



FROM OUR FAMILY TO YOURS!

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







# *The Cocktail Hour*

Congratulations! You are married!

The ceremony is finished! Let the celebrating begin!

The two of you are off creating amazing pictures!

Back at the reception your guests have begun mingling with one another, sipping a cocktail, and enjoying the fresh flavours of food as the hors d'oeuvres and appetizers begin to circulate.

All your hard work planning is paying off!  
This day is off to a great start!

## **PERSONALIZE IT!**

We love being a part of making your day perfect!

Creating your personalized appetizer hour is easy!  
Choose from each category:

**3 Tapas**  
**1 Hors D'oeuvres**  
**1 Slider**  
**Drink Trio**

Our appetizer hour includes passed or served buffet hors d'oeuvres service, cocktail napkins, plates, and juice cups.

Appetizers are served for 1 hour.





## TAPAS - CHOOSE 3

Bruschetta and Feta Bites with Balsamic Drizzle (V)

Smoked Salmon and Dill Cucumber Rounds

BLT Endive Spears with Chive and Onion Cream Cheese

Smoked Cheddar and Bacon Cheese Balls on a Pretzel Stick

Vegetable Crudite's and Roasted Garlic Hummus Cups (V)

## HORS D'OEUVRES - CHOOSE 1

Spanakopita with Tzatziki sauce (V)

Pigs in a Blanket with Smoked Honey Mustard

Four Cheese Spinach and Artichoke  
Dip with Toasted Baguettes (V)

## SLIDERS - CHOOSE 1

Slow Roasted Hickory Pulled Pork Sliders with Savoy Cabbage Slaw

Burger Sliders with Arugula and Peppercorn Ailoi

Portabello Mushroom and Caramelized Onion Sliders (V)

## DRINK TRIO - INCLUDED

Southern Ice Tea

Old Fashioned Lemonade

Sparkling Fruit Punch





## *Dinner Service*

The MC announces you as you dance your way into the reception!

Everyone is on their feet clapping and cheering!

You are about to enjoy your first meal as a married couple. You take your place and look out across the room. You are surrounded by your family and friends, there is so much love and joy here!

Your heart feels full, but your stomach is growling!

### **DINNER TIME!**

No one goes away hungry!

Choose from each category:

**Prime Rib or Salmon**

**Chicken or Pork**

**Pasta or Chilli (V)**

**One Potato**

**Two Vegetables**

**Three Salads**

**Dinner Rolls or Cornbread**

**Dessert Table**

Our dinner service includes buffet tables, linens, and equipment, served buffet service, ice water pitchers, coffee and tea, dessert table, and table clearing service.



## BEEF OR SALMON - CHOOSE 1

Herb Crusted Prime Rib Roast  
served with Beef Gravy and Horseradish

Cedar Plank Salmon Fillet  
served with Caper Dill Butter

## CHICKEN OR PORK - CHOOSE 1

Smoked Quarter Chicken  
served with Applewood BBQ Sauce

Slow Roasted Hickory Pulled Pork  
served with Fresh Kaiser Buns

Smokey BBQ Back Pork Ribs

Whole Rotisserie Hog  
stuffed with Apples and Herbs\*

## PASTA OR CHILLI - CHOOSE 1

Mega Cheesy Mac n Cheese

Vegetarian Black Bean Chilli

## POTATOES - CHOOSE 1

Creamy Mashed Potatoes

Herb Red Roasted Potatoes

## VEGETABLES - CHOOSE 2

Honey Glazed Baby Carrots

Herb Butter Kernel Corn

Roasted Garlic Green Beans

Country Baked Beans



## SALADS - CHOOSE 3

Caesar Salad

Mexican Street Corn Salad

Watermelon Greek Salad

Creamy Macaroni Salad

Chef's Garden Salad (Vegan)

Mandarin Orange and Cranberry Spinach Salad  
with Honey Citrus Vinaigrette (Vegan)

## DINNER ROLLS OR CORNBREAD - CHOOSE

Freshly Baked Dinner<sup>1</sup> Rolls with Butter

Homebaked Cornbread

## CHEF'S DESSERT TABLE - INCLUDED

"Better than Pie" Fry Pies

Homebaked Cookies, Brownies, and Mini Cheesecakes

## COFFEE AND TEA BAR - INCLUDED

Regular and Decaf Coffee

Steeped Orange Pekoe Tea

Creamers, Milkers, Sugars, and Sweeteners

Paper Coffee Cups and Stir Sticks provided





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:**

**Cocktail Hour Service and Hors D'oeuvres**  
**Cocktail Hour Rustic Drink Trio**  
**Served Buffet Dinner Service**  
**Ice Water on Tables during Dinner Service**  
**Chef's Dessert Table**  
**Coffee and Tea Bar**  
**B&C Coordinator and Administrator**  
**Trained and Certified Serving Team**  
**Travel Costs up to 1 Hour Distance**  
**"No Kitchen" Cooking Equipment**  
**Site Specific Accommodations**  
**Buffet Tables, Linens and Serving Equipment**  
**Table Clearing and Dish Cleaning**  
**Required Disposable Items**





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## WEDDING FEAST PACKAGE

### Included in your package:

Cocktail Hour Service and Hors D'oeuvres  
Cocktail Hour Rustic Drink Trio  
Served Buffet Dinner Service  
Ice Water on Tables during Dinner Service  
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Please contact us for a personalized quote!

[info@barnandcountry.ca](mailto:info@barnandcountry.ca)

613 848 8231

Facebook: Barn and Country Catering

Instagram: barnandcountrycatering





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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 non refundable \$1,000.00 booking deposit 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!