



Wedding Guide 2014

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 to BBQ, 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 Sheena Gosse.

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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 36 pieces per selection. Hors d'oeuvres can be served buffet style or cocktail by our professional servers.

\$1.25 each (minimum 36 pieces)

- Sweet and Sour Meatballs (2)
 - Mini Vegetable Spring Rolls
 - Devilled Eggs (2 halves)
 - Tomato, Boccocini & Basil Bites
 - Assorted Sushi with Pickled Ginger & Wasabi
 - Shrimp Cocktail Size: 21/25
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\$1.75 each (minimum 36 pieces)

- Assorted Pinwheels
 - Assorted Canapés
 - Gourmet Grilled Cheese ¼'s
 - Shrimp Cocktail Size: 16/20
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\$2.25 each (minimum 36 pieces)

- Grilled Brie Crostinis
 - Grilled Bruschetta Crostinis
 - Triple Mushroom Crostinis
 - Stuffed Mushroom Caps
 - Burger Sliders
 - Schnitzel Sliders
 - Mini Croissants Stuffed with Crab
 - Pulled Pork Sliders
 - Ramaki
 - Shrimp Cocktail Size: 13/15
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\$2.75 each (minimum 36 pieces)

- Chicken Skewers (3.5 inch)
- Beef Skewers (3.5 inch)
- Antipasto Skewers
- Bacon Wrapped Scallops

All Hors d'Oeuvres are subject to gratuity + HST



3 Course Plate Service Dinner

This plated dinner that is served to you and your guests to your table includes fresh dinner rolls, coffee, tea, dessert and your choice of the following:

Salads - Choose One

- Asiago Caesar Salad
 - Baby Spinach Salad
 - Fresh Greens Salad with Balsamic Vinaigrette
 - Mixed Greens with Berries & Raspberry Vinaigrette Dressing
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Potatoes - Choose One

- Roasted Rosemary Parisienne Potatoes
 - Seasoned Fingerling Potatoes
 - Garlic Mashed Potatoes
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Vegetables - Choose One

- Steamed Heirloom Carrots
 - Green Beans Almondine
 - Grilled or Roasted Seasonal Vegetables
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Meats - Choose One (2nd Meat Option Available Upon Request)

- Portabella Mushroom Cap \$28.75 / per person + Gratuity + HST
Marinated & Stuffed with Goat Cheese
 - Pork Tenderloin Schnitzel \$30.75 / per person + Gratuity + HST
with a Portabella Cream Sauce
 - 7 oz. Chicken Kiev or Cordon Bleu \$32.75 / per person + Gratuity + HST
 - 8 oz. Chicken Supreme \$34.75 / per person + Gratuity + HST
with Seasonal Chutney
 - 8 oz Chicken Supreme \$35.75 / per person + Gratuity + HST
Topped with a Rosemary Brie Sauce
 - 6 oz Baked Salmon Fillet \$35.75 / per person + Gratuity + HST
with Herbed Butter
 - Angus Top Sirloin Roast Beef \$34.75 / per person + Gratuity + HST
 - Prime Rib and Beef Tenderloin Pricing Available Upon Request
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Dessert

We offer a wide selection of cakes, pies, tortes, cheesecakes and a fresh fruit tray.

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 60 people or more. We can offer groups of less than 60 people a modified buffet.

Rolls and Breads

Our fresh assortment of rolls are served with herbed butter.

Cold Selection - Choose Three

- 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
 - Antipasto Tray
-

Sides - Choose Three

- Garlic Mashed Potatoes with Homemade Gravy
 - Roasted Rosemary Parisienne Potatoes
 - Seasoned Fingerling Potatoes
 - Green Beans Almondine
 - Seasonal Grilled or Roasted Vegetables
 - Steamed Heirloom Carrots
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Entrées - Choose Two

- Grilled Chicken Breast
with a Portabella Cream Sauce
 - Angus Top Sirloin Roast Beef
 - Pork Tenderloin Schnitzel
 - Baked Salmon Fillet
with Herbed Butter
 - Vegetable Pasta Primavera
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Dessert Bar

We offer a wide selection of cakes, pies, tortes, cheesecakes and a fresh fruit tray.

Coffee, Tea & Water Service

Two Meat Grand Buffet
\$34.75/ per person
+ Gratuity + HST
**Vegetarian/Vegan
Plated Entrées can be
ordered in advance.

Carving Buffet with AAA
Prime Rib and
Bone-in Ham
available upon request.



BBQ Buffet

Add some sizzle to your BBQ event and enjoy a unique high end BBQ catering experience. Served for groups of 60 people and more. We can offer groups of less than 60 people a modified buffet.

Rolls and Breads

Our fresh assortment of rolls, breads & biscuits are served with herbed butter.

Cold Selection - Choose Three

- Fresh Mixed Greens Salad with Herbed Oil & Vinegar Dressing
 - Asiago Caesar Salad
 - Red Potato Salad with Dill
 - Tuscan Sundried Tomato Pasta Salad
 - Pepper Penne Caesar Salad
 - Antipasto Tray
 - Devilled Eggs & Pickle Tray
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Sides - Choose Two

- Corn on the Cob
 - Baked Beans
 - Roasted Rosemary Parisienne Potatoes
 - Seasoned Fingerling Potatoes
 - Baked Potato
 - Seasonal Grilled Vegetables
 - Steamed Heirloom Carrots
 - Button Mushrooms
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Entrées - Choose Two

- Glazed Chicken Supreme
 - Beef Tenderloin Medallion
 - BBQ Baby Back Ribs
 - Grilled Salmon Fillet with Herbed Butter
 - Grilled Shrimp Skewers
 - Beef Kabobs
 - Chicken Kabobs
 - Vegetable Kabobs
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Dessert Bar

We offer a wide selection of cakes, pies, tortes, cheesecakes and a fresh fruit tray.

Coffee, Tea & Water Service

<p>Two Meat BBQ Buffet \$37.25/ per person + Gratuity + HST</p>



Bar Service

Cash Bar

Standard Liquor (per oz)	\$5.75
Domestic Bottled Beer	\$5.75
Imported Bottled Beer	\$6.75
House Wine (7 oz)	\$6.75
Coolers	\$6.75
Soft Drinks	\$1.50
Juices	\$2.00

Above pricing includes applicable taxes. Bartender and glassware are included.

Host Bar

Standard Liquor (per oz)	\$4.50
Domestic Bottled Beer	\$4.50
Imported Bottled Beer	\$5.50
House Wine - by the bottle	See Wine Menu
Coolers	\$5.50
Soft Drinks	\$1.25
Juices	\$1.75

Host bar prices subject to 15% gratuity + HST.

Above pricing includes applicable taxes. Bartender and glassware are included.

**Other bar options are available upon request.*

Dinner Wine Service

WHITE

Jackson Triggs, Sauvignon Blanc, Canada	\$21.00
Two Oceans, Sauvignon Blanc, South Africa	\$22.00
Lindeman's, Bin 65 Chardonnay, Australia	\$24.00
Robert Mondavi, Woodbridge Chardonnay, California	\$25.00
Big House, Blended White, California	\$26.00
Ruffino, Lumina Pinot Grigio, Italy	\$29.00
Kim Crawford, Sauvignon Blanc, California	\$36.00

RED

Jackson Triggs, Merlot, Canada	\$21.00
Mezzomondo, Negroamaro Salento IGT, Italy	\$22.00
Lindeman's, Bin 40 Merlot, Australia	\$25.00
Robert Mondavi, Woodbridge Cabernet Sauvignon, California	\$26.00
Big House, Blended Red, California	\$26.00
Ravenswood, Old Vine Red Zinfandel, California	\$34.00

Dinner wine prices subject to 15% gratuity + HST



Room Rentals

Includes:

- China
- Glassware
- Water Carafes
- Silverware
- Tablecloths - 12+ Colour Choices Available
- Overlays - 8+ Colour Choices Available
- Cloth Napkins - 12+ Colour Choices Available
- Round 8 Person Tables
- Salt and Pepper Shakers
- Set Up & Clean Up of Reception Area
- Banquet Chairs
- Use of Projection and Screen
- Use of Microphone

SUNDAY - THURSDAY

Small Hall	\$125.00 + HST
Large Hall	\$300.00 + HST
Small & Large Hall	\$375.00 + HST

FRIDAY - SATURDAY

Small Hall	\$250.00 + HST
Large Hall	\$600.00 + HST
Small & Large Hall	\$750.00 + HST

Includes standard options of all items listed

Extras

Cupcakes & Display Package

- 100 Cupcakes
 - Includes Stands
 - Colour and Flavour to be chosen by Bride & Groom
 - 6" Top Tier Wedding Cake
- \$295.00 + gratuity + HST



Decorating

Diamond Package

100 - 125 people

- Head Table: Your choice of cinderella sheer fabric nicely pinned or skirting with a satin coloured swag.
- Guest Tables: You choice of runner or overlay (standard white or black floor length linen included).
- Cake, Gift & Registration Table: Decorated to match your guest tables and head table.
- Chair Covers: White & Ivory (sash attached) & black with coloured sash.

\$800.00 + HST

Platinum Package

100 – 125 people

- Head Table: Pintuck linens and swag.
- Guest Tables: Long pintuck tablecloths.
- Cake, Gift & Registration Table: Decorated to match your guest tables and head table.
- Chair Covers: White & Ivory (sash attached) & black. Add coloured sash for \$0.50 per sash.

\$1000.00 + HST

Chair Covers with Attached Matching Sash - \$2.75 + HST

Chair Covers with Coloured Sash - \$3.25 + HST

Specialty Linens - \$15.00 - \$18.00 per linen + HST

Skirted 1 Foot Riser

12 X 8	\$190.00 + HST
16 X 8	\$230.00 + HST
20 X 8	\$270.00 + HST
24 X 8	\$310.00 + HST

Centre Pieces - \$15.00 - \$40.00 per piece + HST



Banquet Guidelines

Each event is treated individually and we understand everyone has special needs to consider for their event, but below are a few guidelines outlined to help with the planning of your special day.

Rentals

Any additional items that need to be rented by Edelweiss Banquet Halls for the day of the event will be included on your first invoice.

Final Numbers

Final numbers for your event must be confirmed 8 days prior to your event date by 12:00 noon. 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

The room rental fee will be required to book your event with Edelweiss Banquet Halls. This payment is non-refundable. Upon booking you will also need to sign a rental contract and supply a credit card number that will be kept on file.

Invoicing & Payment

Edelweiss Banquet Halls will issue a food and rental invoice 8 days prior to your event date. This payment is due 5 days before your event. Your final invoice will be issued after your event and is due 5 days after the date that the final invoice was issued, unless otherwise agreed upon by both parties. Both invoices can be paid by cash, debit or credit card. A 2% service charge will be applied when paying by credit card for any invoice over \$1000.

Price Adjustments

Edelweiss Banquet Halls holds all rights to make adjustments to pricing. Final pricing will be confirmed at the time of the booking and will not be subject to change once booking is complete.