



FEASTIVITIES
EVENTS & CATERING

**LET THE
FEASTIVITIES
BEGIN**



WELCOME



Treat your guests to culinary service and excellence when choosing Feastivities. We have been catering celebrations across Niagara for over 50-years. Our Niagara roots run deep and we are honoured with the opportunity to be a part of your celebrations



You will work directly with our Events Team to plan your wedding's food & drink service. Our Team is always happy to assist.

CONTACT US



SALES@FEASTIVITIES.CA



[@FEASTIVITIESNIAGARA](https://www.instagram.com/FEASTIVITIESNIAGARA)



[@FEASTIVITIESNIAGARAREGION](https://www.facebook.com/FEASTIVITIESNIAGARAREGION)

WWW.FEASTIVITIES.CA

SELECT PACKAGE

ALL PACKAGES INCLUDE:

Cutlery, Dinnerware and Water Glasses

Coffee & Tea

Free menu tasting for 6 people total including the couple

Complimentary cutting of your wedding cake for your After Glow

Free meals for children 3 and under at reception



1 HOUR - Hors D'Oeuvres Service

3 COURSE PLATED MEAL:

- Appetizer, Soup, Salad OR Pasta
- Entrée
- Dessert

AFTER GLOW

Pizzas and Fruit Platter

\$70 per guest plus HST and 17% Gratuity



1 HOUR - choice of Hors D'Oeuvres or charcuterie board

4 COURSE PLATED MEAL:

- Appetizer
- Soup, Salad OR Pasta
- Entrée
- Dessert

AFTER GLOW

Pizzas and Fruit Platter

\$80 per guest plus HST and 17% Gratuity



Charcuterie Bar (Upgrade Charcuterie Bar Deluxe: shrimp, mussels, seafood salad and prosciutto - \$5 per person)

3 COURSE PLATED MEAL:

- Pasta
- Entrée
- Dessert

AFTER GLOW

Pizzas, Assorted Desserts and Fruit Platter

\$95 per guest plus HST and 17% Gratuity

HORS D'OEUVRES

SELECT A TOTAL OF FIVE

HOT SELECTIONS

MINI QUICHE

with braised leek, goat cheese and cherry tomatoes

VEGETABLE SPRING ROLLS

with sweet and sour dipping sauce

BEEF SATAYS

glazed with forty creek bbq sauce

TRUFFLE MAC & CHEESE FRITTERS

COCONUT SHRIMP

with sweet and spicy dipping sauce

BACON WRAPPED SCALLOPS

with soy sauce

COLD SELECTIONS

CAPRESE SKEWERS

with pesto and balsamic reduction

FETA BRUSCHETTA

with basil and balsamic crostini

CAESAR SALAD CROSTINI

with bacon bits & asiago

CHARCUTERIE SKEWERS

with salami, olives & mozzarella

MINT BRIE & WATERMELON

with olive oil and sea salt

PEACH RICOTTA CROSTINI

honey ricotta topped with peach chutney

FIRST COURSE



APPETIZER



CRAB CAKES
with fresh spring mix and
roasted red pepper aioli

BEEF TENDERLOIN
truffle tulip

BAKED BRIE
with berry compote and crisp
greens

ARANCINI
with provolone and marinara
sauce

CHARCUTERIE
Italian assorted cheeses and
artisan cured meats with
marinated olives and
vegetables



SOUP



ITALIAN WEDDING
with meatballs, pastina,
spinach and herbs

MEDITERRANEAN
with lentil and orzo

TOMATO & RED PEPPER BISQUE
with marscarpone

BUTTERNUT SQUASH
with maple chive chantilly



SALAD



GARDEN SALAD
with tomatoes, cucumber,
onions and garlic croutons
with balsamic vinaigrette

CAPRESE SALAD
fresh mozzarella with sliced
tomatoes, fresh basil, pesto
and balsamic reduction

ASIAGO CAESAR SALAD
with fresh padano, crisp bacon
and rosemary focaccias

APPLE & SPICY PECAN SALAD
with dried cranberries, spring mix
and goat cheese with balsamic
vinaigrette

GREEK SALAD
fresh cucumber, tomatoes,
kalamata olives, red onions with
red wine oregano dressing

LEMON KALE
chopped kale marinated in lemon
olive oil, lemon, romano cheese,
sweet roasted walnuts and
shaved grana padano

THE PASTA

PENNE OR CAVATELLI OR RIGATONI	(choice of sauce) pomodoro, arrabiatta, primavera or alfredo (add family style meatballs & sausage \$5 per guest)
PENNE WITH PROSCIUTTO	with roasted red peppers, in a parmesan cream sauce
PASTA SHELLS	stuffed with spinach, fresh ricotta and mozzarella cheese with pomodoro sauce
BOLOGNESE RIGATONI	slow cooked tomato based meat sauce
CHEESE RAVIOLI	with roasted red peppers, mushrooms and spinach with a marscarpone rose sauce
CHEESE TORTELLINI	arugula and oven dried tomatoes in a truffle cream sauce
BUTTERNUT SQUASH RAVIOLI	tossed in a chardonnay and sage cream sauce topped with crispy prosciutto and fresh arugula
LOBSTER RAVIOLI*	pancetta and asparagus in a beurre blanc sauce

THE DESSERT

TIRAMISU	modern tiramisu with hints of espresso, coffee liquor, velvety mascarpone cream and dusted with cocoa powder
GELATO	refreshing raspberry & lemon ice gelato
OREO CHEESECAKE	crumbled OREO Cookie base topped with a tower of cookies & cream cheesecake
CHEESECAKE	creamy cheesecake topped with a berry sauce
CHOCOLATE EXPLOSION (gf)	gluten free dessert - chocolate crunchy base with a chocolate & brownie mousse tower

THE ENTREE

GRILLED 'AAA' SIRLOIN

with a goat cheese crust and a fire roasted red pepper au jus

NEW YORK STRIPLOIN

with wild mushroom and cabernet sauvignon demi glaze

VADILLIA ONION BRAISED LAMB

slow braised lamb with lemon, oregano and sweet vadalia onions

PORK WELLINGTON

pork wellington with prosciutto and apricot puree, wrapped in pastry with pommery mustard cream sauce

CHICKEN SUPREME

stuffed with prosciutto, spinach, ricotta, goat cheese and served with an asiago cream sauce

CHICKEN MARSALA

lightly coated chicken breasts braised with Marsala wine and mushrooms

STUFFED CHICKEN

stuffed with brie and apples with a red onion and cranberry cream sauce

MAPLE HERB SALMON

dry seared salmon with herb maple glaze and chive beurre blanc

SOLE ROULDAE

sole fillet stuffed with crab shrimp poached in white wine garlic cream

FRENCHED VEAL CHOP*

rosemary and lemon infused highlighted with salsa verde

GRILLED BEEF TENDERLOIN*

with wild mushroom and cabernet sauvignon demi glaze

FIRE GRILLED 'AAA' RIB EYE*

with tomato chutney and red wine au jus

ONTARIO LAMB CHOPS*

with rosemary and red peppercorn crust, with a wild mushroom merlot jus

THE DRINKS



STANDARD BAR

Bar-6 Hours of Open Bar

- Spirits: Crown Royal, Captain Morgans Rum, Smirnoff Vodka, J&B Scotch and Gordon's Gin. Plus, and selection of specialty liqueurs
- Beer: Canadian, Coors Light and MGD
- Wine: White and Red wine on tables during dinner
- Signature Celebration Cocktail for cocktail hour
- Mix: Ginger Ale, Sprite, Coke, Diet Coke, Orange Juice, Iced Tea, Club Soda, Tonic Water & Cranberry Juice
- Glassware, ice, garnish, bartender and any bartending requirements requested by the venue
\$40 per guest++



BAR UPGRADES

- Sparkling wine toast - \$10.00 per guest
- Upgrade to premium spirits - \$12.00 per guest
- Additional hour open bar - \$10 per guest



PROVIDE YOUR OWN BAR

- Don't forget your Special Occasions permit
- We are happy to provide a smart serve certified bartender \$20 per hour
- Bar set up fee - \$150
- Glassware rentals - \$3.00 per guest

THE AFTER GLOW

UPGRADES

****75% OF GUEST LIST MINIMUM****

SWEETS

ASSORTED DESSERTS

\$8 per guest

PIE BAR

Assorted seasonal pies with whipped cream

\$6 per guest

FUNNEL FRY POUTINE BAR

Build your own cinnamon funnel fry poutine with assorted sauces and toppings

\$7 per guest

DONUT WALL

\$8 per guest

SAVOURY

PUB SLIDER BAR

Buffalo “Chicken Wing” Slider - with Celery & Carrot Slaw, and Blue Cheese

Smash Slider - with Smash sauce, lettuce, tomato, onion

Veggie Slider - grilled Balsamic Veggie Goat Cheese Sliders

\$10 per guest

POUTINE/MASHED POTATO BAR

Build your own gourmet poutine or mashed potato martinis with an array of cheeses, toppings, sauces and gravies.

\$10 per guest

COLD SEAFOOD BAR

New Zealand green mussels, Seafood salad, shrimp cocktail, fresh oysters, lemon and sauces

\$Market Price

CHARCUTERIE

CHARCUTERIE BAR

Assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, panzanella salad, bruschetta, marinated mushrooms, jardinière, olives, roasted peppers, Italian cured meats

\$10 per guest

DELUXE CHARCUTERIE BAR

Assortment of focaccia and breads, grilled vegetable and eggplant, rice balls, cheese platter, caprese salad, panzanella salad Bruschetta, marinated mushrooms, Jardiniere, Olives, roasted red peppers, Italian Cured meats, prosciutto, seafood salad, mussels and shrimp tree

\$15 per guest

POLICIES & PROCEDURES



DEPOSITS AND CANCELATIONS

A 15% deposit of the function total is required at the time of booking to reserve your date. A second deposit of 35% is required 6 months prior to the event date. The final balance is due 2 weeks prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

GUEST COUNT

Upon booking the number stated in the booking date section on your contract is the approximate number of guests attending. The guaranteed number of guests attending must be 85% of that number. You will be charged the per guest rate times the 85% guaranteed number if attendance is lower.

GRATUITY AND TAX CHARGES

A service charge of 17% gratuity and all applicable taxes will be added to all food, service and beverage charges.

CREDIT CARD PAYMENT FEE

A charge of 3% will be added to all payments made by credit card except your initial 15% deposit



ALCOHOL

Consumption of alcohol in licensed areas only. Underage guests caught consuming alcohol of any kind will be asked to leave the premise. The Feastivities Events and Catering staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.

VENDORS

Vendor meals: Please let us know of any vendors who will require a meal or to be included in the seating plan.

