



**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.





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

Salad or soup

MAIN COURSE

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

DESSERT

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

TOAST

A prosecco glass per guest

LATE NIGHT

Select your own station
(Extra charges may apply)

OPEN BAR

Standard bar package—7-hour open bar

BISHA

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 vegan options)

DESSERT

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

TOAST

A prosecco glass per guest

LATE NIGHT

Select your own station
(Extra charges may apply)

OPEN BAR

Premium bar package—7-hour open bar

BISHA

HOTEL



385
ELITE 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
Customised five-course wine pairing menu
Including hors d'oeuvres & bread service
Desserts served with coffee & selection of teas

TOAST
A champagne glass per guest

LATE NIGHT
Select your own station
(Extra charges may apply)

OPEN BAR
Premium bar package—7-hour open bar



CREATE YOUR OWN PLATED DINNER

SALAD

BEET SALAD

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

TOMATO SALAD

beefsteak tomato, preserved tomato,
olive caramel, stracciatella, basil oil

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

MUSHROOM VELOUTE

pickled hon shimeji, feta, chives

MAIN COURSE

CHILEAN SEA BASS

tomato & saffron broth, cherry tomatoes,
potato fondant, olives, green asparagus, nduja glaze

PAN SEARED SALMON

garlic-herb polenta, peas, zucchini, fennel,
asparagus fricassee, shellfish emulsion, salmon roe

POACHED HALIBUT

artichokes, olives, bouillabaisse sauce,
clams, mini potato, fennel, herb crust

CHEF'S VEGETARIAN FEATURE

offered upon request
vegan, gluten-free, dairy-free

8OZ BEEF TENDERLOIN

hasselback potato, asparagus,
maitake mushroom, red wine jus

BRAISED BONELESS SHORT RIB

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

DUO OF LAMB

potato gratin, grilled little gem, salsa verde,
grilled stone fruit, apricot purée

CHICKEN BREAST SUPREME

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

DESSERTS

TIRAMISU

de mello pahletta espresso, brut cacao, arancio dolce

CHEESECAKE

vanilla bean cheesecake, wild berry compote, pistachio

KEY LIME CRUMBLE

brown butter, meringue, candied lime

TRES LECHE

soft milk cake, almond crumble, salted caramel & gelato



FOOD STATIONS

ANTIPASTO

grilled asparagus, zucchini, artichokes with aged balsamic, sweet drop peppers, marinated olives, cornichons, niagara prosciutto, whipped ricotta, bread sticks, fruit & nut crostini

SEAFOOD DISPLAY

(Subject to additional charges depending on party size)

chilled snow crab claws, butter poached lobster tails, jumbo shrimp, fresh oysters, smoked salmon, fresh lemon, sour cream, tomato mignonette, cocktail sauce, hot sauce

CANADIAN CHEESES

(Subject to additional charges depending on party size)

selection of four canadian cheeses, berries, spiced nuts, marinated olives, homemade preserves, grapes, fruit & nut crostini, bread sticks

POUTINE STATION

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

add butter poached lobster | 15 per person

add braised beef | 12 per person

add pulled pork | 10 per person

MEZZE BAR

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

DIPS & CHIPS

purple corn chips, potato chips, avocado dips, artichoke, whipped ricotta with roasted red pepper, dill sour cream, tomato salsa

CHEESE & CHARCUTERIE

(Subject to additional charges depending on party size)

selection of local cheeses, niagara cured meats, marinated olives, cornichons, pickled vegetables, spiced nuts, homemade preserves, bread sticks, fruit & nut crostini

OYSTER STATION

(Subject to additional charges depending on party size)

freshly shucked seasonal oysters, spicy tomato mignonette, cocktail sauce tabasco, horseradish, fresh lemon wedges

FRESH FRIED BEIGNETS

lemon curd, hazelnut, vanilla, fruit preserves, cinnamon sugar, sprinkles

HOMEMADE CANDY BARS

sponge toffee, marshmallows, chocolate truffles, dragées, pâte de fruits

THE FRENCH MADE BAKERY

selection of housemade pastries. please inquire for daily selection



HORS D'OEUVRES

VEGETARIAN

THREE CHEESE GRILLED CHEESE
smoked ketchup, basil

WILD MUSHROOM ARANCINI
mozzarella, spicy tomato sauce, parmesan, basil

ROASTED EGGPLANT TARTARE
pomegranate, mint, parsley, sesame cone

VEGETABLE SPRING ROLL
sweet chili sauce

FROM THE SEA

TUNA TARTARE
miso vinaigrette, black garlic, pickled onion, sesame cones

LOBSTER ROLL
old bay mayo, fresh herbs, charred lemon

WHITE SHRIMP TOAST
rye, ginger, sesame

FISH TACO
red cabbage, red onion, avocado, lime

SALMON BLINI
potato blini, sour cream, dill

VEGAN

GRILLED GEM SPEARS
spiced red beet hummus, cashew, cilantro

BRAISED CURRIED CHICKPEA
corn tostada, coconut yogurt, cucumber, mint

WATERMELON & CUCUMBER
feta cheese, cured tomato, mint oil

WILD MUSHROOM
tofu & confit garlic, focaccia, pickled shimeji

FROM THE LAND

MISTER C SLIDER
cheddar, secret sauce, iceberg lettuce, tomato, pickles

BEEF TARTARE
caramelized onion, horseradish mayo

VEAL-PORK MEATBALLS
spicy tomato sauce, parmesan

CHICKEN SLIDER
old bay, buffalo ranch, coleslaw

GRILLED BABY LAMB CHOPS
soy mustard glaze, chimichurri

CHICKEN SPRILL ROLLS
hoisin sweet spicy chili sauce



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

CIROC

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 40
or more of your closest friends? Enjoy
wedding perks, on us.



M E N U

APPETIZERS
ENTREES
DESSERT



BISHA WEDDING PERKS

Included for weddings of 40 people or more.

EXCLUSIVE ACCESS
Engagement and wedding photos

WEDDING PLANNING
Ceremony, reception and onsite details

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 3 votive candles per table

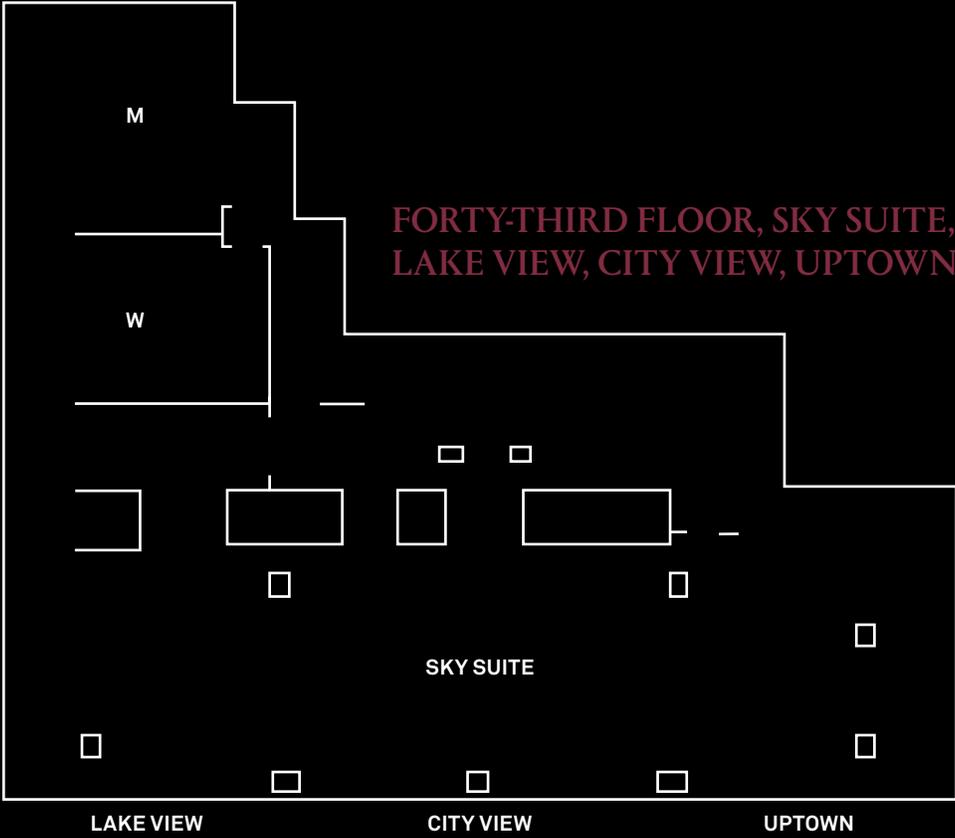
COAT CHECK
Includes staffing

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

KOST





**DIANA
SEMINARA**

Senior Events Manager

diana.seminara@bishahotel.com

T 437.800.5960

F 416. 551.2900

Bisha Hotel Toronto

bishahoteltoronto.com

80 Blue Jays Way,

Toronto, ON, M5V 2G3