



COUNTRY  
HERITAGE  
PARK

# Wedding Packages 2018

Each Package is based on 160 people held in the Gambrel Barn.  
Each Package includes a 5-hour bar period (standard bar rail),  
Dishware, 5 Cruiser Tables, and DJ service.  
Please see final page for further details.

Package 1

Package 2

Package 3



# Package 1

Company: Feast Your Eyes Catering 905-454-0159

\*Add \$8.95 per person for parties under 160

## Buffet Dinner Menu

- Chef carved rotisserie roasted suckling porchetta
- Roasted apple sauce / Smokey barbeque sauce
- Smokey barbeque chicken leg supreme
- Roasted garlic mashed potatoes
- Maple smoked baked beans
- Corn on the cob with butter
- Purple slaw with raisins
- Fresh dinner rolls with butter

## Plated Dinner Menu

First course- 1

- Chef's garden salad of mixed greens, tomatoes, cucumbers, shoestring carrots and sprouts with white balsamic vinaigrette
- Roasted butternut squash soup with crispy beets

Includes selection of fresh dinner rolls with whipped butter

## Main Course

- Asiago Mushroom stuffed chicken supreme with white wine sauce
- Roasted garlic mashed potatoes
- Bean and pepper medley

## Dessert

- Sticky toffee banana pudding with caramel sauce
- Coffee and tea

Substitutes/Additions  
available upon request.

*Buffet Option*  
\$151.50/person  
+ 13% HST

*Plated Option*  
\$168.50/person  
+ 13% HST tax

# Package 2

\*Please note package prices increase based on less than 160 guests.

Company: The Berlin Catering Co 519-588-9196  
Winning chef Jonathan Gushue brings his exciting creations to your special day.

Plated 3 Course Option: 1 Soup or Salad, 1 Main, 1 Dessert

Plated 4 Course Option: 1 Soup or Salad, 1 Pasta, 1 Main, 1

Dessert

## Seasonal Soups

- Potato & Leek with Olive Oil
- Sweet Pea Soup with Goats Cheese
- Oyster Mushroom Soup with Lentils and Basil Oil
- Smoked Tomato Soup with Mozzarella

## Seasonal Salads

- Romaine Salad, Garlic Dressing, Toasted crumbs & Grana Padano
- Cherry tomato, Basil & Baby Mozzarella
- Baby Greens, shaved Vegetable Crudité, Shallot Vinaigrette
- Roasted Beet Salad, Fresh Goats Cheese, Scallion Oil & Toasted Seeds.

## Main Course

- Beef Tenderloin with Leek, Potato and Brie Gratin
- Herb Stuffed Chicken with Barley & Baby Vegetable Ragu
- Roast Pork Loin with Baby Spinach, Sweet Potato, Feta Toasted Seeds and Herbs
- Rainbow Trout with Mushroom Stew, Farmers Cheese and Herb Spaetzle
- Grilled Broccoli, Quinoa, with Dried Fruit and Almonds

## Dessert

- Seasonal Berries with Citrus Sabayon
- Burnt Lemon, Curd, Goats Milk Yogurt and Salted Chocolate Shortbread
- Salted Honey Pie



## Substitutes/Addition \*Per Person

Duck Breast \$6\*

Rack of Lamb \$9\*

Ages Ontario Cheddar with Pear Chutney \$6\*

Extra Course: Soup Salad or Pasta \$10\*

Guest Choice of mains \$8\*



*3 Course Plated*  
\$168.50/person

+ 13% HST

*4 Course Plated*  
\$178.50/person

+ 13% HST

# Package 3

\*Please note package prices increase based on less than 160 guests.

Company: Catch Catering 905-582-4755

## Plated Dinner Menus

- Selection of freshly baked breads and truffle honey infused butter

### Option 1

- Mixed Artisanal Green Salad Heirloom Tomatoes, Charred Peppers, Cucumber, Red Wine Vinaigrette
- Citrus and Herb Marinated Chicken Supreme Parmesan Mashed Potatoes, Sautéed Spinach

### Option 2

- Baby Kale Salad Crisp Ontario Apple, Toasted Walnuts, Local Feta, Prosecco Vinaigrette
- OR
- BLT Salad- Butter lettuce, Heirloom Tomato, Hand Crafted Maple Smoked Bacon, Sweet Onion Vinaigrette
  - Ontario Harvest Beef Tenderloin- Horseradish Spun Mashed Yukon, Organic Carrots and Green Beans, Mushroom and Onion Infused Amarone Jus

### Option 3

- Roasted Organic Beet Salad-Ashley Goat Cheese, White Balsamic Tossed Arugula
- OR
- Local Burrat- Roasted Grapes, Crispy Prosciutto, Focaccia Crisp, Olive Oil Caviar, Aged Balsamic
  - Duo of Hand Carved Beef Tenderloin and Chicken Parmesan Mashed Potatoes, Grilled Asparagus, Organic Potato Tartin with three onion & garlic sauce

### Plated Dessert (choose 1)

Each plated menu includes coffee and tea service and plated dessert

- Flourless chocolate truffle cakelet with gold dusting
- Milk chocolate salted caramel tart
- Vanilla cheesecake with Ontario strawberries and fresh mint
- Pumpkin spice cheesecake with gingersnap crust

\* Vegetarian menu options available upon request



Substitutes/Additions  
available upon request.

*Option 1:* \$153.75/person  
*Option 2:* \$158.75/person  
*Option 3:* \$165.55/person  
+ 13% HST



## INCLUDED

- Rental fee of Barn
- Bar: 5 hours of open bar  
Includes:
  - Bar rail choice standard
  - 2 bottles of domestic wine on each table
  - Unlimited pop and water
  - 3 choices of domestic beer
  - Unlimited non-alcoholic
- Please note plastic is used at the bar
- Linen and Glassware (at tables)
- 5 Cruiser Tables
- D.J. for Dinner and Dance
- Centerpieces: Mason Jars filled with baby breath placed on cut wood rounds

