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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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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
- Scotch & cigar bar



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 to the bridal suite and barrel cellar at this time. No hidden venue fees.

Exclusive use to the 42-acre property



Each wedding you will receive access to the "365 barrel cellar", 18-mile creek trails, bridges, and our 3-levels of decks including a complimentary wine tasting during cocktail hour overlooking the rolling vineyards. Other onsite special amenities are the Observatory with local experienced astronomers, an evening Scotch & Cigar bar, favors for guests to use at the live bonfire, and lawn games.

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: LOVERLY WEDDINGS

Décor Package

Included in ALL of our wedding packages, is a complimentary décor package of the following.

- Choice of hexagon or traditional tall arch
- Linen napkins-your choice of colour
- 4 barrels to use at your discretion
- 40 x 96 mahogany brown wood harvest tables
- Padded white cushion, mahogany wood brown chairs
- Live edge signing table/sweetheart table OR half moon table with linen option
- Battery-operated candle lanterns for outdoor cruiser tables in the evening
- Personalized chalkboard on bar
- Rustic barrel cruiser tables
- Reception table floorplan
- Lawn game package
- Option for battery operated candles for pictures in barrel cellar
- 12-barrel backdrop behind head table
- Personalized Menu cards
- Personalized label on favors
- Manicured gardens for every season with a waterfall
- Self-operated laptop or cellphone Projector and Screen
- 90" Table linen Runners in your choice of colour
- Outside marquee light up LOVE sign



\$3,500 value

**Please note we do not include centerpieces or florals for your tables .
This is at your own cost and we do not set these up.
We will setup everything we provide in our décor package.*

Music and Lighting... "Niagara's #1 DJ Company"

The 905DJCO is our exclusive DJ company at Calamus Estate Winery, with a fantastic team of trustworthy DJ's that we've been working with for several years. Based on your music needs & wants in a DJ, 905DJCO will pair you with the best DJ that they believe is best for YOU both & your wedding. We want to ensure you have the best of the best on your wedding day!

Our professional DJ's will meet with you and choreograph the music personalized for your ceremony, grand entrances & 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 is on site prior to guest arrival and until the end of the evening, the music ends at the same time your bar does

Please note last song is played at 12 midnight on Friday's & Saturday's.

Sunday - Thursday weddings, last song is played at 11pm.

Guests depart 30 minutes after last song is played.



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

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

Located at the featured rustic bar shed 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

Casual Wedding Package

The Casual wedding package was designed for couples that like to customize their own package. See enclosed for all options for YOU to choose what is best for the both of YOU for your wedding day!

1. Exclusive use of our 42-acre estate! Including but not limited to the vineyards, barn, 2 decks, 16-mile creek bridges, and barrel cellar.
2. Professional event planner.
3. Complete décor package, see page 5. At a \$3,500 value! Includes all tableware, chairs and harvest tables required.
4. Ceremony Set-up including mahogany padded chairs and arch of your choice. Choreographed music choices.
5. Rehearsal with event planner.
6. Air-conditioned bridal suite stocked with all the essentials you may need and barrel cellar to get ready in for your fiancé and bridal party.
7. 6 seater Kawasaki side by side to chauffeur the couple and bridal party around 42-acres.
8. Cocktail hour wine tasting on upper decks overlooking the vineyard.
9. Complete all-inclusive BBQ casual menu see page 12 . Upgrade to plated or family style service upon request.
10. Complimentary food tasting for couple and 4 guests.
11. Unlimited Great Lakes Brewery Draft Beer Service for 5 hours. As well as bottled Heineken & Alexander Keiths. Non-alcoholic beverages are included at the bar.
12. You choose your wine at no corkage fees, at retail store pricing.
13. Professional Disc Jockey Service for to your chosen music choices.
14. 18% Service charge INCLUDED
13% HST tax INCLUDED
VENUE and CEREMONY fee INCLUDED.
No Hidden fees.



PHOTO BY TINO BERARDI

All-inclusive Stargazing Package

Our most popular wedding package, the Stargazing Package is truly Niagara's best winery package! We truly believe the less you have to worry about the better. This includes everything within the Casual Package & MORE!

1. A variety of butlered hors d'oeuvres served to your guests throughout the property during cocktail hour
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, variety of freshly baked focaccia pizza and live firepit for guest's to enjoy ice wine smores favour
4. 7hrs of Premium Bar Service-Including 40 Creek Rye, Bacardi White rum, Skyy Vodka, Johnny Walker Red Label Scotch, Bombay Gin & 2 additional liquors of your choice. Open Bar also includes two Great Lakes Brewery beers on draft, Heineken & Alexander Keith's bottled beer. Calamus includes all mix required, garnishes, glassware and smart serve bartender(s)..
5. 40 x 96 mahogany brown harvest tables, linen napkins, 40" runners, your choice of colour. All china and glassware rentals
6. Calamus will prepare to scale computer diagrams for your floor plan
7. Professional Disc Jockey Service from 4 pm-11 pm. Sunday-Thursday. 4 pm-12 am on Friday & Saturday. We only use highly recommended, licensed DJs who will provide you with an unlimited music selection - Includes your ceremony and cocktail hour music
8. 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!
9. The best guest favours are included in the price! Each handmade smores bundle features 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.
10. Complimentary Scotch & Cigar Bar in the vineyard for guests in the evening
11. Sparkling wine toast for all guests at the beginning of dinner, including champagne flutes



PHOTO BY: WILLOW TREE WEDDINGS

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
- MEATBALL POPS on a bed of pomodoro
- SHORT RIB YORKSHIRES with red wine demi
- STUFFED CREMINI MUSHROOMS (vegan) stuffed with onion, garlic, spinach, sundried tomatoes & vegan mozzarella
- CHICKEN & WAFFLE with Maple Cream
- BLACK TRUFFLE SACCHETTI with blue cheese dip

COLD

- 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
- 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
- BRAISED BEEF RAVIOLI with Demi Cream (\$4 upgrade per person)
- SMOKED MOZZARELLA RAVIOLI with Sundried tomato & Chardonnay Cream Sauce

Third Course

Choose two meat proteins & 1 Vegetarian/Vegan to offer your guests

- 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 SUPREME stuffed with spinach, mozzarella, sundried tomato, Herbed cream cheese with a parmesan Rose 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
- EGGPLANT PARMIGIANA layered lightly breaded eggplant, with ricotta cheese, spinach, topped with pomodoro and pesto
- STUFFED PORTABELLO MUSHROOM
- VEGETABLE & TOFU SKEWER with Asian inspired Sauce and sesame seeds.

Fourth Course

- RASPBERRY & LEMON ICE GELATO
- OREO CHEESE CAKE topped with oreo cookie biscuits
- CHOCOLATE EXPLOSION flourless chocolate cake with caramel and brownie pieces
- TUXEDO TRUFFLE MOUSSE CAKE
- PIE BAR variety of local fruit pies with whipping cream
- ASSORTED DESSERT BAR with cannoli's, assorted squares & fruit



PHOTO BY: WASSEL PHOTOGRAPHY

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

Stations menu would be in place of your 4-course meal

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



Pie Bar or your choice of plated dessert with coffee & tea service included

Buffet setup in Barn, Grilling Station in Vineyard

Options included in the Casual and Stargazing packages

We accommodate dietaries separately

Station Menu

Choose any 3 of the following stations plus a dessert station

~ Add an extra station - \$10.00 pp

Garden Bar ~ Choose 3 Salads

- **Caesar Salad** - With Herbed Croutons, Shaved Parmesan and Smoked Applewood Bacon
- **Sun Valley Salad** - With Cherry Tomatoes, Cucumber, Red Onion, Chick Peas and Balsamic Vinaigrette
- **Caprese Salad** - Tomato and Buffalo Mozzarella with Aged Balsamic Vinegar Basil Vinaigrette
- **Apple Pecan Salad** - With Sliced Gala Apples, Goat Cheese, Spiced Candied Pecans, Dried Cranberries and Balsamic Vinaigrette
- **Roasted Beet Salad** - With Rocket Arugula, Roasted Pear, Goat Cheese, and Walnuts
- **Mediterranean Pasta Salad**
- **Greek Salad** - With Romaine, Tomatoes, Cucumbers, Red Onion and Feta Cheese

Carving Station (Chef Required)

- **Roasted Beef Sirloin OR Pork Loin**
- **Assorted Rolls & Crostini**
- **Roasted Garlic Roasted Potatoes**

Accompaniments:

Caramelized Onions	Horseradish
Old Fashioned Grainy Mustard	Roasted Garlic Aioli
Sautéed Mushrooms	Sautéed Onion

We will put 4 appropriate sauces with your choices.

(Upgrade to Beef Brisket Upcharge \$5.00 pp)

Little Italy Station (Chef Required)

- **Assorted Rolls & Crostini** - With Extra Virgin Olive Oil & Aged Balsamic
- **Antipasto Platter** - With Grilled Vegetables, Artichoke Hearts, Pickled Eggplant, Marinated Mushrooms, Olives, Giardiniera, Assorted Artisanal Meats and Cheeses
- **Pastas** (choose two) Chicken - Tetrizzini, Sausage and Peppers, Carbonara, or Vegetarian

Street Food Station

Sliders (choose two) - Beef, Salmon, Pulled Pork, or Vegetarian

Toppings

Caramelized Onions	Crisp Bacon
Old Fashioned Grainy Mustard	Aged Cheddar & Blue Cheese
Tzatziki	Lemon Caper Dill Aioli
Traditional Yellow Mustard & Ketchup	

We will put 4 appropriate sauces with slider choices

Poutine Station

Toppings	Canadian Classic Beef Gravy	Vegetarian Gravy
	Cheese Curds	Pulled Beef or Pork

Wood Fired Pizza Station

Assorted Pizzas (choose three)	Sicilian	Margherita
	Vegetarian Cheese	Pepperoni

Dessert Bar

Assorted Pastries	Cannoli's	Assorted Mini Squares
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Pie Bar

Assortment of Seasonal Pies served with Whipped Cream

Hors D'oeuvres

As an add-on to Station Menu (6 – 8 pieces per person)

Choose 5 from list

Antipasto Stations

Antipasto

Our popular Antipasto Buffet set up in stations

Assortment of Focaccia and Breads

Assorted Italian Cured Meats and Cheeses, Giardiniera, Olives, Pickled Eggplant, Roasted Peppers, Bruschetta, and Crostini

Caprese Salad

Arancini Balls – Risotto, Provolone, and Lightly Breaded.

Served with Pomodoro Sauce

Deluxe Antipasto \$

In addition to our Antipasto Buffet listed above, we add:

Shrimp Tree	Mussels in White Wine Sauce
Cold Seafood Salad	

Pizza / Antipasto

Assorted Pizzas (Sicilian, Margherita, Vegetarian, Pepperoni, Cheese)

Standard Antipasto Buffet

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



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