



Photo: Brenna Farris Photo

ALL INCLUSIVE WEDDING PACKAGES

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Photo: Jozanna Theolynn & Kassandra Donaldson



Photo: Ngo 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	67
GOLD	83
PLATINUM	125
WINTER	73

CONTACT EVENT SERVICES

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

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

Silver Package

67 PER PERSON - 100 GUEST MINIMUM

- 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)
- TABLE NUMBERS & STANDS
- 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 | 10 |
| • LATE NIGHT SNACK | 15 |
| • UNLIMITED HOST BAR | 45 |
| • CORKAGE BAR | 16 |

Add-ons (priced per item)

- | | |
|---|--------------------------------|
| • CEREMONY & REHEARSAL (INDOOR OR OUTDOOR; AFTER 4PM) | 800 plus 2.5 per outdoor chair |
| • BOTTLE OF WINE | 32 |
| • CEILING LIGHTING | 895 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |
| • MARRIAGE LICENSE | 100 |

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



Photo: JP Media Works

Gold Package

83 PER PERSON - 150 GUEST MINIMUM

- 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)
- TABLE NUMBERS & STANDS
- 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)

- | | |
|----------------------|----|
| • UNLIMITED HOST BAR | 45 |
| • CORKAGE BAR | 16 |

Add-ons (priced per item)

- | | |
|---|-----|
| • BOTTLE OF WINE | 32 |
| • CEILING LIGHTING | 895 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |
| • MARRIAGE LICENSE | 100 |

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



Photo: JP Media Works

Platinum Package

125 PER PERSON - 150 GUEST MINIMUM

- 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)
- TABLE NUMBERS & STANDS
- 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 | 895 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |

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



Photo: Jill Demianiw

Winter Package

73 PER PERSON - 100 GUEST MINIMUM

- 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 & GALLERY
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (TABLE CLOTHS, NAPKINS, CHAIR COVERS)
- TABLE NUMBERS & STANDS
- DJ SERVICE FROM PLATINUM PRODUCTS (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 FROM CAKED WITH LOVE CO.
- HOT CHOCOLATE BAR
- FOUR GOLF PASSES & TWO CART PASSES

Add-ons (priced per person)

- | | |
|----------------------|----|
| • UNLIMITED HOST BAR | 45 |
| • CORKAGE BAR | 16 |
| • LATE NIGHT SNACK | 15 |

Add-ons (priced per item)

- | | |
|---|-----|
| • BOTTLE OF WINE | 32 |
| • CEILING LIGHTING | 895 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |
| • 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, dessert & 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.

BREADED PORK ROULADE

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

CORDON BLEU STUFFED CHICKEN

Served with a red wine shallot demi.

SPINACH & ARTICHOKE STUFFED CHICKEN

Served with a roasted red pepper & tomato sauce.

APPLE & BRIE STUFFED CHICKEN

Served with fig pan jus.

GRILLED CHICKEN MARSALA

Served with rich marsala mushroom sauce.

CHICKEN CARBONARA

Served with a parmesan cream sauce.

CHICKEN PARMESAN

Served with a San Marzano tomato sauce.

SESAME TERIYAKI GLAZED SALMON

Served with a citrus teriyaki sauce.

MOROCCAN SALMON

Served with a Mediterranean salsa.

8 OZ SIRLOIN STEAK (\$3.5 UPGRADE)

Served with a stroganoff sauce.

SANTA MARIA TRI TIP (\$3.5 UPGRADE)

Served with a chimichurri 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.

CHEESE TORTELLINI

Baked & served with a tomato sauce.

GRILLED VEGETABLE WELLINGTON

Marinated vegetables & cheese wrapped in puff pastry.

SOUTHWEST STUFFED PEPPER

Stuffed with rice, beans, tomato & corn.

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, julienne apple, candied pecan pieces & maple bacon 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
- Lemon Potatoes
- Wild Rice Pilaf

Vegetables

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

Dessert

- Lemon Bar
- New York Style Cheesecake with Strawberry Compote
- New York Style Cheesecake with Bananas Foster Caramel
- Apple Caramel Cheesecake
- Red Velvet Cheesecake
- Pistachio Cheesecake
- Chocolate Torte
- Salted Caramel Creme Brulee (\$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
- Curry Chicken with Rice
- Chicken Lo Mein
- Sweet & Sour Pork with Rice
- Pork Schnitzel
- Swedish Meatballs
- Lemon Dill Salmon
- Perogies
- Baked Cheese Tortellini
- Ravioli with Butternut Squash & Brown Butter Sage

Carved Items

Select one:

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

Plated Vegetarian Options

Please select one option for all vegetarian guests.

- Cheese Tortellini
- Grilled Vegetable Wellington
- Southwest Stuffed Pepper
- 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
- Lemon Potatoes
- Wild Rice Pilaf

Vegetables

Select one:

- Fresh Vegetable Medley
- Roasted Carrots & Parsnips
- Green Beans Amandine
- Asparagus
- Broccoli & Cauliflower with Cheese Sauce



Photo: Kalina Denault Photography

Passed Appetizers

Please select four options.

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

Add a charcuterie board to cocktail hour for \$7 per person.

Late Night Snack Stations

Please select one option.

TACO IN A BAG

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

BUILD YOUR OWN POUTINE

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

PEROGI BAR

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

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: Casey Nolin Photography



Photo: Brenna Farris 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	Alapar Cabernet Merlot & Sauvignon Blanc
Barefoot Merlot & Pinot Grigio	Isla Negra Cabernet Merlot & Sauvignon Blanc
Sawmill Creek Merlot & Sauvignon Blanc	Don Aparo Malbec & Chardonnay

BUBBLES

Yellow Tail Bubbles Sparkling Wine	40
Yellow Tail Bubbles Rose Sparkling Wine	40
Saint Louis Blanc de Blancs Brut	40
Moet & Chandon Imperial Champagne	110

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

Beverage Service

UNLIMITED HOST BAR - \$45

Includes all house brand alcohol provided by St. Boniface Golf Club, mix & bar condiments, bartenders, & a maximum of 6 hours of service. Shooters & doubles 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 Cabernet-Merlot
- Peller Estates Chardonnay

CORKAGE BAR - \$16

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



Photo: Caitlin Louisa



Photo: Sierra Jade Photography