



“We were thrilled with the food, service and atmosphere. All our guests kept saying what a great venue it was and how delicious the food tasted. My colleagues are still raving about the menu. Everything was perfect. Thanks so much!”

- Pam F, *Private Dinner Client*

## private dining experience

If you're looking for something intimate, quaint + out of the ordinary for your special occasion, experience private dining with urban element.

Our communal harvest dining table offers numerous possibilities: small receptions, family gatherings, rehearsal dinners, milestone celebrations and client/employee appreciation dinners. The occasions are limitless!

Be greeted with a warm smile by our friendly + inviting staff, a celebratory glass of bubbly + an artisan cheese board on arrival. Mix and mingle with your guests before being invited into our modern open-concept kitchen as your private chef engages you in an interactive demonstration.

Our 3-course seasonal menus are carefully crafted using fresh + local ingredients, produce + proteins, with exotic flavours + textures, allowing for the most scrumptious of culinary experiences!

### includes:

- 3-hour private venue rental
- cheese + bubbly on arrival
- chef demo in our kitchen
- 3-course dinner
- fair trade coffee + assorted teas
- non-alcoholic beverages



*“Thank you SO much for a phenomenal event. We had a great time, it was fun and informative and we really enjoyed the energy all of your staff brought to our event. We were blown away by it all!”*

- Desiree de Waal, MD  
Physician Services

## moveable feast culinary experience

A “self-exploratory” and social culinary experience that allows for maximum nibbling + noshing, mixing + mingling in our one-of-a-kind event space. The Moveable Feast format is a cocktail-style offering that allows guests to taste and learn about food + wine pairings at their own pace.

From our open-concept kitchen, comes specially selected and hand-crafted seasonal dishes. Our chefs are accessible and welcome foodie-inspired questions, feedback + chat!

Our sommelier will pair the menu in advance with interesting + complimentary wine from the Ottawa region and around the world.

A sure conversation-starter, the Moveable Feast experience is a perfect way to unite new clients, employees or close friends in an intimate environment.

Stationary boards, passed hors d'oeuvres + a glass of celebratory bubbly greets guests on arrival. For ultimate indulgence, the offering also includes two chef stations and 4 different wine pairings. A decadent mini dessert will end the event on a sweet note!

### includes:

- 3-hour private venue rental
- all ue chefs + staff
- 2 x grazing boards on arrival
- chef's choice hors d'oeuvre
- 2 x chef stations
- mini sweets for dessert
- 4 x food + wine pairings
- necessary rentals for menu
- fair trade coffee + assorted teas
- non-alcoholic beverages



“Thank you SO much for a phenomenal event. We had a great time; it was fun + informative, and we really enjoyed the energy all your staff brought to our event. We were blown away by it all!”

- Desiree de Waal, MD  
Physician Services

## around the world interactive culinary experience

Take a trip around the world all in one evening with the Urban Element!

Be greeted with a warm smile by our friendly + inviting staff, a celebratory glass of bubbly + an artisan cheese board on arrival.

Select 4 interactive culinary stations, in which guests will be directed in rotation to learn about, help prepare + to enjoy the tasty creations at each. Once all groups have experienced each station, guests will reconvene cocktail-style to enjoy a mini dessert board, coffee + tea to complete the evening.

Clients can decide to organize this event as either a guided or non-guided experience.

### includes:

- 3-hour private venue rental
- glass of bubbly + choice of grazing board on arrival
- 4 interactive chef stations with chosen dinner menu
- non-alcoholic beverages
- fair trade coffee + tea
- mini dessert table
- all glassware + rentals required for menu
- all chefs, coordinator + hosts



### choice of grazing station:

seed to sausage charcuterie | mezze board | crudité | quebec cheese

### choose from the following international + interactive chef stations:

- **Ontario Loves Quebec:** This is an interactive sommelier-lead tasting in which allows guests to sample three Quebec cheese producers with three complimenting wines from Ontario. An opportunity to introduce + get to know some outstanding Ontario wineries, which showing some love to our Francophone neighbours' world-renowned cheese.
- **Mexicano:** Tacos are everywhere these days + with good reason! Jump on the taco bandwagon and build your own tacos with us. Learn how to prepare fresh tortillas + salsa and top your tacos just the way you like them, to create your very own quintessential Mexican street food!
- **Caribbean Flavours:** Showcasing flavours from Cuba + Haiti, we will be assembling classic Caribbean sandwiches using pork shoulder that has been braising in our kitchen all day on fresh egg bread, seasoned with all the sunny mojo flavours. Guests will also prepare a batch of Haitian Kremas, using coconut cream, condensed milk + a splash of rum!
- **Japanese Izakaya:** Learn the art of these popular Japanese dumplings. This Asian-inspired station is complete with carrot + daikon slaw, and miso dipping sauce which compliments this delicious dish!
- **Mediterranean Pasta:** A classic Turkish stuffed pasta with a mouth-watering spiced lamb mixture. Served with a traditional roasted pepper yoghurt sauce, fresh herbs and toasted pistachios.
- **\*Urban Steakhouse:** This offering is the complete package and offers the ultimate steakhouse experience under the Urban Element roof. This package includes the following 4 stations:
  - seared striploin steak
  - loaded twice-baked potato
  - chicken caesar salad
  - ontario loves quebec

### choice of mini dessert:

dark chocolate brownie s'more | lemon curd tart | strawberry shortcake | cherry clafouti



- wine is available from our current wine list, billed upon consumption by the bottle
- choice of bar offerings + selections tailored to each event
- dietary restrictions will be accommodated for where necessary with given notice
- rentals may be needed for group sizes over 20 guests and for particular bar offerings, charges will be reflected on final invoice
- arrangements for offsite parking permits based on availability

## Want to find out more about our private events?

Send me an email at [ashley@theurbanelement.ca](mailto:ashley@theurbanelement.ca)

stay connected   