



# Chinese Wedding Menu



DoubleTree by Hilton Toronto Downtown, 108 Chestnut Street Toronto, ON, M5G 1R3  
TorontoDowntown.DoubleTree.com | 416-597-6326 | Heidi.Kecskemeti@Hilton.com

## Complimentary Amenities (Included in all Wedding Menu Packages)

(Based on a Minimum of 100 Persons)

51-99 People - 20% Surcharge (room rental may apply)

50 People or less- 30% Surcharge (room rental may apply)

*All Prices Subject to Gratuities and Applicable Taxes*

- Luxurious One Bedroom Junior Suite
- Breakfast in Bed
- Chilled Sparkling Wine Placed in Your Suite for an After Wedding Celebration
- Menu Tasting for Two
- Standard White Chair Covers & Beige Linens
- Votive Candles Placed on your Guest Tables
- Stained Wood Dance Floor
- Podium & Microphone
- Ten Parking Spots For you and Your Family (Based on Availability)
- Valuable HHonors Points Earned With Your Wedding and any Guest Rooms



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**Rebecca Babineau – Director of Catering, Food & Beverage**

Tel: 416-597-6343 | Email: [rebecca.babineau@hilton.com](mailto:rebecca.babineau@hilton.com)

百年好合  
**DOUBLETREE CLASSIC MENU**

大紅乳豬拼盆  
Perfect Beginnings  
Succulent Roast Suckling Pig Pieces & Barbecued Meat Platter

黃金百花鳳尾蝦  
Deep Fried Prawns Coated with Shrimp Mousse

雞茸雲腿燕窩羹  
Imperial Bird's Nest & Minced Chicken & Cured Ham bisque

翡翠花菇鮑脯  
Good Fortune Stewed Shiitake Mushrooms & Abalone with Select Garden Greens

香檳脆燒雞  
Crispy Deep Fried Chicken in Champagne Sauce

清蒸雙喜青斑  
Steamed Fresh Fish with Ginger, Scallions & Soya Dressing

荷香海皇飯  
Double Happiness Fried Rice

蝦子炆伊麵  
Braised E-Fu Noodles with Shrimp Roe

百年好合 永結同心  
Red Bean Cream with Lotus Seeds & Lily Bulbs  
Lai Wah Passion Delights

\$ 988.00 per table of 10 persons  
*All Prices Subject to Gratuities and Applicable Taxes*  
\*100 Person Minimum\*



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金玉滿堂  
**DOUBLETREE LUXURY MENU**

大紅金豬件

Perfect Beginnings

Succulent Roast Suckling Pig Pieces, Garnished with Jellyfish

百花釀蟹鉗

Deep Fried Crab Claw Coated with Shrimp Mousse

高湯炒帶子

Sautéed Fresh Scallops in Supreme Sauce

官燕龍皇羹

Imperial Swallow's Nest in Bouillon with Diced Seafood & Lobster

扇影鮑魚伴金蔬

Good Fortune Steamed Seasonal Vegetables with Braised Abalone  
Arranged in a Fan Shape

蜜運當紅雞

Crispy Deep Fried Chicken with Honey Sauce

花彫銀絲蒸龍蝦

Twin Fresh Steamed Lobsters with Aged Chinese Wine on Vermicelli

清蒸雙喜青斑

Steamed Fresh Fish with Ginger, Scallions & Soya Dressing

薑茸帶子蛋白炒飯      蝦子炆伊麵

Ginger, Scallops & Egg White Fried Rice

Braised E-Fu Noodles with Shrimp Roe

百年好合      永結同心

Red Bean Cream with Lotus Seeds & Lily Bulbs

Lai Wah Passion Delights

\$ 1488.00 per table of 10 persons

*All Prices Subject to Gratuities and Applicable Taxes*

*\*100 Person Minimum\**



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永結同心

**THE PERFECT MATCH MENU**

席前到奉冷熱頭盤

DoubleTree Selection of Cold Canapés & Hot Hors D'oeuvres  
(3 pieces per person)

大紅金豬件

Perfect Beginnings

Succulent Roast Suckling Pig Pieces, Garnished with Jellyfish

金巢蝦球炒帶子

Sautéed Jumbo Prawns & Fresh Scallops Presented in Potato Nest

官燕龍皇羹

Imperial Swallow's Nest in Bouillon with Diced Seafood & Lobster

扇影鮑魚伴金蔬

Good Fortune Steamed Seasonal Vegetables with Braised Abalone  
Arranged in a Fan Shape

薑蔥焗雙龍蝦

Twin Fresh Braised Lobsters with Ginger and Scallions

清蒸游水海鮮

Steamed Fresh Sea Fish with Ginger, Scallions & Soya Dressing

荷香海皇飯 蝦子炆伊麵

Double Happiness Fried Rice

Braised E-Fu Noodles with Shrimp Roe

精美自助甜品

DoubleTree Finest Dessert Selection to include:

Red Bean Cream with Lotus Seeds and Lily Bulbs, Lai Wah Passion Delights, Whole Cakes and Miniature Pastries, Display of Whole Baby Fruits, Seasonal Berries with Grand Marnier Sabayon, Assortment of Crème Brulee, Chocolate Truffles and Dipped Strawberries

\$ 1588.00 per table of 10 persons

*All Prices Subject to Gratuities and Applicable Taxes*

*\*100 Person Minimum\**



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## HOST BAR

**Should Host Bar Sales Not Exceed \$400.00 Per Bar For The Entire Evening, A Bartender Labour Fee of \$25.00 Per Hour (Minimum Four Hours) will be applied.**

***All Prices Subject to Gratuities and Applicable Taxes***

Deluxe Liquor	\$7.50	1.25 oz	Soft Drinks	\$3.95	8 oz Glass
Domestic Beer	\$5.75	Bottle	Mineral Water	\$3.95	Small Bottle
Imported Beer	\$7.00	Bottle	Juices	\$3.95	8 oz Glass
House Wine	\$7.50	5.0 oz Glass	(Orange, Cranberry, Tomato & Clamato)		

## CASH BAR

**Should Cash Bar Sales Not Exceed \$500.00 Per Bar For The Entire Evening, A Bartender and Cashier Labour Fee of \$25.00 Per Hour Per Bartender and Per Cashier (Minimum Four Hours) will be applied.**

**Prices For Cash Bar Include Taxes and Gratuities.**

Deluxe Liquor	\$9.00	1.25 oz	Soft Drinks	\$4.50	8 oz Glass
Domestic Beer	\$7.50	Bottle	Mineral Water	\$4.50	Small Bottle
Imported Beer	\$9.00	Bottle	Juices	\$4.50	8 oz Glass
House Wine	\$10.00	5.0 oz Glass	(Orange, Cranberry, Tomato & Clamato)		



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# Wine List

All Prices Subject to Gratuities and Applicable Taxes

## **White Wine**

	<b>Bottle</b>
*Robert Mondavi Sauvignon Blanc, California	\$38.00 per bottle
Pelee Island Chardonnay VQA, Ontario	\$38.00 per bottle
*Pelee Island Sauvignon Blanc Ontario	\$38.00 per bottle
Santa Carolina Sauvignon Blanc, Chile	\$38.00 per bottle
Beringer White Zinfandel, California	\$38.00 per bottle
Vineland Estate Chardonnay, Ontario	\$44.00 per bottle
Henry of Pelham sur lie Chardonnay VQA, Ontario	\$46.00 per bottle
Vineland Estate Riesling semi-dry VQA, Ontario	\$49.00 per bottle
Santa Margherita Pinot Grigio, Italy	\$57.00 per bottle
Oyster Bay Sauvignon Blanc, New Zealand	\$62.00 per bottle
William Fevre Chablis "Champs Royaux", Burgundy, France	\$72.00 per bottle

## **Red Wine**

*Robert Mondavi Cabernet Sauvignon, California	\$38.00 per bottle
Hardy's Stamp Series Shiraz/Cabernet, Australia	\$38.00 per bottle
Santa Carolina Merlot, Chile	\$38.00 per bottle
*Pelee Island Cabernet, Ontario	\$38.00 per bottle
Cono Sur Pinot Noir, Chile	\$38.00 per bottle
Santa Rita Cabernet Sauvignon Reserva, Chile	\$45.00 per bottle
Kaiken Malbec, Mendoza, Argentina	\$46.00 per bottle
Chateau Puyfromage Bordeaux, France	\$52.00 per bottle
Ringbolt Cabernet Sauvignon, Australia	\$59.00 per bottle
Kim Crawford Pinot Noir, New Zealand	\$66.00 per bottle
Ruffino Riserva Ducale Chianti Classico, Tuscany	\$75.00 per bottle

## **Sparkling Wine And Champagne**

Veuve Clicquot, Brut, France	\$155.00 per bottle
Prosecco Di Valdobbiadene, Italy	\$54.00 per bottle
Segura Viudas, Brut, Spain	\$50.00 per bottle

\*Imported House Wine/Ontario House Wine



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