

HOLIDAYS OFFICE PARTIES
BY THE WILD TART





Contact Information

The Wild Tart

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The Rooms at The Badley

Please contact us on Air BnB for bookings for our Badley Garden Suite and Badley Patio Suite

Thank you so much for considering The Wild Tart for hosting your special day. Our world class chefs and incredible team are here to deliver you an elegant yet intimate wedding. We deliver an exquisite boutique experience that will leave you with lasting memories

Venue capacities

Patio

Seated ceremony 50

Seated meal 40

Standing reception 50

Ground floor

Seated 45

Standing reception 55

First floor

Seated 50

Standing reception 65

Full venue capacity 140

Room hire

First floor: includes exclusive use of first floor only, restaurant will operate usual business hours on ground floor and patio.

\$2000 May to October including December

\$1000 November to April excluding December

Full buyout: includes exclusive use of patio, ground floor and First floor. Restaurant available from 12 for setup

\$3500 May to October including December

\$2000 November to April excluding December

Holiday Experience

Cocktail reception

Served canapes and a glass of Martini Prosecco
Choice of three canapes

Dinner menu

An exquisitely prepared plated three course meal

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Tea and brewed coffee service during dessert

\$125 per person

Holiday Harvest Table

Cocktail reception

Served canapes and a glass of Martini Prosecco per person

Choice of three canapes

Harvest table

An exquisite harvest table with your choice of 4 of the following presented buffet style

Charcuterie Boards

Dried cured meats, terrines and pates, pickles, preserves, garlic crostinis and walnut raisin crackers

Cheese Boards

Local and international cheese selection, candied walnuts, chutneys and preserves, toasted rye crackers, garlic crostini and seasonal fruits

Seafood Boards

Smoked salmon, traditional shrimp cocktail, fresh water fishcakes with pickled red onion, fennel salad and spicy aioli, horse radish and lemon

Croque Monsieurs

Peameal bacon, aged cheddar cheese, Bechamel sauce served warm

Quiche selection

Fried Brie with spiced apple chutney

Chicken skewers with lemon dill yoghurt

Cocktail reception \$45 per person

Harvest Table \$85 per person

Menu Options

Canapes

Cold

Mediterranean Tarts - roasted peppers, tomato concasse, feta cheese, Sicilian olives

Smoked trout rillette - lemon aioli - soft herbs - crispy capers - cucumber cracker

Hot

Warmed brie - apple and saffron chutney - candied walnut - garlic crostini

Peppercorn crusted beef - English mustard - little bit of mashed potato - bordelaise sauce

Sweet and sour pork meatballs - toasted sesame - Szechuan glaze - green onion

Appetizers

Roasted Peach Salad

Mustard and Honey marinaded Niagara Peach, pickled apricots, Monforte chevre, brown butter almonds, young arugula, classic vinaigrette

Potato and leek Soup

Crispy leek, Mennonite bacon, chive oil, tiny herb dumplings

Scallop a la Plancha

Crispy pork belly, mustard and maple glaze, fennel pollen, roasted beet coins and puree

Entrees

Lake Huron Pickerel

Whipped potato, last of the summer squash with basil, fennel salad, grilled lemon, butter sauce

Summer Vegetable Lasagna

Layers of sweet potato, summer squash, and zucchini, wild leek and mushroom fricassee, Monforte chevre, gremolata crust, parmesan crisp

AAA Beef Tenderloin +\$5

Roasted fingerling potato ragout, Parisian carrots cooked in spiced honey, blue cheese emulsion, bordelaise sauce

Chicken Veronique

Roasted chicken supreme, filled with brie, whipped potato, haricot verts, pickled grapes, toasted almonds, Veronique sauce

Our menus change with Mother Nature and some ingredients may be substituted for seasonality. Dietary requirements can be accommodated with advance notice. Prices are subject to 13% HST and 18% discretionary service charge

Desserts

Vanilla panna cotta with seasonal garnish

Example: Macerated strawberries, strawberry syrup, orange zest, mint meringue.

Double chocolate brownie served with iced coffee parfait and malt granola

Apple tart fine, caramel sauce, vanilla ice cream

Chocolate Delice +\$5

Dark chocolate mousse, whipped passion fruit ganache, caramelized white chocolate, yoghurt espuma

Lemon Tart +\$5

Set lemon custard, burnt butter crumble, raspberry jelly, dehydrated meringue

Selection of Afternoon Tea sweets, treats and dessert

Selection of macarons, glazed cheesecake, almond financier, triple chocolate brownie, mousse cake, seasonal tartlets +\$5

Tea and brewed coffee service during dessert +\$5

Beverage Packages

Open Bar \$85

- Boschendal The Pavillion Chenin Blanc and Boschendal The Pavillion Cabernet Sauvignon throughout dinner service
- Beer (Choose 2: Elora Brewing Company (Three Fields Lager, Borealis) Great Lakes Brewing Company (Octopus wants to fight IPA, Great Lakes Lager) Coors Light)
- Vodka (NE1 Vodka)
- Gin (Bombay Sapphire)
- Whisky (Crown Royal)
- Mixers (Tonic, Coke, Diet coke, Gingerale, Soda, cranberry juice, orange juice)

Speciality cocktails and premium liquor will be charged in addition. We do operate on a no shot policy.

Wine Service \$45

- Unlimited pour Boschendal The Pavillion Chenin Blanc and Boschendal The Pavillion Cabernet Sauvignon throughout dinner service

Non Alcoholic Beverage Service \$25

- Non alcoholic welcome cocktail
- Coke, Diet Coke, Ginger ale
- Eska sparkling water
- Lemonade
- Iced Tea
- Apple juice, orange juice, cranberry juice
- Tea and coffee

Toast Package \$15

Glass of sparkling wine for the toasts

Payment and Cancellation

A 50% non-refundable deposit is required to confirm the date and event. 14 days prior remaining balance is due. Any additional guests and/or on consumption payments are due on the night.

Once final payment has been made, no cancellation or reduction in number is allowed. If for any reason the event will be cancelled, no refund will be issued. In case of Act of God or Government enforced restrictions, we would be happy to discuss alternative dates.