



# ST. MARYS WEDDINGS

EVENT CREATION & COORDINATION

SINCE  2014

WEDDING PACKAGE INFORMATION



# CONGRATULATIONS

---

Thank you for considering St. Marys Weddings for your dream wedding.

---

**Every fairy tale starts with the perfect setting** — and your wedding day is no different. St. Marys Weddings is a family-owned and operated wedding venue that specializes in full service and meaningful wedding experiences. With inspiring outdoor ceremony grounds, two unique reception rooms, beautiful bridal suites, in-house catering, and a full team of wedding specialists, who are focused on everything from planning, to design, to day-of coordination — we invite you to celebrate your love with us.

# ST. MARYS WEDDINGS

---

**The St. Marys Golf and Country Club is the wedding destination that has it all** — space for your ceremony and reception, full catering and decor packages, friendly service right from your first consultation through to the big day, and local vendor connections to ensure that all of your wedding needs are met. On your special day, we take care of coordination, food & bar service, and setup & cleanup, so that you can focus on what matters most.



## PLANNING YOUR WEDDING:

---

**STEP 1: VENUE PACKAGE** — Select from either the Ballroom or the Hideaway.

**STEP 2: CEREMONY DECOR PACKAGE** — Select from four unique design options for your onsite Ceremony.

**STEP 3: ROOM DECOR PACKAGE** — Select from four customizable design options that are based on your room selection.

**STEP 4: RECEPTION TABLES DECOR PACKAGE** — Select from a number of guest table types and complimenting tablescape options.

**STEP 5: FOOD & BEVERAGE MENU PACKAGE** — Select from a variety of seasonally-curated menu options.

# ST. MARYS CEREMONIES

**Your ceremony** is the moment you have been waiting for—to express your love, and share it with the people who are most important to you. Our Ballroom and Hideaway ceremony grounds provide a picturesque setting for your outdoor ceremony, both overlooking our beautiful golf course. If you prefer a winter wedding, the glass doors in the Hideaway provide sophisticated flare for your indoor ceremony.



## OUTDOOR CEREMONY

Noted as one of Ontario's hidden gems, the picturesque grounds at the St. Marys Golf and Country Club are a beautiful setting for your outdoor ceremony. With stunning views and expertly manicured landscapes, the outdoor pergolas, for either the Ballroom or the Hideaway, are the perfect spot for the two of you to say, "I do!"

## INDOOR CEREMONY

Whether you're planning a unique indoor wedding or simply want to remove weather variables from your wedding plan, both the Ballroom and the Hideaway are versatile spaces that can be arranged for a ceremony to suits your style. During the winter months, the glass doors and exposed wood beams in the Hideaway serve as a sophisticated backdrop option for exchanging your vows.

# ST. MARYS RECEPTIONS

Spend cocktail hour mingling with family and friends, while savouring a selection from our hors d'oeuvres menu. After your grand entrance as newlyweds, enjoy a premier prix fixe plated dinner, prepared by our culinary team, before dancing the night away. When you need a break for refreshments, the friendly staff behind our fully-stocked bar will be happy to serve you.



**One of two rooms to make your own** — The Ballroom is our classic, elegant and airy year-round wedding space, providing an intimate setting for a wedding reception of 40 to 170 guests. The Hideaway is a seasonal space that combines casual yet sophisticated flare, offering the perfect setting for a modern wedding reception of 75 to 200 guests.

*Streetcar Design Co. Photography*

# VENUE PACKAGES

# THE BALLROOM

2024

**A lot of decisions go into a wedding day.** Our expert wedding team has worked behind the scenes to make those decisions easier on you, with a variety of in-depth packages to suit your wedding style and your budget. We invite you to explore our options and find what fits you.

VENUE PACKAGE FEE RANGING FROM \$1595 - \$3595



## VENUE PACKAGE INCLUSIONS

Outdoor or Indoor Ceremony (*Depending on Season*)  
Outdoor Cocktail Reception + Indoor Dinner & Dance Reception (*Depending on Season*)  
Banquet Hall for up to 170 Guests  
One 90-Minute Initial Planning Consultation with Wedding Planner  
One 60-Minute Detail Review Consultation with Wedding Planner  
Day-Of Coordination by Wedding Maître D'  
Menu Tasting for Two + Consultation with Executive Chef  
Access to Private Bridal Suite (*4 Hours Prior to Wedding*)  
Golf Day for Four (*18-Hole Wedding Couples Tournament*)  
Banquet Settings (*Flatware, Stemware, China*)  
Banquet Service (*Bartender, Food Service Staff, Liquor License & Permit*)  
Event Setup and Cleanup (*With the Exception of Floral*)

### ALSO INCLUDED (WITH ON-SITE CEREMONIES):

One 60-Minute Ceremony Rehearsal with Wedding Maître D'

Minimum final 85 adult guests on Saturday dates and Sundays of long weekends. Minimum final 75 adult guests on Friday dates.  
In the Offseason, minimum final 75 adult guests on November-December dates and May 1st through Victoria Day, and 40 adult guests on January-April dates.  
Offseason in the Ballroom applies from November through May Victoria Day weekend. Saturday rates apply on Sundays of holiday weekends and New Years Eve.  
Additional labour charges apply on statutory holidays and New Years Eve. Additional SOCAN and RE:SOUND fees are applicable. All prices exclude taxes.

# VENUE PACKAGES THE HIDEAWAY

2024

**A lot of decisions go into a wedding day.** Our expert wedding team has worked behind the scenes to make those decisions easier on you, with a variety of in-depth packages to suit your wedding style and your budget. We invite you to explore our options and find what fits you.

VENUE PACKAGE FEE RANGING FROM \$2295 - \$4295



## VENUE PACKAGE INCLUSIONS

Outdoor Ceremony  
Indoor Dinner Reception + Indoor/Outdoor Cocktail & Dance Reception  
Banquet Hall for up to 200 Guests  
One 90-Minute Initial Planning Consultation with Wedding Planner  
One 60-Minute Detail Review Consultation with Wedding Planner  
Day-Of Coordination by Wedding Maître D'  
Menu Tasting for Two + Consultation with Executive Chef  
Access to Private Bridal Suite (4 Hours Prior to Wedding)  
Golf Day for Four (18-Hole Wedding Couples Tournament)  
Banquet Settings (Flatware, Stemware, China)  
Banquet Service (Bartender, Food Service Staff, Liquor License & Permit)  
Event Setup and Cleanup (With the Exception of Floral)

### ALSO INCLUDED (WITH ON-SITE CEREMONIES):

One 60-Minute Ceremony Rehearsal with Wedding Maître D'

Minimum final 100 adult guests on Saturday dates and Sundays of long weekends. Minimum final 75 adult guests on Friday dates.  
Offseason in the Hideaway applies from May 1st through Victoria Day. Saturday rates apply on Sundays of holiday weekends.  
Additional labour charges apply on statutory holidays. Additional SOCAN and RE:SOUND fees are applicable. Prices exclude taxes.

# SPECIAL INCENTIVES

2024

We know that your wedding venue choice is a difficult one, and we appreciate the trust you place in the St. Marys Golf & Country Club to host your big day. To show our gratitude, we offer additional services for our wedding couples, in the form of in-depth planning meetings, complimentary menu tastings for two, and use of our bridal suites.



# REHEARSAL DINNER



There's more to a wedding celebration than the actual day. For the complete wedding party picture, you also have the rehearsal dinner to consider. Our team will be happy to reserve your party a table in our restaurant, **Social Thirty-One**, where, following your complimentary ceremony rehearsal, you will dine from our special group dinner menu.

*Additional fees apply for rehearsal dinner catering.  
Rehearsal dinner bookings must be made through your Special Events Consultant.*



# DECOR PACKAGES

ABOVE & BEYOND  
EVENT DESIGN  
AND DECOR  
∴  
*by St. Marys Weddings*

2024

**Perfectly designed weddings are possible.** In-house event design services are provided exclusively to our couples and curated by industry-leading experts. Our in-depth, customizable decor packages provide all the variety you need to suit your unique wedding style and desires.

## DECOR PACKAGE INCLUSIONS:

One 90-Minute Initial Design Consultation with Special Events Designer  
One 60-Minute Design Review Consultation with Special Events Designer  
One 15-Minute Final Design Phone Review with Special Events Designer  
Full Decor Setup, Styling and Dismantle *(With the Exception of Floral)*

FOR OFFSEASON DATES (NOVEMBER THROUGH MAY VICTORIA DAY WEEKEND), RECEIVE 10% OFF DECOR PACKAGES

## CEREMONY

### PACKAGE FEES RANGING FROM \$175 - \$945

From an inclusion of everything you need to everything you can imagine, our ceremony decor packages allow you to go minimalistic with just the essentials, such as your signing table and pedestals to host your florals, or you can choose from luxe designs that include full styling with drapery, chandeliers, and ceremony signage.

## BALLROOM RECEPTION

### PACKAGE FEES RANGING FROM \$1195 - \$4195

Choose from an array of options that cover the basics, like fireplace backdrop candleescaping and styled tables of importance, to fully designed packages that consider every detail of the space, such as entrance drapery, chandelier lighting installation, specialty signage, and beautifully-styled lounges that also serve as photo areas for your wedding guests.

## HIDEAWAY RECEPTION

### PACKAGE FEES RANGING FROM \$1595 - \$4795

Select from a range of options that cover the basics, like structure or drapery backdrops and styled tables of importance, to fully designed packages that consider every detail of the space, such as garage door drapery, chandelier lighting installation, specialty signage, and beautifully-styled lounges that also serve as photo areas for your wedding guests.

## RECEPTION TABLES

### PACKAGE FEES RANGING FROM \$85 - \$255

Whether you prefer round or long banquet tables for your guests, specialty harvest tables for your immediate family or just for the head table, vineyard chair seating for your key guests, designer charger plates and table numbers, place settings upgraded with gold flatware, or styled candleescaping on all tables, every detail is possible with our reception table packages.

Decor Packages are mandatory with all wedding bookings. Additional fees are applicable for ceremony chairs. Decor Packages less 10% for Offseason dates. Additional Landmark Fee applies for outside Decorators. Prices exclude taxes.

SPRING & SUMMER MENU 2024

# THE GOWANBRAE

\$155 PER PERSON OR \$145 PER PERSON IN OFFSEASON

WEDDING DATES APRIL THROUGH AUGUST

## HOST BAR SERVICE **UNLIMITED**

House Rail of Domestic Liquors and Selected Liqueurs **PLUS**: Coolers and Our Signature Caesars  
Selection of Domestic, Premium and Ontario Craft Beer  
VQA Red and White Wines  
Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

## WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service  
*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)  
**Opa! Bruschetta**, Whipped Goat Cheese, Cherry Tomato, Cucumber Kalamata (V)  
**Shrimp Parcel**, Poached Shrimp, Sweet Chili-Cream Cheese, Chive  
**Mushroom Duxelle**, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Phyllo (V)  
**PLUS Artisan Cheeses and Fruit**, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Dried Fruit,  
Crackers and Bread (V)

## DINNER APPETIZER **SELECT ONE**

**Summer Caprese**, Field Tomato, Buffalo Mozzarella, Pickled Shallot, Cucumber, Basil, Balsamic (V/GF)  
**Arugula Berry Salad**, Strawberry, Toasted Sunflower, Avocado, Feta, Radish Pickle, Summer Berry Vinaigrette (V/GF)  
**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt Vinaigrette (V/GF)  
**Tomato Fennel Soup**, Sweet Local Tomato, Parmesan Chip, Herb Oil (V/GF)

## DINNER ENTRÉES **SELECT TWO PROTEINS + VEGETARIAN OPTION**

**Herb Marinated Chicken Breast**, Duchess Potato, Baby Zucchini, Glazed Baby Carrot, Au Jus (GF)  
**Braised Boneless Beef Short Rib**, Confit Garlic Whipped Potato, Kale, Fine Beans, Tomato Soubise, Merlot Jus (GF)  
**Atlantic Salmon**, Peruvian Potato, Asparagus, Mango-Avocado Salsa, Pickled Shallot, Cilantro (DF/GF)  
**VEGETARIAN OPTION Chickpea Panelle**, Plant-Based Protein to be Substituted in Place of Meat Selection (V/GF)  
**OPTION TO UPGRADE ONE PROTEIN** (Market Price Per Person)  
**Whole Roasted Beef Prime Rib**, Pomme Purée, Merlot Cippolini, King Oyster Mushroom, Asparagus, Malbec Jus (GF)

## DINNER DESSERT **SELECT ONE**

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)  
**Creamy Vanilla Bean Cheesecake**, Butter Graham Crust, Local Niagara Cherry Preserve, White Chocolate (V)  
**The Chocolate Experience**, Fudgy Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cocoa Nibs (V)

## LATE NIGHT STATION **SELECT ONE 'FAVOURITE'** *See Late Night Menu*

The Gowanbrae is available Fridays or Saturdays, and Sundays of long weekends. Warm bread with whipped butter, and coffee and tea are also included.  
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$95 PP.  
Minimum guest count in effect. Additional Late Night selections are \$11 PP. Host Bar Service is applicable from Cocktail Period through to the end of the function.

FALL & WINTER MENU 2024

# THE GOWANBRAE

\$155 PER PERSON OR \$145 PER PERSON IN OFFSEASON

WEDDING DATES SEPTEMBER THROUGH MARCH

## HOST BAR SERVICE UNLIMITED

House Rail of Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars  
Selection of Domestic, Premium and Ontario Craft Beer  
VQA Red and White Wines  
Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

## WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service  
*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)  
**Portobello Bruschetta**, Balsamic Portobello, Roasted Pepper, Basil, Toasted Crostini, Parmesan (V)  
**Tiki Shrimp**, Crunchy Rice Paper, Sweet Shrimp, Curry Mayo  
**Prosciutto & Plum**, Winter Plum Compote, Baked Crostini, Whipped Goat Cheese  
**PLUS Artisan Cheeses and Fruit**, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Dried Fruit, Crackers and Bread (V)

## DINNER APPETIZER SELECT ONE

**Cinderella Pumpkin Bisque**, Cardamom, Sweet Onion, Za'atar, Crunchy Chickpea, Sumac Yogurt (V/GF)  
**Potato & Leek Soup**, Confit Potato, Crisp Leek Allumette, Smoked Paprika, Bacon Lardon (GF)  
**Arugula & Parma Salad**, Prosciutto De Parma, Maple Squash, Golden Raisin, Grand Trunk Cheese, White Balsamic (GF)  
**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt Vinaigrette (V/GF)

## DINNER ENTRÉES SELECT TWO PROTEINS + VEGETARIAN OPTION

**Pan Roasted Chicken Breast**, Polenta, Forest Mushroom, French Beans, Baby Turnip, Au Jus (GF)  
**Red Wine Braised Lamb Shank**, Marinated Eggplant, Herb Fingerling, Asparagus, Mosaic Vegetable Jus (GF)  
**Artic Char**, Saffron & White Bean Ragout, Tomato, Kale, Potato (GF)  
**VEGETARIAN OPTION Chickpea Pannelle**, Plant-Based Protein to be Substituted in Place of Meat Selection (V/GF)

**OPTION TO UPGRADE ONE PROTEIN** (Market Price Per Person)

**Prime Rib Roast**, Charred Heirloom Carrot, Horseradish Dill Whipped Potato, Romanesco, Pinot Jus (GF)

## DINNER DESSERT SELECT ONE

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)  
**Pumpkin Pie Cheesecake**, Creamy Fall Spiced Cake, Graham Crust, Chantilly Crème, Chocolate Curl (V)  
**Caramel Carrot Cake**, Moist Carrot Cake, Caramel Cream Cheese Mousse, Chocolate Accents, Caramel (V)

## LATE NIGHT STATION SELECT ONE 'FAVOURITE' See Late Night Menu

The Gowanbrae is available Fridays or Saturdays, and Sundays of long weekends. Warm bread with whipped butter, and coffee and tea are also included.  
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$95 PP.  
Minimum guest count in effect. Additional Late Night selections are \$11 PP. Host Bar Service is applicable from Cocktail Period through to the end of the function.

## SPRING & SUMMER MENU 2024

# THE AINSLIE

\$175 PER PERSON OR \$165 PER PERSON IN OFFSEASON

WEDDING DATES APRIL THROUGH AUGUST

## HOST BAR SERVICE UNLIMITED

House Rail of Premium and Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars  
Selection of Domestic, Premium, Import, and Ontario Craft Beer  
VQA Red and White Wines  
Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

## WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service  
Complimentary Sparkling Wine Toast for You and Your Wedding Party  
*Option to Add Sparkling Wine Toast for All Other Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)  
**Opa! Bruschetta**, Whipped Goat Cheese, Cherry Tomato, Kalamata (V)  
**Shrimp Parcell**, Poached Shrimp, Sweet Chili-Cream Cheese, Chive  
**Mushroom Duxelle**, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Phyllo (V)  
**Prosciutto & Berry**, Shaved Prosciutto, Baked Crostini, Brie, Fresh Strawberry  
**Pork & Kimchi Gyoza**, Marinated Pork and Korean Kimchi Gyoza, Ponzu Glaze, Pickled Ginger  
**PLUS Charcuterie, Cheese and Antipasti**, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries,  
Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread

## DINNER APPETIZER SELECT ONE

**Sesame Seared Tuna**, Ahi Tuna, Miso Carrot Purée, Singapore Slaw, Sweet Pepper, Soy (DF)  
**Summer Caprese**, Field Tomato, Buffalo Mozzarella, Pickled Shallot, Cucamelon, Basil, Balsamic (V/GF)  
**Arugula Berry Salad**, Strawberry, Toasted Sunflower, Avocado, Feta, Radish Pickle, Summer Berry Vinaigrette (V/GF)  
**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt Vinaigrette (V/GF)  
**Tomato Fennel Soup**, Sweet Local Tomato, Parmesan Chip, Herb Oil (V/GF)

## DINNER ENTRÉES SELECT TWO PROTEINS + VEGETARIAN OPTION

**Whole Roasted Beef Prime Rib**, Truffle Pomme Purée, Merlot Cippolini, King Oyster Mushroom, Asparagus, Malbec Jus (GF)  
**Herb Marinated Chicken Breast & Garlic Shrimp**, Duchess Potato, Summer Zucchini, Glazed Baby Carrot, Au Jus (GF)  
**Braised Boneless Beef Short Rib**, Dauphine Potato, Kale, Fine Beans, Tomato Soubise, Merlot Jus  
**Peach Wood Smoked Salmon**, Peruvian Potato, Asparagus, Mango-Avocado Salsa, Pickled Shallot, Cilantro (GF)  
**VEGETARIAN OPTION Chickpea Pannelle**, Plant-Based Protein to be Substituted in Place of Meat Selection (V/GF)

## DINNER DESSERT SELECT ONE

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)  
**Creamy Vanilla Bean Cheesecake**, Butter Graham Crust, Local Niagara Cherry Preserve, White Chocolate (V)  
**The Chocolate Experience**, Fudgy Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cocoa Nibs (V)  
**Signature Chocolate or Vanilla Crème Brûlée**, Creamy Egg Custard, Crisp Sugar, Seasonal Biscotti, Fresh Berries (V)  
**Signature Pot De Crème**, Vanilla Bean Custard, Seasonal Berries, Cookie Crumb, Sugar Tuile

## LATE NIGHT STATIONS SELECT ONE 'FAVOURITE' + ONE 'PREMIUM' *See Late Night Menu*

The Ainslie is available Fridays or Saturdays, and Sundays of long weekends. Warm bread with whipped butter, and coffee and tea are also included.  
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$105 PP.  
Minimum guest count in effect. Host Bar Service is applicable from Cocktail Period through to the end of the function.

## FALL & WINTER MENU 2024

# THE AINSLIE

\$175 PER PERSON OR \$165 PER PERSON IN OFFSEASON

WEDDING DATES SEPTEMBER THROUGH MARCH

## HOST BAR SERVICE UNLIMITED

House Rail of Premium and Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars  
Selection of Domestic, Premium, Import and Ontario Craft Beer  
VQA Red and White Wines  
Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

## WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service  
Complimentary Sparkling Wine Toast for You and Your Wedding Party  
*Option to Add Sparkling Wine Toast for All Other Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)  
**Portobello Bruschetta**, Balsamic Portobello, Roasted Pepper, Basil, Toasted Crostini, Parmesan (V)  
**Tiki Shrimp**, Crunchy Rice Paper, Sweet Shrimp, Curry Mayo  
**Prosciutto & Plum**, Winter Plum Compote, Baked Crostini, Whipped Goat Cheese  
**Mushroom Duxelle**, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Phyllo (V)  
**Pork & Kimchi Gyoza**, Marinated Pork and Korean Kimchi Gyoza, Ponzu Glaze, Pickled Ginger  
**PLUS Charcuterie, Cheese and Antipasti**, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries,  
Assorted Pickles, Dried Fruit, Crackers and Bread

## DINNER APPETIZER SELECT ONE

**Cinderella Pumpkin Bisque**, Cardamom, Sweet Onion, Za'atar, Crunchy Chickpea, Sumac Yogurt (V/GF)  
**Sweet Corn Chowder**, Yukon Potato, Smoked Bacon, Red Pepper Oil, Chive  
**Beet Carpaccio**, Poached Beet Root, Orange Segments, Cocoa Pickled Walnut, Raddichio, Goat Cheese, Yogurt Dressing (V/GF)  
**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt (V/GF)  
**Arugula & Parma Salad**, Prosciutto De Parma, Maple Squash, Golden Raisin, Grand Trunk Cheese, White Balsamic (GF)

## DINNER ENTRÉES SELECT TWO PROTEINS + VEGETARIAN OPTION

**Whole Roasted Beef Prime Rib**, Charred Heirloom Carrot, Horseradish Dill Whipped Potato, Romanesco, Pinot Jus (GF)  
**Pan Roasted Chicken Breast & Marinated Prawn**, Pesto Polenta, Wild Mushroom, Haricot Vert, Baby Navet, Au Jus (GF)  
**Red Wine Braised Lamb Shank**, Marinated Eggplant, Herb Fingerling, Asparagus, Braised Roots Jus (GF)  
**Cold Smoked Artic Char**, Saffron & White Bean Ragout, Tomato, Kale, Cockle, Potato  
**VEGETARIAN OPTION Chickpea Pannelle**, Plant-Based Protein to be Substituted in Place of Meat Selection (V/GF)

## DINNER DESSERT SELECT ONE

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)  
**Pumpkin Pie Cheesecake**, Creamy Fall Spiced Cake, Graham Crust, Chantilly Crème, Chocolate Curl (V)  
**Caramel Carrot Cake**, Moist Carrot Cake, Caramel Cream Cheese Mousse, Chocolate Accents, Caramel (V)  
**Signature Chocolate or Vanilla Crème Brûlée**, Creamy Egg Custard, Crisp Sugar, Seasonal Biscotti, Fresh Berries (V)  
**Signature Pot De Crème**, Vanilla Bean Custard, Seasonal Berries, Cookie Crumb, Sugar Tuile

## LATE NIGHT STATIONS SELECT ONE 'FAVOURITE' + ONE 'PREMIUM' See Late Night Menu

The Ainslie is available Fridays or Saturdays, and Sundays of long weekends. Warm bread with whipped butter, and coffee and tea are also included.  
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$105 PP.  
Minimum guest count in effect. Host Bar Service is applicable from Cocktail Period through to the end of the function.

## SPRING & SUMMER MENU 2024

# THE FRIDAY

\$135 PER PERSON

FRIDAY WEDDING DATES APRIL THROUGH AUGUST

## HOST BAR SERVICE **UNLIMITED**

House Rail of Premium & Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars

Selection of Domestic, Premium, Import, and Ontario Craft Beer

VQA Red and White Wines

Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)

**Opa! Bruschetta**, Whipped Goat Cheese, Cherry Tomato, Kalamata (V)

**Shrimp Parcell**, Poached Shrimp, Sweet Chili-Cream Cheese, Chive

**Mushroom Duxelle**, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Phyllo (V)

**Prosciutto & Berry**, Shaved Prosciutto, Baked Crostini, Brie, Fresh Strawberry

**Pork & Kimchi Gyoza**, Marinated Pork and Korean Kimchi Gyoza, Ponzu Glaze, Pickled Ginger

**PLUS Charcuterie, Cheese and Antipasti**, Fine Cured and Roasted Meats, Local Artisanal Cheeses from Stonetown  
Artisan Cheese, Marinated Vegetables, Pickles, Mustards, with Toast Points, Crackers and Crisps

## FOOD STATION FAVOURITES **SELECT TWO** *See Late Night Menu for Full Descriptions*

**Buttermilk Mac & Cheese** with Our Housemade Cheese Sauce

**Ultimate Poutine**, Russet Fries with Gravy

**Another One Bites the Crust**, Selection of Hand-Stretched Pizzas

## FOOD STATION PREMIUMS **SELECT TWO** *See Late Night Menu for Full Descriptions*

**Wok Down Chinatown**, Crisp Spring Rolls with Steamed Edamame, Choice of Feature Item

**Beef Sliders**, Selection of Chef's Signature Sliders

**Taco Loco**, Selection of Chef's Signature Tacos

**Smokehouse**, Creamy Potato Salad with Soft Bread and Molasses Baked Beans, Choice of Feature Item

The Friday is available with Friday and Offseason bookings only. The Friday also includes coffee and tea. Additional Food Station selections are \$11 PP. Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minimum guest count and age in effect. Evening ceremony time in effect.

Host Bar Service is applicable from Cocktail Period through to the end of the function.

FALL & WINTER MENU 2024

# THE FRIDAY

\$135 PER PERSON

FRIDAY WEDDING DATES SEPTEMBER THROUGH MARCH

## HOST BAR SERVICE **UNLIMITED**

House Rail of Premium & Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars  
Selection of Domestic, Premium, Import, and Ontario Craft Beer

VQA Red and White Wines

Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (DF)

**Portobello Bruschetta**, Balsamic Portobello, Roasted Pepper, Basil, Toasted Crostini, Parmesan (V)

**Tiki Shrimp**, Crunchy Rice Paper, Sweet Shrimp, Curry Mayo

**Prosciutto & Plum**, Winter Plum Compote, Baked Crostini, Whipped Goat Cheese

**Mushroom Duxelle**, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Phyllo (V)

**Pork & Kimchi Gyoza**, Marinated Pork and Korean Kimchi Gyoza, Ponzu Glaze, Pickled Ginger

**PLUS Charcuterie, Cheese and Antipasti**, Fine Cured and Roasted Meats, Local Artisanal Cheeses from Stonetown  
Artisan Cheese, Marinated Vegetables, Pickles, Mustards, with Toast Points, Crackers and Crisps

## FOOD STATION FAVOURITES **SELECT TWO** *See Late Night Menu for Full Descriptions*

**Buttermilk Mac & Cheese** with Our Housemade Cheese Sauce

**Ultimate Poutine**, Russet Fries with Gravy

**Another One Bites the Crust**, Selection of Hand-Stretched Pizzas

## FOOD STATION PREMIUMS **SELECT TWO** *See Late Night Menu for Full Descriptions*

**Wok Down Chinatown**, Crisp Spring Rolls with Steamed Edamame, Choice of Feature Item

**Beef Sliders**, Selection of Chef's Signature Sliders

**Taco Loco**, Selection of Chef's Signature Tacos

**Smokehouse**, Creamy Potato Salad with Soft Bread and Molasses Baked Beans, Choice of Feature Item

The Friday is available with Friday and Offseason bookings only. The Friday also includes coffee and tea. Additional Food Station selections are \$11 PP. Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minimum guest count and age in effect. Evening ceremony time in effect. Host Bar Service is applicable from Cocktail Period through to the end of the function.

## SPRING & SUMMER MENU 2024

# THE EATON

\$135 PER PERSON

OFFSEASON AND FRIDAY WEDDING DATES APRIL THROUGH AUGUST

### HOST BAR SERVICE **UNLIMITED**

House Rail of Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars

Selection of Domestic, Premium and Ontario Craft Beer

VQA Red and White Wines

Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

### WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service

*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

### COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (GF)

**Opa! Bruschetta**, Whipped Goat Cheese, Cherry Tomato, Kalamata (V)

**Shrimp Parcell**, Poached Shrimp, Sweet Chili-Cream Cheese, Chive

**Prosciutto & Berry**, Shaved Prosciutto, Baked Crostini, Brie, Fresh Strawberry

### DINNER APPETIZER **SELECT ONE**

**Arugula Berry Salad**, Strawberry, Toasted Sunflower, Avocado, Feta, Radish Pickle, Summer Berry Vinaigrette (V/GF)

**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt Vinaigrette (V/GF)

**Tomato Fennel Soup**, Sweet Local Tomato, Parmesan Chip, Herb Oil (V/GF)

### DINNER ENTRÉES

**Herb Marinated Chicken Breast**, Duchess Potato, Baby Zucchini, Glazed Baby Carrot, Au Jus (GF)

**VEGETARIAN OPTION Chickpea Panelle**, Plant-Based Protein to be Substituted in Place of Chicken Breast (V/GF)

### DINNER DESSERT **SELECT ONE**

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)

**Creamy Vanilla Bean Cheesecake**, Butter Graham Crust, Local Niagara Cherry Preserve, White Chocolate (V)

**The Chocolate Experience**, Fudgy Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cocoa Nibs (V)

### LATE NIGHT STATION **SELECT ONE**

**Buttermilk Mac & Cheese** with our Housemade Cheese Sauce

**Another One Bites the Crust**, Selection of Hand-Stretched Pizzas

The Eaton is available with Friday and Offseason bookings only. Warm bread with whipped butter, and coffee and tea are also included. Minimum guest count in effect. Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$90 PP. Additional Entrées are not permitted. Additional Late Night selections are \$11 PP. Host Bar Service is applicable from Cocktail Period through to the end of the function.



FALL & WINTER MENU 2024

# THE EATON

\$135 PER PERSON

OFFSEASON AND FRIDAY WEDDING DATES SEPTEMBER THROUGH MARCH

## HOST BAR SERVICE **UNLIMITED**

House Rail of Domestic Liquors and Selected Liqueurs PLUS: Coolers and Our Signature Caesars

Selection of Domestic, Premium and Ontario Craft Beer

VQA Red and White Wines

Non-Alcoholic Refreshments: Soft Drinks and Selected Juices

## WINE SERVICE

Unlimited VQA Red and White Wine for Dinner Service

*Option to Add Sparkling Wine Toast for You and Your Adult Guests (\$7 Per Glass)*

## COCKTAIL RECEPTION CANAPES

**Chicken Drumettes**, Sweet and Sticky Soy Glaze (GF)

**Portobello Bruschetta**, Balsamic Portobello, Roasted Pepper, Basil, Toasted Crostini, Parmesan (V)

**Tiki Shrimp**, Crunchy Rice Paper, Sweet Shrimp, Curry Mayo

**Prosciutto & Plum**, Winter Plum Compote, Baked Crostini, Whipped Goat Cheese

## DINNER APPETIZER **SELECT ONE**

**Tomato Fennel Soup**, Sweet Local Tomato, Parmesan Chip, Herb Oil (V/GF)

**Arugula Berry Salad**, Strawberry, Toasted Sunflower, Avocado, Feta, Radish Pickle, Summer Berry Vinaigrette (V/GF)

**The Waldorf**, Heritage Greens, Globe Grape, Candied Walnut, Honey Crisp Apple, Yogurt Vinaigrette (V/GF)

## DINNER ENTRÉES

**Herb Marinated Chicken Breast**, Duchess Potato, Baby Zucchini, Glazed Baby Carrot, Au Jus (GF)

**VEGETARIAN OPTION Chickpea Panelle**, Plant-Based Protein to be Substituted in Place of Chicken Breast (V/GF)

## DINNER DESSERT **SELECT ONE**

**Salted Caramel Bomba**, Rich Chocolate Mousse, Creamy Caramel, Gold Chocolate, Salted Caramel (V)

**Pumpkin Pie Cheesecake**, Creamy Fall Spiced Cake, Graham Crust, Chantilly Crème, Chocolate Curl (V)

**Caramel Carrot Cake**, Moist Carrot Cake, Caramel Cream Cheese Mousse, Chocolate Accents, Caramel (V)

## LATE NIGHT STATION **SELECT ONE**

**Buttermilk Mac & Cheese** with our Housemade Cheese Sauce

**Another One Bites the Crust**, Selection of Hand-Stretched Pizzas

The Eaton is available with Friday and Offseason bookings only. Warm bread with whipped butter, and coffee and tea are also included. Minimum guest count in effect. Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13-18) and Reception Only (after dinner) guests are \$90 PP. Additional Entrées are not permitted. Additional Late Night selections are \$11 PP. Host Bar Service is applicable from Cocktail Period through to the end of the function.

## ST. MARYS WEDDINGS 2024

# EXTRAS

### CHILD DINNER SELECTIONS *(\$45 Per Child)*

#### MAIN COURSE SELECT ONE

**Pepperoni & Cheese Pizza**, Caesar Salad, Bacon Bits, Parmesan

**Crisp Chicken Strips & Fries**, Russet Fries, Plum Sauce, Carrot & Celery Crudités, Ranch Dip

**Mac & Cheese**, Housemade Cheese Sauce, Goldfish Crumb, Greens Salad

**Fish & Chips**, Battered Haddock, Creamy Coleslaw, Russet Fries

#### DESSERT

**Ice Cream Brownie Sundae**, 'Funfetti' or Chocolate Chips

---

### ADDITIONAL TOUCHES *Available by Request*

#### ADDITIONAL SOUP COURSE *(\$6 Per Person)*

**Tomato Fennel Soup**, Sweet Local Tomato, Parmesan Chip, Herb Oil (V/GF)

**Cinderella Pumpkin Bisque**, Cardamom, Sweet Onion, Za'atar, Crunchy Chickpea, Sumac Yogurt (V/GF) - Available F/W

**Potato & Leek Soup**, Confit Potato, Crisp Leek Allumette, Smoked Paprika, Bacon Lardon (GF) - Available F/W

**Sweet Corn Chowder**, Yukon Potato, Smoked Bacon, Red Pepper Oil, Chive - Available F/W

#### ADDITIONAL PASTA COURSE *(\$9 Per Person)*

**Caprese Ravioli**, Fine Cheese Stuffed Pasta, Tomato Sugo, Balsamic Reduction, Parmesan (V) - Available S/S

**Cannelloni Con Ricotta**, Spinach, Fresh Ricotta Cheese, Tomato Sugo, Basil (V) - Available F/W

#### CAKE SERVICE *(\$175)*

Our expert service staff will cut, plate and serve your wedding cake to you and your guests.

#### SIGNATURE BEVERAGE *(Starting at \$175)*

Add a signature beverage to your cocktail period service that speaks to who you are as a couple.

#### SPARKLING WINE TOAST

Celebrate with a glass of VQA sparkling wine to follow your ceremony.

*Orders of 18+ Glasses (\$7 Per Glass)*

*Orders of 1-17 Glasses (\$8 Per Glass)*

Child selections are applicable for children aged two to twelve.  
Prices are subject to change and exclude taxes and a mandatory 15% gratuity.

ST. MARYS WEDDINGS 2024

# LATE NIGHT

## LATE NIGHT STATION FAVOURITES

### BUTTERMILK MAC & CHEESE

**Housemade Cheese Sauce with Pasta**, Scallion, Salsa Fresca, Hot Sauce, Doritos Crumb

*Option to Add Bacon (\$2 Per Person), Pulled Pork (\$3 Per Person), or Fried Popcorn Chicken (\$3 Per Person)*

### ULTIMATE POUTINE

**Russet Fries with Gravy (V/GF)**, Green Onion, Roasted Mushroom, Stonetown Cheese Curds, Onion Rings, Bacon Lardon, Selection of Condiments

*Option to Add Buffalo Chicken (\$3 Per Person), Pulled Pork (\$3 Per Person), or Nacho Cheese Sauce (\$2 Per Person)*

### ANOTHER ONE BITES THE CRUST

**Selection of Hand-Stretched Pizzas** SELECT THREE VARIETIES

Pepperoni & Mushroom, Pulled Pork Hawaiian, Truffle Potato (V), Tandoori Chicken, Parma Prosciutto, Pesto Chicken Supreme, Mediterranean (V)

## LATE NIGHT STATION PREMIUMS

### WOK DOWN CHINATOWN

**Crisp Spring Rolls with Steamed Edamame** SELECT ONE FEATURE ITEM

**Sweet & Sour Chicken**, Wok Fried Rice

**Ginger Garlic Shrimp**, Stir-Fried Sesame Noodle

**Black Bean Beef & Broccoli**, Steamed Jasmine Rice

### BEEF SLIDERS

**Selection of Chef's Signature Sliders** SELECT THREE VARIETIES

**The Social** - Cheese, Lettuce, Secret Sauce, Pickle

**The Canadian** - Cabbage Slaw, Chipotle Aioli, Crisp Maple Onions

**The Big Parm** - Tomato Sugo, Mozzarella, Basil, Banana Pepper

**The Southwest** - Avocado, Pickled Onion, Tomato, Lettuce, Zesty Aioli

**The Triple Crown** - Smoked Bacon, Blue Cheese Aioli, Caramelized Onion, Lettuce

*Option to Add Russet Fries (\$2 Per Person)*

### TACO LOCO

**Seasoned Beef with Warm Corn Tortillas**, Corn Chips & Salsa, Rice & Beans SELECT TWO VARIETIES

**The O.G.** - Shredded Lettuce, Tex-Mex Cheddar, Pico De Gallo, Cilantro (GF)

**The Mezcal** - Sauteed Peppers & Onion, Guacamole, Queso Fresco (GF)

**The El Paso** - Chipotle Slaw, Lime Crema, Jalapeño Salsa (GF)

**The Cinco** - Shredded Lettuce, Black Bean Tomato Corn Salsa, Avocado (GF)

**The Nacho Taco** - Cabbage Slaw, Shredded Lettuce, Avo-Sour Cream, Doritos (GF)

### SMOKEHOUSE

**Creamy Potato Salad with Soft Bread**, Molasses Baked Beans SELECT ONE FEATURE ITEM

**Buttermilk Fried Chicken & Savoury Waffles**, Maple Chipotle, Green Onion

**Pork Baby Back Ribs**, Southern Slaw

**Smoked Beef Brisket**, Cobb Corn, Pickles

Prices are subject to change and exclude taxes and a mandatory 15% gratuity.

ST. MARYS WEDDINGS

# CONTACT US

## GET IN TOUCH:

### EMAIL

weddingplanner@stmaryswedding.com

### PHONE

519.284.3704 x22

### ADDRESS

*(By Appointment Only)*

769 Queen St. East

St. Marys, Ontario

N4X 1G2

### WEBSITE

[www.stmaryswedding.ca](http://www.stmaryswedding.ca)

## LOCAL CONTACTS:

We have a variety of wedding services to offer right here at the St. Marys Golf & Country Club. For additional services such as florists, entertainment, accommodations, transportation, and more, we can connect you with local businesses that will keep your planning process simple. Please ask your Wedding Planner for additional information or recommendations.

We look forward to hearing from you!

ST. MARYS  
WEDDINGS

EVENT CREATION



COORDINATION

Please note that mandatory catering and decor services through St. Marys Weddings are applicable for all weddings.  
Outside food & beverage and decor is strictly prohibited.