

*SPECIAL OCCASIONS AND EVENTS  
BY THE WILD TART*





**Contact Information**

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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 (Minimum of 25 guests)

May to October including December

November to April excluding December

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

May to October including December

November to April excluding December

## Classic Experience

## Classic 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

# *Harvest Table*

## Cocktail reception

Served canapes and a glass of Martini Prosecco per person

Choice of three canapes

## Harvest tables

An exquisite harvest table with your choice of 3 boards and 4 bites

### Boards

#### **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 and garlic crostinis, seasonal fruit

#### **Seafood Boards**

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

#### **Dessert Boards**

A delectable selection of Afternoon Tea sweets, cakes, tarts and macarons

### Bites

#### **Croque Monsieurs**

Warm freshwater fishcakes with spicy mayo and fennel salad

Warm sausage rolls with tomato relish, pickled mustard seeds and Keens mustard

Smoked salmon with herbed cream cheese on crostini

Mushroom arancini with Old Bay aioli

Small tasting cups of seasonal soup

Quiche selection

Fried Brie with spiced apple chutney

Chicken skewers with lemon dill yoghurt

Mini Philly cheese steak open face sandwich

## Afternoon Teas

(please refer to our current afternoon tea menu)

### Classic Afternoon Tea \$48 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 \$70 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 \$55 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

**Savoury 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 savory scones with clotted cream, herb butter and preserves  
Cheese and charcuterie boards with all the trimmings  
French toast with Chantilly cream, local maple syrup and crispy bacon  
Quiche 2 ways  
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*

**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**



# Menu Options

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## Canapes

### Cold

Asparagus tartlet, asparagus tartlet, crème fraiche

Classic shrimp cocktail, poached shrimp, traditional cocktail sauce, watercress

### Hot

Warmed brie, tomato chutney, spiced nuts, garlic crostini

Roast beef, horseradish cream, caramelized onions, Stilton blue cheese

Mushroom arancini, white wine risotto, mushroom ragout

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## Appetizers

**Seasonal salad** (depending on time of the year and produce season)

Harvest salad, kale, roasted seasonal vegetables, cranberry, goat cheese, spices nuts

Heirloom tomato salad, burrata soft cheese, balsamic, basil

### **Potato and leek soup**

Crispy leek and bacon, chive, toasted brioche

### **Freshwater fishcakes**

Freshwater fishcake, spicy aioli, fennel salad

### **Cheese and Charcuterie +\$5**

Harvest table with a selection of national and international cheese, cured meats and terrines with seasonal fruit, chutneys and preserves, pickles, crostinis

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## Entrees

### **Fancy fish and chip**

Pan seared Atlantic salmon, pea puree, beurre blanc, triple cooked giant fries

### **Mushroom linguine**

Creamy mushroom ragout, shaved Parmesan cheese, greens

### **Market steak frites** (Flat iron or skirt steak, depending on availability)

Seasonal vegetables, house cut fries, peppercorn sauce (cooked medium rare)

### **AAA Beef Tenderloin +\$5**

Seasonal vegetables, house cut fries, peppercorn sauce (cooked medium rare)

### **Chicken Parmesan**

Chicken paillard, mozzarella and Parmesan gratin, penne a la vodka

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## Desserts

**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, millionaires shortbreads, almond financier, triple chocolate brownie, mousse cake

## 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.

### Wine Service

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

### Tea and coffee service

- *Loose leaf tea and coffee service during dessert course*

## **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.