



## Whiskey Six Catering & Events 2018

At **Whiskey Six Catering & Events** we strive to put our best foot forward and provide our guests with local, seasonal, and organic ingredients within our dishes. We offer a variety of dishes from appetizers to entrées in the style of house-smoked and slow braised BBQ. **W6BBQ** is comprised of a very small in-house team who personally hand pick much of our own fresh ingredients in order to meet and exceed our guests' expectations. Led by Chef Josh McWilliams, these personal touches we are able to ensure our dishes are presented at the highest level of quality and expertise. We provide catering services for weddings, engagement parties, stagettes, stags, rehearsal dinners, corporate events, family gatherings, celebration of life receptions, etc. to showcase the most fresh and unique food experience possible.

Together we can **customize** a truly memorable event for you and your guests. From intimate wine/beer dinners to corporate receptions and large-scale performance based galas, we have the capability to exceed your expectations and ensure your event goes off flawlessly. Every detail of service will be handled seamlessly, from room set-up to technical expertise with sound, lighting and every detail along the way.

For more information or to book your event with us, please contact Marc D. Wicks.



## **Suggested Spring & Summer Menus**

Served Buffet or Family Style

### **Menu 1**

*Build Your Own with the choice of the following:*

Choice of Two Salads

One Vegetable

One Starch

One Protein

One Dessert

**\$36.00**

### **Menu 2**

*Build Your Own with the choice of the following:*

Choice of Two Salads

One Vegetable

One Starch

Two Proteins

One Dessert

**\$42 per person**

### **Menu 3**

*Build Your Own with the choice of the following:*

Choice of Two Salads

Two Vegetables

One Starch

Two Proteins

One Dessert

**\$48 per person**

### **Vegetarian Grazing Menu**

Organic Greens  
Creamy Potato Salad  
Vegetable Platter  
Grilled Corn on the Cob  
Smokey Baked Beans  
Quinoa Stuffed Peppers

**\$35 per person**

### **Prohibition Pulled Pork Menu**

Creamy Coleslaw  
Organic Greens  
Grilled Corn on the Cob  
Smokey Baked Beans  
Mac n' Cheese  
BBQ Pulled Pork  
Seasonal Fruit Platter

**\$40 per person**

### **The Whiskey Brisket Menu**

Organic Greens  
Creamy Potato Salad  
Coleslaw  
Braised Kale  
Grilled Corn on the Cob  
Mac n' Cheese  
Smoked Beef Brisket

**\$45 per person**

## Hors d' Oeuvres Menu

Smoked Salmon

*w/ cucumber pickle on biscuit*

*\$36 per dozen*

Traditional Hushpuppy

*w/ smoked tomato jam*

*\$30 per dozen*

Buttermilk Fried Chicken Skewer

*w/ sweet corn relish*

*\$36 per dozen*

Smoked Organic Beef Brisket Croquette

*w/ dill mayo*

*\$36 per dozen*

Mini Tacos al Pastor

*\$36 per dozen*

Organic Beef Sliders

*\$36 per dozen*

Mini Pulled Pork Southern Biscuit Sandwiches

*\$36 per dozen*



**Are Menus are created in a “build your own” design. Here are your selections to create your custom meal.**

***V = Vegan, GF = Gluten Free***

### **Vegetable Choices**

Braised Local Greens V,GF \$6

Buttered Carrots GF \$6

Roasted Maple Squash V,GF \$6

Smokey Beans V,GF \$6

### **Salad Choices**

Creamy Coleslaw GF \$5

Potato Salad GF \$5

Organic Greens *w/ herb dressing* \$5

Spinach Salad *w/ smoked*

*cheddar & dates* GF \$6

Roasted Summer Vegetables

*w/ grilled lemon dressing* GF \$6

### **Starch Choices**

Baked Potato V, GF \$5

Roasted Baby Potatoes *w/ fresh*

*herbs* V,GF \$6

Southern Style Wild Rice V, GF \$5

Mac n' Cheese \$7

### **Proteins**

Grilled Flank Steak w/ BBQ sauce GF \$13

Smoked Beef Cheeks GF \$12

Crispy Buttermilk Fried Chicken GF \$10

Lemon Rosemary Chicken Legs GF \$10

BBQ Wild Salmon GF \$14

“Low n’ Slow” Pulled Pork GF \$11

Organic Whiskey Brisket GF \$12

Baby Back Ribs GF \$18

## **Vegetarian**

Quinoa Stuffed Peppers V,GF \$10

Smoked Eggplant V,GF \$10

Hushpuppies w/ tomato ragu GF \$8

## **Platters**

Tomato and Cucumber w/ *basil dressing* V,GF \$5

House Smoked Salmon Platter, dill dressing, pickled onions GF \$14

Assorted Artisan and House Smoked Meats, craft mustard, breads GF \$15

Grilled Seasonal Vegetables w/ *salsa verde* V,GF \$9

Garden Basket – house pickled vegetables w/ *dips* GF \$10

## **Desserts**

Seasonal Crumble w/ whiskey anglaise GF \$8

Chocolate Brownie GF \$8

Assorted Dessert Bars & Squares \$5

Seasonal Fresh Fruit Platter V,GF \$7

## **Other BBQ**

Hot Dogs - Local Artisan Beef Dog w/ *bun and fixings* \$8

Burgers – Organic Beef Patties w/ *bun and fixings* \$11

## **Pig Roast**

**Hogs are priced at Market value w/ Custom Mobile BBQ Rental**

Served w/ Coleslaw, Organic Greens, Corn on the Cob, Smokey Beans and Seasonal Crumble

\$ price to be confirmed



## **Suggested Libations Menu**

### **Beer**

Postmark Brewing – Blonde (Vancouver)	\$7 Can
Postmark Brewing – ISA (Vancouver)	\$7 Can
Off The Rail – Pilsner (Vancouver)	\$7 Bottle
Lone Tree <i>by Whistler Brewing Co.</i> – Cider (Vancouver)	\$7 Can
Parallel 49 - Lager (Vancouver)	\$7 Can
Parallel 49 – Jerkface 9000 (Vancouver)	\$7 Bottle
Bomber Brewing – ESB (Vancouver)	\$7 Can
33 Acres – <i>assorted beer varieties</i> (Vancouver)	\$20 Growler

### **Wine**

Vancouver Urban Winery – VUW Series Pinot Grigio (Vancouver)	\$8 glass / \$35 bottle
Vancouver Urban Winery – VUW Series Merlot (Vancouver)	\$8 glass / \$35 bottle

### **Highball Cocktails**

\$9 ounce

Spirits Locally supplied by Vancouver's Finest Distilleries: Long Table Distillery, Odd Society Spirits, Sons of Vancouver & Liberty Merchant Distillery (*served w/ Pop Shoppe pop or fruit juices w/ garnish*)



# Terms & Conditions

## Information and Policies

As a full service event and catering company, we are unique to Vancouver and the Lower Mainland. As a result we offer the option of having a **custom menu** created by our talented kitchen specific to your event and budget. Our Menus are based on a **minimum** of \$500.00 or based on discretion of our event planner.

Upon booking, your credit card number will be kept on file to secure your function date; the final bill is due the day of your function. We accept all major credit cards, eTransfers or a cheque payable to **Whiskey Six BBQ Inc.**

A cancellation fee of 25% will be applied to the credit card if a cancellation is made within 14 days of your event date or 50% within 5 business days.

A guaranteed number of guests are required 5 (working days) prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater).

Food, beverages (including alcohol) will be applied to the final invoice.

Any additional rentals and a 18% administration fee will be added as well.

Health and Safety Regulations prohibits any removal of food products after the function (with the exception of a wedding or birthday cake). If you feel there is excessive extra food remaining and you wish to take it with you, a liability waiver may be filled out.

Chef Josh will be happy to accommodate any dietary or allergy concerns so please make this arrangement in advance.



## **Bar Service**

With **Whiskey Six Catering & Events** have the option to have us provide of all alcoholic beverages or you are welcome to provide it yourself.

We are happy to provide the appropriate bartending staff, glassware, ice and mix to save you time.

## **Music and Speeches**

We will be happy to arrange for music for your reception or dinner event. We have access to some of Vancouver and western Canada's top live bands and DJs based on your budget.

If you require a microphone or podium, we can arrange this with one of our suppliers at an additional cost.

## **Dessert Service**

We will be happy to provide a cake or dessert specific to your celebration. If you wish to provide your cake, please let us know ahead of time so we can prepare for the cake service.



## Contact Information

**Operations / Owner** – Marc D. Wicks

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**Executive Chef** – Josh McWilliams

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**Website** – [www.whiskeysixbbq.com](http://www.whiskeysixbbq.com)

**Facebook** – Whiskey Six BBQ

**Twitter** - @whiskeysixbbq

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**Our Restaurant W6BBQ**

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