



Photo: COJO Photo

# ALL INCLUSIVE WEDDING PACKAGES

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Photo: Lindsay Rowan Photography



Photo: Jennifer Fortier 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	74
GOLD	91
PLATINUM	138
WINTER	81

## CONTACT EVENT SERVICES

EVENTS@STBGC.CA  
204.233.2497 EXT 5

All prices listed in the package are subject to applicable taxes and an 18% service charge.

# Silver Package

74 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 | 16 |
| • LATE NIGHT SNACK                    | 16 |
| • UNLIMITED HOST BAR                  | 52 |
| • 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                                       | 37                             |
| • 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 an 18% service charge.



Photo: Black & Gold Photography

# Gold Package

91 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 37
- 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 an 18% service charge.



Photo: Rose & Rebel Photography, Peggy

# Platinum Package

138 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 an 18% service charge.



Photo: Lynette Photographer

# Winter Package

81 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   | 16 |
| • UNLIMITED HOST BAR | 52 |
| • CORKAGE BAR        | 20 |

## Add-ons (priced per item)

- |  |       |
|--|-------|
| • BOTTLE OF WINE                                       | 37    |
| • 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 an 18% service charge.



Photo: COJO Photo/Ngo Photography

# Plated Dinner Service

All plated meals include rolls & butter, one 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.

## **HERB ROASTED PORK TENDERLOIN**

Served with a bacon & mustard demi.

## **COFFEE RUBBED PORK TENDERLOIN**

Served with a pineapple mango salsa.

## **MUSHROOM & PEA RISOTTO STUFFED CHICKEN**

Served with a carbonara cream sauce.

## **SPINACH & ARTICHOKE STUFFED CHICKEN**

Served with a roasted red pepper & tomato sauce.

## **BOURSIN STUFFED CHICKEN**

Wrapped with prosciutto & served with a chive cream sauce.

## **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 (\$8.5 UPGRADE)**

Served au jus, topped with a Yorkshire pudding.

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# 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.

# 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.

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# Children's Package - \$42

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 guest 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
- Peanut Butter Dream Cheesecake
- Banana Cream Cheesecake
- White Chocolate Peach Cheesecake
- Chocolate Torte
- Salted Caramel & Dark Chocolate Tart
- Apple & Saskatoon Crumble
- Butterscotch 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 \$42.

## Hot Items

Select two:

- Breaded Chicken Parmesan
- Rotisserie Spiced Chicken Pieces
- Chicken Pot Pie
- Chicken Chow Mein
- Stroganoff Meatballs
- Lemon Dill Salmon
- Sweet & Sour Pork with Rice
- Perogies
- Mac & Cheese
- 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 (\$8.5 UPGRADE)

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## 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: Jheike Fabian Photography

# Passed Appetizers

Please select four options.

- Mexican Street Corn Cups
  - Hummus Tabbouleh Pita
  - Spanakopita
  - 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
  - Mini Beef Wellington
  - Chicken Satay
  - Sesame Chicken Bites
  - Pork & Shrimp Wonton with Zesty Plum Sauce
  - Coconut Breaded Shrimp
  - Crispy Shrimp Balls
  - Smoked Salmon & Guacamole Crostini
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# 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: Ngo Photography



Photo: Suszko Photo

# 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

Toro Bravo  
Merlot & Sauvignon Blanc

Black Cellar  
Shiraz Cabernet & Pinot Grigio

Sawmill Creek  
Merlot & Sauvignon Blanc

Bodacious  
Cabernet Sauvignon & Pinot Grigio

## BUBBLES

Yellow Tail Bubbles Sparkling Wine \$47

Yellow Tail Bubbles Rose Sparkling Wine \$47

All items listed in the package are subject to applicable taxes and an 18% service charge.

# Beverage Service

## UNLIMITED HOST BAR - \$52

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
- Michelob Ultra

### LIQUOR

- Wisers Rye
- Absolut Vodka
- Bacardi White 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 - \$16

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
- Coolers



Photo: Kelsie O Photography