

Special Events

2027

Menu



Vivid Hospitality offers thoughtfully curated, chef-driven menus designed to elevate every occasion. Each meal is crafted with creativity, flavour, and attention to detail. With a focus on presentation, flavour and seamless execution, our team works closely with clients to deliver an experience that transforms events into unforgettable moments.

Curated Package Menu



Underlined words are clickable

• PLATED • \$165.00 PER PERSON*



• BUFFET • \$152.00 PER PERSON*

- 3 Course Plated or Buffet Dinner (depending on choice above)
- Chef Curated Passed Hors D'oeuvre (4pc pp) or 1 Reception Platter
- 5 Hour Host Bar | Wine with Dinner - 2 bottles/table
- Staff: Service | Culinary | Bartending
- Standard Napkins & Table Linens
- Charger Plates
- Dinner Dishware, Cutlery & Dinner Glassware

*Based on a 100 person Event not including Additional Charges (below) & Extras



Additional Charges:

- Market Price Food Options
- Service Charge & Gratuity: 15% + 5%
- Landmark Fee: Venue Dependent
- Taxes: 13%

Menu A la Carte



Underlined words are clickable

• PLATED • \$52.00 PER PERSON*



• BUFFET • \$47.00 PER PERSON*

- 3 Course Plated Dinner or Buffet Dinner (depending on choice above)
- Dinner Dishware, Standard Cutlery & Dinner Glassware

*Based on a 100 person Event not including Additional Charges (below) & Extras

Additional Charges:

- Staffing Fees: Click [HERE](#) for pricing
- Market Price Food Options
- Service Charge & Gratuity: 15% + 5%
- Landmark Fee: Venue Dependent
- Taxes: 13%

A la Carte Extras



Menu

Underlined words are clickable

Meal Additions:

Hors D'oeuvres - Chef Curated \$38.00/dz or Client Choice \$48.00/dz

Reception Displays - See options for pricing

Late Night Displays - \$10.00 pp - minimum order 40 people



Bar Options:

Host Bar - See options for pricing

Cash Bar - See options for pricing

House wine - \$35.00 per bottle



Decor:

Chargers (pp) - Glass \$2.50 | Plastic \$1.95

Linen Napkins (pp) - Standard \$1.00 | Velvet \$1.50

Standard Linens (per table) - \$22.00

Tableware (Glassware | Dishware | Cutlery) - each \$6.50/dozen

Tables & Chairs - Pricing & Styles available upon request



Staffing:

Hours & staffing needs will be priced for A la Carte menu selection.

Set-up Staff - \$38.00/hour

Service Staff - \$38.00/hour

Culinary Staff - \$48.00/hour

Bartenders - \$38.00/hour

On-site Event Manager - \$48.00/hour

Holidays are calculated at 1.5x listed rate.

Plated *Menu*





Menu Plated

STARTERS

Select 1 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

Tomato, Bocconcini & Fresh Basil, 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 Crispy 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.



Menu Plated

MAINS

Select up to 2 Protein Options and 1 Vegetarian

Beef Tenderloin Market Price - above cost per person

Topped with Red Wine Au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps. Topped with Herb and Garlic Compound Butter.

Confit Beef Short Ribs

Bone in Short Ribs on a Bed of Roasted Heirloom Carrot Puree. Garnished with Vine Tomatoes.

Slow Roasted Cornish Hen

Served on a bed of Roasted Heirloom Carrot Puree, with a French Onion White Wine Cream Reduction.

Prosciutto Wrapped Stuffed Chicken

Pan Seared Chicken Supreme Wrapped in Prosciutto stuffed with Sundried Tomato and Basil Feta. Topped with a French Onion White Wine Cream Reduction.

Confit Duck Legs

Shallot and Thyme Braised Duck Legs Finished with a Port and Pearl Onion Reduction.

Tomato Basil Salmon

Served on a bed of Roasted Heirloom Tomatoes and Fresh Basil Puree. Garnished with Grana Padano Crisps.

Grilled Vegetable Tower

Resting on a Bed of Roasted Heirloom Carrot Puree. Garnished with an Aged Maple Balsamic Glaze and Fresh Rosemary.

Menu *Plated*

DESSERTS

Select 1 Option

Our desserts are yearly creations where you can expect delicate layers, luxurious textures, and perfectly balanced sweetness—whether it's a silky mousse, a decadent cake, or an artfully composed plated dessert. Our desserts are designed not only to delight the palate, but to leave a lasting impression on your guests.



Buffet Menu





Menu

Buffet

Buffet Pricing includes Assorted Rolls and Butter

STARTERS

Select 2 Options

Signature Seasonal Berry Salad

Mixed greens, seasonal berries, and Shallots. Served with a Balsamic Vinaigrette.

Classic Caesar Salad

Romaine Lettuce, House-made Focaccia Croutons, Asiago Cheese and Bacon, in a Lemon Garlic Dressing

Traditional Garden Salad

Topped with Cherry Tomatoes, Cucumber, Shallots and Shaved Carrots. Served with Balsamic Vinaigrette.

Greek Style Pasta Salad

Pasta with Cherry Tomatoes, Cucumber, Red Onions, Olives and Feta Cheese with Greek Dressing

Tomato Basil Feta Salad

Mixed Greens topped with Cherry Tomatoes, Basil, Marinated Feta & Shallots. Served with Balsamic Vinaigrette

Herb Roasted Potato Salad

Herb Roasted Potatoes tossed in a rich and tangy Mayonnaise Based Dressing and Garnished with Green Onions.

Asian Style Noodle Salad

Vermicelli Noodles, Arugula, Snow Peas, Radish, Shredded Cabbage and Julienne Vegetables tossed in a Sweet and Spicy Thai Sauce.

Broccoli Salad

Fresh Broccoli Florets in a Honey Citrus Mayonnaise Dressing and Garnished with Dried Cranberries

Menu Buffet

Buffet Pricing includes Assorted Rolls and Butter

• MAINS •

SIDE DISHES

Potatoes (Select 1):

Herb Roasted | Herb & Roasted Garlic, Mashed | Roasted Sweet Potato, Mashed | Scalloped

Pasta (Select 1):

Bruschetta Pesto | Sundried Tomato Artichoke | Macaroni & Cheese | & Roasted Mushroom & Spinach

ENTREE OPTIONS

Select a choice of 2 Proteins:

Grilled Lemon Pesto Chicken Breast

Select a choice sauce:

Honey Lemon Basil | French Onion Cream | Wild Mushroom

Chef Attended Beef Carving Station

Select a choice sauce:

Au Jus | Shallot & Peppercorn Demi-Glaze | Mushroom Demi-Glaze

Seared Crisp Baked Salmon

Select a choice sauce:

Maple Glaze | Lemon Caper Butter | Roasted Red Pepper & Basil

Tender Roasted Pork Tenderloin

Select a choice of sauce:

Mango Chutney | French Onion Cream | Mushroom Demi-Glaze

Menu *Buffet*

• DESSERTS • Select 1 Option

Our desserts are yearly creations where you can expect delicate layers, luxurious textures, and perfectly balanced sweetness—whether it's a silky mousse, a decadent cake, or an artfully composed plated dessert. Our desserts are designed not only to delight the palate, but to leave a lasting impression on your guests.



Menu Children's

• MAINS • *\$20.00 PER CHILD*

ENTREE OPTIONS

Burger with Pasta - Choose Between:

Burger Choices:

- Chicken Burger
- Beef Burger

Pastas:

- Marina Pasta
- Mac and Cheese

CHILDREN'S MEALS SERVED WITH:

Seasonal Vegetables | House Made Smore Cookie

PLEASE NOTE:

Children's age range is 3-11 years old.

Children should be counted in the over-all guest count for napkins, cutlery, dishware etc.

Hors D'oeuvres Menu



•CHEF CURATED • \$38.00 PER DOZEN*



•CLIENT'S CHOICE • \$48.00 PER DOZEN

*Chef Curated option allows Vivid Hospitality to align Hors D'oeuvres production across multiple events, reducing production and labour - translating into savings for our Clients.
Minimum orders of 3 dozen of either Chef Curated or Client's Choice



Vegetarian Menu Hors D'oeuvres

Fresh Rice Paper Spring Roll

Delicate Rice Paper, Bundled with Julienne Pickled Sweet Heirloom Carrots, Baby Arugula, Sesame Marinated Soba Noodles, Avocado & Mango Served with a Toasted Sesame Thai Glaze

Mini Caprese Skewer

Basil Marinated Mini Bocconcini, Roasted Garlic Focaccia, & Heirloom Sweet Cherry Tomatoes; Neatly Skewered on a Fresh Rosemary Stem Finished with a Reduced Basil Balsamic Glaze

Gourmet Panini Grilled Cheese

Mini Grilled Cheese Sandwiches Lathered in Butter and Panini Pressed to Perfection Selection Includes | Traditional Cheddar on Texas Toast | Brie & Chutney | Smoked Gouda & Caramelized Onion | Served with a Roasted Red Pepper Ketchup

Mini Bruschetta Cups

Heirloom Cherry Tomato Mix; Filled in a Black Barquettes, topped with Torched Bocconcini & Basil Chip

Reisling Poached Pear & Whipped Feta

A colourful pastry cup filled with tender poached pear, bundled with crimson sorrel, displayed on whipped lemon zest & pepper sheep milk feta.

Pave Bites

Mini Sweet & Yukon Potato Pave, Served with a Sour Cream & Onion Creme Fraiche, Garnished with Fresh Thyme

Mushroom & Asiago Crostini

Mushroom Duxelle topped on a Roasted Garlic Crostini, Garnished with a Asiago Frico & Mirco Greens

Fig & Goat Cheese Stuffed Phyllo Shell

Creamed Shallot & Goat Cheese Stuffed in a Mini Phyllo Shell, Topped with a Fig Jam, Garnished with Crispy Shallots

Menu

Hors D'oeuvres

Meat

• BEEF •

Steak & Stilton

AAA NY Striploin, on a Roasted Garlic Crostini, Topped with English Stilton Blue Cheese & Roasted Tomato Garlic Jam

Shawarma Beef Satay

Thinly Sliced & Marinated Flank Steak Neatly Skewered; Served on a Mini Grilled Pita with a Garlic Cilantro Aioli

Shaved Brisket Philly Pinwheels

12 Hour Braised Brisket- Tender Pulled & Rolled into a Grilled Sundried Tomato Tortilla with a Adobo Chipotle Cream Cheese and Sautéed Peppers & Mushrooms

• POULTRY •

Smoked Duck Crepe

Shaved Smoked Duck Breast neatly rolled in Fromage Blanc lined Crepe with a Cherry Citrus Spiced Chutney Topped with Crispy Shallots

Moroccan Chicken Satay

Tender Grilled Chicken, Vacuum Infused with a Moroccan Spiced Chutney; Skewered & Broiled Served with a Lemon Cilantro Yogurt Dip

Rosemary & Butter Liver Pate

Creamy Black Pepper & Rosemary Infused Goose Liver Pate in a Mini Phyllo Shell, Topped with a Tomato & Garlic Jam & Micro Greens

Meat

Menu

Hors D'oeuvres

• PORK •

Mini BLT in a Phyllo Shell

Garlic Cream Cheese Aioli, Arugula Pesto, Crisp Prosciutto & Vine Ripened Tomato; Stuffed into a Mini Phyllo Shell

Prosciutto Wrapped Fig

Black Mission Fig stuffed with a Double Cream Brie wrapped in Prosciutto Quick Seared & Finished with a Honey Pepper Glaze

Mini Charcuterie Skewer

Mini Cured Pork Link Sausage, Basil Marinated Mini Bocconcini, Pickled Olive, Soppressata , Cherry Tomato, Rosemary Focaccia & Aged Cheddar

Prosciutto Melon Baller Skewer

Fresh Cantaloupe Intertwined with Freshly Sliced Iberian Prosciutto, Fresh Basil & Mini Bocconcini

• SEAFOOD •

Bacon Wrapped Shrimp

Skewered Black Tiger Shrimp Wrapped with a Maple Candied Bacon

Crunchy Shrimp Satay

Sesame Laced Rice Paper Tightly Wrapping a Black Tiger Shrimp Skewer. Served with a Toasted Sesame Thai Glaze

Smoked Salmon Cones

Mini Savory Cone Filled with Caper Berry Cream Cheese & Smoked Salmon, Garnished with Fresh Dill

Mini Salmon Cakes

Salmon Belly Cakes topped with Nori Crisp & Chive Aioli

Menu Reception Platters

Vegetable Crudité \$4.00 per person

Served with Roasted Garlic and Herb Dip

Domestic and International Cheese Platter \$10.00 per person

Served with an Assortment of Crackers

Sliced Fresh Fruit Platter \$6.00 per person

Display of fresh fruit

Oven Baked Brie \$350.00 Full Cheese

Serves 50 people. Topped with Field Berry Coulis and Served with Fresh Crostini.

Bruschetta Display \$7.00 per person

Traditional Roma Tomato and Bocconcini Platters. Topped with Garden Fresh Basil, Aged Balsamic and Olive Oil

Classic Charcuterie Board \$15.00 per person

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



Menu Late Night Display

\$10.00 PER PERSON • MINIMUM 40 ORDER •

Chicken Wings - Served with Carrots, Celery, Blue Cheese & Ranch Dressings

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

Street Meat Station

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

Grilled Cheese and Tomato Soup

3 Cheese - Melty Smoked Gouda, Aged Cheddar and Asiago grilled to perfection. Served with Tomato shooters

Sliders Station - Served with Kettle Chips

Choice of up to 2 options: Maple Cajun Pulled Chicken Sliders | Pulled Pork & Coleslaw | Brisket Sliders | Grilled Mushroom Sliders | Tomato-Bacon-Garlic Cream Cheese

Mini Sandwich Bar

Cold Assortment of shaved Brisket, Ham, Smoked Turkey, and Italian Salamis on Grain Harvest Mini Buns, with house-made sauces and toppings

Late Night Breakfast Sandwich

English Muffins topped with Egg, Cheese, and Sausage

Potato Wedge Poutine

Steak cut potato wedges with Mozarella curds, served with Beef Demi. With a choice of 1 additional topping: Pulled Brisket, Chicken or Pork | Sauteed Mushrooms | Sliced Debreziner Sausage

Pretzel Bar

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

Mini Donut Bar

3 Varieties of Beignets - Nutella, Raspberry, and Dolce Leche

Churro Bar - Served Warm

Served with Chocolate Dip, Caramel Dip, Cinnamon and Sugar

Gourmet Croissant Bar

Served with Chocolate Dip, Caramel Dip, Cinnamon and Sugar

Menu

Bar Options

• HOST BAR OPTIONS •

Standard Host Bar (Open Bar) \$55.00 PER PERSON

5 Hour Package - Bar Closed During Dinner.

Includes: Bartender | Alcohol* | Soft Drinks | Glassware for Cocktail Hour and Disposables for After Dinner

Beer & Wine Only Bar \$45.00 PER PERSON

5 Hour Package - Bar Closed During Dinner.

Includes: Bartender | Alcohol* | Soft Drinks | Glassware for Cocktail Hour and Disposables for After Dinner

Addons

- Premium Alcohols - price based on type of alcohol
- Premium or Craft Beer - price based on type of beer
- Add extra Hours to the Bar - **\$9 - 11 per person per hour**
- Host Bar (Open Bar) - Billed on Consumption to Host after Event - information available upon request

• CASH BAR OPTIONS •

Full Cash Bar

Drink pricing available upon request. Guests pay for drinks.

Toonie Bar

Drink pricing available upon request. Guests pay \$2 per drink, remainder is paid by host.

Drinks Tickets

Pricing information available upon request. Each Guest is Provided with a number of Drink Tickets (Determined by Organizers) - The number of tickets turned into the bartender will be billed to Host after the Event.