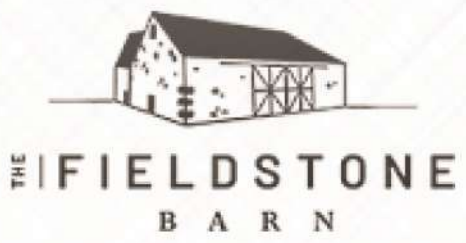




Vivid Hospitality



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. It's YOUR wedding, it should be the food and beverage that YOU want!

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 at Fieldstone Barn Elora.

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 the Fieldstone Barn, we will take it from there and help you plan everything from food, beverage, décor etc. as you need it!

John Trevor
Wedding and Special Events Manager
events@vividhospitality.ca OR 519-341-1588

Fieldstone Plated Package

\$125

Includes:

Your Choice of Table Linen and Napkin Colours
All Dishware, Glassware and Cutlery for Dinner
All Glassware and Disposables for the Bar
Professional Banquet Staff and Bartenders
Talented Culinary Team

Your Choice of Passed Hors D'oeuvres (3pc per person)
Three Course Plated Dinner
One Late Night Reception Station

Fieldstone Buffet Package

\$115

Includes:

Your Choice of Table Linen and Napkin Colours
All Dishware, Glassware and Cutlery for Dinner
All Glassware and Disposables for the Bar
Professional Banquet Staff and Bartenders
Talented Culinary Team

Your Choice of Passed Hors D'oeuvres (3pc per person)
Buffet Dinner
One Late Night Reception Station

Ask John Trevor, Wedding and Event Planner
for More Information on
Bar Options, Additional Meal Courses or Options, Reception Platters, Reception Stations
And much more...

Don't need Everything Listed in the Package?
Reach out to Vivid Hospitality directly for our a la carte options and for a customized proposal.

All pricing includes a Landmark Catering Fee and is subject to 15% Service Charge, 8% Gratuity and 13% HST.

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

Reception Platters

Vegetable Crudité

Served with Roasted Garlic and Herb Dip

Domestic and International Cheese Platter

Served with an Assortment of Crackers

Sliced Fresh Fruit Platter

Oven Baked Brie

Topped with Field Berry Coulis and Served with Fresh Crostini

Smoked Salmon Display

In House Lavender and Acacia Honey Smoked Salmon. Accented with Caper Berries, Slivered Red Onion, Pommery Mustard Citrus Cream Cheese and Herbed Crostini

Shrimp Tower

Shrimp Served with Lemons and Horseradish Remoulade

based on 3pc per person

Bruschetta Display

Traditional Roma Tomato and Bocconcini Platters.

Topped with Garden Fresh Basil, Aged Balsamic and Olive Oil

Classic Charcuterie Board

Variety of Cured Meats, Terrine, Pickled Vegetables,
European Cheeses and Crostini

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

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

Additional Price will be Based on Market Pricing

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

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)

Buffet Dinner Options

Appetizers - Choose Two

Our Signature Berry Pecan Salad	Tomato Basil Feta Salad
Classic Caesar Salad	Cucumber Dill Salad
Traditional Garden Salad	Cobb Salad
Greek Style Pasta Salad	Waldorf Salad
Broccoli Salad	Asian Style Noodle Salad
Herb Roasted Potato Salad	

Chef's Choice of Seasonal Hot Vegetables

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)

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

All pricing includes a Landmark Catering Fee and is subject to 15% Service Charge, 8% Gratuity and 13% HST.

Bar Options

Your Bar Options are fully customizable to what you would like to see on the Bar.
Our Bars are Stocked with the Following Options:

Absolut Vodka, Captain Morgan Rum, Forty Creek Rye, Beefeater Gin
Domestic Beers such as Canadian, Coors, Bud, Sleeman, Wrinkly Bear Brewing, Wellington Brewery
Note: Not all of these beer options will be available on the bar but a selection of these will be provided
House Wines from Pelee Island Winery
Coca Cola Soft Drinks and Juices

Host Bar Options:

Host Bar Package - \$9/hr per person

Host Bar - Billed on Consumption after Event - \$6 per Standard Drink

Drink Tickets - Each Guest is Provided with a Certain Number of Drink Tickets (Determined by Organizers) -
The number of tickets turned into the bartender will be billed out after the event - \$6 per ticket

Cash Bar Options:

Toonie Bar - Guests Pay \$2 for each Drink - Host Covers Remaining Portion (\$4 per drink)

Full Cash Bar - All Guests on Own for Drinks - \$6 per drink

Cash Only unless WiFi is available at the Venue. If WiFi is available, Debit and Credit will be accepted

Soft Drinks are \$2 each on both Host and Cash Bars

Wine with Dinner

Wine with Dinner is Available for your Event.
As long as it's available at the LCBO, we can bring this in for you.
Pricing will be based on the options chosen.