

THE GOOD EARTH

FOOD & WINE CO.



Celebrations

OUTDOOR TENT PACKAGE

- Covered outdoor tent event space
- Choice of buffet or plated three-course meal
- Complimentary non-alcoholic bar
- Decor including linens, centrepieces, and more
- Five hour room rental included
- In-house event coordinator

Celebrations Menu

FIRST COURSE

Choice of one, artisan bread and butter included

HEIRLOOM GREENS SALAD

Heritage greens with blistered tomatoes, pickled red onions, local goat cheese, white balsamic vinaigrette

CAESAR SALAD

Crisp little gem romaine, house-made lemon garlic dressing, garlic crostini, crispy bacon, and shaved Parmesan

SEASONAL SOUP

Chef's selection, featuring the freshest local Niagara produce

MAIN COURSE

Choice of one entrée.
Advance guest meal selections for \$7 per person

LOCAL FREE-RANGE CHICKEN BREAST

Served with your choice of sauce:

- Smoked applewood dijon cream
- Wild mushroom and fresh thyme bordelaise
- Green herb salsa verde

GRASS - FED BEEF MEDALLIONS

Served with your choice of sauce:

- Niagara red wine bordelaise
- Green herb salsa verde
- Classic béarnaise with local herbs

SUSTAINABLE BAKED TROUT

Served with your choice of sauce:

- Classic béarnaise with local herbs
- Lemon caper beurre blanc
- Horseradish and chive crème fraîche

SEASONAL VEGETARIAN DISH

Chef-curated vegetarian selection, created with the season's freshest offerings (can be made vegan upon request)

Main course accompanied by seasonal vegetables and choice of one side:

- Herb-roasted fingerling potatoes
- Garlic confit mashed potatoes
- Quinoa and wild rice blend

DESSERT

Choice of one, includes coffee and tea station

CHEESECAKE ^{GF}

Served with a seasonal compote

CHOCOLATE DECADENT CAKE

Dulce de leche, chantilly cream & beer nuts

PRICE PER PERSON IS \$95*

*Plus 18% facility fee & HST. Minimum guest counts apply. Sunday-Thursdays requires minimum 50 guests. Friday requires minimum 85 guests, +\$20 per person. A small surcharge will apply for groups under minimum guest count.