



66 WELLINGTON STREET WEST
54TH FLOOR, TORONTO DOMINION BANK TOWER
TORONTO, ON M5K 1H6

CONTACT OLIVER & BONACINI EVENTS FOR BOOKING AND INFORMATION:
TEL. 416.364.1211 • FAX. 416.366.4848
www.oliverbonacini.com
events@oliverbonacini.com

FREQUENTLY ASKED QUESTIONS

CAPACITY

The main dining room can accommodate a maximum of 140 for a seated event or 250 for a standing cocktail reception.

AVAILABILITY

Canoe is available for full restaurant buyouts on Saturdays and Sundays for breakfast, lunch or dinner.

TIMING

You have access to Canoe for setup, deliveries and photography two hours prior to guest invite time. Earlier access is subject to a surcharge for bringing staff in earlier. For evening events the bar closing time is 1:00am.

MINIMUM SPEND REQUIREMENTS

On Saturdays the minimum spend requirement is \$18,000 in food and beverage. On Sundays the minimum spend requirement is \$12,000 in food and beverage. Please note; there is a \$1,000 surcharge for statutory holidays. There is no charge to use the space provided the minimum food and beverage expenditure is met. All minimums are based on food and beverage exclusive of taxes and gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill. Gratuity is charged at 15% on all food and beverage.

ADDITIONAL CHARGES (if applicable)

- SOCAN legislative music fee (government mandated), \$29.56 to \$59.17
- Vendor meals, \$40 per person
- Onsite ceremonies start at \$400
- Ceremony chairs start at \$8 per chair
- Audio-visual equipment
- Security (mandatory if 20 or more guests are underage)

CAKE AND CUPCAKE SERVICE

Cut and plated by Chef	\$5/PERSON
Cut and plated by Chef with garnish(es)	\$8 TO \$10/PERSON
Server assisted station (includes coffee) 99 guests or less	\$125 FLAT FEE
Server assisted station (includes coffee) 100 guests or more	\$175 FLAT FEE

COMPLIMENTARY SERVICES

- Standard white cotton linens (table cloths and napkins)
- Service staff
- All existing tables and chairs
- Standard place setting and glassware
- Candles
- Printed menus at each place setting
- Table numbers
- Podium
- Audio-visual screen

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PARKING

Underground parking is available at the Toronto Dominion Centre parkade located on the north side of Wellington Street, between Bay Street and York Street. Parking is complimentary all day on weekends. If a car is left overnight, the owner will incur a charge upon pickup. Vouchers are provided to guests on event day.

BEVERAGE AND WINE COSTS

All beverages are charged based upon consumption per drink. All wine is charged based upon bottle consumed. You will preselect one red and one white wine to be served to your guests for function entirety. Custom bar offerings can be tailored with your event coordinator.

MENU AND FOOD DETAILS

All menus for private functions are pre-set. The menus are based on our current selections—we go through seasonal changes in May and October. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Canoe is a Canadian artisanal restaurant and menus are unable to be reinvented to any other cuisines.

MENU TASTING

Menu tastings are complimentary for two people—this includes a maximum of two appetizers, two entrées and two desserts. Any additional guests will be responsible for all food and beverage consumed. Tastings do not include canapés, kid's meals or food station items. Tastings are conducted at Canoe Monday to Wednesday with a 5:00pm fixed start time.

BAND/DJ/AV

If any outside equipment is brought into Canoe, a copy of the vendor's Certificate of Insurance valued at \$2,000,000 is required one (1) month in advance of your event. This is non-negotiable term.

DAY-OF AGENDA

- Ceremony - Location, length and travel time to venue if off-site
- Photos - Pre or post ceremony? Location? How long will they take? Do guests know when and where they are to be for photos?
- Receiving line?
- Seating - Depending on final guest count and pace of crowd, seating can take 10 to 30 minutes
- Formal introductions, first toasts, welcome speech and housekeeping items
- Order taking - At least 15 minutes required
- Speeches - For best flow we recommend planning your speeches between courses

KEY DATES TO REMEMBER

- Formal planning meeting with event coordinator - four (4) weeks prior to event date
- Final food and beverage selections - due and locked in two (2) weeks prior to event date
- Final guest count and floor plan - due three (3) days prior to event date
- DJ/Band insurance - due one (1) month prior to event date

DAY OF ONSITE CONTACT

The floor manager will be your onsite contact on the day of your event.

REHEARSAL

On-site rehearsals are based on availability and subject to approval by the General Manager. Please speak to your event coordinator to orchestrate.

BRIDAL SUITE

The private dining rooms can be used as the bridal suite if you are not having your ceremony onsite. If you are having your ceremony onsite, unfortunately we have no other space available.

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VENDOR MEALS

A chef's choice vendor meal is \$40 per person.

PAYMENTS AND DEPOSITS

Your contract will outline your individual payment schedule. Your signed contract and an initial deposit of \$2,000 (payable by cash, certified personal cheque or credit card) is required to secure the date and space. A second deposit of half the minimum spend requirement, followed by the remaining balance is due according to dates outlined in your contract.

CANCELLATION POLICY

Your contract may be terminated with formal written notice within 15 business days of signing. A \$500 administration fee plus HST will be deducted from your deposit. All deposits and payments are non-refundable if notice of cancellation is received more than 15 days after signing. Canoe reserves the right to terminate any functions for which payment of final estimated invoice has not been received five (5) business days prior to the event.

DESIGNATED SEATING

If you wish to arrange designated seating, please print and supply your own place cards and/or floor plan.

FLORALS, ENTERTAINMENT, DÉCOR AND PHOTOGRAPHY

Although we do not arrange the above, we are happy to provide referrals through our preferred suppliers list at the back of this package.

WHAT IS THE EXACT ADDRESS I SHOULD USE FOR MY INVITATIONS?

Canoe Restaurant & Bar
54th Floor, Toronto Dominion Bank Tower
66 Wellington Street West
Toronto, ON M5K 1H6
416.364.0054

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HORS D'OEUVRES

PRICED PER PIECE, EXCLUDING TAXES AND GRATUITY.
FOR A ONE HOUR RECEPTION, WE RECOMMEND 3-4 PIECES PER PERSON.
ONE DOZEN MINIMUM ORDER PER ITEM.

SEAFOOD

King Crab Rice Paper Roll Sweet Chili Sauce	\$5.00
Ahi Tuna Tartare Black Bean & Endive	\$4.25
East Coast Fish Sliders Caper Mayo	\$4.00
Oyster Boy Selection on the Half Shell with 54 Smoker	\$3.75

VEGETARIAN

Vegetarian Samosa Tamarind Dip	\$4.00
Sweet Corn Bavarois Crispy Shallot	\$3.50
Green Tomato Gazpacho Shooter Cumin Yoghurt	\$3.00
Compressed Watermelon Mint & Balsamic	\$3.00
Vegetable Spring Roll Spiced Plum Sauce	\$3.00
100km Tomato Salsa Sweet Potato Chip	\$3.00

MEAT

Screech Marinated Foie Gras Seasonal Compote & Brioche	\$5.00
Canoe Classic Game Tourtière Cedar Jelly	\$4.75
Wellington County Beef Burgers Truffle Mayo & Tomato Jam	\$4.50
Wellington County Beef Tartare Pretzel Crostini	\$4.25
Tree Syrup Glazed Frog Legs	\$4.00
Chicken, Shiitake & Ginger Spring Roll Spiced Plum Sauce	\$3.25

SPECIAL ORDERS

MINIMUM ORDER OF 100 PIECES AND TWO DAYS NOTICE REQUIRED

Chilled Peking Duck Roll	\$4.75
Vegetable Rice Paper Roll	\$4.00

CHEF'S SELECTION

Not sure what to select? *Leave it to chef...*

and he will create a seasonally inspired selection of three (3) hors d'oeuvres per person
for your group which will include one of the following: vegetarian, seafood and meat

\$10.00 PER PERSON

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BREAKFAST

PRICED PER PERSON

HOT BUFFET

Canoe Frittata

Northern Woods Mushrooms, Leeks,
Tomato, Truffle & Oka Gratin

Breakfast Sausage & Maple Bacon

Basket of Morning Breads

Scones, Bagels & Croissants

Jams, Marmalades & Vanilla Crème Fraîche

Fresh-Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$38

HEALTHY CHOICE

Northern Woods Mushroom

Egg White Quiche

Organic Muesli & Activia Yoghurts

Fresh Fruit Kebabs

Freshly Brewed Coffee or Tea

\$32

BREAKFAST SANDWICH STATION

Cranberry Buttermilk Biscuits & Croissants

Salmon Gravlax & Peameal Bacon

Scrambled & Boiled Free-Range Eggs

Aged Cheddar & Cream Cheese

Freshly Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$36

CONTINENTAL BUFFET

Basket of Morning Breads

Scones, Bagels & Treats

Jams, Marmalades & Vanilla Crème Fraîche

Canoe Applewood Smoked Salmon

Traditional Garnishes

Freshly Cut Fruits & Berries

Activia Yoghurts & Housemade Granola

Freshly Brewed Coffee or Tea

\$28

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LUNCH

PRICED PER PERSON

MENU 1

New Farm Greens

Crisp & Pickled Cookstown Roots,
Maple Mustard Dressing

or

Chilled Sweet Pea Soup

Mint & Whipped Crème Fraîche

or

Bufala Mozzarella

100km Heirloom Tomatoes
& Maple Sherry Reduction

Cold Poached East Coast Salmon

Cookstown Vegetable Salad & Cauliflower Purée

or

Wellington County Beef Strip Loin

Roasted Northern Woods Mushrooms
& Creamy Alliston Spuds

or

Pan-Roasted Chicken

Crushed Fingerling Potatoes,
Asparagus & Jus Vinaigrette

Raspberry Macaron

Niagara Orchard Compote

or

Old Fashion Lemon Tart

Macerated Seasonal Berries

Freshly Brewed Coffee or Tea

\$78

MENU 2

Chilled Golden Bell Pepper Soup

Ingersoll Ricotta & Basil

or

Crisp Romaine Salad

Creamy Garlic Dressing
& Double-Smoked Bacon

Broiled B.C. Halibut

Steamed Vegetables, Pickled Shallots,
Wild Leek Broth

or

Yukon Gold Potato Gnocchi

Cherry Tomatoes, Olive Oil, Garlic
& Québec Chèvre

or

Roasted Alberta Lamb Sirloin

Summer Squash, Mixed Grains & Roasted Garlic

Wild Blueberry Panna Cotta

Strawberry Consommé, Mojito Sorbet

or

Deconstructed Birch Tart

Orange Marmalade, Smoked Almond Crumble

Freshly Brewed Coffee or Tea

\$72

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MENU 3

New Farms Greens

Crisp & Pickled Cookstown Roots,
Maple Mustard Dressing

or

Chilled Sweet Pea Soup

Mint & Whipped Crème Fraîche

Pan-Fried Great Lakes Pickerel

Crispy Fingerling Potatoes, Green Beans
& Watercress Aioli

or

Wellington County Flat Iron Steak

Boiled Potato, Steamed Vegetables,
Smoked Mustard Sauce

Chocolate Fondant

Ginger Mousse, Sesame Chocolate Sorbet

Freshly Brewed Coffee or Tea

\$60

MENU 4

EXPRESS LUNCH

Northern Woods Mushroom Soup

Snipped Chives & Truffle Cream

Cold-Poached East Coast Salmon

Cookstown Vegetable Salad & Cauliflower Purée

or

Pan-Roasted Chicken Supreme

Asparagus, Crushed Yukon Gold Potato
& Jus Vinaigrette

Old Fashioned Lemon Tart

Macerated Seasonal Berries

Freshly Brewed Coffee or Tea

\$55

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DINNER

PRICED PER PERSON

MENU 1

Ingersol Bufala Mozzarella

Watermelon, Vine Ripe Tomato,
Maple Sherry Reduction

or

Maple-Torched Heritage Salmon

Fennel, Radish & Horseradish Cream

or

Iced Sweet Pea Soup

King Crab, Peppered Yoghurt & Mint

-

Clover Roads Duck Breast

Wilted Greens, Quinoa & Port Shallot Jus

or

Wellington County Beef Tenderloin

Steel-Cut Oats, Green Beans
& Maple-Glazed Bacon

or

Broiled Organic Ocean Sablefish

Guelph Navy Beans, Heirloom Carrots
& Fennel Saffron Cream

-

Wild Blueberry Panna Cotta

Strawberry Consommé, Mojito Sorbet

or

Old Fashioned Lemon Tart

Macerated Seasonal Berries & Crème Fraîche

-

Freshly Brewed Coffee or Tea

\$95

MENU 2

Iced Sweet Pea Soup

King Crab, Peppered Yoghurt & Mint

or

Maple-Torched Heritage Salmon

Fennel, Radish & Horseradish Cream

-

Roasted Alberta Lamb Sirloin

Branston Pickle, Baby Potatoes
& Market Vegetables

or

Wellington County Beef Tenderloin

Steel-Cut Oats, Green Beans
& Maple-Glazed Bacon

or

Sustainable Blue Sea Bass

Roasted Bell Peppers, Couscous & Spring Onion

-

Wild Blueberry Panna Cotta

Strawberry Consommé, Mojito Sorbet

or

Chocolate Fondant

Ginger Mousse, Sesame Chocolate Sorbet

-

Freshly Brewed Coffee or Tea

\$92

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MENU 3

Chilled Heirloom Tomato Soup

Ingersoll Ricotta & Basil

or

Canoe Caesar Salad

Anchovies, Herbed Croutons & Smoked Bacon

Sustainable Blue Sea Bass

Roasted Bell Peppers, Couscous & Spring Onion

or

Clover Roads Duck Breast

Wilted Greens, Quinoa & Port Shallot Jus

Raspberry Macaron

Niagara Orchard Compote

or

Deconstructed Birch Tart

Orange Marmalade, Smoked Almond Crumble

Freshly Brewed Coffee or Tea

\$74

MENU 4

New Farm Greens

Crisp & Pickled Cookstown Roots,

Maple Mustard Dressing

Honey-Glazed Cornish Hen

Citrus-Braised Endive, Watercress & Barley

or

Broiled Organic Ocean Sablefish

Guelph Navy Beans, Heirloom Carrots,

Fennel Saffron Cream

Old Fashioned Lemon Tart

Macerated Seasonal Berries & Crème Fraîche

Freshly Brewed Coffee or Tea

\$70

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PACKAGE ADD-ONS

THE CANOE CHEESE COURSE

A selection of three Canadian artisanal cheeses, O&B Artisan breads, grapes, dried fruit & walnuts.
\$18 PER PERSON

CANOE AMUSE / INTERMEZZO COURSES

Add an Amuse and Intermezzo course.
\$10 PER PERSON

SOMA CHOCOLATES

Add artisan chocolates or truffles to your dessert plates in custom gift boxes designed for you.
www.somachocolate.com

CANOE PLATTERS

Platter of Ontario's Finest Vegetable Offerings with Seasonal Dips

SMALL PLATTER (15 GUESTS) - \$45
LARGE PLATTER (25 GUESTS) - \$75

Platter of Fine Canadian Cheeses with Fruits, Nuts & Crackers

SMALL PLATTER (15 GUESTS) - \$140
LARGE PLATTER (25 GUESTS) - \$250

Platter of Canoe's Applewood Smoked Salmon with Traditional Garnishes

LARGE PLATTER (20 GUESTS) - \$120

CANOE RAW ICE BAR

FEATURING HOME GROWN, SEASONAL & INSPIRED FISH & SHELLFISH SPECIALTIES
CRACKED, SHUCKED & PRESENTED WITH CANOE'S ICE BAR CONDIMENTS

Oyster Boy's Select Seasonal Coast Oysters

Poached Gulf Shrimp with Horseradish & Mustard Foam

Mahone Bay Scallop Ceviche

Yarmouth Lobster & Soba Noodle Salad

Applewood Smoked Salmon Roll with Enoki & Sweet Onion

Tartare of Heritage Salmon with Chili & Endive

Spiced Yellowfin Tuna Tartare

\$36 PER PERSON

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LATE NIGHT

PRICED PER PIECE.

Canoe Poutine with Duck Confit	\$6.25
Mini Canoe Lobster Clubhouse	\$6.00
Canoe Classic Tourtière Cedar Jelly	\$4.75
Wellington County Beef Burgers Truffle Mayo	\$4.50
Vegetarian Samosa Tamarind Dip	\$4.00
French Fries in Mini Take Out Boxes Truffle Mayo & Ketchup	\$3.50
Chicken & Shiitake Ginger Spring Rolls Spiced Plum Sauce	\$3.25
Maple Popcorn	\$2.00

SWEET OFFERINGS

A SELECTION OF MINI TARTELETTES, SQUARES & COOKIES.
MINIMUM ORDER OF ONE DOZEN PER TYPE

Mini Classic Canoe Butter Tarts

White Chocolate Lemon Tarts

Mini Berry Tart with Meringue

Brown Butter Financiers

SOMA Chocolate-Dipped Strawberries

Sticky Toffee Date Pudding

Canoe Signature Biscotti
(2 pieces per order)

Housemade Cookies

\$4 PER PIECE

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CHILDREN'S MENUS

KINDLY SELECT ONE MENU TO SERVE EACH CHILD
PRICED PER CHILD

MENU 1

Hearts of Romaine with Creamy Caesar Dressing

Penne Pasta with Extra Virgin Olive Oil
Thunder Oak Gouda, Basil & Tomato Sauce

Garlic Bread

Choose a Dessert

\$25

MENU 2

Vegetable Spring Rolls & Plum Sauce

Roasted Chicken
with Canoe Mac & Cheese

Choose a Dessert

\$27

DESSERTS

SOMA Chocolate Brownie
Fudge Sauce, Vanilla Ice Cream

Canoe Chocolate Chip Cookie
Chocolate Mousse, Fudge Sauce

Strawberry Shortcake
Vanilla Pound Cake, Strawberries, Whipped Cream

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WINE LIST

ALL ITEMS HAVE BEEN HAND-SELECTED BY OUR SOMMELIER FOR GROUPS OF 12 OR MORE.
WE RECOMMEND SELECTING ONE RED AND ONE WHITE. YOU ARE CHARGED BY THE BOTTLE. A COMPLETE WINE LIST IS AVAILABLE FOR YOUR CONSIDERATION.

SPARKLING

2007 Cave Spring O&B 'Sparkle & Buzz' Niagara Peninsula Ontario VQA	\$55
NV Nino Franco "Primo Franco" Prosecco Brut Veneto Italy	\$64
NV Henry of Pelham Cuvée Catharine Brut Rosé Niagara Ontario VQA	\$76
NV Perrier-Jouët Brut Champagne France	\$125

WHITE

2010 Henry of Pelham Sauvignon Blanc Niagara Ontario VQA	\$38
2009 Cave Spring Oliver & Bonacini 'Jump' Chardonnay Niagara Ontario VQA	\$40
2010 Cave Spring Oliver & Bonacini 'Canoe' Riesling Niagara Ontario VQA	\$40
2009 Mission Hill Reserve Pinot Gris Okanagan Valley	\$52
2010 Firestone Sauvignon Blanc Santa Ynez Valley	\$56
2010 Wilhelm Walch Pinot Grigio Alto Adige Italy	\$64
2011 Map Maker Sauvignon Blanc Marlborough New Zealand	\$64
2009 Santa Barbara Winery Chardonnay Santa Barbara California	\$68
2009 Conundrum Napa Valley California	\$68
2009 Chateau Montelena Chardonnay Napa Valley California	\$125

RED

2009 Cave Spring Oliver & Bonacini 'Biff's Juicy Red' Niagara Ontario VQA	\$40
2009 Henry of Pelham Cabernet-Merlot Meritage Niagara VQA	\$42
2009 Maison Drouhin La Forêt Pinot Noir Burgundy France	\$55
2007 Mission Hill Reserve Merlot Okanagan Valley British Columbia VQA	\$56
2009 BenMarco Malbec Mendoza Argentina	\$56
2008 J. Lohr Merlot Paso Robles California	\$60
2010 J. Lohr Cabernet Sauvignon Seven Oaks Paso Robles California	\$60
2008 Saltram Pepperjack Shiraz Barossa Valley Australia	\$64
2010 Peninsula Ridge Reserve Cabernet Sauvignon Niagara Peninsula	\$66
2008 Castello di Gabbiano Chianti Classico Reserva Tuscany Italy	\$75
2008 Langmeil Valley Floor Shiraz Barossa Australia	\$80
2007 J. Lohr Hilltop Cabernet Sauvignon Napa Valley California	\$115

DESSERT WINE

2009 Cave Spring Indian Summer Late Harvest Riesling Niagara Peninsula Ontario VQA	\$72
2008 Cave Spring Riesling Icewine Niagara Ontario VQA	\$135
Graham's 20yr Tawny Port Douro Portugal (500ml)	\$98

NOT SURE WHAT TO SELECT?

Forward your menu selection and wine price range to your event coordinator
& allow our Sommelier to select wine for your event!

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BAR PRODUCT LIST

VODKA	Polar Ice*, Grey Goose, Belvedere Orange, Chopin, Ketel One, Absolut, Absolut Citron, Absolut Apeach, Absolut Pears, Absolut Mandarin, Stoli Vanil, Stoli Razberi, SKYY
GIN	Beefeater*, Tanqueray, Tanqueray Ten, Bombay Sapphire, Gordon's, Hendrick's, Plymouth
RUM	Lamb's*, Bacardi White, Bacardi Black, Bacardi Gold, Bacardi 8 Year Old, Appleton 12 Year Old, Mount Gay, Havana Club, Malibu
RYE	Wiser's*, Canadian Club, Seagram's V.O., Crown Royal, Crown Royal Reserve
SCOTCH BLEND	Ballentine's*, Teacher's, J&B, Cutty Sark, Dewar's, Chivas, Johnnie Walker Red, Johnnie Walker Black, Johnnie Walker Gold, Johnnie Walker Green, Johnnie Walker Blue
BOURBON	Jack Daniel's, Wild Turkey, Maker's Mark, Knob Creek, Woodford Reserve
SINGLE MALTS	Cragganmore, Oban, Glenmorangie Original, Highland Park 12 Year Old, Glenfiddich, The Glenlivet, Dalwhinnie, Bowmore, The Macallan 12 Year Old, 15 Year Old & 18 Year Old, Lagavulin, Glenkinchie, Laphroaig, Talisker

* Indicates standard bar rail products.

BAR PRICES

Rail Shots	\$6.50	Soft Drinks	\$3.50
Mixed Drinks start at	\$7.00	Juices	\$3.95
Cocktails (i.e. Caesars) start at	\$7.50	Fresh Squeezed Juices	\$5.95
Deluxe Cocktails (i.e. Long Islands)	\$11.00	Virgin Cocktails start at	\$3.95
Martinis start at	\$12.00	Coffee/Tea	\$3.75
Single Malt Scotches start at	\$10.00	Cappuccino	\$4.75
Cognacs start at	\$13.50	Café Latte	\$4.75
		Espresso	\$3.95

BEER LIST

BOTTLES		DRAUGHT	SM.	LG.
Stella Artois, Belgium	\$6.50	Creemore Kellerbier Lager	\$4.65	\$7.00
Heineken, Holland	\$6.50	Steam Whistle Pilsner	\$5.25	\$7.50
Guinness, Ireland	\$6.50	Duggan's #9 India Pale Ale	\$5.25	\$7.50
Molson Canadian	\$5.75	Black Oak Summer Saison (Wheat)	\$5.25	\$7.50
Alexander Keith's India Pale Ale	\$5.75			
Blanche de Chambly, Québec	\$6.75	WATER		
Maudite, Québec	\$6.75	Q Water (Still or Sparkling)	\$2.50	/person
La Fin du Monde, Québec	\$6.75			
Creemore Lager	\$6.50			
Stonehammer Light	\$5.75			

**Please note that bar packages are not available. All beverages are charged based on consumption.*

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PREFERRED SUPPLIER LIST 2012

ACCESSORIES & BEAUTY

Valencienne
Custom Bridal Gowns
Kim Ironmonger
416.781.6885
www.valencienne.com

KC's Hats
David Dunkley
416.538.0998
www.kcshats.com

Sash & Bustle
Cynthia Martyn
416.414.3617
www.sashandbustle.com

Lift Beauty Boutique
416.960.5438
www.liftbeautyboutique.com

John Allan's
Men's Grooming Club
416.861.6307
www.johnallans.com

Hair Stylist
Fay Linksman
647.294.4949
fay_linksman@rogers.com

ACCOMMODATION

Windermere House
705.769.3611
www.windermerehouse.com
*O&B preferred rates

Fairmont Royal York
416.860.6541
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Hyatt Regency
Vivek Satoskar
416.595.2580
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*O&B preferred rates

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www.starwoodhotels.com
*O&B preferred rates

CHAUFFEUR & VALET

Great Gatsby Livery
905.306.0404

Rosedale Livery
905.677.9444
www.rosedalelivery.com

CUSTOM PRINTING

Palettera
Deborah Lau-Yu
647.727.0220
www.palettera.ca

Bellartisan Inc.
Chloe Arnould
416.488.9630
www.bellartisan.com

Laura K Design
Laura Beauparlant
416.461.2309
www.laurakdesign.com

Sweet Peony Press
647.292.3017
info@sweetpeonypress.com
www.sweetpeonypress.com

Pantry Press Inc.
Christian & Julie
416.537.9977
www.pantrypress.com

Shinzo Media
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www.shinzomedia.com



DJ & ENTERTAINMENT

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bands, specialty performers,
Dancers and much more!
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www.solepowerproductions.com

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& Paul Hutchison
416.953.5281
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Maximum Music*
416.255.2910
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Tara O'Grady
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www.candiceandalison.com

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416.651.6600
www.cynthiamartyn.com

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416.562.6995
www.distinctoccasions.ca

Double Happiness Events
Shirley Lo Cadotte
647.448.0717
www.doublehappinessevents.ca

Event Decorator
Elizabeth Johnston
1.800.450.4789
www.eventdecorator.com

Melissa Andre Events
Melissa Andre
www.melissaandre.com
416.816.6197

Mode Function Event Design
Jeffery Crawford &
Michael Alonso 416.319.7469
www.modefunction.com

One Fine Day
Melissa Samborski
416.522.0503
www.eventsbyoneday.com

Rachel A. Clingen,
Wedding & Event Design
905.763.7700
www.rachelaclingen.com

Sole Power Productions
Edan Kaufman
416.663.7653
www.solepowerproductions.com

Spectacular Spectacular
Melissa Haggerty
416.921.2444
www.spectacularspectacular.ca

The Event Boutique
Lianne Adelson
416.805.1764
www.theeventboutique.ca

EXTRAS

LOL Candy
Debra Novack
416.854.4383
www.lolcandy.com

The Ice-Man
416.504.6615
www.theiceman.com

Snapz Photo Booth
1.877.412.6684
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Ninutik [Maple Sugar]
416.703.4478
www.ninutik.com

Cheese Boutique
Afrim Pristine
416.762.6292
www.cheeseboutique.com

The Idea Hunter
Janice Cardinale
905.707.9919
www.theideahunter.ca

SOMA Chocolate Maker
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