

Countryside Barn

w e d d i n g & e v e n t v e n u e



Wedding Guide

Updated April 2023

MEET BRENNA!



Hi! I have an extensive background in design, decor, and customer relations in the events industry! My experience allows me to create a vision with my clients ensuring that all their expectation, needs and ideas come to life on their most memorable day. I am always searching for new and creative ways to curate a custom client experience. Watching everything come together successfully is one of the most rewarding aspects of my job. I look forward to meeting you all!

Contact me at brenna@elevategroup.ca or call 403-942-5817 to schedule a tour!

COUNTRYSIDEBARN & LA CHEFS

LA Chefs is honored and excited to be the Caterer and Venue Manager to this exciting new Event Venue in Southern Alberta! LA Chefs brings almost 20 years of venue and event management and catering expertise to this partnership, offering the existing and future clients of Countryside Barn Venue the ultimate in overall event experience! The Countryside Barn Venue is a gorgeous new venue located just minutes west of Lethbridge, featuring an historic Barn that has been lovingly re-built on a beautiful acreage. Offering a total event space of 4500 square feet, seasonal temperature control, and gorgeous patio space – this venue is already in high demand for events such as Weddings, Private Events, Christmas Parties, and Summer BBQs.



Exclusive Packages

- Exclusive access to the barn for reception (Max Capacity is 220 guests)
- Wedding ceremony on the grounds or in the barn (weather dependent)
- Full Access to the grounds and the barn for photography
- Dedicated venue staff who will be on site throughout your day
- All tables and chairs, including Harvest Tables
- Table linens (White, Ivory or Black), and Linen Napkins
- Full set up and clean up of all event spaces
- Skirting for Head Tables, Guestbook tables, cake tables etc.
- Plateware, Water & Wine Glassware, Silverware, Coffee cups
- Full Catering Staff, including full set up and take down of food stations, clearing tables etc.
- Venue access time frame: 8:00am - 1:00am

Contact us for pricing

Prices do not include GST or 18% service/gratuuity fee
(applies to venue rental and food & beverage)

*New Year's Eve and Statutory Holidays will have the same pricing as a Saturday, please refer to your sales consultant for more details.





AN AUTHENTIC RUSTIC FLAIR COMBINES WITH SIMPLE ELEGANCE

This 100 year old barn is a unique find in Southern Alberta. Originally built in Chicago in the early 1900's and then disassembled in the 1990's and put in storage, we found this gem in perfect condition in 2019 and brought it up to our property. This authentic Timber framed barn was updated with the highest quality, reclaimed wood found in Canada, with construction finishing in June 2020. Now, the Countryside Barn sits tall just minutes outside of Lethbridge, Alberta, and 90 minutes south of Calgary, Alberta.



Let our professional sales team take care of the finer details of your wedding. We have the perfect space to accommodate and host your wedding guests. The unique space with our 32 foot ceilings allows our team to create a custom and unique space for your wedding day. A hydraulic door on the side of the barn opens up to showcase our large stone patio. The Barn also features romantic ceiling string lights, mezzanine up top, bridal room to get ready in and accessible washrooms for you and your guests.

Menu

INSPIRED FRESH

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

FLEXIBLE MENU

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

DIETARY RESTRICTIONS

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

TAXES & GRATUITY

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard of 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required.

***Menu pricing is subject to change, but will be guaranteed 3 months in advance of your event.*



Buffet Dinner

COUNTRYSIDE SIGNATURE BUFFET

Includes Assorted Artisan Rolls* & Whipped Butter

Please Select:

Two Main Entrées
Four Salad Options
One Starch Option
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, selection of Assorted Desserts, Freshly Brewed Coffee & Assorted Teas

COUNTRYSIDE EXCLUSIVE BUFFET

Includes Assorted Artisan Rolls*, Whipped Butter, & Charcuterie Platter

Please Select:

Two Main Protein Entrées
One Pasta Entrée
Five Salad Options
Two Starch Options
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, Selection of Assorted Desserts, Freshly Brewed Coffee & Assorted Teas

*UPGRADE YOUR ARTISAN ROLLS TO YORKSHIE PUDDING FOR \$199 PP

SELECTIONS CAN BE FOUND ON THE NEXT PAGE

ALL PRICING IS BASED ON A MINIMUM OF 40 GUESTS, CUSTOM PRICING WILL APPLY FOR SMALLER GROUPS



Buffet Dinner Selection

MAIN PROTEIN ENTRÉES

CHEF CARVED ROAST SIRLOIN OF BEEF
with horseradish and signature gravy

BRAISED BEEF MEDALLIONS
house-made au jus ADD \$7⁰⁰ PER PERSON

CHEF CARVED ALBERTA PRIME RIB
with a rich signature gravy ADD \$7⁰⁰ PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLUE
with roasted red pepper sauce

TUSCAN CHICKEN
roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE
chicken breast stuffed with wild mushrooms, goat cheese, and sautéed onions, topped with a truffle cream sauce

CHICKEN FLORENTINE
stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic

BRAISED BBQ BABY BACK RIBS
with signature BBQ sauce

VIRGINIA BAKED HAM
Succulent and Juicy Maple Dijon Glazed Ham

SESAME CRUSTED TERIYAKI SALMON
with pineapple, lemon, and ginger teriyaki glaze

BAKED SALMON
with lemon dill cream sauce

PASTA ENTRÉES

BUTTERNUT SQUASH RAVIOLI WITH ROSE

CHEESE TORTELLINI WITH ROSE SAUCE

CHICKEN ALFREDO TETRAZINI ALFREDO

RIGATONI BOLOGNESE

STARCH

Herb Roasted Baby Potato | Rice Pilaf
Garlic Mashed Potato | Loaded Mashed Potatoes
Scalloped Potato | Roasted Sweet Potato

HOT VEGETABLES

Broccoli & Cauliflower Mornay
Green Beans Almondine
Roasted Butternut Squash
Italian Roasted Mushrooms & Vegetables
Honey Glazed Carrots & Dill
Zucchini Bruschetta
Roasted Cauliflower
Brussels Sprouts & Bacon

SALAD

Fresh Greens
Classic Caesar
Strawberry Spinach
Original Greek
Creamy Pasta
Traditional Potato
Thai Noodle
Roasted Beet
Tomato Bocconcini
Watermelon & Cucumber (seasonal)
Waldorf
Signature Coleslaw

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST

Chefs Bbq

BBQ Menus are served Buffet Style.. All menus include Choice of Protein, Choice of 2 Salads, Choice of 2 Sides, Seasonal Fruit Platter, Assorted Pies, Cakes, and Cheesecake. Freshly Brewed Coffee & Tea & Assorted Artisan Rolls. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

ENTRÉES

GOURMET BUGER BAR

Chef attendend, AAA beef chuck brushed with Signature BBQ. Accompaniments: Corn Relish, Caramelized Onion Jam, Guacamole, Assorted Mustards, Crispy Fried Onions, Bacon, Grilled Pineapple, Fresh Butterleaf Lettuce, Sliced Tomato, Assorted Cheeses, Pickles, Sliced Red Onion, Condiments, & Fresh Bakery Rolls.

+Spolumbo Sausage \$4⁰⁰ +Bison Burger \$6⁰⁰
+Impossible Burger \$2⁰⁰ + Grilled Chicken Breast \$2⁰⁰

SLOW ROASTED BBQ BEEF ON A BUN Slow roast beef in our Signature BBQ Sauce, condiments, & fresh bakery roll

PULLED PORK ON A BUN

Pulled pork in our Signature BBQ Sauce, condiments & fresh bakery roll

DOWN TO THE BONE RIBS

Slow roasted pork baby back ribs basted in our Signature BBQ Sauce, & garlic toast

+ BBQ Chicken Breast \$6⁹⁹

BBQ SOUTHERN BRISKET

Chef Attended - Slow roasted brisket, rubbed in our custom spice blend, served with Corn Bread

FRIED BUTTERMILK CHICKEN

Coated with our signature spice blend & freshly fried, served with Garlic Toast

AB AAA CHEFS CUT OF BEEF | Chef Attended

Sirloin 6 oz \$41⁹⁹ | 8 oz \$46⁹⁹
Ribeye 10 oz \$56⁹⁹ | 12 oz \$60⁹⁹
NY Striploin 8 oz \$48⁹⁹ | 10 oz \$54⁹⁹

SUCCULENT ROAST PIG MIN 80 PPL

Chef Attended - Albertan pork, slow roasted in our rotisserie, presented with Carolina BBQ sauce, assorted mustards, our Signature BBQ Sauce, & Garlic Toast

FLAME ROASTED 1/4 BBQ CHICKEN

Chef attended. Select your choice of flavor: Jerk Spice, Signature BBQ, Mango Habanero, Maple Bacon, Honey Siracha, Lemon & Fresh Herb. Served with Garlic Toast

CEDAR PLANK SALMON

Fresh Atlantic salmon served in a citrus butter sauce. With Garlic Toast

COUNTRY FRIED STEAK

Beef Cutlet seasoned with Signature Spices, freshly fried and served with gravy & Garlic Toast

SALAD SELECTIONS

Fresh Greens | Classic Caesar | Creamy Pasta
Strawberry Spinach | Original Greek
Thai Noodle | Signature Coleslaw
Classic Potato | Tomato Boconcini
Watermelon & Cucumber (seasonal availability)

SIDES SELECTION

House Made Mac & Cheese | Molasses Sticky Beans
Grilled Mixed Vegetables | Green Beans
Honey Glazed Carrots | Garlic Smashed Potato
Loaded Mashed Potatoes | Mashed Yams
Grilled Corn on Cob (seasonal)
Roasted Baby Potatoes
Baked Potato with Sour Cream, Bacon & Chives

ENHANCE YOUR BBQ

FRESH ICED TEA, LEMONADE, BERRY PUNCH | 3⁰⁰ PP
ASSORTED BOTTLED JUICE & SOFT DRINKS | 3⁰⁰ PP

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST

Chefs Platters & Snacks

ASSORTED ARTISAN BUNS, SANDWICHES, & MINI CROISSANTS (30 pcs)

FANCY TEA SANDWICHES
Crust off (90 pcs)

FRESH CRUDITÉ DISPLAY WITH DIP Serves 30

DOMESTIC CHEESE BOARD
SERVES 30
Assortment of domestic & European cheeses with assorted crackers

SHRIMP COCKTAIL PLATTER
(80 pcs)
With our Signature Cocktail Sauce

ASSORTED SUSHI PLATTER (100 pcs)

SEASONAL FRESH FRUIT DISPLAY
Serves 30

ASSORTED PICKLES & OLIVE PLATTER
Serves 30

FRUIT SCULPTURE
90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

CHARCUTIERE GRAZING BOARD
Serves 30
an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, house made crackers, along with assorted preserves

EUROPEAN DELI MEAT PLATTER
SERVES 30 |
Turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage.
+ Artisan rolls & condiments \$40⁰⁰

DIP PLATTERS
SERVES 30
(only available as an enhancement to other menu items)
Spinach & Artichoke with sourdough
Salsa & tortilla chips
French onion & ripple chips
Bruschetta & crostini

ASSORTED SWEETS & TREATS
80 pcs | \$120

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST



Late Night Lunch

Available after 10PM, and is available as a follow up to a full dinner service. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups

THE TRADITIONAL

Assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS

Mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn, cotton candy

TACO IN A BAG

Pulled pork OR taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

POUTINE BAR

Yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable crudite & dip
SELECT ONE: Pulled Pork or Taco Beef

PEROGIE BAR

potato cheese perogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, ripple potato chips, with vegetable crudite & dip

Add coffee & tea to any late lunch | \$2⁰⁰ per per person

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST



Bar Service Options

FULL BAR SERVICE

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000⁰⁰.

PARTIAL BAR SERVICE

LA Chefs will provide Beer, Wine, and Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600⁰⁰ or the client is charged the difference.

CORKAGE SERVICE

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$10⁰⁰ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5⁰⁰ per person. If this option is selected, there is a minimum charge of \$850 for partial corkage and \$500 for full corkage service.

BARTENDING SERVICE

For all bars, a bartending fee of \$25⁰⁰ per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. Bar closes at 1am, with everyone vacating the premises by 2:00 am.



Wine List

Suggested Wines to enhance your dining experience. Please note that these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request. Prices are per bottle unless otherwise stated.

REDS

ARDETTE PERRIER, PINOT NOIR, *California*

SANTA RITA - 120 - CAB SAUV, *Chile*

CASILLERO Y DIABLO - CARMENRE, *Chile*

19 CRIMES, SHIRAZ, *Australia*

PASCUAL TOSO MALBEC, *Argentina*

PEPPERWOOD GROVE, RED ZINFANDEL

WHITES

LINDEMAN'S BIN 85, PINOT GRIGIO, *Australia*

LA VIELLE FERME ROSE, *France*

SANTA CAROLINA, CHARDONNAY, *Chile*

KIM CRAWFORD, SAUVIGNON BLANC, *New Zealand*

WAKEFIELD, RIESLING, *France*

SPARKLING & BUBBLES APERTIFS

PIPER HEIDSICK, BRUT, *Spain*

LA MARCA, PROSECCO, *Italy*

MOET & CHANDON IMPERIAL CHAMPAGNE, *Franc*

COURVOISIER VS COGNAC, *France*

TAYLOR FLATGATE, 10 YEAR TAWNY, PORT, *Portugal*

PILLITTERI VIDAL, ICE WINE, *Niagara Region*

WINE/CHAMPAGNE CORKAGE SERVICE

Client provides Wine and/or Champagne - a wine corkage fee of \$4⁰⁰ per person would apply for two bottles; \$5⁰⁰ if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$2⁰⁰ per person for wine pouring service.

Beverage & Bar Service

CASH BAR

For groups where individuals purchase their own beverages

HOST BAR

For groups where the host pays for all beverages

COST SHARE BAR

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A Toonnie bar is a good example of this. The guest will only pay \$2⁰⁰ for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

SPECIAL NOTE

For all bars, a bartending fee of \$25⁰⁰ per hour, per bartender, will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST

PUNCH SERVICE

PEACH, ICED TEA, & FRUIT PUNCH

TROPICAL RUM OR VODKA PUNCH

CHAMPAGNE PUNCH

HOUSE BAR SETUP

BAR SETUP INCLUDES:

Scotch, Vodka, Gin, Rye, Rum, Domestic Beer, Cocktails & Coolers.

GARNISH INCLUDES:

Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Rimmers, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Zero Proof

Please note that all beverage packages below do not contain alcohol. Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options and pricing.

WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware decorative straws, unlimited welcome drinks for one hour before your ceremony. Serves 30 ppl

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Pink Lemonade with Lavender
- Citrus Infused Water
- Peach Iced Tea with Rosemary

CRAFT FAUX CAESAR BAR

Kraft up your own Caesar and challenge a historic Canadian staple recipe. This station is meant to be a served yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

Enhancements:

- +Charcuterie Cups \$7⁹⁹ PP
- +Grimms Pepperoni \$2⁹⁹ PP
- +Smirnoff Vodka OR Dill Pickle Vodka \$2⁹⁹ PP

MARGARITA BAR

The perfect combination of sweet and sour, the Margarita is a classic cocktail that never goes out of style.

Includes:

- Classic Margarita
lime juice, simple syrup, course rimmer salt, & orange bitters
- Spicy Mango Margarita with Tajin
mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

Inquire with your sales representative for custom margaritas.

MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, Cranberry) topped with sparkling mineral water. (Min. 20 ppl.)

Enhancements:

- +Freixenet Brut Sparkling \$2⁹⁹ PP
- +Assorted Fresh Baked Goods \$2⁷⁵ PP
- +Fresh Fruit Skewers \$3⁴⁹ PP
- +Sorbet Lemon \$2⁹⁹ PP

HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. (Min. 30 ppl)

Includes:

- Mini Marshmallows
- Caramel and Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

Enhancements:

- + Mini Powdered Doughnut Holes \$1⁹⁹ PP
- + Hot Apple Cider \$1⁹⁹ PP

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST

Info & Policies

VENUE & CATERING PRICES INCLUDE

- Dedicated venue staff who will be on site throughout your day to oversee all aspects of your day, including ceremony set up, transition to reception, communication with other vendors such as florists, DJ's etc, and coordinating with catering and event staff to ensure that your entire wedding day is stress free for you and your family
- All tables and chairs
- Full set up and clean up of all event spaces
- Table linens (White, Ivory or Black), and Linen Napkins
- Skirting for Head Tables, Guestbook tables, cake tables etc.
- Plateware, Water & Wine Glassware, Silverware, Coffee cups
- Full Catering Staff, including full set up and take down of food stations, clearing tables etc.

ADDITIONAL FEES

- A security guard is required to be on the premises from 8pm until the last guest departs. This will be at a cost to the client of \$250.
- A SOCAN and Resound Fee (musical tariff fee) of \$85⁸⁰ will apply if there is DJ and Dancing
- A Security Deposit of \$1000 to be added to final invoice, and refunded within 3 days after the wedding, provided that there are no damages to the venue.

ENTERTAINMENT / MUSIC POLICY

- Bands must be approved on an exception basis only by Countryside Barn
- Music must be no higher than 90 Decibels
- These sound levels will be monitored, if exceeded a warning will be given to the DJ, or the band if sound levels continue to exceed the allowable level the equipment must be unplugged

OTHER IMPORTANT POLICIES/INFORMATION

- Bar closes at 1:00am
- A non-refundable deposit of 50% of the venue rental is required to confirm the booking, with the remaining 50% due 6 months prior to Wedding date. Monthly payment plan option is available to assist you with your budgeting - ask your event coordinator for further details.
- Remaining balance including Catering, decor and other services is due 5 business days prior to wedding
- No alcohol is permitted on the premise without valid liquor license and PAL (Party Alcohol Insurance). The client is responsible for obtaining this insurance.
- The client warrants he/she is hosting the event, and is fully responsible for the safety, sobriety and security of its' guests.
- NO PETS are allowed on the property, except for during wedding ceremony if requested, with the exception of service animals
- NO FIRES, SPARKLERS, GLITTER, OR CONFETTI are allowed INSIDE or OUTSIDE the Countryside Barn Venue.



Countryside Barn

wedding & event venue

Photo credits to: Ashley M Photography, Marley Felicia Photography & Alyssa Redford Photography

CONTACT US TODAY AND START PLANNING YOUR DREAM WEDDING!

INFO@COUNTRYSIDEBARN.CA 403.320.7702

COUNTRYSIDEBARN.CA | @COUNTRYSIDEBARN