



# Wedding

PACKAGE

THE  
GOOD EARTH  
FOOD & WINE CO.



## Growing Memories Together

Your special day begins and ends amongst the vines, surrounded by beautifully manicured gardens against the backdrop of mother nature's stunning Niagara Escarpment. Located in the heart of wine country in the Township of Lincoln on one of Niagara's most coveted wine growing regions known as the Bench, the Good Earth Food and Wine Co. offers breathtaking vistas and a combination of indoor and outdoor spaces to compliment your lifelong memories. Our dedicated team will be there every step of the way to bring your dream wedding to life.

### FEATURES

- Stunning outdoor tented event space surrounded by magnificent views
- Limitless on-site photo locations
- Three-course menu
- Seven and a half hour all-inclusive bar featuring Good Earth's signature Betty's White, Big Fork Red, and Rose wines
- Late night buffet
- In-house wedding coordinator
- On-site bridal suite



# Menu



## APPETIZER

Choice of one, artisan bread and butter included

## HEIRLOOM GREENS SALAD

Heritage greens with blistered tomatoes, sliced radish, pickled red onions, local goat cheese, and Niagara honey vinaigrette

## CAESAR SALAD

Crisp little gem romaine, house-made lemon garlic dressing, garlic crostini, crispy Niagara prosciutto, and shaved Parmesan

## SEASONAL SOUP

Chef's selection, featuring the freshest local Niagara produce: asparagus and leek veloute, spring pea and mint, carrot and ginger bisque, rhubarb and strawberry gazpacho, heirloom tomato gazpacho

## ENTRÉE

Choice of one entrée.  
Upgrade to choice of two proteins for \$7/person

## LOCAL FREE-RANGE CHICKEN BREAST

Served with your choice of sauce:

- Smoked applewood dijon cream
- Wild mushroom and fresh thyme bordelaise
- Lemon tarragon velouté
- Green herb salsa verde

## GRASS-FED BEEF MEDALLIONS

Served with your choice of sauce:

- Niagara red wine bordelaise
- Smoked salt béarnaise
- Green herb salsa verde
- Classic béarnaise with local herbs

## SUSTAINABLE BAKED TROUT

Served with your choice of sauce:

- Fresh pico de gallo
- Classic béarnaise with local herbs
- Lemon caper beurre blanc
- Green goddess dressing
- Horseradish and chive crème fraîche

## SEASONAL VEGETARIAN MEAL

Chef-curated vegetarian selection, created with the season's freshest offerings (can be made vegan upon request)

All entrées accompanied by seasonal vegetables and choice of side:

- Herb-roasted fingerling potatoes
- Garlic confit mashed potatoes
- Quinoa and wild rice blend

# Menu

## DESSERT

Choice of one, includes coffee and tea station

## CHEESECAKE <sup>GF</sup>

Choice of Vanilla, Nutella, or Strawberry  
Served with a seasonal berry compote

## CHOCOLATE DECADENT CAKE <sup>GF V</sup>

Vegan caramel and coconut whipped cream

## NIAGARA FRUIT COBBLER

Best of the seasonal harvest, sweet biscuits, vanilla gelato

## LATE NIGHT

### ASSORTED GOURMET PIZZAS

### FRESHLY BAKED COOKIES

### COFFEE AND TEA STATION

## BAR

### THE GOOD EARTH WINE CO. VQA

Niagara VQA Betty's Blend, Big Fork Red, & Rose - includes wine steward, per glass table service throughout dinner

### DOMESTIC BEERS

including Coors Light, Molson Canadian, Miller Genuine Draft, and Heineken

### SPIRITS

including Absolut Vodka, Wiser's Special Blend Whisky, Havana Club Rum, Beefeater Gin, Johnnie Walker Red Label, Jim Beam Bourbon

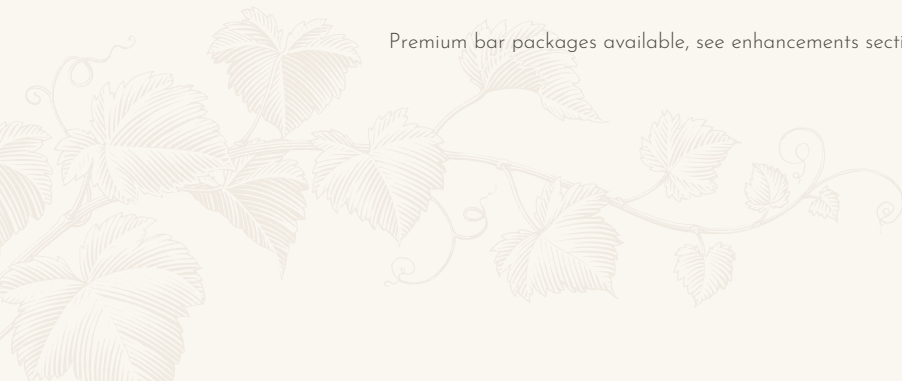
### LIQUEURS

including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum

### NON-ALCOHOLIC BEVERAGES

including Pepsi, Diet Pepsi, 7UP, ginger ale, soda water, tonic water, iced tea, cranberry juice, orange juice, and Clamato

Premium bar packages available, see enhancements section





# Enhancements



## UPGRADES

Priced per person

## APPETIZERS

- Chef's choice passed hors d'oeuvres \$6  
*A selection of four different canapés prepared by our culinary team ensuring vegan and vegetarian options upon request*
- Buffalo mozzarella and heirloom tomato salad \$6  
*Served with basil-infused olive oil and balsamic reduction.*
- Individual charcuterie local artisanal cheese selection \$7  
*Featuring Niagara prosciutto, chèvre, and seasonal fruit compote*
- Family-style charcuterie boards \$8  
*Featuring a selection of local cured meats and cheeses*
- Mushroom arancini with truffle aioli \$5  
*Wild foraged mushrooms with a house made fragrant dip*
- Roasted beet and goat cheese salad \$6  
*Featuring local arugula and orange vinaigrette*

## ENTRÉE - MARKET PRICE

- Lamb roulade - rosemary and garlic
- Cornish hen - lemon honey glaze
- Charcoal-grilled striploin - herb compound butter
- Slow-roasted prime rib - au jus

## SIDES

- Truffle parmesan duchess potatoes \$5
- Rosemary and sea salt pommes anna \$6
- Gratin dauphinoise \$7

## ADD-ONS

Priced per person

## PASTA COURSE

- Rigatoni with vineland tomato basil sauce \$6
- Rigatoni with garden pesto \$6
- Lasagna bolognese \$9
- Ricotta cheese and spinach lasagna \$9

## ENTREE ENHANCEMENTS

- Advance guest meal choices \$7
- Enhanced breadbasket, choice of warm biscuits, cornbread, focaccia, or multi grain ciabatta \$4
- Family style garden salad \$5
- Grilled shrimp skewer (2 pc) \$8

# Enhancements

## ADD-ONS

Priced per person

## LATE NIGHT ENHANCEMENTS

- Poutine bar with French fries, cheese curds, gravy \$5
  - Add pulled pork \$3
  - Add brisket \$4
- Taco bar with a choice of seasoned chicken or beef, corn shells and accompaniments \$7
- Slider smash burgers with accompaniments \$7
- Fresh fruit platters MARKET PRICE
- Seafood display featuring lobster, mussels, clams and shrimp MARKET PRICE

## BAR ENHANCEMENTS

- Craft beer selection starting from \$3
- Premium beer upgrade starting from \$5
- Bar rail upgrade - starting from \$7
- Upgrade white wine to TGE Unoaked Chardonnay \$3
- Upgrade white wine to TGE Riesling \$4
- Upgrade red wine to TGE Merlot \$5
- Upgrade red wine to TGE Pinot Noir \$5
- Add TGE Aria Sparkling Rosé toast \$8





# The Details

## CEREMONIES

Say "I do" nestled amongst the vines while surrounded by stunning landscapes and the picturesque escarpment as your backdrop.

## CEREMONY PRICING

- Outdoor ceremony - \$2,750

## CEREMONY FEATURES

- White folding garden seating for full guest list
- Arbour backdrop
- Wine barrel aisle
- Signing table and chairs
- Water station

## DÉCOR

Show off your creativity in every aspect of your celebration with our all-inclusive décor offerings.

## INCLUSIONS

- Beautiful outdoor tent with views of grounds
- Dance floor
- Chiavari chairs
- 8' wooden harvest tables
- Table numbers
- Linen napkins
- Glass candle centrepiece
- Money boxes
- Edison bulb lights

## UPGRADES

- Charger plates
- Table linens
- Coloured napkins

## BRIDAL SUITE

Our wedding package includes access to your own private on-site bridal suite.

- Access starting 1:00 p.m.\*
- Dressing room with full length mirrors
- Soft seating
- Designated hair and makeup area
- Kitchenette
- Restroom
- Bluetooth sound system
- Digital safe

\*Book our *Get Ready Bridal Package* for earlier access







OUTDOOR TENT May - October	
Sunday - Thursday	\$165/person
Friday	\$170/person
Saturday	\$175/person

INDOOR DINING ROOM November - April	
Sunday - Thursday	\$160/person
Friday	\$165/person
Saturday	\$170/person

## NOTES

- May to October prices are based on a minimum of 85 for Sunday to Thursday and 110 for Friday and Saturday dates. November to April prices are based on a minimum of 40, any day of the week.
- A moderate surcharge will apply for smaller numbers.
- Sundays that fall on a long weekend and days before a statutory holiday are priced the same as Saturdays.
- All prices are subject to change without notice.
- Prices shown reflect 2025 & 2026. Price increase may apply for 2027 & 2028.
- Vendors and youth between the ages of 11-18 years of age are \$10 off. Children 2-10 years of age occupying a chair are 50% off and will be served a modified meal.
  - Children do not count towards the minimum guest count and discount is only applied once minimum is met.
- All prices are subject to an 18% facility fee and 13% HST on the total.

# Book your dream vineyard wedding now!

[goodearthfoodandwine.com](http://goodearthfoodandwine.com)  
 905-563-6333  
[tbarbet@goodearthfoodandwine.com](mailto:tbarbet@goodearthfoodandwine.com)