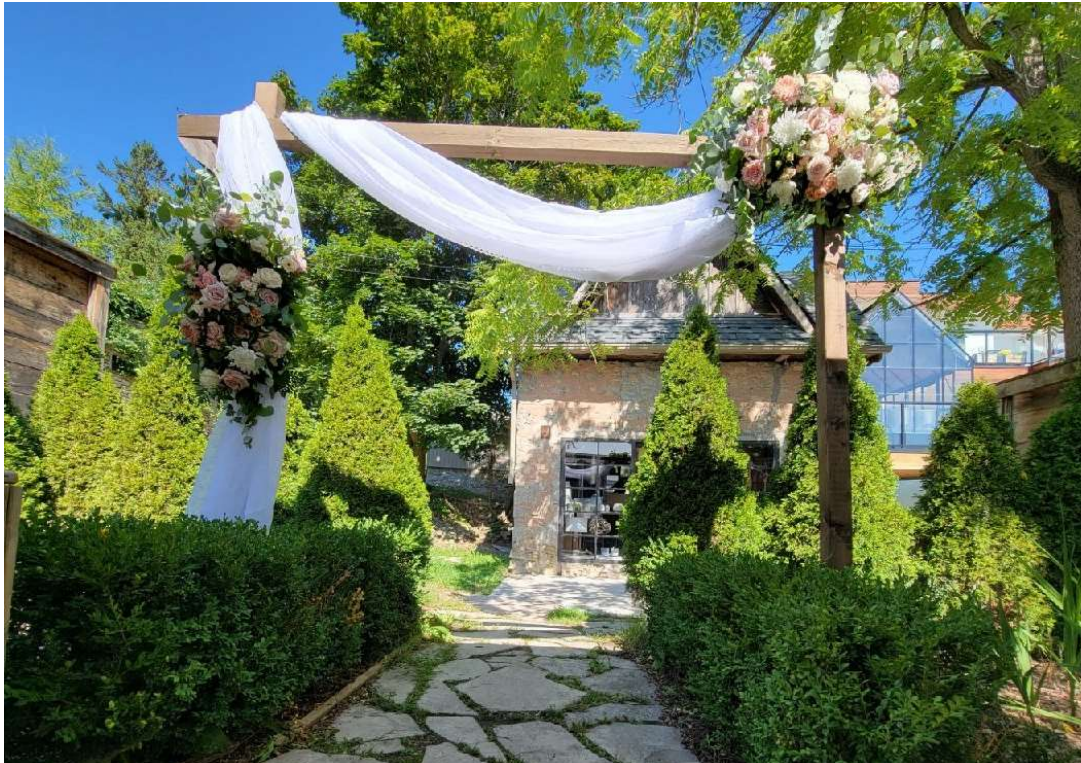


WEDDINGS
BY THE WILD TART





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.

(May to October)
(November to April)

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

(May to October)
(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

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Tea and brewed coffee service during dessert

Harvest Experience

Ceremony

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

Cocktail reception

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

Dinner menu

An exquisitely prepared 3 course meal experience

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

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 national and international cheese, cured meats and terrines with seasonal fruit, chutneys and preserves, pickles, and crostinis

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

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)

Custom Experience

Curate your own menu with our chefs
(based on current menu items within the restaurants)

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 national and international cheese, cured meats and terrines with seasonal fruit, chutneys and preserves, pickles, and crostinis

Appetizers - Choice of one

Entrees - choice of three (to be pre ordered)

Desserts - Choice of one

Late Night Snack

Choice of two items

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)

Late Night Snack

Burger sliders with traditional toppings

Flatbread pizzas

Poutine bar

Tacos

Nacho platter bar

Selection of wings and dips

Rehearsal Reception

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, 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

Warm olives with orange zest, chorizo and feta

Duck rilette with charred orange, plum puree and brioche bread

Small tasting cups of soup

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
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

Menu Options

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

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

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

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*

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

Add ons:

- Sugar flowers
- Real flowers

Please note there is a cake cutting fee

Letter cakes

Add ons:

- Sugar flowers
- Real flowers

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 \$75 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.
- 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