

Designing One-of-a-Kind Menus for Unique Events



**Art of
Catering Food**
by informa...



Presented By

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Good Gracious Catering and Events

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Daniel et Daniel Catering

Designing A Menu

- **Theme**
- **Season**
- **Type of Event**
- **Color Scheme**
- **Food Service Style**
- **Facility Restrictions**
- **Demographic**

Brainstorm Sessions



Create a Vision Board



How else do we complement a menu to fit a theme?

- Bar menu
- Entertainment
- Décor
- Unique service
- Waiter uniforms
- Music
- Lighting





Never
underestimate
the impact of
one dramatic
moment!







Roast Pepper Soup
Toasted Chilli Marshmallow



Herb Smoked Fresh Cheese

Product Activations

Opening of a
Botox clinic





Product Launches

Blood Splatter Party





Galas

The ROM Ball

ROM's 100th Anniversary

A taste of Canada from coast to coast



Oyster Pearls



Asparagus Romanesco Forest



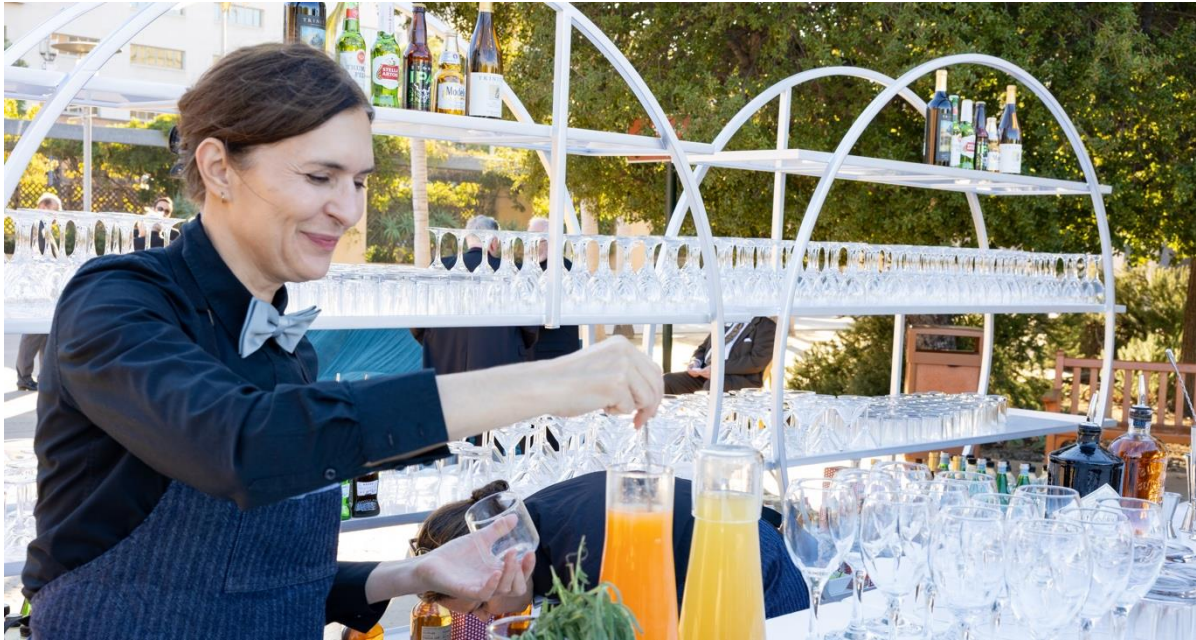
Needle in a Haystack



Baked Yukon

St. John's Seminary Gala





Accenture Disrrup-TIFF



Chilled Coconut Corn Soup
Avocado Fritter

#aocf2026

“Mini Eggs Benedict”
Coconut Passionfruit Egg, Cocoa
Biscuit, Roast Strawberry Cremeux,
Sabyon



Unwrapped Mushroom Tamale

Shiitake & Shimiji, Pistachio, Serrano Pepper,
Achiote Sauce
(Vegetarian, Gluten Free, Contains Nuts)



Discovery Ball





Catersource Opening Party 2026





Aaron & Alley's Wedding



Dill Pickle Party

Contact Us!

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