


WEDDINGS



Local. Responsible. Inspirational.

en
ville





Congratulations, you're engaged and taking the first steps on an epic journey!

Thank you for considering en Ville to join you both on this journey towards the perfect wedding.

Our team is a closely-knit group of chefs and event coordinators, from different backgrounds with unique knowledge and experiences. We've earned an unequalled level of expertise with weddings and social events.

We create custom menus to reflect seasonality, your style, and your culture. Every menu we design is tailored just to you.

The menus contained here are just a taste, to give you an idea of our style, creativity, and costing.

We pride ourselves on flexibility, adaptability, creativity, and our passion for food. en Ville brings all of that together to highlight who you are, what food means to you, and what you love.

We offer full creative planning services, support is provided for the entire process, from decor, linens, and florals, to live music and scheduling. Let us make your creative ideas a reality.

COLD HORS D'OEUVRES

Miniature Poké Bowl

Toro, Uni, Avocado, Nori, Sesame & Scallion

Grilled Pear & Gorgonzola Flatbread

Arugula Pesto, White Balsamic Dressing



HOT HORS D'OEUVRES

Hardwood Smoked Ontario Rainbow Trout

Crispy Chicken Chicharron, Citrus Crème Fraîche

Trinidadian Style Braised Oxtail, Pickled Red Onion

Served over Fried Plantain, Ceramic Spoon



FAMILY STYLE DINNER

Sous Vide Tenderloin of Ontario Berkshire Pork

Hard Cider & Mustard Jus

Rack of Ontario Lamb, Local Herb Crust

Port Wine Reduction, Wholegrain Mustard

Fresh Pappardelle, Woodland Mushroom Ragù

Shaved Parmesan, Crispy Garlic Chips

Simple Grilled Local Vegetables

Extra Virgin Olive Oil, Smoked Sea Salt

Ontario Beefsteak Tomatoes, Fresh Buffalo Mozzarella

Basil, Extra Virgin Olive Oil, Fresh Lemon, Black Pepper

Late Summer Greens

Roasted Corn, Grilled Sweet Onion, Sunflower Seeds

Ontario Red Wine Vinaigrette, Town Herbs

Warm Crusty Breads, Salted Brown Butter

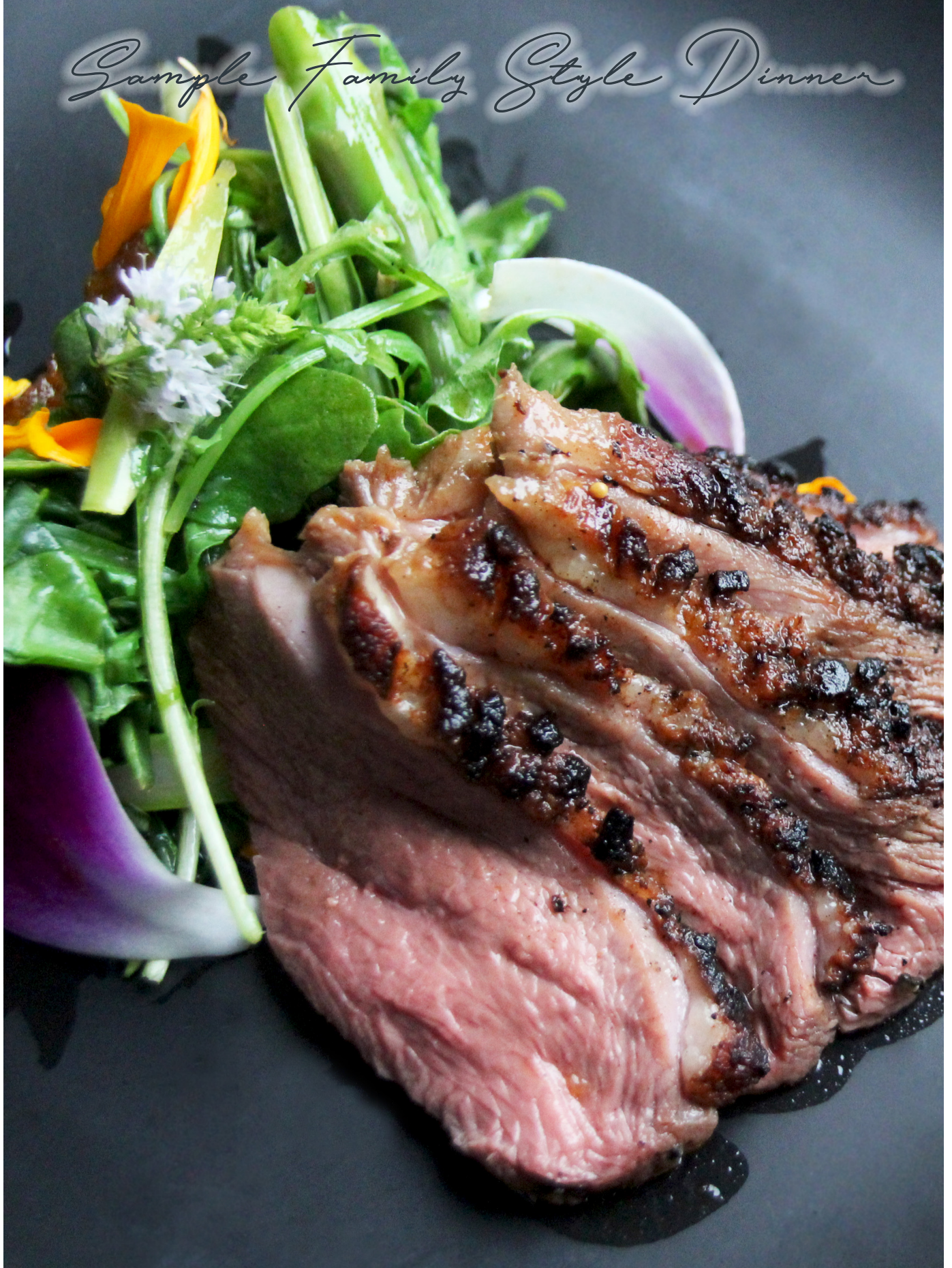
Warm Niagara Peach & Stonefruit Cobbler

Vanilla Ice Cream, Whisky Crème Anglaise

Sample Family Style Dinner



Sample Family Style Dinner



COLD HORS D'OEUVRES

Thai Style Summer Roll with Enoki Mushroom

Sweet Chili Sauce

Shaved Brussels Sprout & Ricotta Toasts

Extra Virgin Olive Oil, Roasted Red Pepper



HOT HORS D'OEUVRES

Miniature Ficelle Bruschetta

Fresh Fig, Doubled Smoked Bacon, Chili

Carrot Tart with Ricotta & Almond

Crumbled Pistachio, Olive Oil



FAMILY STYLE DINNER

Piri-Piri Rotisserie Chicken

Crushed Chili, Citrus & Spices

Flame Grilled Flat Iron Steak

Argentine Chimichurri Sauce

Penne with Crushed Tomato Sauce, Fresh Basil

Shaved Parmesan, Woodland Mushrooms

Cedar Planked Mashed Potatoes

Caramelised Onion, Sautéed Mushroom, Aged Cheddar

Roasted Ontario Garden Vegetables

Five Leaf Salad

Seasonal Greens, Cherry Tomatoes, Cucumber, Carrot Julienne, Basil Vinaigrette

Quinoa Power Salad

Roasted Sweet Potato, Apple, Chopped Kale, Dried Cranberries,

Pumpkin Seeds, Citrus Vinaigrette

Artisanal Rolls, Flatbreads & Sweet Butter

Ontario Apple & Pear Crumble

Toasted Pecan & Brown Sugar Streusel, House Butterscotch Sauce

COLD HORS D'OEUVRES

Watermelon Saké Shooter
Chiffonade of Basil, Mint

Canadian Sturgeon Caviar & House Crème Fraiche Tartelette
Savoury Shortcrust, Fresh Chives

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HOT HORS D'OEUVRES

Grilled Atlantic Oysters
Spicy Brown Butter, Lemon

Seared Steak Lettuce Cups
Avocado, Chili, Lime

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FIRST COURSE

Salad of Frisée & Radicchio
Roast Pear, Pomegranate, Queso Fresco, Champagne Vinaigrette

~or~

Chilled Watermelon Soup
*Minted, finished with Black Pepper, Crumbled Feta
Aged Balsamic Reduction, Fresh Basil Chiffonade*

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MAIN COURSE

Herb & Kozlik's Dijon Crusted Rack of Lamb
*Finished with Fig Gastrique, Shallots
Pavé of Yukon Gold & Sweet Potato
Roasted Heirloom Carrots with Toasted Cumin Honey*

~or~

Pan Roasted Ontario Duck Breast, Roasted Grapes
Puy Lentils, Caramelised Shallots, Broccolini, Wilted Kale & Beet Greens

~or~

Pan Roasted Bone-In Ontario Pork Chop
*Grilled Leek, Apple, Roasted Garlic Stuffing
Kozlik's Canadian Dijon & Apple Cider Sauce
Fingerlings with Olive Oil & Smoked Sea Salt
Cider Braised Local Red & White Cabbage*

Artisanal Rolls, Flatbreads & Sweet Butter

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DESSERT

Cheese Tart with Grilled Ontario Peaches
Raspberry & Rosé Sauce, Toasted Almond

Sample Plated Dinner



Sample Plated Dinner



COLD HORS D'OEUVRES

Ontario Trout Gravadlax Smørrebrød
Remoulade, Crispy Shallot, House Crema

Mini Beet Cured Cauliflower Steaks
Stonefruit Salsa, Avocado, Chili, Lime



HOT HORS D'OEUVRES

Korean Style Boneless Galbi Beef Shortrib
Potato Crisp, Sticky Sesame & Scallion Glaze

Zucchini Croquette
Pomegranate Tahini



FIRST COURSE

Cachumber Inspired Cucumber Ribbon Salad
Ontario Cucumber, Tomato, Onion, Lime
Cilantro, Yogurt & Herb Dressing



MAIN COURSE

Flame Grilled 10oz Ontario AAA Ribeye
Smoked Tomato & Charred Red Onion Chutney
Smashed Roasted Small Potatoes
Grilled Local Asparagus

~or~

Confit of Cornish Hen, Woodland Mushroom & Thyme Jus
Summer Succotash with Roasted Red Pepper & Grilled Corn
Charred Scallion & Pea Shoots

Artisanal Rolls, Flatbreads & Sweet Butter



DESSERT

Fruit Smash
Parfait of Macerated Seasonal Fruit & Berries
Crushed Housemade Biscotti & Nut Brittle
Peach Whipped Cream

COLD HORS D'OEUVRES

Panelle Crisp, Oven Dried Cherry Tomato

Cucumber & Sweet Onion Salsa

Charred Naan Bread

Wilted Greens, Almonds & Pistachios, Raisins

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HOT HORS D'OEUVRES

Mini Bao Slider

Crispy Fried Tofu on a Steamed Mantou Roll

Carrot & Daikon Slaw, Hoisin, Coriander, Sriracha

Mini Nopales Taco

Avocado 'Crema', Pico de Gallo, Lime, Cilantro, Hot Sauce

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FIRST COURSE

Salad of Red & Green Asparagus Ribbons

Local Sweet Pea Purée, Fresh Chervil, Sweet, Quick Pickled Shaved Red Onion

Myer Lemon, Olive Oil & Chive Vinaigrette

Toasted Pistachio & Sea Asparagus

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MAIN COURSE

Barley Risotto Verde

Canadian Barley Risotto with Fresh Spinach,

Sweet Peas, Favas, Snow and Snap Peas

Grilled Asparagus, Wilted Arugula, Herb Oil Drizzle

~or~

Strudel of Ontario Summer Vegetable Strudel

Crushed Tomato & Fresh Basil Sauce, Pea Shoots & Crisp Phyllo

Local New Potatoes & Oven Roasted Spring Vegetables

Finished with Olive Oil

Artisanal Rolls, Flatbreads & House Whitebean Hummus

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DESSERT

Aquafaba Pavlova, Local Stonefruit

Coconut Crema & Berries

Sample Plant Based Menu







Sample Buffet Menu



COLD HORS D'OEUVRES

Hand Salad with Buttermilk
Grapefruit, Mixed Seeds

Endive Cups
Beet, Persimmon, Marinated Feta

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HOT HORS D'OEUVRES

Jerk Pork Lollipop
Allspice Mayo

Hardwood Smoked Pulled Chicken on Breadfruit
Mango & Green Papaya Slaw

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BUFFET DINNER

Steam Whistle Beer Can Chicken
Canadian Apple Cider White Barbeque Sauce

Flame Grilled Extra Thick Bone-in Ribeye
Carved at the Buffet, finished with Horseradish Crema

Pan-Seared Ontario Rainbow Trout
Leek and Herb Butter Sauce

Pan Seared Spätzle, Caramelised Onion, Local Mushroom

Maple Roasted Local Root Vegetables
Finished with Fresh Herbs

Salad of Red & Golden Beets
Arugula, Candied Orange Peel, Horseradish Vinaigrette

Autumn Green Salad
Greens & Baby Spinach, Roasted Sweet Potato, Red & Green Grapes, Dijon Vinaigrette

Turmeric Tahini Cauliflower Salad
Pearl Couscous, Red Onion, Bell Peppers, Shredded Carrot, Italian Parsley

Artisanal Rolls, Flatbreads & Sweet Butter

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DESSERT JAR BAR

Peach & Raspberry Cheesecake Jar

Swiss Dark Chocolate Pôt de Crème

Ontario Apple Crumble with Cranberries

Lavender & Earl Grey Tea Crème Brûlée

Lemon Meringue Pie Jar

VEGETARIAN CURRY & BREAD BAR

Creamy Malai Kofta

Amritsari Dal Makhani

Okra Jeera

House Raita with Cucumber & Mint

Warm Naan, Roti & Paratha

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JAPCHAE STATION

Finished at the station by a chef, Beosot Japchae noodles are served with mushroom, carrot, scallion, finished with Korean smoked duck

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SAMOSA CHAAT

Smashed Samosa, with Chana Masala, topped with Green Chutney, Red Chili Garlic Chutney & Tamarind Chutney. Sev, Coriander Leaves, Chaat Masala Powder, Lemon, Finished with Chopped Tomato & Onion, Cilantro, Assorted Indian Chutneys & Pickles

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DOUBLES

House Chana, Fresh Bara, Served Warm
West Indian Pepper Sauce, Tamarind Sauce

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SALAD COCKTAILS

Nordic Style Beet Salad with Cucumber
Dill Yogurt Dressing, Pickled Red Onion, Butter Poached Shrimp

Booster Salad
Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons,
Quinoa, Red Grapes, Lemon, Olive Oil

Spring Fingerling Potato Salad
Asparagus, Sweet Peas, Herbs, Pommery Mustard Dressing

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MINI FULL ENGLISH BREAKFAST

Fried Quail's Egg, English Breakfast Sausage Served with Housemade Baked Beans, Fried Tomato,
Sautéed Mushroom & Buttered Toast

Interactive Station Ideas



Interactive Station Ideas



SLIDER SANDWICH BAR

Mini Pressed Cuban with Pulled Beef
Gruyere, Pico de Gallo, Chili Lime Aioli

Crispy Fried Chicken, Buttermilk Biscuit
Louisiana Slaw, Chipotle Mayo

Vada Pav

Fried Potato Patty with Gram Flour & Spices, in a Soft Roll, Sev & Green Chutney

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STEAK, SALMON & CEDAR PLANK MASH

Grilled Atlantic Salmon Fillets, Southern Style Brown Sugar & Spice Rub, Bourbon BBQ sauce
Flame Grilled Flatiron Steak, Sliced at the Station, Finished with Piri Piri Sauce and Grilled Onion
Cedar Planked Mashed Yukon Golds with Caramelised Onion, Sautéed Mushroom & Aged Cheddar

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KUSHIYAKI BAR

Chicken Yakitori with Mirin, Soy & Shichimi Togarashi

Beef Gyūnikuyaki with Mushroom

Pork Belly & Scallion Butanikuyaki

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ONTARIO AUTUMN SHORTPLATE

House rolled Porchetta, Apple Cider & Mustard Glaze

Sliced at the station by a Uniformed Chef

Roast Ontario Pumpkin, Local Parsnip, Roast Apple, Grilled Sweet Potato, Heirloom Carrots

PIES OF THE WORLD

Aussie Beer Braised Lamb & Mushroom Pie, Smoked Ketchup
Jamaican Beef Patties with Pepper Sauce
Vegetable Samosas with Green Chutney & Tamarind Chutney
Chicken & Cheese Empanadas, Roasted Jalapeño Salsa



FLAME GRILLED RIB STEAK

Smoked Spice Rubbed Grilled Bone-In Ribeye
Chef Carved at the Station, served over Risotto of
Niagara Pinot Noir, Finished with Horseradish
Crema & Caramelised Onions



HAWAIIAN STYLE POKÉ BAR

Salmon & Scallop Poké

Atlantic Salmon, Wasabi Scallops, Avocado, Yuzu
Tobiko, Kabayaki Sauce, Daikon Sprouts

Snapper i'a Poké

Pacific Red Snapper, Shredded Kimchi, Sesame Oil,
Korean Style Quick Pickled Cucumber, Gochujang

Kanaka Mea'Ai Kanu Poké (Vegetarian)

Firm Tofu, Wakame, Coconut, Lime, Sesame, Tamari, Edamame and
Crushed Macadamia Nuts



HOUSE CURED GRAVADLAX & ARCTIC CHAR

Gravadlax, Quick Pickled Cucumber Salad with Dill
Capers, Shaved Red Onion & Sweet Swedish Mustard

Smoked Canadian Arctic Char with Warm Fingerling

Potato Salad, Herbed Lemon Crème Fraîche, Finished with Julienne of Snow Peas

Interactive Station Ideas



Beverage Service



Wines

en Ville House Red & White Wines



Domestic Beer

Steam Whistle Pilsner

Sleeman Cream Ale

Coors Light



Premium Spirits

Crown Royal Northern Harvest Rye

Ketel One Vodka

Havana Club Rum

Bombay Sapphire Gin

Johnny Walker Red Scotch



Soft Drinks

Coca-Cola, Diet Coke, Ginger Ale & Sprite

Orange , Clamato & Cranberry Juices



Water

Canadian ESKA Sparkiling, Soda & Tonic Waters

Cucumber Iced water



Hot Beverages

en Ville Fair Trade Coffee

Numi's Teas & Tisanes

Milk, Cream, Sugar

SAMPLE COST ESTIMATE, BASED ON 150 GUESTS

FOOD	06:00 PM Hors D'oeuvres @ \$12.00 per guest 07:00 PM Plated Dinner @ \$39.00 per guest 11:00 PM Late Night Snack @ \$8.00 per portion x100, est.	\$1,800.00 \$5,850.00 \$800.00
BEVERAGES	Soft Bar Package @ \$3.75 per guest Coffee & Tea Service @ 1.75 per guest OPTIONAL - All Inclusive Bar Package, kindly add \$29.50 per guest aged 19 and over	\$562.50 \$262.50 -
STAFF	1 X Head Waiter @ 11 hours (3:00PM-2:00AM) 6 X Wait Staff @ 11 hour each 5 X Wait Staff @ 6 hours each (4:00PM-10:00PM) 2 X Bartender @ 11 hours each 1 X Account Executive @ 4 hours, flat 5 X Chef's @ 6 hours (4:00 PM-10:00PM) 1 X Chef's @ 9 hours (4:00PM-1:00AM)	\$374.00 \$1,980.00 \$900.00 \$660.00 \$144.00 \$900.00 \$270.00
Estimated at this time		
RENTALS*	Inclusive of all Kitchen & Service Equipment, Glassware, Barware, Cutlery, China, Napkins & Linens All Tables & Chairs to be provided by the venue. Estimated at this time	\$4,500.00 -
LANDMARK LEVY *	TBD	-
DELIVERY	The delivery fee helps reduce our carbon footprint by purchasing carbon offsets.	\$70.00
SUBTOTAL		\$19,073.00
TAXES	HST	\$2,479.49
TOTAL		\$21,552.49
REQUESTED DEPOSIT	To reserve the date of your wedding, a signed catering agreement and a \$2,000.00 deposit are requested. 50% Deposit is due 12 weeks before event, Full estimated Balance due 2 weeks before event.	\$2,000.00
COST PER PERSON	Before Taxes	\$127.15

*Pending venue selection





(416) 533-8800
165 Geary Ave, Unit 1
Toronto, Ontario
M6H 2B8 Canada



@envillecatering



@enville.catering



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