



WEDDING PACKAGES

2026 & 2027

PAVILION WEDDING VENUE

Cocktail reception, dinner & party venue
Post & Beam Style Venue (May - Oct)
40 - 120 guests.

PAVILION CEREMONY ADD ON

Located directly beside Pavilion Venue
Seasonal (May - Oct)
Separate Bride & Groom tents, arbour & seating
40 - 120 guests

INTIMATE BOUTIQUE WEDDING

Intimate ceremony in the vineyard for up to 40 guests Includes
small event tent for food & beverage service post-ceremony
Seasonal (July - Oct)



PAVILION VENUE

————— \$9,500.00 —————

INCLUDED IN PAVILION VENUE RENTAL:

- Regular Consultation with BR's Wedding Specialist
- 40x60 Permanent Post & Beam Building with Faux Grass Floor
- Full Bar & Kitchen On Site
- Full Venue Set Up & Tear Down
- Service & Kitchen Staff
- Stage & Dance Area
- Full Audio System (Can accommodate bands, DJs, playlist)
- Indoor Washrooms (1 accessible)
- Tables & Chairs; Black Table Linens & Napkins
- White Service Dishes, Glassware, Cutlery
- WIFI / Heat Lamps / Parking
- Fire Pit & Outdoor Wood-Fired Pizza Oven
- Easels (2) / Podium / Cake & Gift Tables

WHAT IS NEW?

FOR 2027?

We have replaced our much-loved event tent with a permanent, beautiful, post and beam structure, built in the same theme as the winery with the same terracotta-coloured, Spanish-tiled roof .

We have replaced the tent sides with custom-made glass garage doors, maintaining our stunning indoor/outdoor vibe with the touch of a finger, while also mitigating undesirable weather.

The footprint of the venue remains the same: 40 ft x 60 ft, with the same ever-popular faux grass floor.

New siding on all the indoor and outdoor walls - soft yellow textured walls with a terracotta trim.

No more outdoor portapotties!

Permanent washrooms have been built inside the venue, including one accessible washroom.

New furniture in the bride and groom tents.



PAVILION CEREMONY

\$1,000.00

INCLUDED IN CEREMONY FEE:

Outdoor ceremony space beside vineyard & Pavilion Venue

(Rain Venue inside Pavilion Venue)

Seating Set Up & Tear Down

Arbour & Wine Barrels

(Can hang floral arrangements on arbour)

Bride's Tent & Groom's Tent

(15 x 15 tents to accommodate ceremony-time First Look)

Bottle of Sparkling Wine in Bride & Groom's Tents

Parking at Bride's tent

Access to Vineyard, Orchards, etc for Photos



INTIMATE WEDDING

————— \$1,250.00 —————

INCLUDED IN INTIMATE BOUTIQUE WEDDING:

Outdoor ceremony space in vineyard or orchard

for up to 40 guests

(Rain Venue inside Dinner Tent)

Seating Set Up & Tear Down

Arbour & Wine Barrels

(Can hang floral arrangements from arbour)

Dinner Tent Rental (4 hours)

(Dinner Tent is located across from Winery)

Dinner Tent Set Up & Tear Down

Access to Vineyard, Orchards, etc for Photos

Prices do not include HST

Prices do not include food & beverage costs



ADDITIONAL FEES

15 % HST is applied to all items

18% Gratuity Fee is added to all Food & Beverage Items

\$200 Cake Cutting Fee (optional)

(Bent Ridge staff cuts cake & provides table service)

NOT INCLUDED

The following expenses are the responsibility of the couple:

Cake/Cupcakes

Justice of the Peace

Band/DJ Booking

Flowers & Personal Décor

Photography

Shuttle Service



HORS D'OEUVRES

MENU 2027

GRAZING TABLE

\$14.00 PER PERSON

Meats, vegetables, fruit, crostinis, jellies, dips, cheeses.

BY THE DOZEN

Passed during cocktail reception

STUFFED MUSHROOMS

\$24.50

Chorizo, caramelized onion, roasted peppers, fresh mozzarella (GF)

WILD MUSHROOM & BRIE PASTRIES

\$25.25

Served in a buttery, flaky pastry cup (V)

CAPRESE SKEWERS

\$18.50

Cherry Tomato, fresh basil leaves, fresh mozzarella on a skewer (V)

*We are happy to accommodate dietary restrictions.
Don't see what you want? Let us curate your special menu!*

HORS D'OEUVRES

MENU 2027

CONT'D

BY THE DOZEN

GOUGÈRES	\$19.25
Gruyere cheese puffs (V)	
SESAME TUNA IN PHYLLO CUPS	\$26.25
With Avocado & Sesame oil	
BACON MAC & CHEESE BITES	\$21.25
Served in a buttery, flaky pastry cup	
GRILLED PORK BELLY SPOONS	\$21.25
Topped with a dollop of puréed sweet potato (GF)	
BITE SIZED BEEF EMPANADAS	\$24.50
Served with a zesty hacienda mayo	
ASIAN BEEF SALAD	\$23.50
Served in housemade phyllo cups	
PROSCIUTTO WRAPPED ASPARAGUS	\$23.50
Grilled to perfection (GF)	
PULLED PORK SLIDERS	\$36.25
With aged cheddar & slaw	
BRAISED BEEF SLIDERS	\$36.25
With aged cheddar & slaw	

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PLATED DINNER MENU

APPETIZERS

- | | |
|---|----------------|
| SHRIMP & SCALLOP SKEWERS | \$20.25 |
| 3 large shrimp and 3 large scallops
Sautéed and skewered, on a bed of greens (GF) | |
| CAESAR OR GREEN SALAD | \$14.50 |
| With housemade dressing (GF) (V) (VEG) | |
| BRUSCHETTA | \$15.25 |
| 3 pieces of fresh baguette smothered in our housemade bruschetta mix, topped with crumbled goat cheese and lightly drizzled with balsamic vinaigrette (V) | |
| CHICKEN SATAY | \$16.00 |
| 2 grilled chicken skewers served with housemade peanut sauce on a bed of greens (GF) | |

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PLATED DINNER MENU

ENTRÉES

8OZ STRIPLOIN STEAK	\$59.00
With roasted potatoes & charred carrots (GF)	
6OZ GRILLED PORK TENDERLOIN	\$52.00
With grilled seasonal vegetables, potato purée, and mushroom cream sauce (GF)	
6OZ SOUTHWEST CHICKEN BREAST	\$50.00
With cilantro lime butter drizzle. Served with a seasonal vegetable brochette on top of a bed of charred corn & feta salad (GF)	
ARGENTINIAN STUFFED PEPPER	\$42.50
Stuffed with mushroom risotto & cheese, served with grilled asparagus (V) (GF)	
4OZ CEDAR PLANKED SALMON	\$43.00
Served with rice and a seasonal vegetable brochette (GF)	

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LATE NIGHT MENU

PIZZAS

*Gourmet wood-fired pizzas from our outdoor pizza oven.
Latest Late Night Food Service: 10:00 PM.
Priced per pizza. 6 slices per pizza. Served Buffet-style.
Gluten-free crust available for additional \$5 per pizza.
So sorry, pizzas cannot be served as a dinner option.*

PEPPERONI & CHEESE

\$23.00

Tomato sauce, pepperoni, fresh mozzarella from *Ciro's Roma Cheese*

ROASTED MUSHROOM (V)

\$23.00

'Slightly Bent' Béchamel, rosemary, roasted mushrooms, fresh mozzarella from *Ciro's Roma Cheese*

MARGHERITA

\$22.00

A classic Napolitano favourite! Simple and savoury - tomato sauce, *Ciro's* fresh mozzarella, fresh basil. (V)

EAST COASTER

\$25.00

Donair sausage from *Oulton's Meats*, red onion, tomato, garlic butter, fresh mozzarella from *Ciro's Roma Cheese*, house-made donair sauce drizzle

LATE NIGHT MENU

PIZZAS CONT'D

AVALANCHE	\$25.00
Chili flakes, pickled red onions, garlic, "Slightly Bent" Béchamel, house-made chorizo sausage, roasted red peppers, feta, balsamic reduction	
ROASTED CHICKEN	\$25.00
Garlic butter, roasted chicken, roasted red peppers, Mexican molé, BBQ sauce, goat cheese	
BENT RIDGE BELLY.	\$26.00
Tomato sauce, house-made Italian sausage, caramelized onions, roasted red peppers, roasted mushrooms, Kalamata olives, blue cheese	
FIG & CARAMELIZED ONION (V)	\$23.00
Garlic butter, fresh figs, caramelized onions, Ciro's fresh mozzarella and goat cheese, topped with fresh arugula & balsamic drizzle	
CHEESESTEAK	\$26.00
Sliced grilled strip loin on top of a garlic butter base, green peppers, caramelized onions, Ciro's fresh mozzarella and cream cheese.	
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NEW! S'MORES BOX	\$8.00
Marshmallows, Graham crackers, chocolate pieces 2 per box. Skewers provided	

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BAR PACKAGES

PRICE LIST 2027

OPEN/CASH COMBO PACKAGE

\$45.00/PP

Hosted open bar pre-ceremony & post-ceremony cocktail hour. Guests begin purchasing drinks after dinner service.

OPEN BAR PACKAGE

\$100.00/PP

Hosted bar all evening

NON-ALCOHOLIC PACKAGE

\$20.00/PP

Charged for each guest under 19. Can apply to adult guests. Unlimited non-alcoholic beverages

BOTTLED BENT RIDGE WINE

\$32.00

Placed on tables during dinner service. Wine selections include: Slightly Bent White Blend, Contorto red, Piegato rosé

Prices do not include HST.



CONFIRM YOUR DATE

2026 & 2027

DEPOSIT REQUIRED

Deposit represents 50% of both the ceremony fee and rental fee. HST is applied to the deposit. Deposit becomes non-refundable 12 months from the confirmed date.

SIGNED CONTRACT

A signed contract is also required to confirm your date.

CONSULTATION

Once your date is confirmed, couples begin personalized wedding consultations with Bent Ridge's Wedding Specialist to ensure all details are covered for your special day!



TESTIMONIALS

"I booked with Bent Ridge because of the stunning location, but I continue to recommend them to people because of the amazing service. Glenn and Meghan bent over backwards at all of my requests without question. I loved having my wedding at Bent Ridge and would happily host another event there in a heartbeat."

Amanda F., bride

"Just wanted to send you both a huge thank you!! Bent Ridge was the perfect place for us to tie the knot! We had the best day ever- we'll never forget it."

Meghan, you are the best of the best! You have a gift for wedding planning. You thought of every last detail and made sure we had everything we needed to make our day so special. Thank you for your thoughtfulness and care throughout the last year and a bit. You were truly a lifesaver and it was so comforting knowing you were there for our big day. We can't thank you enough."

Samantha G., bride

"Shawn and I had an incredible wedding experience at Bent Ridge. All expectations were looked after very professionally including delicious food, amazing service and a beautiful venue. We highly recommend Bent Ridge as a host for weddings and events."

Holly R., bride

"Working with the Bent Ridge team as part of one of my couple's wedding day was such a pleasure and so much fun! Meghan and Glenn were nothing but accommodating throughout the time leading up to the event and the winery staff were so friendly and professional throughout the entire day. Not only is the food, drinks and service incredible, the views are gorgeous and the perfect backdrop for dreamy wedding photos (especially if you're lucky enough to get treated to one of their breathtaking sunsets). With accommodations nearby and everything you need on-site, Bent Ridge is such a fabulous wedding venue and I can't wait to return!"

Caitlin Gray, Gray Weddings & Events



TESTIMONIALS

"Our daughter selected Bent Ridge Winery as the venue for her wedding. Since it was their inaugural year for hosting weddings we had some trepidation about the venue but they were totally misplaced!

Meghan and Glenn and their team over delivered on everything they promised from the beauty of the venue and its setup; to the service / hospitality of the team that worked the wedding; to the quality of the meal (130 hot meals delivered to everyone's satisfaction); to the transition from the wedding ceremony setup to the reception and dinner; all went off with a hitch.

We are still receiving kudos for a great event which is due in large part to the folks at Bent Ridge Winery. We are not sure if they are open to other hosting non-wedding events but if they are we would have no reservation about trusting Meghan and Glen to deliver the same exceptional levels of service as they did for our daughter's wedding.

Well done and thanks."

Stephen M., father of the bride

"We had our surprise wedding dinner at Bent Ridge Winery, and we truly could not have been more thrilled from start to finish. Starting with prompt meetings and easy follow thru with Meghan to the exceptional care we received from Glenn and staff on the day of. Not to mention, the winery is breathtaking and the food and wine are top notch. It was everything we dreamed of and a seamless experience."

Holly & Devon