

2010 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. The newest and most modern facility of its kind in Winnipeg features the Pattison Atrium with ample 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 all further information, please contact
Meaghan Carr – Director of Food and Beverage Operations*

Special Event Details

A \$600.00 deposit is required to secure the Pattison Atrium for your special event. 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).

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 without the accompaniment of an MLCC Occasional Permit. This permit must be pre-authorized by the Director of Food and Beverage Operations.

All food and beverage charges are subject to a 15% service charge, and applicable PST and GST. All prices are subject to change.

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

Final confirmation on the number of guests attending your special event is required no later than one week prior to the event. Payment is due for the guaranteed number, or the actual number of meals served, whichever is greater. Our office must receive payment within seven days following your function. Accepted methods of payment are cash, cheque, debit, Visa, MasterCard, or American Express.

China and linen service is provided for all full service events.

Every effort will be made to accommodate specific dietary requirements.

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

St. Boniface Golf Club is not responsible for any damage or loss of any articles left on the premises prior to, during, or following any function.

Decorations and Rentals

<i>Outdoor or indoor wedding ceremony</i>	<i>\$375.00</i>
<i>Head table, guest book table, and cake table decorations (tulle and mini-lights)</i>	<i>\$125.00</i>
<i>Raised staging for head table (accommodates up to 14 people)</i>	<i>\$100.00</i>
<i>LCD projector and projection screen</i>	<i>\$150.00</i>
<i>Projection screen only</i>	<i>\$50.00</i>
<i>Music services (6pm-1am) (This must be arranged at least 2-3 months in advance)</i>	<i>\$400.00</i>
<i>Podium and wireless microphone</i>	<i>no charge</i>



*Above prices include set-up and teardown, and do not include applicable PST or GST
All prices are subject to change*

Beverage Service

Cash or Host Bars

(All alcohol provided by St. Boniface Golf Club)

<i>Domestic Beer</i>	<i>\$4.50</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Premium Spirits</i>	<i>\$4.50</i>
<i>Top Shelf Spirits</i>	<i>\$5.50</i>
<i>Liqueurs</i>	<i>\$5.50</i>
<i>House Wine by the Glass</i>	<i>\$4.50</i>
<i>Wine by the Bottle</i>	<i>See Wine List</i>
<i>Pop and Juice</i>	<i>\$2.00 (n/c for host bar)</i>

**the drink prices listed above include taxes*

Occasional Permit Bars

- Corkage fee of \$10.00 plus GST and 15% service charge per person includes all glasses, mix, ice, and bar condiments.*
- \$14.00 per hour per bartender. One bartender per 100 people.*
- 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.*
- The bar must be closed by 1:00 AM and all in attendance must vacate by 1:30 AM.*
- All liquor, wine, and beer must arrive the day of and be removed the night of your event.*
- All MLCC rules and regulations apply.*

Our staff is trained and certified under the MLCC "It's Good Business" 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.

All prices are subject to change

Reds by the Bottle

<i>Peller Estates Proprietor's Reserve Cabernet-Merlot (Canada)</i>	<i>\$19.00</i>
<i>Mission Hill Sonora Ranch Merlot (Canada)</i>	<i>\$19.00</i>
<i>Lindemans Cawarra Shiraz-Cabernet Sauvignon (Australia)</i>	<i>\$20.00</i>
<i>Dona Dominga Cabernet Sauvignon (Chile)</i>	<i>\$20.00</i>
<i>Walnut Crest Merlot (Chile)</i>	<i>\$20.00</i>
<i>Pasqua Le Collezioni Primitivo (Italy)</i>	<i>\$22.00</i>
<i>XOXO Shiraz-Cabernet Sauvignon (Canada)</i>	<i>\$22.00</i>
<i>Arabella Merlot (South Africa)</i>	<i>\$22.00</i>
<i>Rancho Zabaco Dancing Bull Zinfandel (California)</i>	<i>\$23.00</i>
<i>La Vieille Ferme Cotes du Ventoux (France)</i>	<i>\$23.00</i>
<i>Twin Fin Shiraz (California)</i>	<i>\$25.00</i>
<i>Lindemans Bin 80 Cabernet-Merlot (Australia)</i>	<i>\$27.00</i>
<i>Beringer Stone Cellars Cabernet Sauvignon (California)</i>	<i>\$27.00</i>
<i>Wolf Blass Yellow Label Cabernet Sauvignon (Australia)</i>	<i>\$28.00</i>
<i>Oxford Landing Cabernet Sauvignon-Shiraz (Australia)</i>	<i>\$31.00</i>
<i>Laboure-Roi St. Boniface Cathedral Beaujolais (France)</i>	<i>\$32.00</i>

** 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.*

Whites by the Bottle

<i>Peller Estates Proprietor's Reserve Sauvignon Blanc (Canada)</i>	<i>\$19.00</i>
<i>Mission Hill Sonora Ranch Sauvignon Blanc (Canada)</i>	<i>\$19.00</i>
<i>Lindemans Cawarra Semillon-Chardonnay (Australia)</i>	<i>\$20.00</i>
<i>Dona Dominga Sauvignon Blanc-Semillon (Chile)</i>	<i>\$20.00</i>
<i>Beringer White Zinfandel (California)</i>	<i>\$21.00</i>
<i>Pasqua Le Collezioni Pinot Grigio (Italy)</i>	<i>\$22.00</i>
<i>XOXO Semillon-Chardonnay (Canada)</i>	<i>\$22.00</i>
<i>Arabella Chenin Blanc (South Africa)</i>	<i>\$22.00</i>
<i>Rancho Zabaco Dancing Bull Sauvignon Blanc (California)</i>	<i>\$23.00</i>
<i>La Vieille Ferme Cotes du Luberon (France)</i>	<i>\$23.00</i>
<i>Twin Fin Pinot Grigio (California)</i>	<i>\$25.00</i>
<i>Lindemans Bin 70 Chardonnay-Riesling (Australia)</i>	<i>\$27.00</i>
<i>Beringer Stone Cellars Pinot Grigio (California)</i>	<i>\$27.00</i>
<i>Wolf Blass Chardonnay (Australia)</i>	<i>\$28.00</i>
<i>Oxford Landing Sauvignon Blanc (Australia)</i>	<i>\$31.00</i>
<i>Laboure-Roi Les Prairies Chardonnay (France)</i>	<i>\$32.00</i>

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Breakfast Service

Muffins & Coffee

\$3.25

The Continental Buffet

An assortment of Danishes, muffins, cinnamon buns, turnovers, juice, coffee, and tea.

\$7.95

Add a fruit platter for \$4.25

The Traditional Plated

(Maximum of 20 people)

Scrambled eggs with toast, choice of bacon or sausage, breakfast potatoes, juice, coffee, and tea.

\$8.50

The Essential Buffet

(Minimum of 20 people)

Eggs benedict, bacon, sausage, breakfast potatoes, apple cinnamon crepes, selection of fresh baked muffins, juice, coffee, and tea.

\$11.50

Add a fruit platter for \$4.25

**all of the above prices are based per person
and do not include applicable taxes and gratuities.*

Lunch Service

Soup and Sandwich Buffet

Quarter sandwiches and wraps served with soup du jour and a pickle tray.

\$10.50

Add a tossed, Caesar, or house salad for \$3.50

Caesar Salad with Garlic Toast

\$7.95

Add grilled chicken or sautéed shrimp for \$4.00

Quiche

Choice of: pesto bruschetta OR broccoli, mushroom, Swiss OR chicken, spinach, and red peppers. All served with house salad.

\$8.95

Chicken Florentine Lasagna with Roasted Red Pepper Sauce

Served with Caesar salad and garlic toast.

\$14.95

BBQ 6 Ounce Certified Angus Beef Steak Sandwich

Served with Caesar salad and Cajun onion crisps.

\$18.50

Youville Street Luncheon Buffet

Choice of one hot item, one salad, one vegetable, one starch item, with a fruit platter, rolls with butter, coffee and tea.

\$16.50

Add a dessert table for \$4.50

Add a dainty tray for \$4.25

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Buffet Dinner Service

St. B Buffet

Choice of two hot items, two salads, one vegetable, one starch item, with dessert table, rolls with butter, coffee and tea.

\$23.95

Seine River Dinner Buffet

Choice of one carved item, one hot item, three salads, one vegetable, one starch item, with dessert table, rolls with butter, coffee, and tea.

\$26.95

The Saint Dinner Buffet

Choice of one carved item, two hot items, four salads, one vegetable, one starch item, with dessert table, rolls with butter, coffee, and tea.

\$31.95

Add an additional carvery - \$4.25

Add an additional hot item - \$4.25

Add an additional salad - \$3.25

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Buffet Options

Carvery Choices

*Roasted pork, roasted top sirloin, baked ham, or roasted turkey with dressing.
Certified Angus prime rib of beef for an additional \$4.00.*

Hot Choices

BBQ spiced chicken pieces, meatballs in a marinara sauce, perogies, cabbage rolls, Chef's choice pasta, stewed beef with peppers, chicken a la King.

Salad Choices

Broccoli salad, potato salad, coleslaw, pasta salad, mixed bean salad, Greek salad, tossed salad, Caesar salad, or house salad.

Starch Choices

Oven roasted potatoes, rice pilaf, Dauphinoise potatoes, baked mashed potatoes, or mixed roasted potatoes.

Vegetable Choices

Fresh vegetable medley, glazed carrots, green beans almandine, broccoli, or ratatouille.

Plated Dinner Service

All plated dinner selections are served with rolls and butter, choice of salad, two vegetables, starch, and dessert.

Marinated Pork Tenderloin

Served with a herb jus.

\$27.95

Pecan Crusted Chicken

Served with a teriyaki balsamic fig sauce.

\$32.50

Certified Angus Prime Rib of Beef

Served with au jus and Yorkshire pudding.

six ounce - \$33.50

eight ounce - \$36.50

St. Boniface Signature Chicken

Stuffed with roasted pear and Brie. Topped with our signature sauce.

\$32.95

Beef Tenderloin & Chicken Breast Pairing

Served with a mushroom and grainy mustard sauce.

\$34.95

Grilled Chicken Supreme

Served with a veloute sauce.

\$30.95

Roast Turkey

Served with all the traditional trimmings.

\$28.95

Poached Salmon

Served with an asparagus-crab hollandaise sauce.

\$28.95

Plated Dinner Options

Salad Choices

House salad (mixed greens, kiwi and dried cherries with a honey raspberry dressing), Caesar salad, garden salad with a walnut yogurt dressing, or spinach salad (pumpkin seed, puff pastry cracker with a balsamic maple pumpkin vinaigrette).

Starch Choices

Oven roasted potatoes, rice pilaf, baked mashed potatoes, Dauphinoise potatoes, or mixed roasted potatoes.

Vegetable Choices

Fresh vegetable medley (counts as both vegetables), glazed carrots, green beans almandine, asparagus, broccoli, or corn with peppers.

Dessert Choices

Chocolate torte, apple crumble pie with butterscotch swirl ice cream, vanilla berry mousse, chocolate tartlette, red fruit panna cotta, or individual buttered pecan, pina colada, or chocolate raspberry cheesecakes.

Reception Selections

Cold Hors D'Oeuvres - \$17.95 per dozen

Greek bruschetta on a crouton, shrimp gougeres, potato pancakes with smoked salmon and cucumber sauce, smoked salmon crepes with dill sauce.

Hot Hors D'Oeuvres - \$19.95 per dozen

Apple and feta tartlet, breaded shrimp with cocktail sauce, spring rolls with sweet chili sauce, Santa Fe crab cakes, porcini dusted scallop with balsamic oil, mini sandwich with a soup shooter, black bean beef skewers, teriyaki pork tenderloin, chicken and vegetable galette, wild mushroom risotto balls.

Platters

Fresh vegetables and dip - \$3.95 per person

Fresh fruit - \$4.25 per person

Cheese and crackers - \$4.25 per person

Pickles and olives - \$2.95 per person

Quarter sandwiches and wraps - \$4.95 per person

Tea sandwiches - \$6.25 per person

Assorted meats, breads, buns, pickles, cheese, and condiments - \$8.50 per person

Dainties - \$4.25 per person

Cookies - \$9.00 per dozen

Club Favourites

Shrimp cocktail in an ice bowl (100 shrimp) - \$180.00

12-inch signature thin-crust pizza - \$19.95

Whole roast striploin carvery with buns and condiments - \$7.95 per person

Smoked salmon platter - \$5.95 per person

Flambé mussel station - \$5.95 per person

Chef's choice anti pasto - \$5.50 per person

Dessert table - \$4.50 per person

Chocolate fountain - \$2.00 per person

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