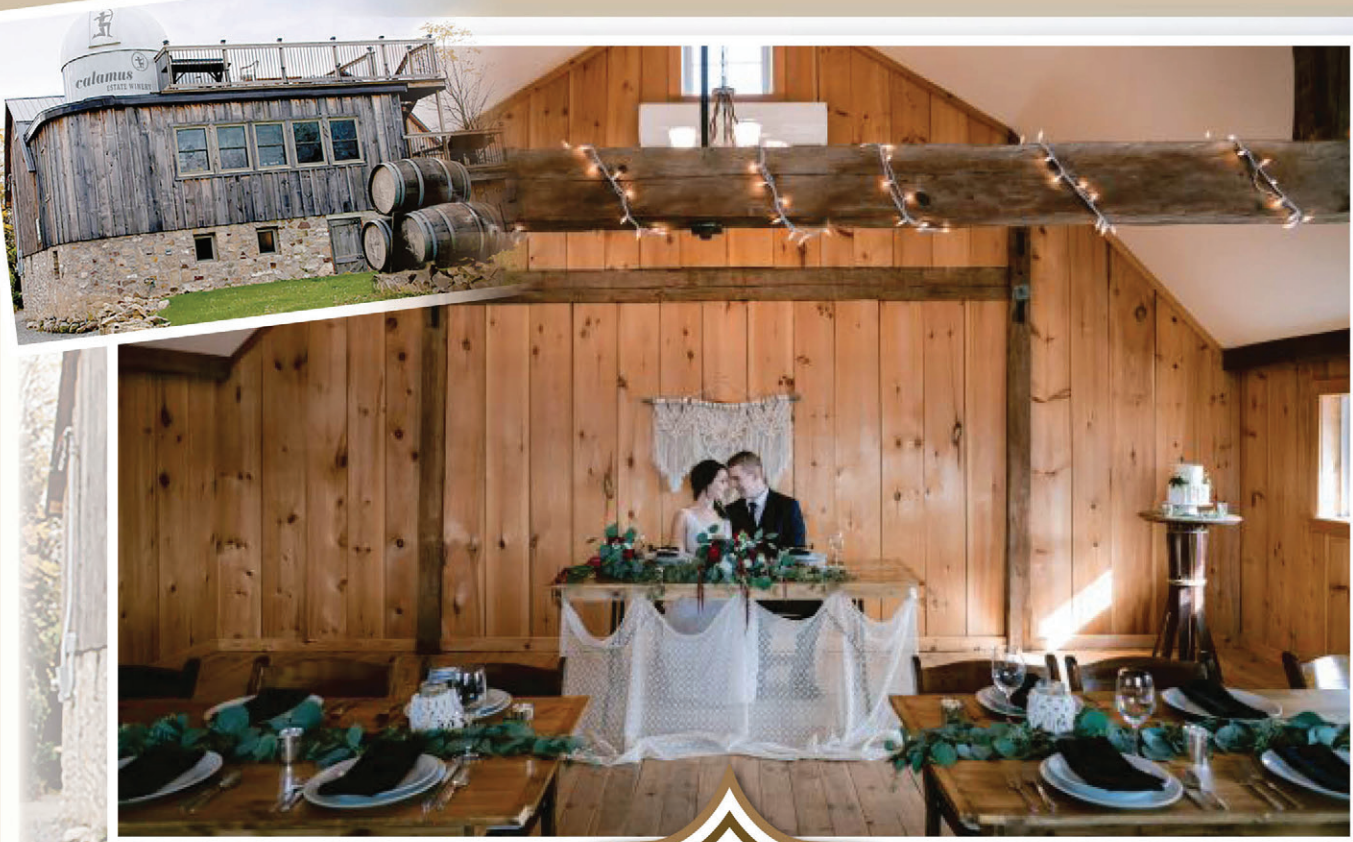


ONLY VALID FOR INDOOR LOFT WEDDINGS NOVEMBER 1ST TO APRIL 30TH



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

| Presented by |



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 Barrel backdrop. Sought after by photographers for rolling vineyards, our property has 18 Acres of cut trails with 18 Mile Creek flowing through.

For winter weddings in the loft your guests enter into our century old barn, where the bar will be served and proceed upstairs to the barn loft where the reception is held.

Seating in Loft

1. With dancing 6 tables of 8 = 48, remove one table for head table maximum of 4 people = 44 people.
2. No dancing 54 guests.

You may choose to host your ceremony on-site in the loft and weather dependent on the upper deck overlooking the vineyard. Couples may also choose to have their ceremony in the Barrel cellar in front of barrel with guests overlooking. If hosting ceremony on-site, bride has access to bridal suite at 3:00pm Guest can arrive no earlier than 5:30pm.

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

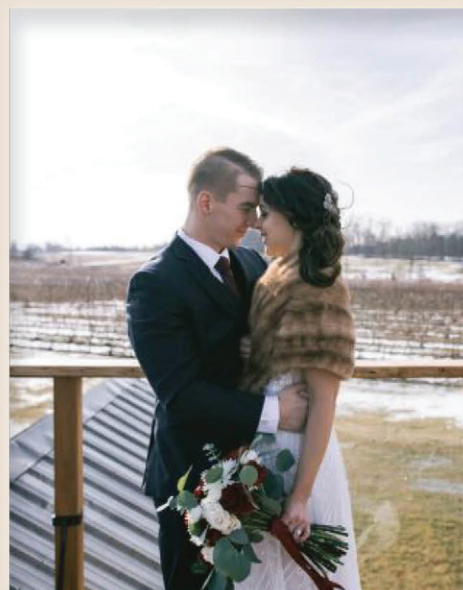
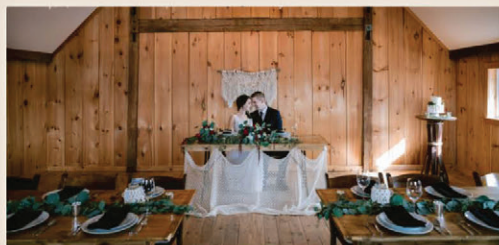
- Professional Event Planner to help create your Dream Wedding;
- Total Venue Rental Fee, no extra charge for ceremony;
- On site Event Manager the day of your wedding for all your wedding needs;
- Complimentary wine tasting for your guests during cocktail hour in the Cobblestone Tasting Room;
- Professional Disc Jockey or a Live Musician for your ceremony and reception;
- Complimentary food and wine tasting for 4 guests at our annual Open House;
- Complimentary Barn bridal Suite for you and your wedding party



Bridal Suite

Should you wish to do pictures before your ceremony, "First Look", you are welcome to arrive no earlier than 3:00 pm to Calamus Estate Winery, where you will have our Bridal suite.

No hidden fees here.



1. 350 Barrel Cellar for photos.
2. The Barn Loft, Intimate harvest style seating.
3. Century old Cobblestone Barn.



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 as well.



Services

The Photographer, Officiant, Florals/Decor, 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!

6-Hour Premium Open Bar

Served in the Cobblestone Tasting Room.

*Included in all of our wedding packages

BOTTLED BEER

- Coors light
- Heineken
- Alexander Keith's.

PREMIUM BRAND SPIRITS

- Skyy Vodka, J-Wray White Rum, Bull Dog Gin, 40 Creek Rye, Johnny Walker Red Label Scotch
- Two additional speciality liquors of your choice.

Signature Drink during Cocktail Hour

Non-Alcoholic Beverage Package

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

UPGRADES AVAILABLE:

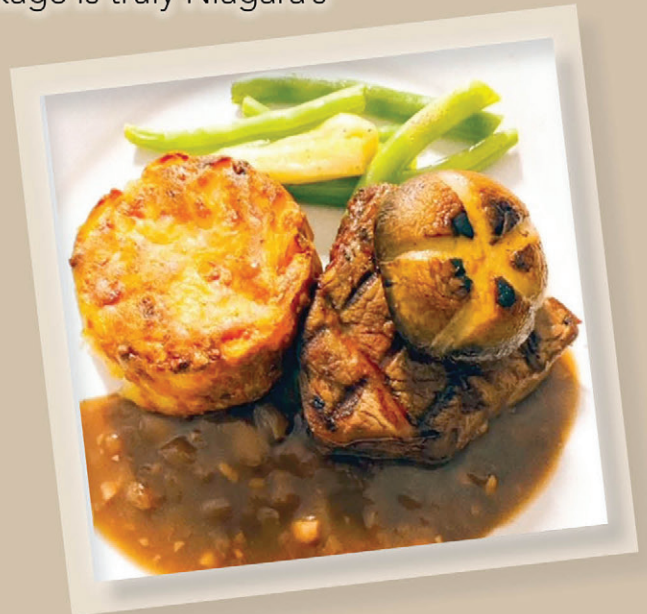
- Sparkling Wine Toast, or Sparkling upon Arrival, "Congratulations" \$4.95 per person.



Barrel Package

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

1. 4 Course Menu (see page 8 and 9 for complete menu).
Served your choice of Plated or Family Style
2. Late Night Buffet including a Fresh Fruit Display, Client's Wedding Cake Cut, Coffee & Tea and Fresh Made Pizza
3. 6 Hours of Open Premium Bar



Including 40 Creek Rye, Bacardi Rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bombay Gin, plus your choice of 2 specialties for example Baileys, Jägermeister...Etc.

Package also includes, Heineken, Alexander Keith's and Coors Light Bottled Beer

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

4. Complete Speciality Linens – Floor Length table linen, as well as linen napkins
5. All china and glassware rentals
6. Calamus will prepare to scale computer diagrams for your floor plan
7. Professional Disc Jockey Service from 8:00 pm – 12 midnight
We only use highly recommended, licensed DJs who will provide you with an unlimited music selection

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 or Family Style at no additional charge

FIRST COURSE -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
 - MAPLE HERB SALMON dry seared salmon with herb maple glaze and chive beurre blanc
- 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

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 or family style at no additional charge.

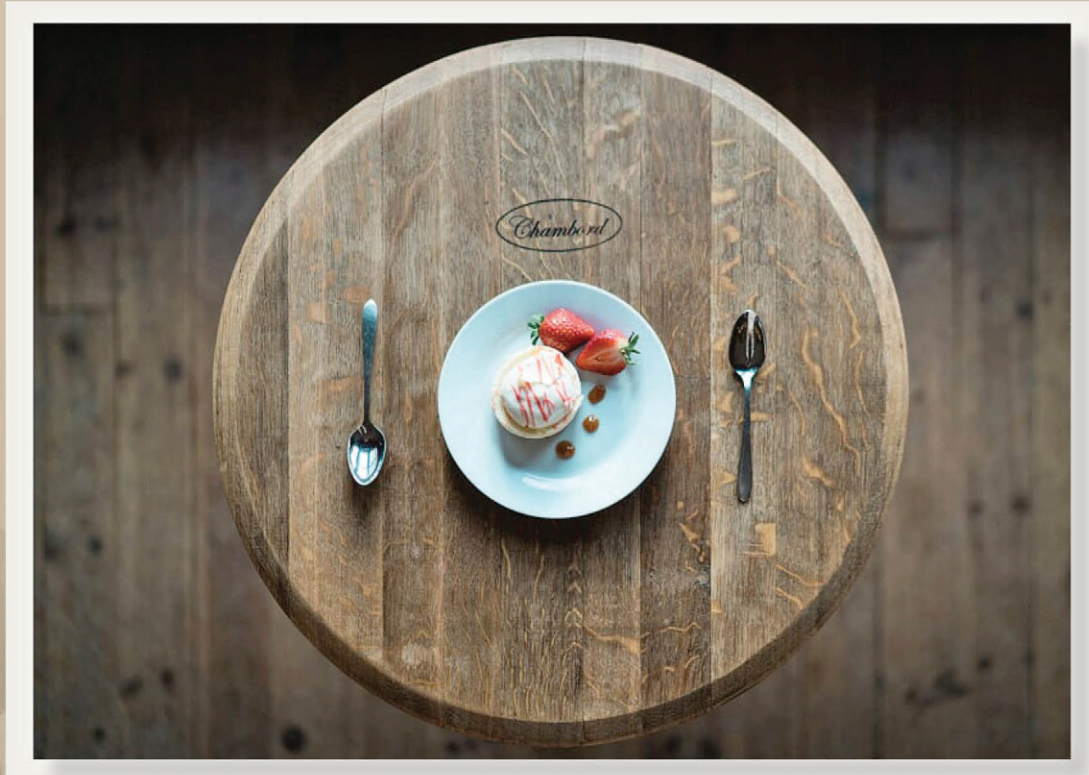
PLEASE NOTE

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 Feastivities 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!



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