

WHISTLER COOKS WEDDING



Hands-free Couple

"Our only wedding day priority is making sure Grandma doesn't find out about Uncle Frank's massive dragon tattoo. We want Whistler Cooks to manage all of the food and beverage; top to bottom"

Whistler Cooks will come to your location and manage everything food and beverage related: liquor licensing, glassware rentals, linens for all food/drink service points, staffing, etc. - just put us in touch with your planner and we'll touch base with you when it's time to pick your delicious menu!

Your menu:

- passed canapes: marinated tuna poke and tomato, bocconcini and pancetta skewers
- locally sourced cheese platter: coming from Salt Spring Island, Vancouver Island and the mainland
- summer vegetable platter (available June-Sept): locally grown produce, marinated to perfection
- chef's seasonal feast: full buffet menu with lots of seasonal options
- complimentary coffee/tea station (with china mugs)
- complimentary water service (comes with locations that have potable water; additional charges if not)
- late night snack: potato wedges with manchago cheese and truffle oil

Your bar: (example only - we're flexible with our bar services; cash bar options available as well)

- sparkling wine toast after the ceremony
- 2 glasses of wine for each guest with dinner
- 1 cocktail hour drink (from the bar: beer, wine, spirits)

Your estimated price: **\$170-200 per guest** (based on 100 guests, includes staff)



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