Intimate Wedding

PACKAGE

THE GOOD EARTH

FOOD & WINE CO.

Adam Grant Photography

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

- Intimate indoor bistro space surrounded by magnificent views
- Limitless on-site photo locations
- Three-course menu
- Six-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, & Niagara honey vinaigrette

CAESAR SALAD
Crisp little gem romaine, house-made lemon garlic dressing, garlic crostini, crispy bacon, & shaved Parmesan

SEASONAL SOUP
Chef's selection, featuring the freshest 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 fraiche

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

Menu

DESSERT
Choice of one, includes coffee and tea station

CHEESECAKE
Served with a seasonal compote

CHOCOLATE DECADENT CAKE
Dulche de leche, chantilly cream & beer nuts

NIAGARA FRUIT COBBLER
Best of the seasonal harvest, sweet biscuits & ice cream

LATE NIGHT

POUTINE BAR
French fries, cheese curds & gravy

FRESHLY BAKED COOKIES

COFFEE AND TEA STATION

BAR

THE GOOD EARTH WINE CO. VQA
Niagara VQA Betty's Blend, Big Fork Red, & Rosé
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
- 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

- 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 $6
- Upgrade red wine to TGE Pinot Noir $5
- Add TGE sparkling wine toast $8

The Details

THE VOWS

Say "I do" in the heart of the winery, surrounded by the warm glow of the bistro's rustic charm, with views of the vineyard just beyond the windows.

CEREMONY PRICING

- Indoor - $1,000

CEREMONY FEATURES

- Guests seated at tables
- Signing table & chair

DÉCOR

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

INCLUSIONS

- Reception inside our award winning restaurant
- Separate bar space inside our adjacent tasting room
- Table numbers
- Linen napkins
- Glass candle centrepiece
- Card boxes

UPGRADES

- Charger plates
- Table linens
- Coloured napkins
- Wooden cross-back chairs

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*

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

NOTES

- Based on 40 guest minimum, and 65 guest maximum.
- Includes reception time of 5:00pm - 11:00pm.
- 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 Fridays.
- 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.
- Restaurant buyout fees are $2,000 for Friday & Sunday, $3,000 for Saturday.
- Prices shown reflect 2026 booking dates. Price increase may apply for 2027 & 2028 dates.
- All prices are subject to an 18% facility fee and 13% HST on the total.
- All prices are subject to change without notice.

Book your dream vineyard wedding now!

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THE GOOD EARTH
FOOD & WINE CO.

Part of the Carmens Group family of brands