



**YOUR
DREAM
WEDDING
STARTS
HERE**

BISHA
HOTEL



INTIMATE. INCREDIBLE. INIMITABLE.

A wedding at Bisha Hotel is about more than just a ceremony or a party — it's about you!

As you focus on exchanging vows and celebrating like no other, our teams of experts are just as committed — to making it all happen precisely the way you envision it.





VIEWS FOR THE “I DO’S”

Say “I do” with a city view. Looking for a space to stage an unforgettable, intimate wedding for up to 120 guests?

With our Sky Suite event space on the 43rd floor, your wedding will be anything but basic. Floor-to-ceiling windows create a stunning lake and city skyline backdrop and your dream event will unfold with seamless service, from AV to culinary, from our dedicated team.

Our Wedding Packages are available for Weddings of 45+ Guests. Please inquire within for alternative options for smaller Weddings.





225 POSH PACKAGE

Priced per guest.
(Excluding taxes & gratuities)

COCKTAIL HOUR

Option to host at Mister C from 4:00pm to 5:30pm
(Additional charges may apply)

THREE HORS D'OEUVRES PER GUEST

(Choice of four)

BREAD

Selection of Bisha rolls, grissini, butter

APPETIZER

Please select one type for all guests

MAIN COURSE

Choice of three pre-selected entrées
(Including vegetarian and vegan options)

DESSERT

Served with coffee and selection of teas
Please select one type for all guests

TOAST

A glass of prosecco for each guest

LATE NIGHT

Select your own station
(Extra charges may apply)

OPEN BAR

Standard Bar Package—7-hours open bar

B I S H A

HOTEL



285 LUXE PACKAGE

Priced per guest.
(Excluding taxes & gratuities)

COCKTAIL HOUR

Option to host at Mister C from 4:00pm to 5:30pm
(Additional charges may apply)

FOUR HORS D'OEUVRES PER GUEST

(Choice of five)

BREAD

Selection of Bisha rolls, grissini, butter

APPETIZER

Salad & soup

MAIN COURSE

Choice of four pre-selected entrées
(Including vegetarian and/or vegan options)

DESSERT

Served with coffee and selection of teas
Choice of three pre-selected desserts
(Including vegetarian and vegan options)

TOAST

A glass of prosecco for each guest

LATE NIGHT

Select your own station
(Extra charges may apply)

OPEN BAR

Premium bar package—7-hour open bar

BISHA

HOTEL



385
CROWN PACKAGE

Priced per guest.
(Excluding taxes & gratuities)

COCKTAIL HOUR

Option to host at Mister C from 4:00pm to 5:30pm
(Additional charges may apply)

FIVE HORS D'OEUVRES PER GUEST

(Choice of six)

DINNER

Customized five-course wine pairing menu
Including hors d'oeuvres & bread service
Desserts served with coffee & selection of teas

TOAST

A glass of champagne for each guest

LATE NIGHT

Select your own station
(Extra charges may apply)

OPEN BAR

Premium bar package—7-hour open bar



PASSED HORS D'OEUVRES

VEGETARIAN

ROASTED EGGPLANT TARTARE

pomegranate, mint, parsley,
sesame cone

THREE CHEESE GRILLED CHEESE

smoked ketchup, basil

VEGETABLE SPRING ROLL

sweet chili sauce

ARANCINI

wild mushroom, mozzarella, tomato sauce,
parmesan, basil

BRAISED CURRIED CHICKPEA

corn tostada, coconut yogurt, cucumber, mint

VEGAN

ENDIVE AND RADICCHIO

sumac hummus, almond,
pomegranate, parsley

BULGOGI MUSHROOM & TOFU

deep fried tofu, bulgogi mushroom,
pickled cucumber, scallion

FROM THE SEA

TUNA TARTARE

miso vinaigrette, black garlic, pickled onion,
sesame cone

WHITE SHRIMP TOAST

rye, ginger, sesame

FISH TACO

red cabbage, red onion, avocado, lime

FROM THE LAND

MISTER C SLIDER

cheddar, secret sauce, iceberg lettuce,
tomato, pickles

BEEF TARTARE

caramelized onion, horseradish mayo

GRILLED BABY LAMB CHOPS

soy mustard glaze, chimichurri

CHICKEN SPRING ROLLS

hoisin sweet spicy chili sauce

NUBIANI

ground beef, bulgogi marinade, pine nut,
kimchi salsa



CREATE YOUR OWN PLATED DINNER

SALAD

BEET SALAD

whipped goat cheese, strawberries, pine nuts,
watercress, aged balsamic

CHOPPED KALE & GEM

preserved tomato, grated parmesan,
herb crouton, confit garlic dressing

BULGUR & CHICKPEA

radicchio, toasted almonds, roasted squash,
raisin, parsley, walnut vinaigrette

SOUP

BUTTERNUT SQUASH

roasted squash, toasted hazelnut,
fried sage

CORN CHOWDER

butter poached lobster, grilled corn,
jalapeño, micro cilantro

SMOKED TOMATO

blistered cherry tomato,
black olive oil, fresh basil

MAIN COURSE

PAN SEARED SALMON

garlic-herb polenta, fricassée, shellfish emulsion,
salmon roe

CHICKEN BREAST SUPREME

truffle & brioche stuffing, warm baby new
potato salad, fricassée, chicken gravy

MUSHROOM RISOTTO

tomato concassé, seasonal veg,
shaved parmesan

BRAISED BONELESS SHORT RIB

corn bread, buttered seasonal vegetables,
crispy shallots, fried parsley, caramelized onion jus

8OZ BEEF TENDERLOIN

hasselback potato, asparagus, maitake mushroom, red wine jus

DESSERTS

BLACK FOREST

dark chocolate mousse, filled with Ontario tart
cherry preserves and chocolate sponge cake
on a spiced linzer biscuit

PARIS-BREST

ring of crunchy choux pastry filled with
hazelnut mousseline, milk chocolate caramel
and house-made praline

BASQUE CHEESECAKE

vanilla bean burnt Basque-style cheesecake,
local berry compote, toasted bronte pistachio

TRES LECHE

soft milk cake, toasted almond crumble,
salted caramel & vanilla bean gelato



FOOD STATIONS

Station served time is up to 3 hours.

ANTIPASTO

grilled asparagus, zucchini, seasonal vegetable, sweet drop peppers, marinated olives, cornichons, niagara prosciutto, whipped ricotta, bread sticks, fruit & nut crostini

MEZZE BAR

hummus, spiced beet hummus, roasted eggplant, tabouleh organic greens with vegetables, citrus dressings, mini pita bread

POUTINE STATION

medium cut french fries, cheese curds, rich gravy, double smoked bacon bits, kimchi, chopped herbs, sour cream

Optional:

add braised beef | 15 per person

add grilled chicken | 15 per person

SWEET STATIONS

Sweets are available as Stationary or Passed.

A Live Sweet Station with a Pastry Chef is available upon request, a Chef fee of \$200 applies.

PROFITEROLES

a selection of crunchy choux pastry filled with preserves, caramels, sweet cream – featuring local seasonal fruits & the Finest french chocolates

THE FRENCH MADE PATISSERIE

a variety of petit-fours from our French pastry shop - some options include lemon meringue tartlets, a variety of macaron flavors, hazelnut-mango gateau

S'MORES

an assortment of house-made marshmallows, Valrhona Fine French Chocolates and biscuits from our pastry shop

ICE CREAM SAMMIES | 15

delicious gelato and sorbetto from Death In Venice accompanied by triple chocolate chunk, ginger molasses and lemon shortbread cookies

Additional Food Stations can be available at an added fee, please see the Bisha Banquet Menu for additional options.



OPEN BAR

STANDARD PACKAGE

KETEL ONE

TANQUERAY GIN

CROWN ROYAL

J&B

CAPTAIN MORGAN SPICED RUM

CAZADORES BLANCO

HOUSE RED WINE & HOUSE WHITE WINE

DOMESTIC & IMPORTED BEERS

PREMIUM PACKAGE

TANQUERAY 10

JOHNNIE BLACK SCOTCH

GLENFIDDICH

12 YR RON ZACAPA RUM

BUILLET BOURBON

BUILLET RYE

CASAMIGOS

PROSECCO

HOUSE RED WINE & HOUSE WHITE WINE


PREMIUM RED WINE & PREMIUM WHITE WINE

DOMESTIC & IMPORTED BEERS



INDULGE IN SOME OF OUR FINEST PERKS

Celebrating your special day with 45
or more of your closest friends?
Enjoy wedding perks, on us.



M E N U



BISHA WEDDING PERKS

Included for weddings of 45 guests or more.

EXCLUSIVE ACCESS

Engagement and wedding photos

WEDDING PLANNING

Engagement and wedding photos

MENU TASTING FOR TWO

NIGHTS STAY

On your special day

BREAKFAST FOR TWO AT KÖST

Valid the morning after the wedding

OVERNIGHT VALET PARKING

Valid for one car

GROUP RATES FOR HOTEL ROOMS

10 AM EARLY VENDOR LOAD-IN

TABLES

Choice of

Round or rectangular tables

Black or white linen

DECORATIVE TABLESCAPES

Printed dinner menu, table numbers and three votive candles per table

COAT CHECK

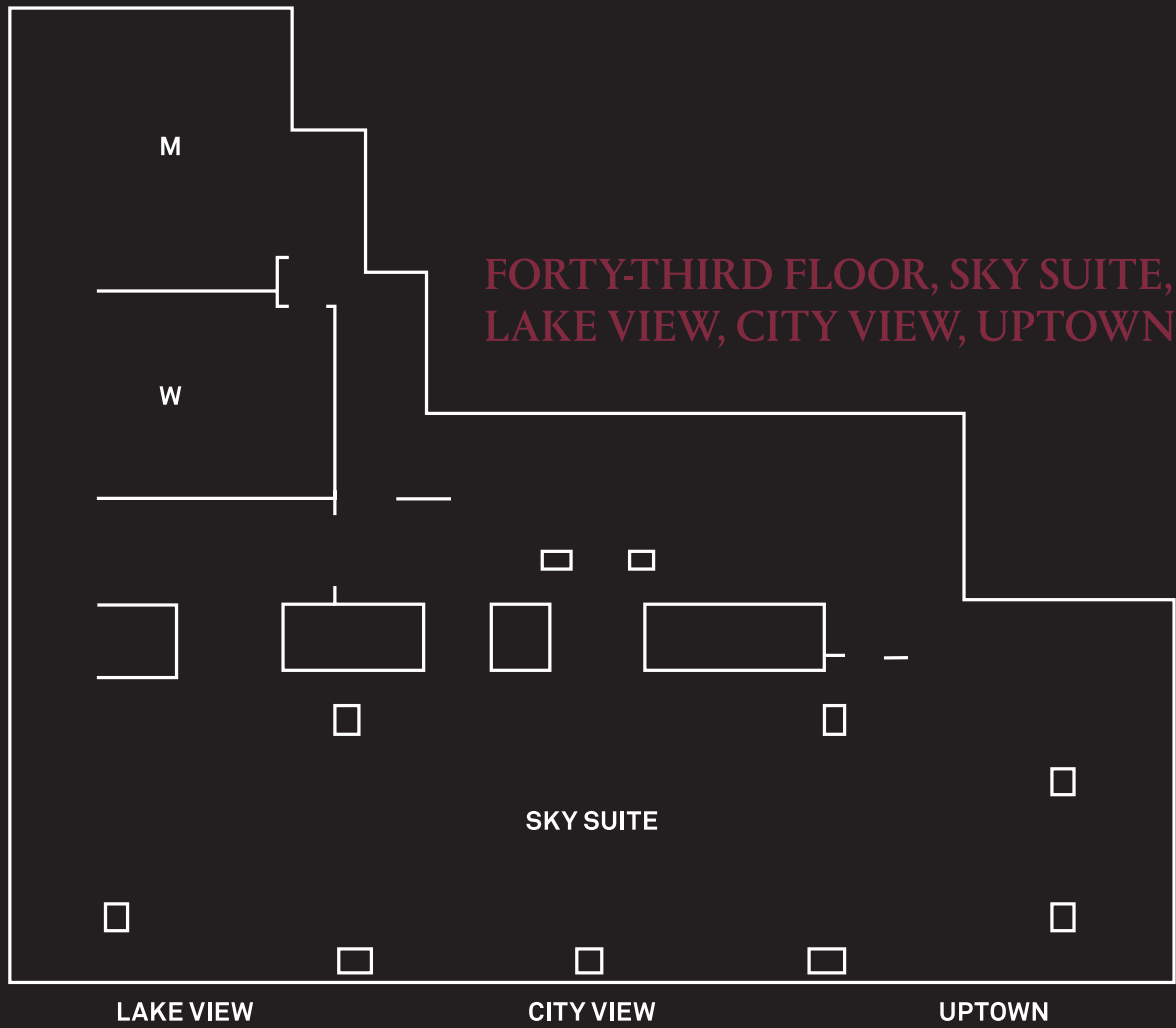
Includes staffing

HARDWOOD DANCE FLOOR

PREMIUM WIFI

SERVING STAFF & DEDICATED BANQUETS MANAGER

FLOOR PLAN





BEFORE THE BIG DAY

You have planned the big day and now want to bring the bridal party together for one last brunch or evening soirée? We have celebrated restaurants through the building that can accommodate both small and large groups.

MISTER C.

AKIRA BACK TORONTO

KÖST





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