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Since 1998, we have been providing quality, authentic Southern-style BBQ events throughout Ontario. The following pages will give you a sampling of what we can provide for your special event. Thank you for considering the services of The BBQ Gourmet!

## Weddings, BBQ Gourmet Style

Casual, elegant and simple is what best describes wedding receptions catered by the BBQ Gourmet. Our experience and know-how will make your wedding day one to remember.

### Included in All BBQ Gourmet Weddings:

Authentic, Competition Texas Smoker BBQs

On-site co-coordinator

Cooking staff

All appropriate condiments and sauces

Buffet service tables, serving utensils

"Total Event Commitment" phone consultation on all aspects of your event, sharing ideas and experiences



# Introduction to The Gourmet Group

Thanks for considering The Gourmet Group to cater your special day. Here's a run through of the services we provide. You will then find wedding menus and more information.

## **Essentially, we handle up to three aspects of your wedding:**

- 1) **Food:** appetizers, main course, desserts and sweet tables. Under most circumstances, food is served buffet style. The main reason for this is that we believe it is a good fit for a barbecue style menu. It allows for your guests to customize what they want on their plates, in terms of both quantity and selection. What we often recommend, however, is that dessert and coffee following the meal is table served. Usually, speeches take place during that time, and we do not think it is appropriate for your guests to be leaving their seats.
- 2) **Rentals:** tents, tables, chairs, cutlery, plates, etc. This depends on your venue. If your event is taking place in a backyard, you essentially have to create a banquet hall for one night, which can incur significant costs. Some halls include tables, chairs, etc, and although they charge a rental fee, can be a more economical option. In either case, a representative from BBQ Gourmet will visit the location and assess its suitability based on the parameters of your wedding.
- 3) **Servers:** waiters, waitresses, bartenders: These are available from us from a professional staffing agency. The rates are \$30.00 per hour plus mileage if outside the GTA. They can handle setting up the room (seating plan, table setting, basic decor) as per your instructions, plus attending to guests needs during the foodservice (pouring wine, clearing plates) and then cleanup/teardown at the end of the night.

Overall, when choosing a caterer for your wedding, you want to find the right fit for your vision. Clients choose us because they want a casual, unique BBQ experience where the focus is on solid, honest food cooked hot and fresh on site.

# Wedding Menus

## **Main Course Buffet Offerings**

### **Option #1...The Authentic Southern Q'**

Smoked Texas Brisket with Amarillo BBQ Sauce  
Grilled Southern Spiced Chicken Breast w/ Red Pepper Mayo  
*(Your guests will be offered both of these items)*

Rainbow Pasta Salad  
Baked Potato w/ Sour Cream and Butter  
Baby Spring Mix Salad w/ Raspberry/Balsamic Vinegar

Assorted Buns and Butter

Georgia Peach Cobbler with Whipped Cream

Coffee and Tea (after dinner and late night)

**\$26.00 per guest (minimum 78 guests)**

### **Option #2...From the Land and Sea**

Grilled Supreme Chicken Breast  
Marinated Salmon and Harvest Vegetable Skewer  
*(Your guests will be offered both of these items)*

Creamy Caesar Salad  
Sunset Pasta Salad  
Baked Potato w/ Sour Cream and Butter

Assorted Buns and Butter

Key Lime Tart

Coffee and Tea (after dinner and late night)

**\$27.75 per guest (minimum 73 guests)**

### **Option #3....Chicken 'n Ribs**

Grilled Supreme Chicken Breast  
Smoked St. Louis Style Pork Ribs w/ Zesty Sauce  
*(Your guests will be offered both of these items)*

Three Bean Salad w/ Fresh Herbs  
Tossed Organic Salad Greens w/ Balsamic Vinaigrette  
Baked potato w/ Sour Cream and Butter

Assorted Rolls and Butter

Southern Bread Pudding w/ Rum Hard Sauce

Coffee and Tea (after dinner and late night)

**\$27.75 per guest (minimum 73 guests)**

### **Option #4....The Grand BBQ Feast**

Smoked Texas Brisket with Amarillo BBQ Sauce  
Southern Spiced Chicken Breast w/ Red Pepper Mayo  
Hand Carved Whole Side of Atlantic Salmon  
*(Your guests will be offered all three of these items)*

Baby Spinach Salad w/ Poppyseed Dressing  
Black Bean, Corn and Red Pepper Salad  
Baked potato w/ Sour Cream and Butter

Assorted Rolls and Butter

Petit Fours, Fresh Fruit

Coffee and Tea (after dinner and late night)

**\$32.50 per guest (minimum 62 guests)**

***Please note that all bookings of this nature are subject to a 15% service charge.***

**Option #5.....The Carvery**

Hand Carved Smoked Prime Rib of Beef au Jus  
Savoury Grilled Chicken Breast  
Carved Organic Sausage, Spicy Mustard  
*(Your guests will be offered all three of these items)*

Yorkshire Pudding  
Tossed Organic Salad Greens w/ Balsamic Vinaigrette  
Herb Roast Potatoes  
Steamed Medley of Fresh Vegetables

Assorted Rolls and Butter

Apple Cherry Crisp w/ Whipped Cream

Coffee and Tea (after dinner and late night)

**\$35.50 per guest (minimum 57 guests)**

**Option #6... A Cajun Feast**

Bacon Wrapped Beef Tenderloin Kabobs  
Creole Shrimp Jambalaya  
St. Louis Pork Sideribs  
*(Your guests will be offered all three of these items)*

Crab, Jalapeno and Cheese Grits  
Sweet Baked Beans  
Country Coleslaw  
Redskin Potato Dill Salad

Assorted Rolls and Butter

Southern Bread Pudding w/ Bourbon Sauce

Coffee and Tea (after dinner and late night)

**\$40.50 per guest (minimum 50 guests)**

**Option #7...The Ultimate 'Q'**

Whole Roast Beef Tenderloin with Thyme Reduction  
Herb Roasted Chicken Breast  
*(Your guests will be offered both of these items)*

Baked Potato with Sour Cream and Chives  
Organic Salad Greens with Aged Sherry Vinaigrette  
Roasted Smoked Medley of Fresh Vegetables

Assorted Buns and Butter

Key Lime Tarts with Fresh Fruit

Coffee and Tea (after dinner and late night)

**\$45.50 per guest (minimum 45 guests)**

***Please note that all bookings of this nature are subject to a 15% service charge.***

## ***Platters and Hors D'oeuvres***

### ***Options for your pre-dinner cocktail reception***

#### ***Package A:***

Bruschetta and Avocado-Goat Cheese Spread on Herbed Crostini  
Assorted Garden Fresh Vegetables with Herb Dip  
Neal Brothers Snacks: Two-Coloured Nacho Chips with Corn Salsa  
Honey Mustard Nibbles, Organic Pretzels  
Imported and Domestic Cheese Trays with Assorted Crackers

***\$5.75 per guest***

#### ***Package B:***

Assorted Garden Fresh Vegetables with Herb Dip  
Gazpacho Shots  
Indonesian Chicken Satays  
Grilled Asian Beef Satays  
Chopped Carolina Pork in Puff Pastry Shells

***\$8.00 per guest***

#### ***Package C:***

Bruschetta and Avocado-Goat Cheese Spread on Herbed Crostini  
Assorted Garden Fresh Vegetables with Herb Dip  
Blackened Shrimp with Rosemary Aioli  
Dijon Crusted Lamb Chops with Lemon-Olive Oil Drizzle  
Teriyaki Beef Satays

***\$10.00 per guest***

***Please note that all bookings of this nature are subject to a 15% service charge.***

# Important Things to Know

## **Parking & Space Requirements:**

Our trucks and BBQ need adequate space, and cannot be parked on the street. **This includes a kitchen prep truck (approx. 20 feet long), BBQ (approx. 16-18 feet long), and two (10" x 10" tents).** They must be parked and setup on a flat surface adjacent to where we will be loading in our tables, equipment, and food. Blocking off a portion of the parking lot near the load-in would be ideal. For the food service, we will set up one hot food station (6-foot table), and 1-2 condiment stations (6-foot tables where guests will self-serve salads, condiments, etc.).

The area that we serve should be somewhere that your guests will easily be able to enter one direction and exit the next. When the food service starts, please have your DJ/emcee call up two tables at a time. As those guests proceed to the condiment tables, the DJ/emcee can call up two more tables. This will ensure your guests get served in the most efficient manner.

## **Staffing:**

BBQ Gourmet can provide all necessary Servers, Bartenders, Setup and Cleanup staff. Hourly rates are **\$30.00/hr within Toronto**. Additional out of town charges will apply. There is a **four-hour minimum** charge. All liquor servers are SIP certified and provided by "The Butler Did It", a separately licensed and insured professional staffing agency. Generally speaking, full service staffing for most weddings adds approximately \$7.00-\$13.00pp to the final bill.

## **Rentals:**

Full rental packages, from china, cutlery and glassware to tents, dance floors and lighting are available. Costs vary widely depending on specific guest needs. For budget purposes, basic rental packages (china, cutlery, linens, glassware....no guest seating or tents) start at approximately \$10.00 per person. Delivery and additional out of town charges will apply.

## **Coffee/Tea Stations:**

Please note that we do not provide percolators, extension cords or power bars for a coffee station. We ask that you rent percolators (we'll give you a recommended number) and set up the stations near your bar area. Also, have a 6-foot table with a table cloth for the coffee/tea station. This way the station will be able to stay up until the end of the night. If we provide the table for this, it will have to come down when the BBQ Gourmet staff leaves shortly after dessert.

## **Tastings:**

Once you've settled on an appetizer package and/or wedding menu that you would like to move forward with, we can certainly set up a tasting for that menu. We are not a restaurant, so tastings take place in our catering kitchen for 1-3 couples at a time, on weeknights at 6pm depending on chef availability. **A tasting for two people is \$150.** Additional guests are \$75/pp. **That amount is credited against your event when you move forward with your booking.**

Items such as chicken, beef brisket, ribs, salmon, salads, sides and most desserts prepared in house are available for tasting as they can be prepared in smaller quantities. **We do not offer beef tenderloin or prime rib for tasting as they cannot be sized down.**

### **Weddings on a Budget:**

As you have probably figured out by now, weddings can be expensive! We have compiled a practical list of cost-saving options for you to consider:

- **Use disposables for all or part of your event.** High quality products are available for a fraction of rental costs. Consider a compromise scenario such as using real glassware on the guests' tables, but plastic at the bar.
- Be prepared to set up and decorate yourself. In some circumstances this can be done the night before, perhaps by friends or relatives.
- Simplify bar offerings to just beer, wine and soft drinks.
- Consolidate the event duration.
- Offer simple snack type items during the cocktail hour as opposed to passed hors d'oeuvres.

### **Food Order Minimum/Travel Charges:**

**All wedding bookings in the Toronto area are subject to a \$2,000 food order minimum.** Events outside of Toronto are handled on a case by case basis, additional minimums and travel charges will apply.

### **Payment Information:**

50% of the balance is due upon booking your wedding date. The remaining balance is due 5 days before your event date. All payments are non-refundable.

***Thanks for considering The BBQ Gourmet.  
We look forward to helping you exceed your wedding expectations, not your budget!***



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## ***~ Late Night Snacking, Urban Smoke Style ~***

*Make a memorable impression on your guests by having Toronto's premiere Fusion BBQ Food Truck cater your late-night snack service!*

### ***Included in all Urban Smoke Food Truck events:***

*Event consultation and logistical support  
 On-site food service coordinator  
 Cooking and window service staff  
 All appropriate condiments and sauces  
 Food boxes, utensils, napkins, etc. (all disposable)  
 Travel within Toronto  
 90 minutes on-site serving time*

### ***Not Included:***

*HST*

*\*Please note: Urban Smoke is approx 20' long, 7' wide, and 12' tall. A 25' x 25' footprint is ideal. When considering a service location, please keep in mind that we cannot encroach on sidewalks or other public spaces. Urban Smoke must be on solid and level ground in order to function properly.*

*\*\* The Urban Smoke Food Truck generally services events within the Toronto area. Please give us a call to discuss events outside of Toronto. If we are able to accommodate alternate locations, additional minimums and travel charges will apply.*

**~ Late Night Snacking, Urban Smoke Style ~  
Combination Menus**

*Each snack option is priced at \$1,500 for up to 200 guests\*  
1.5 hours of food service is included*

**Savoury Snacks:**

*Option #1*

Texas Beef Brisket Sliders  
& Carolina Pulled Pork Sliders

*Option #2*

Texas Beef Brisket Poutine  
& Grilled Cheese Triangles

*Option #3*

Scandinavian Style Hot-Smoked Salmon Bruschetta  
& Cajun Shrimp Mac n' Cheese

*Option #4*

Classic Buffalo Style Chicken Wings  
& Pulled Pork Taco w/Fresh Tomato Salsa, Refried Beans, Cheese Sauce

**Sweet Snacks:**

*Option #1*

Georgia Peach Crisp w/Whipped Cream  
& Hillbilly Tiramisu....Classic Italian Dessert w/Bourbon-Soaked Wafers

*Option #2*

Southern Bread Pudding w/Caramel Rum Hard Sauce  
& Sweet Grilled Cheese Triangles w/Mascarpone, Nutella & a Hint of Chili

*\*Groups larger than 200 guests can be accommodated for an additional charge*

**How to Book:**

Our event consultants are here to help you, Monday-Friday, 9am-5pm.



**Event catering redefined.**

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