



Photo: Victoria Anne Photography

ALL INCLUSIVE WEDDING PACKAGES

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Photo: Vanessa Renae Photography



Photo: Krypton Photography

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	72
GOLD	88
PLATINUM	134
WINTER	78

CONTACT EVENT SERVICES

EVENTS@STBGC.CA
204.233.2497 EXT 5

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

Silver Package

72 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 | 15 |
| • LATE NIGHT SNACK | 15 |
| • UNLIMITED HOST BAR | 50 |
| • CORKAGE BAR | 20 |

Add-ons (priced per item)

- | | |
|--|--------------------------------|
| • CEREMONY & REHEARSAL (INDOOR OR OUTDOOR; AFTER 4PM) | 800 plus 2.5 per outdoor chair |
| • BOTTLE OF WINE | 35 |
| • CEILING LIGHTING | 1000 |
| • SPECIALTY CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 8 - 9 |
| • MARRIAGE LICENSE | 100 |

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



Photo: Black & Gold Photography

Gold Package

88 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)

- CORKAGE BAR 20
- HOST CONSUMPTION BAR *paid per drink*

Add-ons (priced per item)

- BOTTLE OF WINE 35
- CEILING LIGHTING 1000
- SPECIALTY CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) 8 - 9
- MARRIAGE LICENSE 100

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



Photo: Black & Gold Photography

Platinum Package

134 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

Add-ons (priced per item)

- | | |
|--|-------|
| • CEILING LIGHTING | 1000 |
| • SPECIALTY CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 8 - 9 |

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



Photo: Tiara Nicole Photography

Winter Package

78 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)

- | | |
|----------------------|----|
| • LATE NIGHT SNACK | 15 |
| • UNLIMITED HOST BAR | 50 |
| • CORKAGE BAR | 20 |

Add-ons (priced per item)

- | | |
|--|-------|
| • BOTTLE OF WINE | 35 |
| • CEILING LIGHTING | 1000 |
| • SPECIALTY CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 8 - 9 |
| • MARRIAGE LICENSE | 100 |

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



Photo: COJO Photo

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

Served with a pineapple mango salsa.

HAM, BROCCOLI & CHEDDAR STUFFED CHICKEN

Served with a white cheddar mornay sauce.

SPINACH & ARTICHOKE STUFFED CHICKEN

Served with a roasted red pepper & tomato sauce.

MUSHROOM & WILD RICE STUFFED CHICKEN

Served with a leek sauce suprême.

TUSCAN CHICKEN

Served with a rich sundried tomato & spinach cream.

CHICKEN PARMESAN

Served with a San Marzano tomato sauce.

MISO GLAZED SALMON

Served with a ponzu beurre-blanc.

PISTACHIO PESTO SALMON

Crusted with pistachio pesto.

8 OZ SIRLOIN STEAK (\$3.5 UPGRADE)

Served with a brandied peppercorn sauce.

6 OZ SIRLOIN STEAK WITH SHRIMP (\$3.5 UPGRADE)

Served with a béarnaise sauce.

8 OZ CAB PRIME RIB (\$7.5 UPGRADE)

Served au jus, topped with a Yorkshire pudding.

Vegetarian Options

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.

BAKED GNOCCHI POMODORO

Potato gnocchi tossed in a light, zesty tomato sauce & baked with cheese.

BUTTERNUT SQUASH, SWEET POTATO & LENTIL CURRY

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

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

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, julienned apple, candied pecan pieces & maple balsamic vinaigrette.

Children's Package - \$40

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

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

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

Starch

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

Vegetables

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Asparagus
- Brussel Sprouts with Brown Butter Shallot

Dessert

- New York Style Cheesecake with Strawberry Compote
- Chocolate Amaretto Cheesecake
- White Chocolate Raspberry Cheesecake
- Lotus Biscoff Cheesecake
- Carrot Cake
- Chocolate Torte
- Lemon Meringue Tart
- Salted Caramel Crème Brûlée (\$2 UPGRADE)

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
- Butter Chicken with Rice
- Chicken Chow Mein
- Honey Garlic Meatballs
- Lemon Dill Salmon
- Pork Chops in Mushroom Sauce
- Sweet & Sour Pork with Rice
- Perogies
- Mac & Cheese Tortellini Bolognese
- Mushroom Ravioli with Gorgonzola Cream Sauce

Carved 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
- Baked Gnocchi Pomodoro
- Grilled Vegetable Wellington
- Butternut Squash, Sweet Potato & Lentil Curry

Salads

Select two:

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

Starch

Select one:

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

Vegetables

Select one:

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Brussel Sprouts with Brown Butter Shallot
- Broccoli & Cauliflower with Cheese Sauce



Photo: Cassandra Donaldson

Passed Appetizers

Please select four options.

- Esquites Cups
- Vegetable Spring Rolls
- Deep Fried Pickles
- Margherita Arancini
- Stuffed Mushroom Caps
- Whipped Feta & Olive Bruschetta
- Mini Reuben Sliders
- Red Dragon Pork Gyozas
- Mini Yorkie Bites with Horseradish Cream
- Tamarind Red Curry Beef
- Chicken Satay
- Sesame Chicken Bites
- Pork & Shrimp Wonton with Zesty Plum Sauce
- Coconut Breaded Shrimp
- Smoked Salmon & Guacamole Crostini
- Ahi Tuna Poke

Late Night Snacks

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.

HOT DOG BAR

All beef jumbo hot dog with ketchup, mustard, relish, onions, sauerkraut, jalapeños & cheese.

PEROGI BAR

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

TOTCHO BAR

Tater tots, bacon, green onion, cheese, chili, jalapeños, sour cream & queso dip.

SIGNATURE THIN CRUST PIZZA (\$2 UPGRADE)

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



Photo: Zyron Paul Photography



Photo: DCO Digital

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
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 \$45

Yellow Tail Bubbles Rose Sparkling Wine \$45

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

Beverage Service

UNLIMITED HOST BAR - \$50

Includes all house brand alcohol provided by St. Boniface Golf Club, mix & bar condiments, bartenders, & a maximum of 6 hours of service. Shooters 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 - \$20

Includes bartenders, glassware, ice, mix, bar condiments & a maximum of 6 hours of service. Shooters 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.

SPECIALTY BAR UPGRADE - \$15

Select 3 specialty cocktails from the list below to add to your bar service. Additional mix will be included to accommodate these cocktails, as well as to use for other drinks. Cocktails are not limited to this list - we'd be happy to discuss alternate options! This service is not available with corkage bars.

- Aperol Spritz
- White or Red Sangria
- Moscow Mule
- Mojito
- Spicy Margarita
- Lavender Lemonade
- Espresso Martini
- Old Fashioned
- Whiskey Sour
- Pickle Caesar
- Water Hazard



Photo: Camryn Elizabeth