

St. Boniface Golf Club

2015 WEDDING PLANNER

SHOWINGS BY APPOINTMENT ONLY:

MEAGHAN YOSHINO

EVENT CO-ORDINATOR

events@stbonifacegolfclub.com

(204) 233-2497 ext. 203

Table of Contents

THE ROOMS	3
CEREMONIES & RENTALS	4
BAR SERVICE	5
WINE LIST	6
HORS D'OEUVRES & PLATTERS	7
PLATED DINNER SERVICE	8
BUFFET DINNER SERVICE	9
LATE NIGHT SNACK	10
TERMS & CONDITIONS	11

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

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. A parklike setting less than five minutes from downtown Winnipeg.

We look forward to the opportunity to serve you, and will be delighted to assist in every possible way, including customized menus and other special requests.

This package includes information regarding room rentals, menu options and beverage services to help customize your day as you envision it. Thank you again for your interest, we look forward to hosting your special day.

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

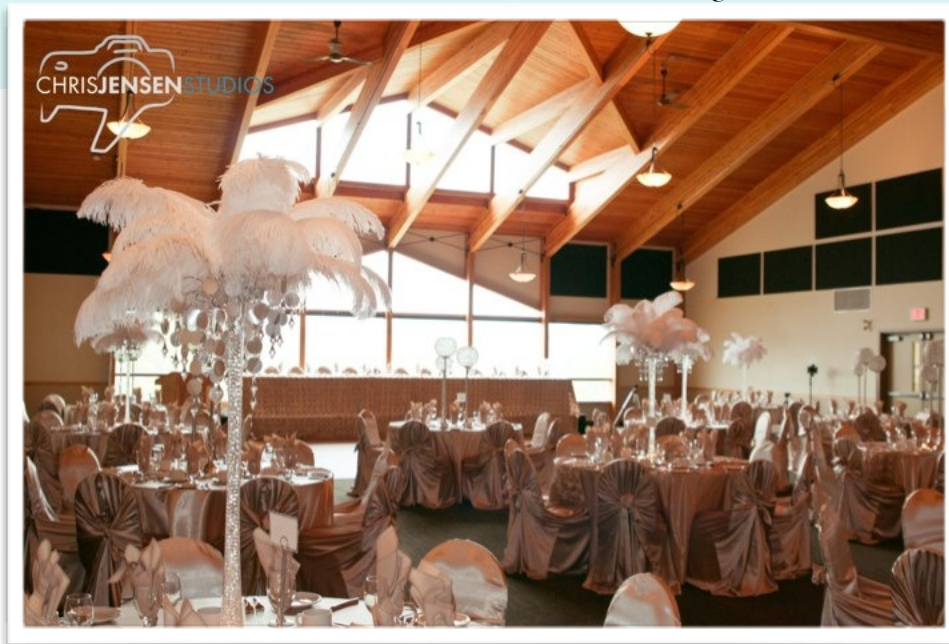
The Rooms

THE PATTISON ATRIUM

48 X 68.5 (3288 SQ. FT.)

MAXIMUM CAPACITY: 250

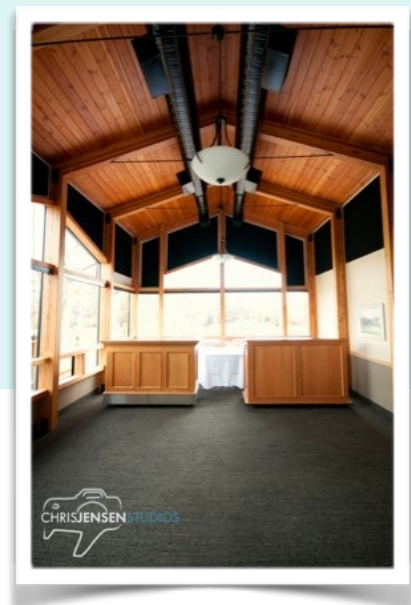
There is no room rental fee for weddings.



THE CHESTER SOLARIUM & PATIO

The Solarium is a complimentary room included with your wedding booking and can be used as the bar area, 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.

Ceremonies & Rentals

WEDDING CEREMONY - OUTDOOR OR INDOOR WITH RECEPTION	\$675.00
WITHOUT RECEPTION	\$750.00

Includes chairs (175 outside /250 inside) with set up and take down, a portable PA system (CD & iPod compatible), signing table with tablecloth, and hands-free 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
--	----------

ICICLE LIGHTS FOR HEAD TABLE, GUEST BOOK TABLE, AND CAKE TABLE	\$75.00
--	---------

DRAPING / ROOM DIVIDER	\$150.00
------------------------	----------

Add a dramatic effect with 10-foot high black drapes across the back wall. This can also be used as a room divider for indoor ceremonies. Looks great with Platinum Productions LED up-lights!

TV/DVD PLAYER RENTAL FOR SOLARIUM	\$45.00
-----------------------------------	---------

PLATINUM PRODUCTIONS

DJ SERVICE 6PM - 1AM	\$500.00
----------------------	----------

LED UPLIGHT	\$35.00
-------------	---------

ST. B LED UPLIGHT PACKAGE - 12 LIGHTS	\$400.00
---------------------------------------	----------

OUR *Wedding* GIFT TO YOU!

- ◆ Four Golf Passes and Two Cart Passes
- ◆ Use of the Chester Solarium
- ◆ Menu Tasting Event for Two
- ◆ Cake Cutting & Plating
- ◆ Access to our Members Change Room for Pre-Ceremony Touch Ups
- ◆ Cotton Tablecloths & Napkins
- ◆ Podium & Wireless Microphone
- ◆ Easel to Display the Seating Chart
- ◆ Table Number Stands & Numbers
- ◆ Mirror Tiles & Tea-lights in Glass Holders
- ◆ Skirting for Head Table, Guest Book Table and Cake Table

Bar Service

HOST OR CASH BAR

ALL ALCOHOL PROVIDED BY ST. BONIFACE GOLF CLUB

Premium Spirits (1oz)	\$4.35	Domestic Beer	\$4.35
Wisers Rye, Wyborowa Vodka, Bacardi Rums (white, gold & black) Captain Morgans Spiced Rum, Beefeater Gin, Ballantines Scotch		Imported Beer	\$4.75
		Glass House Wine	\$4.95
Top Shelf Spirits and Liqueurs(1oz)	\$4.75	Pop and Juice	\$2.50
(Crown Royal Rye, Gibsons Rye, Grey Goose Vodka, Bacardi 8 Rum, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto)		* 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 only: If sales do not exceed \$500 (before taxes) are subject to a mandatory bartender fee of \$18 per hour, with a minimum of 3 hours per bartender.

OCCASIONAL PERMIT BAR

AN OCCASIONAL PERMIT MAY BE OBTAINED AT ANY MLCC STORE

Corkage per Adult - \$14.00 per Child - \$5.00 Bartender (per hour) \$18.00

- Application for the permit should be made no less than 14 days prior to the function.
- 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.
- When an occasional permit is purchased this permit overrules St. Boniface Golf Club's right to serve alcoholic beverages from their in-house supply. You and your guests will be unable to purchase any additional alcohol from our Gallery Taphouse & Grill at any point the day of your event.

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).

St. Boniface Golf Club staffs one bartender per 100 guests.

All LGA rules and regulations apply. Our staff is trained and certified under the 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.

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 IF IT IS AVAILABLE.

RED & WHITE PAIRINGS (PRICED PER BOTTLE)

\$35 Peter Lehman Clancy's Series Shiraz Cabernet Merlot & Semillion Sauvignon Blanc

\$35 Peter Lehman Wildcard Series Shiraz

\$35 Apothic Red & Apothic White

\$31 Jacob's Creek Simply Red & Moscato

\$31 Don David Malbec & Chardonnay

\$30 Santa Ana La Mascota Cabernet Sauvignon & Torrontes

\$28 Ogio Primativo & Pinot Grigio

\$25 Casa Silva Dona Dominga Cabernet Sauvignon Carmenere & Semillion Sauvignon Blanc

\$24 Beringer California Collection Cabernet Sauvignon & Pinot Grigio

\$24 Copper Moon Merlot & Pinot Grigio

\$23 Fuzion Shiraz Malbec & Chenin Torrontes

INTERESTED IN BOTTLING YOUR OWN WINE?

Bottle & Cork is available for \$16 per bottle

BUBBLES

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

\$105 Moet & Chandon Imperial Champagne

Hors D'Oeuvres & Platters

HORS D'OEUVRES (PRICED PER DOZEN) \$22.00

MINIMUM ORDER OF 3 DOZEN

Bruschetta on Toast

Grilled Cheese Bites with a Spicy Tomato Shooter

Mini Beef Wellington

Spring Rolls with Sweet Chili Sauce

Bacon Wrapped Scallops

Salmon Lox on Blini with Lemon Dill Whipped Goat Cheese

Hoisin Lettuce Wraps

Grilled Chorizo with Sauteed Peppers on Toast

Spicy Salmon Sashimi with Avocado in a Cup

Duck a L'Orange with Grand Marnier Demi in Puff Pastry

Pork Schnitzel Bites with Rahmsauce

Sesame Chicken Bites with Lemon OR Sweet & Sour Sauce

Caprese Bites

PLATTERS

Fresh Fruit \$5.50

Antipasto \$9.95

Fine meats, marinated vegetables, cheese,
olives, crackers

Quarter Sandwiches and Wraps \$5.95

Served with pickles and olives

Fresh Vegetables and Dip \$4.25

Bothwell Cheese and Crackers \$4.75

Bridal Party Platter \$5.00

Create your own private cocktail hour with your bridesmaids and groomsmen by adding a food platter that includes a nacho plate, veggies & dip and fruit.

Plated Dinner Service

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

Rosemary & Dijon Pork Tenderloin \$33.50
Served with a red wine and mushroom demi-glace

Chicken Wellington \$37.00
Served with Rahmsauce

CAB Prime Rib of Beef 7oz \$38.50
Served au jus. 9oz \$42.00
Topped with a Yorkshire pudding

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

Beef Tenderloin & Garlic Shrimp \$42.00
Served with a Bordelaise sauce

Grilled Chicken Supreme \$34.75
Marinated in lemon & thyme, with a roasted red
pepper sauce

8oz New York Striploin Steak \$40.00
Served with peppercorn sauce

Seared Crusted Salmon \$35.75
Served with a ponzu beurre-blanc

VEGETARIAN OPTIONS \$30.95
(please choose one option for all vegetarian guests)

Spinach & Ricotta Stuffed Manicotti

Wild Mushroom Arancini

Grilled Ratatouille Stuffed Pepper
This option is Vegan.

KIDS MEAL (12 YEARS AND UNDER) \$15.50
ALL KIDS MEALS INCLUDE AN ICE CREAM DESSERT
(please choose one option for all children)

Chicken Fingers & Fries

Pasta with Tomato Sauce

Grilled Cheese & Fries

SALADS

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

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

Twice Baked Potato

Roasted Shallot Mashed Potatoes

Dauphinoise Potatoes

VEGETABLES

Fresh Vegetable Medley (counts as two)

Roasted Carrots & Parsnips

Green Beans Amandine

Asparagus

Broccoli & Cauliflower

DESSERT

Dark Chocolate Ganache Tart

Saskatoon Cheesecake

Apple Tart Tatin

Butter Pecan Tart a la Mode

New York Style Cheesecake

ADD ON A SOUP TO START \$4.00

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

Buffet Dinner Service

MINIMUM 25 GUESTS

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

St. B Buffet \$28.75
Choice of two hot items, two salads,
one vegetable and one starch

Seine River Buffet \$31.75
Choice of one carved item, one hot item,
two salads, one vegetable and one starch

Saint Buffet \$36.50
Choice of one carved item, two hot items,
three salads, one vegetable and one starch

Pattison Buffet \$43.25
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 8.

BUFFET ADD ONS

Carvery	\$6.00	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 Breasts in Mushroom Cream Sauce
Cabbage Rolls
Honey Ginger Spare Ribs
Perogies
Penne Salsiccia
Herbed Chicken Pieces
Roasted Haddock with Dill Cream Sauce

SALADS

Greek	Broccoli
Tossed	Potato
Caesar	Coleslaw
Summer	Pasta

STARCH

Oven Roasted Potatoes
Rice Pilaf
Roasted Shallot Mashed Potatoes
Dauphinoise Potatoes
Perogies
Spaetzle

VEGETABLES

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

Late Night Snacks

LATE NIGHT SNACK

MINIMUM 25 GUESTS

Nacho Bar	\$6.00
Tortilla chips served with nacho cheese, green onions, banana peppers, diced tomatoes, olives, salsa & sour cream.	
Add ground beef, chicken or pulled pork	\$1.50
Signature Thin-Crust Pizza	\$6.75
Your choice of 5 of the following: Pepperoni & Mushroom, Hawaiian, Vegetarian, Canadian, Mexican, Chorizo Onion & Bell Pepper, BBQ Chicken, Pepperoni & Bacon, Greek	
Build-Your-Own Poutine	\$8.50
Shoestring fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar and sour cream	
Social Platter	\$8.25
Assorted meats, breads, buns, pickles, cheese, crackers and condiments	
Hot Dog Station	\$5.00
Ketchup, mustard, relish, banana peppers, onions, diced tomato, Sriracha & sauerkraut	
Fresh Fried Chips & Dip	\$4.50
Cajun and Salt & Pepper chips fried up fresh and served with French onion and dill dips	
Coffee Station	\$2.50
Regular, Decaf and Tea	

Terms & 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:

We enforce a dollar amount minimum for Saturdays. During our high season (May 1st - October 31st) the minimum is \$15,000 including taxes and gratuities. During our low season (Nov 1 - April 30th) the minimum is \$10,000 including taxes and gratuities. These amounts include any services provided by St. Boniface Golf Club, including but not limited to rentals, set-up fees, food and beverage costs.

CEREMONY BOOKING:

INDOOR CEREMONY:

The indoor ceremony site will be set up and accessible to you at 9:00 am on the morning of your event.

All decor must be non-permanent and non-damaging to the facility. The decor must be removed the same day unless pre-approved by the events co-ordinator.

If a theatre style ceremony is requested, all guests must vacate the Pattison Atrium to allow the St. Boniface Golf Club staff to do a room flip as soon as the ceremony is over.

OUTDOOR CEREMONY:

The outdoor ceremony site will be cleaned, set-up and accessible to you two (2) hours prior to the ceremony. All decor must be removed the same day

In case of inclement weather, the decision to move the ceremony inside must be made no later than three (3) hours prior to your ceremony start time.

PRICING & GUARANTEES:

All arrangements for banquet room requirements, menus & all other details must be completed eight (8) weeks prior to your function at your final meeting with the event co-ordinator.

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.

Your event is subject to it's current year's pricing regardless of time of booking. For example: if you booked your wedding in 2013 for 2015, your 8 week estimate and final invoice will reflect 2015 pricing and NOT 2013 pricing, for all items on the final invoice.

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

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:

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 Event Co-ordinator.

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

BEVERAGE:

Consumption of alcoholic beverages is limited to items purchased from the Club.

The consumption of alcoholic beverages from other sources is illegal without the accompaniment of an LGA Occasional Permit.

Any outside alcohol brought onto the premise will be confiscated and not returned.

As per LGA regulations we prohibit the use of alcohol for gifts or favours.

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.

Under no circumstances will St. Boniface Golf Club serve a minor.

If a guest is supplying a minor with alcoholic beverages, this guest will be immediately cut off and given one warning before he or she is escorted off of the premise. The minor in question will also be escorted off the premise.

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.

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

MUSIC:

We are proud to partner with Platinum Productions for exclusive in house DJ services. Should you decide to book a different music service you will be charged an out of house vendor fee of \$200.00 If this service is a DJ company they must hold a valid license.

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.

PHOTOGRAPHY:

On course photography is limited to the bride, groom and one (1) photographer. They must be accompanied by St. Boniface Golf Club Management.

All on course and outdoor photography is weather permitting and only accessible by foot in winter.

St. Boniface Golf Club reserves the right to photograph elements of your wedding decor for St. Boniface Golf Club marketing purposes, such as social media sites and printed advertising.

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 and any other rental items must be removed the day of the event unless prior arrangements have been made with the Event Co-ordinator.

Please provide us with a contact who would be able to pick up any belongings or decor left behind after the event.

NAME: _____ PHONE #: _____

DAMAGES:

We prohibit the use of tacks, nails, tape, screws, or any other source that could cause damage to the St. Boniface Golf Club. You will be held responsible and charged for any damages incurred to the facility by you or your guests during any stage of the function.

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:

St. Boniface Golf Club offers a parking lot for the convenience of your guests. Any vehicles illegally parked will be towed at the owners expense. Handicap parking stalls are available.

PAYMENT:

St. Boniface Golf Club must receive 75% of your estimated total one (1) week prior to the function when final guaranteed guest counts are given. The remaining 25% is due no later than 3 days following the final invoice. The final invoice will be calculated and sent via email on the Event Co-ordinators next business day.

Accepted methods of payment are cash, cheque, debit, Visa, MasterCard, or American Express. Any overpayment will be refunded on the credit card provided or by cheque.

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.