



FROM OUR FAMILY TO YOURS!

YOUR FIRST MEAL AS A MARRIED COUPLE
DESERVES TO BE UNFORGETTABLE!





BBQ Food Truck

Congratulations! You are married!

The ceremony is finished! Let the celebrating begin!

Part of that celebrating includes mouth watering, tender, and flavourful BBQ cuisine! Whether you want your guests to enjoy a plated meal picked up at the food truck or a casual "all you can eat" dinner format the B&C BBQ food truck can accomplish both for all sizes of crowds!

PERSONALIZE IT!

We love being a part of making your day memorable!

Creating your personalized food truck menu is easy!
Choose from each category:

3 Mains
3 Sides
1 Dessert

Our food truck service includes serving team, one use food packaging, disposable cutlery, and napkins





MAINS - CHOOSE 3

Pulled Pork Kaisers

Smoked Shaved Brisket on a Bun

Smoked Applewood Quarter Chicken

1/2 Rack of Smokey Back Pork Ribs

Chef's Taco of the Month

Pulled BBQ Jackfruit on a Bun (Vegan)

SIDES - CHOOSE 3

Country Baked Beans

Homestyle Potato Salad

Creamy Macaroni Salad

Homebaked Cornbread

DESSERTS - CHOOSE 1

"Better than Pie" Pies

deep fried hand pies with seasonal fruit filling

Homebaked Cookies





It has been our goal from the very beginning to go above and beyond expectations with superb service, outstanding food, and excellent value!

Superb Service:

We want you to feel comfortable knowing that we are invested in your day right along with you!

You will be provided with your very own B&C coordinator who will answer any questions and make sure every detail is ready to go! Even the stuff you may not have thought of!

On the day, our trained and certified serving team ensures every carefully planned detail is carried out and your guests are well fed and taken care of!

All staffing fees are included in your plate price unless otherwise specified.

Outstanding Food:

We take great pride in the food we serve! All our recipes have been carefully selected and perfected. Our food is made from scratch and prepared fresh! Our reputation rides on each meal we serve, we do not take this lightly.

Excellent Value:

The food served at your wedding is one of the big investments of your day!
We pack a lot of value into your investment.

Included in your plate price:

BBQ Menu and Dessert
Self Sufficient Food Truck with Whisper Quiet Honda Generators
Food Truck One Use Packaging, Napkins, and Cutlery
B&C Coordinator and Administrator
Trained and Certified Serving Team
Travel Costs up to 1 Hour Distance
"No Kitchen" Cooking Equipment
Site Specific Accommodations
Required Disposable Items





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FREQUENTLY ASKED QUESTIONS





WHERE DO I START?

You can start by checking out our delicious catering menu!
The next step is to give us a call to speak with your B&C coordinator.
We want to hear more about your special day!

HOW FAR IN ADVANCE SHOULD I BOOK?

We typically book 8 - 10 months in advance. We receive multiple requests daily, so we can't guarantee a date until it is booked with a deposit. Once an estimate is sent out we will let you know if another client becomes interested in that date. At that point we will extend to you a 48 hour grace period to confirm your decision.

HOW CAN I RESERVE MY EVENT DATE?

We require a \$1,500.00 booking deposit (50% refundable) as well as our deposit contract reviewed and signed.

WHAT PAYMENT METHODS DO YOU ACCEPT?

We accept cash, cheque, and interact e-transfer. Credit Card is also accepted, however a 3.5% processing fee will be added to the transaction.

IS GRATUITY INCLUDED IN MY QUOTE?

We take great pride in what we do, and believe gratuity should be earned, not expected and automatically charged!

Therefore, gratuity is discretionary to the client.

(industry standard is 15-18% gratuity. This is given not only to the serving team at your event but to our fantastic team back at the kitchen as well!)

WHEN IS FINAL PAYMENT DUE?

The final payment on your invoice must be paid 10 days prior to your special day.

WHEN DO YOU NEED FINAL NUMBERS FOR?

Final numbers are due 30 days before your special event.
Any revisions after this point will include a surcharge.



WHAT STYLE OF SERVICES DO YOU OFFER?

We offer a bountiful buffet style service which treats your guests to an abundance of food and options!

WHAT DO YOU PROVIDE FOR THE BUFFET?

We provide complete buffet set up, including tables, linens, heated chafing stands, serving utensils, and tasteful decorations.

DO YOU PROVIDE BAR SERVICE?

No, our staff does not handle bar services.

DO YOU RENT DISHES OR LINENS?

We do not carry any event rentals. However, our event coordinator would be happy to get you in touch with a trusted third party vendor for this service.

WHAT DO STAFF WEAR ON SITE?

Our staff have a strict uniform policy. We wear white button up dress shirts, black dress pants, a black vest, and black non slip shoes.

THERE IS NO KITCHEN ON SITE AT MY VENUE, CAN YOU STILL CATER?

Yes! We have mobile kitchen units that come on site. They are fully equipped and are powered with whisper quiet generators.

HOW DO YOU ENSURE THERE IS ENOUGH FOOD?

We build a buffer zone into our food estimates. This means we've got you covered if your guests arrive with extra big appetites!

WHERE DO YOU COOK YOUR FOOD?

The food is prepared in our expansive, ministry of health inspected, commercial kitchen. It is then safely transported to your event in Cambro Hot Boxes to maintain safe food holding temperatures, and ensuring food is piping hot! All time sensitive dishes are prepared on site with our mobile cooking equipment to ensure highest quality.



WHAT HAPPENS TO THE LEFTOVERS?

Leftovers are removed from the buffet and properly disposed of.
Due to liability and health regulations, under no circumstance are we able to leave buffet leftovers on site.

CAN YOU ACCOMMODATE FOOD ALLERGIES?

We can absolutely accommodate any dietary restrictions or allergies!
We want every guest to fully enjoy their meal.
Your B&C coordinator will work with you to understand your guests specific needs.

HOW DO I KNOW YOU ARE RELIABLE?

With our track record in excess of 50,000 happy guests (and counting) since our inception in 2016, you can rest assured you are in good hands!
We take extra measures to ensure your event will run smoothly and that we will be there ready to serve you and your guests.

Such measures include:

Generator back ups for our entire commercial kitchen facilities
All our kitchen and cooler trailer units have whisper quiet power generation
Multiple catering vehicles
Large kitchen and serving team
Commercial grade equipment with regular maintenance and inspections
Local and trusted suppliers delivering fresh meat, produce, and supplies weekly

WE ARE PLEASED TO SAY THIS IS OUR FULL TIME JOB!

IT'S ALL WE DO!

Here at Barn and Country we are extremely focused and committed to perfecting our craft. We are dedicated to being a part of your planning journey, right from the beginning to the last bite enjoyed!