



ALL INCLUSIVE WEDDING PACKAGES

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Front cover: Charmaine Mallari  
Adjacent photo: Cojo Photo



# All Inclusive Packages

Thank you for considering St. Boniface Golf Club to host your special day. We offer All Inclusive and A la Carte options to help you plan the wedding of your dreams. The food and beverage department would be delighted to assist you along the way with any special requests. We are available via phone or email as many times as you need during the planning process. We look forward to hosting your special day.

Silver Package	65 per person
Gold Package	80 per person
Platinum Package	117 per person
Winter Package (available November - March)	70 per person

## CONTACT

Event Services  
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(204) 233-2497 ext. 208

# The Silver Package

65 per person

## MINIMUM 100 GUESTS

- Complimentary menu tasting for the bride and groom
- Screen and Projector for a slideshow presentation
- Raised stage for the Head Table (up to 14 guests)
- Use of the Chester Solarium
- Wireless Microphone and Podium
- Chair Covers
- Specialty tablecloths and napkins (based on tables of eight)
- Specialty linens for your Head Table, Cake Table, and Guest Book Table
- Complimentary set up of your personal décor items (party favors, pre-assembled centerpieces, place cards and menu cards)
- Table numbers and stands
- DJ from 5:30pm – 12:30am
- Socan and Re-Sound fees
- Your choice of a Three-Course Plated (maximum one entrée) or Buffet Meal
- Cake cutting and plating
- Four golf passes and two cart passes

## ADDITIONAL ADD-ONS PRICED PER PERSON

- |                                                                                            |                                                   |
|--------------------------------------------------------------------------------------------|---------------------------------------------------|
| • Passed Hors D’oeuvres during cocktail hour                                               | 10                                                |
| • Late night snack with coffee station                                                     | 10                                                |
| • Popcorn Bar                                                                              | 7                                                 |
| • Unlimited Host Bar                                                                       | 40 per person                                     |
| (not including bottled wine for the tables; bar may not be open for longer than six hours) |                                                   |
| • Permit Bar                                                                               | 16 per person (the cost of alcohol is additional) |

## EXTRAS

- |                                                   |                         |
|---------------------------------------------------|-------------------------|
| • Marriage Commissioner (Tricia Bachewich Events) | 350                     |
| • Ceremony                                        | 750 plus 2.50 per chair |
| • Bottle of wine                                  | 30                      |





# The Gold Package

80 per person

## MINIMUM 150 GUESTS

- Complimentary menu tasting for the bride and groom
- Wedding ceremony after 4pm (indoor or outdoor—includes pipe and drape for indoor ceremonies)
- One hour rehearsal
- Screen and Projector for a slideshow presentation
- Raised stage for the Head Table (up to 14 guests)
- Use of the Chester Solarium
- Wireless Microphone and Podium
- Chair Covers
- Specialty tablecloths and napkins (based on tables of eight)
- Specialty linens for your Head Table, Cake Table, and Guest Book Table
- Complimentary set up of your personal décor items (party favors, pre-assembled centerpieces, place cards and menu cards)
- Table numbers and stands
- DJ from 5:30pm – 12:30am
- Socan and Re-Sound fees
- Hors D’oeuvres during cocktail hour
- Your choice of a Three-Course Plated (maximum one entrée) or Buffet Meal
- Late night coffee station
- Late night snack
- Four golf passes and two cart passes

## ADDITIONAL ADD-ONS PRICED PER PERSON

- Popcorn Bar 7
- Unlimited Host Bar 40 per person  
(not including bottled wine for the tables; bar may not be open for longer than six hours)
- Permit Bar 16 per person (the cost of alcohol is additional)

## EXTRAS

- Marriage Commissioner (Tricia Bachewich Events) 350
- Ceremony 750 plus 2.50 per chair
- Bottle of wine 30

# The Platinum Package 117 per person

## MINIMUM 150 GUESTS

- Complimentary menu tasting for the bride and groom
- Wedding ceremony after 4pm (indoor or outdoor—includes pipe and drape for indoor ceremonies)
- One hour rehearsal
- Screen and Projector for a slideshow presentation
- Raised stage for the Head Table (up to 14 guests)
- Use of the Chester Solarium
- Wireless Microphone and Podium
- Chair Covers
- Specialty tablecloths and napkins (based on tables of eight)
- Specialty linens for your Head Table, Cake Table, and Guest Book Table
- Complimentary set up of your personal décor items (party favors, pre-assembled centerpieces, place cards and menu cards)
- Table numbers and stands
- DJ from 5:30pm – 12:30am
- Socan and Re-Sound fees
- Hors D'oeuvres during cocktail hour
- Your choice of a Three-Course Plated or Buffet Meal
- Two entrée selections
- Cake cutting and plating
- Late night coffee station
- Late night snack
- Two bottles of wine per table
- Unlimited Host Bar (six hours maximum, no shooters, house brands)
- Four golf passes and two cart passes

## ADDITIONAL ADD-ONS PRICED PER PERSON

- Popcorn Bar 7

## EXTRAS

- Marriage Commissioner (Tricia Bachewich Events) 350



# The Winter Package

70 per person

MINIMUM 100 GUESTS; AVAILABLE NOVEMBER - MARCH

- Complimentary menu tasting for the bride and groom
- Wedding ceremony after 4pm
- Pipe and drape
- One hour rehearsal
- Screen and Projector for a slideshow presentation
- Raised stage for the Head Table (up to 14 guests)
- Use of the Chester Solarium and the Gallery
- Wireless Microphone and Podium
- Chair Covers
- Specialty tablecloths and napkins (based on tables of eight)
- Specialty linens for your Head Table, Cake Table, and Guest Book Table
- Complimentary set up of your personal décor items (party favors, pre-assembled centerpieces, place cards and menu cards)
- Table numbers and stands
- DJ from 5:30pm – 12:30am
- Socan and Re-Sound fees
- Hors D'oeuvres during cocktail hour
- Your choice of a Two-Course (no dessert) Plated or Buffet Meal (no dessert)
- Custom sweets table including a six-inch cutting cake
- Specialty Hot Chocolate Bar
- Four golf passes and two cart passes

## ADDITIONAL ADD-ONS PRICED PER PERSON

- Popcorn Bar 7
- Unlimited Host Bar 40 per person  
(not including bottled wine for the tables; bar may not be open for longer than six hours)
- Permit Bar 16 per person (the cost of alcohol is additional)
- Late Night Snack 10 per person

## EXTRAS

- Marriage Commissioner (Tricia Bachewich Events) 350
- Bottle of wine 30
- Specialty espresso cart 650 (three hours maximum)



# Plated Dinner Service

All plated meals include rolls with butter, salad, one starch, one vegetable, dessert, coffee & tea

One entrée selection per service. Additional entrée selections are available at \$1.50 per guest, maximum two selections plus vegetarian.

## HERB CRUSTED PORK TENDERLOIN

Pork Tenderloin rubbed with herbs and served with honey Dijon jus

## FRENCH ONION STUFFED CHICKEN

Breaded chicken breast stuffed with caramelized onions, gruyere and sherry spiked demi-glaze

## APPLE AND BRIE STUFFED CHICKEN

Chicken stuffed with apples and brie with fig pan jus

## GRILLED CHICKEN MARSALA

Marinated chicken supreme served with rich marsala mushroom sauce

## MARGHERITA CHICKEN

Balsamic marinated chicken topped with bocconcini and basil pesto with san Marzano sauce

## MISO GLAZED SALMON

Served with ponzu beurre-blanc

## DUXELLE STUFFED MANITOBA PICKEREL

With dill caper cream

## 8 OZ. SIRLOIN STEAK

Topped with bacon and mushroom gratin with brandied demi

## 8 OZ. NEW YORK STRIPLOIN \$4 UPGRADE

Served with peppercorn sauce

## 8 OZ. CAB PRIME RIB \$6 UPGRADE

Served au jus, topped with Yorkshire pudding

## Add garlic shrimp (3) to any beef option \$5 UPGRADE

## VEGETARIAN OPTIONS

Please choose one option for all vegetarian guests:

- Manicotti
- Grilled Vegetable Wellington
- Grilled Ratatouille-Stuffed Pepper (this option is vegan and gluten-free)

## ADD ON A SOUP TO START 4.50

Roasted Red Pepper, Cream of Potato & Leek, Cream of Broccoli & Cheese, Butternut Squash

# Plated Dinner Service

All plated meals include rolls with butter, salad, one starch, one vegetable, dessert, coffee & tea

One entrée selection per service. Additional entrée selections are available at \$1.50 per guest, maximum two selections plus vegetarian.

## SALADS

### SPINACH

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

### ST. B

Artisan greens, cucumbers, radishes, grape tomatoes, carrots with a house peppercorn dressing

## CAESAR SALAD

Romaine, house caesar dressing, parmesan, and croutons

## BEET SALAD

Spinach and arugula, roasted beets, red onions, goat cheese, candied pecan pieces and maple balsamic vinaigrette

## STARCH

Oven Roasted Potatoes, Wild Rice Pilaf, Baked Mashed Potatoes, Dauphinoise Potatoes, Lemon Potatoes

## VEGETABLES

Fresh Vegetable Medley, Roasted Carrots & Parsnips, Green Beans Amandine, Asparagus (seasonal), Brussel Sprouts with Brown Butter & Shallots

## DESSERT

Apple Crisp a la Mode, New York Style Cheesecake with Strawberry Compote, Pear Brûlée Cheesecake, Raisin and Currant Butter Tarts, Smores Cheesecake, Chocolate Torte, Crème Brulée (vanilla, rum raisin or salted caramel)

## KIDS MEALS (12 years and under)

All kids meals include an ice cream dessert

Please choose one option:

Chicken Fingers & Fries, Grilled Cheese & Fries

# Buffet Dinner Service

Buffets include rolls with butter, a dessert station, coffee & tea

## SEINE RIVER BUFFET

Choice of one carved item, two hot items, two salads, one vegetable, and one starch

## KIDS BUFFET

Children 12 and under may have your selected buffet at half price

25

## HOT ITEMS

Breaded Chicken Parmesan,  
Swedish Meatballs, Perogies,  
Mac and Cheese, BBQ Chicken  
Pieces, Tilapia with a Ginger Green  
Onion Sauce, Creamy Pork Adobo,  
Sweet and Sour Pork, Butternut  
Squash Ravioli with Brown Butter  
Sage and Parmesan, Boneless  
Chicken Cacciatore

## SALADS

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

## BUFFET ADD ONS

Carvery	7.50
Hot Item	5.25
Salad	4
Starch	4.50
Vegetable	4.50

## CARVERY UPGRADES

CAB Prime Rib of Beef	6
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## CARVERY

Roasted Top Sirloin, Roasted Pork, Baked Ham,  
Roasted Turkey with Dressing and Gravy

## STARCH

Oven Roasted Potatoes, Wild Rice Pilaf, Baked  
Mashed Potatoes, Dauphinoise Potatoes, Scalloped  
Potatoes, Lemon Potatoes

## VEGETABLES

Fresh Vegetable Medley, Roasted Carrots and  
Parsnips, Green Beans Amandine, Corn with Peppers,  
Broccoli and Cauliflower with Cheese Sauce



## Passed Hors D'Oeuvres

Greek Bruschetta ⑤

California Poke Spoon

Mini Rueben

Bison Meatball with Saskatoon BBQ

Tempura Pickerel Cheeks with Dill Remoulade

Spinach and Artichoke Stuffed Mushroom Cap ⑤

Spring Roll with Sweet Chili Sauce ⑤

Coconut Breaded Shrimp with Mango Sauce

Mini Red Potato Stuffed with Truffled Mashed Potatoes ⑤

Sesame Chicken Bites with Lemon or Sweet and Sour Sauce

Curried Chicken Pita Crisp

Shrimp Campechana

## Late Night Snack Stations

### NACHO BAR

Tortilla chips served with nacho cheese, green onions, banana peppers, diced tomatoes, olives, salsa, and sour cream, with your choice of ground beef or buffalo chicken

### SIGNATURE THIN CRUST PIZZA

Your choice of five of the following: Pepperoni and Mushroom, Hawaiian, Vegetarian, Canadian, Mexican, Chorizo Onion and Bell Pepper, BBQ Chicken, Pepperoni and Bacon, Greek

### BUILD YOUR OWN POUTINE

Shoestring fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar, and sour cream

### PULLED PORK SLIDER STATION

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

### MAC AND CHEESE STATION

Bacon, broccoli, cheddar, blue cheese, parmesan, green onions, crushed doritos, jalapenos, crispy onions

### BUILD YOUR OWN PEROGY BAR

Perogies, kielbasa, cheddar, onions, bacon, and sour cream

### DESSERT STATION

A tableful of cakes, cheesecakes, pies, and tortes

⑤ Vegetarian option



# 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 if it is available (additional charges may apply). Special requests must be placed eight weeks in advance.

## RED & WHITE PAIRINGS

Beringer California Collection  
Cabernet Sauvignon & Pinot Grigio

Copper Moon  
Merlot & Pinot Grigio

Barefoot  
Merlot & Pinot Grigio

Sawmill Creek  
Merlot & Sauvignon Blanc

## BUBBLES

Share a bottle with your head table or celebrate in a toast with all of your guests

32 Yellow Tail Bubbles Sparkling Wine  
32 Yellow Tail Bubbles Rose Sparkling Wine  
105 Moet & Chandon Imperial Champagne



# Beverage Service

UNLIMITED HOST BAR 40 per person

Includes bartenders. All alcohol provided by St. Boniface Golf Club, six hour service, no shooters, no doubles, house bar brands

## HOUSE SPIRITS

Wisers Rye, Absolut Vodka, Bacardi Rums (white & gold), Captain Morgan Spiced Rum, Beefeater Gin, Ballantines Scotch

## DOMESTIC BEER (Choose three)

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

- Bars are supplied with your choice of spirits and three beers, as well as our house wine
- Specialty beers, spirits, liqueurs, and single malt scotches are available upon request
- Unlimited Host Bars (maximum six hours of service), no shooters, no doubles, bars must be closed for a minimum one hour during the event

OCCASIONAL PERMIT BAR 16 per person

- An occasional permit must be obtained at any LGA store prior to your event
- This price per person does not include the cost of alcohol at the LGA or permit fee
- All liquor, wine, and beer must arrive no earlier than 24 hours to your event and must be removed at 1:00am upon the completion of your function
- All bars include glasses, ice, mix (Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Clamato, Orange, and Cranberry), garnishes (limes), and bar condiments (Worchestershire sauce, Tabasco sauce, celery salt, and lime cordial)
- Bartenders are included
- No shooters
- No doubles after 12am
- Minimum 1 hour bar closure

No liquor service will be available outside of your scheduled bar hours.

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

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

A large, mature tree with a thick trunk and a dense, rounded canopy of green leaves stands on a well-manicured golf course green. The tree is the central focus of the image. In the background, there are more trees and a clear blue sky. The foreground shows the green grass of the golf course.

*Thank You*

CONTACT  
Event Services  
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(204) 233-2497 ext. 208