

St. Boniface Golf Club

2014 Wedding 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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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 food and beverage purchase of \$1500.00.



The Chester Solarium

The Solarium is included with your wedding booking and can be used for the bar, a kid's 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 and Ceremonies

Ceremony - Outdoor or Indoor

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 hands-free microphone for your Officiant. Extra tables, corded microphones and stands available upon request.

Ceremony with Reception	\$675.00
Ceremony without Reception	\$725.00

Rental Items

Risers for Head Table or Stage	\$125.00
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The Head table can accommodate up to 14 people on risers.

LCD Projector and 8-foot Projection Screen	\$150.00
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Projection Screen only (8-Foot)	\$50.00
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Icicle Lights	\$75.00
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Head Table, Guest Book Table, and Cake Table

Pipe & Drape	\$150.00
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Add some dramatic black drapes across the back wall. Looks great with Platinum Productions LED up-lights! It can also be used as a room divider.

TV/DVD Player Rental for Solarium	\$45.00
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Our Wedding Gift to You:



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.

Platinum Productions

We recommend this service be arranged at least 4 months in advance to guarantee availability.

DJ (6pm – 1:00 am) - \$500.00 LED Up-light - \$35.00/each

Dream Day Decorators

We recommend orders be placed a minimum of 3 months prior to the event to guarantee availability.

Prices include set-up and tear-down, but do not include applicable PST or GST.

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 \$500 deposit is required upon booking.

We recommend booking at least 6-12 months prior to the event to guarantee availability.

St. B Wedding Photography Package \$2000

- Wedding Day - full day of shooting. Unlimited locations, getting ready and reception.
- Free engagement photo shoot. Location of your choice. DVD of all edited photos.
- Free photo booth at reception.
- All images will be professionally hand developed. No extra charge for black & white or sepia.
- All photos will be professionally edited. No extra charge for black & white or Sepia.
- DVD of all professionally edited photos with slideshow.
- Printed photos of your choice: (5) 8 x 10, (10) 5 x 7, (15) 4 x 6.
- 12 x 18 Metal Print with photo of your choice.

Beverage Service

Cash or Host Bar

All alcohol provided by St. Boniface Golf Club

Premium Spirits	\$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
		Glass House Wine	\$4.75
Top Shelf Spirits and Liqueurs	\$5.25	Bottle House Wine	\$23.00
Crown Royal Rye, Gibsons Rye, Grey Goose Vodka, Bacardi 8 Rum, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto		Pop and Juice	\$3.00

(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.
- If sales do not exceed \$500 (before taxes), cash bars are subject to a mandatory bartender fee of \$15 per hour, with a minimum of three (3) hours per bartender.
- St. Boniface Golf Club staffs one bartender per 100 guests.

Occasional Permit Bar

An Occasional Permit must be obtained at any MLCC store prior to your event.

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 and limes) and bar condiments (Worcestershire sauce, Tabasco sauce, celery salt, Grenadine and 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 to remove anyone who appears to have consumed alcohol to the point of creating a potential inconvenience, disturbance, or danger to others or to themselves.

NEAT IDEA

We would be happy to help you create your own *signature cocktail!* Ask us about cocktail ideas to complement your event theme, color 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
- \$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 Bodega Barreda Torre de
Barreda Tempranillo
- \$32 Bondegas 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 Rose Sparkling Wine
- \$30 Yellow Tail Bubbles 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



Interested in bottling your own wine? Bottle & Cork is available for \$14 per bottle

Hors D'Oeuvres and Platters




Served Hors D'oeuvres

Priced per dozen, minimum order of three (3) dozen

Premium \$19.00

-  Bruschetta on a Crouton
-  Clam Caesar Shooter
-  Truffled Sweet Pea Hummus with Roasted Red Pepper on a Grilled Pita
-  Pork Laap
-  Mac & Cheese Croquette with a Spicy Tomato Shooter
- Breaded Shrimp with Cocktail Sauce
-  Mini Beef Wellington
- Spring Rolls with Sweet Chili Sauce
- St.B Pizza Bites
- Grilled Chorizo Sauteed Red Pepper on Croustini

Deluxe \$26.00

- Beef Carpaccio
-  Goat Cheese Salmon Lox On Cucumber
- Caprese Bites
- Tuna Sashimi in Prawn Chips
-  Duck Confit Cassoulet
-  Dynamite Stix
- Coquille St. Jacques
- Bacon Wrapped Scallops

Platters

Priced per person

- Fresh Fruit \$5.50
- Antipasto \$10.00
Fine meats, marinated vegetables, cheese, olives, crackers and baguette.
- Quarter Sandwiches and Wraps \$6.00
Served with pickles and olives
- Fancy Tea Sandwiches \$7.50
Served with pickles and olives
- Fresh Vegetables and Dip \$4.50
- Bothwell Cheese and Crackers \$5.00
- Social Platter \$9.75
Assorted meats, breads, pickles, cheese, crackers and condiments
- Smoked Salmon Platter \$7.75
- Dainties \$4.25
- Cookies \$1.25

Platter Combos

Priced per person

Platter Combo A \$15.00

Cheese and Crackers, Veggies and Dip, Assorted Sandwiches and Wraps, Pickles, Cookies, Coffee Station

Platter Combo B \$20.00

Cheese and Crackers, Fruit Platter, Veggies and Dip, Assorted Sandwiches and Wraps, Pickles, Cookies and Coffee Station

 = Vegetarian Friendly  = Contains Alcohol

Late Night Snacks and Stations

Having a wedding where you'd like your guests to be able to mingle and move around the room? These snacks & stations provide some tasty options!

Snacks

Minimum 20 guests, priced per person

Fresh Fried Chips & Dip \$5.00

Cajun and Salt and Pepper Chips served with French Onion and Dill Dips

Build-Your-Own Carnitas \$7.50

Stewed pork shoulder, cheese, tomato, lettuce, rice, banana peppers, 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

Vegetarian



Stations

Minimum 20 guests, priced per person

Carving Station \$10.50

Your choice of Roast Striploin, Roast Turkey or Pork Loin 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

Hot Dog Station \$5.00

Ketchup, mustard, relish, banana peppers, onions, diced tomato, Sriracha and sauerkraut.

Add Fries \$2.50

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 \$125.00

Served in an ice bowl (100 shrimp)

Dessert Station \$5.25

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

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, buns, a dessert, coffee and tea.

Mains

Rosemary & Dijon Marinated Pork Tenderloin	\$31.00
Served with a red wine and mushroom demi-glace	
Dijon Herb Crusted Chicken	\$37.00
Served with a roasted red pepper cream sauce	
7oz CAB Prime Rib of Beef	\$38.00
9oz CAB Prime Rib of Beef	\$42.00
Served with au jus, topped with a Yorkshire pudding	
St. Boniface Chicken	\$37.00
Stuffed with prosciutto, pear and Gouda, served with a brandied demi-glace	
Beef & Garlic Shrimp Pairing	\$41.00
Served with a Béarnaise sauce	
Grilled Chicken Supreme	\$34.00
Marinated in lemon & thyme, served with a sauce supreme	
8oz Sirloin Steak	\$40.00
Served with peppercorn sauce	
Seared Crusted Salmon	\$35.00
Served with a citrus salsa	
Vegetarian Options	\$30.00
(Please choose one option for all vegetarian guests)	
Spinach & Ricotta Stuffed Manicotti	
Wild Rice & Vegetable Stuffed Springroll	
Grilled Ratatouille Stuffed Pepper—Vegan	
Kids Meal—12 years and under	\$12.50
(Please choose one option for all children)	
All kids meals include ice-cream	
Chicken Fingers & Fries	
Pasta with Tomato Sauce	
Grilled Cheese & Fries	



Salads

St. B Salad
Artisan greens, cucumbers, radishes, grape tomatoes, carrots with a house peppercorn ranch
Caesar Salad
Romaine, Parmesan and croutons, with a house Caesar dressing
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)
Roasted Carrots & Parsnips
Green Beans Amandine
Asparagus
Broccoli

Dessert

Dark Chocolate Ganache Tart
Oreo Cheesecake
Brownie with Walnut Brittle (with ice-cream and Strawberry Coulis)
Butter Pecan Tart à 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, Caldo Verde	

Buffet Dinner Service

All buffets include rolls with butter, a dessert station, coffee and tea (minimum 25 guests)

Buffets

St. B. Buffet	\$28.00
Choice of two hot items, two salads, one vegetable and one starch item	
Seine River Buffet	\$31.00
Choice of one carved item, one hot item, two salads, one vegetable and one starch item	
Saint Buffet	\$36.00
Choice of one carved item, two hot items, three salads, one vegetable and one starch item	
Pattison Buffet	\$43.00
Prime rib carvery, choice of two hot items, three salads, one vegetable, and two starches	
Royal Buffet	\$49.75
Prime rib carvery, choice of three hot items, three salads, two vegetables, two starches 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 (Second carvery minimum 50 guests)	\$6.00
Hot Item	\$5.25
Salad	\$3.75
Starch	\$3.75
Vegetable	\$3.75
Fruit Platter	\$4.25
Vegetables and Dip	\$4.75
Bothwell Cheese and Crackers	\$5.00

Carved Items

Roasted Top Sirloin
 Roasted Pork Loin
 Baked Ham
 Roasted Turkey with Dressing

Carvery Upgrade

CAB Prime Rib of Beef \$5.25

Hot Items

Chicken Breast in a Mushroom Cream Sauce
 Meatballs in a Roasted Red Pepper Sauce with Roasted Onion and Garlic
 Black Bean Pork Stirfry
 Perogies
 Mac & Cheese with Pulled Pork
 Herbed Chicken Pieces
 Roasted Haddock with Tomato-Fennel Sauce

Salads

Caesar	Coleslaw	Broccoli
Greek	Summer	Pasta
Tossed	Potato	

Starch

Oven Roasted Potatoes
 Rice Pilaf
 Roasted Shallot Mashed Potatoes
 Dauphinoise Potatoes
 Perogies
 Mac & Cheese Gratin

Vegetables

Fresh Vegetable Medley
 Roasted Carrots and Parsnips
 Green Beans Amandine
 Broccoli
 Corn with Peppers

Terms and Conditions

DEPOSIT:

A \$1500.00 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 guaranteed number of adult guests required for Saturday bookings in May, June, July, August, and September is 150.

CEREMONY BOOKING:

This includes chairs (up to 175 outside / 250 inside) with set up and take down, a portable PA system (CD & iPod compatible), signing table with tablecloth, and Lavalier hands-free microphone for your Officiant.

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 and 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 to your event, 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 (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 Banquet Manager.

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 Banquet Manager.

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 9:00am the day of your event for the set-up of decor and rental items from other vendors.

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 for all functions booking live or recorded music. Together they total \$85.80 + GST. This charge will be billed to the event host.

All music must stop at 1:00 am.

PHOTOGRAPHY:

On-course photography is limited to the bride, groom and photographer. They must be accompanied by the Banquet Manager.

There is an area behind the outdoor ceremony site for group photos. All on course and outdoor photography is not available in the winter months and is dependent on weather conditions.

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, 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 owner's expense.

PAYMENT:

Our office must receive 75% of the estimated final bill no less than 8 weeks prior to the wedding, the remaining 25% is due no more than 3 days following the wedding.

Accepted methods of payment are cash, cheque, debit, Visa, MasterCard, or American Express. If payment is not received within the above guidelines, 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.