

FENCE & POST

A PRAIRIE KITCHEN

Wedding, Events & Catering Package



As a small, family-run business, we value honesty, transparency, & meaningful relationships — both with our guests & our community. From straightforward pricing to thoughtfully accommodating your wishes, our purpose is to create a celebration that feels true to you, beautifully executed & free from unnecessary stress.

Weddings

Begin your next chapter surrounded by the people and place that matter most.

Your wedding marks the beginning of a new chapter — and we believe it should be rooted in intention. Our farm-to-table philosophy means thoughtfully sourced ingredients, seasonal menus, and dishes crafted with care. From intimate rehearsal dinners to full restaurant celebrations, we create warm, elevated gatherings that feel connected to the land, the table, and the people around it.



Begin your forever where your roots already run deep.

Events

Celebrations, and milestones deserve more than ordinary. Celebrate beautifully. Celebrate locally.

Every celebration deserves food that tells a story. Our menus are built around seasonal ingredients and local producers, bringing fresh, vibrant flavours to birthdays, corporate gatherings, and milestone moments. Paired with genuine hospitality and a welcoming, modern space, your event feels both refined and effortlessly comfortable.

Gather well. Eat well. Celebrate well.

Off-site Event Catering & Weddings

Bring our farm-driven kitchen beyond our walls.

Our off-site catering showcases seasonal menus, locally sourced ingredients, and thoughtful presentation designed to travel beautifully. Whether hosted on a private property or at a local venue, we deliver elevated hospitality that feels grounded, authentic, and distinctly ours.

Rooted in quality. Served wherever you gather.

Thank you for considering us for your special day. We can't wait to celebrate with you!

On-Site Event Minimums & Capacity:

Sunday–Thursday Evening Minimums

Full Restaurant Buyout:

Exclusive use of the entire restaurant (maximum 74 guests)

Minimum spend: **\$5,000**

Available for weddings, events & large parties

Lounge Buyout

Semi-private use of the lounge (mix of high and low tables, maximum 29 guests)

Minimum spend: **\$2,500**

Available for events & large parties.

To provide the most seamless & intimate experience for you & your guests, wedding celebrations are offered exclusively as full restaurant buyouts. Lounge buyouts are not available for wedding celebrations.

Friday & Saturday Evening Minimums

Full Restaurant Buyout

Exclusive use of the entire restaurant (maximum 74 guests)

Minimum spend: **\$8,500**

Available for weddings, events & large parties

Lounge Buyout

Semi-private use of the lounge (maximum 29 guests)

Minimum spend: **\$3,500**

Available for events & large parties.

To provide the most seamless & intimate experience for you & your guests, wedding celebrations are offered exclusively as full restaurant buyouts. Lounge buyouts are not available for wedding celebrations.

Additional Information

Minimum spends apply to all (and only) food and beverage ordered during the event and do not include applicable taxes (5% GST) or the 18% automatic gratuity. Remaining balances if applicable are charged as a room rental fee.

Buyouts:

- For full restaurant buyouts, we offer a curated catering menu designed specifically for larger celebrations.
- For partial buyouts, we offer either a set reduced menu or a pre-order based on our current dinner offerings.
- For any party under 20 people, a large-party booking can be made over the phone, with no minimum spend or special menu required.
- Please note that for a lounge partial buyout, regular dinner service will operate as normal on the dining room side.

Our signature, full restaurant buyout layout includes a T-shaped dining table in the main dining room, complemented by open lounge space for cocktail hour and dancing. This configuration comfortably seats up to 45 guests at the T-table.

Menu Choices Below

Hors d'oeuvres

Price by the Dozen | Four Dozen Minimum of Each

Hot Appetizers

Vegetarian Spring Roll — \$36/dozen

Cabbage, carrots, peppers with sweet & spicy Szechuan sauce

Brie Spring Roll with Red Pepper Jam — \$38/dozen

Double-creamed brie, red pepper jam

Sambal & Lime Chicken Brochette — \$38/dozen

Chili sauce, fresh lime & zest, boneless chicken thigh

Beef Satay with Peanut Sauce — \$38/dozen

Turmeric, cumin, coriander, garlic, peanuts, soy sauce

Arancini — \$38/dozen

Risotto with seasonal flavours, charred scallion aioli

Chicken & Waffles — \$38/dozen

Fluffy Belgian waffle, buttermilk chicken, maple syrup

Stuffed Mini Yorkies — \$38/dozen

Yorkshire puddings with braised beef, horseradish aioli, demi

Crab Cake with Tequila Cocktail Sauce — \$42/dozen

Blue crab, panko, mayonnaise, lime juice

Steak Skewer — \$42/dozen

Tender Alberta beef, maple glaze

Bison Meatball — \$42/dozen

Lean ground bison, panade, Saskatoon berry demi

Grilled Prawns with Basil Aioli — \$42/dozen (GF)

Cajun spiced, grilled, served with herb aioli

Tandoori Chicken Spring Roll — \$42/dozen

Masala & yogurt-marinated chicken, tamarind chutney

Burnt Ends with Rosemary Gastrique — \$36/dozen

Slow-cooked beef ends glazed in rosemary gastrique

Buffalo Cauliflower Bites — \$26/dozen

Spicy battered cauliflower with creamy blue cheese dip

Mini BBQ Pulled Pork Sliders — \$26/dozen

Slow-cooked BBQ pork in mini slider buns

Cold Appetizers

Poached Cajun Shrimp with Salsa Verde — \$42/dozen (GF)

Chilled shrimp with zesty salsa verde

Smoked Salmon on Mini Rösti's with Sour Cream &

Pickled Red Onion — \$42/dozen (GF)

House-smoked salmon, crispy rösti, sour cream, pickled onion

Avocado & Shrimp Crostini — \$36/dozen

Creamy avocado and shrimp on toasted crostini

Caprese Salad Skewer — \$36/dozen (GF)

Grape tomatoes, fresh mozzarella, basil oil

BLT Crostini — \$42/dozen

House-cured bacon, arugula, pickled onion, fresh tomato

Beef Tartare on Crostini — \$32/dozen (GF)

Parmesan, Dijon & garlic aioli

Tuna Tartare on Wonton Crisps — \$30/dozen

Ahi tuna tartare, soy-lime dressing, crispy wonton

Beef Carpaccio Bites with Arugula & Parmesan —
\$32/dozen

Thin slices of Alberta beef, arugula & shaved parmesan

Roasted Beets & Goat Cheese Profiteroles — \$26/dozen

Mini choux buns stuffed with roasted beets & goat cheese

Deviled Eggs with Smoked Paprika & Chives — \$24/dozen

Classic deviled eggs with smoked paprika and chives

Mushroom Sourdough Toasts with Truffle & Whipped

Goat Cheese — \$36/dozen

Earthy mushrooms, truffle oil & whipped goat cheese on toasted sourdough





Grazing Table — \$19/pp

Selection of smoked & cured meats, a variety of artisanal cheeses, fresh seasonal fruit, olives, house-made condiments with fresh house-made bread.

Individual crudité cups on the side.

(GF available +\$3.00/pp)

On & Off Site

Desserts

Four Dozen Minimum of Each | \$30/dozen

Profiteroles

Seasonal flavours

Lemon Tartlets

Lemon curd, short crust, torched meringue

Freshly Baked French Macarons — GF

Rotating Flavor

Chocolate Pecan Cake

Topped with caramel cream

Mini Éclairs

Light choux pastry filled with vanilla cream and glazed with chocolate.

Hand-Molded Bonbons — GF

Seasonal flavours

Triple Chocolate Cake

Flourless dark chocolate cake, milk chocolate mousse, whipped white chocolate ganache

Mini Cheesecakes — GF

Bite-sized cheesecakes with an oat graham cracker crust, topped with fresh berries or caramel drizzle.

Mini Pavlovas — GF

Individual meringue nests filled with whipped cream and topped with seasonal fresh fruit

Off Site

Lunch Sandwiches

Minimum Order of 6

\$12 each | gluten free bun +\$2

On our house-made potato brioche bun

BLT: House-cured bacon with Mans Organics tomatoes, pickled onion, herb aioli & arugula

Caprese: Fresh mozzarella, Mans Organics tomatoes, arugula & basil aioli

Roast Beef: Thinly sliced Alberta prime rib beef, crispy onions, aged cheddar, house mustard & horseradish aioli

Chicken & Brie: Pulled chicken with double cream brie, truffle spread & crisp apples

Egg Salad: Organic eggs tossed with our homemade mayo, capers, parsley, dijon & celery



Additional Sides | priced per side

\$8 | Beet Salad: Roasted beets, kale, chèvre, roasted hazelnuts & a citrus vinaigrette

\$9 | Wedge Salad: Romaine spears topped with our herb dressing, herb panko, smoked almonds & chèvre

\$6 | House Salad: Grape tomatoes, pickled red onion, smoked almonds & sherry vinaigrette

Full Restaurant Buyout Required

Designed for on-site preparation. Should a fully equipped kitchen be available at the venue, menu offerings may be expanded or customized accordingly for off-site events.

Entrées — Price Includes Accompaniments

Choose One | priced per person

- **Prime Rib** — \$80
Dried herb rub, red wine demi
- **Striploin** — \$70
Dijon mustard & black pepper rub, red wine demi
- **Sirloin** — \$70
House spice rub, mushroom peppercorn sauce

Choose Two | priced per person

- **Roast Pork** — \$60
Ginger, mustard, apple chutney
- **Roast Chicken** — \$60
Lemon, garlic, fresh herbs
- **Seared Chicken** — \$60
Fresh herbs, salsa di pomodoro
- **Braised Chicken** — \$60
House-cured bacon, pearl onions, red wine
- **Stuffed Chicken** — \$60
Confit tomato, mozzarella, garlic, Florentine sauce
- **Grilled Pork** — \$60
Charbroiled, honey, garlic, Aleppo chili, cider vinegar drizzle
- **Pan-Seared Snapper** — \$60
Salt & pepper, tamarind, lemongrass, coconut, basil, tomato
- **Broiled Salmon** — \$60
Broiled, lemon, fresh herbs, roasted garlic, butter
- **Roasted Salmon** — \$60
Garlic, tarragon, fennel, lemon
- **Squash Ravioli** — \$55
Butternut squash, brown butter, sage
- **Mushroom Ravioli** — \$55
House-made pasta, wild mushroom, parmesan, mozzarella, garlic, thyme, cream sauce

Starter Options — Choose One

Salads

- **F&P Green Salad**
Arugula, sherry vinaigrette, grape tomato, pickled onions, smoked almonds
- **Caesar Salad**
Romaine, Parmigiano Reggiano, house-cured bacon & croutons
- **Panzanella Salad**
Fresh tomato, house-made bread, cucumber, bell pepper
- **Wedge Salad**
Romaine spears with goat cheese, herb dressing, smoked almonds & herb panko
- **Beet Salad**
Kale, citrus vinaigrette, pickled & roasted beets, hazelnuts & goat cheese
- **Mediterranean Salad**
Balsamic vinaigrette, tomato, spinach, peppers, onion, cucumber, feta

Soups

- Creamy Butternut Squash
- Potato and Bacon
- Broccoli Cheddar
- Carrot Ginger
- Curry Sweet Potato



Starch — Choose One

- **Roasted Sweet Potato**
Maple glaze, black pepper
- **Mashed Potato**
Buttery Agria potatoes, touch of nutmeg, garlic confit
- **Roasted Potato**
Kennebec potato, paprika, fresh herbs, cold-pressed oil
- **Scallop Potato**
Thin-sliced potatoes, garlic-infused cream sauce, baked golden brown
- **Rice Pilaf**
Short grain rice, onion, garlic, lemon zest, fresh herbs

Vegetables — Choose Two

- **Glazed Vegetable Medley**
Assortment of seasonal vegetables, steamed and glazed with butter
- **Alberta Root Vegetable Medley**
Variety of Alberta-grown root vegetables, olive oil, fresh herbs
- **Broccoli & Cauliflower**
Roasted broccoli & cauliflower, creamy Mornay sauce, fresh black pepper
- **Carrots**
Alberta-grown carrots, olive oil, thyme, honey glaze
- **Squash & Sprouts**
Roasted squash, pan-seared Brussels sprouts, sweet & sour glaze, pecans

Desserts

- **Sticky Toffee Pudding**
With caramel sauce & ice cream
- **Hot Fudge Brownies**
With hot fudge sauce & ice cream
- **Crème Brûlée**
Tahitian vanilla bean with a crisp caramel crust
- **Cheesecake**
NY baked cheesecake with seasonal fruit coulis
- **Chocolate Royale**
Milk chocolate mousse, hazelnut crunch & flourless almond cake
- **Seasonal Fruit Crumble**
With vanilla ice cream
- **Chocolate Chip Cookies & Pot de Crème**
- **Pavlova**
With vanilla bean custard, poached rhubarb & fresh strawberries



Starting at \$80 per person | Minimum group order of 20 people

Salads | *Choice of Two:*

- **F&P Green Salad** — Arugula, sherry vinaigrette, grape tomato, pickled onions & smoked almonds
- **Wedge Salad** — Romaine spears, goat cheese, herb dressing, smoked almonds & herb panko
- **Beet Salad** — Kale, citrus vinaigrette, pickled & roasted beets, hazelnuts & goat cheese
- **Mediterranean Salad** — Balsamic vinaigrette, tomato, spinach, peppers, onion, cucumber & feta

Starch | *Choice of Two:*

- **Mashed Potato** — Buttery Columba potatoes, touch of nutmeg, garlic confit
- **Roasted Potato** — Kennebec potato, paprika, fresh herbs, cold-pressed oil
- **Scallop Potato** — Thin-sliced potatoes, garlic-infused cream sauce, baked golden brown
- **Rice Pilaf** — Short-grain rice, onion, garlic, lemon zest, fresh herbs

Vegetables | *Choose One:*

- **Alberta Root Vegetable Medley** — Locally grown root vegetables, olive oil, fresh herbs
- **Broccoli & Cauliflower** — Roasted, with creamy mornay sauce & fresh black pepper
- **Carrots** — Organic Alberta-grown carrots, olive oil, thyme & honey glaze
- **Squash & Sprouts** — Roasted squash & pan-seared Brussels sprouts with maple glaze & pecans

Entrees | *Choose One Prime Option & Two Additional Proteins:*

Prime Options

- **Prime Rib** — Dried herb rub, red wine demi
- **Striploin** — Dijon mustard & black pepper rub, red wine demi
- **Sirloin** — House spice rub, mushroom peppercorn sauce

Additional Proteins

- **Braised Chicken** — House-cured bacon, pearl onions, red wine sauce
- **Stuffed Chicken** — Confit tomato, mozzarella, garlic, Florentine sauce
- **Pork** — Charbroiled with honey, garlic, Aleppo chili & cider vinegar drizzle
- **Salmon** — Broiled with lemon, fresh herbs, roasted garlic & butter
- **Snapper** — Pan-seared with tamarind, lemongrass, coconut, basil & tomato
- **Ravioli** — House-made pasta with wild mushroom, parmesan, mozzarella, garlic, thyme & cream sauce

Catering Menu Terms and Conditions

Menu Selection and Customization

Customers are encouraged to review our catering menu for available options. Customization requests are welcome and should be communicated in advance.

Reservation and Confirmation

To secure catering services, a reservation must be made with a confirmed booking. A non-refundable deposit or credit card may be required to confirm the reservation.

Menu Changes

Fence & Post reserves the right to make changes to the catering menu as needed. Customers will be notified of any changes in a timely manner.

Pricing

Menu prices remain valid for thirty (30) days from the quoted date. Fluctuations in product costs may affect pricing. The client will be notified of any changes and offered alternatives if the new price is not acceptable. Food & beverage minimums remain as agreed upon in the original contract.

Payment

Full payment is due on the day of the event. Additional charges for last-minute changes or services will be invoiced separately.

Cancellation

- Cancellations **60+ days prior**: Full refund minus special-order items.
- Cancellations **15–59 days prior**: 50% refund minus special-order items.
- Cancellations **14 days or less**: No refund.
- Cancellations **within 72 hours**: Full food & beverage minimum will be charged to the card on file.

Guest Count Changes

A guaranteed guest count is required **72 hours** prior to the event. Increases within 5% may be accommodated but not guaranteed. Charges will reflect the greater of the guaranteed or actual attendance.

Allergies and Dietary Restrictions

Clients must inform Fence & Post of allergies or dietary needs. While we aim to accommodate, we cannot guarantee an allergen-free environment.

Delivery and Setup

Delivery fees may apply. Setup will be completed as agreed upon; extra setup requests must be arranged in advance.

Damages

Clients are responsible for any damage to Fence & Post's equipment or property during the event.

Force Majeure

Fence & Post shall not be liable for any failure or delay in performing its obligations under these terms and conditions if such failure or delay is due to circumstances beyond its reasonable control, including but not limited to acts of God, natural disasters, government actions, and labor disputes.

Thank you for choosing Fence & Post. By proceeding with a catering reservation, the customer acknowledges and agrees to these terms and conditions. For any questions or concerns, please contact Fence & Post at 403 981 7678 or info@fenceandpost.ca