Greens, Candied Pecans, Chevre Cheese, Cherry Tomatoes & Grilled Pears with Honey Lime Vinaigrette



# four courses...

## **Hors D'oeuvres**

Selection of four (4) Hors D'oeuvres (Hot and/or Cold)  
(see pages 8-9 for selections)

Sparkling Wine Toast

## **Bread Basket**

Freshly-Baked Focaccia, Soft & Multigrain Rolls & Lavash Served with Sweet Butter

## **Soup**

(Choice of one)

Butternut Squash

Wild Mushroom Puree

Cream of Potato Leek

Clear Vegetable Soup

Italian Minestrone Soup

## **Salad**

(Choice of one)

Tomato and Bocconcini Tower with arugula, Basil Oil, Sea Salt and  
Balsamic Syrup

Arugula Salad with Poached Anjou Pear and Candied Walnuts with Sherry Vinaigrette

Prosciutto, Seasonal Fruit, Asiago and Green Bean Rice Salad, Roasted Peppers,  
arugula, Balsamic Vinaigrette

Mixed Baby Organic Greens, Julienne Carrots, Cucumber, Sweet Grape Tomatoes  
with a Balsamic Vinaigrette



# main entrees ...

## **Entrées**

(Choice of One)

Stuffed Chicken Supreme with Asiago Cheese & Spinach

Grilled Atlantic Salmon with a Dill Butter Sauce Reduction

**OR**

Charbroiled (6oz) Black Angus Tenderloin Beef with a Pinot Noir Peppercorn Sauce

Herb Crusted Halibut, Lemon Thyme Sauce

Black Angus Beef Prime Rib with Natural Pan Jus

Duo of Charbroiled Black Angus Tenderloin & Supreme Breast of Chicken

Duo of Charbroiled Black Angus New York Steak (8oz) and Grilled Shrimp Scampi  
with Pinot Noir Sauce Lemon, Thyme Butter Sauce\*

## **Sides**

Sweet Yellow & Red Peppers tied with a Leek String

Roasted Red Skinned Mashed Potatoes

## **Desserts**

(Choice of One)

Warm Apple Tart with Caramel Drizzle and Vanilla Ice Cream

Lemon Meringue Tart with Blackberry Coulis & Fresh Berries

Black & White Chocolate Layered Pyramid served on a Dark Chocolate Short Crust with  
Raspberry Coulis Frozen Lemon Mousse served in a Ginger Snap Basket with Berry  
Coulis

White Chocolate & Blueberry Phyllo Cigars served with Warm Tahitian Vanilla Sauce



# cold hors d'oeuvres...

## **California Rolls with Sesame Seeds Crust**

Served with Soy Dipping Sauce & Wasabi

## **Miniature Open Thai Rice Paper Paquettes**

Filled with Mango, Pea Sprouts & Asian Vegetables Served with a Thai Chili Dipping Sauce

## **White & Black Sesame Crusted Ahi Tuna**

With Wasabi Aioli on a Fried Wonton

## **Tuna Tartar on Grilled Polenta**

Garnished with Chives & Sour Cream

## **Bocconcini and Tomato Skewers**

With Balsamic Drizzle

## **Tandoori Chicken Canapé**

Served in a Wonton Basket topped with Crisp Leek Hay

## **Maple Glaze Smoked Salmon**

Served on a Chickpea Pancake with Mustard Oil

## **Tequila Glazed Shrimp**

On a Miniature Pancake with Avocado Rosette

## **Sesame-Soya Glazed Steak**

With Asparagus Rolls

## **Marinated Eggplant & Grilled Pepper**

On a Crostini, Garnished with Goat Feta Cheese & Strawberry Salsa





# hot hors d'oeuvres...

**Butternut Squash and Pear**  
Served in a Miniature Coffee Mug

**Thai Ginger Chicken "Lollipops"**  
On a Bamboo Fork served with Spicy Almond Sauce

**Beef Tenderloin Lollipops**  
With Porcini & Mustard Crust

**Thin-Crust Pizza Wedges**  
With Figs, Gorgonzola Cheese & Honey Chili Drizzle

**Sharp Cheddar Panko Crusted Mac & Cheese** In a Miniature Take-out Box with a Miniature Fork

**Miniature Chicken Tacos**  
With Black Beans & Mango Coriander Salsa  
In a Homemade Miniature Taco Shell

**Miniature Waffle Sandwiches**  
With Pulled Chicken & Maple Glaze  
Held together by a Bamboo Spear

**Pesto Gnocchi**  
Topped with Fried Basil Leaf  
In a Bamboo Boat served with Bamboo Forks

**Alberta Beef Sliders**  
With Sautéed Foie Gras, Caramelized Onion & Madeira Jus on Micro Brioche Buns  
Sicilian Rolls Filled with Fresh Mozzarella, Basil & Roasted Red Pepper  
With a Smokey Tomato Sauce

**Vegetable Samosas**  
With a Sweet & Spicy Dipping Sauce  
Panko Crusted Brie  
Served with Merlot Peppercorn Jelly  
In a Bamboo Boat

**Feta Spanakopita**  
Spinach & Feta Cheese in a Phyllo Pastry

**Chicken Drumettes**  
In a Honey Garlic Sauce

**Crispy Ginger Shrimp**  
Served with Orange Ginger Sauce

**Coconut Shrimp Skewers**  
With a Cumberland Sauce Gyoza



# little indulgences...

## **International Cheese Station**

European & Canadian Cheeses in Whole Blocks & Cubes with Assorted Crackers, Flatbread, Rosemary Crostini, Lavash & Sliced French Baguette garnished with Strawberries & Grapes

## **Mediterranean Station**

Sliced Baguette, Grilled Pita, Flat Bread, Vine Ripened Tomato and Basil, Black Olive Tapenade, Sundried Tomato Pesto, Basil Pesto, Hummus, Baba Ghanoush Roasted Red Peppers and Shiitake Mushroom

## **Antipasto Bar**

Grilled Eggplant, Zucchini, Red and Yellow Peppers, Marinated Mushroom Medley Grana Padano Wedge, Artichokes Marinated in Olive Oil, Assorted European Olives Prosciutto, Genoa Salami, Bresaola, Cacciatore Sausage, Smoked Mediterranean Chicken Italian Potato Salad, Tomato and Bocconcini Salad

## **The Seafood Buffet**

An Assortment of Half Lobster, Shrimp, Alaskan King Crab, Mussels, Clams, Squid Scallops and Oyster Rockefeller

## **Sushi Station**

A Selection of Seafood and Vegetarian Rolls including all the Traditional Garnishes

# sweet temptations...

## **Assorted Cake Pop Tree (Choice of 3)**

Pumpkin Cheesecake Lollipops – Covered in White Chocolate Ganache  
Dusted with Ginger Snap Cookie Crumbs

Oreo Cheesecake Lollipops – Vanilla Cheesecake  
Covered in Chocolate Ganache Crusted with Oreo Crumbs

Cranberry Cake Pop – White Sponge Cake with Cranberry Pieces, Dipped in Pink Chocolate

Skor Cake Pop – White Sponge Cake Dipped in White Chocolate Garnished with Skor Gravel

Red Velvet Cake Pop – Red Velvet Cake Dipped in White Chocolate

Vanilla Cheesecake Lollipops Dipped in Dark Chocolate and Drizzled with White Chocolate

Dark Chocolate cheesecake lollipops Covered with Dark Chocolate Ganache  
Dusted with Cocoa Powder/ or Drizzled with White Chocolate

Caramel Cheesecake Lollipops Covered in White Chocolate Ganache  
Crusted with Caramelized Pecans Pieces

## **Late Night Sweet Table**

A Decadent Assortment Miniature Pastries, Tarts & Squares

Tiramisu Domes, Lemon Meringue in Phyllo Nests, Assorted Fresh Fruit Tartlets, Carrot Cakes,  
Dolce de Léché Cheesecake Squares, Apple & Pear Tartlets, Brownie Lollipops, Cheesecake Lollipops,  
Raspberry Mousse in a Chocolate Cups  
Freshly Sliced Seasonal Fruit  
Garnished with Fresh Berries

## **Fruit Platter**

An Assortment of Freshly Sliced Seasonal Fruit  
Garnished with Fresh Berries



# sweet temptations...

Carrot Cake with Rich Cream Cheese Icing garnished with Marzipan Carrots

Belgium Chocolate Espresso Molten Lava Cake Dusted with Powdered Sugar

Chocolate Blackout Cake Layered with Rich Dark Chocolate Sponge with Dark Chocolate Ganache & Chocolate Buttercream garnished with Fresh Raspberries

Black Forest Cake with Kirsch-infused Chocolate Sponge, Bing Cherries & Whipped Cream

Belgium Liqueur Chocolate Decadent Cake on a Bed of Dolce de Leche garnished with Berries & Passion Fruit Coulis

Blueberry Marble Cheesecake garnished with Whipped Cream & Fresh Blueberries

Fresh Fruit Cheesecake Vanilla Cheesecake topped with Fresh Berries & Fruit, finished With an Apricot Glaze



# beverage selections...

## Standard Open Bar

House Red and White Wine  
Johnnie Walker Red Scotch Whiskey  
Canadian Club Rye  
Bacardi White Rum  
Beefeater Gin  
Smirnoff Vodka

Molson Canadian, Labatt Blue, Coors Light, Budweiser, Bud Light by the bottle

Freshly Brewed *Springhill* Blend Regular and Decaffeinated Coffee  
and Selection of Teas

**\$300.00 minimum consumption is required for both Host Bar & Cash Bar.  
A bartender fee will apply at \$20.00 per hour for minimum of  
4 hours plus applicable taxes and gratuities if \$300.00 minimum consumption is not met.**

# beverage selections...

## Host Bar

This bar is recommended when the host pays for all the drinks their guests consume.

- Liquor Premium Brands – 1 oz
- Aperitifs and Sherries – 2 oz
- Liqueurs and Cognacs – 1 oz
- Assorted Domestic Beer
- Assorted Imported Beer
- House Wine, Red, White – 6 oz
- Bottle of House Wine, Red or White
- Soft Drinks



**One person from the event is invited to verify total beverage consumption with the Banquet Manager upon conclusion of the function.**

## Cash Bar\*

This bar is recommended when the individual guests pay for their own drinks.

- Liquor Premium Brands – 1 oz
- Aperitifs and Sherries – 2 oz
- Liqueurs and Cognacs – 1 oz
- Assorted Domestic Beer
- Assorted Imported Beer
- House Wine, Red, White – 6 oz
- Bottle of House Wine, Red or White
- Soft Drinks



**\$300.00 minimum consumption is required for both Host Bar & Cash Bar.**

**A bartender fee will apply at \$20.00 per hour for minimum of 4 hours plus applicable taxes and gratuities if \$300.00 minimum consumption is not met.**

\*Applicable taxes included in above cash bar prices

# house wine selections...

## **White Wine Selections**

Farnese Chardonnay  
Villa Ginnette  
Sensi Orvieto  
Santa Carolina Sauvignon Blanc  
Jackson Triggs Chardonnay  
Beringer Pinot Grigio  
Concilio Pinto Grigio  
Sterling Chardonnay

## **Red Wine Selections**

Farnese Montepulciano  
Velletri Centurio  
Santa Carolina Cabernet Sauvignon  
Beringer Cabernet Sauvignon  
Barefoot Shiraz  
Jackson Triggs Merlot  
Los Arboles Malbec  
Chianti Colli Sensi  
Wakefield Shiraz

# stylish & smart décor ...



## **Guest Table**

Un-Texturized Satin Table Linen

Cotton Napkins

Satin Chair Cover with Tie Back

Crystal Globe Centrepiece

## **Head Table**

20 Foot Flat Backdrop with Sheer Fabric

Hanging Crystals & Up Lighting



# fun & fresh decor...

## **Guest Table**

Un-Texturized Satin Table Linen

Choice of: Fitted\* or Satin Chair Cover

Satin Napkins

Candelabra Centrepiece

## **Head Table**

Flat Backdrop with Sheer Fabric, Hanging Crystals & Up Lighting

Full Length Wall with Sheer Fabric, Hanging Crystals & Up Lighting



# simply elegant...

## **Guest Table**

Choice of Crush, Pintuck, Demask  
Or Ruffled Feather Table Linen\*

Satin Napkins  
Fitted Chair Cover with Buckle

23" Vase with Submerged Fresh Flowers  
with Floating Candle Centrepiece

Upgrade to Above Fresh Flower Centrepiece  
Please inquire with décor specialist

## **Head Table**

Flat Backdrop with Sheer Fabric, Hanging Crystals & Up Lighting

Full Ballroom with Sheer Fabric, Hanging Crystals & Up Lighting



# SOCAN rates...

SOCAN (the Society of Composers, Authors and Music Publishers of Canada) is a not-for-profit organization that represents the Canadian performing rights of millions of Canadian and international music creators and publishers. SOCAN is proud to play a leading role in supporting the long-term success of its more than 100,000 Canadian members, as well as the Canadian music industry.

Through licences, SOCAN gives businesses that use music the freedom to use any music they want, legally and ethically. SOCAN collects licence fees from over 42,000 businesses coast to coast and distributes royalties to its members and peer organizations around the world. SOCAN also distributes royalties to its members for the use of Canadian music around the world in collaboration with its peer societies.

Licence fee calculation	fee per event without dancing	fee per event with dancing
1–100	\$20.56	\$41.13
101–300	\$29.56	\$59.17
301–500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79

# RE:SOUND rates...

RE:SOUND fees are payable by you, via this hotel, as tariffs before the Copyright Board of Canada to Re:Sound Music Licensing Company for the compensation of the usage of licensed music by artists and recording companies during your event. Fees vary by number of guests and whether there will be dancing or not in relation to your event. For more information about this mandatory tariff, please contact Re:Sound at 416-968-8870, or visit their web site at [www.resound.ca](http://www.resound.ca)

Licence fee calculation	fee per event	fee per event
	without dancing	with dancing
1–100	\$9.25	\$18.15
101–300	\$13.30	\$26.63
301–500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66