



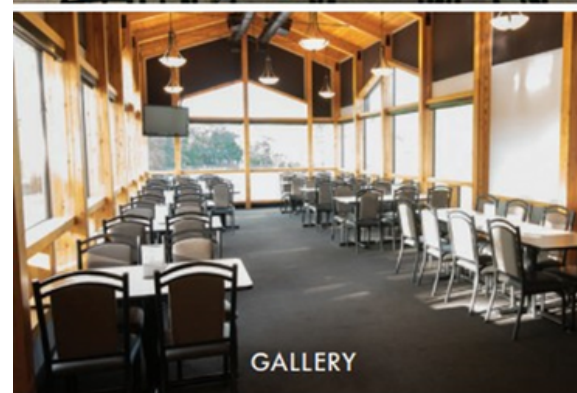
EVENT PLANNER

# Welcome to St. Boniface Golf Club!

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## CONTACT EVENT SERVICES













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



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



# The Rooms

	Seating Style	Pattison Atrium	Chester Solarium	The Gallery
	Banquet/Conference (60-inch round tables with 8 per table)	220	N/A	N/A
	Conference (60-inch round tables with 6 per table)	150	N/A	N/A
	Conference (60-inch round tables with 5 per table)	120	N/A	N/A
	Theatre Style (no tables)	250	30	N/A
	Standing Cocktail Reception	250	20	N/A
	U-Shape	40*	16	40
	Boardroom Style	28*	20	40
	Classroom Style	N/A	25	40
	Two Long Rows	N/A	30	50
	Lounge Furniture**	250	30	60
	Harvest Style	200	N/A	N/A
	Restaurant Style	N/A	N/A	55

\* Separate round tables for dining in same room available

\*\*Furniture must be brought in; we don't carry lounge furniture

## The Atrium

48\*68.5 (3288 SQ FT)

\$500 per hour / \$3000 per day

Room rental is waived with a minimum \$5000

food/beverage purchase before  
taxes & service charge.

Minimum 3 hour rental

## The Solarium

17\*23 (391 SQ FT)

\$150 per hour / \$800 per day

Room rental is waived with a minimum \$800

food/beverage purchase before  
taxes & service charge.

Minimum 3 hour rental

## The Gallery

18\*35 (630 SQ FT)

\$200 per hour / \$1000 per day

Room rental is waived with a minimum \$1000

food/beverage purchase before  
taxes & service charge.

Minimum 3 hour rental

**THIS SPACE IS ONLY AVAILABLE  
NOVEMBER & DECEMBER**

# Rentals

Ceremony with Reception to Follow	800 + 2.50 per chair
Outdoor Ceremony without Reception	1500
Room Divider for Ceremony	150
Ceiling Mounted LCD Projector & 8-foot Projection Screen*	150
DJ Services from Platinum Productions	700
Chair Cover	5.50
Chair Band	1
Specialty Napkin	1.50
Floor-Length Table Cloth	15-35
Ceiling Lighting (Fairy or Bistro)	1000
Chiavari Chair**	7.25

\* Laptop not included

\*\*Plus delivery, pick up & late night fee



## Included with Every Wedding/Event

- Complimentary WIFI
- Podium & Wireless Microphone
- Easels for Display
- Cotton Tablecloths & Napkins (white)

# Breakfast Service

Available until 1PM. Includes juice, coffee & tea.  
Family-style menus available upon request.

## **PLATED**

Maximum 50 guests.

### **THE TRADITIONAL - 15**

Scrambled eggs, bacon, breakfast potatoes & fresh fruit.

### **FRENCH TOAST - 15**

Cinnamon French Toast with banana, caramel compote & fresh fruit.

### **EGGS BENEDICT - 17**

Served with breakfast hash browns & fresh fruit.

## Break Time / A la Carte

Muffins	3
Granola Bars	2.5
Individual Yogurts	2.5
Whole Fruits	2.25
Fresh Fruit Platter	6
Candy Bars	2.5
Cookies	2.75
Bags of Chips	1.75
Coffee & Tea	2.75
Pop & Juice	3

## **BUFFET**

Minimum 20 guests.

### **CONTINENTAL BUFFET - 15**

Fresh fruit, sweet pastries & muffins.

### **ESSENTIAL BUFFET - 20**

Scrambled eggs, bacon or sausage, breakfast potatoes & fresh fruit.

Upgrade to Eggs Benedict - 5

### **BRUNCH BUFFET - 35**

Scrambled eggs, bacon, sausage, ham carvery, breakfast potatoes, one hot item, fresh fruit, summer salad, dainties & cookies.

#### Hot Items

- Beef Lasagna
- Rotisserie Spiced Chicken Pieces
- Sweet & Sour Pork
- Swedish Meatballs

## Buffet Add-Ons

Maximum 150 guests.

Omelette Station	6.5
Roasted Salmon	7
Carved Ham	5.5
Carved Beef	7.5

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

# Lunch Service

Available until 3PM. Includes juice, coffee & tea.

## PLATED

Served with rolls & butter, Chef's choice salad, vegetables & potatoes.

### **CHICKEN PARMESAN - 29**

Two pieces of breaded chicken breast topped with a San Marzano tomato sauce, mozzarella, parmesan & fresh basil.

### **CHICKEN CORDON BLEU - 29**

A juicy chicken breast, breaded & stuffed with ham & cheese, topped with a mushroom demi-glaze.

### **HERB CRUSTED PORK LOIN - 28**

Slow roasted dijon & herb crusted pork loin served with a maple pan jus.

### **LEMON DILL SALMON - 31**

5oz salmon with a lemon dill sauce.

### **GRILLED 8oz CAB SIRLOIN STEAK SANDWICH - 34**

Served open-faced on garlic toast & garnished with onion rings.

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The following items are accompanied with Chef's choice salad.

### **CHICKEN POT PIE - 23**

### **THREE CHEESE LASAGNA BOLOGNESE - 23**

Served with garlic toast.

### **QUICHE FLORENTINE - 22**

Individual sized quiche consisting of roasted red peppers, mozzarella & spinach.

## BUFFET

### **SOUP & GOURMET SANDWICHES - 22**

Assortment of gourmet sandwiches on artesian breads.

- Beef Barley
- Chicken Noodle
- Broccoli & Cheese
- Cream of Mushroom
- Cream of Tomato

### **LUNCHEON BUFFET - 31**

Minimum 20 guests. Includes rolls & butter, one hot item, one salad, one vegetable & one starch.

#### Salad

- Coleslaw
- Tossed
- Caesar
- Pasta
- Potato

#### Starch

- Herb Roasted Potatoes
- Lemon Potatoes
- Perogies
- Wild Rice Pilaf

#### Vegetable

- Vegetable Medley
- Glazed Carrots
- Green Beans

#### Hot Item

- Beef Lasagna
- Rotisserie Chicken Pieces
- Sweet & Sour Pork
- Swedish Meatballs

## *Plated Add-Ons*

New York Style Cheesecake	8
Chocolate Cake	8
Salted Caramel Creme Brulee	8

## *Buffet Add-Ons*

Salad	6
Dessert Station	11
Fruit Platter	6
Dainties	5
Hot Item	7

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# Passed Appetizers

30 per dozen. Minimum order of three dozen per item.

- Calabrese Toast
- Vegetable Spring Rolls
- Caprese Empanadas
- Vegetable Egg Rolls
- Stuffed Mushroom Caps
- Whipped Feta & Olive Bruschetta
- Mini Reuben Sliders
- Red Dragon Pork Gyozas
- Beef Tartare
- Chicken Satay
- Sesame Chicken Bites
- Tempura Pickerel Cheeks
- Coconut Breaded Shrimp
- Smoked Salmon & Guacamole Crostini
- Ahi Tuna Poke Spoon
- Crab Rangoon

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# Platters

Priced per person.

Fresh Fruit	6
Gourmet Sandwiches & Wraps	13
Fancy Tea Sandwiches	15
Fresh Vegetables & Dip	5.5
Bothwell Cheese & Crackers	8

Social Platter (assorted meats, breads, buns, pickles, cheese, crackers & condiments)	17
Platter Package (cheese & crackers, veggies & dip, gourmet sandwiches & wraps, pickles, fruit platter, cookies or dainties & a coffee station)	30
Dainties	5
Cookies	2.75

# Snacks & Stations

Minimum 20 guests.

## **TACO IN A BAG - 14**

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

## **SIGNATURE THIN CRUST PIZZA - 17**

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

## **BUILD YOUR OWN POUTINE - 14**

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

## **PULLED PORK SLIDER STATION - 15**

Buns, slow-cooked pork shoulder, pickled onions, banana peppers, coleslaw, pickles, Carolina mustard bbq sauce, ancho apricot bbq sauce & Kansas-style bbq sauce.

## **MAC & CHEESE STATION - 14**

Bacon, broccoli, cheddar cheese, bleu cheese, parmesan cheese, green onions, crushed Doritos, jalapeños & crispy onions.

## **PEROGI BAR - 14**

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

## **CARVING STATION - 18**

Your choice of roasted top sirloin or baked glazed ham with condiments & fresh baked rolls.

Add Salad - 6

## **DESSERT STATION - 13**

An assortment of desserts.

## **COFFEE STATION - 2.75**

## **HOT CHOCOLATE STATION - 7**



# Plated Dinner 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 - 43**

Served with a pineapple mango salsa.

## **BREADED PORK CUTLET - 43**

Topped with mixed mushrooms & fontina cheese, in a dijon mustard sauce.

## **CORDON BLEU STUFFED CHICKEN - 46**

Served with a red wine shallot demi.

## **SPINACH & ARTICHOKE STUFFED CHICKEN - 46**

Served with a roasted red pepper & tomato sauce.

## **APPLE & BRIE STUFFED CHICKEN - 46**

Served with fig pan jus.

## **GRILLED CHICKEN MARSALA - 43**

Served with rich marsala mushroom sauce.

## **CHICKEN PARMESAN - 43**

Served with a San Marzano tomato sauce.

## **MISO GLAZED SALMON - 45**

Served with a ponzu beurre-blanc.

## **MOROCCAN SALMON - 45**

Served with a Mediterranean salsa.

## **8 OZ SIRLOIN STEAK - 48**

Served with a stroganoff sauce.

## **SANTA MARIA TRI TIP - 47**

Served with a chimichurri sauce.

## **8 OZ CAB PRIME RIB - 53**

Served au jus, topped with a Yorkshire pudding.

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## Vegetarian Options - \$42

Please select one option for all vegetarian guests.

### **MUSHROOM RAVIOLI**

Served with a gorgonzola cream sauce.

### **GRILLED VEGETABLE WELLINGTON**

Marinated vegetables & cheese wrapped in puff pastry.

### **STUFFED PEPPER**

Stuffed with wild rice, mushrooms, candied pumpkin & topped with mozzarella cheese.

### **BUTTERNUT SQUASH, SWEET POTATO & LENTIL CURRY**

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

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## Salads

### 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.

## Starch

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

## Vegetables

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

## Dessert

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

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## Children's Meals - \$25

Please choose one option for all guests 12 years and under.

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

# Buffet Dinner Service

All buffet meals include rolls & butter, a dessert station & a coffee station.  
Children 12 years and under will be charged 50% of the price.  
Minimum 25 guests.

## ST. B BUFFET - 41

- 2 Hot Items
- 2 Salads
- 1 Vegetable
- 1 Starch

## SEINE RIVER BUFFET - 48

- 1 Carved Item
- 2 Hot Items
- 2 Salads
- 1 Vegetable
- 1 Starch

## SAINT BUFFET - 56

- Prime Rib Carvery
- 2 Hot Items
- 3 Salads
- 1 Vegetable
- 1 Starch

## BUFFET ADD-ONS

- |                     |     |
|---------------------|-----|
| • Prime Rib Upgrade | 7.5 |
| • Hot Item          | 7   |
| • Salad             | 6   |
| • Starch            | 6   |
| • Vegetable         | 6   |



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# Buffet Dinner Service

## Hot Items

- 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

## Carved Items

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

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## 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

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

## Starch

- 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
- Broccoli & Cauliflower with Cheese Sauce

# Beverage Services

## HOST BAR

- All alcohol provided by St. Boniface Golf Club.
- Bars are supplied with spirits, an assortment of beers and our house wine.
- No shooters or doubles permitted. Minimum one hour closure. Bars must not exceed 6 hours in length.
- Cash bars are subject to an \$20/hour bartender fee, with a minimum of 3 hours.
- 1 bartender per 100 guests.
- Specialty beers, spirits, scotch & liquor available upon request. Minimum purchase required.
- Bar includes glasses, ice, mix, limes & bar condiments (Worcestershire, tabasco, celery salt)
- All LGA rules & regulations apply.

## DOMESTIC BEER 6.50

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

## LIQUOR 6.50

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

## HOUSE WINE 8

- Peller Estates Red
- Peller Estates White

## POP/JUICE 3

\*no charge for non-alcoholic drinks with host bar

## PREMIUM BEER 8

- TCB Bluebeary
- Kilter Juicii
- Guinness
- Corona
- 1919

## PREMIUM LIQUOR 8

- Crown Royal
- Grey Goose
- Tanqueray
- Sauza Silver
- Kahlua
- Baileys
- Amaretto

## CORKAGE BAR - \$18

Includes bartenders, glassware, ice, mix, bar condiments and a maximum of 6 hours of service. Shooters and doubles are not allowed. We require a minimum closure of 1 hour over dinner. All alcohol must be removed by 1AM following the event and arrive at a time predetermined with the Event Coordinator. Alcohol must always be accompanied by a permit and all receipts.



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# 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

33

Copper Moon  
Merlot & Pinot Grigio

Jackson Triggs  
Cabernet Sauvignon & Chardonnay

Barefoot  
Merlot & Pinot Grigio

Black Cellar  
Shiraz Cabernet & Pinot Grigio

Sawmill Creek  
Merlot & Sauvignon Blanc

Toro Bravo  
Merlot & Sauvignon Blanc

## BUBBLES

Yellow Tail Bubbles Sparkling Wine 42

Yellow Tail Bubbles Rose Sparkling Wine 42

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