

Marmalady Catering

Creations by
Chef Salima

778 238-1158 MarmaladyCatering.com

THE ELEGANCE OF YOUR WEDDING

What does everyone remember of a Wedding?

The beauty of the bride

The décor & music

The Food

We at Marmalady Catering make sure your food selection is nothing but tasty, zesty, and with our Signature home-made flavors

(Please read our testimonials, for your peace of mind that we do exceed expectations)

Marmalady Catering is a complete off site catering company and whether your wedding is in a park, an art gallery, a private residence – we can adapt to any location of your choice.



Marmalady table decor

We are extremely happy to set a FREE tasting when you have booked your venue location



ROMANTIC GREENS

With mix greens, sliced cucumbers, celery, red peppers, cherry tomatoes, and sundried blueberries, with our Signature Asian dressing

SUCCULENT STRAWBERRY AND SPINACH SALAD

Light orange mango vinaigrette

AU DILLY & DILLY PASTA SALAD WITH SWEET GRAPES

Creamy buttermilk with lots of dilly

ZESTY MEDITERRANEAN CORN MIXED BEAN SALAD

With a tangy cumin and olive oil dressing and lots of parsley



ANTIPASTO CLASSICAL

Warm Citrus Olives

Marinated roasted red peppers

Prosciutto-wrapped melon, pears

Assorted cured meats such as salami, mortadella

Aged cheeses

With herbed crackers

DRESSY CHICKEN

(Choose one from below)

Chicken bundles stuffed with cranberry, herbed mushrooms, feta cheese topped with a zesty chicken glaze

OR

LEMON CRUSTED CHICKEN

Signature sweet lemon chili glaze of leg and thigh finished off with toasted nuts

OR

BACON MEETS CHICKEN

Tender pieces of chicken wrapped in double smoked bacon stuffed with sweet caramelised onions and brie cheese

PASTA WITH A TWIST

(Choose one from below)

Zesty tomato sauce pasta with green olives, kalamata olives, and topped with parmesan cheese

OR

Sautéed mushrooms in a tangy rosé sauce

All on al dente Pasta

FROM THE SEA

Mango Salsa on Grilled Sole with paprika dust

ROASTED HERBED POTATOES

Au garlic

ROLLS & BUTTER

SEASONAL FRUIT PLATTER

38.95 per guest

Call and Add Baron of beef or substitute a chicken or fish options

Tea and Coffee station 2.00 per person

(Minimum 60 guests)

(under 60 guests 43.00 per guest)

Buffet package include platters, chaffing dishes, serving utensils, and fresh flowers to decorate the platter (that match your colors), candles in vases and black rocks to decorate the buffet tables

VEGETARIAN SELECT WEDDING BUFFET

Please call for our seasonal Menu

THE ELEGANT OUTDOOR

BBQ STYLE WEDDING

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ASSORTED DIP PLATTER

Assorted grilled naan bread and roti chips
Signature home-made dips curry ranch, green olive
(Selections may vary)

THE SEXY DRESSED CHICKEN

South Signature Sherry BBQ glaze

or

Signature Tomato mustard Greek

OR

GRILLED RED WINE GARLIC FLANK STEAK

Medium Rare sliced on site, with side of Dijon mustard, horseradish, hot chili compote

SALMON DELIGHT

Dusted with a hint of cumin, grilled to perfection and topped off with a mango salsa

VEGGIE KEBABS

Marinated tofu and seasonal vegetables with a herbed olive oil basil glaze
(Vegetarian option 20%)

POTATO BUNDLES

Nugget potatoes tossed in spices

OR

BAKED POTATO WITH ALL THE FIXINGS

ASSORTMENT OF ROLLS

With butter

FRUITY SANGRIA PITCHERS

39.95 per guest

(Minimum 60 per guest)

Buffet package include platters, chaffing dishes, serving utensils, BBQ, and fresh flowers to decorate the platter (that match your colors), candles in vases and black rocks to decorate the buffet tables

Not included Propane tanks or refills, BBQ Chefs, serving staff



Choose and enjoy what could make your wedding more memorable while experiencing a free candlelit dinner, on us!

We can make all the necessary arrangements to rent tables, chairs, tents, table linens, china, glassware, cutlery and more delivered directly to your function's location. (Organizational fees will apply minimum 200). Setup and tear down of function, will be an additional charge

Professional Service Staff is available for set-up, serving, bartending and clean-up. You will be required to obtain a liquor license for the day of event (please go to your local BCL for more information)

Service Staff are \$25.00/hour, Banquet Captains are \$27.00/hour On-site Chefs are \$25.00/hour (all staff are billed for a minimum 4 hours).

Travelling charge may apply to functions outside The Vancouver area

Please add applicable taxes (12%), gratuities (20%).

CONFIRMATION OF GUEST COUNT

Final confirmed guest count must be two weeks prior to the event. We do our best to accommodate increases in guest numbers; however we will not be able to accommodate decreases without a price adjustment per person (price will increase).

CANCELLATION POLICIES

Event cancellation policies vary dependant on the date of the booking, administrative hours and the menu quantities purchased. The below three policies are guidelines applicable if such a situation occurs.

Less than 30 days prior to the event date – 10% of total estimated cost of the event.

Less than 15 days prior to event date – 25% of total estimated cost of the event.

Less than 7 days prior to event date – 50% of total estimated cost of the event.

PAYMENT POLICIES

To secure the date of your event, we require a non-refundable deposit of 25%. Two weeks prior to your event, we require an additional 25%, and the balance is due immediately upon receiving the final invoice.

PRICE ADJUSTMENTS

Marmalady Catering holds the right to make price adjustments when unforeseen market conditions cause the cost of goods, supplies or services to increase from the date of original quote; all catering menus and proposals are subject to price adjustments.