



# 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 the Kitchener Public Library, 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](mailto:events@vividhospitality.ca)

## Our Wedding Packages

### Kitchener Public Library Plated Package

**\$130**

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

### Kitchener Public Library Buffet Package

**\$120**

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

# 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

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# 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

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# Premium Plated Dinner - \$59.95 per person

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  
Topped with Herb and Garlic Compound Butter

## 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 Fraîche. 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

\*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 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

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# 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)

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# 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)

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# 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

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# Additional Rental Options

## Tables and Chairs

Cocktail Tables

6' Rectangular

8' Rectangular

5' Round (seats 8)

6' Round (seats 10)

\*Pricing Varies per Table\*

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 - \$22 each

Linen Napkins - \$1.50 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\*

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

574 Hanlon Creek Blvd, Unit 2, Guelph, ON | [www.vividhospitality.ca](http://www.vividhospitality.ca) | [events@vividhospitality.ca](mailto:events@vividhospitality.ca)

# Preferred Vendor List

## OFFICIANT

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

## FLORIST AND DECORATOR

Servers with a Smile  
events@serverswithasmile.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