



*'all you need is love'*

Your Wedding Story  
at MILDRED'S Temple Kitchen



## *our approach to celebrations*

Our love for food, people and the simple pleasures of the table brings families, friends and colleagues together at **MILDRED'S Temple Kitchen**.

Our Guest Services Team is here to guide you through the planning of your perfect day, and make entertaining as enjoyable for you as for your guests.

**MILDRED'S Temple Kitchen** can accommodate up to 100 guests for full service sit-down dinners, and up to 200 guests for cocktail style receptions. Our patio holds up to 45 guests.

Included in this package are sample menus, booking procedures and information on additional services to make your event a memorable one. Let us make your celebration a lasting memory.

(416) 588.5695  
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## *sit down service*

### *on the table*

Mildred's Still and Sparkling Filtered Water  
Housemade Parkerhouse Rolls with Sweet Butter

### *to whet the appetite*

*(you may choose one for your menu)*

Chef's seasonal soup

-

Italian bread soup

-

Corn and Jalapeño soup

### *starters*

*(choose one for your menu)*

Salad of mixed greens,  
dried fruits, seeds and honey-dijon vinaigrette

-

Warm beet salad  
with goat's cheese and frisée

-

Tomato and chevre  
with scallion emulsion and baby arugula

-

Heirloom carrot and ancient grain salad  
with golden raisin vinaigrette, pistachio and feta

### *indulge your taste buds*

*(you may choose three for your menu)*

5 spice roasted chicken breast  
with butternut squash purée and a melange of wild rice,  
leeks, grapes, pumpkin seeds and soy caramel

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Roasted angus beef striploin  
with garlic mashed potatoes, sautéed greens and  
caramelized onion-mustard jus.

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Pan seared trout with a ragout of leak, fennel,  
spinach, potato and pernod tomato broth

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Kimchi buttered trout  
with edamame purée, crisp vegetable slaw  
and buttermilk-poppy seed vinaigrette

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Maple-mustard brined pork loin  
with buttermilk mashed sweet potato, braised greens  
and green apple vinaigrette

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Mushroom farro "risotto" with a sunny egg and  
herb butter crostino

### *the sweet finale*

*(you may choose one for your menu)*

Chocolate Marquis with  
chantilly cream, cherry compote  
and almond brittle

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Nutella semifreddo  
with bourbon maple Syrup, chantilly cream  
and hazelnut biscotti crumb

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MILDRED'S famous profiteroles  
filled with Lindt milk chocolate and drizzled with  
warm chocolate and caramel sauces

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Banoffee pudding in a mason jar

### *coffee & tea service*

*here's a  
sample offering to  
inspire  
the tastes and needs  
of you and your  
guests*



# *hors d'oeuvres & other delightful small bites*

## *sliders*

- MTK burger
  - Pulled pork
- (served on our homemade pain au lait buns)

## *frites*

- MTK frites and aioli
- Steak frites and aioli
- Poutine

## *the stations*

- For the love of cheese
  - Fruits and veggies
  - An ode to flatbreads
    - Seasonal oysters
    - Sweet Sweets

*mildred's  
hors d'oeuvres  
are playfully  
presented  
to tickle the  
taste buds  
and please  
the eye*

## *something for everyone*

- Yuzu compressed melon with basil and jalapeno
- MTK shrimp and crab cakes
- Seasonal soup shooters, hot and cold
- Open face grilled cheese with tomato relish
- Fried cauliflower pakoras with pomegranate molasses
- Oxtail croquettes w/scallion emulsion
- Empanada, veggie or beef

## *skewers*

- Piri piri chicken
- Chimichuri shrimp
- Beef carpaccio on a bread stick
- Thai beef skewer
- Veggie skewer

## *spoons*

- Mushroom farro with grana padano
- Trout tartar with citrus and apple
- Tomato and chevre with scallion emulsion
- Gnocchi with oxtail gravy and cheese curds
- Steak and mash w/ jus





## *little touches*

Mildred is all about the details that make your special day come true!

### *chalkboard artist*

Included in your room fee is access to our 3 chalkboards. We have a resident artist who is happy to display, from our selection of designs, a work of art for you and your guests.



### *table seating chart*

Our front chalkboard is perfect for a beautiful seating chart. Please see a sample of designs to choose from.

*priced accordingly*

### *menu design & printing*

Included in your room fee is a selection of template menus for your event. For events up to 100 guests the basic menu design is included in your room rental fee.

### *table number design & printing*

If you would like our staff to print and place table numbers on the tables there is a selection of options to choose from.

*priced accordingly*

### *av equipment*

On site we have a variety of AV equipment for your use. Should you require additional AV we are happy to help.

*priced accordingly*

### *scotch tasting*

Mildred's loves to host unique experiences for you and your guests. We can provide a whiskey aficionado who will explain the intricate details to nosing Whiskey or Scotch.

This will include glassware, staff, and beverage samples up to 25 guests.

*priced accordingly*

### *additional set-up*

Included in your room rental fee is our standard décor. This includes tableware, flatware, linen napkins, candles, and seasonal decorations. Should you require additional set-up, place cards, floral arrangements, favours, etc., our team is more than happy to help.

*priced accordingly*

### *extended bar/satelite bar*

Your event passes by faster than you would like. Extend the bar service and continue to enjoy the night. Have a substantial amount of guests during a cocktail reception? We can open a second bar to better suit your guests needs.

*priced accordingly*

## *mildred's top 10 event planning tips*

1.

### *how big or small?*

How many guests will be a part of your celebration?

Keep in mind that the amount of guests you invite factors into your cost - be it big or small.

2.

### *lead time*

Book your date early to allow sufficient time to place and secure your preferred vendor **MILDRED'S Temple Kitchen** is available for special events Monday to Friday and Dinner from Monday to Sunday with t

3.

### *save-the-date!*

Let your guests know about your big day well in advance! Send your save-the-dates a few months before you send out your invitations.

Include your wedding website link where guests can find more information.

4.

### *Invitations*

One of the biggest elements of your day! It provides your guests with all the crucial information that they need to know.

5.

### *guests list & rsvp*

When you send out your invitations, 2 months prior to, ask your guests to RSVP by a specific date – take the guesswork out of how many will attend and avoid paying for those who don't.

6.

### *type of event*

Will you be having a sit-down dinner? Or will you be having a cocktail reception? In your invitation, let your guests know what type of event they will be attending.

7.

### *what shall I wear?*

Let your guests know in advance how formal or informal your would like your event to be. This way, they will not feel uncomfortable showing up in their pajamas.

*(The design of your invitation should reflect your desired dress code)*

8.

### *divide and conquer!*

Don't mess with stress! Recruit your friends and family to get through the "to do" list. But don't over burden them with tasks! Make planning the event an event - have several fun snacks and beverages made ready on the side!

9.

### *party favours*

Have your guest leave with a memory of your celebration. One great idea is to send-off your guests with a jar of your favourite homemade jam or chutney – be sure to check what is in season!

10.

### *responsible host*

Encourage your guests to take public transit or taxi to and from your event. Send out a TTC token or taxi information with your invitation.

## *testimonials*

We take pride in the work and effort that is put into your special event.  
Here are a few kind words from past events.

“Mildred’s was the perfect venue for our June wedding. The food, the staff, everything wowed us! As a couple we love to cook, cocktail, entertain and laugh and that’s what we wanted our wedding to feel like - a really fabulous supper club. Great food and drinks and very intimate... Every detail was looked after, no request too big and they made us feel amazing and well cared for. Congratulations on your wedding, and we highly recommend the family at MTK!”

*- neil and rachel*

“The food was inspired and beautifully presented...there were no hidden charges. They delivered exactly what they promised, and more. To say it came off without a hitch is an understatement. Mildred’s said, “We’ll take care of it, and it will be right.” And so it was. All that remained was the memory of a perfect day.”

*- denis and kim*

“MTK hosted our New Year’s Eve wedding ceremony, reception, dinner and party all under one roof perfectly. The aisle was set for us to walk down underneath the twinkling ceiling point lights and then back again to the bar shortly after the “I-do’s” to raise a glass immediately with our guests. We’re not sure, but MTK may be hiring ninjas to serve: barely seen or heard, but anticipating everyone’s movements and needs at every turn. The Kitchen in this temple is a marvel and not to be missed; many of our guests exclaimed, “This is not a wedding dinner. This is, like, a real dinner; I love this food!””

*- hil and ros*

“Everything at MILDRED’S Temple Kitchen contributed to a perfect evening, the staff, food and ambience. At the event the staff were more than accomodating always ready to help and very pleasant. This is definitely an oasis in the midst of the busyness in life. And you all do it so well despite the busyness at your venue. Thank you so much once agan.”

*- romany (mother of the bride)*

*photography by:*

Tara McMullen  
and  
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and  
Lavish & Light Photography