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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](http://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 are 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 are happy to arrive no earlier than 2:30pm and you will have full use of the Bridal Suite and Barrel Cellar at this time. No hidden 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 or table along with a chair. Our Wedding Team will set-up all chairs for your picturesque ceremony. Kindly note, wedding ceremonies will begin no earlier than 4:30 pm.



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, until the end of the evening. 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 11 pm.

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.





## 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 butler passed 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 a fresh fruit tray, variety of freshly baked focaccia pizza, clients Wedding Cake, cut and served on a station, Coffee & Tea. Live firepit for your guests to enjoy their ice wine smores.
4. 7 hours 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 thank you card from the Bride & 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

**Couple will choose 5 for their wedding day and chef will choose 3**

- Vegetable spring rolls with sweet and sour dipping sauce
- Beef satays glazed with forty creek sauce
- Coconut shrimp with sweet and spicy dipping sauce
- Bacon wrapped scallops with soy sauce
- Smoked salmon crostini herbed cream cheese, capers, red onion and olive oil
- Yorkshire short rib with red wine demi glaze
- Truffled stuffed mushrooms
- Chicken & waffles with maple cream
- Caprese skewers with pesto and balsamic reduction
- Feta bruschetta with basil and balsamic crostini
- Peach ricotta crostini honey ricotta topped with peach chutney
- Antipasto skewer salami, bocconcini cheese, roasted red pepper, archive heart and olive
- Arancini balls with merlot pomodoro
- Meatball pops with cab sauvignon pomodoro
- Blacken shrimp avocado bites

## First Course

**Choose one of the following for your first course**

- Crab cakes with fresh arugula and roasted red pepper aioli
- Arancini with provolone in merlot pomodoro
- Caprese salad sliced fresh mozzarella, tomatoes and sweet basil seasoned with olive oil and balsamic drizzle
- Apple & spicy pecan salad with apples, spicy glazed pecans, dried cranberries, roasted red peppers, spring mix and goat cheese with balsamic vinaigrette
- Asiago caesar salad with fresh grana padano, crisp bacon and focaccia
- Chopped lemon kale salad chopped kale marinated in lemon olive oil, romano cheese, roasted walnuts and topped with shaved grana Padano

## Second Course

**Choose one of the following for your second course**

- Cheese tortellini with arugula and oven dried tomatoes in a truffle cream sauce
- Bolognese rigatoni slow cooked tomato-based meat sauce
- Butternut squash ravioli tossed in a chardonnay and sage cream sauce topped with crispy prosciutto and fresh arugula
- Smoked mozza ravioli with sundried tomato & chardonnay cream sauce
- Manicotti with spinach, ricotta, pomodoro topped with mozzarella



## Third Course

**Choose two meat proteins & 1 Vegetarian/Vegan option to offer guests on your invites**

- Grilled AAA sirloin with goat cheese crust and a fire roasted red pepper au jus
- New York striploin with a wild mushroom medley, and cabernet sauvignon demi glaze
- Chicken supreme stuffed with prosciutto, spinach, ricotta, goat cheese and served with an asiago cream sauce
- Tuscan chicken supreme with a spinach, roasted red pepper, pesto and parmesan rose sauce
- Maple herb salmon dry seared salmon with chive beurre blanc
- Pork wellington in a puff pastry with an apricot puree and prosciutto topped with a pommery mustard cream sauce

### **Vegetarian Options:**

- Sweet potato lasagna with seasonal vegetables, plantain, vegan cheese & marinara
- Eggplant parmigiana layered lightly breaded eggplant with ricotta cheese, spinach topped with pomodoro
- Vegetable & tofu skewer with Asian-inspired sauce and sesame seeds

## Fourth Course

**Choose one of the following dessert options**

- New York cheese cake with seasonal berries
- Raspberry & lemon ice gelato
- Oreo cheesecake topped with oreo cookie biscuits
- Chocolate explosion gluten free dessert chocolate crunchy base with a chocolate & brownie mousse tower
- Triple chocolate mousse
- Pie bar
- Assorted Dessert Station

## Course Upgrades

- |  |                                    |
|--|------------------------------------|
| • Braised beef ravioli                       | • Shrimp skewer                    |
| • Beef tenderloin                            | • Ribeye                           |
| • Palate Cleanser-Cinnamon & Sugar Pineapple | • Palate Cleanser-Frozen lemon ice |

**We're always happy to answer any questions about any menu items!**

***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 - Tetrazzini, 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**

<b>Toppings</b>	Canadian Classic Beef Gravy	Vegetarian Gravy
	Cheese Curds	Pulled Beef or Pork

### **Wood Fired Pizza Station**

<b>Assorted Pizzas</b> (choose three)	Sicilian	Margherita
	Vegetarian	Pepperoni
	Cheese	

### **Dessert Bar**

<b>Assorted Pastries</b>	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 ×2, Olives ×3, Hot Cacciatore Sausage ×2, Genoa Salami ×2, Capicola×2 Prosciutto ×1, Parmigiana Cheese, Fiore di Late

#### SWEETS TABLE

\$10 per person

Fresh Fruit, Pastries, Cakes, Mini Desserts



PHOTO BY WASSEL PHOTOGRAPHY





## A HIDDEN GEM FOR YOUR WEDDING DAY

Tucked away behind a concealed door in our retail store lies a secret worth discovering, Behind the Broken Bottle, our newest and most exclusive addition to Calamus. This intimate speakeasy is rich in charm, layered with character, and brimming with surprise. It's not just a room; it's an experience - an unforgettable escape from the ordinary.

Step into a world of mystery and elegance, where expertly crafted cocktails mingle with a moody, intimate ambiance. Whether you're lounging with your bridal party, capturing stunning pictures or stealing a quiet moment before the ceremony, this hidden haven is made for unforgettable memories.

As part of this premium wedding package upgrade, you and your bridal party will enjoy:

- Exclusive use of the speakeasy from 2:00–5:30 pm (before the ceremony and briefly after, perfect for private photos)
- Your own private bartender to serve and curate your experience
- Two premium cocktails per guest from our speakeasy-exclusive drink menu
- A gourmet European charcuterie board featuring hand-selected Dutch cheeses and fine cured meats

Behind the Broken Bottle is available for up to 10 guests, with additional options for larger parties at an added cost, with a maximum of 20 guests. Please note: this space is private and not accessible to other guests, making it a truly one-of-a-kind wedding day indulgence.

This speakeasy experience is an optional upgrade available to all 2026 couples. We would be happy to provide pricing.

**ESCAPE THE EXPECTED & UNCORK SOMETHING UNFORGETTABLE at CALAMUS!**

