



Black & Gold Photography

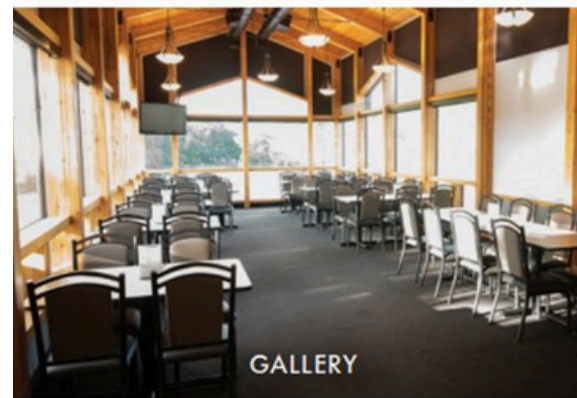
EVENT PLANNER

Welcome to St. Boniface Golf Club!

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



CONTACT EVENT SERVICES

EVENTS@STBGC.CA
204-233-2497 EXT.5



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

The Rooms

	SEATING STYLE	ATRIUM	SOLARIUM	GALLERY
	Banquet/Conference 60-inch round tables, 8 per table	220	N/A	N/A
	Conference 60-inch round tables, 6 per table	150	N/A	N/A
	Conference 60-inch round tables, 5 per table	120	N/A	N/A
	Theatre-Style No Tables	220	30	N/A
	Standing Cocktail Reception 32-inch round cocktail tables	250	20	N/A
	U-Shape	40+	16	40
	Boardroom-Style	44+	20	44
	Classroom-Style	50+	20	40
	Two Long Rows	50+	30	50
	Harvest-Style Double-sided long tables, or a mix	200	N/A	N/A
	Restaurant-Style	N/A	16	55

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**

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

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	18-35
Ceiling Lighting (Fairy or Bistro)	1000
Specialty Chair**	8 - 9

* Laptop not included

**Plus delivery, pick up & late night fee



Included with Every Wedding/Event

- Complimentary WIFI
- Podium & Wireless Microphone
- Easels for Display
- White Cotton Tablecloths & Napkins

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 strawberry 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	8
Candy Bars	2.5
Cookies	3
Bags of Chips	1.75
Coffee & Tea	4
Pop & Juice	4

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 w/ Rice
- Stroganoff Meatballs

Buffet Add-Ons

Maximum 150 guests.

Omelette Station	7
Carved Ham	6
Carved Beef	8

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

Lunch Service

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

PLATED

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

CHICKEN PARMESAN - 31

Breaded chicken breast topped with a San Marzano tomato sauce, mozzarella, parmesan & fresh basil.

MUSHROOM & PEA RISOTTO STUFFED CHICKEN - 31

Served with a carbonara cream sauce.

HERB ROASTED PORK TENDERLOIN - 30

Served with a bacon & mustard demi.

LEMON DILL SALMON - 34

Atlantic salmon with a lemon dill sauce.

GRILLED 8oz CAB SIRLOIN STEAK SANDWICH - 35

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

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

CHICKEN POT PIE - 25

THREE CHEESE LASAGNA BOLOGNESE - 25

Served with garlic toast.

QUICHE FLORENTINE - 24

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

Plated Add-Ons

New York Style Cheesecake	8
Chocolate Torte	8
Butterscotch Crème Brûlée	9

BUFFET

SOUP & GOURMET SANDWICHES - 24

Assortment of gourmet sandwiches on artesian breads.

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

LUNCHEON BUFFET - 33

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
- Dauphinoise Potatoes
- Perogies
- Wild Rice Pilaf

Vegetable

- Vegetable Medley
- Glazed Carrots
- Green Beans

Hot Item

- Beef Lasagna
- Rotisserie Chicken Pieces
- Sweet & Sour Pork w/ Rice
- Stroganoff Meatballs

Buffet Add-Ons

Salad	8
Dessert Station	14
Fruit Platter	8
Dainties	7
Hot Item	9

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

Passed Appetizers

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

- 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

Platters

Priced per person.

Fresh Fruit	8	Social Platter	17
Gourmet Sandwiches & Wraps	16	(assorted meats, breads, buns, pickles, cheese, crackers & condiments)	
Fancy Tea Sandwiches	18	Platter Package	34
Fresh Vegetables & Dip	6	(cheese & crackers, veggies & dip, gourmet sandwiches & wraps, pickles, fruit platter, cookies or dainties & a coffee station)	
Bothwell Cheese & Crackers	9	Dainties	7
Charcuterie Platter	18	Cookies	3

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

Snacks & Stations

Minimum 20 guests.

TACO IN A BAG - 15

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

SIGNATURE THIN CRUST PIZZA - 18

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

BUILD YOUR OWN POUTINE - 15

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

PULLED PORK SLIDER STATION - 17

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

TOTCHO BAR - 15

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

PEROGI BAR - 15

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

CARVING STATION - 20

Roasted top sirloin with condiments & fresh baked rolls.

Add Salad - 8

HOT DOG BAR - 15

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

DESSERT STATION - 14

An assortment of desserts.

COFFEE STATION - 4

HOT CHOCOLATE STATION - 7

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 - 47

Served with a bacon & mustard demi.

COFFEE RUBBED PORK TENDERLOIN - 47

Served with a pineapple mango salsa.

MUSHROOM & PEA RISOTTO STUFFED CHICKEN - 51

Served with a carbonara cream sauce.

SPINACH & ARTICHOKE STUFFED CHICKEN - 51

Served with a roasted red pepper & tomato sauce.

BOURSIN STUFFED CHICKEN - 51

Wrapped with prosciutto & served with a chive cream sauce.

TUSCAN CHICKEN - 48

Served with a rich sundried tomato & spinach cream.

CHICKEN PARMESAN - 48

Served with a San Marzano tomato sauce.

MISO GLAZED SALMON - 50

Served with a ponzu beurre-blanc.

PISTACHIO PESTO SALMON - 50

Crusted with pistachio pesto.

8 OZ SIRLOIN STEAK - 53

Served with a brandied peppercorn sauce.

6 OZ SIRLOIN STEAK WITH SHRIMP - 53

Served with a béarnaise sauce.

8 OZ CAB PRIME RIB - 58

Served au jus, topped with a Yorkshire pudding.

Vegetarian Options - \$47

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

Starch

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

Vegetables

- Fresh Vegetable Medley
- 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)

Children's Meals \$27

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 - 46

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

SEINE RIVER BUFFET - 53

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

SAINT BUFFET - 62

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

BUFFET ADD-ONS

- Hot Item 9
- Salad 8
- Starch 8
- Vegetable 8



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

Buffet Dinner Service

Hot Items

- 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

- Roasted Top Sirloin
- Roasted Pork
- Baked Ham
- Roasted Turkey with Dressing & Gravy
- CAB Prime Rib (\$8.5 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

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

Starch

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

Vegetables

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Brussel Sprouts with Brown Butter Shallot
- 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 permitted. Minimum one hour closure. Bars must not exceed 6 hours in length.
- Cash bars are subject to an \$22/hour bartender fee, with a minimum of 3 hours.
- 1 bartender per 100 guests.
- 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
- Michelob Ultra

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 4

*no charge for pop/juice with host bar

COOLERS 8

- Coors Seltzers
- Olé Cocktail
- White Claw

PREMIUM BEER 8

- Generic!
- Kilter Juicii
- Vintage Pilsner
- Corona
- 1919

PREMIUM LIQUOR 8

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

NON-ALCOHOLIC COOLERS/BEER 5

CORKAGE BAR - \$20

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

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

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

37

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

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