



ST. BONIFACE
weddings & events

Established 1931

EVENT PLANNER

Welcome To St. Boniface Golf Club

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

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 inclusive packages 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 event.

CONTACT

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Wedding & Event Manager

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The Rooms

	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	30
	Standing Cocktail Reception	250	20
	U-Shape	40*	16
	Boardroom Style	28*	20
	Classroom Style	N/A	25
	Two Long Rows	N/A	30

THE PATTISON ATRIUM

48 x 68.5 (3288 sq ft.)

-\$200 per hour / \$1000 per day

-The room rental fee is waived with a minimum \$3000 food & beverage purchase before taxes and gratuities.

THE CHESTER SOLARIUM

17 x 23 (391 sq ft.)

-\$50 per hour / \$400 per day

-The room rental fee is waived with a minimum \$500 food & beverage purchase before taxes and gratuities.

*Separate round tables for dining in same room available.

Our facility is fully wheelchair accessible. There is an elevator on site.



Rentals

Wedding Ceremony with Reception to follow	\$750.00
Wedding Ceremony without Reception	\$1000.00
Risers for Stage (Six (6) 4' x 6' risers)	\$150.00
Draping/Room divider	\$150.00
<i>Can be used as blackout drapes for the windows.</i>	
Ceiling Mounted LCD Projector and 8-foot Projection Screen	\$150.00
LCD Projector and 5-foot Projection Screen (Solarium Only)	\$75.00
Projection Screen only (16-Foot)	\$50.00
Projection Screen only (5-Foot)	\$25.00
Platinum Productions	
DJ Service 6pm - 1am	\$600.00
LED uplight	\$35.00
St. B LED Uplight Package - 12 lights	\$500.00

INCLUDED WITH EVERY CONFERENCE/MEETING:

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

INCLUDED WITH EVERY BANQUET/WEDDING:

- 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

Beverage Service

CASH OR HOST BAR

All alcohol provided by St. Boniface Golf Club

PREMIUM SPIRITS (1oz) \$4.50

Wisers Rye, Absolut Vodka, Bacardi Rums (white, gold & black), Captain Morgans Spiced Rum, Beefeater Gin, Ballantines Scotch

TOP SHELF SPIRITS & LIQUEURS \$4.75

Crown Royal Rye, Gibsons Rye, Grey Goose Vodka, Bacardi 8Rum, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto

DOMESTIC BEER \$4.50

Kokanne, Bud Light, Bud, MGD, Lab Lite, Coors, Light, Keiths Pale Ale, Labatt Blue, Labatt Genuine Lager

IMPORTED BEER \$5.00

Heineken, Stella, Guinness, Corona

GLASS HOUSE WINE \$5.50

POP & JUICE \$3.00

**No charge for non-alcoholic drinks with 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 \$18 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.

Bar includes glasses, ice, mix (Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Clamato, and Orange, Cranberry), garnishes and bar condiments (Worcestershire sauce, Tabasco sauce, celery salt, grenadine, lime cordial). *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 and remove 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

\$27 Casa Silva Dona Dominga Cabernet Sauvignon Carmenere & Semillion Sauvignon Blanc

\$27 Beringer California Collection Cabernet Sauvignon & Pinot Grigio

\$27 Copper Moon Merlot & Pinot Grigio

\$25 Fuzion Shiraz Malbec & Chenin Torrontes

BUBBLES

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

\$26 La Scala Spumante Sparkling Wine

\$30 Yellow Tail Bubbles Sparkling Wine

\$30 Yellow Tail Bubbles Rose Sparkling Wine

\$105 Moet & Chandon Imperial Champagne



Breakfast Service & Break Time

PLATED

(Maximum 20 guests)

Includes juice, coffee and tea.

The Traditional \$11.50
Scrambled eggs, bacon, hashbrowns and toast

French Toast \$11.50
Cinnamon french toast with fresh fruit and yogurt

Eggs Benedict \$15.00
Served with breakfast hashbrowns and fresh fruit

A LA CARTE BREAKFAST & BREAK-TIME

Muffins	\$2.50
Granola Bars	\$2.50
Individual Yogurts	\$2.50
Whole Fruit	\$2.25
Fresh Fruit Platter	\$5.50
Candy Bars	\$2.00
Cookies	\$1.25
Bags of Chips	\$1.50
Coffee & Tea	\$2.25
Pop, Juice	\$2.50

BUFFET

Includes juice, coffee and tea

Healthy Start Buffet \$10.50
Yogurt, granola, fresh fruit & berries, and milk

Continental Buffet \$12.00
Fresh fruit with a selection of sweet pastries and muffins

Essential Buffet \$14.00
(Minimum 20 guests)
Scrambled eggs, bacon or sausage, breakfast potatoes, and fruit.

Upgrade to eggs benedict \$2.00

Brunch Buffet \$25.00
(Minimum 20 guests)
Scrambled eggs, bacon, sausage, ,breakfast potatoes, fresh fruit, choice of baked ham or roast beef carvery, summer salad, dainties and cookies.

Buffet Add Ons
(Maximum 100 Guests)

Omelette Station \$5.00

Roasted Salmon \$5.50

Lunch Service

PLATED

Accompanied by your choice of soup or salad. Served with vegetables and potatoes. Includes coffee and tea.

Chicken Florentine \$22.00

A juicy chicken breast breaded and stuffed with spinach, peppers and cheese. Topped with a zesty tomato sauce

Chicken Cordon Bleu \$22.00

A juicy chicken breast breaded and stuffed with Ham and Cheese. Topped with a zesty tomato sauce

Chicken Broccoli \$22.00

A juicy chicken breast breaded and stuffed with broccoli and cheese. Topped with a zesty tomato sauce

Honey Soy Marinated 6oz CAB Steak Sandwich \$26.50

Served open faced on garlic toast and garnished with onion rings

Pork Loin Porchetta \$22.00

Marinated pork tenderloin stuffed with aromatic herbs and spices and served with a pan jus

Hot Turkey Sandwich \$21.00

Fresh Roasted turkey breast on French bread smothered in a dark rich gravy

Three Cheese Lasagna Bolognese \$20.00

Served with garlic toast

PLATED ADD ONS

Fresh Rolls with Butter \$1.50

New York Cheesecake \$5.50

Chocolate Cake \$5.00

Pie a la Mode \$4.75

BUFFET

Includes coffee, tea and dainties.

Soup and Sandwich Buffet \$15.50

A selection of corned beef, ham, turkey, egg salad, and tuna salad sandwiches and wraps. Served with soup and a pickle tray. Soup selections: Minestrone, Beef Barley, Cream of Mushroom or Turkey Vegetable.

Luncheon Buffet \$22.50

(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

Salad \$3.50

Dessert Station \$5.5

Fruit Platter \$4.50





Conference Package

Having an all day conference? Save big with these package deals! Packages include a raised stage for the podium, LCD Screen and Projector and black out curtains for the windows.
(Minimum 50 guests)

PACKAGE A \$38.00

Please see page 15 & 17 for meal descriptions

BREAKFAST

- Coffee, tea, juice
- Your choice of:
 - Healthy Start Breakfast
 - Continental Breakfast

AM BREAK

- Refresh coffee, tea and juice

LUNCH

Add Pop, Refresh Coffee, Tea

Your choice of :

- Luncheon Buffet
- Plated Porkloin Porchetta
- Plated Chicken Florentine
- Plated 3 Cheese Lasagna Bolognese

(plated meals come with a side and starter soup or salad)

PM BREAK

- Refresh pop, coffee and tea

PACKAGE B \$42.00

Please see page 15 & 17 for meal descriptions

BREAKFAST

- Coffee, tea and juice
- Essential Breakfast

AM BREAK

- Refresh coffee, tea and juice
- Muffins and individual yogurt or
- Granola Bars and Whole Fruit

LUNCH

Add Pop, Refresh Coffee, Tea

Your choice of :

- Luncheon Buffet
- Plated Porkloin Porchetta
- Plated Chicken Florentine
- Plated 3 Cheese Lasagna Bolognese

(plated meals come with a side and starter soup or salad)

Dainties

PM BREAK

- Refresh pop, coffee and tea
- Cookies or chips

Hors D'oeuvres & Platters

HORS D'OEUVRES (priced per dozen) \$25.00
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
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
Breaded Shrimp with Cocktail Sauce

PLATTERS

Fresh Fruit \$4.50
Antipasto \$11.50
Fine meats, marinated vegetables, cheese, olives, crackers
Quarter Sandwiches & Wraps \$6.00
Served with pickles and olives
Fancy Tea Sandwiches \$7.50
Served with pickles and olives
Platter Package A \$17.00
Cheese & Crackers, Veggies & Dip, Assorted Sandwiches & Wraps, Pickles, Cookies, Coffee Station
Fresh Vegetables & Dip \$4.50
Bothwell Cheese & Crackers \$4.75
Social Platter \$9.50
Assorted meats, breads, buns, pickles, cheese, crackers and condiments
Smoked Salmon Platter \$7.75
Dainties \$4.25
Cookies \$1.25
Platter Package B \$21.00
Cheese & Crackers, Veggies & Dip, Assorted Sandwiches & Wraps, Pickles, Fruit Platter, Cookies, Coffee Station

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!

(Minimum 20 guests)

Nacho Bar \$8.50

Tortilla chips served with nacho cheese, green onions, banana peppers, diced tomatoes, olives, salsa and sour cream with your choice of ground beef or chicken

Signature Thin-Crust Pizza \$6.75

Your choice of 5 of the following pizzas:

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

Build-Your-Own Poutine \$9.50

Shoestring fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar and sour cream

Hot Dog Station \$6.50

Ketchup, mustard, relish, peppers, onions, diced tomato, Sriracha & sauerkraut

Add Fries \$2.50

Carving Station \$14.50

Your choice of Roasted Top Sirloin or Baked Glazed Ham with condiments and fresh baked rolls

Add Salad \$3.50

Pasta Station \$10.00

Your choice of penne or broad egg noodles

Add chicken, shrimp or chorizo \$4.00

Seafood Station \$16.25

Shrimp, mussels, smoked salmon, scallops

Add oysters on the half shell market price

Add crab legs market price

Fresh Fried Chips & Dip \$5.00

Cajun and Salt & Pepper chips fried up fresh and served with French onion and dill dips

Dessert Station \$7.00

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

Coffee Station \$2.50

Regular, decaf and tea

Plated Dinner Service

ALL PLATED MEALS INCLUDE: ROLLS WITH BUTTER, SALAD,
1 STARCH, 1 VEGETABLE, DESSERT, COFFEE & TEA

One entrée selection per service, additional entrée selections are
available at \$1.50 per guest, maximum 2 selections plus vegetarian.

Rosemary & Dijon Pork Tenderloin \$35.50
Served with a red wine and mushroom demi-glace

Chicken Wellington \$39.00
Served with Rahmsauce

CAB Prime Rib of Beef 7oz \$40.50 / 9 oz \$44.00
Served au jus. Topped with Yorkshire pudding.

St. Boniface Chicken \$38.75
Stuffed with prosciutto, pear and gouda and topped with a brandied
demi-glace

Beef Tenderloin & Garlic Shrimp \$44.00
Served with a Bordelaise sauce

Grilled Chicken Supreme \$36.75
Marinated in lemon & thyme, with a roasted red pepper sauce

8 oz New York Striploin Steak \$42.00
Served with peppercorn sauce

Seared Crusted Salmon \$37.75
Served with a ponzu beurre-blanc

VEGETARIAN OPTIONS \$32.95
Please choose 1 option for all vegetarian guests

Spinach & Ricotta Stuffed Manicotti
Wild Mushroom Arancini
Grilled Ratatouille Stuffed Pepper This option is Vegan.

KIDS MEALS (12 years and under) \$15.50
All kids meals include an ice cream dessert (please choose 1 option)

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

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 \$4.50

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



Buffet Dinner Service

All buffets include rolls with butter, a dessert station, coffee & tea.
(Minimum 25 guests)

St. B Buffet \$30.00
Choice of two hot items, two salads, one vegetable and one starch.

Seine River Buffet \$34.00
Choice of one carved item, one hot item, two salads, one vegetable and one starch.

Saint Buffet \$39.00
Choice of one carved item, two hot items, three salads, one vegetable and one starch.

Pattison Buffet \$45.00
Prime rib carvery, choice of two hot items, three salads, one vegetable and two starch.

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

CARVERY

Roasted Top Sirloin
Roasted Pork
Baked Ham
Roasted Turkey with Dressing

HOT ITEMS

Chicken Breasts in Mushroom Cream Sauce
Cabbage Rolls
Swedish Meatballs
Perogies
Penne Salsiccia
Herbed Chicken Pieces
Roasted Haddock with a ginger, green onion 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





Thank You

CONTACT

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