



LA BOULANGERIE DUNDAS

PRIVATE EVENTS + CATERING

1134 Dundas St W.
Toronto, M6J 1Z8

PRIVATE EVENTS



PRIVATE EVENTS

Located at Ossington and Dundas W, La Boulangerie is the perfect setting for intimate private events, hosting up to 25 guests.

Our menu offers a refined journey through France, highlighting the flavours of Chef JP Challet's hometown of Lyon. Every dish is crafted with the best seasonal ingredients and a touch of creative flair.

We also offer off-site catering, bringing the same thoughtful cooking and service to your chosen venue.



OUR SPACE



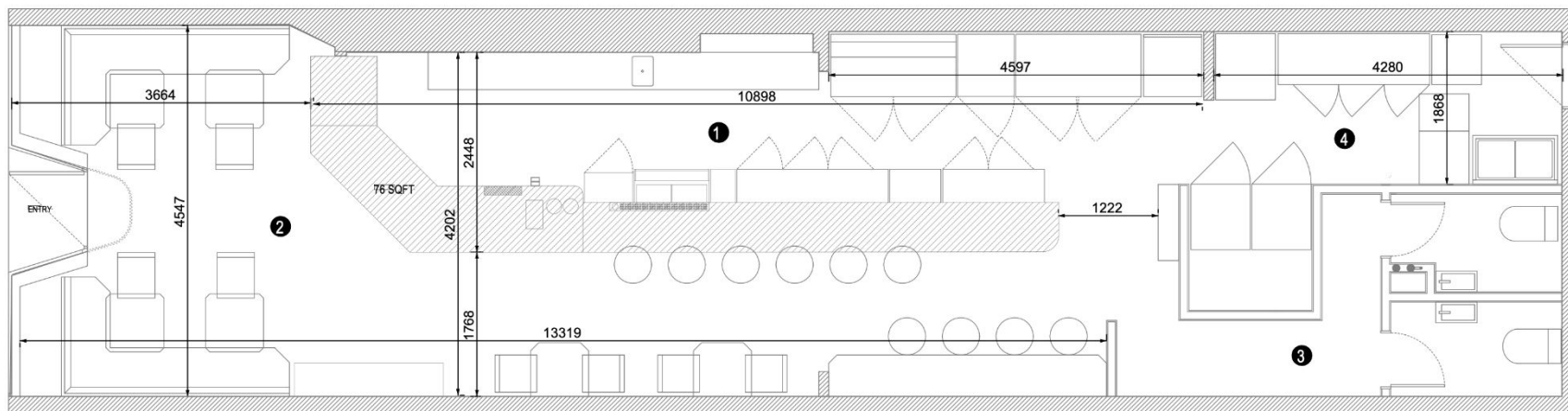








FLOOR PLAN



- ❶ BAR — 285 SQFT
- ❷ DINING AREA — 352 SQFT
- ❸ HALLWAY + CUSTOMER WASHROOMS — 115 SQFT
- ❹ KITCHEN / BACK OF HOUSE

GROUND FLOOR AREA: 752 SQFT
TOTAL CAPACITY: 36 PEOPLE



SAMPLE MENU

LOBSTER BISQUE

with salmon mousse & ginger oil

TRUFFLE MAC & CHEESE

with Shiitake goat cheese oreo

ORGANIC EGG MIMOSA

shrimps cocktail, celery remoulade, avocado

JP'S STEAK TARTARE

with brioche toast, onion tart

BAKED SALMON

with bomba spread, potato gratin

BASS WITH SMOKED SALMON

beurreck, tartare sauce

DUCK CONFIT PARMENTIER

with golden apples & black garlic

BRAISED BEEF

sweet potato mustard spread, potato beignet

ORGANIC CHICKEN TOURNEOS

with seared foie gras artichokes ravioli,
black trumpet sauce

CATERING



CATERING

Whether you're planning an intimate dinner, a corporate celebration, or a special milestone event, La Boulangerie offers bespoke catering tailored to you.

We'll work closely with you to create a menu, travel to your chosen location, and bring the same top-quality ingredients and care we use in our restaurant.

Led by the creative vision of J.P Challet, our team is dedicated to making your event unforgettable.

For off-site catering inquiries, please contact:
laboulangeriedundas@gmail.com



HORS D'OEUVRES

SAMPLE MENU

Surf and Turf

Lamb chop
with whispering heaven tea
crust

Organic salmon
on cabrio cheese pissaladiere

Prime striploin
with béarnaise on brioche

Tiger shrimp
with liquorice & scallion
marinade

Beef carpacci
on potato galette & Dijon
emulsion

Canapes

Chicken liver & foie gras pate
with port & shallots marmalade

Goat cheese tart
with caramelized shallots

King crab tartare
on Asian pear & taro chips

Steak tartare
with cognac on Yukon gold

Belgium endive
& smoked salmon rolls, salmon roe

Seared prime striploin
with foie gras Chantilly

Pear and comte
puff pastry roll

Rolled

Shrimp tempura
with pineapple & ginger
cappuccino

crispy duck
confit with marinated porcini

white and green asparagus
with lemon verbena mousselin

Smoked salmon macaroon
with organic salmon rillettes

Melon figs
and Serrano kebab with port
reduction

Cannelonni of tuna
tartare with pickled ginger

Maritime snow crab
roll with mint & white raddichio

In the spoon

Smoked salmon ravioli
& mango tomato chutney

Goat cheese tortellini
& macadamia pesto

Butternut squash
ravioli with pecan & maple
cream

Tartare of venaison
roll in carpaccio & potato
gaufrette

Ceviche

Scallop ceviche
with spiced pineapple

Hamachi ceviche
with marinated clementine &
piquillo

Maritime lobster
ceviche with ravioli & bisque foam

Sweet shrimps
with cucumber salsa

CUSTOM MENU

At La Boulangerie, we create custom menus tailored to your tastes, dietary needs, and cultural preferences—offering a truly personalized dining experience for you and your guests.

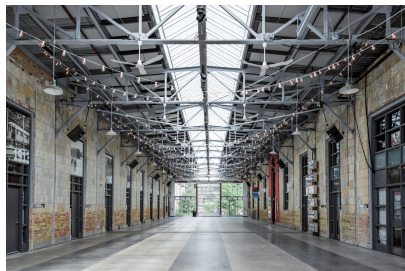
Each menu is crafted by Chef JP Challet, who brings over 20 years of culinary expertise to every dish.



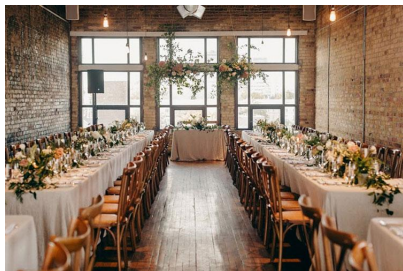
VENUES

We are approved to work at most venues. If our name is not listed at your chosen location, please contact us—we would be pleased to discuss making special arrangements.

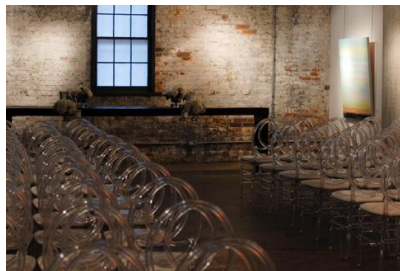
Below are a few venues we are proud to partner with:



Artscape Wychwood Barns



The Burroughes



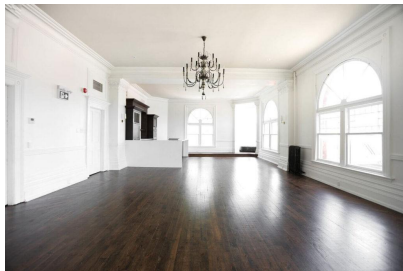
Arta Gallery



Daniels Spectrum



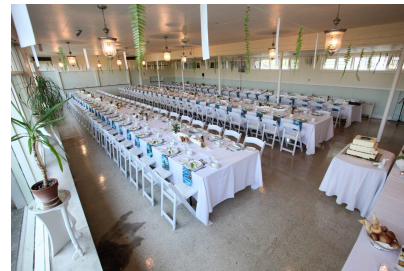
Globe and Mail Centre



The Great Hall



Ripey's Aquarium of Canada



Artscape Gibraltar Point

CLIENTS

The team at La Boulangerie have worked with a number of brands and affiliates over the years, to host special events and private dinners.



KANDL



HOW TO BOOK

For all catering and private event inquiries,
please contact us at laboulangeriedundas@gmail.com.

Our team would be delighted to curate an exceptional
culinary experience tailored to your occasion.



The image shows the interior of a restaurant named 'MERCI'. The ceiling is made of light-colored wooden planks and is illuminated by a long, thin, horizontal light fixture and several track-mounted spotlights. The walls are covered in a dense collage of black and white newspaper clippings and photographs, many of which appear to be related to boxing. A long wooden bar runs across the middle of the frame, with a dark wooden counter on top. Behind the bar, there is a kitchen area with stainless steel shelves holding various items, including stacks of white plates and bowls, and several frying pans hanging from a rack. The overall atmosphere is warm and artistic.

MERCI

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