



Wedding Guide 2019

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 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 50 pieces.



\$1.70 each

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

\$2.25 each

- Chicken Florentine Pinwheels
 - Gourmet Grilled Cheese ¼'s
 - Shrimp Cocktail Size: 21/25
 - Mini Fruit Skewers
 - Mini Antipasto Skewers
-
-

\$2.85 each

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

\$3.50 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 servers. 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-Oct.)
 - Grilled Vegetables (May-Sept.)
Includes: Asparagus, Red and Yellow Peppers, Green and Yellow Zucchini
 - Thyme Roasted Vegetables (Aug.-April)
Includes: Beets, Turnip, Parsnips, Carrots
-

Main - Choose Three

- Portabella Mushroom Caps \$36.25 / per person + Gratuity + HST
Marinated & Topped with Herbed Goat Cheese
 - Pork Tenderloin Schnitzel \$38.50 / per person + Gratuity + HST
with a Portabella Cream Sauce
 - 8 oz. Chicken Supreme \$43.95 / per person + Gratuity + HST
Stuffed with Sundried Tomato & Goat Cheese (Gluten Free)
 - 8 oz. Chicken Supreme \$44.95 / per person + Gratuity + HST
Topped with a Rosemary Brie Sauce
 - 6 oz. Baked Fresh Salmon Fillet \$44.95 / per person + Gratuity + HST
with Lemon & Dill (Gluten Free)
 - Certified Angus Top Sirloin Roast Beef ... \$44.95 / per person + Gratuity + HST
 - Prime Rib and Beef Tenderloin Pricing Available Upon Request
-

Dessert

We offer a wide selection of delicious cakes, pies, tortes and cheesecakes. 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-Oct.)
 - Grilled Vegetables (May-Sept.)
Includes: Asparagus, Red and Yellow Peppers, Green and Yellow Zucchini
 - Thyme Roasted Vegetables (Aug.- April)
Includes: Beets, Turnip, Parsnips, Carrots
-

Entrées - Choose Two

- Grilled Chicken Supreme
in a Portabella Cream Sauce or
Stuffed with Sundried Tomato and Goat Cheese
 - Certified Angus Top Sirloin Roast Beef
 - Pork Tenderloin Schnitzel
 - Baked Fresh Salmon Fillet
with Herbed Butter
 - Vegetable Pasta Primavera
-

Two Meat Grand Buffet
\$43.95/ 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.

Dessert Bar

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

Coffee, Tea & Water Service



Late Night Buffet Options

Cheese & Cracker Tray Small - \$28.85 Medium - \$54.55 Large - \$78.75
A tray of assorted bite sized cheeses, including cheddar, marble and white cheese. Served with crackers.

Veggie Tray Small - \$33.00 Medium - \$63.00 Large - \$89.00
Fresh cut vegetables, including a variety from six of the following: *Carrots, Celery, Mixed Peppers, Mushrooms, Broccoli, Tomatoes, Cucumber* and served with our special dip.

Fruit Tray Small - \$30.25 Medium - \$57.75 Large - \$81.50
A delicious low fat selection of in-season Fresh Fruit.

Buffalo Chips - \$57.75 per pan + Gratuity + HST
Add a little crunch to your Late Night Snack with a pan of our warm, thinly sliced, crunchy Buffalo Chips.

Soft Pretzels - \$3.25 + Gratuity + HST (minimum 30)
Large Soft Pretzels topped with sea salt and accompanied by Red Ale Chipotle Sauce for dipping.

Executive Sandwiches - \$8.30 per person + Gratuity + HST
Enjoy a variety of hearty sandwiches made with specialty meats & cheese on Ciabatta & Focaccia buns. Cut in 1/3's.

Premium Sandwiches - \$6.50 per person + Gratuity + HST
Enjoy a variety of classic sandwiches made with premium meats & cheese on Bagnat buns. Cut in 1/2's.

Nacho Bar - \$6.25 per person + Gratuity + HST
Build your own Nachos: *with nachos, salsa, sour cream, cheese sauce, diced tomatoes, green onions, black olives & jalapeno peppers*

Popcorn Bar - \$22.00 + Gratuity + HST for 25 cups (50 cups minimum per order)
Chicago Style Popcorn - Caramel and Cheese mixed

Mashed Potato Bar - \$6.25 per person + Gratuity + HST
Build your own mashed potatoes with gravy, sour cream, green onions, chopped bacon, crispy onions, diced tomatoes, butter and shredded cheese.

Poutine Bar - \$6.75 per person + Gratuity + HST
Build your own Poutine: *fries, gravy, shredded cheese, green onions, hot sauce, spicy ranch, diced tomatoes, crispy onions and chopped bacon.*

Pulled Pork Taco Bar - \$7.25 per person + Gratuity + HST
Build your own Soft Tacos: *pulled pork, shredded cheese, sour cream, salsa, green onions, lettuce, tomatoes, banana peppers, chipotle sauce, spicy ranch and hot sauce.*

Mac 'n' Cheese Bar - \$6.50 per person + Gratuity + HST
Build your own Mac 'n' Cheese Supreme with bacon, crispy onions, green onions, diced tomatoes, hot sauce, ketchup and ranch dressing.



Bar Service

Cash Bar

Standard Liquor (per oz)	\$6.75
Domestic Bottled Beer	\$6.75
Imported Bottled Beer	\$7.75
House Wine (7 oz)	\$8.00
Soft Drinks	\$1.75
Juices	\$2.25

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

Host Bar

Standard Liquor (per oz)	\$5.50
Domestic Bottled Beer	\$5.50
Imported Bottled Beer	\$6.50
House Wine - (7 oz)	\$6.70
Soft Drinks	\$1.50
Juices	\$2.00

*Host bar prices 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

Standard Liquor (per oz.)	\$3.85 + gratuity + HST
Domestic Bottled Beer	\$3.85 + gratuity + HST
Imported Bottled Beer	\$4.85 + gratuity + HST
House Wine (7 oz.)	\$5.00 + gratuity + HST

Dinner Wine Service

WHITE

Jackson Triggs, Sauvignon Blanc, Canada	\$25.25
Lindeman's, Bin 65 Chardonnay, Australia	\$29.00
Robert Mondavi, Woodbridge Chardonnay, California	\$30.00

RED

Jackson Triggs, Merlot, Canada	\$25.25
Lindeman's, Bin 40 Merlot, Australia	\$29.00
Robert Mondavi, Woodbridge Cabernet Sauvignon, California	\$30.00

Dinner wine prices subject to 15% gratuity + HST



Reception Packages

Standard

Edelweiss Hall Package:

Includes:

- China
- Stemware
- Glassware
- Silverware
- Water Carafes
- Salt & Pepper Shakers
- Round 8 Person Tables
- 6 Foot Long Tables
- Banquet Chairs
- Room Setup/Cleanup

Standard Linens Include:

- Floor Length Table Cloths
 - In Black or White
- Square Tables Cloths
 - 8+ Colours Available
- Overlays - 8+ Colours Available
- Cloth Napkins - 16+ Colours Available

Black or White Skirting of the following:

- Head Table
- Gift Table
- Cake Table
- Registration Table
- Buffet Table



*In picture, but
not included in
package:*

*Chair Covers
and Sashes,
Chargers,
Center Pieces*

Room Rental \$700.00 + HST

*Chair Covers with a coloured sash
(Provided By Fresh Look Design)
\$4.50 + HST Per Chair*

Reception Packages

Premium Edelweiss Hall Package:

Includes everything listed in the Standard Package (all provided by the Edelweiss/Fresh Look Design) plus the following upgrades provided by Fresh Look Design:

- Chair Covers with a coloured sash
- Head Table
 - Choice of Cinderella Sheer or Satin coloured swag
- Guest Tables
 - Choice of runner
- Cake Table
 - Decorated to match guest and head tables
- Gift Table
 - Decorated to match guest and head tables
- Registration Table
 - Decorated to match guest and head tables



In picture, but not included in package:

*Chargers,
Chair Cover Clips,
Center Pieces*

Room Rental \$700.00 + HST

**Chair Covers with a coloured sash
(Provided By Fresh Look Design)
+ \$8.50 Per Person + HST**

Reception Packages

Platinum Edelweiss Hall Package

Includes everything listed in the Standard Package (all provided by the Edelweiss/Fresh Look Design) plus the following upgrades provided by Fresh Look Design:

- Chair Covers with a coloured sash
- Head Table
 - Choice of Specialty Linens and Swag
- Guest Tables
 - Choice of Specialty Linens
- Cake Table
 - Decorated to match guest and head tables
- Gift Table
 - Decorated to match guest and head tables
- Registration Table
 - Decorated to match guest and head tables



In picture, but not included in package:

*Chargers,
Chair Cover Clips,
Center Pieces*

Room Rental \$700.00 + HST

**Chair Covers with a coloured sash
(Provided By Fresh Look Design)
+ \$10.50 Per Person + HST**

Banquet Guidelines

Each event is treated individually and we understand everyone has special needs to consider for their event. 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 and need to be confirmed 30 days prior to event day.

Final Numbers

Final numbers for your event must be confirmed 10 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 9 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 2.5% service charge will be applied when paying by credit card for any invoice over \$500.

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.