



AT CEDAR VALLEY GOLF COURSE

LET US HOST YOUR

# *Dream Wedding*

Open blue skies, the sound of leaves rustling in the breeze and the sun dancing on the pond. Beautiful birch and cedar trees line the horizon posing for your perfect pictures. The person you love standing by your side as you take the biggest step of your lives, together. The Wilds at Cedar Valley can help make your dream wedding come true.





AT CEDAR VALLEY GOLF COURSE

We look forward  
to discussing your ideas  
for your event.

We provide a  
superb menu and  
outstanding service.

Please call The Wilds  
to set-up a time to speak to  
our Event Coordinator.

**705.733.3751**

or find more details  
on our website

*golfthewilds.ca*





# *W*EDDING RECEPTION VENUE RENTAL

Use of area & pavilion for wedding reception,  
set for up to 100 people

Friday night set-up for Saturday Weddings

Use of the Wilds pavilion for up to 100  
people on the day of the event

Access to pavilion prior to event  
for decorating & set-up

Head table set-up with chairs

12 round tables & chairs

White table cloths, white napkins & table settings

## TABLE SETTINGS:

*Dinner plate, salad plate, bread & butter plate,  
dinner fork, dinner knife, salad fork,  
dessert plate, fork & teaspoon, coffee cup,  
8 oz. wine glass & water glass*

*Event coordinator on site at all times*

*Menu Selections | See Page 2*

**\$2,200** *plus catering*

# MENU

We look forward to designing a menu for your perfect day. Both buffet & served dinners include a cheese & cracker platter & a vegetable display with dip as well as a non-alcoholic punch or sweetened iced tea during the reception prior to dinner.

## BUFFET SERVICE:

(\*Add a second meat & Side Dish for \$7 per guest\*)

*Caesar Salad or Field Green Salad*

*Freshly Baked Rolls & Butter*

**Choice of Meat:** *Rosemary Roast Beef, New York Strip Steak, Top Sirloin Steak, Feta and Spinach Stuffed Chicken Breast or Grilled with Selected Sauce, Grilled Pork Loin, Maple Teriyaki Wild Salmon*

**Choice of One Hot Side Dishes:** *Garlic Smashed Potato, Mashed Potato, Parsley Baby Redskin Potato, Wild Rice with Black Beans, Fusilli Pasta with Fresh Tomato Sauce*

*Seasonal Vegetables*

*Fresh Select Dessert*

**\$39** per person

## DINNER SERVICE:

*3 course dinner  
Soup or salad, one entrée,  
dessert, coffee & tea*

**\$43**

*per person*

*3 course dinner  
with guest choice  
Soup or salad, guest choice of  
two entrée options, dessert,  
coffee & tea*

**\$46**

*per person*

*3 course dinner  
with two meats  
Soup or salad, two entrees,  
dessert, coffee & tea*

**\$49**

*per person*





**HORS D'OEUVRES  
AND LATE NIGHT SNACKS:**

We provide a variety of hot or cold Hors D'oeuvres or snacks. Let us know what you would like & we can put together a menu for your special day. If you would like to bring your own snacks, a service fee per item will be charged.

**COLD HORS D'OEUVRES  
& LATE NIGHT SNACKS:**

Cheese Platter \$3

*A variety of Cheeses with an Assortment of Crackers*

Fruit Platter \$3

*Seasonal Fresh Fruit Display*

Salami Platter \$3

*A variety of assorted Salami and Kielbasa with Spicy mustard*

Vegetable Platter \$2

*Seasonal Vegetable selection with Dill Dip*

Shrimp Cocktail \$4

*Chilled Jumbo Shrimp with Cocktail sauce*

Mini Deli Sandwiches \$3

*Assorted Turkey, Ham and Cheese and Roast Beef Sandwiches*

Pickle, Olive and Artichoke Tray \$2

*Dill and Sweet Pickles, Green and Black Olives and Marinated Artichoke Hearts*

Devilled Eggs \$2

*All Items are priced per person. Gratuity and Tax not included.*



## HOT HORS D'OEUVRES & LATE NIGHT SNACKS

Chicken Skewers \$5

*Choice of Barbeque Sauce, Medium Buffalo Sauce, Greek or Thai*

Vegetable Skewers \$4

*Lightly marinated and grilled zucchini, red and yellow peppers, cherry tomatoes,  
mushrooms and red onion*

Steak Crostini \$5

*Black pepper seared strip loin sliced thin atop Fresh bread with choices of Blue Cheese  
Sauce, Horseradish sauce or with Garlic Portobello Mushroom*

Nacho Bar Buffet \$5

*Gourmet chips, spiced ground beef, shredded cheese and nacho cheese sauce, salsa,  
sour cream, jalapeno peppers, lettuce and diced tomatoes*

Bruschetta Flatbread \$3

*Flatbread with Bruschetta, feta cheese and balsamic vinaigrette drizzle*

Crab and Cream Cheese Flatbread \$3

*Cream cheese, flaked crab, artichoke hearts, green onions and sprinkled parmesan*

Crab Stuffed Mushrooms \$5

*Mushrooms stuffed with crab and cheese and baked*

Potato Skins \$3

*Loaded with cheddar cheese and bacon and topped with sour cream and chives*

Grilled Cheese Sandwiches \$3/\$4

*Toasty Grilled Cheese with or without Cups of Tomato Soup*

Gourmet Sliders \$3

*Barbequed with cheese, bacon, red onion slices and assorted toppings*

Street Meat \$3

*Hot dogs on the BBQ with potato chips and all the toppings*

*All Items are priced per person.*

*Gratuity and Tax not included.*

# CEREMONY & EXTRAS

## CEREMONY AT GOLF COURSE:

Use of wedding area & set for number of guests  
with beige patio chairs

**\$300**

## BAR SERVICE:

Two Bartenders (during event)

**\$240**

### CASH BAR

*Domestic Beer*

**\$5.75**

*Import Beer*

**\$7.25**

*House Wine, Wine Coolers.*

*Mixed Cocktails*

**\$6.75**

*Soft Drinks*

**\$2.50**

*Water, Coffee, Tea*

*(prices subject to change if  
event not in year quoted)*

**\$1.25**

### HOST BAR

*Set bar total for guests.*

*Hosts will be advised of  
status through the evening.*

*Providing own wine*

**\$8** per bottle corkage fee.

*There is a two bottle per  
table limit.*

*House Red and White Wine*

**\$28** bottle

## FIREPIT USE:

Use of firepit for s'mores

**\$100**

**All pricing is subject to 18% gratuity service charge & 13% HST**

Children under 5 years old are No Charge.

Children 5 - 12 years old are ½ the adult price.

*A non-refundable deposit of \$1,000.00 is due at the time of booking.*

*A non-refundable second payment of \$1,000.00 is due 6 months prior to event date.*

*A third payment of \$1,000.00 is due 90 days prior to event date.*

*Final confirmation of guests is due 10 days prior to event.*

*Balance is due one week prior to date of event.*

***We look forward to discussing your ideas.***