

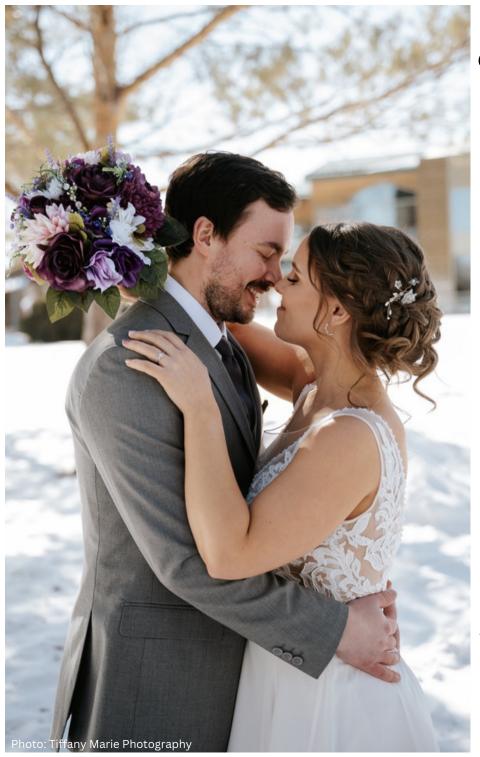


ALL INCLUSIVE WEDDING PACKAGES

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All Inclusive Packages

Thank you for considering St. Boniface Golf Club to host your special day.

We look forward to hosting your dream wedding!

SILVER	70
GOLD	86
PLATINUM	130
WINTER	75

CONTACT EVENT SERVICES

EVENTS@STBONIFACEGOLFCLUB.COM 204-233-2497 EXT.5

All prices listed in the package are subject to applicable taxes and a 17% service charge.

Silver Package

70 PER PERSON - 100 GUEST MINIMUM

(or paid equivalent)

- MENU TASTING FOR THE COUPLE
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- WIRELESS MICROPHONE & PODIUM
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (TABLE CLOTHS, NAPKINS, CHAIR COVERS)
- DJ SERVICE FROM PLATINUM PRODUCTIONS (5:30PM-12:30AM)
- SOCAN & RESOUND FEES
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- FOUR GOLF PASSES & TWO CART PASSES

Add-ons (priced per person)

•	PASSED APPETIZERS FOR COCKTAIL HOUR	11
•	LATE NIGHT SNACK	15
•	UNLIMITED HOST BAR	45
•	CORKAGE BAR	18

 CEREMONY & REHEARSAL (INDOOR OR OUTDOOR; AFTER 4PM) 	800 plus 2.5 per outdoor chair
BOTTLE OF WINE	33
CEILING LIGHTING	1000
CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP)	7.25
MARRIAGE LICENSE	100



Gold Package

86 PER PERSON - 150 GUEST MINIMUM

(or paid equivalent)

- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR OR OUTDOOR; AFTER 4PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- WIRELESS MICROPHONE & PODIUM
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (TABLE CLOTHS, NAPKINS, CHAIR COVERS)
- DJ SERVICE FROM PLATINUM PRODUCTIONS (5:30PM-12:30AM)
- SOCAN & RESOUND FEES
- PASSED APPETIZERS FOR COCKTAIL HOUR
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- LATE NIGHT SNACK
- FOUR GOLF PASSES & TWO CART PASSES

Add-ons (priced per person)

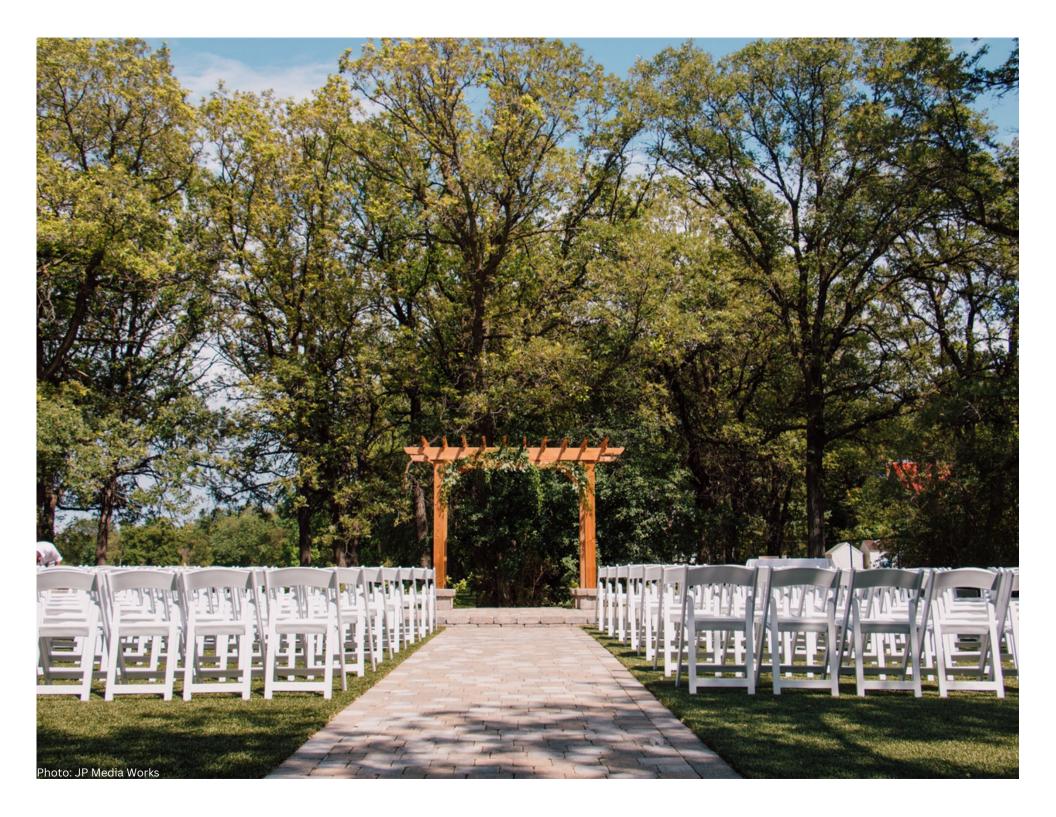
UNLIMITED HOST BAR

45

CORKAGE BAR

18

•	BOTTLE OF WINE	33
•	CEILING LIGHTING	1000
•	CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP)	7.25
•	MARRIAGE LICENSE	100



Platinum Package

130 PER PERSON - 150 GUEST MINIMUM

(or paid equivalent)

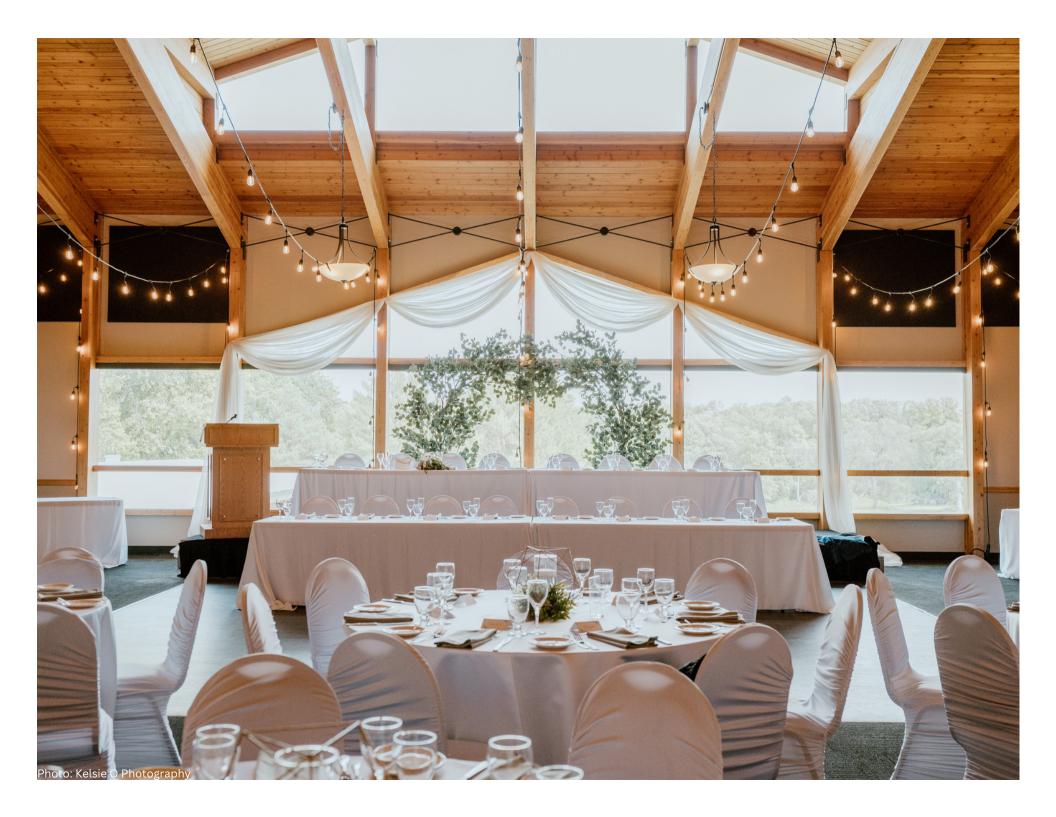
- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR OR OUTDOOR; AFTER 4PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- WIRELESS MICROPHONE & PODIUM
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (TABLE CLOTHS, NAPKINS, CHAIR COVERS)
- DJ SERVICE FROM PLATINUM PRODUCTIONS (5:30PM-12:30AM)
- SOCAN & RESOUND FEES
- PASSED APPETIZERS FOR COCKTAIL HOUR
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- LATE NIGHT SNACK
- UNLIMITED HOST BAR
- TWO BOTTLES OF WINE PER TABLE
- MARRIAGE LICENSE
- FOUR GOLF PASSES & TWO CART PASSES

CEILING LIGHTING

1000

CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP)

7.25



Winter Package

75 PER PERSON - 100 GUEST MINIMUM

(or paid equivalent)

- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR; AFTER 5PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- WIRELESS MICROPHONE & PODIUM
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (TABLE CLOTHS, NAPKINS, CHAIR COVERS)
- DJ SERVICE FROM PLATINUM PRODUCTIONS (5:30PM-12:30AM)
- SOCAN & RESOUND FEES
- PASSED APPETIZERS FOR COCKTAIL HOUR
- YOUR CHOICE OF A 2 COURSE PLATED OR BUFFET MEAL
- CUSTOM SWEETS TABLE & 6 INCH CUTTING CAKE
- HOT CHOCOLATE BAR
- FOUR GOLF PASSES & TWO CART PASSES

Add-ons (priced per person)

•	UNLIMITED HOST BAR	45
•	CORKAGE BAR	18
•	LATE NIGHT SNACK	15

•	BOTTLE OF WINE	33
•	CEILING LIGHTING	1000
•	CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP)	7.25
•	MARRIAGE LICENSE	100



Winner Service

All plated meals include rolls & butter, salad, one starch, one vegetable, one dessert & a coffee station. Additional entrée selection is available for \$2 per guest; maximum two entrées plus a vegetarian.

COFFEE RUBBED PORK TENDERLOIN

CHICKEN PARMESAN

Served with a pineapple mango salsa.

Served with a San Marzano tomato sauce.

BREADED PORK CUTLET

MISO GLAZED SALMON

Topped with mixed mushrooms & fontina cheese, in a dijon mustard sauce. Served with a ponzu beurre-blanc.

CORDON BLEU STUFFED CHICKEN

MOROCCAN SALMON

Served with a red wine shallot demi.

Served with a Mediterranean salsa.

SPINACH & ARTICHOKE STUFFED CHICKEN

8 OZ SIRLOIN STEAK (\$3.5 UPGRADE)

Served with a roasted red pepper & tomato sauce.

Served with a wild mushroom sauce.

APPLE & BRIE STUFFED CHICKEN

SANTA MARIA TRI TIP (\$3.5 UPGRADE)

Served with fig pan jus.

Served with a chimichurri sauce.

GRILLED CHICKEN MARSALA

8 OZ CAB PRIME RIB (\$7.5 UPGRADE)

Served with rich marsala mushroom sauce.

Served au jus, topped with a Yorkshire pudding.

Please select one option for all vegetarian guests.

MUSHROOM RAVIOLI

STUFFED PEPPER

Served with a gorgonzola cream sauce.

Stuffed with wild rice, mushrooms, candied pumpkin & topped

with mozzarella cheese.

GRILLED VEGETABLE WELLINGTON

BUTTERNUT SQUASH, SWEET POTATO & LENTIL CURRY

Marinated vegetables & cheese wrapped in puff pastry.

Served in a mix of spices & coconut milk on jasmine rice.



SPINACH

Spinach, quinoa, strawberries, red onions & feta with a honey ginger vinaigrette.

ST.B

Mixed greens, grape tomatoes, cucumbers, carrots, parmesan, pepperoncini & red onion with a house Italian dressing.

CAESAR

Romaine, house caesar dressing, parmesan & croutons.

BEET

Spinach & arugula, roasted beets, red onions, goat cheese, julienne apple, candied pecan pieces & maple balsamic vinaigrette.

Please select one option for all guests 12 years & under.

Children's Package

- Chicken Fingers & Fries with Ice Cream Dessert
- Grilled Cheese & Fries with Ice Cream Dessert



- Herb Roasted Potatoes
- Buttermilk & Chive Mashed Potatoes
- Sweet Potato Mash
- Dauphinoise Potatoes
- Lemon Potatoes
- Wild Rice Pilaf

Vegetables

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Asparagus
- Broccolini



- New York Style Cheesecake with Strawberry Compote
- New York Style Cheesecake with Bananas Foster Caramel
- Apple Caramel Cheesecake
- Mocha Swirl Cheesecake
- Key Lime Cheesecake
- Chocolate Torte
- Salted Caramel Crème Brûlée (\$2 UPGRADE)

^{*}Children's packages do not count towards all inclusive package minimums.

Buffet Dinner Service

All buffet meals include rolls & butter, a dessert station & coffee station. Children's Package - 12 years and under are charged \$40.

Hot Items

Select two:

- Breaded Chicken Parmesan
- Rotisserie Spiced Chicken Pieces
- Curry Chicken with Rice
- Chicken Lo Mein
- Sweet & Sour Pork with Rice
- Pork Schnitzel
- Swedish Meatballs
- Lemon Dill Salmon
- Perogies
- Mushroom Ravioli with Gorgonzola Cream Sauce

Carred Items

Select one:

- Roasted Top Sirloin
- Roasted Pork
- Baked Ham
- Roasted Turkey with Dressing & Gravy
- CAB Prime Rib (\$7.5 UPGRADE)

Plated Vegetarian Options

Please select one option for all vegetarian guests.

- Mushroom Ravioli
- Grilled Vegetable Wellington
- Stuffed Pepper
- Butternut Squash, Sweet Potato & Lentil Curry

Salads

Select two:

- Tossed
- Coleslaw
- Caesar
- Broccoli
- Greek
- Pasta
- Spinach
- Potato
- Summer



Select one:

- Herb Roasted Potatoes
- Buttermilk & Chive Mashed Potatoes
- Sweet Potato Mash
- Dauphinoise Potatoes
- Lemon Potatoes
- Wild Rice Pilaf



Select one:

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Asparagus
- Broccoli & Cauliflower with Cheese Sauce



Passed Appetizers

Please select four options.

- Calabrese Toast
- Vegetable Spring Rolls
- Caprese Empanadas
- Vegetable Egg Rolls
- Stuffed Mushroom Caps
- Whipped Feta & Olive Bruschetta
- Mini Reuben Sliders
- Red Dragon Pork Gyozas

- Steak Tartare
- Chicken Satay
- Sesame Chicken Bites
- Tempura Pickerel Cheeks
- Coconut Breaded Shrimp
- Smoked Salmon & Guacamole Crostini
- Ahi Tuna Poke Spoon
- Crab Rangoon

Add a charcuterie board to cocktail hour for \$7 per person.

Please select one option.

TACO IN A BAG

Crushed Doritos, served with shredded cheese, green onions, diced tomatoes, lettuce, salsa, jalapeños, sour cream & ground beef.

BUILD YOUR OWN POUTINE

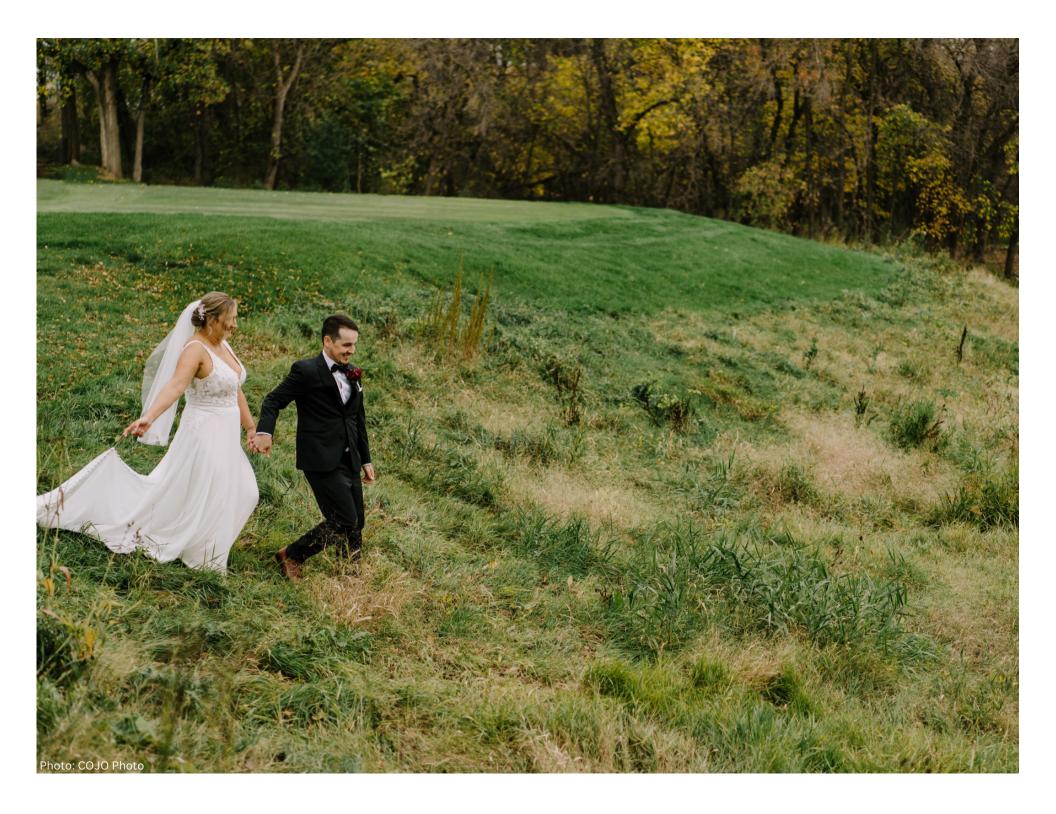
Fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar & sour cream.

PEROGI BAR

Perogies, kielbasa, cheddar, onions, bacon & sour cream.

SIGNATURE THIN CRUST PIZZA (\$2 UPGRADE)

Select five: Hawaiian, Canadian, Mexican, Greek, pepperoni & mushroom, vegetarian, BBQ chicken, pepperoni & bacon, Chorizo onion & bell pepper, cheese.





Wine List

Wines are not limited to this list. If you would like to request a personal favourite, we would be happy to bring it in for you.

Additional charges may apply. Special requests must be made 8 weeks in advance.

RED & WHITE PAIRINGS

Copper Moon Jackson Triggs

Merlot & Pinot Grigio Cabernet Sauvignon & Chardonnay

Barefoot Black Cellar

Merlot & Pinot Grigio Shiraz Cabernet & Pinot Grigio

Sawmill Creek Toro Bravo

Merlot & Sauvignon Blanc Merlot & Sauvignon Blanc

BUBBLES

Yellow Tail Bubbles Sparkling Wine 42 Yellow Tail Bubbles Rose Sparkling Wine 42

All items listed in the package are subject to applicable taxes and a 17% service charge.

Beverage Service

UNLIMITED HOST BAR - \$45

Includes all house brand alcohol provided by St. Boniface Golf Club, mix & bar condiments, bartenders, & a maximum of 6 hours of service. Shooters & doubles are not allowed. We require a minimum closure of 1 hour over dinner and/or speeches. Bars are stocked with house red & white wine, house spirits & 3 domestic beers of your choosing from below. 1 bartender per 100 guests.

BEER

- Kokanee
- Bud Light
- Lab Lite
- Coors Banquet
- Alexander Keith's Pale Ale

LIQUOR

- Wisers Rye
- Absolut Vodka
- Bacardi White Rum
- Bacardi Gold Rum
- Captain Morgan Spiced Rum
- Beefeater Gin
- Ballantines Scotch

HOUSE WINE

- Peller Estates Red
- Peller Estates White

CORKAGE BAR - \$18

Includes bartenders, glassware, ice, mix, bar condiments & a maximum of 6 hours of service. Shooters & doubles are not allowed. We require a minimum closure of 1 hour over dinner and/or speeches. All alcohol must be removed by 1AM following the wedding & arrive at a predetermined time set during your 8 week meeting. Alcohol must always be accompanied by a permit & all receipts. 1 bartender per 100 guests.



