

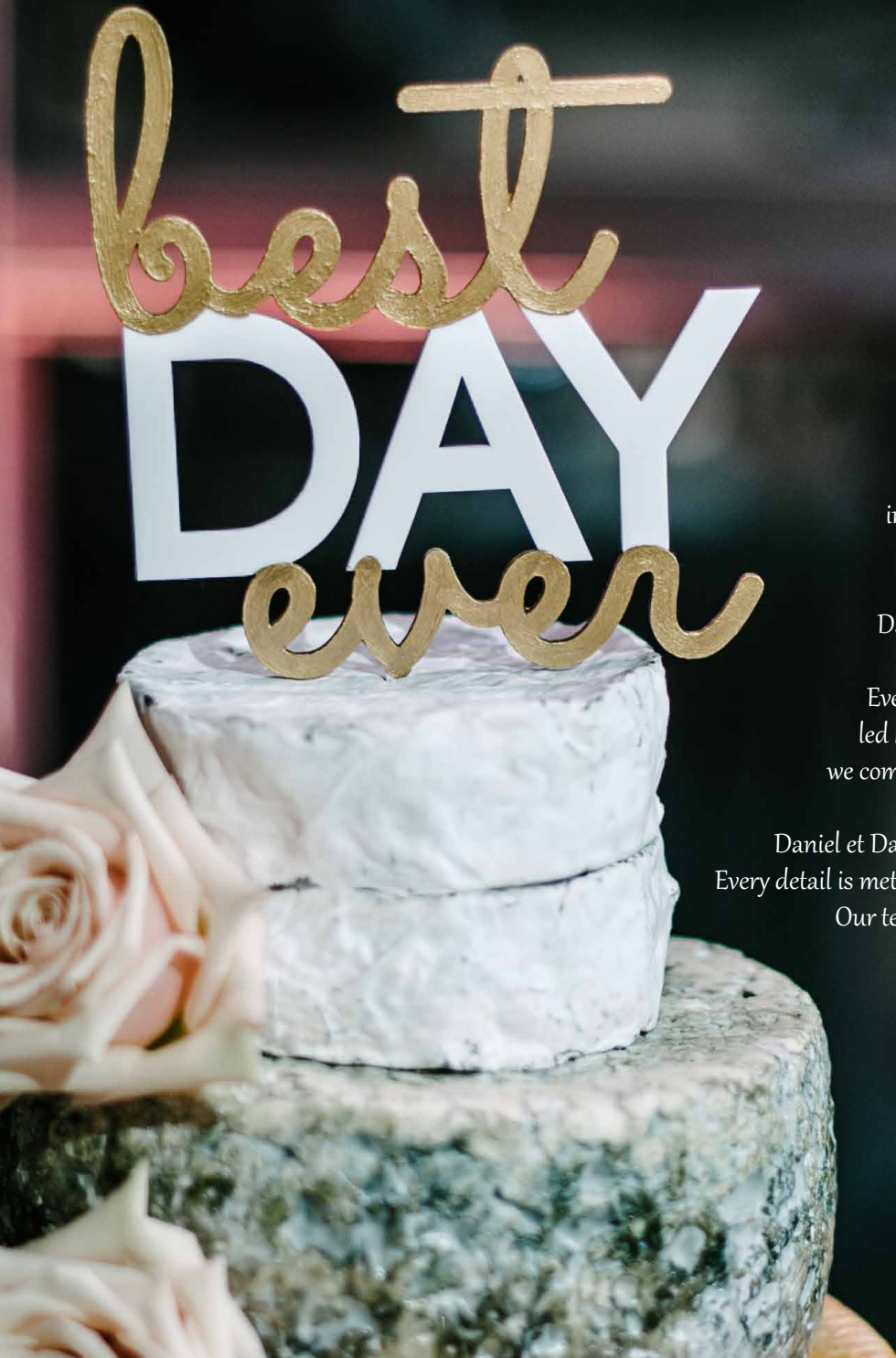


Fall/Winter Wedding Package

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

Surf and Turf

Lobster Cake, Shaved Striploin,
Chimichurri Mayo

Korean Fried Cauliflower

Beet Kimchi, Pa Jun
(V, NF)

36 Hour Short Rib

Potato, Chive, Sour Cream
(GF)

Moroccan Lentil Cigar

Spiced Lentil Meat, Pine Nut, Phyllo,
Coconut Harissa Sauce
(VE)

Bacon & Eggs

Potato Galette, Micro Arugula

Lobster Potato Croquette

Lemon Aioli, Canadian Caviar

Mini Cubano

Ham, Pork, Swiss Cheese, Red Onion, Cornichon,
Mustard Mayo, Houemade Cubano Bun

Chili Rellenos Flautas

Roast Jalapeno Tomato Salsa, Crema,
Cilantro Sprouts, Poblano, Jack Cheese, Corn Tortilla
(GF)

Smoked Scallop

Green Apple, Bacon Vinaigrette,
Red Shiso Salt, Baby Cilantro
Crispy Taro Cake



COOL

Charred Tangerine & Ricotta Toast

Lamb Ruben

Pastrami Lamb, Sauerkraut, Dill,
Marble, Rye Choux

Pickled Cherry, Grey Owl Crostini

Caraway Seed Rye Crisp
(GF/V)

Fig Ndjua

Fig Chip, White Balsamic Mascarpone,
Fennel Frond Dust
(NF)

Thai Chicken Salad

Crushed Peanuts, Black Sesame Seed,
Curry Cone

Foie Gras

Spice Bread, Apricot, Chevril
(NF)

Poke

Spicy Ponzu Tuna, Nori Rice Cup, Wasabi
Caviar, Sesame
(GF)

Butternut Squash Truffle Tart

Savory Shell, Brown Butter Solids
(NF)

Beet Sausage

Smoked Almond Cream, Raisin Crisp



Food Station Inspiration

Jar Bar

Mini Jarred Meals Held in a Sousvide Plexi Bath:

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

Sticky Korean Beef Short Rib

Miso Delicata Squash, Kimchi Fried Rice

Chicken Cobbler

Chicken, Kale, Aged Cheddar, Goat Cheese, Mozzarella Cheese, Sweet Potato, Biscuits

Fried Rice Bar

Brown Rice, Scallion, Ginger, Chilies, Bok Choy, Carrots, Crispy Onions.

Choice of Ginger Beef, Sesame Ginger Salmon
Teriyaki Chicken or Sweet & Spicy Tofu

Flatbread Station

Pulled Lamb Flatbread

Caraway Brined Cucumber, Onion, Lemon, Yogurt

Smoked Salmon Flatbread

Goat Cheese, Pickled Red Onion, Everything Bagel

Eggplant Parmesan Flatbread

Roast Tomato, Charred Eggplant, Parmesan, Mozzarella

Giratorio Tapas Bar

Marinated Olives, Cheeses, Melon, Serrano
Ham, Preserves & Picos (breadsticks)

Hot Tapas Selection of 3:

Jambon Croquette
Caper Sultana Sauce
Chicken & Shrimp Paella
Beef Empanada
Patatas Bravas
Chorizo Stuffed Dates

Bacon Wrapped, Blue Cheese
Sous Vide Grilled Octopus
Garlic, Smoked Paprika
Stuffed Piquillo Peppers
Braised Brisket, Cheese
Savory Churros



Plated Dinner Inspiration

Starter

Mushroom Soup

Tarragon Panacotta, Wild Mushroom,
Chervil Sprout, Brioche Crouton, Mushroom Consommé

or

Roasted Root Antipasto

Beet Vinaigrette, Micro Basil,
Pickled Mustard Seed, Crispy Chili Tuille
(VE/NF)

Fresh Breads with Creamery Butter

Main Course

Surf n' Turf

Beef Tenderloin, Ontario Shrimp, Red Chimichurri (GF)
Double Parmesan Cauliflower Mash, Green Beans
(GF/DF/NF)

or

Miso Sake Fogo Island Cod

Charred Yellow Tomato, Blistered Shishito Peppers,
Sake Miso Dressing, Smoked Purple Potato

or

Stuffed Cornish Hen

Wild & Brown Rice, Truffle, Mushroom, Cherry,
Smoked Truffle Jus, Roasted Fingerlings, Broccolini
(GF/DF/NF)

Vegetarian Option

Stuffed Polenta

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

Dessert

Semolina Cake

Pistachio Creme, Sumac Roasted Citrus,
Buttermilk Ice Cream



Buffet Inspirations

Salads

Brussel Sprout, Honey Crisp Slaw

Cauliflower Tabouleh

Feta, Parsley, Cucumber , Lemon, Tomato
(GF)

Main Course

Coq au Vin Blanc

Mushroom, Pearl Onion
(GF/DF/NF)

Cider Braised Beef Short Rib

Apple Relish

Red Quinoa Crusted Black Cod

Balsamic Glaze
(GF)

Vegetarian Option

Truffled Quinoa Cauliflower Cake

Mushroom Ragout

Sage Butter Mash

Saute of Fall Vegetables

Dessert

Fresh Fruit Display

Pastry Selection

Tahini Millionaire Shortbread

Shortbread Crust, Halva Caramel, Chocolate

Raspberry Plum Knickerbocker

Crushed Wafer, Almond Crunch

Miso Peanut Butter Chocolate Pudding

Tamari Peanuts



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.

