

Your Wedding at Maple Meadows Farm



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



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

\$118.00 per guest | Gratuity 15% | HST 13%

See our website for further details and menu options