



THE LEGACY

at VIENI ESTATES



Welcome to The Legacy at Vieni Estates

“Vieni” means come or welcome in Italian and we invite you to come and be welcomed in our historic event centre. The original structure, a barn dating back over 170 years, was relocated to our estate, restored and modernized. The rustic elegance of the facility is the backdrop to make your special day truly breathtaking. All-original barn-wood interior, accented by Victorian chandeliers, metal finishings and concrete bar; these mediums are forged together to create stunning balance between old and new.

Stay with us at our Bed and Breakfast located on the Estate and take in the impressionable beauty of wine country on the Vinemount Ridge.

With both indoor and outdoor options for your wedding ceremony, the 240+ acre estate, includes several ponds, the Bruce Trail and vineyards from which to choose the perfect setting for the declaration of your love and exchanging of vows.



Bruce Trail package

1 HOUR HORS D'OEUVRES SERVICE

- Ask about our antipasto bar

4 COURSE PLATED MEAL

- Includes your colour selection of tablecloths and napkins

COMPLIMENTARY MEALS

- No charge for children 3 and under
- Children ages 4 to 13 are discounted 40%

5 HOUR BAR SERVICE (typically 7:30pm-12:30am)

- Assortment of Vieni liquors, Beer, Cider, Rye, Rum, Vodka, Gin, Scotch, Brandy, Liqueurs & Aperitifs including Soft Drinks & Juices

WINE SERVICE

- We want you to love the wines at your wedding. With a wide variety of options, you select your wines at a tasting with one of our knowledgeable team members. Pricing is based on wines selected.

AFTER GLOW

- Late Night Food (Discuss options with coordinator)

Assorted desserts and Fruit platter

- Complimentary cutting and serving of your wedding cake

DJ and Audio Visual Support

- Professional DJ services that manage music, sound and inhouse equipment

BRIDAL SUITE

- Access to our bridal suite at the Legacy for getting ready for your special day.

The Legacy package

Includes all items listed in the Bruce Trail Package *plus*

WEDDING CAKE | CEREMONY SITE | OFFICIANT

LIVE MUSIC AT CEREMONY | PHOTOGRAPHER

Package pricing

Bruce Trail Package

May to December -

\$240 Friday - Saturday | \$215 Sunday - Thursday

January to April - Off Season

\$215 Friday - Saturday | \$195 Sunday - Thursday

The Legacy Package

May to December

\$300 Friday - Saturday | \$270 Sunday - Thursday

January to April - Off Season

\$270 Friday - Saturday | \$250 Sunday - Thursday

prices are per person



Long weekends and holidays are subject to individual pricing. Please inquire with our coordinator. Not including 13% HST and 18% gratuity. All pricing set for 140 person minimum.

Venue fees

\$0 Venue fee for weddings with 140+ guests.

A venue rental will be applied to weddings under 140 guests.

Up to 75 guests \$5,000 | Up to 100 guests \$4,000 | Up to 140 guests \$3,000



Vineyard Ceremony package

\$2,150 Friday and Saturdays

\$1,850 Sunday - Thursday

Celebrate your dream wedding ceremony in the vineyard at Vieni Estates

- Private pond and vineyard setting
- Wine barrels for props and décor
- Water Station
- Access to on site photography locations
- One hour rehearsal (self-led)
- Ceremony held in Legacy Hall if the ceremony site is unavailable due to weather or other conditions

Select *Hors d'oeuvres* your choice of five

HOT SELECTIONS

MINI QUICHE
with braised leek, goatcheese and
cherry tomatoes

VEGETABLE SPRING ROLLS
with sweet and sour sauce

BEEF SATAYS
glazed with forty creek bbq sauce

TRUFFLE MAC & CHEESE
FRITTERS

COCONUT SHRIMP

BACON WRAPPED SCALLOPS

POLPETTA
with pomodoro sauce

COLD SELECTIONS

CAPRESE SKEWERS
with pesto and balsamic
reduction

GRILLED ZUCCHINI
and goat cheese bites

ASIAGO BRUSCHETTA
with basil and balsamic crostini

CAESAR SALAD CUPS
with bacon

ANTIPASTO SKEWERS
with salami, olives and
mozzarella

PROSCIUTTO
wrapped melon

WATERMELON AND BRIE
drizzled with balsamic vinegar

FRESH RICOTTA
on a honey crostini



Four Course *Plated Meal*

assorted bread and herbed butter on each table

First Course

choose one of the following for all guests

APPETIZER

CRAB CAKES
with fresh arugula and roasted
red pepper aioli

BEEF TENDERLOIN
& truffle tulip

ARANCINI
with provolone and marinara
sauce

ANTIPASTO
Italian cured meats, cheeses,
olives and giardiniera

HONEY RICOTTA PEACH
CROSTINI
crispy pancetta and golden
bread topped with honey ricotta,
fresh peaches, and drizzled with
balsamic glaze and basil

SOUP

MINESTRA MARITATA
with meatballs, pastina, spinach
and herbs

MEDITERRANEAN
with lentil and orzo

TOMATO & RED PEPPER
BISQUE
with mascarpone

BUTTERNUT SQUASH
with maple chive chantilly

SALAD

GARDEN SALAD
with tomatoes, cucumber, onions
and garlic croutons with
balsamic vinaigrette

CAPRESE SALAD
sliced fresh mozzarella, tomatoes,
and sweet basil, seasoned with
olive oil and balsamic drizzle

ASIAGO CAESAR SALAD
with fresh grana padano, crispy
bacon and focacce

APPLE & SPICY PECAN SALAD
with dried cranberries, spring
mix and goat cheese with
balsamic vinaigrette

GREEK SALAD
feta, kalamata olives, tomatoes,
oregano and green pepper

CHOPPED LEMON KALE SALAD
chopped kale marinated in
lemon olive oil, romano, roasted
walnuts and topped with shaved
grana padano

Second Course

choose one of the following for all guests

PASTA

PENNE

(choice of sauce) pomodoro, arrabiatta, primavera or alfredo

PENNE WITH PROSCIUTTO
with roasted red peppers, in a parmesan cream sauce

CONCHIGLIE

seashell pasta, stuffed with spinach, fresh ricotta and mozzarella with pomodoro sauce

CAVATELLI ALLA CARBONARA

Fresh cavatelli pasta with salty pancetta, creamy parmesan sauce and tossed with fresh egg.

CHEESE RAVIOLI

with roasted red peppers, mushrooms and spinach with marscapone

CHEESE TORTELLINI

with arugula and oven dried tomatoes in a truffle cream sauce

LOBSTER RAVIOLI*

with pancetta and asparagus in a beurre blanc sauce

MEATBALLS & SAUSAGE*

served family style in pomodoro sauce

Third Course

choose two - guests will chose 1 of your 2 choices
served with roasted or garlic mashed potatoes and seasonal vegetables

Beef

GRILLED 'AAA' SIRLOIN

with goat cheese crust and a fire-roasted red pepper jus

NEW YORK STRIPLOIN

with wild mushroom Vieni Cabernet Sauvignon demi-glaze

10 HOUR BRAISED BEEF SHORT RIB

with a Whiskey BBQ glaze

GRILLED BEEF TENDERLOIN*

with wild mushroom and Vieni Cabernet Franc glaze

FIRE GRILLED 'AAA' RIB EYE*

with tomato chutney and red wine jus

FRENCH CUT LEMON & ROSEMARY VEAL CHOP*

brushed with fresh lemon and rosemary topped with salsa verde

Third Course continued

choose one of the following for all guests

Chicken

POLLO REPIENO

chicken stuffed with prosciutto, spinach, ricotta, goat cheese and served with asiago cream sauce

POLLO ALLA PIEMONTESE

stuffed with brie and apples with red onion and cranberry cream sauce

POLLO AL MARSALA

lightly coated chicken breasts braised with marsala wine and mushrooms

Pork

SLOW ROASTED PORK OSSO BUCCO

with a mushroom, onion and duck confit demi-glaze reduction

HERBED PORK CHOP

with a sage and pomegranate jus

Seafood

PESCE MISTO \$13

jumbo shrimp, calamari, scallops and mussels

DELUXE ZUPPA DI PESCE \$20

jumbo shrimp, scallops, calamari, alaskan king crab legs, lobster tails, mussels and clams.

Fourth Course

choose one of the following for all guests

Dessert

FRAGOLOSA

with strawberries and whip cream

TIRAMISU

with Vieni Icewine berries

RASPBERRY & LEMON ICE GELATO

OREO CHEESECAKE

topped with OREO cookie biscuits

NEW YORK STYLE CHEESECAKE with seasonal berries

Additional Options

choose one of the following for all guests

ANTIPASTO STATION \$25 per person

an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, giardiniera, olives, roasted peppers, Italian cured meats, and seafood salads.

DELUX ANTIPASTO STATION \$35 per person

an assortment of focaccia and breads, grilled vegetables & eggplant, rice balls, cheese platter, caprese salad, bruschetta, giardiniera, olives, roasted peppers, Italian cured meats, prosciutto, seafood salad, mussels and shrimp tree

CANDY BUFFET \$8

seven selections from our list of candies and chocolates, we supply jars and goody bags

CHOCOLATE FOUNTAIN \$6

cantaloupe, pineapple, watermelon, strawberries, bananas, marshmallows and cookies

SHRIMP DISPLAY \$6

jumbo shrimp displayed in layers with our house made cocktail sauce

CREPE & WAFFLE STATION \$10
assorted crepes and waffles with an assortment of sauces

ESPRESSO BAR \$4

LATE NIGHT PUBFOOD

assorted pub style fare - discuss with our coordinator



Stay at Vieni B&B

Talk to our wedding coordinator for availability and pricing.

Perfect for having your rehearsal dinner and getting ready in the morning.

- Large open common area

AMENITIES INCLUDE

- Salt water pool and lounge area (in warmer months)
- Free WiFi
- Down duvets
- Large flat screen TV's
- Fridge for chilling wine and beverages
- Private en suite bathrooms
- Great lighting & plenty of space to get ready on your special day

*SCAN QR FOR ADDITIONAL INFORMATION



The Night before at the BnB

COCKTAIL PARTY MENU #1 *\$40 per person*

bruschetta | parmesan chips | assorted pizzas | rice balls | goat cheese dip

COCKTAIL PARTY MENU #2 *\$45 per person*

prosciutto wrapped bocconcini | rice balls | parmesan chips | assorted pizzas | bruschetta | goat cheese dip | caprese salad

COCKTAIL PARTY MENU #3 *\$50 per person*

calamari fritti | garlic bread | rice balls | cheese platter | assorted pizzas | parmesan chips | boneless chicken wings | antipasto platter | coconut shrimp

CUSTOM MENUS AVAILABLE UPON REQUEST

MINIMUM OF 30 GUESTS

The morning after at the BnB

BREAKFAST BRUNCH (MINIMUM OF 30 GUESTS) *\$40 per person*

scrambled eggs | home fried potatoes | bacon and breakfast sausages | pancakes fruit cocktail | assorted muffins and danishes | fruit juices | coffee, tea and soft drinks

PUT A LITTLE PUNCH INTO YOUR BRUNCH

- Omelette station with assorted toppings *\$12 per person*
- Waffle station with fruit toppings and syrup *\$13 per person*
- Smoked salmon and bagel station *\$15 per person*

FULL BRUNCH MENUS AVAILABLE UPON REQUEST



Policies and Practices

DECORATIONS

We welcome decorations for your event, as long as no damage is done to our floor, walls or ceiling. Open flames are permitted with approval. No glitter, confetti or rice is to be thrown or scattered on tables. A clean up fee will apply if any above items are used. You are responsible to install, setup and remove any decor

DEPOSITS AND CANCELLATIONS

A 15% deposit of the function total is required at the time of booking to reserve your date. A second deposit of 35% is required 6 months prior to the event date. The final balance is due 2 weeks prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

MOVE IN PROCEDURES

Access to the event space will be granted when available. Please discuss move in options with our Event Coordinator. Approval is required before bringing in any outside food or beverage.

SOCAN FEE

There is a socan music license fee of \$29.56 for simply listening to music, an extended fee of \$59.17 if there is to be dancing that has been included in your charge and passed on to the socan authority.

GUEST COUNT

Upon booking, the number stated in the booking section of your contract is the approximate number of guests attending. The venue rental listed will apply if your guest count falls below 140, 100 or 75

GRATUITY AND TAX CHARGES

A service charge of 18% gratuity and all applicable taxes will be added to all food, service and beverage charges.

CREDIT CARD PAYMENT FEE

A charge of 3% will be added to all payments made by credit card.

AUDIO VISUAL

The Legacy at Vieni Estates, has a top-of-the-line audio and video set-up. We will be pleased to assist with any A/V needs that you may have for your event.

SMOKING AND DAMAGE

The Legacy at Vieni Estates is a smoke free environment, our designated smoking area is a minimum of 9ft from our front entrance. We ask that you use the cigarette disposal receptacles provided. By signing our contract, the signee agrees to pay for any damage done by guests or themselves on the event date.

VENDORS

Any vendors booked through The Legacy at Vieni Estates must be confirmed no later than 6 months prior to the event date. Full payment of their service is required at this time and non-refundable. Although we recommend our vendors - the signee is responsible for contacting and discussing arrival time and service details for their event. Vieni will not be held responsible for dissatisfaction with vendor services.

ALCOHOL

Consumption of alcohol is limited to licensed areas only. No alcohol is permitted to leave the building, in the parking lot or be carried to bed and breakfast. Underage guests caught consuming alcohol of any kind will be asked to leave the premises. The Vieni staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.

The above constitutes a non-exhaustive list of our policies.

Vieni Estates reserves the right to implement and enforce additional policies and to amend any of the above in accordance with governing law and applicable bylaws in addition to any other changes deemed appropriate in the sole, arbitrary and unfettered discretion of Vieni Estates from time to time.

Contact *Vieni Estates*

Scan QR code for more

www.vieni.ca

events@vieni.ca

4553 Fly Road, Lincoln, ON

905.563.6521



The Legacy at *Vieni Estates*

The Legacy offers a luxurious experience with rustic ambiance. Our preconfederation post-and beam barn will bring timeless elegance to your event, making for timeless memories. We look forward to making your celebration with family and friends a remarkable experience.

Vieni, your dream wedding destination awaits you.

4553 Fly Road, Lincoln Ontario L3J 1Z9

vieni.ca



@VieniEstates



@VieniWineSpirits

