



Cojo Photo

ALL INCLUSIVE WEDDING PACKAGES

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Photo: Brenna Faris 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

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

Silver Package

67 PER PERSON- MINIMUM 100 GUESTS

- MENU TASTING FOR THE COUPLE
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- WIRELESS MICROPHONE AND PODIUM
- CHAIR COVERS
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (CHAIR COVERS, NAPKINS, TABLECLOTHS)
- TABLE NUMBERS & STANDS
- DJ SERVICE FROM 5:30-12:30AM
- SOCAN & RE-SOUND FEES
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- FOUR GOLF PASSES & TWO CART PASSES
- TWO ENTREE SELECTIONS

Add-ons (priced per person)

- | | |
|---------------------------------------|----|
| • PASSED APPETIZERS FOR COCKTAIL HOUR | 10 |
| • LATE NIGHT SNACK & COFFEE STATION | 15 |
| • UNLIMITED HOST BAR | 40 |
| • CORKAGE BAR | 16 |

Add-ons (priced per item)

- | | |
|---|---------------------------|
| • CEREMONY & REHEARSAL | 750 plus \$2.50 per chair |
| • BOTTLE OF WINE | 30 |
| • CEILING LIGHTING PACKAGE | 895 |
| • MARRIAGE LICENCE | 100 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |

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





Gold Package

83 PER PERSON- MINIMUM 150 GUESTS

- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR OR OUTDOOR- AFTER 4PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- WIRELESS MICROPHONE AND PODIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (CHAIR COVERS, NAPKINS, TABLECLOTHS)
- TABLE NUMBERS & STANDS
- DJ SERVICE FROM 5:30-12:30AM
- SOCAN & RE-SOUND FEES
- PASSED APPETIZERS DURING COCKTAIL HOUR
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- LATE NIGHT SNACK & COFFEE STATION
- TWO ENTREE SELECTIONS
- FOUR GOLF PASSES & TWO CART PASSES

Add-ons (priced per person)

- | | |
|----------------------|----|
| • UNLIMITED HOST BAR | 40 |
| • CORKAGE BAR | 16 |

Add-ons (priced per item)

- | | |
|---|-----|
| • BOTTLE OF WINE | 30 |
| • CEILING LIGHTING PACKAGE | 895 |
| • MARRIAGE LICENCE | 100 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |

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

Platinum Package

125 PER PERSON- MINIMUM 150 GUESTS

- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR OR OUTDOOR- AFTER 4PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM
- WIRELESS MICROPHONE AND PODIUM
- CHAIR COVERS
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (CHAIR COVERS, NAPKINS, TABLECLOTHS)
- TABLE NUMBERS & STANDS
- DJ SERVICE FROM 5:30-12:30AM
- SOCAN & RE-SOUND FEES
- PASSED APPETIZERS DURING COCKTAIL HOUR
- YOUR CHOICE OF A 3 COURSE PLATED OR BUFFET MEAL
- LATE NIGHT SNACK & COFFEE STATION
- FOUR GOLF PASSES & TWO CART PASSES
- UNLIMITED HOST BAR
- TWO BOTTLES OF WINE PER TABLE
- MARRIAGE LICENCE

Add-ons (priced per item)

- | | |
|---|-----|
| • CEILING LIGHTING PACKAGE | 895 |
| • CHIAVARI CHAIRS (INCLUDING DELIVERY/SET UP/PICK UP) | 7 |

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Winter Package

73 PER PERSON- MINIMUM 100 GUESTS

AVAILABLE NOVEMBER THROUGH MARCH

- MENU TASTING FOR THE COUPLE
- WEDDING CEREMONY & REHEARSAL (INDOOR OR OUTDOOR- AFTER 5PM)
- SCREEN & PROJECTOR FOR A SLIDESHOW PRESENTATION
- RAISED STAGE FOR THE HEAD TABLE (UP TO 14 GUESTS)
- USE OF THE SOLARIUM & THE GALLERY
- WIRELESS MICROPHONE AND PODIUM
- SPECIALTY LINENS FROM SIMPLY PERFECT DECOR (CHAIR COVERS, NAPKINS, TABLECLOTHS)
- TWO ENTREE SELECTIONS
- TABLE NUMBERS & STANDS
- DJ SERVICE FROM 5:30-12:30AM
- SOCAN & RE-SOUND FEES
- PASSED APPETIZERS DURING 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)

- | | |
|-------------------------------------|----|
| • UNLIMITED HOST BAR | 40 |
| • CORKAGE BAR | 16 |
| • LATE NIGHT SNACK & COFFEE STATION | 15 |

Add-ons (priced per item)

- | | |
|---|-----|
| • BOTTLE OF WINE | 30 |
| • CEILING LIGHTING PACKAGE | 895 |
| • MARRIAGE LICENCE | 100 |
| • CHIAVARI CHAIRS (INCLUDES DELIVERY/SETUP/PICK UP) | 7 |

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



Photo: Brenna Faris

Plated Dinner Service

All plated meals include rolls & butter, salad, one starch, one vegetable, dessert & coffee service.
Additional entree selection is available for \$1.50 per guest, maximum two entrees plus a vegetarian.

HERB CRUSTED PORK TENDERLOIN- DF/GF

Pork Tenderloin rubbed with herbs and served with honey dijon jus

FRENCH ONION STUFFED CHICKEN

Breaded chicken breast stuffed with caramelized onions, gruyere and a sherry spiked demi-glaze

APPLE & BRIE STUFFED CHICKEN- GF

Chicken stuffed with apples & brie with fig pan jus

GRILLED CHICKEN MARSALA

Marinated chicken supreme served with rich marsala mushroom sauce

MARGHERITA CHICKEN- GF

Balsamic marinated chicken topped with bocconcini and basil pesto with san Marzano sauce

MISO GLAZED SALMON

Served with a ponzu beurre-blanc

DUXELLE STUFFED MANITOBA PICKEREL-GF

Served with dill caper cream

8 OZ SIRLOIN STEAK

Topped with bacon and mushroom gratin with brandied demi

8 OZ NEW YORK STRIPLOIN (\$5.5 UPGRADE)

Served with peppercorn sauce

8 OZ CAB PRIME RIB (\$7.5 UPGRADE)

Served au jus, topped with yorkshire pudding

Add On

Garlic Shrimp (3)

\$5 per person

Vegetarian Options

Please choose one option for all vegetarian guests

- MANICOTTI
- GRILLED VEGETABLE WELLINGTON
- GRILLED RATATOUILLE STUFFED PEPPER (VEGAN/GLUTEN FREE)

Add Soup

\$6 per person

- ROASTED RED PEPPER
- CREAM OF POTATO & LEEK
- CREAM OF BROCCOLI & CHEESE
- BUTTERNUT SQUASH

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Salads

SPINACH

Spinach, quinoa, strawberries, red onions and feta with a honey ginger vinaigrette

ST B

Artisan greens, cucumbers, radishes, grape tomatoes and carrots with a house peppercorn dressing

CAESAR

Romaine, house caesar dressing, parmesan and croutons

BEET

Spinach & arugula, roasted beets, red onions, goat cheese, candied pecan pieces and maple balsamic vinaigrette

Starch

- Oven Roasted Potatoes
- Wild Rice Pilaf
- Baked Mashed Potatoes
- Dauphinoise Potatoes
- Lemon Potatoes

Vegetables

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

Children's Meals- \$25

Please choose one option for all guests 12 years and under

- CHICKEN FINGERS AND FRIES WITH ICE CREAM DESSERT
- GRILLED CHEESE AND FRIES WITH ICE CREAM DESSERT

Dessert

- Apple Crisp a la Mode
- New York Style Cheesecake with Strawberry Compote
- Pear Brulee Cheesecake
- S'mores Cheesecake
- Chocolate Torte
- Vanilla Creme Brulee
- Salted Caramel Creme Brulee

Buffet Dinner Service

All buffet meals include rolls with butter, a dessert station and coffee & tea service.
Children under the age of 12 will be charged \$25

Hot Items

Select two hot items:

- Breaded Chicken Parmesan
- Swedish Meatballs
- Perogies
- Mac & Cheese
- BBQ Chicken Pieces- DF/GF
- Tilapia with a Ginger Green Onion Sauce- DF/GF
- Creamy Pork Adobo- DF/GF
- Sweet and Sour Pork- DF
- Butternut Squash Ravioli with Brown Butter Sage & Parmesan
- Boneless Chicken Cacciatore- DF

Carved Items

Select one carved item:

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

Plated Vegetarian Options

Please choose one option for all vegetarian guests

- MANICOTTI
- GRILLED VEGETABLE WELLINGTON
- GRILLED RATATOUILLE STUFFED PEPPER (VEGAN/GLUTEN FREE)

Salads

Select two salads:

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

Starch

Select one starch:

- Oven Roasted Potatoes
- Wild Rice Pilaf
- Baked Mashed Potatoes
- Dauphinoise Potatoes
- Scalloped Potatoes
- Lemon Potatoes

Vegetables

Select one vegetable:

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

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Photo: Kass Donaldson

Passed Appetizers

Please select four options:

-  • Greek Bruschetta
- California Poke Spoon
- Mini Rueben
- Bison Meatball with Saskatoon BBQ
- Tempura Pickerel Cheeks with Dill Remoulade
-  • Spinach & Artichoke Stuffed Mushroom Cap
-  • Spring Roll with Sweet Chili Sauce
- Coconut Breaded Shrimp
-  • Mini Twice Baked Potato
- Sesame Chicken Bites- Lemon
- Sesame Chicken Bites- Sweet & Sour
-  • Samosa with Tamerind Sauce
- Shrimp Campechana
- Chicken Satay with Peanut Sauce
- Crispy Pork Belly with a Sweet & Spicy Vinegar

Late Night Snack Stations

Please select one. All options are served with a coffee station.

TACO IN A BAG

Crushed Doritos in a bag, served with shredded cheese, green onions diced tomato, lettuce, green onions, salsa, jalapenos, sour cream and ground beef

SIGNATURE THIN CRUST PIZZA

select five of the following: Pepperoni & Mushroom, Hawaiian, Vegetarian, Canadian, Mexican, Chorizo, Onion & Bell Pepper, BBQ Chicken
Pepperoni & Bacon, Greek, Cheese

BUILD YOUR OWN POUTINE

Shoestring fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar and sour cream

PULLED PORK SLIDER STATION

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

MAC & CHEESE STATION

Bacon, broccoli, cheddar, blue cheese, parmesan, green onions, crushed doritos, jalapenos and crispy onions

BUILD YOUR OWN PEROGY BAR

Perogies, kielbassa, cheddar, onions, bacon and sour cream

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Wine List

Wines are not limited to this list. If you would like to request a personal favorite, we would be happy to bring it in for you if it is available. Additional charges apply. Special requests must be made 8 weeks in advance.

RED & WHITE PAIRINGS

Beringer California Collection
Cabernet Sauvignon & Pinot Grigio

Copper Moon
Merlot & Pinot Grigio

Barefoot
Merlot & Pinot Grigio

Sawmill Creek
Merlot & Sauvignon Blanc

BUBBLES

32 Yellow Tail Bubbles Sparkling Wine
32 Yellow Tail Bubbles Rose Sparkling Wine
105 Moët & Chandon Imperial Champagne

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Beverage Services

UNLIMITED HOST BAR- \$40

Includes bartenders, all alcohol provided by St. Boniface Golf Club, 6 hours of bar service maximum, no shooters, no doubles, house brands, minimum one hour closure over dinner/speeches. Bars are stocked with house red/white wine, house spirits and three domestic beers of your choosing.

BEER

- Kokanee
- Bud Light
- MGD
- 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
- Balantine's Scotch

WINE

- Peller Estates Cabernet-Merlot
- Peller Estates Chardonnay

CORKAGE BAR- \$16

Includes bartenders, glassware, ice, mix and bar condiments. No shooters, no doubles, minimum one hour bar closure, 6 hours maximum bar service. All alcohol must be removed following the wedding and must not arrive more than 24 hours in advance. Alcohol must always be accompanied by a permit and receipts. 6 hours of bar service, maximum.



Photo: Ariana Tenyson

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Frequently Asked Questions

HOW MUCH IS THE DEPOSIT?

The deposit is \$1500 and it is non-refundable and non-transferable. We accept e-transfer, cash or credit card subject to a 2.5% processing fee.

WHEN ARE FINAL NUMBERS DUE?

we require final numbers one week prior to the wedding.

CAN WE DO PHOTOS ON THE GOLF COURSE?

Yes, although on course photos are limited to only the couple getting married and the photographer. They take place right after the wedding ceremony.

WHEN DO WE GET ACCESS TO THE VENUE?

Your vendors will have access at a predetermined time on the wedding day at our 8 week meeting.

DO YOU ALLOW GETTING READY ONSITE?

Unfortunately, we do not have getting ready spaces onsite.

DO YOU HAVE MINIMUM SPENDS?

yes, in our peak season (April-October) we have minimums of \$15,000 on Saturdays, \$12,000 on Fridays and \$3000 on Sundays. In our off-season (November-March), we have \$10,000 minimums on Saturdays, \$8000 on Fridays and \$3000 on Sundays. Any Sunday's as part of a long weekend are treated as peak season Saturdays.

