



The
BBQ
Gourmet
FOOD COMPANY LTD

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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www.bbqgourmet.com

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

The 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 Head Chef and his team have thoughtfully designed six 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, buffet food service 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 and will discuss in detail 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. The BBQ Gourmet team looks forward to doing our part to help you create unforgettable memories with your family and friends on your wedding day.

The Finer Details

Food

Guests won't go hungry when The 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 in our catering kitchen at the Chef's table. Once you have selected your wedding menu, we will coordinate a tasting date with you. Tastings are \$150 per couple. Additional guests are \$75 each. 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 until April and again from October until mid-November.

Professional Service Staffing (Wait Staff and Bartenders)

The 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. We subcontract these services from The Butler Did It, as they provide us Smart Serve and Food Handler certified staff at preferred rates.

These 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 tableside pouring of water, 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. The 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, especially once The BBQ Gourmet team leaves at the conclusion of the food service.

Each bartender and professional server costs \$34/hour for in town weddings, at a minimum of four (4) hours. Additional fees apply for out of town locations. The industry standard for service staffing is one (1) wait staff for every 25 guests and one (1) bartender for every 75 guests.

Rentals

We are pleased to offer custom rental packages that include all 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 as well. Our rental partner, Higgins Event Rentals, has a beautiful show room that you can visit in person to discuss more extensive rental needs. When they are booked through us, you receive our preferred rates.

Coffee and Tea Stations

The 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 Coffee and Tea Stations at your event. 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 table cloth, 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. If The BBQ Gourmet provides this equipment it will need to leave with our team shortly after dessert.

Vendor Recommendations

The BBQ Gourmet has had the privilege of catering hundreds of weddings and in doing so 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 Catering, Décor Companies, Photographers, Venues, Wedding Cake Decorators and more!

Payment Schedules

In order 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, Visa or MasterCard. The remaining balance of your final invoice is due 10 business days prior to your wedding event date. All deposits and event payments are non-refundable.

Service Spacing Requirements

If you would like us to set up the food service stations outside of your wedding venue/tent, please allocate a 40' x 20' space adjacent to your venue entrance. This should be in an area convenient for your guests to walk to and from. We will provide two 10' x 10' black canopies to cover the food service, as well as the buffet tables/linens.

If you would like us to set up inside your wedding venue/tent, please allocate a 20' x 20' for food service tables. If the available space at your venue is limited, send us a floor plan and we will work with you to find an alternate solution. Again, we will provide the buffet tables/linens.

We also require a minimum footprint of 40' x 15' our catering truck and BBQ trailer (20' for our truck; 16-18' for our BBQ). This space must be on a hard, flat surface in an area that we can discretely exit, as our team leaves once food service is complete.

Please note all bookings of this nature require a \$2,500 minimum food order, and are subject to a 15% service charge.

- Hors D'oeuvres -

The First Date

Bruschetta on a Herbed Crostini
Avocado and Goat Cheese Spread on a Herbed Crostini
Garden Fresh Vegetable Cup with Herb Dip
Pulled Pork Sliders
Assorted Mini Quiche
\$9.95 per guest

The Proposal

Smoked Salmon Bruschetta on a Herbed Crostini
Chopped Carolina Pulled Pork in Puff Pastry Shells
Beef Brisket Sliders
Greek Salad in Mini Shells
Vegetarian Fresh Rolls with Thai Dipping Sauce
\$11.95 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
\$15.25 per guest

Wedding Main Course Menu

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
\$29.95 per guest

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
Tri-Colour Roasted Potatoes

Assorted Rolls and Butter

Key Lime Tart
Coffee and Tea
\$31.95 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
\$37.75 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
\$42.25 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 Tarts with Fruit

Coffee and Tea

Market Price – Quoted Upon Request

Wedding Rental Packages

Subcontracted by The Gourmet Group of Companies based on availability

CUSTOM RENTAL REQUIREMENTS:

Rental needs for weddings can vary greatly based on the venue and desires of our clients.

We will work with you to procure items such as tents, tables, chairs, linens and tableware to fulfill your needs and help enhance the vision you have for your special day.

FAQ:

When will they be delivered?

If your event is on a Friday, items will be delivered Thursday. If your event is on a Saturday, your items will be delivered Friday and picked up Monday. Please ensure this is okay with your venue - if not, other arrangements can be made.

Will there only be one per person for items like dinner plates?

Of course not! We will order in accordance to industry standards and our experience. This means your guests are more than welcome to enjoy seconds!

Other additional costs may include an out of town fee if the location is outside of the service area, and if any additional items are added.



URBAN SMOKE

FUSION BBQ

LATE NIGHT SNACKING, URBAN SMOKE STYLE

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

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Your choice of two menu items at \$1,500 for up to 200 guests
1.5 hours of food service is

SAVOURY SNACKS

TEXAS BEEF BRISKET SLIDERS
CAROLINA PULLED PORK SLIDERS
TEXAS BEEF BRISKET POUTINE
GRILLED CHEESE TRIANGLES
SMOKED CHICKEN WINGS
MAC AND CHEESE

SWEET SNACKS

GEORGIA PEACH COBBLER
HILLBILLY TIRAMISU
SOUTHERN BREAD PUDDING
SWEET GRILLED CHEESE
DEEP FRIED GOURMET
DOUGHNUTS WITH ICING SUGAR
included