



Your Dream Wedding



Your Dream Wedding starts at Sue Ann Staff Winery
Overlooking Beautiful Hourglass Pond on the Niagara Escarpment,
surrounded by one of Niagara's Largest Vineyards.

Features include:

- Your own Professional Event Planner the day of the wedding for all your ceremony & reception needs.
- Your day starts with a ceremony in our gazebo overlooking the pond.
- Tasting and Tour for all your Guests while you're in the vineyard or at the Pond taking Pictures.
- Beautiful Tented Reception with Chandelier Lighting and Lit Torches Reflecting over the Pond.
- Picturesque Sunsets overlooking the Vineyard.
- Personalized Service direct from Winemaker Sue Ann Staff.

You will have the entire property to yourself, unlike other wineries
where you must share the facility or barn with other guests and bridal parties.





Casual BBQ Package



The Perfect Setting for a Casual Event for the Casual Couple,
which includes your own Professional Event Planner the day of the wedding.

BBQ Menu Served Buffet Style

Foccacia Breads and Roasted Red Pepper Breads

Choice of 5 Cold Fresh Salads

Choice of Potato (Parisienne out of the Wok or Yukon Gold Italian Herbed)

Marinated Fresh Vegetables in Balsamic Sue Ann Estate Wine Marinade

BBQ to order in front of your guests: (choose from 3)

1. 6 Vegetable Kabob marinated in Thai Soya Sauce - Beef or Chicken
 2. Seafood Kabobs (choice of Fish)
 3. Grilled Chicken Breast with choice of 3 unique sauces
 4. Carved AAA Black Angus Rosemary Striploin off the BBQ
 5. Grilled Atlantic Salmon with Lemon Dill Butter
 6. Prime Rib carved to Perfection ***OR*** Carved Alberta Hip of Beef grilled to your desire!
- Ceremony and Wedding set-up, including framed Tent with clear windows, Chandelier Dimmable Lighting, Hardwood Dance Floor, Citronella Torches every 15 feet around the Tent, Complete Rentals including standard white linen tablecloths and your choice of colour linen napkins, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.
 - Unlimited draft beer and flowing punch fountain for the entire evening.
 - Choice of 2 Sue Ann Staff's VQA wines for entire evening.

Talk to your event planner about additional pricing options.

~ Why not try a Hawaiian or Brazilian theme for your guests? ~

Above includes all applicable seating, linens, tenting and service staff. Taxes and service charges included!

905-994-7979 or 905-735-5864 • Email: catering@feastivities.ca • web: www.feastivities.ca



Plated and Sit Down Meals



The following menu options include complete event planning services, consultation and set-up of event.

All prices include outdoor Winery rental, complete rentals including tenting, use of gazebo for ceremony and pond for pictures.

Individual Served Functions

Host chooses the main entree and options to be served to the guests. Menus include choice of potato, 2 fresh vegetable choices, dessert, coffee and tea service, black tie service and complete Chinaware for menu chosen.

These are a sample of our offerings, please call our banquet sales staff for further unique ideas or visit our web site at www.feastivities.ca

Individual Service

Variety of Fresh baked rolls, Foccacia, Roasted Red Pepper & Feta Breads and Sweet Butter Roses

Choice of *one* Salad or Soup

House Salad - Mixed Niagara spring greens with Legends own red wine vinaigrette or raspberry dressing

Classic Caesar - Baked croutons and crispy bacon in our own classic dressing

Mandarin Orange Explosion - Baby spinach tossed with Mandarin oranges, toasted almonds and raspberry dressing

Fresh Fruit Salad - Variety of in season fruit, served in a chilled wine glass, topped with cream and fresh mint

Twin Soups of Gin Fennel - A marriage of cream of potato and cream of tomato soup

Italian Wedding Soup - A true favourite!

Cucumber Mold - A chilled soup served in fresh field halved cucumber

Family Style Pasta (*choice of one*)

1. Penne Rigate Pasta in a Rich Marinara Sauce
2. Tri-colour Stuffed Tortellini in a Rich Alfredo Sauce
3. Stuffed Ricotta Shells with choice of sauce
4. Green and Red stripped Ricotta Stuffed Ravioli

Main Entree

Price of entree determines menu price per person

- | | | |
|--|----------|-------------------------|
| 1. AAA Alberta Prime Rib of Beef with Yorkshire Pudding Au Jus | 8oz. 75 | 12oz. 88 |
| 2. Grilled Chilean Seabass laced with Legends Red Cabernet Sauvignon Sauce | | 88 |
| 3. Chicken Italiano 6oz. - Chicken Breast Stuffed with Asiago and Steamed Baby Spinach and fresh herbs | | 83 |
| 4. Chicken Cordon Blue 6oz. - Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with Legends White Chardonnay Cream Sauce | | 82 |
| 5. Mustard Crusted Australian Lamb with Peppermint Demi Glaze | | 87 |
| 6. Lacquered Maple Glaze Atlantic Salmon with Sesame Jewels | | 84 |
| 7. N.Y. AAA Roasted Striploin served with our own onion shavings | 10oz. 75 | 12oz. 88 |
| 8. Surf and Turf - our Filet with choice of Lobster Tail or Sauteed Garlic Shrimp | | <i>Priced in Season</i> |
| 9. Rock Cornish Hen with Wild Rice and Niagara Peach Stuffing | | 88 |
| 10. Stuffed Pork Tenderloin with Traditional Apple Chutney Bread Stuffing | | 88 |

Special Course Add-Ons

- | | |
|---|------|
| 1. Relish Tray - Variety of Fresh Vegetables, Chef's Onion Dip and Pickle Garnish | 2.90 |
| 2. Italian Antipasto - Provolone, Bocconcini, Olives, Proscuitto, Salami, Capicola and Melon | 4.90 |
| 3. Lobster Ravioli with Lobster Medallions | 8.00 |
| 4. Seared Ginger Crusted Scallops served with Jade Sauce | 9.00 |
| 5. Hawaiian Seafood Platter - Halved Pineapple filled with Seafood Salad and Cascading Shrimp | 9.40 |
| 6. Seafood Linguini - Mussels, Shrimp, Scallops and Lemon Zest in a White Wine Tomato Sauce | 4.80 |

Above prices do not include applicable taxes or service charge.



Romance Hors D'oeuvres Reception Package



No other Winery in Niagara offers the View of the Escarpment and the most Romantic Picturesque location for your Ceremony, overlooking the Pond and Vineyard.

Your Package includes:

- Professional Event Planner on site to take care of the details the day of the wedding at the winery
- Choice of 6 Butlered white glove service Hors D'oeuvres - 12 per person, 1 hour tour and tasting of Sue Ann's Staff's award winning wine (3x1oz. glasses per person). served while you're taking pictures by the lake or pond.

1 Hour Service of the following:

Paella Activity Station

Famous Caribbean dish prepared right in front of your guests

Shrimp Tree Station - Large Shrimp cascading on a Pineapple Tree will WOW your guests

Carved AAA Canadian Angus Striploin *or* Ponderosa Hip of Beef carved in front of your guests

Served with our own horseradish and specialty Niagara mustards, French baguette, foccacia bread and roasted red pepper and feta baked breads

Dessert Station - Fresh Fruit Fountain, European Pastries, Coffee & Tea

Full Open Bar including choice of 5 Beers, 2 Liqueurs, Rye, Rum, Vodka, Scotch, and Gin.

Also included is bartenders and unlimited mix

- Ceremony and Wedding set-up, including framed Tent with clear windows, Chandelier Dimmable Lighting, Complete Tent Mat Flooring, Citronella Torches every 15 feet around the Tent, Complete Rentals including floor length Table Linen, Chair Covers & bows, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.
- Dancemaster licensed Disc Jockey from 5:00 pm to 12 midnight.

*All applicable taxes and service gratuity **included!**
Friday and Sunday Weddings receive an additional \$10 off per guest.*



Standard Sitdown Setup

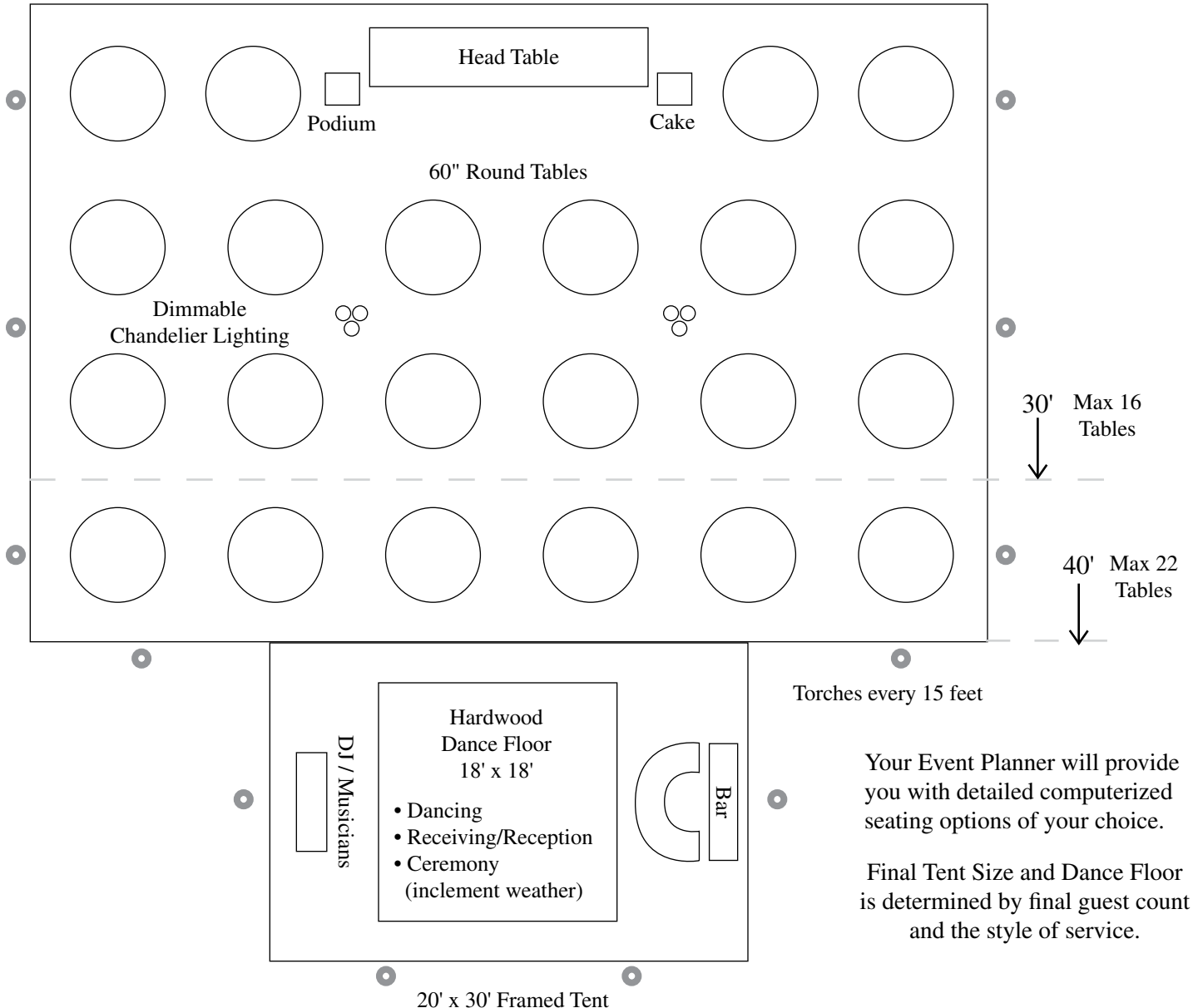


Standard Setup for 150 to 220 Guests



Lake Ontario

← 60' →



Your Event Planner will provide you with detailed computerized seating options of your choice.

Final Tent Size and Dance Floor is determined by final guest count and the style of service.



Twilight Reception Package



No other location in Niagara offers the Beauty of the Pond amongst the Vineyard and the most Romantic Picturesque location for your Ceremony. The Twilight Package is designed for you to enjoy your dream day, while our team of professionals do all the work!

Your Package includes:

- Professional Event Wedding Planner on site to take care of the details of your ceremony and reception needs the day of the wedding
- Crudite and international cheese display after the ceremony for your guests. 1 hour wine tasting (3x 1oz. glasses per person) and tour of the winery and vineyard while taking pictures.
- Served 5 course Menu or Spectacular Buffet including carving station and an Ice Sculpture from award winning designer Ross Navaro. Our certified chef will showcase choices for you and 5 guests at our annual open house
- Open Bar including Draft Beer, 2 Liqueurs, Rye, Rum, Vodka, Scotch, and Gin. Also included is bartenders and unlimited mix, all glassware included.
- Ceremony and Wedding set-up, including framed Tent with clear windows, Chandelier Dimmable Lighting, Complete Tent Mat Flooring, Citronella Torches every 15 feet around the Tent, Complete Rentals including floor length Table Linen, Chair Covers & bows from *Gotcha Covered*, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.
- Midnight Buffet; assorted European Pastries, Fresh Fruit Tower, Fresh Cut Pizza, Wedding Cake Cut, Coffee and Tea, all served on China
- Dancemaster licensed Disc Jockey from 5:00 pm to 12 midnight. Including sound for ceremony.
- Choice of Centerpiece including over 12 varieties including flower displays.

*All applicable taxes and service gratuity **included!** Friday and Sunday Weddings receive an additional \$10 off per guest. Children up to 4 years old - FREE • 5 to 11 years old - 50% of contract price.*



Cocktail & Hors D'oeuvres Events



NEWEST TREND IN WEDDINGS...

Activity Stations

Paella

Famous Caribbean dish prepared on 5 paella round frying pans. Ingredients include gulf baby shrimp, jerk chicken, fresh mussels, wild rice and andouille sausage. Dish is created right in front of your guests.

Bacon Wrapped Scallops out of the Wok

Wrapped fresh water scallops prepared with 2 sauces.

Skewered Greek Chicken

Chicken on a skewer, BBQ or out of the Wok with 2 unique Thai and Hickory smoked sauces.

Shrimp Tree

Tower of Shrimp served on a tree of pineapple, with Chef's own Seafood Sauce.

Mirrored Cheese and Crudit  Tray

3 to 6 foot international cheeses to compliment wine service.

Fresh Fruit Fountain

Variety of 7 Fruits displayed on a gold fountain, cascading down with ice.

Italian Station

Tri-colour Penne and Stuffed Tortellini served with rose and rich Alfredo sauce, guests choose from 12 toppings and is then prepared front of them.

Sushi

Variety of Fresh Wrapped Seafood and Rice Favourites on crushed ice and a variety of popular dipping sauces.

Canadian Station

Carved Hip of Beef served with 3 sauces, kimilwick, variety of mustards and our own Jus. Award winning smoked Alberta Side Ribs and Red Bliss Potato Salad.

Mexican

Mini Soft and Hard Taco, shredded cheese, lettuce, diced tomatoes, salsa, sour cream and nacho chips.

Italian Antipasto Mirror Platters

Prosciutto, Ham, Salami, Cappicola, Provolone Cheese, Grilled Vegetables, Stuffed Peppers, Calamari, Cantaloupe, Olives and Breads.

Carved Herb Canadian Beef Strip Loin

Strip Loin Rubbed with Fresh Herbs and Peppers, cooked to perfection, carved and served with Wild Mushroom and shallot sauce, grainy mustard and sourdough rolls.

Butlered White Glove Hors D'oeuvres

Shrimp Shooters

Seafood Stuffed Mushrooms

Salami Cornucopia

Shrimp on Shrimp Mousse

Ham and Cheese Spiral

Salmon Mousse

Pate de Foie

Feta and Sundried Tomatoes

Chevre and Smoked Salmon

Mushroom and Leek Crescents

Mediterranean Mix in Pastry Shells

Crab and Brie in Filo

Escargot Puffs

Lobster Filo Rolls

Asian Duck and Veggie Pica Paper Roll

Whipped Brie Crostino with Roasted Grapes

Smoked Chicken Caesar in Frico Basket

Orange and Pistachio Duck Terraine Tart

Beef Carpaccio and Wrapped Goats Cheese

Swedish Meatballs

Chicken Satay with Choice of Sauce

Indonesian Beef Satay with Thai Curry Sauce

Specialty from the Sea

Crab Meat with Avocado and Green Onions

Oriental Salmon Tartare

Potato Cake with Golden Fish Caviar

Seared Tuna Carpaccio

Crab Cakes with Red Pepper Aioli and Chive

Seared Scallop with Braised Leeks and

Mango Chutney on Sesame Toast

Lobster Meat with Cucumber and Papaya Salad

Vegetarian

Vegetable Sushi Maki Rolls

Wild Mushroom and Fresh Herb Brushetta

Spicy Guacamole on Cheese Tartlette

Exotic Fruit Kabobs

Caprese Salad on Bamboo Skewers

Shitake Mushrooms and Leek Fricasse

Mini Pizza with Caramelized Onion and Roquefort

Tartlets with Pepered Tofo and Pickled Red Onion

Pricing is based on chosen package. All Hors D'oeuvres will be showcased at our annual Open House!



Family Style & Spectacular Buffets



These menus are designed for family style or buffet service outside in the tented area. Final price includes tent rental, chandelier lighting, white Venetian chairs, round tables, dance floor, tent mat flooring, linens, skirting, all necessary tableware and serving utensils, and black tie service.

Family Style or Buffet Menu Service Outside in the Tented Area

Menus include rolls and butter, Foccacia breads, 1 potato, 2 seasonal vegetables, individual dessert, coffee and tea.

Family Favourite Menu \$89

House Salad with 2 dressings
Penne Rigate Pasta with Red Sauce
Our Famous Meatballs and Sausage
Carved Black Angus Top Sirloin
Boneless Chicken marinated in Legends Chardonnay Cream Sauce
Roasted Parisienne Potatoes
Choice of Vegetable
Individual Dessert
Coffee and Tea Service

Build Your Own Hot & Cold Dinner

Assorted Rolls and Butter
Niagara Spring Mix Garden Salad
Caesar Salad
Fresh Fruit Display for Dessert
Coffee and Tea Service

Hot Dish Choices:

Baked Seafood Lasagna	Ziti and Broccoli
BBQ Chicken Quarter	Stuffed Manicotti
Sausage, Onions, Peppers	Italian Meatballs
Stir Fried Curry Chicken	Sweet and Sour Chicken
Paella Dish	Stir Fried Beef
Sliced AAA Beef Strip Loin	Chicken Piccata with White Wine
Honey Smoked Ham	Maple Glazed Pork Tenderloin
Chicken Cacciatore	Beef, Broccoli, Mushrooms

2 Hot Dishes \$84 per person

3 Hot Dishes \$89 per person

Traditional Menu \$84

House Salad with 2 dressings
Relish Tray with Dip
Honey Mustard Smoked Ham
Stuffed Chicken Breast of choice
Choice of Potato
Choice of Seasonal Vegetable
Individual Dessert
Coffee and Tea Service

Winery Host Menu \$96

House Salad with 2 dressings
Mandarin Orange Explosion OR Classic Caesar
Antipasto Platter
(sliced Salami, Cappiccio, Proscuitto, Melon, Olives, Boccocini and Provolone Cheese)
Carved AAA Alberta Roasted Strip Loin served with a side of Black Peppercorn Brandy Sauce
Poached Salmon Hollandaise
OR Stuffed Sole Florentine
Creamy Garlic Mashed Potatoes
Fresh Seasonal Vegetable
Individual Dessert
Coffee and Tea Service

Dessert Service

All desserts are served individually unless otherwise stated. Desserts included in the above menu pricing. Most desserts can be tasted at our annual open house.

Menus do not include applicable taxes and service charge.



Sue Ann Staff Estate Winery Special Package Pricing



Outdoor overlooking the Pond

Number of Guests - April to October Exclusively

	75 to 119	120 to 179	180 +
<i>Twilight Package</i>			
Sunday or Friday	\$147	\$144	\$140
Saturday	\$157	\$154	\$150
<i>Romance Package</i>			
Sunday or Friday	\$150	\$147	\$142
Saturday	\$160	\$157	\$152
<i>BBQ Package</i>			
Sunday or Friday	\$128	\$124	\$122
Saturday	\$138	\$134	\$132

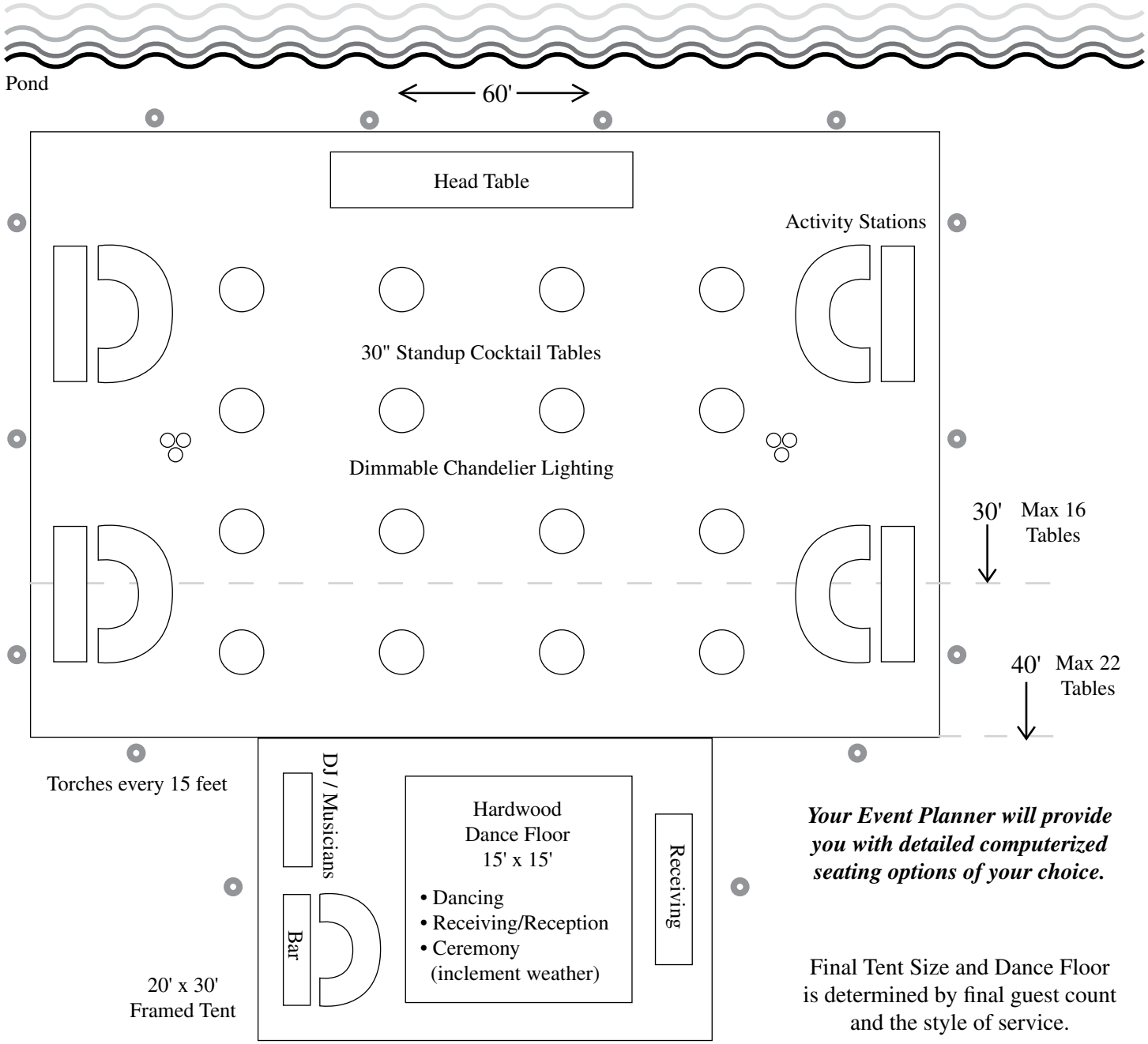
** Packages include Winery rental and all applicable taxes and service charges*

** There is no additional Ceremony charge held at Gazebo,
complete with white venetian chair rental*



Seating Plan for Cocktail Reception

Cocktail Reception for 150 to 250 Guests





Terms and Conditions



Sue Ann Staff Winery Banquet Terms and Conditions

1. Banquet sitdown menus are based on a final minimum guest count of 135 guests for outdoor service, with exception of Twilight, Hors D'oeuvres package and Casual BBQ package. Please see enclosed pricing.
2. Deposit of \$3,000 for outdoor functions. Deposit(s) are non-refundable.
3. All pricing is subject to applicable taxes & 15% service charge, not including all-inclusive Twilight, Hors D'oeuvres package and Casual BBQ package.
4. White linen tablecloths and coloured linen napkins are included in the menu prices. Twilight and Hors D'oeuvres packages include upgraded detailed linens.
5. Outdoor functions include the following rentals; framed tent (guest determine size), complete flooring cover, 52" round tables, white scalloped Venetian cafe chairs, chandelier tent lighting, 10" dinner white China plates, bread and butter plate, dessert plate, water glass, wine glass and complete silverware for menu chosen.
6. Prices are based on complete package and based per guest. No charge for children 4 and under, children 5 to 11 are half of the final contract price.
7. All outdoor event music must conclude by 12 midnight.
8. Please refer to final agreement for complete details.

Wine and Beverage Terms and Conditions

1. Wine Service: client will choose from a list of Sue Ann Staff award winning VQA wines. There is a half of bottle minimum per guest. Therefore, if you have 120 guests, the minimum charge is 60 bottles of wine. There is no corking fees- wine is priced at in store retail prices.
2. Guests may also be offered bottled beer. Bar to be set-up in tented area, guests will be offered clients choice of beer. Domestic Beer \$3.75 per bottle, Imported \$4.75 per bottle. One bartender at \$15 per hour will be charged to the client. Full bar is available, please speak with your wedding consultant.
3. Full Bar Package includes Draft Beer, Rye, Rum, Vodka, Scotch, Gin and 2 Specialties; ie. Baileys, Tequila Rose, etc. All non-alcohol, pop and juice, glassware and bartender fee.
4. Guests arriving after dinner charge per person is \$29.95.

Please refer to our final agreement for additional terms and conditions.