



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



Photo Credit: Sara Monika Photography

Ceremony *(Included)*

Outside ceremony on the waterfront dock

White ceremony chairs

Signing wine barrel

Backup location for inclement weather

**Ceremony Only Event - \$2,000+hst*

Additional Fees

Additional Hours on Site
\$500/per hour

Staffing Fee
\$1,500/per event





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Photo Credit: Warner 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

Waupoos Winery | Wedding Package

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

Mini Leek Quiche

With chive crème fraiche

Lamb Meatball

With mint Reita

ADDITIONAL ADD ON'S

Charcuterie and Cheese Selection | \$17 per person

Fresh Fruit Platter | \$7 per person

Assorted Sweets Tray | \$7 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 Photos



Photo Credit: Sara Monika 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 (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.
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.

Wine

(select one of each)

White

White Rabbit
Honeysuckle
Riesling
Muscat

Red

Red Rabbit
Field Blend
Baco Noir
De Chaunac

Liquor

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Weisers Whisky

Beer *(select one)*

County Light, Loyalist Lager or Wind & Sail



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





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Contact Us

FOR MORE INFORMATION PLEASE CONTACT:

Telephone: 613-476-8338
Email: events@waupooswinery.com

3016 County Road 8, Picton, Ontario Canada, K0K 2T0