

[*St. Boniface Golf Club*]

2013 SPECIAL EVENT PLANNER

Thank you very much for considering St. Boniface Golf Club as the host for your special event. We welcome the opportunity to serve you, and will be delighted to assist in every possible way, including customized menus and other special requests.

Established in 1931, St. Boniface Golf Club has long been at the forefront of the Manitoba golf scene. One of the city's oldest and finest golf layouts has been perfectly complemented by a state-of-the-art clubhouse, unveiled in the summer of 2004. One of the newest facilities of its kind in Winnipeg, the clubhouse features the Pattison Atrium with room for up to 250 people, a wonderful view of the Seine River, spectacular service, and phenomenal food. Less than five minutes from downtown Winnipeg, we are "so near, yet so far beyond."

FOR MORE INFORMATION CONTACT:

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JOIN US IN GOING **GREEN!** PLEASE PRINT ONLY THE PAGES YOU NEED.

The Rooms

THE PATTISON ATRIUM 48 X 68.5
(3288 SQ. FT)

\$100 per hour / \$500 per day

The room rental fee is waived with a minimum \$1500 food & beverage purchase.



THE CHESTER SOLARIUM 17 X 23
(391 SQ. FT)

\$40 per hour / \$200 per day

The room rental fee is waived with a minimum \$500 food & beverage purchase.



MAXIMUM CAPACITY:

	SEATING STYLE	PATTISON ATRIUM	CHESTER SOLARIUM
	Banquet/Conference (60-inch round tables with 8 per table)	250	N/A
	Conference (60-inch round tables with 6 per table)	150	N/A
	Conference (60-inch round tables with 5 per table)	120	N/A
	Theatre Style (no tables)	250	36
	Standing Cocktail Reception	250	30
	U-Shape	40*	16
	Boardroom Style	28*	20
	Classroom Style	N/A	25
	Two Long Rows	N/A	30

*SEPARATE ROUND TABLES FOR DINING IN SAME ROOM AVAILABLE.

OUR FACILITY IS FULLY WHEELCHAIR ACCESSIBLE.
THERE IS AN ELEVATOR ON SITE.

Rentals

RISERS FOR STAGE Six (6) 4' x 6' risers.	\$100.00
PIPE & DRAPE Blackout drapes for the windows or room divider.	\$150.00
LCD PROJECTOR AND 8-FOOT PROJECTION SCREEN	\$150.00
LCD PROJECTOR AND 5-FOOT PROJECTION SCREEN	\$75.00
PROJECTION SCREEN ONLY (8-FOOT)	\$50.00
PROJECTION SCREEN ONLY (5-FOOT)	\$25.00

INCLUDED WITH EVERY CONFERENCE OR MEETING :

Unlimited Wi-Fi
Podium & Wireless Microphone
Earset Handsfree Microphone
Cotton Tablecloths & Napkins
Dry Erase Easel & Markers
Extension Cords & Powerbars

INCLUDED WITH EVERY BANQUET :

Cotton Tablecloths & Napkins
Skirting for all Prize, Award or Display Tables
Podium & Wireless Microphone
Easels for Display
Mirror Tiles
Tealights in Glass Holders
Table Number Stands & Numbers
DMX Satellite Radio

Special Offers

WE ARE PROUD TO PARTNER WITH THE FOLLOWING
BUSINESSES TO PROVIDE THESE SPECIAL OFFERS.

All items will be invoiced through St. Boniface Golf Club for your convenience.

Platinum Productions

WE RECOMMEND THIS SERVICE BE ARRANGED AT LEAST 3 MONTHS
IN ADVANCE TO GUARANTEE AVAILABILITY.

DJ services from 6:00 pm - 1:00 am	\$425.00
LED Uplight	\$35.00

Dream Day Decorators

ALL RENTALS ARE SUBJECT TO AVAILABILITY.

WE RECOMMEND ORDERS BE PLACED A MINIMUM OF 3 MONTHS PRIOR TO THE EVENT TO
GUARANTEE AVAILABILITY.

PRICES INCLUDE SET-UP AND TEAR-DOWN, AND DO NOT INCLUDE APPLICABLE PST OR GST.
ALL PRICES ARE SUBJECT TO CHANGE.

Chair Covers:

Round Fitted Cotton with Sash - \$3.25

Tie Back Cotton - \$3.75

Tie Back Satin - \$4.25

Tie Back Satin With Sash - \$4.75

Floor Length Tablecloths:

Cotton - \$10.95

Colored - \$12.95

Pin Tuck - \$14.95

Table Runners: \$3.95

Overlays: \$5.00



Beverage Service

CASH OR HOST BAR

ALL ALCOHOL PROVIDED BY ST. BONIFACE GOLF CLUB

Premium Spirits (1oz)	\$4.25	Domestic Beer	\$4.25
Wisers Rye, Wyborowa Vodka, Bacardi Rums (white, gold & black) Captain Morgans Spiced Rum, Beefeater Gin, Ballantines Scotch		Imported Beer	\$5.25
Top Shelf Spirits and Liqueurs	\$5.25	Glass House Wine	\$4.75
(Crown Royal Rye, Gibsons Rye, Grey Goose Vodka, Bacardi 8Rum, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto)		Bottle House Wine	\$22.00
		Pop and Juice	\$2.50
		(no charge for non-alcoholic drinks with a host bar)	

- Bars are supplied with your choice of spirits and four beers, as well as our house wine.
- Specialty beers, spirits, liqueurs and single malt scotches are available upon request.
- Cash bars are subject to a mandatory bartender fee of \$15 per hour, with a minimum of three (3) hours per bartender, if sales do not exceed \$500 (before taxes).
- St. Boniface Golf Club staffs one bartender per 100 guests.

Both bars include glasses, ice, mix (Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale, Tonic, Soda, Clamato, and Orange, Cranberry, Pineapple and Apple Juice), garnishes (lemons, limes & cherries) and bar condiments (Worcestershire sauce, Tabasco sauce, celery salt, grenadine, lime cordial).

All MLCC rules and regulations apply.

Our staff is trained and certified under the MLCC “Serving It Safe” program. As such, St. Boniface Golf Club reserves the right to refuse service to and remove anyone who appears to have consumed alcohol to the point of creating a potential inconvenience, disturbance, or danger to others or themselves.

{ NEAT IDEA: We would be happy to help you create your own *signature cocktail!* }
Ask us for ideas based on colour, theme or flavor!

Wine List

WINES ARE NOT LIMITED TO THIS LIST, IF YOU ARE INTERESTED IN ANOTHER WINE
WE WOULD BE HAPPY TO BRING IT IN FOR YOU IF IT IS AVAILABLE.

ARGENTINA

\$24 Bodega La Rural La Vuelta Malbec
\$24 Bodega La Rural La Vuelta Torrontes

\$22 Fuzion Shiraz Malbec
\$22 Fuzion Chenin Torrontes

AUSTRALIA

\$22 Lindemans Cawarra Shiraz-Cabernet Sauvignon
\$22 Lindemans Cawarra Semillion-Chardonnay

\$27 Lindemans Bin 99 Pinot Noir
\$27 Lindemans Bin 85 Pinot Grigio

\$28 Rosemount Estates Grenache-Shiraz
\$28 Rosemount Traminer Riesling

\$32 Wolf Blass Yellow Label Cabernet Sauvignon
\$32 Wolf Blass Yellow Label Sauvignon Blanc

CHILE

\$24 Casa Silva Dona Dominga Cabernet
Sauvignon Carmenere
\$24 Casa Silva Dona Dominga Semillion
Sauvignon Blanc

\$30 Ventisquero Reserva Pinot Noir
\$27 Ventisquero Reserva Sauvignon Blanc

FRANCE

\$34 Henry Fessy Beaujolais-Villages
\$40 Henry Fessy Beaujolais Blanc

\$28 Mount Tauch Le Dog Merlot
\$26 Mount Tauch Le Dog Sauvignon Blanc

ITALY

\$32 Ecco Domani Merlot
\$32 Ecco Domani Pinot Grigio

\$28 Sette Ventiquattro Merlot
\$28 Sette Ventiquattro Pinot Grigio

SPAIN

\$30 Bodegas Barreda Torre de Barreda Tempranillo
\$32 Bodegas Bleda Pino Doncel Sauvignon Blanc

SOUTH AFRICA

\$24 Arabella Merlot
\$24 Arabella Chenin Blanc

UNITED STATES

\$23 Beringer California Collection Red Zinfandel
\$23 Beringer California Collection Pinot Grigio

\$32 Cline Cellars Syrah
\$32 Cline Cellars Viognier

BRING ON THE *Bubbly!* 

Celebrating something special? Raise a glass of bubbly to the occasion!

\$20 La Scala Spumante Sparkling Wine
\$30 Yellow Tail Bubbles Sparkling Wine
\$30 Yellow Tail Bubbles Rose Sparkling Wine
\$30 Cordon Negro Brut Cava Sparkling Wine

\$95 Tattinger Demi Sec Champagne
\$100 Tattinger Brut Reserve Champagne
\$105 Moet & Chandon Imperial Champagne
\$115 Bollinger Special Cuvee Brut Champagne

Breakfast Service & Break-Time

PLATED

MAXIMUM 20 GUESTS

INCLUDES JUICE, COFFEE AND TEA

The Traditional	\$9.50
Scrambled eggs, bacon, hashbrowns and toast	
French Toast	\$9.75
Cinnamon french toast with fresh fruit and yogurt	
Eggs Benedict	\$12.50
Served with breakfast hashbrowns and fresh fruit	

A LA CARTE BREAKFAST & BREAK-TIME

Muffins	\$2.50
Giant Cinnamon Buns	\$4.25
Granola Bars	\$2.00
Individual Yogurts	\$2.25
Whole Fruit	\$2.00
Fresh Fruit Platter	\$5.25
Ice Cream Bars	\$3.75
Candy Bars	\$2.00
Cookies	\$1.25
Bags of Chips	\$1.50
Coffee & Tea	\$2.25
Pop, Juice	\$2.50
Add Milk	\$0.50

BUFFET

INCLUDES JUICE, COFFEE AND TEA

Healthy Start Buffet	\$9.25
Yogurt, granola, fresh fruit & berries, and milk	
Continental Buffet	\$9.75
Fresh fruit with a selection of sweet pastries and muffins	
Continental Plus Buffet	\$11.75
Fresh fruit, a selection of sweet pastries and muffins with an assortment of yogurt and granola	
Essential Buffet	\$13.75
MINIMUM 20 GUESTS	
Eggs benedict, bacon or sausage, breakfast potatoes, and fruit	
Substitute Smoked Salmon	
Eggs Benedict	\$1.50
Brunch Buffet	\$19.75
MINIMUM 20 GUESTS	
Omelette station, bacon, sausage, breakfast potatoes, fresh fruit, choice of baked ham or roast beef carvery, summer salad, dainties and cookies	

BUFFET ADD ONS

Omelette Station	\$4.50
Roast Beef or Ham Carvery	\$5.25
Roasted Salmon	\$5.75

Lunch Service

PLATED

ACCOMPANIED BY YOUR CHOICE OF SOUP, TOSSED SALAD, CAESAR SALAD, OR POTATO WEDGES. INCLUDES COFFEE AND TEA

St. B Burger \$10.75
 MAXIMUM 25 GUESTS
 A CAB housemade patty topped with cheddar cheese, our signature barbeque sauce, lettuce and tomato.

Chicken Quesadilla \$10.75
 MAXIMUM 25 GUESTS
 Stuffed with cheese, peppers, tomatoes, green onions and chicken. Served with salsa and sour cream

Chicken Florentine \$14.50
 A juicy chicken breast breaded and stuffed with spinach, peppers and cheese. Topped with a zesty tomato sauce

BBQ 6oz CAB Steak Sandwich \$17.75
 Served open faced on garlic toast and garnished with onion rings

Porkloin Porchetta \$13.75
 Marinated pork tenderloin stuffed with aromatic herbs and spices and served with a pan jus

Hot Turkey Sandwich \$12.75
 Fresh roasted turkey breast, smothered in a dark rich gravy. Served open face on garlic toast

Mini Pies \$11.25
 Your choice of Turkey, Tortiere or Steak & Mushroom

Three Cheese Lasagna Bolognese \$14.25
 Served with garlic toast

PLATED ADD ONS

Starter Soup or Salad \$4.00
 Steamed Fresh Vegetables \$2.00
 Fresh Rolls with Butter \$1.50
 New York Cheesecake \$5.25
 Chocolate Cake \$4.75
 Pie a la Mode \$4.50

BUFFET

INCLUDES COFFEE AND TEA

Soup and Sandwich Buffet \$12.75

A selection of corned beef, ham, turkey, egg, tuna and sandwiches and wraps. Served with soup and a pickle tray,
 See soup selections at the bottom of this page.

Add a Tossed or Caesar Salad \$3.50

Luncheon Buffet \$18.25

MINIMUM 20 GUESTS

Choose one item from each grouping:

Herbed Chicken Pieces

Beef Stroganoff

Black Bean Pork Stirfry

Coleslaw

Tossed Salad

Caesar Salad

Summer Salad

Vegetable Medley

Glazed Carrots

Green Beans Amandine

Oven Roasted Potatoes

Rice Pilaf

Perogies

Potato Salad

BUFFET ADD ONS

Dessert Station \$4.75

Fruit platter \$4.25

Dainty Tray \$3.75

LUNCH SOUP SELECTIONS

Minestrone, Cream of Mushroom,
 Turkey Vegetable or Beef Barley

Conference Packages

HAVING AN ALL DAY CONFERENCE? SAVE BIG WITH THESE PACKAGE DEALS!

MINIMUM 50 GUESTS

PACKAGE A \$33.50
PLEASE SEE PAGES 8 & 9 FOR MEAL DESCRIPTIONS

Breakfast

- Coffee, Tea, Juice
Your choice of:
- Healthy Start Buffet
 - Continental Buffet

Am Break

Refresh Coffee, Tea, Juice

Lunch

- Add Pop, Refresh Coffee, Tea
Your choice of:
- Luncheon Buffet
 - Plated Porkloin Porchetta, Chicken Florentine,
or Three Cheese Lasagna Bolognese with
side and Starter Soup or Salad

Dainties

Pm Break

Refresh Pop, Coffee, Tea
Cookies or Chips

PACKAGE C \$25.50
PLEASE SEE PAGES 8 & 9 FOR MEAL DESCRIPTIONS

Breakfast

Coffee, Tea, Juice

Am Break

Refresh Coffee, Tea, Juice

Lunch

- Add Pop, Refresh Coffee, Tea
Your choice of:
- Luncheon Buffet
 - Plated BBQ 6oz Steak Sandwich with side
 - Plated Marinated Pork Tenderloin with side
and Starter Soup or Salad

Pm Break

Refresh Pop, Coffee, Tea
Dainties

PACKAGE B \$39.50
PLEASE SEE PAGES 8 & 9 FOR MEAL DESCRIPTIONS

Breakfast

Coffee, Tea, Juice
Essential Buffet

Am Break

Refresh Coffee, Tea, Juice
Muffins or Individual Yogurt

Lunch

- Add Pop, Refresh Coffee, Tea
Your choice of:
- Luncheon Buffet
 - Plated Porkloin Porchetta, Chicken Florentine,
or Three Cheese Lasagna Bolognese with
side and Starter Soup or Salad

Dainties

Pm Break

Refresh Pop, Coffee, Tea
Cookies or Chips

PACKAGE D \$28.50
PLEASE SEE PAGES 8 & 9 FOR MEAL DESCRIPTIONS

Breakfast

Coffee, Tea, Juice
Muffins & Whole Fruit

Am Break

Refresh Coffee, Tea, Juice

Lunch

- Add Pop, Refresh Coffee, Tea
Your choice of:
- Luncheon Buffet with Dainties
 - Soup & Sandwich Buffet with Salad and a
Dessert Station

Pm Break

Refresh Pop, Coffee, Tea

Hors D'Oeuvres & Platters

HORS D'OEUVRES

MINIMUM ORDER OF 3 DOZEN

Cold (PRICED PER DOZEN) \$20.50

- ✦ Bruschetta on a Crouton
 - Pork Laap
 - Smoked Duck Breast on Puff Pastry with a Dried Fruit Compote
 - Peanut Thai Chicken Salad
 - Smoked Salmon Mousse in Cucumber Cups
- Hot (PRICED PER DOZEN) \$22.50
- Seared Scallop Gomaec
 - Moroccan Chicken Filo
 - Santa Fe Crab Cakes
 - ✦ Mini Grilled Cheese Sandwich with a Spicy Tomato Shooter
 - Breaded Shrimp with Cocktail Sauce
 - Mini Beef Wellington
 - Tamarind - Red Curry Beef Skewers
 - ✦ Spring Rolls with Sweet Chili Sauce

✦ = Vegetarian Friendly

PLATTERS

- Fresh Fruit \$5.25
- Add Chocolate Fountain \$2.25
(MINIMUM 20 GUESTS)
- Antipasto \$9.75
Fine meats, marinated vegetables, cheese, olives, crackers
- Quarter Sandwiches and Wraps \$5.75
Served with pickles and olives
- Fancy Tea Sandwiches \$7.25
Served with pickles and olives
- Fresh Vegetables and Dip \$4.25
- Bothwell Cheese and Crackers \$4.75
- Pickles and Olives \$3.50
- Social Platter \$9.50
Assorted meats, breads, buns, pickles, cheese, crackers and condiments
- Smoked Salmon Platter \$7.25
- Dainties \$4.00
- Cookies \$1.25

Snacks & Stations

Having an event where you'd like guests to be able to mingle and move around the room?

These snacks & stations provide some tasty options!

SNACKS

MINIMUM 20 GUESTS

Build-Your-Own Carnitas \$7.50

Stewed pork shoulder, cheese, tomato, lettuce, green onion, salsa and sour cream with soft and hard taco shells

Build-Your-Own Poutine \$8.25

Delicious red skin potatoes with cheese curds and gravy

Signature Thin-Crust Pizza \$6.50

Your choice of five of the following pizzas:

- Pepperoni & Mushroom
- Hawaiian
- Chorizo, Onion & Bell Pepper
- BBQ Chicken
- Pepperoni & Bacon
- Greek
- Canadian
- Mexican

STATIONS

MINIMUM 20 GUESTS

Carving Station \$10.50

Your choice of Roast Striploin, Roast Turkey or Baked Glazed Ham served with condiments and fresh baked rolls

Add Salad \$3.50

Pasta Station \$6.50

Your choice of penne or broad egg noodles served with marinara, alfredo and rose sauce

Add Chicken, Shrimp or Chorizo \$4.00

Seafood Station \$15.75

Shrimp, mussels, smoked salmon, and scallops

Add Oysters on the half shell M/P

Add Crab legs M/P

Shrimp Cocktail \$150.00

Served in an ice bowl (100 shrimp)

Dessert Station \$5.25

A tableful of cakes, cheesecakes, pies, tortes and other tasty bites

Chocolate Fountain Station \$7.50

Paired with your choice of four of the following: strawberries, bananas, raspberries, pineapples, marshmallows, angel food cake, pretzels

Coffee Station \$2.25

Regular, Decaf and Tea

M/P = market price

Plated Dinner Service

ALL PLATED MEALS INCLUDE A SALAD,
A STARCH, TWO VEGETABLES, DESSERT,
ROLLS WITH BUTTER, COFFEE AND TEA

Rosemary & Dijon
Marinated Pork Tenderloin \$31.75
Served with a red wine and mushroom demi-glace

Dijon Herb Crusted Chicken \$36.25
Served with a roasted red pepper cream sauce

7OZ CAB Prime Rib of Beef \$37.75

9OZ CAB Prime Rib of Beef \$40.75
Served au jus. Topped with a Yorkshire pudding

St. Boniface Chicken \$36.75
Stuffed with proscuitto, pear and gouda. Served
with a brandied demi-glace

Beef Tenderloin &
Chicken Breast Pairing \$40.50
Served with a grainy mustard sauce

Grilled Chicken Supreme \$33.75
Marinated in lemon & thyme. Served with a sauce
supreme

8OZ Sirloin Steak \$39.50
Served with peppercorn sauce

Miso Sesame Salmon \$34.25
Served with a ponzu beurre-blanc

VEGETARIAN OPTIONS \$29.75
(please choose one option for all of your
vegetarian guests)

Spinach & Ricotta Stuffed Manicotti

Wild Rice & Vegetable Stuffed Springroll

Grilled Ratatouille Stuffed Pepper
This option is Vegan.

KIDS MEAL (12 YEARS AND UNDER) \$12.50
ALL KIDS MEALS INCLUDE AN ICE CREAM DESSERT

Chicken Fingers & Fries

Pasta with Tomato Sauce

Grilled Cheese & Fries

SALADS

St. B - Artisan greens, cucumbers, radishes, grape
tomatoes, carrots with a house peppercorn ranch

Caesar Salad - Romaine, house caesar dressing,
parmesan and croutons

Summer Salad - Romaine, mandarin oranges, red
onions, dried cranberries and almonds with a
honey-ginger vinaigrette

Cobb Salad - Artisan greens, avocado, bacon and
grape tomatoes with a dill-shallot vinaigrette

STARCH

Oven Roasted Potatoes

Rice Pilaf

Roasted Shallot Mashed Potatoes

Dauphinoise Potatoes

VEGETABLES

Fresh Vegetable Medley (counts as two)

Glazed Carrots

Green Beans Amandine

Asparagus

Broccoli

DESSERT

Dark Chocolate Ganache Tart

Oreo Cheesecake

Blueberry Swirl Cheesecake

Butter Pecan Tart a la Mode

New York style cheesecake with
strawberry or cherry compote

PLATED DINNER ADD ONS

Starter Soup \$4.00

Roasted Red Pepper, Cream of Potato & Leek,
Cream of Broccoli & Cheese, Spiced Pumpkin

Buffet Dinner Service

MINIMUM 25 GUESTS

ALL BUFFETS INCLUDE ROLLS WITH BUTTER,
A DESSERT STATION, COFFEE AND TEA

St. B Buffet \$27.25

Choice of two hot items, two salads, one vegetable
and one starch item

Seine River Buffet \$30.75

Choice of one carved item, one hot item, two
salads, one vegetable and one starch item

Saint Buffet \$35.75

Choice of one carved item, two hot items, three
salads, one vegetable and one starch item

Pattison Buffet \$42.25

Prime rib carvery, choice of two hot items,
three salads, one vegetable, and two starch.

Royal Buffet \$49.75

Prime rib carvery, choice of three hot items,
three salads, two vegetables, two starch, and a
fruit platter.

Kids Buffet 50% OFF

Children 12 and under may have your selected
buffet at half price, or they may have one of the
plated kids meals listed on page 9.

BUFFET ADD ONS

Carvery \$5.75
(SECOND CARVERY MINIMUM 50 GUESTS)

Hot Item \$5.25

Salad \$3.75

Starch \$3.75

Vegetable \$3.75

Fruit Platter \$4.25

CARVERY UPGRADES

CAB Prime Rib of Beef \$5.25

CARVERY

Roasted Top Sirloin

Roasted Pork

Baked Ham

Roasted Turkey with Dressing

HOT ITEMS

Chicken Breast in a Mushroom Cream Sauce

Swedish Meatballs

Black Bean Pork Stirfry

Perogies

Mac & Cheese with Pulled Pork

Herbed Chicken Pieces

Roasted Haddock with Tomato-Fennel Sauce

SALADS

Greek Broccoli

Tossed Potato

Caesar Coleslaw

Summer Pasta

STARCH

Oven Roasted Potatoes

Rice Pilaf

Baked Mashed Potatoes

Dauphinoise Potatoes

Perogies

Mac & Cheese Gratin

VEGETABLES

Fresh Vegetable Medley

Glazed Carrots

Green Beans Amandine

Broccoli

Corn with Peppers

Terms & Conditions

DEPOSIT:

Functions with 75 or more guests require a \$1000.00 deposit to secure the date.

Functions with 75 or less guests require a \$400.00 deposit to secure the date.

Deposits are non-refundable, and will be applied to your final bill (barring any damage to the facility caused by guests at your function).

PRICING & GUARANTEES:

Final confirmation of the number of meals, including specialty meals, required for your special event is required no later than one (1) week prior to the event.

All arrangements for banquet room requirements, menus & all other details must be completed one (1) month prior to your function.

All prices are based per person unless otherwise stated.

All food, beverage and billable items listed do not include and are subject to a 15% pre-tax service gratuity, and applicable PST and GST.

Due to market fluctuations all prices are subject to change and are only guaranteed 90 days prior to a function.

You will be charged for the guaranteed number, or the actual number of meals served, whichever is greater.

If a final confirmation of a guaranteed number is not given one week prior you will be charged for the highest estimate or the actual number of meals served, whichever is greater.

FOOD & BEVERAGE:

Every effort will be made to accommodate guests with specific dietary requirements. Notice of these requirements must be given with the final guest confirmation one week prior to the event.

St. Boniface Golf Club must provide all food and beverage services. Any deviation requires prior approval from the Director of Food and Beverage Operations.

Consumption of alcoholic beverages is limited to items purchased from the Club. The consumption of alcoholic beverages, on our property, from other sources is illegal.

Any outside alcohol brought onto the premise will be confiscated.

St. Boniface Golf Club reserves the right to inspect and control all functions. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

For health, safety and insurance reasons St. Boniface Golf Club does not allow the removal of food from the club premise following a function.

St. Boniface Golf Club reserves the right to refuse service to and remove anyone who appears to have consumed alcohol to the point of creating a potential inconvenience, disturbance or danger to others or themselves.

As per MLCC regulations we prohibit the use of alcohol for prizing or gifts.

The bar must be closed by 1:00am and all in attendance must vacate by 1:30am.

ROOM ACCESS:

You will have access to the room one (1) hour prior to your event for the set up of decor and rental items from other vendors. If extra set up time is required it must be approved by the Banquet Manager.

All guests must vacate the room within one (1) hour after end time stated on contract. If event goes until 1:00 am, then all guests must vacate the room by 1:30 am

MATERIAL HANDLING:

St. Boniface Golf Club is not responsible for any lost, stolen or damaged articles left on the premises prior to, during, or following any function. This includes any rental items left by outside vendors.

All decorations, supplies and rental items from outside vendors must be removed the same day unless prior arrangements have been made with the Banquet Manager.

MUSIC:

All DJs must hold a current license. If they do not they can potentially be shut down.

The government of Canada mandates that St. Boniface Golf Club collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re-Sound fee (\$85.80 + GST) for all functions booking live or recorded music. This charge will be billed to the event host.

All music must stop at 1:00 am.

DAMAGES:

We prohibit the use of tacks, nails, tape, screws, or any other source that could mark or damage the walls of the clubhouse. The client agrees to accept responsibility for any damages incurred by the facility during any stage of the function because of the clients, the clients guests or contractors.

Additional charges may apply for excessive clean-up as a result of clients, guests, florist, decorators or other outside agencies involved with your event.

PARKING:

Please have your guests park in designated areas. Any vehicles illegally parked will be towed at the owners expense.

PAYMENT:

Our office must receive payment within seven (7) days following your function.

Accepted methods of payment are cash, cheque, debit, Visa, MasterCard, or American Express.

If payment is not received within seven days, the credit card listed on the contract will be charged with the full amount owing. Any balances remaining are subject to 2% interest accrued monthly.