



124Q WEDDINGS AT
REIF ESTATE WINERY 2027



Reif Estate Winery Weddings

Exchange vows where history and heritage meet.

Reif Estate Winery offers a breathtaking setting for your love story, featuring a summer tent, a lush sensory garden with a signature water fountain, and the historic silhouette of an enchanting 1870s Coach House. Set on a sprawling 125-acre estate first planted in 1977, the founding-family winery blends Old World charm with modern elegance.

Toast to your future with world-class wines, including the celebrated Vidal Icewine, crafted by 13th-generation winemaker Klaus W. Reif.

Your Investment Includes:

- Exclusive use of Reif Estates property including the grounds for photos
- Multiple Ceremony Locations
- White Table Linens & Napkins
- Beautiful Stemware
- Professional events team including experienced Event Coordinators, Sommeliers and list of Niagara's top preferred vendors
- Choice of round or rectangular dining tables, chairs, receiving table and tables for cocktail reception

Venue Features:

- 3 venue options to chose from
- Up to 200 guests in the Vineyard Event Tent ideal for large vineyard weddings
- Up to 60 guests in the Black Cellar ideal for intimate receptions
- Up to 150 in the casual Founders and Niagara River Rooms, ideal for cocktail receptions and food stations
- Indoor reception space to accommodate up to 150 guests
- Wifi and built-in audio-visual equipment, onsite parking

Venue Fee

\$4,500 + HST

Saturday &
Holiday Sundays
May - October

Ceremony Fee

\$1,500 + HST



FOR MORE INFORMATION:

specialevents@124queen.com | 905-468-4552 | Niagara-on-the-Lake | **124QUEEN.COM**

Food & Beverage

\$189++ PER GUEST

Elevate your celebration with a custom menu crafted by our expert culinary team at 124 on Queen Hotel and Spa – Treadwell Cuisine.

To discuss personalized options and applicable fees, please reach out to your Wedding Specialist.

Chef's Selections of Hors d'oeuvres

3 Course Plated Dinner

(1) Appetizer, (1) Entree, (1) Dessert

FIRST COURSE *Select One For all Guests*

Roasted Red Pepper Soup
with Lime Sorbet & a Togarashi Straw

Local Salad Greens
with Shaved Pear, Blue Cheese &
Candied Pecans

Caesar Salad
with Double Smoked Bacon, Garlic Croutons, Parmesan
Cheese & Buttermilk Dressing

ENTRÉE COURSE *Select One for all Guests*

Roasted Ontario Free Range Chicken
with Mushrooms Olive Oil Fingerlings,
Roast Chicken Jus

Pan Seared Atlantic Salmon
with Crushed New Potatoes, Seasonal Vegetables,
Dill Cream

DESSERT *Select One for all Guests*

Vanilla Bean Cheesecake
with Local Blackberries & Blackberry Sorbet

Ice Wine Macerated Local Berries V
with Seasonal Fruit Sorbet

Dark Chocolate Tart
with Salted Caramel Ice Cream



We accommodate all dietary restriction provided in advance.
V = Vegan

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Late Night Menu

Classic Margherita Pizza Served with Infused Oils

House Made Soft Pretzels with Dipping Sauces

Cutting & service of your Wedding Cake

Additional offerings available upon request



Standard Bar Selection

Selection of Reif Estate VQA Wines

Variety & Vintage subject to availability

Cold Brew: Molson Canadian, Coors Light

Cocktails: House Caesar's, Aperol Spritz

Spirits: Kettle Creek Vodka, Forty Creek Rye Whiskey,
Limited Distillery Gin, Bacardi Superior White Rum, Johnny
Walker Red, Captain Morgan Original Spiced Rum,
Bulleit Bourbon

Soft Drinks: Coca Cola, Ginger Ale, Gingerbeer, Club Soda,
Tonic Water, Diet Coke, Sprite, Nestea Iced Tea

Juice: Apple, Orange, Cranberry, Pineapple, Clamato



Upgrades

Pasta Course | \$15 per guest

Additional Entrée Selection | 3 Max.
\$10 per additional selection

Signature Cocktails | \$7 per guest

House Made Sourdough Bread | \$4.50 per guest
with whipped herb butter

Charcuterie | \$21 per guest
with accompaniments



All Food & Beverage are Subject to an Administrative Fee and HST

Pricing applies to Weddings occurring in 2027