



DINE & STYLE

FINE CATERING AND EVENTS

WEDDINGS 2021/2022

BE YOUR OWN GUEST...

The appreciation of food and drink, impeccable service and comprehensive event planning guidance, are the main reasons why couples select our catering company for their wedding.

We have a passion for food. Good food. For your menu, our goal is to use seasonal, fresh and whenever possible, local, farm raised products and ingredients. Our suppliers are some of the best in Ontario. We manage dietary restrictions, food allergies and custom requests for each and every menu we create.

We promise:

A customized full-service experience for your wedding. Personalized one of a kind menus from cocktail hour to dinner to late night.

Exquisite presentation from the set up of your event to the food on your plate.

Cheerful, helpful, punctual and well-groomed staff.

Transparency in quoting. Organization of all your event needs with our event planning packages.

An event that will be talked about well after the guests have gone home.

We plan and execute each event with refinement and a passion for our work.

Contact us to inquire about availability and how we can work for you!



MENUS...

Our menus are crafted specifically to your needs, flavour profile and dietary restrictions.

We are happy to create a menu from cocktail hour to grazing stations, dinners, brunches, late night food and stations. We will work with you to engage your guests with quality, fresh food with exceptional presentation.

Contact us to discuss your particular menu format which may include:

- Cocktail Parties
- Dinner Service of Buffet, Plated Meal and Family Style
- BBQs and Casual Weddings
- Late Night Food
- Stations and Grazing Tables
- Hydration Stations and Bar/Beverage Packages
- Post Wedding Brunch
- Engagement Parties
- Bridal Showers

Our wait staff are attentive to any guest needs that may arise, and provide a level of service that will be recognized and remembered. Our catering chefs will make sure that any dietary restrictions are looked after, while simultaneously delivering beautifully presented dishes to your guests according to your schedule.

We look forward to planning your mouth watering menu.



VENDORS...

Dine & Style Fine Catering and Events works with some of the most talented vendors in the wedding industry. These gifted artisans, along side our planning expertise and top notch catering, are here to help bring your vision and special event to life.

With our catering services, we can refer you to the event gurus, including:

VENUES

FLORISTS

MUSICIANS AND DJ'S

MAKEUP AND HAIR

TRANSPORTATION AND HOTEL
ACCOMMODATIONS

RENTALS AND FURNITURE, LINENS
AND CHINA

PHOTOGRAPHERS

BAKERIES

DECOR, VINYLs AND SPECIALTY
WARES

PRINTING AND PAPER PRODUCTS

FURNITURE RENTALS

and many more!



OUR PLANNING SERVICES...

Allow us to offer our in house event planning services. Tailored to your imagination, our curated list of exceptional event professionals will bring your vision to life with our styling and design help. On your day, our catering and planning team will be there from the moment you arrive till your guests leave with beautiful memories of your wedding. We make sure that every detail discussed, from the décor, planned wedding menu to the service, is perfectly implemented and proceeding according to schedule. We navigate the final touches so you can enjoy your family, friends and time together.

FULL EVENT PLANNING MANAGEMENT

Budget Tracking & Analysis

Venue Search & Selection

Guest List Organization & Maintenance

Staffing and Staff Management

Vendor Matching (floral, entertainment, stationary, washrooms, transportation etc.)

Comprehensive Day-Of on Site Coordination

Wedding Décor & Design Guidance

Hotel Accommodations and Transportation

Unlimited meetings, calls and email support

Plus: Everything included in our day of coordination package below



OUR PLANNING SERVICES...

PARTIAL EVENT PLANNING OR DAY OF COORDINATION

Two (2) in person meetings

Complete day-of execution for up to 10hrs on site

Review all your vendor contracts and contact vendors prior to event

Venue walk-through to go over details, event set up, flow and timeline

Timeline creation and run of show of event details and distributed to vendors

Vendor management - we will coordinate with all contracted vendors listed on your vendor form and confirm their arrival times, insurance info, meal counts, confirm services booked and any other important details, at least 1 week or more prior to event

Greet vendors and be point of contact at event

Set-up and styling of all ground level decors elements (Escort cards, favors, guest books, table numbers, photo booth props, DIY elements, etc.)

Distribute final payments & gratuities as needed to vendors

Liaison with caterer to ensure timeline efficiencies

Overall point of contact at venue

**Please inquire about our rates for
2021/2022**

