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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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PHOTO BY: TinoB Photography

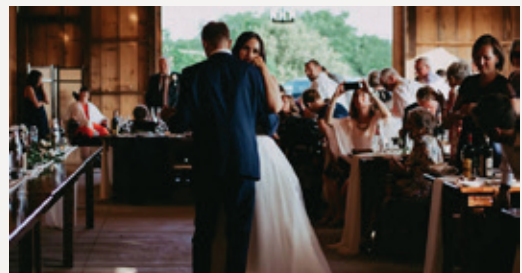
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Welcome to Calamus Estate Winery

Surrounded by 32 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're proud to be Niagara's only winery to specialize in offering one of a kind experiences within our all-inclusive package:

- Professional Event Planner to help create your Dream Wedding;
- Total Venue Rental Fee, no extra charge for ceremony;
- Onsite Event Manager the day of your wedding for all your wedding needs;
- Onsite 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 tastings



Site Usage

Should you wish to do pictures prior to your ceremony and/or a "First Look". You're happy to arrive no earlier than 2:30pm and you will have use of the bridal suite at this time.

No hidden venue fee's.

Exclusive use to the 42-acre property

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 from the Royal Astronomical Society of Canada: Niagara Centre.

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.



PHOTO BY: TinoB Photography

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're 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 & other add on options available.



Vendor 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're 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, Johnnny Walker Red Label Scotch
- Two additional speciality liquors of your choice.

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:

- Starstruck sparkling wine toast for guests upon arrival or after your ceremony as a "Congratulations toast"
- Martini Bar (during cocktail hour)



Stargazing Package

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

1. Option of a variety of butlered hor d'oeuvres served to your guests or a plated appetizer served to guests tables
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, Jägermeister...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 planet or star hourly!
Calamus is the only winery in Niagara to offer this feature!
10. The Best Guest Favours are included in the price! Each Handmade Smores Bundle feature a personalized card of thanks from the Bride and Groom, printed by Calamus!
Each handmade smores bundle features a personalized Thank You label from the couple..
In the event of inclement weather, no worries, we have a station inside.



Menu Options

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.

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

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

- ASIAGO CAESAR SALAD with fresh padano, crisp bacon and rosemary focaccias
- GARDEN with tomatoes, cucumber, onions and garlic croutons with balsamic vinaigrette
- CAPRESE fresh mozzarella with sliced tomatoes, fresh basil, pesto and balsamic reduction
- APPLE & SPICY PECAN with dried cranberries, spring mix, roasted red peppers and goat cheese with balsamic vinaigrette
- LEMON KALE chopped kale marinated in lemon olive oil, romano cheese, sweet roasted walnuts and shaved grana padano

SECOND COURSE - PASTA

- PASTA SHELLS stuffed with spinach, fresh ricotta and mozzarella cheese with pomodoro sauce
- BOLOGNESE RIGATONI slow cooked in tomato based meat sauce
- CHEESE TORTELLINI with arugula and oven dried tomatoes in a truffle cream sauce
- BUTTERNUT SQUASH RAVIOLI tossed in a chardonnay and sage cream sauce topped with crispy prosciutto and fresh arugula

THIRD COURSE - MAIN ENTRÉE

- GRILLED "AAA" SIRLOIN with goat cheese crust and a fire-roasted red pepper au jus
- NEW YORK STRIPLOIN with wild mushroom and cabernet sauvignon demi glaze
- CHICKEN SUPREME stuffed with prosciutto, spinach, ricotta, goat cheese and served with an asiago cream sauce
- CHICKEN MARSALA lightly coated chicken breast braised with Marsala wine and mushrooms
- STUFFED CHICKEN stuffed with brie and apples with red onion and cranberry cream sauce

All entrees are served with your choice of garlic mash potatoes, roasted potatoes or dauphinoise (plated only) and along with a variety of market farm fresh vegetables.

VEGETARIAN/VEGAN OPTIONS

- SWEET POTATO LASAGNA with seasonal vegetables, plantain, vegan cheese and marinara
- QUINOA STUFFED WHOLE PEPPER served with fresh marinara sauce
- EGGPLANT PARMIGIANA layered lightly breaded eggplant, with ricotta cheese, spinach, topped with pomodoro and pesto

FOURTH COURSE - DESSERT

- RASPBERRY & LEMON ICE GELATO
- OREO CHEESECAKE topped with oreo cookie biscuits
- NEW YORK CHEESECAKE with berry topping
- CHOCOLATE EXPLOSION flourless chocolate cake with caramel and brownie pieces
- PIE BAR - variety of local fruit pies with whipping cream

We're pleased to create custom menus upon request. We're happy to create a special meal for vegetarians, vegans, and any other dietary restrictions that your guests may have at no additional cost. Our All-Inclusive Packages include your choice of 4 Courses!

You may choose your 4 course dinner to be served plated, family style or buffet at no additional charge.

ESTIMATED DINNER SERVICE TIMELINE BASED ON 100 GUESTS

- 1 - 4 Course Plated approximately 2 hours
- 2 - 4 Course Family Style approximately 1.5 hours
- 3 - Buffet approximately 1 hour.

PLEASE NOTE

If you decide to complete speeches during your meal, we will continue to clear and serve.

We suggest parents and the couple speech to start when dessert is being served.

If you're giving your guests a choice for main entrée, please add 30 minutes to timeline.

Please speak to your event planner for further details.



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

Let the Festivities Begin!

COCKTAIL HOUR APPETIZERS

APPETIZERS

- CRAB CAKES with fresh spring mix and roasted red pepper aioli
- ARANCINI with provolone and marinara sauce
- ANTIPASTO Italian assorted cheeses and artisan cured meats with marinated olives and vegetables

HORS D'OEUVRES

Vegetable Spring Rolls, Truffle Mac & Cheese Fritters, Coconut Shrimp, Bacon Wrapped Scallops, Caprese Skewers, Feta Bruschetta, Mint Brie & Watermelon, Peach Ricotta Crostini and Seasonal Flatbreads

For your cocktail hour, you may choose butlered hor d'oeuvres or a plated appetizer to each table. You may also choose to have an appetizer in place of your salad course if you wish!

UPGRADES

POUTINE STATION

\$7 per person

French Fries, House Gravy, Cheese Curds

DELUXE POUTINE STATION

\$11 per person

Deep Fried French Fries, Sweet Potato Fries, House Gravy, Cheese Curds, Slow Roasted Pulled Pork, Sautéed Vegetables, Bacon Crumble, Ketchup, Hot Sauce, Vinegar

PORCHETTA

\$8 per person

Oven-Roasted Porchetta Carved, Hot Banana Peppers, Crispy Onion, Salsa Verde, Calabrese Bun

PIEROGI

\$7 per person

Pierogi Pan-Seared, Sour Cream, Caramelized Onions, Bacon Pieces

COMFORT FOOD

\$11 per person

Mini Hamburgers, Mini Grilled Cheese, Regular Potato Wedges, Sweet Potato Wedges, Ketchup

PLATED ANTIPASTO

\$9 per person

Focaccia x2, Olives x3, Hot Cacciatore Sausage x2, Genoa Salami x2, Capicola x2 Prosciutto x1, Parmigiana Cheese, Fiore di Late

SUSHI

\$10 per person

Assorted Maki Rolls & Nigiri Sushi (Three Pieces Per Person), Soy Sauce, Pickled Ginger, Wasabi

BROWNIE SUNDAE BAR

\$8 per person

Chocolate Brownie Bites, Blonde Brownie Bites, Chocolate Sauce, Caramel Sauce, Stewed Berries, Whipped Cream, Chopped Toasted Almonds

CUPCAKE STAND

\$8 per person

A Variety of Mini Cupcakes

SWEETS TABLE

\$10 per person

Fresh Fruit, Pastries, Cakes, Mini Desserts