



SASKATOON
LODGE

WEDDING

VENUE GUIDE



A RUSTIC LODGE & GARDEN FOR WEDDINGS & RECEPTIONS



**GREENVILLE'S ONLY
RUSTIC GARDEN &
LODGE FOR
WEDDINGS**

**FEATURING A
STEAK, FISH &
WILD GAME
CULINARY
EXPERIENCE!**





TOP 5 REASONS YOU KNOW YOU HAVE FOUND “THE ONE” VENUE YOU’VE BEEN LOOKING FOR AT SASKATOON LODGE

1

YOU WANT A CULINARY EXPERIENCE YOUR GUESTS WILL RAVE ABOUT!

WE HAVE CRAFTED A UNIQUE WEDDING MENU THAT INCLUDES CLASSIC MENU ITEMS & ADVENTUROUS OPTIONS OF WILD GAME FEATURED FROM GREENVILLE’S FAMOUS SASKATOON RESTAURANT!

2

YOU DON’T WANT TO WORRY ABOUT RAIN!

OUTDOOR CEREMONY SITE WITH A STUNNING CLEAR TOP TENT INCLUDED!

3

YOU WANT TO RELAX & GET READY ALL DAY WITH GOOD VIBES!

WE PROVIDE TWO LUXURY AIRSTREAM STYLE SUITES ON SITE TO GET READY ALL DAY WITH FOOD AND BEVERAGE INCLUDED.

4

YOU DON’T WANT TO BLOW YOUR BUDGET ON DRESSING UP A BORING VENUE!

WE PROVIDE YOU WITH FARM TABLES, CHAIRS, LINENS, DECOR AND LIGHTING INCLUDED - MINIMAL FLORALS NEEDED!

5

YOU WANT STRESS FREE PLANNING! OUR PROFESSIONAL WEDDING EXPERTS GUIDE YOU THE ENTIRE WAY.



SASKATOON
LODGE

A RUSTIC LODGE & GARDEN

JUST MINUTES FROM DOWNTOWN GREENVILLE

**Are You Looking for a Wedding Venue with the Perfect
Rustic Theme and a Mountain Retreat Ambiance?**

YOU WILL LOVE OUR TRANQUIL MOUNTAIN DECOR AND NATURAL SETTING THAT WILL TRANSPORT YOU TO THE MOUNTAINS OF CANADA'S SASKATCHEWAN PROVINCE KNOWN FOR ITS CULINARY SCENE, HOSPITALITY, SUNNY HIKING TRAILS, AND NAMED AFTER A VIOLET-COLORED EDIBLE BERRY THAT GROWS IN ABUNDANCE.

Your Day. Your Style.

LET US WALK YOU THROUGH YOUR UNFORGETTABLE DAY AT GREENVILLE'S MOST UNIQUE WEDDING VENUE.

TWO INCREDIBLE *AIRSTREAM-STYLE* GETTING READY SUITES

RELAX. GET READY.
POP THE CHAMPAGNE!

YOU AND YOUR WEDDING PARTY WILL LOVE ALL
THAT WE PROVIDE IN OUR UNIQUE GETTING READY
SUITES WITH PLENTY OF SPACE FOR YOU TO
PREPARE FOR YOUR BIG DAY!



ACCESS TO SUITES AT 9:00AM

FRIDGE WITH COMPLIMENTARY BEVERAGES

COFFEE MAKER

CHEF PREPARED LUNCH

COMFORTABLE LOUNGE

HAIR & MAKEUP STATIONS

PRIVATE BATHROOM & SHOWER

WEDDING CEREMONY

SAY YOUR VOWS UNDER OUR STUNNING CLEAR TOP TENT AND PAVED CEREMONY SITE WITH VIEWS OF OUR TRANQUIL POND AND GARDENS.



CLEAR TOP TENT

CEREMONY CHAIRS FOR UP TO 130 GUESTS

CEREMONY ARBOR

MARKET LIGHTS & CHANDELIERS

POWER FOR DJ TO PROVIDE SETUP

RECEPTION

YOU & YOUR GUESTS WILL BE TREATED LIKE FAMILY WHILE ENJOYING THE MOST MEMORABLE MEAL OF YOUR LIVES FOLLOWED BY DANCING UNDER THE STARS!



INDOOR CAPACITY FOR UP TO 100 IN THE LODGE

ADDITIONAL SEATING FOR 30 GUESTS IN THE GARDEN ROOM

FARMHOUSE TABLES

SILVER, GOLD, COPPER, RED, WHITE AND CLEAR CHARGERS

LED CANDLES, BLACK LANTERNS & CLEAR CYLINDER VASES

WALNUT INFINITY CHAIRS

MODERN CHANDELIERS

FIREPLACE

DANCING UNDER THE ROMANTIC CLEAR TOP TENT!

CULINARY EXPERIENCE

OUR EXECUTIVE CHEF AT SASKATOON RESTAURANT HAS CRAFTED OUR WEDDING MENU WITH ALL OF YOUR GUESTS TASTES IN MIND AS WELL AS ADVENTUROUS OFFERINGS FROM OUR FAMOUS WILD GAME MENU!



PRIVATE TASTING TO CRAFT YOUR MENU EXPERIENCE

BUFFET DINNER SERVICE FOR UP TO 130 GUESTS

PLATED DINNER SERVICE FOR UP TO 40 GUESTS

CHINA, GLASSWARE, SILVERWARE AND CHARGERS

BEER, WINE, SPIRITS

CUSTOM CRAFT COCKTAILS & MOCKTAILS

COFFEE, TEA & SOFT BEVERAGES

IN HOUSE DESSERTS

COMPLIMENTARY CAKE CUTTING SERVICE

(TIERED WEDDING CAKES PURCHASED SEPARATELY)

SAMPLE TIMELINE

FALL & WINTER TIMELINE:

- 9AM ACCESS TO SUITES
- 11AM VENUE ACCESS
- 12PM LITE LUNCH
- 3:30PM GUESTS ARRIVE
- 4:00PM CEREMONY STARTS
- 4:30PM COCKTAIL HOUR BEGINS AND BAR OPENS
- 6:00PM DINNER
- 7:00PM DANCING
- 9:30PM BAR SERVICE ENDS*
- 10:00PM GUESTS EXIT
- 11:00PM VENUE CLOSES

SPRING & SUMMER TIMELINE:

- 9AM ACCESS TO SUITES
- 11AM VENUE ACCESS
- 12PM LITE LUNCH
- 5:30PM GUESTS ARRIVE
- 6:00PM CEREMONY STARTS
- 6:30PM COCKTAIL HOUR BEGINS AND BAR OPENS
- 7:30PM DINNER
- 8:30PM DANCING
- 9:30PM BAR SERVICE ENDS*
- 10:00PM GUESTS EXIT
- 11:00PM VENUE CLOSES

***SUNDAYS BAR SERVICE ENDS AT 9PM**



WEDDING PACKAGE

**OUR FULL SERVICE WEDDING PACKAGE BELOW
INCLUDES EVERYTHING YOU NEED FOR VENUE, FOOD,
BEVERAGE AND STAFFING.**

- VENUE ACCESS 9AM TO 10PM
- TWO AIRSTREAM-STYLE GETTING READY SUITES WITH COMPLIMENTARY LUNCH & BEVERAGES
- LODGE FOR UP TO 100 SEATED GUESTS
- GARDEN ROOM FOR UP TO 30 SEATED GUESTS OR BUFFET SERVICE
- FARM TABLES
- WALNUT RECEPTION CHAIRS
- FOLDING CEREMONY CHAIRS
- CHINA, GLASSWARE, SILVERWARE AND CHARGERS
- MARKET LIGHTS, CHANDELIERS, FIREPLACE AND ALL IN HOUSE DECOR



PRICING:

- PEAK DATES: \$5,500
 - MID PEAK DATES: \$4,000
 - LOW PEAK DATES: \$3,000
 - OFF PEAK DATES: \$2,000
-
- FOOD & BEVERAGE IS ADDITIONAL.
MINIMUMS VARY BY DATE.

ADDITIONS:

- LINENS RENTED FOR AN ADDITIONAL FEE.
- DAY OF WEDDING COORDINATORS ARE REQUIRED.
 - ASK ABOUT OUR IN HOUSE COORDINATOR!
- FLORALS MAY BE PROVIDED BY AN OUTSIDE VENDOR.
 - ASK ABOUT OUR IN HOUSE FLORIST!
- 8% TAX IS ADDITIONAL
- 22% SERVICE CHARGE ON ALL FOOD & BEVERAGE
- VENDORS CAN BE HIRED FROM OUR PREFERRED VENDORS LIST OR YOU MAY CHOOSE YOUR OWN WITH MANAGEMENT APPROVAL.
- ALL VENDORS MUST PROVIDE A CERTIFICATE OF INSURANCE WITH SASKATOON LODGE ADDED AS ADDITIONAL INSURED.



- WEDDING COORDINATOR: YOU ARE REQUIRED TO HIRE A PROFESSIONAL DAY OF WEDDING COORDINATOR. ASK ABOUT OUR PREFERRED IN HOUSE COORDINATOR!
- FLORIST: HIRE OUR PREFERRED IN HOUSE FLORIST OR CHOOSE YOUR OWN! YOU ARE ALLOWED TO DIY (SEE WAIVER).
- MUSIC: BAND OR DJ. OUR OUTDOOR CEREMONY SYSTEM CAN ONLY BE USED BY PROFESSIONAL DJS/BANDS.
- PHOTOGRAPHER AND VIDEOGRAPHER
- CAKE BAKER
- RENTALS: PROFESSIONAL PARTY RENTALS ARE REQUIRED FOR LINENS AND SPECIALTY RENTALS OUTSIDE OF WHAT WE PROVIDE.



SASKATOON LODGE

FOOD MENU:

CHOOSE YOUR MENU:

BUFFET TIER 1: \$60 PER PERSON

3 HORS D'OEUVRES

1 SALAD

2 ENTREES

3 SIDES

BUFFET TIER 2: \$75 PER PERSON

4 HORS D'OEUVRES

2 SALADS

3 ENTREES

3 SIDES

PLATED TIER 1: \$80 PER PERSON

UP TO 40 GUESTS

3 HORS D'OEUVRES

1 SALAD

DUO PLATE

2 SIDES (SEE BELOW)

PLATED TIER 2: \$95 PER PERSON

UP TO 40 GUESTS

4 HORS D'OEUVRES

1 SALAD

2 HOUSE ENTREE SELECTIONS

1 UPGRADED ENTREE

2 SIDES (SEE BELOW)

VEGETABLE SIDE:

ALL PLATED ENTREES SERVED WITH OUR FARM-TO-TABLE SAUTÉED VEGETABLES.

STARCH SIDE:

ALL PLATED RED MEATS ARE SERVED WITH GARLIC SKIN-ON MASHED POTATOES

ALL PLATED SEAFOOD AND FOWL ARE SERVED WITH OUR CHEF'S RICE PILAF.



**PRIX FIXE PLATED
MENU:
\$125 PER PERSON**

**\$125 PER PERSON
Up to 130 guests**

4 HORS D'OEUVRES

1 SALAD

FILET

LOBSTER TAIL

FARM-TO-TABLE SAUTÉED VEGETABLES

CHEF'S RICE PILAF

DESSERT & COFFEE



HORS D'OEUVRES

- **Angie's Miniature Quiches**

- | A DELICATE CRUST FILLED WITH FRESH CREAM, EGGS, MEATS, AND VEGETABLES.

- **Bacon Wrapped Scallops**

- | PAN SEARED, OVEN ROASTED SEA SCALLOPS SERVED WITH A CITRUS CREAM SAUCE.

- **Deviled Eggs**

- | LUXURIOUS DEVILED EGGS TOPPED WITH CANDIED BACON.

- **Fried Alligator Bites**

- | MUSTARD MARINATED AND PANKO BREADED ALLIGATOR TAIL, FLASH FRIED AND SERVED WITH A WHITE WINE DIPPING SAUCE.

- **Roasted Tomato, Ricotta, and Basil Crostini**

- | A WARM, LIGHT AND CRISP TOPPING ON OUR HOUSE MADE CROSTINIS.



HORS D'OEUVRES

- **Saskatoon Shrimp |**

- PLUMP SHRIMP SKEWERED WITH ZUCCHINI, GRILLED AND SERVED WITH A CAJUN REMOULADE SAUCE.

- **Shrimp and Artichoke Dip |**

- A COMBINATION OF FRESH SHRIMP AND ARTICHOKE HEARTS, MARRIED TOGETHER WITH CREAM CHEESE AND SOUR CREAM. SERVED WITH SLICES OF SEASONED BAGUETTES.

- **Spinach and Bacon Dip |**

- A COMBINATION OF CREAMY SWISS AND MONTEREY JACK CHEESES AND SPINACH, MIXED WITH CRISPY BACON AND SERVED WITH WARM TORTILLA CHIPS.

- **Wild Game Sausages |**

- THE CHEF'S SELECTION OF THREE WILD GAME SAUSAGES, SMOKED AND GRILLED ON A LIVE OAK FIRE. SERVED WITH A HORSERADISH CREAM SAUCE.



SALADS

- **Saskatoon Garden Salad |**

- FARM-TO-TABLE MIXED GREENS, TOSSED WITH CHERRY TOMATOES, BLACK OLIVES, AND SHAVED RED ONIONS. LACED WITH OUR BALSAMIC VINAIGRETTE.

- **Cool and Refreshing Salad |**

- SWEET TOMATOES AND ENGLISH CUCUMBERS MIXED WITH HERBS FROM OUR GARDEN.

- **Pasta Salad |**

- SERVED AT ROOM TEMPERATURE AND FILLED WITH BITES OF FRESH FALL VEGETABLES. LACED WITH OUR BALSAMIC VINAIGRETTE DRESSING.

- **Broccoli Salad |**

- A DELICIOUS, CREAMY SALAD FULL OF FRESH BROCCOLI FLORETS.

- **Lemony Caesar Salad |**

- CHOPPED ROMAINE, SHAVED PARMESAN AND TOASTED CROUTONS, ALL TOSSED WITH OUR HOUSE-MADE LEMONY CAESAR DRESSING.

- **Strawberry Caprese Salad |**

- A COMBINATION OF ARUGULA, STRAWBERRIES, FRESH BASIL, WALNUTS, AND MOZZARELLA DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC AND SEA SALT.



BUFFET ENTREES

- **Herb Roasted Prime Rib of Beef |**

- MELT IN YOUR MOUTH HERBED PRIME RIB SERVED WITH AU JUS.

- **Carved Elk Loin |**

- CHARBOILED AND SERVED WITH OUR SIGNATURE DEMI-GLACE.

- **Smoked Whole Beef Brisket |**

- SEASONED, SMOKED, AND SERVED WITH OUR HOUSE MADE BBQ.

- **Whole Cranberry Glazed Pork Loin |**

- SERVED WITH FRESH CRANBERRY ORANGE CHUTNEY.

- **Chicken St. Lucia |**

- BONELESS, SKINLESS BREAST OF CHICKEN, LIGHTLY BREADED AND PAN FRIED. SERVED OVER LINGUINE PASTA WITH A BUTTERY LIME SAUCE.



BUFFET ENTREES

- **Gourmet Chicken |**

- PAN FRIED BONELESS, SKINLESS BREAST OF CHICKEN WITH OUR MUSHROOM AND ARTICHOKE CREAM SAUCE.

- **Honey Pecan Chicken Thighs |**

- BONELESS, SKINLESS CHICKEN THIGHS SEASONED TO PERFECTION AND LIGHTLY SAUTÉED. FINISHED WITH A HONEY DRIZZLE AND TOASTED PECANS.

- **Creamy Salmon Piccata |**

- FLAVORFUL BUT DELICATE, THIS KING OF SEAFOOD IS LIGHTLY SAUTÉED AND TOPPED WITH A DELICATE BUT FLAVORFUL CREAMY LEMON CAPER SAUCE.

- **Citrus Shrimp and Scallop Skewers |**

- HICKORY GRILLED AND SERVED WITH GARLIC CREAM AND REMOULADE SAUCE. SERVED WITH RICE PILAF.

- **Salmon Poseidon |**

- BAKED AND TOPPED WITH GRILLED SCALLOPS. LACED WITH A BEURRE BLANC SAUCE.



BUFFET SIDES

- **Dressed Green Beans**

- FRESHLY BLANCHED HARICOTS VERTS, SAUTEED LIGHTLY IN OLIVE OIL AND BUTTER AND FINISHED OFF WITH SLIVERS OF ALMONDS AND JULIENNE STRIPS OF ORANGE. CAN BE DRESSED DOWN WITHOUT OUR GARNISHES UPON REQUEST.

- **Roasted Seasonal Vegetables**

- A MEDLEY OF ROASTED RED PEPPERS, ZUCCHINI AND VIDALIA ONIONS.

- **Glazed Carrots**

- LIGHTLY SWEETENED, DELICATELY SEASONED, AND PERFECTLY GLAZED.

- **Asparagus Beurre Blane**

- TENDER, BRIGHT, WHOLE ASPARAGUS SPEARS BUTTERED AND SEASONED TASTEFULLY.

- **Red Skin Mashed Potatoes**

- TEXTURED BUT LIGHT AND CREAMY RED SKIN POTATOES.

- **Roasted Miniature Fingerling Potatoes**

- SEASONED WITH FRESH HERBS FROM OUR GARDEN AND TOSSED IN OLIVE OIL BEFORE BEING ROASTED TO PERFECTION.

- **Rice Pilaf**

- GRAINS OF LOUISIANA LONG GRAIN RICE SAUTEED GOLDEN BEFORE BEING STEAMED IN A RICH CHICKEN BROTH AND SEASONED TO PERFECTION.



PLATED ENTREES

House Plated Entree Menu:

- **Beef Ribeye |**
 - 12+ OUNCE RIBEYE HAND-CARVED AND FINISHED WITH A SMOKED GARLIC HERB BUTTER
- **Citrus Shrimp and Scallop Skewers |**
 - HICKORY GRILLED SHRIMP AND SCALLOPS SKEWERED WITH FARM FRESH SQUASH, SERVED WITH GARLIC CREAM AND REMOULADE SAUCE.
- **Salmon Poseidon |**
 - THREE OUNCES OF SUCCULENT BAKED SALMON TOPPED WITH GRILLED SCALLOPS. LACED WITH OUR CITRUS CHARDONNAY CREAM SAUCE.
- **Elk Loin |**
 - OUR 8 OUNCE LOIN OF ELK, SERVED WITH GRILLED PORTABELLA MUSHROOMS AND OUR SIGNATURE RED WINE GINGER DEMI-GLACE.
- **Half Chicken |**
 - OUR PERFECTLY COOKED HALF CHICKEN WITH OUR MUSHROOM MARSALA SAUCE AND FRESH ROSEMARY FROM OUR GARDEN
- **Vegan Platter: Chef's Choice**



PLATED ENTREES

Upgraded Plated Entree Menu:

- **Filet Mignon |**
 - OUR 9 OUNCE AWARD WINNING FILET, HAND TRIMMED, AGED, AND GRILLED.
- **Free-Range Antelope |**
 - AN EIGHT-OUNCE PORTION OF OUR FIELD HARVESTED, FREE-RANGE ANTELOPE. CHARBOILED, VERY LEAN AND HIGH IN PROTEIN.
- **Huntsman Platter |**
 - TRY THE BIG THREE: 4-5 OUNCES EACH OF RED STAG VENISON FROM NEW ZEALAND, OSTRICH FAN FILLET FROM TEXAS, AND KANGAROO STRIP LOIN FROM AUSTRALIA.
- **Kangaroo Strip Loin |**
 - AN EIGHT-OUNCE PORTION OF DELICATE KANGAROO, HICKEY GRILLED AND SERVED WITH OUR PORT WINE PAN SAUCE.
- **Rack of Lamb |**
 - NEW ZEALAND LAMB CHOP, FRENCH CUT AND HICKORY GRILLED. SERVED WITH OUR TART APPLE CHERRY ROSEMARY GLAZE.
- **Venison Chops |**
 - TWO FRENCH-CUT, BONE IN RED STAG VENISON CHOPS, SERVED WITH OUR HOUSE-MADE PORTABELLA ZINFANDEL DEMI-GLACE.



DESSERTS

*****DESSERTS ARE AN ADDITIONAL \$8*****

- **Canadian Whiskey Bread Pudding |**
 - OUR HOUSE SPECIALTY: A BOURBON BREAD PUDDING WITH OUR FRENCH BAGUETTES MARINATED IN A CANADIAN CLUB WHISKEY SAUCE.
- **Chocolate Mosaic Cake |**
 - A RICH CHOCOLATE CAKE, TOPPED WITH RICH CHOCOLATE BUTTERCREAM.
- **Lemon Italian Cream Cake |**
 - A LUSCIOUS YELLOW CAKE FILLED WITH ITALIAN CREAM TOPPED WITH A RICH BUTTERCREAM. DUSTED WITH POWDERED SUGAR.
- **New York Style Cheesecake |**
 - WITH RASPBERRY TOPPING

SASKATOON LODGE

BAR PACKAGES:

All Bar Packages Include:

PROFESSIONAL & FRIENDLY BARTENDERS

GLASSWARE & BEVERAGE NAPKINS

3 HOUR MINIMUM

SOFT BEVERAGE

PACKAGE: \$25

PER PERSON

2 HOUSE SPECIALTY MOCKTAILS

SODAS, JUICES, COFFEE, TEA

PUB PACKAGE: \$10

PER PERSON/PER HOUR

4 BEERS

4 WINES

SODAS, JUICES, COFFEE, TEA

LODGE PACKAGE: \$12

PER PERSON/PER HOUR

4 BEERS

4 WINES

HOUSE SPIRITS

SODAS, JUICES, COFFEE, TEA

PREMIUM PACKAGE: \$14

PER PERSON/PER HOUR

4 BEERS

4 WINES

PREMIUM SPIRITS

2 SIGNATURE COCKTAILS

SODAS, JUICES, COFFEE, TEA

HOSTED BAR OR TOKENS:

THE HOST CHOOSES A CAP FOR THE OPEN BAR (EITHER TIME OR DOLLAR AMOUNT), AFTER WHICH IT SWITCHES TO CASH. TOKENS CAN BE PROVIDED TO EACH GUEST IF DESIRED, REDEEMABLE FOR THE HOST'S CHOICE OF OPTIONS, OR LEFT UP TO THE INDIVIDUAL GUEST.



BEER & WINE SELECTIONS

Craft/Imported Beers

***Craft Beer Selection Rotates.**

Domestic Beers

- Bud Light
- Michelob Ultra
- Miller Lite
- Yuengling

Red Wines

- Cabernet Sauvignon
- Red Blend

White Wines

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato

Sparkling

- Brut
- Prosecco



LIQUOR SELECTIONS

HOUSE

TITOS' VODKA

BACARDI RUM

BOMBAY SAPPHIRE GIN

LUNAZUL TEQUILA

FOUR ROSES BOURBON

PREMIUM

GREY GOOSE VODKA

SANTA TERESA ANEJO RUM

EMPRESS 1908 GIN

CAZADORES TEQUILA

WOODFORD RESERVE BOURBON

BULLEIT WHISKEY



SIGNATURE COCKTAILS

Vodka

- **Cosmopolitan**

- TITOS HANDMADE VODKA, TRIPLE SEC, CRANBERRY, LIME JUICE
SERVED WITH A LIME WHEEL AND CRANBERRIES

- **Lemon Drop**

- TITOS HANDMADE VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE
SYRUP GARNISHED WITH DEHYDRATED LEMON AND SUGAR RIM

- **Bay Breeze**

- TITOS HANDMADE VODKA, PINEAPPLE JUICE, CRANBERRY JUICE
SERVED WITH CRANBERRIES AND LIME TWIST

- **Mudslide**

- TITOS HANDMADE VODKA, KAHLUA, BAILEY'S SERVED WITH
COFFEE BEANS AND CHOCOLATE LINED GLASS

- **Strawberry Basil Mule**

- TITOS HANDMADE VODKA, HOUSEMADE STRAWBERRY PUREE,
MUDDLED BASIL, LIME JUICE, GINGER MASH SERVED WITH A LIME
WHEEL, BASIL, AND STRAWBERRIES



SIGNATURE COCKTAILS

Gin

- **Gimlet**

- BOMBAY SAPPHIRE GIN, LIME JUICE, SIMPLE SYRUP SERVED WITH A DEHYDRATED LIME

- **White Lady**

- BOMBAY SAPPHIRE GIN, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP GARNISHED WITH LEMON WHEEL AND LAVENDER SPRIG

- **French 75**

- BOMBAY SAPPHIRE GIN, LEMON JUICE, SIMPLE SYRUP, PROSECCO SERVED WITH A LEMON SPIRAL

- **The Bee's Knees**

- BOMBAY SAPPHIRE GIN, HONEY SAGE SIMPLE SYRUP, LEMON JUICE SERVED WITH A LEMON TWIST

- **Gin Mule**

- BOMBAY SAPPHIRE GIN, GINGER MASH, LIME JUICE, CLUB SODA SERVED WITH A LIME WHEEL



SIGNATURE COCKTAILS

Rum

- **Rum Punch**

- BACARDI RUM, ORANGE JUICE, PINEAPPLE JUICE, LIME JUICE
SERVED WITH A LIME WHEEL AND GRENADINE

- **Mojito**

- BACARDI RUM, LIME JUICE, SIMPLE SYRUP, MINT LEAVES
GARNISHED WITH LIME WHEEL AND MINT SPRIG

- **Dark and Stormy**

- MYER'S RUM, GINGER MASH, LIME JUICE, SIMPLE SYRUP, BITTERS
SERVED WITH A LIME WHEEL

- **Daiquiri**

- BACARDI RUM, LIME JUICE, SIMPLE SYRUP SERVED WITH A LIME
TWIST

- **Cable Car**

- SANTA TERESA ANEJO RUM, LEMON JUICE, TRIPLE SEC, SIMPLE
SYRUP SERVED WITH A CINNAMON SUGAR RIM AND DEHYDRATED
ORANGE SLICE



SIGNATURE COCKTAILS

Tequila

- **Classic Margarita**

- LUNAZUL TEQUILA, TRIPLE SEC, LIME JUICE SERVED WITH A LIME AND ORANGE WHEEL

- **Ranch Water**

- LUNAZUL TEQUILA, CLUB SODA, LIME JUICE GARNISHED WITH LIME WHEEL

- **Tequila Sunrise**

- LUNAZUL TEQUILA, ORANGE JUICE, GRENADINE SERVED WITH A LIME WHEEL

- **Tequila Old Fashioned**

- CAZADORES TEQUILA, HONEY SIMPLE SYRUP, ORANGE BITTERS SERVED WITH A DEHYDRATED ORANGE SLICE AND A LARGE ROCK

- **Mexican Mule**

- LUNAZUL TEQUILA, GINGER MASH, CLUB SODA, LIME JUICE SERVED WITH A LIME WHEEL



SIGNATURE COCKTAILS

Bourbon

- **Bourbon Rickey**

- FOUR ROSES BOURBON, LIME JUICE, CLUB SODA SERVED WITH A LIME WHEEL

- **Old Fashioned**

- FOUR ROSES BOURBON, SIMPLE SYRUP, ANGOSTURA BITTERS GARNISHED WITH ORANGE TWIST

- **Hawaiian Stone Sour**

- FOUR ROSES BOURBON, PINEAPPLE, LEMON JUICE, SIMPLE SYRUP SERVED WITH A LIME WHEEL AND CHERRY

- **Bourbon Swirl**

- FOUR ROSES BOURBON, SPRITE, GINGER ALE, LIME JUICE SERVED WITH A LIME WHEEL AND CHERRY

- **Bourbon Sour**

- FOUR ROSES BOURBON, SOUR MIX, LIME JUICE, TRIPLE SEC SERVED WITH A LEMON WHEEL AND DARK CHERRY



MOCKTAILS

- **Shirley Temple**
 - SPRITE, GRENADINE & CHERRY
- **Virgin Margarita**
 - LIME JUICE, LEMON JUICE, SIMPLE SYRUP & SODA WATER
 - OPTIONAL: BLUEBERRY THYME FLAVOR (HOUSEMADE BLUEBERRY THYME SIMPLE SYRUP)
- **Arnold Palmer**
 - TEA, LEMONADE, SIMPLE SYRUP & SODA WATER
- **Roy Rogers**
 - COCA-COLA, GRENADINE & CHERRY
- **Virgin Mojito**
 - FRESH LIME JUICE, SIMPLE SYRUP, MINT LEAVES, SODA WATER
- **Strawberry Basil**
 - GINGER MASH, SODA WATER, LIME, MUDDLED STRAWBERRIES AND BASIL
- **Cranberry Spritzer**
 - CRANBERRY JUICE & SPRITE
- **Tropical Breeze**
 - ORANGE JUICE, PINEAPPLE JUICE, GRENADINE
- **Lemonade**
 - ADD BLUEBERRY, STRAWBERRY, OR LAVENDER FLAVOR
- **Saskatoon Berry Smas**
 - GINGER ALE, MINT, SASKATOON BERRIES, BLUEBERRY SIMPLE SYRUP, LIME JUICE

RESERVING YOUR DATE

WE ARE THRILLED TO MEET YOU ON A TOUR AND SHOW YOU HOW WE CAN MAKE YOUR WEDDING EXPERIENCE A PHENOMENAL ONE! PLEASE FOLLOW THESE STEPS TO GET STARTED:



Let's Get Started!

STEP 1 - CHECK AVAILABILITY WITH OUR WEDDING TEAM

STEP 2 - SCHEDULE A TOUR

STEP 3 - SUBMIT YOUR RESERVATION FEE & SIGNED CONTRACT TO START
PLANNING WITH US!