



ST. BONIFACE
weddings & events

Established 1931

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.

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.

Event Services

events@stbonifacegolfclub.com
(204) 233-2497 ext. 208

All prices displayed are subject to 12% tax and a 17% service charge

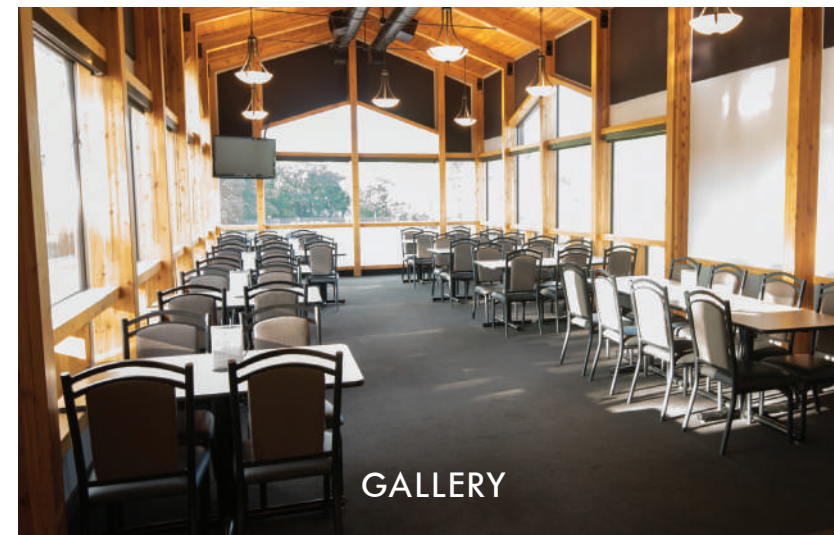


Table Of Contents

The Rooms	4
Rentals	5
Beverage Service	6
Wine List	7
Breakfast Service & Break Time	8
Lunch Service	9
Hors D'oeuvres & Platters	10
Snacks & Stations	11
Plated Dinner Service	12
Buffet Dinner Service	14

Grounds & Food Images Courtesy of Dustin Leader Photography
Interior Photos Courtesy of Chris Jensen Studios

The Rooms

	Seating Style	Pattison Atrium	Chester Solarium	The Gallery
	Banquet/Conference (60-inch round tables with 8 per table)	220	N/A	N/A
	Conference (60-inch round tables with 6 per table)	150	N/A	N/A
	Conference (60-inch round tables with 5 per table)	120	N/A	N/A
	Theatre Style (no tables)	250	30	N/A
	Standing Cocktail Reception	250	20	N/A
	U-Shape	40*	16	40
	Boardroom Style	28*	20	40
	Classroom Style	N/A	25	40
	Two Long Rows	N/A	30	50
	Lounge Furniture**	250	30	60
	Harvest Style	200	N/A	N/A
	Restaurant Style	N/A	N/A	55

THE PATTISON ATRIUM
48 x 68.5 (3288 sq.ft.)
• \$250 per hour / \$1500 per day
• The room rental fee is waived with a minimum \$3000 food purchase before taxes and service charge (maximum 250 guests)
• Minimum three hour rental

THE CHESTER SOLARIUM
17 x 23 (391 sq.ft.)
• \$100 per hour / \$500 per day
• The room rental fee is waived with a minimum \$500 food & beverage purchase before taxes and service charge (maximum 30 guests)
• Minimum three hour rental

THE GALLERY
18 x 35 (630 sq.ft.)
• \$50 per hour / \$400 per day
• The room rental fee is waived with a minimum \$500 food & beverage purchase before taxes and service charge. This space is available November through March (maximum 60 guests)
• Minimum three hour rental

Rentals

Ceremony with Reception to follow	750 + 2.50 per chair
Outdoor Ceremony without Reception	900 + 2.50 per chair
Removal of Stage	150
Draping/Room Divider for Ceremony	150
Ceiling Mounted LCD Projector and 8-foot Projection Screen*	150
LCD Projector and 5-foot Projection Screen**	75
DJ Service 6pm - 1am	650
Chair Cover	5.50
Sash or Band	1
Specialty Napkin	1.25
Floor-length Table Cloth	15 - 35

*Laptop not included ** Solarium only; laptop not included

INCLUDED WITH EVERY CONFERENCE/MEETING

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

INCLUDED WITH EVERY BANQUET/WEDDING

- Cotton Tablecloths (81" x 81") & Napkins
- Skirting for all Prize, Award, or Display Tables
- Podium & Wireless Microphone
- Easels for Display
- Table Number Stands & Numbers

Beverage Service

All alcohol provided by St. Boniface Golf Club

PREMIUM SPIRITS 4.81
Wisers Rye, Absolut Vodka, Bacardi Rums (white & gold), Captain Morgan Spiced Rum, Beefeater Gin, Ballantines Scotch

TOP SHELF SPIRITS & LIQUEURS 5.58
Crown Royal Rye, Grey Goose Vodka, Bombay Gin, Jose Cuervo Tequila, Kahlua, Baileys, Amaretto

DOMESTIC BEER 4.81
Kokanee, Bud Light, Bud, MGD, Lab Lite, Coors Banquet, Alexander Keith's Pale Ale, Labatt Blue

IMPORTED BEER 5.58
Heineken, Stella, Guinness, Corona

GLASS HOUSE WINE 5.97
Peller Family Vineyards

POP & JUICE 2.31
*No charge for non-alcoholic drinks with host bar

- Bars are supplied with your choice of spirits and three beers, as well as our house wine
- Specialty beers, spirits, liqueurs, and single malt scotches are available upon request (minimum purchase required)
- 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)
- No shooters
- No doubles after midnight
- Minimum one hour closure, bars must not exceed six hours of service

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

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 Apothic Red & Apothic White
- 35 Jacob's Creek Simply Red & Moscato
- 40 Don David Malbec & Chardonnay
- 30 Ogio Primativo & Pinot Grigio
- 30 Beringer California Collection Cabernet Sauvignon & Pinot Grigio
- 30 Copper Moon Merlot & Pinot Grigio
- 30 Barefoot Shiraz & Pinot Grigio
- 30 Black Cellar Shiraz & Pinot Grigio Chardonnay
- 30 Sawmill Creek Merlot & Sauvignon Blanc

BUBBLES

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

- 32 Yellow Tail Bubbles Sparkling Wine
- 32 Yellow Tail Bubbles Rose Sparkling Wine
- 105 Moet & Chandon Imperial Champagne



BLF Studios

Breakfast Service & Break Time

Available until 1pm

PLATED

Includes juice, coffee, and tea

THE TRADITIONAL 12
Scrambled eggs, bacon, breakfast potatoes, and toast

FRENCH TOAST 12
Cinnamon French toast with banana caramel compote and fresh fruit

EGGS BENEDICT 15
Served with breakfast hashbrowns and fresh fruit

A LA CARTE BREAKFAST & BREAK TIME

Muffins	3
Granola Bars	2.50
Individual Yogurts	2.50
Whole Fruit	2.25
Fresh Fruit Platter	6
Candy Bars	2.50
Cookies	2
Bags of Chips	1.75
Coffee & Tea	2.75
Pop & Juice	3

BUFFET

Includes juice, coffee, and tea

CONTINENTAL BUFFET 12
Fresh fruit with a selection of sweet pastries and muffins

ESSENTIAL BUFFET 14
(Minimum 20 guests)
Scrambled eggs, bacon or sausage, breakfast potatoes, and fruit

Upgrade to EGGS BENEDICT 3

BRUNCH BUFFET 24
(Minimum 20 guests)
Scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, summer salad, dainties, and cookies

BUFFET ADD ONS

(Maximum 100 guests)

Omelette Station	6.50
Roasted Salmon	7
Carved Item (ham or beef)	7.50

Lunch Service Available until 3pm

PLATED

Accompanied with chef's choice of salad plus rolls and butter. Served with vegetables and potatoes. Includes coffee and tea.

CHICKEN PARMESAN 25
Two pieces of breaded chicken breast topped with san Marzano sauce, mozzarella, parmesan, and fresh basil

CHICKEN CORDON BLEU 25
A juicy chicken breast breaded and stuffed with ham and cheese, topped with a mushroom demi-glace

HERB CRUSTED PORK LOIN 24
Slow roasted Dijon and herb crusted pork loin served with maple pan jus

SALT AND VINEGAR PICKEREL 26
Manitoba pickerel fillets coated in crushed salt and vinegar chips served with dill remoulade

The following are accompanied with chef's choice of salad:

GRILLED 8OZ CAB SIRLOIN STEAK SANDWICH 28
Served open-faced on garlic toast and garnished with onion rings and served with fries

CHICKEN POT PIE 18

THREE CHEESE LASAGNA BOLOGNESE 20
Served with garlic toast

QUICHE FLORENTINE 18
Individual sized quiche consisting of roasted red peppers, mozzarella and spinach served with garden salad

BUFFET

Includes coffee and tea

SOUP AND GOURMET SANDWICH BUFFET 17
Assortment of gourmet sandwiches on artesian breads

LUNCHEON BUFFET 26
Minimum 20 guests, includes rolls and butter

Choose one item from each grouping:

- Beef Lasagna, BBQ Chicken Pieces, Butter Chicken on Rice, Swedish Meatballs
- Coleslaw, Tossed Salad, Caesar Salad, Summer Salad
- Vegetable Medley, Glazed Carrots, Green Beans Amandine
- Oven Roasted Potatoes, Lemon Potatoes, Wild Rice Pilaf, Perogies

PLATED ADD ONS

New York Cheesecake	6
Chocolate Cake	5.50
Pie a la Mode	5

BUFFET ADD ONS

Salad	4
Dessert Station	7.50
Fruit Platter	6
Dainties	5

Hors D'oeuvres & Platters

HORS D'OEUVRES

28

Priced per dozen; minimum order of three dozen

Greek Bruschetta ⑤

California Poke Spoon

Mini Rye

Bison Meatball with Saskatoon BBQ

Tempura Pickerel Cheeks with Dill Remoulade

Spinach and Artichoke Stuffed Mushroom Cap ⑤

Spring Roll with Sweet Chili Sauce ⑤

Coconut Breaded Shrimp with Mango Sauce

Mini Red Potato Stuffed with Truffled Mashed Potatoes ⑤

Sesame Chicken Bites with Lemon or Sweet and Sour Sauce

Curried Chicken Pita Crisp

Shrimp Campechana

PLATTERS

Fresh Fruit 6

Gourmet Sandwiches and Wraps 8.50

Fancy Tea Sandwiches 8

Fresh Vegetables & Dip 5

Bothwell Cheese & Crackers 6

Social Platter 10

Assorted meats, breads, buns, pickles, cheese, crackers, and condiments

Dainties 5

Cookies 2

Platter Package 23

Cheese and crackers, veggies and dip, assorted gourmet sandwiches and wraps, pickles, fruit platter, cookies or dainties, and a coffee station

Snacks & Stations

Having an event where you'd like guests to be able to mingle and move around the room?

These snacks and stations provide some tasty options! (Minimum 20 guests)

NACHO BAR 11

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

SIGNATURE THIN CRUST PIZZA 11

Your choice of five of the following: Pepperoni and Mushroom, Hawaiian, Vegetarian, Canadian, Mexican, Chorizo Onion and Bell Pepper, BBQ Chicken, Pepperoni and Bacon, Greek

BUILD YOUR OWN POUTINE 10

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

PULLED PORK SLIDER STATION 11

Buns, slow-cooked pork shoulder, pickled onions, banana peppers, coleslaw, pickles, Carolina mustard BBQ, ancho apricot BBQ, and Kansas-style BBQ sauce

CARVING STATION 15

Your choice of Roasted Top Sirloin or Baked Glazed Ham with condiments and fresh baked rolls
Add Salad 4

MAC AND CHEESE STATION 10

Bacon, broccoli, cheddar, blue cheese, parmesan, green onions, crushed doritos, jalapenos, crispy onions

BUILD YOUR OWN PEROGY BAR 10

Perogies, kielbasa, cheddar, onions, bacon, and sour cream

DESSERT STATION 7.50

A tableful of cakes, cheesecakes, pies, and tarts

COFFEE STATION 2.75

Regular, decaf, and tea

HOT CHOCOLATE STATION 5

⑤ Vegetarian option

Plated Dinner Service

All plated meals include rolls with butter, salad, one starch, one vegetable, dessert, coffee & tea

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

HERB CRUSTED PORK TENDERLOIN Pork Tenderloin rubbed with herbs and served with honey Dijon jus	38	MISO GLAZED SALMON Served with ponzu beurre-blanc	40
FRENCH ONION STUFFED CHICKEN Breaded chicken breast stuffed with caramelized onions, gruyere and sherry spiked demi-glaze	41	DUXELLE STUFFED MANITOBA PICKEREL With dill caper cream	42
APPLE AND BRIE STUFFED CHICKEN Chicken stuffed with apples and brie with fig pan jus	41	8 OZ. NEW YORK STRIPLOIN Served with peppercorn sauce	45
GRILLED CHICKEN MARSALA Marinated chicken supreme served with rich marsala mushroom sauce	39	8 OZ. SIRLOIN STEAK Topped with bacon and mushroom gratin with brandied demi	42
MARGHERITA CHICKEN Balsamic marinated chicken topped with bocconcini and basil pesto with san Marzano sauce	39	8 OZ. CAB PRIME RIB Served au jus, topped with Yorkshire pudding	48.50
		Add garlic shrimp (3) to any beef option	5

VEGETARIAN OPTIONS

Please choose one option for all vegetarian guests:

- Manicotti
- Grilled Vegetable Wellington
- Grilled Ratatouille-Stuffed Pepper (this option is vegan and gluten-free)

36

ADD ON A SOUP TO START

Roasted Red Pepper, Cream of Potato & Leek, Cream of Broccoli & Cheese, Butternut Squash

4.50

Plated Dinner Service

All plated meals include rolls with butter, salad, one starch, one vegetable, dessert, coffee & tea

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

SALADS

SPINACH

Spinach, quinoa, strawberries, red onions, and feta with a honey ginger vinaigrette

ST. B

Artisan greens, cucumbers, radishes, grape tomatoes, carrots with a house peppercorn dressing

CAESAR SALAD

Romaine, house caesar dressing, parmesan, and croutons

BEET SALAD

Spinach and arugula, roasted beets, red onions, goat cheese, candied pecan pieces and maple balsamic vinaigrette

STARCH

Oven Roasted Potatoes, Wild Rice Pilaf, Baked Mashed Potatoes, Dauphinoise Potatoes, Lemon Potatoes

VEGETABLES

Fresh Vegetable Medley, Roasted Carrots & Parsnips, Green Beans Amandine, Asparagus (seasonal), Brussel Sprouts with Brown Butter & Shallots

DESSERT

Apple Crisp a la Mode, New York Style Cheesecake with Strawberry Compote, Pear Brûlée Cheesecake, Raisin and Currant Butter Tarts, Smores Cheesecake, Chocolate Torte, Crème Brûlée (vanilla, rum raisin or salted caramel)

KIDS MEALS (12 years and under)

17

All kids meals include an ice cream dessert

Please choose one option:

Chicken Fingers & Fries, Grilled Cheese & Fries

Buffet Dinner Service

Buffets include rolls with butter, a dessert station, coffee & tea (minimum 25 guests)

ST. B BUFFET 35

Choice of two hot items, two salads, one vegetable, and one starch

SEINE RIVER BUFFET 39

Choice of one carved item, two hot items, two salads, one vegetable, and one starch

SAINT BUFFET 43

Prime Rib roast, two hot items, three salads, one vegetable and one starch

KIDS BUFFET 50% off

Children 12 and under may have your selected buffet at half price

BUFFET ADD ONS

Carvery	7.50
Hot Item	5.25
Salad	4
Starch	4.50
Vegetable	4.50

CARVERY

Roasted Top Sirloin
Roasted Pork
Baked Ham
Roasted Turkey with Dressing and Gravy

Buffet Dinner Service

Buffets include rolls with butter, a dessert station, coffee & tea (minimum 25 guests)

HOT ITEMS

Breaded Chicken Parmesan

Swedish Meatballs

Perogies

Mac and Cheese

BBQ Chicken Pieces

Tilapia with a Ginger Green Onion Sauce

Creamy Pork Adobo

Sweet and Sour Pork

Butternut Squash Ravioli with
Brown Butter Sage and Parmesan

Boneless Chicken Cacciatore

STARCH

Oven Roasted Potatoes

Wild Rice Pilaf

Baked Mashed Potatoes

Dauphinoise Potatoes

Scalloped Potatoes

Lemon Potatoes

SALADS

Greek

Tossed

Caesar

Broccoli

Potato

Coleslaw

Summer

Pasta

Spinach

VEGETABLES

Fresh Vegetable Medley

Roasted Carrots and Parsnips

Green Beans Amandine

Corn with Peppers

Broccoli and Cauliflower with Cheese Sauce



Thank You

CONTACT

Event Services

events@stbonifacegolfclub.com

(204) 233-2497 ext. 208