

WHISTLER COOKS WEDDING



BYOB Couple

"Cousin Bob has always been a little too intense for me, but... he's also a pro bartender and has agreed to take care of our entire bar: Special Occasion License, purchasing liquor/ ice/mix, enlisting friends to help him serve and clear glassware, renting the glassware, etc.. We only need Whistler Cooks to come and serve the food and provide the water service"

The Whistler Cooks team will come to your location, serve your reception appetizers, your dinner (with coffee/tea), your late night snacks and then take off; leaving you to enjoy the rest of your dance party. We'll also provide you with your water glasses and jugs.

We'll come around the following day to pick-up any equipment we left on-site: coffee/tea dispensers, late night snack items, water glasses.

Your menu:

- passed canapés: smoked salmon tulips and marinated Pemberton beets on crostini
- locally sourced cheese platter: coming from Salt Spring Island, Vancouver Island and the mainland
- charcuterie platter: assorted cured meats and house made pate
- chef's seasonal feast: full buffet menu with lots of seasonal options
- complimentary coffee/tea station (with biodegradable cups/lids)
- complimentary water service (comes with locations that have potable water; additional charges if not)
- late night snack: house-smoked beef brisket with mini brioche buns

Your estimated price: **\$110-130 per guest** (based on 100 guests, includes staff for 7 hours)



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