



THE COACH HOUSE



Surrounded by a panoramic view of our estate vineyards, the Niagara Escarpment and Lake Ontario, our charming Coach House and dedicated service team ensure that all events are managed with care, dedication and flair.

The Coach House, reconstructed on its original 1885 footprint, is a stand-alone facility on the winery property available for parties, small weddings, corporate meetings and events.

This exceptional facility can accommodate up to 48 guests for a lunch, dinner or wine and cheese reception. We also book for weddings, graduations, showers, anniversary parties and birthdays. We plan your special event around your individual requests. From customized event planning to personalized menus, the Coach House offers you an unparalleled experience in fine dining paired with Peninsula Ridge's estate-produced wines.



We invite visitors to enjoy a full winery experience with an insider's tour of our winery, vineyards and barrel cellar. Tours are led by our retail staff that is also experienced in viticulture, production and cellar work to encourage and engage in wine discussion and appreciation at any level. You'll have the unique opportunity to ask questions of those people who are actually involved in the various winemaking processes. It's a great way to get up close to see what goes into growing quality grapes and making fine wine.



Thank you in advance for reviewing our events packages. We look forward to providing you with the finest foods and the highest level of service. Impressions count and we will do everything in our power to ensure that you and your guests/clients are impressed by Peninsula Ridge Estates.



To book for your next function please contact:

Norm Beal NBeal@peninsularidge.com



Sample Hors d'oeuvres Menu

Appetizers: \$25.00 per Dozen

Butternut Squash and Roasted Pepper
Bruschetta on Crostini

Tomato, Black Olive, Caper
and Basil Bruschetta on Crostini

Aged Cheddar, Oven Dried Tomato
and Leek Tart

Vegetarian or Pork Pot Stickers
with a Mango Dipping Sauce

Smoked Salmon with
Horseradish Cream and Cucumber

Smoked Salmon with
Roasted Fingerling Potato, Leeks and Crème Fraiche

Chili Marinated Shrimp with
Lime Cocktail Sauce

Shrimp or Pork Dumplings with
Pineapple Dipping Sauce

Vegetable Samosa or Duck Rolls with
Cilantro Yogurt Dip

Chicken or Beef Satay with Peanut Sauce

Platters

\$8 per person

Antipasto platter
with Pickles and Marinated Vegetables,
Sliced Meats, Sausages and Marinated Bocconcini

\$9 per person

Smoked Salmon Platter
with Traditional Garnishes



The Coach House

Three-Course Lunch Suggestions \$30-40
Choice of Appetizer, Main Course and Dessert

Appetizers

Mixed Greens with Buttered Walnuts,
Goat Cheese and a Honey Lemon Vinaigrette

Classic Caesar Salad
with Bacon Fried Croutons

Farmer's Vegetable Salad with
Pecorino and Roasted Shallot Vinaigrette

Seasonal Soup

Roasted Tomato Soup with
Bacon, Goat Cheese and Olive Oil

Gnocchi with Browned Butter,
Sage, Toasted Pine Nuts and Artichokes

Main Courses

Risotto with Sweet Peas,
Roasted Mushrooms, Shrimp and Parmigiano (30.00)

Panko and Lemon Crusted Chicken Breast
with Roasted Garlic Mashed Potatoes
and a Shallot~Sherry Reduction (35.00)

Atlantic Salmon
with Roasted Garlic Mashed Potato
and a Caper~Lemon Aioli (35.00)

Duck Confit
with Grainy Mustard Mashed Potato
Pear~Ginger Chutney (40.00)

Beef Striploin
with Rosemary Fingerling Potatoes
and Roasted Mushroom~Tarragon Cream (42.00)

All Lunch Entrees (excluding risotto) include Seasonal Vegetables

Dessert

Lemon Cheesecake with
Blueberry Compote

Chocolate Truffle Cake with
Candied Orange and Espresso Cream

Ginger Crème Brulee

Taxes and 18% Gratuity Extra



The Coach House

Three-Course Dinner Suggestions \$40-55
Choice of Appetizer, Main Course and Dessert

Appetizers

Mixed Greens with Buttered Walnuts,
Goat Cheese and a Honey Lemon Vinaigrette

Farmer's Vegetable Salad with
Pecorino and Roasted Shallot Vinaigrette

Seasonal Soup

Roasted Tomato Soup with
Bacon, Goat Cheese and Olive Oil

Risotto with Sweet Peas,
Roasted Mushrooms and Shrimp

Main Course

Ricotta and Herb Gnuddi
with Pistachio, Yellow Tomato~Basil Sauce
and Roasted Farmers Vegetables (40.00)

Prosciutto Wrapped Chicken Breast
with Roasted Garlic Mashed Potatoes
and a Shallot~Sherry Reduction (50.00)

Baked Halibut
with a Bacon~Tomato~Caper~Olive Relish
and Roasted Fingerling Potatoes (50.00)

Seared Salmon with Soy Honey Glaze,
Crisp Cucumber Salad
and Sweet Pea Risotto (45.00)

Maple Marinated Pork Tenderloin
with Roasted Garlic Mashed Potatoes,
Braised Red Cabbage and an Apple Cider Reduction (45.00)

Beef Tenderloin
with Roasted Garlic Mashed Potatoes
and a Balsamic~Red Wine Reduction (55.00)

All Dinner Entrees include Seasonal Vegetables

Dessert

Lemon Cheesecake with
Blueberry Compote

Chocolate Truffle Cake with
Espresso Cream and Candied Orange

Ginger Crème Brulee

Taxes and 18% Gratuity Extra



The
**KITCHEN
HOUSE**

**THE KITCHEN HOUSE
AT PENINSULA RIDGE ESTATES WINERY**

COACH HOUSE EVENT CONTRACT, TERMS AND CONDITIONS AT THE
KITCHEN HOUSE RESTAURANT AT PENINSULA RIDGE ESTATES WINERY

The Kitchen House Restaurant at Peninsula Ridge Estates Winery looks forward to hosting you in the beautiful Coach House where you can enjoy a private room overlooking the vineyards of our winery.

Please read the following contract, sign it below and return it to us at your earliest convenience. The booking will not be confirmed until Peninsula Ridge Estates Winery is in receipt of this fully executed document.

The Coach House accommodates 48 guests for a beautiful sit down, plated dinner or an elegant stand up cocktail reception for 50-65 guests.

The room rental rate is \$ 300.00 for an event during the day, 9:00 a.m. to 4:00 p.m. An evening event is \$ 300.00, from 5:30 p.m. to midnight. For weddings we have a rate of \$ 500.00 which is considered an all day event. This allows for wedding parties to access the room to set up, decorate, and have flowers delivered etc.

To secure a booking for an event a deposit of \$500.00 is required. The deposit is non-refundable if the event is cancelled less than four weeks prior to the date booked. If the event is cancelled within one week of the booked date the group will not be reimbursed the deposit and will also be charged for 50% of the total number of guests confirmed, based on the price quoted for the meal plus applicable taxes. A credit card is required to guarantee the booking. Deposits and total amount are payable by credit card or cash.

All wine selections and menus must be selected and approved two weeks prior to event. At this time all food allergies, vegetarian dishes or any special requests must be brought to our attention. There is no guarantee we will be able to accommodate any special requests the day of the event without this prior notice. All food, beverages and rental fees are subject to applicable taxes (HST) and an 18% gratuity is added to the food, beverage and rental fee total after taxes. Two weeks prior to the event, guaranteed number of guests must be submitted and all details of the event will be finalized. At this time the full menu price will be charged to the credit card on file. On the day of the event the host will be charged for all beverages consumed and all applicable taxes and gratuities.

Decorating and entertainment must be pre-approved by event coordinator. The set up time for decorations and entertainment must also be arranged with event coordinator. All personal belongings and decorations must be removed from the room at the end of the event to avoid a cleaning charge.

Please sign, then fax the contract to 905-563-0995, or e-mail to nbeal@peninsularidge.com when securing the booking with your deposit.

Thank you for allowing The Kitchen House at Peninsula Ridge Estates Winery to host your event.

Event Date: _____

Signed: _____, Date: _____

Please print name: _____

Signed: _____, Date: _____

Norman Beal

Peninsula Ridge Estates Winery Limited