WHERE OUR HISTORY MEETS YOUR FUTURE

WEDDINGS

PHOTO BY LAMENOR PRODUCTION

2019 • 2020
Congratulations on your engagement from all of us at Fairmont Royal York.

We recognize this is an extraordinary time in your lives—filled with exciting and important decisions about how, and where, you’re going to celebrate this milestone occasion.

We invite you to consider the Fairmont Royal York, a beloved and legendary landmark in the city of Toronto. It’s also the perfect location for a memorable wedding.

Above all, our team has a genuine love of weddings, and we hope to welcome you, your friends, and your families, to celebrate with us.

Welcome to legendary weddings at Fairmont Royal York.
Since 1929, the magnificent architecture of this landmark hotel has graced the city’s skyline, and dominated the city’s social scene. Now, almost a century later, the tradition of gracious hospitality at Fairmont Royal York is stronger than ever.

Our new design will respect the illustrious past and certified historic architectural elements of the hotel while extending our story into a bold and modern new chapter.
Our ballrooms are as illustrious as they are beautiful.

OUR ELEGANT SPACES

WITH OPTIONS FOR ANY SIZE OCCASION

PHOTO BY LAMEMOIR PRODUCTION
The Concert Hall was the venue for the hotel’s inaugural ball on June 11, 1929. It once housed a magnificent organ from the renowned workshop of Casavant Frères of Québec, the only one of its kind in Canada. Over 8,000 square feet, the Concert Hall is replete with a soaring ceiling, full stage and balcony, crystal chandeliers, and delicately arched windows.

Room Measurements

67’ 8” X 166’ 4”
8,396
23’ 7”

Room Dimensions
Square Feet
Ceiling Height

The Concert Hall was one of the first theatres in Toronto.
Fully restored, the Ballroom exhibits a definite Italian influence in its colours, materials, and ceiling oil painting. Restored to its 1929 decor, it is still believed to be the most photographed room in Toronto, with close to 5,000 square feet of inspired visual splendor.

Our Ballroom has a distinctive Italian influence with its exquisite, original hand painted ceiling.

Room Measurements

- 41' 5" X 121' 3"
- 4,900 Square Feet
- 24' 5"

Fully restored, the Ballroom exhibits a definite Italian influence in its colours, materials, and ceiling oil painting. Restored to its 1929 decor, it is still believed to be the most photographed room in Toronto, with close to 5,000 square feet of inspired visual splendor.

Room Measurements

- 41' 5" X 121' 3"
- 4,900 Square Feet
- 24' 5"

Our Ballroom has a distinctive Italian influence with its exquisite, original hand painted ceiling.

- Room Capacity
  - 500 Reception Setup
  - 480 Ceremony Setup
  - 280 Dinner Setup
Once Toronto’s most popular and elegant dining and dancing establishment, this renowned space boasts over 5,000 square feet of ceremony and entertainment space and floor-to-ceiling windows. With a tiered setting, wood dance floor, and a permanent stage, the Imperial Room offers a distinct backdrop for any wedding.

The Imperial Room previously served as a very popular supper club where icons such as Frank Sinatra and Ella Fitzgerald played on the built-in stage.

Room Measurements

- **Room Dimensions**: 62’ 11” X 96’ 2”
- **Square Feet**: 5,991
- **Ceiling Height**: 21’ 8”

**Dinner Setup**
- 250

**Reception Setup**
- 400

**Ceremony Setup**
- 300

**Room Capacity**
- 400
- 300
- 250
At almost 13,000 square feet, the Canadian room is one of Toronto’s largest and most elegant wedding venues. With additional function rooms on either side, the Canadian Room is the most versatile space to host an event.

Once the largest room of its kind in Canada, the room has been beautifully updated to correspond with the overall concept of celebration.

Room Measurements

<table>
<thead>
<tr>
<th>Room Dimensions</th>
<th>70' 11&quot; X 186' 10&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Square Feet</td>
<td>12843</td>
</tr>
<tr>
<td>Ceiling Height</td>
<td>21' 7&quot;</td>
</tr>
</tbody>
</table>

Room Capacity

- Reception Setup: 1200
- Dinner Setup: 800
Dedicated Wedding Manager to assist with wedding planning
Menu tasting and consultation with Award-Winning Executive Chef
Complimentary rehearsal space
Complimentary valet parking for the newlyweds
Complimentary suite for your wedding night followed by breakfast in bed
Complimentary one night stay at the Royal York on your first anniversary

Stage and dance floor setup
Round tables, cruiser & cocktail tables, china, flatware, glassware
Three votive candles per table
White glove service
Preferred guest room rate for wedding guests
Printed menu cards
Complimentary coat check (seasonal)

FOR THE GUESTS

FOR THE BRIDE + GROOM

Packages Include

IMPERIAL
Includes
• 6 passed hors d’oeuvres
• 3-course dinner menu
• 7-hour deluxe bar
• Tableside wine service
• Menu tasting for 6 guests

ROYAL
Includes
• 4 passed hors d’oeuvres
• 4-course dinner menu
• 7-hour deluxe bar
• Tableside wine service
• Sparkling toast
• Menu tasting for 6 guests
• 2 complimentary luxury rooms on wedding night for parents of the bride and groom

STARTING AT $195 PER PERSON
STARTING AT $215 PER PERSON

Whether you opt for a gourmet meal followed by dancing or a cocktail reception with innovative hors d’oeuvres, the Fairmont’s award-winning culinary team exceeds expectations. Our wedding specialists offer the highest level of services to create the day of your dreams.

75 guest minimum required for packages.
Executive Chef JW Foster leads the kitchen at Canada’s icon, Fairmont Royal York. In addition to overseeing all restaurants and event spaces, Chef is also keeper of our rooftop herb garden and apiary, home to over 300,000 bees. The award-winning Fairmont honey they produce, and a range of rooftop herbs, can be found in many of our farm to table offerings and signature cocktails.

Creating the finest culinary memories for the over 1,000 weddings he’s catered in his 15-year Fairmont career, JW has especially loved arranging authentic presentations for informal, family-style receptions, taking the popular trend to the next level. When asked his favourite part of the occasion he says, “Creating a special dish, unique to the couple.”
**Passed Reception Items**

Please select a total of 6 varieties from the list. Based on 4 pieces per person.

### Cold Hors d’Oeuvres

- **POACHED SHRIMP, SMOKED SALMON**
  Saffron Aioli
- **SMOKED MUSHROOM PÂTÉ**
  Chèvre, Crostini
- **FOIE GRAS**
  Brioche, Fruit Chutney, Sea Salt
- **FOGO ISLAND DEVILED SHRIMP SALAD**
  Endive, Pickled Radish
- **CHARRED BUTTERNUT BRUSCHETTA**
  Citrus Ricotta, Pumpkin Seeds
- **VEGETABLE GAZPACHO SHOOTER**
- **COMPRESSED WATERMELON**
  Chilli, Feta, Spiced Rum
- **CHICKEN RILLETTE**
  Apple Rosemary Chutney, Baguette

### Hot Hors d’Oeuvres

- **CHICKEN TANDOORI SKEWER**
  Raita
- **VEGETABLE SPRING ROLL**
  Chili & Cilantro Dip
- **BEEF YAKITORI LOLLIPOP**
  Garlic Dipping Sauce
- **LEMON & THYME SAVORY DONUTS**
  Sea Salt
- **LAMB SAMOSA**
  Tamarind Chutney
- **SMOKED MOZZARELLA ARANCINI**
  Tomato Chutney
- **HOUSE CURED PORK BELLY**
  Eggplant Chutney
- **CRAB & SHRIMP CAKE**
  Sriracha Aoli
- **GRUYÈRE & ROSEMARY GOUGÈRE**

---

“The entire banquet team and servers who helped that day were extremely friendly, polished, responsive and committed to our guests; outstanding service and care. We cannot thank the hotel staff enough for all they did to make our day a HUGE success.”

— McCleary + Muscat Wedding, married November 2018

PHOTO BY MANGO STUDIOS
Dinner Menus

CHOOSE FROM THE FOLLOWING CREATIONS FOR A TRULY CUSTOMIZED MENU.

All dinner menus begin with a Chef’s selection of artisan bread rolls & butter and end with a selection of freshly brewed coffee, decaffeinated coffee, and LOT 35 teas.

Salads

LOCAL BABY GREENS
Little Tomato, Cucumber, Radish, Pickled Red Onion, Citrus Vinaigrette

BABY ROMAINE
Parmesan, Baby Tomato, Croutons, Bacon, Garlic & Lemon Dressing

SEASONAL MIXED GREENS
Butternut Purée, Woolwich Goat Cheese, Sunflower Seeds, Citrus Vinaigrette

FRISSÉ & ARUGULA
Ricotta, Caramelized Beet, Spiced Pumpkin Seeds, Cider Honey Vinaigrette

Soups

All Soups are French Served

CELERIAC & APPLE VELOUTÉ, ROSEMARY

ROOFTOP HONEY ROASTED BUTTERNUT SQUASH VELOUR

SMOKED CORN BISQUE, CRÈME FRAICHE

FOREST MUSHROOM & FRESH HERBS

Appetizers

STEELHEAD TROUT TARTARE, SMOKED & RILLETTE
Pickled Cucumbers, Sourdough Croutons, Herb Aioli

LOCAL DUCK RILLETTE & SMOKED BREAST
Pear Chutney, Baguette, Baby frisée, Citrus Dressing

PICKLED & ROASTED BEETS
Woodwich Goat Cheese, Pickled Onions, Walnuts, Arugula

VINE RIPENED HEIRLOOM TOMATOES
Buffalo Mozzarella, Cabbage Cress, Fresh Arugula, Basil Pesto & Balsamic Reduction

WILD BOAR & RICOTTA TORTELLINI
Sage Brown Butter, Pine Nuts, Lemon Zest, Parmesan

SLOW BRAISED BEEF SHORT RIB
Preserved Lemon & Thyme Corn Polenta Pickled Mushrooms, Chimichurri

MUSHROOM & RICOTTA RAVIOLI
Green Peas, Pumpkin Seeds, Sautéed Mushrooms, Butternut Squash Cream Sauce, Asaggio

Mains

The Following Mains come with Seasonal Local Vegetables & Your Choice of Yukon Potato & Caramelized Onion Pavé, Lemon & Thyme Roasted Ontario Potatoes or Brown Butter Mashed Potatoes

From the Land

COFFEE RUBBED BEEF TENDERLOIN
Peppercorn Jus

MAPLE SMOKED BEEF TENDERLOIN
Pickled Mushroom, Natural Jus

HONEY GLAZED LOCAL CHICKEN BREAST
Thyme Chicken Jus

From the Water

MUSTARD GLAZED STEELHEAD
Lemon & Thyme Butter Sauce

SAUTEED GARLIC PRAWNS & SCALLOPS
Saffron & Lemon Beurre Blanc additional $5 per person

ADD-ONS

GARLIC & HERB PRAWNS
additional $10 per person

SEARED SCALLOPS
additional $10 per person

SEARED FOIE GRAS
additional $12 per person

Vegetarian

BLACKENED HEIRLOOM SQUASH STEAK
Warm Lentil Salad, Pickled Mushrooms, Smoked Tomatoes, Arugula, Chimichurri, Citrus Crème Fraiche

WILD MUSHROOM & RICOTTA RAVIOLI
Sautéed Portobello Mushrooms, Local Goat Cheese, Parsley Salad, Sage Cream Sauce, Leek Pesto

Dessert

BANOFFE TART
Caramel Mousse, Torched Meringue, Ganache, Fleur de Sel, Micro Mint

LOCAL HONEY & PINK PEPPERCORN CAKE
Orange Curd, Honeycomb, Ganache

VANILLA TASTING
Vanilla Sponge, Vanilla Mousse, Vanilla Cookie Crumble, White Chocolate Ganache

FAMILY STYLE
Assorted Macaroons, Chocolate Truffles, Honeycomb, Lemon Sourdough Cookies, Pâte de Fruits
"We had the most magical wedding ever. The venue was beautiful and your staff were a major contributor. It was stunning."

---

Pike + Crawford Wedding, married November 2018

---

### Beverage Packages

#### 7-Hour Deluxe Bar

**GIN:** BOMBAY SAPPHIRE  
**RUM:** BACARDI  
**VODKA:** STOLICHNAYA OR SMIRNOFF  
**SCOTCH:** JOHNNIE WALKER RED  
**RYE:** CROWN ROYAL  
**HOUSE WHITE & RED WINE,**  
**DOMESTIC & IMPORTED BEER,**  
**SOFT DRINKS & MINERALS**

---

#### Wines With Dinner

**White**

**PINOT GRIGIO**  
Montalto Sicilia, Sicily, Italy

**CHARDONNAY**  
Jackson-Triggs, Niagara Estate Reserve, VQA, Niagara Peninsula, Ontario, Canada

**Red**

**NERO D’AVOLA/CABERNET SAUVIGNON**  
Montalto Sicilia, Sicily, Italy

**CABERNET FRANC/CABERNET SAUVIGNON**  
Jackson-Triggs, Niagara Estate Reserve, VQA, Niagara Peninsula, Ontario, Canada

---

#### Palate Cleanser

$9 per person  
Blood Orange, Mango Raspberry, Guava, Blueberry, Champagne and Grapefruit, Niagara Icewine and Strawberry

---

#### Amuse-Bouche

$7 per person  
Ask your Wedding Manager for the Chef’s latest seasonal creation!

---

#### On-Site Choice

$12 per person  
Select up to 3 options to offer your guests a choice of entrée the night of the wedding  
*Up to 450 guests*

---

#### Ultra Deluxe Spirits

$10 per person  
**GIN:** TANQUERAY 10  
**RUM:** MOUNT GAY  
**VODKA:** KETEL ONE, GREY GOOSE OR BELVEDERE  
**SCOTCH:** CHIVAS REGAL, JOHNNIE WALKER BLACK, GLENFIDDICH OR GLENLIVET  
**RYE:** CROWN ROYAL

---

#### Premium Water

$10 per person  
Tableside service of still & sparkling mineral water
Additional Reception Items

Stations

Charcuterie Board
$26 per person
Locally cured smoked meat, small producer cheese
Mustard, chutneys, pickled vegetables, grapes, baguette

Sushi Rolls
$68 per person
California Roll
Avocado, mango, gherkin, tempura crunch, ginger mayo

Benihana Roll
Avocado, mango, gherkin, tempura crunch, ginger mayo

Spicy Tuna Roll
Tuna, cucumber with benihana creamy spicy sauce

Dynamite Roll
Shrimp tempura, cucumber, avocado, ginger mayo with sweet soy sauce

Cucumber Avocado Roll
Avocado, cucumber, chili lime mayo

St. Lawrence Seafood Market
$65 per person
Chilled jumbo shrimp, smoked steelhead trout, east coast oysters on the half shell, chilled pei mussels
Torago winegrette, mignonette, horseradish, remoulade, tabasco sauce, cocktail sauce, capers, red onions, lemon, crispy baguette

Passed Late Night Savoury

Ontario Beef Slider
Aged cheddar, dijon aioli
$66 per doz

Mini grilled cheese sandwich
Ketchup
$62 per doz

Chickpea Fritter
Mini pita, hummus, pickled onion
$66 per doz

Yukon Fries Cup
Ketchup
$58 per doz

Sweet Potato Fries
Smoked Aoli
$58 per doz

Lobster Roll
Fresh dill, soft bun
$78 per doz

Dry Snacks
$1.18 per bowl
House ketchup kettle chips
House sea salt kettle chips
Butter popcorn
Truffle popcorn
Corn tortilla chips, salsa
Flour tortilla chips, salsa

Sweets
$2.3 per person
1929 coconut macaroons
Honey madeleines
Chocolate truffles
Mini red velvet cupcakes & cream cheese icing
Assorted french macarons
Honeycomb
Pâté de fruits
Lemon shortbread cookies
Additional Information

Children’s Meals
Guests may choose children’s menus for those under ten years old, consisting of three courses and at a cost of $50 per child. Your Catering Manager can assist with choosing children’s meals to complement your main menu. Young adult guests, 18 years of age and under, will be discounted $40 off the adult package price to compensate for the alcoholic beverages.

Decoration
You are welcome to use your decorator of choice for the event. Please remember appropriate access time when reserving your function room. Also, keep in mind that the Hotel may sell any function space that is not protected in your contract. The Hotel is not responsible for any items missing or left behind after the event.

Electricity
Please make sure you verify your band, DJ or decorator’s electrical requirements. Depending on their specifications, electricity may be added at an additional cost.

Smoking
Smoking is not permitted anywhere in the Hotel. Any guest wishing to smoke will have to leave the building.

Valet Parking
Fairmont Royal York provides Valet Service for your guests at an event rate. Please speak with your Conference Services Catering Manager to discuss costs, with the option to charge the valet parking to your account.

Vendor Meals
Vendor meals are $60 for Chef’s choice, salad, chicken, potatoes and cold beverage and can be discussed with your Catering Manager at the time of planning.

Wedding Cake
We would be pleased to arrange your wedding cake, however, should you choose to arrange for your own cake, please note the following charges will apply:
- $3 per person plus tax and service charge to slice and serve cake as a dessert course
- $5 per person plus tax and service charge to slice and serve cake with a garnish as a dessert course
- A flat fee of $150 plus tax and service charge to slice and serve cake at a chef attended station

SOCAN & Re: Sound
All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel.

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel’s Liquor License, not on actual attendance of the event. (e.g., if a function with 95 guests attending is located in a function room that falls between the capacity of 301 – 500 guests, the charges would be based on the 301-500 capacity).

Tariff 8 - SOCAN (licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>WITHOUT DANCING</th>
<th>WITH DANCING</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$22.06 plus applicable taxes</td>
<td>$44.13 plus applicable taxes</td>
</tr>
<tr>
<td>101-300</td>
<td>$31.72 plus applicable taxes</td>
<td>$63.49 plus applicable taxes</td>
</tr>
<tr>
<td>301-500</td>
<td>$66.19 plus applicable taxes</td>
<td>$132.39 plus applicable taxes</td>
</tr>
<tr>
<td>Over 500</td>
<td>$93.78 plus applicable taxes</td>
<td>$187.55 plus applicable taxes</td>
</tr>
</tbody>
</table>

Tariff 5 - Re:Sound (Royalties collected for Public Performance of Sound Recordings)

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>WITHOUT DANCING</th>
<th>WITH DANCING</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$9.25 plus applicable taxes</td>
<td>$18.51 plus applicable taxes</td>
</tr>
<tr>
<td>101-300</td>
<td>$13.30 plus applicable taxes</td>
<td>$26.63 plus applicable taxes</td>
</tr>
<tr>
<td>301-500</td>
<td>$27.76 plus applicable taxes</td>
<td>$55.52 plus applicable taxes</td>
</tr>
<tr>
<td>Over 500</td>
<td>$39.33 plus applicable taxes</td>
<td>$78.66 plus applicable taxes</td>
</tr>
</tbody>
</table>

Fire Panel Monitoring
If you require a smoke machine, hazng machine, or any other device that could create smoke for your event, the Hotel will arrange for mandatory Fire Panel Monitoring. The cost of this is $175 + HST Per Hour with a 3 Hour Minimum. If notice is not given until 24 hours prior to your event, the cost is $225 + HST Per Hour with a 3 Hour Minimum.

Labour
Our staffing guideline for dinner events is two waiters per three tables, based on rounds of ten. The waitstaff is also responsible for serving the wine at the table. Additional staff can be added to the event at an additional cost of $50 per hour, per staff, based on a minimum call of four hours (normal call is eight hours). Bar Staffing Guidelines are based on one bartender per 75 guests. Additional staff can be added to the event at an additional cost of $50 per hour, per staff, based on a minimum call of four hours (normal call is eight hours). Waitstaff are scheduled 1.5 hours before the doors open to the dinner room. There is a Maître d’ assigned to the event who will ensure that all aspects of the event are executed and assist with any requests arising through the evening.

PHOTO BY IKONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA

PHOTO BY MONICA
The following feature is from the Winter/Spring 2017 edition of WedLuxe. Sara and Jordan’s wedding took place throughout the Fairmont Royal York.

Sara and Jordan Thumseraum were brought into each other’s lives on May 23, 2010, on Jordan’s 20th birthday. Although Jordan had long been a friend of Sara’s sister, he and Sara had never crossed paths before. Sara attended the birthday celebration with her sister and she and Jordan quickly hit it off and spent the entire evening together. Five years later, in Trinity Bellwoods Park, on a quiet fall day after a quick stop to pick up coffee and macarons from Maman Patisserie, Jordan asked Sara to be his wife.

Sara and Jordan were wed on June 20, 2016, in the Fairmont Royal York in a celebration that resembled a modern-day fairytale. Sara enlisted Melissa Hauen of Melissa Hauen Events to provide full-service planning and design assistance for the event. “She planned and executed the most spectacular wedding, which completely exuded all our expectations, and we were so grateful to have,” shares Sara. “From the beginning, she made us feel like family rather than clients.” Having to plan an event for 200 people was no easy feat, but with Melissa’s help, they were able to create a wedding that celebrated Sara’s love of flowers and floral patterns, all grounded in a color palette of dove gray, ivory, blush, and rose gold.

Photography by Mango Studios

As seen in WedLuxe

An All-White Wedding Filled with Cherry Blossoms and Pops of Peonies

Sara and Jordan

www.wedluxe.com
An Ethereal Ceremony

The couple exchanged vows in the ballroom of the Fairmont Royal York, beneath an ethereal chuppah designed by Stones, which was constructed using thousands of cherry blossoms and branches that complemented the carved, octagonal ceiling. The stem-potentiometer filled with pillar candles was lined with the white carpeted aisle from Bouchier Carpets, leading to the grand structure. The ceremony began with an instrumental rendition of Dave Matthews Band’s “You and Me” and as they walked down the aisle towards Jordan, Marla Jay Cohen of Sole Power sang, “You Raise Me Up,” eliciting goosebumps in everyone in attendance. “Walking down the wedding aisle to my husband was a moment I’ll never forget,” recalls Jordan.
WHITE WONDERLAND

Following the ceremony, guests were ushered into the Concert Hall of the FARNHAM ROYAL, WOKES where they were welcomed by a white cherry blossom arch. The windows of the space were covered with custom made window treatments by STARR, who also provided decor design services. Tables alternated between towering white arrangements of cherry blossoms and low, green garden rose, and sweet pea-filled compotes. CHICO POWER provided lighting for the room to achieve the warm, enchanting ambiance Sara and Jordan had in mind. Glowing candle-topped highballs were placed on dining tables in between centerpieces to create a dramatic floral runner effect. To incorporate a subtle, glittering pop of metallic, rose petals from Krones were also integrated into the table design.

Tables were covered in linens from IT SOUNDS LIKE A PARTY, and guests were served on white china from Chapter Couture Event Rentals.

MOTHER OF THE BRIDE designed the centerpieces; single-edge vases showcased the arrangements atop a Fluidic artichoke, while for the reception was added by Event Savvy.

As an additional touch, a white linen table runner was placed atop the reception table for the couple and their parents to enjoy dinner at. A white tablecloth was placed atop the table for the couple and their parents to enjoy dinner at.

Crystals of white and clear crystal chandeliers from CRUMB & WINK adorned the space with soft lighting throughout the reception. A white tablecloth was placed atop the table for the couple and their parents to enjoy dinner at.
“The service of the Royal York was truly impeccable. We would definitely recommend the Royal York to anybody planning a special event.”

Kwinter + Finley Wedding, married January 2018

END NOTES

“FAIRMONT ROYAL YORK provided a delicious catered meal for the event of beef Tenderloin, aitioo chh, and vegetable strudel, which was topped off with an indulgent late-night delivery of churros. The evening climaxed with a dance party with music from MOJO POWER. HIS TICKET PRODUCTIONS was on hand to capture the moments of joy on film for the newlyweds.”

The evening after their wedding, the couple embarked on their California honeymoon, first flying to San Francisco, from where they drove a Mustang convertible to Napa Valley, ending their trip with a tour through the historic vines of the region. The pair resides in Toronto, where there is a preschool teacher and Jordan is an investment banker.

Mango Studios is an award-winning studio which is sought after internationally by couples who trust Mango to capture their most precious moments. With over a decade of experience, Mango Studios’ philosophy is based on a foundation of excellent service, professionalism and the value of lasting beautiful memories.

MANGOSTUDIOS.COM | +1.905.396.4737
Do you offer Kosher style or South Asian catering? Do you allow outside caterers?

We can create Kosher-style catering and South-Asian fusion menus, however, for strict kosher meals we work with PR Creative and for authentic South Asian cuisine, we are happy to partner with The Host.

Do you offer a bridal suite?

We include a bridal suite and a groomsman suite for both parties to get ready on the day of the wedding.

What does the hotel include in the rental of the venue (furniture, A/V, décor etc.)?

The Royal York is happy to provide 60” & 72” round tables, white linens and napkins, banquet chairs for your ceremony and reception as well as all glassware and flatware required for all food and beverage service. We include 3 candle votives per table, table numbers and stands as well as standard printed menus upon request. We are happy to include risers for staging, a dance floor and a podium for speeches. We also include bars, bar backs and cocktail tables for your cocktail hour.

Do you have exclusive vendors or can we work with our own?

We are happy to make vendor recommendations based on our experience in the wedding industry, however, you are welcome to work with your choice of suppliers.

Do you have any outdoor space?

We are a city property. While we do not offer outdoor venue space, there are plenty of unique opportunities for photography such as the rooftop garden and city views.

When is “last call”?

Standard last call is 12:45am with an end time of 1:00am, however we offer you the option to add an hour to your booking and have your party end at 2:00am, with last call at 1:45am.

"From the minute we stepped onsite, to the minute we left, someone was always by my side with a smile on their face. Everyone stepped in to assist with the room flip, which was done in 30 minutes I may add, when we had 2 hours! This team consistently goes above and beyond their job duties, acts as a team, and truly makes for a smooth execution.”

---

Mosed + Dubajdy Wedding, married August, 2018

PHOTO BY MANGO STUDIOS

PHOTO BY AVENUE PHOTO

PHOTO BY AVENUE PHOTO
UPON BOOKING YOUR WEDDING AT FAIRMONT ROYAL YORK,
A **10% FOOD & BEVERAGE DISCOUNT** WILL BE APPLIED TO YOUR BRIDAL
SHOWER, ENGAGEMENT PARTY, OR REHEARSAL DINNER

Images throughout by Mango Studios, mangostudios.com, Ikonica, ikonica.ca, Avenue Photo, avenue-photo.com, LaMemoir Production, lamemoir.com, Artiese Studios, artiesestudios.com, 5ive15ifteen Photo Company, 5ive15ifteen.com via WedLuxe, wedluxe.com.

Produced in association with WedLuxe Magazine and Cloud Nine Creative Agency.