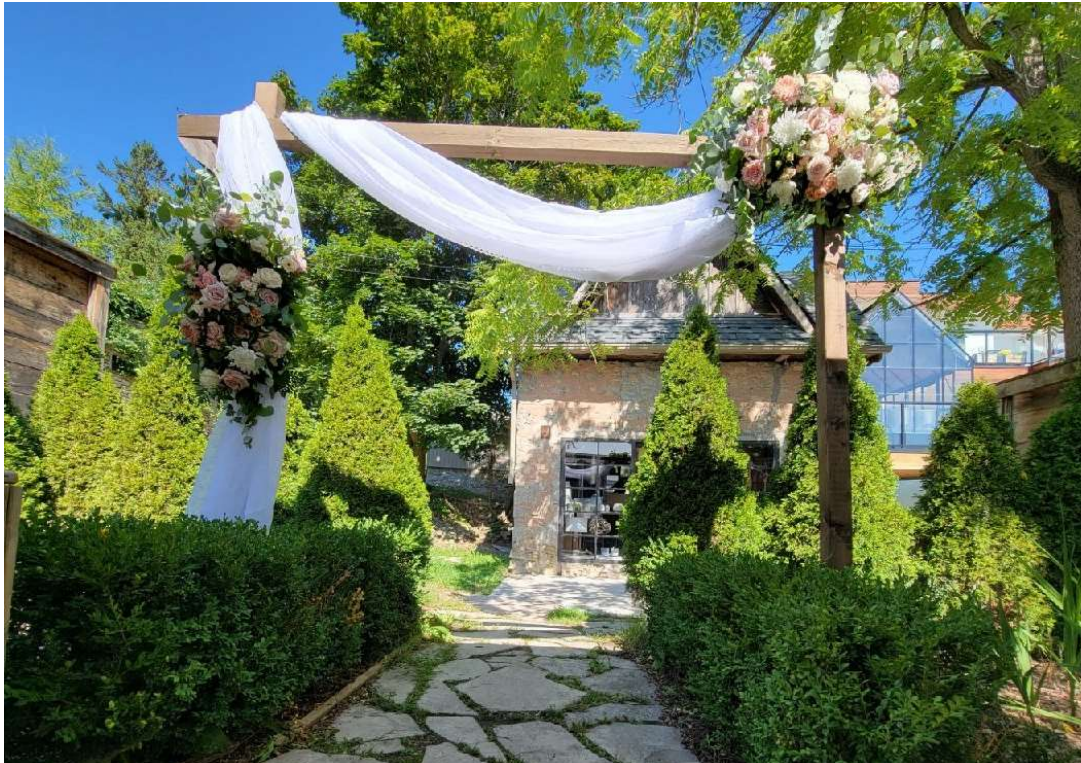


WEDDINGS
BY THE WILD TART





Contact Information

The Wild Tart
61 Metcalfe Street
Elora, N0B 1S0
226 384 8278

dominique@thewildtart.ca

The Badley
59 Metcalfe Street
Elora, N0B 1S0

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.

High season (May to October)
Low season (November to April)

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

High season (May to October)
Low season (November to April)

Classic Experience

Ceremony

Your guests will be welcomed to your day with lemonade in warm weather and hot apple cider when chilly

Cocktail reception

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

Dinner menu

An exquisitely prepared plated three course meal

Bread service with freshly baked brioche rolls and maple whipped butter

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Tea and brewed coffee service during dessert

Dinner wine service

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

Harvest Experience

Ceremony

Your guests will be welcomed to your day with lemonade in warm weather and hot apple cider when chilly

Cocktail reception

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

Dinner menu

An exquisitely prepared four course meal experience

Harvest table with a selection of fresh bread rolls, crackers, focaccia, cheese and charcuterie with seasonal fruit, chutneys and preserves, pickles, and crostini's

Bread service with freshly baked brioche rolls and maple whipped butter

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Dinner wine service

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

Extravagant Experience

Ceremony

Your guests will be welcomed to your day with lemonade in warm weather and hot apple cider when chilly

Cocktail reception

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

Dinner menu

An exquisitely prepared four course meal experience

Harvest table with a selection of fresh bread rolls, crackers, focaccia, cheese and charcuterie with seasonal fruit, chutneys and preserves, pickles, and crostini's

Bread service with freshly baked brioche rolls and maple whipped butter

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Dinner wine service

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

Open Bar

- House red and white wine available throughout
- Beer, tallboy cans of EBC Three Fields Lager, EBC Lady friend IPA, Coors light
- Vodka: NE1 Vodka
- Gin: Bombay Sapphire
- Whisky: Crown Royal Northern Harvest
- Mixers (Tonic, Coke, Diet coke, Gingerale, Soda, cranberry juice, orange juice)

Rehearsal Reception

Glass of Prosecco upon arrival followed by a scrumptious buffet style offering

Harvest table

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

Wedding Brunch Buffet / Harvest Table

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

Brunch items

A selection of warm almond frangipan croissants
A selection of sweet and savory 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

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 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

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

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

Lemon Tart

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

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

Beverage Packages

Open Bar

- House red and white wine throughout
- Beer, tallboy cans of EBC Three Fields Lager, EBC Lady friend IPA, Coors light
- Vodka: NE1 Vodka
- Gin: Bombay Sapphire
- Whisky: Crown Royal Northern Harvest
- Mixers (Tonic, Coke, Diet coke, Gingerale, Soda, cranberry juice, orange juice)

Cocktails and premium liquor will be charged on consumption. We operate on a no shot policy.

Toast Package

Glass of sparkling wine for the toasts

Wedding Cakes / Signature Letter Cakes

We do offer wedding cakes upon request and availability. We do offer our signature letter cakes that are custom for your initials and colour scheme

Pricing for traditional wedding cakes are \$8 per person.

Add ons:

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

Please note there is a cake cutting fee of \$25

Letter cakes are \$80 each letter

Add ons:

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

Cake tasting is not available

Payment and Cancellation

A 50% non-refundable deposit is required to confirm the date and event. Remaining balance is due 14 days prior to the wedding day. Any additional guests and/or on consumption payments must be authorised by the bill payer and be paid on the night.

Once final payment has been received, no cancellation or reduction in number is allowed. If for any reason the wedding will be cancelled, the deposit will not be refunded.

Additional Information

- Menu tasting will be held 1 month in advance and be available for the bride and groom. Additional guests will be charged at \$95 per person
- Cake tasting is not a service we offer.
- All kids under the age of 12 are charged at 50% of adults pricing
- All decorations, flowers and equipment must be removed from the venue by 2am on the night of the wedding.
- No staff will be on hand to setup, decorate or breakdown decorations
- Pricing includes setup and breakdown of plateware, flatware, linen napkins and glassware
- Charger plates and tablecloths are not provided but are available at an additional cost