

*SPECIAL OCCASIONS AND EVENTS
BY THE WILD TART*





Contact Information

*The Wild Tart
61 Metcalfe Street
Elora, NOB 1S0
226 384 8278*

dominique@thewildtart.ca

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 options

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

High season May to October including December

Low season November to April excluding December

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

High season May to October including December

Low season November to April excluding December

Classic Experience

An elegant plated meal experience curated by our world class chefs

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

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, 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

Afternoon Teas

Classic Afternoon Tea priced per person, includes a pot of tea

Selection of finger sandwiches

- ~ Smoked salmon and lemon dill cream cheese
- ~ Egg salad with horseradish and celery
- ~ House made Peameal bacon and mustard aioli
 - ~ Cucumber and cream cheese

Sweet and savory scones

with herb butter, scone cream and house made preserves

Selection of cakes and pastries

- ~ Malted chocolate mousse, hazelnut ganache
- ~ Spiced pineapple jelly, brown butter mousse
 - ~ Pistachio goat cheesecake, lemon curd
 - ~ Brown sugar tartlet, ginger cream, chai

Signature Afternoon Tea priced per person, includes a pot of tea

Glass of Prosecco

Tasting cup of soup

Selection of cakes and pastries

- Malted chocolate mousse, hazelnut ganache
- ~ Spiced pineapple jelly, brown butter mousse
 - ~ Pistachio goat cheesecake, lemon curd
 - ~ Brown sugar tartlet, ginger cream, chai

Savory scones

with herb butter and scone cream

Selection of savory bites and delights

- ~ Duck rilette, brûléed orange segment, plum preserve, brioche cracker
 - ~ Savoury sausage roll, maple glaze, mustard seeds
 - ~ Brie stuffed saffron risotto, Puttanesca sauce, Parmesan
 - ~ Freshwater fishcakes, remoulade sauce

Savoury Afternoon Tea priced per person, includes a pot of tea

Selection of finger sandwiches

- ~ Smoked salmon and lemon dill cream cheese
- ~ Egg salad with horseradish and celery
- ~ House made Peameal bacon and mustard aioli
 - ~ Cucumber and cream cheese

Savory scones

with herb butter and scone cream

Selection of savory bites and delights

- ~ Duck rilette, brûléed orange segment, plum preserve, brioche cracker
 - ~ Savoury sausage roll, maple glaze, mustard seeds
- ~ Brie stuffed saffron risotto, Puttanesca sauce, Parmesan
 - ~ Freshwater fishcakes, remoulade sauce

Brunch Buffet / Harvest Table

Indulge in a select brunch offering including the below food and beverage offering

Brunch items

- . A selection of warm almond frangipan croissants
- . A selection of sweet and savoury scones with clotted cream, herb butter and preserves
 - . Cheese and charcuterie boards with all the trimmings
 - . Sliced French toast with Chantilly cream, local maple syrup and crispy bacon
 - . Quartered quiches
 - . Sliced roast beef open face sandwiches
 - . Scrambled eggs and toast points

Beverages

- . English Breakfast tea
 - . Filter Coffee
- . Orange juice, apple juice, pineapple juice and cranberry juice

Please note that additional alcoholic beverage, Speciality teas and coffees are not included and will be charged extra on consumption

Menu Options

Canapes

Cold

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

Smoked trout rilette - 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 +\$5

Beverage Packages

Open Bar \$85 per person

- 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 per person

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

Non Alcoholic Beverage Service \$25 per person

- 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 per person

Glass of Prosecco for the toasts

Signature Letter and Number Cakes

Letter cakes are \$80 each letter

Add ons:

- Sugar flowers \$50
- Real flowers \$30

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.