WEDDING MENUS



MEN WITH KNIVES
CATERING

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CREATING UNFORGETTABLE FOOD EXPERIENCES

Global Inspiration. Localized.
Creating Unique Experiences for Every Wedding Client.





The team at Men with Knives Catering (MWK) work with you from the first day of your wedding journey. With our experience in both rustic and formal weddings, our team of expert staff become your event, food and beverage partners.

Our team will offer you support in the following areas to make sure that there is a solid vision and plan for the day. Quotations will be broken down in the follow categories to assist with your budget and planning.

STAFFING SOLUTIONS (Chef, Lead, Waitstaff, Bar, Miscellaneous)

MENU DESIGN / EVENT FORMAT (Courses, Food Selections, Structure, Agenda)

RENTAL COORDINATION (MWK In House Rentals, Third Party Vendors)

VENDOR CONSULTATION (Logistics, Set Up)

Prices for food are based on a per person amount. Additional costs will vary depending on the staff, equipment and rentals needed to support your vision.

18% gratuity will be added to all staffed events.

Travel time will be added for any events outside of our core area.

MOBILE FLEET

A One Stop Shop



With a decade of experience in both rustic offsite weddings and more formal events at our partner venue Alpine Ski Club, the MWK team has seen it all. We can provide a one stop shop to put together your day or we can work with your existing team to connect the dots.

We have a diverse range of equipment for mobile weddings including our Applewood Express **Mobile Kitchen, wood fired smoker, barbecues, Ooni pizza ovens and more.**

Let us help turn your private farm, cottage or field in to a wedding destination.





EVENT FORMAT



BUFFET

Great for large groups and diverse menus. This format allows guests to personalize their selections and portion size. Multiple buffets allow large groups the speed and flexibility of multiple dishes and proteins..

FORMAL / PLATED SERVICE

The white tablecloth dinner service providing guests a more intimate table side service with the formality and flair of individually plated dishes..

SHARED PLATES / FAMILY STYLE

A communal service providing guests the flexibility of portion size and menu selection while also the formality of a sit down dinner service..

FOOD STATIONS

Stations provide a more casual set up while allowing guests to explore more food options and to enjoy the diversity of flavours, portion size and ingredients..

RENTAL COORDINATION



RENTALS

Remote and offsite events often involve equipment, linen, dish and glassware rentals. Let our team work with you and/or your wedding planner to coordinate the logistics of your event needs.

MWK EQUIPMENT

MWK provides serving equipment in our quotations. This includes chafing dishes, cooking equipment, platters, utensils. This will be included as part of your quotation.

THIRD PARTY VENDORS

MWK works with reputable rental companies in the area to put together quotations for your event needs including tent rentals, tables, chairs, dishware, glassware, cutlery and specialty bar and service items. Based on the scope of the additional rentals, a coordination fee or a 15% surcharge will be added to your event if you would like us to take care of your needs.

LINENS

MWK works with reputable linen rental companies to provide table linens, napkins and drapery on request.



STAFFING

Men with Knives Catering complements every event with our team of expert staff with experience in event coordination, bar management and food service.

Rates are estimated based on your event agenda and needs.

Service Staff $60/hr
Event Chefs $70/hr
Bar Staff $65/hr
Event Leads $70/hr

**Rates applicable to events booked between December 1, 2025 and December 31, 2026.

MENU DESIGN

Our team of chefs work with you to design the elements of your wedding dinner. Our SAMPLE menus give you a taste of

Spring and fall wedding tastings paired with our in house wine offerings help to give weddingclients the direction they are looking for.

Traditional wedding favourites mixed with inspirations from our travels around the club help to influence our wedding packages.

Menu options for vegetarian, vegan and other special diets are available with advance notice.

Prices range by dinner format, menu selection and courses between $80 and $175pp.

SAMPLE BUFFET MENU

Casual Format. Choice of Food Portions and Offerings.
Double Sided and Multiple Buffets for Large Groups.





Selection of Passed Canapes or
MWK Charcuterie Station

Plated or Family Style Salad

Buffet Dinner with Two Entree
Selections,Two Side Dishes

Buffet Dessert & Coffee Station

Passed Canapes:
Asparagus Ricotta Tart. Miso. Black Garlic
Tuna Tataki. Wonton Crisp. Lemon Zest.
Shrimp Gaspacho Shooters.
Mini Pork Schnitzel. Apple Chutney.

Family Style Salad:
Grilled Caesar Salad. Focaccia. Lemon.
Crispy Pancetta. Creamy Garlic.

Buffet:
Lemon Basmati Rice.
Crispy Chili Crunch Bok Choy.
Roast Chicken Supreme.
Grilled Beef Short Ribs. Hoisin.

Dessert Station:
Assorted Minis
(Tiramisu, Pot au Chocolat, Crumble).
Fresh Fruit Platter
Coffee, Tea

SAMPLE PLATED MENU

Formal Plating. Delicate Dishes.
Intimate and Traditional.





Selection of Passed Canapes or
MWK Charcuterie Station

Plated Salad

Plated Appetizer or Soup (Optional)

Advance Ordering:
Choice of Two Entrees
One Special Meal (GF/DF)

Plated Dessert. Coffee Service

Passed Canapes:
Shrimp Cocktail.
Fried Chicken & Mini Waffles.
Tuna Poke. Sesame Cone.
Chili & Coffee Chicken Kofta. Lime Yogurt.

Plated Salad:
Gem Lettuce, Radish, Sunflower Seeds, Ginger Garlic & White Balsamic Dressing.

Plated Entrees:
-Beef Tenderloin Medallions. Crispy Leeks. Bearnaise. Duck Fat Roasted Potatoes. Miso Green Beans.
-Roast Brown Sugar & Chipotle Rubbed Salmon. Lemon Risotto. Miso Green Beans.
-Butternut Squash Ravioli. Crispy Sage. Brown Butter. (Vegetarian)

Plated Dessert:
Tarte Pomme. Fresh Cream.
Whiskey Caramel Sauce.

SAMPLE FAMILY STYLE MENU

Shared Plates. Communal Atmosphere.
Great for Choice of Portion and Menu.





Selection of Passed Canapes or
MWK Charcuterie Station

Plated or Family Style Salad

Shared Plates:
Two Proteins
Two Side Dishes

Family Style Dessert Platters
or Dessert Buffet
Tableside Coffee Service

Passed Canapes:
Brie & Strawberry Phyllo. Balsamic.
Chicken Yakitori. Sesame.
Vegetable Gyoza. Edamame. Hoisin.
Beef Tenderloin on Mini Potato Bun.
Caramelized Onion. Aioli.

Shared Salad:
Frissee. Radish. Bell Peppers. Crispy
Chickpeas. Feta.

Shared Plates:
Miso Glazed Salmon. Grilled Lemon.
Crispy Porchetta. Chimichurri.
Roast New Potatoes. Rosemary.
Grilled Broccoli. Chilis. Garlic.

Shared Dessert Platter:
Classic Catalan Cheesecake
Toffee Lace.

SAMPLE STATIONS MENU

Casual Atmosphere. Diverse Menu.
A Great Way to Showcase The Food You Love.





Food Stations allow guests to deviate from the traditional wedding structure by creating their own schedule and filling it with creative food and drink experiences. Dinner can flow throughout the event with overlapping stations or can follow a more structured cocktail hour leading in to distinct food stations.

Taco Bar

Pizza Station

From the Smoker

Salad Bar

Pasta Bar

Noodle Station

Asian Inspiration

Bakery

Fondue

Comfort Station

Global Skewers

LATE NIGHT SNACK MENU

Casual Atmosphere. Diverse Menu.
A Great Way to Showcase The Food You Love.





Late Night Snack menus keep the food element of your special event rolling late in the night (and help to keep your guests well fed and safe!).

Stations and passed late night experiences are common and chosen to complement your menu choice, guest count and entertainment.

Poutine

Dim Sum

Flatbreads

Tacos

Pretzels

Slider Bar

Nachos

Grilled Cheese

Grazing Station

Sundae Bar

Dessert Spread



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Let us be part of your wedding journey.

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