SV COUNTRY EVENTS WEDDING PACKAGES

Thank you for considering SV Country Events for your special day!

In this package you will find our all-inclusive wedding packages for weddings scheduled to take place in **2021** and **2022**.

You will also find our Wedding Catering Package menu from our exclusive catering partner, Krew Catering Co.

Should you have any questions, please do not hesitate to reach out to us at svcountryevents@gmail.com or 416-356-5342.



Marry The One In 2021.

\$21,000.00

PLUS HST

(\$100.00 PER EACH ADDITIONAL GUEST)

THE FOLLOWING PACKAGE FOR 60 GUESTS INCLUDES...

THE COUNTRY CHIC PACKAGE:

Access to the property the Monday prior to your event

Ample On-Site Outdoor Parking Bartenders (On-Site for 10 Hours, Includes Bar Set-Up & Clean-Up)

Custom Built Wood Bar/Drink Stand

On-Site Coordination

Round Tables (Seats 8 Adults Comfortably)

Rectangular Tables for Head Table & Food Service

Water & Wine Glasses

White Folding Chairs

White Table Linens & Napkins

White Tent for Outdoor Use (Size Selection Available)

Set-Up, Clean-Up & Take Down

Use of the Barn, Bridal Barn, Gazebo, Pond, Washrooms and our picturesque grounds for ceremony, reception & photos.

ALSO INCLUDED...

AFTER DINNER COFFEE & TEA TABLE
CATERED APPETIZERS & FULL MEAL
CANDY & DESSERT BUFFET
DISC JOCKEY FOR CEREMONY & RECEPTION
LATE NIGHT PIZZA BUFFET
NON-ALCOHOLIC PUNCH & WATER FOR CEREMONY & COCKTAIL HOUR
OFFICIANT
PHOTOGRAPHY
TRACTOR & WAGON RIDES DURING COCKTAIL HOUR
USE OF FIREPIT INCLUDING MAINTENANCE & WOOD

ALL ALCOHOL & LIQUOR PERMITS TO BE PROVIDED BY HOSTS.

27909 Highway 48, Sutton West, ON L0E 1R0 416-356-5342 www.svcountryevents.com



Say I Do In 2022.

\$22,000.00

PLUS HST

(\$100.00 PER EACH ADDITIONAL GUEST)

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Wedding Catering Package

Our wedding package can accommodate any size of event. If you would like a buffet option, please inquire.

Reception

Passed non-alcoholic punch is provided upon arrival. We provide a set standard list of Hot hors d'oeuvres. Dietary restrictions can and will be accommodated.

Tables

Tables will be set with standard floor length tablecloths and colored napkins of your choice.

RECEPTION MENU

Passed hors d'oeuvres and mocktails

Sweet Vegetable Spring Rolls

Sweet Chili, scallion

Aloo Tiki Pucks

Mint and tamarind sauce, fresh limes

Teriyaki Meatballs

Teriyaki sauce, toasted sesame, scallion, roasted garlic aioli.

Chicken Lollypop

Korean BBQ sauce, pickled onion, kimchi

APPETIZER COURSE

Please select 1. If you want to add two appetizer courses, please inquire.

Fresh Market Salad with Assorted Garnishes

Roasted Spanish onion vinaigrette.

Rissotto cakes

Fresh herbs, parmesan, san marzano grade tomato sauce, butter, panko crusted.

Soup

Choice of 1 option:

- -Light Chowder (gently poached seafood, PEI potato, chives)
- -Roasted Kabocha (olive oil, herbed breadstick)
- -Locro de Papa (sea salt, avocado, coriander)
- -Italian Wedding (gently simmered mini lamb meatballs, garnish)

MAIN COURSE

Select 1 option

Assorted rolls, roasted red pepper dip, whipped pesto butter and churned butter.

Chicken Roulade

Aged cheese, parma ham.

6 oz Herb Rolled striploin steaks

Fresh herbs, Krew spice, grilled or seared.

Breaded Cordon Bleu

Black forest ham, aged swiss.

6oz Cajun Roasted Salmon

Marinaded, Cajun spice, roasted.

SIDE PAIRINGS

Please select 1 option.

Pomme Puree with Grilled Asparagus

Whipped potatoes and chives, grilled garlic asparagus

Zuchini Corn Fritters with Glazed Carrots

market zuchini and corn, Vibrant carrots and honey.

Roasted Potatoes and Baby Broccolini

Roasted potatoes, Sauteed broccolini and sea salt.

SAUCES

Please select 1 option.

- -Demi and tawny port.
- -Hollandaise and chervil.
- -Smokey demi.
- -Old school white wine cream sauce.
- -Creole pesto cream sauce.

DESSERT OPTIONS

Please select 1 option.

Honey Cake

Rich layered cake, butterscotch topping, fresh seasonal berries.

Assorted Pastry Stand

Macarons, cannoli's, mousse cups, custard tarts and fresh fruit tarts.

Exotic Tropical Fruit Per Table

Seasonal selection.

Strawberry Short Cake Jars

Layered with fresh strawberry in mason jars.

Decadent Chocolate Cake

Oreo crumble, creme anglaise, seasonal berries.

LATE NIGHT STATIONS

Please select 1 option.

Pizza Parlour

Assorted pizzas.

Mixed Fry Poutine

Sweet potato, coated fries, demi, curds, chives, sour cream.

Ice Cream Bar

assorted flavours and garnishes.

Donut Parlour

Fresh assorted donuts, donut wall and stands, assorted toppings.

Spilled Over Nachos

Tilted over basket of nachos on the table, assorted garnishes and sauces.

COFFEE AND TEA

Coffee

Milk, cream, sugar, honey, sweetener. Almond or soy milk upon request.

Tea

Red Rose, Chamomile, Green, Chai. Milk, cream, sugar, honey, sweetener.