

WELCOME TO ESSENCE BISTRO




ESSENCE BISTRO VENUE CATELOUGE

At Essence Bistro, we believe that every special occasion deserves an elegant and unforgettable setting. Nestled in the heart of Woodbridge, our venue offers the perfect blend of sophistication, comfort, and exceptional service. Whether you are celebrating a bridal shower, baby shower, engagement party, or any other special event, we are dedicated to making your experience truly extraordinary.

We pride ourselves on offering an exceptional culinary experience. Our menu, created by our very own in house Chef (Vusal Talibzada) features a variety of delectable dishes made from the freshest ingredients, including gourmet options. Each dish is thoughtfully crafted to provide a perfect blend of flavors and presentation, ensuring your guests enjoy a memorable dining experience.

2024



 Essence Bistro

Our space

The Bistro boasts a chic and modern ambiance, designed to provide an elegant backdrop for any event. Our stylish decor, featuring contemporary furnishings and warm lighting, creates a welcoming atmosphere that is both classy and inviting.

The venue can comfortably accommodate up to 45 guests, making it perfect for intimate gatherings. With private washrooms available, your guests will enjoy convenience and privacy throughout your event.

Securing your event and date with our Venue

To secure Essence Bistro for your event, a \$500 deposit is required to confirm your date, which will be credited toward your final invoice. If you wish to rent the space privately, a rental fee of \$500 applies for up to 5 hours, covering 1 hour of setup, 3 hours for the event, and 1 hour for cleanup. Payments can be made via e-transfer to bistro@essencenatural.ca or in person at the bistro.



PATIO SEATING

Comfortably Sits 20 persons. Full service. Shaded area available.



PARTNERED VENDORS



We partner with many local vendors! Please see our referral page.



INDOOR SEATING

Comfortably seats up to 45 persons, full service.

*Party's less than 20 will have an upcharge for a fully private event, to be discussed with event coordinator

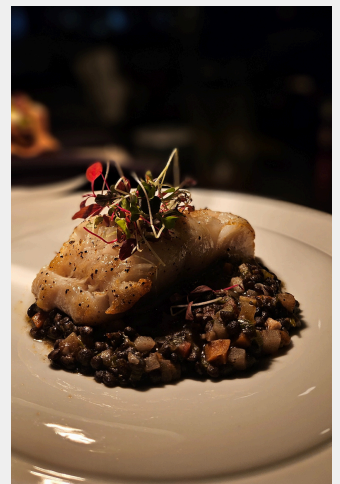
 Bistro@essencenatural.ca  647-812-0927



Our Chef

Chef Vusal, the culinary mastermind at Essence Bistro, brings nearly 30 years of rich experience to our kitchen. His global culinary journey has taken him from the refined elegance of fine dining in Paris to the opulence of classic cuisine in Dubai, and the dynamic, bustling food scene in Moscow. As a distinguished member of both the Canadian Chefs Association and the World Chefs Association, Chef Vusal's creations are a masterful fusion of historical culinary traditions and modern innovation.

Each dish he crafts is a testament to his extensive travels across the globe, deep-rooted passion for food, and commitment to excellence. Now, Chef Vusal invites you to embark on this culinary journey with him, offering a menu that is as diverse and culturally inspired as it is flavorful and memorable.





PACKAGE OPTIONS

01. Preset Menu

Offer your guests a refined dining experience with our preset menu option. Choose from a selection of exquisite dishes, thoughtfully curated and beautifully presented, ensuring a seamless and elegant meal.

02. Brunch/Lunch Buffet

Delight your guests with a lavish brunch spread, featuring a selection of gourmet dishes and fresh, organic ingredients. Perfect for morning and early afternoon events, this package offers a relaxed and indulgent dining experience.

03. Cocktail Reception

Elevate your event with a sophisticated cocktail reception. Our expertly crafted cocktails and delectable hors d'oeuvres will impress your guests and set the stage for a memorable evening of mingling and celebration.

04. Family Style Services

This service features beautifully presented platters of our finest dishes, allowing guests to share and savor a variety of flavors together. Ideal for events that emphasize connection and togetherness.

05. Culinary Stations

Guests can savor a variety of meticulously crafted dishes, with each station providing a unique culinary journey. Perfect for events where variety and flavor are key, this package allows you to tailor the menu to your guests' tastes, creating an unforgettable dining atmosphere.

06. Open Bar

Treat your guests to unlimited beverages with our open bar package. Featuring a selection of premium wines, spirits, and signature cocktails, this package ensures a lively and festive atmosphere.

PRESET MENU

Our standard preset menu offers a refined dining experience starting at \$85 per person, which includes one selection of dishes per Salad, Finger Foods and Dessert. This option allows your guests to choose one of three Mains options. Categories are listed below.

For those seeking more variety, you can combine two selections of Main dishes for \$105 per person, allowing your guests to experience a wide range of flavours. For the ultimate dining experience, your guests can combine two selections of every category for \$130 per person. Each option ensures your guests enjoy a diverse and exquisite culinary journey tailored to their preferences.

Salads

- Caesar, grilled chicken
- Essence Chop (*mixed greens, sweet potato, mushrooms, cucumber, tomatoes*)
- Classic Greek
- Arugula, blue cheese, squash
- Caprese, heloma tomatoes
- Ceviche (*poached shrimp*)

Main Course

- Lasagna de Bolognese (*option for 16ppl minimum*)
- 6 oz AAA tenderloin mignon, roasted potatoes and jus
- 5oz Black Cod fillet, beluga caviar lentil
- 6 oz AAA sirloin steak, carrot vichy carrots, edamame beans
- Grilled wild salmon, asparagus, caramelized beetroot, orange sauce
- 6oz Lamb chops, potatoes gratin, jus
- Poussin chicken, black kale and mushrooms
- Lamb shank, creamy parmesan risotto

Desert

- Caramel flan, raspberry tartar
- Cheesecake, mixed berries, chocolate cream
- Mille Feuille, classic custard cream, honey
- Cherry clafoutis, chocolate mousse
- Chocolate brownie, pecan nuts, raisins
- Classic carrot cake, pineapple compote, pistachios
- Panna Cotta, white chocolate mousse, and strawberry tartar.

Finger Food | Mezze

- French baguette Bruschetta, cream cheese, pico de gallo, feta snow
- Cheese arancini, avocado salsa, tomatoes salsa
- Vol au vent, chicken, mushrooms, cheese and cream sauce
- Quiche Lorraine or salmon and gratinated comte cheese
- Crispy ravioli, margarita sauce
- Hummus, Guacamole, House Chips
- Baba Ganoush, fattoush, grilled pita



BRUNCH BUFFET

Our Brunch Buffet Package offers a curated selection of brunch favorites, perfect for gatherings and special occasions. Guests can enjoy a delicious array of dishes, from classic breakfast items to more innovative creations, all beautifully presented. This package provides a delightful brunch experience that's both satisfying and elegant, making your event truly memorable. This package is \$60 per person. Coffee and tea station included.

Elevate your guest's experience with a welcome drink upon arrival. Signature drinks starting at \$12.

Fruit and Yogurt

- Yogurt
- House Granola
- Fresh Fruit

Eggs

- Assorted Omelets
- Cheese
- Mushrooms
- Veggies

Dessert

- House French Toast
- Seasonal Fruit
- Whip Cream
- Maple Syrup

Hand Helds

- Brioche Bun
- Sunny Side Eggs
- Avocado or Bacon
- Cheese
- Garlic Aioli Dressing

Salad and Sides

- Mixed Greens
- Grains
- Tomatoes
- Sweet Potatoes
- Mushrooms
- Croutons
- Carrots
- Beets
- Sprouts
- Bacon and Breakfast Potatoes



LUNCH BUFFET

The Lunch Buffet offers a delightful spread of gourmet dishes, perfect for any occasion. At \$75 per guest, Guests can indulge in a variety of freshly prepared options, from vibrant salads to savory entrees and decadent desserts. This elegant buffet is designed to satisfy diverse tastes, ensuring that every guest will be satisfied to the fullest. Coffee and tea station included.

Salad

- Classic Caesar with Chicken
- Waldorf Salad topped with a Creamy Goat Cheese Dressing
- Greek Style Vegetable Medley

Mezze / Finger Foods

- House Guacamole and Chips
- Bruschetta Pico de Gallo and Parmesan Cheese Snow

Main

- Slow Cooked Beef Shoulder with Vegetables a la Burgundian
- Roasted Chicken Thighs topped with Chestnut Milk Bread Pudding

Garnish

- Wild Mushroom Couscous and Truffle Coulis
- Creamy Mashed Potatoes and Cheese

Dessert

- Carrot Cake and Magnolia Cream
- Mini Cheesecake Topped with a Berry Marmalade



COCKTAIL RECEPTION

The Cocktail Reception package offers a stylish, relaxed dining experience with beautifully arranged platters of finger foods. Guests can browse, taste, and mingle at their own pace, enjoying an array of elegant bites perfect for any celebration.

This package starts at \$45 per person with the options of three items per section. Four options per person is an increase to \$57, and five options per person is set to \$69.



Cold Menu

- Mini Bruschetta with Pico de Galo
- Bruschetta with Cream Cheese and Gravlax Salmon
- Yellow Endives with Spicy; Sour Tuna Tartar
- Mini You la Van with Smoked Duck and Cream Cheese
- Asparagus boutons with Parmesan
- Salted Waffles with Prawns and Cream Cheese
- French Forest Mushroom Blinis
- Mini Pancake with Fresh Cream and Red Caviar
- Dolmathakia with Yogurt and Lemon

Dips and Mezze

- Classic Hummus with Chips
- Avocado Guacamole with Grissini
- Tzatziki Yogurt Deep with Bruschetta Croutons
- Baba Ghanoush with Crispy Pita Bread
- Pico de Galo with Spicy Crispy Taco Chips
- Green Olives and Feta Cheese Tapenade Salted Crossties
- Black Olives and Truffle Tapenade with Salted Crossties
- Duck Liver Muss with Ciabatta Chips

Warm Menu

- Traditional Greek Chicken Souvlaki with Tzatziki Deep
- Traditional Turkish Manti (*Mini Beed Ravioli*) with Yogurt Garlic Deep
- Double Cheese Ravioli with Margarita Deep
- Black Risotto with sautéed mix of Seafood and Arugula Pesto
- French Quiche with Onion and Salon Gravlax
- Stuffed Avocado with Mini Shrimp in Cocktail Sauce
- Stuffed Bell Peppers with Vegetable Fried Rice and Sauce Celtic
- Mini Club Sandwich with Turkey
- Mini Beed Burgers with Brioche Buns

Deserts

- Caramel Profiterole
- Mini Fruit Tart
- Mini Cheesecake
- Mini Brownie
- Mini Fruit Salad
- Madelene's Oat Cookies
- Lemon Tart

FAMILY STYLE SERVICES

This service features beautifully presented platters of our finest dishes, allowing guests to share and savour various flavors. Ideal for events that emphasize connection and togetherness, our Family Sharing Platters service brings a sense of home and hospitality to your celebration.

This package requires a minimum of 12 guests within the event, with a \$60 charge per guest.

Salads

- Potatoes, bacon, chives, pineapple and parsley
- Mimosa salad with farm chicken and provolone cheese
- Classic Greek with feta cheese and kalamata olives
- Fresh vegetables, root veggies and house dressing

Finger Food | Mezze

- Hummus and crudites
- Tzatziki and house chips
- Baba ganoush and crostini
- Muhammara and crackers

Appetizer

- Bruschetta and Pico de Galo
- Bruschetta, artichokes and grapes
- Vol au van with chicken and mushrooms
- Crab mousse profiterole

Main Course

- Roasted whole farm chicken, rosemary baby potatoes and hollandaise sauce
- Roasted trout, roasted root wedges and butter lemon sauce
- Pork chops, golden mashed potatoes and demi glace sauce
- Roasted beef top-loin with potatoes gratin and sauce Espanol

Desert

- Milfoil cake classic
- Pavlova cake strawberry
- Cheesecake blueberry
- Red velvet cake Angle



CULINARY STATIONS

Guests can savor a variety of meticulously crafted dishes, with each station providing a unique culinary journey. Perfect for events where variety and flavor are key, this package allows you to tailor the menu to your guests' tastes, creating an unforgettable dining atmosphere.

This package requires a minimum of 20 guests, pricing to be discussed with event coordinator.

Raw Bar Seafood

- Oysters
- Mussels
- Ceviche
- Shrimps
- Lobster
- Octopus

Mediterranean Mezze

- Hummus
- Tzatziki
- Muhamara
- Baba Ganoush
- Fetush
- Focaccia
- Pita
- Crostini

Breakfast Parfait Station

- Yogurt
- Granola
- Mixed Berries
- Honey
- Coconut roasted flakes
- slices Almonds
- Cranberries

Paella Station

- Seafood Mix
- Classic Tomato Sauce
- Chicken, Beef or Chorizo
- Vegan Broth
- Creamy Sauce
- Onion, Garlic, Herbs
- Olives

Taco

- Beef, Chicken, Mushroom, Mix of Veggies
- Tortillas
- Pico de Gallo, Al pastor, Avo Salsa, Tom Salsa, Sour Cream
- Shredded Lettuce
- Cheese

BBQ Station

- Grilled Chicken
- Beef
- Lamb Speducci
- Vegetable Kebabs

Venetian Station

- Croissants
- Chocolate Danish
- Fruit Danish
- Whip Cream, Butter, Fruit Jam

Salad Bar Station

- Mixed Greens, Spinach, Arugula
- Cherry Tomatoes, Cucumbers
- Peppers, Carrots, Beets, Mushrooms, Artichoke, Avocados, Crispy Onions
- Bacon Chips, Grilled Chicken
- Lemon Honey, Balsamic Vinaigrette, herbed Olive Oil

OPEN BAR

Elevate your event with our Open Bar package, available at \$40 per person. This package offers your guests unlimited access to a wide selection of premium wines, spirits, and our expertly crafted signature cocktails.

Water, ground coffee, tea and soft drinks are included. This is unlimited service for the entire duration of your three hour event. Bar service will be a maximum of 30 minutes after dessert services.



Craft Beer

Burdock Brewery Craft on Tap
Stella Artois
Corona
Heineken
Peroni

Wine by the glass

Gravelly Ford Cab California
El Pedal Tempranillo Rioja
LaLot Pinot Grigio

Liqueurs, Spirits, & Distillates

Gin - Dillion, Canvas
Whiskey - Crown Royal
Rum - Havana Club
Tequila - El Jimador
Vodka - True Theory

Cocktails

Margarita
Mojito
Mimosa
Negroni