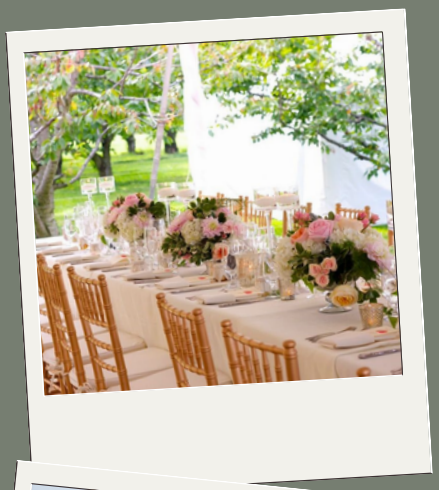

Wedding Catering at Inn the Orchard

It is a pleasure to be part of your wedding day at Inn the Orchard. Our team is passionate about creating unforgettable wedding experiences through exceptional food, with caring, professional staff.

For over 18 years, we've catered at venues across Niagara delivering fresh, customized menus with local ingredients prepared onsite to elevate your wedding celebration.

Catering Services -Included in Orchard & BBQ Packages

- Three course plated dinner, family-style or grill stations
- Venue setup & tear down
- Elegant tableware, dinner wine & water glasses
- Linen tablecloths & napkins in your colour theme
- Catering manager & professional serving staff
- Menu tasting event

Bar Services -Included in Orchard & BBQ Packages

- Smart Serve bartenders based on an 7-hour service
- Cocktail hour service with real glassware
- Water carafes & wine placed on dinner tables
- Bar fruit, drink mixes and ice
- Quality plastic glasses for bar drinks
- Based on client supply of alcohol
- **Champagne wall after ceremony with local bubbly***($)*

  **($) Supplement applies*

Select Orchard or BBQ Menu Package

- All menu items are prepared fresh from scratch, and may be adjusted to accommodate special diets:
  Vegetarian, vegan, gluten free, dairy free, nut free
- Proteins are locally sourced, and raised without added hormones or antibiotics

Your Wedding at
Inn the Orchard

Orchard Menu 2026/2027

Cocktail Hour -Your Choice of:

- Antipasto Station or Passed Hors D'Oeuvres

Salad -Your Choice of:

- Arugula Salad -Burrata, roasted Niagara peaches, local honey vinaigrette
- Caesar | Caprese | Garden Salad

  Freshly baked buns & sourdough bread

Main -Your Choice of 2 Proteins:

- Merlot Braised Beef Short Rib
- Fresh Ontario Chicken supreme with lemon & herbs
- Coho Salmon with soy, ginger & toasted sesame
- Smoked AAA Brisket with caramelized onions
- Herb-crusted rack of Ontario lamb *($)
- **Grill-Side Steak Station** -AAA Filet or NY striploin*($)
- Vegan & special diet alternative

  Your choice of: Seasonal vegetables, pasta, potatoes

  *($) Supplement applies

Dessert -Handmade Desserts & Pastries

- Lemon tart with lavender cream
- Cafe royal with white chocolate & raspberries
- Dessert station of mini desserts with fresh berries
- Martini ice cream station with fresh fruits & toppings

  Coffee & herbal tea station

Late Night Station -Your choice of 1:

- Taco Bar: flank steak or chicken with grilled peppers with choice of toppings
- Mashed Potato Martini Bar: braised beef, pulled pork, cheddar & chive
- Hot Sliders: smoked bacon, shaved beef, porchetta & apple chutney
- Flatbread Grill Station: goat cheese, arugula & red onion, bacon & cheddar
- Gourmet Grilled Cheese: cheddar & bacon, swiss & mushroom, brie & fig

$140.00 per guest | Gratuity 15% | HST 13% *Min 80 guests 2026, 100 guests 2027

www.cateringniagara.ca for full menu options

Catering Niagara

Your Wedding at
Inn the Orchard

BBQ Package 2026/2027

Cocktail Hour -Your Choice of:

- Antipasto Station or Passed Hors D'Oeuvres

Salad -Your Choice of:

- Spinach Salad -fresh berries, goat cheese, red onion & poppy seed vinaigrette
- Caesar | Garden Salad | Ginger & Apple Slaw

Freshly baked buns & sourdough bread

Main -Your Choice of 2 Proteins:

- BBQ chicken with grilled pineapple
- Smoked AAA brisket
- Gourmet smash burger bar
- Grilled chicken with lemon & herbs
- **Grill-Side Steak Station** -AAA Filet or NY striploin *($)
- Grilled salmon with lemon & chives
- Signature crackling pig roast
- Vegan & special diet alternative

Your choice of: Seasonal vegetables, pasta, potatoes

($) Supplement applies

Dessert -Handmade Desserts & Pastries

- Local fresh fruit pies with whipped cream
- Baked cheesecake with choice of toppings
- Selection of mini desserts with fresh berries
- Ice cream station with toppings

Coffee & herbal tea station

$119.00 per guest | Gratuity 15% | HST 13% *Min 80 guests 2026, 100 guests 2027*

www.cateringniagara.ca for full menu options

Catering Niagara