



ST. MARYS WEDDINGS

EVENT CREATION & COORDINATION

SINCE  2014

WEDDING PACKAGE INFORMATION



CONGRATULATIONS

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

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

2025

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 from your first consultation and planning meetings 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 collections 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 tablescapes.

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 exchange your vows.

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 suit 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 canapes 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.

VENUE PACKAGES

THE BALLROOM

2025

Many decisions go into a wedding day. Our expert wedding team has worked behind the scenes to make those decisions easier for you, with a variety of in-depth venue 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 \$2250 - \$4250



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 Coordinator
 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 Service (*Bartender, Food Service Staff, Liquor License & Permit*)
 Event Setup and Cleanup (*With the Exception of Floral*)

ALSO INCLUDED (*With Onsite Ceremonies*):

One 60-Minute Ceremony Rehearsal with Wedding Coordinator

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

7

2025

Many decisions go into a wedding day. Our expert wedding team has worked behind the scenes to make those decisions easier for you, with a variety of in-depth venue 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 \$2750 - \$4750



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 Coordinator
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 Service (Bartender, Food Service Staff, Liquor License & Permit)
Event Setup and Cleanup (With the Exception of Floral)

ALSO INCLUDED (With Onsite Ceremonies):

One 60-Minute Ceremony Rehearsal with Wedding Coordinator

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 weekend. 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

2025

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 Planner.*

DECOR PACKAGES

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

2025

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 \$275 - \$1045

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 \$1495 - \$4495

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

HIDEAWAY RECEPTION

PACKAGE FEES RANGING FROM \$1995 - \$4995

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, lighting installation, specialty signage, and beautifully-styled lounges that also serve as photo areas for your wedding guests.

RECEPTION TABLES

PACKAGE FEES RANGING FROM \$95 - \$275

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 candlescaping on all tables, every detail is possible with our reception table packages.

THE GOWANBRAE

\$170 PER PERSON
\$160 PER PERSON OFFSEASON

*Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
 For an idea of selections, please refer to the Sample Menu on Page 14.*

HOST BAR SERVICE **UNLIMITED**

House Rail of **Domestic** Liquors and Liqueurs **PLUS** Housemade Caesars

Domestic, Premium and Ontario Craft Beer

Coolers and Seltzers

VQA Red and White Wines

Soft Drinks and Selected Juices

Freshly Brewed Coffee and Selection of Tea

OPTION TO ADD Signature Beverage to Cocktail Reception (*\$4 Per Person*)

OPTION TO ADD Sparkling Wine Toast (*From \$8 Per Person*)

WINE SERVICE

Unlimited **VQA Red and White Wine** for Dinner Service

OPTION TO UPGRADE Red or White Wine Selection (*Full Wedding, From \$2 Per Person*)

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Four Varieties** (*Passed*)

PLUS Artisan Cheese & Fruit Grazing Table, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Dried Fruit, Crackers & Bread (*V*)

OPTION TO UPGRADE Charcuterie, Cheese & Antipasti Grazing Table, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread (*\$7 Per Person*)

DINNER MENU *See Page 14*

Warm Bread with Whipped Butter

APPETIZER (First Course) - Choice of One Salad or Soup (*Plated*)

ENTRÉE (Second Course) - Choice of **Two Mains + Vegetarian Option** (*Plated*)

OPTION TO UPGRADE One Main to Beef (*\$12 Per Person*)

OPTION TO ADD Third Main Selection (*\$6 Per Person*)

DESSERT (Third Course) - Select One Option (*Plated*)

LATE NIGHT *See Page 18*

Choice of **One Option** from our **Favourites** List (*Stationed*)

OPTION TO UPGRADE Favourite to Premium Station (*\$5 Per Person*)

OPTION TO ADD Second Late Night Station (*\$12 Per Person*)

The Gowanbrae is available Fridays or Saturdays, and Sundays of long weekends.
 Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13 to 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.

THE AINSLIE

\$192 PER PERSON
\$182 PER PERSON OFFSEASON

*Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
 For an idea of selections, please refer to the Sample Menu on Page 15.*

HOST BAR SERVICE **UNLIMITED**

House Rail of **Premium and Domestic** Liquors and Liqueurs **PLUS** Housemade Caesars

Domestic, Premium, **Import**, and Ontario Craft Beer

Coolers and Seltzers

VQA Red and White Wines

Soft Drinks and Selected Juices

Freshly Brewed Coffee and Selection of Tea

PLUS Choice of **One Signature Beverage** for Cocktail Reception

PLUS Sparkling Wine Toast for You and Your Wedding Party

OPTION TO ADD Additional Signature Beverage to Cocktail Reception (*\$4 Per Person*)

OPTION TO ADD Sparkling Wine Toast for All Other Adult Guests (*\$8 Per Person*)

WINE SERVICE

Unlimited **VQA Red and White Wine** for Dinner Service

OPTION TO UPGRADE Red or White Wine Selection (*Full Wedding, From \$2 Per Person*)

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Six Varieties** (*Passed*)

PLUS Charcuterie, Cheese & Antipasti Grazing Table, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread

DINNER MENU *See Page 15*

Warm Bread with Whipped Butter

APPETIZER (First Course) - Choice of One Salad or Soup (*Plated*)

ENTRÉE (Second Course) - Choice of **Two Mains INCLUDING Beef + Vegetarian Option** (*Plated*)

OPTION TO ADD Third Main Selection (*\$6 Per Person*)

DESSERT (Third Course) - Select One Option (*Plated*)

LATE NIGHT *See Page 18*

Choice of **One Option** from our **Favourites** List (*Stationed*)

Choice of **One Option** from our **Premiums** List (*Stationed*)

OPTION TO UPGRADE Favourite to Premium Station (*\$5 Per Person*)

The Ainslie is available Fridays or Saturdays, and Sundays of long weekends.
 Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13 to 18) and Reception Only (after dinner) guests are \$110 PP.
 Minimum guest count in effect. Host Bar Service is applicable from Cocktail Period through to the end of the function.

THE EATON

\$150 PER PERSON

*Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
For an idea of selections, please refer to the Sample Menu on Page 16.*

HOST BAR SERVICE **UNLIMITED**

House Rail of **Domestic** Liquors and Liqueurs **PLUS** Housemade Caesars
Domestic, Premium and Ontario Craft Beer
Coolers and Seltzers
VQA Red and White Wines
Soft Drinks and Selected Juices
Freshly Brewed Coffee and Selection of Tea

OPTION TO ADD Signature Beverage to Cocktail Reception (*\$4 Per Person*)

OPTION TO ADD Sparkling Wine Toast (*From \$8 Per Person*)

WINE SERVICE

Unlimited **VQA Red and White Wine** for Dinner Service

OPTION TO UPGRADE Red or White Wine Selection (*Full Wedding, From \$2 Per Person*)

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Three Varieties** (*Passed*)

OPTION TO ADD Artisan Cheese & Fruit Grazing Table, Stonetown Artisanal Cheeses, Berries, Assorted Pickles,
Dried Fruit, Crackers & Bread (*V*) (*\$12 Per Person*)

DINNER MENU *See Page 16*

Warm Bread with Whipped Butter

APPETIZER (First Course) - Choice of One Salad or Soup (*Plated*)

ENTRÉE (Second Course) - **Chicken + Vegetarian Option** (*Plated*)

DESSERT (Third Course) - Select One Option (*Plated*)

LATE NIGHT *See Page 18*

Ultimate Poutine - Russet Fries with Gravy (*V/GF*), Green Onion, Roasted Mushroom, Stonetown Cheese Curds,
Bacon Lardon, Condiments (*Stationed*)

OPTION TO UPGRADE Favourite to Premium Station (*\$5 Per Person*)

OPTION TO ADD Second Late Night Station (*\$12 Per Person*)

The Eaton is available with Friday and Offseason bookings only.
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Minors (ages 13 to 18) and Reception Only (after dinner) guests are \$100 PP.
Minimum guest count in effect. Host Bar Service is applicable from Cocktail Period through to the end of the function.

THE SOCIAL

\$150 PER PERSON

*Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
For an idea of selections, please refer to the Sample Menu on Page 17.*

HOST BAR SERVICE **UNLIMITED**

House Rail of **Premium and Domestic** Liquors and Liqueurs **PLUS** Housemade Caesars
Domestic, Premium, **Import**, and Ontario Craft Beer
Coolers and Seltzers

VQA Red and White Wines

Soft Drinks and Selected Juices

Freshly Brewed Coffee and Selection of Tea

PLUS Choice of **One Signature Beverage** for Cocktail Reception

PLUS Sparkling Wine Toast for You and Your Wedding Party

OPTION TO ADD Additional Signature Beverage to Cocktail Reception (*\$4 Per Person*)

OPTION TO ADD Sparkling Wine Toast for All Other Adult Guests (*\$8 Per Person*)

OPTION TO UPGRADE Red or White Wine Selection (*Full Wedding, From \$2 Per Person*)

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Six Varieties** (*Passed*)

PLUS Charcuterie, Cheese & Antipasti Grazing Table, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses,
Berries, Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread

FOOD STATIONS *See Page 18*

Choice of **Two Options** from our **Favourites** List (*Stationed*)

Choice of **Two Options** from our **Premiums** List (*Stationed*)

OPTION TO UPGRADE Favourite to Premium Station (*\$5 Per Person*)

The Social is available with Friday and Offseason bookings only.
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Adult only reception. Minimum guest count in effect. Evening ceremony time in effect.
Host Bar Service is applicable from Cocktail Period through to the end of the function.

SAMPLE MENU 2025

THE GOWANBRAE

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Four Varieties** (*Passed*)

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

Opal Bruschetta, Whipped Goat Cheese, Cherry Tomato, Cucumber, Kalamata (*V*)

Shrimp Phyllo, Poached Shrimp, Sweet Chili-Cream Cheese, Chive, Phyllo

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

DINNER APPETIZER **CHOICE OF 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 ENTRÉE **CHOICE OF TWO + VEGETARIAN**

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

Atlantic Salmon, Peruvian Potato, Asparagus, Mango-Avocado Salsa, Pickled Shallot, Cilantro (*GF/DF*)

Red Wine Braised Lamb Shank, Marinated Eggplant, Herb Pomme Purée, Asparagus, Mosaic Vegetable Jus (*GF*)

VEGETARIAN OPTION Cannelloni Con Ricotta, Spinach, Fresh Ricotta Cheese, Tomato Sugo, Basil (*V*)

VEGAN OPTION Chickpea Pannelle, Tomato Sugo, Roasted Potatoes, Seasonal Vegetables (*V/GF/DF*)

DINNER DESSERT **CHOICE OF ONE**

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

The Chocolate Experience, Fudge Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cacao Nibs (*V*)

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

Guests with dietary restrictions will be served the Chocolate Indulgence, a dense chocolate vegan cake served with seasonal berries (V/GF/DF).

CHILD DINNER SELECTIONS **CHOICE OF ONE \$50 Per Child**

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

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

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

Fish Sticks, Battered Haddock, Creamy Coleslaw, Russet Fries

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

Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Child selections are applicable for children ages two to 12.

THE AINSLIE

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Six Varieties** (Passed)

Chicken Drumettes, Sweet and Sticky Soy Glaze (DF)

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

Shrimp Phyllo, Poached Shrimp, Sweet Chili-Cream Cheese, Chive, Phyllo

Mushroom Duxelle, Mixed Woodland Mushroom, Thyme Cream, Parmesan, Tartlet (V)

Prosciutto & Berry, Shaved Prosciutto, Baked Crostini, Ricotta, Fresh Strawberry

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

PLUS Charcuterie, Cheese and Antipasti Grazing Table, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread

DINNER APPETIZER CHOICE OF ONE

Seesame Seared Tuna, Ahi Tuna, Miso Carrot Purée, Singapore Slaw, Sweetly Pepper, Soy (DF)

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 ENTRÉE CHOICE OF TWO + VEGETARIAN

Braised Boneless Beef Short Rib, Confit Garlic Whipped Potato, Kale, Fine Beans, Baby Carrot, Merlot Jus (GF)

Herb Marinated Chicken Breast & Garlic Shrimp, Potato Dauphinoise, Summer Zucchini, Glazed Baby Carrot, Au Jus (GF)

Peach Wood Smoked Salmon, Peruvian Potato, Asparagus, Mango-Avocado Salsa, Pickled Shallot, Cilantro (GF/DF)

Red Wine Braised Lamb Shank, Marinated Eggplant, Herb Pomme Purée, Asparagus, Mosaic Vegetable Jus (GF)

VEGETARIAN OPTION Cannelloni Con Ricotta, Spinach, Fresh Ricotta Cheese, Tomato Sugo, Basil (V)

VEGAN OPTION Chickpea Pannelle, Tomato Sugo, Roasted Potatoes, Seasonal Vegetables (V/GF/DF)

DINNER DESSERT CHOICE OF ONE

Signature Pot de Crème, Vanilla Bean Custard, Seasonal Berries, Cookie Crumb, Sugar Tuille (V)

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

The Chocolate Experience, Fudge Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cacao Nibs (V)

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

Guests with dietary restrictions will be served the Chocolate Indulgence, a dense chocolate vegan cake served with seasonal berries (V/GF/DF).

CHILD DINNER SELECTIONS CHOICE OF ONE \$50 Per Child

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

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

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

Fish Sticks, Battered Haddock, Creamy Coleslaw, Russet Fries

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

Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Child selections are applicable for children ages two to 12.

SAMPLE MENU 2025

THE EATON

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Three Varieties** (*Passed*)

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

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

Shrimp Phyllo, Poached Shrimp, Sweet Chili-Cream Cheese, Chive, Phyllo

DINNER APPETIZER **CHOICE OF 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 ENTRÉE

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

VEGETARIAN OPTION Cannelloni Con Ricotta, Spinach, Fresh Ricotta Cheese, Tomato Sugo, Basil (*V*)

DINNER DESSERT **CHOICE OF ONE**

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

The Chocolate Experience, Fudge Chocolate Cake, White Chocolate Cream, Chocolate Mousse, Cacao Nibs (*V*)

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

Guests with dietary restrictions will be served the Chocolate Indulgence, a dense chocolate vegan cake served with seasonal berries.

CHILD DINNER SELECTIONS **CHOICE OF ONE \$50 Per Child**

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

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

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

Fish Sticks, Battered Haddock, Creamy Coleslaw, Russet Fries

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

Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.
Prices are subject to change and exclude taxes and a mandatory 15% gratuity. Child selections are applicable for children ages two to 12.

SAMPLE MENU 2025

THE SOCIAL

COCKTAIL RECEPTION CANAPES

Seasonal Hot & Cold Canapes - **Six Varieties** (*Passed*)

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

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

Shrimp Phyllo, Poached Shrimp, Sweet Chili-Cream Cheese, Chive, Phyllo

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

Prosciutto & Berry, Shaved Prosciutto, Baked Crostini, Ricotta, Fresh Strawberry

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

PLUS Charcuterie, Cheese and Antipasti Grazing Table, Fine Cured Meats and Fish, Stonetown Artisanal Cheeses, Berries, Assorted Pickles, Marinated Vegetables, Dried Fruit, Crackers and Bread

FOOD STATION FAVOURITES *See Page 18*

CHOICE OF TWO

Buttermilk Mac & Cheese - Housemade Cheese Sauce with Pasta, Scallion, Salsa Fresca, Hot Sauce, Dorito Crumb

Ultimate Poutine - Russet Fries with Gravy, Green Onion, Roasted Mushroom, Stonetown Cheese Curds, Bacon Lardon

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

FOOD STATION PREMIUMS *See Page 18*

CHOICE OF TWO

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

Beef Sliders - Selection of Chef's Signature Sliders

Smokehouse - Creamy Potato Salad with Soft Bread Rolls, Molasses Baked Beans, Choice of One Feature Item

Taco Loco - Selection of Seasoned Beef with Warm Corn Tortillas, Corn Chips & Salsa, Rice & Beans

Full menu descriptions are dependent on seasonality, and will be confirmed leading up to the Menu Tasting.

LATE NIGHT

FAVOURITES

BUTTERMILK MAC & CHEESE

Housemade Cheese Sauce with Pasta, Scallion, Salsa Fresca, Hot Sauce, Dorito Crumb

OPTION TO ADD Bacon (\$2 Per Person), Pulled Pork (\$3 Per Person), Fried Popcorn Chicken (\$3 Per Person)

ULTIMATE POUTINE

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

OPTION TO ADD Buffalo Chicken (\$3 Per Person), Pulled Pork (\$3 Per Person), Nacho Cheese Sauce (\$2 Per Person), Onion Rings (\$2 Per Person *Included with The Ainslie)

ANOTHER ONE BITES THE CRUST

Selection of Hand-Stretched Pizzas CHOICE OF THREE

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

PREMIUMS

WOK DOWN CHINATOWN

Crisp Spring Rolls with Steamed Edamame with CHOICE OF ONE

Sweet & Sour Chicken, Wok Fried Rice

Ginger Garlic Shrimp, Stir-Fried Sesame Noodles

Black Bean Beef & Broccoli, Steamed Jasmine Rice

BEEF SLIDERS

Selection of Chef's Signature Sliders CHOICE OF TWO

The Social - Cheese, Lettuce, Secret Sauce, Pickle

The Canadian - Cabbage Slaw, Chipotle Aioli, Crisp Onion

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

The Southwest - Avocado, Pico de Gallo, Lettuce, Zesty Aioli

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

SMOKEHOUSE

Creamy Potato Salad with Soft Bread Rolls and Molasses Baked Beans, with **CHOICE OF ONE**

Buttermilk Fried Chicken & Savory Waffles, Maple Chipotle, Green Onion

Pork Baby Back Ribs, Southern Slaw

Smoked Beef Brisket, Cobb Corn, Pickle

TACO LOCO

Seasoned Beef with Warm Corn Tortillas, Corn Chips & Salsa, Rice & Beans, with **CHOICE OF TWO**

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

The Mezcal - Sautéed 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 Cheese, Avo-Sour Cream, Doritos

CONTACT US

GET IN TOUCH

In love with our venue? We'd love to connect with you.

EMAIL

weddingplanner@stmaryswedding.com

PHONE

519.284.3704 Ext. #22

ADDRESS

(By Appointment Only)

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St. Marys, Ontario

N4X 1G2

WEBSITE

www.stmaryswedding.ca

LOCAL CONNECTIONS

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, makeup artistry, 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.