

[*St. Boniface Golf Club*]

2013 WEDDING PLANNER

Thank you very much for considering St. Boniface Golf Club as the host for your special day. 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 guests, 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."

SHOWINGS BY APPOINTMENT ONLY:

TRICIA BACHEWICH
BANQUET MANAGER

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(204) 233-2497 EXT. 28

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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.)
MAXIMUM CAPACITY: 250

Room rental fees do not apply to weddings with a minimum \$1500.00 food & beverage purchase.

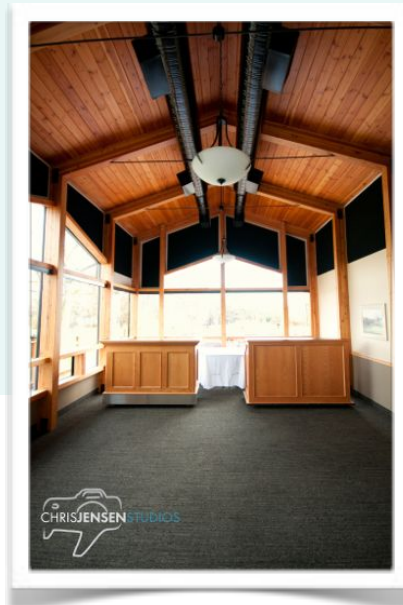


THE CHESTER SOLARIUM & PATIO

The Solarium is included with your wedding booking and can be used for the bar, a kids room or a quiet room.

You and your guests will also have access to our outdoor patio located on the same level.

Smoking is permitted in this area.



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

Rentals

WEDDING CEREMONY - OUTDOOR OR INDOOR	\$600.00
Includes chairs (175 outside /250 inside) with set up and take down, a portable PA system (CD & iPod compatible), signing table with tablecloth, and lavalier handsfree microphone for your officiant. Extra tables, corded microphones and stands available upon request.	
RISERS FOR HEAD TABLE OR STAGE	\$100.00
Head table can accommodate up to 14 people on risers.	
LCD PROJECTOR AND 8-FOOT PROJECTION SCREEN	\$150.00
PROJECTION SCREEN ONLY	\$50.00
ICICLE LIGHTS FOR HEAD TABLE, GUEST BOOK TABLE, AND CAKE TABLE	\$75.00
PIPE & DRAPE	\$150.00
Add some dramatic black drapes across the back wall. Looks great with Platinum Productions LED up-lights! Can also be used as a room divider.	
TV/DVD PLAYER RENTAL FOR SOLARIUM	\$45.00

OUR *Wedding* GIFT TO YOU!

We are happy to provide the following items at no charge

Tasting Evening for Two

Cotton Tablecloths & Napkins

Skirting for Head Table, Guest Book Table and Cake Table

Podium & Wireless Microphone

Cake Cutting & Plating

Easel to Display the Seating Chart

Mirror Tiles & Tea-lights in Glass Holders

Table Number Stands & Numbers

Use of the Chester Solarium

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

PRICES DO NOT INCLUDE TAXES.

WE RECOMMEND BOOKING AT LEAST 4 MONTHS IN ADVANCE TO GUARANTEE AVAILABILITY.

DJ (6pm - 1am) - \$425.00

LED Uplights - \$35.00 EACH

Dream Day Decorators

WE RECOMMEND PLACING ORDERS AT LEAST 3 MONTHS PRIOR TO THE EVENT TO GUARANTEE AVAILABILITY

PRICES INCLUDE SET-UP AND TEAR-DOWN, AND DO NOT INCLUDE TAXES.

ALL PRICES ARE SUBJECT TO CHANGE. ALL RENTALS ARE SUBJECT TO AVAILABILITY.



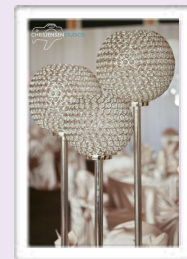
Chair Covers:

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



CHRIS JENSEN STUDIOS

PRICES DO NOT INCLUDE TAXES. A \$400 DEPOSIT IS REQUIRED UPON BOOKING.

WE RECOMMEND BOOKING AT LEAST 6 MONTHS PRIOR TO THE EVENT TO GUARANTEE AVAILABILITY

St. B Wedding Photography Package

\$1800.00

- * Wedding Day - full day of shooting. Unlimited locations, getting ready and reception.
- * Free photo booth at reception.
- * All photos will be professionally edited. No extra charge for black & white or sepia.
- * DVD of all edited photos with slideshow. 5 - 8x10, 15 - 5x7, 20 - 4x6 photos.
- * Engagement photo shoot. Location of your choice. 1 - 8x10 photo. 1 - 5x7 photo.
- * Edited DVD of photos.
- * \$100 photo credit.
- * Free membership to the CJS club with a free family photo shoot once a year with an 8x10 photo.

ALL OF THE PHOTOS USED THROUGHOUT THIS PLANNER WERE TAKEN BY CHRIS JENSEN STUDIOS

Beverage Service

CASH OR HOST BAR

ALL ALCOHOL PROVIDED BY ST. BONIFACE GOLF CLUB

Premium Spirits (10Z)	\$4.25	Domestic Beer	\$4.25
Wisers Rye, Wyborowa Vodka, Bacardi Rums (white, gold & black)		Imported Beer	\$5.25
Captain Morgans Spiced Rum, Beefeater Gin, Ballantines Scotch		Glass House Wine	\$4.75
Top Shelf Spirits and Liqueurs(10Z)	\$5.25	Bottle House Wine	\$22.00
(Crown Royal Rye, Gibsons Rye, Grey Goose Vodka, Bacardi 8 Rum, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto)		Pop and Juice (no charge for non-alcoholic drinks with a host bar)	\$2.50

- 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 3 hours per bartender, if sales do not exceed \$500 (before taxes).
- St. Boniface Golf Club staffs one bartender per 100 guests.

OCCASIONAL PERMIT BAR

AN OCCASIONAL PERMIT MAY BE OBTAINED AT ANY MLCC STORE

Corkage (per adult)	\$12.00	Bartender (per hour)	\$15.00
Corkage (per child, 17 years or younger)	\$5.00	Wine Corkage (per bottle)	\$3.00

- Application for the permit should be made no less than 14 days prior to the function.
- St. Boniface Golf Club staffs one bartender per 100 guests.
- All liquor, wine, and beer must arrive no earlier than 24 hours prior to your event and must be removed at 1:00 am upon the completion of your function.
- The permit holder must accompany the liquor being served at all times during the event, and assumes duty of care responsibility as per MLCC regulations.
- It is prohibited to serve any liquor, wine or beer that is not listed on the permit to event guests.

All 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 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, flavor or spirit!

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

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!* 

Share a bottle with your head table, or celebrate in a toast with all of your guests.

\$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

Hors D'Oeuvres, Platters & Late Night Snacks

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

✦ = Vegetarian

Hot (PRICED PER DOZEN) \$22.50

- Searched 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

PLATTERS

- Fresh Fruit \$5.25
 - Add Chocolate Fountain \$2.50
- 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
- Smoked Salmon Platter \$7.25
- Shrimp Cocktail (100 shrimp) \$150.00
 - Served in an ice bowl
- Dainties \$4.00

LATE NIGHT SNACK

MINIMUM 25 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
- Signature Thin-Crust Pizza \$6.50
 - A selection tasty pizzas
- Build-Your-Own Poutine \$8.25
 - Delicious red skin potatoes with cheese curds and gravy
- Social Platter \$9.50
 - Assorted meats, breads, buns, pickles, cheese, crackers and condiments
- 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

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 prosciutto, 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

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

Roasted Shallot Mashed Potatoes

Dauphinoise Potatoes

Perogies

Mac & Cheese Gratin

VEGETABLES

Fresh Vegetable Medley

Glazed Carrots

Green Beans Amandine

Broccoli

Corn with Peppers

Terms & Conditions

DEPOSIT:

A \$1000.00 deposit is required to secure the date for your wedding.

The deposit is non-refundable, and will be applied to your final bill (barring any damage to the facility caused by guests at your function or outside vendors you have hired).

MINIMUMS:

The minimum number of adult guests required for Saturday bookings in May, June, July, August, and September is 150.

CEREMONY BOOKING:

This includes chairs (175 outside /250 inside) with set up and take down, a portable PA system (CD & iPod compatible), signing table with tablecloth, and lavalier handsfree microphone for your officiant. Extra tables, corded microphones and stands available upon request.

Extra tables, corded microphones and stands are available upon request.

The ceremony site will be available for decorating at 9:00 am on the morning of your event. All decor must be removed the same day.

St. Boniface Golf Club will clean and set the area two (2) hours prior to the ceremony.

In case of inclement weather, the decision to move the ceremony inside must be made no later than four (4) hours prior to the ceremony.

PRICING & GUARANTEES:

Final confirmation on the number of guests attending and 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 serves, 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 (1) week prior to the event.

St. Boniface Golf Club must provide all food and beverage services with the exception of a wedding cake or cupcakes. 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 without the accompaniment of an MLCC Occasional Permit. This permit must be pre-authorized by the Director of Food and Beverage Operations.

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 gifts or favors.

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 beginning at 6:00 - 9:00am * the day of your event for the set up of decor and rental items from other vendors. [* depending on the time of year]

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.

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, centerpieces, leftover cake must be removed the day of the event unless prior arrangements have been made with the Director of Food & Beverage Operations.

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.