



SUE-ANN
STAFF
ESTATE WINERY



Presented by:



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www.feastivities.ca



SUE - ANN
STAFF
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Welcome to Sue Ann Staff Estate Winery

Surrounded by 50 acres of vineyards and nestled in the heart of the Niagara Peninsula.

Sue-Ann Staff Weddings are simply breathtaking. Located on the top of the Niagara Escarpment, you may exchange your vows with a picturesque 3 acre hour glass pond as their back drop.

Feastivities Events & Catering is Niagara's largest catering and event planning company. Founded in 1971 by Bill and Frances Van-Helsdingen, their son, Peter Van-Helsdingen is now the President of Feastivities Events & Catering.

We are proud to be the only Niagara caterer that specializes in all inclusive package which include:

- Professional Event Planner to help create your Dream Wedding;
- Total Venue Rental Fee;
- On site Event Manager the day of your wedding for all your wedding needs;
- On Site Wedding Ceremony surrounded by manicured landscaping, over looking 3 acre hour glass pond;
- Floor Length table linen, linen napkins, in your choice of colour, barn chairs, and choice of round or rectangular tables;
- Professional Disc Jockey for your ceremony and reception;
- Complimentary wine tasting for your guests during cocktail hour in the winery; and
- Complimentary tasting for 6 guests at our annual Open House



Site Usage

Should you wish to do pictures before your ceremony you are welcome to arrive no earlier than 2:30pm to Sue-Ann Staff Estate Winery.

The tent can accommodate a maximum of 200 guests, including the head table.



Ceremony

Included with every package is your wedding ceremony over looking hour glass pond. In the event of inclement weather, the ceremony will re-locate to the tent. Our Event Manager will closely monitor the weather and will decide to relocate by 2:00pm the day of your wedding. We provide you with a wine barrel for the signing of your marriage license. Our Wedding Team will set-up all chairs for your picturesque ceremony. Kindly note, wedding ceremonies will begin no earlier than 4:30pm.



Food – Fresh.... Local.... **And our Promise to you**

Feastivities Events and Catering menus are inspired by using only the best that Niagara Region has to offer. You will often see our Chef and his team going to local Farmers Markets, or directly to the farm to only use only the freshest products.

Music and Lighting

Our professional Disc Jockey will meet with you and choreograph the music personalized to your ceremony and dancing.

They include lighting for dancing.

They are present for the ceremony until the last song is played at 1a.m.



Services

The Photographer, Officiant, Musicians, and any other services not included in the wedding package are your responsibility. Feastivities Events and Catering understands that it can become overwhelming not knowing who is a trusted local vendor. We have a list on our website of vendors who are reputable and trusted.

French Inspired, Locally Sourced....

A sample of our finest passed hors d'oeuvres

Chicken Satay with Curry Coriander Aioli

Tiny Beef Wellington

Crunchy Perogies with warm Blue Cheese Dip

Shrimp Skewers with Lemon and Basil Gremolata

Feta and Watermelon Bite with Honey and Lime Drizzle

Chicken and Bacon Caesar Salad Cup

Heirloom Tomato Caprese on Garlic toasted Pita Bread

Pingue Family Prosciutto and Melon Skewers

Township Brie and Mostardo Crostini

Goat Cheese Cucumber Roll

Caramelized Onion, Basil, Blue Benedictine Flatbread
with Balsamic Reduction

Vegetable Samosa with Spicy Peach Salsa

Vegetable Spring Roll with Garlic and Plum Sauce

Double Smoked Bacon and Ontario Cheese Quiche

BBQ Pulled Pork Briochette with Curried Fruit Slaw

Jumbo Shrimp Cocktail Shooter

Ahi'Tuna Slice on Potato with Pickled Red Onion
and Wasabi Mayo

Sundried Tomato and Olive Tapenade
on Cream Chevre Crostini

Beef Empanadas with Ancho Chile Mayo

Double Smoked Cheddar Arancini with Basil Tomato Sauce

We include 8 pieces per person,
5 Hot and 5 Cold passed Hors D'oeuvres

or

Canadian Artisanal Cheese Selection
on Barn Board with Roasted Nuts, Fruits, Crackers

A great gathering place for your guests during cocktail hour!



Bar Service

In efforts to support the farm, and the grapes hand harvested onsite, you are required to purchase your wine directly from Sue-Ann Staff Estate Winery. Kindly note, a minimum of ½ bottle per adult guest is required. There are no corkage fees, the wine is priced at retail store pricing. You take home all left over wine!

Premium Open Bar

*Included in all of our wedding packages

GREAT LAKES BREWERY CRAFT DRAFT BEER

- Blonde
- Red Leaf Lager

PREMIUM BRAND SPIRITS

- Skyy Vodka, Appletons White Rum, Bull Dog Gin, 40 Creek Rye, Johnny Walker Red Label Scotch
- 2 Specialities of your choice.

1 Signature Drink during Cocktail Hour

Non-Alcoholic Beverages

UPGRADES AVAILABLE:

- Sparkling Wine Toast, or Sparkling upon Arrival
- Martini Bar (during cocktail hour)

Price based on selection

\$12.95 per Adult



Casual BBQ Package

The perfect setting for a casual event for the casual couple which includes your own Professional Event Planner for the day of your Wedding.

BBQ MENU SERVED BUFFET STYLE

- Assorted Breads and House made Spreads including Coriander Hummus, Roasted Red Pepper Aoili, and Heirloom Tomato Bruschetta
- A Selection of 3 Niagara Inspired Salads
- Herb Roasted Yukon Gold Potatoes, or Garlic Mashed Potatoes
- Fresh, Local, Seasonal Vegetable Medley in Chardonnay Herb Butter



OFF THE GRILL YOUR CHOICE OF TWO:

- Whole Roasted BBQ'd Chicken, cut and served in front of your guests
- Grilled Atlantic Salmon with Lemon and Dill Aoili
- Carved AAA Angus Slow Roasted Rosemary Striploin
- House Smoked Pork Loin with Roasted Apple and Pear Chutney
- Grilled Shrimp in Basil Lemon Pesto
- Grilled Chicken Breast served with White Wine Mushroom Sauce, BBQ Sauce, or Sweet Chili Thai



*During Cocktail Hour add passed hors d'oeuvres
for only \$6.95 per person*

7 Hours of Open Premium Bar

\$199.00 per guest (19 years of age and older)

\$164.00 per guest (12 years of age – 18 years of age)

\$35.00 per guest (5 years of age – 11 years of age)

You may serve the BBQ Menu Package with the Twilight
at no additional charge.

All applicable taxes and service charge included

Package price is based on a minimum of 110 guests (19 years of age and older)

\$4 per person discount for Friday and Sunday Weddings excluding Holiday Weekends

The Twilight Package

Our most popular wedding package, the Twilight Package is a truly all inclusive package!

To start, your choice of Artisanal Canadian Cheese Selection with seasonal fruits, in house roasted nuts and crackers, or Butlered hors d'oeuvres after the ceremony

Served Plated, Family Style or Buffet Style

1ST COURSE - FRESH, NIAGARA INSPIRED SALADS

- Heirloom Caprese Salad in Sweet Basil Oil, and Balsamic Drizzle
- Bibb Lettuce with Crumble Blue Cheese, Roasted Niagara Pears, and White Honey Dressing
- Mixed Greens in Sesame Ginger with Vineland Peaches, Toasted Walnuts, and Crispy Asian Noodles
- Mixed Young Greens in House verjus with Local Fruits, House Spiced Nuts, and Feta



2ND COURSE - PASS THE PASTA

- Butternut Squash Ravioli with Sage Buttercream Sauce and Crispy Pingue Prosciutto
- Penne Rigate in Marinara with Sweet Basil Drizzle and Parmigiano Reggiano
- Smoked Mozzarella and Basil Ravioli with Red Pepper Alfredo and Sautéed Spinach

3RD COURSE - THE MAIN EVENT

- Slow Roasted Alberta Beef of Striploin with Green Peppercorn infused Cabernet jus
- Thyme Roasted Chicken Supreme stuffed with Sweet Red Pepper, Spinach, and Asiago, served with Vegetable Mirepoix Ratatouille
- Slow Roasted Pork Loin with Roasted Niagara Orchard Fruit and Maple BBQ Sauce
- Pan Seared Atlantic Salmon with a Peach Coriander Salsa
- Pairs with your choice of Potato and Vegetable
- Herb Roasted Fingerling Potatoes
- Gratin Dauphinois • Cumin Roasted Heirloom Carrots • Herb Roasted Peppers and Onion Medley.

4TH COURSE - THE FINALE

With many to choose from, these are the most popular

- Vanilla Cheesecake with Seasonal Fruit Compote
- Plate of Petit Fours (16 Pastries per plate)
- Pie Bar

7 Hours of Premium Open Bar

Midnight Buffet including assorted European Pastries, Fresh Fruit, Fresh Cut Pizza, Wedding Cake Cut and placed on a platter

Your choice of centrepieces created by Country Basket

\$209.00 per guest (19 years of age and older)

\$184.00 per guest (12 years of age – 18 years of age)

\$35.00 per guest (5 years of age – 11 years of age)

You may serve the BBQ Menu Package with the Twilight Package at no additional charge.

All applicable taxes and service charge included

Package price is based on a minimum of 110 guests (19 years of age and older)

\$4 per person discount for Friday and Sunday Weddings excluding Holiday Weekends.

THE FINE PRINT

- Brown folding chairs and your choice of round, or rectangular tables are included
- No outside alcohol is permitted on property
- Any outside alcohol found on the property will result in a \$500.00 fine and will be confiscated. This relates to our AGCO license rules and regulations
- Full Menu Tasting takes place at the beginning of April and is complimentary for you and your fiancée plus 4 additional guests
- Final guest numbers, menu selection, and floor plan must be confirmed no later than two weeks' prior
- Feastivities Events and Catering is the sole food service provider on-site, up to and including late night food
- Chinese Lanterns, sparklers and confetti are not allowed on the property
- Full payment must be processed prior to the wedding
- Neither Feastivities Events and Catering, nor Sue-Ann Staff Estate Winery or any related parties or vendors are responsible for any lost or stolen
- Rehearsals are held on Thursdays
- SOCAN fee of \$59.17 plus applicable taxes applies to all weddings
- See Final Agreement for full details

