

Wedding

PACKAGE

THE
GOOD
EARTH

FOOD & WINE CO.

A photograph of a wedding ceremony taking place outdoors in a vineyard. A bride in a white dress stands on the left, looking towards the groom. The groom, in a dark suit, stands in the center holding a book and a microphone. An officiant in a dark suit stands to the right of the groom, also holding a microphone. They are positioned under a rustic wooden archway heavily decorated with a variety of colorful flowers, including roses and hydrangeas. In the background, rows of grapevines are visible, and further back, a line of trees under a clear blue sky. In the foreground, the back of a guest's head and shoulders are visible on the right side.

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 Blend, Big Fork Red, & Rosé 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 bacon, and shaved Parmesan

SEASONAL SOUP

Chef's selection, featuring the freshest local Niagara produce

ENTRÉE

Choice of one entrée.

Advance guest meal selections for \$7 per person

LOCAL FREE-RANGE CHICKEN BREAST

Served with your choice of sauce:

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

GRASS-FED BEEF MEDALLIONS

Served with your choice of sauce:

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

WILD CAUGHT BAKED TROUT

Served with your choice of sauce:

- Classic béarnaise with local herbs
- Lemon caper beurre blanc
- 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 & choice of side:

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

Menu

DESSERT

Choice of one, includes coffee and tea station

CHEESECAKE ^{GF}

Served with a seasonal compote

CHOCOLATE DECADENT CAKE

Dulce de leche, chantilly cream & beer nuts

NIAGARA FRUIT COBBLER

Best of the seasonal harvest, sweet biscuits, ice cream

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

SPIRITS

Including Absolut Vodka, Wiser's Special Blend Whisky, Havana Club Rum, Beefeater Gin, & Johnnie Walker Red Label

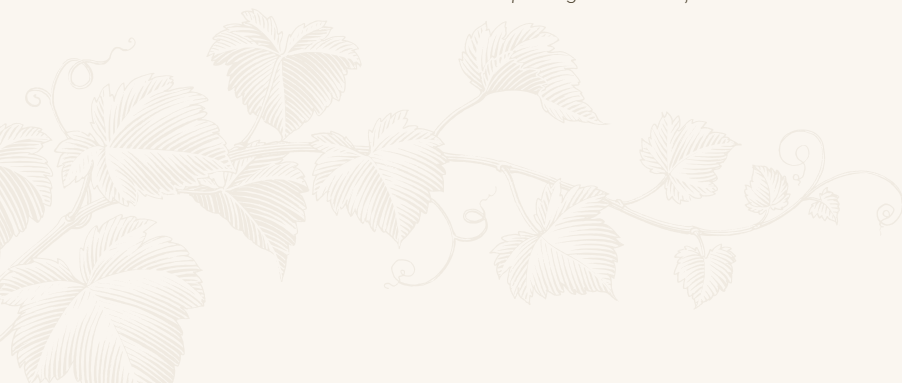
LIQUEURS

Including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, & Malibu Rum

NON-ALCOHOLIC BEVERAGES

Including Pepsi, Diet Pepsi, ginger ale, soda water, tonic water, iced tea, cranberry juice, & orange juice

Premium bar packages available, see enhancements section





Enhancements

UPGRADES

Priced per person

COCKTAIL HOUR

- Chef's choice passed hors d'oeuvres \$8
A selection of four different canapés prepared by our culinary team ensuring vegan & vegetarian options upon request
- Mushroom arancini with truffle aioli \$5
Wild foraged mushrooms with a house made fragrant dip
- Family-style charcuterie boards \$8
Featuring a selection of local cured meats & cheeses

APPETIZERS

- Buffalo mozzarella & heirloom tomato salad \$6
Served with basil-infused olive oil & balsamic reduction.
- Individual charcuterie local artisanal cheese selection \$7
Featuring Niagara prosciutto, chèvre, & seasonal fruit compote
- Roasted beet & goat cheese salad \$6
Featuring local arugula & orange vinaigrette

ENTRÉE - MARKET PRICE

- Rack of lamb - rosemary & garlic
- Cornish hen - lemon honey glaze
- Grilled beef tenderloin - herb compound butter
- Slow-roasted prime rib - au jus

SIDES

- Truffle parmesan duchess potatoes \$5
- Bouloanger potato \$6
- Potato gratin \$7

ADD-ONS

Priced per person

PASTA COURSE

- Rigatoni with tomato basil sauce \$6
- Rigatoni with garden pesto \$6 (nut free)
- Lasagna bolognese \$9
- Ricotta cheese & spinach lasagna \$9

ENTRÉE ENHANCEMENTS

- Upgrade to 2 proteins per person \$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
- Slider smash burgers with accompaniments \$7
- Fresh fruit platters MARKET PRICE
- Seafood platters featuring lobster, mussels, clams & shrimp MARKET PRICE
- Oyster Bar with accompaniments \$48/dozen oysters

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 Cab Franc \$5
- Upgrade red wine to TGE Pinot Noir \$5
- Add TGE Sparkling Wine toast \$8



The Details

THE VOWS

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 & 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
- Wooden crossback chairs
- 8' wooden harvest tables
- Table numbers
- Linen napkins
- Glass candle centrepiece
- Card 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	\$175/person
Friday	\$180/person
Saturday	\$185/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 2027. Price increase may apply for 2028 & 2029.
- 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

289-814-3027

events@goodearthfoodandwine.com

CARMENS GROUP

Our Commitment to Sustainability

At Carmens Group, we're proud to be taking meaningful steps toward a more sustainable future. These efforts aren't just about how we operate today—they're about ensuring that you, our guests, can enjoy memorable experiences with us that also support a greener tomorrow. Across our venues, we've introduced initiatives that reduce waste, conserve resources, and bring our operations closer to environmentally responsible hospitality.



Reducing single-use plastics: By switching from amenity bottles to in-room dispensers, we're saving over 4,000 bottles each month from landfills.



Recycling at scale: Together, our venues divert the equivalent of 720 yards of recycling annually—that's about five times the area of a football field—from landfill.



Green Key Certification: We're proud to be Green Key certified and actively working toward higher levels of certification across our properties.



Food waste diversion: Through composting partnerships, we've reallocated 100% of food and compostable waste from some of our venues, diverting as much as 60% of total waste from landfill.



Sustainable winemaking: Our winery operations are working toward sustainability certification through the Ontario Craft Wineries Association.



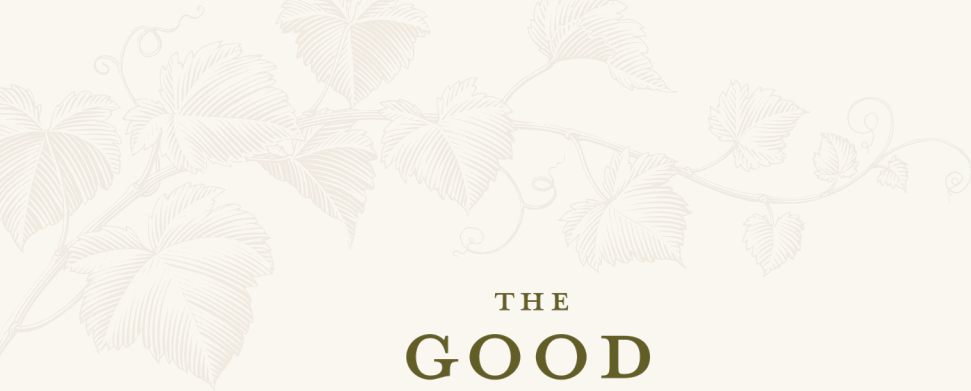
On-site gardens: Fresh herbs and seasonal produce grown at our properties contribute to more local, sustainable, and flavourful dining experiences.



Innovation in waste-to-energy: We're exploring opportunities to recycle organic waste into renewable energy, reducing our footprint even further.

These efforts represent just the beginning. As we grow, so does our responsibility to protect the environment, and we are committed to building a greener, more sustainable future for our community and our guests.





THE
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Part of the Carmens Group family of brands