

Ritz Catering

All Inclusive Wedding Menus

DAISY		MAPLE		ELABORATE	
\$52.00 <small>PER PERSON</small>		\$57.00 <small>PER PERSON</small>		\$65.00 <small>PER PERSON</small>	
Dinner – Cold		Dinner – Cold		Dinner – Cold	
BUNS & BUTTER		BUNS & BUTTER		BUNS & BUTTER	
PLATTERS	1 Included	PLATTERS	2 Included	PLATTERS	3 Included
SALADS	3 Included	SALADS	3 Included	SALADS	4 Included
Dinner – Hot		Dinner – Hot		Dinner – Hot	
MAIN ENTRÉE chicken, pork, or beef	2 Included	MAIN ENTRÉE chicken, pork, or beef	2 Included	MAIN ENTRÉE chicken, pork, beef, or fish	3 Included
HOT VEGETARIAN PASTA	1 Included	HOT PASTA	1 Included	HOT PASTA	1 Included
HOT VEGETABLE	1 Included	HOT VEGETABLE	1 Included	HOT VEGETABLE	1 Included
POTATO OR RICE	1 Included	POTATO + RICE	1 Potato Included 1 Rice Included	POTATO + RICE	1 Potato Included 1 Rice Included
Desserts/Beverages		Desserts/Beverages		Desserts/Beverages	
FRESH FRUIT PLATTER		FRESH FRUIT PLATTER		FRESH FRUIT PLATTER	
COFFEE/TEA SERVICE		COFFEE/TEA SERVICE		COFFEE/TEA SERVICE	



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What's included:

- Dinner plates, forks & knives.
- Coffee mugs & stir sticks
- Wine glasses ^{1 per person}
- Water glasses ^{1 per person}
- Stainless Water Pitchers
- Black buffet linens
- Desert plates & forks * if required

Service Staff Fees: \$2500 (up to 160 guests)

Includes:

- 1 Executive Chef (at dinner)
- Experienced Servers (split shifts)
- Up to 10hrs onsite

After 10hrs \$60 per staff/hr

Add On white linen napkins \$1.25 per napkin or 90x90 table linens \$15 per linen.

Add On our Appetizer Package (Choose 3 Appetizers) for \$10.00 per person.

Add On our Elaborate dessert platter for \$5.00 per person. To include a variety of cakes such as: chocolate, chocolate raspberry, mocha, St. Honore, and lemon.

Add On our Traditional Dessert Squares for \$2.50 per person. To include a variety of squares such as: caramel carrot cake, lemon bars, vanilla caramel swirl, macaroon madnss, lemon burst macaroon, triple chocolate chunk browni, salted caramel pretzel, traditional brownie, tiger brownie, haystack brownie, nanaimo bar, peanut butter bar, butter tart bar.

Add on a 8ft Charcuterie platter for your cocktail hour!

- Traditional Charcuterie with European meats, cheese, crackers, pickles, spreads, dips and antipasto. (\$15pp)
- Seafood Charcuterie with Sockeye Salmon, prawns, scallops, shrimp, pickled herring, kiwi mussels, cheese, crackers, breads, spreads & dips (\$20pp)



Ritz Catering Links

@ritzcateringbc

FACEBOOK & INSTAGRAM

RitzCatering

YOUTUBE

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WEBSITE

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