

Feastivities Events & Catering

Feastivities Events and Catering has been catering all over Niagara Region since 1971 offering fresh, and local fine cuisine.

Our Award-Winning Event and Culinary Team will be happy to assist you in coordinating all your reception needs.

We are proud to have been featured in *Wedding Bells*, *Truly Madly Deeply*, the *Food Network*, and of course *Style me Pretty*!

Why have Feastivities Events and Catering cater your wedding?

1. We complete all the set-up and cleanup
2. We offer on-site refrigeration regardless of your location with our trailer units, and on-site cooking for the finest and freshest food quality
3. Complete rental requirements. We have all the rentals required for your perfect wedding, and they are included in all our package pricing
4. Annual food tasting where you, your fiancé and four additional guests will meet our team, view our setups, and best of all... taste all our most popular hor d'oeuvres, pastas, main entrees, and desserts



Silver Wedding Package

A great starting point your special day!

Look at our hors d'oeuvres, and cocktail stations, as well as Midnight Buffets for great add ons!

Silver Package includes:

1. 4 Course Menu (see page 5 for complete menu). Served your choice of Plated, Family Style, or Buffet at no additional charge
2. 7 Hours of Open Premium Bar
Including 40 Creek Rye, Appleton's Rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bull Dog Gin, Great Lakes Brewery Red Leaf Lager, Great Lakes Brewery Blonde Lager,
Plus your choice of 2 specialities for example Baileys, Jägermeister... Etc.

We also include all the mix required, glassware/cups, bartender, ice, and Bartender requirements as required by venue

Many venues in Niagara Region already have a copy of our insurance, and a copy of all our Smart Serve Bartenders on file, so just let them know that Feastivities Events and Catering is taking care of your wedding!

3. Complete Speciality Linens - Floor Length table linen, as well as linen napkins.
4. All china, silverware, and glassware for your guest tables
5. Feastivities Events and Catering will prepare to scale computer diagrams for your floor plan

Contact us for Pricing!

January, February, March, April and November Weddings receive an additional \$4.00 off per person

If you would like to provide your own complete bar, deduct \$25.00 per adult. Kindly note you will be required to provide your own license, insurance, all equipment requires. We would be happy to provide you with a Smart Serve Bartender for \$18.00 per hour, per Bartender

All items must be removed the night of your event.

Prices include all applicable taxes and service charges.

Guests 4 years of age and Younger are complimentary
Guests 5 years of age to 11 years of age
Are \$35.00 per Child

\$3.00 off per person for Friday Weddings!

Only one discount will apply



Bridal Show Special

Our most popular wedding package that we have been offering for over 25 years, the Bridal Show Special encompasses everything you need for your dream wedding reception.

Please be sure to see the attached referral sheets of Trusted Local Vendors who we work closely with for all your needs!

1. Your Choice of Artisanal Canadian Cheese Selection with Seasonal Fruits, House Roasted Nuts and Crackers, or Butlered hors'doeuvres for your guests to enjoy while you are taking photos
2. 4 Course Menu (see page 5 for complete menu). Served your choice of Plated, Family Style, or Buffet at no additional charge
3. Late Night Buffet including a Fresh Fruit Display, Wedding Cake Cut, Coffee & Tea, Fresh Made Pizza
4. 7 Hours of Open Premium Bar
Including 40 Creek Rye, Appleton's Rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bull Dog Gin, Great Lakes Brewery Red Leaf Lager, Great Lakes Brewery Blonde Lager
Plus your choice of 2 specialities for example Baileys, Jägermeister...Etc.

We also include all the mix required, glassware, bartender, ice, and Bartender requirements as required by venue

Many venues in Niagara Region already have a copy of our insurance, and a copy of all our Smart Serve Bartenders on file, so just let them know that Feastivities Events and Catering is taking care of your wedding!

5. Complete Speciality Linens - Floor Length table linen, as well as linen napkins from Simply Beautiful
6. All china and glassware rentals
7. Feastivities Events and Catering will prepare to scale computer diagrams for your floor plan
8. Professional Disc Jockey Service from 5:00pm - 1:00am (or a credit of \$600.00). We only use highly recommended, licensed DJs who will provide you with an unlimited music selection

Contact us for Pricing!

January, February, March, April and November Weddings receive as additional \$4.00 off per person

If you would like to provide your own complete bar, deduct \$25.00 per adult. Kindly note you will be required to provide your own license, insurance, all equipment requires. We would be happy to provide you with a Smart Serve Bartender for \$18.00 per hour, per Bartender

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Cocktails & Hors d'oeuvres

Grazing Cocktail Stations

The "Big Pan Paella"

Let our Chefs Prepare this Classic Spanish rice dish right in front of your guests with our 5-foot pan. With Shrimp, Mussels, Andouille Sausage, Chicken, Heirloom Tomatoes, and Seasonal Vegetables

Summer Salad Bar

Your Choice of 4 Delicious Salads hand tossed

Artisanal Canadian Cheese Station

Artisanal Canadian Cheese Selections with Seasonal Fruits and House Roasted Nuts and Crackers

Pasta Bar

Penne Rigate with Basil Infused Marinara with Spicy Olive Bombam Butternut Squash Ravioli with Sage Buttercream Sauce

Smoked Pork Tenderloin Fajita Bar

Soft Tortillas, Roasted Corn and Black Bean Salsa, Chili Cilantro Aioli and Grated Cheeses
(Can also be created with Shrimp, or Chicken)

Grilled Pizza Station

Three distinct, assorted Grilled Gourmet Flatbread Pizzas, fresh off the grill, made in front of your guests

Antipasto Table

Featuring Pingue Family Cured Meats, Cheese, Spiced Olives, Tomato Basil and Bocconcini, Grilled Shrimp, Seafood, Grilled Vegetables...etc

Mashed Potato Martini Bar

Whipped Potatoes served in Martini Glasses, with ratatouille, and 8 delectable fresh toppings, and warm Country Gravy

Cold Hors d'oeuvres

- Shrimp Skewers with Lemon and Basil Gremolata
- Feta and Watermelon Bite with Honey and Lime Drizzle (V)
- Chicken and Bacon Caesar Salad Cup
- Heirloom Caprese on Garlic Toasted Pita (V)
- Pingue Family Prosciutto and Melon Skewers
- Township Brie and Mostardo Crostini (V)
- Goat Cheese Cucumber Roll (V)
- Jump Shrimp Cocktail Shooter
- Ahi Tuna Slice on Potato with Pickled Red Onion, and Wasabi Aioli
- Sundried Tomato and Olive Tapenade (V)

Hot Hors d'oeuvres

- Chicken Satay with Curry Coriander Aioli
- Tiny Beef Wellington
- Crunchy Perogies with warm Blue Cheese (V)
- Caramelized Onion, Basil, Blue Benedictine Flatbread with Balsamic Reduction (V)
- Vegetable Samosa with Spicy Peach Salsa (V)
- Double Smoked Bacon and Onion Cheese Quiche
- BBQ Pulled Pork Brochette with Curried Fruit Slaw
- Beef Empanadas with Ancho Chili Aioli
- Double Smoked Cheddar Arancini with Basil Tomato Sauce (V)

(V) - Depicts items that are vegetarian friendly



Internationally Inspired, Locally Sourced

Your Wedding Reception can be served your choice of Plated, Family Style, or Buffet at no additional charge

First Course – Salads and Soup (For Buffet, please choose up to three Salads)

- Classic Caesar Salad
- Mixed Young Greens in House Verjus Dressing with Fruits, House Roasted Nuts, and Crumble Feta
- Heirloom Caprese Salad in Sweet Basil Oil and Balsamic Drizzle
- Bibb Lettuce Salad with Crumble Blue Cheese, Roasted Niagara Pears, Toasted Walnuts, and White Honey Dressing
- Mixed Green Salad in Sesame Ginger Dressing with Vineland Peaches, and Crispy Asian Noodles
- Roasted Carrot and Ginger Soup with Orchard Raisin Chutney
- Butternut Squash Bisque with Smokey Bacon, and Onion Compote

Second Course – Pasta

- Penne Rigate in Marinara with Sweet Basil Drizzle and Parmigiano Reggiano
 - Three-Cheese Stuffed Tortellini in your choice of sauce
 - Butternut Squash Ravioli in Sage Buttercream Sauce with Crispy Pingu Family Prosciutto*
 - Smoked Mozzarella and Basil Ravioli with Red Pepper Alfredo and Sautéed Spinach*
- *an additional \$2.00 per person applies

Third Course – Main Entrée (Add a second entrée for only \$6.00 per person)

- Slow Roasted Alberta Beef Striploin with Green Peppercorn Infused Cabernet Jus
 - Thyme Roasted Chicken Supreme stuffed with Sweet Red Pepper, Spinach, Asiago served with Vegetable Mirepoix Ratatouille
 - Slow Roasted Pork Loin with Roasted Niagara Orchard Fruit, and Maple BBQ Sauce
 - Pan Seared Atlantic Salmon with a Peach and Coriander Salsa
- All of the above will be paired with your choice of potato, and local vegetable

Fourth Course – Dessert

- Vanilla Cheesecake with Season Fruit Compote
 - Individual Dark Chocolate Mousse Joconde Entremet with Fresh Berries
 - Variety of local Red Barn Fruit Pies with Whipped Cream
 - Plate of Petit Fours
 - Lemon Curd Charlotte with Candied Lemon and Strawberries
 - Chef's Dessert Trio*
- *an additional \$2.00 per person applied

We are pleased to create custom menus upon request. We are happy to create a special meal for vegetarians, vegans, and any other dietary restrictions that your guests may have at no additional cost. Please choose one entrée to serve for all your guests, or add a second choice on for an additional \$4.00 per guest. Our All-Inclusive Packages include your choice of 4 Courses!

Late Night Buffet Options

We have created these choices for your convenience and an added experience for your guests
You are welcome to provide your own Late Night Buffet upon request, a table with linen will be provided, and you will be responsible for setup and cleanup.

If you have any questions, please speak directly with one of our Event Planners

Bronze \$1.95 per guest

Clients own wedding cake

Coffee and Tea Station

Served with Paper Napkins and Condiments

Silver \$4.95 per guest

Clients own Wedding Cake

Fresh Fruit Tray

Fresh Cut Pizza

Coffee and Tea Station

Served with China Plates, Silverware, and Paper Napkins

Add Crivellers Italian Pastries for an additional \$2.00 per guest

Gold Extravaganza Late Night Buffet

Add on to any All-Inclusive Package for only \$7.50 Per Guest

Includes everything from the Silver Package

Variety of Fresh Baked Italian Cookies

Selection of Decadent Italian Pastries

Croquembouche Profiterole Tower

Chocolate Dipped Strawberries

Slider Bar \$7.95 per guest

The Buffalo "Chicken Wing"

Slider with Celery & Carrot Slaw, and Blue Cheese

The Burger

Sliced Tomatoes with our Homemade Chilli Ketchup

BBQ Pulled Pork

Fresh Cilantro Chili Slaw and 40 Creek Whiskey BBQ Sauce

Poutine Bar \$7.95 per guest

Oh Canada Poutine

The Traditional Poutine

The Baconater Poutine

Ground Beef, Bacon, and Cheddar Cheese

Pulled Pork Poutine

Fresh Pulled Pork

