



THE

# Wedding

YOU'VE ALWAYS DREAMED OF AT  
REBEL CREEK GOLF CLUB

*for bookings & inquiries, please contact*

DANIELLE COTEY-GREB  
CLUBHOUSE & HOSPITALITY MANAGER

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*[golfnorth.ca/rebelcreek](http://golfnorth.ca/rebelcreek)*





## WEDDINGS AT THE CREEK

Congratulations & thank you for considering us for your upcoming wedding. Nestled in the rolling hills of Petersburg, just minutes away from Kitchener and Waterloo, awaits the breathtaking scenery of Rebel Creek Golf Club.

Rebel Creek's banquet facility and terrace offer a first class 22,000 square foot venue that can cater up to 150 of your family and friends. With our warm and inviting atmosphere, rich colours, and outstanding service team, we will make your wedding day a memorable one!

Rebel Creek offers elegance and ambiance during all seasons: a summer wedding overlooking the greens, an autumn wedding amidst the falling leaves, or a classic winter wonderland. Outside, our patio stretches the entire length of the facility and around a rustic yet modern Muskoka lounge. Our patio overlooks the 9th hole and other parts of the golf course, providing a gorgeous backdrop for any part of your wedding.

Our professional events manager will ensure that planning your special day will be as easy and stress-free as possible. With a range of plated and buffet options available, we guarantee you will find something that suits your needs and our courteous, professional staff will exceed your expectations.

We truly hope that you will find Rebel Creek Golf Club as the ideal venue to host your special event!

PACKAGE ONE // COCKTAIL

# Wonderful Tonight

\$75 PER GUEST

HOST BAR: ADDITIONAL \$50 PER GUEST

*choice of hors d'oeuvres*

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REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

APPROXIMATELY THREE HORS D'OEUVRES PER PERSON

*choose one of the following*

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ANTIPASTO STATION with marinated grilled vegetables, cured meats & olives

SEAFOOD STATION a variety of fresh & smoked seafood with accompaniments

*choose two of the following*

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FLATBREAD STATION an assorted selection of artisan flatbreads

CHEESE STATION with Brie wheel, assorted cheeses, grapes & strawberries

FRESH VEGETABLE CRUDITÉ STATION with creamy herb ranch

SEASONAL SLICED MYRIAD OF FRUIT STATION

*dessert*

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PETIT FOUR

MINI CHEESECAKES

COFFEE, DECAF & TEA STATION

*late night*

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REFER TO PAGE 10 FOR A FULL LIST OF LATE NIGHT OFFERINGS

*prices do not include HST & gratuity*

## PACKAGE TWO // PLATED

# At Last

\$80 PER GUEST

### choice of hors d'oeuvres

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

APPROXIMATELY THREE HORS D'OEUVRES PER PERSON

### plated dinner

Dinner rolls with piped honey butter

1 bottle each of Red and White House Wine per table

### choose one starter

FRESH BABY GREENS with cucumber and field tomatoes with an herb or balsamic vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE with maple crème fraiche

HEARTS OF ROMAINE with smoked bacon, Parmesan cheese and garlic Crostini

### choose one entrée

PAN-ROASTED CHICKEN SUPREME with garlic and rosemary roasted mini potatoes, roasted root vegetables, and garlic cream

BEEF TENDERLOIN with roasted mini potatoes, roasted root vegetables, and wild mushroom demi

FILET OF SALMON with roasted mini potatoes, roasted vegetables & your choice of dill cream or mango chutney

HOST BAR: ADDITIONAL \$50 PER GUEST

### choose one dessert

NEW YORK STYLE CHEESECAKE with berry compote

TRIPLE CHOCOLATE TRUFFLE with chocolate and caramel

WILDBERRY MOUSSE with berry compote

*served with coffee & tea*

### choice of one late night offering

REFER TO PAGE 10 FOR A FULL LIST OF LATE NIGHT OFFERINGS

### pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

### post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

*prices do not include HST & gratuity*



PACKAGE THREE // PLATED

# Everlasting Love

\$85 PER GUEST

HOST BAR: ADDITIONAL \$50 PER GUEST

*choice of hors d'oeuvres*

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REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

APPROXIMATELY THREE HORS D'OEUVRES PER PERSON

*plated dinner*

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Dinner rolls with piped honey butter

1 bottle each of Red and White House Wine per table

*choose one starter*

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FRESH BABY GREENS with slivered onions, cinnamon chèvre, & grilled pears with a balsamic vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE with maple crème fraîche

HEARTS OF ROMAINE with smoked bacon, Parmesan cheese and garlic Crostini

SPINACH SALAD with Grand Marnier strawberries, slivered almonds, goat cheese and raspberry vinaigrette

*choose two entrées*

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PAN-ROASTED CHICKEN SUPREME with garlic and rosemary roasted mini potatoes, roasted root vegetables, and garlic cream

BEEF TENDERLOIN with roasted mini potatoes, roasted root vegetables, and wild mushroom demi

FILLET OF SALMON with garlic and rosemary roasted mini potatoes, farm fresh green beans, and dill cream

*choose one dessert*

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DULCE DE LECHE CHEESECAKE with berry compote

SWISS CHOCOLATE TRUFFLE with chocolate and caramel

WILDBERRY MOUSSE with berry compote

*served with coffee & tea*

*choice of one late night offering*

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REFER TO PAGE 10 FOR A FULL LIST OF LATE NIGHT OFFERINGS

*pre-dinner reception*

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Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

*post-dinner reception*

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Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

*prices do not include HST & gratuity*

## PACKAGE FOUR // PLATED

# Unforgettable

\$95 PER GUEST

HOST BAR: ADDITIONAL \$50 PER GUEST

### choice of hors d'oeuvres

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

APPROXIMATELY THREE HORS D'OEUVRES PER PERSON

### plated dinner

Dinner rolls with piped honey butter

1 bottle each of Red and White House Wine per table

### choose one starter

FRESH BABY GREENS with julienne carrots, slivered onions, cucumbers, field tomatoes, and Italian herb vinaigrette

FRESH BABY GREENS with slivered onions and cinnamon chevre, grilled pears and balsamic vinaigrette dressing

HEARTS OF ROMAINE with smoked bacon, Parmesan cheese, and garlic Crostini

### entrée options

4OZ BEEF TENDERLOIN & 4OZ GRILLED CHICKEN BREAST with garlic cream roasted mini potatoes, roasted root vegetables, and Chipotle cream

4OZ BEEF TENDERLOIN with three Jumbo Shrimp, roasted mini potatoes, honey-roasted heirloom carrots, and wild mushroom demi

4OZ BEEF TENDERLOIN & LOBSTER TAIL SURF N' TURF with roasted garlic and chive mashed potatoes, and honey-roasted heirloom carrots

### choose one dessert

BROWNIE CHEESECAKE with caramel drizzle

WILDBERRY MOUSSE with berry compote

served with coffee & tea

### choice of two late night offering

REFER TO PAGE 10 FOR A FULL LIST OF LATE NIGHT OFFERINGS

### pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

### post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

prices do not include HST & gratuity

## PACKAGE FIVE // BUFFET

# Only You

\$85 PER GUEST

HOST BAR: ADDITIONAL \$50 PER GUEST

### choice of hors d'oeuvres

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

APPROXIMATELY THREE HORS D'OEUVRES PER PERSON

### buffet dinner

Dinner rolls with piped honey butter

1 bottle each of Red and White House Wine per table

HEARTS OF ROMAINE with smoked bacon and Parmesan with herb & balsamic vinaigrette dressing

FRESH BABY GREENS with julienne vegetables with herb & balsamic vinaigrette dressing

### choice of one pasta

OLD WORLD MEAT & CHEESE LASAGNA

TRI-COLOUR CHEESE TORTELLINI with spinach, roasted tomatoes, garlic, and pesto cream

### choose two entrées

GRILLED CHICKEN BREAST with garlic cream

FILET OF SALMON with dill cream

ROASTED STRIP LOIN carving station, crusted with grainy mustard & rosemary, served with a forest mushroom demi-glace

*add a third protein for only \$8 per person*

### sides

ROASTED ROOT VEGETABLES

MINI ROASTED POTATOES with garlic & rosemary

### dessert

A fine selection of homemade pies and assorted cakes

*served with coffee & tea*

### choice of one late night offering

REFER TO PAGE 10 FOR A FULL LIST OF LATE NIGHT OFFERINGS

### pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

### post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

*prices do not include HST & gratuity*



# UPGRADES

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## *pre-dinner reception*

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ADDITIONAL HORS D'OEUVRES  
\$36 per dozen

## *plated or buffet dinner*

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ADDITIONAL SOUP OR SALAD COURSE  
\$4 per person

## *buffet dinner*

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ADD A THIRD PROTEIN  
\$8 per person

## *beverages*

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CHAMPAGNE TOAST  
\$5 per person

NON-ALCOHOLIC PUNCH  
\$75 for approximately 50 people

ALCOHOLIC PUNCH  
\$125 for approximately 50 people

SATELLITE BAR // \$125

## *late night*

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ADDITIONAL LATE NIGHT BAR  
\$15 per guest

## *on-site upgrades*

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MUSKOKA LOUNGE CEREMONY  
\$1500 with a ceremony time of 4PM or later

CHIAVARI CHAIRS // \$6 per chair

PATIO SATELLITE BAR // \$150

# SUBSTITUTIONS

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## *vegetarian options*

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*included in all packages*

ASIAN STYLE VEGETABLE PARCELS  
baked in a phyllo pastry served over white rice and drizzled  
with Thai chili dipping sauce

PENNE PASTA with sun dried tomato, spinach,  
and roasted garlic chèvre cream

FOUR CHEESE & SPINACH RAVIOLI

VEGETARIAN STIR FRY

## *flour-less options*

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*included in all packages*

PAN ROASTED CHICKEN SUPREME with  
roasted garlic and Parmesan mashed potatoes, green beans, and  
wild mushroom demi-glaze

GRILLED SALMON with roasted garlic and Parmesan  
mashed potatoes, heirloom carrots, and dill cream sauce

BEEF TENDERLOIN with roasted mini potatoes and  
roasted root vegetables with smoked bacon and mushroom demi-glaze

## *children's meals*

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*with ice cream for dessert \$15 per child*

CHICKEN FINGERS & FRIES with plum sauce

PENNE PASTA with basil tomato sauce and Parmesan cheese

PEPPERONI OR CHEESE PIZZA

# PLATTERS & CANAPÉS

## *stationed platters*

*price per platter, feeds approximately 50 people*

CRISP VEGETABLE CRUDITÉS // \$200  
served with creamy herb dip

SLICED FRESH SEASONAL  
FRUIT // \$275

MYRIAD OF CHEESES // \$350  
served with assorted crackers

BAKED BRIE WHEEL // \$250  
with cranberry, caramelized onions, and toasted baguettes

ARTISAN SANDWICHES &  
WRAPS // \$325

ANTIPASTO PLATTER // \$475  
with grilled & marinated vegetables, cured meats, & olives

## *passed hors d'oeuvres*

*minimum of 4 dozen per selection*

MINI BASIL & TOMATO BRUSCHETTA

MINI CRAB CAKES with Sriracha cream

VEGETARIAN SPRING ROLLS  
with Thai red chili sauce

GRILLED SLIDERS with caramelized onions  
& mushrooms

MAPLE GLAZED SCALLOPS wrapped in  
bacon with jerk aioli

TRUFFLE MAC & CHEESE FRITTER

CARIBBEAN JERK CHICKEN  
SKEWERS with mango chutney

MINI BEEF WELLINGTON

PULLED PORK SPRING ROLLS  
with Chipotle aioli

SPANAKOPITA a delicious spinach and feta baked  
phyllo creation

COCONUT SHRIMP with wasabi cream

SMOKED SALMON ON POTATO  
LATKE with lemon dill cream cheese

ROASTED RED PEPPER ANTIJITOS



PHOTO BY MELISSA WEBER PHOTOGRAPHY

# LATE NIGHT

*1 to 2 late night bars included in packages, each bar serves approximately 50 people.*

**SOUTHERN SMOKED MEAT BAR** with South Carolina pulled pork, slider buns, Southern poutine, & toppings

**SLIDER BAR** with burger sliders, slider buns, and assorted toppings

**PUB FOOD BAR** with wings, nachos, pub fries, onion rings, and pretzel bites

**PIZZA BAR** with assorted traditional & non-traditional pizzas

**POUTINE BAR** with choice of Southern, American, or Canadian style poutine

**CARNIVAL BAR** with popcorn, mini pogo sticks, pretzel bites, funnel cake, churros, mini donuts, s'mores, and house-made chips

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# WINE SELECTION

*Please note that outside wine is allowed but will be subject to \$15 corkage fee per bottle.*

Upgraded wine options are available at an extra cost and can be discussed with our event manager if desired.

## *house red*

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**BERINGER MAIN & VINE**  
Cabernet Sauvignon (California, USA)

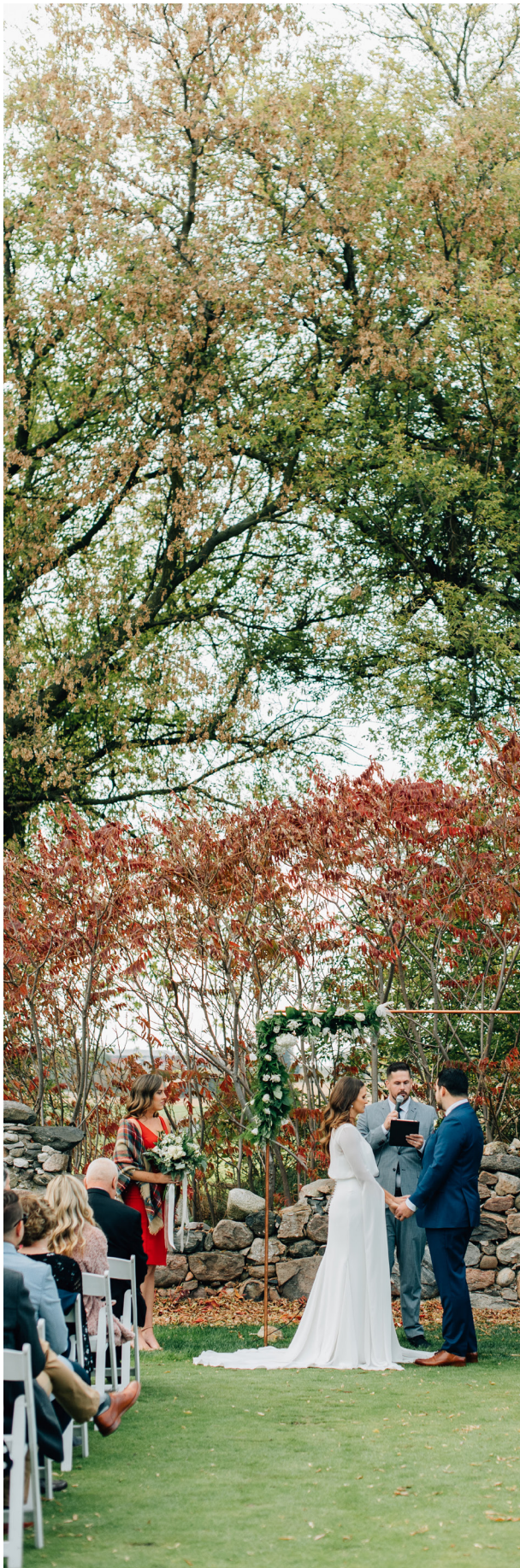
## *house white*

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**BERINGER MAIN & VINE**  
Pinot Grigio (California, USA)







## ROOM RENTALS

### *banquet room*

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MAXIMUM CAPACITY:

150 *with dance floor*, 180 *without dance floor*

DIMENSIONS: 66' x 50'

SQUARE FOOTAGE: 3,300

RENTAL RATE \$1,500

Includes staff, bartenders, linen table cloths & napkins, flatware, glassware & china

### *ceremony*

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MAXIMUM CAPACITY: 180

DIMENSIONS: 70' x 40'

SQUARE FOOTAGE: 2,800

RENTAL RATE \$600

Includes set up and tear down, white folding ceremony chairs, registry signing table, and DJ table

### *bistro*

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MAXIMUM CAPACITY: 120

DIMENSIONS: 44' x 50'

SQUARE FOOTAGE: 2,200

RENTAL RATE: \$1,000





## PREFERRED VENDORS

### *decorations*

DECORATING DREAMS

519-662-6880 | [decoratingdreams@golden.net](mailto:decoratingdreams@golden.net) | [decoratingdreams.ca](http://decoratingdreams.ca)

### *photography*

LOVE SPROUTS PHOTOGRAPHY

[info@lovesproutsphotography.com](mailto:info@lovesproutsphotography.com) | [lovesproutsphotography.com](http://lovesproutsphotography.com)

MELISSA WEBER PHOTOGRAPHY

[inquiry@melissaweberphoto.ca](mailto:inquiry@melissaweberphoto.ca) | [melissaweberphoto.ca](http://melissaweberphoto.ca)

### *dj*

GOLDLINE ENTERTAINMENT

416-316-4474 | [info@goldlinedj.com](mailto:info@goldlinedj.com)

# GENERAL INFORMATION

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## *booking your event*

A non refundable deposit of \$1000 and signed banquet facility contract will be required to secure desired dates, pricing and any additional specialty items or upgrades.

## *menu selections*

Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table. Menu tastings are offered at an additional cost for \$49.95 per person which will be added to the couple's wedding invoice for your convenience.

## *alcoholic beverages*

All alcoholic beverages are served in accordance with the Liquor and Control Board of Ontario. Rebel Creek Golf Club operates in accordance with LCBO laws and regulations.

## *tax & service charges*

The following charges apply to all event bookings: 15% gratuity on all food and beverage services, 13% HST on all services. Rebel Creek Golf Club is required by law to collect a SOCAN (*Society of Composers, Authors and Music Publishers of Canada*) and *RE: Sound* charge for all events using live or recorded music. The non-refundable SOCAN fee is currently set at \$59.17 and *RE: Sound* is \$26.63 plus applicable tax.

## *health regulations*

With the exception of wedding cakes or other special occasion cakes or ethnic foods, all food and beverage consumed at Rebel Creek Golf Club must be purchased from Rebel Creek Golf Club. No leftover food may be removed from the clubhouse.

## *function space*

Access to the room rented may be granted by 9AM the morning of the event. Last call for all events is 12:30AM. Outdoor ceremonies may only be moved indoors due to heavy rain or snow conditions the day of the wedding at the discretion of Rebel Creek Golf Club.

## *decorations*

Your event coordinator must be consulted regarding all decorations, centerpieces, candles, displays or signage used on the property prior to your event. All decorations must conform to municipal codes and fire ordinances. Rebel Creek Golf Club prohibits any items to be affixed to walls or floors with tape, tacks, push-pins, nails, glue etc. The use of confetti, table confetti, petals, and or rice is strictly prohibited and a minimum cleaning charge of \$500 will be applied to the final invoice if used. Decorations and centerpieces and the cleanup of such items are the responsibility of the event convener. Damage to the facility or any in-house decor will be subject to a \$500 replacement fee.

## *linens*

Rebel Creek Golf Club will provide black, white or ivory table linens as well as a choice of coloured linen napkins for your event.

## *pictures*

With the exception of the area around Hole #3 tee deck and the pond across from the island green, guests are prohibited from taking pictures on any part of the golf course.

## *complimentary golf*

Rebel Creek Golf Club is happy to offer a complimentary round of golf for the bride and groom as well as 50% for the wedding party.





## *congratulations!*

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As a thank you for choosing Rebel Creek as your wedding venue, we're offering our couples and the members of their wedding party this exclusive offer to discover the magic of GolfNorth's world-class resort in Nova Scotia, *Keltic Lodge at the Highlands*.

Enjoy one-night accommodation for two, one round of golf per person, & one spa service per person

*starting at \$174  
per person*

Based on double occupancy & availability. Spa service options include 30-Minute Massage, 30-Minute Facial, or a Pedicure.

CALL 1-800-565-0444 TO BOOK YOUR EXCLUSIVE OFFER NOW!

  
**KELTIC LODGE**  
AT THE HIGHLANDS  
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