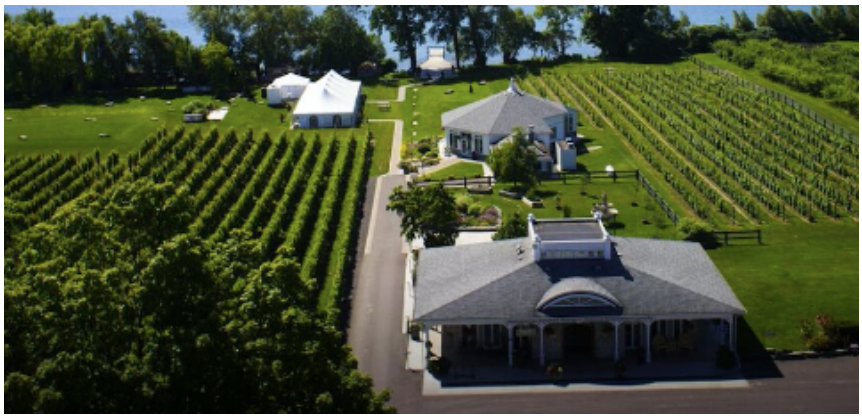
Photo Credit: Charlotte Rosalyn Photography

WAUPOOS ESTATE WINERY

WEDDINGS

PACKAGE

OUR PROPERTY



The first winery in Prince Edward County sits on a beautiful 100 acre waterfront property, overlooking Lake Ontario. With some of the oldest vines in the area, our 20 acres of vineyards thrive and continue to produce high quality grapes with wines placing in national and international competitions.

The on-site boutique features winery tours, wine tastings and great opportunity for shopping. With our entire line of wine available to purchase, along with a wide range of wine accessories, gifts, a chocolatier candy store with gourmet gelato on site - there is something on the property for everyone!

The on-site Farm to Table Restaurant is nestled in the vineyards with beautiful views of the property and lake. At Waupoos Estates Winery, we strive to uphold farm to table and field to table cuisine, ensuring all of our meats, produce and menu options come from sustainable resources.

Clafeld Cider House produces award winning hard ciders made with Estate grown apples. In season, the market stand offers freshly harvested fruits and vegetables for sale, freshly made sandwiches, snacks and artisan gifts. Enjoy a coffee or pint of cider on the patio looking over Waupoos!

The elegant historic Farmhouse dates back to 1886 and is the prefect spot to get ready before your wedding. It features four oversized bedrooms leaving plenty of space to host your wedding party with full wrap-around views of the property.

OUR SPACES

Photo Credit:Two Cheeks Studio

Photo Credit: Jessi Lauren

Photo Credit:Melissa Sung

THE WATERFRONT DOCK

Our waterfront ceremony space is fully customizable to match your personal style, colour scheme and theme for your big day. Our ceremony space can seat over 100 people to fit all of your guests comfortably.

Photo Credit: Melissa Sung Photography

THE PAVILION

The Pavilion boasts a grand and elegant atmosphere with sky-high ceilings, on-site bar and direct access to our waterfront, this venue is a dream-come-true for any couple and can fit up to 160 guests. The white frame event space has removable walls allowing customization for different weather conditions, on-site washrooms and in-floor lighting to ensure your guests dance the night away

Photo Credit: Sara Monika Photography

VENUE PRICING

**Some restrictions may apply*
ALL PRICES ARE SUBJECT TO 13% TAXES AND A 8% SERVICE CHARGE

Our waterfront space is perfect for spring, summer and fall weddings with a cool breeze off the water, trees and flowers in full bloom and the gorgeous backdrop of vineyards and orchards.

Complete your evening with a gorgeous reception in our outdoor covered Pavilion, with stunning winery views. With seating for 160 guests, and a seperate dance floor, this is the perfect venue for your special day.

Venue Rental
$9,500+*hst**

Includes

Setup/tear down by our staff

Full access to our manicured property for 6 hours from ceremony end

Stunning Grounds for Photography

Free On-Site Parking

Customizable Menus

Exclusive Chef and Kitchen Staff

Glassware, plates, cutlery, tables,and linen rentals (white)

Round guest tables and white chivari chairs inside the pavilion

Photo Credit: Sara Monika Photography

Ceremony *(included)*

Outside ceremony on the waterfront dock

White ceremony chairs

Signing wine barrel

Backup location for inclement weather

Additional Fees

Event Staffing
$1,200 per event
(includes serving staff and bartenders)

Additional Hours on Site
$500/per hour

**Venue Fee is based off a minimum 80 guests. Additional guests will be $75+hst per person for setup and rental fees.*

Photo Credit: Sara Monika Photography

Photo Credit: Charlotte Rosalyn Photography

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Photo Credit: Warrior Prints Photography

PACKAGE PRICING

$190 per person

plus 8% administration fee and 13% tax

INCLUDES:

- Selection of Four (4) hand passed canapés
- Six (6) hours of open bar
- Fresh Table Bread and Butter
- Four (4) course gourmet plated dinner
- Waupoos wine with dinner
- Coffee and tea station
- Wedding cake cut/platter service
- Late night station – choice of one (1)

Discounted Vendor Meal pricing

Photo Credit: Melissa Sung Photography

MENU

HORS D'OEUVRES (CHOICE OF 2 COLD + 2 HOT OPTIONS)

COLD

Tuna Ceviche
With cilantro, lime + black pepper

Caprese Skewers
Cherry tomato, bocconcini, basil oil

Smoked Salmon
with herbed cheese + capers

Curried Rutabaga
Finished with toasted almonds

Beef Tartar
with a signature blend of spices

HOT

Beef Sliders
With cheddar + maple caramelized onions

Spring Rolls

Battered Cauliflower Bites

Mushroom Arancini
Served with sundried tomato aioli

Bacon Wrapped Scallops
With herb de provance "chimichurri"

Mini Leek Quiche
With chive crème fraiche

Lamb Meatball
With mint Reita

ADDITIONAL ADD ON'S

Charcuterie and Cheese Selection | $10 per person

STARTERS (CHOICE OF TWO)

Spinach Salad
With cashews, strawberries, black pepper and lemon vinaigrette

Pear and Prosciutto Salad
With frissé, blue cheese and herbed vinaigrette

Smoked Duck Breast
With artichoke, asiago and candied sunflower seeds

Caprese Salad
Seasoned tomato, mozzarella and olive oil finished with fresh basil

Seasonal Soup
Gluten free, vegan options can be available upon request

MAIN ENTREE (CHOOSE OF TWO)

Beef

Roast New York Strip
served with Demi glaze, mashed potato and seasonal vegetables

Grilled Tenderloin
served with Demi glaze, mashed potato and seasonal vegetables

Chicken

Sumac Roast Supreme
served with barley pilaf, seasonal vegetables and gremolata

Smoked Chicken Thigh
served with Demi Glaze, mashed potato and seasonal vegetables

Salmon

Plank Smoked Salmon
Served with citrus fennel salad and topped with olive oil drizzle

Salmon a la nage
Served with citrus fennel salad and topped with olive oil drizzle

Photo Credit:Holly McMurter Photography

Photo Credit: Sara Monika Photography

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Photo Credit: Melissa Sung Photography

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VEGETARIAN ENTREE (CHOICE OF ONE)

Vegetarian

Gnocchi
Served with garlic and gorgonzola cream garnished with tomato and fresh herbs

Eggplant Caponata
Over penne

Saffron Risotto
With tomato and basil

DESSERT (CHOICE OF ONE)

Dessert

Strawberry Shortcake

Seasonally Inspired Crème Brûlée

Waupoos Sorbet

LATE NIGHT SELECTION (CHOICE OF ONE)

Late Night

Food Truck Classics

Poutine Bar

Fire Oven Pizza

Children's Menu
$75+hst per person

Cheese & Butter Pasta
Burger & Fries
Poutine

BAR DETAILS

**All wine and cider come exclusively from Waupoos Estates Winery.*
Beer selection provided by Barley Days

Host Bar - *Included in Package*
Open bar, including wine service with dinner, for the duration of your event.

Cash Bar
Guests purchase all drinks using either cash, credit or debit.

Bar on Consumption
A running total of consumed drinks is kept throughout the night, at the end of your event this total will be paid.

Bar List

BEER	$8.00
CIDER	$8.00
WINE	$10.00

Liquor

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Weisers Whisky

SINGLE	$7.00
DOUBLE	$14.00

Photo Credit: Sara Monika Photography

Photo Credit: Jessi Lauren Photography

Photo Credit: Holly McMurter Photography

FARMHOUSE ACCOMMODATIONS

This century Farmhouse is all about County style!

The upstairs features four bedrooms with property views. Three rooms have en-suitebathrooms and one separate bathroom.Two of the rooms can be customized to two twin beds or king sized. The other two rooms have kind sized beds.

By renting the entire house you will have access to all of the upstairs, the front lobby sitting area, kitchen (with stove access), two lounge rooms- one with a bluetooth equipped television, BBQ and back patio.

There is a two night minimum for the house rental.
Pricing is $1,200 per night plus $300 cleaning fee and 17% MAT/Sales Tax

Photo Credit: Sara Monika Photography

Contact Us

FOR MORE INFORMATION PLEASE CONTACT:

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