



Vivid Hospitality

CJ Country Events

Wedding Packages

All pricing is subject to 15% Service Charge, 8% Gratuity and 13% HST.

Weddings by Vivid Hospitality

A Note From Our Wedding and Event Planner, John Trevor!

Our commitment to you, as valued couples, is to provide a high level of expertise, quality and professional service. A wedding is a momentous occasion and cause for celebration!

Come experience Vivid Hospitality by allowing us to provide you with a wedding reception that surpasses your expectations; making it a night that you'll never forget!

We're available to assist with all the reception details to ensure everything is covered from start to finish. We pride ourselves in providing delicious food with wonderful and professional service.

Our chefs are always happy to customize the meal for your special day if you don't see something on the menu that speaks to you and your vision.

Enclosed you will find most of the information on our food and beverage services to guide you in the planning process for your special event.

From the early planning stages to the last minute details, we promise that our staff is fully committed to providing you and your guests with a one of a kind experience.

Once you book CJ Country Events, we will take it from there and help you plan everything for your food, rentals and anything else you may need for your special day!

John Trevor

519-341-1588

events@vividhospitality.ca

Our Wedding Packages

All of Our Wedding Packages include:

Your Choice of Napkin Colour
All Dishware and Glassware for Dinner
Your Choice of Silver or Gold Cutlery
Your Choice of Charger Plates
Professional Banquet Staff for Setup and Service
Talented Culinary Team

Dinner Only Package - \$80

Includes:

All Items Listed Above plus...
Three Course Premium Plated

OR

Buffet Dinner

This is the Beginning Package - \$95

Includes:

All Items Listed Above plus...
Chef's Choice of Passed Hors D'oeuvres OR ONE Late Night Reception Station
Three Course Premium Plated Dinner OR Buffet Dinner

From Start to Finish Package - \$110

Includes:

All Items Listed Above plus...
Chef's Choice of Passed Hors D'oeuvres
Three Course Premium Plated Dinner OR Buffet Dinner
One Late Night Reception Station

Upgrade to Four Course Plated Dinner - \$6 per person

Prefer a Buffet Dinner - Less \$10 per person

If one of the packages don't work for you, no problem!
Let me build your ideal proposal with everything you need!

Ask John Trevor, Wedding and Special Event Manager
for More Information if you need:

Additional Meal Courses or Options
Reception Platters such as Charcuterie, Crudite etc.
Additional Reception Stations
And much more...

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Hors D'oeuvres

Vegetarian Options

Mushroom and Asiago Crostini
Bruschetta

Mushroom and Leek Crescents
Fig and Goat Cheese Tart

Asian Rice Paper Spring Rolls

Cranberry and Brie Crostini

Risotto Stuffed Mushrooms

Grilled Peaches n Cream Crostini

Balsamic Strawberry and Ricotta Toast

Caramelized Pear and Goat Cheese Crostini

Sushi Cups

Sticky Rice, Avocado, Vegetables, Seafood Flakes, Wasabi,
Pickled Ginger and Black Sesame

Mexi Cauliflower Corn Chips
with Pineapple Salsa

Chef's Selection of Gourmet Mini Grilled Cheese

Such as Apple Cheddar, Brie and Chutney, Cranberry and
Brie, Gouda and Caramelized Onion

Chef's Selection of Gourmet Flatbreads

Such as Caprese, Roasted Balsamic Vegetable, Tex Mex
Avocado, Greek Style

Chef's Selection of Roasted Potato Bites

Stuffed with Options Such as: Sauteed Mushrooms,
Sundried Tomatoes, Roasted Red Peppers, Herbs and Olive
Oil, Fully Loaded

Meat Options

Jerk Pork on Plantain Crisp
with Tropical Fruit Salsa

Maple Soy Salmon Skewers

Moroccan Chicken

Smoked Duck with Summer Melon Salsa

NY Striploin Crostini
with Horseradish Sour Cream

Asian BBQ Pork Wonton

Philly Steak Rolls with Chipotle Ranch

Red Curry Coconut Chicken Satay

Diablo Chicken Satay

Maple Hoisin Glazed Beef Satay

Two Bite Caesar

Honey Mustard Glazed Bacon Wrapped Shrimp

Chicken Wing Lollipops

Prosciutto Wrapped Jalapeno

Mini Lobster Rolls

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Plated Dinner - Appetizers

Choose One Option for All Guests

Summer Squash Soup

Oven Roasted Summer Squash topped with Candied Parsnip, Arugula Pesto and Housemade Focaccia Crostini

Autumn Bisque

Locally Grown Butternut Squash, Pumpkin and Parsnip with Flavours of Citrus and Toasted Cumin. Garnished with Pomegranate and Chives

Slow Roasted Heirloom Caprese

Balanced on a Housemade Rosemary and Garlic Focaccia. Served with Smoked Sea Salt, Greek Olive Oil and Rosemary Infused Balsamic.

Citrus and Fennel Salad

Baby Arugula topped with segmented Citrus, Caramelized Fennel and Warmed Black Olives. Garnished with Slivered Garlic Crisps, Toasted Sunflower Seeds and Curly Parsnips.
Dressed with Maple Infused Balsamic.

Cucumber Wrapped Arugula Salad

Garden Harvested Arugula bundled with Slivered Cucumber. Served with Vine Ripened Cherry Tomatoes, Shallots and Sheep Milk Feta.
Dressed with Local Honey Citrus Balsamic

Beetroot Carpaccio

Blood Orange and Balsamic Marinated Beetroot with Fried Shallot Rings, Sliced Grapes and Slow Braised Carrot. Served over Whipped Sheep Milk Ricotta, Micro Radish Green and Pickled Okra

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Plated Dinner - Entrées

Choose Up to Two Meat and One Vegetarian Option for Guests. Must be Pre Selected by Guest In Advance.

Beef

Confit Beef Short Ribs

Bone in Short Ribs on a Bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Topped with Red Wine Au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps

Mushroom Crusted Beef Tenderloin

Stacked with Garden Harvest Baby Carrots, Grilled Asparagus and Yellow Bean on top of Jerusalem Artichoke and Celeriac Puree. Served with Roasted Fingerling Potatoes and Creamed Swiss Chard. Finished with Honey Rye Shallot Demi-Glaze

Poultry

Slow Roasted Cornish Hen

On a bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Topped with Red Wine au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps

Prosciutto Wrapped Stuffed Chicken

Pan Seared Chicken Supreme Wrapped in Prosciutto stuffed with Sundried Tomato and Basil Feta. Served with Herb Smashed Baby Red Potatoes, Grilled Asparagus, Yellow Beans and Cedar Smoked Red Peppers. Topped with a White Wine Garlic Cream Reduction.

Confit Duck Legs

Shallot and Thyme Braised Duck Legs
Served with Roasted Hasselback Potatoes, Fava Bean Puree, Roasted Vine Tomatoes, Sautéed Shiitake Mushrooms and Candied Parsnips. Finished with a Port and Pearl Onion Reduction

Seafood and Vegetarian

Tomato Basil Salmon

Pan Seared Wild Caught Salmon on a bed of Roasted Heirloom Tomatoes and Fresh Basil Puree. Stacked with Candied Parsnip au Gratin, Golden Beets and Charred Broccolini. Finished with a touch of Lemon Zest Crème Fraiche. Garnished with Grana Padano Crisps.

Grilled Vegetable Tower

Resting on a Bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Garnished with an Aged Maple Balsamic Glaze and Fresh Rosemary

Specialty Upgraded Entrees

Pistachio and Herb Crusted New Zealand Lamb

Served on top of a Sunchoke Celeriac Puree and Sweet Potato Pomme Ana. Served with Charred Broccolini, Candied Root Vegetables and Shiitake Mushroom Crowns. Topped with Red Wine Lamb au Jus

Brown Butter Lobster Tail and Beef Tenderloin

Tender Poached Lobster Tail Glazed with Herb Brown Butter and Pan Seared AAA Beef Tenderloin Accompanied with Wild Mushroom Black Rice Pilaf, Prosciutto Wrapped Asparagus, Cedar Smoked Red Peppers and a Casava White Truffle Puree.
Topped with Garlic Lemon Monte au Beurre

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Plated Dinner - Desserts

Choose One For All Guests

Day and Night Chocolate Bombe

White and Dark Chocolate Mousse encased in a
Hard Chocolate Dome

Dulce de Leche Cheesecake

Classic Vanilla Cheesecake Drizzled with Dulce de Leche.
Topped with Whipped Cream and Cookie Tuile

Vanilla Cheesecake

Classic NY Style Cheesecake topped with Field Berry Coulis

White Chocolate Raspberry Mousse

White Chocolate Mousse Cake with a heart of Raspberry
Mousse.

Strawberry Mousse Cake

White Cake layered with Strawberry Mousse

Belgian Chocolate Truffle

Rich Chocolate Cake finished with Whipped Cream
and Fresh Berries

Skor Cheesecake

Classic Cheesecake mixed with Crunchy Skor Bits
topped with Whipped Cream

Apple, Lemon or Blueberry Cheesecake

Classic Cheesecake topped with either Apple Compote, Lemon
Custard or Blueberry Compote topped with Whipped Cream

Can't Decide? Have a Dessert Buffet!

Selection of Classic Cakes, Squares and Fresh Fruit
(Based on 1pc of cake OR 2pc of Squares per person)

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Standard Buffet Dinner

Buffet Pricing includes Assorted Rolls and Butter and Coffee/Tea Station

Appetizers - Choose Two

Our Signature Berry Pecan Salad
Classic Caesar Salad
Traditional Garden Salad
Greek Style Pasta Salad
Broccoli Salad
Herb Roasted Potato Salad

Tomato Basil Feta Salad
Cucumber Dill Salad
Cobb Salad
Waldorf Salad
Asian Style Noodle Salad

Side Dishes

Hot Vegetables—Choose One

Seasonal Vegetable Medley
Green Beans and Roasted Red Peppers
Roasted Broccoli, Cauliflower and Carrots
Root Vegetable Medley

Starch Options—Choose One

Garlic Smashed Potatoes
Herb and Garlic Mashed Potatoes
Brown Sugar Roasted Sweet Potato Mash
Scalloped Potatoes

Pasta Options—Choose One

Garden Vegetable Marinara
Garden Vegetable Pesto
Platters Signature Macaroni and Cheese
Roasted Mushroom and Spinach Pasta

Entrée Options - Choose Two

Grilled Chicken Breast with your Choice of Sauce:
Honey Lemon Basil | Orange Chipotle |
Tarragon Cream | Wild Mushroom

Maple Glazed Salmon
Apple Pepperberry Pork Tenderloin
Chef Attended Beef Carving Station with Au Jus

Dessert Options - Choose One

Chef's Selection of Assorted Pies and Cakes
(Pies and Cakes are based on 1pc per person)

Chef's Selection of Dessert Squares and Cookies
(based on 2.5pc per person)

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Late Night Buffet Stations

Build Your Own Nachos Bar

Corn Tortillas served with a Variety of Toppings and Salsa, Sour Cream, Cheese, and Green Onions

Chicken Wings

With Assorted Dips and Sauces. Based on 1/3lb per person.

Chocolate Fondue

Dark Belgium Chocolate Fondue served with Fresh Fruit and Pound Cake

Taco Bar

Spiced Chicken, Spiced Ground Beef, Hard Shell Corn Tortillas, Assorted Toppings, Salsa and Sour Cream

Sliders Station

Choice of up to 3 options: Chicken and Waffle Sliders, Philly Cheesesteak Style, Chicken Cordon Bleu, Mini Burgers, Pulled Pork, Turkey Slider, Chicken Parm Sliders, Mushroom Parm, Tex Mex Veggie Sliders. Served with Kettle Chips.

Make Your Own Mini Sandwich Bar

Variety of Meats, Cheeses, Mini Slider Buns, and Assorted Condiments

Mashed Potato Bar

Herb and Garlic Mashed Potatoes, Pulled Pork, Butter Chicken, Gravy, Corn, Bacon, Peas, and Green Onions

Beef on a Bun Station

Slow Roasted Beef, Mini Slider Buns and Assorted Condiments

Movie Night Bar

Individual Popcorn Bags, Assorted Small Chocolate Bars, Variety of Bulk Candies

Pretzel Bar

Variety of Pretzels served with a Selection of Mustard, Spinach Dip, Hummus and Cheese Tapenade

Asian Noodle Take Out

Selection of Rice Noodles and Lo Mein Noodles. Served with a selection of toppings such as Soy Sauce, Chicken, Beef, Scallions, Sesame Seeds, Baby Bok Choy, Baby Corn and Snap Peas.

DIY Donut Bar

Plain Donuts with a Variety of Toppings and Icing

Milk and Cookies Bar

White and Chocolate Milk served with a Variety of Freshly Baked Gourmet Cookies

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Additional Rental Options

Tables and Chairs

Cocktail Tables - \$10 each
6' Rectangular - \$10 each
8' Rectangular - \$10 each
5' Round (seats 8) - \$10 each
6' Round (seats 10) - \$10 each

Chiavari Chairs - \$8 each
Wooden Crossback Chairs - \$8 each*
White Garden Folding Chairs - \$6 each*

Pricing Includes Handling and Damage Deposit

Tableware

Glassware - \$6.50 per dozen
Dishware - \$5.50 per dozen
Cutlery - \$5.50 per dozen

Linen

Standard Linen - \$20 each
Specialty Linen - Varies
Linen Napkins - \$1.25 each

Staffing

Minimum 4 hours per Staff Required

Setup Staff - \$38 per hour
Serving Staff - \$38 per hour
Bartender - \$38 per hour
Culinary Staff - \$48 per hour
On-Site Event Manager - \$48 per hour

*Please note: If event is on a Holiday Long Weekend,
Staff is calculated at 1.5x listed rate*

Preferred Vendor List

OFFICIANT

Weddings by Nathan Grieve
info@nathangrieveweddings.com
519-212-4218

FLORIST AND DECORATOR

Servers with a Smile
events@serverwithasmile.ca
519-721-5424

CAKE AND CUPCAKES

Decadently Yours
info@decadentlyyours.ca
519-265-5314

PHOTOBOOTH

Picture Us KW
pictureuskw@gmail.com
519-578-0925

LIMOS AND SHUTTLES

Brentwood Livery
www.brentwoodlivery.ca
519-741-5700

Driverseat
info@driverseatinc.com
519-804-2090

DJ AND SPECIALTY RENTALS

Thunderstorm Productions
info@thunderstormpro.com