



Estimate for

Patty Ho

an evening wedding reception
Friday, August 8, 2008

Distillery Thompson Landry Gallery

schedule of events
-Preliminary-
date: Friday, August 8, 2008
timing: 6pm-1am
number of guests: 60 tbd

t i m e	e v e n t
by 11 AM	kitchen tent constructed at north end of gallery south patio fenced off rentals delivered to kitchen tent
4:00 PM	gallery closes to the public – check with Joanne wait-staff & cooks arrive for set up florist arrives for set-up dj/musicians arrive for set-up
5:30 PM	all areas ready for guest arrival
6:00 PM	guests begin to arrive welcome beverage circulated & bar open cocktails & hors d'oeuvres circulated by waiters pavilions open
7:15 PM	welcome speech & bridal party introduction
8:00 PM	pavilions close desserts passed with coffee & tea available final speeches
8:45 PM	first dance
10:30 PM	late night savoury snacks passed, coffee & tea available
12:00 AM	bar closes guests depart
12:30 AM	staff begins clean up
2:00 AM	final staff depart

décor & rentals

an accurate estimate of the rentals required will be determined after a site inspection and menu selection below gives an estimated range for typical rentals & other wedding essentials

by couture cuisine

tables ● \$10.00 - \$45.00 each
chairs ● \$5.50 - \$15.00 each
napkins ● \$.25 - \$2.50 per napkin
linens ● \$15.00 - \$40.00 per cloth
flatware ● \$0.45 - \$1.00 per piece
china ● \$0.40 - \$3.00 per piece
barware & stemware ● \$0.45 - \$4.00 per piece
kitchen rentals ● \$8.00 - up per person
tenting ● varies

by couture cuisine or client

candlelight ● \$1.25 - up each
floral ● depends on design
cake ● \$500 and up
musicians ● ~\$250 and up
dj ● ~\$250 and up
decor ● depends on your imagination
security ● thru Star Security



beverage services

the client may choose to provide all beverages, however **Couture Cuisine & Event Artistry** is happy to provide alcoholic and non-alcoholic beverages upon request

soft bar ● \$10/pp for juice, pop, *mocktails*,

consumption bar ● soft bar + \$3.95 for beer, \$5.95 for standard spirits, \$6.95 for liqueurs

standard bar ● \$24/pp for 4 hrs, \$28/pp for 5 hrs, \$32/pp for 6 hrs, \$36/pp for 7 hrs

deluxe bar ● add \$10/pp for a choice of 5 liqueurs, sparkling & flat mineral water

wine ● choose from our wine list or ask us to bring in a special selection from the LCBO

signature cocktail suggestions



key lime martini

tart lime juice shaken with crushed ice & lime infused vodka served in a cosmo glass & garnished with a twist of lime

prosecco sangria

chilled prosecco with peach brandy & peach nectar garnished with peach or nectarine slices

white cosmopolitan

white-cranberry juice, vodka & cointreau shaken & poured into a tall martini glass, garnished with a white orchid

vanilla kayak

chilled vanilla vodka topped with ice cold mango juice served in a cosmo glass & garnished with a slice of mango

all menus are subject to service staff charges / pricing is subject to change

canapés & hors d'oeuvres

- italian bread crostini with fresh tomatoes, new virgin press olive oil & leafy oregano ●
- mini lobster bisque, topped with an herbed crème frais ●
- mash potato martini with salmon caviar & quail egg ●
- soba noodles twirled on a silver fork, accompanied by crunchy vegetables, sesame seeds & chilies ●
- lentils with bacon & truffle vinaigrette served on porcelin spoons ●
- garlic rubbed french sticks topped with tomato tartare finished with a drizzle of basil oil ●
- baby-burgers topped with arugula & garlic aioli ●
- wild mushrooms on puff pastry topped with arugula & shaved parmesan ●
- crispy gorgonzola latkes topped with a sweet onion confit ●
- honey baked squash sprinkled w/ black sesame seeds served with a tahini dipping sauce ●
- baked brie parcels with a blackberry compote ●
- seared salmon on mini-brioche topped with a saffron aioli ●
- artichoke tartlets with shaved parmesan ●
- polenta squares topped with a gorgonzola mousse ●
- panco crusted baby eggplant with roasted cherry tomatoes & basil ●
- caramelized red onions stuffed with crumbled chevre ●
- peking duck spring rolls with chinese cabbage & scallion stuffing ●
- stilton mousse with preserved lingonberries ●
- asparagus & goat cheese baked in leafy pastry shell with dill & cracked pepper ●
- bamboo skewered capon breast with chili flakes, grilled mango & curry dipping sauce ●
- mini croissant sandwiches filled with whipped marscapone & smoked salmon ●
- scallops sevice with marinated red onion & cubed avocado ●
- toasted walnut bread with gorgonzola & dried fig compote ●
- mini potato samosas with raita ●
- beef tenderloin on bamboo skewers with grape tomatoes and pearl onion ●
- grilled peruvian purple potatoes with sour cream, salmon pearls & chopped chives ●
- thai rice paper rolls with a red plum dipping sauce ●



canapes & hors d'oeuvres (continued)

- curry grilled scallops with avocado & oven dried tomatoes
- seared beef carpaccio on endive, with enoki mushroom, drizzled with sharp mustard & truffle oil
- grilled beef tenderloin with garlic & cracked pepper glaze
- tiger shrimp with a chinese parsley dipping sauce
- tuna tartar served on silver spoons & topped with wasabi crème fraiche
- buffalo mozzarella & heirloom tomatoes topped with basil, chervil & olive oil
- cedar plank smoked salmon dice with saffron aioli & caper berries
- charred rare big eye tuna seaweed served with vermicelli
- steak tartar on silver tasting spoons with capers, sweet onions & quail eggs
- jerk spiced grilled tiger shrimp with ripe niagara peaches
- steak popsicles with vodka marinated pearl onion & warm teardrop tomatoes
- frenched lamb chops with rosemary, cumin & date glaze
- lobster tasting spoons with grapefruit sections, citrus dressing & mint leaves
- torched tuna sashimi with jalapeno pepper, sesame oil & mizuna salad
- salmon grave lax in cucumber cups with toasted sesame seeds & preserved lemon
- grilled shrimp in miniature pastry cups with minted green pea puree
- puff pastry tart with chive cream, capers & double smoked atlantic salmon
- crispy pappadum with tandori glazed salmon & saffron drizzle
- blackened beef carpaccio with chilled foie gras & aged rum jelly
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto
- steamed shrimp and chinese wonton with light soya dipping sauce
- sticky rice cake with salmon tataki & ginger cream
- warm sushi grade tuna rolled in seaweed with cucumber & a wasabi mayonnaise dipping sauce
- lobster, avocado & speck bacon in toasted wraps with tomatoes, gruyere & arugula
- chilled mussels in their half shells with lemon aioli

please make 5-6 selections (1hr)

15 –



raw bar suggestions



oyster pavilion

an assortment of shucked oysters

- malpeque oysters - p.e.i. ●
- colville bay oysters - p.e.i. ●
- bras d'or - nova scotia ●

topped with your guests' choice of the following sauces

- traditional cocktail sauce with horseradish ●
- hot pepper sauce with ginger & garlic ●
- red wine mignoette ●

2 pieces per person

6 –

oyster shucker & ice display not included, pricing available upon request

massive shrimp pavilion

massive shrimps with seafood sauce served from the ice bar or ice platters

3 shrimp per person

36 –

ice bar/platter pricing available upon request

sushi pavilion

a stunning display of sushi, sashimi, & hand-rolls made a la minute for your guests
assortment may be further discussed to suit your tastes or any dietary restrictions

nigiri sushi

- salmon ●
- tuna ●
- white tuna with roasted garlic oil ●
- b.b.q. eel ●
- b.b.q. scallops ●
- snapper ●
- wild sockye salmon ●

makimono rolls

- soft shell crab rolls ●
 - california rolls ●
 - spicy tuna or salmon ●
 - assortment of 5-8 vegetarian rolls ●
- 3 pieces per person

12 –

does not include sushi chef & display

mini meals

mini versions of main courses – ideal for cocktail receptions designed to provide guests with dinner

- soya seared atlantic salmon served on a thai noodle salad with chili infused sesame oil ●
- roasted lamb chops with mediterranean spices, honey mustard and rosemary, served on a bed of greens ●
 - beef tenderloin with creamy garlic mashed potatoes ●
 - fennel roasted quail accompanied by pumpkin risotto ●
- roasted red snapper scented with saffrn and leaf parsley in a vegetable and fish broth ●
- warm crab cakes served with chili corn salsa, coriander sprouts and a lime vinaigrette red pepper aioli ●
 - barbecued dry aged black angus steak with frites in a silver cup and a side of mayo ●
- chicken roulade with spinach and asiago cheese accompanied by steamed asparagus tips drizzled with truffle vinaigrette ●
- pork roast with apricot and mustard stuffing, served with rosemary scented roasted mini potatoes ●
 - lentil soup seasoned with smoked pork hocks ●
 - cheddar corn chowder ●
 - potato samosas with raita ●
 - gnocchi with a gorgonzola cream sauce ●
 - butternut squash ravioli with roasted oranges and sage sauce ●
 - chorizo sausage with savoy cabbage sauerkraut ●

12-20 –

a little less formal

- gourmet baked macaroni and cheese served in ramekins ●

5 –

- mini-smoked meat sammies on mini bagels ●

- mini breaded chicken sammies dripping in tomato sauce
served with onions and peppers on crusty baguette, wrapped in wax-paper, tied with rafia ●

- mini shaved rare beef tenderloin sammies
served with onion jam on crusty baguette, wrapped in wax-paper, tied with rafia ●

6 –

- grilled cheese with old canadian cheddar on mini rye bread with peameal bacon and grainy mustard
served with cream of tomato soup in a miniature cosmo glass ●

- grilled cheese on mini multigrain bread with smoked gouda, apple slices and black forest ham
served with cream of tomato soup in a miniature cosmo glass ●

9 –

antipasto pavilion

assortment may be further discussed to suit your tastes or any dietary restrictions

- san danielle prosciutto ●
- fried cantaloupe ●
- artichoke hearts ●
- grilled aubergine, marinated in extra virgin olive oil ●
- black mission figs stuffed with rosemary mascarpone ●
- marinated red peppers ●
- grilled calamari ●
- chilled mussels in its half shells with lemon aioli ●
- buffalo mozzarella & heirloom tomatoes topped with basil & olive oil ●
- grilled portobello mushroom ●
- chards of grilled focaccia ●
- garlic rubbed crusty bread with olive oil, coarse salt, & oregano ●
- seared beef carpaccio & endive with parmesan crisps & lemon mayonnaise ●
- charred lamb chops, honey mustard & mediterranean spices ●

please select 5

30-

traditional tapas

- grilled tiger shrimp in its shell charred red pepper dip ●
- seared tuna rare with giant butter beans ●
- sautéed double smoked sausages, puy lentils stew ●
- char grilled lamb chops, parsley & whole grain salad ●
- air dried beef, pencil bean salad, vidalia onions ●
- marinated calamari, cured vegetables, olive juice ●
- green & red gazpacho ●
- roasted suckling pig marinated cabbage ●
- veal meat balls, spicy tomato sauce ●
- pickled fresh anchovies, celery, olives & aged cheese ●
- chilled steamed mussels, sweet garlic lemon mayonnaise ●
- cured ham & peppered summer cantaloupe ●
- clams with white wine, parsley & thyme ●
- chorizo & olives ●
- grilled mushroom salad ●
- marinated salmon on endive ●
- omelet with new potatoes, chive & sour cream, salmon roe ●
- soft polenta & beef stew ●

please select 5

30-

spreads, breads, & crudite

assortment may be further discussed to suit your tastes or any dietary restrictions

- crudite with herb dip ●
- garlicky tzaziki ●
- tapenade ●
- white bean with truffle oil ●
- roasted red pepper ●
- babaganouch ●
- artichoke dip ●
- guacamole ●
- hummus ●

please select 4

6-

imported cheeses

a stunning display of imported cheese, rustic breads, fresh & dried fruits
served in chards of marble with truffled honey and/or quince jelly

- mon père brie - france
- cave aged gruyere - switzerland
- l'explorateur - france
- chèvre - france
- blue stilton - england
- tête de moine - switzerland

10-

foie gras

- blackened beef carpaccio topped with chilled foie gras & rum jelly ●
- torched rare tuna with a soya glaze, topped with foie gras & stewed chinese plums ●
- foie gras crostini topped with fig jam, shaved parmesan & arugula ●
- venison loin topped with seared foie gras & juniper berry compote ●
- toasted brioche with a slice of chilled foie gras, drizzled with truffle oil ●

please select 2

20-

soup pavilion

tiny sipping bowls, served from a silver samovar, assembled by a uniformed chef

- chicken consume garnished w/ chives, star shaped noodles & tender pieces of chicken ●
- tomato & green tea consume with carrot & tomato confetti ●
- beef consume garnished with pearl barley & leafy parsley ●
- lobster consume with shellfish ravioli ●
- cream of wild & domestic mushroom ●
- cream of cauliflower soup with provimi meatballs & gnocchi ●
- cream of celery root topped with a red pepper crème ●
- cream of tomato topped with an herbed crème fraiche & a giant crouton ●

please select 2

8-

mini taco station

- chili spiced ground beef tenderloin ●
- cilantro & garlic spiced chicken ●

served in mini taco shells, dressed with frisee, shredded aged cheddar, sliced tomatoes
self serve toppings to include:

- limey guacamole ●
- wasabi sour cream ●
- chili sauce ●

6.45-

seafood trio

seared salmon: served warm, topped w/ a soya glaze ●
served with a glass noodle salad

seared tuna spiced w/ a wasabi crème ●
on crispy rice cakes, topped with sun-dried tomato aioli

smoked mackerel & trout ●
served w/ potato latkas accompanied by sour cream, chives, & sweet onions

24-

panini pavilion

amalfi ● salami, prosciutto & capocollo with provolone, garlic aioli & marinated tomatoes
tremiti ● sun dried tomato pesto with garlic, artichokes, spicy eggplant & onion confit
milan ● gorgonzola & greens with a balsamic drizzle on ciabiatta bread
venice ● roasted zucchini, yams & eggplant smothered with provolone cheese
paestun ● chevre & roasted red pepper, sprouts & cucumbers with a garlicky aioli

please select 3

18-

risotto pavilion

wild & domestic mushroom risotto ●
risotto milanese: scented with saffron & garnished with italian parsley ●
spring pea risotto with crispy pancetta ●
pumpkin risotto with gorgonzola cream ●
creamy spinach risotto scented with nutmeg, topped with asparagus spears ●
lemon & sage risotto served with charred chicken ●
red beet risotto ●

please select 2

12-

stir fry pavilion

an interactive pavilion wok fried a la minute before your guests
your guests choice of:
chicken, beef or shrimp ●
rice or glass noodles ●
snow peas, broccoli, red pepper, celery and bean sprouts ●

12-

pasta pavilion

an interactive pasta pavilion cooked a la minute before your guests
ricotta & spinach cannelloni in a light cream sauce ●
farfalle pasta in a light cream sauce with grilled chicken & toasted hazelnuts ●
fussili pasta in a spicy tomato sauce tossed with grilled vegetables ●
penne pasta in a rich tomato sauce with smoked bacon & sweet vidalia onions ●
tubetti pasta with roasted garlic, olive oil, mushrooms, minced tomatoes, asparagus, & parmesan ●
linguine in a vodka garlic cream sauce, with shallots & smoked salmon ●

please select 2

14-

les petits gateaux

a variety of fluffy mousse cakes in flavours such as...

- balzac ● caramel mousse with cognac sautéed pears & cognac soaked sponge cake
- bossuet ● forest berry mousse, lemon cream, berry soaked sponge cake
- dumas ● hazelnut mousseline, dark chocolate mousse, hazelnut dacquoise
- figaro ● vanilla mousse, fig gelee, walnut sponge cake
- foret noir* ● dark chocolate mousse, whipped cream, chocolate sponge cake
- gabin ● dark chocolate mousse, mango mousse, chocolate sponge cake
- javanais ● moka butter cream, thin layers of almond sponge cake
- napoleon ● dark chocolate mousse, orange crème brulee, praline rice crispies base
- pasteur* ● passion fruit mousse, sautéed diced apricot, sponge cake
- pompadour ● pistachio butter cream, praline butter cream, gianduja croquant, pistachio dacquoise
- rameau* ● quark mousse with raspberries, raspberry soaked sponge cake
- renoir ● 70% dark chocolate mousse, cocoa soaked chocolate sponge cake
- trenet ● chai tea mousse, spiced apple compote, tea soaked sponge cake
- voltaire* ● dark chocolate mousse, milk chocolate mousse & flourless chocolate sponge cake

38 -/dozen (minimum 2 dozen)

autres mini gourmandises

- ice-cream "sammies" ● chocolate sugar cookies paired with Tahitian vanilla ice cream
- miniatures ● assorted mini mousses & mini butter cream cakes
- mini fruit tarts ● shortbread crust with crème tutti, topped with fresh fruit
- mini chocolate-raspberry tarts ● shortbread crust with raspberry chocolate ganache
- mini lemon tarts ● shortbread crust with tangy lemon curd
- mini éclairs* ● cream puff filled with coffee or chocolate pastry cream
- mini choux* ● caramelized cream puffs filled with an orange or vanilla pastry cream
- crème brulée on silver tasting spoons ● cinnamon espresso, grand marnier with orange zest
- mini quark* ● quark mousse filled with apricot, blueberry or raspberry gelee on a shortbread crust
- truffles & biscotti ● a classic accompaniment for coffee
- dipped strawberries ● in dark swiss chocolate

40 -/dozen (minimum 2 dozen)

squares & bars & funstuff

- iced brownies ● chocolate fudge brownies with silky, chocolate icing
- apricot crumble ● shortbread cookie crust with a generous layer of house-made apricot compote
- kahlua toffee bars ● pecans, coffee and Kahlua, drizzled with our real, buttery caramel
- root beer floats, topped with vanilla whipped chantilly cream, topped with a chocolate dipped cherry ●
- double fudge brownie "popsicles" coated in a crusty double chocolate shell (white, then dark) ●
- toasted marshmallow "popsicles" dipped in chocolate & covered in a toasted meringue ●
- cheesecake brownies ● chocolate brownie swirled with creamy cheesecake and raspberry puree
- rocky blondie ● butterscotch smothered in chocolate chunks, marshmallows, walnuts & caramel
- double fudge tart ● chewy dark chocolate filling with a puddle of bittersweet ganache
- lemon bars ● tart lemon curd on a shortbread cookie crust, dusted w/ icing
- date bar ● rolled oats, brown sugar with a chewy date filling

28 -/dozen (minimum 2 dozen)

seasonal fruit display

platters of fresh season fruit to include
cantaloupe, honeydew & watermelon
oranges, kiwi, and raspberries
strawberries, black berries, blue berries

5.95 –

s'mores trio

do it yourself s'mores trio served at a station, at communal tables, or at the dinner table

graham cracker biscuits ●

molten chocolate pot ●

sticks of toasted gourmet marshmallow: tahitian vanilla bean and caramel crunch ●

4.95 –

wedding cake

ordered by Couture Cuisine or client ●

sliced and served at a station ●

price determined by size and design

late night savory snacks



spicy sweet potato fries ●

mini grilled cheese triangles with cave aged cheddar and ketchup ●

mini macaroni & cheese ●

baby burgers with aged cheddar, arugula, and garlic aioli ●

beef tenderloin on skewers with grape tomatoes and pearl onion ●

mini fish and chips served in a newspaper cone ●

mini corn dogs with mustard dipping sauce ●

from 4-6 –

sammies

mini-smoked meat sammies on mini bagels ●

mini breaded chicken sammies dripping in tomato sauce

served with onions and peppers on crusty baguette, wrapped in wax-paper, tied with raffia ●

mini shaved rare beef tenderloin sammies

served with onion jam on crusty baguette, wrapped in wax-paper, tied with raffia ●

6 –

all menus are subject to service staff charges / pricing is subject to change



client
 Patty Ho
 416.220.8246
 e: patiho@yahoo.com

reference number
 C080808

summary of charges

Description of charges	Quantity	\$/Unit	Total
canapes & hors d'oeuvres (1hr)	60	\$15.00	\$900.00
food pavilions (\$ depends on menu selections)	60	\$60.00	\$3,600.00
sushi pavilion - estimate	60	\$12.00	\$720.00
oyster pavilion - estimate	60	\$6.00	\$360.00
passed sweets or savories (\$ depends on menu selections)	60	\$9.00	\$540.00
alcoholic & non alcoholic beverages - by client	0	\$0.00	\$0.00
security - by client	0	\$0.00	\$0.00
estimated kitchen rentals (depends on menu selections & site)	1	\$1,750.00	\$1,750.00
estimated patio rentals (depends on size, location & materials)	1	\$500.00	\$500.00
estimated menu rentals (depends on menu selections & site)	60	\$35.00	\$2,100.00
estimated bar rentals (depends on menu selections & site)	60	\$17.00	\$1,020.00
wait-staff (5 @ est 10hrs) - by client, quantity by CC	50	\$28.00	\$1,400.00
service captain (1 @ est 10hrs) - by client, quantity by CC	10	\$34.00	\$340.00
bartenders (2 @ est 10hrs) - by client, quantity by CC	20	\$28.00	\$560.00
chef hours (6 @ min 7hrs)	42	\$30.00	\$1,260.00
rental & food delivery - estimated	1	\$100.00	\$100.00
		Sub-total:	\$15,150.00
	Landmark Fees (food & staff)	15%	\$1,467.00
	Goods & Services Tax	5%	\$757.50
	Provincial Sales Tax	8%	\$919.20
	Catering Total:		\$18,293.70

Please be advised that the above estimate is merely an estimate and is subject to further discussion and change. We would be happy to offer other menu suggestions or beverage recommendations. Also, please note that rental items such as tables, chairs, linens, plates, platters, and stemware have been merely estimated and will be confirmed upon a site inspection, final guest count and menu confirmation. Finally, please note that all service staff hours are estimated only, and depend on the demands of your event. You will be sent a final invoice after your reception reflecting exact hours worked.

Should you have any questions or require any changes to be made please do not hesitate to contact me at 416.449.5432 extension 22 or by emailing jennifer@couture-cuisine.com

Yours very truly,
 Couture Cuisine & Event Artistry

Jennifer Rackham - Event Designer