



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 perfect 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



## 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.



## 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







# VENUE PRICING

*\*Some restrictions may apply*  
*ALL PRICES ARE SUBJECT TO 13% TAXES AND A 18% 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 separate 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



### **Ceremony** *(Included)*

Outside ceremony on the waterfront dock

White ceremony chairs

Signing wine barrel

Backup location for inclement weather

### **Additional Fees**

Additional Hours on Site  
\$500/per hour

\*Venue Fee covers first 80 guests. Anything over 80 is billed at \$75/per guest

Ceremony Only Event  
\$2,000+hst  
*subject to availability*







Photo Credit: Sara Monika Photography



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Photo Credit: Warrior Prints Photography



# PACKAGE PRICING

**\$190** per person

*plus 18% 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

Waupoos Winery | Wedding Package

# MENU

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

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### 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

#### **Mini Leek Quiche**

With chive crème fraiche

#### **Lamb Meatball**

With mint Reita

## ADDITIONAL ADD ON'S

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**Charcuterie and Cheese Selection** | \$17 per person

**Fresh Fruit Platter** | \$7 per person

**Assorted Sweets Tray** | \$7 per person





## STARTERS (CHOICE OF TWO)

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### **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)

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### **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



Photo Credit: Sara Monika Photography



Photo Credit: Melissa Sung Photography



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## VEGETARIAN ENTREE (CHOICE OF ONE)

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### **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)

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### **Dessert**

Strawberry Shortcake

Seasonally Inspired Crème Brûlée

Waupoos Sorbet

## LATE NIGHT SELECTION (CHOICE OF ONE)

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### **Late Night**

Food Truck Classics (sliders, mozzarella sticks, handout fries)

Poutine Cups

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.*

## Host Bar

*Included in Package*

Open bar, including wine service with dinner, for the duration of your event. To extend the bar, there is an extra fee of \$10 per person/per hour.

## 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.

### Wine

*(select one of each)*

#### White

White Rabbit  
Honeysuckle  
Riesling  
Muscat

#### Red

Red Rabbit  
Field Blend  
Baco Noir  
De Chaunac

### Liquor

Smirnoff Vodka, Gordon's Gin,  
Bacardi White Rum, Weisers Whisky

#### Beer *(select one)*

Coors, Canadian plus a rotating tap  
of local county beer



# FARMHOUSE ACCOMMODATIONS



This century Farmhouse is all about County style!

The upstairs features four bedrooms with property views. Three rooms have en-suite bathrooms 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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