



event design & catering

# WEDDINGS







HERE'S THE THING

We need to talk to you!

We want to **learn about you** and craft something that **reflects your style**, tastes, and what food means to you, your guests, and families.

These menus are samples from **real weddings** we've done. None of these folks had to look through lists of hors d'oeuvres, salads, main courses. They all got to **talk to one of our event and menu designers**, to tell us about **who they are, what they love, where they've been**, and most importantly, about their favourite things!

The menus contained here are just a taste, to give you an idea of our flexibility, style, creativity and love of food!

en Ville offers **full creative planning services**, and support is provided through the entire process, from décor, linens, florals, live music, scheduling, and of course, **customised menu design**.

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 you love, and what food means to you**.

We can't wait to talk!

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# C&T'S REAL WEDDING

## Recreating the engagement dinner!

C&T bonded over their love of travel. They spent time in Asia, Mexico, and Europe, and became engaged while on a trip to Alsace. After learning about their love of street food, seasonal ingredients, and favourite things to eat, we worked together to write a menu of personal culinary highlights from their time together. One of their main course options at dinner actually recreated the very same dish they shared on the night of their engagement!





## First Course

Curried local pumpkin soup  
Scented with coconut, finished with spiced toasted pumpkin seeds



## Main Courses

Jamboneau, choucroute, sauce raifort  
Slowly cooked pork knuckle, finished in a hot oven, horseradish sauce,  
Housemade sauerkraut, seasonal vegetables pan seared spätzle with muenster cheese

Niagara pinot noir braised boneless beef short ribs  
Pan reduction, woodland mushrooms & fresh thyme  
Seasonal vegetables, pan seared spätzle with muenster cheese

Tart of Ontario root vegetables  
Crumbled local chevre, roast butternut squash silk  
Seasonal vegetables, pan seared spätzle with muenster cheese


## Cookie Table

Peanut butter cookies with a chocolate kiss  
White chocolate macadamia nut  
Salted caramel & Chocolate



## Late Night Snack

GRILLED CHEESES!  
On brioche, roast pear & double crème brie, Dijon mustard  
Farmhouse white bread, aged cheddar, granny smith apple,  
double smoked bacon, smoked tomato ketchup  
Italian bread, fresh mozzarella, tomato, basil pesto





# A&M'S REAL WEDDING

**Egypt meets Russia, culinary harmony, family style!**

A&M come from two very different cultures, culinarily speaking. However, there are some parallels that we could build on.

Their first course was based on traditions of Mid Eastern mezze, and Russian zakuski: Generous family-style spreads of appetizers, salads, snacks, breads and sauces. For the mains, we'd brought in a huge charcoal pit barbeque, which we set up in front of the windows looking out from the dining room (so the chefs could put on a show for the guests!), and grilled all the mains over charcoal, right there onsite. With the sight of flare ups under the kebabs and steak, that particular, intoxicating smell of beef grilling over hardwood charcoal, the guests' excitement had been building all evening. For dessert, we served a duo of their favourite things!





## First Course: Mezze & Zakuski

Hummus, roasted artichokes, grilled zucchini with tahini,  
Grilled vegetables, olives, caper & chili fried cauliflower,  
Assorted pickles & pickled vegetables, Russian style mustard,  
Russian roast eggplant 'caviar',  
Lobio-Georgian style bean salad

Shuba-Russian style beet & herring salad with herbs, egg, vegetables  
Fattoush-Salad of chopped fresh vegetables, parsley & herbs, pita croutons  
Rye breads, fresh mini pitas, pita crisps with olive oil & sumac


## Main Course: Grill

Charcoal grilled 48oz dry aged AAA Canadian ribeye steak  
Charcoal grilled Egyptian-style shish tawook chicken, Russian lamb shashlik, and  
marinated king oyster mushrooms

With a variety of sauces: toum; pickled rhubarb & vinegar sauce; shatta sauce  
Served family style over Egyptian koshari-rice with lentils, noodles, fried onion

## Dessert Duo

Individual pavlova with local Ontario strawberries  
Mini cheesecake tart with pistachio, honey & rosewater



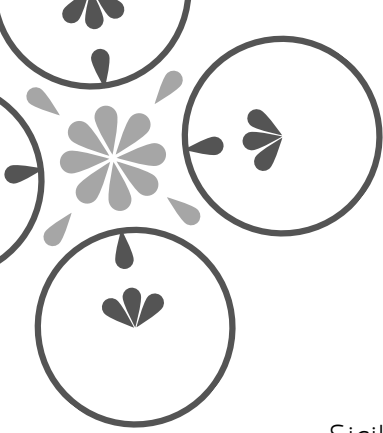
# L&P'S REAL WEDDING

Rabbit and octopus at a  
wedding? Really?



We asked L&P about their favourite foods of all time. P, as a teenager, lived for a few years in the Azores. P told us that the best thing to eat came from a cart on the street. It was this Portuguese style charcoal grilled octopus, brushed with olive oil, lemon, garlic, chili and herbs. It came in a little box, chopped into chunks, and they give you a skewer to eat it with. L, on the other hand, was taught by his Nonno how to cook rabbit ragù the way Nonna used to, when she was still around. It's braised slowly with white wine & mushrooms, and tossed with pappardelle. It's L's favourite dish to eat and make. When we suggested including these as options for their dinner, the excitement was evident. On the day of their wedding, they were so excited to share their favourite dishes with their family & friends!





## First Course

Sicilian style salad of shaved fennel, blood orange, sweet red onion  
Grilled squid, finished with fennel fronds  
Garlic rubbed milho crostino

## Main Courses

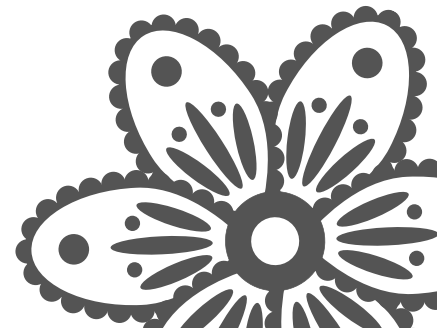
Portuguese style grilled Mediterranean octopus  
Brushed with olive oil, finished with lemon, herbs & fresh chili  
Warm salad of farro, puy lentils, oven dried cherry tomato & black olives  
Oven roast broccolini

Northern Italian style braised rabbit ragù  
Woodland mushrooms, shaved parmesan, fresh pappardelle  
Oven roast broccolini

Pan roasted bone-in Ontario heritage breed pork chop  
Stuffed with caramelised onion, braised apple & roast garlic  
Pan jus with apple cider & grainy mustard  
Warm salad of farro, puy lentils, oven dried cherry tomato & black olives  
Oven roast broccolini

## Dessert

Limoncello tart, finished with fresh berries



# K&C'S REAL WEDDING

A tasting menu of passed short plates, favourite flavours

K&C booked a really cool venue, and wanted to serve a 'dinner amount' of food to 150 guests, but we were constrained by space limitations. Working together, we came up with a menu of some of their favourite flavours, dishes and ingredients, all of which could be passed around by staff, and eaten while standing, mingling and partying!



# Cocktail Dinner



Gua bao slider with Peking duck  
With tian mian jiang, cucumber, coriander & scallion

Kalbi beef, kimchi & mozzarella egg roll  
Gochujang aioli

Buttermilk marinated fried chicken sandwich on a soft potato bun  
Dill pickle, slaw, house fried chicken sauce

Grilled flatbread with roast local pear  
Arugula pesto, gorgonzola, white balsamic

Kushiyaki shortplate  
Butabara yakitori–grilled pork belly & scallion skewer  
Asuprabekon–bacon wrapped asparagus skewer  
Chicken yakitori–grilled chicken skewer  
Served in a bamboo boat



Pancit palabok  
Fried pancit noodles with pork, shrimp & boiled egg  
In a Chinese takeaway box with chop sticks

Dirty BBQ tots  
'Tater tots, applewood smoked pulled pork with  
housemade maple bourbon bbq sauce, cheese, onion, roast jalapeño  
In a bamboo boat with bamboo fork

Shrimp taco  
Onion, cilantro, avocado, fresh lime



Lumpiang Shanghai  
With pork & shrimp, garlic chili vinegar dip





# K&R'S REAL WEDDING

Beer for every course!

K&R booked a wedding at a brewery. Both keen on locally produced beers, we worked together to write a menu that highlighted some of their favourite beers, all produced at the venue!



## First Course

Ale & Cheddar soup

Dark ale, aged Ontario cheddar, scallion, double smoked bacon  
Flaky cheddar & chive biscuit

## Second Course

Belgian style mussels

With garlic, onion, tomato, herbs, steamed in witbier  
Crusty white bread, for dipping

## Main Courses

Ale braised boneless beef short ribs

Crispy onion strings, pea shoots, pan jus

Stout braised lamb shank

Rosemary, beer glazed cipolini onion, pan reduction

Spring vegetable ratatouille tart

Local goat cheese, green herb oil, chives

Entrées accompanied by:

Grilled Ontario asparagus, olive oil, shaved parmesan

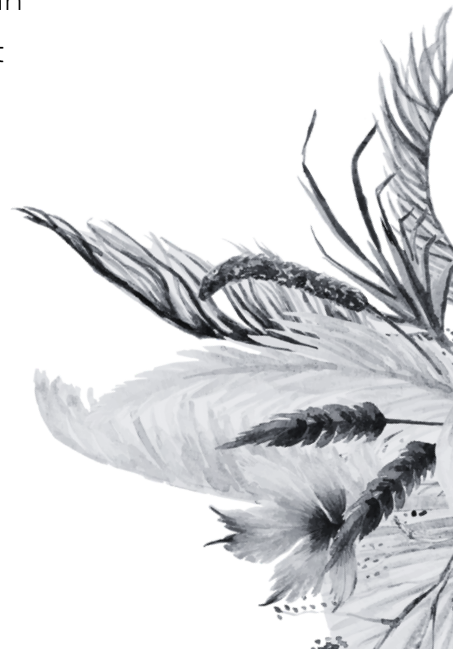
Oven roasted fingerling potatoes, smoked sea salt

Artisanal rolls, flatbreads & sweet butter

## Dessert

Warm chocolate stout cake

Spiked whipped cream, macerated strawberries



# N&M'S REAL WEDDING

Plant based interactive stations!



N&M loved the idea of combining some of their favourite cuisines, and keeping to a plant based menu. When we spoke, they were excited to share some of their favourite dishes with their family & friends.



## Taco Bar

Jackfruit tacos al pastor, pickled onion, lime, grilled pineapple  
Crispy Nopales, avocado 'crema', lime, roast jalapeño, cilantro & onion  
Served in soft flour tortillas & corn tortillas, with Valentina hot sauce

## Pad Thai

Vegetable pad thai with housemade pad thai sauce, rice noodles, beansprouts.  
Finished with coriander, fresh lime, crushed peanuts, sriracha on the side

## Salad Station

Roast cauliflower & quinoa salad, spinach, roast pumpkin seeds, preserved  
lemon, fig chutney, chermoula dressing

All green - beans, broccoli, snow and snap peas, orange sesame dressing

## Dal

Vegan dal makhani & dal tadka  
With jeera rice, assorted pickles & chutneys, vegan raita  
Finished with fresh coriander & chili

## Bao

Fluffy steamed bao buns, agedashi style crispy fried tofu  
carrot & daikon slaw, hoisin, cilantro, peanut, scallion



## Dessert Jar Bar

Vegan Ontario peach pie jar with raspberry  
Apple crumble jar with spices & brown sugar  
Strawberry rhubarb pie in a jar



# C&J'S REAL WEDDING

HK FTW!

C&J were keen to include dishes and flavours representing their backgrounds!

Cha ye dan - Tea egg, five spice aioli, ceramic spoon

Cha siu bao - Classic steamed bun with BBQ pork

Popcorn chicken - Taiwanese style with white pepper, scallion, fried Thai basil

Cong you bing - Chinese style green onion pancake

Yang rou chuan - Xinjiang spiced grilled lamb skewer

HK curry fish ball - on a mini skewer



## First Course

Ontario tomato, Ontario corn  
Multicoloured local heirloom tomatoes, grilled Ontario sweetcorn  
Arugula, smoked local honey & white balsamic vinaigrette  
Toasted pumpkin seeds

## Main Courses

Hainan chicken  
Hainan style poached chicken with garlic & ginger  
House chili sauce with sambal, garlic, ginger & lime  
Finished with sliced cucumber

Local pickerel  
Ontario pickerel, steamed with soy, ginger & scallion

Mapo tofu  
Vegetarian mapo tofu—fermented bean sauce, shitake & oyster mushrooms

Entrées accompanied by:  
Steamed jasmine rice, gai lan with oyster sauce

## Dessert

Ice cream donut station  
Good Behaviour ice cream, pressed into a warm donut at the station,  
with a variety of dips & toppings, donut glazes

# A&R'S REAL WEDDING

Interactive stations, Toronto's neighbourhood cuisines

A&R moved to Toronto from Europe a few years ago. While a number of their local Toronto friends were invited, the majority of their guests came from Europe to Toronto for the first time. A&R wanted to give their guests a little snapshot of the Toronto food scene. We came up with a menu of interactive stations representing some of the best things they'd tried since coming to town!





## Barbeque!

Hardwood smoked barbeque beef brisket shortplate with housemade jalapeño cheddar cornbread, Southern style creamy coleslaw, Texas style smoky chipotle baked beans

## Salads & Vegetables

Thai style cucumber salad with chili, garlic, lime & herbs

Summer vegetable ratatouille, sliced baguette & rosemary focaccia with butter & olive oil

Grilled local garden vegetables, Finished with aged balsamic, olive oil & herbs

## Curry

Thai style massaman beef curry, served over jasmine rice scented with lime leaves. Finished with fresh lime, finely sliced Thai chili peppers & fresh Thai herbs.



## Roti Bar

Boneless curry goat, West Indian style

Vegetarian curry jackfruit

Rolled into roti skins at the station by a chef

Served with tamarind, housemade pepper sauce

## Crepe Bar

Freshly made crepes with a variety of fillings & toppings:

Sugar, lemon, butter, banana, Nutella, fresh seasonal berries, dulce de leche



## M&W'S REAL WEDDING

Chinese / Filipino buffet dinner

M&W booked a venue where it wasn't feasible to set up a satellite kitchen or warming kitchen. We had an interesting challenge here, with not being able to finish any of the dishes onsite! We ended up developing a menu of food that could be delivered hot and ready to eat, that could be placed into warming dishes and set up on a buffet!



## Buffet Dinner

Southern Chinese style walleye with soy, aromatics & ginger

Cantonese style crispy roast pork belly, served with lechon sauce

Filipino style adobo chicken

Chinese braised beef with vegetables & daikon

E fu noodles with mushrooms & vegetables

Hong shao meatballs–Chinese red braised pork meatballs

Inihaw at hipon–Filipino style grilled jumbo shrimp skewer,  
finished with garlic & fresh lime

Sinangag–Filipino style garlic fried rice

Filipino green papaya salad, with chili, lime, coriander

Assorted mini desserts, including:

Ube & coconut cheesecake bites

Cassava & coconut cake

Chinese dan that custard tarts

# K&D'S REAL WEDDING

All the sandwiches



K&D love sandwiches so much that we did only sandwiches (and sandwich adjacent) for their hors d'oeuvres! Kind of a sandwichy tour of places they'd visited together!



## Cocktails: Sandwiches of the World

Hardwood smoked brisket slider on a soft potato roll  
Crispy onion, slaw, maple whisky BBQ sauce

Mini Cubano

Roast pork loin, ham, pickle, emmental, mustard roast garlic aioli

Po' boy

Crispy fried oyster, Louisiana style slaw, pickle, house remoulade, mini bun

Lemongrass grilled pork belly bao slider

Sriracha, carrot & daikon slaw, crushed peanut, cilantro, hoisin

Mini grilled cheese sandwich on tiny ACE bread

Aged cheddar, smoked bacon & apple

L'il donair

Halifax-style beef donair in a mini pita with onion & tomato,  
housemade Haligonian donair sauce

Veda pav

Mumbai style fried potato & gram patty with sev, green chutney & tamarind,  
on a buttered roll

Caprese

Ontario tomato, fresh buffalo mozzarella, basil, olive oil, crusty Italian bread



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