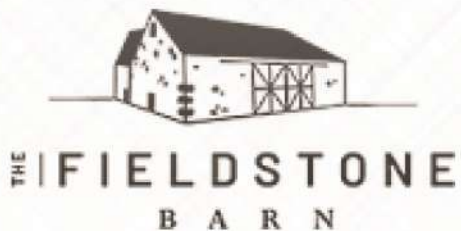




Vivid Hospitality



Wedding Packages

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

Frequently Asked Questions

Wedding FAQs

How long in advance should I book catering for my special event?

We suggest at least 6 months prior to your wedding or special event. However the sooner the better as popular dates during wedding season from Victoria Day weekend until Thanksgiving will book up really fast

What is the Service Charge for?

This charge includes delivery, pick up, admin fees, rental and cleaning of chafers, platters, wood boards etc., food prep time and replacement fees

What if I have guests with dietary restrictions or allergies?

All dietary restrictions are able to be accommodated as long as you inform us in advance. This can be either adjusting the recipe on the items ordered OR providing a separate new option for that guest to ensure that they get to enjoy as well.

What type of payment is accepted?

VISA, Mastercard, Certified Cheque, or E-transfer. Please note: AMEX is not accepted. E-transfers are to be sent to: accounts@platterscatering.ca We ask that the Sales Order # and Date of the Event is included in the Notes Field. Note: All credit card payments are subject to a 3% Admin Fee.

How does the food arrive to my delivery location?

All of our cold food is served in ceramic bowls or platters. All hot food is provided in Chafing Dishes. We do also include serving utensils for each item ordered.

Can you customize or provide menu items that aren't listed on your menu?

Absolutely! We have very talented Chefs in our kitchen and can whip up just about anything. Ask your sales team member what you are hoping to enjoy and we can make that happen for you and provide you with the prices associated.

When do you need final numbers, details etc.?

A final detail appointment will be done approximately 30 days prior to your wedding. This meeting is done at the venue and will cover all the details from food and beverage, final numbers, dietary restrictions, setup, rentals, staffing etc.

What type of deposit is required to book your services?

A deposit of 25% of the initial deposit is required upon confirmation. This can be paid via credit card, e-transfer or certified cheque. The deposit is non-refundable upon cancellation however is applied to the final invoice.

Do you offer meal tastings?

A complimentary meal tasting is provided generally at the beginning of each year for weddings only. Multiple options will be provided. Based on how we provide the tasting meal, the tasting is only for two people. Information will be provided at the beginning of each year to book in for tastings.

What items do I need to provide for the Catering team?

We do ask that there is at least 2 - 15 Amp Outlets on two SEPARATE breakers, however this is only required if we will be providing coffee service for your event. If the wedding is outdoors, we will require a catering tent for plating, clearing and storage before and during your wedding. A minimum of 10 x 20 is required. We ask that this tent be as close as possible to the main tent so that food does not get cold walking from our tent to the reception tent.

Frequently Asked Questions

When do you deliver all the rentals that we have requested?

Rentals are delivered on the Wednesday prior to your event, if we are able to. Please make sure there is a spot out of the elements to store these. If not able to do so, we will bring them with us on Setup day.

When is the setup done for my wedding?

Setup of the rental items provided by Vivid Hospitality will be done the day before the event. If you are having your reception in a tent, we do ask that you have walls on the tent for the setup day in case of wind, or inclement weather. The walls can be removed by your team the day of the wedding.

What if you can't setup the day before?

It is not ideal but it's no problem either! Our team will come first thing at 9am and setup for the event (including the rentals if this was not able to be delivered on the Wednesday). We will then return later in the day of course with all of your yummy food.

Does the serving team need to stay until the end?

No, we don't need to stay until the end if you don't need us to. Most clients and couples only request us to be there for dinner service and to clean up the rental items from dinner service. Please note: this does mean glassware as well so we will remove all cutlery, glassware and dishware from the venue after dinner. We require you to switch to plastic/disposable glassware on the bar at this time to prevent additional service staff charges if they have to stay longer than originally planned.

I would like to provide my own alcohol. Can you supply the bartender?

Yes we can supply the bartenders. For all bar and alcohol services including bartenders only provided by Vivid Hospitality:

Please note: Our team is smart serve certified and is empowered to follow their training set forth by the Ontario Government. If our team feels that guests need to slow down or end their service, we will inform the host in the event of this circumstance. We understand that your venue for your special event may be at your private residence however it is still our job as hired smart serve certified servers and bartenders to make sure your guests have a good time but are still safe. If our team does not feel comfortable to continue to serve your guests, the bar will be shut down with proper notices provided to the host and/or coordinator of the event prior to doing so. As per Ontario law, the host and the bartender are responsible for those guests until they are sober.

Can I add, change or remove items after I've signed the contract?

Absolutely! All of these items can and will change once the detail appointment has happened 30 days prior to the wedding. However, after the detail meeting, all items listed on the contract are final.

Do you have preferred vendors you need us to use for our wedding?

You are welcome to use any vendors you like for your décor, DJ, officiants etc. However we do have our favourites that are a great price point that we do recommend that you go with. These are listed within our menus for your review. We're also happy to e-introduce you to them as well.

Is there a deposit payment schedule? When is my final payment due?

An initial deposit of 25% of the initial contract is due upon booking. However, we know everyone's financial situation is different so we don't place you on a specific schedule of when remaining payments are due. Absolute final payment is due no later than 72 hours prior to your wedding. Some couples have e-transferred \$500 a pay check up until the wedding, and others have provided a certified cheque on the Wednesday prior to your event. Up to you as long as it's all paid by 72 hours prior.

I'd like to have one of the items that are listed as Market Price on the menu for my Event. When do I find out what the Market Price is?

There are many variables that go into the Market Price of the items from our suppliers. We can confirm Market Price of all items no more than 2 weeks prior to the event. At this time, you can decide if that's the meal you would continue to enjoy or we can switch it out for a different entrée.

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

Frequently Asked Questions

I'm having a plated meal. Is there anything I need to have for this?

For a plated meal, guests must choose their entrée option in advance. The best way to do this is to put a card in your RSVPs for the guests to provide their option. Dietary restrictions should also be collected at this time. A name card with the guests chosen entrée must be provided for each guest so our service team can tell what each guest has ordered. Many guests have ordered quite a few months before the wedding so may forget and would hate not to have the guests meal if they change their mind without a name card available to indicate their meal choice.

We will be having children at our wedding. Do you have a menu available for them?

Absolutely we do! We have a variety of different options available for them.

Is there a certain time that I have to have dinner?

The timeline for your event is totally up to you. We will finalize the details of your timing approximately 30 days prior to the event.

How much time to a set aside for each food and beverage service you are providing?

Generally we see the following:

- Cocktail Hour - 1 to 1.5 hours

- Plated Dinner Service - 2 hours (with speeches in between courses)

- Buffet Dinner Service - 1.5 hours (with speeches)

- Late Night - 45min to 1 hour

Have you catered at my venue before?

We have catered at many of the venues within our service area however regardless of the venue, we do always do a venue tour of the event space at the 30 day detail meeting so we can see where we can serve from, where the setup is going to be, water and power options etc.

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

\$135

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

\$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)
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

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

Spinach Artichoke Phyllo Bites

Caprese Skewers

Meat Options

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

Honey Mustard Glazed Bacon Wrapped Shrimp

Chicken Wing Lollipops

Prosciutto Wrapped Jalapeno

Mini Lobster Rolls

Hawaiian Pizza Bites

Tortierre Phyllo Bites

BLT Phyllo Bites

Peameal Bacon Maple Waffles

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

Premium Plated Dinner

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

Beef

10oz NY Striploin Steak

Served with Charred Broccolini, Sautéed Wild Mushrooms and Potato Pavée. Topped with Red Wine Au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps

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

Poultry

Slow Roasted Cornish Hen

On a bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, 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

Specialty Upgraded Entrees

Pistachio and Herb Crusted New Zealand Lamb

Served on top of a Sunchoke Celeriac Puree and Sweet Potato Pomme Anna. 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

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

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)

Standard Buffet Dinner

Buffet Pricing includes Assorted Rolls and Butter

Appetizers - Choose Two

Signature Seasonal Berry Salad
Classic Caesar Salad
Traditional Garden Salad
Greek Style Pasta Salad
Herb Roasted Potato Salad

Tomato Basil Feta Salad
Cucumber Dill Salad
Asian Style Noodle Salad
Broccoli Salad

Side Dishes

Chef's Choice of Seasonal Hot Vegetables

Starch Options—Choose One

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

Pasta Options—Choose One

Bruschetta Style Pesto Pasta
Sundried Tomato Artichoke Marinara Pasta
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 | Vivid Signature Sauce |
Wild Mushroom | French Onion Cream

Baked Salmon with your Choice of Sauce:

Mango Chutney | Ontario Maple Peppercorn |
French Onion Cream

Pork Tenderloin with your Choice of Sauce:

Mango Chutney | Ontario Maple Peppercorn |
French Onion Cream

Chef Attended Beef Carving Station
with Vivid's Signature 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 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: Hot Maple Chicken Sliders, Philly Cheesesteak Style, Mini Burgers, Pulled Pork, Turkey Slider, Brisket Sliders, Tex Mex Veggie Sliders, Jerk Chicken, BLT, Caprese 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, BBQ Pulled Pork OR Buffalo Pulled Chicken, Gravy, Corn, Bacon, Peas, Sauteed Mushrooms, Fried Onions and Green Onions

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

Donut Bar

Display of a Variety of Donuts

Milk and Cookies Bar

White and Chocolate Milk served with Freshly Baked Gourmet Cookies

Street Meat Station

Sausages and Hot Dogs. Served with Buns, Ketchup, Mustard, Relish, Sauerkraut and Fried Onions

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.