



Ken Seiling Waterloo Region Museum Event & Wedding Guide 2024

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. 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 75 pieces.

\$2.45 EACH

- Mini Vegetable Spring Rolls
- Bocconcini Bites with a Balsamic Drizzle
- Vegetarian Antojitos
- Brie and Fruit Compote Canapes

\$3.00 EACH

- Antipasto Pops
- Shrimp Cocktail Size: 21/25
- Smoked Cheddar and Kielbasa Canapes
- Assorted Gourmet Grilled Cheese 1/4's
- Breaded Chicken Pops in a Variety of Sauces

\$3.50 EACH

- Mini Fruit Skewers
- Grilled Bruschetta & Brie Crostinis
- Triple Mushroom & Brie Crostinis
- Shrimp Cocktail Size: 16/20

\$4.15 EACH

- Schnitzel Sliders Topped with Sauerkraut
- Pulled Pork Sliders Topped with Crispy Onions
- Breaded Chicken Skewers with Assorted Sauces

\$4.70 EACH

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

CHARCUTERIE BOARDS

A variety of gourmet cheeses, cured meats, olives and pickled items. Artisan crackers with spreads, jam and seasonal fruit. All presented on a hand-crafted wood board. Please inquire for pricing.

All Hors d'Oeuvres are subject to a 17% 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.

Artisanal Bread Rolls with Butter Balls

Salads - Choose One

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

Potatoes - Choose One

Fingerling Potatoes with Fresh Herbs and Sea Salt
Buttermilk And Roasted Garlic Mashed Potatoes

Vegetables - Choose One

Steamed Heirloom Carrots (July-April)
Green Beans Almondine (June-October)
Grilled Summer Vegetables (May-September)
Thyme Roasted Root Vegetables (August-April)

Main Course Options

Grilled Portabella Mushroom Caps Marinated & Topped with Herbed Goat Cheese
\$49.00/person + gratuity + HST
Pork Tenderloin Schnitzel
\$51.00/person + gratuity + HST
8oz Baked Chicken Supreme Stuffed with Sundried Tomato & Goat Cheese
\$58.00/person + gratuity + HST
8oz Baked Chicken Supreme Topped with a Rosemary Brie Sauce
\$58.00/person + gratuity + HST
6oz Baked Fresh Salmon Fillet Topped with an Herbed Butter
\$62.00/person + gratuity + HST
Roasted Striploin Certified Angus Beef
\$67.00/person + gratuity + HST
Prime Rib and Beef Tenderloin Pricing Available Upon Request

Dessert

We offer a wide selection of delicious cakes, and cheesecakes. Our selection of cakes can include Apple Caramel Cheesecake, Caramel Toffee Cream Cake, White Chocolate Triple Berry, Brownie Cheesecake and many more.

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 80 people or more. We can offer groups of less than 80 people a modified buffet.

Artisanal Bread Rolls and Butter Balls

Hot & Cold Sides - Choose Four

Fresh Mixed Greens Salad with Herbed Oil & Vinegar Dressing
Asiago Caesar Salad
Potato and Vegetable Medley Salad with Dill
Feta, Garden Vegetable and Herb Rotini Salad
Buttermilk and Roasted Garlic Mashed Potatoes
Fingerling Potatoes with Fresh Herbs and Sea Salt
Green Beans Almondine (June-October)
Grilled Summer Vegetables (May-September)
Thyme Roasted Root Vegetables (August-April)
Heirloom Carrots

Grand Buffet
\$55.00/person
+gratuity + HST

Entrees - Choose Three

1. Choose one of the following:
Pork Tenderloin Schnitzel with Sauerkraut
Slow Roasted Bone in Ham
2. Choose one of the following:
Classic Chicken Marsala
Grilled Whiskey BBQ Chicken Topped with Roasted Tomatoes
3. Choose one of the following:
Three Cheese Tortellini
Vegetable Medley Pasta Primavera

Roasted Stiploin
Certified Angus Beef
and/or
Baked Salmon Fillets
available for an
additional charge.

Dessert

We offer a wide selection of delicious cakes, cheesecakes, cookies and squares. Our selection of cakes can include Apple Caramel Cheesecake, Caramel Toffee Cream Cake, White Chocolate Triple Berry, Brownie Cheesecake and many more.

Coffee, Tea & Water Service

Late Night Buffet Options

Cheese & Cracker Tray Small - \$37.00 Medium - \$69.00 Large - \$97.00

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

Veggie Tray Small - \$41.00 Medium - \$76.00 Large - \$106.00

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 - \$41.00 Medium - \$76.00 Large - \$106.00

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

Dessert Tray Small - \$41.00 Medium - \$76.00 Large - \$106.00

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

Buffalo Chips - \$73.00 per pan

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

Executive Sandwiches - \$12.00 per person

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

Premium Sandwiches - \$11.00 per person

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

Nacho Bar - \$9.00 per person

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

Popcorn Bar - \$67.00 for 50 cups

Chicago Style Popcorn - (Caramel & Cheese mix)

Poutine Bar - \$10.00 per person

Build your own poutine: fries, gravy, shredded cheese, green onions, hot sauce, ranch, diced tomatoes, chopped bacon and ketchup. (Not a meal portion)

Pulled Pork Taco Bar - \$11.50 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. (2 tacos per person)

Mac N Cheese Bar - \$11.00 per person

Build your own Mac N Cheese Supreme with bacon, crispy onions, green onions, diced tomatoes, hot sauce, ketchup and ranch dressing. (Not a meal portion)

Oktoberfest Pretzel Bites - \$56.00 for 80

Sprinkled with sea salt and served with Oktoberfest mustard for Dipping.

Gratuity and HST added to all buffet options

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Bar Service

Cash Bar

Standard Liquor (per oz)	\$7.52
Domestic Bottled Beer	\$7.52
Tall Cans- Domestic	\$8.85
Imported Bottled Beer	\$8.40
House Wine (6oz)	\$8.85
Soft Drinks	\$2.43
Juices	\$2.88

Above pricing is subject to applicable taxes. Bartender and glassware are included

Host Bar

Standard Liquor (per oz)	\$7.15
Domestic Bottled Beer	\$7.15
Tall Cans - Domestic	\$8.40
Imported Bottled Beer	\$8.00
House Wine (6oz)	\$8.40
Soft Drinks	\$2.30
Juices	\$2.55

Host bar prices are subject to 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 gratuity + HST.

Standard Liquor (per oz)	\$5.65
Domestic Bottled Beer	\$5.65
Tall Cans - Domestic	\$6.90
Imported Bottled Beer	\$6.50
House Wine (6oz)	\$6.90

Dinner Wine Service

White

Jackson Triggs Reserve Select, Sauvignon Blanc VQA, Canada	\$29.00
Ruffino, Lumina Pinot Grigio, Veneto Italy	\$35.00
Selaks, Sauvignon Blanc, Marlborough, New Zealand	\$39.00
Tom Gore, Chardonnay 2021, California	\$39.00

Red

Jackson Triggs Reserve Select, Merlot VQA, Canada	\$29.00
Smoky Bay, Cabernet Sauvignon, Australia	\$32.00
Tom Gore, Cabernet Sauvignon 2021 California	\$39.00

Dinner wine prices are subject to gratuity + HST

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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

Natural Wood Garden Chairs

Standard Linens Include:

Banquet Length Table Cloths - in black or white

Square Table Cloths - in black or white

Overlays

Cloth Napkins - 8 colours available

Linens for the following:

Head Table

Gift Table

Cake Table

Registration Table

Buffet Table

*We will provide a quote based on your needs.

Chair Rentals

Edelweiss Catering can provide several chair options for you to choose from. Quotes are provided on an individual basis.

Ceremony & Reception Set up and Clean up

After we determine what is needed to orchestrate your vision a quote can be prepared.

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.

Gratuity

All food and beverage is subject to a 17% gratuity plus applicable taxes.

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 3.5% 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.