



WEDDINGS



RECEPTION CAPACITIES

Seated Reception

180 guests

Cocktail Style Reception

250 guests



THE PERFECT SPACE FOR YOUR SPECIAL DAY



MENUS – PASSED CANAPES AND STATIONS



PASSED CANAPÉS

SIGNATURE ITEMS - PRICED PER PIECE

MINI SINGAPOREAN-STYLE SLAW - \$11
ADOBO MARINATED LAMB LOLLIPOP WITH CHILI MINT CHUTNEY - \$11
FIVE SPICE DUCK CONFIT & BRAISED LEEK TART WITH RHUBARB - \$11
ALBERTA STEAK SATAY WITH SPICY MALAYSIAN GLAZE & CASHEW - \$11
WILD CARAMELIZED BLACK COD WITH SWISS POTATO GALETTE - \$11
SEASONAL OYSTERS - \$8
OYSTER CART AVAILABLE (\$200 CART FEE & MINIMUM OF 50 OYSTERS)

VEG - \$7.00 EACH

HOMEMADE TOFU TEMPURA WITH GOLDEN SEASONING
MINI GOAT CHEESE TART
SPICY GUACAMOLE IN PANI PURI WITH POMEGRANATE
CRISPY PARMESAN POLENTA FRITTER WITH LEMON RICOTTA
CURRY POTATO CROQUETTE WITH CHILI MINT CHUTNEY & DAHI

FISH & SHELLFISH - \$8.00 EACH

SPICY TUNA TARTARE ON POMMES GAUFRETTES
GRILLED SHRIMP ON POLENTA WITH INDIAN TOMATO JAM
SPICY KOREAN SALMON TACO
LOBSTER DRAGON DUMPLING

MEAT - \$8.00 EACH

MINI CHEESE BURGER SPRING ROLL
MINI BEEF TACO WITH COTIJA
CRISPY PULLED BEEF GYOZA
STEAMED CHICKEN DUMPLING WITH MAPLE MUSTARD
CHICKEN SATAY IN THAI PEANUT SAUCE

DESSERT - PRICED PER PIECE

MINI CHOCOLATE PEANUT BUTTER BAR - \$7
SIGNATURE FRENCH & CHINESE TONG YUEN - \$8
CHOCOLATE DIP PANI PURI WITH CRÈME BRÛLÉE - \$7
MINI SEASONAL FRUIT TART - \$7

*MINIMUM ORDER OF 10 PIECES PER CANAPE



COCKTAIL RECEPTION OFFERINGS BY

Susan Lee

CARTS - \$200 Cart Fee

OYSTER CART - \$8.00/OYSTER, MINIMUM 50 OYSTERS
FRESH OYSTERS SHUCKED DAILY
(ADD OYSTER SHOOTER WITH TROUT CAVIAR +\$12.00)

DIM SUM CART - \$38.00 PER PERSON
CRISPY PULLED BEEF GYOZA, STEAMED CHICKEN DUMPLINGS,
HAR GOW, SURF AND TURF BEEF SIU MAI

TACO "TRUCK" - \$38.00 PER PERSON
SHRIMP TACO, SPICY KOREAN SALMON TACO,
PULLED BEEF TACO WITH COTIJA, ASIAN BBQ CHICKEN BAO

FOOD STATIONS - \$400 Station Fee

SIGNATURE SINGAPORE STYLE SLAW - \$28.00 PER PERSON
24 INGREDIENT SALAD, SALTED PLUM DRESSING, PEANUTS
(ADD SALMON SASHIMI +\$9.00, ADD TUNA SASHIMI +\$11.00, ADD BOTH \$10.00)

CHEESEBURGER SPRING ROLL - \$25.00 PER PERSON
AAA ANGUS BEEF, DOUBLE SMOKED BACON, CHIPOTLE MAYO,
PICKLED VEG, AGED CHEDDAR, LETTUCE WRAP

ASIAN SLOW BRAISED BEEF - \$32.00 PER PERSON
POTATO LEEK PUREE, HORSERADISH SOUR CREAM,
MAITAKE, BUTTER CORN

CHAR SIU BBQ DUCK - \$40.00 PER PERSON
PEKING GARNISH, FOIE GRAS PATE, MAPLE MUSTARD,
CRANBERRY COMPOTE, STEAMED PANCAKE





SHARING STYLE WEDDING MENUS BY: *Jusufee*

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS

CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPENNO, COTIJA, WALNUTS, WILDFLOWER HONEY

"LUCKEE" SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

ASIAN SLOW BRAISED BEEF
BUTTER POTATO & LEEK PURÉE,
CAULIFLOWER, SQUASH, MAITAKE,
HORSERADISH SOUR CREAM

**CHEF'S CHOICE
DESSERT TRIO**



\$135

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS, SALMON SASHIMI

CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPENNO, COTIJA, WALNUTS, WILDFLOWER HONEY

"LUCKEE" SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

INDOCHINE RACK OF LAMB
ASSAM TAMARIND CURRY,
POLENTA & PANEER GRATIN, ONION RING

**CHEF'S CHOICE
DESSERT TRIO**



\$155

SIGNATURE SINGAPOREAN STYLE SLAW
24 INGREDIENT SALAD, SALTED PLUM DRESSING,
PEANUTS, TUNA SASHIMI

CHEESE BURGER SPRING ROLLS
AAA ANGUS BEEF, DOUBLE SMOKED BACON,
CHIPOTLE MAYO, PICKLED VEG, AGED CHEDDAR,
LETTUCE WRAP

YUCATAN GOAT CHEESE TART
BUTTER PUFF PASTRY, TOMATILLO, OLIVES,
JALEPENNO, COTIJA, WALNUTS, WILDFLOWER HONEY

"LUCKEE" SHRIMP CHEUNG FUN
COURGETTE, SCALLION PESTO,
SUPERIOR SOYA BROTH

WILD CARAMELIZED BLACK COD
CANTONESE PRESERVES, MISO MUSTARD,
DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

TOP CHEF ROASTED CURRY CHICKEN
THREE CHUTNEYS – ACHAR, TOMATO & MINT,
SAVOURY COCONUT RICE CAKE,
ROASTED PINEAPPLE

ALBERTA STRIPLOIN STEAK
BUTTER POTATO LEEK PURÉE,
CAULIFLOWER, SQUASH, MAITAKE,
MUSTARD EMULSION

**CHEF'S CHOICE DESSERT TRIO FEATURING OUR
SIGNATURE FRENCH & CHINESE TONG YUEN**



\$185





BAR PACKAGES

BAR PACKAGE A

SIGNATURE COCKTAILS
1 PER GUEST

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CHOICE OF STANDARD BAR RAIL
UNLIMITED

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**CHOICE OF SOMMELIER
RECOMMENDED
STANDARD WINES**
UNLIMITED

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**CHOICE OF NON-ALCOHOLIC
BEVERAGES**
UNLIMITED



\$115

BAR PACKAGE B

SIGNATURE COCKTAILS
2 PER GUEST

•

CHOICE OF PREMIUM BAR RAIL
UNLIMITED

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**CHOICE OF SOMMELIER
RECOMMENDED
PREMIUM WINES**
UNLIMITED

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**CHOICE OF NON-ALCOHOLIC
BEVERAGES**
UNLIMITED



\$135



BOOKING INFORMATION

For a full restaurant wedding buyout the minimum spend is determined on a case by case basis, dependent on the day of the week and time of year. This is inclusive of all food and beverage prior to tax and gratuities (20% pretax gratuity and a 2% event service fee). Should your guest count increase significantly, the minimum spend is subject to change proportionally to the modified guest count. All food and drinks must be consumed at your event, any remaining balance to meet the minimum spend will be considered a room fee. To confirm the booking, we ask for two deposits of the entirety of the minimum spend which will apply towards the bill the night of.



VENDORS

We offer trusted vendor recommendations to help you find exactly what you need for your special day.

Linens/Tableware Rentals

Furniture Rentals

Musicians

Photo Walls

Balloons

Florals

Linens

Cakes

DJ's



CONTACT DETAILS

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