



Presented by:

Calamus
ESTATE WINERY

Our name **CALAMUS** is the Latin word for arrow. When the land was being prepared for the planting of our vineyards, fragments of rock used by First Nation inhabitants were discovered. These fragments of the local rock "chert" were used to fashion stone tools, implements and arrowheads - the inspiration for our name and our logo.

The Calamus archer is fondly called Calvin - "Cal" for Calamus and "vin" for wine, and referred to by our Brides and Grooms as "Cupid".

905-562-9303

www.calamuswines.com

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Calamus

ESTATE WINERY

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Welcome to Calamus Estate Winery

Surrounded by 20 acres of vineyards and nestled in the heart of the Niagara Peninsula.

Calamus Weddings are simply breathtaking. Located on the top of the Niagara Escarpment, adjacent to Balls Falls, you may exchange your vows with a picturesque Barn or Vineyard backdrop. Sought after by photographers for rolling vineyards, our property has 18 Acres of cut trails with 18 Mile Creek flowing through.

We are proud to be the only Niagara Winery that specializes in total experience inclusive package which includes:

- Professional Event Planner to help create your Dream Wedding;
- Total Venue Rental Fee, no extra charge for ceremony;
- On site Event Manager the day of your wedding for all your wedding needs;
- On Site Wedding Ceremony surrounded by manicured landscaping, with Vineyard backdrop;
- 40 x 96 mahogany brown Harvest Tables, linen napkins, your choice of colour;
- Complimentary wine tasting for your guests during cocktail hour;
- Professional Disc Jockey for your ceremony and reception;
- Complimentary food, wine and beer tasting for 6 guests at our annual Open House
- Complimentary Barn bridal Suite for you and your wedding party



Site Usage

Should you wish to do pictures before your ceremony, "First Look", you are welcome to arrive no earlier than 2:30pm to Calamus Estate Winery, where you will have our Bridal suite.

No hidden fees here.

Exclusively for you, you receive 40-acre estate

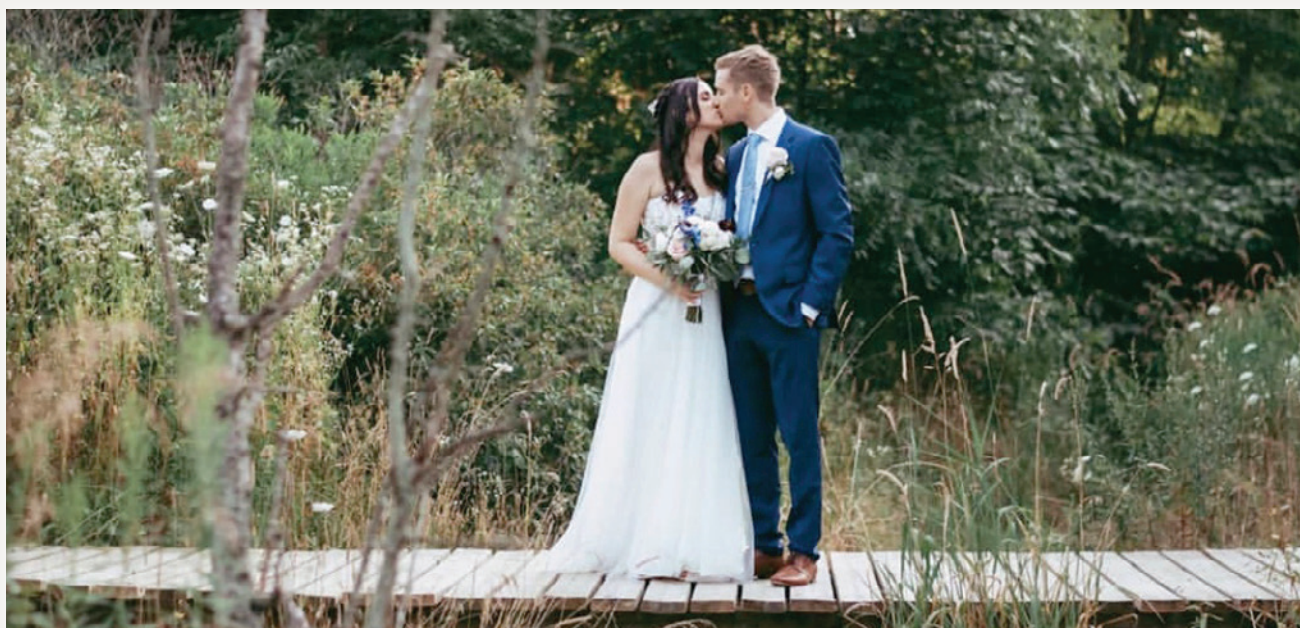
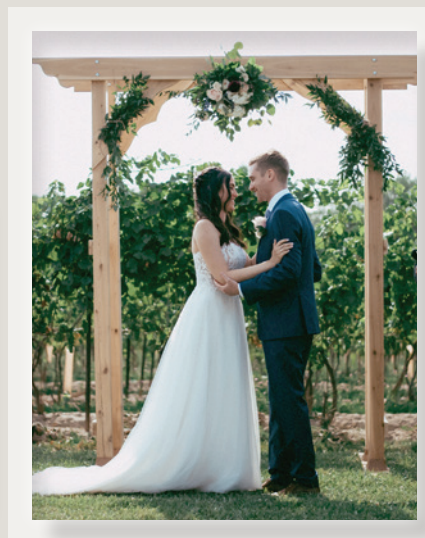
1. *350* Barrel Cellar

2. 1800's era Heritage Barn. Surrounded by gardens and breathtaking views overlooking the vineyard, from our 3-level patio, with bar service from your own customized vintage barn bar. Seating up to 150 guests.

Each wedding you will receive access to the "350 barrel cellar", 18 mile creek trails and bridges and 3 level deck for complimentary wine tasting overlooking the rolling vineyards. Weather permitting, as a bonus for your special day, you and your guests can enjoy stargazing from the 3 story 16" telescope on our upper deck. This includes a member of Royal Canadian Astronomers to guide you through night stars.

Ceremony

Included with every package is your wedding ceremony. In the event of inclement weather, the ceremony will re-locate to the Barn. We provide you with a wine barrel for the signing of your marriage license and podium. Our Wedding Team will set-up all chairs for your picturesque ceremony. Kindly note, wedding ceremonies will begin no earlier than 4:30pm. No extra charge for ceremony.



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

Calamus menus are inspired by using only the best that Niagara Region has to offer. You will often see our Chef and his team going to local Farmers Markets, or directly to the farm to use only the freshest ingredients. We harvest fresh herbs right at Calamus Estate Winery.

Music and Lighting

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

They include lighting for dancing.

They are present for the ceremony until the last song is played at 11:45 p.m.

Sunday to Thursday weddings
last song played at 10:45 p.m.

* LIVE STREAM OPTIONS

We welcome live musicians if chosen for ceremony only.

Services

The Photographer, Officiant, and any other services not included in the wedding package are your responsibility. Calamus understands that it can become overwhelming not knowing who is a trusted local vendor. We have a list of vendors who are reputable and trusted. Just ask one of us!



Bar Service

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

7-Hour Premium Open Bar

Included in all of our wedding packages

GREAT LAKES BREWERY CRAFT DRAFT BEER

- Blonde Lager
- Red Leaf Lager
- Heineken and Alexander Keith's bottled beer

PREMIUM BRAND SPIRITS

- Skyy Vodka, J-Wray White Rum, Bull Dog Gin, 40 Creek Rye, Johnny Walker Red Label Scotch
- 2 Specialities of your choice. Served out of Vintage Barn Bar with customized Chalkboard Sign.

Signature Drink during Cocktail Hour
Featured Vintage Bar Barn with your own
Personalized Chalkboard

Non-Alcoholic Beverages

Sprite, Gingerale, Diet Pepsi, Pepsi, Tonic Water, Soda Water, Cranberry Juice, Iced Tea, Clamato Juice and Orange Juice

UPGRADES AVAILABLE:

- Sparkling Wine Toast, or Sparkling upon Arrival, "Congratulations" \$4.95 per person.
- Martini Bar (during cocktail hour)



Casual BBQ Menu

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

BBQ MENU SERVED BUFFET STYLE

- Assorted breads and house made spreads including coriander hummus, roasted red pepper aioli, and heirloom tomato bruschetta
- A selection of 3 Niagara Inspired Salads
- Herb roasted yukon gold potatoes, or garlic mashed potatoes
- Fresh, local, seasonal vegetable medley



OFF THE GRILL YOUR CHOICE OF TWO:

- Whole roasted BBQ'd chicken, cut and served in front of your guests
- Grilled Atlantic salmon
- Carved AAA Angus slow roasted rosemary striploin
- House smoked pork loin with roasted Niagara apple and pear chutney
- Grilled shrimp in basil lemon pesto
- Grilled chicken breast served with white wine mushroom sauce, BBQ sauce, or sweet Chili Thai
- Slow smoked brisket of beef brushed with house smoked BBQ sauce



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

Buffet setup in Barn, Grilling Station in Vineyard.

Star Gazing Package

Our most popular wedding package, the Star Gazing Package is truly Niagara's best winery package!

1. Your Choice of Artisanal Canadian Cheese Selection with Seasonal Fruits, House Roasted Nuts, Crackers and Crudit , or Butlered hors'doeuvres for your guests to enjoy while you are taking photos
2. 4 Course Menu (see page 11 for complete menu). Served your choice of Plated, Family Style, or Buffet at no additional charge
3. Late night buffet including fresh fruit tray, clients wedding cake cut, coffee and tea, fresh made pizza and live firepit for guest's to enjoy ice wine smores favour.



4. 7 Hours of Open Premium Bar

Including 40 Creek Rye, J. Wray's Rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bull Dog Gin, Great Lakes Brewery Red Leaf Lager, Great Lakes Brewery Blonde Lager, plus your choice of 2 specialities for example Baileys, J germeister...Etc.

Star Gazing Package also includes, Heineken and Alexander Keith's Bottled Beer

We also include all the mix required, glassware, bartender and ice

5. 40 x 96 mahogany brown Harvest Tables, linen napkins, your choice of colour
6. All china and glassware rentals
7. Calamus will prepare to scale computer diagrams for your floor plan
8. Professional Disc Jockey Service from 4:00 pm – 11:45 pm.
We only use highly recommended, licensed DJs who will provide you with an unlimited music selection - Includes your ceremony and cocktail hour music
9. Weather permitting, your event guests will be offered a view through our telescope on top of our 3rd level deck, where it will be moved to a different moon / star hourly!
Calamus is only the winery in Niagara to offer this feature!
10. The Best Guest Favours are included in the price! Each Handmade Smoires Bundle feature a personalized card of thanks from the Bride and Groom, printed by Calamus!
Weather permitting, if you choose the Smoires Station.
In the event of inclement weather, no worries, we have a station inside.

You may serve the BBQ Menu in place of your 4 Course Plated Menu,
with the Star Gazing Package at no additional charge.

Cocktails & Hors D'oeuvres

Grazing Cocktail Stations

You may serve during cocktail hour or choose 3 for your main meal service.

THE "BIG PAN PAELLA"

Let our Chefs Prepare this Classic Spanish rice dish right in front of your guests with our 5-foot pan. With Shrimp, Mussels, Andouille Sausage, Chicken, Heirloom Tomatoes and Seasonal Vegetables

PASTA BAR

Penne Rigate with Basil Infused Marinara with Spicy Olive
Bombam Butternut Squash Ravioli with Sage
Buttercream Sauce

ANTIPASTO STATION

Mixed olives, cured meats, sliced cheeses, marinated salads, dips and breads, pickled vegetables, marinated roasted peppers.

FOCACCIA OVEN PIZZA STATION

Three distinct, assorted grilled gourmet flat bread pizzas, fresh off the grill, made in front of your guests

SMOKED PORK TENDERLOIN FAJITA BAR

Soft Tortillas, Roasted Corn, Black Bean Salsa, Chili Cilantro aioli and grated cheeses (can also be done with shrimp or chicken)

GRILLED STRIPLOIN STATION

Grilled and sliced right in front of your guests... our famous AAA Alberta steak served with Cabernet Jus and onion shavings.



COLD HORS D'OEUVRES

- West coast Albacore Tuna civiche, marinated in ancho pepper, orange and lime served in a tortilla cup
- Hail Caesar shrimp shooter, spicy Niagara tomato gazpacho , celery salt and chili roasted prawn served in a shot glass
- Fresh Salad Rolls, Asian vegetable medley & vermicelli noodles wrapped in rice paper, coconut sweet chili dip (V)
- Prosciutto wrapped melon, balsamic reduction drizzle
- Bruschetta & goat cheese tapenade crostini (V)
- Salmon Pate and herb cream cheese pin wheels
- Caprese Skewer with grape tomato, bocconcini, basil and balsamic reduction drizzle (V)
- Seared beef canape with arugula, creamed horseradish topped with crispy onion on crostini
- French roasted asparagus crostini with shaved parmesan and balsamic reduction drizzle (V)



HOT HORS D'OEUVRES

- Lentil & potato samosa with cilantro mango chutney (V)
- Tiny beef wellington
- Mediterranean flat bread with grilled marinated vegetables, crumbled feta and balsamic reduction (V)
- Vegetable spring rolls with chili plum sauce (V)
- Jerk chicken, spring pea puree, mango hot sauce served on Asian spoon
- BBQ pork bitta ballen with Texas mayo
- German flat bread with crème fraiche, bacon, caramelized onions & leeks
- Deep Fried Cream Cheese Wonton with sweet chili sauce (V)



Chef will choose 4 hot, 4 cold, 8 per person, based on your main course selection(s).

Internationally Inspired, Locally Sourced....

Your Wedding Reception can be served your choice of Plated, Family Style, or Buffet at no additional charge

FIRST COURSE -SALADS (for buffet style service please choose up to three salads)

- Classic Caesar salad
- Panzanella salad – farm fresh greens, fresh basil, radicchio, rustic toast, heirloom tomatoes, sweet onion, honey balsamic dressed, finished with shaved truffle gouda cheese
- Watermelon salad- fresh arugula, shaved red onion & watermelon dressed in a charred lime vinaigrette finished with crumbled feta cheese
- Kale & Heritage blend salad with roasted glazed butternut squash, spiced pecans, goats cheese and herb vinaigrette
- For Buffets only Marinated from our garden Herbed Tomato and Spanish Onion, Tri Colour Fusilli, and marinated vegetables with herbed olive dressing

SECOND COURSE- PASTA (delete for credit of \$4.00 per person)

- Penne Rigate tossed in house made marinara with sweet basil drizzle and parmigiana Reggiano
- Roasted vegetable ricotta Penne primavera, farm herb roasted vegetables, pan tossed with cherry tomatoes, olive oil and ricotta cream
- Butternut squash ravioli in sage sauce with crispy pingue prosciutto with tarragon and mustard dressed frisee

THIRD COURSE- MAIN ENTRÉE (add second entrée for only \$6.00 per person)

- Slow roasted Alberta Beef striploin with herb demi glaze
- Classic Chicken Supreme or choose stuffed with prosciutto, and Asiago
- Pork loin glazed & roasted with orange thyme and honey garlic glaze
- Blackened Pork Chop with an Apple Cider reduction
- Marinated Atlantic salmon brushed with White Meadow Farms Maple Syrup glaze, topped with fresh shaved fennel slaw
- Slow Smoked Brisket of Beef brushed with House smoked BBQ sauce
- Chicken Florentine simmered in a creamy calamus wine and parmesan and asiago sauce

VEGETARIAN/VEGAN OPTIONS

- Sweet potato lasagna with seasonal vegetables, plantain, vegan cheese and marinara
- Tofu filet mignon with sesame marinated tofu, carrot ginger miso compound butter
- Spice rubbed zucchini steak with curried blistered cherry tomato pan sauce
- Quinoa stuffed whole pepper served with fresh marinara sauce

UPGRADED OPTIONS

- Braised AAA Beef short ribs in Gamay and black cherry reduction with a mustard onion jam
- Classic Italian Antipasto Plate. 3 Italian meats. Melon, bocconcini, marinated olives
- Served with Pasta course or on buffet, Italian Sausage with Handmade European Meatballs in Marinara
- Mediterranean Baked Halibut
- Coffee crusted bacon wrapped filet with an espresso cream sauce

POTATOES

- Gratin Dauphinoise (only available for single service)
- Herb roasted red skin potatoes
- Roasted garlic mashed potatoes
- Smoked paprika potato wedges

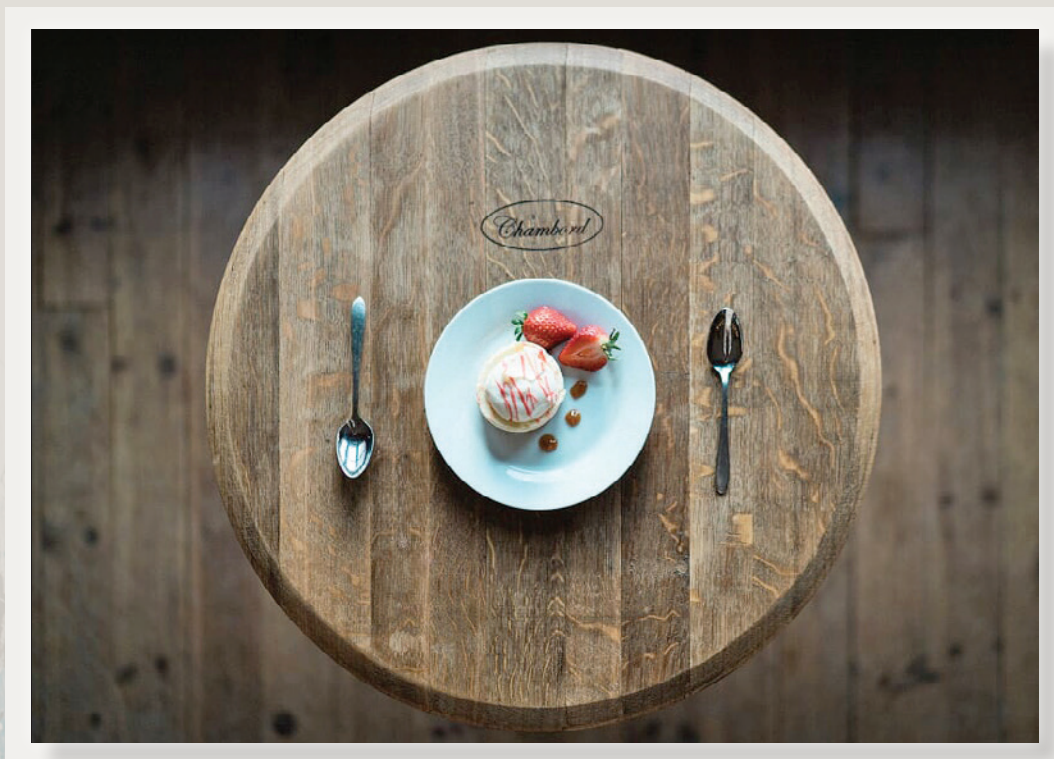
VEGETABLES

- Market farm fresh vegetables and bell peppers
We are happy to discuss what kind of vegetable is in season for your wedding
Local. Market fresh vegetables glazed with Carolina Beer Butter

FOURTH COURSE - DESSERT

- Vanilla tart with fresh lemon curd, white chocolate mousse and a blueberry compote
- Flourless chocolate torte with a peppered Niagara blackberry compote with fresh cream
- New York Style Cheesecake with local fruit
- Pie Bar- variety of local Red Barn fruit pies with whipping cream
- Vanilla Bean Ice Cream with Niagara Ice Wine Syrup , served with fresh berries
- Sopapilla Mexican Cheesecake with seasonal berries

We are pleased to create custom menus upon request. We are happy to create a special meal for vegetarians, vegans, and any other dietary restrictions that your guests may have at no additional cost. Please choose one entrée to serve for all your guests, or add a second choice on for an additional \$6.00 per guest. Our All-Inclusive Packages include your choice of 4 Courses!



We look forward to creating a unique One-of-a-Kind experience for your Special Day!