



# Wedding Guide

2021

## **Congratulations!**

Special occasions such as weddings, that bring loved ones together, should be unique, stress free and filled with great memories. When choosing Edelweiss Catering for your wedding you can expect just that. We pride ourselves on meeting all of your catering expectations for your special day with our flexibility, professional service and exceptional food.

You can choose items from our menu or we can work together to plan a custom meal. From plate service to buffet, we do it all. We work with you every step of the way from the early stages of planning right to the final details of the day. We are certain that our specialized service and superior food will please you and your guests. We know this day is special to you and we are committed to making it perfect in every way.

For more information please contact Jason Miller or Krista Cater

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# Hors d'Oeuvres

Mix and match a selection of our hot & cold hors d'oeuvres to suit the guests at your event. Each item needs to be purchased at a minimum of 50 pieces.

## **\$2.00 EACH**

- Mini Vegetable Spring Rolls
- Pesto Marinated Tomato & Bocconcini Bites
- Vegetarian Antojitos

## **\$2.55 EACH**

- Chicken Floretine Pinwheels
- Gourmet Grilled Cheese 1/4's
- Shrimp Cocktail Size: 21/25
- Mini Fruit Skewers
- Mini Antipasto Skewers

## **\$3.35 EACH**

- Grilled Bruschetta & Brie Crostinis
- Triple Mushroom & Brie Crostinis
- Schnitzel Sliders
- Pulled Pork Sliders
- Mini Croissants Stuffed with Crab Salad
- Shrimp Cocktail Size: 16/20
- Breaded Chicken Skewers

## **\$3.95 EACH**

- Bacon Wrapped Scallops
- Shrimp Cocktail Size: 13/15

All Hors d'Oeuvres are subject to gratuity + HST

# 3 Course Plate Service Dinner

Enjoy a plated three course meal served by our professional staff. Choose one salad, one potato, one vegetable and up to three main options for your guests to enjoy. Choice of plated dessert or a dessert bar is included, along with rolls and butter, coffee, tea and water service.

## Dinner Rolls with Butter Balls

### Salads - Choose One

- Asiago Caesar Salad
- Mixed Greens with Berries & Raspberry Vinaigrette Dressing
- Mixed Greens with Herbed Oil & Vinegar Dressing

### Potatoes - Choose One

- Fingerling Potatoes with Fresh Herbs
- Buttermilk And Roasted Garlic Mashed Potatoes

### Vegetables - Choose One

- Steamed Heirloom Carrots (July-April)
- Green Beans Almondine (June-October)
- Grilled Vegetables (May-September)  
Includes: Asparagus, Red and Yellow Peppers, Green and Yellow Zucchini
- Thyme Roasted Vegetables (August-April)  
Includes: Beets, Turnip, Parsnips, Carrots

### Main Course Options

- Portabella Mushroom Caps ..... \$40.00/person + gratuity + HST  
Marinated & Topped with Herbed Goat Cheese
- Pork Tenderloin Schnitzel ..... \$42.00/person + gratuity + HST
- 8oz Stuffed Chicken Supreme ..... \$48.50/person + gratuity + HST  
Stuffed with Sundried Tomato & Goat Cheese (gluten free)
- 8oz Chicken Supreme ..... \$49.50/person + gratuity + HST  
Topped with a Rosemary Brie Sauce
- 6oz Baked Fresh Salmon Fillet ..... \$51.25/person + gratuity + HST
- Certified Angus Top Sirloin Roast Beef ... \$54.00/person + gratuity + HST
- Prime Rib and Beef Tenderloin Pricing Available Upon Request

### Dessert

We offer a wide selection of delicious cakes, pies, tortes, cheesecakes, cookies and squares. We offer dessert as a plate service with one selection for your group or a dessert bar with a wide variety of desserts.

### Coffee, Tea & Water Service

# Grand Buffet

This is the perfect option for a Bride & Groom who are looking for a wide selection of menu items to please every palate. We offer many different sides, salads, entrees & desserts to choose from. Served for groups of 75 people or more. We can offer groups of less than 75 people a modified buffet.

## Rolls and Breads

Our fresh assortment of rolls are served with butter.

## Hot & Cold Sides - Choose Five

Fresh Mixed Greens Salad with Herbed Oil & Vinegar Dressing

Asiago Caesar Salad

Red Potato Salad with Dill

Sundried Tomato Pasta Salad

Pepper Penne Caesar Salad

Buttermilk and Roasted Garlic Mashed Potatoes

Fingerling Potatoes with Fresh Herbs

Green Beans Almondine (June-October)

Grilled Vegetables (May-September)

Includes: Asparagus, Red and Yellow Peppers, Green and Yellow Zucchini

Thyme Roasted Vegetables (August-April)

Includes: Beets, Turnip, Parsnips, Carrots

**Grand Buffet**  
**\$45.25/person**  
**+gratuity + HST**

## Entrees - Choose Three

1. Choose one of the following:

Pork Tenderloin Schnitzel

Roasted Bone in Ham

2. Choose one of the following:

Chicken Marsala

Chicken in a Herb & Garlic Sauce

3. Choose one of the following:

Three Cheese Tortellini

Vegetable Pasta Primavera

**Certified Angus**  
**Top Sirloin Roast Beef**  
**and/or**  
**Baked Salmon Fillets**  
**available for an**  
**additional charge.**

## Dessert Bar

We offer a wide selection of delicious cakes, pies, tortes, cheesecakes, cookies and squares.

## Coffee, Tea & Water Service

# Late Night Buffet Options

**Cheese & Cracker Tray**    Small - \$31.50    Medium - \$60.00    Large - \$86.00

A tray of assorted bite sized cheeses, including cheddar, marble and Swiss cheese. Served with crackers.

**Veggie Tray**    Small - \$36.75    Medium - \$70.00    Large - \$99.00

Fresh cut vegetables, including a variety of the following:

Carrots, celery, mixed peppers, broccoli, tomatoes, cucumber and served with our special dip.

**Fruit Tray**    Small - \$33.50    Medium - \$64.00    Large - \$91.00

A delicious low fat selection of in-season fresh fruit.

**Dessert Tray**    Small - \$36.75    Medium - \$70.00    Large - \$99.00

An assortment of irresistible squares, including brownies, cheesecakes, cake squares and many more.

**Buffalo Chips** - \$63.00 per pan

Add a little crunch to your late night snack with a pan of our warm, thinly sliced, crunchy Buffalo Chips. With ranch dipping sauce.

**Executive Sandwiches** - \$9.75 per person

Enjoy a variety of hearty sandwiches made with specialty meats & cheese on Ciabatta & Focaccia buns. Cut in 1/3's.

**Premium Sandwiches** - \$7.85 per person

Enjoy a variety of classic sandwiches made with premium meats & cheese on Bagnat buns. Cut in 1/2's.

**Nacho Bar** - \$6.95 per person

Build your own nachos: with nachos, salsa, sour cream, cheese sauce, diced tomatoes, green onions, black olives & jalapeno peppers.

**Popcorn Bar** - \$26.25 for 25 cups (50 cups minimum per order)

Chicago Style Popcorn - Caramel & Cheese mix

**Poutine Bar** - \$7.50 per person

Build your own poutine: fries, gravy, shredded cheese, green onions, hot sauce, ranch, diced tomatoes, chopped bacon and ketchup.

**Pulled Pork Taco Bar** - \$8.25 per person

Build your own soft tacos: pulled pork, shredded cheese, sour cream, salsa, green onions, lettuce, tomatoes, jalapeno peppers, chipotle sauce, ranch and hot sauce.

**Mac N Cheese Bar** - \$7.60 per person

Build your own Mac N Cheese Supreme with bacon, crispy onions, green onions, diced tomatoes, hot sauce, ketchup and ranch dressing.

**Gratuity and HST added to all buffet options**

# Bar Service

## Cash Bar

Standard Liquor (per oz)	\$7.75
Domestic Bottled Beer	\$7.75
Imported Bottled Beer	\$8.75
House Wine (6oz)	\$9.00
Soft Drinks	\$2.25
Juices	\$2.75

Above pricing includes applicable taxes. Bartender and glassware are included

## Host Bar

Standard Liquor (per oz)	\$6.35
Domestic Bottled Beer	\$6.35
Imported Bottled Beer	\$7.40
House Wine (6oz)	\$7.50
Soft Drinks	\$1.80
Juices	\$2.25

Host bar prices are subject to 15% gratuity + HST. Bartender and glassware are included. Drink tickets can be provided at above prices.

## \$2.00 Bar Pricing

Guests pay \$2.00 per drink and the bride and groom pay the below amount. Below prices are subject to 15% gratuity + HST.

Standard Liquor (per oz)	\$4.35
Domestic Bottled Beer	\$4.35
Imported Bottled Beer	\$5.40
House Wine (6oz)	\$5.55

## Dinner Wine Service

### White

Jackson Triggs Reserve Select, Sauvignon Blanc VQA, Canada	\$25.75
Lindeman's, Bin 65 Chardonnay, Australia	\$31.50
Robert Mondavi, Woodbridge Chardonnay, California	\$32.50

### Red

Jackson Triggs Reserve Select, Merlot VQA, Canada	\$25.75
Lindeman's, Bin 40 Merlot, Australia	\$31.50
Robert Mondavi, Woodbridge Cabernet Sauvignon, California	\$32.50

Dinner wine prices are subject to 15% gratuity + HST

# *Catering Rentals Available*

Edelweiss Catering can provide a rental package consisting of some or all of the items listed below. Let us know what you would like and we will provide a quote for you.

China  
Stemware  
Glassware  
Silverware  
Water Carafes  
Salt & Pepper Shakers  
Round 8 Person Tables  
6 Foot Long Tables  
Banquet Chairs  
Room Set Up & Clean Up

## Standard Linens Include:

Floor Length Table Cloths - in black or white  
Square Table Cloths - in black or white  
Overlays  
Cloth Napkins - 10 colours available

## Black or White Skirting for the following:

Head Table  
Gift Table  
Cake Table  
Registration Table  
Buffet Table

# Catering Guidelines

We treat each event individually and try our best to accommodate all special requests for your event. To help with your planning process, and to ensure that everything runs as smoothly as possible on your special day we have outlined a few guidelines below.

## **Rentals**

Any additional items that need to be rented by Edelweiss Catering for the day of the event will be included on your first invoice and need to be confirmed 30 days prior to the event day.

## **Final Numbers**

Final numbers for your event must be confirmed 12 days prior to the event date by 12:00pm. Your invoice will be based on your confirmed numbers. Minor changes can be made up to 72 hours in advance; these adjustments will be reflected on your final invoice.

## **Deposits and Cancellations**

A \$500.00 deposit will be required to book your event with Edelweiss Catering. This deposit is non-refundable and will be deducted off of your final invoice. Upon booking you will also need to sign a contract and supply a credit card number that will be kept on file.

## **Invoicing & Payment**

Edelweiss Catering will issue a food and rental invoice 9 days prior to your event date. This payment is due 5 days before your event date. Your final invoice will be issued after your event and due 7 days after the date of issue, unless otherwise agreed upon by both parties. Both invoices can be paid by cash, debit or credit card. A 2.5% service charge will be applied when paying by credit card for any invoice over \$500.00

## **Price Adjustments**

Edelweiss Catering holds all rights to make adjustments to menu pricing. Final pricing will be confirmed at time of deposit and will not be subject to change once the contract is signed.