



WEDDINGS

WITH

elle cuisine

ELLE CUISINE IS PROUDLY RECOGNIZED AS A TOP TORONTO WEDDING CATERER AND PLANNING TEAM. WHETHER YOUR WEDDING IS LARGE OR SMALL, FORMAL OR CASUAL, INDOOR OR OUTDOOR, WITHIN THE GTA OR ABROAD - THE ELLE TEAM WILL DELIVER AN UNFORGETTABLE EXPERIENCE ON SUCH A SPECIAL DAY

EAT, LOVE, LIVE, ENJOY.



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ABOUT ELLE CUISINE

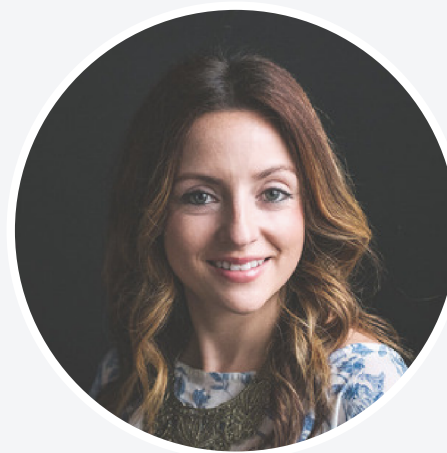
WEDDING PLANNING + DESIGN

MENU STANDARD SIT DOWN
PREMIUM SIT DOWN
PLANT-BASED SIT DOWN
SHARED PLATES/EATING (FAMILY STYLE)
COCKTAILS + STATIONS (STANDARD)
COCKTAILS + STATIONS (PREMIUM)

ADDITIONAL SERVICES

SUSTAINABILITY

CONTACT



about elle cuisine

" EAT. LOVE. LIVE. ENJOY "

That's the adage we live and work by.

Founded in 2010, **elle cuisine** is a full-service catering and event planning company that offers interactive and personalized culinary experiences.

From intimate private cooking classes and multi-course tasting menus to large-scale corporate events and weddings, **elle cuisine**'s mission is to create truly hospitable experiences with the finest quality food.

Grounded in a commitment to quality food, excellent service and innovative design, the **elle cuisine** team believes that the success of an event depends on many details working together simultaneously.

The **elle cuisine** team takes a holistic & collaborative approach to event planning and execution, leaning on the expertise of industry partners, working with the best in the business.

elle cuisine works closely with clients, suppliers and industry partners to ensure we take advantage of every opportunity to minimize the carbon footprint of our events.

elle cuisine is committed to sourcing ingredients and products from local vendors whenever possible. Our menu offerings are closely managed by our executive chef/owner, Lauren Mozer, to ensure that seasonality is a top priority.

The *elle* cuisine way



about elle cuisine

"eat, love, live, enjoy." At elle cuisine, we believe that one's love for life is inseparable from one's enjoyment of food. We hope to inspire this same feelings in every guest we cook for. - Chef Lauren Mozer

Lauren Mozer is the founder, Executive Chef, and CEO of **elle cuisine**. Lauren attended McGill University where she completed her undergraduate degree followed by George Brown College, where she graduated with honours from the Culinary Management Program.

Lauren founded **elle cuisine** at 23 years of age, with an initial focus on private chef services. In the past 9 years, the company has quickly grown into a mid-sized business, employing over 30 people full-time and hundreds of others via casual contracts (event staff), while satisfying thousands of clients.

elle cuisine has been featured in publications including blogTO, Post City, Notable, The Globe & Mail, Metro, National Post, NOW Magazine, WeddingBells, WedLuxe, and more...

elle cuisine is listed as one of the top 10 catering companies in Toronto (2015 & 2016, 2017, & 2019). We have built a reputation as one of the best catering and planning companies in the city, with a focus on luxury, high end events.

elle cuisine is proud to boast that it has maintained a 5 star rating on Google and Facebook over the past 5+ years.

Read about us in [BlogTO's Top Catering Companies in TO List](#) in 2019.

Read Lauren's recent [Toronto Life Editorial here](#).

Watch Lauren's [CityLine appearances here](#).

Watch Lauren's [Breakfast Television appearances here](#).



OUR WEDDING PLANNERS PROVIDE A VARIETY OF SERVICES THAT INCLUDE, BUT ARE NOT LIMITED TO:

EVENT RENTALS
FURNITURE RENTALS
CHAIR & LINEN RENTALS
TABLESCAPE DESIGN
FLOORPLAN DESIGN
EVENT SCHEDULING & MANAGEMENT
EVENT LOGISTICS
SPECIAL PARTY RENTALS (FOOD TRUCKS,
HOT DOG CART, BOUNCY CASTLE)
EVENT ENTERTAINMENT
LIGHTING & SOUND PRODUCTION
WINE & COCKTAIL PAIRINGS
CUSTOM MENU PLANNING

wedding coordination + design

From intimate private dinner parties to large-scale weddings, **elle cuisine**'s event coordination team can handle all of the details. Our account managers work closely with our clients to ensure their vision becomes fully realized. As one of Toronto's best, **elle cuisine**'s team expertly curates elegant, memorable, and flawlessly executed events.

In partnership with event industry professionals, **elle cuisine**'s event planning team works collaboratively to ensure the unique requirements of your big day are executed with care and attention. "We want the overall experience to be exceptional," boasts Lauren Mozer, "We aim to create an atmosphere of genuine hospitality so our clients and their guests can truly experience every moment."

elle cuisine's coordination team offers the full-service event experiences. Let us be the silent partner that bears the burden of making sure the pieces fit flawlessly together, while you, the host, remain the start of your story, enjoying every moment.





venue placement + sourcing

Being a full service operation, the elle Team is happy to recommend a venue that fits the style of your event.

With our industry relationships throughout the GTA, we are certain that we can find the right place for you, whatever your desired look or budget needs.

Once your venue has been chosen, our event coordinators will do everything necessary to bring your vision to life.

We are proud to partner with some great venues across the GTA, including, but not limited to:

- **THE BURROUGHES**
- **THE SYMES**
- **THE RICHMOND**
- **JAM FACTORY**
- **PROPELLER**
- **BOTANICAL GARDENS**
- **THE GREAT HALL**
- **MOCA**
- **IQ VENUES**
- **LOVE CHILD SOCIAL HOUSE**

STYLED SHOOT 2019 - ELLE CUISINE & CAKELAINE



WEDDING AT THE SYMES 2019







THE BURROUGHES - 2018





MINT ROOM STUDIOS PRETO LOFT 2019

MUSEUM OF CONTEMPORARY ART TORONTO





DISTRICT 28 - DESIGN BY LOVE BY LYNZIE



THE JAM FACTORY - DESIGN BY ELLE CUISINE

STYLED SHOOT 2019 - DESIGN BY DIANA PIRES EVENT





THE BURROUGHES - 2019



sample wedding menus

QUALITY AND TASTE ARE TOP PRIORITIES FOR OUR CHEFS. MENUS ARE CONSTANTLY EVOLVING AS WE PLAY ON THE TASTES OF THE SEASONS, DRAWING INSPIRATION FROM GLOBAL TRENDS AND THE COLLABORATIVE INPUT OF OUR CLIENTS.

ALL PRICING BASED ON GUEST COUNT OF 100

pricing may vary depending on guest count

ALL IN PRICING INCLUDES

menu price per person
kitchen staff (8 hours)
service staff (8 hours)
bar staff (8 hours)
onsite, day of catering coordination

NOT INCLUDED

HST, Gratuity, rentals, alcohol, signature cocktails, landmark fee, travel fee outside of GTA (if applicable)

HORS D'OEUVRES

BEEF SHORT RIB SLIDER

caramelized onions, smoked jalapeño aioli, homemade milk bun

CARMELIZED

SHALLOT ARANCINI

traditional Italian risotto balls, mozzarella, marinara sauce, basil oil, parmesan

AHI TUNA POKE

black sesame, ginger-soy, bell peppers, asian pear, scallions, avocado, taro root chip

VIETNAMESE SPRING ROLLS

marinated vegetables, scallions, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro

FIRST COURSE

JERUSALEM ARTICHOKE SOUP

rosemary & truffle crème fraîche, duck confit croquette, zesty micro sprouts

BABY ARUGULA & FIG SALAD

Italian prosciutto, goat's milk gouda, sherry wine vinaigrette, spice roasted walnuts, pomegranates

MAIN COURSE

24-HOUR BRAISED BEEF SHORT RIB

sweet potato puree, asparagus, wild mushrooms, cippolini onions, port jus

YUKON GOLD POTATO GNOCCHI

San marzano tomato sauce, cherry tomatoes, basil oil, micro basil, ricotta cheese, fried tomato skins

CRISPY

SKINNED SALMON TROUT

wild leek & fennel puree, succotash, asparagus, lemon chimichurri, fresh shoots

DESSERT

DEATH BY CHOCOLATE

flourless dark chocolate torte, meringue, shortbread, white chocolate ganache, raspberry sorbet, milk chocolate ice cream

MEYER LEMON UPSIDE DOWN CAKE

Tahitian vanilla bean ice cream, red fife streusel, micro mint

LATE NIGHT - PASSED

MINI CALZONES

MARGARITA

(fio di latte, san marzano tomatoes, basil pesto)

SPICY SOPPRESATTA

green peppers, portabello mushrooms, fior di latte

MINI BIG MAC SLIDER

smash burger, big mac sauce, american cheese, homemade bun

TRUFFLE FRITES

Crispy frites, parmesan, truffle oil, chives, thyme,

**standard
sit down**

- \$125 per person -



STANDARD SIT DOWN



premium sit down

- \$155 per person -



GRAZING STATIONS

CHARCUTERIE & CHEESE GRAZING

ARTISINAL CHEESE BOARD

local & imported cheese, compotes & honey,
fresh figs, crostini's & freshly baked breads

CHARCUTERIE & ANTIPASTO BOARD

cured & smoked meats, housemade terrines,
pickled veggies, grainy mustard, olives & antipasto

OYSTER STATION

ASSORTED EAST COAST OYSTERS

Mignonette, fresh horseradish, cocktail
sauce, lemon wedges, hot sauce

HORS D'OEUVRES

JERK MARINATED PRAWNS

jerk sauce, roasted red pepper & charred
corn salsa, avocado, chimichurri

TRUFFLE PEROGIES

aged cheddar, port-caramelized onions,
chive crème fraîche

KUNG PAO CAULIFLOWER

kung pao sauce, toasted peanut crumble,
Thai chili, scallions

LAMB LOLLIPOPS

roasted garlic & rosemary, white balsamic
& tomato chutney, pecan crumble, balsamic

PREMIUM SIT DOWN

FIRST COURSE

AHI TUNA CEVICHE

chili oil, soy & ginger marinade, avocado & Asian pear salsa, crispy taro root

ESPRESSO-CRUSTED CARPACCIO

Black garlic aioli, fresh chives, chive oil, purple potato chips, truffle salt, micro arugula

MAIN COURSE

HERB-ENCRUSTED

BEEF TENDERLOIN

Seasonal puree, foraged mushrooms, green beans or asparagus, red wine jus, crispy shallots

SEARED U10 SCALLOPS

Morel mushrooms, Jerusalem artichoke puree, asparagus, speck, salsa verde

CHICKEN & GRITS

Smoked, roasted chicken breast, braised chicken leg, crispy chicken skin, cheddar & Asiago grits, sautéed veggies, holy trinity salsa, jus

WILD MUSHROOM & TRUFFLE RISOTTO

Wild foraged mushrooms, truffled pecorino, white truffle oil, truffles, crispy shallots, chives

DESSERT

BURNT MARSHMALLOW

dark chocolate ganache & torte, graham cracker, marshmallow, caramel ice cream, toffee dust

SEASONAL TARTE TATIN

Plums, peaches, apricots, Champagne sabayon, burnt honey ice cream



LATE NIGHT - STATIONS

STEAM BUN STATION (BAO)

BRAISED PORK BELLY

BEEF SHORT RIB

KUNG PAO CHICKEN

SOY-GLAZED SHITAKE MUSHROOMS

CRISPY TOFU

served with: secret hoisin sauce, daikon & carrot slaw, cucumber kimchi, cilantro & basil

INTERACTIVE TACO STATION

PULLED PORK

SMOKED CHICKEN

ANCHO CHILI BEEF

BLACKENED STEAK

GRILLED WHITE FISH

CRISPY COD

FRIED AVOCADO

served with fresh corn or flour tortillas and all the taco fixings, guacamole, pico de gallo, salsa, etc

premium
sit down

- \$155 per person -



PREMIUM SIT DOWN | CONTINUED

plant based sit down

- \$120 per person -



GRAZING STATIONS

DIPS & STUFF

GREEN GODDESS

**ROASTED RED PEPPER,
GOAT CHEESE, FRESH BASIL
TRUFFLED WHITE BEAN DIP**

served with freshly baked breads,
crackers, crudité

CHIPS & GUAC

**GUACAMOLE & CHARRED CORN SALSA
PICO DE GALLO-GRILLED JALAPENO SALSA
SALSA ROJO & SALSA VERDE**

freshly fried tortilla

TRIO OF HUMMUS

**ROASTED GARLIC
RED BEET**

SPICY CHILI

served with homemade lavash crackers
& fresh pita

VEGAN CHEESE BOARD

**ROASTED GARLIC
RED BEET**

SPICY CHILI

served with homemade lavash crackers
& fresh pita



HORS D'OEUVRES

FORAGED MUSHROOM & TRUFFLE FLATBREAD

roasted butternut squash, kale & walnut pesto,
cashew cream, micro basil, black truffle

SHITAKE &

BOK CHOY DUMPLINGS

shitake mushrooms, bok choy, soy-ginger glaze,
Gochujang chili, carrot & daikon slaw, cilantro
**vegetarian option available*

BITE-SIZED FALAFEL PITA

falafel, tahini, tabbouleh, pickled pink cabbage,
tomato, roasted garlic hummus, mini pita

FRESH VIETNAMESE

SPRING ROLLS

marinated vegetables, scallions, pea shoots,
Sriracha aioli, soy-ginger glaze, crispy taro root

RED BEET ARANCINI

red beet risotto, almond ricotta, basil &
lemon & aged balsamic reduction

PLANT BASED SIT DOWN

FIRST COURSE

ROASTED KABOCHA SQUASH SALAD

Roasted kabocha squash, roasted pear, lemon vinaigrette, radicchio, hazelnut crumble

THAI SQUASH SOUP

curry, limey coconut, shallots, scallions, chili oil, spice-roasted peanuts, cilantro, Thai Roti

MAIN COURSE

KUNG PAO CAULIFLOWER

Chinese broccoli, coconut rice, toasted cashew crumble, scallions, red chili

SAVOURY GALETTE

Seasonal vegetables in vegan flaky pastry, with cashew leek puree, kale walnut pesto

CARROT OSSO BUCO

Wine braised carrots & crisps, celeriac, mushrooms, squash, vegan mashed potatoes

HANDMADE CAVATELLI

San marzano tomatoes sauce, roasted cherry tomatoes, pepperoncini, almond ricotta, micro basil & oil, crispy tomato skin garnish



DESSERT

VEGAN

STICKY TOFFEE PUDDING

dark chocolate torte, meringue, shortbread, white chocolate ganache, raspberry sorbet, milk chocolate ice cream

DARK CHOCOLATE POT DE CRÈME

Tahitian vanilla bean ice cream, red fife streusel, micro mint

LATE NIGHT SNACKS

BEYOND MEAT BIG MAC SLIDER

vegan smash burger, big mac sauce, vegan American cheese, homemade bun

CRISPY TOFU TACO

guacamole, spicy tomatillo, pico de gallo, cilantro-lime crema, slaw, corn tortilla

plant
based
sit down

- \$120 per person -



shared plates family style

- \$125 per person -



HORS D'OEUVRES

LOBSTER ROLL

Celery, shallots, red pepper, tarragon, lemon aioli, fresh chives, homemade milk bun

FRIED CHICKEN & WAFFLES

buttermilk fried chicken, cheddar & chive waffle, bread & butter pickle, maple hot sauce

YORKSHIRE PUDDING

Petit Yorkshire puddings stuffed with shaved beef tenderloin, drizzled in beef jus, horseradish

VIETNAMESE SPRING ROLLS

marinated vegetables, pea shoots, Sriracha aioli, soy & ginger glaze, crispy taro root & scallions



FIRST COURSE

ROASTED BEET & FRIED BOURSIN SALAD

rainbow beets, fried boursin, pistachio soil, mint & pine nut pesto, arugula, white balsamic

ROMAINE, BRUSSEL SPROUTS, KALE

Italian prosciutto, goat's milk gouda, spiced walnuts, pomegranate, sherry wine vinaigrette

PRIMI COURSE

ROASTED BUTTERNUT SQUASH RAVIOLI

Parsnip parmesan cream, kale & walnut pesto, roasted celeriac, brown butter, sage

YUKON GOLD POTATO GNOCCHI

San marzano tomato sauce, cherry tomatoes, ricotta cheese, basil & oil, fried tomato skins

MAIN COURSE

PIRI PIRI CHICKEN

roisserie chicken, piri piri sauce, schmaltz potato mash, bell peppers, chili & garlic, rapini,

CRISPY-SKINNED BRANZINO

lemon thyme risotto, asparagus, balsamic caramelized onions, vine tomatoes, chimichurri

MIDDLE-EASTERN STUFFED BABY EGGPLANT

served with roasted garlic hummus, marinated mushrooms with tahini, tabbouleh salad

DESSERT STATIONS

CHURROS

cinnamon sugar, dark and white chocolate ganache, dulce de leche, cinnamon ice cream

STRAWBERRY FIELDS FOREVER

Macerated strawberries, mint-strawberry ice cream, lavender crumble, crunchy meringues, honey roasted pine nuts, lemon sorbet

SHARED PLATES - EATING FAMILY STYLE

HORS D'OEUVRES

ELLE'S CRAB CAKE

tarragon tartar sauce, avocado & sweet corn salsa, lime

BUTTERMILK FRIED CHICKEN & WAFFLES

buttermilk fried chicken, cheddar & chive waffle, bread & butter pickle, maple chili

RED PEPPER & BRIE GRILLED CHEESE

herb butter, basil & toasted pine nut pesto

PORK BELLY BLT

confit pork belly, cherry tomato, avocado, butter-lettuce, paprika aioli, milk bun

RAINBOW BEET & FRIED GOAT CHEESE SALAD

tempura fried goat cheese, lemon & basil vinaigrette, aged balsamic

INTERACTIVE STATIONS

ASIAN SLAW STATION

10-ingredient Asian slaw inspired by Susur Lee's signature dish. Add tuna or salmon tataki to really make this station special!

MAC'N CHEESE STATION

Lobster Mac'n Cheese & Truffled Mac'n Cheese

POKE BAR

SALMON POKE BOWL

AHI TUNA POKE BOWL

TOFU POKE BOWL

sticky rice	wakame
sriracha aioli	avocado
wasabi aioli	carrot
edamame	taro chips
micro sprouts	watermelon radish
lotus root chips	pickled enoki
toasted nori	mushrooms
micro sprouts	baby cucumber

ARANCINI STATION

CLASSIC SHALLOT ARANCINI

traditional Italian risotto balls, fresh mozzarella, homemade marinara sauce, basil oil, parmesan

WILD MUSHROOM & TRUFFLE ARANCINI

parmesan cream sauce, chimichurri

STEAM BUN STATION (BAO)

BRAISED PORK BELLY

BEEF SHORT RIB

KUNG PAO CHICKEN

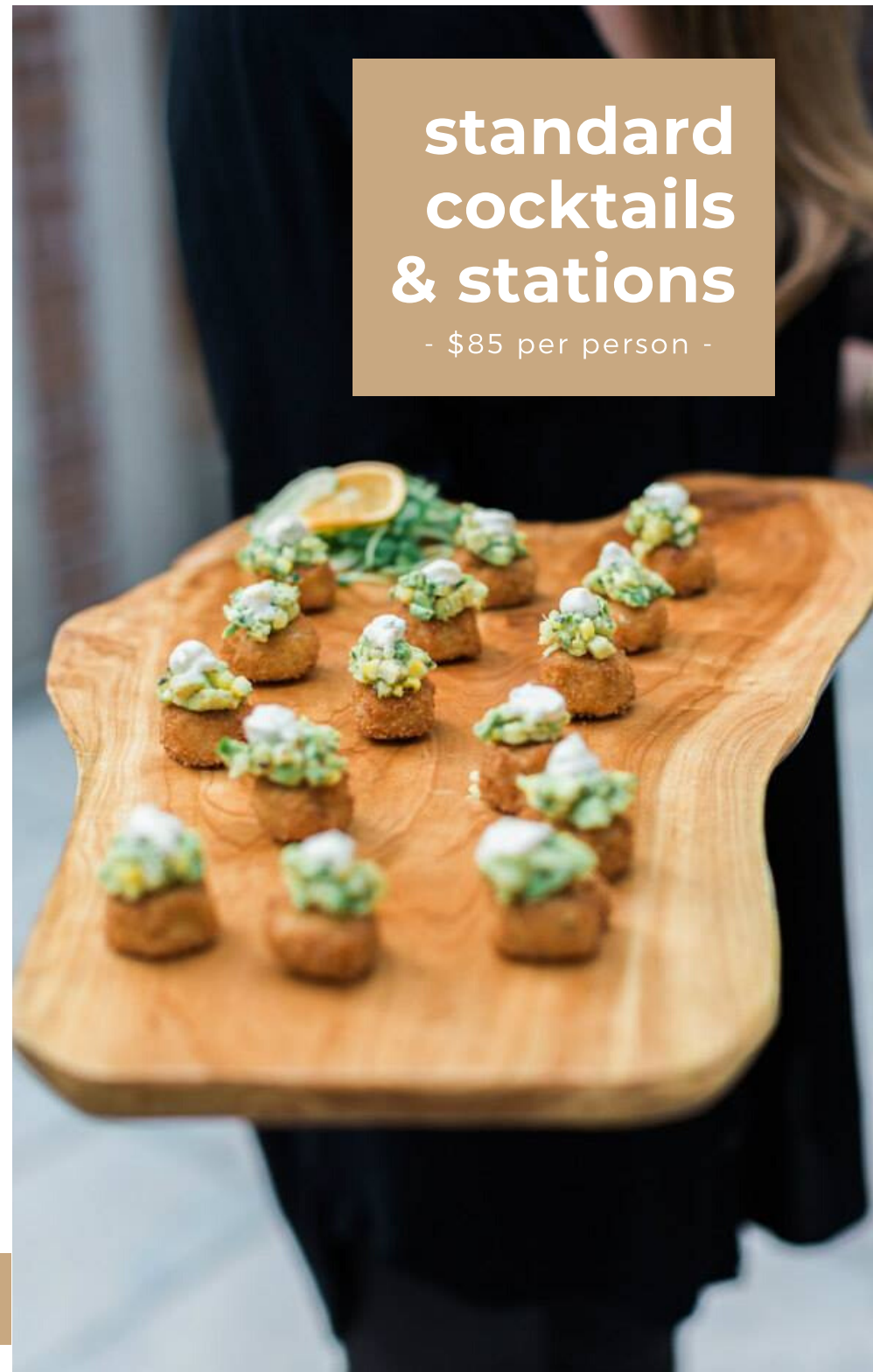
SOY-GLAZED SHITAKE MUSHROOMS

CRISPY TOFU

secret hoisin sauce, pickled daikon & carrot slaw, baby cucumber kimchi, cilantro & basil

standard cocktails & stations

- \$85 per person -



STANDARD COCKTAILS & STATIONS



INTERACTIVE STATIONS

- continued

ELLE'S SMOKEHOUSE STATION

SMOKED BRISKET
WHOLE ROASTED & SMOKED CHICKEN
SMOKED LAMB RIBS
SMOKED PULLED PORK
BEEF RIBS
BABY BACK RIBS
SMOKED & STUFFED PORTABELLO MUSHROOMS **veggie option*

southwestern style slaw
new potato salad
baked mac'n cheese
jalapeño cheddar cornbread
assortment of BBQ sauces

INTERACTIVE TACO STATION

PULLED PORK	GRILLED WHITE FISH
SMOKED CHICKEN	CRISPY COD
ANCHO CHILI BEEF	FRIED AVOCADO
BLACKENED STEAK	

served with fresh corn or flour tortillas and all the taco fixings, guacamole, pico de gallo, salsa, etc



INTERACTIVE DESSERT STATIONS

INTERACTIVE S'MORE STATION

HOMEMADE GRAHAM CRACKERS

HOMEMADE MARSHMALLOWS & MARSHMALLOW FLUFF

WARM CHOCOLATE BROWNIE WITH GRAHAM CRACKER CRUST

LIQUID NITROGEN BURNT MARSHMALLOW ICE CREAM

SMOKED & SALTED CARAMEL SAUCE

CEREAL MILK DONUT

ICE CREAM SAMMY STATION

nostalgic cereal inspired dongs stuffed with Milk Bar's famous cereal milk ice cream

standard cocktails & stations

- \$85 per person -



STANDARD COCKTAILS & STATIONS



premium cocktails & stations

- \$125 per person -

HORS D'OEUVRES

LUCKY LIME OYSTERS

dill pickled cucumber buttons, chive oil, beet horseradish

SEARED

BEEF TENDERLOIN CARPACCIO

espresso-crust beef tenderloin, truffle & grainy Dijon aioli, purple potato chip, chives

WILD MUSHROOM

& TRUFFLE ARANCINI

Sundried tomato & lemon aioli, herb oil, shaved reggiano

SZECHUAN-STYLE PRAWNS

sweet chili sauce, avocado & lime mousse, sesame seeds

PEKING DUCK

& SCALLION PANCAKE

roasted duck confit, chopped scallions, chili, hoisin special sauce, chive pancake

HANDMADE GOAT'S MILK

RICOTTA CROSTINI

tomato & white balsamic chutney, micro basil, basil oil, olive oil crostini

INTERACTIVE STATIONS

PLATED SALAD STATION

TEMPURA-FRIED GOAT CHEESE MEDALLION

Roasted bell peppers, honey-caramelized pecans, arugula, lemon basil vinaigrette, basil oil, aged balsamic reduction

ROASTED RAINBOW BEET & LABNEH SALAD

Whipped labneh & feta, beets, basil, zaatar, mint, pomelo, pine nuts, pomegranate, lavash croutons

HANDMADE RAVIOLI STATION

HANDMADE RICOTTA AGNOLOTTI

San Marzano marinara sauce, micro basil, basil oil, shaved reggiano, parmesan crisps

SMOKED BUTTERNUT SQUASH AGNOLOTTI

arugula & kale pesto, goat's milk beemster, Ontario peas, parsnip

BURRATA STATION

ITALIAN BURRATA (FROM ITALY)

roasted cherry tomatoes	herb panko crumble
black olive tapenade	micro basil & arugula
charred scallions	italian olive oil
roasted garlic	italian-style crostinis
aged balsamic reduction	zucchini ribbons

RISOTTO & GNOCCHI STATION

WILD MUSHROOM & TRUFFLE RISOTTO

chanterelles, king oyster, shiitake, portabello, mushrooms, white truffle oil, shallots, parmesan

HANDMADE YUKON GOLD POTATO GNOCCHI

San Marzano tomato sauce, cherry tomatoes, ricotta cheese, basil oil & basil, fried tomato skins

PREMIUM COCKTAILS & STATIONS

INTERACTIVE STATIONS

SPANISH TAPAS BAR

TORTILLA ESPANOLA

traditional egg & potato pancake served room temperature

CROQUETAS AL QUESO MANCHEGO

bite-sized, stuffed with spices, cheese & veggies with saffron aioli

PATATAS BRAVAS

bite-sized potato chunks sautéed until crispy, spike with chili, tomato & garlic.

PAN CON TOMATE

grilled garlic rub crostinis, roasted tomato bruschetta with roasted garlic, basil, oregano

BRAISED BEEF SHORT RIB

24-HOUR

BRAISED BEEF SHORT RIB

garlic & chive mash, lemon butter green beans, wild mushrooms, red wine jus, carrot crisps

BULGOGI SHORT RIB & KOBE BEEF FRIED RICE

Wagyu fried rice, teriyaki beef short rib, scallions sous vide egg, chinese broccoli, chili & oil

SEAFOOD STATION

AHI TUNA CEVICHE

chili oil, soy & ginger marinade, avocado & Asian pear salsa, crispy taro root

SEARED SEA SCALLOPS

Rich lobster cream, crispy pancetta, leeks, fall corn

SEARED STEELHEAD SALMON

CRISPY-SKINNED & LIGHTLY SMOKED STEELHEAD SALMON

Truffled cauliflower puree, romanesco, chestnut ravioli, brown butter, purple potato chip



DESSERT STATION

BANANA'S FOSTER LIQUID NITROGEN

BROWN BUTTER CAKE

FLAMBÉ BANANAS

BOURBON BUTTERSCOTCH

DARK CHOCOLATE SAUCE

Liquid nitrogen caramel popcorn

Liquid nitrogen crème brûlée ice cream

INDIVIDUAL PIE STATION

APPLE CRUMBLE PIE

Ontario apples, shortbread & oat crumble with homemade vanilla bean ice cream

CHERRY & PORT WINE PIE

port-stewed cherries, pie crust

premium
cocktails
& stations

- \$125 per person -



sustainability

GREEN INITIATIVES & SUPPORTING LOCAL

elle cuisine recognizes their role in ensuring we do our part towards making our planet a greener place. elle cuisine is committed to 'green' practices that promise to limit landfill waste. From kitchen prep to event execution, we practice these guidelines:

1. Recycling & green waste.
2. Eco-friendly cleaning supplies & reusable towels.
3. Reduce the use of plastics at every opportunity.
4. We encourage the use of glassware over disposables, as it can be cleaned and reused.
5. Disposables, when requested by the client, are biodegradable and/or made from recycled materials.
6. Deliveries from our vendors as deliveries to our clients are coordinated (whenever possible) in the early mornings to avoid idling.
7. We do not support bottled water at our events. Instead, we recommend fresh, filtered Toronto tap water - which we provide and serve at all events.
8. We strongly believe in supporting local suppliers and ingredients, which means both shorter transportation routes and encourages Canadian business growth.



contact us



EVENT COORDINATION

we have a team of senior
event coordinators
specialized in event
planning and execution

GENERAL INQUIRIES

feel free to contact us
647-430-3553
info@ellecuisine.ca

SOCIAL MEDIA



@ellecuisine