



Spring-Summer Wedding Package

248 Carlton st. Toronto

416.968.9275

www.danieletdaniel.ca

"Exceeding expectations, one plate at a time."

Let our talented catering & event planners bring your special day to life in the most elegant and distinctive wedding venues throughout Toronto and beyond.

Consistently recognized as Toronto's best caterer, Daniel et Daniel is distinguished by a commitment to the highest standards of quality.

Every one of our creations is handmade on the premises by our decorated culinary team, led by Executive Chef Karen O'Connor. Using only the best local and seasonal ingredients, we compose global menus that are both culturally diverse and customized to your specific needs.

Daniel et Daniel creates elegant weddings that combine concepts and designs to match your personal style. Every detail is meticulously arranged, culminating in a unique dining experience, and a menu that is exclusively yours. Our team is dedicated to assisting you from the moment we meet, until the beautiful memories of your wedding have been forever set in the minds of your family and friends.



Cocktail Reception Inspiration

Passed Hors d'oeuvre
Suggested 10 pieces per person

WARM

Korean Beef Shortrib

Soy, Sesame, Gochujang, Sweet Potato Tuille
(GF/NF)

Bang Bang Cauliflower

Sweet Chili Sriracha Aioli, Lime, Cilantro
(NF/V)

Cacio e Pepe

Lardon, Fresh Parmesan
(NF)

Barbacoa Lamb Springroll

Queso Fresco, Roast Tomato Jalapeno Sauce,
Lime Fluid Gel

Mushroom Tamale

Achiote Marinated Shiitake & Shimeji Mushroom Caps,
Pistachio, Serrano Pepper
(GF/VE)

Stuffed Tempura Crab Claw

Ginger Scallion Sauce

Zucchini Parmesan

Pumpkin Seed Crust, Tomato Jam, Purple Basil
(VE/GF/NF)

Char Siu Lamb Chop

Honey, Soy, Sesame, Five Spice Glaze

Buttermilk Chicken Biscuit

Spicy Mayo, Red Cabbage Slaw,
Cheddar Biscuit



Cocktail Reception Cont'd

COOL

Steak & Eggs

Cured Egg yolk, Charred Orange Mostarda Potato Chip
(GF/DF/ NF)

Chicken Liver Mousse Crepe Cherry Jam

Charred Corn & Shrimp Salad Curry Cone, Black Bean, Paprika, Chili, Lime, Avocado Puree (NF/DF)

Tete De Moine

Poached Rhubarb, Seed Cracker, Purple Basil
(GF/V)

Summer Chicken Roulade

Shattered Raspberry & Clementine, Chive,
Lime Zest, Bay Leaf Powder, Crispy Rice
(GF/DF /NF)

Seared Tuna Slider

Nori Mini Bun, Seaweed Mayo, Scallion Relish
(DF)

Quinoa Falafel

Chick Pea, Herbs, Sesame Seeds,
Sunflower Seeds, Tahini Sauce, Purple Basil
(GF/VE)

Rare Roast Beef Sandwich

Horseradish Cream, Caramelized Onion,
Baby Arugula, Caraway Seed Brioche Bun

Red Quinoa, Avocado Salad Roll

Carrot, Pepper, Sweet Chili Dip
(VE/GF,NF)



Food Station Inspiration

Ceviche

Sea Bream, Blue Potato, Tigre de Leche,
Cilantro Oil, Shallot, Radish, Potato Chip
&
Scallop, Sweet Potato, Coconut Milk,
Toasted Coconut, Cilantro

Burrata Bar

Burrata, Basil Oil, Olive Salad, Roast Tomato Pomodoro,
Smoked Grapes, Toasted pistachio,
Snipped Herbs, Crostini

Oysters

Pickled Thai Chili, Honeydew Melon, Radish
&
Passion Fruit Foam, Pickled Rhubarb, Purple Basil

Seared Salmon

Watercress & Chive Oil, Tahini Yogurt, Watercress Salad,
Pickled Red Onion

Cavatelli

Corn & Parmesan Broth, Burrata, Lemon,
Radish Sprout, Popcorn

Paella

Calamari, Muscles, Chorizo & Shrimp, Paprika, Rice
(GF/NF)

Flank Steak

Worcestershire Butter, Charred Tomato, Goat Cheese,
Smashed New Potato
(GF/DF/NF)

Summer Salsa Chicken Breast

Roasted & Fresh Melon, Salsa,
Tahini Butter Sweet Potato

Beer Braised Short Rib

Peach Salsa, Summer Succotash



Food Station Inspiration Cont'd

Jar Bar

Shrimp & Grits

Southern Spiced Salt, Chili Marmalade, Micro Cilantro

Fried Chicken & Mac 'n Cheese

Braised Chicken, Creamy Aged Cheddar Mac 'n Cheese, Smoked Salt, Hot Sauce, Chicken Skin, Scallions

Mexican Risotto

Black Beans, Smashed Avocado, Tortilla Crisp

Indulgences

Pavlova Bar

Toppings to include:

Lemon Curd, Key Lime Curd, Raspberry Coulis,

Blackberry Gastrique, Fresh Berries, Honey Roast Peaches, Whip Cream

Liquid Nitrogen Ice Cream

Fresh ice cream sandwiches made right in front of guests:

Chocolate Chip & Vanilla Bean Ice Cream

Double Chocolate Sea Salt Cookie & Beet Ice Cream

Sesame Snap & Matcha Ice Cream

Sweet Station

Customized selection of in house desserts:

Tumeric Sesame Tea Cakes
(NF)

Chocolate Key Lime Sable
Chocolate Shell, Key Lime Curd, Chocolate Disk
(NF)

Lemon Buckwheat Shortbread
Lemon Glaze
(NF)

Miso Peanut Butter Chocolate Pudding
Tamari Peanuts



Plated Dinner Inspiration

Starter

Peaches & Greens

Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego, Buttermilk, Vinaigrette
(V)

Main Course

Beef Tenderloin

Worcestershire Butter & Charred Tomato,
Goat Cheese Smashed New Potatoes, Charred Broccolini
or

Chicken Supreme

Roasted & Fresh Melon Salsa, Tahini Butter Sweet Potato,
Fresh Green Beans
or

Ginger Halibut

Zucchini Wrapped Halibut, Ginger Broth,
Pea Mishmash & Fingerling Potatoes

Vegetarian Option

Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese, Mushroom,
Spinach, Miso Squash
(V/GF)

Indulgences

Strawberry Rhubarb Eton Mess Cheesecake

Freeze Dried Raspberry Cheesecake, Fresh Strawberries,
Roast Rhubarb, Crushed Wafer, White Balsamic Reduction,
Chantilly
(NF)



Buffet Inspirations

Salads

Grilled Corn & Vegetable Salad

Summer Squash, Roast Red Onion, Chimichurri,
Chickpeas (GF/VE/NF)

Peaches and Greens

Mixed Greens, Pickled Peach, Watercress,
Toasted Almond, Manchego, Buttermilk, Vinaigrette (V)

Mains

Chicken Supreme

Spinach Lemon Parmesan (NF)

Braised Beef Short Rib

Peach Salsa

Chermoula Cod

Roast Cherry Tomato, Micro Mint,
Zucchini Spaghetti Salad, Israeli Couscous (DF)

Stuffed Polenta

Roast Tomato Salsa, Swiss Cheese, Mushroom,
Spinach, Miso Squash (V/GF)

Sides

Roast Asparagus, Farro (V/NF)

Grilled Broccolini, Apricot Putanesca

Apricots, Olives, Pickled Peppers (VE/NF)

Indulgences

Tumeric Sesame Tea Cakes

(NF/Contains Sesame)

Chocolate Key Lime Sable

Chocolate Shell, Key Lime Curd, Chocolate Disk (NF)

Lemon Buckwheat Shortbread

Lemon Glaze (NF)

Blueberry Cream Puffs

Butter Pecan Cookie Fudge



Estimated Costs and Suggested Combinations

(Estimates based on menu pricing only. Staffing, rentals, beverages, and taxes are not included).

Cocktail Reception

\$24.00-\$30.00 per person

Pricing is dependent on the items selected, and based on 10-12 hors d'oeuvre per person.

You may want to pair two or three food stations with your Cocktail Reception.

Food Stations

\$7.00-\$14.00 each

Pricing is dependent on the stations selected.

We suggest having 4 food stations to create a full dinner along with some passed hors d'oeuvres.

Some stations can also be suggested for Late Night service.

Three Course Plated Dinner

\$60.00-\$80.00 per person

Plated dinner includes 4 passed hors d'oeuvre per person (cocktail reception), starter, main course and dessert.

Pricing will be dependent on the combination of items selected.

We suggest having 2 different proteins with a vegetarian for a preselected menu for your guests.

A great option for dessert could be your wedding cake.

Buffet Dinner

\$50.00-\$65.00 per person

Buffet dinner includes 4 passed hors d'oeuvre per person (cocktail reception), starter & main course buffet and dessert station.

Note that buffets can be simple or elaborate depending on your preferences.

Pair your buffet with a Late Night Station to keep the celebration going.

Venues

We are proud to be a preferred vendor at the most prestigious and unique wedding venues in the city of Toronto. We have cultivated strong relationships with all of our venue partners based on mutual respect and good business practices.

ARTA Gallery
Artscape - Daniels Launch Pad
Artscape -Daniels Spectrum
Artscape- Gibraltar Point
Artscape -Sandbox
Artscape -Wychwood Barns
Artscape –Yongeplace
Balzac's
Bata Shoe Museum
Brunswick Brewery
Burroughes Building
Cambium Farms
Campbell House
Canvas
Cathedral Centre
CBC (Glenn Gould Studio)

Design Exchange
Enoch Turner School House
Fermenting Cellar
Gardiner Museum
Harbourfront Center
Hockey Hall of Fame
IQ Dineen Lounge
IQ Vault
IQ York/King Terrace
Miller Lash House
Museum of Contemporary Art
Ontario Heritage Centre
Propeller Coffee
Rebel
Ripley's Aquarium of Canada
Roy Thomson Hall

Royal Ontario Museum
Spaces Queen West / Yorkville
Steam Whistle Brewery
Steven Bulger Gallery
The Globe and Mail
The Great Hall
The National Ballet School
The Richmond
The Royal Conservatory of Music
The Symes
The Warehouse
Thompson Landry Gallery
Todmorden Mills
Young Centre for the Performing Arts

FAQ's

Can we customize our menu?

Absolutely! We believe that great food brings families together and the perfect dining experience starts with collaboration. Our catering team works closely with each wedding client to determine styles, flavor profiles and dietary needs that result in a unique wedding menu for the couple and their families.

How do tastings work?

Daniel et Daniel takes pride in wedding tastings that perfectly replicate the fully catered dining experience your guests will have on your wedding day. We present you with full portion sizes, food presentation, linen colours and place setting selections. Depending on your wedding day, it's suggested that your tastings take place a few months prior to allow for adjustments if needed. Our kitchens and catering office are conveniently located downtown Toronto at 248 Carlton St. We welcome couples and their families to enjoy a truly customized culinary experience.

Can we provide our own alcohol/SOP and how does the bar process work?

This is dependent on the venue. A Special Occasion Permit or SOP is required at venues that do not provide alcohol service. This allows you or Daniel et Daniel to bring in the alcohol for your wedding. The advantage is a lower bar cost and a better selection. Note that venues have different rules and regulations regarding SOP's. All alcohol must be purchased in Ontario under the permit through a government store including any LCBO Store, LCBO Agency Store, The Beer Store or any authorized manufacturer's on-site or off-site retail store.

What can you expect from Daniel et Daniel Catering & Events?

From concept to creation, discover how we can make your vision a reality. As a full service caterer, we are happy to extend venue booking, floor plan and design services to all of our clients. Whether you want advice on selecting a venue, or need help with the booking, logistics or floor plan we are happy to be as much or as little from you process as you need us and are ready to assist as soon you feel overwhelmed. The Daniel et Daniel experience is not just complimented by our food but also by the vendors we work with. Our network of vendors from staffing to rental companies, are well versed in our high standards and expectations. Together, we make your wedding day stress free and enjoyable.

What is a Landmark Commission Fee (LCF)?

The Landmark Commission Fee is a levy included on the Caterer's proposal for food, beverages, rentals, staffing, or any combination of the these elements as per the venue's request. This amount is collected by the Caterer on behalf of the venue to offset maintenance and wear outside of their standard operating model. It covers additional expenses incurred by the venue if an event is more involved (requires food, beverages, rentals, and staffing, etc.) as this adds to more wear and tear of the space. This fee is a flow-through cost and is paid directly back to the venue. Further details are outlined on our contracts as per our agreement with venues.

DANIEL *et* DANIEL

CATERING & EVENTS



Exceeding expectations, one plate at a time.

Let our knowledgeable team of experts create a wedding as unique as your own love story.
Please contact us to book an appointment!

416.968.9275

events@danieletdaniel.ca

Additional information and full beverage service available upon request.
Sample menu prices subject to change and exclusive of tax and surcharges.
Landmark/service fees applicable, subject to venue.

