



Whiskey Six Catering & Events 2024

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. **Whiskey Six** 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. With 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.

Since 2015, we have been professional and well experienced with catering events. We have safe and VCH/WorkSafeBC approved Safety Plans in place.

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



Suggested Menus

Served Buffet or Family Style or Plated

Menu 1

Build Your Own with the choice of the following:

Choice of Two Salads

One Vegetable

One Starch

One Protein

One Dessert

\$50 per person

Menu 2

Build Your Own with the choice of the following:

Choice of Two Salads

One Vegetable

One Starch

Two Proteins

One Dessert

\$60 per person

Menu 3

Build Your Own with the choice of the following:

Choice of Two Salads

Two Vegetables

Two Starch

Two Proteins

One Dessert

\$65 per person

Vegetarian Grazing Menu

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

\$45 per person

Prohibition Pulled Pork Menu

Creamy Coleslaw
Organic Green Salad
Grilled Corn on the Cob
Smokey Baked Beans
Baked Mac n' Cheese
Smoked Pulled Pork
Seasonal Fresh Fruit Platter

\$50 per person

The Whiskey Brisket Menu

Organic Green Salad
Creamy Potato Salad
Creamy Coleslaw
Braised Seasonal Veggies
Grilled Corn on the Cob
Baked Mac n' Cheese
Smoked 63 Acres Organic Beef Brisket

\$60 per person

Sample Hors d' Oeuvres Menu

Smoked Salmon

w/ on cucumber rounds, cream cheese & capers

\$60 per dozen

Assorted Mini Quiche

\$60 per dozen

Buttermilk Fried Chicken Skewer

w/ sweet corn relish

\$60 per dozen

Smoked Organic Beef Brisket Stuffed Biscuits

w/ siracha mayo

\$60 per dozen

Mini Tacos al Pastor

served on soft tortilla round w/ creamy coleslaw

\$60 per dozen

Organic Beef Burger Sliders

w/ lettuce, tomato, sweet pickle & house sauces on a brioche slider bun

\$60 per dozen

Mini Pulled Pork Southern Sandwiches

w/ creamy coleslaw served on a brioche slider

\$60 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 Seasonal Vegetables V,GF \$8

Buttered Carrots GF \$6

Buttered Corn V,GF \$8

Smokey Beans V,GF \$5

Salad Choices

Creamy Coleslaw GF \$5

Red Potato Salad GF \$5

Organic Greens *w/ herb dressing* \$10

Spinach Salad *w/ smoked*

Macaroni Salad GF \$5

cheddar & dates GF \$10

Starch Choices

Baked Potato V, GF \$8

Roasted Baby Potatoes *w/ fresh*

herbs V,GF \$8

Southern Style Wild Rice V, GF \$8

Mac n' Cheese \$8

Proteins

63 Acres Organic Grilled Steak w/ BBQ sauce (8 oz) GF - \$ Daily Market Price

Farmcrest Farms Free Range Crispy Buttermilk Fried Chicken (2 pieces) GF \$20

Farmcrest Farms Free Range Smoked Chicken Legs (2 legs) GF \$28

Grilled Wild Salmon (8 oz)GF \$35

Johnston's Farm Organic Smoked Pulled Pork GF \$20

63 Acres Smoked Organic Whiskey Brisket (6 oz) GF \$30

Johnston's Farm Organic Baby Back Ribs (full rack) GF \$40

Vegetarian

Chickpea & Lentil Stuffed Peppers (2 pieces) V,GF \$15

Grilled Eggplant V,GF \$12

Platters

Tomato and Cucumber *w/ basil dressing* V,GF \$7 per person

House Smoked Salmon Platter, dill dressing, pickled onions GF \$25 per person

Assorted Artisan and House Smoked Meats, craft mustard, breads GF \$25per person

Grilled Seasonal Vegetables *w/ salsa verde* V,GF \$12 per person

Garden Basket – house pickled vegetables *w/ dips* GF \$15 per person

Desserts

Seasonal Berry Pie w/ ice cream GF \$8 per person

Chocolate Brownie GF \$6 per person

Assorted Dessert Bars & Squares \$7 per person

Seasonal Fresh Fruit Platter V,GF \$12 per person

On The Grill

All Beef Hot Dogs - Local Artisan Beef Dog *w/ bun and fixings* \$10

Burgers – 63 Acres All Beef Patties *w/ brioche bun and fixings* \$15

Whole Hog Roast

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

Served w/ Coleslaw, Red Potato Salad, Organic Green Salad, Corn on the Cob, Smokey Beans and Seasonal Crumble

\$ market price to be confirmed but usually starts at \$75 per person



Suggested Libations Menu

Beer

Strange Fellows – Stout (East Van)	\$8 Can
Bomber Brewing - Amber Ale (East Van)	\$6 Can
Slow Hand Brewing – Pilsner (East Van)	\$8 Can
Greenhill Cider Co. – Cider (East Van)	\$6 Can
Parallel 49 - Lager (East Van)	\$6 Can
Parallel 49 Jerkface 9000 - Wheat Ale (East Van)	\$6 Can
East Van Brewing Co. – <i>assorted beer varieties</i> (Vancouver)	\$20 Growler
Plus many more local East Van brewery favorites...	

Wine

Tanglewood Estates – Blend White (Oliver BC)	\$8 glass / \$40 bottle
Tanglewood Estates – Blend Red (Oliver BC)	\$8 glass / \$40 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 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 myself that is specific to your event and budget. Our Menus are based on a **minimum** of \$1000.00 for a full service event and \$500.00 for a delivery/drop off.

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

Please see your contract for our cancellation fees.

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 20% 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.

We 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 and staff accordingly.



Contact Information

Operations / Owner / Executive Chef - Marc D. Wicks

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Website – www.whiskeysixbbq.com

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Our Restaurant W6BBQ

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