

WEDDING BROCHURE

2026



Chefs roast fresh on site for the very best quality for you and your guests!

Customize your menu to include your favourite dishes,
Vegetarian and gluten-free options available, and special diets are catered for.

All menus feature naturally raised antibiotic and hormone-free meats and
fresh local produce in season.

Prices based on:
Monday - Thursday min 80 guests
Friday - Sunday min 100 guests





Celebration Package

Main Course

Choice of Two Proteins from "The Grill" menu

Vegetarian alternative

Choice of Three Salads/Hot Side Dishes

Freshly Baked Dinner Rolls with Butter
Condiments

Includes

China Dinnerware & Cutlery

Wine and Water Glasses with Jugs of Iced Water on your dinner tables

Linen Napkins in Your Colour Theme

Grilling proteins fresh on-site, with professional service staff

from \$62.00 per guest + HST 13% & Gratuity



Additional Services

that can be added to any of the packages:

- Cocktail Hour Appetizers - *see selection on page #5*
- Salad or Soup Courses
- Dessert Course - *see selection on page #4 "Diamond Package"*
- Late Night Snack:

Fresh Local Pizza or Signature Sliders and more

- Bar Package including service *as detailed on page #6*

or

- Smart Serve Staff Only
- Upgrade to Family Style
(subject to venue facilities: kitchen or catering tent required) *or*
- Upgrade to Plated Style
- Day-of Coordinator

from \$12.00 - \$16.50 per guest
from \$6.50 per guest
from \$8.50 per guest
from \$9.00 per guest

\$18.50 per guest

or

\$40 per staff/per hour
from \$5.00 per guest
or
from \$3.00 per guest
RFQ

Diamond Package

Cocktail Hour

Antipasto Station or Passed Hors D'Oeuvres

Antipasto Meats with pickles, olives, Herb Focaccia.

Assorted Niagara & Imported Cheese with grapes, dried fruit & chutney.
Roasted Vegetables.

Main Course - Buffet or Plated Style

Choice of Two Proteins, including Live Carving Station

Vegetarian alternative

Your Choice of Salad

Fresh Seasonal Vegetables & Potatoes

Selection of Freshly Baked Dinner Rolls with Butter
Condiments

Dessert Station (*choose your favourite*)

Local Fresh Fruit Pies with whipped cream

Baked Cheesecake with your choice of toppings

Selection of Mini Desserts with fresh berries

Martini Glass Ice Cream Station with your choice of toppings

Fresh Ground Coffee and Selection of Herbal Teas

Includes

China Dinnerware & Cutlery

Wine and Water Glasses with Jugs of Iced Water on your dinner tables

Linen Napkins in Your Colour Theme

Grilling proteins fresh on-site, with professional service staff

from \$92.45 per guest + HST 13% & Gratuity

Diamond Package Offers You

- Services include site visit, assistance with logistics and table planning
- Experienced Catering Manager on the day of your wedding
- Supply and set up of dinnerware, cutlery & glassware
- Chefs, professional staff for buffet, food stations or family service
- Annual food tasting for you and your fiancé
- Public Health Inspected kitchens & refrigerated trailers, menu labels on stations





Cocktail Hour Appetizers

Grazing Station - choice of 4 items \$12.00 per guest-

- Brie, Apricot, Prosciutto Crostini
- Italian Meatballs in tomato sauce
- Pita w/Roasted Red Pepper Hummus
- Vegetable Platter w/Ranch
- Mini Quiche (inc V)
- Homemade Sausage Rolls
- Herb Focaccia w/Balsamic Marinated Tomatoes

- Savoury Flatbread
- Homemade Bruschetta Crostini
- Tomato Bocconcini Skewers w/fresh basil
- Vegetable Spring Roll w/soy sauce
- Antipasto Skewers
- Fresh Fruit Cups

OR

Antipasto Station \$16.50 per guest

- Antipasto Meats with pickles, olives, Herb Focaccia.
- Assorted Niagara & Imported Cheese with grapes, dried fruit & chutney.
- Roasted Vegetables.

OR

Passed Hors D'Oeuvres \$16.50 per guest (*choice of 5 items*)

- Tomato Bocconcini Skewers w/fresh basil
- Red Wine Poached Mini Pear w/mascarpone & toasted pumpkin seeds
- Vietnamese Rice Paper Roll w/5 Spices Marinade
- Vegetable Spring Roll w/soy sauce
- Manchego Stuffed Medjool Dates w/Prosciutto
- Chicken Caesar Salad in parmesan cheese basket
- Smoked Duck Breast & Mango Skewer
- Brie, Prosciutto, Apricot Crostini
- Figs w/Bacon & Chile
- Mini Yorkshire Pudding w/Smoked Beef & Caramelized Onion
- Homemade Apple & Pork Sausage Roll
- Smoked Salmon on Rye w/Dill Cream Cheese
- Shrimp wrapped w/Smoked Salmon
- Mini Blini w/Smoked Salmon w/Creme Fraiche
- Shrimp on Seasoned Cracker w/Pepper Jelly & Cream Cheese



Bar Services

You provide the booze and
we take care of everything else

Based on 8hr service, with client supply of alcohol

Smart Serve Bartenders Setting Bar, Chilling Client's Wines & Beers, totes of Ice
Placing and Replenishing Wines During Dinner
Supply of Bar Fruit (cut lemons/limes), Ice,
Drink Mixes (Coke, Diet Coke, Ginger Ale, Iced Tea, Soda, Tonic,
Orange juice, Cranberry juice)
Quality Plastic Glasses for Bar Drinks

\$18.50 per guest

Extra hours of service - \$2.20 per guest/per hour

Specialty Cocktails: includes full range of
premium drink mixes and garnishes
supplement \$3.00 per guest



Design Your Own Menu

FROM THE GRILL

Roast Chicken w/Lemon



Fresh, local skin-on boneless breast & thigh with fresh herbs & lemon, lemon aioli

Roasted Top Sirloin of Beef



Canadian AAA beef hand-carved, Red wine jus and horseradish aioli.
Upgrade to striploin, prime rib, beef tenderloin*

Feature Crackling Pig Roast



Served with PigOut's signature smokin' BBQ sauce & Apple chutney

Signature Pulled Pork



Nearly world famous, slowly braised and tossed in our signature BBQ sauce

BBQ Chicken & Pineapple



Boneless chicken breast and thigh, grilled fresh, drizzled with BBQ sauce and topped with fresh grilled pineapple

Smoked Beef Brisket*



18-hour slow-smoked brisket, hand-carved, served with house BBQ sauce

AAA Braised Beef Short Rib*



Boneless beef short rib, slowly braised with root vegetables, in red wine jus w/fresh herbs

Fillet of Salmon*



Fresh Atlantic salmon marinated w/maple syrup, grainy mustard, green onions, lemon butter sauce

BBQ Pork Ribs*



Slow-roasted back ribs, house blend of spices & glazed with PigOut BBQ Sauce

Italian Sausage



Honey-garlic or spicy Italian sausage w/sautéed onions

VEGETARIAN / VEGAN

Roasted Cauliflower Steaks



Roasted Cauliflower steak with roasted tomatoes, olives

Roasted Stuffed Pepper



Bell peppers stuffed with quinoa & chickpea pilaf, topped with marinara sauce

Portobello Mushroom



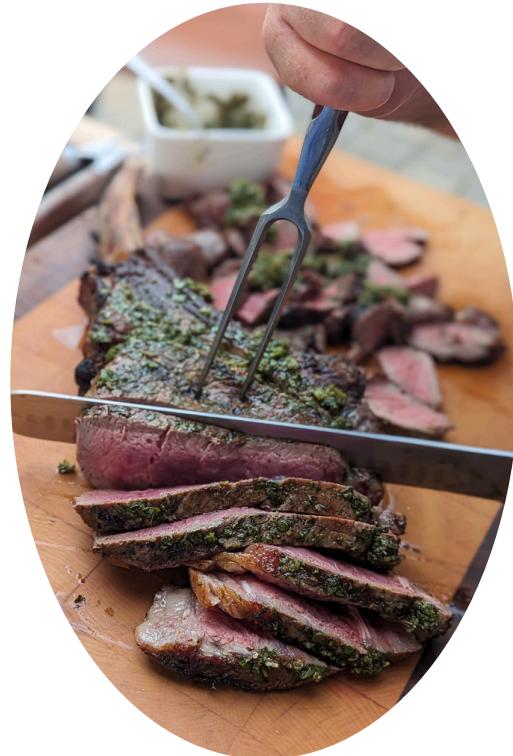
Whole Portobello mushroom topped with grilled vegetables and tofu, soy glaze

Grilled Vegetable Pasta



Rotini pasta, grilled summer vegetables, tossed with olive oil, garlic, fresh herbs. Grated Parmesan cheese & chilli flakes.

GF pasta available.



Crowd Favourite



Gluten-Free



Dairy-Free



Vegetarian

*Supplement applies

Design Your Own Menu

SALADS

Garden Salad



Baby greens with cherry tomato, cucumber, red onions and bell peppers with homemade balsamic vinaigrette

Asian Slaw



Green & red cabbage, apples, carrot, green onions, sweet ginger & apple cider vinaigrette

Caesar Salad

Romaine with creamy Caesar dressing, garlic croutons, real bacon bits and parmesan

Spinach Salad



Baby spinach and mixed leaves topped with local berries, goat cheese and red onion, with sweet poppyseed vinaigrette

Mediterranean Couscous Salad



Diced bell peppers, red onion and dried cranberries, lemon tarragon vinaigrette, fresh mint

Creamy Broccoli Salad



Broccoli fleurettes w/peppers, red onions & carrot w/raisins, sunflower seeds & sweet creamy dressing

Creamy Red Skin Potato Salad



Homemade classic with real mayo, fresh herbs, diced peppers and green onions

Italian Pasta Salad



Bell peppers, red onion, Roma tomatoes, cucumber w/oregano & red wine vinaigrette

Mixed Bean Salad



Mixed beans with peppers, red onions & carrot with citrus vinaigrette and fresh cilantro

Greek Salad



English cucumbers, bell pepper, cherry tomatoes, red onion, Kalamata olives, feta, mint

Tomato & Bocconcini Salad*



Roma tomatoes, English cucumbers, fresh basil, bocconcini, balsamic reduction

HOT SIDES

Grilled Summer Vegetables



Zucchini, red & yellow bell peppers, carrots, red onions & asparagus w/olive oil & fresh herbs

Baby New Potatoes



Steamed and tossed in parsley butter

Roasted Red Skin Potatoes



With olive oil, fresh thyme and rosemary

Creamy Yukon Gold Mashed Potato



Light and fluffy mash made with Yukon gold potatoes, real cream and butter

Scalloped Potatoes*



Yukon Gold sliced potatoes in a creamy garlic cheese sauce topped w/breadcrumbs

Honey Roasted Root Vegetables



Roasted carrots, parsnip & squash lightly tossed with butter & local honey

Roasted Vegetable Couscous



Sweet roasted vegetables, with savoury, fluffy couscous and fresh parsley

Penne Pasta w/ Tomato Basil Sauce



Penne pasta tossed with chef's homemade tomato basil sauce. Parmesan cheese and chili flakes
Add Beef Meatballs*

Maple Baked Beans



Sweet and smokey baked beans with your choice of bacon or plain

Buttered Corn on the Cob



Seasonal sweet local corn with butter
(July – October)



Small Plate Food Stations



For a casual reception that allows your guests to mingle.
Food Stations are Chef attended to create dishes for your guests.
Three/Four stations are recommended.

Price guide from \$75 - \$100 per person

AAA Beef Tenderloin Crostini Carvery
Hand-carved on fresh baguette, horseradish aioli, caramelized onions

Crackling Pig Roast
Chef carving station, slider buns, fennel slaw, apple chutney and BBQ sauce

Mashed Potato Martini Bar
Creamy roasted garlic mash, served in a martini glass with your choice of 4 toppings & beef jus: cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions, sour cream

Signature Sliders
Shredded Chicken & apple chutney or Pulled pork with BBQ sauce, brioche buns, fennel slaw

Gourmet Grilled Cheese
Freshly made grilled cheese sandwiches on artisan breads. Choice of 2-3 flavours. Cheddar & bacon, Swiss & mushroom, brie & fig, gouda & caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with your choice of 4 toppings: pico de Gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese, sour cream. Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps
Maple and whole grain mustard marinated wild salmon, grilled on cedar planks with fresh fruit salsa

Chicken Souvlaki

Grilled chicken breast wrapped in a pita with onions, tomatoes, tzatziki

Southern BBQ Station

BBQ pork ribs with creamy macaroni cheese, corn bread, baked beans and slaw





THANK YOU!

Thank you for considering PigOut for your upcoming wedding.

With 30 years of event experience, we are happy to assist you with menu planning, rental and décor options and venue recommendations.

Services can include a site visit and consultation for your wedding with recommendations of Niagara's finest event suppliers for all your needs.

Our aim is to make your day perfect.

For more information or to set up a meeting, please contact us
(289) 968-4678 or email us at catering@pigout.ca

What's next:

- Call us to set up a meeting by phone or in person
- Choose your favorites from our sample menus
- We will provide you with a detailed quotation based upon your choices
- A deposit of \$1,000 is required to secure your date (non-refundable)
- Arrange a site visit to your wedding location for consultation
- 90 days prior to your wedding we require a 2nd payment, representing 30% of your estimated invoice.
- 21 days prior to your wedding final numbers are submitted
- Final payment due 7 days prior
- Payments can be made by cash, certified cheque, etransfer or credit card
- Credit card payments subject to a 2.4% processing fee
- Cancelation terms: deposits are non-refundable
- Children under 12 years are charged 50% of menu price, under 3 yrs are free