



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



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Congratulations!

We would love to be a part of your wedding day.

BBQ Gourmet has been one of Southern Ontario's most sought after wedding caterers since 1998. If you are looking for a wedding meal that your guests will rave about, look no further! Succulent Texas Smoked Beef, tender Southern Spiced Grilled Chicken and mouth-watering St. Louis Style Pork Ribs are just a small sampling of what we have to offer you.

Whether you are holding a casual backyard celebration, an extravagant tented affair or something in between, our dedicated team of catering professionals will help you with all the details that go into planning a great wedding reception.

Our experienced BBQ chefs have thoughtfully designed wedding menus that cater to a wide range of palates. We like to make sure there is something for everyone! Of course, we are happy to customize any of these offerings upon request.

On your big day our BBQ Gourmet Wedding Team will arrive at your venue with one of our refrigerated catering trucks, towing an impressive 18-foot competition style smoker BBQ. Our staff will handle all of the food preparation, cooking, set-up of the service tables and more. We recommend that professionally trained service staff and bartenders are hired in addition to our team, to assist with buffet service, attend to guest needs and to manage your bar requirements. This is something we can coordinate on your behalf for events in the Toronto area. We can discuss this and more during your complimentary wedding consultation.

Your wedding day will always hold a special place in your heart. The time spent with loved ones, enjoying a great meal together, telling stories, dancing the night away – these moments will stay with you forever. This is why we do what we do. Our BBQ Gourmet team looks forward to helping you create unforgettable memories with your family and friends on your wedding day.



The Finer Details

Food

Guests won't go hungry when BBQ Gourmet caters your wedding. Our menus are extensive, and our portions are large. We recommend that all weddings include hors d'oeuvres, a main course dinner buffet and last but not least, dessert.

Hors d'oeuvres are generally passed by servers, allowing your guests the opportunity to mingle prior to dinner. The main course is served buffet-style, which allows guests to customize plates to their individual preference. Depending on the dessert you choose, we will make a recommendation on whether this course should be served buffet style or tableside.

Tastings

Menu tastings are held at our Toronto catering facility. Once we have quoted you on your selected wedding menu, upon request we can set a tasting date with you. Tastings are \$150 per couple. This \$150 tasting charge for you and your fiancé will be credited against your event when you move forward with your wedding booking. We offer tastings from January - April and from October - November.

Professional Service Staffing (Servers and Bartenders)

Our BBQ Gourmet team handles everything related to the BBQ, food preparation and buffet set up at your venue. We recommend hiring additional wait staff including professional servers and bartenders, to ensure your meal service and bar run as smoothly as possible. Upon request, we can help you secure these service staff for weddings being held in the Toronto area. For out-of-town weddings, we recommend speaking to your venue or professional service staffing companies closer to your wedding location, to secure these staff for your reception.

Professionally trained servers can help your event coordination team with setup and tear down of your event space, serve appetizers, assist with the dinner buffet, attend to guest needs, handle the water replenishment, serve dessert and wedding cake to guest tables (if required), clear glasses, plates and garbage, and they can also help tidy your event space at the end of the night.

Professionally trained bartenders manage the bar set up, mixing drinks, serving drinks and bar tear down. Please keep in mind that all subcontracted staff will need guidance from your wedding planner/day of coordinator, as our BBQ Gourmet team leaves at the conclusion of the food service.

Professional service staff costs vary between \$40-45 per hour per staff, at a minimum of four (4) hours plus travel time. The industry standard for service staffing is one (1) server for every 25 guests and one (1) bartender for every 75 guests.

Rentals

We are pleased to offer custom rental packages to include all required tableware, barware, coffee/tea station items, and waiter trays for your wedding reception. Should you need additional items such as tents, tables, chairs, dance floors, bar setups and more, we are happy to help you source these items through our Etobicoke based rental partner, Higgins Event Rentals.

Coffee and Tea Stations

BBQ Gourmet will provide ground coffee, assorted tea bags, milk, cream, sugar, stir sticks, and instant decaffeinated coffee packs if you would like to have a Coffee and Tea Station at your reception. We will need you (or your venue/event planner) to provide the following items: percolators (the exact number will be determined once your event quote is prepared), separate circuits/extension cords for the percolators, a 6-foot table with a tablecloth, and five small bowls. Many of these items can be added to your subcontracted rental order. Having these items available on-site allows the coffee and tea station to remain set up until the end of the evening.

Vendor Recommendations

BBQ Gourmet has had the privilege of catering hundreds of weddings and we have worked with many excellent vendors. We have an extensive network of wedding contacts we would be happy to share with you including bands, DJs, entertainers, event planners, florists, gourmet beverage caterers, décor companies, photographers, venues, bakeries and more.

Payment Schedules

To secure your wedding booking, a signed contract and a 50% deposit must be in place. This can be paid by cash, cheque, e-transfer, American Express, MasterCard and Visa. Your final invoice balance is due 10 business days prior to your wedding.

All deposits and event payments are non-refundable.

Service Spacing Requirements

If you would like us to set up our food service stations outside of your wedding venue, please allocate a 40' x 20' space adjacent to your venue entrance. This area should be convenient for your guests and close to where we will be parking our BBQ truck and trailer. We will provide black canopies to cover the food service, as well as buffet tables and black linens. If you would like us to set up inside of your wedding venue, please allocate a 20' x 20' space for buffet tables. If space at your venue is limited, send us a floor plan and we will work with you to find an alternate solution.

Again, if required we can provide buffet tables and black linens for indoor food service.

We require a minimum footprint of 40' x 15' to park our catering truck and BBQ trailer. This space must be on a hard, flat surface in an area that we can discretely exit from, as we leave once food service is complete. We will be replenishing from our BBQ throughout your reception, as such please ensure we are able to park as close as possible to the food service space.

Hors D'oeuvres Menus

The First Date

Bruschetta on Herbed Crostini
Avocado and Goat Cheese Spread on Herbed Crostini
Garden Fresh Vegetable Tray
Pulled Pork Sliders
Assorted Mini Quiche

\$11.15 per guest



The Proposal

Smoked Salmon Bruschetta on Herbed Crostini
Chopped Carolina Pulled Pork in Crispy Shells
Beef Brisket Sliders
Mini Greek Salads
Vegetarian Fresh Rolls with Thai Dipping Sauce

\$13.25 per guest



The Happily Ever After

Blackened Shrimp with Rosemary Aioli
Dijon Crusted Lamb Chops with Lemon-Olive Oil Drizzle
Tomato and Bocconcini Bites
Prosciutto Wrapped Apple with Brie, Arugula, and Balsamic Glaze
Spinach Dip Stuffed Mushroom Caps

\$16.70 per guest

Main Course Menus

The Authentic Wedding Q

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

Grilled Vegetable Kabob
Portobello Mushroom with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Penne Pasta Salad with Vegetables and Fresh Herbs
Heritage Mixed Greens with Balsamic Dressing
Baked Potato with Sour Cream and Butter

Assorted Rolls and Butter

Georgia Peach Cobbler with Whipped Cream

Coffee and Tea

\$33.85 per guest



The Chicken and Ribs Reception

Grilled Supreme Chicken Breast with Red Pepper Mayo
Smoked St. Louis Style Pork Ribs with Zesty BBQ Sauce
(Your guests will be offered both of these items)

Veggie Tower with Portobellos, Zucchini, Roasted Peppers,
Cherry Tomato, Goat Cheese, and Rosemary
(Your vegetarian guests will be offered this item)

Premium Caesar Salad with Gourmet Croutons, Lemon Wedges, and Bacon Bits
Three Bean Salad with Fresh Herbs
Tricolour Roasted Potatoes

Assorted Rolls and Butter

Key Lime Tart

Coffee and Tea

\$34.45 per guest

The Grand Wedding Feast

Smoked Texas Brisket with Amarillo BBQ Sauce
Nashville Chicken Legs and Thighs with Alabama Sauce
Hand Carved Whole Side of Atlantic Salmon
(Your guests will be offered all three of these items)

Veggie Tower with Portobellos, Zucchini, Roasted Peppers,
Cherry Tomato, Goat Cheese, and Rosemary
(Your vegetarian guests will be offered this item)

Sweet and Savoury Salad with Pumpkin Seeds and Dried Cranberries
Pearl Couscous Salad with Fresh Herbs and Smoked Paprika
Herb Roasted Potatoes

Assorted Rolls and Butter

Southern Bread Pudding with Hard Rum Sauce

Coffee and Tea

\$41.25 per guest



The Wedding Carvery

Hand-Carved Prime Rib of Beef au Jus
Mediterranean Chicken Breast with Tzatziki
Carved Organic Sausage with Spicy Mustard
(Your guests will be offered all three of these items)

Grilled Tofu and Beet Kabob
Grilled Portobello Mushroom with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Edamame and Corn Salad
Heritage Mixed Greens with Balsamic Dressing
Baked Potato with Sour Cream, Butter, Chives, Cheese, and Bacon Bits

Yorkshire Pudding and Assorted Rolls

New York Cheesecake with Berry Compote

Coffee and Tea

\$46.60 per guest

The Ultimate Wedding Banquet

Seared Veal Chop with Marsala-Mushroom Demi-Glace
Vol-au-Vent au Poulet (Puff Pastry Stuffed with Chicken)

Atlantic Lobster Tail with Garlic Butter
(Your guests will be offered all of these items)

Grilled Vegetable Kabob
Portobello Mushroom with Feta and Sundried Tomato
(Your vegetarian guests will be offered both of these items)

Baby Kale Crunch Salad with Asiago Cheese and Balsamic Dressing
Green Beans with Butter
Herb Roasted Potatoes

Assorted Rolls with Butter

Couples' Choice of Tart Flavour, Garnished with Fresh Fruit
(Choose one flavour: Double Fudge, Apple Caramel, Key Lime or Strawberry-Rhubarb)

Coffee and Tea

Market Price – Quoted Upon Request



Please Note

All Toronto area bookings of this nature are subject to a \$3,000 food order minimum.

All out-of-town bookings of this nature are subject to a \$5,000 food order minimum.

A truck/travel charge, 15% service charge and HST are applied to all wedding bookings.