



We Do!

LOVE WEDDINGS, THAT'S A FACT!

You've reached a truly wonderful milestone in your life and there are plans to be made, memories to be shared and details to consider as you plan your special day. At Events by Kristin's we will work with you closely to ensure that your wedding is all that you are dreaming. We love Niagara and will do our very best to showcase the region reflecting your personal tastes

Service Styles

THERE ARE A VARIETY OF SERVICE STYLES AND MENUS THAT WE CAN PROVIDE BASED ON YOUR BUDGET AND PERSONAL PREFERENCES. WHETHER YOUR WEDDING IS CASUAL OR FORMAL OR ELEGANT OR RUSTIC, WE HAVE MENUS THAT WILL ACCENT ALL THESE STYLES

Buffet

This style of service is usually the most economical dinner option as it requires less staffing and rentals than a plated or family style option.

For this style, our catering team will get each table up to get their food at the buffet, that is self serve and chef served. There is no need to get dinner choices from your guests, as they will enjoy all the options you have chosen for them.

Prices starting from \$52 pp.

Family Style

This style of service is VERY popular. This style gives you nice dinner options for your guests and they remain seated and serve themselves.

For this style of service, our catering team will bring out platters of food to each table. Some couples, like to kick it up and upgrade to a plated appetizer, like a nice seasonal salad for each guest and then have the team serve platters for pastas and main entrees.

Prices starting from \$57



Plated Sit down

A sit down plated style menu is the most formal service option. To execute this style of dinner, flawlessly more staffing and rental equipment is required. In addition more plates and flatware are required, 3 course vs. one buffet plate.

For this style of service your guests remain seated and our team will bring them each course. This style of dinner will take at least 1.5-2 hours from start to finish.

Plated dinners with guests choice of entree will require the couple to track each guests dinner choice, provide place cards with each guest's name and a seating plan to the caterer. If you would like to forego the hassle of tracking the entrees, making the seating plan and place cards, choose one entree for all your guests.

Prices starting from \$57



Grazing Stations

This style of service is for those that are truly wanting a VERY casual affair. For this style of reception you would not have formal seating for your guests.

Grazing stations are meant to be consumed as your guests enjoy their evening. Music playing, guests chatting as they stand at high tables or find a cozy table in the corner to sit down.

Mini buffets set up around the venue, most station food will be served its own vessel, like a bamboo boat or box with bamboo forks and spoons. Some china dishware may be required.

This style of reception is not the most inexpensive and it requires chef staffing and food finishing on site.

Prices vary based on choices general starting price \$55 pp

Cocktail Reception

This style of reception is perfect if you are having a reception later in the evening. Our catering team will pass around finger foods to your guests.

Depending on the length of your event, stationary enhancements, like our impressive Charcuterie board could be added. This style is not necessarily most economical as making dozens of Hors d'œuvres by hand can get expensive, but its an elegant approach to offer your guests some exciting new food trends.

Prices starting from \$50

Prices subject to change without notice

