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2022 WEDDING LOOKBOOK

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ONCE-IN-A-LIFETIME EVENTS ARE OUR SPECIALTY. LET US HELP MAKE YOUR SPECIAL DAY PERFECT!

At Eatertainment we have a passion for bringing a bride, and groom's, dreams to life. From the perfect venue to stunning décor, from spectacular food to outstanding service, each of these elements and hundreds more little details come together for the perfect celebration of your special day.

We don't believe in a cookie cutter approach to weddings. Every couple is unique and we strive to tailor every aspect of your wedding to your personal preferences. From customizing your menu with our Executive Chef, to developing and sourcing the florals, entertainment and even invitations, our team of Event Professionals specialize in bringing together your vision and your budget!

From start to finish we are with you every step of the way, responding quickly to your needs, and taking away all the stress that a wedding can bring. You worry about enjoying your special day and we will worry about the details.

The decision in choosing a caterer for your wedding is a huge one, and meeting the people that will bring your dream to life is an important step; an initial consultation is absolutely free, so there's nothing to lose, except the stress of course!

Simply put, we combine two things every couple needs to make their special day memorable:

Award-Winning Catering & Full Complimentary Wedding Planning Services!

Contact us today to setup an initial consultation:

info@eatertainment.com
416 964 1162

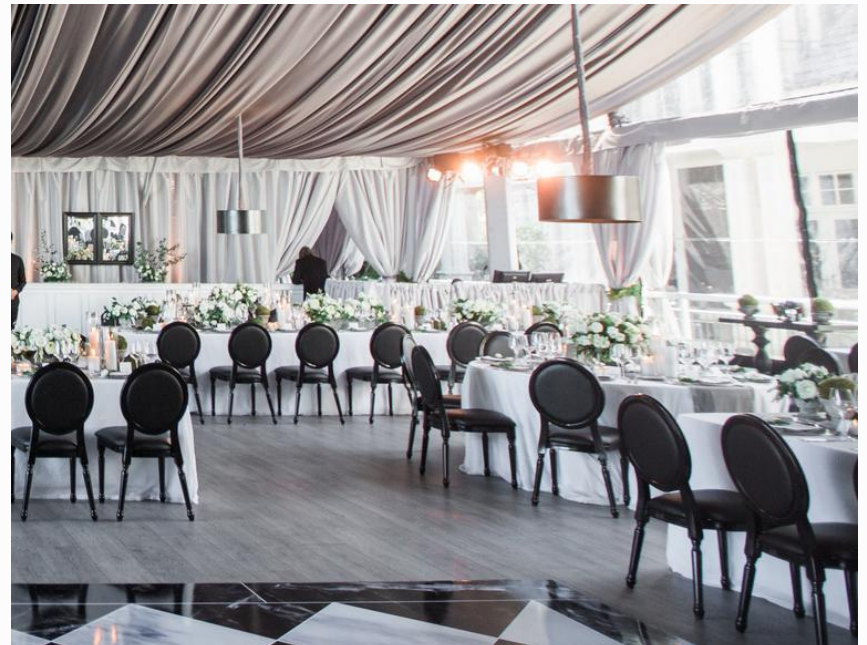
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2022 WEDDING STYLE TRENDS

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LAVISH ELEGANCE





With many nuptials being postponed over the past 2 years - or engagements extended - many brides & grooms have had more time than expected to plan the wedding of their dreams.

From finding that perfect ceremony location, to luxurious tent set ups with regal decor, Lavish Elegance is a wedding trend we see booming as people return to celebrating in style!

And of course, the menu needs to match the aesthetic and with caviar touches, the most tender cuts of beef, the food will be a feast to the eyes and the palate of each guest!





TROPICAL GLAM

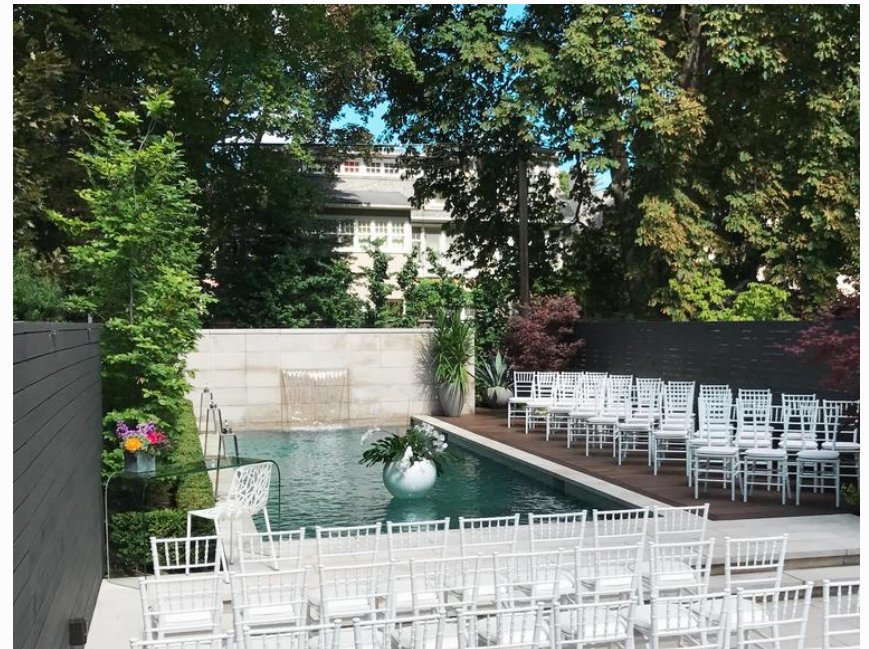




While the 'tropical' theme has been a popular one for a few years now, after long restrictions on travel, we are seeing even more brides & grooms work those tropical features into their special day as an escape for them and their guests!

Create your very own oasis with lush greens and exotic florals, and add those touches of glam with gold gilded flatware and then work with our team of chefs to infuse those colourful flavours into your entire menu.





CONTEMPORARY CHIC

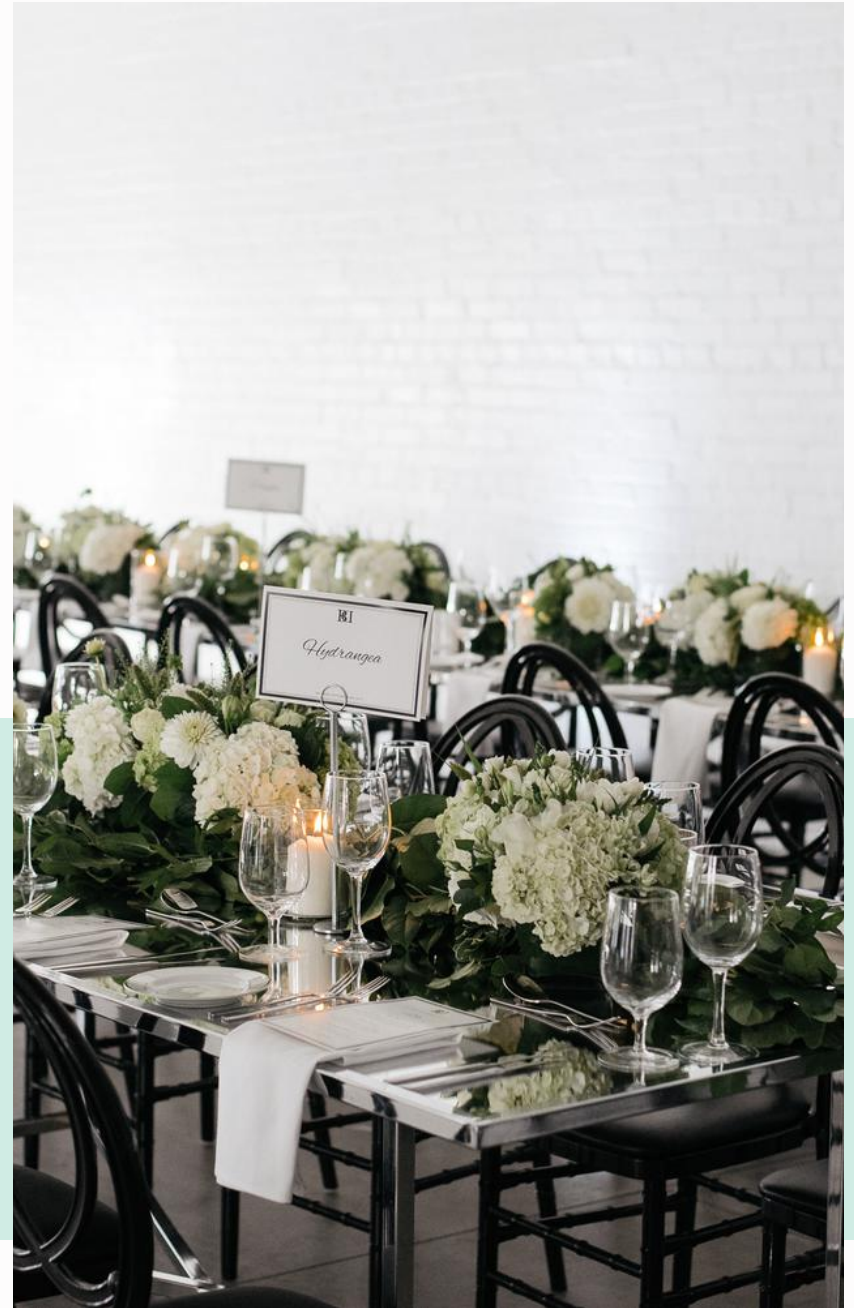




Contemporary Chic is all about simplicity and modern warmth with personal touches.

When done right, this more stark aesthetic can be the perfect marriage between a fresh contemporary look and an inviting comfortable setting.

Make your menu a feast for the eyes with dishes that add a pop of color to the beautiful décor.





A MODERN TWIST ON CLASSIC ELEGANCE





Combining classic or traditional elegance with modern aesthetic is not easy to achieve but when done properly yields uniquely stunning results. Combine more traditional, less formal items like etched glasses and linen tablecloths, with modern elements like acrylic chairs and ceramic dipped flatware.

Florals in light hues never fail to look sophisticated, while elements like personalized individual place setting champagne bottles at a touch of fun.





DESTINATION WEDDINGS & EVENTS





While we love throwing unforgettable events in our own backyard, we are no stranger to the destinations across the province and the country.

Ontario's surrounding farmland, wineries, and cottage country have tons of gorgeous venues and spaces to offer any couple who are looking for a unique setting for their celebration.

Our event team have extensive experience managing events off the beaten path while our chef team is experience and equipped to work their magic anywhere.





BACKYARD AFFAIRS





As things are getting back to normal, there is nothing we love seeing more than an intimate wedding somewhere deeply personal. If the past couple years have taught us anything, it's that a party doesn't have to be huge for it to be special.

Backyard 'I do's' are sure to stick around, and we love the close knit atmosphere they provide. With menu options that feel just as familial as your guest list, you and guests will truly feel right at home.



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VENUES

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WE WORK WITH ALL THE TOP VENUES IN & AROUND TORONTO ... HERE ARE JUST A FEW

Steam Whistle Brewery
 The Great Hall
 Evergreen Brickworks
 5 Brock
 Massey Hall
 Reid's Distillery
 Brighthouse Farm
 Thompson Landry Gallery
 The Globe & Mail Centre
 Roy Thompson Hall
 Design Exchange
 Toronto Reference Library
 Hockey Hall of Fame
 Rebel
 History
 Ripley's Aquarium

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MENUS

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THE PERFECT MENU FOR YOUR PERFECT DAY.

What sets Eatertainment apart from other catering companies is the fact that we REALLY look at every wedding as truly unique. Every couple is different, with their own food preferences and with food driving evoking such strong memories we like to create menus that speak to each couple.

Although seasonality always drives our chef's initial menu thoughts it's the customization of our menus to match your specific style that sparks our creativity and passion for food.

Our goal: to create a wedding menu that is distinctly yours.

From passed hors d'oeuvres with a special signature cocktail to greet your guests, to themed chef-manned food stations that provide entertainment during the event with smaller 'fork friendly' dishes that allow guests to mingle in a less traditional seated format to of course, the classic sit-down dinner, offering a more formal setting and greater control over the timing of the event, we've got you covered.

While the next few slides give a glimpse at some of our most popular items, you can learn more about our Spring/Summer '22 menu by contacting our Director of Events & Catering:

Kori Gorman
kgorman@eatertainment.com

CANAPES



STATIONS



STARTERS



MAINS



DESSERTS



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**WITH EATERTAINMENT ALL
THERE IS LEFT TO DO
IS SAY 'I DO'**

Contact our team of event managers today
to begin your wedding journey!

416-964-1162

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