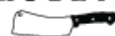


WEDDING MENUS



ALPINE
SKI CLUB

MEN WITH KNIVES
CATERING



MEN WITH KNIVES CATERING

ALPINE'S FOOD AND BEVERAGE PARTNER

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 journey at Alpine Ski Club to create a personalized wedding menu and event experience. In tandem with the Alpine Ski Club staff we 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.

MENU DESIGN & EXECUTION

BAR PACKAGES & SERVICE

EVENT PLANNING SUPPORT



BAR PACKAGES

Our licensed venue offers clients several options for their drink service. For shorter events and parties who anticipate light drinking, clients may opt for a **consumption bar** where they are billed based on the drinks consumed.

Our **set bar packages** provide the best value and flexibility for the majority of our clients. Each package is based on an eight hour experience including five hours of reception service and three hours of wine service.

Beer & House Wine Package \$45pp

House Package \$60pp (Signature Drink, Domestic Beer, House Wine, Cider, Coolers, Bar Rail, Non-Alcoholic Drinks)

Premium Package \$70pp (Signature Drink, Domestic & Craft Beer, Cider, Coolers, Premium Wine, Premium Spirits, Non-Alcoholic Drinks)

*Please note:

Packages do not include shots, doubles.

Additional hours and selections may be added.

Special requests for dinner wine may be accommodated based on price point and availability.

Children and vendors will be given a non alcoholic package of \$25pp.

WEDDING FORMATS



Prices range from \$70 to \$140 per person depending on the format of your event, the number of courses and the food menu selected.

BUFFET

The buffet allows clients to give their guests the most flexibility with portion size and choice. A more informal set up yet still providing a traditional dinner service to integrate speeches. For large groups multiple buffets assist with speed of service. We recommend all buffets be served by our team.

FORMAL / PLATED SERVICE

The white tablecloth dinner service provides guests a more intimate table side service with the formality and flair of individually plated dishes. Plated service works well with structured agendas and specific timelines.

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.



MENU DESIGN

Our team works with you to design the elements of your wedding dinner. Our sample menus give you a taste of what we have to offer. With our full catering menus in hand, our wedding expert will help you create a customized menu for your special day. Traditional wedding favourites mixed with inspirations from our travels around the world help to influence our wedding packages.

Six course **spring and fall wedding tastings** paired with our in house wine offerings guide our wedding clients in making their final menu decisions. For couples yet to book their event, these can be joined for \$250 / group of six.

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

Per person costs are determined by NUMBER OF COURSES, SERVICE STYLE AND MENU SELECTION. Late night snack options are billed separately.

Buffet	\$70-\$100
Family Style	\$80-\$110
Food Stations	\$90-\$120
Plated	\$100-\$130

All Alpine quotes include staffing costs.

SAMPLE BUFFET MENU

Casual Format. Choice of Food Portions and Offerings.
Double Sided and Multiple Buffets for Large Groups.
Starting at \$70pp



Assorted Rolls. Herb Butter.

Selection of Passed Canapes or
MWK Charcuterie Station

Family Style or Buffet Side Salad

Buffet Dinner with Two Entree
Selections, Two Side Dishes

Buffet Dessert & Coffee Station

Passed Canapes:

Vegetable Latke. Smoked
Trout. Creme Fraiche.
Bacon Wrapped Shrimp.
Beef Wellington Bites.
Mini Pork Schnitzel. Apple Chutney.

Buffet Salad:

Rustic Caprese. Bocconcini. Heirloom
Tomatoes. Balsamic. Basil.
Jewelled Couscous.
Grilled Vegetable Medley. Feta.
Sumac Roast Chicken.
Beef Striploin. Horseradish.

Dessert Station:

Local Tarts. Pies. Brownies.
Fresh Fruit Platter
Coffee, Tea

SAMPLE PLATED MENU

Formal Plating. Delicate Dishes.
Intimate and Traditional.
Starting at \$100pp



Assorted Buns. Herb Butter.

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:

Tartiflette Bites.
Fried Chicken. French Toast. Franks'.
Maple Syrup
Tuna Poke. Sesame Cone.
Lamb Kofta. Tzatziki.

Plated Salad:

Kale. Quinoa. Butternut Squash.
Pecans. Pickled Onions.

Plated Appetizer:

Crab Claw & Oyster

Plated Entrees:

-Beef Tenderloin. Garlic Mash.
Asparagus..
-Dukkah Crusted Halibut. Citrus
Quinoa. Asparagus..
-Lentil & Chickpea Stuffed Peppers.
Collard Greens.

Plated Dessert:

Tarte Pomme. Fresh Cream.
Whiskey Caramel Sauce.

SAMPLE FAMILY STYLE MENU

Shared Plates. Communal Atmosphere.
Great for Choice of Portion and Menu.
Starting at \$80pp



Assorted Buns. Herb Butter.

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
Tablesides Coffee Service



Passed Canapes:

Brie & Cranberry en Croute.
Hoisin Pork Meatball. Toasted Sesame.
Shrimp & Bacon.
Beef Tenderloin Crostini. Old
Cheddar. Arugula.

Shared Salad:

Kale. Quinoa. Roast Butternut Squash.
Feta. Pickled Onions. Pecans.
Honey Balsamic.

Shared Plates:

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

Shared Dessert Platter:

Broken Pavlova. Berries. Custard.
Whipped Cream. Mint.

SAMPLE STATIONS MENU

Casual Atmosphere. Diverse Menu.
A Great Way to Showcase The Food You Love.
Starting at \$90pp



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!). Prices are per person and range from **\$8.50-\$15.00pp** depending on numbers of selections.

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

Sundae Bar





Global Inspiration. Localized.
Let us be part of your wedding journey.

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