

# Your Wedding at Maple Meadows Farm

## Sample Package 2026



### Cocktail Hour

- Antipasto Station or Passed Hors D'Oeuvres

### Dinner- Grilled Fresh On Site

- Salad of your choice
- Freshly baked buns and sourdough bread
- Your choice of two entrees
- Seasonal vegetables/ pasta
- Vegan & special diet alternative

### Dessert - Choose from:

- 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 toppings
- Coffee & herbal tea station

### Late Night - Choose from:

- Selection of fresh local pizza
- Slider buns- bacon & cheddar, pulled pork or shaved beef
- Upgrade to Poutine Truck\*

### Services

- Elegant tableware, wine & water glasses
- Table linen and napkins coordinated to your colour theme
- Professional serving staff & catering manager on-site

### Bar Services

- Smart Serve bartenders based on an 8-hour service
- Signature cocktail
- Water carafes & wine placed on dinner tables
- Bar fruit, drink mixes and ice
- Quality plastic glasses for bar drinks



Whether you're planning a stationed buffet in the covered courtyard, family-style or a plated dinner, every option works wonderfully at this beautiful venue.



Catering Niagara is a division of



\$118.00 per guest | Gratuity 15% | HST 13%  
See our website for further details and menu options