



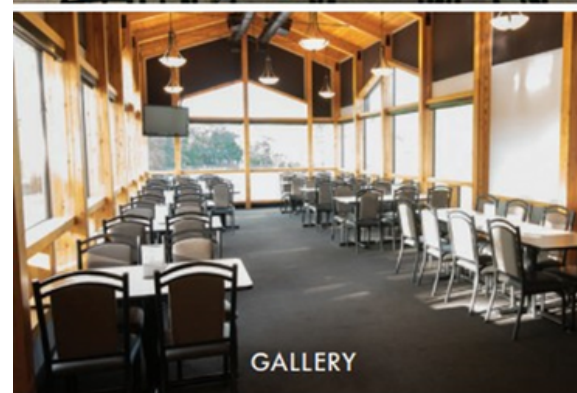
EVENT PLANNER

Welcome to St. Boniface Golf Club!

The Rooms	3
Rentals	4
Breakfast	5
Lunch	6
Appetizers & Platters	7
Snacks & Stations	8
Plated Dinner	9
Buffet Dinner	11
Beverage Service	13
Wine Service	14













CONTACT EVENT SERVICES

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



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

The Rooms

	Seating Style	Pattison Atrium	Chester Solarium	The Gallery
	Banquet/Conference (60-inch round tables with 8 per table)	220	N/A	N/A
	Conference (60-inch round tables with 6 per table)	150	N/A	N/A
	Conference (60-inch round tables with 5 per table)	120	N/A	N/A
	Theatre Style (no tables)	250	30	N/A
	Standing Cocktail Reception	250	20	N/A
	U-Shape	40*	16	40
	Boardroom Style	28*	20	40
	Classroom Style	N/A	25	40
	Two Long Rows	N/A	30	50
	Lounge Furniture**	250	30	60
	Harvest Style	200	N/A	N/A
	Restaurant Style	N/A	N/A	55

* Separate round tables for dining in same room available

**Furniture must be brought in; we don't carry lounge furniture

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-MARCH**

Rentals

Ceremony with Reception to Follow	800 + 2.50 per chair
Outdoor Ceremony without Reception	1500
Removal of Stage	150
Room Divider for Ceremony	150
Ceiling Mounted LCD Projector & 8-foot Projection Screen*	150
LCD Projector & 5-foot Projection Screen**	75
DJ Services from Platinum Productions 530PM-1230AM	675
Chair Cover	5.50
Chair Band	1
Specialty Napkin	1.25
Floor-Length Table Cloth	15-35
Ceiling Lighting (Fairy or Bistro)	895
Chiavari Chair***	7

* Laptop not included

** Solarium only, laptop not included

***Plus delivery, pick up & late night fee



Included with Every Wedding/Event

- Complimentary WIFI
- Podium & Wireless Microphone
- Table Numbers & Stands
- Easels for Display
- Cotton Tablecloths & Napkins (white)
- White Skirting for Prize, Award or Display Tables

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 banana, caramel 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	6
Candy Bars	2.5
Cookies	2
Bags of Chips	1.75
Coffee & Tea	2.75
Pop & Juice	3

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
- Swedish Meatballs

Buffet Add-Ons

Maximum 150 guests.

Omelette Station	6.5
Roasted Salmon	7
Carved Ham	5.5
Carved Beef	7.5

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

Lunch Service

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

PLATED

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

CHICKEN PARMESAN - 28

Two pieces of breaded chicken breast topped with a San Marzano tomato sauce, mozzarella, parmesan & fresh basil.

CHICKEN CORDON BLEU - 28

A juicy chicken breast, breaded & stuffed with ham & cheese, topped with a mushroom demi-glaze.

HERB CRUSTED PORK LOIN - 27

Slow roasted dijon & herb crusted pork loin served with a maple pan jus.

LEMON DILL SALMON - 30

5oz salmon with a lemon dill sauce.

GRILLED 8oz CAB SIRLOIN STEAK SANDWICH - 32

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

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

CHICKEN POT PIE - 22

THREE CHEESE LASAGNA BOLOGNESE - 22

Served with garlic toast.

QUICHE FLORENTINE - 21

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

Plated Add-Ons

New York Style Cheesecake	8
Chocolate Cake	8
Lemon Bars	8
Salted Caramel Creme Brulee	8

BUFFET

Includes coffee & tea.

SOUP & GOURMET SANDWICHES - 20

Assortment of gourmet sandwiches on artesian breads.

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

LUNCHEON BUFFET - 30

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
- Lemon Potatoes
- Perogies
- Wild Rice Pilaf

Vegetable

- Vegetable Medley
- Glazed Carrots
- Green Beans

Hot Item

- Beef Lasagna
- Rotisserie Chicken Pieces
- Sweet & Sour Pork
- Swedish Meatballs

Buffet Add-Ons

Salad	6
Dessert Station	11
Fruit Platter	6
Dainties	5
Hot Item	7

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

Passed Appetizers

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

- 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
- Beef Tartare
- Chicken Satay
- Sesame Chicken Bites
- Tempura Pickerel Cheeks
- Coconut Breaded Shrimp
- Smoked Salmon & Guacamole Crostini
- Ahi Tuna Poke Spoon
- Crab Rangoon

Platters

Priced per person.

Fresh Fruit	6
Gourmet Sandwiches & Wraps	12
Fancy Tea Sandwiches	14
Fresh Vegetables & Dip	5.5
Bothwell Cheese & Crackers	7

Social Platter (assorted meats, breads, buns, pickles, cheese, crackers & condiments)	17
Platter Package (cheese & crackers, veggies & dip, gourmet sandwiches & wraps, pickles, fruit platter, cookies or dainties & a coffee station)	30
Dainties	5
Cookies	2.75

Snacks & Stations

Minimum 20 guests.

TACO IN A BAG - 13

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

SIGNATURE THIN CRUST PIZZA - 17

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

BUILD YOUR OWN POUTINE - 13

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

PULLED PORK SLIDER STATION - 15

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

MAC & CHEESE STATION - 13

Bacon, broccoli, cheddar cheese, bleu cheese, parmesan cheese, green onions, crushed Doritos, jalapenos & crispy onions.

PEROGI BAR - 13

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

CARVING STATION - 18

Your choice of roasted top sirloin or baked glazed ham with condiments & fresh baked rolls.

Add Salad - 6

DESSERT STATION - 13

An assortment of cakes, cheesecakes, pies & tortes.

COFFEE STATION - 2.75

HOT CHOCOLATE STATION - 7

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 - 42

Served with a pineapple mango salsa.

BREADED PORK ROULADE - 42

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

CORDON BLEU STUFFED CHICKEN - 45

Served with a red wine shallot demi.

SPINACH & ARTICHOKE STUFFED CHICKEN - 45

Served with a roasted red pepper & tomato sauce.

APPLE & BRIE STUFFED CHICKEN - 45

Served with fig pan jus.

GRILLED CHICKEN MARSALA - 42

Served with rich marsala mushroom sauce.

CHICKEN CARBONARA - 42

Served with a parmesan cream sauce.

CHICKEN PARMESAN - 42

Served with a San Marzano tomato sauce.

SESAME TERIYAKI GLAZED SALMON - 44

Served with a citrus teriyaki sauce.

MOROCCAN SALMON - 44

Served with a Mediterranean salsa.

8 OZ SIRLOIN STEAK - 47

Served with a stroganoff sauce.

SANTA MARIA TRI TIP - 46

Served with a chimichurri sauce.

8 OZ CAB PRIME RIB - 52

Served au jus, topped with a Yorkshire pudding.

Vegetarian Options - \$40

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, served on jasmine rice.

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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 Meals - \$25

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

Starch

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

Vegetables

- Fresh Vegetable Medley
- 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 & a coffee station.
Children 12 years and under will be charged 50% of the price.
Minimum 25 guests.

ST. B BUFFET - 40

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

SEINE RIVER BUFFET - 47

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

SAINT BUFFET - 55

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

BUFFET ADD-ONS

- | | |
|-------------|-----|
| • Carvery | 7.5 |
| • Hot Item | 7 |
| • Salad | 6 |
| • Starch | 6 |
| • Vegetable | 6 |



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Buffet Dinner Service

Hot Items

- 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

- 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

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

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
- Broccoli & Cauliflower with Cheese Sauce

Beverage Services

HOST or CASH BAR

- All alcohol provided by St. Boniface Golf Club.
- Bars are supplied with spirits, three beers and our house wine.
- No shooters or doubles permitted. Minimum one hour closure. Bars must not exceed 6 hours in length.
- Cash bars are subject to an \$20/hour bartender fee, with a minimum of 3 hours.
- 1 bartender per 100 guests.
- Specialty beers, spirits, scotch & liquor available upon request. Minimum purchase required.
- Bar includes glasses, ice, mix, limes & bar condiments (Worcestershire, tabasco, celery salt)
- All LGA rules & regulations apply.

DOMESTIC BEER 6.25

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

LIQUOR 6.25

- Wisers Rye
- Absolut Vodka
- Bacardi White Rum
- Bacardi Gold Rum
- Captain Morgan Spiced Rum
- Beefeater Gin
- Ballantines Scotch

HOUSE WINE 7.5

- Peller Estates Cabernet-Merlot
- Peller Estates Chardonnay

POP/JUICE 4.5

*no charge for non-alcoholic drinks with host bar

PREMIUM BEER 7.37

- TCB Bluebeary
- Kilter Juicii
- Guinness
- Corona
- 1919

PREMIUM LIQUOR 7.37

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

CORKAGE BAR - \$16

Includes bartenders, glassware, ice, mix, bar condiments and a maximum of 6 hours of service. Shooters and doubles 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 on the event day. Alcohol must always be accompanied by a permit and all receipts.



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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

32

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

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