



ONE KING WEST
HOTEL • RESIDENCE

WEDDINGS

Weddings at



ONE KING WEST
HOTEL • RESIDENCE

One King West





WEDDINGS AT ONE KING WEST

Set the Scene

Wedding Packages

Set the Table

Bar Packages

Before your Wedding

After your Wedding

The Little Details

SAY 'I DO'

TO

ONE KING WEST

You have chosen the one, now choose the perfect place to begin your happily ever after. At One King West Hotel & Residence, our rich history and elegant architecture create a stunning backdrop for your dream wedding.

As you embark on this exciting journey together, enjoy the magical experience of planning an unforgettable celebration at One King West.

Our unique location will provide a truly unparalleled experience that will forever stay in your memories.

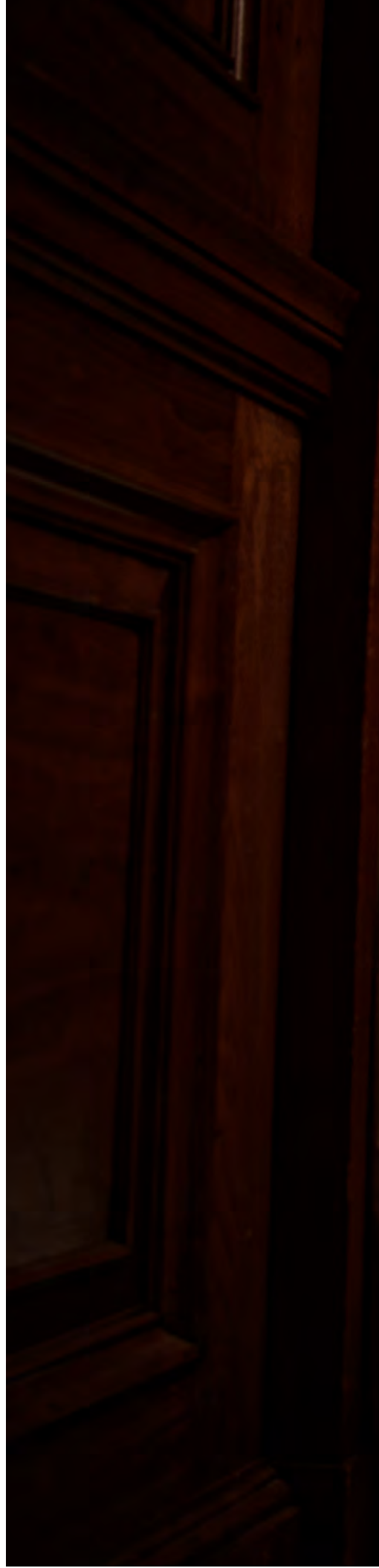
Our experienced team of Wedding Specialists is passionate about helping you plan your perfect day - whether you're dreaming of romantic elegance or chic minimalism, they will guide you every step of the way to make your vision come to life.

Your wedding is once-in-a-lifetime.

Your love is one-of-a-kind.

Your venue should be just as special and unique.

Let us help you build memories that will last forever.







Fifteen Hundred Event Venue

1519 sq.ft | 60-80 people

A splash of modern decor and a breathtaking view characterize this event venue situated on the 15th floor of our tower section.

A venue for you and your guests to celebrate your special day while admiring Toronto's stunning skyline.

SET THE SCENE

Beautifully restored and infused with new life - and brimming with today's most sophisticated luxuries - One King West Hotel & Residence offers a variety of stunning, unique and historic spaces.



Grand Banking Hall
3500 sq.ft | 300 people



Austin Gallery
1903 sq.ft | 150/300 people



Chairman's Boardroom
1065 sq.ft | 80 people



The Vault
940 sq.ft | 60 people

OUR WEDDING PACKAGES

A truly successful wedding comes from the convergence of all the elements of the day happening as they should, including the wedding cuisine and the service. We offer you a variety of customizable wedding packages to impress your guests and their palates.

Silver Package

\$180 per person

Wedding Package inclusions:

- Three passed hors d'oeuvres per guest
- A hosted 5-hours deluxe bar service
- House wine with dinner
- A customized 3-course plated dinner
- Menu tasting for two and consultation with the Chef
- Complimentary rehearsal space
- Two complimentary day-use suites, 7am to 5pm
- Featured Wedding Suite for the evening of your wedding night
- Complimentary white chair covers
- Valet parking for the newlyweds
- Variety of linen to choose from and white napkins
- Four votive candles per table
- Full Canadian breakfast for two in our Teller's Bar & Lounge
- Complimentary photo permit

Enhance your wedding with:

- Chiavari chair upgrade \$5 per guest (gold with white cushion)
- Gold acrylic charger plates \$1 per guest
- Additional bar hour \$9 per guest per hour
- Additional hors d'oeuvre \$5 per guest
- Cappuccino/Espresso station \$10 per guest
- Upgrade to Premium Bar for \$8 per guest
- After Dinner Liqueurs \$8 per guest





Gold Package

\$210 per person

Wedding Package inclusions:

- Four passed hors d'oeuvres per guest
- A hosted 5-hours deluxe bar service
- House wine with dinner
- A customized 4-course plated dinner
- Menu tasting for two and consultation with the Chef
- Complimentary rehearsal space
- Two complimentary day-use suites, 7am to 5pm
- Featured Wedding Suite for the evening of your wedding night
- Complimentary white chair covers
- Valet parking for the newlyweds
- Variety of linen to choose from and white napkins
- Four votive candles per table
- Full Canadian breakfast for two in our Teller's Bar & Lounge
- Personalized menu cards for each place setting
- Decadent sweet or savory table, choice of three items
- Complimentary photo permit

Enhance your wedding with:

- Chiavari chair upgrade \$5 per guest (gold with white cushion)
- Gold acrylic charger plates \$1 per guest
- Additional bar hour \$9 per guest per hour
- Additional hors d'oeuvre \$5 per guest
- Cappuccino/Espresso station \$10 per guest
- Upgrade to Premium Bar for \$8 per guest
- After Dinner Liqueurs \$8 per guest





Platinum Package

\$230 per person

Wedding Package inclusions:

- Four passed hors d'oeuvres per guest
- A hosted 6-hours deluxe bar service
- House wine with dinner
- A customized 4-course plated dinner with premium entrées selection
- Menu tasting for two and consultation with the Chef
- Complimentary rehearsal space
- Two complimentary day-use suites, 7am to 5pm
- Featured Wedding Suite for the evening of your wedding night
- Complimentary white chair covers
- Valet parking for the newlyweds
- White floor length Damask linen and napkins
- Complimentary use of gold charger plates
- Four votive candles per table
- Full Canadian breakfast for two in our Teller's Bar & Lounge
- Personalized menu cards for each place setting
- Decadent sweet and savory combination table, choice of four items
- Sparkling wine toast
- Complimentary photo permit

Enhance your wedding with:

- Chiavari chair upgrade \$5 per guest (gold with white cushion)
- Additional bar hour \$9 per guest per hour
- Additional hors d'oeuvre \$5 per guest
- Cappuccino/Espresso station \$10 per guest
- Upgrade to Premium Bar for \$8 per guest
- After Dinner Liqueurs \$8 per guest





SET THE TABLE

At One King West, our culinary team is committed to using the finest ingredients for plates that are both classical and innovative in execution.

We offer a range of menus to help make your reception unique and delicious, a feast that suits all tastes. Whether your tastes are traditional, ethnic, or a fusion of styles, our Culinary Team will create a wedding feast that your guests will rave about.



COCKTAIL RECEPTION

COLD CANAPÉS

Baby shrimp ceviche with jicama & cilantro
Caprese skewers with balsamic reduction (V)
Parmesan cheese straws (V)
Thai fresh salad rolls with grilled peach vinaigrette (V)
Smoked salmon rosette with fresh capers
Shaved prosciutto & melon
Boursin cheese bundles (V)
Beet and goat cheese mini sandwiches (V)

HOT HORS D'OEUVRE

Honey roasted black figs with roquefort & bee pollen (V)
Sesame shrimp cakes with meyer lemon aioli
Vegetable spring rolls with plum sauce (V)
Mini beef wellington
Jerk chicken drumettes with charred pineapple ranch dressing
Wild mushroom tartlets with burnt caramel (V)
Crispy coated olives with chermoula yogurt (V)
Peking duck bundles

PREMIUM HORS D'OEUVRES

Upgrade 1 for an additional \$2 per person or upgrade 2 for an additional \$3 per person

Seared sea scallops with mango chutney
N.Z. lamb chop lollipops with a sour cherry jus
Seared ahi tuna spoon with pink grapefruit, sumac & cucumber
Grilled black tiger shrimp with cucumber pearls & pimenton orange gaze
Grilled beef slider with cheddar & arugula on a brioche slider bun

(V) = vegetarian

APPETIZERS

Antipasto Plate

Prosciutto, olives, grilled vegetables, bocconcini cheese, genoa salami, marinated artichoke hearts

Charcuterie Plate

Hungarian salami, country pate, prosciutto, taleggio cheese, crostini, gherkins, black olives

Pastas

Add Shrimp & Mussels for additional \$5 per guest

Penne pomodoro, tomato sugo, fresh basil (V)

Ziti alla vodka with wild mushrooms & scallions (V)

Cheese agnolotti with kale & tomato sugo (V)

Potato gnocchi with roasted garlic & truffle cream (V)

FIRST COURSE

Soups

Charred tomato & red pepper bisque with fresh basil

Wild mushroom potage with enoki & truffle oil

Roasted butternut squash with maple & pumpkin seed gremolata

East Coast seafood chowder with oyster crackers

Jerusalem artichoke & potato soup with rye croûtons & crème fraîche

Salads

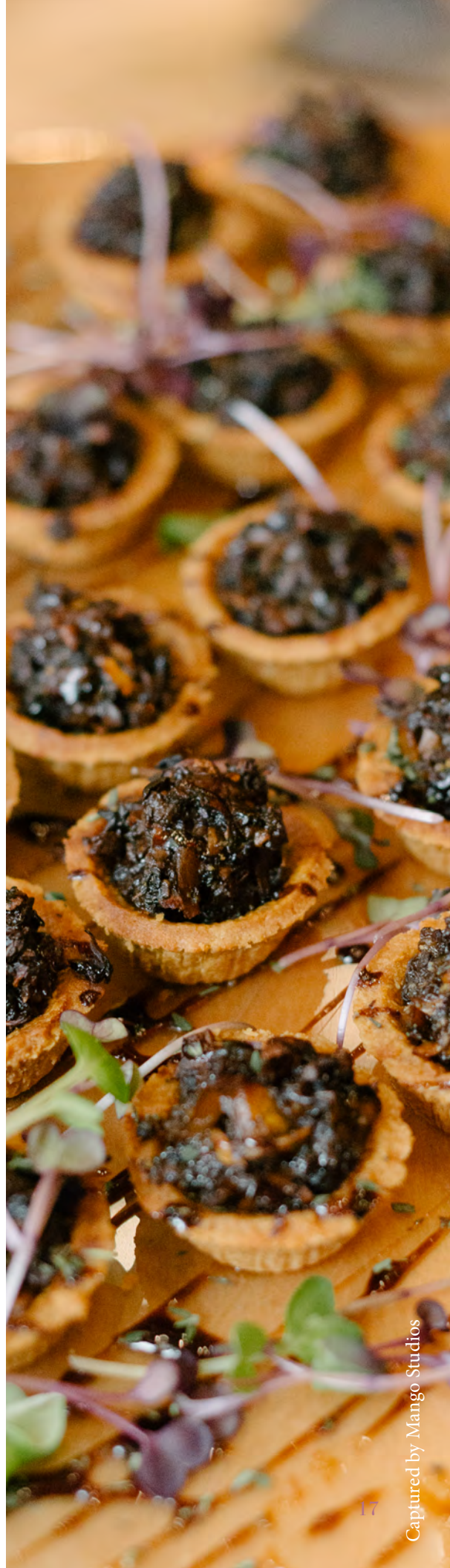
Chef's selection of mixed greens with toasted pumpkin seeds, sunchoke chips, pickled apple, balsamic vinaigrette

Baby romaine salad with focaccia croûtons, parmesan, creamy garlic dressing

Buffalo mozzarella & tomato salad with fresh basil, white miso vinaigrette [\$2 per guest]

Baby beet salad with aubergine mousse, spiced pecans, goat cheese, white balsamic vinaigrette

Baby kale salad with crushed walnuts, lemon olive oil, pecorino







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Intermezzo

Additional \$4 per guest

Lemon

Raspberry

Mango

Entrées

Asiago & spinach stuffed chicken supreme / truffle cream

Herb-crusted chicken supreme / red wine jus

Grilled 8oz Manhattan cut striploin / cabernet jus

Pork tenderloin saltimbocca / prosciutto & sage, blueberry gastrique

Maple glazed Atlantic salmon / chive beurre blanc

Hazelnut crusted halibut filet / pernod herb butter

Premium Entrées:

Grilled 6oz filet mignon / bordelaise sauce [\$9 per guest]

Steak & lobster / 4oz Manhattan cut striploin & butter poached lobster tail, cabernet jus [\$12 per guest]

Fresh herb-crusted rack of lamb / sour cherry gastrique [\$12 per guest]

Miso torched black cod / shitake cream emulsion [\$12 per guest]

Signature prime rib / dijon crusted, Yorkshire pudding [\$12 per guest]



Starch and Vegetables

Choice of one starch and one vegetable from the following selections to compliment your main entrée choice

Starch:

Rosemary roasted mini red potatoes
Buttermilk whipped Yukon gold potatoes [\$2 per guest]
Saffron, date and almond rice pilaf
Soffritto stewed green lentils
Yukon gold potato pave [\$2 per guest]
Stuffed whipped red bliss potato [\$2 per guest]

Vegetables:

Baby carrots & snipped green beans
Lemon grilled asparagus
Roasted vegetable stacks
French beans with toasted almonds
Roasted root vegetable succotash with edamame

Vegetarian Entrées

Wild mushroom risotto with chanterelles & truffle oil
Roasted portobello mushroom napolean with goat cheese & balsamic reduction
Soy-glazed tofu with gai lan, edamame, sesame & sprout*
White quinoa, farro & kale with grilled vegetables, San Marzano tomato sugo & toasted sesame seeds

**gluten & lactose-free*





DESSERTS

Classic tiramisu with marsala zabaglione and savoiardi biscuits
Lemon meringue tart with raspberry coulis
Warm apple crumble with vanilla ice cream
Frangelico chocolate mousse dome
Classic creme bruleé
Panna cotta with mini macarons
Chocolate ganache pave with crushed hazelnuts
Carrot cake with white chocolate and cream cheese icing

Children's Menu

12 and under / \$45 per child

APPETIZER

Chicken noodle soup
Garden green salad
Veggies & dip

ENTRÉES

Housemade crispy chicken fingers & fries
Cheese pizza
Kids burger & fries

DESSERTS

Ice cream with chocolate sauce
Cookies & milk

Please note: if youth guests are enjoying dishes from the regular menu, the price is \$75 per guest.

Late Night Stations

Choose 2 for \$20 per guest | Add \$5 per guest for each additional item

Savoury

Rectangle pizza including pepperoni, cheese, supreme

Mini beef sliders with cheddar and arugula, brioche bun

Mini chicken parmesan sliders with provolone, San Marzano tomato sugo, brioche bun

Mini grilled cheese sandwiches

Sweet potato fry cones (available only in the Grand Banking Hall)

Yukon gold french fry cones (available only in the Grand Banking Hall)

Classic poutine, Ontario cheese curds, beef gravy, scallions

- add pulled pork for \$4 per guest

- add pulled beef for \$4 per guest

Vegetable samosas with sesame plum sauce

Fresh vegetable crudité platter with Chef's selection of fresh cut vegetables & buttermilk ranch dip

Sweet

Fresh sliced fruit platter with berries

Assorted french pastries & mini tartlets

Freshly baked assorted cookies

Chef's selection of assorted cakes & cheesecakes

Vanilla or chocolate cannolis

Chef's selection of assorted donuts

OPTIONAL DESSERT STATIONS

All stations require a minimum of 75 guests

Candy | \$ 12

S'mores | \$ 15

Crêpes (manned station) | \$ 16

Cherries Jubilee (manned station) | \$ 18



Food Stations

Antipasto Station | \$15 per guest

Chef's selection of grilled vegetables, shaved prosciutto, genoa salami, assorted olives, marinated artichoke hearts, chef's selection of cheese, crostini

Sushi Station | \$70 per dozen - add Sushi Chef Attended for \$800

Chef's selection of maki rolls & nigiri sushi

Fresh Oyster Station | \$15 per guest based on 3 pieces per person

Fresh east coast oysters on the half shell, lemon wedges, seafood sauce, red wine mignonette, fresh horseradish

Chef's selection of Global Artisanal Cheeses Station | \$15 per guest

Seedless grapes, nuts, assorted flatbreads, french baguette, preserved fruit

Poached Jumbo Shrimps Station | \$52 per dozen - minimum 5 dozen

Cocktail sauce, meyer lemon & roasted garlic aioli

Brie Station | \$250 per piece (serves 40 guests)

Baked brie in puff pastry with fig jam & an assortment of crisps and breads

Artisanal Charcuterie Board | \$22 per person

Chef's selection of artisanal cured meats and pâté, olives, pickles, herbed foccacia, grainy mustard



Action Stations

add \$150 for a Chef attended station

Wild Mushroom Risotto Station | \$15 per guest

Cremini, shitake, oyster & button mushrooms, grana padano, cracked black pepper

Mashed Potato Station | \$15 per guest

Chives, mushrooms, cheddar, bacon, crispy onion, sundried tomato

Soft Polenta Station | \$15 per guest

Charred cherry tomato, nduja sausage, scallions, truffle oil

Pepper Crusted Beef Tenderloin Station | \$500 per piece - serves 40 people

Onion straws, bordelaise sauce, bearnaise, assorted mini buns, grainy mustard, horseradish

Crisp Roasted Porchetta Station | \$520 per piece - serves 50 people

Assorted bread, grainy mustard, chimichurri sauce





BAR PACKAGES

The following bar brands are included in your package:

Deluxe Bar Package

Gordon's gin, Smirnoff vodka, Captain Morgan White rum, Jim Beam bourbon, J&B Rare scotch, Seagram's VO whiskey.

Deluxe & Premium Beers

Selection of 3 deluxe and 2 premium beers:

- Deluxe beers: Alexander Keith's IPA, Budweiser, Bud Light, Molson Canadian, Labatt Blue
- Premium beers: Corona, Heineken, Mill Street Original, Stella, Steam Whistle

One King West House Red & White wine

Bar Package Enhancements

- Upgrade to Premium Bar Package for additional \$8 per guest
- Upgrade to After Dinner Liqueurs for additional \$8 per guest
- Extend your bar service for another hour for \$9 per guest
- Add a sparkling wine toast to your dinner for only \$8 per guest or Prosecco toast for \$10 per guest

PREMIUM BAR PACKAGE

Upgrade for \$8 per guest

Tanqueray gin, Belvedere or Kettle One vodka (choose one), Mount Gay rum, Maker's Mark bourbon, Johnny Walker Black Label scotch, Crown Royal whiskey, Glenlivet 12 year single malt, El Jimador Reposado tequila.

Deluxe & Premium Beers

Selection of 3 deluxe and 2 premium beers:

- Deluxe beers: Alexander Keith's IPA, Budweiser, Bud Light, Molson Canadian, Labatt Blue
- Premium beers: Corona, Heineken, Mill Street Original, Stella, Steam Whistle

One King West House Red & White wine

AFTER DINNER LIQUEURS

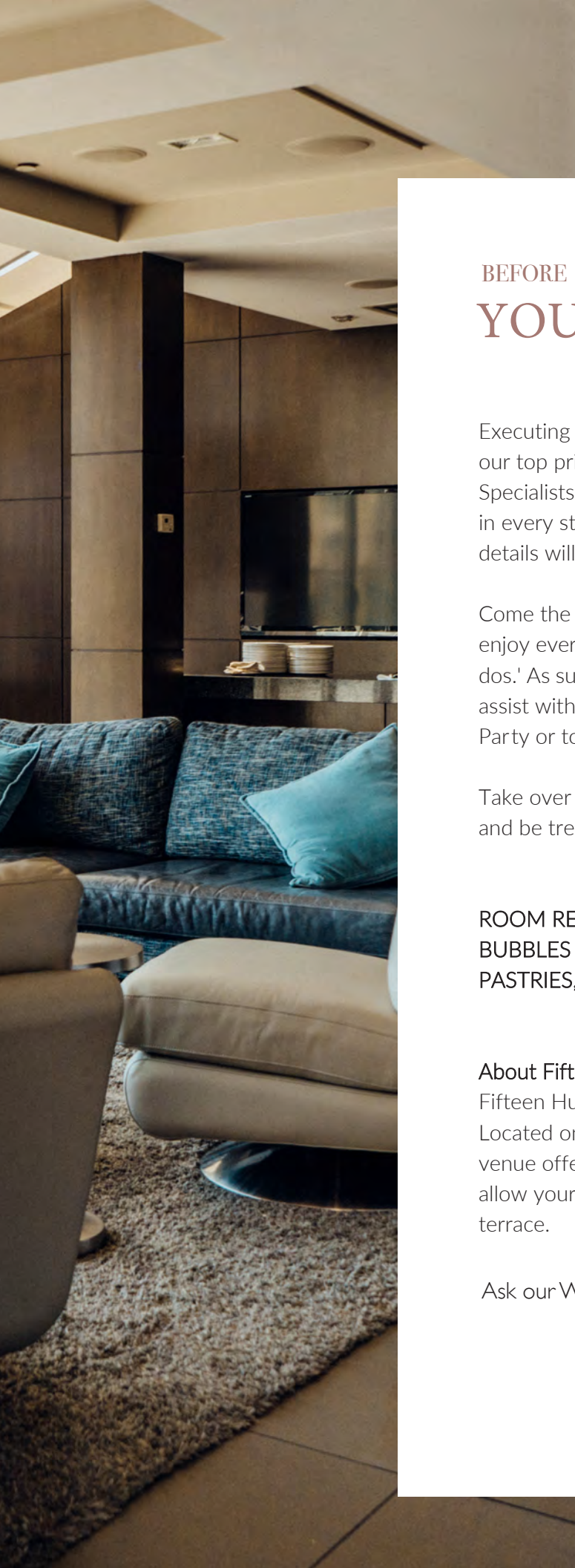
Upgrade for \$8 per guest | Please choose any 5

Bailey's Irish Cream, Campari, Cointreau, Amaretto Disaronno, Grand Marnier, Kahlua, Limoncello, Sambuca

COGNAC

Hennessey VSOP | \$18 per drink





BEFORE YOUR WEDDING

Executing and celebrating your wedding in a calm, stress-free way is our top priority. From your first touch point with our Wedding Specialists, rest assured that you are in great hands as they assist you in every step of the process, ensuring that even the most minute of details will not be overlooked.

Come the day of your wedding, it's important to ensure that you enjoy every moment, including the moments leading up to your 'I dos.' As such, One King West offers you a carefully crafted package to assist with your Get-Ready preparation together with your Wedding Party or to simply enjoy the intimacy of the First Look.

Take over our luxurious, modern and bright venue, Fifteen Hundred and be treated to a special and serene retreat featuring:

ROOM RENTAL
BUBBLES & FRESH JUICES
PASTRIES, SANDWICHES & FRUIT

About Fifteen Hundred

Fifteen Hundred is our newest and most modern wedding venue. Located on the 15th Floor of our Historic building, this spacious venue offers floor to-ceiling glass wall that can be fully opened to allow your Bridal Party effortless access to the expansive private terrace.

Ask our Wedding Specialists about our Get-Ready Package!

AFTER

YOUR WEDDING

Extend your celebration of love into the next day by hosting a post-wedding brunch for your local and out-of-town guests.

HEALTHY

\$ 38 per person (minimum of 25 guests)

Orange, cranberry and apple juices
A selection of breakfast bakeries to include:
Croissants, danish, muffins & bagels
Sweet butter, fruit preserves, and cream cheese
Sliced seasonal fresh fruit and berries
Egg white scrambled eggs
Chicken sausage and balsamic tomatoes
Granola and assorted cereals with milk
Freshly brewed coffee and tea service

FULL

\$ 38 per person (minimum of 25 guests)

Orange, cranberry and apple juices
A selection of breakfast bakeries to include:
Croissants, danish, muffins & bagels
Sweet butter, fruit preserves, and cream cheese
Sliced seasonal fresh fruit and berries
Scrambled eggs, Applewood smoked bacon, link sausage
Breakfast potatoes
French toast with maple syrup
Freshly brewed coffee and tea service

CONTINENTAL

\$ 28 per person (minimum of 25 guests)

Brunch orange, cranberry and apple juices
A selection of breakfast bakeries to include:
Croissants, danish, muffins & bagels
Sweet butter, fruit preserves, and cream cheese
Sliced seasonal fresh fruit and berries
Assorted fruit yogurts
Freshly brewed coffee and tea service





THE
LITTLE DETAILS





SET THE SCENE FOR YOUR WEDDING CELEBRATIONS

Planning a wedding rehearsal dinner and/or a memorable wedding brunch for the day after your wedding? One King West can provide the perfect solution.

From the traditional Continental to a Full Brunch Buffet and even a Healthy Eating inspired menu, our culinary team will ensure your first day of marriage begins with all the right flavors. We also offer a complimentary Sparkling Wine toast with the purchase of any of our brunch menus.

One King West also has several private rooms that provide the perfect backdrop for your brunch, including the Chairman's Boardroom, King Gallery and our new luxury hospitality suite Fifteen Hundred.

Upon booking your wedding at One King West, a 10% Food & Beverage discount will apply to your bridal shower or engagement party or rehearsal dinner.

HOTEL SUITES FOR GUESTS

Have out-of-town family coming to Toronto for your wedding? Or perhaps local guests who would love to celebrate your special day with a special night of their own?

One King West offers truly modern, home-inspired hotel suites with spectacular views of the city. The refreshingly spacious suites come with a host of luxurious features, including a stylish in-suite kitchen with laundry, tall ceilings, a chic bathroom, and designer décor throughout.

PREFERRED SUPPLIERS

One King West has a variety of preferred suppliers who can help make your wedding truly spectacular. Contact our Wedding Specialists for a complete list of preferred:

- Photographers
- Florists
- Furniture and décor providers
- Audio/visual suppliers and DJs
- Candle and luminary rental providers
- ... and more!

IMPORTANT INFORMATION

Meal guarantees

Final guarantee numbers for all food and beverage functions are due by 9.00am, 5 business days (or 120 hours) prior to your function date. In the event that the guarantee is not given to the hotel, the expected attendance number, or actual attendance, whichever is greater - will be charged. You may increase your guarantee after numbers are submitted but cannot decrease it. The hotel will prepare and set a maximum of 3% over your guarantee.

On-site ceremony fee

If you are looking to host both events on-site, One King West Hotel & Residence can suggest a few venues to choose from based on your capacity for your ceremony. Please note that the ceremony fee is \$2,000 before tax.

Liquor law

The serving of alcoholic beverages is permitted from 11.00 am to 1.00 am under the Ontario Liquor Law. At 1.00am all entertainment should cease in order to allow the event venue to be cleared.

Vendor meals

Vendor meals are \$75 each and consists of Chef's choice of salad, chicken with potatoes and vegetables, and Chef's choice dessert. There is also the option to serve your vendor the same meal as your guests at your package price. Dietary restrictions can be accommodated, please discuss details with your wedding specialist.

Gift bag deliveries

There is a \$2.50 fee per item (plus HST) for the delivery of the bags to your guest rooms. Your gift bags will be delivered by one of our bellmen after your guests have checked in.

Wedding food tasting

A wedding event food tasting is to be per-arranged at a mutually convenient time with the Chef, Wedding Specialist and client. A food tasting is held for 2 people only (the wedding couple). If a tasting is required for a larger number of people, a surcharge will apply.

Tentative hold

Our Wedding Specialists will be pleased to put a date on tentative hold for you. We will hold this date for a maximum of 5 days and then automatically release the date. If however we receive an inquiry for the date you have on hold and this client is ready with a deposit, we will give the first client on hold 48 hours to either release the date or confirm with a deposit.

A loading dock is located at the back of our building on Melinda St. and this loading dock provides access to service elevators and to the hotel lobby. All vendors and suppliers which are hired by the client must follow One King West Hotel & Residence's policies and procedures. Supplier arrival information must be communicated to the Wedding Specialists a minimum of 72 hours prior to your event. We ask all suppliers bringing in equipment to enter One King West via the loading dock. Please note that no parking is permitted on the loading dock. All materials must be removed from the hotel at the end of your function.

All our hotel bartenders are Smart Serve Certified. If alcoholic beverages are to be served on the hotel premises, One King West Hotel & Residence will require that beverages be dispensed only by its employees and bartenders. One King West Hotel & Residence's alcoholic beverage license requires the hotel to: 1- request proper identification (photo ID) of any person of questionable age and to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and 2- refuse alcoholic beverage service to any person who, in the hotel's sole judgment, appears intoxicated. 3- the hotel does not serve shots or pour doubles. All beverages are exclusively supplied and served by One King West Hotel & Residence.

One King West Hotel & Residence maintains a full service, audiovisual production company through EpiQ Vision and we are confident that they will provide extraordinary service for your event. Please make sure to verify with your band, DJ or decorator if they require additional power requirements. Depending on their specifications, electrical power can be arranged at an additional cost. Storage Rooms for equipment must be reserved in advance. A surcharge of \$500 will be applied for outsourced AV vendors.

A fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) for your right to use music, which is copyright. All businesses that use recorded music to accompany live events such as weddings, conventions, assemblies and fashion shows are required by law to also obtain the proper Resound license to cover such use. Both fees vary depending on room capacity and headcount.

A deposit of 25% is required to reserve and confirm the date of the event. A deposit schedule will be arranged with the final payment due 10 business days prior to the event. All deposits are non-refundable and non-transferable.

Access to function rooms
/vendor info

Alcohol consumption

Audio-visual services

SOCAN and resound

Deposit & Payment

Rehearsal Space

Rehearsal space is granted weekdays after 6:00 pm and is available from 30 days prior to the wedding date.

Wedding Cake

Should you choose to have your entire cake cut, plated, garnished and served to your guests, the additional charge is \$5 per guest. We also offer the option of cutting a few pieces of your wedding cake after you have taken your photographs and present those pieces on your Late Night table for your guests and there is no extra charge for this service. Your wedding cake will be stored onsite for 24 hours following your wedding. Your wedding cake vendor is responsible for set-up of the cake in the appropriate reception room.

Multiple Entree Selection

You may offer a choice of two entrées to your guests. Vegetarian meals are available as third option at no additional cost. Place cards must be provided for each guest designated with a symbol or color indicator identifying which meal selections they have chosen.

Decor

You are welcome to use your decorator of choice for your event. Please check on the availability of the venue you have booked for appropriate access time. Please keep in mind that any function space that is not protected in your contract might be sold by the hotel. Please ensure that you have made arrangements to have everything picked up immediately after the event as the hotel is not responsible for any items left behind after the event. Any costs levied to the hotel by the Fire Department as a result of fire alarms caused by unapproved actions by the client or their contracted representatives will be charged for.

Parking

One King West Hotel & Residence offers complimentary valet parking to our brides and grooms and valet parking only at the rate of \$49 plus HST per car per night for your guests. There are a number of convenient parking lots located near the hotel for guests looking for self-parking as an alternative. Please ask your wedding specialist for more information.

Mandatory Security

The hotel requires security for weddings at the client's expense. The cost is \$36 per hour for a minimum of six hours. Price per hour is quoted is subject to change.

NOTES

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CONTACT OUR
WEDDING SPECIALISTS
TODAY



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