



FARM TO TABLE

All-Inclusive Plated Menu with Alcohol





FARM TO TABLE

Option 1: All inclusive with alcohol | \$130 per guest

Option 2: All inclusive with Premium alcohol | \$170 per guest

*Plus tax, service charges and rentals (if applicable) *Staffing charges are included

ALL INCLUSIVE PLATED MENU INCLUDES:

CANAPE HOUR RECEPTION

Selection of 3 Canapés to be served for 1 hour
Selection of vegan domestic & imported
cheeses & charcuterie
Vegetable Crudite Platter

6 HOUR ALL INCLUSIVE HOST BAR

All Inclusive Bar Package consists of an
assortment of our standard liquors, domestic
beer and house wine

Premium Inclusive Bar Package consists of an
assortment of our premium liquors and beer
along with our house wine.

Add or subtract hours = additional cost

One Bottle of Red and White Wine Per Table-
Sommelier's Choice

Assorted soft drinks and garnishes available,
along with a water station provided at the bar.

Wine served on tables throughout dinner and
behind the bar during reception.

DINNER

THREE COURSE

Choose 1 appetizer, 2 entrees and 1 dessert.

Select from menu provided

Note: all dinners include freshly baked organic
rolls.

CHILDREN'S MENU

10 & Under | \$20 per child
Menu listed on Page 11

LATE NIGHT STATION

Choose 2 late night options from menu listed on
Page 9



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CANAPES

LAND

ROYALE WITH CHEESE

Chuck & Prime, Bacon Jam, Crispy Smoked Jalapeno, Lettuce, Dijonaise

CHICKEN & WAFFLE

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Slaw

LAMB NECK BARBACOA

Toast, Tomatillo & Mint Crema, Nopal (Cactus)

SHORT RIB CROQUETTE

Fluffy Potato, Chive, Pink Pepper-corn Aioli

JERK CHICKEN

Authentically Marinated, Pickled Watermelon Rind, Pineapple Drizzle, Charcoal Dust (D)

EARTH

JACKFRUIT & SWEET POTATO TACO

Frijoles, Salsa Verde, Shallot (V)(D)

ARANCINI MILANESE

Saffron Risotto, Sundried Tomato, Grana Padano, Basil, Sweet Balsamic Aioli (V)

NAPPA FRESH ROLL

Thai Marinated Vegetables, Nori, Cilantro, Mint, Vermicelli, Sweet Ponzo (G)(D)(V)

MANGO & FRIJOLES ANTOJITO

House Cream Cheese, Roasted Peppers, Charred Onion, Chili, Cilantro, Hoisin Glaze, Chive Sour Cream (V)

BEET TARTARE

Dark Chocolate, Farmers' Beet, Tiger Blue Cheese (G)(V)

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



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CANAPES

SEA

TUNA WONTON TOSTADA

Sesame, Ponzu, Avocado Foam, Mango Gel, Micro Wasabi

SHRIMP N GRITS

Cornmeal Dredge, Louisiana Foam, Frits

OCTOSTADA

Citrus-Poached Octopus, Squid Ink Tostada, Salsa Amarillo, Watercress Caviar, Rice Noodle Gremolata (G)(D)

SMOKED TROUT CROSTINI

Grapefruit, House Cream Cheese, Caper, Red Onion



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APPETIZERS

SWEET CORN & SHALLOT VELOUTE

Thatcher's Corn, Thyme, Foam, Dungeness Crab
Tortellini

BRANTVIEW APPLE-ENDIVE SALAD

Stonecreek Cheddar, Curled Celery, Pomegranate,
Pecan Brittle, Grilled Lemon Vinaigrette (G)(V)(N)

CAULIFLOWER & PIQUILLO

Picked Basil, Tomato Relish, Foam (G)(V)

RIVER RUN CAESAR SALAD

Torn Romaine Heart, Baby Kale & Radicchio. Warm
Smoked Bacon, Cornbread Crumb, Mountain Oak's
Gold Gouda, Lemon, Classic Dressing

VICHYSOISE AUX POMMES

Potato, Melted Shallot, Chive, Pancetta, Crispy
Leek (G)

GRILLED STONE FRUIT SALAD

Rocket Greens, Crispy Prosciutto, Orange, Pine-nut
Gremolata, Manchego, Lemon-Thyme Vinaigrette,
Cured Yolk (G)(N)

NOVA SCOTIA LOBSTER BISQUE

Tomato, Basil Oil, Popped Wild Rice, Vanilla (G)

ROASTED BEETROOT SALAD

Orange, Hazelnut & Barley Crumb, Plum & 5 Spice
Dressing, Late Season Radish & Crab Apple,
Mancheago (N)(V)



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ENTRÉES

LAND

SKILLET-ROASTED HEN'S BREAST

Ancho-Rubbed, Sweet Corn & Poblano, Charred Tomato & Thyme Beurre Blanc, Crushed Fingerling, Soft Herb Salad (G)

GRILLED "CALI-CUT" STRIPLOIN

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads (G)

FORAGERS' LAMB SHANK

Wild Field Mushroom, Pearl Onion, Lamb Belly Pancetta, Fortified Wine Jus, Polenta Croquette, Kalamata Dust (G)

HERITAGE PORK LOIN & BELLY

Fennel & Apple, Sweet Potato Spaetzle Hash, Crispy Shallot Gremolata, Pommery Cream, Sauerkraut Dust

KING COLE DUCK LEG CONFIT

Season Inspired Risotto, Crispy Parsnip Gremolata (G)

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SEA

BC OCEANWISE SALMON

Popped Wild Rice, Crustacean Nage, Charred Shisito Pepper & Tomato Relish, Yogurt (G)

PISTACHIO CRUSTED FOGO ISLAND COD

Rainbow Chard, Grape Tomato, Tarragon Couscous, Castelvetro Chimichurri (N)(D)

MISO LAKE HURON TROUT

Grilled Baby Bok Choy, Tokyo Turnip, Avocado Foam, Mango Gel, Black Radish & Fennel Slaw, Mint Oil, Kimchi Dust (G)





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ENTRÉES

EARTH

BUTTERNUT WELLINGTON

Young Roasted Squash, Kale Wrapped, Mirepoix, Duxelle, Porcini Coconut Cream, Rustic Whipped Potato. Vegan (D)

VEGAN BONE MARROW

Duxelle, Smoked Porcini Jus, Confit King Oyster Mushroom, Crispy Potato, Arugula, Toast (G) (D) (V)



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DESSERT

POPPED CORN CRÈME BRULEE

Smoked Vanilla Bean, Shortbread Crumbs, Berries (V)

DARK CHOCOLATE TERRINE

Bitter Coffee, Hazelnut Brittle, Chocolate Shavings, Birch & Chili Syrup, Pineapple Sorbet (N)

PARSNIP & VANILLA PANNA COTTA

Eby Farm's Milk, Apricot Caramel, Dark Chocolate, Edible Flowers & Mixed Berries (G)(V)

MISO BUTTER TART

Phyllo, Bloomed Currants, Molasses Cherries, Brown Butter, Vanilla Ice Cream (V)

VIOLET PAVLOVA

Meringue, Preserved Berries, Lemon & Passionfruit Ganache, Brown Butter Crumb



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LATE NIGHT

SNACKS

THE SPUD SHACK

1 per person

Vegan Hand Cut Fries, Thyme, Lemon Zest, Salt, Malted Ketchup (G)(D)

Upgrade to Poutine \$2 - Brown Gravy, Mountain

Oak Cheese Curds, Kewpie Mayo, Chive (V)

Upgrade to Asada \$3 Pico de Gallo, Crema, Smoked Brisket, Herbs, Feta

FRIED CHICKEN CONE

1 per person

Waffle, Honey Butter, Chili Aioli, Elmira Syrup, Buttermilk Slaw, Sesame

"JALAPENO POPPER" GRILLED CHEESE

1 per person

Smoked Jalapeno, Bacon, House Cream Cheese, Harviti, Tomato Jam

ROYALE WITH CHEESE SLIDER

2 per person

Chuck & Prime, Crisp Lettuce, Remoulade, Chili Harviti, House Butter Pickles

HOT DIGGITY DOGS

2 per person

Corn Battered, Farmers Sausage, Malted Ketchup, Honey-Dijon Mustard (D)

NACHO GRANDE

1 per person

Corn Tortilla, Chili Con Queso, Sour Cream, Pico de Gallo, Cilantro (G)

SWEETS

CHURROS CON TODO

1 per person

Dulce De Latte, Hot Fudge, Almond Crumb (V)(N)

WHAT'S POPPIN' LIQUID NITROGEN POPCORN

1 per person

Salted Caramel Popcorn, Smoked Marshmallow, Dark Chocolate (G)



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EXTRA'S

ACCOMPANIMENTS & UPGRADES

PALATE CLEANSER | \$7

Sea Buckthorn & Passionfruit Granita, Thai Basil, Grapefruit Gel. Vegan

AMUSE BOUCHE | \$7

Chef's Intimate Creation. Conceived to open the palate.

(G)(D)(V)

DRY AGED BEEF TARTAR | \$16

Brown Butter Phyllo, Foie Gras Mousse, Mustard Seed, Cured Duck Egg, Sorrel

FRESH SHUCKED OYSTERS | MARKET PRICE

12 per table

Sourced from West to East. Chef's Mignonette & Accompaniments.

(G)(D)

THATCHER'S UPGRADE BEEF TENDERLOIN | \$12

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads

(G)

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ADDITIONAL PASTA COURSE

RISOTTO AL TARTUFO | \$21

Roasted Field Mushroom, Red Wine Braised Cipollini, Truffle, Arugula, Crispy Enoki, Manchego

(G)(V)

HOUSEMADE RICOTTA GNOCCHI | \$20

Tomato Sugo, Mushroom & Thyme Ragout, Sage Gremolata

SPAGHETTI BOLOGNESE | \$20

Ground and Smoked Thatchers Farm Chuck, Aromatics & Root Vegetables, Parmigiano Reggiano

DUCK CONFIT RIGATONI | \$24

Tomato Sugo, Housemade Ricotta, Basil Oil

CAVATELLI AND SMOKED THATCHERS PORK BELLY | \$22

Melted Shallots, Ricotta, Walnut Pesto, Grana Padano

WILD MUSHROOM ORECCHIETTE PASTA | \$21

Mushrooms, walnut pesto, truffle mushroom sauce, portobello soil, crispy bits, pea shoots



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CHILDREN'S MENU

Pick one from each choice

APPETIZER

BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

DESSERTS

2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

FRUIT CUP & SORBET

Vegan (G)(D)

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

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BAR SERVICES

Note: All services operate for 6 hours, with the bar closing during dinner. Maximum of 8 hours of service.

Add on additional bar hours, for an additional \$10|guest per hour.

Please note bar packages can be customized and pricing will reflect selections.

ALL INCLUSIVE BAR

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum,
Tanqueray Gin.

BEER :

Bud Lite, Creemore, Waterloo Dark, Heineken

WINE :

One Bottle of Red and White Wine Per Table -
Sommelier's Choice

PREMIUM ADD ON TO ALL-INCLUSIVE BAR

Option to Add a Premium Listed Beer or Liquor to the
All Inclusive Bar Package.

\$7.00 per Guest per Selection



PREMIUM ALL INCLUSIVE BAR

No substitutions

PREMIUM BEER

Steamwhistle, Mill St. Organic, Block 3 Saisons,
Howell Road Cider, Nicklebrook Headstock

PREMIUM LIQUOR

Grey Goose, Vodka Crown Royal Rye, Appleton's Rum,
Dillon's Gin.

OTHER BAR SERVICES

PREMIUM WINE

Ask about our Premium Wine List and Pricing

SCOTCH TASTING BAR

Priced Accordingly

SIGNATURE COCKTAIL

Priced Accordingly



FARM TO TABLE Package Details

STAFF & LABOUR

Staffing is included in price for guest counts of 100+. For guest counts lower than 100, a Staff & Labour charge will be charged separately.

- Chef
- Kitchen Hands
- Catering Supervisor
- Servers
- 2 Bartenders (Min)

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Ontario Tax

13% HST Applicable

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.