



PHOTO BY: Brendan Weddings

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 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
- Observatory with astronomers
- Bonfire with smore favours



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 fees.

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.

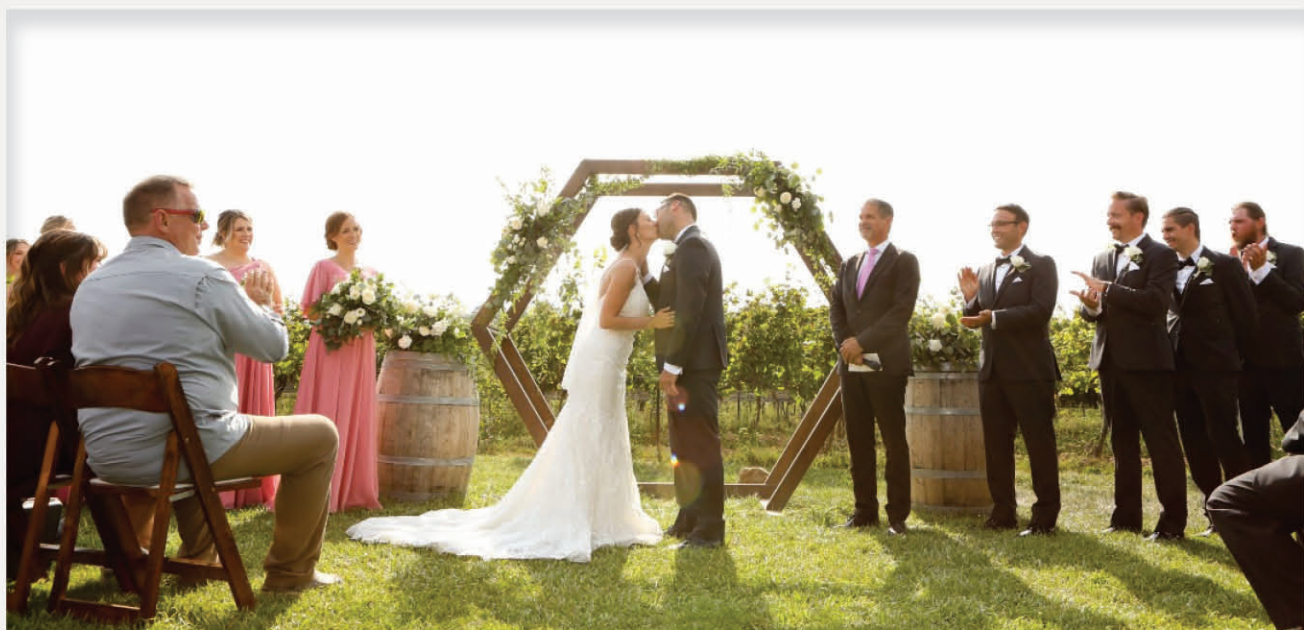


PHOTO BY: TinoB Photography

Music and Lighting

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

- Sound system included for ceremony, reception, speeches and dancing
- Lighting included for dancing
- Wireless mic included for ceremony and speeches
- Other enhancements are available to be added on to your package. Included but not limited to photobooths, live stream option, Additional lighting, etc.
- DJ onsite prior to guest arrival to the end of the evening, music ends at the same time as your bar

*Please note last song is played at 11:45pm on Friday's & Saturday's.
Sunday-Thursday weddings, last song is played at 10:45pm.*



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
- Vienna Lager
- Heineken and Alexander Keith's bottled beer

PREMIUM BRAND SPIRITS

- Skyy Vodka, Bacardi White Rum, Bombay Gin, 40 Creek Rye, Johnny 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 8 & 9 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, Bacardi White Rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bombay 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 Smoires Bundle feature a personalized card of thanks from the Bride and Groom, printed by Calamus!
In the event of inclement weather, no worries, we have a station inside.



Hors D'oeuvres

The choice of any five and chef's choice of three

HOT

- VEGETABLE SPRING ROLLS with sweet and sour dipping Sauce
- COCONUT SHRIMP with sweet and spicy dipping sauce
- BEEF SATAY with 40 Creek BBQ Glaze
- BACON WRAPPED SCALLOPS with Maple Chili Glaze
- MINI BEEF WELLINGTON with herb Demi Glaze
- JALAPENO & CHEESE WONTONS with Thai Chili Dip
- MEATBALL POPS on a bed of pomodoro

COLD

- MINT, BRIE & WATERMELON
- CAPRESE SKEWERS with pesto and Balsamic Reduction
- FETA BRUSHCHETTA with Basil and Balsamic Crostini
- PEACH RICOTTA CROSTINI fresh Ricotta on a honey crostini
- SMOKED SALMON CROSTINI herbed cream cheese, capers, red onion and olive oil
- SEARED BEEF CROSTINI Seared AAA Beef, Horseradish Aioli, Arugula, Crispy Onions
- PROSCIUTTO WRAPPED HONEYDEW MELON with Balsamic Reduction
- ANTIPASTO SKEWERS Genoa Salami, provolone and kalamata olive

YOU MAY UPGRADE TO THE FOLLOWING:

- ANTIPASTO BAR: An assortment of Focaccia and breads, Grilled Vegetables & Eggplant, Rice Balls, Cheese board, Caprese Salad, Bruschetta, Marinated Mushrooms, Jardinière, Olives, Roasted Peppers, Italian cured meats, and seafood salad (\$)
- DELUXE ANTIPASTO BAR: An assortment of Focaccia and breads, Grilled Vegetables & Eggplant, Rice Balls, Cheese board, Caprese Salad, Bruschetta, Marinated Mushrooms, Jardinière, Olives, Roasted Peppers, Italian cured meats, prosciutto, seafood salad, Mussels & a shrimp tree (\$)

"*For all upgrades please see a coordinator for pricing and any additional details"

First Course

Choose one for all your guests to enjoy

- 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

(All allergies will be accommodated upon request, see Coordinator for details)

Second Course

Choose one for all your guests to enjoy

- 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
- LOBSTER RAVIOLI with Pancetta and asparagus in a beurre blanc sauce (\$)

Third Course

Choose two proteins and one starch for all your guests to enjoy

- 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
- TUSCAN CHICKEN Grilled Chicken breast with a spinach, roasted red pepper, pesto and parmesan rose sauce
- 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
- BEEF TENDERLOIN(\$)
- SHRIMP SKEWER(\$)

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

- RASPBERRY & LEMON ICE GELATO
- OREO CHEESE CAKE 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



UPGRADES AND ADD ONS - please see Coordinator for pricing and details.

(All allergies will be accommodated upon request, see Coordinator for details)

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

Casual BBQ Menu

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 2 salads
- Herb roasted yukon gold potatoes, or garlic mashed potatoes or a baked potato station
- Fresh, local, seasonal vegetable medley



OFF THE GRILL YOUR CHOICE OF TWO:

- Grilled Atlantic salmon
- Carved AAA Angus slow roasted rosemary striploin
- House smoked pork loin with Niagara apple and mango chutney
- 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

Let the Feastivities Begin!

LATE NIGHT UPGRADES

POUTINE STATION

\$7 per person

French Fries, House Gravy, Cheese Curds

PORCHETTA

\$10 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

SWEETS TABLE

\$10 per person

Fresh Fruit, Pastries, Cakes, Mini Desserts

